



FOOD TRENDS
CATERING & EVENTS

EVERYDAY *menu*

Fall 2026 - Winter 2027

WWW.FOODTRENDS.COM

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BREAKFAST

PACKAGES

8 Person Minimum

EXECUTIVE BREAKFAST (V) \$19.95

Full Size Bagels + Mini Pastries, Sliced Fruit, Cream Cheese, Sweet Butter + Preserves, Regular Coffee or Orange Juice

NEW YORK BREAKFAST \$25.95

Cinnamon Brioche French Toast or Buttermilk Pancakes, Scrambled Eggs, Bacon, Breakfast Potatoes, Syrup, Sweet Butter + Preserves, Regular Coffee or Orange Juice

RISE & SHINE \$26.95

Bagels + Mini Pastries, Scrambled Eggs, Bacon, Griddled Potatoes, Sweet Butter, Cream Cheese + Preserves, Regular Coffee or Orange Juice

GLUTEN FREE BREAKFAST (V, GF) \$19.95

GF Bakery Platter, Sliced Fruit, Sweet Butter + Preserves, Regular Coffee or Orange Juice

MINI EGG SANDWICHES OR EGG WRAPS \$24.95

2 Mini Egg Sandwiches or Wraps
[Egg + Cheese | Bacon, Egg + Cheese | Vegetables, Egg + Cheese]
Sliced Fruit, Ketchup, Salt + Pepper, Regular Coffee or Orange Juice

CUSTOMIZE YOUR ORDER

+\$5 Per Person for China Presentation
+\$1 Scrambled Egg White
+\$1.50 Turkey Bacon
+\$2 Gluten Free Wrap

À LA CARTE

MINI EGG SANDWICHES OR EGG WRAPS \$13.95

Mini Sandwiches or Full-Sized Wraps
[Egg + Cheese | Bacon, Egg + Cheese | Vegetables, Egg + Cheese]
Ketchup, Salt + Pepper

MINI FRITTATA MUFFINS (GF) \$12.95

2 Per Person | Bacon, Vegetable or Cheese

YOGURT PARFAIT (GF, V) \$7.95

Choice of Vanilla, Strawberry, or Plain Greek Yogurt (+\$1)
Individual Cups of Yogurt Layered with Homemade Granola,
Fresh Fruit + Berries

OVERNIGHT OATMEAL (GF, DF) \$7.95

Choice of Vanilla with Honey and Walnuts (NUTS) or
Cinnamon, Shaved Coconut and Blueberries

CHIA PUDDING PARFAITS (GF, VG) \$7.95

Choice of Chocolate & Banana, or Vanilla & Berries

HOMEMADE BITE-SIZE QUICHES \$42 PER DOZEN

2 Dozen Minimum | Cheddar & Tomato, Vegetable
(Zucchini, Squash, Carrot, Cheddar), and Lorraine
(Bacon, Swiss, Spinach, Onion)

MAKE YOUR OWN STATION

8 Person Minimum

NOVA LOX + MINI CROISSANT \$20.95

Cream Cheese, Cucumbers, Capers, Sliced Tomatoes,
Nova Smoked Salmon, Mini Croissants

YOGURT, GRANOLA + FRUIT (GF, V) \$10.95

Choice of Vanilla, Strawberry, or Plain Greek Yogurt (+\$1),
Homemade Raisin Granola, Seasonal Berries

BREAKFAST TACO BAR (GF) \$20.95

Scrambled Eggs, Potatoes with Peppers and Caramelized
Onions, Corn Tortillas, Guacamole, Pico de Gallo, Cotija
Cheese, Sour Cream, Salsa Verde, Cholula Hot Sauce +
Ketchup

AVOCADO TOAST BAR \$20.95

Mashed Avocado, Focaccia, Smoked Salmon, Hard
Boiled Egg, Feta, Confit Tomato, Bacon Bits, Arugula,
Flaky Sea Salt, Pink Peppercorn

BREAKFAST PLATTERS

8 Person Minimum

MORNING BAKERY PLATTER (V) \$8.95

Assorted Bagels, Homemade Mini Muffins, Croissants, Pastries,
Cream Cheese, Sweet Butter + Preserves [Just Pastries +\$1]

GLUTEN FREE BAKERY PLATTER (V,GF) UPDATED \$11.95

Plain + Everything Bagels, Apple Zucchini Bread, Banana Raisin
Cake, Blueberry and Vanilla Muffins

HOMEMADE BAGELS & SPREADS \$6.95

Assortment of Plain, Everything, Sesame and Poppy Bagels.
Served with Cream Cheese, Scallion Cream Cheese, Sweet
Butter + Preserves

SAVORY PLATTER \$15.95

Nova Lox Blini, Prosciutto Brie with Pineapple Jam Mini
Croissants, Chicken and Waffles, Assorted Bite-Size Quiches

MINI CROISSANT TRIO \$11.95

2 Pieces Per Person
Avocado BLT
Burrata & Tomatoes with a Smoked Tomato Jam
Chocolate Ganache with Banana & Strawberries

FRUIT

SLICED SEASONAL FRESH FRUIT \$8.95

OR FRUIT SALAD (GF, VG)
Chef's Selection of Seasonal Fruit with Melons, Watermelon,
Pineapple and Market Berries

FRESH FRUIT SKEWERS | Per Piece (GF, VG) \$3.95

10 Piece Minimum | Pineapple, Assorted Melons, & Berries



DIETARY GUIDE: (GF) GLUTEN FREE, (V) VEGETARIAN,
(VG) VEGAN, (DF) DAIRY FREE, (NUTS) CONTAINS NUTS

LUNCH SANDWICHES



PACKAGES

8 PERSON MINIMUM | PER PERSON PRICING

EXPRESS LUNCH \$21.95
Sandwiches + Wraps | Garnished with Chips
Choice of One Side Dish

WORKING LUNCH \$26.95
Sandwiches + Wraps | Garnished with Chips
Choice of One Side Dish
Dessert Platter or Sliced Fruit [+\$1.50 for Fruit]

EXECUTIVE LUNCH \$29.95
Sandwiches + Wraps | Garnished with Chips
Choice of Two Side Dishes
Dessert Platter or Sliced Fruit [+\$1.50 for Fruit]

BOARDROOM LUNCH \$36.95
Sandwiches + Wraps | Garnished with Chips
Choice of Two Side Dishes
Dessert Platter + Sliced Fruit

SALAD & SIDE OPTIONS ON PAGE 5

PREFER SOMETHING SIMPLE?

8 PERSON MINIMUM | PER PIECE PRICING

SANDWICH + WRAPS ONLY \$13.95
PANINIS ONLY \$16.95

CUSTOMIZE YOUR ORDER

+ \$5 Per Person for China Presentation
+ \$3 Substitute Sandwiches + Wraps for Paninis
+ \$1 Mini Sandwiches | 2 Pieces Per Person
+ \$1 Individually Wrapped, Labeled Sandwiches or Wrap

DIETARY GUIDE: (GF) GLUTEN FREE, (V) VEGETARIAN,
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VEGETARIAN

FALAFEL (VG)
Mediterranean Slaw, Vegan "Tzatziki", Pita Pocket

BURRATA + TOMATO (V)
Confit Tomatoes, Preserved Peppers, Shallot Marmalade,
Whipped Burrata, Basil Pesto Aioli, Arugula, Coal Fired Ciabatta

DELICATA SQUASH (V) NEW
Burrata, Sage Pesto, Pepitas, Hot Honey Drizzle, Multiseed Roll

VEGAN FOCACCIA (VG)
Marinated Red Peppers, Roasted Eggplant, Grilled
Zucchini, Caramelized Onions, Arugula, Puttanesca Spread

PARADISE SALAD WRAP (V,NUTS)
Baby Lettuce, Grape Tomatoes, Sun-dried Cranberries, Feta
Cheese, Carmalized Walnuts, Balsamic Vinaigrette

CHOPPED ITALIAN VEGETABLE WRAP (V)
Romaine, Heirloom Grape Tomatoes, Artichokes,
Pepperoncini, Roasted Red Peppers, Kalamata Olives,
Aged Provolone, Red Wine Vinaigrette

CHICKEN + TURKEY

TURKEY AVOCADO BLT (DF)
Smoked Tomato Jam, Turkey Bacon, Avocado,
Bibb Lettuce, Soft Bun

ROASTED TURKEY CRANBERRY & BRIE NEW
Baby Spinach, Croissant

BIRRIA PULLED CHICKEN WRAP
Pickled Corn, Jalapeno, Romaine, Avocado
Cilantro Lime Vinaigrette, Cotija, Tomato Wrap,
Tajín Dust

CHICKEN CLUB NEW
Sliced Chicken, Smoked Gouda, Grilled Pears,
Hot Honey Bacon Jam, Arugula, Sesame Hoagie

PESTO CHICKEN
Fresh Mozzarella, Marinated Sundried Tomatoes,
Basil, Balsamic Aioli, Semolina Baguette

CRISPY CHICKEN MILANESE
Confit Heirloom Tomatoes, Arugula, Shaved
Parmesan, Lemon Aioli, Rosemary Focaccia

CRISPY CHICKEN CAESAR WRAP
Romaine, Shaved Parmesan, Brioche Croutons,
Lemon Smoky Peppercorn Caesar Dressing

MEAT & SEAFOOD

STEAKHOUSE NEW
Roast Beef, Sautéed Mushrooms, Whipped Boursin, Arugula,
Balsamic Onions, Hoagie

CHIMICHURRI ROAST BEEF NEW
Italian Marinated Peppers,
Shaved Parmesan, Arugula, Ciabatta

CLASSIC ITALIAN
Aged Prosciutto, Peppered Salami, Mortadella,
Provolone, Olive Oil, Balsamic Glaze

BBQ BRISKET
Slow Roasted Beef Brisket, Chili Lime Slaw

CLASSIC TUNA SALAD
Classic Tuna Salad, Mesclun

UPGRADE TO PANINIS (+\$3)

GRILLED CHICKEN PANINI
Roasted Chicken Breast, Fresh Mozzarella, Roasted Peppers,
Basil Pesto

CHIPOTLE TURKEY PANINI
Roasted Turkey, Provolone, Arugula, Chipotle Aioli

PHILLY CHEESE STEAK PANINI
Roasted Beef, Provolone, Peppers, Onions

ITALIANO PANINI
Capicola Ham, Prosciutto, Salami, Provolone, Roasted Peppers

VEGETARIAN PANINI (V)
Fresh Mozzarella, Baby Spinach, Tomatoes, Pesto



CREATE YOUR OWN LUNCH BUFFET



PACKAGES

10 Person Minimum Order
Served Hot in Chafing Dishes or Room Temperature

LITE SINGLE ENTRÉE One Protein Two Salads and/or Side Dishes	\$32.95
SINGLE ENTRÉE One Protein Two Salads and/or Side Dishes Dessert Platter	\$39.95
DOUBLE ENTRÉE Two Proteins Two Salads and/or Side Dishes Dessert Platter	\$44.95

SALAD & SIDE OPTIONS ON PAGE 5

CUSTOMIZE YOUR ORDER

- + \$5 Per Person for China Presentation
- + \$2.95 for Focaccia Bread Basket
- Flameless Heating Available (No Open Flame Buildings)
- Premium Metal Chafers Available

DIETARY GUIDE: (GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE, (NUTS) CONTAINS NUTS

PROTEIN OPTIONS

CHICKEN

CITRUS & HERB GRILLED CHICKEN BREAST (GF,DF)
Artichoke, Tomato & Red Onion Medley, Citrus Gastrique

CHICKEN PARMESAN (GF)
Crispy Breaded Chicken with Melted Mozzarella and Marinara Sauce

BURRATA STUFFED CHICKEN (GF)
Burrata Stuffed Chicken, Broccoli Rabe, Roasted Red Peppers, Balsamic

CHICKEN PICCATA
White Wine, Butter, Lemon, Garlic, Capers, Parsley

CHICKEN TERIYAKI (GF,DF)
Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

VEGETARIAN

ARTICHOKE "CRAB CAKE" (GF,VG,DF)
Shaved Carrots, Crispy Parsnip, Parsley Leaves, Vegan Aioli

TUSCAN PORTOBELLO MUSHROOM CAPS (GF,VG)
Portobello, Leeks & Tri Color Quinoa, Olive, Fried Oregano, Balsamic Aioli

PAN FRIED SESAME GARLIC TOFU (GF,VG,DF)
Sautéed Charred Peppers & Scallions, Ginger, Garlic, Sesame Seeds, Soy Glaze

BUTTERNUT SQUASH RAVIOLI (V)
Brown Butter, Dried Cranberries, Fried Sage, Toasted Pepitas

SWEET POTATO & KALE (GF,VG,DF)
Chickpeas, Tahini

BEEF [+ \$5]

HERB SEASONED BEEF CHATEAUBRIAND (GF,DF)
Sautéed Wild Mushrooms, Roasted Tri Color Baby Potatoes

GRILLED SKIRT STEAK (GF,DF)
Classic Chimichurri Sauce, Roasted Tri Color Baby Potatoes, Sautéed Peppers & Onions

STIR FRY BEEF (GF,DF)
Tender Steak, Garlic, Ginger, Scallions, Seasonal Vegetables, Soy Glaze

TERIYAKI BEEF (GF,DF)
Tender Steak, Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

CARNE ASADA (GF,DF)
Lime, Spices, Cilantro, Charred Corn Salad, Salsa Verde

SEAFOOD [+ \$5]

MUSTARD CRUSTED SALMON (GF,DF)
Toasted Rice Panko, Dijon Mustard, Herbs de Provence, Julienne Vegetables

SALMON TERIYAKI (GF,DF)
Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

LEMON & HERB SALMON (GF)
Herb Marinated, Artichoke, Tomato & Red Onion Medley, Caramelized Lemon

MISO GLAZED COD (GF,DF)
White Miso, Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

PISTACHIO CRUSTED SEA BASS (GF,NUTS)
Chilean Sea Bass, Carrot Parsnip Puree, Charred Broccolini, Radish Slaw

LUNCH SALADS & SIDES

SALAD

TOSSED SALAD (GF,VG)

Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot Ribbons, Agave Lime Vinaigrette

CHOPPED SALAD (GF,VG)

Romaine, Hot House Cucumbers, Tomatoes, Roasted Corn, Peppers, Balsamic Vinaigrette

PARADISE SALAD (GF,V,NUTS)

Baby Lettuce, Grape Tomatoes, Sun-dried Cranberries, Caramelized Walnuts, Feta Cheese, Balsamic Vinaigrette

COBB SALAD (GF)

Chopped Tomatoes, Crispy Bacon, Hard Boiled Egg, Ranch Dressing

HARVEST SALAD (GF,VG)

Maple-Glazed Butternut Squash, Poached Pear, Roasted Purple Cauliflower, Pickled Carrots, Arugula & Frisée, Crispy Leeks, Caramelized Shallot Vinaigrette

GREEK SALAD (GF,V)

Romaine Hearts, Peppers, Cucumbers, Tomatoes, Pickled Red Onions, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

LITTLE GEM CAESAR SALAD (V)

Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan, Caesar Dressing

FALL TOMATO & BURRATA (GF,V)

Roasted Cherry Tomatoes, Crisp Radish, Arugula & Frisée, Fresh Basil, White Balsamic Vinaigrette, Crispy Parmesan

APPLES TO APPLES (GF,V)

Roasted & Fresh NY State Apples, Bruleed Brie, Red Endive, Frisée & Romaine, Red Quinoa, Spicy Pepitas, Dill Fronds, Pickled Mustard Seed, Dijon Mustard Vinaigrette

NEW

NEW

PASTA

All Starches Can Be Served Hot or Room Temperature

BOWTIE PESTO PASTA SALAD (V)

Farfalle, Grape Tomatoes, Baby Arugula, Fresh Mozzarella, Sundried Tomatoes

ASIAN SESAME NOODLES (VG)

Crisp Seasonal Vegetables, Scallions, Fresh Herbs, Toasted Sesame Seeds

PARMESAN ORECCHIETTE (V)

Snap Peas, English Peas, Radish, Roasted Heirloom Carrots, Sautéed Wild Mushrooms, Smoky Parmesan Vinaigrette

ORZO PASTA SALAD (V)

Cucumbers, Chickpeas, Grilled Onions, Feta, Baby Bell Peppers, Lemon Vinaigrette

DELICATA SQUASH GEMELLI (V)

Roasted Delicata Squash, Arugula & Frisée, Pomegranate Jewels, Feta Cheese, Spicy Pepitas, Crispy Shallots, Maple Dijon Vinaigrette

NEW

TUSCAN CHEESE TORTELLINI (V)

Wilted Spinach, Marinated Sundried Tomatoes, Kalamata Olives, Shaved Ricotta Salata, Garlic Chips, Tuscan Herb Vinaigrette

WILD MUSHROOM CAVATELLI (V)

Wild Mushrooms, Wilted Spinach & Leeks, Confit Tomatoes, Parmesan, Rosemary & Thyme Sherry Vinaigrette

NEW

AUTUMN ORZO (V)

Roasted Beets, Goat Cheese, Toasted Sunflower Seeds, Chives & Dill, Orange Ginger Vinaigrette, Frisée & Baby Kale, Scallions

NEW

JASMATI RICE (GF,VG)

Jasmine + Basmati Rice



VEGETABLES + GRAINS

All Vegetables Can Be Served Hot or Room Temperature

GRILLED FALL VEGETABLES (GF,VG)

Zucchini, Yellow Squash, Eggplant, Asparagus, Red Onions & Portobello, Herb Marinated

NEW

ROASTED ROOT VEGETABLES (GF,VG)

Seasonal Roasted Root Vegetable Medley, Fresh Herbs, Aromatic Spices, Maple White Balsamic Glaze, Pomegranate Seeds

NEW

ROASTED YUKON POTATOES (GF,VG)

Garlic, Dill

CHARRED BRUSSELS SPROUTS (GF,VG)

Delicata Squash, Toasted Pumpkin Seeds

NEW

LEMON HERB QUINOA (GF,V)

Cucumber, Cello Radish, Parsley, Dill, Mint, Crumbled Feta, Lemon Vinaigrette

AUTUMN QUINOA (GF,V,DF)

Roasted Delicata Squash, Cello Radish, Pomegranate, Baby Arugula, Pumpkin Seeds, 5 Spice Vinaigrette

NEW

FALL WHEAT BERRY (VG)

Pickled Apples, Roasted Purple Cauliflower, Roasted Sweet Potatoes, Castelfranco, Scallions, Apple Cider Vinaigrette

NEW

MAPLE FARRO PEARS & APPLES (V)

Farro, Roasted Pears & Apples, Butternut Squash, Bruleed Brie, Crispy Wild Rice, Castelfranco, Chives, Maple Cider Vinaigrette

NEW

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THEMED BUFFET MENUS

\$44.95 Per Person | 10 Person Minimum Order
Served Hot in Chafing Dishes or Room Temperature

ASIAN

CHICKEN TERIYAKI (GF,DF)

Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

SALMON TERIYAKI (GF,DF)

Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

ASIAN NOODLES (VG)

Julienne Vegetables, Sesame Dressing

ASIAN RIBBONS (GF,VG)

Heirloom Carrot, Asparagus, Cucumber, Cello Radish, Crispy Shallots, Little Gem Lettuce & Frisée, Carrot Ginger Vinaigrette

VEGETABLE DUMPLING (V)

Sweet Chili Sauce

ASIAN THEMED DESSERT

Coconut Mango Rice Pudding (GF,VG) & Sea Salt Chocolate Chip Cookies (V)

MIDDLE EASTERN

SHAWARMA SPICED CHICKEN or STEAK (GF)

Warm Spice Mix, Garlic

YAM FALAFEL (GF,VG,DF)

Served with a Citrus Raita Dip

ISRAELI CHOPPED SALAD (GF,VG)

Tomatoes, Cucumbers, Bell Pepper, Red Onion, Parsley, Lemon Juice, Olive Oil

SPICED CAULIFLOWER (GF, VG)

Roasted with Harissa

HERBED FOCACCIA (VG,DF)

Served with Hummus (GF,VG) and Tzatziki (GF)

MIDDLE EASTERN THEMED DESSERTS (NUTS)

Tahini Chocolate Mousse, Pistachio Orange Financier



GREEK

GRILLED CHICKEN & SHRIMP KEBABS (GF)

Greek Spice Blend, Lemon, Charred Peppers, Served with a Dill Yogurt Cucumber Sauce

ORZO PASTA SALAD (V)

Cucumbers, Chickpeas, Grilled Onions, Feta, Baby Bell Peppers, Lemon Vinaigrette

GREEK SALAD (GF,V)

Romaine Hearts, Peppers, Cucumbers, Tomatoes, Pickled Red Onions, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

SPANAKOPITA TRIANGLES (V)

Spinach, Feta, Flaky Phyllo

ZA'ATAR PITA CHIPS (V)

Served with Hummus

GREEK THEMED DESSERTS (NUTS)

Baklava, Honey Cake with Vanilla Chantilly Cream

ITALIAN

UPDATED

CHICKEN

Preparation Options | Parmesan, Marsala, Piccata

SHRIMP SCAMPI (GF)

Garlic, White Wine, Lemon

MEZZI RIGATONI (V)

Pomodoro or Spicy Vodka

LITTLE GEM CAESAR SALAD (V)

Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan

BROCCOLINI (VG,GF)

Olive Oil, Garlic, Lemon Zest

HERB & SEA SALT FOCACCIA (VG, DF)

Served with Butter

ITALIAN THEMED DESSERTS (V)

Tiramisu Cups & Chocolate Chip Cannolis

Optional Salad Substitution

FALL TOMATO & BURRATA (GF,V)

Roasted Cherry Tomatoes, Crisp Radish, Arugula & Frisée, Fresh Basil, White Balsamic Vinaigrette, Crispy Parmesan

TACO FIESTA

Choice of 2 Proteins

BIRRIA BRAISED CHICKEN (GF,DF)

Citrus Marinated, Cumin, Fresh Cilantro

TAJÍN GRILLED SHRIMP (GF,DF)

Chili, Garlic, Citrus

CARNE ASADA [+\$5] (GF,DF)

Grilled Steak, Citrus, Spices

ARROZ ROJO (GF,VG)

Tomatoes, Peppers, Garlic, Cilantro

TOPPINGS

Sautéed Peppers & Onions (GF, VG), Shredded Lettuce (GF,VG), Diced Tomato (GF,VG), Cotija Cheese (GF, V), Guacamole (GF,VG), Salsa Roja (GF,VG), Crema (GF, V)

FLOUR TORTILLAS (V)

TAJÍN TORTILLA CHIPS (VG)

TACO FIESTA THEMED DESSERTS (V)

Tres Leches Shooters, Sea Salt Chocolate Chip Cookies

MEDITERRANEAN

CITRUS & HERB GRILLED CHICKEN (GF,DF)

Artichoke, Tomato & Red Onion Medley, Citrus Gastrique

HERB MARINATED COD (GF)

Oregano, Lemon Zest, Garlic

LEMON HERB QUINOA (GF,V)

Cucumber, Cello Radish, Parsley, Dill, Mint, Crumbled Feta, Lemon Vinaigrette

MEDITERRANEAN TOSSED SALAD (GF,VG)

Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot Ribbons, Broken Red Wine Vinaigrette

TOMATO FOCACCIA (VG,DF)

Caramelized Onion and Roasted Tomatoes

MEDITERRANEAN THEMED DESSERT

Turkish Coffee Chocolate Mousse Shooter, Honey Citrus Madeleine with Saffron

BUILD YOUR OWN LUNCH BOWLS

Classic Proteins \$25.95 | Per Person Pricing | 10 Person Minimum |

Premium Proteins \$30.95 | Per Person Pricing | 10 Person Minimum |

One protein tier per order. Mixing tiers will be charged at the premium price

ROOM TEMPERATURE & SELF SERVE

ASIAN MARKET BOWL

CHOICE OF PROTEIN:

CLASSIC

Soy Ginger Chicken and Garlic Shrimp

PREMIUM

Bulgogi Steak and Miso Salmon

Lemongrass Jasmine Rice, Romaine and Napa - Red Cabbage Slaw, Pickled Carrots, Cucumber, Edamame, Crispy Shallots. Ginger Soy and Spicy Sesame Dressings

ANCIENT GRAINS BOWL

CHOICE OF PROTEIN:

CLASSIC

Citrus Herb Chicken and Garlic Shrimp

PREMIUM

Yam Falafel and Rosemary Steak

Quinoa and Farro Blend, Mixed Greens, Roasted Sweet Potato, Cucumber, Cherry Tomato, Pickled Red Onions, Pumpkin Seeds, Feta, Tzatziki, Lemon Vinaigrette

OPTIONAL ADDITIONS

+ \$2.95 for Focaccia Bread Basket

MEXICAN STREET BOWL

CHOICE OF PROTEIN:

CLASSIC

Birria Chicken and Barbacoa Beef

PREMIUM

Carne Asada and Tajín Grilled Shrimp

Spanish Red Rice, Shredded Lettuce, Jalapeno Corn Salsa, Guacamole, Pickled Red Onion, Salsa Roja, Cotija Cheese, Chipotle Crema, Tomatillo Vinaigrette



MAKE YOUR OWN SALAD BAR

10 Person Minimum | \$24.95

CHOICE OF TWO PROTEINS:

Citrus Herb Chicken, Yam Falafel, Garlic Shrimp (+\$3), Rosemary Garlic Steak (+\$3)

TOPPINGS:

Baby Green & Red Lettuces, Spinach, Shaved Carrot Ribbons, Grape Tomatoes, Tri-Colored Peppers, Cucumbers, Pumpkin Seeds, Shredded Parmesan, Crumbled Feta, Brioche Croutons

CHOICE OF TWO DRESSINGS:

Balsamic Vinaigrette
Green Goddess
Ranch
Agave Lime Vinaigrette
Herbed Red Wine & Olive Oil

OPTIONAL ADDITIONS

+ \$3.95 Avocados
+ \$2.95 for Focaccia Bread Basket

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BOXED LUNCH & INDIVIDUAL BOWLS

LUNCH BOXES

6 Person Minimum Order | Per Person Pricing
*Side Dish Minimum Order of 6 Per Side Selection

EXPRESS LUNCH BOX \$24.95
Sandwiches + Wraps |
Choice of *One Side Dish or Bag of Chips + Sea Salt
Chocolate Chip Cookie

WORKING LUNCH BOX \$29.95
Sandwiches + Wraps
Bag of Chips
*Choice of One Side Dish
Sea Salt Chocolate Chip Cookie

EXECUTIVE LUNCH BOX \$32.95
Sandwiches + Wraps
Bag of Chips
*Choice of Two Side Dishes
Sea Salt Chocolate Chip Cookie

SIDE DISH OPTIONS ON PAGE 5



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PROTEIN BOWLS

\$22.95 Per Person Pricing | 10 Person Minimum |
5 Person Minimum Per Flavor

HARVEST ROASTED CHICKEN NEW
Farro, Roasted Butternut Squash, Charred Cauliflower, Pickled
Apples, Dried Cranberries, Feta Cheese, Maple Dijon Vinaigrette

TERIYAKI CHICKEN (GF,DF) NEW
Sesame Rice Noodles, Stir Fry Vegetables, Charred Peppers,
Broccoli, Edamame, Scallions, Sesame Seeds, Teriyaki Sauce

MUSTARD CRUSTED SALMON (GF,DF)
Mustard Crusted Salmon, Basmati-Wild Rice Medley, Lemon
Grilled Asparagus
[Substitutions: Chicken Or Tofu]

HERB-SEASONED BEEF (GF)
Herb-Seasoned Beef Chateau, Horseradish Cream, Roasted
Potatoes, Sautéed Mushrooms, Parmesan Sprinkled Vegetables
[Substitutions: Chicken Or Tofu]

LEMON GARLIC SHRIMP
Lemon Garlic Shrimp, Sun Dried Tomato Pasta And Vegetable
Ratatouille
[Substitutions: Chicken Or Tofu]

VEGETARIAN (V,GF)
Roasted Portobello Mushroom Caps Filled With Mozzarella And
Quinoa, Root Vegetables
[Dairy-Free Option Available]



SALAD BOWLS

\$17.95 Per Person Pricing | 5 Person Minimum |
5 Person Minimum Per Flavor
(Choice of Chicken, Salmon (+\$3), Shrimp (+\$3), Or Tofu)

PARADISE SALAD (GF,V,NUTS)
Baby Lettuce, Grape Tomatoes, Sundried Cranberries,
Caramelized Walnuts, Feta Cheese, Balsamic Vinaigrette

GREEK SALAD (GF,V)
Romaine Hearts, Peppers, Cucumbers, Tomatoes, Pickled Red
Onions, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

TOSSED SALAD (GF,VG)
Cucumber, Heirloom Tomato, Watermelon Radish,
Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot
Ribbons, Agave Lime Vinaigrette

COBB SALAD (GF)
Chopped Tomatoes, Crispy Bacon, Hard Boiled Egg, Ranch
Dressing

LITTLE GEM CAESAR SALAD (V)
Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan

MAPLE HARVEST (GF)
Roasted Chicken, Maple Glazed Brussels Sprouts, Heirloom
Carrots, Quinoa, Feta, Caramelized Shallot Vinaigrette



SHARING PLATTERS

CLASSIC PLATTERS

Per Person Pricing | 8 Person Minimum

VEGETABLE CRUDITE (V,GF) \$11.95

Seasonal Fresh Vegetables | Ranch, Herb Dipping Sauce

ANTIPASTI \$19.95

Genoa Salami, Prosciutto, Capicola, Ciliegine Mozzarella, Olive Trio, Pepperoncini, Marinated Mushroom, Artichokes, Breads, Crackers

CHEESE + CRACKERS (V,NUTS) \$15.95

Imported + Domestic Cheese, Breads, Crackers, Dried Fruit + Nuts

ARTISANAL CHEESE (V,NUTS) \$19.95

Murray's Artisanal Imported + Domestic Cheese, Breads, Crackers, Dried Fruit + Nuts

ANTIPASTI + CHEESE \$21.95

Imported + Domestic Cheese, Sliced Cured Meats, Breads, Crackers, Dried Fruits + Nuts

MEZZE \$20.95

Chicken Kebob, Vegetable Skewer, Crudité, Hummus, Baba Ghanoush, Tzatziki, Za'atar Pita Chips & Flatbread



COCKTAIL PLATTERS

Served Room Temperature
Per Platter Pricing
Small: ~60 Pcs | Large: ~100 Pcs

FAR EAST \$325 [SMALL] \$395 [LARGE]

Soy Glazed Grilled Shrimp Skewers, Chicken Skewers, Spring Rolls, Assorted Sushi Rolls, Pickled Ginger, Wasabi, Ginger Soy Dipping Sauce

TUSCANY \$325 [SMALL] \$395 [LARGE]

Lemon Basil Shrimp Skewers, Balsamic Chicken Skewers, Baby Mozzarella + Tomato, Bruschetta in Mini Verrine

MEDITERRANEAN \$325 [SMALL] \$395 [LARGE]

Rosemary Chicken Skewers, Falafel, Spanakopita, Hummus in Cucumber Cups, Tzatziki, Hummus Dipping Sauce

SUSHI \$325 [SMALL] \$395 [LARGE]

Assorted Sushi Rolls Including California, Salmon + Vegetarian, Pickled Ginger, Wasabi, Soy Sauce

TIMELESS COMFORT BITES \$375 [SMALL] \$450 [LARGE]

Mini Brisket Brioche; Deviled Eggs with Pickled Radish; Chopped Cheese Eggrolls with Sriracha Ketchup; Wedge Gem Salad Cups with Pork Belly, Tomatoes, and Blue Cheese; Corn Pie with Green Pesto, Tomatoes, and BBQ Sauce; Onion Dip with Chips & Seasonal Vegetables

CANTINA \$375 [SMALL] \$450 [LARGE]

Chicken Taquitos, Barbacoa Beef Burritos, Mini Chorizo and Pineapple Peppers, Chicken Chorizo Flatbread - Pickled Onions and Mexican Ranch, Firecracker Shrimp, Cocktail Sauce with Chipotle, Roasted Salsa Roja, Elote Corn Salad, Guacamole, Plantain and Tortilla Chips

GLUTEN FREE + VEGAN \$325 [SMALL] \$395 [LARGE]

Mini Hummus Cucumber Cups, Chimichurri Rice Paper Rolls, Quinoa Stuffed Mini Mushroom Caps, Sautéed Ginger Vegetables

VEGAN SUSHI \$325 [SMALL] \$395 [LARGE]

Assorted Vegan Sushi Rolls Including Spicy Mango Roll, Sweet Potato Roll, Mighty Mushroom Roll, Pickled Ginger, Wasabi, Soy Sauce



DIETARY GUIDE: (GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE, (NUTS) CONTAINS NUTS

STATIONARY HORS D'OEUVRES

POULTRY

- GRILLED CHICKEN SATAY (GF,DF,NUTS) ••** \$36
Peanut Sesame Dipping Sauce, Peanut Nori Crunch & Scallions
- THAI CHICKEN MEATBALL (DF) ••** \$36
Honey Garlic Chili Glazed, Wasabi Crunch
- HOT HONEY PULLED CHICKEN SLIDER ••** \$42
Cajun Honey Braised, Pickle Slaw, Secret Sauce, Sesame Mini Brioche
- MINI MOLE CHICKEN EMPANADAS ••** \$39
Lime Crema, Chocolate Dusted, Cilantro
- MINI CHICKEN PARM ON FOCACCIA ••** \$42
Crispy Chicken Cutlet, Sundried Tomato Spread, Whipped Burrata, Basil Pesto, Tomato Focaccia
- DECONSTRUCTED CHICKEN GUACAMOLE (GF) •** \$42
Smoked Chicken Guacamole, Jalapeno Cornbread Toast, Cotija, Pimenton, Micro Cilantro
- MAPLE CHICKEN LETTUCE CUP (GF) •** \$42 NEW
Pickled Asian Pear, Gochujang Aioli, Scallions, Sesame Seeds



MEAT

- WAGYU MINI BURGERS ••** \$66
Aged White Cheddar, Caramelized Shallot Jam, Dijonnaise, Sesame Mini Brioche
- BBQ BEEF BRISKET ••** \$66
Beef Brisket, Crispy Asian Slaw On A Miniature Buttered Brioche
- TRUFFLED CHEESESTEAK EGG ROLL •** \$54
Shaved Ribeye, Aged Cheddar Fondue Dipping Sauce
- SAVORY ZEPPOLE BITE •** \$48
Prosciutto, Pineapple Jam, Baby Arugula

• Served Hot • Served Room Temperature

Priced Per Dozen | 2 Dozen Minimum Per Item

MEAT (CONT.)

- KOREAN BEEF SKEWERS (GF) ••** \$54 NEW
Bulgogi Marinated, Apple Slaw
- ASSORTED SKEWER TRIO (GF) ••** \$54
Lemon Gremolata Grilled Shrimp, Citrus & Maple Dijon Chicken, Rosemary Balsamic Beef
- MINI BEEF FRANKFURTERS ••** \$36 UPDATED
Dijonnaise
- SHORT RIB SKEWERS (GF) ••** \$66 NEW
Celery Root, Pickled Red Onion, Cider Gastrique
- SEARED BISTECCA (GF) ••** \$66 NEW
Crispy Potato Rosti, Roasted Garlic Saffron Cream, Micro Arugula



SEAFOOD

- SWEET POTATO CRABCAKES (GF,DF) ••** \$60 NEW
Maple Dijon Remoulade, Apple Slaw
- COCONUT CRUSTED JUMBO SHRIMP (GF,DF) ••** \$54
Miso Pineapple Sauce
- CLASSIC SHRIMP COCKTAIL SHOOTER (GF,DF) •** \$54
Steamed Shrimp, Homemade Cocktail Sauce
- GRILLED GREMOLATA SHRIMP (GF,DF) ••** \$54
Lemon Scented, Garlic, Parsley
- MINI TUNA POKE BOWL (GF,DF) •** \$60
Citrus Lemongrass Ponzu, Sushi Rice, Charred Napa Carrot & Scallion Slaw, Pepita Nori Crunch
- LOBSTER SALAD ON MINI ROLL •** \$66
Lump Lobster Salad on Miniature Buttered Brioche Rolls
- LOBSTER HUSHPUPIES (GF) ••** \$54 NEW
Smoked Remoulade, Pickled Jalapeno

VEGETARIAN

- MAC N CHEESE CROQUETTE (V) •** \$39
Fontina, Aged Cheddar & Provolone, Parmesan, Herb Crusted
- VEGAN RICE PAPER ROLLS (GF,VG) •** \$36
Cucumber, Pickled Carrot + Daikon, Thai Basil, Cilantro, Sweet Chili Sauce, Rice Paper
- MANCHEGO QUINCE TARTLETS (V) ••** \$42
Spanish Manchego Cheese, Sweet Quince, Crispy Tart Shell
- BUTTERNUT SQUASH ARANCINI (GF,V) ••** \$42
Shallot Jam, Pomegranate Seed, Fried Sage
- SESAME NOODLES WITH VEGETABLES (GF,VG) •** \$42
Sesame Rice Noodles, Julienne Vegetables, Chives, Sesame Seeds
- INDIVIDUAL CRUDITE SHOOTERS (GF,VG,DF) •** \$45
Green Goddess
- TOMATO, BASIL + MOZZARELLA (GF,V) •** \$42
Skewered Cherry Tomatoes, Fresh Mozzarella, Fresh Basil
- ANTIPASTO SKEWER (GF,V) •** \$45
Fresh Mozzarella, Roasted Red Pepper, Yellow Tomato, Green Olive, Grilled Artichoke, Fresh Basil, Sundried Tomato Italian Vinaigrette
- MINI TUSCAN STUFFED MUSHROOMS (GF,VG) ••** \$39
Portobello, Leeks & Tri Color Quinoa, Olive, Fried Oregano, Balsamic Aioli
- MINI VEGETABLE EMPANADAS (V) ••** \$39
Southwestern Spiced Vegetable Empanada, Spinach, Fava Bean, Corn & Potato, Cotija, Tajin Dusted, Avocado Oregano Lime Aioli
- APPLE & BRIE FLATBREAD (V) ••** \$45 NEW
Cranberry Orange Chutney, Roasted & Fresh Apples, Arugula
- APPLE CABBAGE FRITTER (GF) ••** \$42 NEW
Apple Radish Slaw, Pickled Mustard Seeds, Fennel Fronds, Dijon Creme Fraiche
- VEGAN SWEET POTATO CRAB CAKE (GF,VG) ••** \$42 NEW
Quinoa, Sweet Potato, Crisp Radish, Citrus Herb Aioli



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AM SNACKS

Per Person Pricing | 8 Person Minimum

YOGURT LOAF BOARD (V) 2 Pieces Per Person Lemon Poppy Seed, Vanilla, Double Chocolate, Zucchini	\$5.95
PROTEIN BITES (GF,V) 2 Pieces Per Person Dates, Coconut, Oats, Chocolate Drizzle	\$5.95
HOMEMADE GRANOLA BARS (GF,V,NUTS) 10 Piece Minimum Oats, Mixed Nuts, Sesame Seeds, Pumpkin Seeds, Raisin, Cranberry, Honey	\$5.50
PROTEIN TRAIL MIX JARS (V,NUTS) Sweet & Salty Cashews, Pepitas, Craisins, Apricot, Dark Chocolate Chips, Roasted Coconut Flakes, Granola Clusters	\$6.95



FRUIT

FRESH FRUIT SKEWER Per Piece (GF, VG) 10 Piece Minimum Pineapple, Assorted Melons, & Berries	\$3.95
SEASONAL WHOLE FRUIT Per Piece (GF, VG) 10 Piece Minimum Seasonal Variety of Whole Fresh Fruit	\$2.00
FRESH FRUIT SALAD (GF, VG) Chef's Selection of Seasonal Fruit with Melons, Watermelon, Pineapple and Market Berries	\$8.95
SLICED SEASONAL FRESH FRUIT (GF, VG) Chef's Selection of Seasonal Fruit with Melons, Watermelon, Pineapple and Market Berries	\$8.95

PM SNACKS

Per Person Pricing | 8 Person Minimum

CHIPS & DIPS TRIO (V) Old Bay Potato Chips, Pita Chips, Tajin Tortilla Chips, French Onion Dip, Salsa Roja, Hummus	\$12.95
KETTLE CHIPS & GARDEN HERB DIP (V) House Selected Kettle Chips Paired with a Garlic and Herb Cream Cheese Spread	\$9.95
GREEK FETA CHIPS (GF,V) In Individual Bags. Oregano, Parsley, Garlic, Lemon Zest, Dehydrated Feta	\$4.95
SWEET & SALTY CASHEW JARS (GF, V, NUTS) 10 Piece Minimum Honey Roasted, Sea Salt & Aleppo	\$6.95
SNACK MIX Per Piece (V) 10 Piece Minimum Assorted Miss Vickie's Chips, Nature Valley Granola Bars, M & M's, Kit Kat	\$3.00



DESSERTS

Per Person Pricing | 8 Person Minimum

DESSERT PLATTER (V) Assortment of Dark Chocolate & Apple Brownies, Seasonal Cookies (Sea Salt Chocolate Chip, Cranberry White Chocolate, Raspberry, Cinnamon Oatmeal & Raisin), Palmier, Lemon & Blueberry Madeleines	\$8.95
CHOCOLATE LOVERS PLATTER (V) Chocolate Chip & White Cranberry Cookies, Dark Chocolate Mousse Shooter, Pretzels Rods with White & Dark Chocolate, Orange Chocolate Brownie	\$12.95
MINI MOUSSE SHOOTERS (GF, V) 2 Pieces Per Person Dark Chocolate, Cinnamon Apple, Pumpkin Pie, Key Lime	\$8.95
ARTISAN MADELEINE PLATTER (V) 2.5 Pieces Per Person Lemon Citrus, Double Chocolate, Strawberry, Blueberry	\$10.95
FRENCH PÂTISSERIE PLATTER (V,NUTS) 2.5 Pieces Per Person Assortment of Palmiers, Madeleines and Financier	\$10.95
PETIT PASTRY PLATTER (V,NUTS) 2.5 Pieces Per Person Chef's Assortment of Mocha Square, Pistachio Tart, Chocolate Ganache Cookie, Caramel Tart, Raspberry Rectangle, Lime Barquette, Strawberry Vanilla Tart	\$10.95



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BEVERAGES

ASSORTED SODAS	\$2.50
ASSORTED SELTZERS	\$2.50
BOTTLED WATER	\$2.50
PELLEGRINO 250 ml	\$3.75
SNAPPLE	\$3.00
INDIVIDUAL JUICES Orange, Apple or Cranberry	\$2.95
JUICES IN PITCHERS Orange, Cranberry + Orange-Mango	\$2.95
COFFEE SERVICE Per Person 6 Person Minimum Freshly Ground House Blend Coffee or Decaffeinated Served with Milk + Sweetener	\$3.95
ICED COFFEE SERVICE Per Person 8 Person Minimum Freshly Ground House Blend Coffee Served with Milk + Sweetener	\$4.25
TEA SERVICE Per Person 6 Person Minimum Assortment of Black + Herbal Teas Served with Sweetener and Lemon	\$3.95
ICE BUCKET Serves 10 People	\$9.95



HOW TO ORDER

- Online: shop.foodtrends.com (available 24/7)
 - Phone: 212.972.7320 (Monday – Friday, 8:00 AM – 5:00 PM)
 - Email: catering@foodtrends.com (Monday – Friday, 8:00 AM – 5:00 PM)
- To guarantee service, orders must be placed by 4:00 PM for next-day delivery.
We deliver 7 days a week, Monday through Sunday.

OPTIONAL UPGRADES

Looking to elevate your event? We offer a range of upgrades to enhance your experience — just inquire for pricing and availability:

- **Flameless Chafers:** Some buildings **do not permit open flame** — flameless chafers are available as an alternative.
- **Premium Presentation:** Upgrade from our standard sustainable servingware to elegant china for a more refined look.
- **Custom Buffet Design:** Our in-house decor team can design a full custom buffet presentation tailored to your event.
- **Staff & Rentals:** Need servers, bartenders, or event rentals? We handle it all — just ask.
- **Premium Cutlery & Plateware:** Upgrade from standard biodegradable goods to a sophisticated bamboo and wood cutlery presentation.
- **Florals:** We can coordinate floral arrangements for your event — just inquire.
- **Kosher & Halal Meals:** Sourced from certified providers and delivered seamlessly as part of your order.

CANCELLATIONS

Orders canceled less than 24 hours before delivery will be charged in full, including weather-related cancellations. For Monday deliveries, cancellations must be received by Friday, as our office is closed on weekends.

ADMINISTRATIVE CHARGES

All orders are subject to a standard charge of \$60 or 22% of the order subtotal, whichever is greater. Deliveries outside Manhattan vary by distance, time, and value — please inquire for details. This charge covers operational costs such as transportation and packing. It is not a gratuity. Food Trends pays our team a fair wage, so gratuities are not accepted.

PLEASE NOTE

- **Ingredients:** May vary due to seasonality and availability without notice.
- **Equipment:** Clients are responsible for broken or lost items.
- **Insurance & Compliance:** We handle Certificates of Insurance (COI) and Workers' Compensation documentation required by corporate buildings — just ask.
- **Allergies & Accommodations:** Have a guest with a food allergy, dietary restriction, or ingredient modification? Let us know in advance and we'll do our best to accommodate.