

HOLIDAY *Stations*

FOOD TRENDS
CATERING & EVENTS

GRAZING STATION

Artisanal Cheeses (GF)
Chive & Onion Cotswold Cheddar, Aged Parmesan, Boursin

Cured Meats (GF,DF)
Salami, Prosciutto, Dry Chorizo

Roasted Chicken Skewer (GF,DF)
Cranberry Glaze, Pumpkin Nori Crunch

White Bean Hummus (GF,VG,DF)
Rosemary Scented

Accompaniments (GF,VG,DF)
Marinated Olives, Roasted Red Peppers, Bruschetta & Port Fig Jam

Crudité in Mini Mason Jars (GF,VG,DF)
Assortment of Raw, Pickled and Roasted Winter Vegetables

Butternut Squash Arancini (GF, V)
Shallot Jam, Pomegranate Seed, Fried Sage

Home Baked Bread
Rosemary Sea Salt Focaccia, Crostinis, Crackers





HARVEST STATION

Citrus–Garlic Butter Chicken Skewer (GF,DF)
Served Over Spaghetti Squash, Asparagus, and Charred Red Pepeprs

Vegan Sweet Potato Crab Cake (GF,VG,DF)
Quinoa, Sweet Potato, Crisp Radish, Citrus Herb Aioli

Apples to Apples (GF,V)
Roasted & Fresh NY State Apples, Brûléed Brie, Red Endive, Frisée & Romaine, Red Quinoa, Spicy Pepitas, Dill Fronds, Pickled Mustard Seed, Dijon Mustard Vinaigrette

Winter Truffle Fingerling Potatoes (GF,VG,DF)
Fried Rosemary & Thyme

Butternut Squash Shooter (GF,V)
Goat Cheese Crouton, Crispy Shallots, Chives



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MEXICAN STATION

Pulled Birria Chicken (GF,DF)
Pickled Red Onion, Cilantro

Red Spanish Rice (GF,VG,DF)
Tomato Scented, Sofrito, Spices

Mini Vegetable Empanadas (V)
Southwestern Spiced Vegetable Empanada, Spinach, Fava Bean, Corn & Potato, Cotija, Tajín Dusted, Avocado Oregano Lime Aioli

Winter Corn Salad in Mason Jars (GF,VG,DF)
Seasonal Vegetables, Basil, Lime Vinaigrette

Mini Stuffed Peppers (GF)
Chicken Chorizo, Pineapple Salsa

Plantain & Tortilla Chips (GF,VG,DF)
Guacamole, Salsa Roja







ASIAN STATION

Chicken Teriyaki (GF,DF)
Charred Peppers, Garlic, Ginger Scallions

Beef Bulgogi (GF,DF)
Asian Pear, Gochujang, Soy, Sesame, Scallions

Pan Fried Vegetable Dumplings (VG,DF)
Napa, Carrot, Scallions, Ponzu Lemongrass Glaze

Steamed Shrimp Shumai (DF)
Thai Chili Sauce, Scallions

Glass Noodles in a Mini Takeout (GF,V,DF)
Julienne Vegetables, Sesame Dressing

Assorted Sushi Rolls (GF)
Served with Ginger, Wasabi, Soy Sauce

Fried Wontons
Plum Sauce







ITALIAN STATION

Parmesan Crusted Chicken
Over Trofie Pasta, Sundried Tomato, Artichoke Jus, Basil, Parmesan Shavings

Classic Arancini (GF,V)
Truffle Aioli, Chives

Mini Burrata Plates (GF,V)
Red Confit Tomatoes, Yellow Tomato Puree, Basil

Charred Herbed Focaccia
White Bean Hummus, Rosemary Scented

Heirloom Tomato Tart (V)
Tuscan Herbs, Ricotta





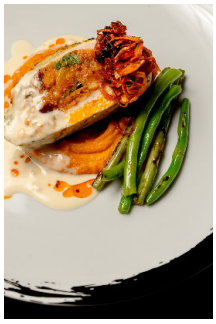




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WINTER COMFORT STATION — NEW

Choice of 2 Proteins

Braised Red Wine Short Ribs (GF)
Pickled Shallots, Demi-Glace, Micro Chives

Porcini Crusted Tenderloin (GF)
Umami Demi, Shiitake Chips, Chives

Cornbread Airline Chicken (GF)
Cranberry Apricot, Spinach & Leek Stuffed, Shallot Beurre Blanc

Pumpkin Crusted Salmon (GF)
Herbes de Provence, Ground Mustard Beurre Blanc

Accompaniments

Harvest Salad (VG,GF)
Red Wine Pomegranate Poached Pear, Tri-Color Carrot Ribbons, Riced Purple Cauliflower, Golden Beet, Maple Roasted Yams, Arugula & Frisée, Caramelized Shallot Vinaigrette, Crispy Leeks

Lobster Mac & Cheese
Herbed Panko Crumbs

Butternut Squash Risotto (GF,V)
Roasted Butternut, Fried Sage, Crispy Shallots, Grated Parmesan

Winter Roasted Vegetables (GF,VG)
Delicata Squash, Thumbelina Carrots, Pearl Onions, Haricot Verts, Apple Cider Glazed

KOREAN STATION — NEW

Chicken Skewers (GF,DF)
Sesame Soy Glazed, Sesame Seeds, Scallions

Bulgogi Steak Skewers (GF,DF)
Asian Pear, Apple, Soy, Gochujang Marinated, Sesame Seeds, Scallions

Tofu & Vegetable Skewers (GF,VG,DF)
Shiitake Mushrooms, Red Onion, Shishito Peppers

Japchae Noodles (GF,VG,DF)
Sweet Potato Noodles, Spinach, Shiitake, Red Peppers, Sesame Seeds, Soy, Mirin

Korean BBQ Sauce (GF)

Gochujang Aioli (GF)

Cucumber Salad (GF,VG,DF)
Gochujang, Sesame Seeds, Soy

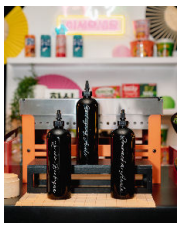
Kimchi Slaw (GF, VG, DF)
Napa Cabbage, Gochujang Dressing

Spicy Tuna Kimbap (GF)
Saku Tuna, Cucumbers, Seaweed

Vegetable Kimbap (GF, VG, DF)
Spinach, Pickled Carrots & Radish, Yellow Peppers, Seaweed









HOLIDAY *Carts*

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BAO BUN CART



Pork Belly (DF)
Hoisin, Cucumber, Scallion

Fried Chicken (DF)
Kung Pao, Pickled Daikon, Carrot, Cucumber

Sichuan Cauliflower (VG,DF)
Black Pepper Sweet and Sour, Napa Cabbage, Pickled Pineapple

Lotus Root Chips (GF)
5 Spice Dusted



TACO CART

Pulled Chicken Mole (GF)
Shredded Cabbage, Pickled Red Onion, Crema, Cilantro

Mexican Shrimp (GF)
Pineapple, Jalapeño, Cotija Cheese, Cabbage

Corn Rib (GF,V)
Black Bean Purée, Mexican Cheese

Plantain Chips (GF,VG)
Tajín Spiced

NEW

WINTER TRUFFLE MAC & CHEESE CART



Winter Truffle Mac & Cheese

Toppings
Pulled Red Wine Braised Short Ribs (GF, DF)
Hot Honey Chicken Bites (GF, DF)
Lobster (GF, DF)
Wild Mushroom Medley (GF, VG, DF)
Crispy Onions (GF, VG)
Grated Parmesan (GF, V)
Chives



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RISOTTO CART

NEW

Butternut Squash (GF,VG)
Dried Cranberries, Fried Sage

Wild Mushroom (GF,V)
Truffle Oil, Parmesan

Red Wine Braised Short Rib (GF)
Demi Glace, Crispy Onions, Chives





GRAIN BOWL CART

Quinoa & Jasmine Rice Blend (GF, VG, DF)

Proteins
Pulled Cider Chicken (GF), Herbed Steak (GF), Tea Brined Tofu (GF, VG)

Toppings (GF,VG,DF)
Roasted Yams, Edamame, Crisp Radish, Pickled Apples, Dried Cranberries, Crispy Onions

Sauces
Orange Carrot Vinaigrette (GF,VG), Citrus Tzatziki (GF,V,DF)

MEDITERRANEAN CART

Pomegranate Glazed Beef Kofta
Garam Masala, Cilantro (GF, DF)

Gremolata Grilled Shrimp (GF, DF)
Parsley, Garlic, Lemon

Harissa Pulled Chicken (GF,DF)
Chilies, Garlic, Spices

Accompaniments
Lemon Herbed Basmati Rice (GF,VG,DF), Roasted Cauliflower (GF,VG,DF), Israeli Chopped Salad (GF,VG, DF), Crispy Chickpeas(GF,VG,DF), Feta(GF,V), Grilled Naan (GF,VG,DF)

Sauces
Lemon Tahini Sauce (GF,VG,DF), Cranberry Raita (GF,V)







(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE | catering@foodtrends.com | (212) 972-7320



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GRILLED CHEESE CART — NEW

CHOOSE 3

Short Rib & Cheddar
Herb Garlic Butter, White Bread

Tomato & Boursin
Smoked Tomato Jam, Butter, Brioche Bread

French Onion
Caramalized Onions, Gruyère, Thyme Butter, Sourdough Bread

Delicata Squash & Provolone
Brown Butter, Multiseed Bread



DUMPLING CART — NEW

Stir Fry Vegetables (VG)
Napa Cabbage, Carrots, Peppers, Scallions, Ginger, Garlic

Wild Mushrooms (V)
Truffle Scented, Parmesan

Red Wine Braised Short Rib
Caramelized Onion & Gruyère

Roasted Butternut Squash (VG)
Dried Cranberries, Sage, Toasted Pepitas

Sauces (GF, VG, DF)
Chili Crisp Oil, Citrus Lemongrass Ponzu



