



# FOOD TRENDS

CATERING & EVENTS



**FOOD TRENDS**  
CATERING & EVENTS

## BREAKFAST

Pricing is Per Person Unless Otherwise Noted  
[ + \$5 ] Per Person for China Presentation  
Scrambled Egg Whites [ + \$1 ] Turkey Bacon [ + \$1.50 ]  
Gluten Free Wraps [ + \$2 ]

### PACKAGES

#### Executive Breakfast \$18.95 (V)

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

#### New York Breakfast \$20.95

10 Person Minimum | Cinnamon Brioche French Toast or Buttermilk Pancakes, Scrambled Eggs, Bacon, Syrup, Sweet Butter + Preserves, Regular Coffee or Orange Juice

#### Rise + Shine \$25.95

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

#### Right Start Breakfast \$19.95 (V)

6 Person Minimum | Healthy Start Platter, Greek Yogurt + Granola, Sliced Fruit, Cream Cheese, Sweet Butter + Preserves, Regular Coffee or Orange Juice

#### Mini Breakfast Sandwiches or Wraps \$20.95

10 Person Minimum | Mini Egg Sandwiches or Mini Wraps [ Eggs, Vegetables, Crispy Bacon + Cheese ] Sliced Fruit, Ketchup, Salt + Pepper, Regular Coffee or Orange Juice

Breakfast Packages Can Be Made Into Individually Boxed Meals  
Please Inquire For Pricing

### A LA CARTE

#### Homemade Mini Quiches \$36.00 Per Dozen

2 Dozen Minimum | Cheddar + Tomato | Zucchini, Squash, Carrot + Cheddar | Lorraine - Bacon, Swiss, Spinach, Onion

10 Person Minimum

#### Savory Platter \$15.95

Mini French Toast Sticks, Lox + Dill Mini Rye Square, Ham + Brie Mini Croissants, Assorted Mini Quiches

#### Mini Breakfast Sandwiches or Wraps \$11.95

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

#### Mini Frittata Muffins \$10.95

2 Per Person | Bacon, Vegetable or Cheese

#### Nova Lox + Bagels Platter \$20.95

Cream Cheese, Cucumbers, Capers, Sliced Tomatoes, Nova Smoked Salmon, Bagels

#### Overnight Oatmeal \$7.95 (GF, VG)

Vanilla, Honey + Walnuts or Cinnamon, Shaved Coconut + Blueberries

#### Chia Pudding Shooters \$7.95 (GF, VG)

Choice of Chocolate + Banana or Vanilla + Berries

#### Buttermilk Pancakes \$10.95 (V)

2 Pieces Per Person | Syrup, Sweet Butter + Preserves  
[ Gluten Free Option +\$2 ]

#### Freshly Baked Brioche French Toast \$10.95 (V)

2 Pieces Per Person | Syrup, Sweet Butter + Preserves

#### Homemade Waffles \$10.95 (V)

2 Pieces Per Person | Syrup, Sweet Butter + Preserves  
[ Gluten Free Option +\$2 ]

#### Scrambled Eggs \$7.95 (GF, V)

#### Crispy Bacon \$6.95 (GF)

Turkey [ + \$1.50 ]

#### Breakfast Sausage \$6.95

Chicken [ + \$1 ]

#### Griddled Potatoes \$5.95 (GF, VG)

6 Person Minimum

#### Morning Bakery Platter \$8.95 (V)

Assorted Bagels, Homemade Mini Muffins, Croissants, Pastries, Cream Cheese, Sweet Butter + Preserves  
[ Just Bagels - \$1, Just Pastries + \$1.00 ]

#### Healthy Start Platter \$8.95 (V)

Assorted Bagels, Gluten Free Apple Crumb Cake, Gluten Free Lemon Poppy Zucchini Bread

#### DIY Yogurt, Granola + Fruit Bar \$10.95 (GF, V)

Choice of Vanilla, Strawberry, [ Plain Greek Yogurt +\$1 ]  
Yogurt, Homemade Raisin Granola, Seasonal Berries

#### Yogurt Parfait \$7.95 (GF, V)

Choice of Vanilla or Strawberry, [ Plain Greek Yogurt +\$1 ]  
Individual Cups of Yogurt Layered with House made Granola, Fresh Fruit + Berries

#### Fresh Fruit Salad \$8.95 (GF, VG)

#### Sliced Fresh Fruit \$8.95 (GF, VG)

#### Yogurt Loaf \$8.95 (V)



### DIETARY GUIDE

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free



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## LUNCH

6 Person Minimum | Per Person Pricing [PP]  
\$5 Per Person Up-charge for China Presentation  
[ Individually Wrapped, Labeled + \$1 ]  
Side Dish Options on Page 5

### PACKAGES

#### Express Lunch \$20.95

Sandwiches + Wraps | Garnished with Chips | Choice of One Side Dish

#### Working Lunch \$25.95

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

#### Executive Lunch \$28.95

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

#### Boardroom Lunch \$35.95

Sandwiches + Wraps | Garnished with Chips | Choice of Two Side Dishes  
Dessert Platter + Sliced Fruit

Lunch Packages Can Be Made Into  
Individually Boxed Meals [ +\$3 ]

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### SANDWICHES

Mini Sandwiches | 2 Pieces Per Person [ + \$1 ]

#### Classic Italian \$13.95

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

#### Rare Roast Beef \$13.95

Rare Roast Beef, Cheddar Cheese, Arugula, Tomatoes, Russian Dressing

#### BBQ Brisket \$13.95

Slow Roasted Beef Brisket, Chili Lime Slaw

#### Acapulco BLT Wrap \$13.95

Fresh Roasted Turkey, Bacon, Arugula, Tomatoes, Honey Mustard

#### Turkey + Brie \$13.95

Turkey, Aged Brie, Arugula, Apple Butter, Semolina Baguette

#### Chicken Caesar Wrap \$13.95

Grilled Chicken Breast, Lettuce, Parmesan, Caesar Dressing

#### Crispy Chicken \$13.95

Crispy Chicken, Agave Slaw, Chipotle Aioli

#### Grilled Chicken \$13.95

Grilled Chicken Breast, Provolone, Mixed Greens, Tomatoes, Chipotle Aioli

#### Chicken Bahn Mi \$13.95

Ponzu Chicken, Pickled Vegetables, Chili Lime Aioli

#### Waldorf Chicken Salad Wrap \$13.95

Shaved Granny Smith Apples, Golden Raisins, Red Grapes, Spinach Wrap

#### Classic Tuna Salad \$13.95

Classic Tuna Salad, Mesclun

#### Vegetarian Focaccia \$13.95 (V)

Portobello Mushroom, Eggplant, Puttanesca Spread, Pickled Onion, Fresh Carrot

#### Grilled Eggplant Hummus Wrap \$13.95 (VG)

Grilled Eggplant, Hummus

#### Artichoke "Crab Cake" \$13.95 (VG)

Crispy Artichoke, Slaw, Vegan Caper Aioli

#### Paradise Salad Wrap \$13.95 (V)

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

#### Falafel + Hummus \$13.95 (VG)

Pickled Cucumber, Pickled Red Onion, Hummus, Pita Pocket

#### Fresh Mozz + Peppers \$13.95 (V)

Confit Summer Tomatoes, Preserved Peppers, Shallot Marmalade, Mozzarella, Basil Pesto Aioli, Arugula, Coal Fired Ciabatta



### PANINIS

10 Person Minimum | 3 Person Minimum Per Flavor

#### South of the Border \$16.95

Grilled Chicken Breast, Cheddar, Oven Roasted Peppers, Onions, Salsa

#### Chicken Parmesan \$16.95

Chicken Cutlet, Fresh Mozzarella, Tomato Sauce, Basil

#### Chipotle Turkey \$16.95

Roasted Turkey, Provolone, Arugula, Chipotle Aioli

#### Italiano \$16.95

Capicola Ham, Prosciutto, Salami, Provolone, Roasted Peppers

#### Capris \$16.95

Roasted Chicken Breast, Fresh Mozzarella, Roasted Peppers, Arugula, Basil, Pesto

#### Chicken Club \$16.95

Grilled Chicken Breast, Brie, Tomatoes, Crispy Bacon

#### Philly Cheese Steak \$16.95

Roasted Beef, Provolone, Peppers, Onions

#### Vegetarian \$16.95 (V)

Fresh Mozzarella, Baby Spinach, Tomatoes, Pesto

#### Mediterranean \$16.95 (V)

Arugula, Roasted Tomatoes, Baba Ghanoush, Mozzarella, Puttanesca Spread, Feta

#### Reuben \$16.95

Pastrami, Swiss, Sauerkraut, Russian Dressing

#### Cuban \$16.95

Roast Pork, Swiss, Pickles, Dijonnaise



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## ENTRÉES

Entrées are available hot in chafers or at room temperature on platters.  
\$5 Per Person Upcharge for China Presentation/Chafing Dishes  
A la carte entrée packages available upon request  
10 Person Minimum | Side Dish Options on Page 5

**Single Entrée Package \$36.95**  
One Protein, Two Side Dishes, Dessert Platter

**Double Entrée Package \$39.95**  
Two Proteins, Two Side Dishes, Dessert Platter

• Served Hot • Served Room Temperature  
Add Bread [ + \$2.95 ] Add Salad [ + \$6.95 ]

### CHICKEN

- Citrus + Herb Grilled Chicken Breast (GF) ••
- Chicken Parmesan •
- Apple, Sage + Gouda Stuffed Chicken (GF) ••
- Chicken Piccata •
- Chicken Teriyaki ••
- Chimichurri Chicken (GF) ••

### BEEF [ + \$5 ]

- Herb-Seasoned Beef Chateaubriand (GF) ••  
Sautéed Wild Mushrooms + Tri-Color Baby Potatoes
- Chimichurri Steak (GF) ••
- Ginger Beef Stir Fry (GF) ••  
Vegetables
- Teriyaki Beef ••

### SEAFOOD [ +\$5 ]

- Mustard Crusted Salmon (GF) ••
- Teriyaki Salmon ••
- Lemon + Herb Salmon (GF) ••
- Miso Glazed Cod (GF) ••

### VEGETARIAN

- Artichoke "Crab Cake" (GF,VG) ••  
Vegan Aioli
- Roasted Portobello Mushroom Caps (GF,VG) ••  
Quinoa + Diced Vegetables
- Pan Fried Sesame Garlic Tofu (GF,VG) •  
Seasonal Vegetables
- Mushroom Bolognese (GF,VG) •  
Julienned Vegetables
- Butternut Squash Ravioli •
- Sweet Potato + Kale (GF,VG) •  
Chickpeas, Tahini
- Pulled Jack Fruit (GF,VG) •

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## SIDES + SALADS

### SALADS

Grilled Chicken [ +\$5 ] Beef Chateau [ + \$6 ]  
Shrimp [ +\$7 ] Avocado [ +\$2 ]  
All Dressing Served On The Side

#### Tossed Salad \$6.95 (GF,VG)

Baby Lettuce, Heirloom Tomatoes, Carrot, Cucumbers, Watermelon Radish, Balsamic Vinaigrette

#### Chopped Salad \$6.95 (GF,VG)

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

#### Strawberry Salad \$6.95 (GF,V)

Spinach, Castelfranco, Strawberries, Pickled Red Onion, Pecorino Romano, Lemon Poppy Dressing

#### Cobb Salad \$9.95 (GF)

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

#### Paradise Salad \$6.95 (GF,V)

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

#### Greek Salad \$6.95 (GF,V)

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

#### Caesar Salad \$6.95 (V)

Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan

#### Vegan Cobb \$6.95 (GF,VG)

Romaine + Napa Cabbage Medley, Haricot Vert, Grape Tomatoes, Baby Corn, Green Goddess Dressing

#### Peach + Tomato Caprese \$9.95 (GF,V)

Heirloom Tomatoes, Arugula, Grape Heirloom + Beefsteak Tomatoes, Grilled Peaches, Fresh Mozzarella, Burrata, Pesto, White Balsamic, Basil Leaves

#### Arugula & Baby Lettuce \$6.95 (GF,VG)

Radish, Citrus Segments, Radicchio, Wildflower Dressing

#### Summer Corn Salad \$6.95 (GF,VG)

Charred Corn, Heirloom Tomatoes, Scallion, Basil, Pickled Red Onion, Arugula, Honey-Lime Vinaigrette

#### Radicchio + Mandarin \$6.95 (GF,V)

Travisano Radicchio, Satsuma Mandarins, Pistachio, Feta, Calabrian Chile Vinaigrette

#### DIY Salad Bar 20 Person Minimum | Starts at \$19.95

Choice of Protein, Sliced Chicken or Grilled Tofu  
Romaine, Baby Lettuce, Spinach, Shaved Carrots, Grape Tomatoes, Tri-Colored Peppers, Broccoli Florets, Cucumbers, Pumpkin Seeds, Shredded Parmesan, Crumbled Feta, Croutons, Balsamic Vinaigrette + Green Goddess Dressing or Ranch Dressing + Citrus Vinaigrette

\*Additional Toppings Available

### GRAINS + STARCHES

All Starches can be served hot or room temperature

#### Bowtie Pesto Pasta Salad \$6.95 (V)

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

#### Truffle Pasta Salad \$6.95 (V)

Caramelized Shallots, Roasted Vegetables, Basil

#### Orzo Pasta Salad \$6.95 (V)

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

#### Fusilli Pasta Salad \$6.95 (V)

Roasted Peppers, Black Olives, Sun-dried Tomatoes, Homemade Pesto

#### Asian Noodles \$6.95 (VG)

Julienne Vegetables, Sesame Dressing

#### Roasted Carrot + Quinoa \$6.95 (GF,V)

Goat Cheese, Grapes, Almonds, Extra Virgin Olive Oil & Preserved Lemon, Almond Vinaigrette

#### Jasmati Rice \$6.95 (GF,VG)

Jasmine + Basmati Rice

#### Succotash Salad \$6.95 (GF,V)

Farro, Radicchio, Corn, Charred Snap Pea, Radish, Parmesan, Champagne Vinaigrette

#### Roasted Yukon Potatoes \$6.95 (GF,V)

Garlic, Dill



### VEGETABLES

All vegetables can be served hot or room temperature

#### Grilled Seasonal Vegetables \$6.95 (GF,VG)

Asparagus, Baby Zucchini, Red Onion, Peppers, Thumbelina Carrots, Broccolini

#### Brussel Sprouts \$6.95 (CONTAINS FISH)

Sweet + Sour Maple Glaze

#### Harissa Carrots \$6.95 (GF,V)

Maple Tahini, Labne, Pomegranate Molasses

#### Energy Slaw \$6.95 (GF,VG)

Broccoli, Jicama, Carrot, Sunflower Seeds

#### Summer Squash "Elote" \$6.95 (GF,V)

Cotija, Micro Cilantro, Roasted Corn, Lime Crème Pickled Poblano

# THEMED MENUS

\$39.95 [ PP ] Served Hot in Chafing Dishes | 10 Person Minimum

## AMERICAN

Hot

### Mini Hamburgers on Brioche Buns

Hamburger or Cheeseburger, Ketchup

### BBQ Grilled Chicken or Chicken Fingers

### Mayo-Based (GF,V) or Vinegar-Based Cole Slaw (GF,VG)

### Roasted Red Potato Salad (V)

Chipotle Dressing + Crispy Onions

### Tossed Salad (GF,VG)

Baby Field Greens, Grape Tomatoes, Carrots + Cucumbers

### Dessert Platter with Mousse Cups (V)

## ASIAN FUSION

Hot or Room Temperature

### Chicken Teriyaki (GF)

### Ginger Glazed Salmon

Sautéed Baby Bok Choy

### Vegetable Spring Rolls (V)

Sweet Chili Sauce

### Sesame Noodles with Julienne Vegetables (VG)

### Asian Slaw (GF,VG)

Napa Cabbage, Red Cabbage, Scallions, Sesame Seeds

### Fruit Tarts + Fortune Cookie Platter (V)

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## GREEK

Hot or Room Temperature

### Grilled Chicken + Grilled Shrimp Kebabs (GF)

Kebabs with Dill Yogurt Cucumber Sauce

### Spanakopita Triangles (V)

### Meyer Lemon Kritharaki

Orzo, Cucumbers, Chickpeas, Grilled Onions, Feta, Baby Bell Peppers, Lemon Vinaigrette (V)

### Greek Salad (V)

Romaine Hearts, Cucumbers, Tomatoes, Red Onions, Olives, Feta

### Homemade Pita + Pita Chips (V)

Hummus

### Dessert Platter with Baklava (V)

## ITALIAN

Hot

### CHOICE OF TWO:

Chicken Piccata • Marsala • Parmesan

Eggplant Piccata • Marsala • Parmesan

Veal Piccata • Marsala • Parmesan [ + \$8 ]

### CHOICE OF SAUCE:

Homemade Mezze Rigatoni (V)

Pomodoro • Spicy Vodka • Truffle Cream Sauce

### CHOICE OF SALAD:

Peach + Tomato Caprese (V)

Heirloom Tomatoes, Arugula, Grape Heirloom + Beefsteak Tomatoes.

Grilled Peaches, Fresh Mozzarella, Burrata, Pesto, White Balsamic, Basil

Traditional Caesar Romaine Heart, 18 Month Parmesan, Garlic Crouton

### ACCOMPANIED BY:

Broccoli (VG,GF)

Tiramisu (V) Mascarpone & 72% Cacao

Herb & Sea Salt Focaccia (V) [ + \$3 ]

## LATIN

Hot

### CHOICE OF TWO:

Braised Chicken

Adobo Sauce, Guajillo Peppers, Charred Sweet Onion

Pulled Pork Shoulder

"Al Pastor" Roasted in Banana Leaf, Grilled Pineapple

Market Fish "Veracruzana"

Heirloom Tomatoes, Olive, Capers

Carne Asada

Double Ranch Prime Steak, Chimichurri [ +5 pp ]

### ACCOMPANIED BY:

Blue Corn Tortillas (GF,V) & Flour Tortillas (V)

Yellow Summer Squash (V)

Pepitas, Pickled Red Onion + Cotija Cheese

Quinoa Salad (GF,VG)

Red Onion, Tomato, Piquillo Pepper, Honey Lime Vinaigrette

Tres Leches Cake Sea Salt Caramel

## MEDITERRANEAN

Hot or Room Temperature

Citrus Marinated Chicken (GF)

Artichokes, Olives, Tomatoes

Herb-Crusted Cod (GF)

Lemon Drizzle

Israeli Couscous with Roasted Vegetables (VG)

Mediterranean Salad (V)

Romaine Hearts, Peppers, Cucumbers, Tomatoes, Red Onions, Olives, Feta

Homemade Pita Bread + Pita Chips (V)

Hummus

Dessert Platter (V)



# THEMED MENUS

\$39.95 [ PP ] Served Hot in Chafing Dishes | 10 Person Minimum

## MIDDLE EASTERN

Hot or Room Temperature

**Falafel (VG)**

**Shawarma, Chicken or Beef (GF)**

Lemon + Spices

**Israeli Chopped Salad (GF, VG)**

**Middle Eastern Cauliflower (GF, VG)**

**Hummus (GF, VG), Yogurt Dressing (GF)**

**Homemade Pita + Pita Chips (VG)**

**Dessert Platter with Baklava (V)**

## SOUTHERN [+ \$8]

Hot

**CHOICE OF TWO:**

**ACCOMPANIED BY PICKLES AND BBQ SAUCE**

**Buttermilk Fried Chicken** – Needs 36 Hour Notice

**Niman Ranch BBQ Pork Ribs** – Needs 36 Hour Notice (GF)

**Joyce Farms Smoked Chicken** – Needs 36 Hour Notice (GF)

**Shrimp Etouffee with Polenta Cakes (GF)**

**CHOICE OF TWO:**

**Mac and Cheese (V)**

Three Cheese Blend, Crunchy Chip Topping

**Charred Corn Salad (GF, V)**

Heirloom Tomatoes, Pickled Onions, Scallions, Basil, Arugula, Honey Lime

**Memphis Style Cole Slaw (GF, V)**

Apple Cider Vinegar Dijonnaise

**Southern Sweet Potatoes (GF, V)**

Brown Sugar, Cinnamon

**Spring Cobb (GF)**

Baby Gem, Herbs, Avocado, Pickled Red Onion, Bacon, Egg Crumbles,

Blue Cheese Dressing

**ACCOMPANIED BY:**

**Caramelized Banana Pudding**

Chantilly Cream, Nilla Wafer Crumble

**Corn Bread Muffins (V)** Honey Butter

## TACO FIESTA

Hot

**CHOICE OF TWO:**

**Adobo Chicken • Shrimp • Steak [ + \$5 ]**

**ACCOMPANIED BY:**

**Sautéed Bell Peppers + Onions (GF, VG)**

**Arroz Rojo (GF, VG)**

Tomatoes, Peppers, Garlic, Cilantro

**Shredded Lettuce (GF, VG)**

**Chopped Tomato (GF, VG)**

**Pickled Jalapeños (GF, VG)**

**Guacamole, Salsa Roja, Crema (GF, VG)**

**Blue Corn Tortillas (GF, V) & Flour Tortillas (V)**

**Tres Leches Cake**

**Chips + Guacamole [ + \$5 ]**

## DIETARY GUIDE

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## BENTO BOX

\$29.95 Per Person Pricing | 10 Person Minimum

### Mexican

Choice of Adobo Spiced Chicken, Shrimp or Tofu with Mexican Crema  
Yellow Rice & Black Beans, Sautéed Zucchini, Peppers, Onions, Tossed Salad,  
Citrus Vinaigrette, Bag of Tortilla Chips with Salsa, Homemade Cookies  
[ Guacamole + \$4 ]

### Mediterranean

Choice of Chicken Souvlaki or Shrimp with Tzatziki Dressing, Saffron Basmati Rice  
Roasted Beets & Feta, Greek Salad, Bag of Homemade Pita Chips and Hummus,  
Baklava

### Thai

Lemongrass Chicken or Shrimp with Mango Relish, Coconut Jasmine Rice, Thai  
Basil Vegetables, Vegetable Spring Rolls with Sweet Chili Sauce,  
Tossed Salad with a Citrus Vinaigrette, Homemade Cookie

### Asian

Choice of Teriyaki Chicken, Salmon or Tofu, Sesame- Ginger Noodles, Stir Fried  
Vegetables, Vegetable Potstickers with Soy Sauce, Asian Slaw with  
Peanut Satay Dressing, Homemade Cookies

### Italian

Chicken Rollatini with Asparagus, Sun Dried Tomatoes and Mozzarella Cheese,  
Pasta with a San Marzano Tomato Sauce, Italian Roasted Vegetables, Caesar Salad,  
Homemade Chocolate Chip Cannoli

### American

Choice of Chicken Fingers or Mini Sliders with Traditional Trimmings, Shoestring  
Fries with Chipotle Mayo, Apple-Cabbage Slaw, Tossed Salad, Citrus Vinaigrette,  
Homemade Cookies

## ENTRÉE BOWLS

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

### Mustard Crusted Salmon

Mustard Crusted Salmon, Basmati-Wild Rice Medley, Lemon Grilled Asparagus  
[ Substitutions, Chicken Or Tofu ]

### Herb-Seasoned Beef

Herb-Seasoned Beef Chateau, Horseradish Crema, 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

Roasted Portobello Mushroom Caps Filled With Mozzarella And Quinoa,  
Root Vegetables  
[ Dairy-Free Option Available ]

## ENTRÉE SALADS

\$17.95 Per Person Pricing | 10 Person Minimum | 5 Person Minimum Per Flavor  
[ Choice of Chicken, Salmon (+\$3), Shrimp (+\$3), Or Tofu ]

### Paradise Salad (GF,V)

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,V)

Baby Lettuce, Grape Tomatoes, Carrots, Cucumbers, Balsamic Vinaigrette

### Cobb Salad (GF)

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

### Caesar Salad (V)

Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan

### Summer Corn Salad (GF,V)

Charred Corn, Heirloom Tomatoes, Scallion, Basil, Pickled Red Onion,  
Honey-Lime Vinaigrette

### Peach + Tomato Caprese (GF,V)

Heirloom Tomatoes, Arugula, Grape Heirloom + Beefsteak Tomatoes.  
Charred Peaches, Fresh Mozzarella, Burrata, Pesto, White Balsamic, Basil Leaves







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## PARTY PLATTERS

Per Person Pricing | 10 Person Minimum

### Vegetable Crudite \$10.95

Seasonal Fresh Vegetables | Ranch, Herb Dipping Sauce

### Antipasti \$16.95

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

### Cheese + Crackers \$13.95

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

### Artisanal Cheese \$17.95

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

### Antipasti + Cheese \$17.95

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

Pricing Per Platter  
[ Small - Approx. 60 Pcs, Large - Approx. 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

### Southwest \$325 [ Small ] \$395 [ Large ]

Firecracker Shrimp + Cheese Stuffed Jalapenos, Cheese Quesadilla Salsa + Guacamole

### 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

### American \$325 [ Small ] \$395 [ Large ]

BBQ Brisket on Butter Brioche, Chicken Fingers, Mini Beef Frankfuters Homemade Potato Chips + Onion Dip, Mustard + Ketchup

### Mexican \$325 [ Small ] \$395 [ Large ]

Mini Vegetable Empanada, Shrimp Ceviche, Chicken Taquitos, Guacamole, Chipotle Aioli

### Seafood \$375 [ Small ] \$450 [ Large ]

Mini Lobster Rolls, Shrimp Cocktail, Mini Crabcakes, Chipotle Aioli

### Chinese \$325 [ Small ] \$395 [ Large ]

Hoisin Spring Rolls, Mini Sesame Noodles in Verrine, Chicken Potstickers, Soy Ginger, Sweet Chili Sauces

### 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





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## SNACKS

Per Person Pricing, Unless Otherwise Noted

**Basket of Homemade Potato Chips \$2.95 (VG)**

**Individual Bags of Homemade Chips \$3.95 (VG)**

**Basket of Homemade Popcorn \$2.95 (V)**

Plain, Old Bay or Garlic Parmesan

**Individual Bags of Homemade Popcorn \$3.95 (V)**

Plain, Old Bay or Garlic Parmesan

**Seasonal Whole Fruit \$2.00 Per Piece (GF, VG)**

10 Piece Minimum | Seasonal Variety of Whole Fresh Fruit

**Fresh Fruit Skewers \$3.95 Per Piece (GF, VG)**

10 Piece Minimum | Pineapple, Assorted Melons, Assorted Berries + Grapes  
[ Items May Change Due to Seasonality ]

**Homemade Chips + Dips \$6.95 (V)**

6 Person Minimum | Selection of Chips + Dip  
Homemade Potato, Pita or Tortilla Chips  
Hummus, French Onion or Salsa | Guacamole [ +\$3 ]

**Trio of Chips \$9.95 (V)**

10 Person Minimum | Homemade Potato, Pita + Tortilla Chips  
Hummus, French Onion + Salsa [ Add Guacamole + \$3 ]

**Snack Mix \$3.00 Per Piece (V)**

20 Piece Minimum | Assorted Individually Packed Chips, Granola Bars, Pretzels,  
Goldfish Crackers, Rice Crispy Treats or Candy

**Chocolate Drizzled Pretzel Rods \$2.95 Per Piece (V)**

20 Piece Minimum

## DESSERTS

Per Person Pricing

**Dessert Platter \$8.45 (V)**

6 Person Minimum | Assortment of Homemade Cookies, Brownies,  
Mini-Pastries

**Petit "Tea" Cookies \$8.95 (V)**

6 Person Minimum | Hazelnut Tart, Raspberry Canestrelli, Almond Florentine,  
Mocha Cookie, Vanilla Crescent, Amaretti + Apricot Canestrelli

**Petit Pastry Platter \$9.95 (V)**

6 Person Minimum | Chef's Assortment of Mocha Square, Pistachio Tart,  
Chocolate Ganache Cookie, Caramel Tart, Raspberry Rectangle, Lime Barquette,  
Strawberry Vanilla Tart

**Chocolate Lovers Platter \$11.95 (V)**

6 Person Minimum | Chocolate Dipped Cookies, Pretzels Rods With Toppings,  
Dipped Strawberries, Chocolate Cannolis

**Mini Mousse Shooters \$8.50 (V)**

6 Person Minimum | 2 Per Person  
Assortment of Mini Mousse Shooters, Chocolate Mousse, Lemon Meringue,  
Raspberry Pistachio, Tiramisu

**Chocolate Dipped Strawberries \$48 [Per Dozen] (V)**

1 Dozen Minimum | Dipped + Drizzled in Dark Chocolate

**Fresh Fruit Salad \$8.95 (GF, VG)**

6 Person Minimum | Selection of Seasonal + Tropical Fruit + Berries

**Sliced Seasonal Fresh Fruit \$8.95 (GF, VG)**

6 Person Minimum

**Mini Fruit Tarts \$8.95 (V)**

6 Person Minimum | 3 Pieces Per Person | Assorted Homemade Mini Fruit Tarts





**FOOD TRENDS**  
CATERING & EVENTS

## STATIONARY HORS D'OEUVRES

2 Dozen Minimum Per Item | 24 Hour Notice Required  
• Served Hot • Served Room Temperature

### POULTRY

**Grilled Chicken Satay \$36 (GF) ••**  
Peanut Sesame Dipping Sauce

**Buffalo Chicken Meatballs \$36 •**  
Blue Cheese + Caramelized Onions

**BBQ Pulled Chicken on Brioche \$36 •**  
BBQ Pulled Chicken, Chili Lime Slaw, On A Miniature Buttered Brioche

**Chicken Summer Rolls \$36 (GF) •**  
Chicken, Cucumber, Pickled Carrot + Daikon, Thai Basil, Cilantro, Sweet Chili Sauce, Rice Paper

**Sesame Noodles with Chicken \$39 •**  
Sesame Noodles, Shredded Chicken, Julienne Vegetables, Chives, Sesame Seeds

**Mini Chicken Empanadas \$36 ••**  
Signature Chipotle Aioli

**Mini Chicken Parmesan \$36 ••**  
Crispy Chicken, Homemade Marinara Sauce + Fresh Mozzarella

**Deconstructed Chicken Tostada \$36 •**  
Adobo Chicken, Crisp Shredded Cabbage, Black Bean Puree, Crema, Fresh Cilantro

### MEAT

**Mini Burgers \$60 •**  
Hamburgers Or Cheeseburgers, Ketchup, Buttered Brioche

**Beef Summer Rolls \$42 (GF) •**  
Sliced Beef, Cucumber, Pickled Carrot + Daikon, Thai Basil, Cilantro, Sweet Chili Sauce, Rice Paper

**BBQ Beef Brisket \$42 •**  
Beef Brisket, Crispy Asian Slaw On A Miniature Buttered Brioche

**Mini Philly Cheesesteaks \$60•**  
Chopped Beef, Cheese, Peppers + Onions

**Mini Beef Frankfurters \$36 •**  
Ketchup, Mustard

**Sesame Beef Skewers \$42 (GF) ••**  
Orange-Ginger Dipping Sauce

**Skewer Trio \$42 (GF) ••**  
Chimichurri Shrimp, Whole Grain Mustard Chicken, Rosemary Balsamic Beef

**Mini BLT \$42 •**  
Applewood-Smoked Bacon, Lettuce, Sliced Tomato

### SEAFOOD

**Mini Crabcakes \$42 •**  
Chipotle Aioli

**Coconut Crusted Jumbo Shrimp \$42 ••**  
Miso Pineapple Sauce

**Classic Shrimp Cocktail Shooter \$42 (GF) •**  
Steamed Shrimp, Homemade Cocktail Sauce

**Lemon Basil Grilled Shrimp \$42 (GF) ••**  
Grilled Shrimp, Lemon Basil Sauce

**Sesame Noodles Shrimp \$45 •**  
Sesame Noodles, Shrimp, Julienne Vegetables, Chives + Sesame Seeds

**Shrimp Summer Rolls \$42 (GF) •**  
Shrimp, Cucumber, Pickled Carrot + Daikon, Thai Basil, Cilantro, Sweet Chili Sauce, Rice Paper

**Lobster Salad on Mini Roll \$60 •**  
Lump Lobster Salad on Miniature Buttered Brioche Rolls

**Nova Lox Blini \$42 •**  
Smoked Salmon, Cream Cheese

### VEGETARIAN

**Mac N Cheese Fritters \$36 (V) •**  
Fontina, Provolone, Mozzarella and Cavatappi

**Summer Rolls \$36 (GF,VG) •**  
Cucumber, Pickled Carrot + Daikon, Thai Basil, Cilantro, Sweet Chili Sauce, Rice Paper

**Manchego Quince Tartlets \$39 (V) ••**  
Spanish Manchego Cheese, Sweet Quince, Crispy Tart Shell

**French Onion Soup Boules \$39 (V) •**  
Mini Brioche Boule, Caramelized Onions, Seasonings + Gruyère Cheese

**Sesame Noodles with Vegetables \$39 (VG) •**  
Sesame Noodles, Julienne Vegetables, Chives, Sesame Seeds

**Individual Crudite Shooters \$39 (GF,VG) •**  
Sliced Vegetables, Hummus

**Tomato, Basil + Mozzarella \$39 (V) •**  
Skewered Cherry Tomatoes, Fresh Mozzarella, Fresh Basil

**Vegetarian Potstickers \$36 (V) ••**  
Soy Sauce

**Seedless Grapes Rolled in Goat Cheese \$36 (V) •**  
Seedless Grapes, Goat Cheese, Candied Walnuts

**Mini Stuffed Mushrooms \$39 (GF,VG) •**  
Quinoa, Parmesan, Mozzarella

**Stuffed Arancini \$36 (V) •**  
Three Cheese

**Mini Black Bean Empanadas \$36 (V)**  
Chipotle Aioli

**Mini Vegetable Quiches \$36 (GF,V) ••**  
Carrot, Green and Yellow Squash and Cheddar

**Spanakopita \$36 (V) ••**  
Spinach + Feta

**Vegan Crab Cake \$36 (GF,VG) ••**  
Hearts Of Palm, Nori, Old Bay, Vegan Chipotle Aioli



FOOD TRENDS  
CATERING & EVENTS

## BEVERAGES

**Assorted Sodas \$2.50**

**Assorted Seltzers \$2.50**

**Spring Water \$2.25**

**Pellegrino [ 250ml ] \$3.75**

**Snapple \$3.00**

**Individual Juices \$2.95**

Orange, Apple or Cranberry

**Freshly Squeezed Juice \$2.95**

Orange, Cranberry + Orange-Mango

**Coffee Service \$3.95 [PP]**

6 Person Minimum | Freshly Ground House Blend Coffee or Decaffeinated  
Served with Milk + Sweetener

**Iced Coffee Service \$4.25 [PP]**

10 Person Minimum | Freshly Ground House Blend Coffee  
Served with Milk + Sweetener

**Tea Service \$3.95 [PP]**

6 Person Minimum | Assortment of Black + Herbal Teas  
Served with Sweetener and Lemon

**Ice Bucket \$9.95**

Serves 10 People

## HOURS OF OPERATION

Call between the hours of 8:00 AM - 5:00 PM,  
Monday through Friday.

To guarantee service, orders must be placed by 4pm for next day delivery.  
We deliver 7 days a week, Monday through Sunday.

## CANCELLATIONS

Orders canceled less than 24 hours will result in a 100% charge including  
events canceled due to weather.

## ADMINISTRATIVE CHARGES

For deliveries outside of Manhattan, charges will vary, distance + value.  
Please inquire about the administrative charge for your order.

## PLEASE NOTE

Certain ingredients may change due to seasonality + availability without notice.

Administrative charge is not a gratuity for the person making the delivery but rather a charge which covers costs such as, but not limited to  
transportation, packing, etc...

Food Trends is dedicated to providing our employees a fair wage so they are fully compensated by their wages, thus, gratuities are not accepted.

Item prices are inclusive of any + all plates, bowls, cups, serving utensils, cutlery + napkins

Hot food item prices are inclusive of wire racks, sternos + water trays.

Flameless chafers are available for an additional cost, please inquire for pricing.

Bamboo wood platters are available for an additional cost, please inquire for pricing.

Our Delivery Team will setup all required items at your event.

In efforts to control waste and environmental sustainability, we have moved to using all biodegradable paper goods.

Equipment is responsibility of client, you will be charged for broken or lost equipment.