



FOOD TRENDS
CATERING & EVENTS

holiday menu



APPETIZERS

PRICE PER PERSON

CRANBERRY WHIPPED FETA DIP (V)	\$14.95
Mike's Hot Honey Drizzle, Thyme and Accompanied with Dehydrated Apples, Focaccia & Crackers	
SPINACH AND ARTICHOKE DIP (V)	\$14.95
with Homemade Pita Chips	
FRENCH ONION DIP (V)	\$9.95
with Homemade Potato Chips	

PARTY PLATTERS

PRICE PER PERSON

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SMALL: 10-12 GUESTS/LARGE: 16-20 GUESTS

VEGETABLE CRUDITE (GF, V, DF)	\$10.95	SUSHI (GF, DF)	\$325 /\$395
Seasonal Fresh Vegetables Ranch, Herb Dipping Sauce		Assorted Sushi Rolls including California, Tuna, Salmon + Vegetarian, Pickled Ginger, Wasabi, Soy Sauce	
CHEESE & CRACKERS (V)	\$13.95	HOLIDAY BOARD	\$375 /\$450
Imported + Domestic Cheese, Breads, Crackers, Dried Fruit + Nuts		Rosemary Chicken Skewers with Balsamic Glaze Boursin Stuffed Mini Peppers Cranberry & Brie Tartlet Mini Lobster Rolls Cranberry Whipped Feta Focaccia & Crostinis	
ANTIPASTI (DF)	\$16.95		
Genoa Salami, Prosciutto, Capicola, Ciliegine Mozzarella, Olive Trio, Pepperoncini, Marinated Mushroom, Artichokes, Breads, Crackers			



(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE

catering@foodtrends.com | (212) 972-7320

passed
HORS D'OEUVRES

INQUIRE FOR PRICING



MEAT

STEAKHOUSE BITE (GF)

Rare Beef Tenderloin, Peppercorn Crema, Pickled Onion, Porcini Dust, Fresh Chive Gaufrette Chip

MINI HOT DOG "WELLINGTONS"

"Everything" Seasoning, Pickled Mustard Dijonnaise

MINI AGED BEEF SLIDERS

20 Year Port & Shallot Marmalade, English Cheddar, Dijonnaise

CHICKEN

ROSEMARY CHICKEN SKEWER (GF, DF)

Balsamic Pearls

CHICKEN & WAFFLES

Buttermilk Brine, Mikes Hot Honey

SEAFOOD

MARYLAND "STYLE" CRAB CAKE (GF)

Old Bay Aioli, Granny Smith Apple, Celery

TUNA TARTARE (GF, DF)

Sesame Rice Cake, Ponzu, Chili Lime Aioli, Fresno Chili

LOBSTER ROLL (GF)

Fresh Maine Lobster, Cognac, Crème Fraîche, Brioche Bun or Endive Spear (GF)

WINTER LOX CONE

Red Onion Crème Fraiche, Sesame Cone

VEGETARIAN

ARANCINI

Truffle Parmesan Cream, Clothbound Manchego, Chives

WINTER ROLL (GF, VG)

Thai Basil, Pickled Vegetables, Mint, Cilantro, Sweet Chili

BOURSIN STUFFED PEPPADEW (GF)

Boursin Mousse, Puffed Rice

MANCHEGO & QUINCE TART

Aged Spanish Manchego, Thyme, Maldon Sea Salt

BUTTERNUT SQUASH TART

Toasted Pepita, Fried Sage

CRANBERRY AND BRIE TART

Whipped Brie Du Pommier



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holiday BUFFET

20 PERSON MINIMUM | \$54.95 PER PERSON
PLACE ORDER IN INCREMENTS OF 5 GUESTS

ENTREES (SELECT 2)

TIDE MILL FARMS ORGANIC TURKEY (GF)

Whole Roasted Crown of Breast & Confit Leg

SNAKE RIVER FARMS HAM (GF, DF)

- Kurobota Pork Spiraled Boneless Ham
- Bourbon Spiked Honey Glaze

CHICKEN ROULADE (GF)

Mushroom Duxelle, Swiss Chard, Apple Demi Glaze

PARMESAN CRUSTED FILET

Bordelaise Sauce

MUSTARD CRUSTED SALMON (GF)

Panko Crusted with a Whole Grain Mustard

SIDES (SELECT 2)

YUKON GOLD MASHED POTATOES (GF, V)

Butter, Maldon Salt

"SCALLOPED" MAPLE CANDIED YAMS (GF, V)

SOUTHERN STYLE MAC AND CHEESE (V)

Aged Cheddar Bechamel, Ritz Cracker Crust

FALL HARVEST ROASTED VEGETABLES (GF, VG, DF)

Parsnips, Cippolini, Rutabaga, Acorn Squash, Thumbelina Carrot

ROASTED BRUSSEL SPROUTS (GF, VG, DF)

Sweet & Sour Maple Glaze

HARICOT VERT "ALMONDINE" (GF, V)

Bechamel, Crispy Shallots, Toasted Almonds

FARRO & BUTTERNUT SQUASH SALAD (GF, VG, DF)

Roasted Pepitas, Dried Cranberries, Caramelized Shallots, Arugula, Maple Dijon Vinaigrette

SALADS (SELECT 1)

RADICCHIO & BEET (GF, V)

Castelfranco, Radicchio, Red and Yellow Beets, Goat Cheese, Candied Orange, Blood Orange Vinaigrette

AUTUMN (GF, V)

Radicchio, Gala Apples, Candied Walnuts, Pomegranate, Herbed Goat Cheese

GREEN LEAF (GF, VG)

Arrowhead Spinach, Shaved Fennel, Arugula, Champagne Vinaigrette



DESSERTS (SELECT 2)

HOLIDAY DESSERT PLATTER (V)

Assortment of Homemade Cookies, Brownies, Mini-Pastries

SLICED FRUIT (GF, VG)

Selection of Seasonal + Tropical Fruit + Berries

HOMEMADE PIES (V)

Apple, Pecan, Pumpkin
Served with Vanilla Chantilly Cream

INDIVIDUAL APPLE STRUSSEL (GF) \$10 ADD ON



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holiday STATIONS

INQUIRE FOR PRICING



CARVING STATION

PROTEIN

Tide Millor Farms Organic Turkey
Herb Crusted Leg of Lamb
Prime Rib
Beef Tenderloin
Cedar Plank Salmon

SAUCE

Bearnaise
Chimichurri
Cream Spinach

MASHED POTATO

Maple Butternut Squash Puree
Yukon Gold Mashed Potato

SIDES

Minced Chives
Creme Fraiche
Cloth Bound English Cheddar

BURRATA STATION

GOURMET BURRATA

ACCOMPANIMENTS

Balsamic Demiglaze
Basil Pesto
Olive Tapenade
Herb Infused EVOO
Aceto Pearls
Fig Preserve
Heirloom Tomatoes

IMPORTED CURED MEATS

HOMEMADE FOCACCIA & DRIED BREADS

WINTER CROSTINI

- Whipped Herbed Ricotta, Roasted Maple Butternut Squash, Toasted Pepitas, Fried Sage
- Gorgonzola, Pear Relish, Prosciutto with Balsamic Glaze

INTERACTIVE SUSHI STATION

NIGIRI

TUNA

Caviar Kaluga & Kizami Wasabi

SALMON

Shio Kombu

YELLOWTAIL

Yuzu Kosho

SCALLOP

Sea Salt & Lemon Juice

SEARED WAGU

Eel Sauce

SUSHI ROLLS

SPICY TUNA

Siracha Mayo

KANI

Spicy Crab & Avocado

SALMON

Wrapped with Avocado

YELLOWTAIL

Hamachi Sashimi with Scallion

AVOCADO CUCUMBER

Traditional

EGGPLANT

Miso

PASTA STATION

PASTA

Mezze Rigatoni
Penne (Gluten Free)

SAUCE

Pomodoro
Pesto
Porcini Truffle

ACCOMPANIMENTS

Butternut Squash & Sautéed Kale
24 Month Aged Parmesan
Fresh Ground Pepper

Micro Basil
Herb & Tomato Focaccia



holiday STATIONS (CONT.)

INQUIRE FOR PRICING



MINI PLATE TASTING

CHOOSE 3

- Maple Delicata Squash, Parsnip Puree, Sunchoke Chips
- Beet "Ravioli" with Whipped Ricotta, Butternut Squash Puree, Mache, Balsamic Pearls
- Quince Glazed Chicken, Black Onion Soubise, Crispy Brassicas, Herb Salad
- Chicken Roulade with Mushroom Duxelle & Swiss Chard, Truffle Cream Sauce, Shitake Mushrooms, Shaved Parmesan
- Filet of Cod/ Salmon, Chive Beurre Blanc, Cauliflower Puree, Glazed Carrots
- Mushroom "Steak", Carrot Puree, Cipollini Onions, Sunchoke Chips

TASTING CARTS

SLIDERS & POMMES FRITES CART

- Nieman Farms Signature Blend Hamburger with Shallot Jam
- Nieman Farms Signature Blend Cheeseburger with Vermont Cheddar and Shallot Jam
- Heart of Palm "Crab Cake" with Sauteed Onions & Old Bay Aioli
- Pommes Frites
- Accompanied with Ketchup, Whole Grain Mustard and our Signature Aioli

DUMPLING CART

- Lemongrass Chicken & Vegetable Gyoza
- Wok Fried Rice (Gluten Free) Garnished with Cellophane Noodles, Scallions and Popcorn Sprouts
- Accompanied with Ponzu Gel and Siracha

BEIGNET CART

- Beignets Stuffed with Lemon Curd, Blueberry, Nutella and Maple Cremieux
- Dusted with Cinnamon Sugar or Powdered Sugar



dessert STATIONS

INQUIRE FOR PRICING



BELGIAN WAFFLE STICK STATION

SAUCES

Chocolate
Raspberry
Caramel Sea Salt

TOPPINGS

Strawberries
Blueberries
Blackberries
Crushed Oreo's
Rainbow Sprinkles
Toasted Coconut



WINTER WONDERLAND

WHITE & GOLD (OR CUSTOMIZE)

Chocolate Covered Pretzel Rods
Gold Dusted Chocolate Covered Strawberries
Vanilla Egg Nog Mousse Shooter
French Macarons
Cake Pops
Ginger Snap Cookies

WINTER BEVERAGES

SIGNATURE COCKTAILS

FIRESIDE

Vodka, Maple Syrup, Squeezed Grapefruit

HOLIDAY MULE

Vodka, Cranberry Juice, Ginger Beer, Rosemary Garnish

CHRISTMAS PUNCH

Sparkling Wine, Rum, Apple Cider, Pom Juice, Cinnamon-Ginger Simple Syrup

ESPRESSO MARTINI

Espresso, Tequila, Mikes Hot Honey Simple Syrup, Coffee Liqueur, Cream

MISTLETOE MARGARITA

Espolón Silver Tequila, Fresh Lime Juice, Jalapeño Infused Syrup

SILENT NIGHT

Bourbon, Cranberry, Rosemary Simple Syrup, Lemon, Fresh Cranberry

HOLIDAY HOT BEVERAGES

HOT CHOCOLATE

Whipped Cream, Marshmallows, Chocolate Shavings, Sugar Cane

APPLE CIDER

Cinnamon Stick

COFFEE, DECAF, TEA



holiday EXTRAS

INQUIRE FOR PRICING

BAR SERVICE

Hard Liquor
Imported & Domestic Beer
White, Red & Sparkling Wine
Non-Alcoholic Mixers
Bar Setup Equipment
Liquor License



RENTALS & DECOR

Tables & Linens
China & Glassware
Lounge Furniture
Seasonal Decor
Florals



STAFFING

Captains
Event Chefs
Trained Bartenders
Servers

