



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 \$19.95 (V)

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

New York Breakfast \$23.95

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

Rise + Shine \$26.95

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 \$25.95 (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 \$24.95

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 \$42.00 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 \$13.95

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

Mini Frittata Muffins \$12.95

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 \$8.95 (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



FOOD TRENDS
CATERING & EVENTS

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 \$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]

Executive Lunch \$29.95

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

Boardroom Lunch \$36.95

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

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

SOUPS

Chicken Noodle \$15

Vegetable \$15 (V,GF)

Beef Chili \$18

Shredded Cheese, Sour Cream, Scallions

Tomato \$15 (V,GF)

Butternut Squash \$15 (V,GF)

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

Sliced 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

Turkey Gobbler \$13.95

Turkey, Stuffing, Cranberry Sauce



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



FOOD TRENDS
CATERING & EVENTS



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) ••
- Chicken Roulade (GF) ••
Mushroom Duxelle, Swiss Chard, Apple Demi Glaze

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) •

DIETARY GUIDE

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



FOOD TRENDS
CATERING & EVENTS

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

Green Goddess \$6.95 (GF, VG)

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

Tomato Caprese \$9.95 (GF, V)

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

Winter Corn Salad \$6.95 (GF, VG)

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

Radicchio + Beet Salad \$6.95 (GF, VG)

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

Autumn Salad \$6.95 (GF, V)

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

Green Leaf Salad \$6.95 (GF, V)

Arrowhead Spinach, Shaved Fennel, Arugula, Champagne 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)

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

Jasmati Rice \$6.95 (GF, VG)

Jasmine + Basmati Rice

Roasted Yukon Potatoes \$6.95 (GF, V)

Garlic, Dill

Autumn Spiced Sweet Potato \$6.95 (GF, VG)

Black & White Rice, Baby Kale, Candied Walnuts, Ginger Maple Dressing

Farro + Butternut Squash Salad \$6.95 (VG)

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



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

Winter 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)

DIETARY GUIDE

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

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:

Tomato Caprese (V)

Heirloom Tomatoes, Arugula, Grape Heirloom + Beefsteak Tomatoes.

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:

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

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





FOOD TRENDS

CATERING & EVENTS

BENTO BOX

\$29.95 Per Person Pricing | 10 Person Minimum
Please Inquire About Gluten Free Preparations

Mexican

Choice of Adobo Spiced Chicken, Shrimp or Tofu with Mexican Crema
Red 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 (GF)

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

Herb-Seasoned Beef (GF)

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 (M)

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 (M)

Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan

Winter Corn Salad (GF,V)

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

Tomato Caprese (GF,V)

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

Maple Harvest (GF)

Roasted Chicken, Maple Glazed Brussel Sprouts, Heirloom Carrots, Quinoa, Feta





FOOD TRENDS
CATERING & EVENTS

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





FOOD TRENDS
CATERING & EVENTS

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 \$42 •
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 \$42 •
Crispy Chicken, Homemade Marinara Sauce + Fresh Mozzarella

Deconstructed Chicken Tostada \$36 (GF) •
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 \$48 •
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 \$48 (GF) ••
Orange-Ginger Dipping Sauce

Skewer Trio \$48 (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 \$48 ••
Miso Pineapple Sauce

Classic Shrimp Cocktail Shooter \$48 (GF) •
Steamed Shrimp, Homemade Cocktail Sauce

Lemon Basil Grilled Shrimp \$48 (GF) ••
Grilled Shrimp, Lemon Basil Sauce

Sesame Noodles Shrimp \$48 •
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 (GF,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 \$42 (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

Bottled Water \$2.25

Boxed Water \$2.50

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

All orders are subject to a standard charge of \$60 or 22% of the subtotal of the order, whichever amount is greater.
For deliveries outside of Manhattan, charges will vary by distance, time, and 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.