



FOOD TRENDS
CATERING & EVENTS

EVERYDAY *menu*

WWW.FOODTRENDS.COM

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BREAKFAST

PACKAGES

EXECUTIVE BREAKFAST (V) \$19.95

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 (V) \$25.95

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

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]

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



A LA CARTE

HOMEMADE MINI QUICHES \$42.00 PER DOZEN

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 (GF) \$7.95

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

CHIA PUDDING PARFAITS (GF, VG) \$7.95

Choice of Chocolate + Banana or Vanilla + Berries

BUTTERMILK PANCAKES (V) \$10.95

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

FRESHLY BAKED BRIOCHE FRENCH TOAST (V) \$10.95

2 Pieces Per Person | Syrup, Sweet Butter + Preserves

HOMEMADE WAFFLES (V) \$10.95

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

SCRAMBLED EGGS (GF, V) \$8.95

CRISPY BACON (GF) \$6.95

Turkey [+ \$1.50]

BREAKFAST SAUSAGE \$6.95

Chicken [+ \$1]

GRIDDLED POTATOES (GF, VG) \$5.95

6 Person Minimum

MORNING BAKERY PLATTER (V) \$8.95

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

HEALTHY START PLATTER (V) \$8.95

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

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

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

YOGURT PARFAIT (GF, V) \$7.95

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

FRESH FRUIT SALAD (GF, VG) \$8.95

SLICED FRESH FRUIT (GF, VG) \$8.95

YOGURT LOAF (V) \$8.95





LUNCH

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, See Page 4

SANDWICHES

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

CLASSIC ITALIAN \$13.95

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

*PISTACHIO MORTADELLA NEW \$13.95

Stracciatella, Basil Pesto, Arugula, House Sea Salt Focaccia

BBQ BRISKET \$13.95

Slow Roasted Beef Brisket, Chili Lime Slaw

SANDWICHES (CONT.)

HERBED ROAST BEEF NEW \$13.95

Red Wine Onions, Creamy Horseradish Cheddar Spread, Arugula

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

ROASTED CHICKEN \$13.95

Sliced Roasted Chicken, 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 (V) \$13.95

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

GRILLED EGGPLANT HUMMUS WRAP (VG) \$13.95

Grilled Eggplant, Hummus

ARTICHOKE "CRAB CAKE" (VG) \$13.95

Crispy Artichoke, Slaw, Vegan Caper Aioli

PARADISE SALAD WRAP (V) \$13.95

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

FALAFEL + HUMMUS (VG) \$13.95

Pickled Cucumber, Pickled Red Onion, Hummus, Pita Pocket

STRACCIATELLA + TOMATO (V) NEW \$13.95

Confit Summer Tomatoes, Preserved Peppers, Shallot Marmalade, Stracciatella, 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 (V) \$16.95

Fresh Mozzarella, Baby Spinach, Tomatoes, Pesto

MEDITERRANEAN (V) \$16.95

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

REUBEN \$16.95

Pastrami, Swiss, Sauerkraut, Russian Dressing

MOJO TURKEY NEW \$16.95

Spiced Tasso Ham, Pickles, Honey Mustard, Gruyere





GRAB & GO

LUNCH BOXES

EXPRESS LUNCH BOX \$24.95

Sandwiches + Wraps | Choice of One Side Dish or Bag of Chips + Cookie

WORKING LUNCH BOX \$29.95

Sandwiches + Wraps | Bag of Chips | *Choice of One Side Dish | Cookie

EXECUTIVE LUNCH BOX \$32.95

Sandwiches + Wraps | Bag of Chips | Choice of Two Side Dishes | Cookie

BOARDROOM LUNCH BOX \$39.95

Sandwiches + Wraps | Bag of Chips | Choice of Two Side Dishes | Sliced Fruit Cup | Cookie

6 Person Minimum Order | Per Person Pricing Side Dish Selections on Page 6

*Minimum Order of 6 Per Side Selection

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

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 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)

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

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

ENTRÉES

SINGLE ENTRÉE PACKAGE \$39.95

One Protein, Two Side Dishes, Dessert Platter

DOUBLE ENTRÉE PACKAGE \$44.95

Two Proteins, Two Side Dishes, Dessert Platter

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 ••

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

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 6

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 (V) •

SWEET POTATO + KALE (GF, VG) •

Chickpeas, Tahini

PULLED JACK FRUIT (GF, VG) •



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

SIDES + SALADS

SALADS

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

TOSSED SALAD (GF, VG) \$6.95

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

CHOPPED SALAD (GF, VG) \$6.95

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

STRAWBERRY SALAD (GF, VG) \$6.95

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

COBB SALAD (GF) \$9.95

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

PARADISE SALAD (GF, V) \$6.95

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

GREEK SALAD (GF, V) \$6.95

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

CAESAR SALAD (V) \$6.95

Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan

GREEN GODDESS (GF, VG) \$6.95

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

TOMATO CAPRESE (GF, V) \$9.95

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

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

SUMMER CORN SALAD (GF, VG) NEW \$6.95

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

RADICCHIO + BEET SALAD (GF, VG) \$6.95

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

GREEN LEAF SALAD (GF, VG) \$6.95

Arrowhead Spinach, Shaved Fennel, Arugula, Champagne Vinaigrette

DIY SALAD BAR \$19.95

20 Person Minimum | Starts at

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 (V) \$6.95

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

TRUFFLE PASTA SALAD (V) \$6.95

Caramelized Shallots, Roasted Vegetables, Basil Pesto, Parmesan

ORZO PASTA SALAD (V) \$6.95

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

FUSILLI PASTA SALAD (V) \$6.95

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

ASIAN NOODLES (VG) \$6.95

Julienne Vegetables, Sesame Dressing

CAVATELLI PASTA SALAD (V) NEW \$6.95

Broccoli Pesto, Ricotta Salata, Piquillo Pepper

ROASTED CARROT + QUINOA (GF, VG) \$6.95

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

VEGETABLES

All vegetables can be served hot or room temperature

GRILLED SEASONAL VEGETABLES (GF, VG) \$6.95

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

HARISSA CARROTS (GF, V) \$6.95

Maple Tahini, Labne, Pomegranate Molasses

SUMMER SQUASH "ELOTE" (GF, V) NEW \$6.95

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

BROCCOLI (GF, V) NEW \$6.95

Heirloom Carrot, Baby Kale, Toasted Almond, Citrus Dill Yogurt Dressing

CHARRED BROCCOLINI (V) NEW \$6.95

Cannellini, Peppadew Peppers, Burrata

JASMATI RICE (GF, VG) \$6.95

Jasmine + Basmati Rice

ROASTED YUKON POTATOES (GF, VG) \$6.95

Garlic, Dill

THREE PEA + FARRO SALAD (V) NEW \$6.95

Snap Peas, Snow Peas, English Peas, Farro, Feta

JICAMA + MANGO QUINOA (GF, VG) NEW \$6.95

Quinoa, Persian Cucumber, Toasted Coconut, Tajin, Radish



THEMED MENUS

\$44.95 [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 (GF)

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)

GREEK

Hot or Room Temperature

GRILLED CHICKEN + GRILLED SHRIMP KEBABS (GF)

Kebabs with Dill Yogurt Cucumber Sauce

SPANAKOPITA TRIANGLES (V)

MEYER LEMON KRITHARAKI (V)

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

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 2

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

BROCCOLINI (VG,GF)

TIRAMISU (V)

Mascarpone & 72% Cacao

HERB & SEA SALT FOCACCIA (V)[+ \$3]

LATIN

Hot

Choice of 2

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

\$44.95 [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 2: Accompanied by Pickles and BBQ Sauce

BUTTERMILK FRIED CHICKEN

Needs 36 Hour Notice

NIMAN RANCH BBQ PORK RIBS (GF)

Needs 36 Hour Notice

JOYCE FARMS SMOKED CHICKEN (GF)

Needs 36 Hour Notice

SHRIMP ETOUFFEE WITH POLENTA CAKES (GF)

Choice of 2

MAC AND CHEESE (V)

Three Cheese Blend, Crunchy Chip Topping

CHARRED CORN SALAD (GF, V)

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

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 2

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)

SHREDDED MEXICAN CHEESE (GF, V)

GUACAMOLE, SALSA ROJA (GF, VG)

CREMA (GF, V)

FLOUR TORTILLAS (V)

TRES LECHES CAKE

CHIPS + GUACAMOLE [+ \$5]



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

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

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; Summer Corn Pie with Green Pesto, Tomatoes, and BBQ Sauce; Onion Dip with Chips & Seasonal Vegetables

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

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

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



SNACKS

Per Person Pricing, Unless Otherwise Noted

BASKET OF HOMEMADE POTATO CHIPS (VG)	\$2.95
6 Person Minimum	
INDIVIDUAL BAGS OF HOMEMADE CHIPS (VG)	\$3.95
BASKET OF HOMEMADE POPCORN (V)	\$2.95
Plain, Old Bay or Garlic Parmesan 6 Person Minimum	
INDIVIDUAL BAGS OF HOMEMADE POPCORN (V)	\$3.95
Plain, Old Bay or Garlic Parmesan	
SEASONAL WHOLE FRUIT Per Piece (GF, VG)	\$2.00
10 Piece Minimum Seasonal Variety of Whole Fresh Fruit	
FRESH FRUIT SKEWERS Per Piece (GF, VG)	\$3.95
10 Piece Minimum Pineapple, Assorted Melons, Assorted Berries + Grapes [Items May Change Due to Seasonality]	
HOMEMADE CHIPS + DIPS (V)	\$6.95
6 Person Minimum Selection of Chips + Dip Homemade Potato, Pita or Tortilla Chips Hummus, French Onion or Salsa Guacamole [+\$3]	
TRIO OF CHIPS (V)	\$9.95
10 Person Minimum Homemade Potato, Pita + Tortilla Chips Hummus, French Onion + Salsa [Add Guacamole + \$3]	
SNACK MIX Per Piece (V)	\$3.00
20 Piece Minimum Assorted Individually Packed Chips, Granola Bars, Pretzels, Goldfish Crackers, Rice Crispy Treats or Candy	
CHOCOLATE DRIZZLED PRETZEL RODS Per Piece (V)	\$2.95
20 Piece Minimum	

DESSERTS

Per Person Pricing

DESSERT PLATTER (V)	\$8.45
6 Person Minimum Assortment of Homemade Cookies, Brownies, Mini-Pastries	
PETIT "TEA" COOKIES (V)	\$8.95
6 Person Minimum Hazelnut Tart, Raspberry Canestrelli, Almond Florentine, Mocha Cookie, Vanilla Crescent, Amaretti + Apricot Canestrelli	
PETIT PASTRY PLATTER (V)	\$9.95
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 (V)	\$11.95
6 Person Minimum Chocolate Dipped Cookies, Pretzels Rods With Toppings, Dipped Strawberries, Chocolate Cannolis	
MINI MOUSSE SHOOTERS (V)	\$8.50
6 Person Minimum 2 Per Person Assortment of Mini Mousse Shooters, Chocolate Mousse, Lemon Meringue, Raspberry Pistachio, Tiramisu	
CHOCOLATE DIPPED STRAWBERRIES Per Piece (V)	\$4.00
1 Dozen Minimum Dipped + Drizzled in Dark Chocolate	
FRESH FRUIT SALAD (GF, VG)	\$8.95
6 Person Minimum Selection of Seasonal + Tropical Fruit + Berries	
SLICED SEASONAL FRESH FRUIT (GF, VG)	\$8.95
6 Person Minimum	
MINI FRUIT TARTS (V)	\$8.95
6 Person Minimum 3 Pieces Per Person Assorted Homemade Mini Fruit Tarts	

STATIONARY HORS D'OEUVRES

2 Dozen Minimum Per Item | 24 Hour Notice Required | Priced Per Dozen

POULTRY

GRILLED CHICKEN SATAY (GF) ••	\$36
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 (GF) •	\$36
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 SLIDER •	\$42
Crispy Chicken, Homemade Marinara Sauce + Fresh Mozzarella, Mini Brioche	
DECONSTRUCTED CHICKEN TOSTADA (GF) •	\$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 (GF) •	\$42
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 (GF) •	\$60
Chopped Beef, Cheese, Peppers + Onions	

MEAT (CONT.)

MINI BEEF FRANKFURTERS •	\$36
Ketchup, Mustard	
SESAME BEEF SKEWERS (GF) ••	\$48
Orange-Ginger Dipping Sauce	
SKEWER TRIO (GF) ••	\$48
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 (GF) ••	\$48
Steamed Shrimp, Homemade Cocktail Sauce	
LEMON BASIL GRILLED SHRIMP (GF) ••	\$48
Grilled Shrimp, Lemon Basil Sauce	
SESAME NOODLES SHRIMP •	\$48
Sesame Noodles, Shrimp, Julienne Vegetables, Chives + Sesame Seeds	
SHRIMP SUMMER ROLLS (GF) •	\$42
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 (V) •	\$36
Fontina, Provolone, Mozzarella and Cavatappi	
SUMMER ROLLS (GF, VG) •	\$36
Cucumber, Pickled Carrot + Daikon, Thai Basil, Cilantro, Sweet Chili Sauce, Rice Paper	
MANCHEGO QUINCE TARTLETS (V) ••	\$39
Spanish Manchego Cheese, Sweet Quince, Crispy Tart Shell	
FRENCH ONION SOUP BOULES (V) •	\$39
Mini Brioche Boule, Caramelized Onions, Seasonings + Gruyère Cheese	
SESAME NOODLES WITH VEGETABLES (VG) •	\$39
Sesame Noodles, Julienne Vegetables, Chives, Sesame Seeds	
INDIVIDUAL CRUDITE SHOOTERS (GF, VG) •	\$42
Sliced Vegetables, Hummus	
TOMATO, BASIL + MOZZARELLA (GF, V) •	\$39
Skewered Cherry Tomatoes, Fresh Mozzarella, Fresh Basil	
VEGETARIAN POTSTICKERS (V) ••	\$36
Soy Sauce	
SEEDLESS GRAPES ROLLED IN GOAT CHEESE (V) •	\$36
Seedless Grapes, Goat Cheese, Candied Walnuts	
MINI STUFFED MUSHROOMS (GF, V) •	\$39
Quinoa, Parmesan, Mozzarella	
STUFFED ARANCINI (V) •	\$36
Three Cheese	
MINI BLACK BEAN EMPANADAS (V)	\$36
Chipotle Aioli	
MINI VEGETABLE QUICHES (V) ••	\$42
Carrot, Green and Yellow Squash and Cheddar	
SPANAKOPITA (V) ••	\$36
Spinach + Feta	
VEGAN CRAB CAKE (GF, VG) ••	\$36
Hearts Of Palm, Nori, Old Bay, Vegan Chipotle Aioli	

• Served Hot • Served Room Temperature

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



BEVERAGES

ASSORTED SODAS	\$2.50
ASSORTED SELTZERS	\$2.50
BOTTLED WATER	\$2.50
BOXED WATER	\$3.00
PELLEGRINO 250 ml	\$3.75
SNAPPLE	\$3.00
INDIVIDUAL JUICES Orange, Apple or Cranberry	\$2.95
FRESHLY SQUEEZED JUICE 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 10 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



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.

WWW.FOODTRENDS.COM

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