



FOOD TRENDS  
CATERING & EVENTS

# EVERYDAY *menu*



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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, 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



## À LA CARTE

### HOMEMADE BITE-SIZE QUICHES \$42 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 Bite-Size 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 (GF) \$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 ]

### 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

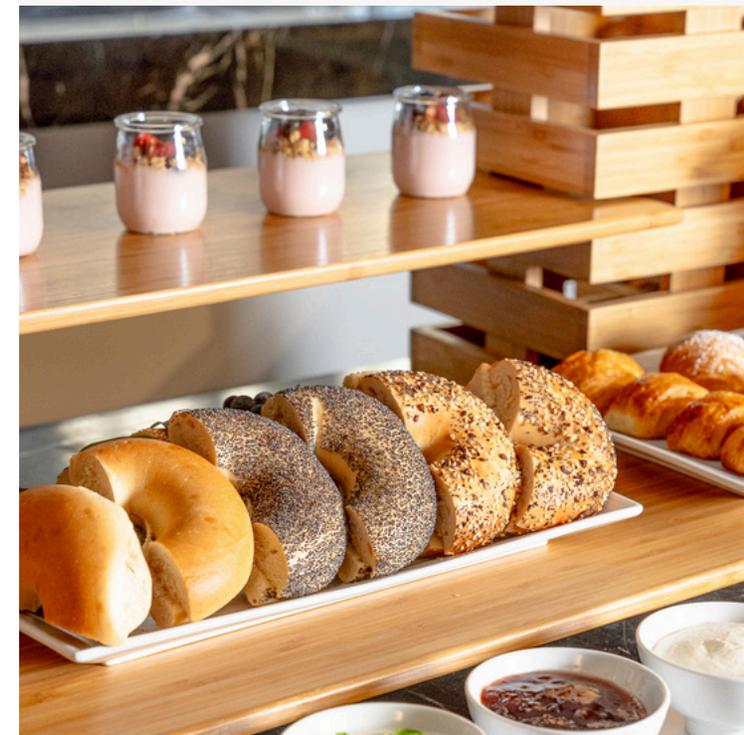
### YOGURT PARFAIT (GF, V) \$7.95

Choice of Vanilla or Strawberry, [ Plain Greek Yogurt +\$1 ] Individual Cups of Yogurt Layered with Housemade 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

<b>EXPRESS LUNCH</b>	<b>\$21.95</b>
Sandwiches + Wraps   Garnished with Chips   Choice of One Side Dish	
<b>WORKING LUNCH</b>	<b>\$26.95</b>
Sandwiches + Wraps   Garnished with Chips   Choice of One Side Dish   Dessert Platter or Sliced Fruit [ +\$1.50 ]	
<b>EXECUTIVE LUNCH</b>	<b>\$29.95</b>
Sandwiches + Wraps   Garnished with Chips   Choice of Two Side Dishes   Dessert Platter or Sliced Fruit [ +\$1.50 ]	
<b>BOARDROOM LUNCH</b>	<b>\$36.95</b>
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 ]

<b>CLASSIC ITALIAN</b>	<b>\$13.95</b>
Aged Prosciutto, Peppered Salami, Mortadella, Provolone, Olive Oil, Balsamic Glaze	
<b>PISTACHIO MORTADELLA</b>	<b>\$13.95</b>
Stracciatella, Basil Pesto, Arugula, House Sea Salt Focaccia	
<b>BBQ BRISKET</b>	<b>\$13.95</b>
Slow Roasted Beef Brisket, Chili Lime Slaw	

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

## SANDWICHES (CONT.)

<b>HERBED ROAST BEEF</b>	<b>\$13.95</b>
Red Wine Onions, Creamy Horseradish Cheddar Spread, Arugula	
<b>ACAPULCO BLT WRAP</b>	<b>\$13.95</b>
Fresh Roasted Turkey, Bacon, Arugula, Tomatoes, Honey Mustard	
<b>TURKEY + BRIE</b>	<b>\$13.95</b>
Turkey, Aged Brie, Arugula, Apple Butter, Whole Wheat Baguette	
<b>CHICKEN CAESAR WRAP</b>	<b>\$13.95</b>
Grilled Chicken Breast, Lettuce, Parmesan, Caesar Dressing	
<b>AUTUMN CRISPY CHICKEN</b> <span style="background-color: #800000; color: white; padding: 2px;">NEW</span>	<b>\$13.95</b>
5 Spice Dusted Panko Crispy Chicken Cutlet, Shaved Brussels Sprout Apple Slaw, Cranberry Maple Gochujang Aioli	
<b>ROASTED CHICKEN</b>	<b>\$13.95</b>
Sliced Roasted Chicken, Provolone, Mixed Greens, Tomatoes, Chipotle Aioli	
<b>CHICKEN BAHN MI</b>	<b>\$13.95</b>
Ponzu Chicken, Pickled Vegetables, Chili Lime Aioli	
<b>WALDORF CHICKEN SALAD WRAP</b>	<b>\$13.95</b>
Shaved Granny Smith Apples, Golden Raisins, Red Grapes, Spinach Wrap	
<b>CLASSIC TUNA SALAD</b>	<b>\$13.95</b>
Classic Tuna Salad, Mesclun	
<b>VEGAN FOCACCIA (VG)</b>	<b>\$13.95</b>
Portobello Mushroom, Eggplant, Puttanesca Spread, Pickled Onion, Fresh Carrot	
<b>MAPLE ROASTED BUTTERNUT (VG)</b> <span style="background-color: #800000; color: white; padding: 2px;">NEW</span>	<b>\$13.95</b>
Roasted Butternut Squash with Pumpkin Seed-Sriracha Spread, Arugula, and Pickled Red Onions	
<b>SPAGHETTI SQUASH WRAP (VG)</b> <span style="background-color: #800000; color: white; padding: 2px;">NEW</span>	<b>\$13.95</b>
Spaghetti Squash with Sweet Potato Hummus, Candied Pumpkin Seeds, Shiitake Mushrooms, and Piquillo Peppers	
<b>PARADISE SALAD WRAP (V)</b>	<b>\$13.95</b>
Baby Lettuce, Grape Tomatoes, Sun-dried Cranberries, Caramelized Walnuts, Feta Cheese, Balsamic Vinaigrette	
<b>FALAFEL (VG)</b>	<b>\$13.95</b>
Mediterranean Slaw, Vegan "Tzatziki", Pita Pocket	
<b>STRACCIATELLA + TOMATO (V)</b>	<b>\$13.95</b>
Confit Tomatoes, Preserved Peppers, Shallot Marmalade, Stracciatella, Basil Pesto Aioli, Arugula, Coal Fired Ciabatta	

## PANINIS

10 Person Minimum | 3 Person Minimum Per Flavor

<b>SOUTH OF THE BORDER</b>	<b>\$16.95</b>
Grilled Chicken Breast, Cheddar, Oven Roasted Peppers, Onions, Salsa	
<b>CHICKEN PARMESAN</b>	<b>\$16.95</b>
Chicken Cutlet, Fresh Mozzarella, Tomato Sauce, Basil	
<b>CHIPOTLE TURKEY</b>	<b>\$16.95</b>
Roasted Turkey, Provolone, Arugula, Chipotle Aioli	
<b>ITALIANO</b>	<b>\$16.95</b>
Capicola Ham, Prosciutto, Salami, Provolone, Roasted Peppers	
<b>CAPRIS</b>	<b>\$16.95</b>
Roasted Chicken Breast, Fresh Mozzarella, Roasted Peppers, Arugula, Basil, Pesto	
<b>CHICKEN CLUB</b>	<b>\$16.95</b>
Grilled Chicken Breast, Brie, Tomatoes, Crispy Bacon	
<b>PHILLY CHEESE STEAK</b>	<b>\$16.95</b>
Roasted Beef, Provolone, Peppers, Onions	
<b>VEGETARIAN (V)</b>	<b>\$16.95</b>
Fresh Mozzarella, Baby Spinach, Tomatoes, Pesto	
<b>MEDITERRANEAN (V)</b>	<b>\$16.95</b>
Arugula, Roasted Tomatoes, Baba Ghanoush, Mozzarella, Puttanesca Spread, Feta	
<b>REUBEN</b>	<b>\$16.95</b>
Pastrami, Swiss, Sauerkraut, Russian Dressing	
<b>MOJO TURKEY</b>	<b>\$16.95</b>
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, GF)

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, VG)

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

### 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

# 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  
À La Carte Entrée Packages Available Upon Request  
10 Person Minimum | Side Dish Options on Page 6

DIETARY GUIDE: (GF) GLUTEN FREE, (V) VEGETARIAN,  
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### 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) •



# 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

### BABY KALE SALAD (GF,V) NEW \$6.95

Roasted Sweet Potatoes, Goat Cheese, Pepitas, Medjool Dates, Dijon Maple Vinaigrette, Crispy Parsnip

### 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

### HARVEST SALAD (GF,VG) NEW \$6.95

Maple-Glazed Butternut Squash, Pomegranate-Poached Pears, Golden Beets, Roasted Purple Cauliflower, and Tri-Color Carrot, Arugula & Frisée, Caramelized Shallot Vinaigrette, Crispy Leeks

### 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

### 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

### GREEN GODDESS (GF,VG) \$6.95

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

### WINTER CORN SALAD (GF,V) NEW \$6.95

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

### RADICCHIO + BEET SALAD (GF,V) \$6.95

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

### WINTER SALAD (GF,V) NEW \$6.95

Clementine & Blood Orange Segments, Jicama, Cucumber, Ricotta Salatta, Pomegranate Seeds, Lettuce & Radicchio, Orange Ginger Vinaigrette, Crushed Pistachios

### 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

### FALL SPICED RIGATONI PASTA (V) NEW \$6.95

Rigatoni, Butternut "Vodka" Sauce, Lacinato Kale, Dried Cranberries, Sage-Roasted Hazelnuts

### WINTER MINISTRONE PASTA SALAD (VG) NEW \$6.95

Ditalini Pasta, Roasted Tomatoes, Tuscan White Beans, Caramelized Butternut, Cipollini Onions, Shaved Carrot

## 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

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

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

### BROCCOLI (GF,V) \$6.95

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

### CHARRED BROCCOLINI (V) \$6.95

Cannellini, Peppadew Peppers, Burrata

### BUTTERNUT SQUASH (GF,VG) NEW \$6.95

Pickled Apples, Dried Cranberries, Pepitas, Chives, Maple Dijon Vinaigrette

### CAVATELLI PASTA SALAD (V) \$6.95

Broccoli Pesto, Ricotta Salata, Piquillo Pepper

### ASIAN NOODLES (VG) \$6.95

Julienne Vegetables, Sesame Dressing

### CHICKPEAS & ROASTED PARSNIPS (GF,VG) NEW \$6.95

Red & White Quinoa, Roasted Parsnips, Golden Beets, Chickpeas, Spicy Walnuts, Sherry Vinaigrette

### SAFFRON ROASTED CAULIFLOWER (VG) NEW \$6.95

Toasted Barley, Saffron-Roasted Cauliflower, Stewed Apricots, Raisins, Pistachios, Mint, Citrus-Tahini Dressing

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

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

### JASMATI RICE (GF,VG) \$6.95

Jasmine + Basmati Rice

### ROASTED YUKON POTATOES (GF,VG) \$6.95

Garlic, Dill

# 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 (VG,DF) [ +\$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 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)

Brownie (55% Dark Chocolate), Blondie (30% White  
Chocolate), Lemon Madeleine, Strawberry Jam Spritz,  
Homemade Cookies, Assorted Seasonal Selections

# 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 ]



# PARTY PLATTERS

Per Person Pricing | 10 Person Minimum

## VEGETABLE CRUDITE (GF) \$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; Corn Pie with Green Pesto, Tomatoes, and BBQ Sauce; Onion Dip with Chips & Seasonal Vegetables

## CANTINA \$325 [ SMALL ] \$450 [ 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

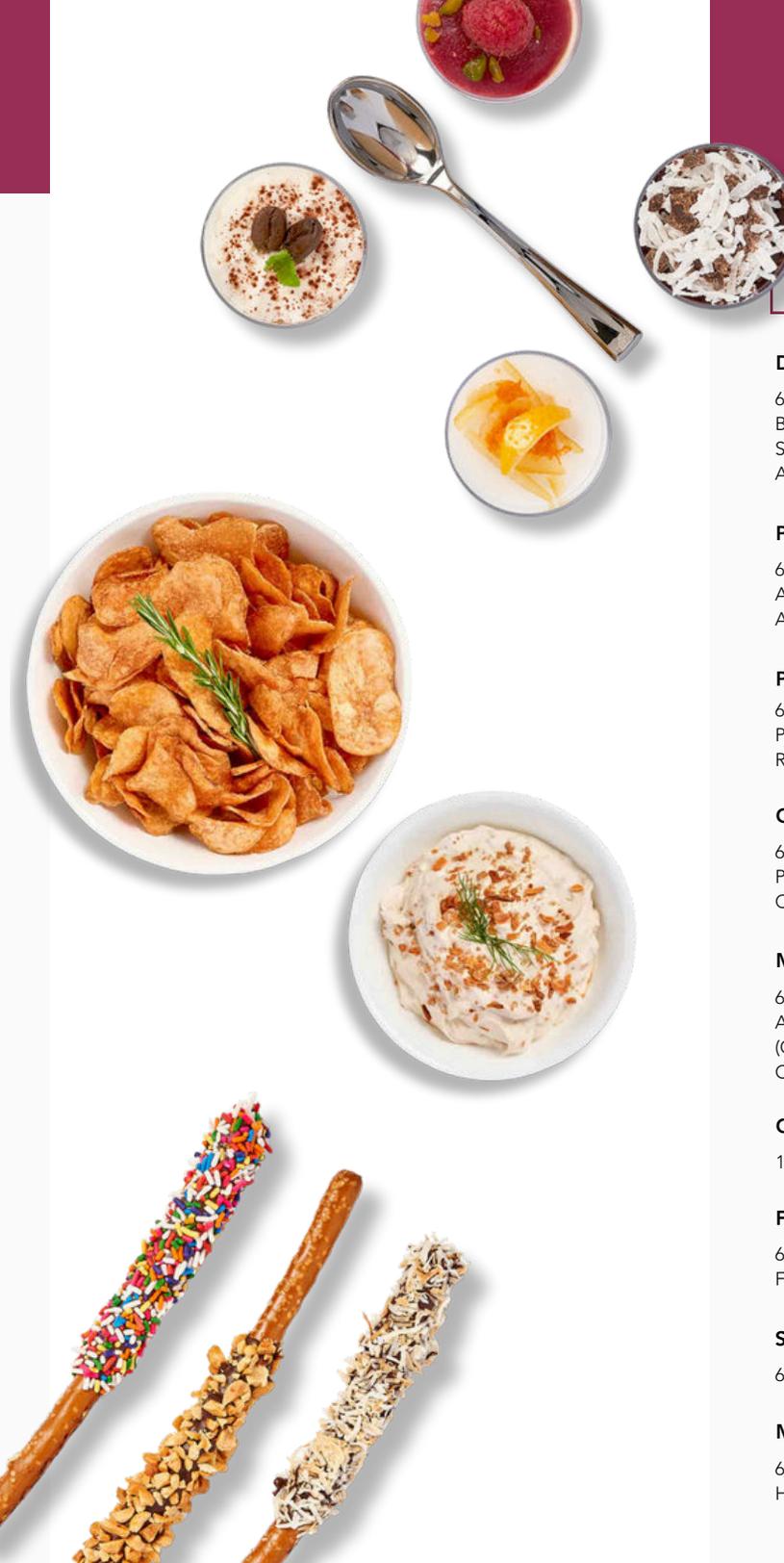
Per Person Pricing, Unless Otherwise Noted

- 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 | Brownie (55% Dark Chocolate), Blondie (30% White Chocolate), Lemon Madeleine, Strawberry Jam Spritz, Homemade Cookies, Assorted Seasonal Selections
- 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 Passion Fruit with White Chocolate Curls (GF), Dark Chocolate, and Apple Strudel with Vanilla Compote and Graham Cracker Crumble
- 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,DF) ••** \$36  
Peanut Sesame Dipping Sauce, Peanut Nori Crunch & Scallions \*Contains Nuts
- THAI CHICKEN MEATBALL (DF) •• NEW** \$36  
Honey Garlic Chili Glazed, Wasabi Crunch
- HOT HONEY PULLED CHICKEN SLIDER (DF) •• NEW** \$42  
Cajun Honey Braised, Pickle Slaw, Secret Sauce, Sesame Mini Brioche
- PEKING DUCK ROULADE (DF) • NEW** \$42  
Hoisin, Scallions, Moo Shu Pancake
- MINI MOLE CHICKEN EMPANADAS •• NEW** \$39  
Lime Crema, Chocolate Dusted, Cilantro
- MINI CHICKEN PARM ON FOCACCIA •• NEW** \$42  
Crispy Chicken Cutlet, Sundried Tomato Spread, Whipped Burrata, Basil Pesto, Tomato Focaccia
- DECONSTRUCTED CHICKEN GUACAMOLE (GF) • NEW** \$39  
Smoked Chicken Guacamole, Jalapeno Cornbread Toast, Cotija, Pimenton, Micro Cilantro

## MEAT

- WAGYU MINI BURGERS •• NEW** \$60  
Aged White Cheddar, Caramelized Shallot Jam, Dijonnaise, Sesame Mini Brioche
- BBQ BEEF BRISKET ••** \$60  
Beef Brisket, Crispy Asian Slaw On A Miniature Buttered Brioche
- SHORT RIB KEBAB (GF,DF) •• NEW** \$48  
Celery Root, Pickled Red Onion, Apple Cider Glazed
- TRUFFLED CHEESESTEAK EGG ROLL • NEW** \$48  
Shaved Ribeye, Aged Cheddar Fondue Dipping Sauce
- SAVORY ZEPPOLE BITE • NEW** \$48  
Prosciutto, Pineapple Jam, Baby Arugula

• Served Hot • Served Room Temperature

## MEAT (CONT.)

- SESAME BEEF SKEWERS (GF) ••** \$48  
Orange-Ginger Dipping Sauce
- ASSORTED SKEWER TRIO (GF) •• NEW** \$48  
Lemon Gremolata Grilled Shrimp, Citrus & Maple Dijon Chicken, Rosemary Balsamic Beef
- FRENCH ONION SOUP BOULES •• NEW** \$42  
Caramelized Onions, Sherry Wine, Gruyere, Thyme, Mini Brioche
- MINI BEEF FRANKFURTERS ••** \$36  
Everything Spiced, Ketchup, Dijonnaise

## SEAFOOD

- MINI GREEN CURRY CRABCAKES (GF,DF) •• NEW** \$48  
Green Curry Infused, Remoulade, Cilantro, Taro Frizzle
- COCONUT CRUSTED JUMBO SHRIMP (GF,DF) ••** \$48  
Miso Pineapple Sauce
- CLASSIC SHRIMP COCKTAIL SHOOTER (GF,DF) •** \$48  
Steamed Shrimp, Homemade Cocktail Sauce
- GRILLED GREMOLATA SHRIMP (GF,DF) •• NEW** \$48  
Lemon Scented, Garlic, Parsley
- HEIRLOOM CAULIFLOWER SHRIMP FRITTERS (GF, DF) •• NEW** \$48  
Bang Bang Sauce, Mint, Cilantro, Crushed Pistachios \*Contains Nuts
- LOBSTER RANGOON •• NEW** \$48  
Lemongrass, Garlic, Ginger, Scallion, Cream Cheese, Sweet & Sour Sauce
- MINI TUNA POKE BOWL (GF,DF) • NEW** \$54  
Citrus Lemongrass Ponzu, Sushi Rice, Charred Napa Carrot & Scallion Slaw, Pepita Nori Crunch
- 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 CROQUETTE (V) • NEW** \$39  
Fontina, Aged Cheddar & Provolone, Parmesan, Herb Crusted
- VEGAN RICE PAPER 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
- BUTTERNUT SQUASH ARANCINI (GF,V) •• NEW** \$42  
Shallot Jam, Pomegranate Seed, Fried Sage
- SESAME NOODLES WITH VEGETABLES (GF,VG) •** \$39  
Sesame Rice Noodles, Julienne Vegetables, Chives, Sesame Seeds
- INDIVIDUAL CRUDITE SHOOTERS (GF,VG) •** \$42  
Green Goddess
- TOMATO, BASIL + MOZZARELLA (GF,V) •** \$39  
Skewered Cherry Tomatoes, Fresh Mozzarella, Fresh Basil
- VEGETARIAN POTSTICKERS (V) ••** \$36  
Sambal Soy Glaze
- YAM FALAFEL (GF,VG) •• NEW** \$42  
Citrus Raita Sauce
- ANTIPASTO SKEWER (GF,V) • NEW** \$42  
Fresh Mozzarella, Roasted Red Pepper, Yellow Tomato, Green Olive, Grilled Artichoke, Fresh Basil, Sundried Tomato Italian Vinaigrette
- MINI TUSCAN STUFFED MUSHROOMS (GF,VG) •• NEW** \$39  
Portobello, Leeks & Tri Color Quinoa, Olive, Fried Oregano, Balsamic Aioli
- MINI VEGETABLE EMPANADAS (V) •• NEW** \$39  
Southwestern Spiced Vegetable Empanada, Spinach, Fava Bean, Corn & Potato, Cotija, Tajin Dusted, Avocado Oregano Lime Aioli
- FIG & BRIE NAAN FLATBREAD (V) •• NEW** \$42  
Port Fig Jam, Baby Arugula, Pickled Red Onion
- SPANAKOPITA (V) ••** \$36  
Spinach, Feta, Dill, Lemon Zest, Phyllo Cup
- VEGAN CRAB CAKE (GF,VG) ••** \$36  
Hearts Of Palm, Nori, Old Bay, Vegan Chipotle Aioli

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



# BEVERAGES

<b>ASSORTED SODAS</b>	<b>\$2.50</b>
<b>ASSORTED SELTZERS</b>	<b>\$2.50</b>
<b>BOTTLED WATER</b>	<b>\$2.50</b>
<b>BOXED WATER</b>	<b>\$3.00</b>
<b>PELLEGRINO</b> 250 ml	<b>\$3.75</b>
<b>SNAPPLE</b>	<b>\$3.00</b>
<b>INDIVIDUAL JUICES</b> Orange, Apple or Cranberry	<b>\$2.95</b>
<b>FRESHLY SQUEEZED JUICE</b> Orange, Cranberry + Orange-Mango	<b>\$2.95</b>
<b>COFFEE SERVICE   Per Person</b> 6 Person Minimum   Freshly Ground House Blend Coffee or Decaffeinated Served with Milk + Sweetener	<b>\$3.95</b>
<b>ICED COFFEE SERVICE   Per Person</b> 10 Person Minimum   Freshly Ground House Blend Coffee Served with Milk + Sweetener	<b>\$4.25</b>
<b>TEA SERVICE   Per person</b> 6 Person Minimum   Assortment of Black + Herbal Teas Served with Sweetener and Lemon	<b>\$3.95</b>
<b>ICE BUCKET</b> Serves 10 People	<b>\$9.95</b>



## 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](http://WWW.FOODTRENDS.COM)

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