



FOOD TRENDS
CATERING & EVENTS

EVERYDAY *menu*

WWW.FOODTRENDS.COM

catering@foodtrends.com | 212.972.7320





BREAKFAST

PACKAGES

8 Person Minimum

EXECUTIVE BREAKFAST (V) \$18.95

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

NEW YORK BREAKFAST \$25.95

Cinnamon Brioche French Toast or Buttermilk Pancakes, Scrambled Eggs, Bacon, Breakfast Potatoes, Syrup, Sweet Butter + Preserves, Regular Coffee or Orange Juice

RISE & SHINE \$26.95

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

GLUTEN FREE BREAKFAST (V, GF) NEW \$19.95

GF Pastry Platter Platter, Sliced Fruit, Sweet Butter + Preserves, Regular Coffee or Orange Juice

MINI EGG SANDWICHES OR EGG WRAPS \$19.95

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

CUSTOMIZE YOUR ORDER

- +\$5 Per Person for China Presentation
- +\$1 Scrambled Egg White
- +\$1.50 Turkey Bacon
- +\$2 Gluten Free Wrap

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

À LA CARTE

MINI EGG SANDWICHES OR EGG 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

YOGURT PARFAIT (GF, V) \$7.95

Choice of Vanilla, Strawberry, or Plain Greek Yogurt (+\$1) Individual Cups of Yogurt Layered with Housemade Granola, Fresh Fruit + Berries

OVERNIGHT OATMEAL (GF) \$7.95

Choice of Vanilla with Honey and Walnuts or Cinnamon, Shaved Coconut and Blueberries

CHIA PUDDING PARFAITS (GF, VG) \$7.95

Choice of Chocolate & Banana or Vanilla & Berries

HOMEMADE BITE-SIZE QUICHES \$42 PER DOZEN

2 Dozen Minimum | Cheddar & Tomato, Vegetable (Zucchini, Squash, Carrot, Cheddar), and Lorraine (Bacon, Swiss, Spinach, Onion)

MAKE YOUR OWN STATION

8 Person Minimum

NOVA LOX + MINI CROISSANT NEW \$20.95

Cream Cheese, Cucumbers, Capers, Sliced Tomatoes, Nova Smoked Salmon, Mini Croissants

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

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

BREAKFAST TACO BAR (GF) NEW \$20.95

Scrambled Eggs, Potatoes with Peppers and Caramelized Onions, Corn Tortillas, Guacamole, Pico de Gallo, Cotija Cheese, Sour Cream, Salsa Verde, Cholula Hot Sauce + Ketchup

AVOCADO TOAST BAR NEW \$20.95

Mashed Avocado, Focaccia, Smoked Salmon, Hard Boiled Egg, Feta, Confit Tomato, Bacon Bits, Arugula, Flaky Sea Salt, Pink Peppercorn

BREAKFAST PLATTERS

8 Person Minimum

MORNING BAKERY PLATTER (V) \$8.95

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

GLUTEN FREE PASTRY PLATTER (V, GF) NEW \$11.95

Banana Raisin Cake, Blueberry and Vanilla Muffins, Strawberry Rhubarb Yogurt Shooter, Mango Passion Fruit Shooter

HOMEMADE BAGELS & SPREADS NEW \$6.95

Assortment of Plain, Everything, Sesame and Poppy Bagels. Served with Cream Cheese, Scallion Cream Cheese, Sweet Butter + Preserves

SAVORY PLATTER \$15.95

Nova Lox Blini, Prosciutto Brie, + Ham Mini Croissants, Assorted Bite-Size Quiches

MINI CROISSANT TRIO NEW \$11.95

2 Pieces Per Person Avocado BLT Burrata & Tomatoes with a Smoked Tomato Jam Chocolate Ganache with Banana & Strawberries

FRUIT

SLICED SEASONAL FRESH FRUIT OR FRUIT SALAD (GF, VG) \$8.95

Chef's Selection of Seasonal Fruit with Melons, Watermelon, Pineapple and Market Berries

FRESH FRUIT SKEWERS | Per Piece (GF, VG) \$3.95

10 Piece Minimum | Pineapple, Assorted Melons, & Berries



LUNCH SANDWICHES



PACKAGES

8 PERSON MINIMUM | PER PERSON PRICING

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 for Fruit]

EXECUTIVE LUNCH \$29.95
Sandwiches + Wraps | Garnished with Chips
Choice of Two Side Dishes
Dessert Platter or Sliced Fruit [+\$1.50 for Fruit]

BOARDROOM LUNCH \$36.95
Sandwiches + Wraps | Garnished with Chips
Choice of Two Side Dishes
Dessert Platter + Sliced Fruit

SALAD & SIDE OPTIONS ON PAGE 5

PREFER SOMETHING SIMPLE?

8 PERSON MINIMUM | PER PIECE PRICING

SANDWICH + WRAPS ONLY \$13.95
PANINIS ONLY \$16.95

CUSTOMIZE YOUR ORDER

- + \$5 Per Person for China Presentation
- + \$3 Substitute Sandwiches + Wraps for Paninis
- + \$1 Mini Sandwiches | 2 Pieces Per Person
- + \$1 Individually Wrapped, Labeled Sandwiches or Wrap

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VEGETARIAN

FALAFEL (VG)
Mediterranean Slaw, Vegan "Tzatziki", Pita Pocket

BURRATA + TOMATO (V)
Confit Tomatoes, Preserved Peppers, Shallot Marmalade,
Whipped Burrata, Basil Pesto Aioli, Arugula, Coal Fired Ciabatta

SPRING VEGETABLE WRAP (V) NEW
Grilled Zucchini & Asparagus, Sauteed Spinach,
Crisp Watermelon Radish, Lemon Whipped Feta, Spinach Wrap

VEGAN FOCACCIA (VG)
Marinated Red Peppers, Roasted Eggplant, Grilled
Zucchini, Caramelized Onions, Arugula, Puttanesca
Spread

PARADISE SALAD WRAP (V)
Baby Lettuce, Grape Tomatoes, Sun-dried Cranberries, Feta
Cheese, Balsamic Vinaigrette

ITALIAN CHOPPED ANTIPASTO WRAP NEW
Romaine, Heirloom Grape Tomatoes, Artichokes,
Pepperoncini, Roasted Red Peppers, Kalamata Olives,
Aged Provolone, Red Wine Vinaigrette

CHICKEN + TURKEY

TURKEY AVOCADO BLT (DF) NEW
Smoked Tomato Jam, Turkey Bacon,
Hydro Bib Lettuce, Soft Bun

ROASTED TURKEY FIG & BRIE NEW
Baby Spinach, Croissant

BIRRIA PULLED CHICKEN WRAP NEW
Pickled Corn, Jalapeno, Romaine, Avocado
Cilantro Lime Vinaigrette, Cotija, Tomato Wrap,
Tajin Dusted

HOT HONEY PULLED CHICKEN NEW
Spice Dusted, Hot Honey, Pickle Slaw,
Secret Sauce, Brioche

GRILLED PESTO CHICKEN NEW
Fresh Mozzarella, Marinated Sundried Tomatoes,
Basil, Balsamic Aioli, Semolina Baguette

CRISPY CHICKEN MILANESE NEW
Confit Heirloom Tomatoes, Arugula, Shaved
Parmesan, Lemon Aioli, Rosemary Focaccia

CRISPY CHICKEN CAESAR WRAP NEW
Romaine, Shaved Parmesan, Brioche Croutons,
Lemon Smoky Peppercorn Caesar Dressing

GRILLED CITRUS CHICKEN NEW
Shaved Cucumber & Watermelon Radish, Green
Goddess Aioli, Soft Bun

MEAT & SEAFOOD

PROSCIUTTO & GRUYERE NEW
Strawberry Rhubarb Jam, Arugula, Croissant

HERBED ROAST BEEF NEW
Black Garlic Aioli, Italian Marinated Peppers,
Shaved Parmesan, Arugula, Ciabatta

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

BBQ BRISKET
Slow Roasted Beef Brisket, Chili Lime Slaw

CLASSIC TUNA SALAD
Classic Tuna Salad, Mesclun

UPGRADE TO PANINIS (+\$3)

GRILLED CHICKEN PANINI
Roasted Chicken Breast, Fresh Mozzarella, Roasted Peppers,
Basil Pesto

CHIPOTLE TURKEY PANINI
Roasted Turkey, Provolone, Arugula, Chipotle Aioli

PHILLY CHEESE STEAK PANINI
Roasted Beef, Provolone, Peppers, Onions

ITALIANO PANINI
Capicola Ham, Prosciutto, Salami, Provolone, Roasted Peppers

VEGETARIAN PANINI (V)
Fresh Mozzarella, Baby Spinach, Tomatoes, Pesto



CREATE YOUR OWN LUNCH BUFFET



PACKAGES

All Packages Can Be Served Hot or Room Temperature

LITE SINGLE ENTRÉE One Protein Two Salads and/or Side Dishes	\$32.95
SINGLE ENTRÉE One Protein Two Salads and/or Side Dishes Dessert Platter	\$39.95
DOUBLE ENTRÉE Two Proteins Two Salads and/or Side Dishes Dessert Platter	\$44.95

SALAD & SIDE OPTIONS ON PAGE 5

CUSTOMIZE YOUR ORDER

- + \$5 Per Person for China Presentation
- + \$2.95 for Focaccia Bread Basket
- Flameless Heating Available (No Open Flame Buildings)
- Premium Metal Chafers Available

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

PROTEIN OPTIONS

CHICKEN

CITRUS & HERB GRILLED CHICKEN BREAST (GF,DF)

Artichoke, Tomato & Red Onion Medley, Citrus Gastrique

CHICKEN PARMESAN (GF)

Crispy Breaded Chicken with Melted Mozzarella and Marinara Sauce

BURRATA STUFFED CHICKEN (GF) NEW

Burrata Stuffed Chicken, Broccoli Rabe, Roasted Red Peppers, Balsamic

CHICKEN PICCATA

White Wine, Butter, Lemon, Garlic, Capers, Parsley

CHICKEN TERIYAKI (GF,DF)

Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

VEGETARIAN

ARTICHOKE "CRAB CAKE" (GF, VG, DF)

Shaved Carrots, Crispy Parsnip, Parsley Leaves, Vegan Aioli

TUSCAN PORTOBELLO MUSHROOM CAPS (GF,VG) NEW

Portobello, Leeks & Tri Color Quinoa, Olive, Fried Oregano, Balsamic Aioli

PAN FRIED SESAME GARLIC TOFU (GF, VG, DF)

Sauteed Charred Peppers & Scallions, Ginger, Garlic, Sesame Seeds, Soy Glaze

BUTTERNUT SQUASH RAVIOLI (V)

Brown Butter, Dried Cranberries, Fried Sage, Toasted Pepitas

SWEET POTATO & KALE (GF,VG,DF)

Chickpeas, Tahini

BEEF [+ \$5]

HERB SEASONED BEEF CHATEAUBRIAND (GF,DF)

Sauteed Wild Mushrooms, Roasted Tri Color Baby Potatoes

GRILLED SKIRT STEAK (GF, DF) NEW

Classic Chimichurri Sauce, Roasted Tri Color Baby Potatoes, Sauteed Peppers & Onions

STIR FRY BEEF (GF, DF)

Tender Steak, Garlic, Ginger, Scallions, Seasonal Vegetables, Soy Glaze

TERIYAKI BEEF (GF, DF)

Tender Steak, Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

CARNE ASADA (GF, DF) NEW

Lime, Spices, Cilantro, Charred Corn Salad, Salsa Verde

SEAFOOD [+ \$5]

MUSTARD CRUSTED SALMON (GF,DF)

Toasted Rice Panko, Dijon Mustard, Herbs de Provence, Julienne Vegetables

SALMON TERIYAKI (GF,DF)

Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

LEMON & HERB SALMON (GF)

Herb Marinated, Artichoke, Tomato & Red Onion Medley, Caramelized Lemon

MISO GLAZED COD (GF,DF)

White Miso, Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

PISTACHIO CRUSTED SEA BASS (GF,NUTS) NEW

Chilean Sea Bass, Carrot Parsnip Puree, Charred Broccolini, Radish Slaw

LUNCH SALADS & SIDES

SALADS

SPRING TOSSED SALAD (GF, VG)

Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot Ribbons, Agave Lime Vinaigrette

NEW

CHOPPED SALAD (GF, VG)

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

PARADISE SALAD (GF, V, NUTS)

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

COBB SALAD (GF)

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

HARVEST SALAD (GF, VG)

Maple-Glazed Butternut Squash, Grilled Peaches, Roasted Purple Cauliflower, and Pickled Carrots, Arugula & Frisée, Crispy Leeks, Caramelized Shallot Vinaigrette

GREEK SALAD (GF, V)

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

LITTLE GEM CAESAR SALAD (V)

Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan, Caesar Dressing

SUMMER RIBBONS (GF, VG)

Heirloom Carrot, Asparagus, Cucumber, Cello Radish, Crispy Shallots, Little Gem Lettuce & Frisee, Agave Thyme Vinaigrette

NEW

STRAWBERRY HIBISCUS (GF, VG, NUTS)

Pickled Raspberries, Cucumber, Jicama, Baby Spinach & Castlefranco, Crushed Hazelnuts, Hibiscus Crystals, Hibiscus Vinaigrette

NEW

TOMATO & SUMMER SQUASH BURRATA (GF, V)

Heirloom Grape Tomato, Summer Squash Shaved & Roasted, Arugula, Frisee, Frico Crumbs, Balsamic

NEW

CAPRESE WATERMELON FETA (V, GF)

Castlefranco, Watermelon, Tomato, Cucumber, Pickled Onion, Fried Mint, Basil, Feta

NEW

PASTA + GRAINS

\$6.95 Per Person | 8 Person Minimum Order

All Starches Can Be Served Hot or Room Temperature

BOWTIE PESTO PASTA SALAD (V)

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

ASIAN NOODLES (VG)

Julienne Vegetables, Sesame Dressing

SPRING ORECCHIETTE (V)

Snap Peas, English Peas, Radish, Roasted Heirloom Carrots, Sautéed Wild Mushrooms, Smoky Parmesan Vinaigrette

NEW

LEMON HERB QUINOA (GF, V)

Cucumber, Cello Radish, Parsley, Dill, Mint, Crumbled Feta, Lemon Vinaigrette

NEW

ORZO PASTA SALAD (V)

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

GREEN GODDESS GEMELLI (VG, NUTS)

Snap Peas, Shaved Zucchini, Piquillo Peppers, Caramelized Pearl Onions, Crushed Pistachios

NEW

TUSCAN CHEESE TORTELLINI (V)

Wilted Spinach, Marinated Sundried Tomatoes, Kalamata Olives, Shaved Ricotta Salata, Garlic Chips, Tuscan Herb Vinaigrette

NEW

SUMMER SQUASH CAVATELLI (V, NUTS)

Charred Zucchini & Yellow Squash, Confit Grape Tomatoes, Lemon Zest, Fried Capers, Burrata Chunks, Basil Vinaigrette, Crushed Hazelnuts

NEW

ANCIENT GRAINS (VG)

Farro, Quinoa, Barley, Edamame, Avocado, Roasted Sweet Potato, Pickled Red Onions, Baby Kale, Lemon Tahini Vinaigrette, Crispy Shallots

NEW

JASMATI RICE (GF, VG)

Jasmine + Basmati Rice



VEGETABLES

All Vegetables Can Be Served Hot or Room Temperature

GRILLED SEASONAL VEGETABLES (GF, VG)

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

BROCCOLI (GF, V CONTAINS NUTS)

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

SAUTEED SPRING VEGETABLES (GF, VG, DF)

Haricot Vert & Wild Mushroom Medley, Sherry Glazed Caramelized Pearl Onions

NEW

ROASTED YUKON POTATOES (GF, VG)

Garlic, Dill

WHEAT BERRY & CHARRED CORN (VG)

Heirloom Grape Tomatoes, Pickled Red Onions, Basil, Toasted Pepitas, Agave Lime Vinaigrette

NEW



THEMED BUFFET MENUS



ASIAN

CHICKEN TERIYAKI (GF,DF)

Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

SALMON TERIYAKI (GF,DF)

Baby Bok Choy, Snap Peas, Charred Peppers, Scallions, Sesame Seeds

ASIAN NOODLES (VG)

Julienne Vegetables, Sesame Dressing

ASIAN RIBBONS (GF,VG)

Heirloom Carrot, Asparagus, Cucumber, Cello Radish, Crispy Shallots, Little Gem Lettuce & Frisee, Carrot Ginger Vinaigrette

VEGETABLE DUMPLING (V)

Sweet Chili Sauce

ASIAN THEMED DESSERT

Coconut Mango Rice Pudding (GF,VG) & Sea Salt Chocolate Chip Cookies (V)

MIDDLE EASTERN

SHAWARMA SPICED CHICKEN or STEAK (GF)

Warm Spice Mix, Garlic

YAM FALAFEL (GF,VG,DF)

Served with a Citrus Raita Dip

ISRAELI CHOPPED SALAD (GF, VG)

Tomatoes, Cucumbers, Bell Pepper, Red Onion, Parsley, Lemon Juice, Olive Oil

SPICED CAULIFLOWER (GF, VG)

Roasted with Harrisa

HERBED FOCACCIA (VG, DF)

Served with Hummus (GF,VG) and Tzatziki (GF)

MIDDLE EASTERN THEMED DESSERTS (CONTAINS NUTS)

Tahini Chocolate Mousse, Pistachio Orange Financier

GREEK

GRILLED CHICKEN & SHRIMP KEBABS (GF)

Greek Spice Blend, Lemon, Charred Peppers, Served with a Dill Yogurt Cucumber Sauce

ORZO PASTA SALAD (V)

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

GREEK SALAD (GF, V)

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

SPANAKOPITA TRIANGLES (V)

Spinach, Feta, Flaky Phyllo

ZA'ATAR PITA CHIPS (V)

Served with Hummus

GREEK THEMED DESSERTS (NUTS)

Baklava, Honey Cake with Vanilla Chantilly Cream

ITALIAN

CHICKEN & EGGPLANT (V)

Preparation Options | Parmesan, Marsala, Piccata

MEZZE RIGATONI (V)

Pomodoro or Spicy Vodka

LITTLE GEM CAESAR SALAD (V)

Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan

BROCCOLINI (VG,GF)

Olive Oil, Garlic, Lemon Zest

HERB & SEA SALT FOCACCIA (VG, DF)

Served with Butter

ITALIAN THEMED DESSERTS (V)

Tiramisu Cups & Chocolate Chip Cannolis

Optional Salad Substitution

TOMATO & SUMMER SQUASH BURRATA (GF,V)

Heirloom Grape Tomato, Summer Squash Shaved & Roasted, Arugula, Frisee, Frico Crumbs

TACO FIESTA

Choice of 2 Proteins

BIRRIA BRAISED CHICKEN

Citrus Marinated, Cumin, Fresh Cilantro

TAJIN GRILLED SHRIMP

Chili, Garlic, Citrus

CARNE ASADA [+\$5]

Grilled Steak, Citrus, Spices

ARROZ ROJO (GF, VG)

Tomatoes, Peppers, Garlic, Cilantro

TOPPINGS

Sautéed Peppers & Onions (GF, VG), Shredded Lettuce (GF, VG), Diced Tomato (GF, VG), Jalapeño Corn Salsa (GF, VG), Cotija Cheese (GF, V), Guacamole (GF, VG), Salsa Roja (GF, VG), Crema (GF, V)

FLOUR TORTILLAS (V)

TAJIN TORTILLA CHIPS (VG)

TACO FIESTA THEMED DESSERTS (V)

Tres Leches Shooters, Sea Salt Chocolate Chip Cookies

MEDITERRANEAN

CITRUS & HERB GRILLED CHICKEN (GF,DF)

Artichoke, Tomato & Red Onion Medley, Citrus Gastrique

HERB MARINATED COD (GF)

Oregano, Lemon Zest, Garlic

LEMON HERB QUINOA (GF,V)

Cucumber, Cello Radish, Parsley, Dill, Mint, Crumbled Feta, Lemon Vinaigrette

MEDITERRANEAN TOSSED SALAD (GF,VG)

Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot Ribbons, Broken Red Wine Vinaigrette

TOMATO FOCACCIA (VG, DF)

Caramelized Onion and Roasted Tomatoes

MEDITERRANEAN THEMED DESSERT (NUTS)

Turkish Coffee Chocolate Mousse Shooter, Honey Citrus Madeleine with Saffron

\$44.95 Per Person | 10 Person Minimum Order

Served Hot in Chafing Dishes or Room Temperature

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

BUILD YOUR OWN LUNCH BOWLS

Classic Proteins \$25.95 | Per Person Pricing | 10 Person Minimum |
Premium Proteins \$30.95 | Per Person Pricing | 10 Person Minimum |
One protein tier per order. Mixing tiers will be charged at the premium price

ROOM TEMPERATURE & SELF SERVE

ASIAN MARKET BOWL

NEW

CHOICE OF PROTEIN:

CLASSIC

Soy Ginger Chicken and Garlic Shrimp

PREMIUM

Bulgogi Steak, Miso Salmon

Lemongrass Jasmine Rice, Romaine and Napa - Red Cabbage Slaw, Pickled Carrots, Cucumber, Edamame, Crispy Shallots. Ginger Soy and Spicy Sesame Dressings

ANCIENT GRAINS BOWL

NEW

CHOICE OF PROTEIN:

CLASSIC

Citrus Herb Chicken and Garlic Shrimp

PREMIUM

Yam Falafel and Rosemary Steak

Quinoa and Farro Blend, Mixed Greens, Roasted Sweet Potato, Cucumber, Cherry Tomato, Pickled Red Onions, Pumpkin Seeds, Feta, Tzatziki, Lemon Vinaigrette

OPTIONAL ADDITIONS

+ \$2.95 for Focaccia Bread Basket

MEXICAN STREET BOWL

NEW

CHOICE OF PROTEIN:

CLASSIC

Birria Chicken and Barbacoa Beef

PREMIUM

Carne Asada, Tajin Grilled Shrimp

Spanish Red Rice, Shredded Lettuce, Jalapeno Corn Salsa, Guacamole, Pickled Red Onion, Salsa Roja, Cotija Cheese, Chipotle Crema, Tomatillo Vinaigrette



MAKE YOUR OWN SALAD BAR

10 Person Minimum | \$24.95

CHOICE OF TWO PROTEINS:

Citrus Herb Chicken, Yam Falafel, Garlic Shrimp (+3),
Rosemary Garlic Steak (+3)

TOPPINGS:

Baby Green & Red Lettuces, Spinach, Shaved Carrot Ribbons,
Grape Tomatoes, Tri-Colored Peppers, Cucumbers, Pumpkin
Seeds, Shredded Parmesan, Crumbled Feta, Brioche Croutons

CHOICE OF TWO DRESSINGS:

Balsamic Vinaigrette
Green Goddess
Ranch
Agave Lime Vinaigrette
Herbed Red Wine & Olive Oil

OPTIONAL ADDITIONS

+ \$3.95 Avocados
+ \$2.95 for Focaccia Bread Basket

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

BOXED LUNCH & INDIVIDUAL BOWLS

LUNCH BOXES

6 Person Minimum Order | Per Person Pricing
*Side Dish Minimum Order of 6 Per Side Selection

EXPRESS LUNCH BOX \$24.95

Sandwiches + Wraps |
Choice of *One Side Dish or Bag of Chips + Sea Salt
Chocolate Chip Cookie

WORKING LUNCH BOX \$29.95

Sandwiches + Wraps
Bag of Chips
*Choice of One Side Dish
Sea Salt Chocolate Chip Cookie

EXECUTIVE LUNCH BOX \$32.95

Sandwiches + Wraps
Bag of Chips
*Choice of Two Side Dishes
Sea Salt Chocolate Chip Cookie

SIDE DISH OPTIONS ON PAGE 5



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PROTEIN 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 (GF)

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]



SALAD BOWLS

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

PARADISE SALAD (GF, V, NUTS)

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

LITTLE GEM CAESAR SALAD (V)

Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan

MAPLE HARVEST (GF)

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



SHARING PLATTERS

CLASSIC PLATTERS

Per Person Pricing | 8 Person Minimum

VEGETABLE CRUDITE (V,GF) \$11.95

Seasonal Fresh Vegetables | Ranch, Herb Dipping Sauce

ANTIPASTI \$19.95

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

CHEESE + CRACKERS (V,NUTS) \$15.95

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

ARTISANAL CHEESE (V,NUTS) \$19.95

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

ANTIPASTI + CHEESE \$21.95

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

MEZZE NEW \$20.95

Chicken Kebob, Vegetable Skewer, Crudit , Hummus, Baba Ghanoush, Tzatziki, Za'atar Pita Chips & Flatbread



SOCIAL EVENT PLATTERS

Served Room Temperature
Per Platter Pricing
Small: ~60 Pcs | Large: ~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

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

GLUTEN FREE + VEGAN \$325 [SMALL] \$395 [LARGE]

Mini Hummus Cucumber Cups, Chimichurri Rice Paper Rolls, Quinoa Stuffed Mini Mushroom Caps, Saut ed 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



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

STATIONARY HORS D'OEUVRES

Priced Per Dozen | 2 Dozen Minimum Per Item

POULTRY

- GRILLED CHICKEN SATAY (GF,DF,NUTS) ••** \$36
Peanut Sesame Dipping Sauce, Peanut Nori Crunch & Scallions
- THAI CHICKEN MEATBALL (DF) ••** \$36
Honey Garlic Chili Glazed, Wasabi Crunch
- HOT HONEY PULLED CHICKEN SLIDER (DF) ••** \$42
Cajun Honey Braised, Pickle Slaw, Secret Sauce, Sesame Mini Brioche
- PEKING DUCK ROULADE (DF) •** \$60
Hoisin, Scallions, Moo Shu Pancake
- MINI MOLE CHICKEN EMPANADAS ••** \$39
Lime Crema, Chocolate Dusted, Cilantro
- MINI CHICKEN PARM ON FOCACCIA ••** \$42
Crispy Chicken Cutlet, Sundried Tomato Spread, Whipped Burrata, Basil Pesto, Tomato Focaccia
- DECONSTRUCTED CHICKEN GUACAMOLE (GF) •** \$42
Smoked Chicken Guacamole, Jalapeno Cornbread Toast, Cotija, Pimenton, Micro Cilantro



MEAT

- WAGYU MINI BURGERS ••** \$66
Aged White Cheddar, Caramelized Shallot Jam, Dijonnaise, Sesame Mini Brioche
- BBQ BEEF BRISKET ••** \$66
Beef Brisket, Crispy Asian Slaw On A Miniature Buttered Brioche
- TRUFFLED CHEESESTEAK EGG ROLL •** \$54
Shaved Ribeye, Aged Cheddar Fondue Dipping Sauce
- SAVORY ZEPPOLE BITE •** \$48
Prosciutto, Pineapple Jam, Baby Arugula

• Served Hot • Served Room Temperature

MEAT (CONT.)

- SESAME BEEF SKEWERS (GF) ••** \$54
Orange-Ginger Dipping Sauce
- ASSORTED SKEWER TRIO (GF) ••** \$54
Lemon Gremolata Grilled Shrimp, Citrus & Maple Dijon Chicken, Rosemary Balsamic Beef
- MINI BEEF FRANKFURTERS ••** \$36
Everything Spiced, Ketchup, Dijonnaise



SEAFOOD

- MINI GREEN CURRY CRABCAKES (GF,DF) ••** \$60
Green Curry Infused, Remoulade, Cilantro, Taro Frizzle
- COCONUT CRUSTED JUMBO SHRIMP (GF,DF) ••** \$54
Miso Pineapple Sauce
- CLASSIC SHRIMP COCKTAIL SHOOTER (GF,DF) •** \$54
Steamed Shrimp, Homemade Cocktail Sauce
- GRILLED GREMOLATA SHRIMP (GF,DF) ••** \$54
Lemon Scented, Garlic, Parsley
- HEIRLOOM CAULIFLOWER SHRIMP FRITTERS (GF,DF,NUTS) ••** \$54
Bang Bang Sauce, Mint, Cilantro, Crushed Pistachios
- MINI TUNA POKE BOWL (GF,DF) •** \$60
Citrus Lemongrass Ponzu, Sushi Rice, Charred Napa Carrot & Scallion Slaw, Pepita Nori Crunch
- LOBSTER SALAD ON MINI ROLL •** \$66
Lump Lobster Salad on Miniature Buttered Brioche Rolls
- NOVA LOX BLINI •** \$54
Smoked Salmon, Cream Cheese



VEGETARIAN

- MAC N CHEESE CROQUETTE (V) •** \$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) ••** \$42
Spanish Manchego Cheese, Sweet Quince, Crispy Tart Shell
- BUTTERNUT SQUASH ARANCINI (GF,V) ••** \$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,DF) •** \$45
Green Goddess
- TOMATO, BASIL + MOZZARELLA (GF,V) •** \$42
Skewered Cherry Tomatoes, Fresh Mozzarella, Fresh Basil
- VEGETARIAN POTSTICKERS (V) ••** \$36
Sambal Soy Glaze
- ANTIPASTO SKEWER (GF,V) •** \$45
Fresh Mozzarella, Roasted Red Pepper, Yellow Tomato, Green Olive, Grilled Artichoke, Fresh Basil, Sundried Tomato Italian Vinaigrette
- MINI TUSCAN STUFFED MUSHROOMS (GF,VG) ••** \$39
Portobello, Leeks & Tri Color Quinoa, Olive, Fried Oregano, Balsamic Aioli
- MINI VEGETABLE EMPANADAS (V) ••** \$39
Southwestern Spiced Vegetable Empanada, Spinach, Fava Bean, Corn & Potato, Cotija, Tajin Dusted, Avocado Oregano Lime Aioli
- FIG & BRIE NAAN FLATBREAD (V) ••** \$45
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

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AM SNACKS

Per Person Pricing | 8 Person Minimum

- YOGURT LOAF BOARD (V)** \$5.95
2 Pieces Per Person
Lemon Poppy Seed, Vanilla, Double Chocolate, Zucchini
- PROTEIN BITES (GF,V)** NEW \$5.95
2 Pieces Per Person
Dates, Coconut, Oats, Chocolate Drizzle
- HOMEMADE GRANOLA BARS (GF,V, NUTS)** NEW \$5.50
10 Piece Minimum
Oats, Mixed Nuts, Sesame Seeds, Pumpkin Seeds, Raisin, Cranberry, Honey
- PROTEIN TRAIL MIX JARS (V, NUTS)** NEW \$6.95
Sweet & Salty Cashews, Pepitas, Craisins, Apricot, Dark Chocolate Chips, Roasted Coconut Flakes, Granola Clusters



FRUIT

- FRESH FRUIT SKEWER | Per Piece (GF, VG)** \$2.00
10 Piece Minimum | Pineapple, Assorted Melons, & Berries
- SEASONAL WHOLE FRUIT | Per Piece (GF, VG)** \$2.00
10 Piece Minimum | Seasonal Variety of Whole Fresh Fruit
- FRESH FRUIT SALAD (GF, VG)** \$8.95
Chef's Selection of Seasonal Fruit with Melons, Watermelon, Pineapple and Market Berries
- SLICED SEASONAL FRESH FRUIT (GF, VG)** \$8.95
Chef's Selection of Seasonal Fruit with Melons, Watermelon, Pineapple and Market Berries

PM SNACKS

Per Person Pricing | 8 Person Minimum

- CHIPS & DIPS TRIO (V)** NEW \$12.95
Old Bay Potato Chips, Pita Chips, Tajin Tortilla Chips, French Onion Dip, Salsa Roja, Hummus
- KETTLE CHIPS & GARDEN HERB DIP (V)** NEW \$9.95
House Selected Kettle Chips Paired with a Garlic and Herb Cream Cheese Spread
- GREEK FETA CHIPS (GF,V)** NEW \$4.95
In Individual Bags. Oregano, Parsley, Garlic, Lemon Zest, Dehydrated Feta
- SWEET & SALTY CASHEW JARS (GF, V)** NEW \$6.95
10 Piece Minimum | Honey Roasted, Sea Salt & Aleppo
- SNACK MIX | Per Piece (V)** \$3.00
10 Piece Minimum | Assorted Miss Vicky Chips, Nature Valley Granola Bars, M & M's, Kit Kat



DESSERTS

Per Person Pricing | 8 Person Minimum

- DESSERT PLATTER (V,NUTS)** \$8.95
Assortment of Dark Chocolate & Candied Orange Brownies, Seasonal Cookies (Sea Salt Chocolate Chip, Cranberry White Chocolate Raspberry Cherry Blossom, Pistachio Lavender), Palmiers, Lemon & Blueberry Madeleines
- CHOCOLATE LOVERS PLATTER (V)** NEW \$12.95
Chocolate Chip & White Cranberry Cookies, Dark Chocolate Mousse Shooter, Pretzels Rods with White & Dark Chocolate, Orange Chocolate Brownie
- MINI MOUSSE SHOOTERS (GF, V)** NEW \$8.95
2 Pieces Per Person
Assortment of Mango Passion Fruit, Dark Chocolate 55%, and Strawberry Elderflower with White Chocolate
- ARTISAN MADELEINE PLATTER (V)** NEW \$10.95
2.5 Pieces Per Person
Lemon Citrus, Double Chocolate, Strawberry, Blueberry
- FRENCH PÂTISSERIE PLATTER (V,NUTS)** NEW \$10.95
2.5 Pieces Per Person
Assortment of Palmiers, Madeleines and Financier
- PETIT PASTRY PLATTER (V,NUTS)** \$10.95
2.5 Pieces Per Person
Chef's Assortment of Mocha Square, Pistachio Tart, Chocolate Ganache Cookie, Caramel Tart, Raspberry Rectangle, Lime Barquette, Strawberry Vanilla Tart



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BEVERAGES

ASSORTED SODAS	\$2.50
ASSORTED SELTZERS	\$2.50
BOTTLED WATER	\$2.50
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 8 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



HOW TO ORDER

- Online: shop.foodtrends.com (available 24/7)
- Phone: 212.972.7320 (Monday – Friday, 8:00 AM – 5:00 PM)
- Email: catering@foodtrends.com (Monday – Friday, 8:00 AM – 5:00 PM)

To guarantee service, orders must be placed by 4:00 PM for next-day delivery.

We deliver 7 days a week, Monday through Sunday.

OPTIONAL UPGRADES

Looking to elevate your event? We offer a range of upgrades to enhance your experience — just inquire for pricing and availability:

- **Flameless Chafers:** Some buildings **do not permit open flame** — flameless chafers are available as an alternative.
- **Premium Presentation:** Upgrade from our standard sustainable servingware to elegant china for a more refined look.
- **Custom Buffet Design:** Our in-house decor team can design a full custom buffet presentation tailored to your event.
- **Staff & Rentals:** Need servers, bartenders, or event rentals? We handle it all — just ask.
- **Premium Cutlery & Plateware:** Upgrade from standard biodegradable goods to a sophisticated bamboo and wood cutlery presentation.
- **Florals:** We can coordinate floral arrangements for your event — just inquire.
- **Kosher & Halal Meals:** Sourced from certified providers and delivered seamlessly as part of your order.

CANCELLATIONS

Orders canceled less than 24 hours before delivery will be charged in full, including weather-related cancellations. For Monday deliveries, cancellations must be received by Friday, as our office is closed on weekends.

ADMINISTRATIVE CHARGES

All orders are subject to a standard charge of \$60 or 22% of the order subtotal, whichever is greater. Deliveries outside Manhattan vary by distance, time, and value — please inquire for details. This charge covers operational costs such as transportation and packing. It is not a gratuity. Food Trends pays our team a fair wage, so gratuities are not accepted.

PLEASE NOTE

- **Ingredients:** May vary due to seasonality and availability without notice.
- **Equipment:** Clients are responsible for broken or lost items.
- **Insurance & Compliance:** We handle Certificates of Insurance (COI) and Worker's Compensation documentation required by corporate buildings — just ask.
- **Allergies & Accommodations:** Have a guest with a food allergy, dietary restriction, or ingredient modification? Let us know in advance and we'll do our best to accommodate