

THE BACKYARD

\$49.95 pp | 15-Person Min.

READY TO BE GRILLED ON-SITE

*The classic backyard BBQ.
burgers, dogs, BBQ chicken, all the trimmings*

Grilled Hamburgers + Cheeseburgers, Lettuce, Tomato, Caramelized Onions, Ketchup, Mustard, Secret Sauce

Grilled Hot Dogs, Sauerkraut, Relish

Honey BBQ Chicken

Spring Tossed Salad (GF, VG) — Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot Ribbons, Agave Lime Vinaigrette

Roasted Fingerling Potato Salad — Lemon Zest, Oregano, Parsley, Dill

Charred Street Corn Salad — Heirloom Tomato, Cucumber, Radish, Jalapeño, Pickled Red Onion, Cotija, Agave Tequila Lime Vinaigrette

Cornbread



INCLUDED WITH EVERY TIER

Sliced Seasonal Fresh Fruit (GF, VG)
Chef's Selection of Seasonal Fruit with Melons, Watermelon, Pineapple and Market Berries

Dessert Platter

Assortment of Dark Chocolate & Candied Orange Brownies, Seasonal Cookies (Sea Salt Chocolate Chip, Cranberry White Chocolate, Raspberry Cherry Blossom, Pistachio Lavender), Dark Chocolate Mousse Shooter, and Key Lime Pie Shooter

THE STEAKHOUSE

15-Person Min.

READY TO BE GRILLED ON-SITE

*Choose your tier, then select 2 Entrees + 3 Sides.
Seasonal fruit & dessert included.*

Classic Proteins \$54.95 pp
Choice of Two

Premium Proteins \$64.95 pp
Choice of Two

CLASSIC ENTREES

Grilled Salmon, Hot Honey Mustard Glaze

Citrus Grilled Chicken Breast, Jalapeño Corn Salsa

Grilled Cauliflower Steaks & Asparagus, Caper Lemon Vinaigrette, Micro Parsley

PREMIUM ENTREES

Grilled Tomahawk Ribeye, Classic Chimichurri, Horseradish Cream

Mediterranean Grilled Jumbo Shrimp Skewers, Saffron Herb Butter

SALADS & SIDES

Spring Tossed Salad (GF, VG) — Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot Ribbons, Agave Lime Vinaigrette

Little Gem Caesar Salad (V) — Romaine Hearts, Homemade Crouton Crumble, Shaved Parmesan, Caesar Dressing

Tomato & Summer Squash Burrata (GF,V) — Heirloom Grape Tomato, Summer Squash Shaved & Roasted, Arugula, Frisee, Frico Crumbs, Balsamic

Mac & Cheese — Garlic Herb Crumb

Roasted Fingerling Potato Salad — Lemon Zest, Oregano, Parsley, Dill

Bowtie Pesto Pasta Salad (V) — Farfalle, Grape Tomatoes, Baby Arugula, Fresh Mozzarella, Sundried Tomatoes

Spring Orecchiette (V) — Snap Peas, English Peas, Radish, Roasted Heirloom Carrots, Sautéed Wild Mushrooms, Smoky Parmesan Vinaigrette

Lemon Herb Quinoa (GF, V) — Cucumber, Cello Radish, Parsley, Dill, Mint, Crumbled Feta, Lemon Vinaigrette

Wheat Berry & Charred Corn (VG) — Heirloom Grape Tomatoes, Pickled Red Onions, Basil, Toasted Pepitas, Agave Lime Vinaigrette

THE LOBSTER BAKE

Market Price | Please Inquire | 20-Person Min.

FULL SERVICE STAFF RECOMMENDED

The ultimate seafood celebration — raw bar, whole lobsters, and beyond

Seafood Bar: Poached Shrimp, Oysters, Little Neck Clams, Crab Claws, Cocktail + Mignonette Sauce

Individual Tuna Tartare Plates, Wonton Crisp, Avocado, Mango Salsa, Watermelon Radish, Citrus Ponzu Glaze

Whole Steamed Lobsters with Drawn Butter

Clams in White Wine Garlic Sauce

Corn on the Cob



WHAT'S INCLUDED

All packages include the following:

- Disposable Plates, Fork & Knife, Napkins, Serving Utensils
- Chafers & Fuel for hot food
- Delivery and Setup

FOOD UPGRADES

Looking for something more elevated? Any menu can be customized to match your vision.

EXAMPLES OF PREMIUM ENHANCEMENTS:

Fully Custom Buffet Design

Tell us your vision (theme, cuisine, dietary mix) and we'll build the menu around it

Premium Proteins

Tomahawk Ribeye, Whole Roasted Beef Tenderloin, Wagyu Sliders, Whole Lobster, Pistachio Crusted Sea Bass, Branzino

Raw Bar

Oysters, Little Neck Clams, Poached Shrimp, Crab Claws, Tuna Tartare

Action Stations

Carving, Pasta, Sushi, Live Grill

Custom Hors d'Oeuvres Reception

Passed bites, charcuterie displays, tasting flights

Premium Dessert Service

Plated desserts, ice cream sundae bar, dessert action stations

FULL-SERVICE EVENT SUPPORT

Be a guest at your own party. From staffing to rentals — we handle every detail. One caterer, one call, no coordinating multiple vendors.

ON-SITE STAFF

- Grill Chef (required for Backyard BBQ Party)
- Service Staff & Waitstaff
- Bartenders

EQUIPMENT RENTALS

- Grills
- Tents, Tables & Chairs
- Linens
- China & Glassware Upgrades

To add any staff or rentals to your package, please call

(212) 972-7320

or email catering@foodtrends.com