



CORPORATE

&

DROP OFF

MENUS & PRICING

DROP OFF LUNCH

• MAINS •

BROWN BUTTER THYME CHICKEN
Preserved Lemon

LEMONGRASS CHICKEN
Pickled Vegetables, Cilantro

PAPRIKA BRAISED CHICKEN
Apricots

GRILLED STEAK CHIMICHURRI
Pomegranate Chimichurri, Fried Onions

CHARRED SZECHUAN EGGPLANT & MINCED BEEF
Preserved Lemon

PAN SEARED MISO SEA BASS
Light Ginger Cream Sauce

GRILLED RED SNAPPER
Spiced Carrot Purée, Dijonnaise Sauce, Nasturtium

• VEGETABLE SIDES •

SAUTÉED PEASHOOTS
Pea Tendrils, Garlic Aioli, Crispy Shallots

BLACK GARLIC LONG BEANS
Crispy Shallots

CHARRED BROCCOLINI
Romesco Sauce

ZA'ATAR ROASTED CARROTS
Chili Tahini Sauce, Pepitas

• GRAINS & PASTA •

CRISPY FINGERLING POTATOES
Rosemary Salt, Lemon Zest

COCONUT BASMATI RICE
Pigeon Peas, Carrots

LOCAL VEGETABLE & HERB ISRAELI COUSCOUS

COWBOY PASTA SALAD
Grilled Corn, Black Beans, Red Pepper, Cilantro, Lime

PESTO PASTA SALAD
Tomatoes, Fresh Mozzarella, Spicy Salami, Pepperoncini, Olives



All menu items shown are samples and we look forward to curating a menu that fits perfectly for your event!

DROP OFF LUNCH

• SALADS •

BABY KALE CAESAR SALAD

Roasted Chickpeas, Za'atar Spice, Brioche Crumble

FARMERS MARKET SALAD

Shaved Cucumber, Tomatoes, Tarragon Vinaigrette

GEM LETTUCE SALAD

Chopped Tomatoes, Crispy Bacon, Buttermilk Dressing

MAPLE HONEY NUT SQUASH SALAD

Kale, Butternut Squash, Pepitas, Pickled Mustard Seeds,
Maple Vinaigrette

• DESSERT •

CHOCOLATE CHIP COOKIES

CARAMEL BROWNIES

MINI LEMON POPPY SEED CAKES

SEASONAL FRUIT PLATTER

• LUNCH BOXES •

GARLIC TOFU NOODLES

Tofu, Black Pepper, Garlic Butter, Egg Noodle, Cilantro, Fried Garlic

5 SPICED ROASTED CHICKEN OVER RICE

KOREAN GLAZED BEEF

Rice Noodle, Cilantro, Sesame, Cucumber Salad

EGGPLANT LASAGNA

Vegetable Bolognese

• SNACKS •

5 SPICED NUTS

BROWN BUTTER POPCORN

ROSEMARY KETTLE CHIPS

TRUFFLE SALT KETTLE CHIPS



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DROP OFF COCKTAIL RECEPTION

• STATIONED SMALL BITES •

GOAT CHEESE ARANCINI
Honey Drizzle

SHIITAKE MUSHROOM DUMPLING
Sweet Soy, Scallion

CHICKEN EMPANADA
Chipotle Aioli

CRISPY PLANTAIN BITE
Pineapple-Mango Relish

TOTS & CAVIAR
Beer Cheese, Chives

MALAYSIAN BEEF CURRY PUFF
Black Sesame

CROQUE MONSIEUR
Gruyere, Ham, Maple Brown Butter

MINI BEEF SLIDER
Sharp Cheddar, House Sauce, Pickle

PULLED PORK TOSTADA
Avocado, Pickled Onion, Cilantro, Crema

ROASTED PEPPER BRUSCHETTA TARTARE
Duck Yolk Jam, Pecorino, Chile Oil

CHICKEN SATAY SKEWER
Peanut Dipping Sauce, Scallion

SHRIMP COCKTAIL
Shiso, Laska Sauce, Curry Leaf

KALE CAESAR SALAD ROLL
Rice Wrap, Parmesan Crisp

VEGAN SUPREME PIZZA BITE
Tomato Sauce, "Cheese", "Sausage", Pickled Jalapênos

COCONUT SHRIMP
Pineapple Tartar, Scallion

SMOKED TOFU CAKE
Crepe Cake, Hoisin, Scallion

MAC N' CHEESE BALL
Truffle Aioli

CURRY CHICKEPEA & POTATO SAMOSA

PIGS N' A BLANKET
Everything Bagel Seasoning, Mustard

SMOKED SALMON ROLL
Mascarpone Cheese, Chives, Fresh Dill, Cracked Pepper



DROP OFF COCKTAIL PRICING

CRUDITÉ & DIPS

\$10.00/ person

Crisp Vegetables, Housemade Eggplant Hummus Dip, Buttermilk Chive Dip

CRUDITÉ & CHARCUTERIE

\$20.00/ person

Crisp Vegetables, Housemade Eggplant Hummus Dip, Buttermilk Chive Dip, Imported & Local Cheese, Chef Selection of Cured Meats, Marinated Olives, Cornichons, Crostini, Fruit Garnish

CHEESE & CHARCUTERIE

\$17.00 / person

Imported & Local Cheese, Chef Selection of Cured Meats, Marinated Olives, Cornichons, Crostini, Fruit Garnish

STATIONED SMALL BITES *

\$40.00/ person

Selection of 6 Seasonal Small Bites

A LA CARTE SNACKS *

\$6.00/ person

Selection of 2

STATIONED MINI DESSERTS

\$15.00/ person

Selection of 2

NON-ALCOHOLIC BEVERAGES

\$7.00/ person

Sparkling Water, Still Water, Assorted Sodas, Juice (breakfast only), Ice, Compostable Cups

COFFEE & TEA

\$6.00/ person

Regular Coffee, Decaf, Hot Water, Assorted Tea, Sugars & Sweeteners, Milk & Non-Dairy, Honey, Paper Coffee Cups w/ Lids, Stir Sticks

DISPOSABLE FEE

\$2.00/ person

Bamboo Plates & Utensils, Cocktail Napkins, Platters, Servingware

\$2,000 minimum on food & beverage for all drop off service. All contracts include 8.875% NYS sales tax, 20% admin fee, and a \$375+ delivery fee depending on location of event and if pick up is required.

* Pricing on the above is subject to change based on final selections, headcount and needs for your event.



DROP OFF BREAKFAST & LUNCH PRICING

CONTINENTAL BREAKFAST

\$15.00/ person

Fresh Fruit Platter, Yogurt Parfaits (non-dairy available upon request), Assorted Bagels & Pastries, Cream Cheese, Butter, & Jam

FULL HOT BREAKFAST *

\$25.00/ person

Hot Egg Dish, Breakfast Sausage or Bacon, Fresh Fruit Platter, Yogurt Parfaits (non-dairy available upon request), Assorted Bagels & Pastries, Cream Cheese, Butter, & Jam

LUNCH BUFFET *

\$38.00/ person

Salad, Two Main Dishes, Vegetable Side Dish, Grain/ Starch Dish, Dessert, Seasonal Fruit Platter

LUNCH BOXES *

\$26.00/ person

1 Choice of Protein and Vegetarian Main.
50 person minimum order

A LA CARTE SNACKS *

Selection of 2

\$6.00/ person

NON-ALCOHOLIC BEVERAGES

\$7.00/ person

Sparkling Water, Still Water, Assorted Sodas, Juice (breakfast only), Ice, Compostable Cups

COFFEE & TEA

\$6.00/ person

Regular Coffee, Decaf, Hot Water, Assorted Tea, Sugars & Sweeteners, Milk & Non-Dairy, Honey, Paper Coffee Cups w/ Lids, Stir Sticks

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