

Food Design Catering

Corporate Catering Menu



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Food Design caters to you!
Everything we do begins with the highest level of excellence.

Policies:

Ordering guidelines—to insure availability & prompt delivery please place all orders by 4:00 pm the day prior to required delivery. Some menu items may require more advanced notice.

Payment—We accept Visa & MasterCard, Corporate Checks & Cash. A valid credit card will be required for all orders placed as a deposit. We do not accept personal checks.

Cancellation—24 hour notice is required to cancel orders. Orders canceled with less than 24 hour notice may be subject to a cancellation fee to recover food & labor costs.

Food Design Corporate Catering offers Two Presentations:

The Essential Presentation: Includes non-returnable packaging of cardboard, paper & plastic platters, serving utensils, silverware, plates etc...

The Exquisite Presentation: Includes returnable baskets, silver & wooden trays, porcelain platters etc. with a 10% total order surcharge

Retrievable equipment—we appreciate your cooperation regarding non disposable catering equipment. We will send a delivery associate to pick up this equipment shortly after your event. Please keep them in a secure location until we arrive. You may be charged for lost items.

Menu's & prices are subject to change. Some prices are subject to change due to seasonal & market availability.

All orders include disposable plates, napkins, cutlery, serving utensils & cups.

Delivery—Please give our catering associate the most descriptive instruction on where your catering should be delivered to insure prompt service. Your order may be subject to a delivery fee depending on where you are located. Hot food & some cold food orders are labor intensive for set up & may be subject to a standard 10% surcharge/service gratuity.

*Please call our office for a complete menu of
Atkins or South Beach Diet Menu's*

**All cheeses & cheese boards are provided by:
Terrance Brennan's Artisanal Cheese Center
NYC**

BREAKFAST SELECTIONS

Minimum 6 Persons

Breakfast Crate:

A tasty assortment of mini-muffins, croissants & sliced miniature bagels served with sweet butter, Jam & cream cheese

Per person \$3.75.

Pastry Crate:

A tasty assortment of mini-muffins, croissants, sliced miniature bagels, scones, breakfast cakes & Danish served with sweet butter, Jam & cream cheese

Per person \$4.25.

Sliced Fresh Fruit Platter:

Freshly sliced seasonal fruit beautifully displayed on platters by our chef

Per person \$4.50

Smoked Salmon Platter:

Paper thin h&e sliced Nova Salmon garnished with capers, red onion & sliced tomatoes accompanied by freshly baked miniature bagels & cream cheese

Per person \$9.25

Boxed Breakfast:

Choice of muffin, croissant, or bagel, with Fruit salad, mini pastry & Beverage

Per person \$8.50

Breakfast Add-Ons:

Seasonal Fresh Fruit Salad.....per person \$3.25

Vanilla Yogurt, Granola & Berry Trifle.....per person \$5.25

Sliced Breakfast Bread Basket (serves 6-8).....\$32.00

Quiche (serves 6-8).....\$11.95

Beverages:

Coffee &/or Decaf.....per person \$2.00

Orange Juice (1/2 Gallon).....\$5.50

Tea Service (served 8-10).....\$15.00

Individual Juice Bottles.....\$2.00

Hot Breakfast No. 1

Sliced Fruit, Scrambled Eggs, Bacon, Hash Brown Potatoes, Bagels, Butter, Cream Cheese & Jam

Per person \$10.95.

Hot Breakfast No. 2

Sliced Fruit, Scrambled Eggs, Bacon, Sausage, Hash Brown Potatoes, & choice of French Toast/Pancakes with Maple Syrup accompanied by Bagels, Butter, Cream Cheese & Jam

Per person \$13.95.

Gourmet Sandwich Platter

6 Person Minimums

Per person \$7.25

Select one of the following sandwich types or create an assortment:

Portuguese & parker house rolls, house made focaccia, Pullman white, multigrain, rye bread, baguette, ciabatta bread or Artisan Wraps

- **Simply Vegetables:** Watercress, tomatoes, cucumbers, avocado & green goddess dressing
- **Grilled Vegetables:** Zucchini, yellow squash, Portobello mushrooms & goat cheese
- **Fresh Mozzarella:** Sun-dried tomatoes, basil & extra virgin olive oil
- **Prosciutto & Fresh Mozzarella:** Baby arugula & extra virgin olive oil
- **Grilled Chicken Breast:** Sun-dried tomatoes, Boston Lettuce & herb mayonnaise
- **Grilled Chicken Caesar :** Crisp romaine, basil chicken, Parmesan cheese & Caesar dressing
- **Cobb Salad:** Roasted chicken breast, crisp bacon, romaine Lettuce, tomato & blue cheese dressing.
- **Hickory Smoked Turkey:** Cheddar/Swiss or Monterey Jack cheese , applewood smoked bacon, crisp romaine Lettuce, tomato & herb mayonnaise
- **Ham & Brie:** Hickory-smoked ham, Brie, watercress, tomato & honey-mustard dressing
- **Roast Beef:** Lettuce, tomatoes, caramelized onions with horseradish mustard mayonnaise
- **Herbed Chicken Salad, Tuna Salad or Egg Salad** served with Lettuce & tomato

Green Salads

6 Person Minimums

Organic Baby Greens

Banyul's shallot vinaigrette

Per person \$3.75

Baby Arugula

Pears, blue cheese, pecans & whole grain mustard dressing

Per person \$5.25

Caesar Salad

Focaccia croutons & classic Caesar dressing.

Per person \$4.00

**Add Chicken to any of the above salads for an extra*

Side Salad

6 Person Minimums

Homemade Cole Slaw

Red & Green cabbage, carrots in a light traditional dressing

Per person \$3.75

Cucumber, Tomato & Feta Cheese

European cucumbers, plum tomatoes, feta cheese & black olives in a light vinaigrette dressing

Per person \$4.50

Red Bliss Potato Salad

Freshly made with celery, red or green onions, dill & homemade mayonnaise

Per person \$3.75

Penne With Tomato & Basil

with vine-ripened tomatoes and fresh basil

Per person \$4.25

Mozzarella & Tomato

Fresh Mozzarella with vine ripened tomatoes, basil & extra virgin olive oil or a balsamic reduction

Per person \$4.50

Pasta Salad du Jour

Per person \$4.25

Roasted Potato Salad

with Roasted Red Peppers, Scallions & a light Vinaigrette

Per Person \$4.50

Chips/Pretzels

An assortment of Newman's Own Products

**speak to your sales associate for pricing*

Beverages

Assorted 20 oz Soda's, Snapple Iced Tea & Bottled Water\$1.75

Pellegrino (large).....\$3.00

Hot Entrée's

Minimum 10 persons

Grilled Chicken Breast marinated with rosemary &

Lemon

Per person \$7.50

Grilled Salmon Filet cracked black pepper & Lemon

Per person \$11.50

Sesame Crusted Tuna seared rare with Asian

vinaigrette

Per person \$13.50

Grilled Marinated Flank Steak caramelized onions

Per person \$7.50

Seared Filet of Beef Medium rare with thyme

roasted shallots & horseradish crème fraiche

Per person \$13.50

Farfalle With basil pesto & roasted pine nuts

Per Person \$4.75

Cavatelli with broccoli rabe, sausage & red pepper

flakes

Per person \$4.95

**All Entree's served with dinner rolls & sweet butter*

Sides Dishes

Minimum 10 persons

Herb Roasted Potatoes

Per Person \$3.00

Red Bliss Smashed Potatoes with olive oil & dill

Per Person \$3.00

Rice Pilaf with sweet peas & toasted almonds

Per Person 3.00

Grilled Asparagus with extra virgin olive oil

Per Person \$3.50

Roasted Vegetables: A selection of seasonal vegetables,

grilled or roasted & drizzled with extra virgin olive oil & fresh

herbs

Per Person \$3.50

Haricots Verts Almondine

Per Person 3.00

Hors d'oeuvres & Miniature Bites

Minimum 10 persons

Cheese & Fruit Platter

A selection of cheeses from the Artisanal Cheese Center served with seasonal fresh fruit, breads & crackers

Per person \$6.50

Vegetable Crudités Platter

A selection of crisp seasonal vegetables with your choice of green

goddess dip, blue cheese or creamy onion dip

Per person \$4.50

Tea S&wiches

A selection of miniature s&wiches customized to order

Per person \$4.50

Canapé Platter

Please contact our catering associate for the canapé menu

Desserts

Minimum 6 persons

Cookie & Brownie Tray

A variety of our freshly baked cookies & brownies

Per person \$3.95

Mini Pastry Tray

An assortment of miniature pastries, Danish, & fruit tarts

Per person \$4.95

Gourmet Cake Tray

Per person \$4.50

Sliced Fresh Fruit Platter

Per person \$4.50

Biscotti Tray

Per person \$3.00

Specialty Cakes available for any occasion

Please speak to our catering associate for details & prices