NYC OFFICE CATERING

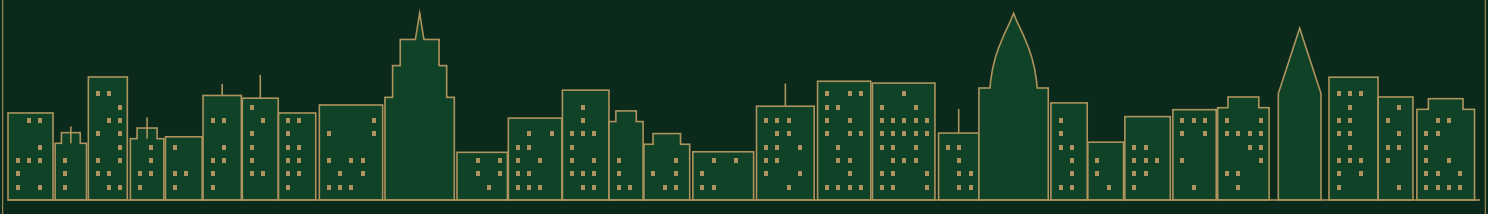
GREAT FOOD WORKS HERE

THE CATERING MENU

Corporate Catering Made Easy

Breakfast • Lunch • Meetings • Recurring Office Catering

Delivering to Manhattan • Brooklyn • Queens



10 Guest Minimum • 10% Delivery Fee • No Administrative Fee

NYCOFFICECATERING.COM

BREAKFAST PACKAGES

Essential Continental — $11.95 pp
- Assorted mini bagels, muffins, croissants & pastries
- Cream cheese, sweet butter & preserves
- Freshly brewed coffee service

NYC Continental — $14.95 pp
- Assorted mini bagels, muffins, croissants & pastries
- Sliced seasonal fruit
- Cream cheese, sweet butter & preserves
- Freshly brewed coffee service

Fresh Morning Breakfast — $17.95 pp
- Individual Greek yogurt parfaits with seasonal berries & granola
- Sliced seasonal fruit
- Mini avocado toast on multigrain bread
- Mini egg-white, spinach & feta frittatas

Hot Office Breakfast — $18.95 pp
- Scrambled eggs
- Choice of 2 proteins: bacon, turkey bacon, pork sausage or turkey sausage
- Home-fried potatoes
- Mini bagels & pastries

Full Office Breakfast — $21.95 pp
- Cheddar & chive scrambled eggs
- Crispy bacon
- Turkey sausage
- Crispy breakfast potatoes with peppers & onions
- Mini French toast sticks with maple syrup
- Fresh seasonal fruit

3 PM

Next-day delivery
Orders are generally placed by 3:00 PM for next-business-day delivery.

BREAKFAST À LA CARTE

Bagel Platter — $5.50 pp
Assorted bagels with cream cheese, sweet butter & preserves

NYC Office Breakfast Bakery — $7.95 pp
Assorted bagels, muffins, danishes, croissants & pastries. Served with cream cheese, sweet butter & preserves

Breakfast Sandwiches — $8.95 pp
Choice of Brioche Roll, Kaiser Roll, Wrap or Bagel

The New Yorker — Scrambled eggs, cheddar, crispy bacon & scallion aioli

Turkey Sunrise — Scrambled eggs, turkey sausage, pepper Jack & chipotle mayo

Garden Breakfast v — Scrambled eggs, baby spinach, roasted peppers, mozzarella & pesto

Mediterranean Egg White v — Egg whites, feta, baby spinach, tomato & roasted peppers

Hash Brown Breakfast — Scrambled eggs, bacon, American cheese & crispy hash brown

Steak & Egg +$2.00 — Shaved steak, scrambled eggs, caramelized onions & provolone

Individual Yogurt Parfait — $6.95 each
Greek yogurt layered with seasonal berries & granola

Fresh Fruit Salad — $5.95 pp

Sliced Seasonal Fruit — $6.95 pp

Pancakes or French Toast — $7.95 pp
Served with maple syrup & sweet butter

Pair it with coffee. Coffee Service $4.95 pp, or a Box of Coffee for about 10 guests, $32.00.

SANDWICH & WRAP LUNCHES

Office Sandwich Lunch — $17.95 pp

- Assorted signature sandwiches & wraps
- Choice of one side
- Cookie & brownie platter

Office Plus — $20.95 pp

- Assorted signature sandwiches & wraps
- Choice of two sides
- Cookie & brownie platter

Complete Office Lunch — $23.95 pp

- Assorted signature sandwiches & wraps
- Choice of two sides
- Sliced seasonal fruit
- Cookie & brownie platter

SIGNATURE SANDWICHES & WRAPS

Herb Roasted Turkey & Havarti — Roasted turkey breast, Havarti, baby arugula, tomato, pickled red onion & Dijon herb aioli

Chipotle Turkey Club — Roasted turkey, crispy bacon, pepper Jack, lettuce, tomato & chipotle mayo

Turkey Pesto Mozzarella — Roasted turkey, fresh mozzarella, roasted red peppers, baby spinach & basil pesto

Honey Dijon Chicken — Herb-grilled chicken, Swiss, baby spinach, tomato, crispy onions & honey Dijon spread

Chicken Pesto Press — Grilled chicken, fresh mozzarella, roasted tomato, arugula & basil pesto

Southwest Chicken Wrap — Grilled chicken, avocado, roasted corn, black beans, romaine, pico de gallo & cilantro-lime crema

NYC Roast Beef — Thin-sliced roast beef, smoked Gouda, caramelized onions, arugula & horseradish aioli

Italian Market — Genoa salami, capicola, provolone, roasted peppers, shredded lettuce, tomato & red-wine vinaigrette

Mediterranean Tuna Wrap — Tuna, cucumber, tomato, baby spinach, olives, pickled red onion & lemon-herb dressing

Pesto Vegetable & Mozzarella V — Roasted zucchini, peppers & eggplant, fresh mozzarella, arugula & basil pesto

VEGAN SELECTIONS

Mediterranean Hummus Wrap VG — Hummus, roasted vegetables, cucumber, tomato, baby spinach, pickled red onion & lemon vinaigrette

Avocado Garden Wrap VG — Avocado, cucumber, tomato, shredded carrots, roasted peppers, baby spinach & balsamic vinaigrette

BOXED LUNCHES

Essential Box — $15.95

- Signature sandwich or wrap
- Individual chips
- Fresh-baked cookie

Office Box — $18.95

- Signature sandwich or wrap
- Side salad
- Individual chips
- Fresh-baked cookie

Complete Box — $21.95

- Signature sandwich or wrap
- Side salad
- Fresh whole fruit (orange, apple, or banana)
- Individual chips
- Fresh-baked cookie
- Bottled water

ENTRÉE SALADS & BOWLS

Presented buffet-style in catering bowls. Dressings served on the side.

Honey Dijon Chicken Crunch — $16.95 pp
Sliced herb-grilled chicken over mixed greens with shredded cabbage, cucumbers, grape tomatoes, roasted corn, carrots & crispy onions. Honey Dijon vinaigrette

Pesto Chicken & Mozzarella — $16.95 pp
Sliced grilled chicken, fresh mozzarella, roasted peppers, grape tomatoes, cucumbers & baby arugula. Basil-balsamic vinaigrette

Sesame Ginger Chicken Salad — $16.95 pp
Sliced sesame-ginger chicken over baby spinach & shredded cabbage with edamame, cucumbers, shredded carrots, scallions & toasted sesame seeds. Sesame-ginger vinaigrette

Herb Roasted Salmon & Avocado Salad — $19.95 pp
Herb-roasted salmon over mixed greens with avocado, cucumbers, grape tomatoes, roasted corn, pickled red onions & toasted pumpkin seeds. Lemon-herb vinaigrette

Roasted Sweet Potato & Quinoa Salad VG — $15.95 pp
Quinoa, roasted sweet potatoes, chickpeas, baby spinach, roasted broccoli, cucumbers, pickled red onions & toasted sunflower seeds. Green goddess vinaigrette

Chef's Assortment Available. *Provide your guest count and dietary requirements and we'll create an appropriate assortment.*

HOT OFFICE LUNCHES

Classic Hot Lunch — $24.95 pp

- Choose 1 Entrée + 2 Sides + Garden Salad

Office Favorites — $29.95 pp

- Choose 2 Entrées + 2 Sides + Garden Salad + Artisanal Rolls

Premium Office Lunch — $34.95 pp

- Choose 2 Entrées, including 1 Premium Entrée + 2 Sides + Premium Salad + Artisanal Rolls + Dessert Platter

CHICKEN ENTRÉES

Herb Roasted Chicken — Oven-roasted chicken breast with garlic & fresh herbs

BBQ Chicken — Roasted chicken breast with classic barbecue sauce

Teriyaki Chicken — Roasted chicken with teriyaki glaze & sesame seeds

Lemon Garlic Chicken — Roasted chicken breast with lemon, garlic & herbs

Chicken Parmesan — Breaded chicken with marinara, mozzarella & Parmesan

Honey Garlic Chicken — Roasted chicken glazed with honey, garlic & soy

Grilled Chicken with Peppers & Onions — Herb-grilled chicken with sautéed peppers & onions

BEEF & PORK

Sliced Grilled Steak — Simply seasoned sliced steak with sautéed onions

BBQ Pulled Pork — Slow-roasted pulled pork with barbecue sauce

Sausage & Peppers — Italian sausage with sautéed peppers & onions

V/VG

Vegetarian & vegan options
Marked V and VG throughout the menu. Ask us about other dietary needs.

VEGETARIAN & VEGAN ENTRÉES

Baked Eggplant Parmesan V — Breaded eggplant with marinara, mozzarella & Parmesan

Vegetable Baked Ziti V — Pasta with roasted vegetables, marinara, ricotta & mozzarella

Teriyaki Tofu & Vegetables VG — Tofu with broccoli, peppers, carrots & teriyaki sauce

Mediterranean Stuffed Peppers VG — Bell peppers filled with seasoned rice, chickpeas, spinach, tomatoes & herbs

PREMIUM ENTRÉES

Herb Roasted Salmon — Oven-roasted salmon with lemon & fresh herbs

Teriyaki Salmon — Roasted salmon with teriyaki glaze & sesame

BBQ Glazed Salmon — Roasted salmon with sweet & smoky barbecue glaze

Garlic Butter Shrimp — Roasted shrimp with garlic, butter & herbs

Teriyaki Shrimp — Shrimp with teriyaki glaze & sesame

SALAD SELECTIONS

Office Chopped Salad
Chopped romaine, cucumbers, grape tomatoes, shredded carrots, roasted corn & crispy onions. Buttermilk ranch or balsamic vinaigrette

Parmesan Garden Salad
Mixed greens, cucumbers, grape tomatoes, shaved Parmesan, shredded carrots & seasoned breadcrumbs. Balsamic vinaigrette

Mediterranean Chopped Salad
Romaine, cucumbers, grape tomatoes, roasted peppers, chickpeas, feta & pickled red onions. Lemon-herb vinaigrette

Apple Walnut Salad
PREMIUM Mixed greens, sliced apples, candied walnuts, dried cranberries, crumbled goat cheese & pickled red onions. Apple cider vinaigrette

10+

Guest minimum
A 10-guest minimum applies to per-person catering packages.

SIDE SELECTIONS

POTATOES

Garlic Parmesan Mashed Potatoes — Creamy mashed potatoes with roasted garlic & Parmesan

Crispy Herb-Roasted Potatoes — Roasted baby potatoes with garlic & fresh herbs

Smoky Paprika Potatoes — Roasted potatoes with smoked paprika, garlic & herbs

Brown Sugar Roasted Sweet Potatoes — Roasted sweet potatoes with brown sugar & warm spices

Loaded Mashed Potatoes — Creamy mashed potatoes with cheddar, scallions & crispy bacon

RICE & GRAINS

Garlic Herb Rice — Long-grain rice with roasted garlic & fresh herbs

Cilantro Lime Rice — White rice with fresh cilantro & lime

Seasoned Yellow Rice — Long-grain yellow rice with peppers & herbs

Scallion Vegetable Fried Rice — Fried rice with mixed vegetables & scallions

Coconut Jasmine Rice — Jasmine rice finished with coconut milk

Mushroom Rice Pilaf — Seasoned rice with sautéed mushrooms & herbs

Mediterranean Couscous — Couscous with roasted peppers, tomatoes, parsley & lemon

PASTA

Creamy Tomato Rigatoni — Rigatoni in a creamy tomato-basil sauce

Garlic Parmesan Penne — Penne tossed with garlic, Parmesan, olive oil & herbs

Broccoli & Garlic Cavatappi — Cavatappi with roasted broccoli, garlic, olive oil & Parmesan

Creamy Four-Cheese Macaroni — Macaroni baked with a creamy four-cheese sauce

Roasted Vegetable Penne — Penne with roasted zucchini, peppers, tomatoes & garlic olive oil

Baked Rigatoni — Rigatoni with tomato sauce, ricotta, mozzarella & Parmesan

Ready to serve
Quality disposable platters and bowls, with serving utensils included.

VEGETABLES

Lemon Garlic Broccoli — Roasted broccoli with fresh garlic & lemon

Honey Balsamic Brussels Sprouts — Roasted Brussels sprouts with honey-balsamic glaze

Garlic Green Beans — Green beans sautéed with roasted garlic & olive oil

Herb-Roasted Vegetable Medley — Zucchini, peppers, broccoli, carrots & red onions

Creamed Spinach — Spinach in a light Parmesan cream sauce

Roasted Carrots with Honey & Herbs — Roasted carrots finished with honey & fresh herbs

Garlic Parmesan Cauliflower — Roasted cauliflower with garlic & Parmesan

Roasted Zucchini & Peppers — Zucchini, bell peppers, onions & Italian herbs

$0

No administrative fee
Delivery fee is 10% of the food & beverage subtotal.

BUILD-YOUR-OWN BARS

Office Taco Bar — $21.95 pp

- **Choose two:** Grilled chicken • Seasoned steak • Seasoned tofu • Roasted vegetables
- Served with Spanish rice, black beans, flour tortillas, shredded lettuce, pico de gallo, cheddar, sour cream & salsa

Add Shrimp +$3.00 pp

Office Grain Bowl Bar — $25.95 pp

CHOOSE TWO BASES

Cilantro Lime Rice • Garlic Herb Brown Rice • Mediterranean Quinoa • Romaine Lettuce • Mixed Greens

CHOOSE TWO PROTEINS

Chipotle Lime Chicken — Grilled chicken with smoky chipotle, lime & herbs

Sesame Ginger Chicken — Chicken with ginger, sesame & scallions

Maple Dijon Salmon — Roasted salmon with maple-Dijon glaze

Crispy Korean BBQ Tofu VG — Tofu with a sweet & savory Korean-style BBQ glaze

Premium option: Sliced Grilled Steak +$3.00 pp

CHOOSE SIX TOPPINGS

Roasted zucchini & peppers • Charred corn • Cucumber • Grape tomatoes • Shredded cabbage • Roasted chickpeas • Black beans • Pickled red onions • Crumbled feta • Crispy onions • Avocado • Toasted sunflower seeds

CHOOSE THREE SAUCES

Roasted garlic aioli • Lemon herb vinaigrette • Chipotle ranch • Honey Dijon • Basil pesto • Sweet chili sauce

Chef's assortment available

Share your guest count and dietary requirements and we'll create an appropriate assortment.

MEETING PLATTERS & SNACKS

NYC Snack Break — $7.95 pp
Kettle chips, mixed nuts, cheddar & pepper Jack cheese cubes, and chocolate-covered pretzel rods

Fresh & Light Snack Board — $9.95 pp
Seasonal fresh fruit, cucumber & carrot batons, assorted cheese cubes, hummus, pita chips & mixed nuts

Warm Pretzel Bites — $7.95 pp
Soft pretzel bites served with warm cheddar cheese sauce & honey mustard

Sweet & Salty Office Break — $8.95 pp
Fresh-baked cookies, brownie bites, kettle chips & pretzels

Fresh Fruit & Berry Platter — $7.95 pp
Sliced seasonal fruit, grapes & fresh berries

Build Your Own Bruschetta — $10.95 pp
Create your own combinations with toasted crostini and an assortment of fresh toppings and spreads

Toppings & spreads: Classic tomato, basil & garlic • Whipped herb ricotta • Roasted red pepper tapenade • Fresh mozzarella pearls • Marinated artichoke hearts

Finishing touches: Fresh basil • Shaved Parmesan • Balsamic glaze • Extra virgin olive oil

Build Your Own Nacho Bar — $10.95 pp
Build your own loaded nachos with crispy tortilla chips and your choice of toppings

Base: Crispy tortilla chips • Warm queso

Toppings: Black bean & corn salsa • Pico de gallo • Fresh guacamole • Sliced jalapeños • Shredded cheddar & Jack cheese • Sour cream

Finishing touches: Salsa verde • Fresh cilantro • Lime wedges

Add Seasoned Ground Beef +$3.00 pp • Grilled Chicken +$3.00 pp

Great food works here

Breakfast, lunch, meetings and recurring office catering.

BOARDS & PLATTERS

Mediterranean Snack Board v — $11.95 pp
Hummus, feta, marinated olives, cucumbers, grape tomatoes, roasted peppers, stuffed grape leaves & toasted pita

Chicken Tender Snack Platter — $12.95 pp
Crispy chicken tenders served with honey mustard, barbecue sauce & ranch

Cheese, Fruit & Cracker Board — $13.95 pp
Cheddar, pepper Jack & fresh mozzarella with grapes, strawberries, dried fruit & artisan crackers

Mini Sandwich & Snack Platter — $14.95 pp
Assorted mini sandwiches, 2 per guest: Turkey & Havarti • Grilled Chicken & Mozzarella • Italian Meats & Provolone • Roasted Vegetable & Mozzarella **v**. Served with kettle chips, pickles & fresh fruit

Mini Wrap & Snack Platter — $14.95 pp
Assorted mini wraps, 2 per guest: Southwest Chicken • Mediterranean Tuna • Turkey Pesto • Hummus & Vegetable **VG**. Served with kettle chips, pickles & fresh fruit

Antipasto Office Platter — $18.95 pp
Genoa salami, pepperoni, provolone, fresh mozzarella, roasted peppers, marinated olives, pepperoncini & artisan crackers

Corporate catering made easy
10-guest minimum • 10% delivery fee • No administrative fee

DESSERTS

Dessert Shooters — $8.95 pp
Chocolate mousse, vanilla cheesecake & seasonal flavors

Mini Dessert Cups — $8.95 pp
Chocolate mousse, tiramisu & cheesecake cups

Mini Cannoli & Italian Sweets — $8.95 pp
Mini cannoli, biscotti & assorted Italian cookies

Chocolate-Dipped Treats — $8.95 pp
Chocolate-dipped strawberries, pretzels & assorted chocolate bites

Mini Cupcake Collection — $8.95 pp
Vanilla, chocolate, red velvet & seasonal flavors

Dessert Bites Platter — $8.95 pp
Lemon bars, brownie bites, blondies & mini chocolate treats

BEVERAGES

Coffee Service — $4.95 pp
Freshly brewed regular or decaf coffee with milk, cream & sweeteners

Box of Coffee — $32.00
Serves approximately 10 guests

Tea Service — $4.95 pp
Assorted black & herbal teas with milk & sweeteners

Orange Juice — $2.95 each

Bottled Spring Water — $2.25 each

Assorted Canned Soda — $2.50 each

San Pellegrino — $3.50 each

Catering Information

Everything you need to know before you order.

MINIMUM ORDER
10-guest minimum for per-person catering packages.

DELIVERY AREA
Based at 155 W 41st St, New York, NY 10036. We deliver to Manhattan, Brooklyn and Queens.

DELIVERY MINIMUM
$150 food & beverage minimum for delivery orders.

DELIVERY FEE
10% of food & beverage subtotal.

ADMINISTRATIVE FEE
None.

ORDERING
Orders should generally be placed by 3:00 PM for next-business-day delivery. Select items may be available for same-day ordering based on kitchen capacity.

PRESENTATION
Orders are presented on quality disposable platters and bowls as appropriate and include necessary serving utensils.

DIETARY ACCOMMODATIONS
Vegetarian (V) and vegan (VG) selections are available throughout the menu. Additional dietary accommodations can be discussed when ordering.

CHANGES & CANCELLATIONS
Changes are subject to availability. Orders cancelled within 24 hours of delivery are subject to a 100% cancellation charge. Larger orders may require additional notice.

ORDER ONLINE

nycofficecatering.com

or email orders@nycofficecatering.com

NYC OFFICE CATERING

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