DROP OFF MENU
BREAKFAST

PACKAGES

**EXECUTIVE BREAKFAST**
$13.95
- 10 Person Minimum
- Served with Cream Cheese, Sweet Butter & Preserves
- Full Size Bagels & Mini Pastries, Sliced Fruit
- Orange Juice, Coffee Service

**RISE & SHINE**
$17.95
- 10 Person Minimum
- Served with Cream Cheese, Sweet Butter & Preserves
- Full Size Bagels & Mini Pastries
- Scrambled Eggs, Bacon, Griddled Potatoes
- Orange Juice or Coffee Service

**NEW YORK BREAKFAST**
$13.95
- 10 Person Minimum
- Served with Cream Cheese, Sweet Butter & Preserves
- Cinnamon Brioche French Toast or Buttermilk Pancakes
- Scrambled Eggs, Bacon
- Orange Juice or Coffee Service

**BREAKFAST SANDWICHES (OR WRAPS)**
$15.95
- 10 Person Minimum
- Served with Ketchup, Salt & Pepper
- Sandwiches or Wraps Filled with Eggs, Vegetables, Crispy Bacon and Cheese
- Sliced Fruit, Coffee Service

**AM PANINI**
$7.95
- 6 Person Minimum
- Served with Ketchup, Salt & Pepper
- Miniature Sandwiches or Wraps Filled with Eggs, Vegetables, Crispy Bacon and Cheese

**FRESHLY BAKED BRIOCHÉ FRENCH TOAST**
$8.95
- 10 Person Minimum
- Served with Ketchup, Salt & Pepper
- Substitutions: Strawberry-Crème Stuffed French Toast (+$1.50)

**OVERNIGHT OATMEAL**
$4.95
- 6 Person Minimum
- Overnight Oats, Brown Sugar, Golden Raisins, Seasonal Berries

**MINI BREAKFAST SANDWICHES (OR WRAPS)**
$7.95
- 6 Person Minimum
- Served with Ketchup, Salt & Pepper
- Substitutions: Blueberry, Chocolate Chip, or Strawberry Pancakes (+$1.00)

**MINI FRITATTAS MUFFINS**
$4.95
- 6 Person Minimum
- Served with Syrup, Sweet Butter & Preserves
- Assorted Full Size Bagels, Homemade Mini Muffins
- Danishes, Croissants, Pastries

**MINI QUICHES (PER DOZEN)**
$24.00
- 6 Person Minimum
- 2 Dozen Minimum, 24-Hour Notice Required
- Assortment of vegetable or lorraine

**FRESH FRUIT SALAD (CHOPPED)**
$5.95
- 6 Person Minimum
- Served with Syrup, Sweet Butter & Preserves

A LA CARTE

**YOGURT PERFECT**
$4.95
- 6 Person Minimum
- Substitutions: Strawberry-Crème Stuffed French Toast

**YOGURT, GRANOLA & FRUIT BAR**
$7.95
- 6 Person Minimum
- Selection of Vanilla, Strawberry, Vanilla & Strawberry, Plain Greek (+$1.00)

**SAVORY PLATTER**
$9.95
- 6 Person Minimum
- Mini French toast sticks, Lox & dill sprig pumpernickel sandwich, Ham & brie on mini croissants, Assorted mini quiches

**MINI FRITATTAS MUFFINS**
$6.95
- 6 Person Minimum
- 2 Dozen Minimum, 24-Hour Notice Required
- Assortment of bacon, vegetable, or egg and cheese

**BUTTERMILK PANCAKES**
$7.95
- 10 Person Minimum, 2 Pieces Per Person
- Served with Syrup, Sweet Butter & Preserves

**Griddled Potatoes**
$4.95
- 6 Person Minimum
- Served with Syrup, Sweet Butter & Preserves

**SAUSAGE**
$6.95
- 6 Person Minimum
- Served with Syrup, Sweet Butter & Preserves

**SCRAMBLED EGGS**
$4.95
- 6 Person Minimum
- Served with Syrup, Sweet Butter & Preserves

**YOGURT LOAVES**
$5.75
- 6 Person Minimum
- Served with Syrup, Sweet Butter & Preserves

**NOVA LOX & MINI BAGELS**
$15.95
- 6 Person Minimum
- Nova Smoked Salmon, Mini Bagels

**SOURDough BREAD**
$3.95
- 6 Person Minimum
- Served with Syrup, Sweet Butter & Preserves

**GRILLéd POtatoes**
$4.95
- 6 Person Minimum
- Served with Syrup, Sweet Butter & Preserves

**MORNING BAKERY PLATTER**
$5.95
- 6 Person Minimum
- Served with Cream Cheese, Sweet Butter & Preserves
- Assorted Full Size Bagels, Homemade Mini Muffins, Danishes, Croissants, Pastries

**JUST BAGELS (-$1.50)**
- Selection of Vanilla, Strawberry, Vanilla & Strawberry, Plain Greek (+$1.00)

Substitutions: Butter, Honey, or Jam

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**FOOD TRENDS CATERING**
56 East 41st Street NY, NY 10017
CATERING@FOODTRENDS.COM
212 972 7320
### LUNCH PACKAGES

**EXPRESS LUNCH**
- Sandwiches & Wraps - garnished with chips
- Choice of One Side Dish
- $14.95

**EXECUTIVE LUNCH**
- Sandwiches & Wraps - garnished with chips
- Choice of Two Side Dishes
- Dessert Platter or Sliced Fruit (+$1.50)
- $20.95

**WORKING LUNCH**
- Sandwiches & Wraps - garnished with chips
- Choice of One Side Dish
- Dessert Platter or Sliced Fruit (+$1.50)
- $17.95

**BOARDROOM LUNCH**
- Sandwiches & Wraps - garnished with chips
- Choice of Two Side Dishes
- Dessert Platter
- Sliced Fruit
- $24.95

**LUNCHBOX PLUS**
- Sandwich or Wrap in Assorted Flavors
- Choice of Salad Side Dish or Pasta
- Bag of Potato Chips
- Whole Fruit or Chocolate Chip Cookie
- ADD 1 SIDE DISH (+$4.00)
- $20.95

### LUNCH BOXES

**LUNCHBOX PLUS**
- Sandwich or Wrap in Assorted Flavors
- Choice of Salad Side Dish or Pasta
- Bag of Potato Chips
- Whole Fruit or Chocolate Chip Cookie
- $20.95

### SANDWICHES

**SANDWICHES (CONT.)**

#### RARE ROAST BEEF
- Rare Roast Beef with Lettuce, Tomatoes, Cheddar Cheese and Russian Dressing
- $11.95

#### CRISPY CHICKEN
- Crispy Chicken with Arugula, Tomatoes, Avocado and Chipotle Aioli
- $11.95

#### TUNA SALAD ON A ROLL
- Classic Tuna Salad with Mesclun & Tomatoes
- $11.95

#### VEGETARIAN FOCCACIA
- Roasted Vegetables, Tomatoes, Fresh Mozzarella and Balsamic
- $11.95

### FOOD TRENDS ORIGINALS

#### ROASTED TERIYAKI SALMON
- Teriyaki Salmon with Mixed Greens & Tomatoes
- $16.95

#### ACAPULCO BLT WRAP
- Fresh Roasted Turkey, Bacon, Avocado, Arugula, Tomatoes and Honey Mustard
- $11.95

#### GRILLED JUMBO SHRIMP
- Grilled Jumbo Shrimp with Green Leaf Lettuce and Chipotle Aioli
- $16.95

#### THAI GRILLED CHICKEN WRAP
- Grilled Chicken Breast, Julienne Vegetables and Sesame-Peanut Dressing
- $11.95

#### TRENDS VEGGIE WRAP
- Julienne of Cucumbers & Carrots with Avocado, Tomatoes, Mixed Greens & Hummus
- $11.95

#### TARRAGON CHICKEN SALAD ON A ROLL
- Classic Chicken Salad with Mixed Greens and Tomatoes
- $11.95

#### CALIFORNIA WRAP
- Grilled Chicken, Mixed Greens, Oven Roasted Peppers, Avocado, Tomatoes and Ranch Dressing
- $11.95

#### GRILLED EGGPLANT HUMMUS WRAP
- Grilled Eggplant, Chips, Hummus, Tomatoes, Mixed Greens, Arugula & Pesto
- $11.95

### THE CLASSICS

#### CLASSIC ITALIAN
- Capicola Ham, Prosciutto, Salami, Roasted Peppers, Lettuce, Tomatoes and Provolone
- $11.95

#### FRESH ROASTED TURKEY
- Fresh Roasted Turkey with Lettuce, Tomatoes and Havarti Cheese
- $11.95

#### GRILLED CHICKEN
- Grilled Chicken Breast with Mixed Greens, Tomatoes and Provolone
- $11.95

#### CHICKEN CAESAR WRAP
- Grilled Chicken Breast with Lettuce, Peppers, Parmesan and Caesar Dressing
- $11.95

#### EGG SALAD
- Classic Egg Salad with Mixed Greens and Tomatoes
- $11.95

#### FRESH MOZZARELLA & TOMATO
- Fresh Mozzarella, Tomatoes, Basil & Pesto
- $11.95

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**Substitutions:**
- Mini Sandwiches (+$1.00)
- 2 Pieces Per Person
### LUNCH

#### PANINIS 10 PERSON MINIMUM

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>South of the Border</td>
<td>Grilled Chicken Breast, Oven Roasted Peppers and Onions, Cheddar and Salsa</td>
<td>$13.95</td>
</tr>
<tr>
<td>Club</td>
<td>Grilled Chicken Breast, Tomatoes, Crispy Bacon and Brie</td>
<td>$13.95</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>Chicken Cutlet, Basil, Fresh Mozzarella and Classic Tomato Sauce</td>
<td>$13.95</td>
</tr>
<tr>
<td>Capris</td>
<td>Oven Roasted Chicken Breast, Roasted Peppers, Arugula, Basil, Fresh Mozzarella and Pesto</td>
<td>$13.95</td>
</tr>
<tr>
<td>Chipotle Turkey</td>
<td>Roasted Turkey, Arugula, Provolone Cheese and Chipotle Aioli</td>
<td>$13.95</td>
</tr>
<tr>
<td>Capri</td>
<td>Oven Roasted Chicken Breast, Roasted Peppers, Arugula, Basil, Fresh Mozzarella and Pesto</td>
<td>$13.95</td>
</tr>
<tr>
<td>Italiano</td>
<td>Capicola Ham, Prosciutto, Salami, Roasted Peppers and Provolone</td>
<td>$13.95</td>
</tr>
<tr>
<td>Vegetarian</td>
<td>Baby Spinach, Tomatoes, Fresh Mozzarella and Pesto</td>
<td>$13.95</td>
</tr>
<tr>
<td>Eggplant Milanese</td>
<td>Oven Roasted Eggplant, Melted Tomatoes and Fresh Mozzarella with Classic Marinara</td>
<td>$13.95</td>
</tr>
</tbody>
</table>

### PROUDLY SERVING ELI ZABAR BREAD

Eli’s breads contain no sugar or preservatives, and are 100% natural. All these loaves keep well, freeze beautifully, and make great toast. Their dense interiors and thick crusts give them the taste and character true bread-lovers long for.
HOT ENTREES

PACKAGES 2 10 PERSON MINIMUM

All entrées are available hot in chafers or at room temperature on platters. A la carte entrée packages available upon request.

SINGLE ENTRÉE PACKAGE

• One Protein • Two Side Dishes • Chef’s Salad • Bread Basket • Dessert Platter

$25.95

DOUBLE ENTRÉE PACKAGE

• Two Proteins • Two Side Dishes • Chef’s Salad • Bread Basket • Dessert Platter • Extra Protein (+$5.00)

$28.95

FEATURED ENTREES

CHICKEN

• Citrus and Herb Grilled Chicken Breast
• Chicken Piccata
• Chicken Parmesan
• Chicken Rollatini
• Apple, Sage, and Gouda Stuffed Chicken
• Chicken Francaise
• Stuffed Chicken with Sundried Tomato & Mozzarella

BEEF

• Herb-Seasoned Beef Chateaubriand With Sautéed Wild Mushrooms
• Roasted Beef Chateaubriand With Horseradish Crème and Crispy Onions
• Roasted Beef Chateaubriand with Tri-Color Baby Potatoes
• Meat Lasagna

SEAFOOD

• Mustard Crusted Salmon
• Teriyaki Salmon
• Poached Salmon with Cucumber Dill Sauce
• Miso Glazed Cod
• Filet of Sole with Lemon & Capers
• Shrimp Scampi

VEGETARIAN

• Roasted Portobello Mushroom Caps Stuffed With Quinoa and Diced Vegetables
• Vegetable Three-Layer Lasagna With Roasted Zucchini, Squash, Eggplant and Tomatoes With Melted Fresh Mozzarella and Parmesan
• Grilled Tofu with Seasonal Vegetables
• Eggplant Parmesan
## SALADS 6 PERSON MINIMUM

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tossed Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Paradise Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Chopped Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Spinach Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Arugula-Beet Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Asian Slaw</td>
<td>$5.95</td>
</tr>
<tr>
<td>Cobb Salad</td>
<td>$10.95</td>
</tr>
</tbody>
</table>

### CHICKEN (+$5.00), BEEF CHATEAU (+$6.00), SHRIMP (+$7.00)

### Starches 6 PERSON MINIMUM

<table>
<thead>
<tr>
<th>Starchy Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bowtie Pasta Salad</td>
<td>$6.95</td>
</tr>
<tr>
<td>Creamy Orecchiette Pasta Salad</td>
<td>$6.95</td>
</tr>
<tr>
<td>Wild Mushroom Pasta Salad</td>
<td>$6.95</td>
</tr>
<tr>
<td>Fusilli Pasta Salad</td>
<td>$6.95</td>
</tr>
<tr>
<td>Tortellini Pasta Salad</td>
<td>$6.95</td>
</tr>
<tr>
<td>Gemelli Pasta</td>
<td>$6.95</td>
</tr>
<tr>
<td>Asian Noodles</td>
<td>$6.95</td>
</tr>
<tr>
<td>Tri-Color Tortellini</td>
<td>$7.95</td>
</tr>
<tr>
<td>Roasted Rosemary Red Potatoes</td>
<td>$6.95</td>
</tr>
<tr>
<td>Quinoa with Cucumbers, Peppers and Fresh Herbs</td>
<td>$6.95</td>
</tr>
<tr>
<td>Balsamic Glazed Roasted Sweet Potatoes</td>
<td>$6.95</td>
</tr>
<tr>
<td>Wild Rice &amp; White Rice with Cranberries</td>
<td>$6.95</td>
</tr>
</tbody>
</table>

### Vegetables 6 PERSON MINIMUM

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Seasonal Vegetables with a Balsamic Drizzle</td>
<td>$6.95</td>
</tr>
<tr>
<td>Baby Roasted Seasonal Vegetables</td>
<td>$6.95</td>
</tr>
<tr>
<td>Spinach Blanched with Fresh Garlic and Extra Virgin Olive Oil</td>
<td>$6.95</td>
</tr>
<tr>
<td>Baby Roasted Seasonal Vegetables</td>
<td>$6.95</td>
</tr>
<tr>
<td>Baby Roasted Seasonal Vegetables</td>
<td>$6.95</td>
</tr>
<tr>
<td>Spinach Blanched with Fresh Garlic and Extra Virgin Olive Oil</td>
<td>$6.95</td>
</tr>
<tr>
<td>Sautéed String Beans Topped with Lemon Zest</td>
<td>$6.95</td>
</tr>
<tr>
<td>Vermicelli Pesto</td>
<td>$6.95</td>
</tr>
<tr>
<td>Sautéed String Beans Topped with Lemon Zest</td>
<td>$6.95</td>
</tr>
<tr>
<td>Vermicelli Pesto</td>
<td>$6.95</td>
</tr>
<tr>
<td>Sautéed Baby Bok Choy</td>
<td>$6.95</td>
</tr>
</tbody>
</table>

### All Vegetables Served Hot or at Room Temperature

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrots, Squash, and Zucchini</td>
<td>$6.95</td>
</tr>
<tr>
<td>Carrots, Squash, and Zucchini</td>
<td>$6.95</td>
</tr>
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</tr>
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<td>$6.95</td>
</tr>
</tbody>
</table>

### All Starches Served Hot or at Room Temperature

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Garlic, Peas, Shiitake Mushrooms, Arugula and Parmesan Twills</td>
<td>$6.95</td>
</tr>
<tr>
<td>Roasted Peppers, Black Olives, Sundried Tomatoes and Homemade Pesto</td>
<td>$6.95</td>
</tr>
<tr>
<td>Broccoli and a Sundried Tomato Dressing</td>
<td>$6.95</td>
</tr>
<tr>
<td>Creamy Garlic Parmesan Sauce with Peas, Mushrooms and Parmesan Twills</td>
<td>$6.95</td>
</tr>
</tbody>
</table>

### Starchy Options

- **6 PERSON MINIMUM**
- **All Starches Served Hot or at Room Temperature**

### Hot Entrees, Sides, and Salads

- **Breakfast**
- **Lunch**
- **Hot Entrees**
- **Sides & Salads**
- **Hot Theme Menus**
- **Party Platters**
- **Snacks & Desserts**
- **Hors d’Oeuvres**
- **Beverages**
# HOT THEME MENUS

**24-HOUR NOTICE • 10 PERSON MINIMUM**

**Served Hot in Chafers**

## MEXICAN FIESTA $23.95
- Make Your Own Tacos and Fajitas: Chicken & Beef
- Yellow Rice & Refried Beans
- Chopped Salad - Romaine, Diced Hot House Cucumbers, Diced Tomatoes, Roasted Corn, Diced Peppers and Avocado
- Shredded Cheese, Chopped Tomatoes & Lettuce
- Corn Chips with Guacamole and Salsa
- Dessert Platter

## ITALIAN-PALERMO $27.95
- Chicken Parmigiana, Chicken Piccata, or Chicken Rollatini with Asparagus and Sundried Tomatoes
- Pasta a la Vodka, Baby Peas & Melted Tomatoes
- Tri-Color Cheese Tortellini or Pasta a la Vodka
- Fresh Mozzarella, Tomatoes and Basil with a Balsamic Drizzle

## JAPANESE $27.95
- Chicken Skewers w/ Sesame Peanut Dipping Sauce
- Assorted Sushi Rolls Including California, Vegetable, Etc. or Ginger Glazed Salmon Teriyaki
- Soba Noodles with Julienne Vegetables
- Asian Slaw: Julienne of Napa Cabbage, Red Cabbage, Scallions & Sesame Seeds
- Dessert Platter with Fruit Tarts

## THAI $25.95
- Lemongrass Marinated Grilled Chicken with Mango Relish
- Vegetable Spring Rolls with Sweet Chili Sauce
- Asian Noodles with Vegetables
- Tossed Salad - Baby Field Greens, Grape Tomatoes, Carrots and Cucumbers
- Dessert Platter

## MEDITERRANEAN $26.95
- Citrus Marinated Chicken with Artichokes, Olives and Tomatoes
- Herb-Crusted Tilapia with a Lemon Drizzle
- Israeli Couscous with Roasted Vegetables
- Roasted Baby Mushrooms
- Mediterranean Salad – Romaine Hearts, Red and Green Peppers, Cucumbers, Tomatoes, Red Onions, Olives, Grape Leaves and Feta Cheese
- Homemade Pita Bread and Pita Chips with Hummus
- Sliced Fruit • Dessert Platter

## AMERICAN $26.95
- Mini Hamburgers on Brioche Buns with Traditional Trimmings
- BBQ Grilled Chicken or Chicken Fingers
- Mayo-Based Cole Slaw or Vinegar-Based Cole Slaw
- Roasted Red Potato Salad with Chipotle Dressing and Crispy Onions
- Tossed Salad - Baby Field Greens, Grape Tomatoes, Carrots & Cucumbers
- Dessert Platter with Mousse Cups

## FRENCH $26.95
- Chicken Française with Capers and Roasted Mushrooms
- Tilapia Provençal with Julienne Vegetables
- Roasted Red Potatoes
- Green Beans with Lemon Zest
- Citrus Salad - Baby Field Greens, Apples, Oranges, Grapes and Goat Cheese Rolled in Crushed Walnuts
- Assorted Breads and Rolls
- Assorted Dessert with Mini Éclairs, Napoleons and Fruit Tarts

## MIDDLE EASTERN $26.95
- Falafel
- Chicken Shwarma - Grilled Chicken Marinated with Lemon and Spices or Beef Shwarma - Grilled Steak Marinated with Lemon and Spices
- Tahini, Hummus and Yogurt Dressing
- Israeli Chopped Salad
- Homemade Pita and Pita Chips with Hummus
- Cut-Up Watermelon
- Assorted Cookies and Brownies

## GREEK $26.95
- Grilled Chicken Kebobs and Grilled Shrimp Kebobs with Dill Yogurt Cucumber Sauce
- Spanakopita Triangles
- Lemon Orzo with Arugula and Grape Tomatoes
- Seasonal Grilled Vegetables
- Greek Salad – Romaine Hearts, Red and Green Peppers, Cucumbers, Tomatoes, Red Onions, Olives, Grape Leaves and Feta Cheese
- Homemade Pita & Pita Chips w/ Hummus
- Dessert Platter with Baklava

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= SERVED HOT

= SERVED HOT & ROOM TEMPERATURE
## PARTY PLATTERS

**24-HOUR NOTICE**

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td><strong>VEGETABLE CRUDITÉ</strong></td>
<td>$7.95</td>
</tr>
<tr>
<td>10 Person Minimum</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fresh Vegetables Served with Hummus</td>
<td></td>
</tr>
<tr>
<td>&amp; Herb Dipping Sauce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHEESE &amp; CRACKERS PLATTER</strong></td>
<td>$10.95</td>
</tr>
<tr>
<td>10 Person Minimum</td>
<td></td>
</tr>
<tr>
<td>Served with Crusty Breads &amp; Crackers</td>
<td></td>
</tr>
<tr>
<td>Selection of Imported &amp; Domestic Cheeses</td>
<td></td>
</tr>
<tr>
<td>Garnished with Dried Fruit &amp; Nuts</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ARTISANAL CHEESE PLATTER</strong></td>
<td>$13.95</td>
</tr>
<tr>
<td>10 Person Minimum</td>
<td></td>
</tr>
<tr>
<td>Served with Crusty Breads &amp; Crackers</td>
<td></td>
</tr>
<tr>
<td>Selection of Artisanal Imported &amp; Domestic</td>
<td></td>
</tr>
<tr>
<td>Cheeses Garnished with Dried Fruit &amp; Nuts</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>FAR EAST</strong></td>
<td>$190 SMALL / $240 LARGE</td>
</tr>
<tr>
<td>Small Basket</td>
<td>1 Serves 10-15 People</td>
</tr>
<tr>
<td>• Soy Glazed Grilled Shrimp Skewers, Curried</td>
<td></td>
</tr>
<tr>
<td>Chicken Skewers, Spring Rolls, and Vegetable</td>
<td></td>
</tr>
<tr>
<td>Sushi Rolls</td>
<td></td>
</tr>
<tr>
<td>• Served with Pickled Ginger, Wasabi &amp; Soy</td>
<td></td>
</tr>
<tr>
<td>Dip Dipping Sauce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TUSCANY</strong></td>
<td>$190 SMALL / $240 LARGE</td>
</tr>
<tr>
<td>Small Basket</td>
<td>1 Serves 10-15 People</td>
</tr>
<tr>
<td>• Lemon Basil Grilled Shrimp Skewers, Rosemary</td>
<td></td>
</tr>
<tr>
<td>Garlic Chicken Skewers, Baby Mozzarella,</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetables</td>
<td></td>
</tr>
<tr>
<td>• Served with Trio of Olives, Sundried</td>
<td></td>
</tr>
<tr>
<td>Tomatoes Accompanied by Olive Tapenade &amp; Red</td>
<td></td>
</tr>
<tr>
<td>Pepper Coulis</td>
<td></td>
</tr>
</tbody>
</table>

### SOUTHWEST

**Small Basket** | 1 Serves 10-15 People  **Large Basket** | 1 Serves 16-22 People  
- Mini Four-Cheese Quesadillas, Guacamole and Salsa in Red & Yellow Peppers and Assorted Corn Chips

### MEDITERRANEAN

**Small Basket** | 1 Serves 10-15 People  **Large Basket** | 1 Serves 16-22 People  
- Rosemary Chicken Skewers, Hummus, Yogurt Dip, Kalamata Olives & Roasted Zucchini  
- Accompanied by Pita Chips and Pita Wedges

### SUSHI (24-HOUR NOTICE)

**Small Basket** | 1 Serves 10-15 People  **Large Basket** | 1 Serves 16-22 People  
- Assorted Sushi Rolls Include California, Spicy Tuna and Vegetarian  
- Accompanied by Pickled Ginger, Wasabi and Soy Sauce

### AMERICAN

**Small Basket** | 1 Serves 10-15 People  **Large Basket** | 1 Serves 16-22 People  
- BBQ Brisket on Butter Brioche, Mini Beef Frankfurters and Chicken Fingers  
- Served with Homemade Potato Chips & Onion Dip, Stone Ground Mustard and Ketchup

### ANTIPASTO & CHEESE MIXED PLATTER

10 Person Minimum
Selection of imported & domestic cheeses paired alongside hand sliced cured meats. Served with crusty breads, crackers, seasonal fruits, and nuts.

**Price** $12.95
## Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Potato Chips</td>
<td>$2.95</td>
</tr>
<tr>
<td>Seasonal Whole Fresh Fruit</td>
<td>$2.00</td>
</tr>
<tr>
<td>HOMEMADE POTATO CHIPS</td>
<td>$2.95</td>
</tr>
<tr>
<td>SEASONAL WHOLE FRESH FRUIT</td>
<td>$2.00</td>
</tr>
<tr>
<td>Individual Bag of Chips</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fresh Fruit Skewers</td>
<td>$2.95</td>
</tr>
<tr>
<td>Snacks</td>
<td></td>
</tr>
<tr>
<td>Snack Mix</td>
<td>$3.00/piece</td>
</tr>
<tr>
<td>Chips Trio</td>
<td>$7.95</td>
</tr>
<tr>
<td>Spiced Popcorn Bowl</td>
<td>$2.50</td>
</tr>
<tr>
<td>Mixed Nuts Bowl</td>
<td>$5.95</td>
</tr>
<tr>
<td>Chocolate Drizzled Pretzels Bowl</td>
<td>$2.95</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dessert Platter</td>
<td>$5.95</td>
</tr>
<tr>
<td>French Cookies</td>
<td>$6.95</td>
</tr>
<tr>
<td>Dolce Platter</td>
<td>$7.95</td>
</tr>
<tr>
<td>Chocolate Lovers Platter</td>
<td>$6.95</td>
</tr>
<tr>
<td>Mini Mousse Shooters</td>
<td>$7.95</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$36/dozen</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Sliced Seasonal Fresh Fruit</td>
<td>$5.95</td>
</tr>
</tbody>
</table>
## POUlTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BUFFALO CHICKEN MEATBALLS</strong></td>
<td>$30</td>
<td>Sliced beef &amp; seasonal julienne vegetables, wrapped in rice paper accompanied by a zesty chimichurri sauce</td>
</tr>
<tr>
<td><strong>CHICKEN PAELLA IN A MINIATURE POT</strong></td>
<td>$39</td>
<td>Shredded chicken mixed with saffron rice in a miniature paella pot.</td>
</tr>
<tr>
<td><strong>MOROCCAN CHICKEN SALAD</strong></td>
<td>$30</td>
<td>Seasoned, chopped chicken salad on an edible cracker spoon or cone, sprinkled with coconut flakes</td>
</tr>
<tr>
<td><strong>SESAME NOODLES WITH CHICKEN</strong></td>
<td>$39</td>
<td>Asian sesame noodles, mixed with shredded chicken &amp; julienne vegetables, garnished with chives and sesame seeds, and served in miniature take out boxes</td>
</tr>
<tr>
<td><strong>BBQ PULLED CHICKEN ON BRIOCHÉ</strong></td>
<td>$30</td>
<td>12 hour braised, pulled chicken smother in our homemade barbeque sauce and topped with crispy Asian slaw on a miniature buttered brioche</td>
</tr>
<tr>
<td><strong>RICE PAPER CHICKEN ROLLS</strong></td>
<td>$24</td>
<td>Rice Paper Rolls with Avocado, Julienne Vegetables, Chicken and Hoisin</td>
</tr>
<tr>
<td><strong>MINI CHICKEN PARMESAN</strong></td>
<td>$36</td>
<td>Bite Size Crispy Chicken in a Homemade Marinara Sauce and Fresh Mozzarella</td>
</tr>
<tr>
<td><strong>MINI CHICKEN QUESADILLAS</strong></td>
<td>$24</td>
<td>Smoked Chicken, Diced Peppers, Mixed Shredded Cheese &amp; Cilantro</td>
</tr>
<tr>
<td><strong>MINI CHICKEN EMpanadas</strong></td>
<td>$30</td>
<td>Accompanied by Our Signature Chipotle Aioli</td>
</tr>
</tbody>
</table>

## MEAT

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>ASIAN BEEF RICE PAPER ROLLS</strong></td>
<td>$30</td>
<td>Sliced beef &amp; seasonal julienne vegetables, wrapped in rice paper accompanied by a zesty chimichurri sauce</td>
</tr>
<tr>
<td><strong>BACON WRAPPED DAATES</strong></td>
<td>$24</td>
<td>Honeyed dates wrapped in smoked bacon, brimming with a creamy mild bleu cheese mousse</td>
</tr>
<tr>
<td><strong>BBQ BEEF BRISKET</strong></td>
<td>$33</td>
<td>Primal cut, slow roasted beef brisket topped with crispy Asian slaw on a miniature buttered brioche</td>
</tr>
<tr>
<td><strong>BEEF CHATEAU CROSTINI</strong></td>
<td>$30</td>
<td>Thick cut, tenderloin filet upon toasted Italian bread, garnished with crispy onions strings</td>
</tr>
<tr>
<td><strong>MINI PHILLY CHEESESTEAKS</strong></td>
<td>$30</td>
<td>Traditionally chopped, cheesesteak in miniature, buttered brioche rolls</td>
</tr>
<tr>
<td><strong>MINI BURGERS ON BRIOCHÉ</strong></td>
<td>$33</td>
<td>Accompanied by Ketchup and Stone Ground Mustard Selection: Hamburger, Cheeseburger</td>
</tr>
<tr>
<td><strong>MINI BEEF FRANKFURTERS</strong></td>
<td>$21</td>
<td>Accompanied by ketchup and stone ground mustard</td>
</tr>
<tr>
<td><strong>BEEF ROLIADE</strong></td>
<td>$24</td>
<td>Blanched Scallions Rolled in a Rare Beef Chateaubriand Accompanied by Soy Dipping Sauce</td>
</tr>
<tr>
<td><strong>SESAME BEEF SKEWERS</strong></td>
<td>$30</td>
<td>Accompanied by Orange-Ginger Dipping Sauce</td>
</tr>
<tr>
<td><strong>STUFFED ARANCINI</strong></td>
<td>$30</td>
<td>Italian Sausage with Peppers, Spinach and Onions</td>
</tr>
<tr>
<td><strong>MARBLED POTATOES</strong></td>
<td>$36</td>
<td>Bite size marbled potatoes topped with crispy bacon and chives</td>
</tr>
<tr>
<td><strong>SKEWER TRIO</strong></td>
<td>$30</td>
<td>Assortment of chicken, beef chateaubriand, and shrimp skewers</td>
</tr>
</tbody>
</table>
## Hors d’Oeuvres

### Seafood

<table>
<thead>
<tr>
<th>2 Dozen Minimum</th>
<th>Priced Per Dozen</th>
<th>24-Hour Notice Required.</th>
</tr>
</thead>
</table>

**Mini Crabcakes with a Little Spice** $27  
Accompanied by Our Signature Chipotle Aioli

**Coconut-Crusted Jumbo Shrimp** $36  
Accompanied by Chili-Mango Salsa

**Classic Shrimp Cocktail Shooter** $36  
Steamed shrimp with our homemade dipping cocktail sauce

**Lemon Basil Grilled Shrimp** $36  
Grilled shrimp marinated in a lemon basil sauce

**Sesame Noodles w/ Shrimp** $39  
Asian sesame noodles, mixed with baby shrimp & julienne vegetables, garnished with chives & sesame seeds, and served in miniature takeout boxes

**Shrimp Rice Paper Rolls** $27  
Steamed shrimp, juliened vegetables & fresh avocado wrapped in rice paper

**Lobster Salad on Mini Roll** $54  
Lump lobster salad on miniature, buttered brioche rolls

**Shrimp Paella in a Miniature Pot** $42  
Steamed, baby shrimp mixed with seasonal vegetables & saffron rice in a miniature paella pot

### Vegetarian

<table>
<thead>
<tr>
<th>2 Dozen Minimum</th>
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</tr>
</thead>
</table>

**Mac n Cheese Fritters** $27  
Accompanied by soy sauce

**Manchego-Quince Tartlets** $30  
Spanish Manchego cheese with sweet quince in a crispy tart shell

**Fruity Onion Soup Boules** $30  
Mini brioche boule filled with carmelized onions, seasonings, and rich gruyere cheese.

**Individual Crudité Shooters** $33  
Skewered vegetables served with hummus & an herb dipping sauce

**Vegetarian Potstickers** $27  
Seasonal vegetables & saffron rice in a miniature pot

**Mini Mushroom Caps** $39  
Stuffed with quinoa & parmesan & mozzarella

**Mini Quiches** $24  
Bitesize Vegetable Quiches

**Stuffed Arancini** $30  
Filling Selection: Asiago, Parmesan and Romano Portobella, Spinach, Mozzarella & Provolone (+$4.00)

**Seedless Grapes Rolled in Goat Cheese** $18  
Seedless grapes rolled in goat cheese and dusted with candied walnuts

**Mini Black Bean Empanadas** $27  
Accompanied by Our Signature Chipotle Aioli

**Butternut Squash Tartlets** $27  
Diced seasonal squash in a crispy tarter shell

**Mini Vegetable Quesadillas** $24  
Smoked Vegetables, Diced Peppers, Mixed Shredded Cheese & Cilantro
ASSORTED SODAS $2.50

SPRING WATER (0.5L) $2.00

INDIVIDUAL JUICES $2.75
Orange, Apple, Ruby Grapefruit & Cranberry

COFFEE SERVICE $2.95
6 Person Minimum
Freshly Ground House Blend Coffee
Served with Whole Milk and Sweeteners
Starbucks (+$1.00)

TEA SERVICE $3.50
6 Person Minimum Served with Sweeteners
Assortment of Black and Herbal Teas

PELLEGRINO (250 ML) $3.50

SNAPPLE $3.00

FRESHLY SQUEEZED JUICE $2.75
Orange, Cranberry & Orange-Mango

ICED COFFEE SERVICE $3.50
6 Person Minimum
Freshly Ground House Blend Coffee
Served with Whole Milk and Sweeteners
Starbucks (+$1.00)

ICE BUCKET $7.00
Serves 10 People

PLACE YOUR ORDER TODAY!

HOURS
Call between the hours of 8:00 AM and 5:00 PM, Monday through Friday. To guarantee service, orders must be placed by 4pm for next day delivery.

CANCELLATIONS
Orders cancelled less than 24 hours will result in a 100% charge including events cancelled due to weather.

ADMINISTRATIVE CHARGES
For deliveries outside of Manhattan, charges will vary with distance and value. Please inquire about the delivery charges for your order.

PLEASE NOTE
*Certain ingredients may change due to seasonality and availability without notice
*Administrative charge is not a gratuity for the person making the delivery but rather a charge which covers costs such as, but not limited to transportation, packing, etc…
*Food Trends is dedicated to providing our employees a fair wage so they are fully compensated by their wages. With this, gratuities are not accepted.
*Item prices are inclusive of any and all plates, bowls, cups, serving utensils, cutlery, and napkins
*Hot food item prices are inclusive of wire racks, sternos, and water trays
*Upscale paper goods are available for an additional charge