



PLATED

CATERING

for the NYU community



HOMEMADE EATS AND TREATS



WELCOME

to Plated Catering for the NYU community

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Plated Catering guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to Plated Catering, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Plated Catering
www.platednyu.com

Sustainability

We look for opportunities to make a difference in the lives of our guests through our commitment to nutrition, healthy eating and positive environmental impact. We are proud of our collective efforts to make our world a better place.

WHAT WE OFFER EVERY DAY:

- Our seafood program follows the Monterey Bay Seafood watch program with only “green” sustainable selections available on the daily menus
- Certified humane cage-free eggs and beef
- Fresh yogurt and milk that is free of artificial growth hormones
- A robust beverage portfolio with fair trade coffee and tea
- Poultry produced without the routine use of human antibiotics
- Buying local products to support family farms and businesses
- Implementing Menus of Change
- Avoiding Gluten available upon request



Foods that do not contain any animal-derived products at all including honey, dairy, or eggs.



Foods that do not contain animal products except dairy or eggs.



[CLICK HERE TO PLACE YOUR ORDER](#)

Your Morning Start

(minimum 10 guests)


SEASONAL CONTINENTAL BREAKFAST

9.99 PER PERSON

Abe's vegan muffins 

Freshly baked muffins (Cals: 240-340) 

Petite Danish with fruit preserves (Cals: 240-340) 

Croissants (Cals: 340) 

Variety of fresh, seasonal fruit (Cals: 60) 

Fair Trade coffee, organic decaffeinated coffee, and assorted hot teas (Cals: 0) 

Fresh squeezed orange juice (Cals:120) 

NEW YORK BAGEL BREAKFAST

12.99 PER PERSON

Assorted freshly baked New York bagels (Cals: 120-180) 

Plain and scallion cream cheese (Cals: 120-140) 

Blended tofu schmear (Cals: 110) 

Cold smoked salmon with Fox Hollow tomatoes, onion, cucumbers, and capers (Cals: 70)

Vegan butter (Cals: 80-120) 

Cultured salted butter (Cals: 80-120) 

Seasonal fruit preserves (Cals: 80-120) 

Fair Trade coffee, organic decaffeinated coffee, and assorted hot teas (Cals: 0) 

Fresh squeezed orange juice (Cals:120) 

ENERGY CONTINENTAL BREAKFAST

16.99 PER PERSON

Avocado toast (Cals: 270) with Amy's whole grain bread 

Almond coconut overnight oats (Cals: 410) 

Ancient grain granola and Greek yogurt parfait (Cals: 170) 

Fair trade coffee, organic decaffeinated coffee, and tea (Cals: 0) 

Fresh squeezed orange juice (Cals:120) 

HEALTHY START BREAKFAST

16.99 PER PERSON

Tofu scramble (Cals: 108)  or cage-free egg white frittata with Long Island potatoes, Satur Farm spinach, and local tomatoes (Cals: 240) 


Vanilla Greek yogurt bar with house-made ancient grain granola and seasonal fresh fruit (Cals: 60-370) 


Fair Trade coffee, organic decaffeinated coffee, and assorted hot teas (Cals:0) 

Fresh squeezed orange juice (Cals:120) 


TRADITIONAL HOT BREAKFAST (buffet attendant required)

17.99 PER PERSON

Tofu scramble (Cals: 108) 

Plant-based sausage (Cals: 220) 



Rosemary and garlic Long Island breakfast potatoes (Cals: 120) 


Cinnamon custard challah French toast or buttermilk pancakes (Cals:170-240) 

Cage-free scrambled farm eggs (Cals: 190) 

Choice of one: applewood smoked bacon, pork sausage, or sage turkey sausage (Cals: 45-70)

Variety of fresh, seasonal fruit (Cals: 60) 

Freshly baked breakfast pastries to include an assortment of mini butter croissants, seasonal muffins (including Abe's vegan muffins ) , or scones (Cals: 130-210) 

Fair Trade coffee, organic decaffeinated coffee, and assorted hot teas (Cals:0) 

Fresh squeezed orange juice (Cals:120) 

NEW BRIOCHE FRENCH TOAST

12.99 PER PERSON

With compressed strawberry compote, Hudson Valley maple syrup, and powdered sugar (Cals: 350)

NEW VEGETARIAN CROQUE MADAME CREPES

11.99 PER PERSON

Eggs, Gruyere cheese, roasted mushrooms, wilted spinach, Parmesan cheese, Swiss cheese, and Dijon sauce (Cals: 250)

NEW CROQUE MADAME CREPES

11.99 PER PERSON

Gruyere cheese, smoked ham, Parmesan, and Dijon sauce (Cals: 300)

NEW BEST BREAKFAST BURRITO

11.99 PER PERSON

Flour tortilla, smoked bacon, eggs, New York cheddar cheese, hash browns, avocado, and chipotle salsa (Cals: 600) (Can be made vegetarian upon request)

NEW CRISPY BISCUITS WITH ROASTED HUDSON VALLEY APPLE SAUSAGE GRAVY

9.99 PER PERSON





Fresh baked in house with a spicy and sweet creamy sausage gravy (Cals: 500) (Can be made vegetarian upon request)


À la Carte

NEW Caramelized banana and SunButter Overnight Oats (Cals: 350) 	8.99 per person
Avocado toast on your choice of artisan bread (Cals: 230-270) 	7.99 per person
Freshly sliced seasonal fruits and berries (Cals: 45) 	9.99 per person
Variety of fresh, seasonal hand fruit (Cals: 60) 	3.99 per person
Ancient grain oatmeal with New York maple syrup (Cals: 140) 	5.29 per person
Almond coconut overnight oats (Cals: 300-540) 	8.75 per person
Assorted New York bagels and spreads (Cals: 240-340) 	4.99 per person
Plant-based breakfast sausage or tempeh bacon (Cals: 220) 	5.95 per person
NEW Truffle hashbrowns with rosemary and Parmesan cheese (Cals: 150) 	7.99 per person
NEW Assorted cronuts - glazed, Nutella, raspberry, vanilla, Boston and dulce de leche (Cals: 750-850) 	18.99 per person (minimum 10 guests)
NEW Assorted mini quiches - three cheese, Lorraine, and kale & feta (Cals: 150-200) 	8.99 per person
NEW Crustless quiche with assorted seasonal vegetables and New York sharp cheddar (Cals: 300) 	7.99 per person
NEW Brunchkins - assorted mini donuts (Cals: 100-120) 	7.99 per person
Freshly baked croissants (Cals: 350) 	3.99 per person
Assorted Danish (Cals: 270-390) 	4.79 per person
Seasonal freshly baked muffins (Cals: 140-240) 	3.79 per person
Individual low fat fruit yogurts (Cals: 140-160) 	4.99 each
Greek yogurt parfait with seasonal berries and house-made ancient grain granola (Cals: 250) 	5.99 per person
Vanilla bean Greek yogurt (Cals: 70-90) 	4.49 per person
Hardboiled cage-free eggs (Cals: 70) 	1.25 per person
NEW Ultimate gooey cinnamon roll - fresh baked in house with creamy mascarpone cream cheese frosting and crumbled candied bacon (Cals: 650)	8.99 per person
Applewood smoked bacon, pork sausage, sage turkey sausage, or honey cured breakfast ham (Cals: 45-70)	5.95 per person
Cold smoked salmon with Fox Hollow tomatoes, onion, cucumbers, and capers (Cals: 70)	9.99 per person

Breakfast Sandwiches

All sandwiches can be made on a freshly baked New York bagel, butter croissant, flaky buttermilk biscuit, brioche bun, or traditional English muffin. (minimum 10 guests)

Tofu scramble (Cals: 104) 	8.99 per person
NEW BLT with tempeh bacon, gem lettuce, tomato, caramelized onions, and vegan mayo (Cals: 300) 	9.99 per person
NEW BEC with cage free egg, tomato jam, fresh pickled jalapenos, and New York cheddar on a ciabatta bun (Cals: 500) 	9.99 per person
Cage-free egg and Cabot cheddar (Cals: 280-380) 	8.99 per person

Satur Farm spinach, roasted heirloom tomato, and cage-free egg whites (Cals: 210-310) 	8.99 per person
Applewood smoked bacon and cage-free egg (Cals: 350-450)	9.99 per person
Honey cured ham, Cabot cheddar, and cage-free egg (Cals: 310-510)	9.99 per person

Balanced Breaks

(minimum 10 guests)

CHIPS AND SALSA

8.99 PER PERSON

House-made sea salt and lime tortilla chips (Cals: 100)

Fox Hollow fresh tomato salsa (Cals: 10)

Fresh guacamole with cilantro and lime (Cals: 110)

MEZZE SPREADS

8.99 PER PERSON

Served with local grilled vegetables and grilled pita chips (Cals: 40-80)

Harissa hummus, Romanesco spread with toasted almonds and local eggplant baba ghanoush (Cals: 60)

POPCORN TRIO

7.99 PER PERSON

Made with non-GMO corn

Cheddar and black pepper (Cals: 80) 

Caramel (Cals: 60) 

Traditional butter (Cals: 36) 

SOFT PRETZEL

7.99 PER PERSON

Classic soft pretzels nuggets with sea salt (Cals: 175) 

House-made honey mustard (Cals: 45) 


Brown Belgian beer and cheese fondue (Cals: 95) 

SWEET AND SALTY BREAK

9.99 PER PERSON

Chili lime roasted mixed nuts (Cals: 190) 

Korean spiced house-made potato chips (Cals: 160) 

Hershey kisses (Cals: 190) 

Yogurt covered pretzels (Cals: 150) 

Chocolate covered pretzels (Cals: 150) 



Lunch Buffets


NYU SANDWICH BUFFET


14.99 PER PERSON


(minimum 10 guests)


Your choice of 2 sandwiches served with assorted bags of potato chips (Cals: 150), and tabbouleh side salad (Cals: 170).


10-20 Guests - Pick 2 Sandwiches | 20-75 Guests - Pick 3 Sandwiches | 75+ Guests - Pick 4 Sandwiches


NEW BLT with tempeh bacon, gem lettuce, tomato, caramelized onions, and vegan mayo (Cals: 300) 


BBQ chickpea with roasted chickpeas, BBQ sauce, coleslaw, and grilled red onions on whole grain wrap (Cals: 570) 


Roasted mushroom Reuben with pickled red cabbage, Russian dressing, plant-based cheese, and pickles on focaccia roll (Cals: 580) 


Ultimate avocado sandwich – smashed avocado, sun-dried tomato, baby arugula, roasted tempeh, upstate maple syrup, aged balsamic dressing, and extra virgin olive oil on Amy's multigrain bread (Cals: 690) 

Very veggie wrap with harissa hummus, edamame, avocado, cucumber, shredded carrot, local baby spinach, and local tomato (Cals: 580) 

NEW Grilled marinated portabello mushroom sandwich with Swiss cheese, roasted sweet red bell peppers, alfalfa sprouts, and Dijon caper mayo on brioche bun (Cals: 400) 

NEW Tomato and fresh mozzarella sandwich with fresh basil, grilled red onion, pickled cherry peppers, and balsamic aioli on herb focaccia (Cals: 475) 

Balsamic roasted beets with local goat cheese, baby arugula, fresh herb and caper mayonnaise, and grilled Fresno chiles on focaccia bread (Cals: 550) 

Curried egg salad sandwich on wheat bread with wild baby arugula, and roasted sweet red peppers (Cals: 460) 

NEW Grass fed roast beef and New York cheddar sandwich with wild baby arugula, creamy horseradish aioli, and pepper relish (Cals: 600)

NEW Italian Stallion sandwich with spicy pepperoni, salami, capicola, soppressata, fresh mozzarella, spicy olive relish, tomato, lettuce, and caramelized onion aioli on herb focaccia (Cals: 600)

NEW Sesame ginger Hoisin grilled chicken wrap with Persian cucumbers, shredded carrots, shredded cabbage, scallions, and shredded lettuce, julienned bell peppers, with soy ginger aioli (Cals: 450)

NEW Corned beef Reuben with sauerkraut, thousand island dressing, and Swiss cheese on rye bread (Cals: 600)

Crispy Buffalo chicken wrap with ranch dressing, romaine, avocado, shredded carrot, and shredded cheddar cheese (Cals: 760)

Smoked ham with Gruyere cheese, lettuce, red onion, tomato with honey mustard sauce on sourdough bread (Cals: 570)

All-natural turkey breast with applewood smoked bacon, Cabot cheddar, with avocado ranch on a pretzel roll (Cals: 640)

FAD free lemon tuna salad with Fox Hollow tomatoes on rye (Cals: 410)

Organic free-range chicken sandwich – smoked cheddar cheese, bacon, avocado, tomato, red onion, lettuce, and roasted sweet garlic mayonnaise on potato bread (Cals: 510)


Grilled peppered flank steak sandwich – Brie cheese, caramelized onion jam, baby arugula, mustard mayo, and house-made steak sauce on ciabatta bun (Cals: 600)


ARTISAN SANDWICH BOARD


24.99 PER PERSON


Your choice of 4 sandwiches served with assorted bags of potato chips and a side salad.


10-20 Guests - Pick 3 Sandwiches | 20-75 Guests - Pick 4 Sandwiches | 75+ Guests - Pick 5 Sandwiches (additional sandwich selections for 3.99)

NEW BLT with tempeh bacon, gem lettuce, tomato, caramelized onions, and vegan mayo (Cals: 300) 


BBQ chickpea with roasted chickpeas, BBQ sauce, coleslaw, and grilled red onions on whole grain wrap (Cals: 570) 


Roasted mushroom Reuben with pickled red cabbage, Russian dressing, plant-based cheese, and pickles on focaccia roll (Cals: 580) 


Ultimate avocado sandwich – smashed avocado, sun-dried tomato, baby arugula, roasted tempeh, upstate maple syrup, aged balsamic dressing, and extra virgin olive oil on Amy's multigrain bread (Cals: 690) 

Very veggie wrap with harissa hummus, edamame, avocado, cucumber, shredded carrot, local baby spinach, and local tomato (Cals: 580) 

NEW Grilled marinated portabello mushroom sandwich with Swiss cheese, roasted sweet red bell peppers, alfalfa sprouts, and Dijon caper mayo on brioche bun (Cals: 400) 

NEW Tomato and fresh mozzarella sandwich with fresh basil, grilled red onion, pickled cherry peppers, and balsamic aioli on herb focaccia (Cals: 475) 

Balsamic roasted beets with local goat cheese, baby arugula, fresh herb and caper mayonnaise, and grilled Fresno chiles on focaccia bread (Cals: 550) 

Curried egg salad sandwich on wheat bread with wild baby arugula, and roasted sweet red peppers (Cals: 460) 

NEW Grass fed roast beef and New York cheddar sandwich with wild baby arugula, creamy horseradish aioli, and pepper relish (Cals: 600)

NEW Italian Stallion sandwich with spicy pepperoni, salami, capicola, soppressata, fresh mozzarella, spicy olive relish, tomato, lettuce, and caramelized onion aioli on herb focaccia (Cals: 600)

NEW Sesame ginger Hoisin grilled chicken wrap with Persian cucumbers, shredded carrots, shredded cabbage, scallions, and shredded lettuce, julienned bell peppers, with soy ginger aioli (Cals: 450)

NEW Corned beef Reuben with sauerkraut, thousand island dressing, and Swiss cheese on rye bread (Cals: 600)

Crispy Buffalo chicken wrap with ranch dressing, romaine, avocado, shredded carrot, and shredded cheddar cheese (Cals: 760)

Smoked ham with Gruyere cheese, lettuce, red onion, tomato with honey mustard sauce on sourdough bread (Cals: 570)


All-natural turkey breast with applewood smoked bacon, Cabot cheddar, with avocado ranch on a pretzel roll (Cals: 640)

FAD free lemon tuna salad with Fox Hollow tomatoes on rye (Cals: 410)

Organic free-range chicken sandwich – smoked cheddar cheese, bacon, avocado, tomato, red onion, lettuce, and roasted sweet garlic mayonnaise on potato bread (Cals: 510)

Grilled peppered flank steak sandwich – Brie cheese, caramelized onion jam, baby arugula, mustard mayo, and house-made steak sauce on ciabatta bun (Cals: 600)

Pick 1 Side (additional side for 1.99)


Potato chips (Cals: 100) 

Quinoa and tabbouleh salad (Cals: 260) 

Heirloom Fox Hollow tomato tabbouleh (Cals: 260) 

Garden salad (Cals: 40) 

Fruit Salad (Cals: 120) 

Coleslaw (Cals: 180) 

Creamy potato salad (Cals: 140) 

Brownie (Cals: 220) 

Cookie (Cals: 180) 

[CLICK HERE TO PLACE YOUR ORDER](#)


CLASSIC DELI BUFFET

21.99 PER PERSON

(minimum 10 guests)

Your choice of three deli classics, two fresh cheeses pairing, artisan-baked breads, house-made cookie, and condiments. The classic deli buffet is accompanied by lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), and condiments (Cals: 10-90) that make the ultimate classic deli sandwich.

Pick 3

BBQ harvest chickpea salad (Cals: 320) 

Seasonal roasted vegetables (Cals: 50) 

Cherrywood smoked ham (Cals: 180)

All-natural roasted turkey breast (Cals: 75)

Genoa salami (Cals: 300)

All-natural roast beef (Cals: 75)

FAD free lemon dill tuna salad (Cals: 190)

Pick 2

New Yorker white American cheese (Cals: 90) 


All-natural Swiss cheese (Cals: 90) 

Mild provolone (Cals: 100) 

Jalapeno spiked pepper jack cheese (Cals: 110) 

Cabot New York cheddar (Cals: 110) 


Pick 2

Coleslaw (Cals: 180) 

Creamy potato salad (Cals: 140) 

Brownie (Cals: 220) 

Cookie (Cals: 180) 

Potato chips (Cals: 100) 

Quinoa and tabbouleh salad (Cals: 260) 

Heirloom Fox Hollow tomato tabbouleh (Cals: 260) 

Garden salad (Cals: 40) 


Fruit Salad (Cals: 120) 


Boxed Lunch

21.99 PER PERSON


All sandwiches served on a chef's selection of freshly baked bread with seasonal hand fruit, potato chips, and freshly baked cookie.


Pick 1 Sandwich (minimum order of 5 sandwiches per type)


NEW BLT with tempeh bacon, gem lettuce, tomato, caramelized onions, and vegan mayo (Cals: 300) 


BBQ chickpea with roasted chickpeas, BBQ sauce, coleslaw, and grilled red onions on whole grain wrap (Cals: 570) 


Roasted mushroom Reuben with pickled red cabbage, Russian dressing, plant-based cheese, and pickles on focaccia roll (Cals: 580) 


Ultimate avocado sandwich – smashed avocado, sun-dried tomato, baby arugula, roasted tempeh, upstate maple syrup, aged balsamic dressing, and extra virgin olive oil on Amy's multigrain bread (Cals: 690) 

Very veggie wrap with harissa hummus, edamame, avocado, cucumber, shredded carrot, local baby spinach, and local tomato (Cals: 580) 

NEW Grilled marinated portabello mushroom sandwich with Swiss cheese, roasted sweet red bell peppers, alfalfa sprouts, and Dijon caper mayo on brioche bun (Cals: 400) 

NEW Tomato and fresh mozzarella sandwich with fresh basil, grilled red onion, pickled cherry peppers, and balsamic aioli on herb focaccia (Cals: 475) 

Balsamic roasted beets with local goat cheese, baby arugula, fresh herb and caper mayonnaise, and grilled Fresno chiles on focaccia bread (Cals: 550) 

Curried egg salad sandwich on wheat bread with wild baby arugula, and roasted sweet red peppers (Cals: 460) 

NEW Grass fed roast beef and New York cheddar sandwich with wild baby arugula, creamy horseradish aioli, and pepper relish (Cals: 600)

NEW Italian Stallion sandwich with spicy pepperoni, salami, capicola, soppressata, fresh mozzarella, spicy olive relish, tomato, lettuce, and caramelized onion aioli on herb focaccia (Cals: 600)

NEW Sesame ginger Hoisin grilled chicken wrap with Persian cucumbers, shredded carrots, shredded cabbage, scallions, and shredded lettuce, julienned bell peppers, with soy ginger aioli (Cals: 450)

NEW Corned beef Reuben with sauerkraut, thousand island dressing, and Swiss cheese on rye bread (Cals: 600)

Crispy Buffalo chicken wrap with ranch dressing, romaine, avocado, shredded carrot, and shredded cheddar cheese (Cals: 760)

Smoked ham with Gruyere cheese, lettuce, red onion, tomato with honey mustard sauce on sourdough bread (Cals: 570)


All-natural turkey breast with applewood smoked bacon, Cabot cheddar, with avocado ranch on a pretzel roll (Cals: 640)


FAD free lemon tuna salad with Fox Hollow tomatoes on rye (Cals: 410)

Organic free-range chicken sandwich – smoked cheddar cheese, bacon, avocado, tomato, red onion, lettuce, and roasted sweet garlic mayonnaise on potato bread (Cals: 510)

Grilled peppered flank steak sandwich – Brie cheese, caramelized onion jam, baby arugula, mustard mayo, and house-made steak sauce on ciabatta bun (Cals: 600)


Sides (Add on 2.99 each side)


Potato chips (Cals: 100) 


Quinoa and tabbouleh salad (Cals: 260) 


Heirloom Fox Hollow tomato tabbouleh (Cals: 260) 

Garden salad (Cals: 40) 

Fruit Salad (Cals: 120) 

Coleslaw (Cals: 180) 

Creamy potato salad (Cals: 140) 

Brownie (Cals: 220) 

Cookie (Cals: 180) 

[CLICK HERE TO PLACE YOUR ORDER](#)

Curated Hot Buffets

(minimum 20 guests)


LITTLE ITALY

19.99 PER PERSON

Served with heirloom tomato and house-made mozzarella salad with 12 year aged balsamic (Cals: 360) and freshly baked artisan garlic bread (Cals: 210)

Pick 1


Imported Italian rigatoni with roasted San Marzano pomodoro sauce (Cals: 215) 

Creamy fettuccine Alfredo (Cals: 400) 

Layered vegetable lasagna (Cals: 480) 

Rustic lasagna al forno with grass fed beef (Cals: 480)

Pick 1

Plant-based Meatballs (Cals: 280) 


Pasture raised sauteed organic chicken piccata with capers and lemon butter sauce (Cals: 250)


Pasture raised grilled organic chicken marsala accented with organic wild mushrooms (Cals: 380)


Parmesan breaded chicken breast with fresh mozzarella and San Marzano tomato sauce (Cals: 470)

Pick 1

Chewy plant-based cookie (Cals: 190) 

Classic New York cannoli with shaved chocolate and pistachios (Cals: 260) 

Orange and vanilla bean Sfogliatella (Cals: 290) 

Crunchy almond amaretti cookies (Cals: 125) 

COOKOUT BUFFET

25.99 PER PERSON

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), fresh baked cookies (Cals: 170-200) and brownies (Cals: 200)

Pick 3


Beyond vegan burgers (Cals: 280) 

All-natural ¼ pound beef hamburgers or cheeseburgers (Cals: 340)


All beef hot dogs (Cals: 480)

Pasture raised brown sugar glazed barbecue chicken (Cals: 630)

Pick 2

Creamy potato salad (Cals: 140) 

Heirloom Fox Hollow tomato tabbouleh (Cals: 260) 


Caprese pasta salad with fresh mozzarella and market tomatoes (Cals: 270) 

Artisan macaroni with Cabot New York Cheddar (Cals: 330) 

MEDITERRANEAN FLAVORS

25.99 PER PERSON

House-made falafel with tahini lemon vinaigrette (Cals: 350) 

Cumin roasted chickpea hummus with grilled pita chips (Cals: 680) 

Grilled and marinated farmer's market mezze vegetables (Cals: 150) 

Chermoula spiced organic chicken skewers with tzatziki (Cals: 350)



TACO HOUSE

24.99 PER PERSON

Choice of two tacos:

Roasted corn, black bean, and roasted peppers tacos (Cals: 360) 


NEW Carne molida Mexicana (Cals: 200)

Chicken tinga tacos (Cals: 320)


Grilled baja fish tacos (Cals: 280)

Slow roasted chipotle and caramelized pineapple pulled pork (Cals: 400)


With:

Creamy street corn elote with lime and queso fresco (Cals: 120) 

Cilantro brown rice (Cals: 220) 

Refried beans (Cals: 140) 

Pico de gallo (Cals: 5) , guacamole (Cals: 80) , lime crema (Cals: 70) , shredded cheddar cheese (Cals: 90)  and roasted tomato salsa (Cals: 20) 


Tortilla chips (Cals: 140) 

Mini churros with toasted cinnamon chocolate dipping sauce (Cal: 250) 

ASIAN NOODLE AND DUMPLING

25.99 PER PERSON

Buckwheat soba noodle salad with edamame, scallions, carrots, and miso mustard vinaigrette (Cals: 180) 

Ginger and lemongrass marinated roasted tofu sesame ginger udon noodles with soy sauce and toasted sesame seeds (Cals: 360) 

Kale and veggie dumpling with Thai sweet chili (Cals: 320) 

Steamed shrimp gyoza with spicy chili vinegar (Cals: 170)

Crispy pork dumplings with hoisin peanut sauce (Cals: 180)

Creamy shrimp poke bowl with sriracha aioli, carrots, cucumber, edamame, and furikake dusted rice (Cals: 680)

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Build Your Own Buffet


See per person price (minimum 10 guests)

Choice of one protein, one sauce, two sides, one dessert. Served with bakery fresh rolls.















Protein (price is per person)

Dry rubbed tofu steak (Cals: 130) 	24.99	Marinated grilled chicken breast (Cals: 165)	24.99
Roasted chimichurri cauliflower steak (Cals: 146) 	24.99	Sliced sirloin beef (Cals: 260)	27.99
Roasted portabello mushroom (Cals: 130) 	24.99	Sliced boneless pork loin (Cals: 280)	27.99
		Salmon filet (Cals: 240)	31.99


Sauces for Protein (Cals: 20-80)

Provençal 	Lemon and herbs 
Marsala 	Pesto 
Parmigiana 	Chimichurri
Piccata	Homestyle gravy

Sensational Sides (Cals: 120-360)

Sautéed greens beans 	Quinoa pilaf 
Steamed broccoli 	Roasted potatoes 
Roasted cauliflower 	Roasted sweet potatoes 
Seasonal roasted vegetables 	Penne pasta with basil marinara 
Roasted tri-color beets 	Tossed garden salad 
Roasted asparagus 	Whipped potatoes 
Honey glazed carrots 	Caesar salad
Rice pilaf 	




Salad Dressings (Cals: 60-150)

Red wine vinaigrette 	Blue cheese 
Dijon mustard vinaigrette 	Caesar
Balsamic Vinaigrette 	

Choose 1

Assorted freshly based cookies (Cals: 170-210)	Fudge brownies
Vegan cookies and brownies available upon request	






Adding On to Your Buffet?

Tofu 	+21.00 per person	Chicken	+21.00 per person
Cauliflower steak 	+21.00 per person	Beef	+24.00 per person
Portabello mushroom 	+21.00 per person	Fish	+24.00 per person

PLANT-BASED FYUL BUFFET

25.99 PER PERSON

(min. 10 guests)

Wells Homestead zucchini and chickpea burgers with lemon arugula salad (Cals: 380) 
Cauliflower Alfredo with penne pasta and fresh basil (Cals: 385) 
Balsamic brussel sprouts with cranberries and pumpkin seeds (Cals: 190) 
Satur Farms spicy braised greens (Cals: 33) 
Toasted walnut brownies (Cals: 300) 

[CLICK HERE TO PLACE YOUR ORDER](#)






Hors d'Oeuvres


PICK 4


PICK 6


22.99 PER PERSON

29.99 PER PERSON


NEW Bruschetta with Dijon cashew cream and local tomato fondue (Cals: 70) 

NEW Buffalo chickpea meatballs with vegan ranch dressing (Cals: 100) 


NEW Crispy Indian spiced onion fritter with cilantro sauce (Cals: 115) 

NEW Crispy Korean spiced cauliflower with soy ginger scallion sauce (Cals: 75) 

Cucumber hummus bites (Cals: 54) 

Plant-based meatballs in San Marzano tomato sauce (Cals: 74) 


Roasted curry cauliflower with cilantro yogurt dip (Cals: 88) 

Plant-based cheeseburger sliders on a roll, mustard, ketchup, and pickle (Cals: 237) 


Tomato bruschetta (Cals: 70) 

Mini assorted quiche (Cals: 260) 

Falafel cakes with tahini (Cals: 40) 


Vegetable potstickers with sweet chili dipping sauce (Cals: 77) 

Spanakopita (Cals: 140) 

Pretzel bites with honey mustard sauce (Cals: 110) 

Mac 'n cheese bites with marinara (Cals: 84) 


Truffle deviled eggs (Cals: 63) 


Marinated olives with goat cheese crostini (Cals: 262) 

Fresh mozzarella, tomato, and basil skewers (Cals: 231) 

Fried pickles with chipotle ranch (Cals: 197) 

Vegetable samosas-curry yogurt dipping sauce (Cals: 160) 

Mozzarella sticks with San Marzano tomato sauce (Cals: 128) 

Truffle fries with Parmesan and chives (Cals: 540)  (Vegan upon request)

Crispy vegetable spring rolls with sweet chili sauce and soy dipping sauce (Cals: 34) 

NEW Mini Hudson Valley duck tacos with onion confit and micro cilantro (Cals: 100)

NEW Crispy risotto cake with fresh mozzarella and crispy prosciutto (Cals: 90)

Crispy duck spring roll with sweet chili sauce (Cals: 58)

Mini crab cakes with spicy remoulade (Cals: 209)

Spicy tuna poke wonton with pickled red onion, wasabi microgreens, avocado cream, and sweet soy sauce reduction (Cals: 120)

Coconut shrimp with sweet chili sauce (Cals: 120)

Tempura chicken bites with sweet and sour sauce (Cals: 250)

Cajun fired shrimp-spicy cocktail sauce (Cals: 92)

Mini corn dogs with spicy mustard (Cals: 240)

Chicken satay-curry dipping sauce (Cals: 191)

Mini lobster roll on potato bun (Cals: 390)

Beef teriyaki satay-soy dipping sauce (Cals: 169)

Chicken potstickers-sweet chili sauce (Cals: 160)

Crispy chicken bites with assorted dipping sauce (Cals: 260)

Pigs in a blanket-ketchup and mustard (Cals: 189)

Sweet and spicy meatballs (Cals: 85)

Smoked bacon wrapped sea scallops (Cals: 34)

Sriracha chicken meatballs (Cals: 150)

Duck fat tater tots with roasted garlic rosemary aioli (Cals: 155)

CLICK HERE TO PLACE YOUR ORDER

Chef's Displays

SEASONAL FRESH FRUIT DISPLAY

9.99 PER PERSON

Seasonal rotating blend of melon, citrus, and fresh berries (Cals: 45)

ARTISAN CHEESE DISPLAY

9.99 PER PERSON

Local New York and imported cheese served with Amy's bread, crackers, and seasonal fruit (Cals: 160)

LOCAVORE VEGETABLE STAND

6.99 PER PERSON

Farmer grown and chef prepared fresh crudité, roasted vegetables, shoots, roots, and greens with house-made buttermilk ranch (Vegan ranch available upon request) (Cals: 130)

ULTIMATE DESSERT PLATTER

15.99 PER PERSON

Baby cakes, truffles, mini pastries, and mini tarts (Vegan desserts available upon request) (Cals: 269)

CHARCUTERIE DISPLAY

15.99 PER PERSON

Parma prosciutto, salami, capicola, and soppressata with dried apricots, marcona almonds, local fruit preserve, cornichons, marinated olives, extra virgin olive oil and aged balsamic served with flatbreads and crostini (Cals: 180)

SEAFOOD DISPLAY

MARKET PRICE

Jumbo shrimp cocktail with house-made lime cocktail sauce (Cals: 340)

Market oysters (Cals: 90)

Smoked salmon with capers and lemon (Cals: 70)

SMOKED SALMON DISPLAY

21.99

Chopped hardboiled eggs, capers, red onion, cucumbers, crème fraiche, and crackers (Cals: 156)

SUSHI DISPLAY

MARKET PRICE




[CLICK HERE TO PLACE YOUR ORDER](#)














Carving Station

All action stations require an attendant at \$300.00 (1 per 75 guests). Served with chef prepared seasonal sauces and freshly baked artisan dinner rolls with whipped butter.

A la carte includes 1 side from below options:

Portobello mushroom steak with a soft polenta in a Caponata relish (Cals: 230) 	22.99 per person
NEW Caramelized shallot and mustard glazed roasted pork loin with Hudson Valley apple cider buerre blanc and roasted local apple chutney (Cals: 380)	24.99 per person
NEW Roasted black pepper encrusted beef tenderloin with red wine sauce and smoked shallot hollandaise sauce (Cals: 400)	46.00 per person
NEW Grilled peach & smoked pepper glazed chicken spinach roulade with lemon herb butter (Cals: 350)	26.99 per person
Cuban style roasted pork with caramelized pink pineapple chutney, and jalapeno roasted corn muffins (Cals: 480)	25.99 per person
Black pepper, toasted garlic and coriander roasted round of beef with house-made steak sauce and caramelized shallot gravy (Cals: 260)	28.99 per person
Smoked sea salt and rosemary encrusted prime rib with natural jus and horseradish cream (Cals: 460)	36.00 per person
Whole roasted halibut with preserved lemon, capers, olives, and rosemary with lemon white wine butter sauce (Cals: 440)	33.99 per person
Slow roasted boneless leg of lamb accented with Dijon and herbs de province-fresh mint infused lamb reduction (Cals: 480)	22.99 per person
Roasted brown butter and sweet roasted garlic basted steamship round with natural jus, horseradish cream and mini potato roll (Cals: 380)	28.99 per person

A la carte sides:

Grilled New Jersey asparagus (Cals: 60) 	5.99 per person
Roasted brussel sprouts with New York maple syrup (Cals: 60) 	5.99 per person
Roasted Wells homestead squash with fresh herbs (Cals: 100) 	5.99 per person
Za'atar roasted carrots (Cals: 35) 	5.99 per person
Rosemary roasted Long Island fingerling potatoes (Cals: 110) 	5.99 per person
Roasted sweet potatoes with pecan bourbon butter (Cals: 180) 	5.99 per person
NEW Truffle Parmesan fries (Cals: 180) 	5.99 per person
NEW Jalapeno cheddar grits (Cals: 100) 	5.99 per person
Creamy Satur Farm's spinach with Asiago cheese (Cals: 90) 	5.99 per person
Brown butter and scallion whipped potatoes (Cals: 150) 	5.99 per person
Farmer's market seasonal risotto (Vegan upon request) (Cals: 600) 	5.99 per person
Thyme and aged Gruyere layered potato gratin (Cals: 410) 	5.99 per person
Artisan macaroni and cheese with brown butter and Parmesan breadcrumbs (Cals: 330) 	4.99 per person





Pasta Station

All action stations require an attendant at \$300.00 (1 per 75 guests)










BUILD YOUR OWN PASTA

14.99 PER PERSON

Choose your pasta 

Imported penne (Cals:110), farfalle (Cals:110), rigatoni (Cals:110), whole wheat penne (Cals: 110), gluten-free pasta (Cals:110) , zucchini noodles (Cals: 20)

Choose your toppings

Market tomato pomodoro sauce (Cals: 15) , roasted broccoli (Cals: 15) , Fox Hollow blistered tomatoes (Cals: 10) , shaved Parmesan cheese (Cals: 20) , Satur Farms sautéed spinach (Cals: 10) , caramelized onions (Cals: 10) , creamy garlic Alfredo with Parmesan (Cals: 230) , shaved Parmesan cheese (Cals: 20) , market basil pesto (Cals: 60) 

Additional proteins (Cals: 80 - 220)

Plant-based meatballs 

6.99 per person

Chicken

6.99 per person

Sausage

6.99 per person

Meatballs

6.99 per person

Shrimp

7.99 per person

[CLICK HERE TO PLACE YOUR ORDER](#)

Dessert Station

HOMESTYLE COOKIE JAR (CALs: 120-250)

8.99 PER PERSON

Pick 3

Chocolate chip 

Chewy oatmeal raisin 

NEW Red velvet 

NEW Macadamia nut 

NEW Peanut butter 

Dark chocolate chunk 

Gluten-free cinnamon snickerdoodles 

MINI CUPCAKE STATION (CALs: 90- 170) (MINIMUM 12 PEOPLE)

9.99 PER PERSON

Pick 2

Chocolate 

Spiced market carrot 

New York blackout 








NEW Red velvet 

Vanilla butter pound 

FONDUE STATION

15.99 PER PERSON


All action stations require an attendant at \$300.00 (1 per 75 guests)

Chocolate (Cals: 310) and caramel (Cals: 180) dips served with strawberries (Cals: 10) , pineapple (Cals: 20) , pound cake (Cals: 170) , shortbread cookies (Cals: 160) , brownie bites (Cals: 200) , pretzel rods (Cals: 110)  and marshmallows (Cals: 10) 

SHORTCAKE BAR

10.99 PER PERSON

All action stations require an attendant at \$300.00 (1 per 75 guests)






Buttermilk vanilla shortcake (Cals: 310) served with local strawberries (Cals: 10), New Jersey blueberries (Cals: 15-60), or Wells Homestead peaches (Cals: 15-30) with vanilla bean Chantilly cream (Cals:10) 








[CLICK HERE TO PLACE YOUR ORDER](#)

Seated Dinners

(minimum 15 guests)

Greenmarket salad with Deer Run lettuce, market tomatoes, red onions, and house-made garlic croutons with your choice of seasonal dressing (Cals: 390) 	8.99 per person
NEW Red and green Baby Gem lettuce salad with grilled marinated asparagus, avocado, local heirloom tomatoes, pickled radish, sourdough dust, Persian cucumbers, and creamy roasted sweet onion and herb dressing (Cals: 300) 	10.99 per person
Local beet and pear salad with blue cheese, candied pumpkin seeds, and sherry vinaigrette (Vegan upon request) (Cals: 460) 	9.99 per person
Baby Spinach Salad-feta cheese, toasted pistachios, Kalamata olives, and red wine vinaigrette (Vegan upon request) (Cals: 270) 	8.99 per person
Manhattan cobb salad with Deer Run lettuce, McKay's tomatoes, Cabot cheddar, Dickson Farmstand applewood smoked bacon, cage-free hardboiled egg, and sourdough croutons in everything bagel spiced ranch dressing (Cals: 340) 	10.99 per person
NEW Black kale and baby romaine salad with white balsamic Caesar dressing, Parmesan Reggiano crisps, grilled brown butter croutons (Cals: 390)	9.99 per person

ENTRÉES


NEW Marinated roasted baby eggplant stuffed with roasted seasonal vegetable infused curried lentils, roasted pepper and tomato vinaigrette, and basil oil (Cals: 420) 	25.99 per person
Roasted New Jersey cauliflower risotto with roasted market vegetables and cashew cream (Cals: 260) 	25.99 per person
Roasted chimichurri marinated cauliflower steak accented by charred local heirloom tomatoes, grilled upstate maple glazed sweet potatoes, and Chermoula sauce (Cals: 360) 	25.99 per person
Roasted marinated portabello mushroom steak with soft polenta, roasted sweet garlic wilted baby spinach, and charred onions with golden balsamic vinaigrette (Cals: 340) 	25.99 per person
Ratatouille tart-roasted ratatouille vegetables in puff pastry with a sweet roasted pepper coulis (Cals: 315) 	25.99 per person
NEW Line caught local pan roasted halibut with crispy lemon risotto cake, grilled marinated asparagus, heirloom tomato relish, and brown butter sauce (Cals: 550)	44.99 per person
Roasted organic free-range chicken breast with blistered grape tomatoes, truffled baby heirloom potatoes, sautéed sweet peas, caramelized onions, and fresh herb sauce (Cals: 520)	28.99 per person
Upstate pan roasted pork tenderloin with Long Island potato pave', braised Satur Farm greens, caramelized New York apple chutney, and apple cider reduction (Cals: 1620)	38.99 per person
Herb encrusted organic free-range chicken with creamy mascarpone polenta, roasted garlic broccoli rabe, and lemon caper sauce (Cals: 450)	28.99 per person
Grass-fed grilled beef tenderloin with truffle butter, red wine reduction, duchess potatoes, and greenmarket roasted brussel sprouts (Cals: 1080)	37.99 per person
Szechuan barbecue glazed pork chop with sesame roasted potatoes, baby bok choy, soy glazed shiitake mushrooms, and Szechuan barbecue drizzle (Cals: 1390)	35.99 per person



DESSERTS


13.99 PER PERSON


Cheesecake (Cals: 360) 


NEW Lemon tart with Hudson Valley honey and local berries (Cals: 245) 


NEW Chocolate polenta pound cake with macerated strawberries, whipped cream, and sabayon sauce (Cals: 450) 

NEW Baby German chocolate cake with dark chocolate sauce and coconut whipped cream (Cals: 400) 

Opera cake - double layered almond sponge cake soaked in coffee syrup with ganache and buttercream (Cals: 380) 

Red velvet cake accented by fresh whipped cream infused with Tahitian vanilla (Cals: 293) 

Flourless chocolate cake with fresh strawberries, whipped cream, and chocolate sauce (Cals: 195) 

Tahitian vanilla crème brûlée with brown butter shortbread cookie and fresh berries (Cals: 210) 

Hudson Valley apple galette with sea salt caramel sauce and Tahitian vanilla whipped cream (Cals: 390) 

Tiramisu with fair trade coffee infused dark chocolate sauce (Cals: 234) 

PREMIERE DESSERTS

18.99 PER PERSON

Imported selections featuring gelatos, mousses, fruits, and crèmes (Cals: 150-240) 

[CLICK HERE TO PLACE YOUR ORDER](#)



Sweets and Treats

ASSORTED FRESHLY BAKED COOKIES (CALS: 170-210) 

Vegan cookies available upon request

3.50 PER PERSON

FUDGE BROWNIES (CALS: 200) 

3.99 PER PERSON

CEREAL TREAT PLATTERS (CALS: 190-350) 

Rice Krispie, Trix, Cinnamon Toast Crunch, or Cocoa Puffs

5.99 PER PERSON

DESSERT BARS

Choice of s'mores bar, blondie, M&M blondie, pecan, lemon bar (Cals: 110-320) 

5.99 per person

House blend trail mix with nuts and chocolate (Cals: 310) 


5.50 per person

Savory party mix (Cals: 210) 

4.99 per person

Yogurt covered pretzels (yogurt-covered pretzels) (Cals: 270-280) 

4.50 per person

Mixed nuts (Cals: 50) 

5.50 per person

Individually wrapped granola bars (Cals: 190) 

2.99 per person

Individually bagged chips (Cals: 130-320) 

2.99 per person

Fresh whole fruit (Cals: 30-110) 

2.99 per person








Fruit and nut energy bars (Cals: 110) 

4.99 per person

ICE CREAM SOCIAL







8.46 PER PERSON

requires ice cream cart for 633.60

Choice of caramel chocolate chunk , assorted fruit bars , Americone dream , chocolate fudge brownie , cookie dough , cherry garcia , or Mrs. Fields chocolate chip ice cream sandwiches 

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Beverages

Fair trade coffee and tea service (Cals: 0) 	3.50 per person
Hot chocolate with mini marshmallows (Cals: 130) 	3.50 per person
Seasonal infused water (Cals: 0) 	Small - \$25 (serves 10-15) Medium - \$35 (Serves 25-35) Large - \$45 (serves 35-50)
Freshly brewed unsweetened iced tea (Cals: 0-160) 	3.50 per person
Soda (Cals: 0-190) 	2.75 per person
Lemonade (Cals: 0-120) 	3.50 per person



[CLICK HERE TO PLACE YOUR ORDER](#)

Catering Policies 2023-24

MENU PLANNING AND DELIVERY TIMES

Orders must meet a minimum of an equivalent of 10 people per menu item unless otherwise noted. Normal Service Hours are Monday to Friday, 7:30 am - 6:00 pm. Delivery outside these hours may incur additional labor charges.

Catering requests must be received no later than two business days before your event to guarantee your specific menu selection. In circumstances of orders received within less than 48 hours prior to the event, we will do our best to accommodate your request with either a quality substitution or an alternate recommendation that suits your needs.

Food stations are properly covered with black tablecloths unless otherwise requested. Orders are accompanied by appropriate disposable tableware for your event unless china service is requested.

RECOMMENDED SERVICE LEVELS

Please see the recommended staffing levels for your event (additional charges may apply based on the specific requirements of your event). The minimum of 5 hours includes set up and break down times.

Service	30-50 Guests	50-100 Guests	100-150 Guests	150-200+ Guests
Breakfast	1 Attendant	2 Attendants	3 Attendants	4 Attendants
Hot Breakfast	1-2 Attendants	2-3 Attendants	3-4 Attendants	4+ Attendants
Lunch	1-2 Attendants	2-3 Attendants	3-4 Attendants	4+ Attendants
Hot Lunch	1-2 Attendants	2-3 Attendants	2-3 Attendants	5+ Attendants
All Day Conference	1-2 Attendants	2-3 Attendants	3-4 Attendants	4+ Attendants
Bar Service	1 Bartender	2 Bartenders	3 Bartenders	4 Bartenders
Passed Reception	2 Attendants	3-4 Attendants	4-5 Attendants	5+ Attendants
Stationary Reception	2 Attendants	2-3 Attendants	3-4 Attendants	4+ Attendants
Stationary and Passed Reception	3 Attendants	5-6 Attendants	6-8 Attendants	8+ Attendants

LABOR CHARGES

Unless requested, complete catering orders are typically delivered, set up, and removed by a Chartwells team member. Drop-off services outside of Kimmel Center incur a \$25 drop-off fee.

For a dedicated attendant or for event staffing, the following charges will apply:

Position	Up to 5 Hours	Each Additional Hour
Catering Attendant/Coat Check	\$240	\$48
Bartender	\$255	\$51
Event Captain	\$300+	\$60+
Dedicated Action Chef	\$300	\$60

OTHER SERVICE CHARGES

Black Tablecloth for non-catered events	\$12 each
Linen Roll-ups	\$2 per person
China Service (outside of Kimmel Center)	\$3.50 per person

CANCELLATION POLICY

72+ Hour Notice (maximum 200 guests)	Full refund
48-72 Hour Notice	10%
Less than 48 Hour Notice	50%

If a special circumstance arises (acts of God, national or local emergency, school cancellation, etc.) the 50% cancellation fee will either be removed or a credit will be given to any new function booked by you or a designate after the cancellation date.

PAYMENT POLICY

An NYU Departmental Charge Number (Chartfield) is required when placing your order. For all external catering events (non-NYU events), a deposit of 50% of the total cost is due at the time of reservation and the remaining balance is due no later than two (2) business days prior to the event.

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