

FOODINMOTION  
Special Events

Dear Corporate Recruiter,

Enclosed you will find menus for your presentations at NYU for 2017

We have included a buffet reception, a passed hors d'oeuvres reception, a boxed lunch, and a simple wine and cheese menu. We can customize menus as well.

Booking: as always the more notice the better, however we can handle in most situations last minute bookings.

Email: [foodinmotionnyc@gmail.com](mailto:foodinmotionnyc@gmail.com)

Payment: checks and credit cards accepted

*Statement:* we make hand-made, delicious food and use local produce, meats and fish when available Our staff is friendly and efficient.

Thank you

Lloyd Zimet and Michelle Lovelace  
212 766 4400

**Standing hors d'oeuvres reception**

**Choose 4**

imported cheeses served with seasonal fruit, crackers and flatbreads

guacamole, salsa and tortilla Chips

charcuterie with baguettes , olives, cornichons, and dijon

trio of mediterranean dips with pita triangles

crudites with arugula dip and blue cheese dip

bahn mi (grilled chicken, slow cooked pork and vegetarian)

sushi rolls with soy sauce and pickled ginger (\$2 surcharge)

shrimp with cocktail sauce

smoked salmon rillettes with crostini

pizzettes with roasted mushrooms, zucchini, tomatoes, thin sliced potatoes

steak, chicken and vegetable Skewers with romesco and parmesan lemon dip

**Bar:**

red and white wine (French and italian)

beer and light beer —heineken, brooklyn, pork slap,

soft drinks and sparkling water

**Cost:**

Food \$22 per person

Beverage: \$7 per person

Staff: waiter/bartender \$180

## **Passed hors d'oeuvres reception choose 6**

miniature cheeseburgers with onion jam and ketchup  
thai spring rolls and plum sauce  
buffalo chicken ravioli with blue cheese sauce  
grilled cuban steak on yucca chips with avocado  
chicken flautas with tomatillo chipotle sauce  
steamed shrimp with cocktail sauce  
bruschetta with tomatoes, tapenade, and chevre  
twice baked little potatoes with gruyere. (Add bacon)  
philly cheesesteak spring rolls  
spinach and manchego empanadas  
mac and cheese in toast cups  
asparagus and gruyere ravioli with parmesan sauce  
wild mushroom towers with truffle oil and balsamic  
crispy polenta squares with fresh corn  
mini pizzas with fresh mozzarella  
short rib sliders with pickled onions and horseradish  
crab and apple salad on brioche toasts

cheese and fruit board with crackers

**Bar** with spiced mixed nuts  
red and white wine (French and italian)  
beer and light beer —heineken, brooklyn, pork slap,  
soft drinks and sparkling water

### **Cost**

Food: \$27 per person

Bar: \$7 per person

Staff for passed hors d'oeuvres. 1 chef, 1 waiter per 30 guests 1 bar tender

## **Wine and Cheese reception**

Imported and Artisanal Cheeses, fruit, crackers  
Red and White Wine  
Perrier and Soft drinks

### **Cost:**

Food \$16 per person  
Bar \$7 per person  
Staff one bartender \$180

## **BAG LUNCH**

Consists of Gourmet Sandwiches (we make 3 kinds and label each bag)  
Bag of kettle chips  
Large cookie, brownie or blondie  
Whole seasonal fruit  
Cans of sodas and water

Served on baguette, ciabatta, focaccia, sliced artisanal bread, tortillas

roasted turkey breast with sage mayonnaise and tomato  
shrimp and fennel salad on ciabatta  
tuna salad with capers, lemon and dill  
italian hero with roasted peppers and vinaigrette  
mexican vegetable wrap  
BBQ pork or brisket on brioche bun  
smoked turkey with cucumbers and dill mayo  
grilled chicken, arugula, sundried tomato mayonnaise  
fresh mozzarella, tomato, basil  
greek salad wrap  
chicken club with avocado  
roast beef, gruyere, mustard sauce with pickled onions  
deviled egg salad with bacon  
cuban sandwich  
curried chicken salad with grapes and pecans  
three cheese with tomato and frisbee and basil mayo

Bag lunch and beverage \$17 per person plus delivery of \$75

Buffet lunches available as well