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
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)
bear 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
devedled 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