



NYU STERN SCHOOL OF BUSINESS
CORPORATE PRESENTATION MENUS

We are pleased to offer the following menus for you at New York University. Enclosed are several Cocktail Reception Menus and three Gourmet Box Lunch and Dinner Menus.

These menus are to serve as a guideline, and can be altered to offer any other foods that you prefer.

Please feel free to call or email me to discuss and plan your next Corporate Presentation at NYU.

Steven Sotland
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WWW.FOODFORTHUGHTNYC.COM
Tel: 212 – 929 – 4689 Fax: 212 - 929 - 5194

RECEPTION 1

(Select 3 or Select 4)

STATIONARY HORS D'OEUVRES

CHEESE TASTING

Selection of Triple Crème Brie, Smoked Gouda and Australian Cheddar
Accompanied by Grapes, Fresh Berries, Dried Fruits, Table Water Crackers & Crisps

THE GREENHOUSE

Basket of Fresh Raw Vegetables
Spinach-Parmesan Dip and Creamy Ranch Dip

MEDITERRANEAN MEZZA

Tomato Basil Relish, White Bean Spread and Roasted Garlic Hummus
Accompanied by Toasted Pita Chips and Homemade Crisps

TRICOLOR TORTILLA CHIPS

Served with Homemade Guacamole and Salsa Fresco

BISTRO BROCHETTES (SKEWERS)

Grilled Shrimp Skewers
Sesame Chicken and Scallion Sate
Accompanied by Spicy Peanut Sauce and Sweet Thai Chili Sauce

GOURMET SANDWICH BITES

Ham and Cheddar with Honey Mustard
Marinated Grilled Vegetables with Fresh Mozzarella
Honey Turkey with Cranberry Chutney
Panko Crusted Chicken Breast with Chili Mayo and Asian Slaw

SUSHI ROLL STATION

Assorted Seafood and Vegetable Maki Sushi Rolls
Wasabi, Picked Ginger and Soy Sauce

SHRIMP COCKTAIL (+ 3.95/pp)

Jumbo Chilled Shrimp or Classic Poached Shrimp
Cocktail Sauce and Lemon Chive Sauce

BAR

White & Red Wine, Assorted Beer, Sparkling and Flat Water, Sodas, Ice
Lemons, Limes, Clear Plastic Tumblers

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|---------------------------------------|--------------------|
| Selection of 3 | \$ 22.95 / person |
| Selection of 4 | \$ 24.95 / person |
| Waiters & Bartenders | \$ 175 each |
| Linens for Food & Bar Tables | \$ 75 |
| Glassware & Flower Arrangements | Priced Accordingly |

Gratuities are at your discretion and can be added to your invoice

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RECEPTION 2

Select 7 Butlered Hors D'oeuvres
&
Select 1 or Select 2 Stationary Hors D'oeuvres from Reception 1

BUTLERED HORS D'OEUVRES

HOT

Asian Short Rib Pot Pies
Truffle Mac & Cheese Bites
Apple and Brie Phyllo Bundles
Franks in Blankets with Mustard
Smoked Chicken Quesadilla Cornucopia
Pecking Duck Ravioli with Ponzu Sauce
Vegetable Spring Rolls with Duck Sauce
Maryland Crab Cakes with Chesapeake Remoulade
Buffalo Chicken Spring Roll with Blue Cheese Sauce
Beef Sliders with Aged Cheddar, Pickle, and Dijonnaise

ROOM TEMPERATURE

Lemon Zest Scallops on Bamboo
Sesame Crusted Ahi Tuna and Pineapple Sate
Grilled Shrimp Wrapped in Snow Pea on Bamboo Skewer
Bruschetta with Tomato, Fresh Basil and Herbed Chevre
Sesame Chicken and Scallion Skewer with Spicy Peanut Dip
Spanish Brochette – Manchego with Sun-Dried Tomato and Black Olive

BAR

White & Red Wine, Assorted Beer, Sparkling and Flat Water, Sodas, Ice, Lemon,
Lime, Clear Plastic Tumblers

| | |
|---------------------------------------|--------------------|
| Select 1 Stationary | \$ 24.95 / person |
| Select 2 Stationary | \$ 28.95 / person |
| Waiters, Bartenders, Chefs | \$ 175 each |
| Linens for Food & Bar Tables | \$ 75 |
| Glassware & Flower Arrangements | Priced Accordingly |

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RECEPTION 3

“WINE & CHEESE”

ARTISINAL CHEESE DISPLAY

Selection of Imported and Domestic Cheeses
Garnished with Grapes and Berries
Crackers and Crisps

Bar Snack: Sourdough Rosemary Cheese Crisps

BAR

White and Red Wine
Sparkling and Flat Water, Sodas, Ice, Lemons, Limes
Clear Plastic Tumblers

| | |
|---------------------------------------|--------------------|
| Reception 3 | \$ 16.00 / person |
| Waiters, Bartenders, Chefs..... | \$ 175 each |
| Linens for Food & Bar Tables | \$ 75 |
| Glassware & Flower Arrangements | Priced Accordingly |

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LUNCH

All Lunches Include an Assortment of Soda and Water.
Boxed Lunches are Presented in White Eco Friendly Boxes
Includes a Bag of Pretzels, Cookie and Whole Fruit

SILVER GOURMET

(Boxed or Buffet)

Please Select **4** Types of Sandwiches

SANDWICH SELECTIONS

Black Forest Ham with Swiss, Tomato, Arugula and Mustard
Roast Beef with Aged Cheddar, Horseradish Aioli and Watercress
Tuna Salad with Diced Apple, Raisins, & Creamy Mayo with Lettuce
Roasted Red Peppers with Artichoke, Spinach, Mozzarella and Basil Pesto
Greek Salad Wrap with Romaine, Feta, Black Olive, Tomato and Red Onion
Italian – Salami, Ham, Swiss, Roasted Red Peppers, Lettuce, Tomato, Vinaigrette
Smoked Turkey with Brie, Sliced Almonds, Micro Greens and Cranberry Chutney
Grilled Southwestern Chicken Breast with Monterey Jack Cheese, Guacamole and Greens
Fresh Mozzarella and Beefsteak Tomato with Fresh Basil, Balsamic Vinegar and Olive Oil

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|--------------------------------|-------------------|
| Silver Gourmet Lunch | \$ 13.95 / person |
| Delivery Setup & Cleanup | \$ 75 |

GOLD GOURMET

(Boxed or Buffet)

In addition to your sandwich selection above, please select **1** Side Selection

SIDE SELECTION

Potato Salad with Fresh Dill Mayo
Three Bean Salad with Kale, Garlic and EVOO
Israeli Cous Cous with Broccoli and Parmesan
Farfalle with Sun-Dried Tomato Baby Mozzarella and Pesto
Wild Rice - Orzo Salad with Sundried Cranberries and Fresh Chives
Mediterranean Quinoa Salad with Black Olives, Cucumber, Feta, Tomato & Purple Onion

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| Gold Gourmet Lunch | \$ 15.95 / person |
| Delivery Setup & Cleanup | \$ 75 |

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DINNER

PLATINUM GOURMET BOX DINNER

Presented in Black Gourmet Clear Top Box
Beverages Served with Ice

Includes Cookie, Brownie and Fruit Salad
Assorted Soda and Water

Please Select 2 Entrees & 2 Sides

MAIN ENTRÉE SELECTIONS

Grilled Wild Salmon with Fresh Herb Crust
Balsamic Glazed Chicken Paillard with Slaw
Pesto Glazed Ahi Tuna with Tomato Basil Relish
Herb Crusted Filet of Beef with Marinated Mushrooms
Peter Luger BBQ Flank Steak with Caramelized Onions
Hoisin Glazed Chicken Breast with Toasted Sesame Seeds
Herb Crusted Shrimp with Fresh Lemon Wedges (Additional 3.00 pp)
Grilled Tofu, Shiitake and Brown Rice Salad (Vegan / Vegetarian)

SIDE SELECTIONS

Grilled Sweet Potato Buttons
Potato Salad with Fresh Thyme
Farfalle with Grilled Mushrooms
Asparagus with Roasted Cherry Tomatoes
Citrus Grilled Zucchini and Yellow Squash
Grilled Vegetables with Red Wine Vinaigrette
Haricot Verte with Lemon Shallot Vinaigrette
Cous Cous with Dried Cranberry, Raisins and Almonds
Pesto Rigatoni with Shaved Parmesan, Black Olives and Artichoke

| | |
|--------------------------------|-------------------|
| Platinum Gourmet Dinner | \$ 23.95 / person |
| Delivery Setup & Cleanup | \$ 75 |

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