

NYU STERN SCHOOL OF BUSINESS Corporate Presentation Menus for 2015-2016

Menus available for breakfast, lunch, and cocktail
receptions

Who we are: boutique caterer, we buy local
produce whenever possible, we do in house flowers,
we make hand made food—and are one of nyc's best
caterers

Some of our clients

Bergdorf Goodman, Barneys NY, Michael Kors

New Yorker Magazine, Deutsch Inc

Brooklyn Bridge Park Conservancy

L2Thinktank St Ann's Warehouse Theater

Ms Tina Brown, Random House

The Weinstein Company

NYU Stern: Deans Office, Alumni, Development

Food and Beverage While respecting your
recruiting budget we still serve good wines from Italy
and France interesting beers and delicious food.

Buffet Cocktail Reception

Trio of Mediterranean Dips with Pita Toasts
Olives and pickled fennel

Pizza Bianco: room temperature pizza with toppings
Leeks capers pecorino
Fresh mozzarella slow roasted tomatoes pesto
Soppressata, ricotta, honey
Mushrooms and herbs

Crudites with Two Kinds of Dip

Imported and Artisanal Cheeses, Crackers, Flatbreads

Focaccia Finger Sandwiches
Curried chicken salad
Grilled vegetable and romesco
Ricotta and pesto

Thai Spiced Chicken and Steak on Wooden Forks
With vegetable summer rolls and ponzu sauce

Brazilian Empanadas
Spicy Chicken
Chorizo and Queso
Mushroom and Mozzarella

Smoked Salmon Rillettes on Dark Bread
Smoked Pastrami Salmon Roll Ups

Smoked Bluefish Pate with Crostini

Charcuterie of Cured Italian Meats, baguette slices
Olives and Mustard

Steamed Shrimp with Crab Claws with cocktail sauce
And lemon \$3 additional

Variety of Sushi Rolls \$2 additional

Beverage with Bar Snack

Wines from Italy and France
Brooklyn Brewery Beers, Heineken
Soft Drinks Perrier

Costs

Food and beverage \$25 per person
Staff \$175 per staff person (waiter required to serve
wine and beer

Passed Hors D'oeuvre Reception choose 7

Parmesan Toasts with Prosciutto and Blood Orange
Slow Cooked Pork BBQ on Little Rolls
Fresh Figs with Creamy Chevre
Our Famous Mini Burgers with Bacon Onion Jam

Beet and Roquefort Risotto Croquettes
Tuna Tartar on Japanese Spoons with Ginger and Wasabi
Wild Mushroom Towers with Balsamic Glaze
Chicken and Pork Pot Stickers
Philly Cheese Steak Spring Rolls
Shrimp Seviche on Yucca Chips
Warm Grilled Steak Crostini with Romesco Sauce
Mini Fish Tacos with Tomatillo Salsa
Pastrami Cured Smoked Salmon with Fennel Slaw
Crab Cakes with Curried Apples
Polenta Squares with Corn and Chillies
Shaved Brussel Sprouts in Toast Cups with Pecorino
Buffalo Chicken Won Tons with Blue Cheese Sauce
Mac and Cheese in Toast Cups
Fried Cod on Potato Gaufrette with Caper Aioli
Twice Baked Little Potatoes with Three Cheeses
Pigs in the Blanket with German Mustard
Spiced Chicken Empanadas
Cherry Tomatoes Stuffed with Burrata

Standing (add 2 from buffet reception)

Beverage with Bar Snack

Wines from Italy and France
Brooklyn Brewery Beers, Heineken
Soft Drinks Perrier

Costs

Food and beverage \$27 per person

Staff 1 chef 1 bartender
2 waiters (50 guests) \$815
Adding standing \$8 per person

Box Lunches

Italian Hero on Baguettes with Roasted Peppers

Lettuce, tomato, provolone and vinaigrette

Mexican Vegetarian Wrap

Chicken Salad with Grapes Walnuts and Dill

Grilled Chicken Pesto on Brioche Bun

BLT Turkey Club

Roast Turkey with Pimento Cheese

Black Forest Ham Swiss Cheese and Kale

Slow Cooked Tomato, Goat Cheese, Zucchini

Tuna Salad with Capers and Basil

BBQ Chicken on Pretzel Roll with Cole Slaw

Kettle Chips

NY Apple

Chocolate Chip Cookie, Double Chocolate Cookie

Peanut Butter Cookie, Lemon Bar

Add Salads /Pasta/ Grain \$3 pp

Cous Cous Salad with Scallions and Carrots

Pasta with Pesto String Beans Potatoes

Pasta with Roasted Vegetables and Ricotta

Faro and Black Rice Salad

Mixed Greens with Fennel Olives Apples

Bottled Water, Sodas, Iced Teas

\$14 per person plus delivery charge \$60

Buffet Lunches

Variety of Sandwiches with Two Salads

Soft Drinks Waters

\$25 per person

plus staff \$175.00

linens: \$50

Hot Buffet Lunches and Dinners from \$40 per person

plus staff

Please contact us for a seasonal menu

Flowers We offer in house flowers from \$300

Website:

www.foodinmotionevents.com

phone 212 766 4400

terms

we can bill you or

American Express, Visa, Mastercard