



NYU STERN SCHOOL OF BUSINESS

Corporate Presentation Menu

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.

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Who We Are

Food For Thought specializes in all aspects of catering and event planning. For over two decades our experienced team of chefs have created innovative, tasteful and authentic dishes which are exquisitely presented. We are equipped to manage a range of events from simple "Drop Offs" to formal galas, as well as corporate conferences and product launches. Our abilities are endless and our dedication to each client is a fundamental ingredient in our partnership with you. Whatever the occasion, Food For Thought sets the standard as the premier catering and event planning company.

RECEPTION 1

STATIONARY HORS D'OEUVRES

Select 3 or 4

CHEESE TASTING

Selection of Triple Crème Brie, Smoked Gouda and Vermont Cheddar

Accompanied by Grapes, Fresh Berries, Dried Fruits, Table Water Crackers & Crisps

THE GREENHOUSE

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

TRI-COLOR TORTILLA CHIPS

Served with Homemade Guacamole and Salsa Fresco

BRUSCHETTA BAR

Tomato-Basil Relish, Olive Tapenade and Roasted Red Pepper-Mozzarella Relish

Accompanied by Savory Garlic Crisps, Rosemary Crisps and Flatbreads

MEZZE PLATTER

Classic Hummus, Spinach-Artichoke Dip, and Roasted Red Pepper Hummus

Accompanied By Grilled Naan, Savory Garlic Crisps, Toasted Pita Points and Flatbreads

SUSHI ROLL STATION

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

BISTRO BROCHETTES (SKEWERS)

Grilled Shrimp Skewers

Sesame Chicken and Scallion Sate

Accompanied by Spicy Peanut Sauce and Sweet Thai Chili Sauce

MINI GOURMET SANDWICH PLATTER

Turkey with Lettuce, Tomato and Cranberry Relish

Grilled Portabella Mushroom with Hummus

Honey Ham and Brie with Dijon Mustard

Roast Beef with Swiss and Basil Mayo

Served on Semolina Squares

• Garnished with a Cornichon Pickle

SHRIMP COCKTAIL (+ 3.95/pp)

Chilled Jumbo Shrimp

Cocktail Sauce and Lemon Chive Sauce

SWEETS PLATTER

Cookies, Brownies, Mini Tarts, Petite Cheese Cakes, and Fresh Berries

BAR

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

PRICING

Selection of 3	\$ 24.95 / person
Selection of 4	\$ 26.95 / 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

RECEPTION 2

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

BUTLERED HORS D'OEUVRES

HOT

Wild Mushroom Tart
Truffle Mac & Cheese Bites
Apple and Brie Phyllo Bundles
Franks in Blankets with Mustard
Peking Duck Ravioli with Ponzu Sauce
Vegetable Spring Rolls with Duck Sauce
Smoked Chicken Quesadilla Cornucopia
Sun-Dried Tomato and Feta Phyllo Triangle
Coconut Shrimp with Sweet Chili Dipping Sauce
Buffalo Chicken Spring Roll with Blue Cheese Sauce
Beef Sliders with Aged Cheddar, Pickle, and Dijonnaise on Mini Brioche Roll
Spanish Grilled Cheese Bites with Manchego, Serrano Ham & Dijon Mustard

ROOM TEMPERATURE

Lemon Zest Scallops on Bamboo
Mini Portobello and Hummus Club
Sesame Crusted Ahi Tuna and Pineapple Sate
Grilled Shrimp Wrapped in Snow Pea on Bamboo Skewer
Sesame Chicken and Scallion Skewer with Spicy Peanut Dip
Cheese Tortellini, Cherry Tomato and Basil Skewer with Pesto
Spanish Brochette – Manchego with Sun-Dried Tomato and Black Olive

BAR

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

PRICING

Select 1 Stationary	\$ 26.95 / person
Select 2 Stationary	\$ 29.95 / person
Waiters, Bartenders, Chefs	\$ 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

RECEPTION 3

WINE & CHEESE

ARTISINAL CHEESE DISPLAY

Selection of Imported and Domestic Cheese
Accompanied by Grapes, Fresh Berries, Dried Fruits, Table Water Crackers & Crisps

BAR SNACK

Sourdough Rosemary Cheese Crisps

BAR

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

PRICING

Reception 3	\$ 16.00 / person
Waiters, Bartenders & Chefs.....	\$ 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



LUNCH

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

SILVER GOURMET

(Boxed or Buffet)

Please Select **4** Types of Sandwiches

SANDWICH SELECTIONS

Classic Tuna Salad with Baby Greens & Plum Tomato
Grilled Eggplant, Roasted Red Pepper Hummus & Arugula
Black Forest Ham with Aged Cheddar, Lettuce, Tomato & Mayo
Smoked Turkey with French Brie, Arugula and Cranberry Chutney
Roast Beef with Swiss, Caramelized Onions & Whole Grain Mustard
Italian – Salami, Ham, Swiss, Roasted Red Peppers, Lettuce, Tomato, Vinaigrette
Fresh Mozzarella and Beefsteak Tomato with Fresh Basil, Balsamic Vinegar and Olive Oil
Grilled Southwestern Chicken Breast with Monterey Jack Cheese, Guacamole, Lettuce and Tomato
Greek Salad Wrap with Romaine Lettuce, Feta Cheese, Kalamata Olives, Cucumber, Tomato & Citrus Vinaigrette

GOLD GOURMET

(Boxed or Buffet)

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

SIDE SELECTIONS

Three Bean Salad with Kale, Garlic and Olive Oil
Cheese Tortellini with Spinach & Grated Parmesan
Mixed Field Greens with Garden Vegetables and Balsamic Vinaigrette
Penne Pasta with Cherry Tomatoes and Baby Mozzarella, Tossed with Basil Pesto
Classic Caesar Salad with Grated Parmesan, Garlic Croutons and Creamy Caesar Dressing
Black Bean & Corn Salad with Bell Peppers, Red Onion and Cilantro with Chipotle Honey Vinaigrette
Quinoa Salad with Roasted Butternut Squash, Sundried Cranberry, Walnuts & Crumbled Goat Cheese

PRICING

Silver Gourmet Lunch	\$ 13.95 / person
Gold Gourmet Lunch	\$ 16.95 / person
Delivery and Setup & Cleanup	\$ 75

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

DINNER

PLATINUM GOURMET BUFFET DINNER

Includes Cookie, Brownie and Fruit Salad
Assorted Soda and Water
Beverages Served with Ice

Please Select **2** Entrees & **2** Sides

SANDWICH 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

PRICING

Platinum Gourmet Dinner	\$ 24.95 / person
Delivery and Setup & Cleanup	\$ 75

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