



## CORPORATE PRESENTATION MENUS

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## NYU STERN SCHOOL OF BUSINESS

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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130 WEST 25<sup>TH</sup> STREET – NEW YORK, NY 10001

TEL: 212 – 929 – 4689 FAX: 212 – 929 – 5194

[WWW.FOODFORTHUGHTNYC.COM](http://WWW.FOODFORTHUGHTNYC.COM)



## RECEPTION # 1

*(SELECT 3 OR 4)*

### STATIONARY HORS D'OEUVRES

#### CHEESE TASTING

SELECTION OF TRIPLE CRÈME BRIE, SMOKED GOUDA AND AUSTRALIAN CHEDDAR

WITH GRAPES AND FRESH BERRIES

ACCOMPANIED WITH CRACKERS AND CRISPS

#### THE GREENHOUSE

FRESH AND SEASONAL VEGETABLE CRUDITÉS

BEAUTIFULLY PRESENTED WITH RANCH DIP AND SPINACH PARMESAN DIP

#### MEDITERRANEAN MEZZA

TOMATO BASIL RELISH, WHITE BEAN SPREAD AND ROASTED GARLIC HUMMUS

ACCOMPANIED WITH SEASONED PITA CRISPS AND GRILLED NAAN BREAD

#### TRICOLOR TORTILLA CHIPS

SALSA AND FRESH GUACAMOLE

**BISTRO BROCHETTES (SKEWERS)**

GRILLED SHRIMP SKEWERS

SESAME CHICKEN AND SCALLION SATE

ACCOMPANIED WITH SPICY PEANUT SAUCE AND BOOM BOOM SAUCE

**GOURMET SANDWICH BITES**

HAM AND CHEDDAR WITH HONEY MUSTARD

MARINATED GRILLED VEGETABLES WITH FRESH MOZZARELLA

GRILLED SALMON WITH BABY ARUGULA AND LEMON CHIVE DRESSING

PANKO CRUSTED CHICKEN BREAST WITH CHILI MAYO AND ASIAN SLAW

**SUSHI ROLL STATION**

ASSORTED SEAFOOD AND VEGETABLE MAKI SUSHI ROLLS

GARNISHED WITH WASABI, PICKLED GINGER AND SOY SAUCE

**SHRIMP COCKTAIL**

JUMBO GRILLED SHRIMP OR CLASSIC POACHED SHRIMP

SWEET THAI CHILI SAUCE AND COCKTAIL SAUCE (+ 3.95 PER PERSON)

**BAR**

WHITE AND RED WINE, ASSORTED BEER AND LIGHT BEER

SODAS, SPARKLING AND FLAT WATER, ICE, LEMONS, LIMES

CLEAR PLASTIC TUMBLERS

**RECEPTION # 1**

FOOD AND BEVERAGE ..... 24.95 PERSON (4 STATIONS)

FOOD AND BEVERAGE ..... 22.95 PERSON (3 STATIONS)

WAITERS &amp; BARTENDERS ..... 175.00 EACH

LINENS FOR FOOD AND BAR TABLES..... 75.00

GLASSWARE &amp; 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 & 1 OR 2 STATIONARY FROM PREVIOUS PAGE)*

### BUTLERED HORS D'OEUVRES

#### HOT

ASIAN SHORT RIB POT PIES

TRUFFLE MAC & CHEESE BITES

MINIATURE CHICKEN COBBLERS

APPLE AND BRIE PHYLLO BUNDLES

FRANKS IN BLANKETS WITH MUSTARD

ARTICHOKE AND SUNDRIED TOMATO TART

SMOKED CHICKEN QUESADILLA CORNUCOPIA

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, TOMATO KETCHUP AND PICKLE CHIP

**ROOM TEMPERATURE**

LEMON ZEST SCALLOPS ON BAMBOO  
 CHIMICHURRI BEEF AND SWEET ONION SKEWER  
 SESAME CRUSTED AHI TUNA AND PINEAPPLE SATE  
 GRILLED SHRIMP WRAPPED IN SNO 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 AND RED WINE, ASSORTED BEER AND LIGHT BEER  
 SODAS, SPARKLING AND FLAT WATER, ICE, LEMONS, LIMES  
 CLEAR PLASTIC TUMBLERS

**RECEPTION # 2**

FOOD AND BEVERAGE ..... 28.95 PERSON (2 STATIONARY ITEMS)  
 FOOD AND BEVERAGE ..... 24.95 PERSON (1 STATIONARY ITEM)  
 WAITERS, BARTENDERS, CHEF ..... 175.00 EACH  
 LINENS FOR FOOD AND BAR TABLES..... 75.00  
 GLASSWARE & FLOWER ARRANGEMENTS - PRICED ACCORDINGLY

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## WINE & CHEESE RECEPTION # 3

### 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

SODAS, SPARKLING AND FLAT WATER, ICE, LEMONS, LIMES

CLEAR PLASTIC TUMBLERS

**WINE & CHEESE RECEPTION # 3**

FOOD AND BEVERAGE ..... 16.00 PER PERSON  
WAITERS, BARTENDERS, CHEF ..... 175.00 EACH  
LINENS FOR FOOD AND BAR TABLES..... 75.00  
GLASSWARE & FLOWER ARRANGEMENTS - PRICED ACCORDINGLY

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## SILVER GOURMET - BOX OR BUFFET LUNCH

PLEASE SELECT **4** TYPES OF SANDWICHES

ALL BOXES WILL INCLUDES ASSORTED CHIPS, COOKIE AND WHOLE FRUIT

WITH ASSORTED SODAS AND WATERS

*PRESENTED IN WHITE BOX (ECO FRIENDLY)*

*BEVERAGES SERVED WITH ICE*

### **SANDWICH SELECTIONS**

GRILLED VEGETABLES WITH HUMMUS

CURRY CHICKEN SALAD WITH LEAF LETTUCE

TUNA SALAD WITH BABY GREENS AND TOMATOES

THAI CHICKEN WRAP WITH SPICY PEANUT SAUCE

SMOKED TURKEY WITH LETTUCE, TOMATO AND BASIL MAYO

ROAST BEEF WITH CARAMELIZED ONION AND WHOLE GRAIN MUSTARD

BLACK FOREST HAM WITH SWISS, BABY SPINACH AND HONEY MUSTARD

FRESH MOZZARELLA AND BEEFSTEAK TOMATO WITH FRESH BASIL & OLIVE OIL

GREEK SALAD WRAP WITH ROMAINE, FETA, BLACK OLIVE, TOMATO AND RED ONION

ITALIAN – SALAMI, HAM, SWISS, ROASTED RED PEPPERS, LETTUCE, TOMATO, VINAIGRETTE

*PRESENTED ON RUSTIC ROLLS, BAGUETTES, EIGHT GRAIN BREAD & WRAPS*

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## GOLD GOURMET - BOX OR BUFFET LUNCH

\*\*\*SAME AS ABOVE BUT WITH ADDITONAL SIDE



**CHOICE OF SIDE SELECTIONS**

POTATO SALAD WITH FRESH DILL MAYO

PENNE PRIMAVERA WITH FRESH GRILLED VEGGIES

PESTO RIGATONI WITH BLACK OLIVES AND SUN-DRIED TOMATOES

COUS COUS WITH FRESH PARSLEY, CUCUMBER AND LEMON VINAIGRETTE

WILD RICE - ORZO SALAD WITH SUNDRIED CRANBERRIES AND FRESH CHIVES

SPA SALAD-RED TOMATOES WITH CUCUMBER AND RED ONION IN LIGHT VINAIGRETTE

**SILVER:**

FOOD AND BEVERAGE ..... 13.95 PER PERSON

DELIVERY, SETUP AND CLEANUP..... 75.00

**GOLD:**

FOOD AND BEVERAGE ..... 15.95 PER PERSON

DELIVERY, SETUP AND CLEANUP..... 75.00

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**PLATINUM GOURMET - BOX DINNER**

PLEASE SELECT 2 ENTREES & 2 SIDES

ALL BOXES WILL INCLUDE COOKIE, BROWNIES AND FRUIT SALAD  
WITH ASSORTED SODAS AND WATERS

*PRESENTED IN BLACK GOURMET CLEAR TOP BOX*

*BEVERAGES SERVED WITH ICE*

**MAIN ENTRÉES 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:**

FOOD & BEVERAGE..... 23.95 PER PERSON

DELIVERY, SETUP AND CLEANUP ... 75.00

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