

FOODINMOTION
Special Events

Dear Corporate Recruiter,

Enclosed you will find menus for your presentations at NYU for 2013. We have included a buffet reception, a butlered hors d'oeuvres reception, a boxed lunch, and a simple wine and cheese menu.

For your convenience you can correspond with us via email or by telephone. Please advise us at least 5 days prior to your presentation date.

Visit our website : <http://foodinmotionevents.com/>

As we have in the past, we offer flowers and glassware upon request.

If there is anything you need to accent your presentation please do not hesitate to call us.

Thank you

Lloyd Zimet and Michelle Lovelace

212 766 4400

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Standing hors d'oeuvres reception

Choose 3 items

Imported Cheeses from France and Italy
served with seasonal fruit, crackers and flatbreads

Guacamole, Salsa and Tortilla Chips

Charcuterie of Prosciutto, Soppresatta, Smoked Turkey
Applewood Smoked Ham with olives,
Served with baguette slices and dijon

Smoked Atlantic Salmon sliced thinly
with dark breads and dill sauce

Trio of Mediteranean dips with pita triangles

Crudites (raw vegetables) with Dip

Focaccia Finger Sandwiches

Variety of sushi rolls with soy sauce and pickled ginger

Shrimp with cocktail sauce (\$2 more pp)

Trio of French Dips
Ratatouille, Smoked Salmon Rillettes and Tapenade with
Baguette Slices

Pizzettes with roasted mushrooms, zucchini, tomatoes, potatoes

Bar:

Red and White Wine (sauvignon blanc, pinot noirs)

Beer and light Beer

Soft Drinks and Mineral Water

food and bar; \$20 per person
plus staff: \$340 for two waiters \$170 for one waiter.

Linens: \$60.00

Butlered and standing cocktail reception

(Choose 6 butlered items plus one standing item from previous page)

BUTLERED HORS D'OEUVRES

Miniature Cheeseburgers with Grilled Onions
Thai spring rolls and plum sauce
Parmesan Chicken fingers w lemon aioli
Buffalo chicken ravioli with blue cheese sauce
Tuna Tartar with Asian Flavors on sesame crisps
Shrimp and zucchini ravioli with lemon sauce
Marinated and grilled hanger steak on crostini with chipotle sauce
Spinach Risotto croquettes
Chicken flautas with tomatillo chipotle sauce
Steamed shrimp with cocktail sauce
Smoked Salmon Petit Fours
Red Chile Spiced Pork Mini Quesadillas
Bruschetta with tomatoes, tapenade, and chevre
Twice baked Little Potatoes with Gruyere
Thai spiced grilled chicken on wooden forks
Pastrami Cured Salmon on Ficelle with Vegetable Slaw
Filet of Beef on Crostini with Blue Cheese and Walnuts
Philly Cheesesteak Spring Rolls
Macaroni and cheese in toast cups
Mini fried chicken on brioche buns with cabbage slaw
Crab and Corn Fritters
Wild Mushroom Towers
Polenta Squares with sundried tomatoes
Brazilian Chicken Empanadas

Dessert hors d'oeuvres:

Petite cookies, One bite chocolates, Mini fruit cobblers

COCKTAIL RECEPTION BEVERAGE (with bar snacks)

Red and White Wine

Imported Beers, Sodas, Mineral Water

(Open bar available upon request.)

Butlered cocktail reception

Food and bar: \$25 per person plus staff:

1 Bartender per 75 guests \$170 each

1 Waiter per 30 guests

1 Chef for 100 guests \$165 each.

Linens for bar and buffet: \$60.00

Wine and Cheese reception

Imported and Artisinal Cheeses, fruit, crackers

Red and White Wine

Perrier and Soft drinks

Food and Bar: \$16 per person

We always serve a bar snack such as spiced almonds, cheddar cheesesticks, trail mix of cherries and pistachios and cashews

BAG LUNCH

Consists of Gourmet Sandwiches (we make 3 kinds and label each bag)

Bag of kettle chips

Cookie -Blondie-Brownie

Whole seasonal fruit

Cans of sodas and water

Kinds of Sandwiches

Served on baguette, ciabatta, focaccia, sliced artisanal bread, or tortilla wraps

Roasted turkey breast with sage mayonnaise and tomato

Shrimp and fennel salad on ciabatta

Tuna salad with capers, dijon, lemon on 7 grain

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, arugola, sundried tomato mayonnaise

Smoked mozzarella, tomato, basil

Greek salad wrap

Roast beef, gruyere, mustard sauce with pickled onions

Deviled egg salad with bacon

OPTIONS

We can design a buffet lunch as well either with variety of sandwiches

And salads or an elegant entrée salad buffet. Call our offices or email us with questions or comments

Costs Bag lunch \$14 per person plus delivery and setup of \$125

212 766 4400 phone
212 766 4402 fax
email: foodinmotion@nyc.rr.com

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