



## **NYU STERN SCHOOL OF BUSINESS**

### **Corporate Presentation Menu 2019**

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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### **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 .....	\$ 210 each
Linens for Food & Bar Tables .....	\$ 95
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

Vegetable-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  
Black Bean Empanada with Horseradish Aioli  
Coconut Shrimp with Sweet Chili Dipping Sauce  
Buffalo Chicken Spring Roll with Blue Cheese Dip  
Beef Sliders with Aged Cheddar, Pickle, and Dijonnaise on Mini Brioche Roll

### ROOM TEMPERATURE

Lemon Zest Scallops on Bamboo  
Mini Portobello and Hummus Club  
Sesame Crusted Ahi Tuna and Pineapple Satay  
Grilled Shrimp Wrapped in Snow Pea on Bamboo Skewer  
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,  
Lemons, Limes, Clear Plastic Tumblers

### PRICING

Select 1 Stationary .....	\$ 26.95 / person
Select 2 Stationary .....	\$ 29.95 / person
Waiters, Bartenders, Chefs .....	\$ 210 each
Linens for Food & Bar Tables .....	\$ 95
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.....	\$ 210 each
Linens for Food & Bar Tables .....	\$ 95
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 w. Romaine Lettuce, Feta, Kalamata Olives, Cucumber, Tomato & 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 Baby 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 .....	\$ 14.95 / person
Gold Gourmet Lunch .....	\$ 17.95 / 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

### ENTREE 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  
BBQ Hoisin 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

### PRICING

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

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