Dear Corporate Recruiter,

Enclosed you will find menus for your presentations at NYU for 2019!

We have included a buffet reception, a boxed lunch, a passed hors d’oeuvres reception and a simple wine and cheese menu. We do however remain flexible to fit any and all of your needs and wishes – please do not hesitate to inquire. Beyond the options outlined below, we make buffet meals, seated meals, and numerous iterations of breakfast.

Email: foodinmotionnyc@gmail.com
Website: www.foodinmotionevents.com

Payment: Checks and credit cards accepted

Statement: We source the finest ingredients and use local and sustainable farms whenever possible. Our staff is trained to deliver efficient, friendly, and respectful service. We work to meet each request from our clients, taking the time and making the effort to individualize our services as needed. Whether executing an intimate VIP dinner party or a large gala we strive to make the experience feel handcrafted and as appealing as the finest of any New York restaurant. After our events, we meticulously ensure our leftover product ends up donated to those in need or composted.

We look forward to working with you!

Best,

Michelle, Lloyd and Dexter
Standing Hors D’oeuvres Reception
(select four)

artisinal cheeses served with seasonal fruit, crackers and flatbreads
charcuterie with baguettes, olives, cornichons, and dijon
guacamole, salsa and tortilla chips
trio of mediterranean dips with toasted home baked pita
seasonal crudités with green goddess and rosemary white bean hummus
bahn mi (grilled chicken, seared steak and vegetarian)
steamed shrimp with cocktail and tomatillo sauce
smoked salmon rillettes with crostini
assorted pizzettes: wild mushroom - pecorino, squash - chevre, cherry tomato - basil
steak, chicken and vegetable skewers with spiced teriyaki, coconut curry, and sambal aioli
tea sandwiches: waldorf chicken salad, tuna salad, pimento cheese

bar
red and white wines
craft beers — six points, brooklyn, fat tire
soft drinks and sparkling water

spiced nuts

Costs
Food - $25 per person
Beverage - $7 per person
Staff: 1 Waiter, 1 Bartender - $380
passed hors d’oeuvres reception
(select 6 + 1 stationary option from previous section)

- miniature cheeseburgers with secret sauce and pickles
- Thai vegetable spring rolls with plum sauce
- buffalo chicken wontons with blue cheese sauce
- grilled cuban steak on yucca chips with avocado
- chicken flautas with guacamole
- steamed shrimp with cocktail sauce
- bruschetta of marinated tomatoes, capers and ricotta
- twice baked little potatoes with gruyere (add bacon)
- philly cheesesteak spring rolls
- spinach and manchego empanadas with romesco
- mac and cheese in toast cups
- grilled artichokes with lemon and maldon salt
- wild mushroom towers with truffle oil and balsamic
- crispy polenta squares with slow roasted cherry tomatoes and rosemary
- pita with persian cucumbers and feta
- figs with whipped chevre and lavender honey
- short rib sliders with pickled onions and horseradish
- crab and apple salad on brioche toasts

bar
with spiced mixed nuts

elegant red and white wines
craft beers — six points, brooklyn, fat tire
soft drinks and sparkling water
Costs
Food - $27 per person
Bar - $7 per person

Staff
Up to 30 Guests: 1 Chef, 1 Waiter, 1 Bartender
30-60 Guests: 1 Chef, 2 Waiters, 1 Bartender
60-90 Guests: 1 Chef, 3 Waiters, 1 Bartender

Each Staff Member: $190

wine and cheese reception
imported and artisanal cheeses, fruit, crackers
red and white wine
perrier and soft drinks

Costs
Food - $16 per person
Bar - $7 per person
Staff: 1 Bartender - $190
Boxed Lunch
(select 3 sandwiches)

each sandwich comes with chips, whole seasonal fruit, assorted sodas, and a brownie, chocolate chip cookie, or granola bar

served on baguette, ciabatta, focaccia, sliced artisanal bread, wraps

roasted turkey breast with sage mayonnaise and tomato
  shrimp and fennel salad
  tuna salad with capers, lemon and dill
  italian hero with roasted peppers and vinaigrette
  BBQ pork or brisket on brioche bun
  smoked turkey with cucumbers and dill mayo
  grilled chicken, arugula, sundried tomato mayonnaise
  fresh mozzarella, tomato, basil
  greek salad wrap
  chicken-avocado club
  roast beef, gruyere, mustard sauce with pickled onions
  deviled egg salad with pancetta
  curried chicken salad with grapes and pecans
  three cheese with tomato and frisee and basil mayo
  vegetarian dagwoods
  grilled chicken breast with black olive tapenade, herb aioli, and arugula
  grilled ratatouille, chèvre, hot honey-roasted turkey breast, pimento cheese, heirloom tomato
  roasted peruvian chicken breast with braised fennel, plump golden raisins, and cilantro-feta sauce

Costs
  Sandwich Lunch: $18 per person
  Delivery and Set-up: $75