

FOODINMOTION  
Special Events

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](mailto:foodinmotionnyc@gmail.com)

Website: [www.foodinmotionevents.com](http://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)

artisanal 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