Dear Corporate Recruiter,

Enclosed you will find menus for your presentations at NYU for 2018

We have included a buffet reception, a boxed lunch, a passed hors d’oeuvres reception and a simple wine and cheese menu. However, we remain flexible to fit any and all of your specific needs.

Booking: as always the more notice the better, however we are confident in handling last minute bookings.

Email: foodinmotionnyc@gmail.com

Website: www.foodinmotionevents.com

Payment: Checks and credit cards accepted

Statement: We make hand made and bright food carefully sourced from local farms. Our professionally trained waiters and chefs are consistently described as polite, efficient, diverse, and graceful.

Thank you

Lloyd Zimet and Michelle Lovelace
Standing hors d’oeuvres reception
Choose 4

- imported cheeses served with seasonal fruit, crackers and flatbreads
- guacamole, salsa and tortilla chips
- charcuterie with baguettes, olives, cornichons, and dijon
- trio of mediterranean dips with pita triangles
- cudites with arugula dip and blue cheese dip
- bahn mi (grilled chicken, slow cooked pork and vegetarian)
- steamed shrimp with cocktail and tomatillo sauce
- smoked salmon rillettes with crostini
- pizzettes with roasted mushrooms, zucchini, tomatoes, thin sliced potatoes
- steak, chicken and vegetable skewers with romesco, parmesan lemon, and hoisin peanut dip

Bar:
- red and white wine (french and italian)
- beer and light beer — heineken, brooklyn, pork slap
- soft drinks and sparkling water

Food $22 per person
Beverage $7 per person
Staff. waiter/bartender $180
Passed hors d’oeuvres reception Choose 6

- miniature cheeseburgers with onion jam and ketchup
- thai spring rolls and plum sauce
- buffalo chicken ravioli with blue cheese sauce
- grilled cuban steak on yucca chips with avocado
- chicken flautas with tomatillo chipotle sauce
- steamed shrimp with cocktail sauce
- bruschetta with tomatoes, tapenade, and chevre
- twice baked little potatoes with gruyere. (Add bacon)
- philly cheesesteak spring rolls
- spinach and manchego empanadas
- mac and cheese in toast cups
- asparagus and gruyere ravioli with parmesan sauce
- wild mushroom towers with truffle oil and balsamic
- crispy polenta squares with fresh corn
- mini pizzas with fresh mozzarella
- short rib sliders with pickled onions and horseradish
- crab and apple salad on brioche toasts

cheese and fruit board with crackers

Bar
with spiced mixed nuts

red and white wine (French and Italian)
beer and light beer —heineken, brooklyn, pork slap,
soft drinks and sparkling water

Cost
food $27 per person
bar $7 per person

Staff for passed hors d’oeuvres. 1 chef, 1 waiter per 30 guests 1 bar tender
Wine and Cheese reception

Imported and Artisanal Cheeses, fruit, crackers
Red and White Wine
Perrier and Soft drinks

food $16 per person
bar $7 per person
Staff one bar tenders $180
Boxed Lunch

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

Bag of kettle chips
Large cookie, brownie or blondie
Whole seasonal fruit
Cans of sodas and water

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

roasted turkey breast with sage mayonnaise and tomato
shrimp and fennel salad on ciabatta
tuna salad with capers, lemon and dill
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, arugula, sundried tomato mayonnaise
fresh mozzarella, tomato, basil
greek salad wrap
chicken club with avocado
roast beef, gruyere, mustard sauce with pickled onions
deviled egg salad with bacon
cuban sandwich
curried chicken salad with grapes and pecans
three cheese with tomato and frisbee and basil mayo

Bag lunch and beverage $17 per person plus delivery of $75

Buffet lunches available as well and catered to your specific wishes