

ABOUT

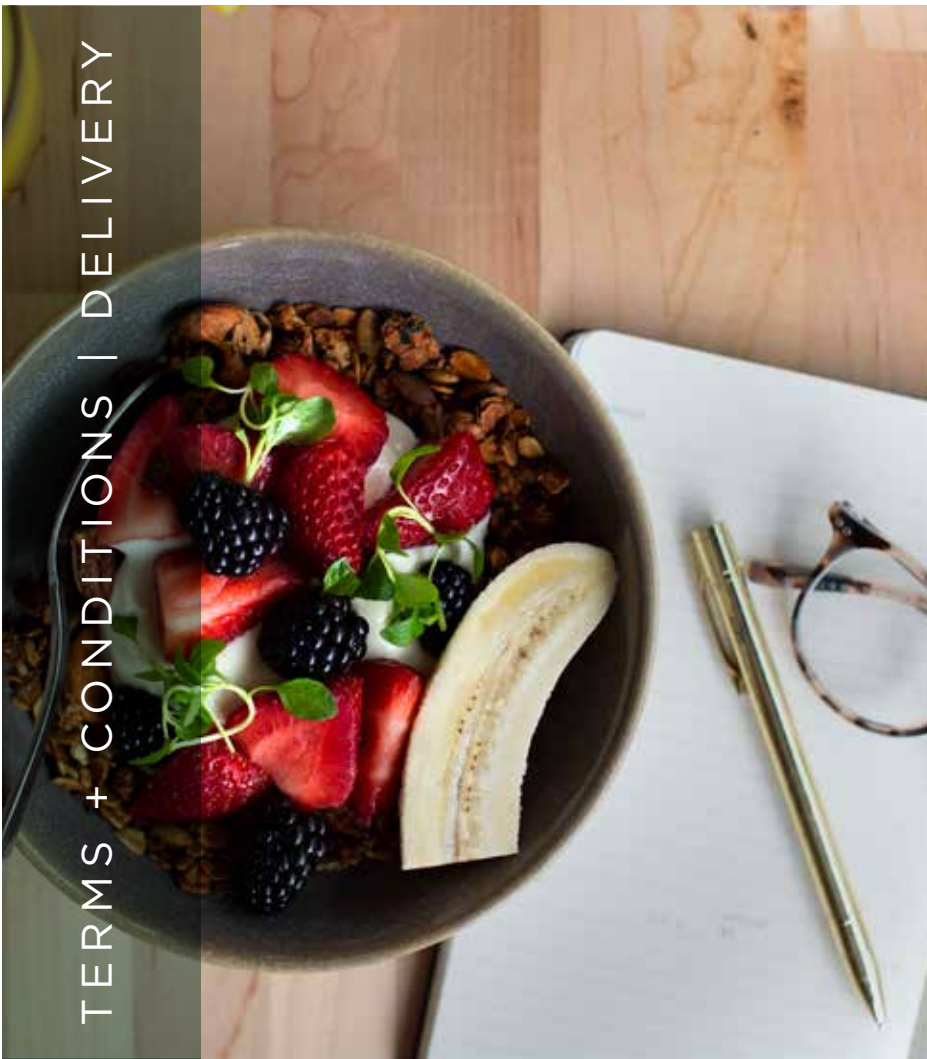


BANTER encapsulates the idea of having a health conscious, but not focused menu. We focus on using local ingredients and pride ourselves on continually building great relationships with all our suppliers.

*“Banter was been incredible to work with! The product is delivered promptly, is well presented, and there is a consistently high level of food quality. I would absolutely recommend their catering service and will be promoting them to the whole WeWork network of buildings”.*

**- WeWork New York**

***Now we wish to extend our offerings to everyone in NYC. We come to you.***



**DELIVERY COSTS**

-	
FINANCIAL DISTRICT	\$ 40
CHINATOWN	\$ 30
TRIBECA	\$ 30
SOHO	\$ 20
LITTLE ITALY	\$ 20
LOWER EAST SIDE	\$ 20
EAST VILLAGE	\$ 20
GREENWICH VILLAGE	\$ 15
GRAMERCY	\$ 30
STUYVESANT TOWN	\$ 30
CHELSEA	\$ 40
GARMENT DISTRICT	\$ 40
MURRAY HILL	\$ 40
MIDTOWN EAST	\$ 45
MIDTOWN WEST	\$ 45
UPPER EAST SIDE	\$ 50
UPPER WEST SIDE	\$ 50
GREENPOINT	\$ 60
WILLIAMSBURG	\$ 50

**To place an order please contact  
[catering@banternyc.com](mailto:catering@banternyc.com)**

Catering only available Monday to Friday, 9am to 6pm

Order Minimum ( excluding delivery ) is \$300

Please advise if you would like *cutlery, napkins, straws, cups or ice*

All deliveries are drop off only, if you require set up additional service charges will apply and is dependent on catering order.

All prices are pre tax and with incur a 20% service fee/gratuity unless otherwise requested.

### KEEP IT SIMPLE

house-made granola (gf) maple greek yoghurt, seasonal berries, banana w/ a side of almond milk

avocado toast platter goat cheese, tomato, micro basil, toasted pepitas, sourdough toast w/ herb oil

Banana Bread Loaf

20 PAX = \$250

40 PAX = \$450

60 PAX = \$700

### MIXED PACKAGE (BIT OF EVERYTHING)

banter bowl platter pickled carrot, cabbage, shaved radish, cucumber, edamame, avocado, quinoa served w/ miso ponzu dressing choose either smoked salmon or poached egg

greens salad platter (gf) kale, broccoli, quinoa, toasted pepitas, avocado, fresh chili, honey dijon dressing add smoked salmon add poached egg

falafel bowl platter (gf) cherry tomato, avocado, goat cheese, cucumber, beet cashew dip, zaatar dressing, parsley

bacon and egg roll platter caramelized onions, arugula, smokey bbq sauce served on ciabatta

avocado toast platter goat cheese, tomato, micro basil, toasted pepitas, sourdough toast w/ herb oil

banana Bread Loaf

hot or cold coffee

20 PAX = \$350

40 PAX = \$600

60 PAX = \$850

### THE HEALTHY PACKAGE

chia smoothie bowl (gf) acai, banana, granola, vanilla greek yoghurt, seasonal berries

banter bowl pickled carrot, cabbage, shaved radish, cucumber, edamame, avocado, quinoa served w/ miso ponzu dressing choose either smoked salmon or poached egg

greens salad (gf) kale, broccoli, quinoa, toasted pepitas, avocado, fresh chili, honey dijon dressing add smoked salmon add poached egg

avocado toast goat cheese, tomato, micro basil, toasted pepitas, sourdough toast w/ herb oil

freshly squeezed daily juice

hot or cold coffee

20 PAX = \$300

40 PAX = \$550

60 PAX = \$800

INDIVIDUAL MENU ITEMS

- \$8**     **house-made granola (gf)**  
maple greek yoghurt, seasonal berries, banana
- \$8**     **chia smoothie bowl (gf)**  
acai, banana, granola, vanilla greek yoghurt, seasonal berries
- \$12**     **banter bowl**  
pickled carrot, cabbage, shaved radish, cucumber,  
edamame, avocado, quinoa served w/ miso ponzu dressing  
*choose either smoked salmon or poached egg*
- \$10**     **greens salad (gf)**  
kale, broccoli, quinoa, toasted pepitas, avocado, fresh chili,  
honey dijon dressing
- \$4**     *add smoked salmon*
- \$2**     *add poached egg*
- \$12**     **falafel bowl (gf)**  
cherry tomato, avocado, goat cheese, cucumber, beet cashew  
dip, zaatar dressing, parsley
- \$9**     **bacon and egg roll**  
caramelized onions, arugula, smokey bbq sauce served on  
ciabatta
- \$3**     *add avocado*
- \$10**     **avocado toast**  
goat cheese, tomato, micro basil, toasted pepitas, sourdough  
toast w/ herb oil
- \$2**     *add poached egg*
- PASTRIES**
- \$35**     house-made banana bread loaf (gf)  
(approx 10 slices)
- \$3.5**     almond crossiant, chocolate crossiant, butter crossiant



# DRINKS

## COFFEE

- \$24 **hot coffee**  
*12 servings of 6oz cups*
- \$15 **cold brew**  
*6 servings of 6oz cups*

## WELLNESS DRINKS

- \$24 **iced matcha**  
*6 servings of 6oz cups*
- \$24 **iced chai**  
*6 servings of 6oz cups*

## ICED TEA

- \$22 **iced tangerine ginger tea ( unsweetned )**  
*6 servings of 6oz cups*
- \$22 **iced black tea ( unsweetned )**  
*6 servings of 6oz cups*
- \$22 **iced jasmine green tea ( unsweetned )**  
*6 servings of 6oz cups*

## JUICE

- \$15 **orange juice**  
*6 servings of 6oz cups*
- \$15 **grapefruit juice**  
*6 servings of 6oz cups*

## MILK OPTIONS

- \$4 **whole milk**  
*1 gallon*
- \$5 **almond milk**  
*32 fl oz carton*
- \$6.5 **oat milk**  
*32 fl oz carton*
- \$5 **soy milk**  
*32 fl oz carton*



**BANTER**  
YOUR LOCAL

THANK - YOU | SEE YOU SOON

