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CATERING MENU

Fall 2024 NY & NJ



BREAKFAST

BREAKFAST

minimum: 3 persons | each package includes seasonal sliced fruit and berry platter.
beverages include coffee, water, and tea service.

Classic Breakfast | \$21 per person

soft scrambled eggs, pork bacon, turkey
sausage & breakfast potatoes
*egg whites available upon request

Sunrise Sandwich Buffet

Choose 3 for \$20 per person

fried egg & american cheese on brioche

applewood smoked bacon, fried egg &
cheddar on brioche

scrambled egg, chorizo, grilled butternut
squash on brioche

egg white, turkey sausage, spinach & swiss,
whole wheat wrap

egg white, feta, tomato, spinach on whole
wheat wrap

Smashed avocado, vegan sausage patty,
roasted tomato, alfalfa sprouts, sriracha
sauce on whole wheat wrap (V)

Warm Breakfast Frittata

Choose 3 for \$20 per person

included items: choice of bacon (pork or
turkey) & breakfast potatoes

spinach, shiitake mushrooms, goat
cheese & scallions

roasted yellow tomatoes, fontina cheese,
red onion, parsley

sauteed kale, sweet potato, smoked
gouda & egg whites

turkey, sauteed peppers, chives &
cheddar cheese



Continental | \$18 per person

assortment of seasonal muffins, croissants,
scones, danish & bagels. assorted jams,
jellies, butter, cream cheese

Build Your Own Parfait | \$15 per person

choice of greek yogurt: plain, vanilla
choice of sweeteners: honey, agave, maple syrup
choice of toppings: fresh fruit, house-made
granola, toasted coconut, toasted slivered
almonds, chia seeds, bananas

add seasonal harvest toppings for \$2 more per
person

A LA CARTE ENHANCEMENTS

Assorted Breakfast Pastries | \$6 per person

assortment of mini muffins, scones, pastries,
bagels, cream cheese, butter & jams

Seasonal Sliced Fruit & Berry Platter

small platter (feeds 5-10) \$35

large platter (feeds 15-20) \$65

Sunrise Salad Parfait | \$6 per person

tricolored quinoa, hard cooked eggs, diced
avocado, pickled red onion, black olives,
tomatoes & honey lemon vinaigrette

*vegan option available

Yogurt Parfaits | \$6 per person

greek yogurt, honey, granola, with mixed berries

greek yogurt, granola, roasted apples & chia
seeds

Overnight Apple Oat Parfaits | \$6 per person

oats soaked in almond milk, roasted apples,
almonds, maple syrup

Healthy Start Cereal Bowls | \$3 per person

Morning Juice | \$9

fresh squeezed orange & grapefruit juice in a
carafe (serves 6-8)



BREAKFAST CONTINUED

MORNING GRAIN BOWLS

composed warm grain or cereal bowls perfect for a brunch meal.

individually priced at \$7 per bowl | add poached eggs for \$2 more per bowl

Southern Grits

cheddar cheese grits, crumbled bacon, sliced scallion, shredded cheddar cheese

Oats and Yogurt

warm steel cut oats, toasted seeds (chia, flax, sunflower & pumpkin) fresh blueberries, vanilla Greek yogurt

Salmon Barley Bowl

warm mushroom barley salad, crumbled feta, tomato, pickled red onion, smoked salmon, dill aioli

Maple and Cinnamon Quinoa

maple cinnamon spiced tri color quinoa, toasted almonds, dry fruit compote, banana

Mediterranean Bowl

steamed farro, kale, marinated grape tomatoes, avocado, lemon vinaigrette

Roasted Vegetable Wheat Bowl

bulgur wheat, roasted acorn squash, charred radicchio & dried cranberries, lemon crème fraiche dressing



A top-down view of a large white bowl filled with a variety of fresh ingredients. The bowl contains sliced grilled chicken, halved cherry tomatoes, thick slices of avocado, a pile of diced tomatoes, a portion of corn with bacon bits, and a mound of shredded cheese. Green pumpkin seeds and fresh cilantro are scattered throughout. The bowl is set on a dark blue wooden surface, with a bunch of cilantro and a whole avocado visible in the background.

LUNCH

SANDWICH PACKAGES

each sandwich package includes a salad, assorted chips, pickles, cookie & brownie platter, and cold beverage service.

gluten friendly or Kosher packages available upon request if ordered within 48 hours*

DELUXE SANDWICH PLATTER | \$18 per person

choose three sandwiches, served on wraps and sliced sourdough bread

Smoked Turkey

provolone cheese & shaved lettuce

Roast Beef

slow roasted eye round of beef, cheddar cheese, sauteed onions & shaved lettuce

Grilled Chicken

herb grilled chicken, american cheese, shaved lettuce, tomato & chipotle mayo

Black Forest Ham

swiss cheese, shaved lettuce & tomato

Tuna Salad

fresh made tuna salad with shaved lettuce, tomato, spinach wrap

Vegetarian Wrap

roasted vegetables, goat cheese, baby spinach, balsamic glaze, wheat wrap

EXECUTIVE SANDWICH PLATTER | \$22 per person

choose four sandwiches

Italian Hero

prosciutto, sweet sopresatta, capicola, fresh mozzarella, vine ripe tomatoes, arugula, red wine vinaigrette, semolina hero

Kicked Up Club

smoked breast of turkey, applewood smoked bacon, romaine lettuce, vine ripe tomatoes, stone mustard dijonaise, sourdough hero

Smoked Ham Sandwich

black forest ham, boursin cheese, fig jam, baby spinach, vine ripe tomatoes, grilled rustic square

Homage to the Fall

triple cream brie, charred butternut squash, apple butter, alfalfa sprouts on country sourdough

Shrimp Salad

new england style shrimp salad, fresh tarragon, butter lettuce, vine ripe tomatoes, butter toasted brioche roll

Shaved Beef

thinly shaved roast beef, cajun dusted frizzled onions, watercress, crumbled blue cheese, horseradish aioli, pretzel roll

Vegetarian Delight

grilled eggplant, yellow squash, red onion & peppers, hummus, crumbled feta cheese, arugula, vine ripe tomatoes, dill mayo, pita bread

Turkey Harvest

roasted turkey breast, aged cheddar cheese, pickled granny smith apples, grilled red onions, cranberry mayo, arugula, rustic hero

QUICK LUNCH SANDWICH PACKAGE

Assortment of Deluxe Sandwiches

small platter (feeds 6-8) \$60

large platter (10-12) \$90



Box the Meal for \$2 more!

SANDWICH PACKAGES CONTINUED

GOURMET SANDWICH PLATTER | \$26 per person

choose four sandwiches, includes garden salad & composed salad, pickle spears, assorted chips, cold beverage service & mini pastries for dessert

*48hr notice required to ensure items are available for service

Fried Green Tomato

sharp cheddar cheese, shaved romaine, vine ripe tomatoes, red pepper aioli, charred multigrain roll

New England Lobster Roll

poached lobster tossed with celery, red onions, dill mayo, micro parsley, butter toasted potato long roll

Pesto Almond Chicken Salad

sharp provolone cheese, roasted yellow tomatoes, butter lettuce, flaky croissant

Tuna Wrap

sesame crusted blackened tuna, Kimchi slaw, pickled fresno chili, micro cilantro, soy wasabi aioli, grilled spinach wrap

Steak Sandwich

grilled skirt steak, caramelized onions, chive whipped goat cheese, vine ripe tomato, baby kale, garlic aioli, sourdough hero

Italian Favorite

shaved mortadella, burrata cheese, sliced red grapes, black pepper aioli, shaved radicchio, herb focaccia roll



SALAD PACKAGES

includes two proteins from the list below, sliced focaccia bread, mini dessert pastries & cold beverage service. choose a third protein platter for \$6 per person.

SALAD BOWL LUNCH PACKAGE | \$20 per person

parties up to 15ppl, choose 2. parties of 16 and more may choose 3

Fall Favorite

shaved brussels sprouts, roasted butternut squash & sweet potatoes, dried cranberries, toasted pepita seeds, agave citrus dressing

(V)

Falafel Bowl

shredded romaine hearts, red cabbage, carrots, cucumbers, tomato, spiced chickpeas, crispy falafel balls, tzatziki sauce

Italian Favorite

penne pasta, charred grape tomatoes, toasted pine nuts, diced fresh mozzarella, shredded spinach, pecorino cheese, in-house made pesto

Ancient Grain Bowl

farro, tri color quinoa, roasted tomatoes, pickled red onions, baby spinach, sliced olives, breakfast radishes, red wine vinaigrette

Grecian Lentils

green and black lentils, roasted tomatoes, kalamata olives, diced english cucumbers, feta cheese, chopped spinach, pickled red onion, red wine parsley vinaigrette

Tex Mex

roasted corn, black beans, tomatoes, grilled red peppers, scallions, radishes, puffed spiced rice, cotija cheese, cilantro lime dressing

Asian Noodle

sesame lo mein noodles, stir fried vegetables, charred pineapple, orange ginger gochujang dressing

PROTEINS Choose 2

oven roasted herbed salmon

rosemary and garlic grilled jumbo shrimp

grilled flank steak with chive oil

herb grilled breast of chicken

panko and herb fried chicken

sweet and sour roasted tofu



HOT ENTREE

minimum of 10 persons

Specialized menus available upon request

DELUXE ENTREE PACKAGE | \$28 per person

choice of one entrée (chicken, fish, beef, pork or pasta)

chef's choice of starch & seasonal vegetables

green garden salad, two dressings / assorted dinner rolls with butter

cookie & brownie platter / cold beverage service

EXECUTIVE ENTREE PACKAGE | \$32 per person

choice of two entrees (chicken, fish, beef, pork or pasta)

chef's choice of starch & seasonal vegetables

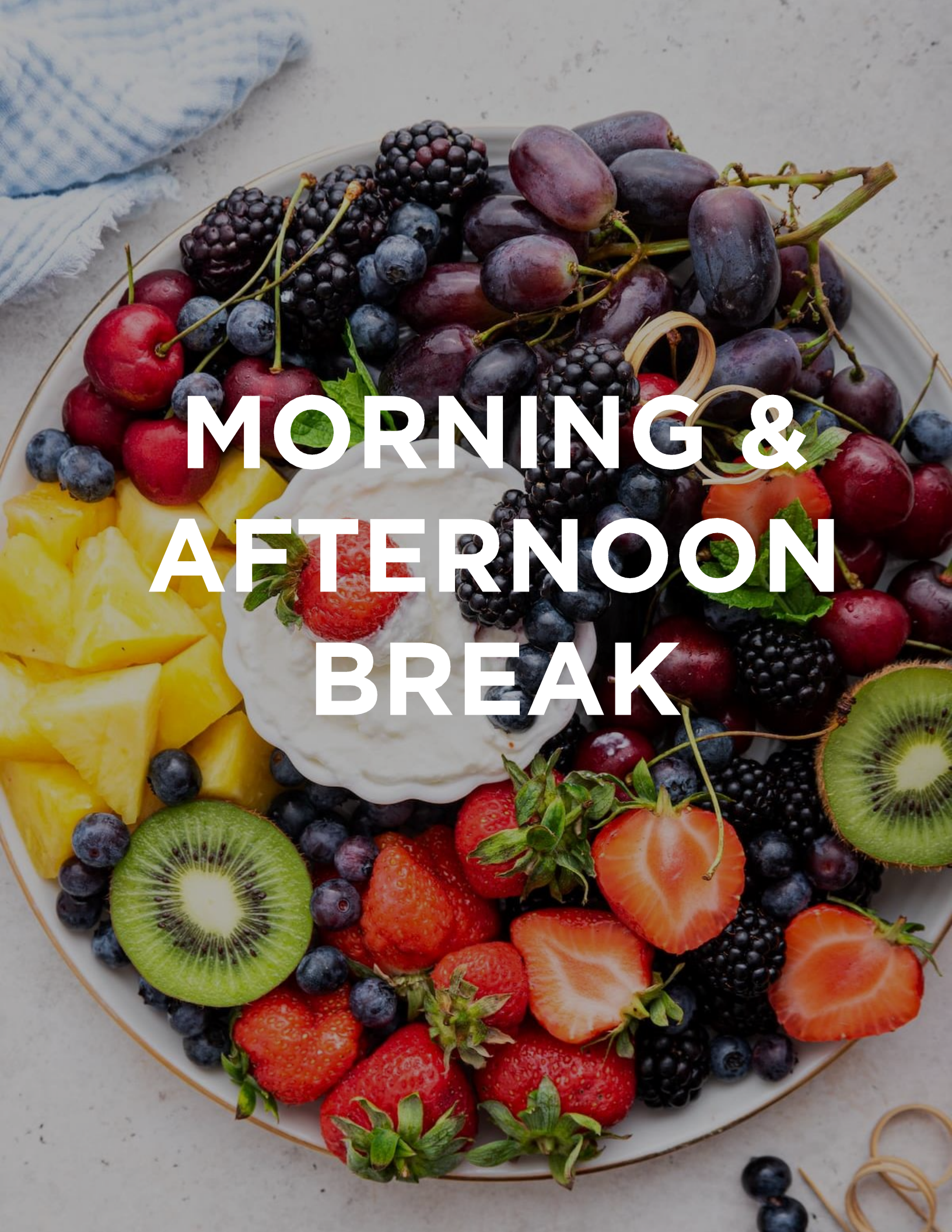
green garden salad & chef's specialty salad of the day

assorted dinner rolls with butter

mini dessert pastries / cold beverage service

Specialty themed lunches are also available upon request. Options available: Mexican/Latin, Italian, Backyard BBQ, Pan Asian, Luau, Tailgate please reach out to the catering department with any questions or dietary requirements
***a minimum of 48 hours notice is needed to effectively run these events**





MORNING & AFTERNOON BREAK

QUICK BITES

entertain clients and team members with quick and easy snacks to nosh on reach out to our catering department and ask about combo platters!

AM Break

Fruit Kebabs | \$3 per Kebab (minimum of 6)

vanilla honey yogurt dip

English Scones, Clotted Cream & Jam

small platter (6 scones) \$20

large platter (12 scones) \$35

Coffee & Donuts | \$35

box of joe (10 cups) and a dozen assorted donuts

includes cups, sugar and creamers

PM Break

SWEET

Milk & Cookies | \$6 per person

enjoy fresh baked cookies and brownies with your choice of milk to dip them in!

*reach out to the catering department for specific dietary restrictions!

Oreo Chocolate Mousse Parfait

\$4 per parfait

Mini Cupcake Platter | \$25

12 mini cupcakes with various flavors

Dry Fruit And Nut Trail Mix | \$12

feeds 6-8 people-ask for chex mix for a savory option

Deviled Egg Platter

small (10 halves) \$12

large (20 halves) \$20

BLT Pinwheels

applewood bacon, shredded lettuce, diced tomato, chipotle mayo, whole wheat toast

small platter (feeds 6-8) \$20

large platter (feeds 10-12) \$35

SAVORY

Assorted Tea Sandwiches

cucumber, dill & cream cheese

chive & egg salad

cranberry & chicken salad

small platter (feeds 6-8) \$30

large platter (feeds 10-12) \$45

Ricotta Toast | \$6 per person

grilled sourdough, whipped ricotta, prosciutto di parma, roasted tomatoes

*ask the catering department for dairy & meat free options

Assorted Vegetable Crudit  Platter

fresh sliced vegetables served with ranch dressing

small platter (feeds 6-8) \$15

large platter (feeds 10-12) \$25

Roasted Red Pepper Hummus

fresh spiced pita chips

small platter (feeds 6-8) \$18

large platter (feeds 10-12) \$28

Grilled Chicken Caesar Pinwheels

small platter (feeds 6-8) \$20

large platter (feeds 10-12) \$35



DESSERTS & BEVERAGES



DESSERTS

Assorted Cookie Platter | \$4 per person

chocolate chip, sugar, white chocolate macadamia nut, oatmeal raisin

Double Chocolate Brownies | \$7 per person

Dark Chocolate Covered Fruit | \$10 per person

strawberries, bananas & pineapple

Assorted Mini-italian Pastries | \$12 per person

cannoli, tiramisu, sfogliatelle, baba a rhum, cassata Siciliana, etc.

Assorted Dessert Bars | \$5 per person

lemon, raspberry, cheesecake

Assorted French Macarons Platter

\$5 per person

Assorted Petit Fours | \$5 per person



BEVERAGES



Hot Beverage Service | \$6 per person

regular coffee & decaf, assorted letterbox tea

Cold Beverage Service | \$5 per person

water and assorted sodas

Agua Fresca

fruit infused water served in a dispenser

small (serves up to 10) \$15

large (serves up to 30) \$30

Freshly Squeezed Juice | \$9

orange and grapefruit juice served in individual carafes that serve 6-8 people

Iced Tea

sweetened or unsweetened, served in a dispenser

small (serves up to 10) \$20

large (serves up to 30) \$45



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Events & Receptions

Fall-Winter 2024

The background of the image shows three glasses filled with an amber-colored liquid. The top-right glass contains a large ice cube and a slice of citrus fruit. The bottom-right glass features a large ice cube and a sprig of rosemary. The left glass is partially visible and also contains ice and herbs. The text 'RECEPTION PACKAGES' is centered over the middle of the image in a large, white, bold, sans-serif font.

RECEPTION PACKAGES

Passed Hors D 'Oeuvre's

choice of 4 Hors D'oeuvre's: \$28 per person or Choice of 6 for \$40 per person
add beer & wine: \$15 per person (+\$10 for liquor add on)

Vegetarian:

or \$3.50 per piece (20 piece minimum)

wild mushroom whipped goat cheese
bruschetta, herb oil

cacio e pepe arancini, pecorino fonduta

crispy portobello mushroom slider, pickled
carrot slaw, sriracha aioli on a kings Hawaiian
bun

sicilian eggplant caponata, phyllo cup, ricotta
salata

fire roasted vegetable empanada, avocado
tomatillo salsa verde

edamame & vegetable dumplings, black vinegar
ginger sauce

Meat & Poultry:

or \$6.25 per piece (20 piece minimum)

bulgogi beef spring roll, korean ketchup

wagyu beef brocheta, traditional mole sauce

traditional sicilian meatball, basil tomato
passata, ricotta salata

maple glazed pork belly, toasted pecan
crunch, pickled radish, cilantro, bao bun

mini chicken pot pie

tandoori tikka kabob, sweet tamarind chutney

traditional pulled chicken arepa, queso fresco,
avocado crema

Seafood:

or \$5.50 per piece (20 piece minimum)

spicy salmon taco, avocado crema, black tobiko,
micro cilantro

sesame crusted tuna, sweet & sour pickled
persimmons, wonton crisp, wasabi aioli

new england lobster roll, brioche bun, micro
celery **MP***

maryland crab cake, lemon & dill aioli

jumbo shrimp cocktail, cocktail sauce

scallop ceviche, fresno chiles, cilantro & grapefruit
gremolata

Classic Favorites:

or \$4.00 per piece (20 piece minimum)

buttermilk fried chicken & waffles, hot honey
drizzle

everything spiced pigs in a blanket, spicy
mustard

three cheese mac & cheese bites, chive cream

traditional spanakopita, tzatziki sauce

caprese skewer, balsamic basil oil

mini quiche, ham & cheese and cheese &
broccoli

beef wellington, horseradish cream, glazed
cippolini onion

***MP-call catering department for pricing**

Display Platters & Theme Stations

add a specialty platter to any event or order a la carte for a pop-up event!
call us for pricing and any items you want to do!

Artisanal Cheese Board:

chefs selection of domestic & imported cheeses served with assorted dried fruits, grapes, Membrillo (Quince Paste), grape tomatoes honey, toasted nuts & crackers
small (10-15 ppl) \$60
medium (20-30 ppl) \$100
large (50+) \$175
add sliced Italian meats \$25 per platter

Italian Inspired Antipasto-Charcuterie Display:

cured meats:
prosciutto di parma, soppressata, capicola, bresaola, mortadella, dry sausage
served with:
ciliegine mozzarella, parmesan cheese chunks, heirloom grape tomatoes, assorted cured olives, aged balsamic vinegar, rosemary focaccia, bread sticks
small (10-15 ppl) \$120
medium (20-30 ppl) \$200
large (50+) \$325

Crudit  Platter:

Assortment of fresh cut vegetables: English Cucumber, Carrots, Asparagus, Tri Color Bell Peppers, Zucchini, Fennel, Heirloom Tomatoes
Served with: Traditional Hummus, Roasted Garlic Hummus, Green Goddess Dressing, In-House Made Ranch
small (10-15 ppl) \$30
medium (20-30 ppl) \$70
large (50+) \$120



Carving Station | MP*

choice of two proteins that are carved in front of your guests. served with appropriate sauce and one side
please call catering team to ask about protein and side options



Pasta Bar | \$25 per person

choice of two pastas, with assorted sauces, garlic bread, and appropriate toppings
add ons available
please call catering team to ask about protein and side options



