

CATERING MENU



BREAKFAST SERVICE

As the most important meal of the day, our various breakfast catering menus give our guests the opportunity to pick the selection of items that best fits their needs such as a combination of hot breakfast sandwiches & ambient bites.



ESSENTIAL BREAKFAST

CONTINENTAL

minimum 8 guests

Breakfast Basket: Bagels, Scone,
Muffin
Cream Cheese, Butter & Preserves
Coffee & Tea Service

CONFERENCE

minimum 8 guests

Breakfast Basket: Bagels, Artisan
Bread, Scones, Muffins, Preserves,
Cream Cheese
Fresh Fruit & Berries
Yogurt & Granola
Coffee & Tea Service, Orange Juice

CAGE-FREE EGGWICHES

Egg whites available
upon request
minimum 8 guests

Ham, Egg & Swiss Cheese on
Croissant
Egg, Sausage Patty & Cheese on
English Muffin
Scrambled Egg Burrito with Peppers,
Onion, Jack Cheese & Salsa
Coffee & Tea Service



INSPIRED BREAKFAST

BETTER FOR YOU

minimum 8 guests

Artisan Whole Grain Bread, Peanut Butter

Egg White Frittata with Spinach & Mushroom

Wheatberry Breakfast Salad, Chopped Kale, Strawberries & Almond

Fresh Fruit & Berries

Coffee & Tea Service, Orange Juice

HOT BREAKFAST

minimum 10 guests

Baked Frittata with Broccoli, Onion & Cheddar

Rustic Breakfast Potatoes

Smoked Bacon & Turkey Sausage

Fresh Fruit & Berries

Bagels, Assorted Danish, Scones, Muffins, Preserves, Cream Cheese

Coffee & Tea Service

Add Ons:

Brioche French Toast

Buttermilk Pancakes

Egg White Baked Frittata with Broccoli, Onion & Cheddar

A LA CARTE

Bakery Basket

Beverage & Snack Morning Break

Coffee & Tea Service

Granola Bars, Fruit & Nut Bars

Bananas & Seasonal Whole Fruit

Whole Fresh Fruit

Hard Boiled Eggs

Individual Yogurt Cups

Yogurt Granola Parfaits

Fresh Fruit Smoothies

Fresh Fruit Cups

Cereal Cup & Milk

Fresh Fruit & Berries Tray

Yogurt Loaves

Fresh Squeezed Orange Juice

Coffee & Tea Service

Bottled Water

Mini Donuts

LUNCH SERVICE

For lunch we offer everything from simple sandwiches to market salads, to themed room-temperature & hot lunch selections. Available in complete packages, customizable lunches & add-ons to elevate your mid-day event.



SANDWICH PACKAGES

CONFERENCE

minimum 8 guests

3 Daily Selections of
Featured Sandwiches
Signature Chopped Salad
Chips & Pretzels
Dessert Tray
Soft Drinks

EXECUTIVE

minimum 8 guests

3 Daily Selections of
Featured Sandwiches
Signature Chopped Salad
Side Salad & Fresh Fruit Salad
Chips & Pretzels
Dessert Tray
Soft Drinks

DELI LUNCHEON

minimum 8 guests

Tuna Salad, Chicken Salad, Egg Salad,
Sliced Ham, Turkey, Swiss, Cheddar
Artisanal Bread Basket
Served with Mesclun Greens
Choice of Pasta Salad, Potato Salad or
Cole Slaw
Bags of Potato Chips or Pretzels
Cookies & Brownies
Fresh Fruit Platter
Condiment Tray
Assorted Soda

SANDWICH TRAY

minimum 8 guests

3 Daily Selections of
Classic Sandwiches
Chips & Pretzels

BOXED LUNCH

minimum 8 guests

Sandwich Selection from Featured
Sandwiches or Chefs Choice
Potato Chips, Cookie, Whole Fruit
Condiments
Bottled Water

ADD ONS

Daily Soup
Individual Side Green Salad
Additional Salads:
Potato, Pasta, Coleslaw, Caesar

*Kosher sandwiches & salads are available upon
request with 72-hour notice.

While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur.
If you have a food allergy, please contact us in advance.



SELECTION OF SANDWICHES

MEAT & POULTRY

Chicken Milanese, Baby Arugula, Beefsteak Tomato, Lemon Aioli, Parmesano Regiatto

Roast Beef, Caramelized Bacon & Onion, Winter Ale Mustard

Ham, Sopressata, Prosciutto, Mozzarella, Olive Relish, Arugula

Southwest Turkey, Black Bean Spread, Jalapeno, Cotija Cheese

Crispy Chicken, Pickle, Chili Jam, Shredded Red Cabbage Slaw

Roasted Tenderloin of Beef, Pickled Red Onion, Horseradish Crème

Black Forrest Ham, Fontina, Mesclun Mix, Sundried Tomato Puree

Turkey, Whipped Brie, Watercress, Walnut Raisin Roll

Blackened Chicken, Pepperjack Cheese, Avocado Wrap

Roast Beef, Fontina, Arugula, Roasted Peppers, Balsamic Vinaigrette

Cranberry Chicken Salad, Celery, Almonds, Lettuce

Turkey, Swiss, Apple Slaw, Thousand Island Dressing

Teriyaki Roasted Pork, Sesame Mayo, Watercress, Crushed Edamame

Pastrami, Swiss, Grain Mustard

Buffalo Chicken Wrap, Carrot & Celery Slaw, Blue Cheese Dressing

VEGETARIAN

Mozzarella, Tomato, Arugula, Ciabatta

Grilled Portobello Mushroom, Roasted Red Peppers, Fontina, Olive Tapenade, Wrap

Pesto Grilled Vegetables, Goat Cheese, Sundried Tomato Puree

Eggplant Milanese, Provolone, Roasted Tomato

Roasted Vegetables, Hummus

Eggplant, Roasted Peppers, Fresh Basil, Balsamic Serum

SEAFOOD

Grilled Shrimp Salad, Grilled Artichokes, Mesclun

Classic Tuna Salad

Salmon Salad, Lemon, Capers

LUNCH BUFFETS

The following packages are designed to be served buffet style. We've included two different package levels, Essential & Inspired to provide a variety of options.

Allergen Friendly menus are available upon request. Please let your coordinator know of any specific requirements when booking.

Please note we are not an allergen-free facility





LUNCH BUFFETS

Minimum 10 guests | Includes: Rolls & Artisan Breads, Dessert Tray, Fresh Fruit Salad, Soft Drinks

SALADS

Choose One

Mixed Greens Salad, Balsamic Vinaigrette

Classic Caesar Salad

Baby Spinach, Golden Raisins, Goat Cheese, Raspberry Vinaigrette

Iceberg, Blue Cheese Red Onion, Cherry Tomato, Buttermilk Ranch Dressing

Crisp Red Oak & Lolla Rossa Lettuce Topped with Cabernet Poached Pears
Balsamic Vinaigrette

Roast Beef, Caramelized Onions, Horseradish Aioli, Lettuce, Tomatoes

Turkey BLT, Wrap

Prosciutto, Mozzarella, Roasted Red Peppers

ANTIPASTI

Choose Two

Cucumber, Chickpeas, Red Pepper, Tomatoes, Chopped Herbs, Feta Cheese

Lentil, Spinach, Red Onion, Dried Cherries, Citrus Vinaigrette

Beets, Barley, Haricot Vert, Roasted Garlic Vinaigrette

Vegetables, Lemon Thyme Dressing Tri Color Orzo, Peas, Parsley, Saffron Dressing

Maple-Roasted Tri-Color Heirloom Carrots, Roasted Delicata Squash

Broccoli Rabe, Roasted Garlic

Rice Noodles, Bok Choy, Peppers, Cilantro, Curry Dressing

Ginger Roasted Cauliflower, Golden Raisin, Almonds

Shaved Fennel, Orange Salad

Sweet & Spicy Sweet potato, Arugula, Pearl Onions, Caramelized Fennels

Jerk Seasoned Roasted Acorn Squash, Balsamic Fig Glaze

Roasted Brussels Sprouts, Toasted Pine Nuts, Shaved Parmesan, Meyer
lemon Vinaigrette

ENTREES

Choose Two

Seared Atlantic Salmon, Pearl Couscous, Roasted Vegetables, Maple
Chipotle

Roasted Salmon, Red Rice, Harissa Aioli

Grilled Teriyaki Salmon, Bok Choy Ginger, Green Onions

Shrimp Cobb Salad Lemon & Herb

Roasted Sirloin of Beef, Mushroom Rosemary, Cipollini Onions

5 Spice Pork Tenderloin, Shiitake & Charred Scallions, Mango Chili Sauce

Lemon Chicken, Marinated Olives, Feta

Chicken Milanese, Baby Arugula, Green Market Vegetables, Oven Dried
Tomato Vinaigrette

Peppercorn Beef Tenderloin, Roasted Shiitake Mushrooms, Green Onion

Teriyaki Glaze Herb Grilled Flank Steak, Roasted Fingerling Potatoes,
Zucchini & Red Peppers

Grilled Chicken Breast, Sautéed Brussels Sprouts, Roasted Red Pepper,
Apple Mustard Vinaigrette

Sautéed Chicken Breast, Capers, Parsley, Lemon Sauce

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HOT LUNCH BUFFETS

Minimum 10 guests | Includes: Rolls & Artisan Breads, Dessert Tray, Fresh Fruit Salad, Soft Drinks

ITALIAN

Chicken Cacciatore
Grilled Eggplant Rollatini with Spinach & Ricotta, Crushed Tomato
Penne, Zucchini, Basil, Peas, Olive Oil
Marinated Artichokes, Capers, Onion
Arugula, Radicchio & Endive Salad, Shaved Parmesan

KOREAN

Bulgogi Grilled Beef Tenderloin
Spicy Fried Chicken Sliders, Ssamjang Sauce, Spicy Slaw, Pickle, Potato Roll
Japchae - Clear Noodles, Mushroom, Carrot, Kale, Sesame Dressing
Marinated Cucumber Salad, Watercress, Red Chilies
Green Beans & Agedashi Tofu, Soy Dressing
Wilted Bok Choy, Scallion, Sesame Seeds

TAQUERIA

Chipotle Chicken, Pork Adobo, Cumin Braised Mushroom
Corn Tortillas, Flour Tortillas
Pico de Gallo, Salsa Verde, Guacamole
Frijoles de la Ola
Cilantro Lime Rice
Tomato, Sour Cream, Shredded Cheddar & Cotija Cheese
Shredded Lettuce, Tomato, Green Onion, Radish

LATIN AMERICA

Garlic Mojo Roasted Chicken
Herb Cumin Roasted Pork Tenderloin, Pickle Red Onions
Yellow Rice
Red Bean Stewed
Cucumber, Tomato, Avocado, Red Onions, Red Wine Vinaigrette Dressing
Latin Tuna Macaroni Salad

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PIZZA PARTY

Minimum 8 guests. 2 Slices per guest. 48 hour notice required.

PIZZA PARTY

Traditional New York City Style Pizza

LOCAL PARTNERS

Bravo Pizza

NY Pizza Suprema

Bravo Kosher Pizza

ADD ONS

Cold Beverage Service

House Caesar Salad

Signature Chopped Salad

Dessert Tray

2 Slices per guest, unless specified otherwise. Start time of catered pizza events will take place after 12pm based on local partner delivery schedules. Specialty pies, gluten free, whole wheat pizza available upon request; Specialty pricing does apply.

KOSHER

Minimum 8 guest. 72 hour notice required.

KOSHER LUNCH BUFFET

Three Course Buffet

Salad, Entree, Starch & Vegetable

Sides

Choice of Dessert or Fruit Platter

Beef available for an additional charge

SIDE PLATTERS

Kosher menu available upon request

Four Course Buffet

Hummus & Pita Platter

Crudité's Platter

Gourmet Cheese & Cracker Platter

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PLATED

Minimum 10 guests | Lunch and Dinner menus created by our Executive Chef featuring seasonal ingredients. Please contact the catering department to discuss your next event.

THREE-COURSE PLATED LUNCH

Includes:

La Colombe coffee & selection of teas, iced tea, sparkling & still water

An assortment of dinner rolls & butter

*Choice of main course available at an additional \$10 per person

THREE-COURSE PLATED DINNER

Menu created by our executive chef featuring seasonal ingredients

Please contact the catering department to discuss your next event

Includes:

La Colombe coffee & selection of teas, iced tea, sparkling & still water

House Wine & Beer

An assortment of dinner rolls & butter

*Choice of main course available at an additional \$10 per person



AFTERNOON BREAKS

BEVERAGE & SNACK BREAK

Dessert Tray
Fresh Fruit & Berries
Coffee & Tea Service
Soda

GRAZE

Kettle Potato Chips
White Cheddar Popcorn
Pretzels
Trail Mix

NUT & FRUIT BAZAAR

Cashews & Almonds
Dried Fruit Selection

SWEET & SALTY

Granola & Fruit & Nut Bars
Individual Candy Bars
Roasted Peanuts

VEGETABLE CRUDITÉS

Seasonal Crudités Batons & Cherry Tomato Skewers
Basil Dressing, Ranch Dip

MEZZE

Hummus & Baba Ghanoush
Pita Chips & Olives

CHEESE BOARD

Cheeses
Crackers & Flatbreads
Grapes

TAKEOUT

Vegetable Spring Rolls
Sweet Chili Sauce
Thai Noodle Vegetable Salad in Takeout Box
Steamed Pork Buns

PUB

Memphis BBQ Boneless Chicken Wings
Crisp Chicken Tenders, Spicy Ketchup
Beef Burger Sliders, Jack Cheese & Grilled Onion

ADD ONS

Dessert Tray
Coffee & Tea Service
Soda Cans
Agua Fresca
Bottled Water
Bottled Iced Tea
Energy Drink
Chocolate/Fruit Tart

NYT Branded Cookie (72 hr notice)
Assorted Mini Cupcake
Hotel Size Cup Cake
Chocolate
Covered Strawberries
Italian Mini Pastries

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STATIONARY BUFFETS

Minimum 10 guests

TAPAS

Chicken Pinchos with Rosemary
Garlic Shrimp Tapas on Toasted Bread, Green Sauce
Piquillo Pepper Torta Espanola
Grilled Octopus, Potato & Chickpeas
Spanish Cheeses & Chorizo Selection
Pa amb Tomàquet
Corn Ribs, Paprika, Garlic, Cilantro, Feta, Creamy Siracha Dipping Sauce

ITALIAN ANTIPASTI TABLE

Prosciutto, Salami, Soppressata
Fresh Mozzarella Roasted Tomato & Basil
Marinated Calamari, Fennel & Shrimp Salad, Zucchini, Parsley, Roasted Peppers, Marinated
Mushrooms, Eggplant Caponata, Sliced Italian Breads, Herb Focaccia

CROSTINI TABLE

Grilled Focaccia, Toasted Baguette, Toasted Pita, Flatbread
Asparagus, Kale, Ricotta
Garlic Hummus, Baba Ghanoush, Olive Tapenade, Tomato Basil Relish, Spiced Nuts

ARTISAN CHEESE TABLE

Imported & Domestic Artisan Cheeses
Grapes, Dried Fruits, Nuts, Honey, Jams
Sliced Baguettes, Flatbreads, Lavosh

FINGER FOODS

Choose four

Assorted Mini Quiche
Chicken Empanadas
Cocktail Franks, Deli Mustard
Spanakopita, Tzatziki Sauce
Vegetable Samosas
Buffalo Wings, Blue Cheese Dressing
Mini Sliders
Mini Crab Cakes
Mini Lobster Rolls (additional)
Vegetable Spring Rolls, Sweet Chili Sauce
Mushroom, Cheddar Jack Quesadilla
Chicken or Shrimp Dumplings

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RECEPTIONS

OPTION 1: STATIONARY + FULL BAR

OPTION 2: STATIONARY, PASSED + FULL BAR

FULL BAR

Premium Liquor, House Red & White Wine, Imported & Domestic Beer, Sodas, Juice & Water

STATIONARY FOOD

Assorted Cheese Selections, Fresh Fruit, Dried Fruit, Crackers
Tri-Color Corn Tortilla Chips, Pico De Gallo, Spiced Queso Crema
Vegetable Crudités, Offered with Buttermilk Ranch Dip, Parmesan Pesto

RECEPTION ADD ONS

SALUMERIA & BRUSCHETTA TABLE

Sliced Cured Italian Meats & Cheeses
Grilled Squash, Marinated Artichokes,
Parmesan Crusted Tomatoes,
Marinated Olives, Pickled Vegetable
Herbed Ricotta Cheese, Marinated
Tomato & Basil
Focaccia, Bruschetta Bread, Grissini,
Extra Virgin Olive Oil, Aged Balsamic

GUACAMOLE BAR

Traditional Guacamole, Chipotle
Corn
Guacamole & Smoked Shrimp
Guacamole
Tomato Salsa, Salsa Verde
Tortilla Chips & Plantain Chips

ASIAN TABLE

Assorted Steamed Dumplings
Vegetarian Spring Rolls
Chicken & Beef Skewers
Asian Style Dipping Sauces
Virgin Olive Oil, Aged Balsamic

CELEBRATION CAKES

72 Hour Notice

Fillings Include:
Chocolate Mousse, Blackout Pudding,
Raspberry, Cherry, Peach, Blueberry,
Strawberry, Pineapple, Custard, Lemon
Fudge, Apricot
7" Cake (Between 6-10 Servings)
10" Cake (Between 15-20 Servings)
¼ Sheet Cake (Between 25-35 Servings)
½ Sheet Cake (Between 35-50 Servings)
Full Sheet Cake (Between 50-100 Servings)
Custom Logos Available Please Inquire With
the Catering Department for More Details

PASSED HORS D'OEUVRES

ONE HOUR PASSED, CHOICE OF 6

TWO HOURS PASSED, CHOICE OF 6

VEGETARIAN

Summer Tomato Bruschetta, Crostini,
Balsamic Glaze, Micro Arugula

Vegetable Spring Rolls, Sweet Chili Sauce

Truffle Mac & Cheese Bites

Spanakopita

Potato Samosa, Cilantro Mango Chutney

Wild Mushroom Puff Pastry Tart

MEAT & POULTRY

Mini Chicken Empanada, Avocado Relish

Beef Sliders, Aged Cheddar, Tomato Jam,
Micro Arugula

Beef Frank, Puff Pastry, Spicy Mustard

Mini Chicken Parm Bites

Mesquite BBQ Pulled Pork Slider,
Cabbage Slaw

Mini Beef Empanada, Lime Crema

Pepper Crusted Beef Tenderloin, Brioche
Crostini, Tomato

SEAFOOD & FISH

Mini Crab Cakes, Lemon Chili Remoulade

Shrimp Cocktail, Lime Cocktail Sauce

Smoked Salmon, Cucumber, Dill Crème
Sauce, Pumpernickel

Steamed Shrimp Dim Sun, Green Onion
Soy Sauce

California Sushi Rolls, Soy Dipping Sauce

Lobster & Roasted Corn Cake, Romesco
Sauce

Mini New England Lobster Roll

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BOOKING PROTOCOL

Items are only available on the 15th Floor Conference Center.

Please allow 24-48 hour notice on all orders.

Pricing does not include staffing & rental costs. Cost will be determined by the Catering Department upon confirmation of the size & nature of your event.

Kosher meals can be provided upon request within 48 hour notice.

Upgraded or special ordered rental equipment (linen & china) are available at an additional cost. Delivery charges may apply.

Weekend Events will incur additional charges based on the nature of the event.

Custom catering event menus available upon request.

Please consult with our event coordinator

Please be advised of our 24 hour cancellation policy on all orders.

Last minute requests can be accommodated depending on the menu & may be chef's choice pending selections.

All orders are subject to 8.875% NYS Sales Tax.

CONTACT

Please Contact the Catering Department for any special catering needs.

conference.center@nytimes.com

646.428.2222

