

CATERING MENU



Fall &
Winter 2025



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 & ambient bites.



ESSENTIAL BREAKFAST

Served with Coffee & Tea

CONTINENTAL

Breakfast Basket: Bagels & Assorted
Breakfast Pastries
Fresh Fruit & Berries
Cream Cheese, Butter & Preserves

CONFERENCE

Breakfast Basket: Bagels & Assorted Breakfast
Pastries
Cream Cheese, Butter & Preserves
Fresh Fruit & Berries
Individual Yogurt Cups
Orange Juice

CAGE-FREE EGGWICHES+

Ham, Egg & Swiss Cheese on Croissant
Egg, Sausage Patty & Cheese on English Muffin
Scrambled Egg Burrito with Peppers, Onion, Jack
Cheese & Salsa
Scrambled Egg Whites with Spinach, Feta, &
Sundried Tomato

Egg whites available upon request

A LA CARTE ADD ONS

Cinnamon Overnight Oats
Coconut Chia Seed Pudding
Avocado Toast
Smoked Salmon
Bakery Basket
Hard Boiled Eggs *2per guest*
Individual Yogurt Cups
Yogurt Granola Parfaits
Fresh Fruit Smoothies
Cereal Cup & Milk
Fresh Fruit & Berries Tray
Yogurt Loaves
Fresh Squeezed Orange Juice
Coffee & Tea Service
Bottled Water



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INSPIRED BREAKFAST

Served with Coffee & Tea

CLASSIC BREAKFAST

Served with Miniature Bagels, Cream Cheese & Butter

Choice of Two:

Scrambled Eggs | Scrambled Egg Burrito with Peppers, Onion, Jack Cheese & Salsa | Seasonal Egg White Frittata Bites

Choice of Two:

Bacon | Chicken Apple Sausage | Turkey Sausage Patty | Vegetarian Sausage

Choice of One:

Hash Browns | Breakfast Potatoes | Tater Tots | Sauteed Spinach

Choice of One:

Brioche French Toast
Buttermilk Pancakes

Fresh Fruit & Berries

Orange Juice

TOAST BAR

Grilled Sourdough

Avocado Mash

Nova Spread, Capers, Sliced Cucumbers

Hummus with Marinated Chickpeas & Sweet Peppers

Nut Butter with Fresh Berries

BETTER FOR YOU

Avocado Toast

Cinnamon Overnight Oats

Egg White Frittata with Spinach & Mushroom

Wheatberry Breakfast Salad, Chopped Kale, Strawberries & Almonds

Fresh Fruit & Berries

Orange Juice

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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

CLASSICS

3 Daily Selections of Featured Sandwiches
Classic Mixed Greens Salad
Chips & Pretzels
Dessert Tray
Soft Drinks

EXECUTIVE

3 Daily Selections of Featured Sandwiches
Greens Salad
Composed Grain Salad
Fresh Fruit Salad
Chips & Pretzels
Dessert Tray
Soft Drinks

SANDWICH TRAY

3 Daily Selections of Chef's Choice Sandwiches
Chips & Pretzels

BOXED LUNCH

Sandwich Selection from Featured Sandwiches
Potato Chips
Cookie
Whole Fruit
Condiments
Bottled Water

ADD ONS

Greens Salad
Grain Salad
Pasta Salad
Chef's Choice Soup
Seasonal Fruit & Berries

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

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SELECTION OF SANDWICHES

MEAT & POULTRY

Roast Beef, Caramelized Bacon & Onion, Winter Ale Mustard

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

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

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

Blackened Chicken, Pepperjack Cheese, Avocado Wrap

Cranberry Chicken Salad, Celery, Almonds

Turkey, Swiss, Apple Slaw, Thousand Island Dressing

Pastrami, Swiss, Grain Mustard

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

VEGETARIAN

Mozzarella, Tomato, Arugula, Ciabatta

Pesto Grilled Vegetables, Goat Cheese, Sundried Tomato

Puree Roasted Vegetables, Hummus

Eggplant, Roasted Peppers, Fresh Basil, Romesco Sauce

FROM THE SEA

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.

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



LUNCH BUFFETS

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

SALADS

Choose One

Mixed Greens Salad, Balsamic

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

ANTIPASTI

Choose Two

Cucumber, Chickpeas, Red Pepper, Tomatoes, Feta Cheese

Lentil, Spinach, Red Onion, Dried Cherries, Citrus

Vinaigrette

Beets, Barley, Haricot Vert, Roasted Garlic Vinaigrette

Orzo, Peas, Parsley, Saffron Dressing

Maple-Roasted Tri-Color Heirloom Carrots

Rice Noodles, Bok Choy, Peppers, Curry

Dressing

Ginger Roasted Cauliflower, Golden Raisins, &

Almonds Orange & Shaved Fennel Salad

Sweet & Spicy Sweet Potato, Arugula, Pearl Onions

ENTREES

Choose Two

Seared Atlantic Salmon, Barley, Root Vegetable Pilaf

Roasted Salmon, Wild Rice, Green Goddess Sauce

Grilled Teriyaki Chicken, Bok Choy,

Pineapple Salsa

Shrimp Cobb Salad Lemon & Herb

Roasted Sirloin of Beef, Balsamic Glazed Cipollini Onions

Chicken, Marinated Olives, Feta

Chicken Milanese with Pomegranate Seeds, Baby Arugula, Market Vegetables, Penne, Oven Tomato Vinaigrette

Peppercorn Beef Tenderloin, Roasted Shiitake Mushrooms, Green Onion

Korean BBQ Flank Steak, Vegetable Fried Rice, Green Onion

French Cut Chicken Breast, Roasted Brussel Sprouts, Roasted Red Pepper, Apple Mustard Vinaigrette

Sautéed Chicken Breast, Capers, Parsley, Lemon Sauce

Balsamic Grilled Eggplant, Provolone, Portobello Mushroom, Roasted Tomato, Fresh Basil

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SEASONAL OFFERINGS

Maple Dijon Roasted Chicken, Butternut Squash, Brussel Sprouts

Balsamic Roast Pork Tenderloin, Apple, Shallots

Roasted Brussel Sprouts, Cinnamon Butternut Squash, Pecans, Cranberries

Cranberry Apple Pecan Wild Rice Pilaf

Maple Glazed Heirloom Carrots



GLOBAL FLAVORS

Recommended for groups of 10 or more |

Includes: Rolls & Artisan Breads, Dessert Tray, Fresh Fruit, Soft Drinks

ITALIAN

Chicken Cacciatore
Eggplant Parmesan
Pesto Pasta Primavera with Olive Oil
Marinated Artichokes, Capers, Onion
Arugula, Radicchio & Endive Salad, Shaved Parmesan

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
Sour Cream & Shredded Cheese, Shredded Lettuce, Tomato, Green Onion, Charred Corn

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

MEDITERRANEAN

Harissa Marinated Chicken with Feta
Sautéed Shrimp with Lemon, Olive, Capers, Artichokes
Orzo with Charred Tomato, Oregano, Pickled Onions
Kale, Feta, Tomato & Chickpea Skillet
Classic Greek Salad
Pistachio Romesco Hummus with Toasted Pita

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PIZZA

10 Guest Minimum |

Traditional New York City Style Pizza Sourced from Local Partners

2 Slices per guest, unless specified otherwise. Specialty pies, gluten free, whole-wheat pizza available upon request; Specialty pricing does apply.

PIZZA

Choice of 2

Traditional Cheese

Pepperoni

Margherita Pizza

White Pizza

Veggie Pizza

Served
With

Caesar Salad or Mixed Green Salad

Dessert Platter

Soft Beverages

KOSHER

72 HOURS NOTICE REQUIRED

PLEASE INQUIRE WITH THE CATERING DEPARTMENT FOR
SELECTIONS AND PRICING

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GLOBAL BOWLS

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

MEDITERRANEAN

Choice of Grilled Protein, Chickpea Salad, Cucumber, Tomato, Pickled Onion, Feta, Olives, Dill Yogurt Sauce

VIETNAMESE

Choice of Grilled Protein, Rice Noodles, Mint, Cilantro, Scallion, Cucumber, Lime, Peppers, Shredded Cabbage, Sweet Chili Sauce

SOUTHWEST

Choice of Grilled Protein, Roasted Corn, Grape Tomato, Pickled Onions, Herb Quinoa, Red Bell Pepper, Crumbled Feta Cheese, Chipotle Aioli

VEGAN VEGGIE BOWL

Miso Glazed Eggplant, Herbed Rice, Radish, Cucumbers, Edamame, Cabbage, Crispy scallions, Ginger vinaigrette

INDIAN

Choice of Grilled Protein, Biryani Rice, Tomato, Pickled Red onion, Cucumber, Crispy papadum, Hummus, Yogurt Sauce

GREEN GODDESS

Choice of Grilled Protein, Sauteed Kale, Farro, Avocado, Corn, Marinated Chickpeas, Diced Cucumber, Homemade Green Goddess Dressing



PLATED OFFERINGS

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

A seasonally inspired three-course menu curated by our Executive Chef, Alex Perez. Includes a first course, selection of 2 entrees, 1 seasonal dessert, served with soft beverages, coffee & tea.

Please share your preferences & any dietary restrictions.

SNACK & BREAK SERVICES





SNACK BREAKS

MORNING BREAK

Individual Yogurt Cups
Sliced Sweet Loaf Breads
Fruit & Berry Platter

AFTERNOON BREAK

Assorted Salty Snacks
Crudit  in Cup

GRAB & GO

Assorted Sweet & Salty
Individually Packaged Snacks
2 per person

SOMETHING SWEET

House Baked Cookies
& Brownies
Fresh Fruit & Berries

MEDITERRANEAN MEZZE

Hummus, Tzatziki & Baba
Ghanoush
Served with Pita Chips &
Crudit 

CHEESE BOARD

Artisanal Cheeses
Assorted Crackers & Flatbreads

PUB

Memphis BBQ Chicken Wings
Crispy Chicken Tenders. Assorted
Dipping Sauces
Beef Burger Sliders with Grilled
Onions, American Cheese

MEXICAN BITES

Pico de Gallo
Guacamole
Elote Corn Dip
House made tortilla chips

ADD ONS

Coffee & Tea Service
Soda Cans
Infused Water Dispenser
Still Water Dispenser
Bottled Water
Whole Fruit

Dessert Tray
NYT Branded Cookie (2 hr
notice)
Cupcakes
Chocolate Covered
Strawberries
Italian Mini Pastries

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RECEPTION SERVICES





RECEPTIONS TABLES

Minimum 25 guests
Based on a 2 Hour Reception

ASIAN TABLE

Assorted Steamed Dumplings
Vegetarian Spring Rolls
Chicken & Beef Skewers
Assorted Dipping Sauces

SALUMERIA & BRUSCHETTA TABLE

Sliced Cured Italian Meats & Cheeses
Grilled Vegetables
Marinated Olives & Pickled Vegetables
Herbed Ricotta Cheese, Tomato &
Basil Bruschetta
Focaccia, Grissini, Extra Virgin Olive
Oil, Aged Balsamic

GUACAMOLE BAR

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

CELEBRATION CAKES

72 Hour Notice

Please Inquire with Our Catering
Department for More Details
Custom Logos Available

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RECEPTION TABLES

Minimum 25 guests

Based on a 2 Hour Reception

TAPAS STATION

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

ITALIAN ANTIPASTI

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

ARTISAN CHEESE TABLE

Imported & Domestic Artisan Cheeses
Assorted Charcuterie
Fresh Fruit, Nuts, Honey, Jams
Sliced Baguettes, Flatbreads, Crackers

MEDITERRANEAN

Smoke Baba Ghanouj, Pomegranate
Marinated Feta, Citrus Marinated Olives
Seasonal Crudit , Tzatziki
Hummus, Crispy Chickpeas
Flatbreads, Crisps, Fresh & Toasted Pita

FINGER FOODS

Select 4

Chicken Empanadas
Cocktail Franks, Deli Mustard
Spanakopita, Tzatziki Sauce
Vegetable Samosas
Buffalo Wings, Blue Cheese Dressing
Mini Beef Sliders
Mini Crab Cakes
Vegetable Spring Rolls, Sweet Chili Sauce
Shrimp Dumplings
Mini Beef Wellington
Beef Meatball with Spicy Marinara Sauce

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PASSED HORS D'OEUVRES

CHOICE OF 6

15 Guest Minimum | 2 Hour Reception

PLANT FORWARD

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 Mouse on Toasted
Baguette

SEA

Mini Crab Cakes, Lemon Chili
Remoulade Shrimp Cocktail, Lime
Cocktail Sauce
Smoked Salmon, Cucumber, Dill
Crème Sauce, Pumpernickel
Steamed Shrimp Dim Sum, Green
Onion Soy Sauce
Tuna Tartar in Fried Wonton Cup

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

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15th FLOOR CONFERENCE ROOM SET UPS

THEATER
50 Max



STADIUM
50 Max



CLASSROOM
24 Max



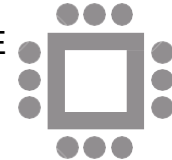
U-SHAPED
24 Max



BOARD ROOM
20 Max



HOLLOW SQUARE
20 Max



TEAM SET UP
48 Max



ADDITIONAL
CONFIGURATIONS
Available with rental furniture



BOOKING PROTOCOL

- 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.
- Upgraded or special ordered rental equipment (linen & china) are available at an additional cost. Delivery charges apply.
- Weekend Events will incur additional charges based on the nature of the event.
- Custom catering event menus available upon request. Please consult with Catering Department
- Please be advised of our 24-hour cancellation policy on all orders. Less than 24 hours notice: 100% charge
- 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.

Dietary Requirements & Allergies

Please let us know of any dietary restrictions, allergies, religious requirements (kosher, halal), or any other dietary preferences in advance.

CONTACT

Please Contact the Catering Department for any special catering needs. conference.center@nytimes.com
646.428.2222