

CATERING MENU



Fall & Winter
2026 / 2027



BREAKFAST SERVICE

As the most important meal of the day, our various breakfast catering menus give our guests the opportunity to select items that best fit their needs, such as a combination of hot and 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,
Sausage, Egg & Cheese on English Muffin,
Egg Burrito with Peppers, Onions, Jack
Cheese & Salsa; Scrambled Egg Whites
with Spinach, Feta & Sun-Dried 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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If you have a food allergy, please contact us in advance.



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 | Sautéed 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

Wheat berry 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

Prosciutto Cotto, Soppressata, Salami, Provolone, Cherry Pepper Relish, Arugula, Hoagie

Black Forest Ham, Gruyere, Mesclun Mix, Cornichons, Baguette

Cranberry Chicken Salad, Celery, Almonds, White Bread

Turkey, Swiss, Apple Slaw, Thousand Island Dressing, Marble Rye

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

VEGETARIAN

Feta, Tomato, Black Olive, Grilled Scallion, Lavash Bread

Grilled Vegetables, Goat Cheese, Gremolata, Ciabatta

Crispy Eggplant, Roasted Tomato, Mozzarella, Fresh Basil Pesto, Focaccia

FROM THE SEA

NOLA Shrimp Salad, Trinity Slaw, Cajun Remoulade, Red Pepper Wrap

Classic Tuna Salad, Whole Wheat

Salmon Rillettes Tartine, Lemon, Capers, Dill

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, Red Grape Tomato, Balsamic Dressing

Classic Caesar Salad, Parmesan, Croutons

Baby Spinach Salad, Dates, Almonds, Thin Toasted Pita

Iceberg Wedge Salad, Bonito Flakes, Shredded Nori, Soy Dressing

Arugula and Potato Salad, Manchego, Crispy Shallots

ANTIPASTI

Choose One

Buffalo Cucumber Salad, Blue Cheese, Peanuts

Tart Apple and Celery Root Salad, Quinoa, Fresno, Poppy Seeds

Candy Cane Beets with Lentils and Yuzu

Orzo and Kale Pesto Salad, Grilled Red Onions, Pepitas

Citrus Carrot Salad, Castelvetrano Olives, Herbs

Pear and Fennel Salad, Caraway, Pecorino

Roasted Cauliflower with Tomato, Dill, and Capers

Green Bean Salad, Orange Zest, Chives, Hazelnuts

Potato Salad, Roasted Peppers, Onion

ENTREES (Served ot)

Choose Two

Peppered Beef Tenderloin, Au Poivre Sauce, Fines Herbes

Bulgogi Style Short Ribs, Scallion Salad, Sesame Seeds

Grilled NY Strip Steaks, Roasted Garlic Pearls, Bordelaise Sauce

Grilled Veal Scallopini, Mushrooms, Ham, Tarragon

Roasted Salmon, Thyme, Pomegranate, Sumac

Mustard Crusted Swordfish, Braised Celery, Capers, Dill

Shrimp Scampi, Garlic, Lemon-Butter Sauce, Parsley

Teriyaki Chicken Thigh, Shredded Napa Cabbage, Sesame Seeds

Scaloppine Chicken, Cherry Peppers, Sweet Italian Sausage

Maple-Walnut Glazed Organic Chicken Breast

Marinated Turkey Breast, Cumin, Sawtooth Cilantro, Cava

Penne Pasta, Market Vegetables, Charred Tomato Sauce

Spicy Eggplant Curry, Potato, Coconut, Curry Leaves

SIDES

Choose Two

Wild Rice Pilaf, Herbs

Steamed Jasmine Rice

Roasted Fingerling Potatoes, Thyme, Garlic, Shallots

Lemon Potatoes, Bay, Garlic, Oregano

Creamy Mascarpone Polenta, Chili Flakes

Spiced Sautéed Spinach

Steamed Baby Bok Choy, Ginger

Sautéed Brussels Sprouts and Chickpeas, Sherry Wine

Roasted Butternut Squash, Red Onion, Shichimi Togarashi, Sesame

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FAST CASUAL INSPIRED FAVORITES

SERVED FAMILY STYLE
MINIMUM 10 GUESTS;

CHIPOTLE-INSPIRED TACO & BURRITO BOWL BAR

Cilantro lime rice, Brown rice, grilled chicken, Steak, Black beans, Corn salsa, Pico, Fajita peppers, Lettuce, Guacamole, Chipotle crema

SWEETGREEN-INSPIRED MARKET BOWL

Mixed greens, Farro or quinoa, Wild rice, Roasted chicken, Salmon, Crispy tofu, Roasted Sweet Potato, Avocado, Broccoli, Tomatoes, Lemon vinaigrette, Green goddess

CAVA-INSPIRED MEDITERRANEAN BOWL BAR

Saffron rice, Lemon herb quinoa, Greens, Harissa chicken, Lamb meatballs, Falafel, Tomato cucumber salad, Roasted eggplant, Pickled onions, Tzatziki, Tahini, Hummus

HALAL GUYS- INSPIRED CART PLATTER

Turmeric basmati rice, Lettuce, Spiced chicken, Beef gyro, Falafel, Tomato, cucumber salad, Pickled vegetables, White sauce, Hot sauce

DIG INSPIRED MARKET BOWLS

Brown rice, Farro, Herb roasted chicken, Wild salmon, Maple roasted tofu, Roasted sweet potatoes, Charred broccoli, Kale salad, Lemon tahini, Herb vinaigrette

PANDA EXPRESS INSPIRED TAKEOUT FEAST

Orange chicken, Beijing eef, Kung pao tofu, Fried rice, Chow Mein, Stir-Fried Vegetables

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Casual Lunch Bar Selections

Affordable Build-Your-Own Lunch Options
Minimum 20 Guests; Pricing is Per Guest

TACO BAR

Soft and Hard Shells
Seasoned Beef and Chicken
Lettuce, Cheese, Pico de Gallo, Sour Cream, Salsa

SANDWICH BAR

Assorted Deli Meats
Cheeses, Breads, Lettuce, Tomato, Onion, Pickles, Cherry Peppers, Mayonnaise, Pesto, and Soft Butter

CHOPPED SALAD BOWL BAR

Mixed Greens, Romaine, Grilled Chicken, Tomato, Croutons, Blue Cheese, Bacon, Egg, Grilled Red Onion, Avocado, and Dressings

GOURMET HOT DOG BAR

Classic All Beef Hot Dogs, Caramelized Onions, Chili, Cheese, Relish, Sauerkraut, Mustard Ketchup, Mayo

PASTA BOWL STATION

Choice of Penne or Rotini, Marinara, Alfredo, and Vodka Sauce, Grilled Chicken, Roasted Vegetable Medley, Parmesan, Basil, and Chili Flakes

MAC & CHEESE BOWL BAR

Classic Mac & Cheese, Bacon Bits, Scallions, Buffalo Chicken, Roasted Cauliflower, Mushrooms, Ritz Cracker Crumbs

RICE BOWL BAR

Base of White or Brown Rice, Teriyaki Chicken, Roasted Veggies, or Miso Glazed Tofu, Scallions, Sesame Seeds

SOUP & SANDWICH BAR

Choice of Tomato Basil or Chicken Noodle Soup with Choice of Two Sandwiches (Grilled Cheese, Ham and Swiss Melt, BLT, or Pimento Cheese)

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SEASONAL OFFERINGS

Minimum 10 Guests; Pricing is Per Guest

Breakfast Sandwiches

Wild Mushroom and Egg Tartine, Herbed Ricotta, Crispy Pancetta, Scallions-
Bialy with Smoked Salmon, Creme Fraiche, Tomato, Onion, and Capers, Dill
Vegan Huevos Rancheros Wrap, Tofu, Black Beans, Salsa Fresca, Guacamole

Lunch Sandwiches

Roasted Turkey, Bacon, Avocado, Brie, Roasted Garlic Aioli
Monkfish Skewer with Green Charmoula and Caper Mayonnaise
Kimchi Grilled Cheese
Pesto Grilled Vegetables Wrap, Baby Lettuce, Smoked Mozzarella, Sun-dried Tomato Caponata

Lunch Buffet - (Served Hot)

Choose Two
Grilled Bavette Steaks with Fingerling Potatoes and Mushroom Gravy
Smoked Amish Chicken Breast with Celery Root and Cider-Green Peppercorn Sauce
Line Caught Wild Striped Bass, Parsnip Puree, Chanterelles, Passion Fruit Beurre Noisette

Reception Station

Spiced Duck Breast Tostada, Grilled Pineapple Guacamole, Salsa Verde
Teriyaki Meatballs, with Sesame and Charred Scallions
Broccoli Lollipop, Gochujang Mayo, Rice Pearls

Reception Passed

Wild Mushroom and Red Onion Flatbread with Four Cheese
Citrus Rubbed Grilled Rib Eye with Chimichurri
Tuna and Coconut Ceviche, Ginger, Basil, Seaweed



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

TACUERIA

Chipotle Chicken, Pork Adobo, Cumin Braised Mushroom

Corn Tortillas, Flour Tortillas
Pico de Gallo, Salsa Verde, Guacamole Frijoles de la Olla

Cilantro Lime Rice

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

KOREAN

Bulgogi Grilled Beef Tenderloin
Spicy Fried Chicken Sliders, Ssamjang, 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

Sauteed 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, Sautéed Kale, Farro, Avocado, Corn, Marinated Chickpeas, Diced Cucumber, Homemade Green Goddess Dressing



PLATED OFFERINGS

Lunch and Dinner menus created by our Sr. Executive Chef, Sergio Lopez, featuring seasonal ingredients.

Please contact the catering department to discuss your next event.

A seasonally inspired three-course menu curated by our Chef. 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

SOMETHING SWEET

House Baked Cookies
& Brownies
Fresh Fruit & Berries

MEDITERRANEAN MEZZE

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

CHEESE BOARD

Artisanal Cheese Board with
Dried Fruit and Nuts
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 *2hr Notice*

Cupcakes

Chocolate Covered

Strawberries

Italian Mini Pastries

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RECEPTION SERVICES





RECEPTION TABLES

Minimum 25 guests

Based on a 2 Hour Reception

TAPAS STATION

Pinchos Morunos, Mojo Verde
Garlic Shrimp on Toasted Bread
Potato-Onion Tortilla Española
Spanish Cheeses, Jamon Serrano
& Chorizo Selection
Pan amb Tomàquet
Patatas Bravas, Spicy Aioli

MEDITERRANEAN

Grilled Eggplant Baba Ghanoush
Herb Marinated Feta
Lamb Meatballs, Yogurt, Tomato
Citrus Marinated Olives
Seasonal Vegetable Cruditè, Muhammara
Hummus, Crispy Chickpeas
Flatbreads, Fresh & Toasted Pita

ITALIAN ANTIPASTI

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

FINGER FOODS Select 4

Chicken Empanadas with Salsa Verde
Cocktail Franks, Deli Mustard
Spanakopita, Tzatziki Sauce
Vegetable Samosas, Mango Chutney
Buffalo Wings, Blue Cheese Dressing
Beef Sliders, American Cheese, B&B Pickles
Mini Crab Cakes, Spicy Remoulade
Vegetable Spring Rolls, Sweet Chili Sauce
Shrimp Dumpling, Ponzu Sauce
Mini Beef Wellington
Beef Meatball with Spicy Marinara Sauce
Chicken Fingers, Honey Mustard

ARTISAN CHEESE TABLE

Imported & Domestic Artisan Cheeses
Fresh & Dried Fruit, Nuts, Honey, Marmalade
Sliced Baguettes, Flatbreads, Crackers

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RECEPTION TABLES

Minimum 25 guests

Based on a 2 Hour Reception

ASIAN TABLE

Assorted Steamed Dumplings

Vegetarian Spring Rolls

Chicken Satay

Beef Skewers

Assorted Dipping Sauces

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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PASSED HORS D'OEUVRES

CHOICE OF 6
15- Guest Minimum
2 Hour Reception

PLANT FORWARD

Eggplant & Pomegranate Bruschetta, Harissa
Grilled Vegetable Ratatouille Tartlets, Olives, Basil
Shiitake & Leek Spring Rolls, Sweet Chili Mustard
Tofu Rice Paper Rolls with Ginger Dipping Sauce
Crispy Sunchokes, NYT Ranch, Sunflower Seeds
Edamame Gyoza, Truffle-Soy Dipping Sauce

SEA

Mini Crab Cakes, Spicy Remoulade
Shrimp Ceviche, Citrus, Avocado, Onion
Smoked Salmon Canapé, Capers, Dill Crème
Shrimp Siu Mai, Ponzu Sauce
Tuna Tartare, Spicy Mayo, Yuzu, Fried Wonton
Salted Cod & Yuca Croquette, Saffron Aioli
Lobster Sliders, Fennel, Brandy Sauce

MEAT & POULTRY

Mini Chicken Empanada, Cilantro Salsa Verde
Mini Burgers, B&B Pickle, Sergio's Ketchup
Mini Chicken Parm Bites, Spicy Tomato Sauce
Pecan Waffle Smoked Pork Belly, Tangerine Syrup
Citrus Rubbed Rib Eye, Chimichurri Sauce
Spiced Duck Breast Tostada, Pineapple Guacamole
Za'atar Spiced Baby Lamb Chops, Green Harissa
Smoked Turkey, Cranberry Mascarpone, Sage Scone
Bulgogi Charred Filet Mignon, Lettuce Cup, Scallion

GARDEN & DAIRY

Deviled Quail Eggs, Horseradish, Chive, Caviar
Spiced Bocconcini, Baby Tomato, Arugula Pesto
Hush Puppies, Pimento Cheese
Mushroom Flatbread, Red Onion, Basil, Cheese

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15th FLOOR

CONFERENCE ROOM SETUPS

THEATER
50 Max



STADIUM
50 Max



CLASSROOM
24 Max



U-SHAPED
24 Max



BOARD ROOM
20 Max



HOLLOW SQUARE
20 Max



TEAM SETUP
48 Max



ADDITIONAL
CONFIGURATIONS
Available with rental furniture



- 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