

A top-down view of a white ceramic plate centered on a black background. The plate has the text 'CULTIVATED' in a large, bold, sans-serif font, with 'CATERING MENU' in a smaller, all-caps, sans-serif font directly below it. Two hands are visible, one on the left holding a silver fork and one on the right holding a silver butter knife, framing the plate.

CULTIVATED
CATERING MENU

CULTIVATED

What does it really mean to be cultivated?
It means good things grow over time.

New York is one of those good things.
New York is a diverse microcosm where remarkable experiences are made.

The Cultivated Catering Menu brings together the best of New York,
cultivating sustainable practices, and personalizing every moment to deliver
world-class hospitality.





CHEF MARC

Chef Marc Tourtollet's cuisine is the perfect combination of refined French Savoir Faire and the diversity and energy of New York City. He represents the New York essence: bringing his own unique flavor and blending it with the local flare.

Hailing from the South of France, Marc was classically trained in the Culinary Arts at the Lycée Hotelier de Nice, where he developed the technique and the pursuit of excellence bred through only the most rigorous training.

Marc has perfected his craft across borders, working throughout France, and the United Kingdom until finally crossing the ocean to New York City. He is widely recognized for his comprehensive knowledge and expertise of international cuisine with nearly 3 decades of excellence in the hospitality, food and beverage industry.

BREAKFAST



MANHATTAN CLASSIC

Freshly baked signature pastries
Seasonal fresh sliced fruit
Selection of plain and fruit flavored yogurts
Organic scrambled eggs with chives
Citrus French toast, Vermont maple syrup and sweet cream butter
Applewood smoked bacon
Sage scented pork sausage link
Red bliss potatoes, roasted peppers and leeks

34

GOOD MORNING NEW YORK

Assortment of freshly baked buttery croissants & signature pastries
Seasonal fresh sliced fruit
Selection of plain and fruit flavored yogurts
Organic scrambled eggs with chives
Skillet potato hash
Applewood smoked bacon

42

RIVERS EDGE

Basket of local assorted fresh bagels, cream cheese, butter and preserves
Seasonal fresh sliced fruit
Selection of plain and fruit flavored yogurts, crunchy granola
Fried egg and provolone sandwich on buttery croissant
Grilled chicken and apple sausage
Red bliss potatoes, roasted peppers and leeks

27

HEALTHY AND FIT

Avocado toast, radish saw & gribiche
Selection of cold cereal with 2% milk and skim milk
Seasonal fresh sliced fruit
Egg white frittata with spinach and goat cheese
Steel-cut oatmeal with brown sugar, dried fruit and nuts

29

BREAKFAST BITES

Assortment of freshly baked mini signature pastries
Individual fruit and berry cups, drizzled with mint simple syrup
Low fat Greek yogurt parfait with crunchy granola,
seasonal berries and drizzled with honey
Mini bagel smoked salmon plate with cream and shaved red onions
Mini spinach and goat cheese frittata
Bacon, cheddar cheese & fried egg brioche breakfast slider

39

THE CONTINENTAL

Selection of plain and fruit flavored yogurts with crunchy granola
Basket of freshly baked buttery croissants and signature
pastries, preserves and sweet cream butter
Seasonal fresh sliced fruit

23

ALL BREAKFAST CHEF TABLES INCLUDE
COFFEE/DECAF, GOURMET TEA SELECTION,
FRESH SQUEEZED ORANGE JUICE AND OUR
SIGNATURE CORN MUFFIN



ENHANCEMENTS

OMELET STATION*

Local cheddar cheese, swiss cheese, ham,
Smoked bacon, tomatoes, onions, mushrooms, sweet peppers

18

PANCAKE STATION

Buttermilk pancakes, sweet cream butter,
Vermont maple syrup, seasonal berry compote,
Whipped cream, dark chocolate shavings

14

FRENCH TOAST STATION

French toast stuffed with mascarpone,
NY apple compote, dipped in sweet egg batter and cinnamon

16

INDIVIDUAL GREEK YOGURT PARFAITS WITH BERRIES

8

SELECTION OF COLD CEREAL WITH 2% AND SKIM MILK

5

STEEL-CUT OATMEAL WITH BROWN SUGAR, DRIED FRUITS AND NUTS

5

SEASONAL FRESH SLICED FRUIT

6

SMOKED SALMON PLATE WITH CAPERS, CREAM CHEESE, TOMATO AND HARDBOILED EGG, MINI BAGELS

16

* CHEF ATTENDANT REQUIRED

PLATED BREAKFAST

MINIMUM OF 12 GUESTS

MID-TOWN ORIGINAL

Organic soft scrambled eggs with snipped chives
Herb roasted Yukon gold potatoes
Applewood smoked bacon
Slow-roasted Provençal tomato

25

THE NEW YORKER

Organic scrambled eggs
New York cured ham
Sage scented pork sausage link
Red bliss potatoes, roasted peppers and leeks

28

BROOKLYN SOCIAL

Fresh berries and Greek yogurt parfait
Cinnamon dipped brioche French toast
Maple syrup
North Country pork sausage
Scrambled eggs

26

NATURALLY HEALTHY

Whole grain pastries
Organic egg white frittata with spinach, goat cheese and tomato
Seasonal fresh sliced fruit
Smoked turkey sausage

31

ALL PLATED BREAKFAST INCLUDES SIGNATURE CORN MUFFIN, COFFEE/
DECAF, AND TEA SELECTION

BREAKFAST ENHANCEMENTS

IMMUNE BOOSTING SOY WILD BERRY SMOOTHIES

6

INDIVIDUAL BOTTLED JUICE

6

NAKED JUICE® ASSORTED FRUIT SMOOTHIES

8

BOTTLED WATER (12 OZ)

2.95

VITAMIN WATER®

5

ASSORTED SOFT DRINKS

3.95

BEVERAGE



ASSORTED HOMEMADE COOKIES

Snickerdoodle, oatmeal raisin and chocolate chip

38 per dozen

GOURMET BROWNIES AND BLONIES

Fudge brownies and chocolate chip blondies

40 per dozen

BREAKFAST BREADS

Lemon glazed, marble chocolate chip, orange poppy seed, cinnamon rolls

56 per dozen

DANISH PASTRIES

Fruit filled, cheese, almond

50 per dozen

GOURMET MUFFINS

Old fashioned blueberry, lemon poppy seed, chocolate chip and bran

48 per dozen

FLAKY TRADITIONAL CROISSANTS

Croissants

62 per dozen

CHOCOLATE AND ALMOND CROISSANTS

62 per dozen

ADD HOMEMADE PRESERVES AND SWEET BUTTER 12 SUPPLEMENT

NY STYLE BAGELS

Plain, everything, cinnamon raisin and whole grain
Includes cream cheese, butter, preserves

49 per dozen

MORNING SCONES

Old world blueberry

52 per dozen

WARM NY BRIOCHE CINNAMON ROLLS

Cream cheese fondant

48 per dozen

FRIED HUDSON VALLEY CINNAMON APPLE "HAND PIES"

Vanilla and lemon zest glaze

52 per dozen

CHERRY AND BLUEBERRY COFFEE CAKE

59 per dozen

GLAZED HAND CRAFTED DONUTS

Assortment of lemon, raspberry, hazelnut and caramel

66 per dozen



ANYTIME BREAKS

MINIMUM OF 24 GUESTS

SALTY AND SWEET

Sour cream chips, BBQ potato chips,
Dried fruits, chocolate bark, and
Salted caramel bar

22

BUILD YOUR OWN TRAIL MIX

Yogurt raisins, dried fruit, almonds,
pumpkin seeds, toasted coconut,
peanuts granola and yogurt
covered pretzels. Served with a
variety of seasonal whole fruits

25

STADIUM

Mini black and white cookies, popcorn,
Cracker Jacks®, NY pretzels,
whole apples, dry roasted peanuts,
variety of diet and regular soft drinks,
bottled iced tea and bottled water

28

DISTINCTIVELY HEALTHY

Homemade vanilla and raspberry
chia-seed pudding, mixed array of dried
fruits and nuts, low-fat greek yogurt
parfaits with crunchy granola and seasonal
berries and drizzle with honey

25

RESTART

House made orange mango cranberry
smoothies, home baked assorted cookies
and brownies, red and green apple
wedges with local honey yogurt dip and
whole skin-on almonds

25

Re-ENERGIZE

House made granola bars,
dark chocolate chunk cookies,
salted pecans and whole fruit

28

JUST BREWED

Up to 60 minutes of continuous service of freshly brewed signature El Dorado® regular and decaf coffee, selection of signature teas local honey, lemon, sugar three ways, cream and milk

19

EL DORADO® REGULAR AND DECAF COFFEE, ASSORTED TEAS

61 per gallon

ICED COFFEE SIGNATURE COFFEE TABLE

Chilled El Dorado® regular or decaf coffee with assorted syrups, half and half, a variety of sweeteners, cocoa powder and cinnamon

65

REALLY GOOD HOT CHOCOLATE WITH MINI MARSHMALLOWS CHOCOLATE SHAVINGS AND WHIPPED CREAM

63 per gallon
3 gallon minimum

FLAVORED SIGNATURE WATER

Watermelon, cucumber and lime,
Lemon and ginger,
Orange, rosemary and blackberry

65 per gallon
3 gallon minimum

FRESH LEMONADE BAR

Blended with your favorite flavors of strawberry, watermelon and lemon-basil

46 per gallon
3 gallon minimum

FRESH BREWED ICED TEA BAR

Country sweet or unsweetened served with fresh-cut lemons

46 per gallon
3 gallon minimum



LUNCH





SIGNATURE CHEF TABLES

LITTLE ITALY MINIMUM OF 24 GUESTS

Tomato mozzarella caprese salad,
red onion, fresh basil, olive,
pesto vinaigrette

Antipasti salad, tri-colored pasta,
Genoa salami, marinated mushrooms,
pepperoncini, roasted red peppers,
mixed olives, artichoke hearts,
red wine vinaigrette

Grilled swordfish Provencal,
tomatoes concassee,
olives, capers, garlic, anchovies
and pine nuts

Pan-seared organic chicken breast,
mushrooms, fine
herbs and marsala wine sauce

Penne pasta all'Arrabbiata,
spicy tomato sauce and
grated Parmigiano Reggiano

Oven roasted broccoli,
lemon zest, first pressed olive oil

Mini cannoli, tiramisu,
almond and pine nut cookies

56

MEXICANA MINIMUM OF 24 GUESTS

Mixed green salad, jicama,
segmented orange, grilled
corn, red pepper, tomato,
tortilla strips, chipotle ranch dressing

Mixed cabbage and shaved radish slaw,
jalapeno, carrots, bell peppers,
pickle dressing

Warm flour tortillas

Chicken al Pastor

Carne asada style skirt steak

Street charred corn, drizzled with
cotija cheese and chili

Refried beans and saffron rice

Avocado crema, pico de gallo
salsa rojas & verde

Tres leche caramel flan

50

TASTE OF NEW YORK MINIMUM OF 24 GUESTS

Endive and frisée salad,
Chatham NY blue cheese,
walnut, green apple,
white balsamic vinaigrette

Truffle mac n' cheese,
four cheese blend sauce

Herb marinated chicken breast,
cranberry demi-glace

Broiled Atlantic blue cod,
lemon beurre blanc

Selection of fresh
sautéed French beans

Sea salt and herb roasted
Yukon Gold potatoes

A selection of New York
style Cheesecakes

52

TIMES SQUARE CLASSIC MINIMUM OF 24 GUESTS

Classic romaine salad, homemade
croutons, shaved parmesan and
creamy parmesan dressing

Tri color quinoa salad, baby kale, roasted
peppers, grape tomatoes, cucumber,
shallot and champagne vinaigrette

Herb crusted salmon,
lemon and sage brown butter

Fire-grilled beef tenderloin tips,
roasted mushrooms, cabernet reduction

New York seasonal mixed roasted bistro
vegetables, Jacob's local honey, sea salt

Whipped sweet potato,
Vermont maple culture butter

Fried apple pies, black and white cookies,
chocolate bread pudding

65



Red and green cabbage chopped salad, carrot, jicama, edamame bean, peanut, and ginger soy vinaigrette

Rice noodle salad, matchstick cucumber, shaved carrot, Thai chili, cilantro leaves, ginger, toasted sesame seed and creamy peanut dressing

Thai vegetable spring rolls, duck sauce

Curry braised chicken, lemongrass, Thai basil, chili pepper, lime

Steamed Atlantic cod, red Thai chilies, lime, ginger, cilantro

Stir fry Szechuan Japanese eggplant, garlic sauce

Steamed jasmine rice

Coconut cream tart, green tea crème brûlée



SANDWICHES

Field greens salad, cherry tomato, garbanzo bean, shredded carrot, shaved radish, champagne dressing

Basil pesto white bean and green beans, roasted mushroom, red pepper, shaved Parmesan

Italian Brooklyn hero, Genoa salami, sopressata, mortadella, provolone, roasted peppers, shaved onion, lettuce, tomato, red wine vinegar, olive oil, seeded hero

Natural roasted turkey, baby spinach, triple cream brie cheese, cranberry aioli, sour dough bread

Roast sirloin of beef, caramelized onion jam, upland cress, white cheddar, truffle vinaigrette, French baguette

Grilled vegetable, zucchini, eggplant, squash, roasted garlic and herb white bean spread, baby spinach, red wine vinegar, olive oil, focaccia bread

50

SERVED WITH VARIETY OF POTATO CHIPS, HOUSE BAKED COOKIES AND BROWNIES

SALAD

CHOOSE 1

Orzo pasta salad, kalamata olives, roasted peppers, arugula, feta cheese, red wine vinaigrette

Tri color quinoa salad, baby kale, roasted peppers, grape tomatoes, cucumber, shallot, lemon & extra virgin olive oil

Roasted mushroom salad, basil pesto, roasted peppers, fresh mozzarella

SANDWICH

CHOOSE 1

Natural roasted turkey, choose 3 baby spinach, triple cream brie cheese, cranberry aioli, sour dough bread

Farm Chicken salad, dried cranberry, toasted almond, Gem lettuce, multi grain hero

Albacore tuna, celery, romaine lettuce, lemon aioli, whole wheat wrap

All natural roast beef sandwich, Havarti cheese, shaved red onion, sliced pickles, bib lettuce, tomato, horseradish mayonnaise, French baguette

Smoked Country Ham and Gruyere, butter lettuce, heirloom tomatoes, grain mustard, French baguette

Grilled vegetable, zucchini, eggplant, squash, peppers, roasted garlic and herb white bean spread, baby spinach, red wine vinegar, olive oil, focaccia bread

SNACK

CHOOSE 1

Whole seasonal fruit / Miss Vickie's Chips

DESSERT

CHOOSE 1

Chocolate fudge brownie / cookie

DINNER



HORS D'OEUVRES AND
RECEPTION TABLES



COLD HORS D'OEUVRES

Caprese skewers, cherry grape tomato, mozzarella, olive and pesto sauce

Watermelon, pickled Persian cucumber and blueberry, fresh mint

Mini crudités, green pea lemon dip and micro pea shoots

Arugula salad, burnt orange, feta cheese cucumber wrap

Garlic pepper-marinated spanish olive skewers

Eggplant caviar and tomato jam "Nicoise" tartelette, micro arugula and Frankie 57 oil

Avocado toast, pickled radish gribiche

Poke salmon, cucumber cup, micro dill

Black peppered steak and Caesar on a parmesan sourdough toast

NY maple glazed ham, grilled pineapple, crispy sage

7 per piece

DELUXE COLD HORS D'OEUVRES

Devil's quail eggs, Keluga Caviar

Keluga caviar, lemon dill crème fraiche, blini

Duck "rillettes" toast, pickled grapes

Poke tuna, pickled edamame, wasabi rice cracker

NY Chattham blue cheese and raspberry, endive boat, spiced pecan

Smoked salmon canapé, pumpernickel, lemon preserve, dill

Savory salmon gravlax and cucumber, mint crème fraiche

Brooklyn Gin Bloody Mary shrimp shooter

Foie gras terrine on brioche with apple-Asian pear chutney

Sweet soy glazed pork belly on bao bun, pickled cabbage and carrots, micro cilantro

9 per piece

HOT HORS D'OEUVRES

Corn and jalapeno arancini, classic rice balls, lime crema

Vegetable empanadas, vegetables stewed with blend of spice, salsa verde

Fried artichoke hearts, parmesan, lemon zest, tomato jam

Potato and sweet pea samosas with mango chutney and coconut-lime vinaigrette

Mac & cheese bites, tubetti pasta, four cheese sauce, crispy panko

French onion potato croquette, fontina cheese, beef nage

Coney Island Dog, everything crusted beef franks wrap in puff pastry-grain mustard

Pastrami Reuben, toasted rye bread, melted swiss cheese, mustard seed slaw

Beef empanadas with roasted, tomato and coriander salsa

Chicken pot stickers with sesame soy dipping sauce

7 per piece

DELUXE HOT HORS D'OEUVRES

Fried crab cake, caper tartar sauce, old bay dust

Parmesan taco, asparagus risotto, horseradish cream

Mushroom Florentine, spinach, roasted garlic, sheep milk ricotta, toasted crumbs

Traditional Beef Bourguignon "en feuilleté", mole aioli

Taleggio grilled cheese, bacon jam, brown butter apple compote

Peking Duck wonton, hoisin dipping, radish scallion relish

Savory mushrooms and Parmesan Palmier

Chicken pot pie "vol au vent", in perfectly baked puff pastry

Seafood pot pie "vol au vent", in perfectly baked puff pastry

9 per piece

GOING GREEN DECONSTRUCTED SALAD

The Caesar Salad
Crisp fresh Romaine tossed with our Caesar dressing, herbed focaccia croutons, Parmesan cheese and oven-roasted tomatoes

The Greek Salad
A Mediterranean favorite of fresh lettuce, shaved red onion, diced cucumber, pepperoncini, tomatoes, feta cheese, Kalamata olives and oregano vinaigrette

Asian Chicken Salad
A fusion cuisine favorite of shredded Napa and Iceberg, carrots, snow peas, cilantro sprigs, toasted almonds, grilled chicken, toasted sesame seeds and soy-peanut-ginger dressing

29

JAVITS VEGETABLE GARDEN

Garden fresh raw vegetable display and dips, green goddess, ranch and roasted pepper hummus

14

ARTISANAL CHEESE BOARDS

Artisanal local and imported cheeses, local honey, fig cake, grapes, crostini, flatbread

18

CHARCUTERIE BOARD

Genoa salami, sopressata, prosciutto, Chorizo, Marcoa almond, marinated olives, cornichon, baguettes

28

SUSHI

Variety of uramaki rolls, nigiri, wasabi, soy sauce and pickled ginger

250 / 32 pieces by the platter

MEDITERRANEAN TABLE

Roasted garlic hummus, tzatziki, tabbouleh, dolmas, feta cheese stuffed peppers, marinated olives and sun dried tomatoes, crisp pita chips, soft naan bread

21

DIM SUM

Steamed pork, shrimp and vegetable dumplings, Edamame bean salad, soy, Ponzu-ginger, kimchi and honey sauces

18

QUESADILLAS

Marinated Skirt steak, Cheddar and Queso Chihuahua, lime, avocado crema
Al Pastor Chicken, Jack cheese, salsa verde, avocado crema
Baby spinach, mushroom, Cheddar cheese, pico de gallo, avocado crema

20



HAND CRAFTED SLIDERS

Butcher Classic, grass-fed beef, pickle, tomato, Javits sauce
Breaded chicken, bacon, aged Cheddar, BBQ sauce
Falafel, lettuce, tomato, pickle, tzatziki sauce

24

MAC & CHEESE BAR

Classic four blend cheese
Gruyere, mushroom & crispy bacon
White Cheddar cheese, spinach and artichokes

22

MEATBALL BAR

Selection of hand crafted meatballs, basket of warm ciabatta
Traditional beef meatballs, Grandma's gravy
Chicken meatballs, wild mushroom ragout
Thai pork meatballs, ginger soy BBQ sauce

20

OYSTER BAR*

Shucked in the room fresh oysters, clams, crab claws,
poached shrimp, homemade cocktail sauce & mignonette vinegar

MARKET PRICE

*CHEF ATTENDANT REQUIRED

RECEPTION BARS

MINIMUM OF 75 GUESTS

STREET TACO *

Mixed cabbage slaw, shredded carrot,
cilantro and lime vinaigrette

Slow-braised Pernil pork

Beef Carne Asada

Al Pastor brushed chicken thighs with fresh
cilantro and lime juice

Soft corn tortillas, chopped Maui onions,
fresh cilantro, tomatillo salsa, charred
tomato ranchero salsa and crumbled Cotija cheese

22

EVOO GRILLED SEASONAL VEGETABLES *

Fresh grilled seasonal vegetables sautéed to order

Squash, zucchini, eggplant, mixed peppers and seasonal vegetables

Drizzled with roasted garlic-chili oil

18

*CHEF ATTENDANT REQUIRED

GRILLED CHEESE SANDWICH *

An American favorite with an indulgent twist!

Choose Three:

Brie and apricot jam

Goat cheese and olive

White cheddar and duck rillettes

Mini American cheese

Mini Reuben

Mozzarella, sun-dried tomato & basil

Served with tomato bisque

24

THE RAMEN SHOP ACTION STATION *

Traditional noodle dish of Japan with choice of broth
traditional noodle dish of Japan

Choose Two:

Shio – traditional broth made from chicken broth and vegetables

Shoyu – traditional chicken and vegetable broth with dark soy sauce added

Miso – chicken and fish broth with miso paste

Dashi vegetable – light broth made from vegetables and
Japanese seaweed

Served with curly noodles,

Char Siu pork, chicken,

bean sprouts, scallions, mini bok choy,

shredded carrot, firm diced tofu,

straw mushrooms, bamboo shoots, chili paste and soy sauce

29

*CHEF ATTENDANT REQUIRED



PLATED MEALS

Asparagus and artichoke salad with
Upland cress, baby tomatoes,
Asiago cheese and
tarragon-champagne vinaigrette

Heirloom tomato salad with
aged Manchego cheese
croutons, watercress,
Baby Bib Lettuce, Red Endive,
avocado and blackberry vinaigrette

Baby Iceberg wedges, blue cheese,
bacon, baby tomatoes, red onions
garlic cheddar cheese croutons and pink
peppercorn ranch

Baby Gem lettuce salad with
tortilla crunch, Cotija
cheese, smoked bacon, baby tomatoes,
shaved pickled
red onions and BBQ ranch dressing

Kumato tomato with lettuce rosettes,
One-year-aged
Manchego cheese, red Verjus
reduction and Extra-Virgin Olive Oil

Cured smoked salmon with radishes,
Petite Romaine, Boursin cheese,
marbled rye croutons
and tarragon-champagne vinaigrette

Prosciutto, Baby Arugula,
cherry grape tomatoes, watermelon,
micro basil, balsamic
pearls and "Frankie 57" olive oil

Baby Bronze and Green Romaine
with marinated olives,
herbed Ciabatta croutons,
Parmesan cheese and
classic Caesar dressing

Upland cress and Frisée with
caramelized walnuts, poached pear,
NY Chatham Blue cheese and
white balsamic vinaigrette

Minestrone soup, seven herb oil

New England clam chowder
with crispy bacon

Wild mushroom bisque
with fresh thyme and truffle oil

Slow cooked chicken enchilada soup
with cilantro and crispy julienne tortillas

Smoked chicken and barley
with white truffle oil

Sweet potato and vegetable
chowder with wild rice

Lentil with bacon, micro arugula and
crispy parsnip ribbons

Lobster bisque with sherry crème fraiche

Roasted tomato with pecorino
cheese crouton

8 PER PERSON

GRILLED CHICKEN

Mediterranean-grilled chicken with creamy pesto orzo pasta, artichokes, oven-dried tomatoes, Kalamata olives, pine nuts and natural chicken "au jus"

45 PER PERSON

LEMON PEPPER CHICKEN

Marinated and roasted lemon pepper Murray's chicken breast with lemon preserve and rosemary "au jus", butter poached asparagus roasted and smashed Creamer potatoes, sea salt and EVOO

45 PER PERSON

HERB-CRUSTED SALMON

Sundried tomatoes and herbs crusted Wild Salmon, orange burnt sauce caramelized sage white polenta cake and seasonal baby vegetables

50 PER PERSON

FILET OF BEEF

Grilled filet of beef with Perigourdine sauce and Yukon gold Pomme Macaire

68 PER PERSON

NEW YORK STRIP

New York Strip "à la plancha" with sauce au Poivre Vert, sautéed haricot verts and garlic confit, truffled macaroni and cheese and steeped cherry tomatoes

59 PER PERSON

GRILLED RIB-EYE

Grilled Rib-Eye with chili-garlic demi-glace and Beurre "Maitre D'hôtel", Gorgonzola cheese scalloped potatoes, sautéed haricot vert and garlic chips

63 PER PERSON

RED SNAPPER "A LA PROVENCAL"

Crispy skin Red Snapper and pancetta, tomato fondue beurre blanc, scalloped zucchini and tomatoes "tian", green basil risotto

50 PER PERSON

SLOW-BRAISED BLACK LAGER BEEF SHORT RIB

Slow-braised short rib with GUINNESS® Black Lager demi-glace, soft stone ground polenta and caramelized root vegetables, crispy kale

68 PER PERSON

FILET AND BLACK COD

Seared Petite Filet and ginger-marinated Black Cod, butternut squash purée, lemon-butter snow peas and "Vadouvan Agridulce"

76 PER PERSON

ENTRÉES

CHICKEN AND SHRIMP

Creole chicken and rosemary-garlic shrimp with tomato leek risotto cake, spicy red bell pepper coulis, fried leek

62 PER PERSON

STEAK AND SHRIMP

Grilled New York Strip Steak andachiote-brushed Gulf shrimp "La Padella", curried cauliflower, sautéed petite vegetables and roasted garlic cream sauce

69 PER PERSON

SURF AND TURF

Grilled Filet of Beef with Sauce au Poivre–butter poached lobster tail, gratin Dauphinois, glazed baby carrots, sautéed French Beans with garlic and gremolata crumbs

84 PER PERSON

STEAK AND CHICKEN

Lemon and black pepper-marinated airline chicken breast and Petite Filet, Aged White Cheddar cheese scalloped potatoes, roasted brussel sprouts and bell peppers

64 PER PERSON

ALL ENTREES SERVED WITH FRESHLY BAKED ROLLS, LAVASH & BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & ASSORTED HOT TEAS

JAVITS SIGNATURE NY CHEESECAKE

Berry sauce

"MOMMA MIA" OPEN FACED CANNOLI

Mascarpone, bourbon soaked cherries

CARROT CAKE TOWER

Vanilla bean sauce

TRES LECHEs CAKE

Fresh whipped cream

DOUBLE CHOCOLATE CAKE

Wild berry sauce

ADD ANY CUSTOM DESSERT PREPARED BY OUR PASTRY CHEF FOR AN ADDITIONAL 8 PER PERSON

DESSERTS

CHOOSE 1 DESSERT WITH ENTREE

BEVERAGE

PINOT NOIR

Meomi

90

PINOT NOIR

La Crema

92

CABERNET SAUVIGNON

Josh Craftsman's Collection

60

CABERNET SAUVIGNON

Louis Martini

55

MERLOT

Murphy Goode

95

MALBEC

Alamos

50

RED BLEND

19 Crimes

50

RED BLEND

Conundrum

85

RED BLEND

The Prisoner

190

CHARDONNAY

Kendall-Jackson

65

CHARDONNAY

Sonoma-Cutrer

95

SAUVIGNON BLANC

Kim Crawford

75

PINOT GRIGIO

Love Story

50

PINOT GRIGIO

Santa Margherita

125

RIESLING

Chateau Ste. Michelle

45

ROSE - STILL

Fleur de Mer

65

ROSE - SPARKLING

Chandon

95

SPARKLING

Chandon Brut

95

CHAMPAGNE

Nicolas Feuillatte Brut

160

CHAMPAGNE

Veuve Clicquot Yellow Label

230

HOSTED DELUXE BAR - BILLED ON CONSUMPTION

TITOS VODKA,
BOMBAY SAPPHIRE GIN,
HORNITOS TEQUILA,
BACARDI SUPERIOR,
MAKERS MARK BOURBON,
JACK DANIEL'S WHISKEY

9 / drink

LA CREMA CHARDONNAY,
LOUIS MARTINI CABERNET SAUVIGNON,
MARK WEST PINOT NOIR,
MARKHAM SAUVIGNON BLANC,
RUFFINO PROSECCO

9 / Glass

IMPORT / PREMIUM BEER

9

DOMESTIC BEER

8.5

HOSTED DELUXE BAR

GENERAL INFORMATION



EXCLUSIVITY

Cultivated maintains the exclusive rights to provide all food and beverage in the Javits Convention Center. All food and beverages, including water, must be purchased from Cultivated.

MENU SELECTION

Cultivated Catering Sales team is available as a valuable resource to you with expertise in event planning, menu selection and to answer any questions or concerns you might have. While our menus are designed to be inclusive to a wide variety of dietary needs, the Cultivated Sales Team, together with our Executive Chef are available if you'd like to design a special menu to serve in your event.

GUARANTEES

The Customer shall notify Cultivated, not less than seven (7) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Cultivated of the Guaranteed Attendance within the time required, (a) Cultivated shall prepare for and provide services to guests attending the event on the basis of the estimate attendance specified on the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Cultivated will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of fifty (50) meals (the overage).

PAYMENT POLICY

A deposit of seventy-five percent (75%) of the total contract value will be required sixty (60) days in advance of the first function. A signed catering agreement must be returned to Cultivated 60 days prior to the start. The final twenty-five percent (25%) shall be paid in full a minimum of seven (7) business days prior to the start of the first event. A completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered. Any remaining balance due must be paid within ten (10) business days upon receipt of final invoice. Outstanding Event Price balances shall be paid within thirty (30) full calendar days of the Event provided billing privileges have been previously approved in writing through the General Manager's office.

ALCOHOL BEVERAGE GUIDELINES

Cultivated is the sole holder of the New York State issued liquor licenses for the Javits Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Under New York State law, alcoholic beverages are not permitted to be removed from the facility.

FOOD AND BEVERAGE PRICING

Prices quoted are in US Dollars and are subject to 22.5% administration charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

ADMINISTRATION CHARGE AND TAX

All food and beverage items are subject to a 22.5% administration charge, plus applicable sales tax. The administration charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to employees who provided the service to the guests.

TAX EXEMPT

If the customer is an entity claiming exemption from taxation in New York State, customer is to provide evidence of the exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

STAFFING RATES

Staffing fees will automatically be added to your order.

Please note that a four (4) hour minimum, per staff member applies.

Rates are between 6:00am and 6:00pm. Your catering sales manager can quote you for events before 6:00am or after 6:00pm.

Servers \$178 per four (4) hours .

Four (4) hour minimum. \$78 for each additional hour after the first 4.

Chef Attendant \$185 per four (4) hours. Four (4) hour minimum.

\$85 for each additional hour after the first 4.

Bartender \$185 per four (4) hours. Four (4) hour minimum.

\$85 for each additional hour after the first 4.

Captain \$195 per four (4) hours. Four (4) hour minimum.

\$95 for each additional hour after the first 4.

LINEN SERVICE SPECIAL EVENT PLANNING

Cultivated provides its in-house linen for full-service meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Floral, décor and entertainment services can be arranged on your behalf. Our catering professionals will manage all aspects of your special event giving you the opportunity to address other conference and/or show requirements.

LATE FEES

Orders received within 14 days of the event will be subject to a limited menu offering.

Any orders received within 7 days of an event will be assessed a 10% late order fee.

