

CULTIVATED

CATERING MENU



ABOUT US

WE CREATE
REMARKABLE
EXPERIENCES BY
BRINGING TOGETHER
THE BEST OF NEW YORK.
CULTIVATING
SUSTAINABLE PRACTICES.
& PERSONALIZING
EVERY MOMENT TO
DELIVER WORLD-CLASS
HOSPITALITY.

CULTIVATED

BY NEW YORK

The Javits Center has joined with Levy and CxRA to launch the hospitality brand CULTIVATED, a comprehensive and cutting-edge dining program that has reshaped and reimagined the food and beverage experience throughout the iconic venue. Our brand focuses on enhancing the hospitality experience with elements rooted in the Empire State, including more New York ingredients and producers, as well as unique dining presentations, products sourced on-site and signature high-end catering for the largest and most exclusive events in New York City.

To connect with us, contact CULTIVATED sales office at:
212-216-2400 | Services@CultivatedNY.com

To learn more about CULTIVATED, visit:

   [CultivatedNY | CultivatedNY.com](#)

SUSTAINABILITY

TOTAL FOOD UTILIZATION

Total Food Utilization refers to using the whole ingredient and minimizing food waste from food preparation. In the event that there is excess produce or even ugly produce, Cultivated chefs employ these foods in picklings, purees, soups, and more.

GREASE RECYCLING

The grease recycling program filters fryer oil to maximize usage and streamlines the changeover of spent oil with new oil.

FOOD RESCUE

Perishable produce, leftover food, bulk items, and excess prepped food are rescued and donated to local community partners.



WASTE MANAGEMENT

All kitchens sort waste into various streams to optimize waste diversion. Streams include compost, plastic, metal, glass, cardboard/paper, and landfill.

WATER COOLERS

We encourage the use of reusable water bottles by having many water coolers and stations throughout the building.

SKIP THE STRAW

Strawless lids allow guests to sip their drinks without a straw.



THE FARM

Spanning one acre on our rooftop, The Farm provides up to 40,000 pounds of produce a year that is incorporated into the meals we serve our guests.



THE FARM ICON

This icon denotes CULTIVATED food and beverage items that are made with ingredients harvested from our rooftop Farm, Greenhouse, Orchard, or Farmshelf.

JACOB'S HONEY

Jacob's Honey is the honey made from the hundreds of thousands of bees on the Javits Center green roof. It is used in the recipes and dishes served by CULTIVATED.

THE GREENHOUSE

The 3,500 sq ft all-season greenhouse is outfitted with a hydroponic growing system and benches for starting seedlings and growing microgreens.

A controlled environment allows for 365-day production and greater yields by providing consistent and near-ideal growing conditions. A vertical, stacked hydroponic system maximizes fields within a smaller footprint 2022 crops include head lettuce, basil, edible flowers, and culinary herbs.

BREAKFAST



BREAKFAST PACKAGES

MINIMUM OF 24 GUESTS | ALL BREAKFAST PACKAGES INCLUDE COFFEE/DECAF/GOURMET TEA AND FRESH SQUEEZED ORANGE JUICE

CHEF'S TABLE

THE CONTINENTAL EXPERIENCE

Local and Seasonal Sliced Fruit **V² AVG**

Basket of Freshly Baked Croissants and
Danishes with Fruit Preserves and Butter **V**

Pre-Packaged Selection of Plain and Fruit Flavored Individual Yogurts **V AVG**

CLASSIC BREAKFAST TABLE

Local and Seasonal Sliced Fruit **V² AVG**

Basket of Freshly Baked Croissants and
Danishes with Fruit Preserves and Butter **V**

Eggs **V AVG**

Scrambled, Fried, or Frittata with Mushroom and Sun-Dried Tomatoes

Crispy Applewood Smoked Bacon/Chicken Apple Sausage/Pork Sausage **AVG**

Cultivated Breakfast Potato, Tossed with
Herbs, Peppers, and Onions **AVG**

HEALTHY AND FIT CONTINENTAL

Local and Seasonal Sliced Fruit **V² AVG**

Chia Seed Coconut Pudding with Seasonal Fruit Compote **V² AVG N**

Goji Berry Pistachio Squares **V² N**

Jacob's Honey Lemon Granola Bar **V N**

Old Fashioned Oats **V AVG**

Dried Fruit/Brown Sugar/Walnuts **N**/Pecans **N**/Granola



PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES

AVG=Avoiding Gluten **N**=Contains Nuts **V²**=Vegan **V**=Vegetarian

BREAKFAST À LA CARTE

MINIMUM OF 12 GUESTS

SANDWICHES

BACON, EGG, AND CHEESE

on a New York Bagel or Classic Roll

PASTRAMI EGG AND CHEESE

on a New York Bagel or Classic Roll

BREAKFAST ENGLISH MUFFIN **V**

Egg Whites, Spinach, Roasted Tomatoes,
and Cheddar Cheese on an English Muffin

SUNRISE BREAKFAST SANDWICH

Scrambled Eggs, Chicken Sausage Patty,
and Cheddar Cheese, on a Croissant

NUCHAS EMPANADAS

Assorted or choice of 1 flavor

SAUSAGE, EGG, AND CHEESE

SPINACH, EGG, AND CHEESE **V**

HAM AND CHEESE

EGG

Tofu Scramble **V² AVG**

Frittata/Egg White Frittata **V AVG**
Spinach and Mushrooms/Bell Pepper and Scallion/
Tomato and Herb

Scrambled Eggs **V AVG**

Hard Boiled Eggs **V AVG**

Fried Eggs **V**

'MEATS'

2-piece serving

Turkey Bacon **AVG**

Applewood Bacon **AVG**

Chicken Apple Sausage **AVG**

Pork Sausage **AVG**

Turkey Sausage **AVG**

1-piece serving

Veggie Sausage Patties **V²**

POTATOES

Cauliflower and Sweet Potato Hash **V AVG**

Red Bliss Potatoes and Leek Hash **V AVG**

Root Vegetable Hash **V AVG**

Skillet Yukon Gold Potatoes and Pepper Hash **V AVG**

OATMEAL STATION **V AVG**

Old Fashion Oats

Dried Fruit/Brown Sugar/Walnuts **N**/Pecans **N**/Granola

OVERNIGHT OATS **V² AVG**

Strawberry Shortcake/Banana Bread/
Cinnamon Bun

One flavor per dozen

HALF-BAGEL

Smoked Salmon and Caviar

SEASONAL FRUIT **V² AVG**

Local and Seasonal Sliced Fruit platter

Individual Fruit Cups

Whole Fruit

Banana/Apple/Orange

Fruit Skewers

5 pieces of fruit on a skewer
served with yogurt and honey

YOGURT **V AVG**

Plain and Fruit Flavored Yogurt

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BREAKFAST STATIONS

MINIMUM OF 24 GUESTS

BREAKFAST QUESADILLA STATION

Mushrooms and Spinach

Chorizo and Cheese

Bacon and Cheddar

Sour Cream, Pico de Gallo, Guacamole,
and Fire Roasted Tomato Salsa

EGGS BENEDICT STATION

Requires a minimum of 2 chef attendants

Served on Toasted English Muffin

Classic

Poached Egg, Grilled Canadian Bacon, and Hollandaise

or

Italiano Rustica Benedict

Poached Egg, Sliced Prosciutto,
Sun-Dried Tomato, and Basil Hollandaise

For 24 to 200 attendees only

OMELET STATION

Requires a minimum of 2 chef attendants

Whole egg and egg whites available

Local Cheddar Cheese, Swiss Cheese, Ham, Smoked Bacon,
Tomatoes, Onions, Mushrooms, Sweet Peppers, and Fine Herbs

FRENCH TOAST STATION **V**

Classic Brioche with Sweetened Mascarpone

Nutella **N**/Bananas Foster/ Maple Syrup/
Chocolate Chips/ Berries/ Chantilly Cream

WAFFLE STATION **V**

Classic Belgium Waffle

Strawberry/Chantilly Cream/Berry Compote/Nutella **N**/ Maple Syrup

**Choice of action station with chef attendant
or pre-made in chafers*

ARTISANAL PANCAKE STATION **V**

Traditional Buttermilk Pancakes

Maple Syrup/Chocolate Chips/ Berries/Chantilly Cream

**Choice of action station with chef attendant
or pre-made in chafers*



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BAKERY

ASSORTED SWEETS

SPECIALTY DONUTS **V**

Glazed/Filled/Cake

SLICED BREAKFAST BREADS **V**

Marble/Lemon Poppy/Orange **N**

GOURMET MUFFINS **V**

Corn/Bran/Blueberry/Double Chocolate

FRESHLY BAKED CROISSANTS **V**

Butter/Chocolate/Almond **N**

FRESHLY BAKED BREAKFAST DANISH **V**

Cheese/Apple/Raspberry/Blueberry

GOURMET BROWNIES AND BLONDIES **V**

Fudge Brownies/Chocolate Chip Blondies **N**

HOMEMADE COOKIES **V**

Snickerdoodle/Oatmeal Raisin/Chocolate Chip

SWEETS

CINNAMON ROLLS **V**

Topped with Vanilla Glaze



SAVORY

CLASSIC BUTTERMILK BISCUITS **V**

Jam and Honey

BACON AND CHEDDAR SCONES

ASSORTED BAGELS **V**

Cream Cheese, Butter, and Jam

GLUTEN FREE

BLUEBERRY MUFFIN **V² N**

DOUBLE CHOCOLATE MUFFIN **N**

APPLE MUFFIN **V² N**

BANANA BREAD **V² N**

ZUCCHINI BREAD **V² N**

BROWNIE **N**

CHOCOLATE CHUNK COOKIE **N**

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SNACKS & BREAKS

SNACKS & BREAKS

MINIMUM OF 24 ORDERS

SNACK BOX

MILANO BOX

Piave Cheese Wedge **V² AVG**

Dried Mission Fig **V² AVG**

Soppressata Salami **AVG**

Grissini Sticks **V²**

Baci **N**

Marinated Olives **V² AVG**

THE CITY BOX

Mini Quiche

Choice of

Vegetarian /Ham and Cheese/Brie and Mushroom **V AVG**

Baby Carrot Sticks **V²**

M&M's **V AVG**

Mixed Berries **V² AVG**

SOUTH BEACH

Mixed Berries **V² AVG**

Almonds, Cashews, and Walnuts **V² AVG N**

Rooftop Crudité Farm Vegetables with Tzatziki **V AVG**

Chia Seed Coconut Pudding **V² AVG N**

Kale Chips **V² AVG**

SNACK BOX

THE FARMER BOX

Paprika Hash Goat Cheese **AVG**

Marinated Beets **V² AVG**

Baguette Croutons **V**

Grapes **V² AVG**

THE BISTRO BOX

Charcuterie **AVG**

Salami and Prosciutto

Cheese **V AVG**

Brie and Manchego

Crackers **V**

Radish **V² AVG**

THE DELI GOURMET

Red Beet Hummus **V² AVG**

Baby Carrot Stick **V² AVG**

Salted Pretzel **V**

Pita Chips **V² AVG**

Trail Mix **V N**

CULTIVATED SIGNATURE

GINGER ENERGY BALLS **V² AVG N**

Dates, Sesame Seeds, and Maple Syrup

GOJI BERRY PISTACHIO SQUARES **V² AVG N**

Oats, Flax Seed, and Agave Nectar

JACOB'S HONEY LEMON GRANOLA BAR **V AVG N**

Roasted Almond, Coconut,
Chia Seeds, Oats, and Quinoa

CINNAMON APPLE HAND PIES **V**

Vanilla Glaze

CHIA SEED COCONUT PUDDING **V² AVG N**

with Seasonal Fruit Compote

GREEK YOGURT PARFAIT **V**

Mixed Berries, Honey, and Granola

BLUEBERRY CLUSTERS **V**

Dark Belgian Chocolate

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SNACKS & BREAKS

DI FARA PIZZA

16 inches cut into 6 or 12 slices

CHEESE PIZZA **V**

PEPPERONI PIZZA

MEATBALL AND RICOTTA PIZZA

VEGETARIAN PIZZA **V**

Artichokes, Broccolini, and Black Olives

HOT DOG

Requires a catering server

HOT DOG KIT

1 Case of 70 Hot Dogs Buns

Includes

Ketchup, Relish, Cheese Sauce, Mustard, Sauerkraut, and Onions

Cultivated Paper Wrapping and Napkins

HOT DOG CART RENTAL

POPCORN

Requires a catering server

POPCORN CART RENTAL

Requires

Standard 110V, 11.20 Amps, 60hz, 1345 Watts, Single Phase

Dimensions

18.25 Inches Long, 16.25 Inches Wide, and 30.75 Inches Tall

POPCORN KERNEL KIT

(150) 2oz Servings and Popcorn Bags

PRETZEL

NEW YORK PRETZELS **V**

Hand-Rolled In-House. Traditional Salt, Cheddar Cheese, and Cinnamon Sugar. Served with Stone Ground Mustard

PRETZEL RACK

PRETZEL WARMER

Requires

Dedicated 110V, 15/20 amp outlet (Electricity to be supplied by client, ordered through building contact)



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SNACKS & BREAKS

SMOOTHIE BAR

Requires a catering server

ESSENTIAL PACKAGE

Minimum of 200 cup order

Includes 4 Hour Service, up to 200 Cups, Equipment, and Staff

Additional Cup
+\$ per cup

FLAVORS

Custom flavors available upon request

Mixed Berry Smoothie

Strawberry Orange
Banana Smoothie

Mango Pineapple Smoothie

Green Smoothie

Protein Shot

+\$ per cup

Power requirements for blender

Dedicated 110V, 15/20 amp outlet
(power order to be placed by client)

Space for set up 6'w x 4'd

***Table is not included**

BUBBLE TEA BAR

Requires a catering server

ESSENTIAL PACKAGE

Minimum of 200 cup order

Includes 4 Hour Service, up to 200 Cups, Equipment, and Staff

Additional Cup
+\$ per cup

FLAVORS

Custom flavors available upon request

Taro

Thai Iced Tea

Mango Tea

Requires

Space for set up 6'w x 4'd

***Table is not included**



ICE CREAM CART

Requires a catering server and cart rental

HÄAGEN-DAZS ICE CREAM BAR KIT

Vanilla/Chocolate/Almond **N**

GOOD HUMOR ICE CREAM BAR KIT

Ice Cream Sandwich/Strawberry
Shortcake/Chocolate Eclair/
Cookie Sandwich

GELATYS HANDCRAFTED GELATO POPS

Pistachio/Coconut **N**/Blueberry
Yogurt/Chocolate/Multi-Fruit

ICE CREAM CART RENTAL

Requires

Electrical service for services
more than 4 hours long



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DESSERT



MOCHI AVG

Minimum of 24 pieces
per flavor

MATCHA V²
RED BEAN
BLACK SESAME
SALTED CARAMEL
STRAWBERRY
PASSION FRUIT V²
CHOCOLATE HAZELNUT V² N



TRUFFLES AVG

Minimum of 24 pieces
per flavor

MILK CHOCOLATE
Plain/Tiramisu/Champagne
WHITE CHOCOLATE
Vanilla
DARK CHOCOLATE
Raspberry/Coffee

DESSERT

Minimum of 12 orders per item

CLASSIC NEW YORK CANNOLI V

CARAMEL FLAN V

NEW YORK MINI BLACK AND WHITE COOKIES V

KEY LIME PIE V Whipped Cream

JUNIOR'S SIGNATURE NY CHEESECAKE V Berry Sauce

CARROT CAKE V N Vanilla Bean Icing

TRES LECHES CAKE V

DOUBLE CHOCOLATE CAKE V Wild Berry Sauce

SWEET EMPANADA V N Apple, Cranberry, and Nutella

PREMIUM DESSERT

Minimum of 12 orders per item

RASPBERRIES AND CREAM V N

Sponge Cake, Raspberries,
Mascarpone, and
Crushed Pistachios

CHOCOLATE MOUSSE V Rich Chocolate, Heart of Zabaione, and Chocolate Curls

TIRAMISU V Espresso Short Cake, Mascarpone Cream, and Cocoa Powder

BERRY CRÈME BRÛLÉE V AVG Raspberry Sauce, Creamy Custard, and Berries Coated in Caramel

DESSERT BAR

**ASSORTMENT OF
CHEF SELECTED DESSERTS**
4-5 depending on dessert size

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LUNCH
& DINNER

SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

NEW YORK

RED BEET SALAD **V² AVG N**

Roasted Beets, Arugula, Cara Cara Orange, Hazelnuts, and Shallots Vinaigrette

PENNE POMODORO **V**

Tomato, Basil, Parmigiano, and Olive Oil

HALF ROASTED CHICKEN **AVG**

Free Range Chicken, Lemon Chicken Jus, and Rosemary

ROASTED NY STRIP STEAK

Green Peppercorn Sauce

GREEN BEANS **V² AVG**

Sautéed in Garlic

JUNIOR'S CHEESECAKE **V**

Berry Compote

BRANZINO **AVG**

Olive Oil, Lemon, Parsley, and Capers
+\$

SOUTHERN

CORNBREAD **V**

Whipped Butter

BUTTERMILK FRIED CHICKEN

Crispy Fried Chicken, and Javits Pickles

ST. LOUIS STYLE SPARE RIBS **AVG**

Sweet and Tangy Barbecue Sauce

CREAMY STONE GROUND GRITS **V AVG**

Slow Cooked Grits, and Cheddar Cheese

COLLARD GREENS **V AVG**

Slow Cooked, and Javits Honey

CAROLINA COLESLAW **V**

Classic Vinegar Dressing

BANANA PUDDING **V**

CAJUN GRILLED SHRIMP **AVG**

Scallions, Paprika, Black Pepper, and Lime
+\$

MEXICAN

WATERMELON SALAD **V² AVG**

Jícama, Avocado, Toasted Sesame, Parsley, Celery Harts, Arugula, and Tequila Dressing

STREET CORN **V AVG**

Chili, Lime, Mayo, and Cotija

EMPANADAS **V²**

Pinto Beans Epazote, and Chili Poblano

CHICKEN MOLE **AVG N**

Grilled Chicken Breast, Oregano, Epazote, and Red Mole

CARNE ASADA STYLE SKIRT STEAK **AVG**

Árbol Chili Steak Salsa

BLACK BEANS **V AVG**

Epazote, Sweet Onion, and Jalapeño

GREEN RICE **V² AVG**

Poblano Chili, Garlic, and Cilantro

TORTILLAS

Warm Flour Tortillas **V** and Corn Tostadas **V² AVG**

CARAMEL FLAN **V**

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SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

ITALIAN

TUSCAN KALE SALAD ^V² **AVG**

Artichokes, Lemon Zest, Mint, and Crispy Chickpeas

ANTIPASTI DI VERDURE ^V² **AVG**

Grilled Javits Garden Vegetables,
Bell Peppers, Eggplants, Zucchini,
Aged Balsamic, and Olive Oil

TUSCAN BEAN SOUP **V**

Cannellini Bean, Escarole,
Pecorino Cheese, and Virgin Olive Oil

CONCHIGLIE **V**

Baked Shell Pasta, Portobello Mushroom,
Parmigiano, and Gorgonzola Sauce

PORCHETTA **AVG**

Traditional Italian Roasted Pork, Garlic,
Raisin Preserve, and Thyme

POLLO ALLA GRIGLIA **AVG**

Half Roasted Chicken, Lemon, and Herb Sauce

TIRAMISU **V**

SWORDFISH

Grilled with Lemon, Oregano,
Chili, Breadcrumbs, and Olive Oil
+ \$

ASIAN

VIETNAMESE COLESLAW **AVG** **N**

Peanuts, Chili, and Lime Dressing

BEEF SATAY **N**

Peanut Sauce

VEGETABLE SPRING ROLLS ^V²

Hoisin Sauce

FRIED RICE **AVG**

Red Peppers, Carrots, and Green Beans
Add Chicken/Pork/ Beef /Shrimp

GENERAL TSO'S CHICKEN

Sesame, Scallion, Soy, and Honey

KUNG PAO CAULIFLOWER ^V² **N**

Peanuts, Sesame, and Scallions

MOCHI ICE CREAM **AVG**

Matcha ^V²/Red Bean/Black Sesame

SNAPPER

Crispy Fried Snapper Filet in Sweet Chili Sauce
+ \$

GREEK

HORIATIKI SALAD **V** **AVG**

Traditional Garden Greek Salad

HTIPITI **V**

Spicy Feta Spread and Grilled Pita

SPANAKOPITA **V**

Traditional Spinach Pie Wrapped in Phyllo Dough

CHICKEN SOUVLAKI

Grilled Chicken Breast Marinated with
Lemon and Oregano, Served with Pita

MOUSSAKA

Layered Eggplant with Meat Sauce,
and Béchamel

BAKLAVA **V** **N**

Crispy Phyllo Pastry, Almonds, and Walnuts

BRANZINO **AVG**

Olive Oil, Lemon, Parsley, and Capers
+ \$

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LUNCH À LA CARTE

MINIMUM OF 24 GUESTS PER ITEM

PASTA

CONCHIGLIE **V**

Baked Shell Pasta, Portobello Mushroom, Parmigiano, and Gorgonzola Sauce

PENNE POMODORO **V**

Tomato, Basil, Parmigiano, and Olive Oil

FARFALLE

Slow Braised Short Rib Ragù



HOT SANDWICH

CLASSIC NY PASTRAMI

Whole Grain Mustard and Sauerkraut on Multi-Grain Baguette

CUBAN

Ham, Roasted Pork, Cheese, and Pickles on a Pressed Hero Bread

REUBEN

Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing on Rye Bread

GYRO

Chicken, Warm Grilled Pita, Pickled Onions, Sliced Tomato, Tzatziki Sauce, and Mustard Sauce



PREMIUM SANDWICH

ROASTED BUTTERNUT SQUASH **V²**

Balsamic Glazed Red Onion Rings and Watercress on Whole Grain Baguette

THE BEST ITALIAN SANDWICH

Genoa Salami, Prosciutto, Fresh Mozzarella, Roasted Peppers, Baby Arugula, and Basil Pesto Mayo on Ciabatta

SOUP

CORN CHOWDER **AVG**

with Grilled Chicken

BUTTERNUT SQUASH **V² AVG N**

Cashew and Coconut

POTATO

Leek and Bacon

TUSCAN BEAN **V**

Cannellini Bean, Escarole, Pecorino Cheese, and Virgin Olive Oil

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LUNCH YOUR WAY

À LA CARTE, BOXED, OR CHEF'S TABLE

BOXED LUNCH

Minimum of 6 per flavor

CHOOSE

1 Sandwich **or** 1 Salad

AND

1 Snack **and** 1 Dessert

*Side salad enhancement available

CHEF'S TABLE

Minimum of 24 guests

CHOOSE

3 Sandwiches **or** 2 Salads

AND

1 Snack **and** 1 Dessert

*Sandwiches cut in half-portions

SNACK

Whole Seasonal
Fruit **V² AVG**

Potato Chips **AVG**

Mini Pretzels **V**

Veggie Chips **V² AVG**

Popcorn **V AVG**

DESSERT

Chocolate Fudge
Brownie

Vegan Brownie **V²**

Blondie **N**

Chocolate Chip Cookie

Black and White Cookie

Coffee Crumb Cake

SANDWICHES

ORTIZ TUNA

Tuna Salad, Tomatoes, Red Pepper,
Capers, Boiled Egg, Red Onions, Dijon
Vinaigrette, and Bib Lettuce on Baguette

DOUBLE SMOKED TURKEY

Smoked Turkey, Double Brie Cream, Steak
Tomatoes, Baby Spinach, and Cranberry
Aioli on Multi-Grain Baguette

THE CHICKEN

Chicken Salad with Golden Raisins,
Provolone, and Lettuce on Baguette

ROAST BEEF

Shaved Roast Beef, Lettuce,
Tomatoes, Onion Jam, and Sharp
Cheddar on Multi-Grain Baguette

NEW YORK BLACK FOREST HAM

Smoked Pit Ham, Gruyere, Lettuce,
Pickled Chips, and Stone Ground
Mustard Aioli on Multi-Grain Baguette

PORTOBELLO **V**

Grilled Marinated Portobello
Mushroom Sandwich, Gorgonzola,
and Arugula on Multi-Grain Baguette

CULTIVATED VEGETABLES **V²**

Spiced Zucchini, Yellow Squash,
Eggplant, Tomato, and Red Pepper
Hummus on French Baguette

SALAD

CHICKPEA SALAD **N**

Chorizo Seco, Cherry Tomato, Radishes,
Cucumbers, and Arugula with Pesto Dressing

VIETNAMESE COLESLAW **AVG N**

Carrot Cabbage Mint, Cilantro, Thai Basil, Crispy Shallots,
Toasted Peanuts, Chili, and Lime Dressing

SOBA NOODLE **V² AVG**

Buckwheat Noodles, Snow Peas, Red Chili Peppers, Bean
Sprouts, Edamame, Scallions, Cilantro, and Sesame Dressing

ORZO PASTA **V**

Kalamata Olives, Roasted Peppers, Sun-Dried Tomatoes, Chopped
Parsley, Arugula, Feta Cheese, Red Wine Vinegar, and Olive Oil

CLASSIC CAESAR **V**

Romaine Heart, Baby Kale, House Croutons,
Grated Parmesan, and Caesar Dressing

TRICOLOR QUINOA **V² AVG**

Greek Style Lemon Oregano Dressing

RED BEET **V² AVG N**

Roasted Beets, Arugula, Cara Cara Orange,
Hazelnuts, and Shallots Vinaigrette

ROASTED CAULIFLOWER **V**

Kabocha Squash, Red Peppers, Farro, and Parsley with Feta Dressing

ROOFTOP FARM SEASONAL **V² AVG**

Roasted Chopped Vegetable Salad, Dijon
Mustard, Oregano, Red Wine Vinegar, and Olive Oil

FULL OR HALF-PORTION

Chicken +\$
Tofu +\$

PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES

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RECEPTION



CLASSIC HORS D'OEUVRES

MINIMUM OF 24 PIECES | PASSED OR STATIONARY SERVICE

HOT

FRIED COCONUT SHRIMP **N**

Sweet and Sour Aioli, and Charred Scallion

FLAKY BEEF EMPANADAS

Sofrito Mayo

PINTO BEAN EMPANADAS **V²**

Chipotle Aioli

CONEY ISLAND DOG

Puff Pastry Crust, Everything Spice, and Whole Grain Mustard

MINI BRIOCHE **V**

Grilled Cheese and Tomato Bisque Shooter

MACARONI AND CHEESE BITES **V**

Crispy Panko Herb Crusted

CHICKEN SATAY

Peanut Cilantro Lime

POTATO AND SWEET PEA SAMOSAS **V**

Mint and Cilantro Yogurt Vinaigrette

COLD

GOAT CHEESE BRUSCHETTA **V**

with Roasted Beets and Micro Basil

TOMATO CAPRESE SKEWERS **V AVG N**

Mozzarella, Basil Pesto, and Balsamic Glaze

SMOKED SALMON **AVG**

Dill Crème Fraîche on Cucumber Cup

RED PEPPER HUMMUS **V² AVG**

Sun-Dried Tomatoes, Cucumber Cup, and Dill

MINI CRUDITÉS VERRINE **V² AVG**

Eggplant Caponata, and Fresh Herbs

MELON AND PROSCIUTTO **AVG**

Savor Melon, Basil, and Balsamic Glaze

SOBA NOODLE **V²**

Wakame, Kombu, Tofu, and Ponzu Sesame

PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES

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PREMIUM HORS D'OEUVRES

MINIMUM OF 24 PIECES | PASSED OR STATIONARY SERVICE

HOT

GOAT CHEESE AND HERB ARANCINI **V**

Tomato Chutney

BUTTERMILK CHICKEN SLIDER

Hot Honey Aioli, and Biscuit

GRILLED VEGETABLE SKEWERS **V**

Halloumi and Black Olive Tapenade

ONION SOUP-WICH

Truffle Gruyere Cheese and Caramelized Onion Jam

CROQUETAS DE JAMÓN

Ham and Cheese Croquettes

BRAISED SHORT RIBS **AVG**

Crispy Polenta and Carrot Chips

MINI BURGERS

Lettuce, Tomato, American Cheese, and Jake's Sauce

COLD

KALUGA CAVIAR*

Red Onion, Boiled Egg, Crème Fraîche, and Potato Cake
+\$

TACO DE ATÚN** **AVG**

Fresh Yellow Fin Tuna, Avocado, Cilantro, and Sesame

THAI SHRIMP SALAD **AVG N**

Green Plantains, Pomelo, Coconut, and Holy Basil

SEARED STRIP STEAK

Shichimi, Potato Cake, and Japanese Pickled Aioli

SCALLOP CEVICHE* **AVG**

Cucumber, Wasabi Bloody Mary, Yuzu, and Shiso

MINI LOBSTER ROLLS

Bao Bun, and Yuzu Mayo

PROSCIUTTO

Scrambled Fresh Burratta, Fig Jam, and Balsamic Pearl Crostini

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

CULTIVATED VEGETABLE CRUDITES ^{V²}

Javits Rooftop Garden Fresh Raw Vegetable Display
Green Goddess, Almond Skordalia ^N, and Roasted Pepper Hummus

ARTISANAL CHEESE BOARD ^V

Artisanal Local and Imported Cheeses,
Local Honey, Fig Preserve, Grapes, and Crostini

MEDITERRANEAN MEZZE TABLE ^V

Roasted Garlic Hummus, Tzatziki, Baba Ganoush, Feta Dip,
Dolmathes, Citrus Marinated Olive Medley, Cured Tomatoes, and
Charred Grilled Bell Peppers, Zucchini and Eggplant, and Crispy Pita

WING IT STATION

Requires a minimum of 1 chef attendants

Classic Buffalo, BBQ, and Honey Mustard
Green Goddess, Gorgonzola Dressing, and Crudit 
Vegetables from The Farm

JAVITS MAGICAL ROOFTOP VEGETABLE FARM STAND ^{V²} ^{AVG}

Requires a minimum of 2 chef attendants

Seasonal Vegetables from our Rooftop Farm
Grilled/Roasted/Saut ed
Red Miso Sauce, Lemon Tahini, Huacatay Black Mint Pesto, and Htipiti

NUCHAS EMPANADAS STATION

Portobello Spinach and Mozzarella ^V

Adobo Chicken

Pinto Bean ^{V²}

Classic Argentine Ground Beef

Salsa: Aj  Amarillo, Aj  Panca, and Aj  Rocoto ^V

MAC AND CHEESE BAR

Classic Four Cheese Blend with Parmesan Herb Crust ^V

Gruyere Cream Sauce with Crispy Bacon

White Cheddar Sauce with Mushrooms and Spinach ^V

MEATBALL BAR

Selection of Hand Crafted Meatballs

Traditional Beef Meatballs and Grandma's Gravy

Swedish Chicken Meatballs and Wild Mushroom Cream Sauce

Pork Meatballs, Basil, Fennel Seed, and All'Amatriciana

Accompanied by Warm Ciabatta Crostini and Olive Oil



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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

TACO BAR

Requires a minimum of 2 chef attendants

Carne Asada

Grilled Marinated Skirt Steak, and Sautéed Onion

Tinga de Pollo

Shredded Chicken Braised in Chipotle Tomato Sauce

Mexico's Famous Al Pastor

Marinated Grilled Pork, Pineapple, Cilantro, and Onions

Limes, Radishes, and Shredded Lettuce **AVG**

Salsa Picante, Salsa Verde, and Salsa Roja **AVG**

Pickled Red Onion **AVG**

Flour Tortilla and Corn Tortilla **V² AVG**

ASIAN BITES

Selection of Pork, Shrimp, and Vegetables Dumplings

Crispy Vegetable Spring Rolls, Char Shu Pork Bao Buns, and Edamame

Ginger Soy, Sweet Chili, Plum, and Hoisin Sauce

AL DENTE STATION

Requires a minimum of 2 chef attendants

Campanelle Cacio E Pepe **V**

Pasta Cooked in a Giant Cheese Wheel

Cavatelli Pasta Cultivated Basil Pesto **V N**

Tortellini with Sausage and Rustic Tuscan Salsa Di Pomodoro

POKE BOWL CART

Requires a minimum of 2 chef attendants

All Poke is Served with Sushi Rice and Plantain Chips

Tuna, Sesame, Jalapeño, Watermelon,
Radish, Avocado, and Kabayaki Sauce

Shrimp, Pineapple, Jicama, Scallion, Edamame,
Chili, and Yuzu Ginger Ponzu

CHARCUTERIE BOARD **N**

Genoa Salami, Soppressata, Prosciutto, Chorizo,
Marcona Almonds, Marinated Olives, Cornichon, and Baguettes



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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

QUESADILLAS

Selection of Chimichurri Marinated Skirt Steak

Al Pastor Chicken

Roasted Mushroom and Spinach **V**

Accompanied by Pico de Gallo, Salsa Verde,
Guacamole, Lime Wedges, and Hot Sauce

OCEANA – RAW BAR STATION * **AVG**

Requires a minimum of 2 chef attendants

Maine Lobster

Oysters – Selection of the Northeast

Little Neck Clams

Jumbo Shrimp

Alaskan King Crab

Cocktail Sauce, Classic Mignonette, and Lemon

***Ice carvings available on request*



CULTIVATED CARVERY

***Each station requires a minimum of 1 chef attendant*

TURKEY BREAST **

Cranberry Relish, Classic Gravy, and Roasted Heirloom Carrots

PORK LOIN ** **AVG**

Roasted Garlic Jus and Roasted Broccoli

LEG OF LAMB ** **AVG**

Greek Yogurt and Mint Sauce and Lemon Oregano Potatoes

NEW YORK STRIP ** **AVG**

Béarnaise Sauce and Sautéed Exotic Mushrooms

BEEF TENDERLOIN ** **AVG**

Port Wine Reduction and Grilled Asparagus

PRIME RIB ** **AVG**

Pink Peppercorn Jus and Robuchon Potato

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PLATED MEALS

PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTRÉE, AND 1 DESSERT

Entrées include freshly baked rolls, lavash, and butter, freshly brewed coffee, decaf coffee, and assorted hot teas

SALAD

CURED SMOKED SALMON

Radishes, Petite Romaine, Boursin Cheese,
Marbled Rye Croutons, and Tarragon-Champagne Vinaigrette

PROSCIUTTO **AVG**

Baby Arugula, Cherry Grape Tomatoes, Watermelon,
Micro Basil, Balsamic Pearls, and Olive Oil

BABY BRONZE AND GREEN ROMAINE **V**

Marinated Olives, Herbed Ciabatta Croutons,
Parmesan Cheese, and Classic Caesar Dressing

UPLAND CRESS AND FRISÉE **V² AVG N**

Caramelized Walnuts, Poached Pear, NY Chatham
Blue Cheese, and White Balsamic Vinaigrette

ASPARAGUS AND ARTICHOKE **V**

Upland Cress, Baby Tomatoes, Asiago Cheese,
and Tarragon-Champagne Vinaigrette

HEIRLOOM TOMATO **V**

Aged Manchego Cheese Croutons, Watercress,
Baby Bib Lettuce, Red Endive, and White Wine Vinaigrette

BABY ICEBERG WEDGES

Blue Cheese, Bacon, Baby Tomatoes, Red Onions, Garlic,
Cheddar Cheese Croutons, and Pink Peppercorn Ranch

BABY GEM LETTUCE

Cotija Cheese, Smoked Bacon, Baby Tomatoes,
Shaved Pickled Red Onions, and Ranch Dressing

SOUP

MINISTRONE **V² AVG**

Seven Herb Oil

NEW ENGLAND CLAM CHOWDER

Crispy Bacon

WILD MUSHROOM BISQUE **V² AVG**

Fresh Thyme and Truffle Oil

SLOW-COOKED CHICKEN ENCHILADA **AVG**

Cilantro and Crispy Julienne Tortillas

SMOKED CHICKEN AND BARLEY

White Truffle Oil

SWEET POTATO AND VEGETABLE CHOWDER **V²**

Wild Rice

LENTIL SOUP **V**

Bacon and Micro Arugula

LOBSTER BISQUE **AVG**

Sherry Crème Fraîche and Roasted Tomato
with Pecorino Cheese Crouton

*Enhancement +\$ per person

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PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTRÉE, AND 1 DESSERT

Entrées include freshly baked rolls, lavash, and butter, freshly brewed coffee, decaf coffee, and assorted hot teas

ENTREE

GRILLED CHICKEN **N**

Creamy Pesto Orzo Pasta, Artichokes, Oven-Dried Tomatoes, Kalamata Olives, Pine Nuts, and Natural Chicken Jus

LEMON PEPPER CHICKEN **AVG**

Lemon Preserve and Rosemary Jus, Butter Poached Asparagus, Roasted and Smashed Creamed Potatoes, Sea Salt, and EVOO

RED SNAPPER A LA PROVENÇAL **AVG**

Pancetta, Tomato Beurre Blanc, Scalloped Zucchini, Tomatoes Tian, and Green Basil Risotto



ENTREE

HERB-CRUSTED SALMON

Sun-Dried Tomatoes, Orange Sauce, Caramelized Sage, White Polenta Cake, and Seasonal Baby Vegetables

GRILLED RIB-EYE **AVG**

Chili-Garlic Demi-Glace and Beurre Maître D'hôtel, Gorgonzola Cheese Scalloped Potatoes, Sautéed Haricot Vert, and Garlic Chips

NEW YORK STRIP

Peppercorn Sauce, Sautéed Haricot Verts and Garlic Confit, Truffled Macaroni and Cheese, and Steeped Cherry Tomatoes

SLOW-BRAISED BLACK LAGER BEEF SHORT RIB **AVG**

Guinness® Demi-Glace, Soft Stone Ground Polenta, and Caramelized Root Vegetables, and Crispy Kale

FILET OF BEEF **AVG**

Perigourdine Sauce and Yukon Gold Pomme Purée

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PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTRÉE, AND 1 DESSERT

Entrées include freshly baked rolls, lavash, and butter, freshly brewed coffee, decaf coffee, and assorted hot teas

DUO ENTRÉE

CHICKEN AND SHRIMP **AVG**

Creole Chicken and Rosemary-Garlic Shrimp with Tomato Leek Risotto Cake, Spicy Red Bell Pepper Coulis, and Fried Leek

STEAK AND CHICKEN **AVG**

Lemon and Black Pepper-Marinaded Airline Chicken Breast and Petite Filet, Aged White Cheddar Cheese Scalloped Potatoes, Roasted Brussels Sprouts, and Bell Peppers

STEAK AND SHRIMP **AVG**

Grilled New York Strip Steak and Achiote-Brushed Gulf Shrimp, Curried Cauliflower, Sautéed Petite Vegetables, and Roasted Garlic Cream Sauce

FILET AND BLACK COD **AVG**

Seared Petite Filet and Ginger, Marinated Black Cod, Butternut Squash Purée, Lemon-Butter Snow Peas, and Vadouvan Agrodulce

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

DESSERT

CHOOSE FROM DESSERT
SELECTION ON PAGE 12

PREMIUM DESSERT

CHOOSE FROM DESSERT
SELECTION ON PAGE 12



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BEVERAGES

ALCOHOLIC BEVERAGE MENU
AVAILABLE UPON REQUEST



BEVERAGES

HOT

COFFEE AND TEA

El Dorado Coffee
Regular and decaf

Assorted Teas

Includes

Creamers
2% Milk/Skim Milk/
Half and Half/Soy Milk

Sweeteners
Sugar/Sugar in Raw/Splenda

Cups and Stirrers

REALLY GOOD HOT CHOCOLATE

Mini Marshmallows, Chocolate
Shavings, and Whipped Cream

*3-gallon minimum *On flameless urn

"MILK" CREAMER ENHANCEMENT

Almond/Cashew/Coconut/Oat



COLD

JUICE

Cranberry/Apple

FRESH SQUEEZED ORANGE JUICE

ICED TEA

Country Sweet/Unsweetened
Served with Fresh-Cut Lemons

*Sweetened with Jacob's Honey

LEMONADE

Lemon-Basil/ Strawberry/
Watermelon

*Sweetened with Jacob's Honey
*3-gallon minimum



BOTTLES/CANS

ASSORTED SOFT DRINKS

Coke/Diet Coke/Sprite

INDIVIDUAL BOTTLED JUICE

SNAPPLE

Lemon Tea/Diet Lemon Tea

VITAMIN WATER

XXX
Açai-blueberry-pomegranate
Power C
Dragonfruit

RED BULL

Regular/Sugar-free

BOTTLED*

**Advance order only*

SARANAC

Root Beer/Orange Cream/
Shirley Temple

BOYLAN'S

Blueberry Pomegranate Mash

*MONTAUK

Raspberry Iced Tea/
Lemon Iced Tea

GRADY'S COLD BREW



SPECIALTY HANDCRAFTED COFFEE

NESPRESSO

NESPRESSO MACHINE

Includes

Cups, Stirrers, Napkins,
Assorted Sweeteners,
1 Gallon of Water, Creamers,
and 1 Sleeve of Nespresso Pods

1 GALLON WATER JUG

Additional Jugs for Nespresso
Coffee Machine

COFFEE

7.77oz/230ml per pod
Intenso/Stormio/Odacio/
Melozio/Melozio Decaffeinato/
Hazelino Muffin

ESPRESSO

1.35oz/40ml per pod
Il Caffé

DOUBLE ESPRESSO

2.75oz/80ml per pod
Chiara

ESPRESSO BAR

ESSENTIAL PACKAGE

4 Hours | 300 cups
8 Hours | 500 cups

Includes

Espresso Machine, Grinder, 100%
Arabica and Decaf Espresso Beans,
and 1 Trained/Professional Barista

*Option for Iced Latte, Iced Mocha,
and Iced Caramel Macchiato
+\$

Add-Ons

Additional Cup
+\$

Requires

Dedicated 110V, 15/20 amp outlet
(provided by client)

Machine size 15"h x 17"w x 21"d

Space for set up 6'w x 4'd

***Table is not included**

Additional service hours
are priced accordingly

ESPRESSO BAR

DELUXE PACKAGE

4 Hours | Unlimited
8 Hours | Unlimited

Includes

Espresso Machine, Grinder, 100%
Arabica and Decaf Espresso Beans,
and 1 Trained/Professional Barista

DaVinci Syrups to Flavor Any
Espresso Drink, Hot Teas,
and Hot Chocolate

Custom Logo/Branded
Coffee Sleeves

Add-Ons

Option for Iced Latte,
Iced Mocha, Iced Caramel
Macchiato, and Iced Chai Latte
+\$

Requires

Dedicated 110V, 15/20 amp outlet
(provided by client)

Machine size 15"h x 17"w x 21"d

Space for set up 6'w x 4'd

***Table is not included**

Additional service hours
are priced accordingly

ESPRESSO BAR

ADDITIONAL SERVICES

Cold Brew*
250 cups

Nitro Bar*
250 cups

Flavored Syrup
Vanilla/Sugar-Free/Caramel/
Hazelnut/White Chocolate/
Marshmallow/Macadamia Nut/
English Toffee/Coconut/Peach

Tricycle

Branded Sleeve Cups

Branded Napkins

Branded Bar

Branded Cookies
Individually wrapped

Ripple Maker
Custom Foam Branding

*Includes Barista Attendant
for 4 Hours

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WATER

STILL

DASANI BOTTLED WATER

FIJI WATER

* 24 bottles minimum

SARATOGA SPRINGS

PERRIER

SPARKLING

SARATOGA SPRINGS

SAN PELLEGRINO

Plain/Aranciata/Limonata

HALS SELTZER

**Advance order only*

Original/Black Cherry

3-gallon minimum required per flavor

NATURALLY INFUSED

CALM

Strawberry, Lemon, and Mint

CLEANSE

Watermelon, Cucumber, and Lime

ENERGIZED

Apple, Lime, and Carrot

COOLERS & JUGS

WATER COOLERS

Electric Hot and Cold Water Dispenser
Touchless Electric Cold Water Dispenser

5 GALLON WATER JUG

Requires

2 dedicated lines:
1000 Watts and 1500 Watts
(provided by client)

Size Including the jug: 4.6"h x 9.5"w x 10.5"d



PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES

BAR À LA CARTE

LIQUOR/ MIXED DRINKS

PLATINUM LIQUOR

DELUXE LIQUOR

PREMIUM LIQUOR

PREMIUM WINE PER GLASS

PREMIUM/IMPORTED/CRAFT BEER

DOMESTIC BEER

MIXERS

COKE

DIET COKE

SPRITE

GINGER ALE

TONIC

CLUB SODA

ORANGE JUICE

CRANBERRY JUICE

GARNISHES

LEMONS

LIMES

ORANGES

CHERRIES

OLIVES





GENERAL INFORMATION

GENERAL INFORMATION

ALLERGY INFORMATION

Food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat.

Our facilities are not food-allerge, gluten-free, or nut free.

Please talk to the catering sales team if you have a severe allergy and/or require accommodations.

Items under the gluten-free bakery section are produced in gluten-free facilities to avoid cross-contamination.

Kosher and Halal meals are available upon request.

STAFFING RATES

A delivery fee of \$50 is charged every time order is delivered to one location.

Set-Up fee of \$150 is charged every time an order is set up.

Set-up only and does not include a dedicated staff for service & maintenance.

Staffing fees will automatically be added to your order.

Please note that a five (5) hour minimum, per staff member applies.

Servers \$256 per five (5) hours.

Five (5) hour minimum. \$88 for each additional hour after the first 5.

Chef Attendant \$270 per five (5) hours. Five (5) hour minimum.

\$95 for each additional hour after the first 5.

Bartender \$270 per five (5) hours. Five (5) hour minimum.

\$95 for each additional hour after the first 5.

Captain \$290 per five (5) hours. Five (5) hour minimum.

\$105 for each additional hour after the first 5.

LINEN, RENTALS, AND SPECIAL EVENT PLANNING

Please contact our Cultivated Catering Sales Team in regard to linen and rentals for your food and beverage service. Floral, décor, and entertainment services can be arranged on your behalf.

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

The 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 include a wide variety of dietary needs, the Cultivated Sales Team and our Executive Chef are available if you'd like to design a special menu to serve at your event.

GUARANTEES

The Customer shall notify Cultivated, not less than fourteen (14) business days (excluding holidays and weekends) prior to the event, of 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, with a maximum of thirty (30) meals (the overage).

GENERAL INFORMATION

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 the 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 refuse services to attendees who do not have proper identification or appear 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 once the client provides a guaranteed guest count and signs the event order no more than 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 administrative charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests.

TAX EXEMPT

If the customer is an entity claiming exemption from taxation in New York State, the 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.

LATE FEES

Orders received within 14 days of the event may be subject to a limited menu offering. Any new orders or changes received within 10 business days of an event will be assessed a 10% late order fee.

CHANGES & ADDITIONAL SERVICES

Orders and changes received 5 days, or less from the date of service are subject to Cultivated's approval and cannot be guaranteed.

Changes to any aspect of the existing event order cannot be accommodated past 48 hours to the service.

HEAT LAMPS

Cultivated recommends using heat lamps to serve and present hot or warm food; This will require the client to request & pay for the electrical need from the Javits Center. Heat lamps come as a single lamp which requires a 500-watt line, and a double lamp which requires a 1000-watt line. Please let your Catering Sales contact know if you would prefer to have the hot or warm item served in chafers instead to avoid heat lamp costs.

ELECTRICAL REQUIREMENTS

Any electrical needs for your events, including those for equipment needed in your food & beverage service, need to be requested directly to the Javits Center via your Event Solution Manager or Exhibitor Solutions Manager. The charges for these power needs will be charged to the client directly.

