

# 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](mailto: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 where there is excess produce, or even with 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.

## FARMSHELF

Hydroponic Farmshef units grow herbs, edible flowers, and leafy greens that are incorporated into catered meals.



## THE FARM ICON

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

## 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 on the recipes and dishes served by CULTIVATED.



# 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

Selection of Plain and Fruit Flavored Individual Yogurts **AVG**

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

Local and Seasonal Sliced Fruit **V<sup>2</sup>**

### CLASSIC BREAKFAST TABLE

Local and Seasonal Sliced Fruit **V<sup>2</sup>**

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

Eggs **AVG**

Scrambled or Fried or Frittata with mushroom & sun dried tomatoes

Crispy Applewood Smoked Bacon or Chicken Apple Sausage or Pork sausage **AVG**

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

### HEALTHY AND FIT CONTINENTAL

Local and Seasonal Sliced Fruit **V<sup>2</sup>**

Overnight Oats **V<sup>2</sup>**

Banana Bread or Strawberry Shortcake

Chia Seed Coconut Pudding with Seasonal Fruit Compote **V<sup>2</sup>**

Goji Berry Pistachio Squares **V<sup>2</sup>**

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

Old Fashioned Oats, and Quinoa **V**



# BREAKFAST À LA CARTE

## 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

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

### SUNRISE BREAKFAST SANDWICH

Scrambled Eggs, Chicken Sausage Patty,  
Cheddar Cheese, Croissant

## NUCHAS EMPANADAS

### SAUSAGE, EGG, AND CHEESE

### SPINACH, EGG, AND CHEESE **V**

### HAM AND CHEESE

## EGG

Tofu Scramble **V<sup>2</sup>**

Frittata/ Egg White Frittata **V AVG**

Spinach and mushrooms/Bell Pepper  
and Scallion/Tomato and Herb

Scrambled Eggs

Hard Boiled Eggs

Cheese Scrambled Eggs

## 'MEATS'

Turkey Bacon **AVG**

Applewood Bacon

Chicken Apple Sausage

Pork Sausage

Turkey Sausage

Veggie Sausage Patties

## POTATOES

Cauliflower and Sweet Potato Hash **V<sup>2</sup>**

Red Bliss Potatoes and Leeks

Root Potato Hash

Skillet Yukon Gold Potatoes & Pepper Hash

## OVERNIGHT OATS

Strawberry Shortcake/Banana Bread/  
Cinnamon Bun

## COCONUT CHIA PUDDING

Topped with Seasonal Berry Compote

## ZUCCHINI BREAD

Zucchini and Sundried Tomato Loaf  
with Avocado and Basil Pesto Spread **V<sup>2</sup>**

## BAGEL

Smoked Salmon and Caviar

## SEASONAL FRUIT

Local and Seasonal Sliced Fruit  
Individual Fruit Cups **V<sup>2</sup>**

## WHOLE FRUIT

Banana, Apple, or Orange

## YOGURT **V**

Greek Yogurt Parfait Bowl  
Mixed berry/Granola/Javits honey  
Plain & Fruit Flavored Yogurt

# BREAKFAST STATIONS

MINIMUM OF 24 GUESTS

## QUESADILLA STATION WHOLE EGG OR EGG WHITE

Mushrooms and Spinach

Chorizo and Cheese

Bacon and Cheddar

Sour Cream, Pico De Gallo, Guacamole,  
Fire Roasted Tomato Salsa

## EGGS BENEDICT STATION

Served on Toasted English Muffin

### *Classic*

Eggs benedict, grilled Canadian bacon,  
poached egg, hollandaise

### **Italiano Rustica Benedict V**

Sliced prosciutto, sundried tomato,  
poached egg, basil hollandaise

## OMELET STATION

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

## LOADED FRENCH TOAST STATION V

Classic Brioche or Stuffed with Sweetened Mascarpone

Nutella/Bananas foster/ Maple syrup/  
Chocolate chips/ Berries/ Chantilly Cream

## STATIONARY WAFFLE STATION V

Classic Belgium Waffle

Strawberry/ Chantilly Cream/ Berry compote/Nutella, Maple syrup

## ARTISANAL PANCAKE STATION V

Traditional Buttermilk Pancakes

Maple syrup/ Chocolate chips/ Berries/ Chantilly Cream

## OATMEAL STATION V

Steel Cut Oats or Quinoa

Dried fruit /Brown sugar/Assorted nuts



# BAKERY

ORDER BY THE DOZEN

## SWEET

### CINNAMON ROLLS **V**

Topped with Vanilla Glaze

### SPECIALTY DONUTS **V**

Glazed/ Filled/ Cake

\* Additional flavors available upon request

### SLICED BREAKFAST BREADS **V**

Marble/Lemon Poppy/Orange

### ASSORTED GOURMET MUFFINS **V**

Corn/Bran/ Blueberry/ Banana/ Double Chocolate

### FRESHLY BAKED CROISSANTS **V**

Butter/ Chocolate/ Almond

### ASSORTED FRESHLY BAKED BREAKFAST DANISH **V**

Cheese/ Apple/ Raspberry/Blueberry

### ASSORTED HOMEMADE COOKIES

Snickerdoodle/ Oatmeal Raisin/ Chocolate Chip

### GOURMET BROWNIES AND BLONDIES

Fudge Brownies/ Chocolate Chip Blondies



## SAVORY

### CLASSIC BUTTERMILK BISCUITS **V**

Jam and Honey

### BACON AND CHEDDAR SCONES

### ASSORTED BAGELS **V**

## GLUTEN FREE

### BLUEBERRY MUFFIN **V<sup>2</sup>**

### DOUBLE CHOCOLATE MUFFIN

### APPLE MUFFIN **V<sup>2</sup>**

### BANANA BREAD **V<sup>2</sup>**

### ZUCCHINI BREAD **V<sup>2</sup>**

### BROWNIE

### CHOCOLATE CHUNK COOKIE





# SNACKS & BREAKS

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## MILANO BOX

Piava Cheese Wedge **AVG**

Dried Mission Fig **V<sup>2</sup>**

Sopressa Salami **AVG**

Grissini Sticks **V<sup>2</sup>**

Baci

Marinated Olive **V<sup>2</sup>**

## THE CITY BOX

Mini Quiche

Vegetarian /Ham & Cheese/ Roquette & Mushroom

Baby Carrot Sticks **V<sup>2</sup>**

M&M's **V**

Berries **V<sup>2</sup>**

## SOUTH BEACH

Mixed Berries **V<sup>2</sup> AVG**

Almonds, Cashews, Walnuts **V<sup>2</sup> AVG**

Rooftop Crudité Farm Vegetables with Tzatziki **V**

Chia Seed Pudding **V<sup>2</sup> AVG**

Kale Chips **V<sup>2</sup> AVG**

## THE FARMER BOX

Paprika Hash Goat Cheese **AVG**

Beet Salad **V<sup>2</sup> AVG**

Baguette Croutons **V<sup>2</sup> AVG**

Grapes **V<sup>2</sup> AVG**

## THE BISTRO BOX

Charcuterie **AVG**

Salami and prosciutto

Cheese

Brie & Manchego

Crackers

Radish **V<sup>2</sup> AVG**

## THE DELI GOURMET

Red Beet Hummus **V<sup>2</sup> AVG**

Baby Carrot Stick **V<sup>2</sup> AVG**

Salted Pretzel

Pita Chips **V<sup>2</sup> AVG**

Trail Mix

## CULTIVATED SIGNATURE

### GINGER ENERGY BALLS **V<sup>2</sup>**

Dates, Sesame Seeds, Maple Syrup

### GOJI BERRY PISTACHIO SQUARES **V<sup>2</sup>**

Oats, Flax Seed, Agave Nectar

### JACOB'S HONEY LEMON GRANOLA BAR **V**

Roasted Almond Coconut,  
Chia Seeds, Oats, and Quinoa

### CINNAMON APPLE HAND PIES **V**

Vanilla Glaze

### BLUEBERRY CLUSTERS **V**

Dark Belgian Chocolate





# LUNCH & DINNER

# SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

## NEW YORK

### BEET SALAD **V<sup>2</sup>**

Roasted Beets, Arugula,  
Cara Cara Orange, Hazelnuts

### PENNE POMODORO **V**

Tomato, Basil, Parmigiano, Olive Oil

### BRANZINO **AVG**

Olive Oil, Lemon, Parsley, Capers

### ROASTED NY STRIP STEAK

Green Peppercorn Sauce

### GREEN BEANS **V**

Sauté in Garlic

### JUNIOR'S CHEESECAKE **V**

Berry Compote

## SOUTHERN

### CORN BREAD **V**

Whipped Butter

### BUTTER MILK FRIED CHICKEN

Crispy Fried Chicken, Javits Pickles

### ST. LOUIS STYLE SPARE RIBS **AVG**

Wow Tangy Ribs Barbecue Sauce

### CREAMY STONE GROUND GRITS **AVG**

Slow Cooked Grits, Cheddar Cheese

### COLLARD GREENS **V<sup>2</sup> AVG**

Slow Cooked, Honey

### CAROLINA COLESLAW **V**

Sweet and Tangy Dressing

### BANANA PUDDING **V**

## MEXICAN

### WATERMELON SALAD **V AVG**

Jicama, Avocado, Toasted Sesame, Parsley,  
Celery Harts, Arugula, Tequila Dressing

### STREET CORN **V AVG**

On or Off the Cob. Chili, Lime, Mayo, Cotija

### VEGETABLE EMPANADAS **V AVG**

Pinto Beans Epazote, Chilli Poblano

### CHICKEN MOLE **AVG**

Grilled chicken Breast, Oregano, Epazote, Red Mole

### CARNE ASADA STYLE SKIRT STEAK **AVG**

Arbol Chili Steak Salsa

### SLACK BEAN STEW **V**

Epazote, Sweet Onion, Jalapeno

### GREEN RICE **V<sup>2</sup>**

Poblano Chili, Garlic, and Cilantro

### TORTILLAS

Warm flour tortillas **V<sup>2</sup>** & Corn tostadas **V<sup>2</sup> AVG**

### CARAMEL FLAN **V**



# SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

## ITALIAN

### TUSCAN KALE SALAD **V<sup>2</sup> AVG**

Artichokes, Lemon Zest, Mint, Crispy Chickpeas

### ANTIPASTI DI VERDURE **V<sup>2</sup> AVG**

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

### TUSCAN BEAN SOUP **V**

Cannellini Bean, Escarole,  
Pecorino Cheese, Virgin Olive Oil

### CONCHIGLIE **V**

Baked Shell Pasta, Portobello Mushroom,  
Parmigiano & Gorgonzola Sauce

### SWORDFISH **AVG**

Grilled with Lemon, Oregano,  
Chili, Breadcrumbs, Olive Oil

### POLLO ALLA GRIGLIA **AVG**

Half Roasted Chicken Lemon and Herb Sauce

### TIRAMISU **V**

## ASIAN

### VIETNAMESE COLESLAW SALAD **V<sup>2</sup> AVG**

Peanuts, Chilli and Lime Dressing  
With or Without Chicken

### BEEF SATAY **AVG**

Peanut Sauce

### VEGETABLE SPRING ROLLS **V<sup>2</sup>**

Hoisin Sauce

### FRIED RICE **AVG**

Red Peppers, Carrots, Green Beans

### GENERAL TSO'S CHICKEN

Sesame, Scallion, Soy, Honey

### KUNG PAO CAULIFLOWER **V<sup>2</sup>**

Peanuts, Sesame, Scallions

### ICE CREAM MOCHI PASSED

Choose Your Flavor

## GREEK

### HORIATIKI SALAD **V**

Traditional Garden Greek salad

### HTIPITI **V**

Spicy Feta Spread, Grilled Pita

### SPANAKOPITA **V**

Traditional Spinach Pie Wrapped, Phyllo Dough

### CHICKEN SOUVLAKI **AVG**

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

### MOUSSAKA

Layered Eggplant with Meat Sauce,  
and Béchamel

### BAKLAVA **V**

Crispy Phyllo Pastry, Almonds, Walnuts

# BOXED LUNCH

MINIMUM OF 6 GUESTS PER SANDWICH OR SALAD SELECTION

## SANDWICHES

Choose 1 type of Sandwich | Includes 1 snack and 1 dessert  
Side salad enhancement

### ORTIZ TUNA

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

### DOUBLE SMOKED TURKEY SANDWICH

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

### THE CHICKEN

Chicken Salad with Golden Raisin,  
Provolone, Lettuce on Baguette

### ROAST BEEF

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

### NEW YORK BLACK FOREST HAM

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

### PORTOBELLO **V**

Grilled Marinated Portobello Mushroom  
Sandwich, Gorgonzola, Arugula, Wheat Roll

### CULTIVATED VEGETABLES **V<sup>2</sup>**

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

## SALAD

Choose 1 type of Salad  
Includes 1 snack and 1 dessert

### CHICKPEA SALAD

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

### RED BEET SALAD **V<sup>2</sup>**

Shallots, Mint, Chive, Candied  
Hazelnuts, Goat Cheese, Hazelnuts,  
Lemon-Tahini Dressing

### ROASTED CAULIFLOWER SALAD **V**

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

### TRICOLOR QUINOA SALAD **V**

Greek Style Lemon  
Oregano Dressing

\*Chicken and tofu enhancement available

## SIDES

### CHOOSE 1 SNACK

Whole Seasonal Fruit  
Tortilla Chips  
Mini Pretzels  
Veggie Chips  
Popcorn

### CHOOSE 1 DESSERT

Chocolate Fudge Brownie  
Blondie  
Chocolate Chip Cookie  
Black and White Cookie  
Coffee Crumb Cake

## CHEF'S TABLE

### TURN THIS PACKAGE INTO A CHEF'S TABLE DISPLAY

Choose 3 types of sandwiches  
OR 2 types of salads with 1 snack,  
and 1 dessert

# BUILD YOUR OWN MENU

MINIMUM OF 24 GUESTS

## HOT SANDWICH

### CLASSIC NY PASTRAMI SANDWICH

Whole Grain Mustard, Sauerkraut,  
Whole Wheat Bread

### CUBAN SANDWICH

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

### REUBEN SANDWICH

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

### GYRO

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



## COLD SANDWICH

### ROASTED BUTTERNUT SQUASH SANDWICH <sup>V<sup>2</sup></sup>

Balsamic Glazed Red Onion Rings,  
Watercress, Whole Wheat Roll

### THE BEST ITALIAN SANDWICH

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

\*Includes selections from boxed lunch

## SOUP

### GRILLED CHICKEN AND CORN CHOWDER <sup>V</sup>

### BUTTERNUT SQUASH <sup>V<sup>2</sup> AVG</sup>

Cashew, Coconut, Soup.

### POTATO SOUP <sup>AVG</sup>

Leek, Bacon, Soup

### TUSCAN BEAN SOUP <sup>V</sup>

Cannellini Bean, Escarole,  
Pecorino Cheese, Virgin Olive Oil

## SALAD

### VIETNAMESE COLESLAW STYLE SALAD <sup>V<sup>2</sup> AVG</sup>

Carrot Cabbage Mint, Cilantro, Thai Basil, Crispy  
Shallots, Toasted Peanuts and Chili, & Lime Dressing  
(With or Without Chicken)

### ROOFTOP FARM SEASONAL <sup>V<sup>2</sup> AVG</sup>

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

### SOBA NOODLE SALAD <sup>V<sup>2</sup> AVG</sup>

Buckwheat Noodles, Snow Peas, Banana  
Peppers, Bean Sprouts, Edamame, Scallions,  
Cilantro And Sesame Dressing

### ORZO PASTA SALAD <sup>V<sup>2</sup></sup>

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

### CLASSIC CAESAR SALAD <sup>V</sup>

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

\*Includes selections from boxed lunch

# RECEPTION





# CLASSIC HORS D'OEUVRES

MINIMUM OF 24 GUESTS | PASSED OR STATIONARY SERVICE

## HOT

### FRIED COCONUT SHRIMP

Sweet & Sour Aioli, Charred Scallion

### FLAKY BEEF EMPANADAS

Sofrito Mayo

### CONEY ISLAND DOG

Puff Pastry Crust, Everything Spice, Whole Grain Mustard

### MINI BRIOCHE **V**

Grilled Cheese & Tomato Bisque Shooter

### MACARONI & CHEESE BITES **V**

Crispy Panko Herb Crusted

### BLACK BEAN EMPANADAS **V<sup>2</sup>**

Chipotle Aioli

### CHICKEN SATAY

Peanut Cilantro Lime

### POTATO & SWEET PEA SAMOSAS **V**

Mint and Cilantro Yogurt Vinaigrette

## COLD

### GOAT CHEESE BRUSCHETTA **V**

With Roasted Beets & Micro Basil

### TOMATO CAPRESE SKEWERS **V**

Mozzarella, Basil Pesto, and Balsamic Glaze

### SMOKED SALMON **AVG**

Dill Crème Fraiche on Cucumber Cup

### RED PEPPER HUMMUS **V<sup>2</sup> AVG**

Sundried Tomatoes, Cucumber Cup & Dill

### MINI CRUDITÉS VERRINE **V<sup>2</sup> AVG**

Eggplant Caponata, Fresh Herbs

### PROSCIUTTO DI PARMA

Savor Melon, Basil, Balsamic glaze

### SOBA NOODLE

Wakame, Kombu, Tofu, Ponzu Sesame

# PREMIUM HORS D'OEUVRES

MINIMUM OF 24 GUESTS | PASSED OR STATIONARY SERVICE

## HOT

### GOAT CHEESE AND HERB ARANCINI **V**

Tomato Chutney

### BUTTERMILK CHICKEN SLIDER

Hot Honey Aioli, Biscuit

### GRILLED VEGETABLE SKEWERS **V<sup>2</sup> AVG**

Halloumi and Black Olive Tapenade

### ONION SOUP-WICH **V<sup>2</sup>**

Truffle Gruyere Cheese, Caramelized Onion Jam

### CROQUETAS DE JAMON

Ham and Cheese Croquettes

### CRISPY POLENTA **AVG**

Braised Short Rib, Carrot Chips

## COLD

### KALUGA CAVIAR\*\*

Red Onion, Boiled Egg, Crème Fraiche, Potato Cake

### TACO DE ATUN\*\* **AVG**

Fresh Yellow Fin Tuna, Avocado, Cilantro, Sesame

### THAI SHRIMP SALAD **AVG**

Green Plantains, Pomelo, Coconut, Holy Basil

### SEARED STRIP STEAK **AVG**

Shichimi, Potato cake, Japanese Pickled Aioli

### SCALLOP CEVICHE\*\* **AVG**

Cucumber Cup, Wasabi Bloody Mary, Yuzu, Shiso

### MINI LOBSTER ROLLS

Bao Bun, Yuzu Mayo

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

**AVG** =Avoiding Gluten **V<sup>2</sup>**=Vegan **V** =Vegetarian

# RECEPTION STATIONS

MINIMUM OF 24 GUESTS

## OCEANA – RAW BAR STATION \*\* **AVG**

Main Lobster

Oysters – selection of the northeast

Little Neck Clams

Jumbo shrimp

Alaskan king crab

Cocktail Sauce, Mignonette Classic/Apple/Cucumber

\*Ice carvings available on request

## AL DENTE STATION \*

Pasta Cooked in a Giant Cheese Wheel

Campanelle Cacio E Pepe **V**

Cavatelli Pasta Cultivated Basil Pesto **V**

Tortellini With Sausage, Rustic Tuscan Salsa Di Pomodoro

## WING IT STATION \* **AVG**

Classic Buffalo, BBQ, Honey Mustard

Green Goddess, Gorgonzola Dressing, Crudité

Vegetables From the Farm

## NUCHAS EMPANADAS STATION

Portobello Spinach & Mozzarella **V**

Adodo Chicken

Pinto Bean **V**

Classic Argentine Ground Beef

Salsa: Aji Amarillo, Aji Panca, Aji Reocoto **V**

## JAVITS MAGICAL ROOFTOP VEGETABLE FARM STAND **V<sup>2</sup> AVG**

In Season Vegetables From the Rooftop at the Time of Your Event

Grilled, Roasted, Sautéed

Red Miso Sauce, Lemon Tahini, Huacatay Black Mint Pesto, Htipiti

## MEATBALL BAR

Selection of Hand Crafted Meatballs, Basket of Warm Ciabatta

Traditional Beef Meatballs, Grandma's Gravy

Chicken Meatballs, Swedish Meatball Sauce, Wild Mushroom

Pork Meatballs, Basil, Fennel Seed, All'Amatriciana

Accompanied by Warm Ciabatta Crostini and Olive Oil

\* CHEF ATTENDANT REQUIRED

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

**AVG** =Avoiding Gluten   **V<sup>2</sup>**=Vegan   **V** =Vegetarian

# RECEPTION STATIONS

MINIMUM OF 24 GUESTS

## MAC & CHEESE BAR

Classic Four Cheese Blend With Parmesan Herb Crust **V**  
Gruyere Cream Sauce With Crispy Bacon  
White Cheddar Sauce, Mushrooms and Spinach **V**

## CULTIVATED VEGETABLE CRUDITES **V**

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

## POKE BOWL CART \* \*\*

All Poke Served With Crispy Sushi Rice and Plantain Chips  
Tuna, Sesame, Jalapeno, Watermelon, Melon,  
Radish, Avocado, Kabayaki Sauce  
Shrimp, Pineapple, Jicama, Scallion, Edamame,  
Banana Peppers, Yuzu Ginger Ponzu

## 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, Crispy Pita

## ARTISANAL CHEESE BOARD **V**

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

## CHARCUTERIE BOARD

Genoa Salami, Sopressata, Prosciutto, Chorizo,  
Marcona Almonds, Marinated Olives, Cornichon, Baguettes

## QUESADILLAS

Selection of Chimichurri Marinated Skirt Steak,  
Al Pastor Chicken, Roasted Mushroom and Spinach  
Accompanied by Pico de Gallo, Salsa Verde, Avocado Crema,  
Lime Wedges and Hot Sauce

\* CHEF ATTENDANT REQUIRED

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



# RECEPTION STATIONS

MINIMUM OF 24 GUESTS

## TACO BAR **AVG**

### *Carne Asada*

Grilled Marinated Skirt Steak, Sautéed Onion

### *Tinga de Pollo*

Shredded Chicken Braised in Chipotle-Tomato Sauce

### *Mexico's Famous Al Pastor*

Marinated Grilled Pork, Pineapple, Cilantro, Onions

Limes, Radishes, Shredded Lettuce **AVG**

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

Pickled Red Onion **AVG**

## ASIAN BITES

Selection of Pork, Shrimp and Vegetables Dumplings

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

Ginger Soy, Sweet Chili, Plum, Hoisin Sauce

## CULTIVATED CARVERY\*

### BEEF NEW YORK STRIP **AVG**

Bernaise Sauce, Sautéed Exotic Mushrooms

### BEEF TENDERLOIN

Port Wine Reduction, Grilled Asparagus

### PRIME RIB **AVG**

Pink Peppercorn Jus, Robuchon Potato

### TURKEY BREAST **AVG**

Cranberry Relish, Classic Gravy, Roasted Heirloom Carrots

### PORK LOIN **AVG**

Roasted Garlic Jus, Roasted Broccoli

### LEG OF LAMB **AVG**

Greek Yogurt and Mint Sauce, Lemon Oregano Potatoes

\* CHEF ATTENDANT REQUIRED



# PLATED MEALS

# PLATED MEALS

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

## SALAD

### CURED SMOKED SALMON

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

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

### UPLAND CRESS AND FRISÉE

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

### ASPARAGUS AND ARTICHOKE SALAD

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

### HEIRLOOM TOMATO SALAD

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

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

## SOUP

### MINESTRONE SOUP

Seven Herb Oil

### NEW ENGLAND CLAM CHOWDER

Crispy Bacon

### WILD MUSHROOM BISQUE

Fresh Thyme and Truffle Oil

### SLOW COOKED CHICKEN ENCHILADA SOUP

Cilantro And Crispy Julienne Tortillas

### SMOKED CHICKEN AND BARLEY

White Truffle Oil

### SWEET POTATO AND VEGETABLE CHOWDER

Wild Rice

### LENTIL

Bacon, Micro Arugula, and Crispy Parsnip Ribbons

### LOBSTER BISQUE

Sherry Crème Fraiche, Roasted Tomato With Pecorino Cheese Crouton

\*Enhancement available

# PLATED MEALS

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

## ENTREE

### GRILLED CHICKEN

Mediterranean-Grilled Chicken With Creamy Pesto Orzo Pasta, Artichokes, Oven-Dried Tomatoes, Kalamata Olives, Pine Nuts and Natural Chicken "Au Jus"

### 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

### HERB-CRUSTED SALMON

Sundried Tomatoes and Herbs Crusted Wild Salmon, Orange Burnt Sauce, Caramelized Sage White Polenta Cake, and Seasonal Baby Vegetables

### FILET OF BEEF

Grilled Filet Of Beef With Perigourdine Sauce and Yukon Gold Pomme Macaire

## ENTREE

### 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

### 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

### RED SNAPPER "A LA PROVENCAL"

Crispy Skin Red Snapper and Pancetta, Tomato Fondue Beurre Blanc, Scalloped Zucchini and Tomatoes "Tian", Green Basil Risotto

### 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

### FILET AND BLACK COD

Searred Petite Filet and Ginger-Marinaded Black Cod, Butternut Squash Purée, Lemon-Butter Snow Peas, and "Vadouvan Agridulce"

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

AVG =Avoiding Gluten V<sup>2</sup>=Vegan V=Vegetarian

# PLATED MEALS

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

## DUO ENTREE

### CHICKEN AND SHRIMP

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

### STEAK AND SHRIMP

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

### 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

### 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

## DESSERT

### CLASSIC NEW YORK MINI 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**

Vanilla Bean

### TRES LECHES CAKE **V**

### DOUBLE CHOCOLATE CAKE **V**

Wild Berry Sauce

### SWEET EMPANADA **V**

Apple, Cranberry, and Nutella

## PREMIUM DESSERT

### RASPBERRIES AND CREAM

Sponge Cake, Raspberries, Mascarpone, Crushed Pistachios

### CHOCOLATE MOUSSE

Rich Chocolate, Heart of Zabaione, Chocolate Curls

### TIRAMISU

Espresso Short Cake, Mascarpone Cream, Cocoa Powder

### BERRY CRÈME BRULEE

Raspberry Sauce, Creamy Custard, Berries Coated in Caramel

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



# BEVERAGES

ALCOHOLIC BEVERAGE MENU  
AVAILABLE UPON REQUEST



# BEVERAGES

## HOT

### EL DORADO REGULAR COFFEE

#### **Creamers**

2% milk, skim milk, half & half, and soy milk

#### **Sweeteners**

Sugar, Sugar in Raw, Splenda

\*Includes cups, stirrers

### EL DORADO DECAF COFFEE

#### **Creamers**

2% milk, skim milk, half & half, and soy milk

#### **Sweeteners**

Sugar, Sugar in Raw, Splenda

\*Includes cups, stirrers

### ASSORTED TEAS

#### **Creamers**

2% milk, skim milk, half & half, and soy milk

#### **Sweeteners**

Sugar, Sugar in Raw, Splenda

\*Includes cups, stirrers

### REALLY GOOD HOT CHOCOLATE

Mini Marshmallows, Chocolate Shavings, and Whipped Cream.

\*3-gallon minimum required

\*On flameless urn

## CREAMER ENHANCEMENTS

### ALMOND MILK

32 oz

### CASHEW MILK

32 oz

### COCONUT MILK

32 oz

### OAT MILK

32 oz



## COLD

### ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite

### INDIVIDUAL BOTTLED JUICE

15.2 oz

### JUICE

Cranberry/ Apple

### FRESH SQUEEZED ORANGE JUICE

### LEMONADE

Lemon-Basil/ Strawberry/ Watermelon

\*Sweetened with Jacob's Honey

3-gallon minimum required

### ICED TEA

Country Sweet/ Unsweetened

Served with Fresh-Cut Lemons

\*Sweetened with Jacob's Honey

# BEVERAGES

## STILL

### DASANI BOTTLED WATER

### FIJI WATER

16.9 oz  
Minimum order of 24 bottles

### PERRIER

16.9 oz Bottle

### SARATOGA SPRINGS STILL WATER

12 oz. Glass Bottle

### SARATOGA SPRINGS STILL WATER

28 oz. Glass Bottle

### WATER COOLERS

Electric Hot and Cold Water Dispenser  
Touchless Electric Cold Water Dispenser

### 5 GALLON WATER JUG

## SPARKLING

### SARATOGA SPRINGS SPARKLING WATER

12oz Glass Bottle

### SARATOGA SPRINGS SPARKLING WATER

28 oz. Glass Bottle

### SAN PELLEGRINO

Sparkling Water

### SAN PELLEGRINO ARANCIATA

12 oz. Sparkling Fruit Beverage

### SAN PELLEGRINO LIMONATA

12 oz. Sparkling Fruit Beverage

### HALS SELTZER

20oz  
Assorted Flavors

## INFUSED

### NATURALLY INFUSED WATER - CALM

Strawberry, Lemon, and Mint  
3-gallon minimum required

### NATURALLY INFUSED WATER - CLEANSE

Watermelon, Cucumber, and Lime  
3-gallon minimum required

### NATURALLY INFUSED WATER - ENERGIZED

Apple, Lime, and Carrot  
3-gallon minimum required





# GENERAL INFORMATION

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## 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 allergen or gluten-free. Please talk to the catering sales team if you have a serious allergy and/or require accommodations.

Items under the gluten free bakery section are produced in gluten free facilities and to avoid cross contamination. Kosher and Halal meals available upon request.

## STAFFING RATES

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 4.

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 regards 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

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 fourteen (14) 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).



# 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 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.

## **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.



