

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

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

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

Flavors sold by the dozen

### SAUSAGE, EGG, AND CHEESE

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

### HAM AND CHEESE

## EGG

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

**\$7 per person**

## '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 **V<sup>2</sup>**

**\$7 per person**

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

Strawberry Shortcake/Banana Bread/  
Cinnamon Bun

**One flavor per dozen**

## HALF-BAGEL

Smoked Salmon and Caviar

## LOX DISPLAY **AVG:**

Smoked Salmon, Lemons, Capers, Red Onions  
Bagels must be purchased separately.

## SEASONAL FRUIT **V<sup>2</sup> 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 | POWER REQUIREMENTS\*

## 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

## TOAST BAR\*

Whole Wheat  
White Sourdough

Rye

Mutli Grain

Gluten Free Bread

Spreads

Butter

Cream Cheese

Strawberry Jam

Peanut Butter

Nutella

Avocado Spread **+\$7.50 per person**

\*Includes toaster.

\*Power requirements for toaster: Dedicated 110V, 20  
amp outlet (Client to place power order directly to  
Javits electrical team.)

## 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 chafer

## 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 chafer



\*Please consult with your catering sales representative  
about power requirements.

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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

### CHEDDAR AND CHIVE SCONES

### ASSORTED BAGELS **V**

Cream Cheese, Butter, and Jam

## GLUTEN FREE

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

### DOUBLE CHOCOLATE MUFFIN **N**

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

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

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

### BROWNIE **N**

### CHOCOLATE CHUNK COOKIE **N**

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# SNACKS & BREAKS

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MINIMUM OF 24 ORDERS

## CULTIVATED SIGNATURE

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

Dates, Sesame Seeds,  
and Maple Syrup

### GOJI BERRY PISTACHIO SQUARES **V<sup>2</sup> 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  
\$72 per dozen

### CHIA SEED COCONUT PUDDING **V<sup>2</sup> AVG N** with Seasonal Fruit Compote

### GREEK YOGURT PARFAIT **V**

Mixed Berries, Honey, and Granola

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

Dark Belgian Chocolate

## SNACK BOX

### MILANO BOX

Piave Cheese Wedge **V AVG**

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

Soppressata Salami **AVG**

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

Baci **N**

Marinated Olives **V<sup>2</sup> AVG**

### THE FARMER BOX

Paprika Hash Goat Cheese **AVG**

Marinated Beets **V<sup>2</sup> AVG**

Baguette Croutons **V**

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

### SOUTH BEACH

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

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

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

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

Crispy Seaweed Chips **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 **V**

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

Trail Mix **V N**

### THE CITY BOX

Mini Quiche

Choice of  
Vegetarian / Ham and Cheese/

Brie and Mushroom **V AVG**

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

M&M's **V AVG**

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

### THE BISTRO BOX

Charcuterie **AVG**  
Salami and Prosciutto

Cheese **V AVG**  
Brie and Manchego

Crackers **V**

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

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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

Note: This package is not available to services  
that take place in Javits North.

## 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

Note: This package is not available to services  
that take place in Javits North.

## 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

### FLAVORS

Custom flavors available upon request

Mixed Berry Smoothie

Strawberry Orange  
Banana Smoothie

Mango Pineapple Smoothie

Green Smoothie

Protein Shot  
+\$2 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  
\$12

### 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 V<sup>2</sup>**  
**RED BEAN**  
**BLACK SESAME**  
**SALTED CARAMEL**  
**STRAWBERRY**  
**PASSION FRUIT V<sup>2</sup>**  
**CHOCOLATE HAZELNUT V<sup>2</sup> 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 **V<sup>2</sup> 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 **V<sup>2</sup> AVG**

Sautéed in Garlic

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

Berry Compote

### BRANZINO **AVG**

Olive Oil, Lemon, Parsley, and Capers  
+\$15

## 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  
+\$15

## MEXICAN

### WATERMELON SALAD **V<sup>2</sup> AVG**

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

### STREET CORN **V AVG**

Chili, Lime, Mayo, and Cotija

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

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

Poblano Chili, Garlic, and Cilantro

### TORTILLAS

Warm Flour Tortillas **V** and Corn Tostadas **V<sup>2</sup> AVG**

### CARAMEL FLAN **V**

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# SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

## ITALIAN

### TUSCAN KALE SALAD <sup>V²</sup>AVG

Artichokes, Lemon Zest, Mint, and Crispy Chickpeas

### ANTIPASTI DI VERDURE <sup>V²</sup>AVG

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

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

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

### CONCHIGLIE <sup>V</sup>

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

### PORCHETTA <sup>AVG</sup>

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

### POLLO ALLA GRIGLIA <sup>AVG</sup>

Half Roasted Chicken, Lemon, and Herb Sauce

### TIRAMISU <sup>V</sup>

### SWORDFISH

Grilled with Lemon, Oregano,  
Chili, Breadcrumbs, and Olive Oil  
+\$15

## ASIAN

### VIETNAMESE COLESLAW <sup>AVG</sup> <sup>N</sup>

Peanuts, Chili and Lime Dressing

### BEEF SATAY <sup>N</sup>

Peanut Sauce

### VEGETABLE SPRING ROLLS <sup>V²</sup>

Hoisin Sauce

### FRIED RICE <sup>AVG</sup>

Red Peppers, Carrots, and Green Beans  
Add Chicken \$2/Pork \$2.5/ Beef \$3/Shrimp \$3

### GENERAL TSO'S CHICKEN

Sesame, Scallion, Soy, and Honey

### KUNG PAO CAULIFLOWER <sup>V²</sup> <sup>N</sup>

Peanuts, Sesame, and Scallions

### MOCHI ICE CREAM <sup>AVG</sup>

Matcha <sup>V²</sup>/Red Bean/Black Sesame

### SNAPPER

Crispy Fried Snapper Filet in Sweet Chili Sauce  
+\$15

## GREEK

### HORIATIKI SALAD <sup>V</sup> <sup>AVG</sup>

Traditional Garden Greek Salad

### HTIPITI <sup>V</sup>

Spicy Feta Spread and Grilled Pita

### SPANAKOPITA <sup>V</sup>

Traditional Spinach Pie Wrapped in Phyllo Dough

### CHICKEN SOUVLAKI

Grilled Chicken, Lemon, Oregano, Tomato, Onion,  
Lettuce, Tzatziki, Pita

### MOUSSAKA

Layered Eggplant with Meat Sauce,  
and Béchamel

### BAKLAVA <sup>V</sup> <sup>N</sup>

Crispy Phyllo Pastry, Almonds, and Walnuts

### BRANZINO <sup>AVG</sup>

Olive Oil, Lemon, Parsley, and Capers  
+\$15

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# LUNCH À LA CARTE

MINIMUM OF 24 GUESTS PER ITEM

## PASTA

### CONCHIGLIE <sup>V</sup>

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

### PENNE POMODORO <sup>V</sup>

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



## PREMIUM SANDWICH

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

Balsamic Glazed Red Onion Rings and Watercress on Whole Wheat Roll

### THE BEST ITALIAN SANDWICH

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

## SOUP

### CORN CHOWDER <sup>AVG</sup>

with Grilled Chicken

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

Cashew and Coconut

### POTATO

Leek and Bacon

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

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

Potato Chips **AVG**

Mini Pretzels **V**

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

Popcorn **V AVG**

## DESSERT

Chocolate Fudge  
Brownie

Vegan Brownie **V<sup>2</sup>**

Blondie **N**

Chocolate Chip Cookie

Black and White Cookie

Coffee Crumb Cake

## SANDWICHES

Minimum of 12 per flavor

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

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

## SALAD

Minimum of 12 per flavor

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

Buckwheat Noodles, Snow Peas, Red Chili Peppers, Carrot,  
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 **V<sup>2</sup> AVG**

Greek Style Lemon Oregano Dressing

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

Roasted, Chopped Vegetable Salad, Oregano,  
Red Wine Vinaigrette

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

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

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

Sun-Dried Tomatoes, Cucumber Cup, and Dill

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

Eggplant Caponata, and Fresh Herbs

### MELON AND PROSCIUTTO **AVG**

Savor Melon, Basil, and Balsamic Glaze

### SOBA NOODLE **V<sup>2</sup>**

Chili, Sesame, Yuzu, Ponzu

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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 BISCUIT CHICKEN SLIDER

Hot Honey Aioli, and Pickle Chips

### 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  
+\$2

### TACO DE ATÚN\*\* **AVG**

Fresh Yellow Fin Tuna, Avocado, Cilantro, and Sesame

### THAI SHRIMP SALAD **AVG N**

Pomelo, Coconut, and Holy Basil

### SEARED STRIP STEAK

Shichimi, Potato Cake, and Japanese Pickled Aioli

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

Cucumber, Red Chili, Lime, Yuzu, and Shiso

### MINI LOBSTER ROLLS

Bao Bun, and Yuzu Mayo

### PROSCIUTTO

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 CRUDITÉS **V<sup>2</sup>**

Javits Rooftop Garden Fresh Raw Vegetable Display  
Green Goddess, Almond Skordalia **N**, and Clasisic 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

## JAVITS WING STATION

*Requires a minimum of 1 chef attendants*

Classic Buffalo, BBQ, Honey Mustard, Vegetable Crudites from The Farm,  
Green Goddess, Gorgonzola Dressing

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

*Requires a minimum of 2 chef attendants*

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

**Requires:**

Double Heat Lamp

## NUCHAS EMPANADAS STATION

Portobello Spinach and Mozzarella **V**

Adobo Chicken

Pinto Bean **V<sup>2</sup>**

Classic Argentine Ground Beef

Salsa: Ají Amarillo, Ají Panca, and Ají 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 **V<sup>2</sup> 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, Jícama, 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**

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**

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

Seven Herb Oil

### NEW ENGLAND CLAM CHOWDER

Crispy Bacon

### WILD MUSHROOM BISQUE **V<sup>2</sup> 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 **V<sup>2</sup>**

Wild Rice

### LENTIL SOUP **V**

Bacon and Micro Arugula

### LOBSTER BISQUE **AVG**

Sherry Crème Fraîche and Roasted Tomato  
with Pecorino Cheese Crouton

\*Enhancement \$10 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

### ROASTED EGGPLANT **V<sup>2</sup>**

Red Miso, Shiitake Mushrooms, Sesame, Cilantro, Scallions, and Kabayak sauce

### 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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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

### 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

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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  
Açaí-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  
Chiario

## ESPRESSO BAR

### ESSENTIAL PACKAGE

Up to 4 Hours | 300 cups

Up to 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  
**\$300**

#### 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 for set-up\*: 6'w, 24" d, 42"h

\*Table not provided

Additional service hours  
are priced accordingly

## ESPRESSO BAR

### DELUXE PACKAGE

Up to 4 Hours | Unlimited

Up to 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  
**\$510**

#### Requires

Dedicated 110V, 20amp outlet  
(provided and arranged by client via  
Javits)

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

Space for set up 6'w x 4'd

Table for set-up\*: 6'w, 24" d, 42"h

\*Table not provided

Additional service hours  
are priced accordingly

## ESPRESSO BAR

### ADDITIONAL SERVICES

Cold Brew\*  
500 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**

## SPARKLING

**PERRIER**

**SARATOGA SPRINGS**

**SAN PELLEGRINO**

Plain/Aranciata/Limonata

**HALS SELTZER**

*\*Advance order only*

Original/Black Cherry

## NATURALLY INFUSED

*3-gallon minimum required per flavor*

**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

CRAFT BEER

IMPORTED 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.

\*Please note that the calculations of labor hours must include two (2) hours of set-up, the number of hours for service, and one (1) hour of breakdown and clean-up.

## 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.



