



JAVITS  
CENTER®

# CATERING

2019

# CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



# JAVITS CENTER – At the Heart of it all!

More than at any time since its opening in 1986, the Javits Center is fulfilling its mission as the Marketplace of the World.

The Javits Center helps drive the economies of New York State and New York City, generating nearly \$2 billion in economic activity and supporting more than 17,000 jobs.

With 760,000 square feet of flexible exhibition space along the scenic Hudson River and a historic expansion project underway, this iconic facility can accommodate events of any size, at any time.

It's no wonder that nearly 40,000 companies choose the Javits Center as their preferred venue every year, making it the busiest convention center in the country.

Be assured that you will enjoy the sophistication and style of New York City at the Javits Center with Centerplate, as an exclusive hospitality partner, Centerplate creates unique experiences with creative menus with locally sourced ingredients and care.

And when you consider that the Javits Center sits at the nexus of Manhattan's resurgent West Side neighborhood, Hudson Yards and the High Line, it's easy to see why whatever's happening, happens here.

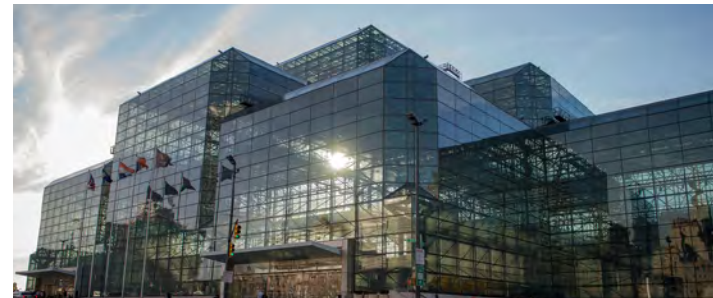
Please view our catering menus and contact us today to start planning your next event at Javits Center. We look forward to serving you!

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# SERVICE DIRECTORY

Centerplate Catering Sales      212.216.2400

Centerplate Fax Line            212.216.2495

Download Centerplate's order forms at:  
<http://www.ezplanit.com/OrderForm.sp?VID=260>

Please email or fax your written order to us at:  
[cpjavitssales@centerplate.com](mailto:cpjavitssales@centerplate.com)



## Special Dietary Items

Look for these icons for other special dietary food items that our chefs have carefully prepared for your health and enjoyment.



Vegan



Vegetarian



Kosher



Halal



## Gluten-Free Items

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.





# BREAKFAST

# BREAKFAST

## CONTINENTAL

Prices listed are per guest. Minimum of 12 guests

All continental breakfasts are accompanied with an assortment of fruit juices, brewed coffee, decaffeinated coffee and Tazo teas

### Morning Glory \$22.00

An assortment of Javits' specialty pastries to include: mini butter croissants, muffins, mini raisin croissants and mini strawberry lattice, plain mini bagels accompanied with butter, house preserves and whipped cream cheese

### Rise and Shine \$25.50

Fresh seasonal fruit and berries, an assortment of Javits' specialty pastries to include mini butter croissants, pain au chocolat, muffins, mini scones, mini strawberry lattice and mini bialys accompanied with butter, house preserves and whipped cream cheese

### **Gluten-Free** \$31.00 | Minimum of 25 guests

Fresh seasonal fruit and berries, apple granola muffins, chocolate donuts, lemon pound cake accompanied with butter, house preserves and cream cheese

### **Vegan** \$32.00 | Minimum of 25 guests

Fresh seasonal fruit and berries, assortment of mini bagels, chocolate-raspberry and strawberry pocket tarts, donuts accompanied with apple butter and house preserves

### **Kosher** \$43.00

Fresh fruit salad, yogurt parfait, danish, bagel accompanied with cream cheese

## ENHANCEMENTS TO THE CONTINENTAL

### Buttermilk Biscuit Sandwich \$9.00 each

Scrambled eggs, sausage, New York cheddar

### English Muffin Sandwich \$9.00 each

Scrambled eggs, smoked bacon, New York cheddar

### Butter Croissant Sandwich \$9.00 each

Scrambled eggs, Gruyère

### Morning Burrito \$10.50 each

Scrambled eggs, sausage, New York cheddar, tortilla wrap accompanied with chile de árbol sauce

### Healthy Start Burrito \$11.00 each

Scrambled egg whites, spinach, shiitake mushrooms, provolone cheese, fines herbes, tortilla wrap

### Smoked Norwegian

#### Salmon Display \$15.00 each

Accompanied with plain mini bagels, plain and vegetable whipped cream cheese, sweet red onions, capers, vine ripened tomato

Catering orders for events located in the exhibit hall require counter top space or tables to display catering  
Your Catering Sales Manager will assist  
Additional charges may be incurred for furniture rental



# BREAKFAST

## BUFFET

Prices listed are per guest. Minimum of 25 guests

All breakfast buffets are accompanied with an assortment of house-baked muffins and Sweet Generation's bakery breakfast breads, brewed coffee, decaffeinated coffee and herbal teas

### All American Breakfast \$28.50

All natural orange and cranberry juices

Scrambled eggs

Cottage fries with sweet bell peppers and onion

Breakfast sausage and smoked bacon

Assortment of bagels accompanied with butter, house preserves and whipped cream cheese

### Morningside \$35.50

All natural orange and cranberry juices

Petite fresh seasonal fruit cup

Scrambled eggs

Brioche French toast accompanied with warm *Local Bushel* maple syrup and butter

Cottage fries with sweet bell peppers and onion

Assortment of bagels accompanied with butter, house preserves and whipped cream cheese

## ENHANCEMENTS TO THE BUFFET

### The Roast Frittata \$13.75 each

Cage free eggs, baked with roasted zucchini squash, sweet bell peppers and plum tomatoes with house ricotta cheese

### New York Style Quiche Lorraine \$14 each

Roasted sweet onions, local smoked bacon lardons, New York cheddar in a flaky pie crust

### Belgian Waffle Stand\* \$14 each

Freshly made to order by our chefs. Accompanied with *Local Bushel* maple syrup, butter and fresh seasonal berries

### Cage Free Egg and Omelet Stand\* \$17.50 each

Whole eggs or egg whites made to order by our chefs.

Fixings include local ham and smoked bacon, New York cheddar, feta, spinach, kale, roasted sweet bell peppers, cocktail tomatoes, and young portobello mushrooms

\*Requires a Chef - fee \$185

Catering orders for events located in the exhibit hall require counter top space or tables to display catering. Your Catering Sales Manager will assist. Additional charges may be incurred for furniture rental





# BREAKFAST

## BUFFET continued

Prices listed are per guest. Minimum of 25 guests. 7 day advance notice required for specialty meals.

### **GF** Gluten-Free \$41.00

Fresh seasonal fruit display, scrambled eggs, cottage fries with sweet bell peppers and onion, smoked bacon, apple granola muffins, chocolate donuts and lemon pound cake accompanied with butter and house preserves

### **V** Vegan \$41.50

Fresh seasonal fruit display, turmeric tofu scramble with kale, cauliflower and young portobello mushrooms, cottage fries with sweet bell peppers and onion, chocolate-raspberry and strawberry pocket tarts, donuts accompanied with apple butter and house preserves

### **V** Vegetarian \$35.50

Fresh seasonal fruit display, Israeli shakshuka, scrambled eggs, avocado and roasted tomato on toasted bialy, assortment of Sweet Generations breakfast breads, pretzel croissants accompanied with butter, house preserves and whipped cream cheese

### **H** Halal Hot Breakfast Buffet \$39.50

Fresh seasonal fruit display, scrambled eggs, beef bacon, cottage fries with sweet bell peppers and onion, feta and goat cheeses, assortment of cured olives, assortment of muffins, mini danish and mini bagels accompanied with butter and house preserves

### **K** Kosher Plated Hot Breakfast \$46.00

(4) day advance notice required

- Plain Omelet
- Cheese Omelet
- Scrambled Eggs
- Pancakes with Maple Syrup

All Kosher breakfasts served with breakfast potatoes, sliced fruit and muffins

Kosher Catering orders under (10) guests will incur a \$50 delivery fee



# BREAKFAST

## PLATED

Prices listed are per guest. Minimum of 12 guests

All plated breakfasts are served with individual fresh seasonal fruit cups, pretzel croissant, butter, house preserves, orange juice, brewed coffee, decaffeinated coffee and herbal teas

### West Side Breakfast \$27.50

Scrambled eggs, cottage fries with sweet bell peppers, onion and applewood smoked bacon

### The Parisian \$35.50

Brioche French toast, scrambled eggs, sage pork sausage accompanied with *Local Bushel* maple syrup and organic vanilla bean butter

### Rockefeller \$37.00

Kale and shiitake mushroom frittata with fines herbes, roasted jumbo asparagus, crispy fingerling potato confit, *Brooklyn Grange* micro greens salad

### Upstate \$32.00

*Five Acre Farm* buttermilk pancakes, local applewood smoked bacon, accompanied with New York apple preserves, butter and spiced *Local Bushel* maple syrup

### Power Breakfast \$32.00

Avocado toast with 6-minute egg, dukkah, hemp seeds, black kale, radish, red sorrel, house fermented cucumber-seaweed-edamame salad

Waitstaff is required and staffing charges will be added to your contract



A photograph of three green pears resting on a blue, textured rock. The pears are arranged with one in the foreground on the right, one in the middle ground on the left, and one in the background. A white rectangular box is overlaid on the middle pear, containing the text 'A LA CARTE' in white, uppercase, sans-serif font. The background is a blurred green, suggesting foliage.

A LA CARTE

# A LA CARTE

## BEVERAGES

**Brewed Coffee** (1 gallon) \$61.00  
Regular or decaffeinated

**Lavazza Premium Coffee** (1 gallon) \$63.00  
Regular or decaffeinated

**Starbucks Premium Coffee** (1 gallon) \$67.75  
Regular or decaffeinated

**Lipton and Tazo Hot Teas** (1 gallon) \$61.00

**Shangri La Premium Hot Tea** (1 gallon) \$62.95

**Assorted Individual Minute Maid Bottled Fruit Juices** (12 oz bottle) \$3.95  
Apple, orange, cranberry, or grapefruit

**Fruit Juices** (quart) \$18.75  
Orange, grapefruit, or cranberry

**Lemonade** (gallon) \$44.95

**Brewed Iced Tea** (gallon) \$44.95

**Dasani Bottled Water** (12 oz) \$2.95

**San Pellegrino Sparkling Mineral Water** (8.45 oz bottle) \$4.95

**San Pellegrino Sparkling Fruit Beverage** (11.1 oz can) \$5.25

Limonata or Aranciata

**La Colombe Draft Latte Can** (9 oz can) \$4.25

**Assorted Soft Drinks** (12 oz can) \$3.75  
Coca Cola Products

**Individual Cartons of Milk** (8 oz carton) \$3.50

Whole, skim, low fat, fat free, or chocolate

**Red Bull** (8.4 oz can) \$6.25  
Regular or Sugar Free

**Ice Cubes**  
20 Pound Bag \$10.50  
40 Pound Bag \$21.00

**Hydration Station** (gallon) \$65.00

Three (3) gallon minimum order per flavor

- Lime
- Pineapple-orange
- Lemon
- Cucumber-mint

Includes disposable cups, napkins, stirrers, sweeteners and fifty (50) 7 oz cups

**Additional Infused Beverage Dispensers** \$175.00

**Electric Cold Water Dispenser** \$190.00  
Three-day Rental Minimum

**Each additional day** \$72.95

**Five (5) Gallon Water Jugs** (each) \$30.75

Please order the electric required through Javits Electrical Team  
110 volts 3 amps & 300 watts

**Electric Hot/Cold Water Dispenser** \$225.00

Three-day Rental Minimum  
Must be ordered (18) days in advance

**Each Additional Day** \$85.00

**Five (5) Gallon Water Jugs** (each) \$30.75

Please order the electric required through Javits Electrical Team  
110 volts 3 amps & 300 watts

# A LA CARTE

## BREAKFAST

**Chopped Seasonal Fruit Salad Cups** \$135 dozen

**Fresh Whole Fruit** \$26 dozen  
Apple, orange, banana

**Individual Yogurts** \$52 dozen  
An assortment of premium non-fat yogurts  
Greek Yogurt \$73 dozen

**Coconut Chia Parfait Cups** \$140 dozen  
Coconut milk, chia seeds, pineapple, kiwi, raw almonds

**Individual Mini Cereals and Milk** \$59.50 dozen  
Chef's selection

**House Granola** \$15 pound  
Maple glazed oats, coconut, pumpkin seed, goji berries

**Healthy Start Mini Bowl** \$135 dozen  
Quinoa, seasonal berries, shaved coconut, raw almond, maple-walnut dressing

**Streets of Paris** \$60 dozen  
Javits' specialty pastries to include: Mini pain au chocolat, mini raisins croissant, butter croissant or mini praline finger

**Big Apple Mini Bagels** \$49 dozen  
Assortment to include: plain, cinnamon raisin, everything, sesame or whole wheat accompanied with whipped cream cheese, butter and house preserves

**Sweet Generation Breakfast Breads** \$56 per loaf  
Selection to include: lemon-blueberry, carrot-ginger, banana-apple cinnamon or pumpkin

**Muffin Basket** \$48 dozen  
Lemon wild blueberry, matcha and cinnamon coffee cake

**Glazed Bundt Cakes** \$48.50 dozen  
Selection to include: orange blossom or chocolate

**Savory Pastries** \$48.50 dozen  
Selection to include: spinach and feta or tomato and olive

# A LA CARTE

## DESSERTS

### COOKIES

**The Classics** \$38 dozen

Chocolate chip, sugar and oatmeal raisin

**Peanut Butter** \$38 dozen

With mini Reese's \$40.50 dozen

**Mini Black and White** \$44.25 dozen

**Les Petits** \$44.25 dozen

An assortment of classic macarons to include: vanilla, pistachio, coffee, raspberry, lemon and chocolate

 Assortment of Gluten-Free \$85 dozen

### BROWNIES

**Sweet Generation Nutella Blondie** \$40 dozen

**White Chocolate Matcha** \$40 dozen

**Local Sea Salt and Caramel** \$40 dozen

**Sweet Generation Vegan Blackout** \$44 dozen

### CONFECTIONS ON A STICK

**Rice Krispy Treats** \$24.50 dozen

Dipped in chocolate \$28 dozen

**Chocolate Dipped**

**Cheesecake Pops** \$72 dozen

Coated with an assortment of toppings to include: coconut, pistachio, chopped nuts or unicorn sprinkles

### MINI TARTLETS AND BARS

**Dulce de Leche Tartlet** \$48 dozen

Chocolate

**Classic Lemon Bar** \$44 dozen

**Seasonal Fruit Tartlet** \$48 dozen

Pastry cream, confectioner's sugar

**Pink Lemonade Bar** \$44 dozen

Elderflower

### CUPCAKES

**Sweet Generation Selection** \$49 dozen



# A LA CARTE

## JUST SWEETS AND MORE

**Chocolate Dipped Strawberries** \$72 dozen

**Petite Cannoli** \$54 dozen

**Panna Cotta Jars** \$96 dozen

Selection to include: calamansi with lemon thyme blueberry, vanilla raspberry swirl or fennel pollen with orange preserves

**Mini Almond Biscotti** \$50 dozen

**Lavender Cornmeal Shortbread** \$44 dozen

**House Sesame Seed Chikki Bars** \$52 dozen

**Nature Valley Granola Bars** \$43.50 dozen

**Kashi Snack Bars** \$44 dozen

**Soft Pretzels with Mustard** \$82 dozen

**Mixed Nuts** \$22.50 quart

**Classic Hummus** \$22.50 quart

**Red Beet and Hemp Seed Hummus** \$24 quart

**Black Baba Ghanoush** \$22.50 quart

**Classic Guacamole** \$24 quart

### Salsas

**Verde** \$20.50 quart

**Corn and Black Bean** \$22 quart

**Roja** \$19.50 quart


**Chips** \$19.50 pound

House tortilla, kettle potato or Brooklyn pita chips

**Miss Vickie's Individual Bags of Chips** \$36 dozen

**Pretzel Twists** \$19.50 pound

**Assortment of Candy Bars** \$24 dozen


 **Hershey's Bars (with almonds available)** (1.5 oz)

 **Reese's Dark Chocolate Peanut Butter Cups** (1.5 oz)

**Kit Kat Bar** (1.5 oz)

 **York Peppermint Pattie**

### Candies by the Pound

 **Hershey's Kisses** \$28 pound

**M&M's** \$19.50 pound



# BREAK SERVICE





# BREAK SERVICE

## BREAK PACKAGES

Prices listed are per guest. Minimum of 12 guests

All break services are priced based on an event duration of (2) hours

Beverages are sold a la carte

### Power Up \$26.50

Nature Valley and Kashi bars

Bananas, apples and oranges

Brewed coffee and  
decaffeinated coffee

Assortment of Tazo teas

### Chocolate and All the Right Ingredients \$27.50

Milk chocolate dipped shortbreads

White chocolate dipped pretzel rods

Dark chocolate dipped strawberries

Matcha white chocolate mini tart

Dark chocolate bouchons

### New York State of Mind \$21.50

Local apples

Soft pretzels with mustard

Mini black and white cookies

Petite cannolis

### Ballpark \$25

Soft pretzels with mustard

Classic Sabrett hot dogs with  
traditional condiments

Dry roasted peanut cups

Vogel mini popcorn bags

### Donut Mess Around \$22

A wall display of artisan donuts

Seasonal varieties provided upon request

Donut Wall Rental \$100 per day

### Dips and Chips \$23

Tortilla and lavash chips

Queso

Salsa roja

Avocado hummus

Black baba ghanoush

### The Wall of Pretzels \$26

Mini soft pretzels

Mustard

Hot chocolate fudge

Hot spiced caramel

Pretzel Display Rental \$100 per day



# BREAK SERVICE

## BREAK PACKAGES continued

### Taste New York Board \$32

Assortment of New York artisan cheeses  
Assortment of sausages, pâtes  
and cured meats  
Raw honey  
Seasonal fruit  
Artisan breads and crackers

### Display of Tea Sandwiches and Savory Scones \$19

Avocado toast with house cured cucumber  
House beet cured Norwegian salmon  
with cream cheese  
Coronation chicken salad with toasted  
coconut  
European cucumber and radish with  
double cream  
Assortment on English scones to include:  
leek and Dunlop cheese, kale and cheddar  
and tomato and olive  
Assortment of Tazo teas

### Dylan's Candy Bar

An assortment of Dylan's favorite  
treats filled in candy jars with take  
away candy bags

\$30 pound | minimum five (5) pounds  
per each treat

Custom orders must be confirmed (14) days in advance  
Only quantity ordered can be guaranteed





THE ALL-AMERICAN  
SANDWICH

# THE ALL-AMERICAN SANDWICH

## SANDWICH COMBINATIONS

Prices listed are per guest. Minimum of 12 guests

Prices are based on an event duration not to exceed two (2) hours



Gluten-free bread available. Beverages are sold a la carte

### Sandwich Buffet \$36

An assortment of Javits' sandwiches and wraps, choice of side salads with potato chips

Selection of sandwiches and wraps. *Choose five (5):*

New York style tuna on seven grain bread | Applewood smoked turkey and Havarti on Kaiser | Coronation chicken salad on multigrain roll | Black Angus roast beef on hero bread | Chicken Caesar wrap | Avocado green goddess wrap | Antipasto wrap | Turkey club wrap

Selection of salads. *Choose two (2):*

Little gem Caesar | Garden | Sweet corn | Harvest slaw | Purple picnic potato | Ancient grain | Greek orzo

### The Exhibitor \$28.50

An assortment of Javits' sandwiches and wraps with potato chips

Selection of sandwiches and wraps. *Choose four (4):*

New York style tuna on seven grain bread | Applewood smoked turkey and Havarti on Kaiser | Coronation chicken salad on multigrain roll | Black Angus roast beef on hero bread | Chicken Caesar wrap | Avocado green goddess wrap | Antipasto wrap | Turkey club wrap

## OPEN TOP SANDWICHES ON TOAST

All toast sandwiches served on French Country bread



Gluten-free bread available

### Avocado and Ricotta \$18

House lemony ricotta, everything spice, radish, dill

### Tarragon Tomato \$18

Roasted and raw cherry tomatoes, tarragon, carrot Romesco

### Ribeye and Boursin \$25

Prime beef roast, boursin-horseradish spread, chives, pickled red onion, cornichon

### New York Style Corned Beef \$24

Corned beef, cabbage, pickled mustard seeds, cornichon, house Russian dressing

### Roast Chicken Provencal \$22

Brie cheese, black olive aioli, roasted cocktail tomatoes, tarragon



# THE ALL-AMERICAN SANDWICH

## NEW YORK DELI DISPLAY

Prices listed are per guest. Minimum of 12 guests

Prices are based on an event duration not to exceed two (2) hours



Gluten-free bread available. Beverages are sold a la carte

### New Yorker \$40

Traditional deli-style platter featuring shaved roast beef, smoked turkey breast, smoked ham, Swiss and New York yellow cheddar cheese

Accompanied with purple picnic potato salad, harvest slaw, house pickles, lettuce, sliced tomatoes, mayonnaise, mustard and horseradish cream

Assorted sliced breads and rolls

Potato chips

House baked cookies and chocolate brownies

### United Nations \$44

An assortment of sliced meats to include: smoked turkey breast, roast beef, sugar cured ham, grilled free-range chicken, prosciutto cotto and chicken liver mousse

Accompanied with sliced roma tomatoes, avocado and lettuce with basil pesto spread, guacamole, sun-dried tomato mayonnaise and jalapeño mustard

New York cheeses to include havarti, cheddar and brie

Croissants, pumpernickel, seven grain breads and tortilla chips

Sliced seasonal fruit

Assorted Miss Vickie's chips

Australian Lamingtons squares and assorted shortbreads



# THE ALL-AMERICAN SANDWICH

## BOXED MEALS

Prices listed are per guest. Minimum of 12 guests



Gluten-free bread available. Beverages are sold a la carte

### Sandwich Boxed Meals \$28.50

Sandwich of your choice from our Javits' selection accompanied with whole fresh fruit, chocolate chip cookie and an individual bag of Miss Vickie's chips

### Caesar Delight \$27

Grilled free range chicken, crisp romaine hearts, Parmesan cheese, herb brioche croutons, traditional dressing, mini knot rolls and French macarons

### Sogno Toscano Antipasto \$30

Italian delicacies to include fresh mozzarella, prosciutto de Parma, capocollo, mortadella with pistachio, marinated artichokes, grilled eggplant, roasted bell peppers accompanied with crostinis and mini cannolis

### Classic Niçoise \$34

Seared tuna, haricot verts, new potatoes, red onion, eight minute hard-boiled egg, Niçoise olives, baby heirloom tomatoes, French vinaigrette accompanied with mini knot rolls and lemon bars

### Middle Eastern Box \$26.50

Classic hummus, tabbouleh, preserved lemon couscous, dolmas, olives, sea salted labneh accompanied with grilled naan and coconut basbousa



# THE ALL-AMERICAN SANDWICH

## BOXED MEALS continued

Prices listed are per guest. Minimum of 12 guests



Gluten-free bread available. Beverages are sold a la carte

### Exclusive Sandwich Boxed Meals \$39

Selection of smørrebrød on rye bread. *Choose one (1):*

- Smoked trout with beets and cucumber
- Red beet hummus with radish, pickled beets and cucumber
- Avocado with mango salsa and coriander
- Beef roast with purple potatoes and dill mayonnaise

Accompanied with fresh fruit salad, stroopwafel and an individual bag of chips

### Farm To Picnic Box \$29

Roasted tri-color cauliflower with raisins and sunflower seeds, roasted baby carrots with orange and carrot Romesco, grilled mushrooms with black garlic vinaigrette, roasted beets with red wine gel and puffed quinoa accompanied with brown rice, pretzel croissant and lemon bars

### Koppel's Cobb Salad \$28

Roasted chicken breast, crisp bacon, local blue cheese, tomato, eight minute hard-boiled egg and creamy avocado ranch accompanied with pretzel croissant and cheesecake squares

### Norwegian Poached Salmon \$36

Citrus bulgur and sweet potato salad, dill yogurt, fermented cucumber accompanied with seven grain roll and gluten-free Norwegian almond cake



# THE ALL-AMERICAN SANDWICH

## SIGNATURE SANDWICHES

Prices listed are per guest. Minimum of 12 guests



Gluten-free available. Beverages are sold a la carte

### Warm Cuban \$18

Roast suckling pig, jamón serrano, house pickles, Swiss cheese, mustard, Cuban bread

### Applewood Smoked Turkey \$18

Havarti cheese, lettuce, vine-ripened tomato, chipotle spread, pumpernickel

### Vegetable Garden \$17

Charred asparagus, leaf lettuce, boursin cheese, roasted piquillo pepper, jalapeño spread, focaccia

### Chicken and Brie Cheese \$18

Frisée, Granny Smith apple, honey mustard, ciabatta

## SIDE SALADS

### Beetroot and Citrus Salad \$9

Mandarin oranges, grapefruit, frisee, little gem lettuce, goat cheese, lemon-honey vinaigrette

### Athens Salad \$10

Romaine lettuce, olives, cucumber, artichoke hearts, cherry tomatoes, feta cheese, chickpeas, herb vinaigrette

### Kale Salad \$10

Almonds, dried cherries, Parmesan, tahini-maple dressing

### Russian Salad \$9

Carrot, egg, pickles, garden peas, Granny Smith apple, chives, potato, house veganaise

### Tuscan Grilled Vegetable Salad \$12

Eggplant, green and yellow zucchini, fennel, pearl onion, peppers, basil vinaigrette





# THE ALL-AMERICAN SANDWICH

## SOUPS AND SWEETS

Prices listed are per guest. Minimum 12 guests



Gluten-free available. Beverages are sold a la carte

### Soup Selection \$11

*Choose one (1):*

- Minestrone
- Chicken noodle
- Butternut squash
- Italian wedding
- Tomato
- French onion
- Chilled gazpacho Andaluz
- Chilled cucumber & yogurt

### Chocolate Chip Cookies

\$35 dozen

### Sweet Generation Vegan Brownies

Pastry cream, confectioner's sugar

\$36 dozen

### Classic Lemon Bars

\$44 dozen

### Petite Seasonal Fruit Tartlet

Pastry cream, confectioner's sugar

\$48 dozen



A buffet table with various dishes including fruit, sushi, and salads. The table is set with white plates, a glass of water, and a stack of white plates. The food is arranged on wooden cutting boards and a large blue and white patterned platter. The background is dark, making the food stand out.

# BUFFET PACKAGES

# BUFFET PACKAGES

## LUNCH

Prices listed are per guest. Minimum of 25 guests

All lunch buffets are accompanied with fluffy dinner rolls, butter, brewed coffee, decaffeinated coffee and a selection of iced and herbal teas. Prices are based on an event duration not to exceed two (2) hours

### BEEF

#### The Roast \$54

Garden salad  
Ancient grains salad  
Herb crust slow-roasted top sirloin with pearl onions and sauce beryc  
Whipped potato and cauliflower puree  
Roasted rainbow baby carrots with honey and thyme  
Chocolate ganache tarts

#### London Broil Au Poivre \$54

Strawberry and Parmesan salad  
Sweet corn and wheat berries salad  
Green peppercorn and herb infused top round steak with forest mushrooms and sauce au poivre  
Whipped potato and rutabaga puree  
Petite crème brûlée and macarons

#### Santa Maria Style \$50

Bloody Mary tomato-cucumber salad  
Char-grilled tri tip steak rubbed with house spices  
Skillet-fried new potatoes  
String beans with lime-cilantro vinaigrette  
Pineapple upside down tortes

#### Classic Beef Tenderloin \$60

Little gem Caesar salad  
Seared dry aged tenderloin medallions with cipollini onions, yellow zucchini and natural jus  
Charred and steamed asparagus with lemon and fines herbs  
Pomme Anna  
Lemon meringue tarts and small sweet bites

#### Short Rib \$56

Beetroot and citrus salad  
Garden salad  
Braised beef short rib in red wine jus with glazed rainbow baby carrots and pearl onions  
Chive whipped potatoes  
Glazed sugar snap peas with mint and butter  
Seasonal fruit tarts

Waitstaff is required and staffing charges will be added to your contract

Clients placing orders for events located in the Exhibit Hall are required to provide shelf, counter space, or reserve tables from Show Decorator to display catering



# BUFFET PACKAGES

## LUNCH continued

Prices listed are per guest. Minimum of 25 guests

### POULTRY

#### Picnic at the Park \$45

Garden salad

Harvest slaw

Grilled barbecue chicken breast with  
grilled new potatoes

Sweet corn pudding

String beans

Assortment of dessert bars

#### North African \$49

Watermelon and feta salad

Ras el hanout spiced grilled seared  
chicken breast

Moroccan saffron rice pilaf

Honey-harissa roasted cauliflower with raisins

Hummus and pita display

Samsa feuille de brick (traditional fried  
pastry with rose water honey)

#### Yucatan-Style (Pollock Pibil) \$50

Garden salad

Sweet corn and wheat berries salad

Free-range chicken breast fricassée marinated  
in achiote and citrus

Pickled onions

Coriander rice

Grilled vegetables in salsa verde

Churros with dulce de leche and hot chocolate

#### The Sticky Chicken \$50

Mandarin orange salad

Free-range chicken breast coated in a sticky  
Asian sauce with green onions and sesame seeds

Steamed jasmine rice

Unagi baby bok choy with shiitake mushrooms

Ginger glazed baby carrots

Matcha green tea panna cotta

Assortment of Asian sweets

#### The Scallopini \$45

Kale salad

Lightly breaded chicken cutlets with  
sauce suprême and forest mushrooms

Roasted broccolini with lemon and  
garlic confit

Garganelli pasta with rose sauce

Tiramisu verrines and petite cannolis

#### The Rotisserie \$48

Harvest chopped salad

Honey-lavender crusted chicken breast  
with broccoli florets, sweetie drop peppers  
and natural jus

Whipped Yukon gold potatoes with chives

Green and yellow zucchini with maitre  
d'hotel butter

Seasonal fruit tarts



# BUFFET PACKAGES

## LUNCH continued

Prices listed are per guest. Minimum of 25 guests

### VEGETARIAN AND VEGAN

- V Maitake Mushroom En Croute** \$48  
Garden salad  
Ancient grains salad  
Spinach, maitake mushroom and labneh wrapped in puff pastry with tomato chutney  
Market vegetables  
Sweet Generation's vegan blackout brownie

- V Baked Penne Pasta** \$45  
Baby spinach, broccoli florets and a garden pea-Parmesan sauce  
Garden salad  
Chickpea salad  
Roasted market vegetables  
Cappuccino mousse

- V Vegan Biryani** \$48  
Roasted carrot, mung bean, tomato and quinoa salad  
Cauliflower rice seasoned with Indian spices accompanied with carrots, string beans and garden peas  
Glazed market vegetables with fines herbes  
Gulab Jamun

- V Rutabaga Mapo Tofu** \$48  
Mandarin orange salad  
Garden salad  
Traditional Sichuan dish with fermented black beans and ginger accompanied with green onions, sweetie drop peppers and crispy shallots  
Steamed jasmine rice  
Aji mirin seasoned market vegetables  
Blackberry and apple crumble cake

- V Far East** \$49  
Garden salad  
Ancient grains salad  
Indian potato cake seasoned with garam masala and coriander accompanied with mint chutney and tomato chutney  
Market vegetables  
Turkish baked tomato and aubergine with coriander leaves  
Basmati rice pudding with toasted coconut



# BUFFET PACKAGES

## LUNCH continued

Prices listed are per guest. Minimum of 25 guests

### FROM THE SEA

#### The Brazilian Stew \$52

Heirloom tomatoes, hearts of palm and avocado dressing salad

Seared salt cod fillet with a coconut-ginger sauce and fines herbes

Brazilian-style baked rice

Market vegetables

Passion fruit verrines

#### Miso Salmon \$56

Mandarin orange salad

Garden salad

Yellow miso glazed salmon fillet with baby bok choy, sweetie drop peppers and a curry-lemongrass sauce

Green bamboo rice

Sugar snap peas with edamame and sauce unagi

Asian pear custard tart

### DESSERTS

#### New York Style Cheesecake \$12

Seasonal berry compote



#### Flourless Chocolate Torte \$12

Seasonal berry compote, soft whipped cream

#### Seasonal Fruit Tart \$12

Seasonal berry compote, soft whipped cream

#### Apple Pie \$12

Whipped honey and cream

#### Pear Tarte Tatin \$13

Soft whipped organic milk



PLATED LUNCH  
A LA CARTE

# PLATED LUNCH A LA CARTE

## STARTERS

Prices listed are per guest. Minimum of 25 guests

All plated lunches are accompanied with dinner rolls, butter, brewed coffee, decaffeinated coffee and a selection of iced and herbal teas

### Local Burrata and Fig Jam \$18

Pistachio, sunflower oil, toast

### Tomato Galette \$16

Goat cheese, tapenade, pumpkin seeds, young greens salad, green gazpacho

### Gazpacho Blanco Andaluz \$18

Marcona almond, grapes, sherry vinegar, bread tuile, Alberquina olive oil

### Javits Super Salad \$16

Kale, pineapple, grapefruit, sprouts, edamame, crispy amaranth, avocado-yuzu dressing

### Little Gem Caesar \$16

Bread crisps, aged Parmesan, yogurt dressing

### Beetroot and Citrus Beluga Lentil Salad \$18

Endives, little gem, radish, bloody sorrel, cured egg yolk

### Caprese "Moderne" \$18

Baby heirloom tomatoes, mozzarella, lemon and balsamic gels, young greens

### Camembert, Fig and Onion Tart \$18

Walnuts, local sunflower oil, sesame seed dressing

### Seasonal Greens \$16

Walnuts, Hudson Valley sunflower oil, radishes, sesame seed dressing





# PLATED LUNCH A LA CARTE

## ENTRÉES

Prices listed are per guest. Minimum of 25 guests

All a la carte lunches are accompanied with flaky dinner rolls, butter, brewed coffee, decaffeinated coffee and a selection of iced and herbal teas

### Honey and Lavender Crust

#### Free-Range Chicken Breast \$32

Chestnut puree, young turnips, fingerling potatoes, natural jus

### Seared New England Swordfish \$38

Young greens and herbs salad, radish, cucumber, buttermilk vinaigrette

### Braised Beef Short Rib \$44

Whipped potato, young vegetables, barolo-fig jus

### Free-Range Chicken Breast

#### with Lentils A la Francaise \$32

Smoked bacon, celeriac puree, glazed baby rainbow carrots, chives, natural jus

### Norwegian Salmon Fillet \$44

Glazed beetroot, butternut squash puree, wheat berries, watercress, orange gel

### Dry-Aged New York Strip \$48

Chive whipped potato, glazed baby rainbow carrots, white beech mushrooms, sauce Bordelaise

### Maitake Mushroom En Croute \$30

Labneh, spinach, young greens-herb salad, tomato chutney

### Aubergine, Frekke and Cashew Tagine \$30

Arabic spices, coriander, currants, pearl onions, marble potatoes, carrot crepe

### Dry-Aged Petite Beef Tenderloin \$52

Horseradish whipped potato, skillet-fried potatoes, roasted cocktail tomatoes, glazed garden peas



# PLATED LUNCH A LA CARTE

## SWEETS

Prices listed are per guest. Minimum of 25 guests

**Mango Panna Cotta** \$12  
Passion fruit popping boba, mint

**GF** **Flourless Almond Chocolate Torte** \$12  
Strawberry textures

**Key Lime Pie in a Jar** \$12  
Italian meringue, sable brenton, freeze dried raspberry crunch

**V** **Vegan Blackout Brownie** \$14  
Sweet Generation's brownie, chestnut and butternut squash purees, soft whipped butter, pumpkin seed granola

**New York Style Cheesecake** \$14  
Elderflower strawberries, mango popping bobas

**Warm Savarin with Raspberries** \$12  
White chocolate and vanilla bean cream, mint syrup





PLATED LUNCH  
PACKAGES

# PLATED LUNCH

## TWO COURSE MEAL

Prices listed are per guest. Minimum 25 guests per selection

All Plated Lunches are accompanied with fluffy dinner rolls, butter, brewed coffee, decaffeinated coffee and a selection of iced and herbal teas

Please select one entree and one dessert from the following:

### ENTRÉES

#### Flat Iron Steak \$35

Seasonal house-assorted lettuces, cucumber, snow peas, broccoli, edamame, coriander, masago, ginger and Thai basil vinaigrette

#### Paillard of Free-Range Chicken Breast \$39

Mizuna, caper berries, pickled beech mushrooms, radishes, haricot verts, lemon-honey vinaigrette

#### Goat Cheese Tart \$30

Glazed asparagus, garden peas, young greens, herbs salad, tomato chutney

#### Norwegian Salmon Salad \$42

Seasonal house-assorted lettuces, cucumber, roasted cocktail tomatoes, picholine olives, cured egg yolk, radishes, balsamic gel, herb vinaigrette

#### Free-Range Roast Chicken Breast \$37

Waldorf salad, vanilla vinaigrette

#### Herb-Roasted Turkey Tartine \$33

Pickled celery, cucumber, dill, preserved lemon Greek yogurt

#### Unagi Tofu Banh Mi Sandwich \$30

Pickled cucumber and carrot salad, daikon, serrano pepper, coriander, spicy mayonnaise, French baguette

### DESSERTS

#### Mango Panna Cotta

#### Flourless Chocolate Torte

#### New York Style Cheesecake

#### Vegan Blackout Brownie



# PLATED LUNCH

## THREE COURSE MEAL

Prices listed are per guest. Minimum 25 guests per selection

Please select one starter, one entrée and one dessert from the following:

### STARTERS

#### Little Gem Caesar Salad

Bread crisps, aged Parmesan, yogurt dressing

#### Beetroot and Citrus

#### Beluga Lentil Salad

Endives, little gem, radish, bloody sorrel, cured egg yolk

#### Javits Super Salad

Kale, pineapple, grapefruit, sprouts, edamame, crispy amaranth, avocado-yuzu dressing

#### Caprese "Moderne"

Baby heirloom tomatoes, mozzarella, lemon and balsamic gels, young greens

### ENTRÉES

#### Honey Lavender Crust Free-Range

#### Chicken Breast \$48

Chestnut puree, young turnips, fingerling potatoes, natural jus

#### Pork Belly \$47

Apple puree, broccolini, natural jus

#### Norwegian Salmon Piccata \$66

Lemony fregula, white beech mushrooms, baby zucchini, arugula

#### Maitake Mushroom En Croute \$43

Labneh, spinach, young green-herb salad, tomato chutney

#### Dry-Aged Petite Beef Tenderloin \$68

Horseradish whipped potato, skillet-fried potatoes, roasted cocktail tomatoes, glazed garden peas

#### Oolong Tea infused Chicken Breast \$46

Market vegetables lo mein, unagi sauce, furikake spice



# PLATED LUNCH

## THREE COURSE MEAL continued

### DESSERTS

#### Blueberry tart

Soft whipped cream

#### New York Style Cheesecake

Elderflower strawberries, mango popping bobas

#### Sweet Generation Blackout Brownie

Chestnut and butternut squash purees, soft whipped organic milk, pumpkin seed granola

#### Mango Panna Cotta

Passion fruit popping boba, mint

#### Big Apple Pie

Whipped honey and cream





PLATED  
DINNER

# PLATED DINNER

## THREE COURSE MEAL

Prices listed are per guest. Minimum 25 guests per selection

Please select one starter, one entrée and one dessert from the following:

### STARTERS

#### Farmer's Market Salad

Seasonal local vegetables, house-flowering herbs vinaigrette

#### Charred Octopus

Black baba ghanoush, romesco sauce, skillet-fried potatoes

#### Local Burrata

Baby heirloom tomatoes, balsamic and lemon gels, watercress

#### Salt Crust-Roasted Beetroot

Labneh, Asian pear, hazelnut tahini, young greens

#### Smoked Eggplant Carpaccio

Feta, raw tahini, dates, pistachio, rose water, sprouts

#### "Gazpacho" Andaluz

Fermented cucumber, smoked tomato, gordal olive jam

#### Asparagus and Hollandaise Tart

Chives, herb and young greens salad

#### Chicken Liver Parfait

Onion jam, farmer's market greens

#### Endives Salad

Local blue cheese, apple, radish, buttermilk vinaigrette

#### Dry-Aged Beef Carpaccio Tartare

Traditional condiments, young greens

#### Mushroom Duxelle

Pickled mushrooms, Jerusalem artichoke

#### Lobster Bisque

Crème fraîche, tarragon chives

#### Stuffed Piquillo Pepper

Crab, corn, coriander





# PLATED DINNER

## THREE COURSE MEAL continued

### ENTRÉES

#### Honey Lavender Crust Free-Range

Chicken Breast \$48

Chestnut puree, young turnips, fingerling potatoes, natural jus

#### Pork Belly \$47

Apple puree, broccolini, natural jus

#### Norwegian Salmon Piccata \$66

Lemony fregula, white beech mushrooms, baby zucchini, arugula

#### Maitake Mushroom En Croute \$43

Labneh, spinach, young green-herb salad, tomato chutney

#### Dry-Aged Petite Beef Tenderloin \$68

Horseradish whipped potato, skillet-fried potatoes, roasted cocktail tomatoes, glazed garden peas

#### Oolong Tea infused Chicken Breast \$46

Market vegetables lo mein, unagi sauce, furikake spice

#### Beef Short Rib \$68

Chive and truffle whipped potatoes, mushrooms

#### Roast Poussin \$55

Honey, lavender, rutabaga puree, seasonal baby vegetables

#### Risotto of Black Truffles \$72

Aged Parmesan, roasted cocktail tomatoes

#### Cavatelli Pasta \$66

Oxtail ragout, pecorino

#### Stuffed Loin of Pork \$68

Dried fruits, mushroom spaetzle, red wine-braised red cabbage

#### Unagi Laquered Halibut \$85

Sugar snap peas, straw mushrooms, coriander



# PLATED DINNER

## THREE COURSE MEAL continued

### ENTRÉES continued

#### Aubergine, Frekke and Cashew Tagine \$54

Arabic spices, coriander, currants, pearl onions, marble potatoes, carrot crepe

#### Free-Range Chicken Roulade \$61

Stuffed with spinach and shiitake mushrooms, market vegetables, tarragon beurre blanc

#### Dry-aged Beef Filet \$78

Potato pave, baby rainbow carrots, Truffle jus

#### Maitake Mushroom En Croute \$54

Labneh, spinach, young greens-herb salad, tomato chutney

#### Monkfish Piccata \$72

Citrus supremes, caper berry, watercress, saffron citronette

### DESSERTS

#### Olive Oil Cake Shortcake

Strawberry and cardamom consomme, soft cream

#### Chocolate Nougatine Tart

Vanilla bean soft cream, hazelnut brittle

#### Sweet Generation Blackout Brownie

Chestnut and butternut squash purees, soft whipped organic milk, pumpkin seed granola

#### Miso and Corn Crème Brûlée

Lime meringue kisses

#### New York Style Cheesecake

Elder flower strawberries, mango popping bobas



The image shows two appetizers on a light-colored, speckled surface. Each appetizer consists of a slice of toasted bread, a dollop of white cream, a generous portion of black caviar, and a single green chive garnish. A white rectangular box is superimposed over the center of the image, containing the word 'RECEPTION' in white, uppercase, sans-serif font.

RECEPTION

# RECEPTION

## HORS D'OEUVRES PASSED BUTLER STYLE

Prices listed are for order of 25 pieces. Minimum of 1 order per selection

### COLD

**Furikake Spiced Tuna Crostini** \$240  
Wakame seaweed salad

**Roasted Peach and Blue Cheese** \$235  
Walnut bread

**Caprese Skewer** \$190  
Balsamic gel

**Paddlefish Caviar Tartlet** \$240  
Lemony creme fraiche, chives

**Beef Tartare** \$225  
Traditional condiments served on a spoon

**Shrimp Cocktail Shot** \$235  
Gazpacho Andaluz

**Aubergine Tartare Tartlet** \$188  
Israeli spices, date syrup, coriander

**Mini Roast Beef Sandwich** \$235  
Onion jam, horseradish cream, brioche

**Crab Cocktail Puff** \$240  
Mary rose sauce, chives

**Watermelon and Feta** \$190  
North African spices served on a spoon

**Truffle Whipped Potato Tart** \$190  
Crispy shallots, chervil



# RECEPTION

## HORS D'OEUVRES PASSED BUTLER STYLE

Prices listed are for order of 25 pieces. Minimum of 1 order per selection

### WARM

**Chesapeake Bay Crab Cake** \$240  
Spicy remoulade

**Chicken Potsticker** \$55  
Unagi gel

**Short Rib Empanada** \$115  
Tomato chutney

**Mini Cuban Sandwich** \$120  
Roast pork, ham, Swiss cheese, pickles

**Vegetable Spring Roll** \$100  
House chili sauce

**Coconut Shrimp** \$240  
Mango relish

**Chorizo Stuffed Dates** \$130  
Wrapped in applewood smoked bacon

**Kale and Vegetable Dumpling** \$55  
House chili sauce

**Chicken Satay** \$110  
Bali peanut sauce

**Vegetable Samosa** \$190  
Mint chutney



# RECEPTION

## HORS D'OEUVRES STATIONARY

Prices listed are for order of 25 pieces. Minimum of 1 order per selection

### COLD

**Mini Roast Beef Sandwich** \$235  
Onion jam, horseradish cream, brioche

**Caprese Skewer** \$188  
Balsamic gel

**Crab Cocktail Puff** \$235  
Mary rose sauce, chives

**Watermelon and Feta** \$188  
North African spices served on a spoon

**Truffle Whipped Potato Tart** \$188  
Crispy shallots, chervil

### WARM

**Vegetable Samosa** \$188  
Mint chutney

**Chorizo Stuffed Dates** \$125  
Wrapped in applewood smoked bacon

**Vegetable Spring Roll** \$100  
House chili sauce

**Short Rib Empanada** \$125  
Tomato chutney

**Kale and Vegetable Dumpling** \$52  
House chili sauce



# RECEPTION

## PLATTERS

Prices listed are per guest. Minimum of 25 guests. \*Suggested drink pairings optional

### Trio of Shrimp \$23

Traditional shrimp cocktail, Mediterranean grilled shrimp and steamed Old Bay spiced shrimp accompanied with lemon, cocktail sauce and spicy mustard

\*Chandon Brut, Sparkling – California \$11.50/glass \$85/ bottle

### Taste of New York Mini Board \$32

Assortment of artisan cheeses, sausages, pates and cured meats, accompanied with raw honey, seasonal fruit, artisan breads and crackers

\*Saranac Pale Ale – New York \$6.00/ bottle

### Seasonal Fruit and Berries \$9

\*Sheldrake Point Winery, Dry Rosé – New York \$5/ glass \$32/ bottle

### Seasonal Display of Crudite \$8

Market vegetables accompanied with ranch and green goddess dressings

\*Stags' Leap Winery, Viognier – California \$14/ glass \$73/ bottle

### Imported and Domestic Cheese \$11.50

Accompanied with seasonal fruit, sliced baguettes and an assortment of crackers

\*Sterling Vineyards, Sauvignon Blanc – California \$9/ glass \$46/ bottle

### Maryland Crab Crostinis \$14

\*Bonterra Organic, Sauvignon Blanc – California \$10/ glass \$54/ bottle

### Asian Satay Takeout Box Display \$21

Char-grilled shrimp, chicken and beef satays marinated in Asian spices, accompanied with wok fried vegetable lo mein with spicy peanut and hoisin plum sauces

\*Lakewood Vineyards, Pinot Gris – New York \$7/ glass \$40/ bottle

### Brie En Croute \$14

Accompanied with a basket of assorted flat breads, fig and strawberry jams, candied hazelnuts and strawberries

\*Westhampton Beach Brewing Co. Lager – New York \$8.50/ bottle

### Italian Feast \$19

Italian delicacies to include fresh mozzarella, peperonata, capocollo, olives, marinated artichokes, and tomatoes accompanied with crostinis and bread sticks

\*Castello Banfi, Pinot Grigio – San Angelo, Italy \$56/ bottle

### Smoked Salmon and Trout \$18

Accompanied with traditional condiments and flatbreads

\*Osmote Wines, Chardonnay – New York \$8.50/ glass \$43/ bottle



# RECEPTION

## SPECIALTY STATIONS

Prices listed are per guest. Minimum of 25 guests

Chef and waitstaff are required and staffing charges will be added to your contract  
All stations require a Chef - fee \$185

### In The Bayou \$23

Traditional stone ground grits accompanied with boiled shrimp with creole sauce, bourbon mushrooms with spinach, cheddar and bacon, chopped ham with gruyère and andouille sausage with smoked gouda

### Mini Burgers and Baos \$25

An assortment of barbecued chicken, ground sirloin, meat from plants patty, pork belly and oolong tea roast chicken served on brioche and steamed buns with traditional condiments

### Feel the Greens \$14

An assortment of local organic greens with toppings to include grilled chicken, mesquite grilled beef tenderloin, hearts of palm, jicama, avocado, radish, cucumber, grilled corn and tomatoes, feta and shredded cheddar cheeses with assorted dressings: raspberry vinaigrette, chunky blue cheese and ranch dressings

### Nonna's Pastas \$30

Sogno Toscano fusilloni and pappardelle pastas accompanied with San Marzano tomato sauce, sage butter, aged Parmesan cheese and truffle pecorino

### Flavors of The Far East \$195 per 35 pieces

Assortment of maki rolls, nigiri and dim sum to include vegetarian, seafood, pork and chicken selections accompanied with wasabi, soy sauce, house chili sauce and pickled ginger

### Street Fair Tacos \$35

Selection to include chicken tinga, al pastor, grilled swordfish and mushrooms served on corn tortilla with avocado puree, radish, onion, coriander leaves, cotija cheese, Mexican crema, salsa roja and salsa verde

### Pizza Joint \$26

Selection to include Margherita, pepperoni and forest mushrooms accompanied with aged Parmesan





# RECEPTION

## CARVING STATIONS

Prices listed are per carved item. All carved items are accompanied with appropriate condiments. All stations require a Chef - fee \$185

### Roast Turkey Breast \$380

Serves approximately 25 guests

Accompanied with sauce supreme, orange marmalade and artisan rolls

### Dry-Aged Strip Loin \$750

Serves approximately 35 guests

Roasted with herbs and garlic and accompanied with horseradish cream, sauce bordelaise, stone ground mustard and artisan rolls

### Dry-Aged Prime Rib \$1120

Serves approximately 40 guests

Accompanied with natural jus, horseradish cream and brioche rolls

### Dry-Aged Beef Tenderloin \$425

Serves approximately 20 guests

Accompanied with sauce au poivre, charred garlic and brioche rolls

### Porchetta \$650

Serves approximately 40 guests

Stuffed with mustard greens and fennel pesto, accompanied with natural jus, garlic aioli and artisan ciabattas

### Leg of Lamb \$990

Serves approximately 40 guests

Marinated in Greek spices and herbs and accompanied with tzatziki sauce, mint chutney and artisan pitas

### Big Apple Pastrami \$290

Serves approximately 15 guests

Accompanied with seedless rye bread, Russian dressing, mustard and sauerkraut



# RECEPTION

## JUST DESSERT

Prices listed are per guest. Minimum of 12 guests

### Lady M Cakes \$18

Selection to include: signature mille crêpes, chocolate and green tea mille crêpes

### Ice Cream Social \$14

Premium vanilla bean and chocolate ice cream with warm chocolate brownies and blondies. Toppings to include hot fudge, caramel sauce, chopped peanuts, whipped cream, sprinkles and maraschino cherries

Requires a Chef - fee \$185

### Sweet Generation Mini Cupcakes \$10

Seasonal selection

### New York Style Cheesecake \$14

Selection to include:

- Traditional cheesecake with seasonal berries
- Chocolate cheesecake with mocha cream

### Strawberry Shortcake Bar \$12

Selection to include: shortcake biscuit and pound cake accompanied with strawberries, strawberry consommé and soft whipped cream

### Confections on a Stick \$16

Selection to include:

- Plain and dipped chocolate rice krispy treats
- Chocolate dipped cheesecake pops coated with an assortment of toppings to include: coconut, pistachio, chopped nuts and unicorn sprinkles

### Mini Tartlets and Bars \$18

Selection to include: seasonal fruit tartlet, dulce de leche tartlet, classic lemon bars and pink lemonade bars



A vibrant, refreshing beverage is the central focus, served in a clear glass. The drink is a light, golden-brown color, likely a citrus-based cocktail or iced tea. It is garnished with several slices of fresh lime and a sprig of bright green mint. The glass is surrounded by more ingredients: a whole lime cut in half, several more lime slices, and fresh mint leaves scattered on a textured, light blue-grey surface. In the background, another similar glass is visible, and a small wooden bowl contains more mint leaves. The overall aesthetic is clean, fresh, and appetizing.

# BEVERAGES

# BEVERAGES

## HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption  
One bartender per 75 guests is recommended

### Ultra-Premium Spirits and Finest Call Mixers \$10

By the cocktail

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi 8 Rum  
Herradura Silver Tequila  
Johnnie Walker Black Scotch  
Woodford Reserve Whiskey  
Crown Royal Whisky

### Premium Spirits and Finest Call Mixers \$9

By the cocktail

Ketel One Vodka  
Tanqueray Gin  
Captain Morgan Original Spice Rum  
Camarena Silver Tequila  
Dewar's 12 Scotch  
Bulleit Whisky  
Seagram's VO Whisky

### Deluxe Spirits and Finest Call Mixers \$8.50

By the cocktail

New Amsterdam Vodka  
Bombay Original Gin  
Bacardi Superior Rum  
Jose Cuervo Especial Tequila  
Dewar's White Label Scotch  
Jack Daniel's Whiskey  
Seagram's 7 Crown Whisky



### Centerplate offers the following rentals for your convenience:

Rolling Bars (each) \$250 per day  
White Counters (each) \$250 per day

Professional bartenders are required  
A bartender fee of \$185.00 per bartender  
per four hour period is required



# BEVERAGES

## HOSTED BEVERAGES continued

### Premium Wine \$9.00

By the glass

Ecco Domani, Delle Venezie, Pinot Grigio

A by Acacia, California, Chardonnay

19 Crimes, Red Blend

Brotherhood Winery, Cabernet Sauvignon

### Deluxe Wine \$8.50

By the glass

Castello Banfi, Pinot Grigio

Fetzer Echo Ridge, Sauvignon Blanc

Canyon Road, Chardonnay

Edna Valley, Pinot Noir

Bonterra Organic, Merlot

Sterling Vinters Collection, Cabernet Sauvignon

### Imported and Craft Beer \$8.50

By the bottle/can

Corona Extra

Cerveza Modelo Especial

Stella Artois

Blue Moon

### American Premium Beer \$8

By the bottle

Budweiser

Miller Lite

Coors Light

O'Doul's Non-Alcoholic

### Beer From New York \$8.50

By the bottle/can

Blue Point Brewing Co. Lager

Westhampton Beach Brewing Co. Lager

Saranac Pale Ale

1911 Hard Cider

Angry Orchard Cider

### Other Beverages – Bar

Soft Drinks (each) \$3.75

Bottled Water (each) \$2.95

Sparkling Water (each) \$4.95

Juice (each) \$3.95

Professional bartenders are required

A bartender fee of \$185.00 per bartender per four hour period is required



# BEVERAGES

## WINE BY THE BOTTLE

### SPARKLING

**La Marca, Prosecco – Italy** \$48.00

Aromas of fresh citrus, honey and white flowers. Flavors of ripe lemon, green apple and grapefruit framed by mineral undertones

**Chandon Brut – California** \$59.00

Apple, pear and citrus flavors and aromas with a hint of spice that leads to a soft, dry finish

**Banfi Rosa Regale – Italy** \$64.00

Aromatic with a hint of rose petals and raspberries, a unique sparkling ruby-red wine

**Moët & Chandon Imperial, Champagne – France** \$150.00

The iconic champagne is distinguished by its bright fruitiness, its seductive palate and its elegant maturity. Subtle on the palate with the delicious generosity of white fruits

**Veuve Clicquot, Champagne – France** \$150.00

Fruity aromas of peach, mirabelle plum and pear with vanilla and toasty brioche

### WHITE WINE

#### Pinot Grigio

**Canyon Road – California** \$38.00

This medium-bodied wine has hints of green apple, citrus, white peach and floral blossom. Crisp, refreshing finish

**Castello Banfi, San Angelo – Italy** \$56.00

Intense, fruity aroma, followed by a clean refreshing taste – A unique and aristocratic Tuscan wine

#### Pinot Gris

**J Vineyards – California** \$48.00

Aromas of roasted pineapple, rich, fruit forward wine with ripe flavors of zesty orange, tangerine and Asian pear

#### Sauvignon Blanc

**Fetzer, Echo Ridge – California** \$39.00

Crisp and clean with well-balanced citrus notes

**Sterling Vineyards – California** \$46.00

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and passion fruit

**Bonterra Organic – California** \$54.00

Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit

#### Viognier

**Stags' Leap Winery – California** \$73.00

Elegant and complex, driven by delicate rose and citrus bloom aromas.

#### Riesling

**Pacific Rim – Washington** \$35.00

Wonderful balance, full flavored, fruity and round. A mix of peaches, apricots and Mandarin oranges

#### Chardonnay

**Canyon Road – California** \$40.00

Aromas of pear and stone fruit. Rich fruit carries through on the palate with caramel and toasted oak sitting just behind the fruit

**A by Acacia – California** \$46.00

Lusciously ripe fruit expression of white peach, ripe pear, Golden Delicious apple, mango and papaya

**Bonterra Organic – California** \$54.00

Rich, buttery cream turns to aromas of honey and toasted almonds, followed by tropical aromas of pineapple, lemon and crème brûlée

**William Hill Estate Winery, – California** \$55.00

Flavors of ripe tropical and stone fruit are complemented by notes of caramel, brown spice and toasted oak

# BEVERAGES

## WINE continued

### RED WINE

#### Pinot Noir

##### Edna Valley – California

\$49.00

Aromatically complex with nuances of rose petal, cola, earth and black cherry. Medium bodied with a full mouthfeel

##### Rainstorm – Oregon

\$56.00

Strawberry, rose hips and cranberry. Taste: red berries, soft and elegant with flavors of bright cherry and pomegranate

#### Malbec

##### Trivento Golden Reserve, – Argentina

\$68.00

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful on the palate with velvety tannins

#### Merlot

##### Bonterra Organic– California

\$48.00

Aromas of black currant, black cherries and a touch of wood smoke with flavors of plums, dark berries, toasty oak and vanilla spice

##### Sterling Vintner's Collection, – California

\$48.00

Rich black cherry, cocoa and brambly berries lay the foundation. Hints of sage and pepper bring layers of varietal interest, joined by subtle oak nuances

##### Beaulieu Vineyards, Napa Valley – California

\$70.00

Intriguing nuances of dark chocolate and dried Marasca cherries layer the ripe plum and blackberry notes. Hints of fig and licorice

#### Red Blend

##### 19 Crimes – Australia

\$44.00

Intense lifted vanilla aromatics balanced with ripe red to dark berry fruits. Full and round on the palate with a distinct sweetness

#### Cabernet Sauvignon

##### Fetzer Valley Oaks – California

\$40.00

A multi-layered wine with textures of ripe blackberry, mocha, toffee and vanilla

##### Natura Organic – Chile

\$54.00

Aromas of ripe, red and black berries with a touch of chocolate, good structure and sweet, smooth tannins with a persistent finish

##### Silver Totem – Washington








\$59.00

Full bodied with notes of blackberry and oak that has been aged for 16 months to soften tannins and give it an extra flair

# BEVERAGES

## NEW YORK WINE

Indicates winners of the 2018 New York Wine Classic 

-  **Brut Seduction**  
Sparkling Pointe Winery – *North Fork, Long Island* \$65.00
-  **Pinot Gris**  
Lakewood Vineyards – *Finger Lakes* \$40.00
- Sauvignon Blanc**  
Bedell Cellars – *North Fork, Long Island* \$35.00
-  **Chardonnay**  
Osmote Wines – *Cayuga Lake* \$43.00
-  **Dry Rosé**  
Sheldrake Point Winery – *Finger Lakes* \$32.00
-  **Merlot**  
New York Icon, Brotherhood Winery  
– *Finger Lakes* \$45.00
-  **Cabernet Sauvignon**  
New York Icon, Brotherhood Winery  
– *Finger Lakes* \$47.00
-  **Riesling Late Harvest** (500 ml)  
Brotherhood Winery – *Finger Lakes* \$50.00





A photograph of a rooftop garden. The foreground is filled with dense, low-growing plants in various shades of green, red, and yellow. In the background, a modern glass skyscraper with a blue-tinted facade is the central focus. To its left, other city buildings are visible, including the Empire State Building. The sky is blue with scattered white clouds. A white rectangular box with a thin border is centered over the middle of the image, containing the word "INFORMATION" in white, bold, uppercase letters.

# INFORMATION

# GENERAL INFORMATION

## POLICIES AND SERVICES

### Exclusivity

Centerplate 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 Centerplate.

### Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

### Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

### Food and Beverage Pricing

A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

### Administrative Charge and Tax

A 22.5% Administrative Fee will be applied to all food and beverage charges. Current New York State and local sales taxes of 8.875% apply to all food and beverage charges and are subject to applicable tax laws and regulations. The Administrative Fee charge of 22.5% is added to your bill for the catered event/function and used to defray the cost of set up, break down, service and other house expenses. This is subject to change without notice. It is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests. Gratuities or gifts are prohibited by the policy of the Jacob Javits Center.

### Tax Exempt

If the Customer is an entity claiming exemption from taxation in the State where the facility is located, please provide us satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

### Per Person Charges/Per Items

If the BEOs provided for reflect per person charges, Customer shall pay Centerplate for every person served at each event at the per person charge specified on the BEOs provided. However, if the number of persons served at the event is less than the Guaranteed Attendance, the Customer shall pay the per person charges on the basis of the Guaranteed Attendance. Centerplate reserves the right to count guests using a mutually agreed upon counting method for an event which is billed on a per person basis. Should this guest count be less than the Guaranteed Attendance, the Customer shall pay the Guaranteed Attendance.

If the BEOs provided for reflect per item charges, Customer shall pay Centerplate for every item served at each event at the per item charge specified on the BEOs provided.

# GENERAL INFORMATION

## POLICIES AND SERVICES continued

### Supplemental Staffing Fees

Unless indicated otherwise, charges for the staffing of your function are included in the contract. Please note that a four (4) hour minimum, per staff member applies. Rates are between 6:00am and 6:00pm. Your catering sales manager will quote rates for events before 6:00am and after 6:00pm.

Servers	\$178 per four (4) hours. Four (4) hour minimum.
Culinary	\$185 per four (4) hours. Four (4) hour minimum.
Bartender	\$185 per four (4) hours. Four (4) hour minimum.
Captain	\$195 per four (4) hours. Four (4) hour minimum.

Service times then delayed or extended.

### Service Times

In the event that the service period exceeds the above time frame, an additional labor charge of \$78.00 per hour per wait staff will be applied. Should your Event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply.

### Delayed or Extended Service

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your Event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge will apply.

### Exhibitor Services and Booth Catering

Centerplate does not provide tables for any purpose including the display of food and beverage products in the exhibit booths on the tradeshow floor. Should you require tables for your exhibit space, please contact the tradeshow decorator.

### Vouchers

Centerplate requires an advanced guarantee for all hosted retail vouchers. The guarantee will be based upon one hundred percent (100%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

### Payment Policy

A deposit of ninety percent (90%) of the total contract value will be required thirty (30) days in advance of the first function. The final ten percent (10%) shall be paid in full a minimum of five (5) 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. MasterCard, Visa and American Express are gladly accepted. Any remaining balance due must be paid within ten (10) business days upon receipt of final invoice.

All money due to Centerplate will begin to accrue one and a half percent (1.5%) interest from the date of the invoice for all sums over thirty (30) days. Additionally, any cost of collection and enforcement of the contracted services will be the responsibility of the customer.

# GENERAL INFORMATION

## POLICIES AND SERVICES continued

### Guarantees

The Customer shall notify Centerplate, not less than five (5) 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 Centerplate of the guaranteed attendance within the time required, (a) Centerplate shall prepare for and provide services to guests attending the event on the basis of the estimated attendance specified in the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

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

- If this overage is used, the Customer will pay for each additional guest at the same price per guest/per item, plus applicable service charges and sales tax. Should additional guests attend the event in excess of the total of the guaranteed attendance plus the overage, Centerplate will make every attempt to accommodate such additional guests subject to product and staff availability. Customer will pay for such additional guests and/or a la carte items at the same price per guest or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by thirty-three percent (33%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) per guaranteed guest may apply.

### Special Events

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, celebrity and VIP functions. These functions typically require customized menus. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges.

Please discuss this with your sales manager. Specifications for these events are to be received no less than 60 days prior to the event unless otherwise negotiated between the customer and the Centerplate Sales Manager.

For events with more than (1,000) guest guarantee, additional charges will apply. Fees may include equipment rentals, china and/or glassware tent fees or special food orders.

### Concession Services

Appropriate operation of Concession Outlets may occur during show hours. Centerplate reserves the right to determine which cart/outlets are open for business and hours of operation pending the flow of business. A minimum guarantee starting at \$1200 in sales is required. Prices vary per concept.

All portable concession carts/outlets requested in the exhibit area of the tradeshow floor or in meeting rooms may be subject to labor fees to cover the setup, teardown and electrical services.

### Cancellation Policy

A charge will be assessed for cancellation of contracted services within thirty (30) days of an event. Any event cancelled within five (5) business days, prior to the event, requires payment in full for the estimated revenue based on the menu and event arrangements.

### Linen Service and Special Event Planning

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

# GENERAL INFORMATION

## POLICIES AND SERVICES continued

### Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples brought onto the premises of the Javits Convention Center must have written approval prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples for food and non-alcoholic beverage products, that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed from the company's show floor booth in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food and non-alcoholic beverage samples are limited to two (2) ounce portions.
- A written authorization request that details the product and portion size to be sampled, must be submitted a minimum of thirty (30) days prior to the event to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.
- Show Management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable New York State health permits.
- Food and beverage items used as traffic promoters (i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from Centerplate.

### Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and the Javits Convention Center.

### Alcoholic Beverage Guidelines

Centerplate 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.

For sampling involving alcohol a Centerplate bartender must serve. Current labor rates apply.

### Space Design and Floor Plans – Catering Functions

Your Centerplate sales and Operations Manager will review both the Show Floor Plan to coordinate logistics and ensure ample space has been considered, making appropriate recommendations to create the best possible event experience. Often, large events require catering (prepping, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the client and the Centerplate team will discuss effective solutions (such as pipe and drape) to cover food service staging areas from the guest's view.

The costs for additional equipment such as this, which may be provided by the customer's decorating company or through Centerplate, will be the responsibility of the Customer. Additionally, as safety is always important, Centerplate reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility partner and clients prior to developing final floor plans.



## MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

