



# CULTIVATED

CATERING MENU

## OUR COMMITMENT TO WELLNESS AND SAFETY

At CULTIVATED, we care deeply about our guests, clients, employees and community. Over the last several months, we've all been challenged to adapt to a much different world as a result of the Coronavirus (COVID-19). Our clients and guests can trust that we are equipped with the expertise, resources and capabilities to provide safe event experiences. Through the implementation of safety precautions such as gloves, masks and barriers we will be able to appropriately safeguard our food service. Additionally, we have increased the presence of hand sanitizers and hand washing stations in all our areas. Enhanced hygiene measures and sanitation protocols are implemented in all food preparation and service steps. Sanitizing wipes will be provided with all orders. Our on-site team will work with you to customize your food service delivery based on local health guidance and your event preferences. We are committed to providing the highest quality of food, beverage and service at your event and we look forward to serving you!

We will continue to implement best practices in food service during these challenging times, including responsibly sourced packaging and our sustainability practices.

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**For orders or menu inquiries please contact us at:**

CULTIVATED CATERING SALES OFFICE

212 - 216 - 2400

[services@cultivatedny.com](mailto:services@cultivatedny.com)



## CHEF MARC

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

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

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



BREAKFAST



# CHEF TABLES

MINIMUM OF 24 GUESTS

## HEALTHY AND FIT

Zucchini & sundried tomato loaf, avocado and basil pesto spread <sup>V</sup>  
 Chia seed & coconut pudding, seasonal fruit compote <sup>V<sup>2</sup> AVG</sup>  
 Seasonal fresh sliced fruit <sup>V<sup>2</sup></sup>

26

## BREAKFAST BITES

Assorted Frittatas  
 Egg white frittata with spinach, goat cheese  
 & sundried tomatoes <sup>AVG V</sup>  
 Sausage and bell pepper <sup>AVG V</sup>  
 Mushroom & Leek <sup>AVG V<sup>2</sup></sup>  
 Provencal tomatoes, gratineed with basil  
 pesto crumbs <sup>V<sup>2</sup></sup>  
 Caramelized Turkey Bacon <sup>AVG</sup>  
 Seasonal fresh sliced fruit cup, Honey Greek yogurt dip <sup>V</sup>

39

## THE CONTINENTAL

Selection of plain and fruit flavored yogurts  
 with house made crunchy granola <sup>V</sup>  
 Basket of freshly baked buttery croissants  
 and assorted pastries, preserves and  
 sweet cream butter <sup>V</sup>  
 Seasonal fresh sliced fruit <sup>V<sup>2</sup></sup>

23

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





## BIG APPLE BREAKFAST SANDWICHES

Baked egg and cheese on a flaky croissant <sup>V</sup>	120 per dozen
Scrambled eggs, sausage, queso & tomato salsa in a burrito	120 per dozen
Egg whites, spinach, roasted tomatoes, cheddar cheese on an English muffin <sup>V</sup>	120 per dozen

## OMELET STATION\*

Local cheddar cheese, Swiss cheese, ham, smoked bacon, tomatoes, onions, mushrooms, sweet peppers, fine herbs

18

## PANCAKE STATION\*

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

14

## INDIVIDUAL GREEK YOGURT PARFAITS

Mixed berries, honey and granola

8

## STEEL-CUT OATMEAL

With Brown Sugar, dried fruits and nuts

5

## SEASONAL FRESH SLICED FRUIT

6

\* CHEF ATTENDANT REQUIRED



# BEVERAGES

## INDIVIDUAL BOTTLED JUICE (15.2 OZ)

6

## BOTTLED WATER (12.9 OZ)

3

## VITAMIN WATER® (20 OZ)

5

## ASSORTED SOFT DRINKS (12 OZ CAN)

4

## ASSORTED HOMEMADE COOKIES

Snickerdoodle, oatmeal raisin and chocolate chip

58 per dozen

## GOURMET BROWNIES AND BLONDIES

Fudge brownies and chocolate chip blondies

56 per dozen

## BREAKFAST BREADS

Lemon glazed, marble chocolate & vanilla,  
orange poppy seed, NY apple streusel

58 per dozen

## GOURMET MUFFINS

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

50 per dozen

## FRIED HUDSON VALLEY CINNAMON APPLE "HAND PIES"

Vanilla and lemon zest glaze

66 per dozen

## HAND CRAFTED DONUTS

Assortment of glazed and traditional

66 per dozen

## DANISH PASTRIES

Fruit filled, cheese, almond

52 per dozen

## NY STYLE BAGELS

Plain, everything, cinnamon raisin  
and whole grain  
includes cream cheese

55 per dozen

## ENGLISH SCONES

Plain, blueberry, apple & cinnamon

56 per dozen

## FLAKY TRADITIONAL CROISSANTS

Croissants

62 per dozen

ALL ITEMS INCLUDE FRUIT PRESERVES AND SWEET BUTTER



**JUST BREWED**

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

19

**EL DORADO® REGULAR AND  
DECAF COFFEE, ASSORTED TEAS**

61 per gallon

**EL DORADO® REGULAR  
AND DECAF ICED  
COFFEE**

75 per gallon  
3 gallon minimum

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

63 per gallon  
3 gallon minimum

**NATURALLY INFUSED  
“WATER WITH A PURPOSE”**  
“CLEANSE” watermelon, cucumber, lime  
“ENERGIZE” apple, lime, carrot  
“CALM” strawberry, lemon, mint

65 per gallon  
3 gallon minimum

**FRESH LEMONADE BAR**

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

46 per gallon  
3 gallon minimum

**FRESH BREWED ICED TEA BAR**

Country sweet or unsweetened  
served with fresh-cut lemons

46 per gallon  
3 gallon minimum

## BEVERAGES

**SAHALE FRUIT AND NUT MIX**

AVG

Whole roasted almonds, cashews, pistachios  
tart cranberries and sweetened apples

54 per dozen

**RESTART**

House made orange mango cranberry smoothies  
antioxidant fruit and berries display with Greek honey dip  
whole bananas, toasted walnuts & almonds

25

**Re-ENERGIZE**

House made honey lemon granola bars  
dark chocolate chunk cookies  
salted pecans and seasonal whole fruit

28



LUNCH



# SIGNATURE CHEF TABLES

LITTLE ITALY

MINIMUM OF 24 GUESTS

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

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

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

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

Oven roasted broccoli,  
lemon zest, first pressed olive oil

Mini cannoli, tiramisu

56

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

Warm flour tortillas

Chicken al Pastor

Carne asada style skirt steak

Street charred corn, drizzled with  
cotija cheese and chili

Refried beans and saffron rice

Avocado crema, pico de gallo  
salsa rojas & verde

Tres leche caramel flan

50

MEXICANA

MINIMUM OF 24 GUESTS

TASTE OF NEW YORK

MINIMUM OF 24 GUESTS

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

Truffle mac n' cheese,  
four cheese blend sauce

Herb marinated chicken breast,  
cranberry demi-glace

Selection of fresh  
sautéed French beans

Sea salt and herb roasted  
Yukon Gold potatoes

A selection of New York  
style Cheesecakes

52

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

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

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

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

Whipped sweet potato,  
Vermont maple culture  
butter

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

65

TIMES SQUARE CLASSIC

MINIMUM OF 24 GUESTS

ALL LUNCH PACKAGES INCLUDE COFFEE/DECAF/GOURMET  
TEA SELECTION. ADD ICED TEA TO ANY LUNCH CHEF  
TABLE FOR 5 PER GUEST

# BOXED LUNCH

MINIMUM OF 12 GUESTS

Includes 1 sandwich, 1 snack and 1 dessert

30

## Sandwiches

Choose 1 type of Sandwich per 6 Guests

“LE NICOIS” tuna salad, tomatoes, red pepper confit, capers, hard boiled egg, red onions, Dijon vinaigrette, bib lettuce on French baguette

“CHEESER” smoked turkey, double brie cream, steak tomatoes, baby spinach, cranberry aioli on multi-seeded baguette

“CREOLE” chicken salad with golden raisin, provolone, lettuce on French baguette

“DINNER” shaved roast beef, lettuce, tomatoes, onion jam, sharp cheddar on multi-seeded baguette

“MUNCH” smoked pit ham & gruyere, lettuce, pickled chips, stone ground mustard aioli on multi-seeded baguette

“CHELSEA” roasted cauliflower, quinoa, tomato, arugula, sundried tomato pesto on wrap <sup>V<sup>2</sup></sup>

“CHERMOULA” spiced zucchini, yellow squash, eggplant, tomato, red pepper hummus on French baguette <sup>V<sup>2</sup></sup>

*Our home baked bread is made with natural flours and liquid leaven that gives them a distinct texture and flavor that are superior to any industrial production bread*

# SANDWICHES

Includes 1 salad with grilled chicken or coffee rubbed tofu, 1 snack and 1 dessert

30

Orzo pasta salad, Kalamata olives, roasted peppers, arugula, feta cheese, red wine vinaigrette <sup>V</sup>

Tri color quinoa salad, baby kale, roasted peppers, grape tomatoes, cucumber, shallot, lemon and extra virgin olive oil <sup>V<sup>2</sup> AVG</sup>

Red and Green Cabbage, Chopped Salad, Carrots, Jicama, Edamame, Ginger Soy Vinaigrette <sup>V<sup>2</sup> AVG</sup>

Classic Caesar salad, romaine heart, house croutons, grated parmesan, tomato gems creamy Caesar dressing <sup>V</sup>

# SNACK SALAD

## CHOOSE1

Whole seasonal fruit  
or Miss Vickie’s Chips

## CHOOSE1

Chocolate fudge brownie  
or freshly baked chocolate chip cookie

## CHEF’S TABLE STYLE

Includes 3 types of sandwiches,  
2 snacks, 1 dessert  
All items are individually packaged  
30

DESSERT  
MINIMUM OF 24 GUESTS



DINNER



HORS D'OEUVRES AND  
RECEPTION TABLES

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VEGETARIAN

Goat Cheese bruschetta with roasted beets & micro basil

Tomato caprese skewers, basil pesto and balsamic glaze

Roasted maitake mushroom, ricotta cheese, sherry wine reduction

Potato & sweet pea samosas, mint and cilantro yogurt vinaigrette

VEGAN

Coffee rub tofu, pickled red pearl onion, coffee apricot glaze

Red pepper hummus, sundried tomatoes, cucumber cup & dill

Mini crudités verrine, eggplant caponata, fresh herbs

MADES WITHOUT GLUTEN

Honey Garlic chicken skewers, unagi glaze

Herb marinated beef skewers, cilantro chimichurri

Smoke salmon mousse, dill craime fraiche on cucumber cup

Additional Chef Attendant for Stationary Hors D'oeuvres

Additional Attendant Labor for Passed Hors D'oeuvres

SEAFOOD / POULTRY / BEEF / OTHERS

Poke tuna, white soy vinaigrette, avocado puree, scallion, sesame seed cracker

Fried crab cake, spicy lime mayo, chives

Salmon gravlax, lemon chive craime fraiche, black pepper potato chips

Fried coconut shrimp, sweet & sour aioli, charred scallion

Chicken pot sticker, sweet chili dipping sauce

Chicken Waldorf tartelette, tarragon, walnut & baby cress

Flaky beef empanadas, so Frito mayo

Coney Island dog, puff pastry crust, everything spice, whole grain mustard

Black pepper rubbed beef tenderloin, horseradish cream, Baguette toast

Scrambled fresh burratta, Prosciutto, fig jam, balsamic pearl crostini

Mini Brioche grilled cheese & tomato bisque shooter

Macaroni & cheese bites, crispy panko herb crusted

Black bean empanadas, chipotle aioli

Egg & potato frittata, roasted pepper aioli, fried parsley

8 per piece Stationary

10 per piece Passed

## JAVITS VEGETABLE GARDEN

Garden fresh raw vegetable display and  
dips: green goddess, ranch and roasted pepper hummus  
14

## ARTISANAL CHEESE BOARD

Artisanal local and imported cheeses, local honey,  
fig cake, grapes, crostini, flatbread  
18

## CHARCUTERIE BOARD

Genoa salami, sopressata, prosciutto, Chorizo, Marcona  
almonds, marinated olives, cornichon, baguettes  
28

## MAC & CHEESE BAR

Classic four cheese blend with parmesan herb crust  
Gruyere cream sauce with mushrooms & crispy bacon  
White Cheddar sauce, spinach and confit artichokes  
22

## MEATBALL BAR

Selection of hand crafted meatballs, basket of warm ciabatta  
Traditional beef meatballs, Grandma's gravy  
Chicken meatballs, wild mushroom ragout  
Thai pork meatballs, ginger soy BBQ sauce  
Accompanied by warm ciabatta crostini and  
red pepper flakes  
20

## MEDITERRANEAN MEZZETABLE

Roasted garlic hummus, tzatziki, Dolmathes,  
citrus marinated olive medley, EVOO cured tomatoes and  
eggplant relish, charred grilled mini sweet peppers,  
preserved lemon and feta dip, crispy pita and crostini  
21

## DIM SUM

Selection of pork, shrimp  
and vegetables dumplings.  
Accompanied by edamame  
bean salad kimchi, ponzu  
ginger sauce and sweet chili  
18

## QUESADILLAS

Selection of chimichurri marinated skirt steak,  
Al Pastor chicken,  
roasted mushroom and spinach  
Accompanied by Pico De Gallo, salsa Verde, avocado  
crema, lime wedges and hot sauce  
20

## EVOO GRILLED SEASONAL VEGETABLES

Fresh grilled seasonal vegetables sautéed to order  
Squash, zucchini, eggplant, mixed peppers and seasonal  
vegetables, Drizzled with roasted garlic-chili oil  
18





## PLATED MEALS

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# SALADS

CHOOSE 1 SALAD WITH TREES

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

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

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

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

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

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

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

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

Minestrone soup, seven herb oil

New England clam chowder with crispy bacon

Wild mushroom bisque with fresh thyme and truffle oil

Slow cooked chicken enchilada soup with cilantro and crispy julienne tortillas

Smoked chicken and barley with white truffle oil

Sweet potato and vegetable chowder with wild rice

Lentil with bacon, micro arugula and crispy parsnip ribbons

Lobster bisque with sherry crème fraîche Roasted tomato with pecorino cheese crouton

8 PER PERSON

# SOUPS

ENHANCEMENT

**GRILLED CHICKEN**

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

**45 PER PERSON****LEMON PEPPER CHICKEN**

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

**45 PER PERSON****HERB-CRUSTED SALMON**

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

**50 PER PERSON****FILET OF BEEF**

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

**68 PER PERSON****NEW YORK STRIP**

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

**59 PER PERSON****GRILLED RIB-EYE**

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

**63 PER PERSON****RED SNAPPER "A LA PROVENCAL"**

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

**50 PER PERSON****SLOW-BRAISED BLACK LAGER BEEF SHORT RIB**

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

**68 PER PERSON****FILET AND BLACK COD**

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

**76 PER PERSON**

# ENTREES

## CHICKEN AND SHRIMP

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

62 PER PERSON

## STEAK AND SHRIMP

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

69 PER PERSON

## SURF AND TURF

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

84 PER PERSON

## STEAK AND CHICKEN

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

64 PER PERSON

## JAVITS SIGNATURE NY CHEESECAKE

Berry sauce

## “MOMMA MIA” OPEN FACED CANNOLI

Mascarpone, bourbon soaked cherries

## CARROT CAKE TOWER

Vanilla bean sauce

## TRES LECHES CAKE

Fresh whipped cream

## DOUBLE CHOCOLATE CAKE

Wild berry sauce

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

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

# DESSERTS

BEVERAGES

PINOT NOIR  
Meomi

90

PINOT NOIR  
La Crema

92

CABERNET SAUVIGNON  
Josh Craftsman's Collection

60

CABERNET SAUVIGNON  
Louis Martini

55

MERLOT  
Murphy Goode

95

MALBEC  
Alamos

50

RED BLEND  
19 Crimes

50

RED BLEND  
Conundrum

85

RED BLEND  
The Prisoner

190

CHARDONNAY  
Kendall-Jackson

65

CHARDONNAY  
Sonoma-Cutrer

95

SAUVIGNON BLANC  
Kim Crawford

75

PINOT GRIGIO  
Love Story

50

PINOT GRIGIO  
Santa Margherita

125

RIESLING  
Chateau Ste. Michelle

45

ROSE - STILL  
Fleur de Mer

65

ROSE - SPARKLING  
Chandon

95

SPARKLING  
Chandon Brut

95

CHAMPAGNE  
Nicolas Feuillatte Brut

160

CHAMPAGNE  
Veuve Clicquot Yellow Label

230

HOSTED DELUXE BAR - BILLED ON CONSUMPTION

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

9 / drink

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

9 / Glass

IMPORT / PREMIUM BEER

9

DOMESTIC BEER

8.5

HOSTED DELUXE BAR

## GENERAL INFORMATION

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### EXCLUSIVITY

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

### MENU SELECTION

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

### GUARANTEES

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

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

### PAYMENT POLICY

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

### ALCOHOL BEVERAGE GUIDELINES

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

### FOOD AND BEVERAGE PRICING

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

### ADMINISTRATION CHARGE AND TAX

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

### TAX EXEMPT

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

### STAFFING RATES

Staffing fees will automatically be added to your order.

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

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

Servers \$178 per four (4) hours.

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

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

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

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

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

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

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

### LINEN SERVICE SPECIAL EVENT PLANNING

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

### LATE FEES

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

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

