

CULTIVATED

CATERING MENU



ABOUT US

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

CULTIVATED

BY NEW YORK

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

To connect with us, contact CULTIVATED Sales Office at:
212-216-2400 | services@cultivatedny.com

To learn more about CULTIVATED, visit:

   [CultivatedNY](#) | [CultivatedNY.com](#)

SUSTAINABILITY

TOTAL FOOD UTILIZATION

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

GREASE RECYCLING

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

FOOD RESCUE

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



WASTE MANAGEMENT

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

WATER COOLERS

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

SKIP THE STRAW

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



THE FARM

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

FARMSHELF

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



THE FARM ICON

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

JACOB'S HONEY

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

BREAKFAST



BREAKFAST PACKAGES

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

CHEF'S TABLE

THE CONTINENTAL EXPERIENCE

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

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

Local and Seasonal Sliced Fruit **V²**

\$26 per person

CLASSIC BREAKFAST TABLE

Local and Seasonal Sliced Fruit **V²**

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

Eggs **AVG**

Scrambled or Fried or Frittata with mushroom & sun dried tomatoes

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

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

\$36 per person

HEALTHY AND FIT CONTINENTAL

Local and Seasonal Sliced Fruit **V²**

Overnight Oats **V²**

Banana Bread or Strawberry Shortcake

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

Goji Berry Pistachio Squares **V²**

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

Old Fashioned Oats, and Quinoa **V**

\$29 per person



BREAKFAST À LA CARTE

SANDWICHES

BACON, EGG, AND CHEESE

On a New York Bagel or Classic Roll

PASTRAMI EGG AND CHEESE

On a New York Bagel or Classic Roll

BREAKFAST ENGLISH MUFFIN

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

SUNRISE BREAKFAST SANDWICH

Scrambled Eggs, Chicken Sausage Patty,
Cheddar Cheese, Croissant

\$130 per dozen

NUCHAS EMPANADAS

SAUSAGE, EGG, AND CHEESE

SPINACH, EGG, AND CHEESE **V**

HAM AND CHEESE

\$130 per dozen

EGG

Tofu Scramble **V²**

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

Scrambled Eggs

Hard Boiled Eggs

Cheese Scrambled Eggs

\$7 per person

'MEATS'

Turkey Bacon **AVG**

Applewood Bacon

Chicken Apple Sausage

Pork Sausage

Turkey Sausage

Veggie Sausage Patties

\$7 per person

POTATOES

Cauliflower and Sweet Potato Hash **V²**

Red Bliss Potatoes and Leeks

Root Potato Hash

Skillet Yukon Gold Potatoes & Pepper Hash

\$6 per person

OVERNIGHT OATS

Strawberry Shortcake/Banana Bread/
Cinnamon Bun

\$108 per dozen

COCONUT CHIA PUDDING

Topped with Seasonal Berry Compote

\$84 per dozen

ZUCCHINI BREAD

Zucchini and Sundried Tomato Loaf
with Avocado and Basil Pesto Spread **V²**

\$70 per dozen

BAGEL

Smoked Salmon and Caviar

\$22 per person

SEASONAL FRUIT

Local and Seasonal Sliced Fruit

\$7 per person

Individual Fruit Cups **V²**

\$84 per dozen

YOGURT **V**

Greek Yogurt Parfait Bowl
Mixed berry/Granola/Javits honey

\$108 per dozen

Plain & Fruit Flavored Yogurt

\$78 per dozen

BREAKFAST STATIONS

MINIMUM OF 24 GUESTS

QUESADILLA STATION WHOLE EGG OR EGG WHITE

Mushrooms and Spinach

Chorizo and Cheese

Bacon and Cheddar

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

\$19 per person

EGGS BENEDICT STATION

Served on Toasted English Muffin

Classic

Eggs benedict, grilled Canadian bacon,
poached egg, hollandaise

Italiano Rustica Benedict V

Sliced prosciutto, sundried tomato,
poached egg, basil hollandaise

For 24 to 200 attendees only

\$27

OMELET STATION

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

\$20 per person

LOADED FRENCH TOAST STATION V

Classic Brioche or Stuffed with Sweetened Mascarpone

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

\$16 per person

STATIONARY WAFFLE STATION V

Classic Belgium Waffle

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

\$16 per person

ARTISANAL PANCAKE STATION V

Traditional Buttermilk Pancakes

Maple syrup/ Chocolate chips/ Berries/ Chantilly Cream

\$16 per person

OATMEAL STATION V

Steel Cut Oats or Quinoa

Dried fruit /Brown sugar/Assorted nuts

\$5 per person

BAKERY

ORDER BY THE DOZEN

SWEET

CINNAMON ROLLS **V**

Topped with Vanilla Glaze
\$70 per dozen

SPECIALTY DONUTS **V**

Glazed/ Filled/ Cake

* Additional flavors available upon request
\$70 per dozen

SLICED BREAKFAST BREADS **V**

Marble/Lemon Poppy/Orange
\$65 per dozen

ASSORTED GOURMET MUFFINS **V**

Corn/Bran/ Blueberry/ Banana/ Double Chocolate
\$56 per dozen

FRESHLY BAKED CROISSANTS **V**

Butter/ Chocolate/ Almond
\$66 per dozen

ASSORTED FRESHLY BAKED BREAKFAST DANISH **V**

Cheese/ Apple/ Raspberry/Blueberry
\$58 per dozen

ASSORTED HOMEMADE COOKIES

Snickerdoodle/ Oatmeal Raisin/ Chocolate Chip
\$60 per dozen

GOURMET BROWNIES AND BLONDIES

Fudge Brownies/ Chocolate Chip Blondies
\$58 per dozen



SAVORY

CLASSIC BUTTERMILK BISCUITS **V**

Jam and Honey
\$56 per dozen

BACON AND CHEDDAR SCONES

\$56 per dozen

ASSORTED BAGELS **V**

\$60 per dozen

GLUTEN FREE

BLUEBERRY MUFFIN **V²**

DOUBLE CHOCOLATE MUFFIN

APPLE MUFFIN **V²**

BANANA BREAD **V²**

ZUCCHINI BREAD **V²**

BROWNIE

CHOCOLATE CHUNK COOKIE

Supplement \$12 per dozen



SNACKS & BREAKS

SNACKS & BREAKS

MILANO BOX

Piava Cheese Wedge **AVG**

Dried Mission Fig **V²**

Sopressa Salami **AVG**

Grissini Sticks **V²**

Baci

Marinated Olive **V²**

\$16

THE CITY BOX

Mini Quiche

Vegetarian /Ham & Cheese/ Roquette & Mushroom

Baby Carrot Sticks **V²**

M&M's **V**

Berries **V²**

\$16

SOUTH BEACH

Mixed Berries **V² AVG**

Almonds, Cashews, Walnuts **V² AVG**

Rooftop Crudité Farm Vegetables with Tzatziki **V**

Chia Seed Pudding **V² AVG**

Kale Chips **V² AVG**

\$15

THE FARMER BOX

Paprika Hash Goat Cheese **AVG**

Beet Salad **V² AVG**

Baguette Croutons **V² AVG**

Grapes **V² AVG**

\$16

THE BISTRO BOX

Charcuterie **AVG**

Salami and prosciutto

Cheese

Brie & Manchego

Crackers

Radish **V² AVG**

\$16

THE DELI GOURMET

Red Beet Hummus **V² AVG**

Baby Carrot Stick **V² AVG**

Salted Pretzel

Pita Chips **V² AVG**

Trail Mix

\$16

CULTIVATED SIGNATURE

GINGER ENERGY BALLS **V²**

Dates, Sesame Seeds, Maple Syrup

\$60 per dozen

GOJI BERRY PISTACHIO SQUARES **V²**

Oats, Flax Seed, Agave Nectar

\$70 per dozen

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

Roasted Almond Coconut,
Chia Seeds, Oats, and Quinoa

\$70 per dozen

CINNAMON APPLE HAND PIES **V**

Vanilla Glaze

\$70 per dozen

BLUEBERRY CLUSTERS **V**

Dark Belgian Chocolate

\$60 per dozen



LUNCH & DINNER

SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

NEW YORK

BEET SALAD **V²**

Roasted Beets, Arugula,
Cara Cara Orange, Hazelnuts

PENNE POMODORO **V**

Tomato, Basil, Parmigiano, Olive Oil

BRANZINO **AVG**

Olive Oil, Lemon, Parsley, Capers

ROASTED NY STRIP STEAK

Green Peppercorn Sauce

GREEN BEANS **V**

Sauté in Garlic

JUNIOR'S CHEESECAKE **V**

Berry Compote

\$65

SOUTHERN

CORN BREAD **V**

Whipped Butter

BUTTER MILK FRIED CHICKEN

Crispy Fried Chicken, Javits Pickles

ST. LOUIS STYLE SPARE RIBS **AVG**

Wow Tangy Ribs Barbecue Sauce

CREAMY STONE GROUND GRITS **AVG**

Slow Cooked Grits, Cheddar Cheese

COLLARD GREENS **V² AVG**

Slow Cooked, Honey

CAROLINA COLESLAW **V**

Sweet and Tangy Dressing

BANANA PUDDING **V**

\$65

MEXICAN

WATERMELON SALAD **V AVG**

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

STREET CORN **V AVG**

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

VEGETABLE EMPANADAS **V AVG**

Pinto Beans Epazote, Chilli Poblano

CHICKEN MOLE **AVG**

Grilled chicken Breast, Oregano, Epazote, Red Mole

CARNE ASADA STYLE SKIRT STEAK **AVG**

Arbol Chili Steak Salsa

SLACK BEAN STEW **V**

Epazote, Sweet Onion, Jalapeno

GREEN RICE **V²**

Poblano Chili, Garlic, and Cilantro

TORTILLAS

Warm flour tortillas **V²** & Corn tostadas **V² AVG**

CARAMEL FLAN **V**

\$64

SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

ITALIAN

TUSCAN KALE SALAD **V² AVG**

Artichokes, Lemon Zest, Mint, Crispy Chickpeas

ANTIPASTI DI VERDURE **V² AVG**

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

TUSCAN BEAN SOUP **V**

Cannellini Bean, Escarole,
Pecorino Cheese, Virgin Olive Oil

CONCHIGLIE **V**

Baked Shell Pasta, Portobello Mushroom,
Parmigiano & Gorgonzola Sauce

SWORDFISH **AVG**

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

POLLO ALLA GRIGLIA **AVG**

Half Roasted Chicken Lemon and Herb Sauce

TIRAMISU **V**

\$65

ASIAN

VIETNAMESE COLESLAW SALAD **V² AVG**

Peanuts, Chilli and Lime Dressing
With or Without Chicken

BEEF SATAY **AVG**

Peanut Sauce

VEGETABLE SPRING ROLLS **V²**

Hoisin Sauce

FRIED RICE **AVG**

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

GENERAL TSO'S CHICKEN

Sesame, Scallion, Soy, Honey

KUNG PAO CAULIFLOWER **V²**

Peanuts, Sesame, Scallions

ICE CREAM MOCHI PASSED

Choose Your Flavor

\$65

GREEK

HORIATIKI SALAD **V**

Traditional Garden Greek salad

HTIPITI **V**

Spicy Feta Spread, Grilled Pita

SPANAKOPITA **V**

Traditional Spinach Pie Wrapped, Phyllo Dough

CHICKEN SOUVLAKI **AVG**

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

MOUSSAKA

Layered Eggplant with Meat Sauce,
and Béchamel

BAKLAVA **V**

Crispy Phyllo Pastry, Almonds, Walnuts

\$65

BOXED LUNCH

MINIMUM OF 6 GUESTS PER SANDWICH OR SALAD SELECTION

SANDWICHES

Choose 1 type of Sandwich | Includes 1 snack and 1 dessert
Side salad enhancement \$5

ORTIZ TUNA

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

DOUBLE SMOKED TURKEY SANDWICH

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

THE CHICKEN

Chicken Salad with Golden Raisin, Provolone, Lettuce on Baguette

ROAST BEEF

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

NEW YORK BLACK FOREST HAM

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

PORTOBELLO ^V

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

CULTIVATED VEGETABLES ^{V²}

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

\$32

SALAD

Choose 1 type of Salad
Includes 1 snack and 1 dessert

CHICKPEA SALAD

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

RED BEET SALAD ^{V²}

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

ROASTED CAULIFLOWER SALAD ^V

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

TRICOLOR QUINOA SALAD ^V

Greek Style Lemon Oregano Dressing

*Chicken \$6 and tofu \$5 enhancement available

\$30

SIDES

CHOOSE 1 SNACK

Whole Seasonal Fruit
Tortilla Chips
Mini Pretzels
Veggie Chips
Popcorn

CHOOSE 1 DESSERT

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

CHEF'S TABLE

TURN THIS PACKAGE INTO A CHEF'S TABLE DISPLAY

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

\$35

BUILD YOUR OWN MENU

MINIMUM OF 24 GUESTS

HOT SANDWICH

CLASSIC NY PASTRAMI SANDWICH

Whole Grain Mustard, Sauerkraut,
Whole Wheat Bread

CUBAN SANDWICH

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

REUBEN SANDWICH

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

GYRO

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

\$23
EACH



COLD SANDWICH

ROASTED BUTTERNUT SQUASH SANDWICH **V²**

Balsamic Glazed Red Onion Rings,
Watercress, Whole Wheat Roll

THE BEST ITALIAN SANDWICH

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

*Includes selections from boxed lunch

\$21
EACH

SOUP

GRILLED CHICKEN AND CORN CHOWDER **V**

BUTTERNUT SQUASH **V² AVG**

Cashew, Coconut, Soup.

POTATO SOUP **AVG**

Leek, Bacon, Soup

TUSCAN BEAN SOUP **V**

Cannellini Bean, Escarole,
Pecorino Cheese, Virgin Olive Oil

\$12
EACH

SALAD

VIETNAMESE COLESLAW STYLE SALAD **V² AVG**

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

ROOFTOP FARM SEASONAL **V² AVG**

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

SOBA NOODLE SALAD **V² AVG**

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

ORZO PASTA SALAD **V²**

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

CLASSIC CAESAR SALAD **V**

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

*Includes selections from boxed lunch

\$18
EACH

AVG =Avoiding Gluten **V²**=Vegan **V**=Vegetarian

RECEPTION



CLASSIC HORS D'OEUVRES

MINIMUM OF 24 GUESTS | PASSED OR STATIONARY SERVICE

HOT

FRIED COCONUT SHRIMP

Sweet & Sour Aioli, Charred Scallion

FLAKY BEEF EMPANADAS

Sofrito Mayo

CONEY ISLAND DOG

Puff Pastry Crust, Everything Spice, Whole Grain Mustard

MINI BRIOCHE **V**

Grilled Cheese & Tomato Bisque Shooter

MACARONI & CHEESE BITES **V**

Crispy Panko Herb Crusted

BLACK BEAN EMPANADAS **V²**

Chipotle Aioli

CHICKEN SATAY

Peanut Cilantro Lime

POTATO & SWEET PEA SAMOSAS **V**

Mint and Cilantro Yogurt Vinaigrette

\$10

PER PIECE

COLD

GOAT CHEESE BRUSCHETTA **V**

With Roasted Beets & Micro Basil

TOMATO CAPRESE SKEWERS **V**

Mozzarella, Basil Pesto, and Balsamic Glaze

SMOKED SALMON **AVG**

Dill Crème Fraiche on Cucumber Cup

RED PEPPER HUMMUS **V² AVG**

Sundried Tomatoes, Cucumber Cup & Dill

MINI CRUDITÉS VERRINE **V² AVG**

Eggplant Caponata, Fresh Herbs

PROSCIUTTO DI PARMA

Savor Melon, Basil, Balsamic glaze

SOBA NOODLE

Wakame, Kombu, Tofu, Ponzu Sesame

\$10

PER PIECE

PREMIUM HORS D'OEUVRES

MINIMUM OF 24 GUESTS | PASSED OR STATIONARY SERVICE

HOT

GOAT CHEESE AND HERB ARANCINI **V**

Tomato Chutney

BUTTERMILK CHICKEN SLIDER

Hot Honey Aioli, Biscuit

GRILLED VEGETABLE SKEWERS **V² AVG**

Halloumi and Black Olive Tapenade

ONION SOUP-WICH **V²**

Truffle Gruyere Cheese, Caramelized Onion Jam

CROQUETAS DE JAMON

Ham and Cheese Croquettes

CRISPY POLENTA **AVG**

Braised Short Rib, Carrot Chips

\$12

PER PIECE

COLD

KALUGA CAVIAR**

Red Onion, Boiled Egg, Crème Fraiche, Potato Cake

+\$2

TACO DE ATUN** **AVG**

Fresh Yellow Fin Tuna, Avocado, Cilantro, Sesame

THAI SHRIMP SALAD **AVG**

Green Plantains, Pomelo, Coconut, Holy Basil

SEARED STRIP STEAK **AVG**

Shichimi, Potato cake, Japanese Pickled Aioli

SCALLOP CEVICHE** **AVG**

Cucumber Cup, Wasabi Bloody Mary, Yuzu, Shiso

MINI LOBSTER ROLLS

Bao Bun, Yuzu Mayo

\$12

PER PIECE

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

AVG =Avoiding Gluten **V²**=Vegan **V** =Vegetarian

RECEPTION STATIONS

MINIMUM OF 24 GUESTS

OCEANA – RAW BAR STATION ** **AVG**

Main Lobster
Oysters – selection of the northeast
Little Neck Clams
Jumbo shrimp
Alaskan king crab
Cocktail Sauce, Mignonette Classic/Apple/Cucumber
*Ice carvings available on request
\$58 per person

AL DENTE STATION *

Pasta Cooked in a Giant Cheese Wheel
Campanelle Cacio E Pepe **V**
Cavatelli Pasta Cultivated Basil Pesto **V**
Tortellini With Sausage, Rustic Tuscan Salsa Di Pomodoro
\$26 per person

WING IT STATION * **AVG**

Classic Buffalo, BBQ, Honey Mustard
Green Goddess, Gorgonzola Dressing, Crudité
Vegetables From the Farm
\$22 per person

NUCHAS EMPANADAS STATION

Portobello Spinach & Mozzarella **V**
Adodo Chicken
Pinto Bean **V**
Classic Argentine Ground Beef
Salsa: Aji Amarillo, Aji Panca, Aji Reocoto **V**
\$23 per person

JAVITS MAGICAL ROOFTOP VEGETABLE FARM STAND **V² AVG**

In Season Vegetables From the Rooftop at the Time of Your Event
Grilled, Roasted, Sautéed
Red Miso Sauce, Lemon Tahini, Huacatay Black Mint Pesto, Htipiti
\$22 per person

MEATBALL BAR

Selection of Hand Crafted Meatballs, Basket of Warm Ciabatta
Traditional Beef Meatballs, Grandma's Gravy
Chicken Meatballs, Swedish Meatball Sauce, Wild Mushroom
Pork Meatballs, Basil, Fennel Seed, All'Amatriciana
Accompanied by Warm Ciabatta Crostini and Olive Oil
\$24 per person

* CHEF ATTENDANT REQUIRED

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

RECEPTION STATIONS

MINIMUM OF 24 GUESTS

MAC & CHEESE BAR

Classic Four Cheese Blend With Parmesan Herb Crust **V**

Gruyere Cream Sauce With Crispy Bacon

White Cheddar Sauce, Mushrooms and Spinach **V**

\$24 per person

CULTIVATED VEGETABLE CRUDITES **V**

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

\$18 per person

POKE BOWL CART * **

All Poke Served With Crispy Sushi Rice and Plantain Chips

Tuna, Sesame, Jalapeno, Watermelon, Melon,
Radish, Avocado, Kabayaki Sauce

Shrimp, Pineapple, Jicama, Scallion, Edamame,
Banana Peppers, Yuzu Ginger Ponzu

\$28 per person

MEDITERRANEAN MEZZE TABLE **V**

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

\$22 per person

ARTISANAL CHEESE BOARD **V**

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

\$22 per person

CHARCUTERIE BOARD

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

\$30 per person

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

\$30 per person

* CHEF ATTENDANT REQUIRED

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

RECEPTION STATIONS

MINIMUM OF 24 GUESTS

TACO BAR **AVG**

Carne Asada

Grilled Marinated Skirt Steak, Sautéed Onion

Tinga de Pollo

Shredded Chicken Braised in Chipotle-Tomato Sauce

Mexico's Famous Al Pastor

Marinated Grilled Pork, Pineapple, Cilantro, Onions

Limes, Radishes, Shredded Lettuce **AVG**

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

Pickled Red Onion **AVG**

\$25 per person

ASIAN BITES

Selection of Pork, Shrimp and Vegetables Dumplings

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

Ginger Soy, Sweet Chili, Plum, Hoisin Sauce

\$25 per person

CULTIVATED CARVERY*

BEEF NEW YORK STRIP **AVG**

Bernaise Sauce, Sautéed Exotic Mushrooms

\$38 per person

BEEF TENDERLOIN

Port Wine Reduction, Grilled Asparagus

\$40 per person

PRIME RIB **AVG**

Pink Peppercorn Jus, Robuchon Potato

\$42 per person

TURKEY BREAST **AVG**

Cranberry Relish, Classic Gravy, Roasted Heirloom Carrots

\$26 per person

PORK LOIN **AVG**

Roasted Garlic Jus, Roasted Broccoli

\$28 per person

LEG OF LAMB **AVG**

Greek Yogurt and Mint Sauce, Lemon Oregano Potatoes

\$37 per person

* CHEF ATTENDANT REQUIRED



PLATED MEALS

PLATED MEALS

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

SALAD

CURED SMOKED SALMON

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

PROSCIUTTO

Baby Arugula, Cherry Grape Tomatoes, Watermelon,
Micro Basil, Balsamic Pearls and "Frankie 57" Olive Oil

BABY BRONZE AND GREEN ROMAINE

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

UPLAND CRESS AND FRISÉE

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

ASPARAGUS AND ARTICHOKE SALAD

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

HEIRLOOM TOMATO SALAD

Aged Manchego Cheese Croutons, Watercress, Baby Bib
Lettuce, Red Endive, Avocado and Blackberry Vinaigrette

BABY ICEBERG WEDGES

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

BABY GEM LETTUCE SALAD

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

SOUP

MINESTRONE SOUP

Seven Herb Oil

NEW ENGLAND CLAM CHOWDER

Crispy Bacon

WILD MUSHROOM BISQUE

Fresh Thyme and Truffle Oil

SLOW COOKED CHICKEN ENCHILADA SOUP

Cilantro And Crispy Julienne Tortillas

SMOKED CHICKEN AND BARLEY

White Truffle Oil

SWEET POTATO AND VEGETABLE CHOWDER

Wild Rice

LENTIL

Bacon, Micro Arugula, and Crispy Parsnip Ribbons

LOBSTER BISQUE

Sherry Crème Fraiche, Roasted Tomato With Pecorino Cheese Crouton

*Enhancement \$10 per person

PLATED MEALS

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ENTREE

GRILLED CHICKEN

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

\$47 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

\$47 per person

HERB-CRUSTED SALMON

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

\$52 per person

FILET OF BEEF

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

\$70 per person

ENTREE

NEW YORK STRIP

New York Strip "À La Plancha" With Sauce Au Poivre Vert, Sautéed Haricot Verts and Garlic Confit, Truffled Macaroni and Cheese and Steeped Cherry Tomatoes

\$64 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-Marinaded Black Cod, Butternut Squash Purée, Lemon-Butter Snow Peas, and "Vadouvan Agridulce"

\$76 per person

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

AVG =Avoiding Gluten V²=Vegan V=Vegetarian

PLATED MEALS

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

DUO ENTREE

CHICKEN AND SHRIMP

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

\$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

DESSERT

CLASSIC NEW YORK MINI CANNOLI **V**

CARAMEL FLAN **V**

NEW YORK MINI BLACK AND WHITE COOKIES **V**

KEY LIME PIE **V**

Whipped Cream

JUNIOR'S SIGNATURE NY CHEESECAKE **V**

Berry Sauce

CARROT CAKE **V**

Vanilla Bean

TRES LECHE CAKE **V**

DOUBLE CHOCOLATE CAKE **V**

Wild Berry Sauce

SWEET EMPANADA **V**

Apple, Cranberry, and Nutella

PREMIUM DESSERT

RASPBERRIES AND CREAM

Sponge Cake, Raspberries, Mascarpone, Crushed Pistachios

CHOCOLATE MOUSSE

Rich Chocolate, Heart of Zabaione, Chocolate Curls

TIRAMISU

Espresso Short Cake, Mascarpone Cream, Cocoa Powder

BERRY CRÈME BRULEE

Raspberry Sauce, Creamy Custard, Berries Coated in Caramel

+\$2
PER PERSON

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

BEVERAGES

ALCOHOLIC BEVERAGE MENU
AVAILABLE UPON REQUEST



BEVERAGES

HOT

EL DORADO REGULAR COFFEE

Creamers

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

Sweeteners

Sugar, Sugar in Raw, Splenda

*Includes cups, stirrers

\$66 per gallon

EL DORADO DECAF COFFEE

Creamers

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

Sweeteners

Sugar, Sugar in Raw, Splenda

*Includes cups, stirrers

\$66 per gallon

ASSORTED TEAS

Creamers

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

Sweeteners

Sugar, Sugar in Raw, Splenda

*Includes cups, stirrers

\$66 per gallon

REALLY GOOD HOT CHOCOLATE

Mini Marshmallows, Chocolate Shavings, and Whipped Cream.

*3-gallon minimum required

*On flameless urn

\$67 per gallon

CREAMER ENHANCEMENTS

ALMOND MILK

32 oz

\$20

CASHEW MILK

32 oz

\$20

COCONUT MILK

32 oz

\$20

OAT MILK

32 oz

\$20



COLD

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite

\$4.50 each

INDIVIDUAL BOTTLED JUICE

15.2 oz

\$6.50 each

JUICE

Cranberry/ Apple

\$120 per 3 gallons

FRESH SQUEEZED ORANGE JUICE

\$180 per 3 gallons

LEMONADE

Lemon-Basil/ Strawberry/ Watermelon

*Sweetened with Jacob's Honey

3-gallon minimum required

\$49 per gallon

ICED TEA

Country Sweet/ Unsweetened
Served with Fresh-Cut Lemons

*Sweetened with Jacob's Honey

\$46 per gallon

BEVERAGES

STILL

DASANI BOTTLED WATER

\$3.50 each

\$84 per case of 24

FIJI WATER

16.9 oz
Minimum order of 24 bottles

\$6.50

PERRIER

16.9 oz Bottle

\$5.25

SARATOGA SPRINGS STILL WATER

12 oz. Glass Bottle

\$5.25

SARATOGA SPRINGS STILL WATER

28 oz. Glass Bottle

\$10

WATER COOLERS

Electric Hot and Cold Water Dispenser
Touchless Electric Cold Water Dispenser

Rental: 1 day \$100 / 3 day \$200

Additional day \$80

5 GALLON WATER JUG

\$37

SPARKLING

SARATOGA SPRINGS SPARKLING WATER

12oz Glass Bottle

\$5.25

SARATOGA SPRINGS SPARKLING WATER

28 oz. Glass Bottle

\$10

SAN PELLEGRINO

Sparkling Water

\$5.25

SAN PELLEGRINO ARANCIATA

12 oz. Sparkling Fruit Beverage

\$5.25

SAN PELLEGRINO LIMONATA

12 oz. Sparkling Fruit Beverage

\$5.25

HALS SELTZER

20oz
Assorted Flavors

\$5.00

INFUSED

NATURALLY INFUSED WATER - CALM

Strawberry, Lemon, and Mint

3-gallon minimum required

\$66 per gallon

NATURALLY INFUSED WATER - CLEANSE

Watermelon, Cucumber, and Lime

3-gallon minimum required

\$66 per gallon

NATURALLY INFUSED WATER - ENERGIZED

Apple, Lime, and Carrot

3-gallon minimum required

\$66 per gallon





GENERAL INFORMATION

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ALLERGY INFORMATION

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

Our facilities are not food allergen or gluten-free. Please talk to the catering sales team if you have a serious allergy and/or require accommodations.

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

STAFFING RATES

Staffing fees will automatically be added to your order. Please note that a five (5) hour minimum, per staff member applies.

Servers \$256 per five (5) hours.
Five (5) hour minimum. \$88 for each additional hour after the first 4.

Chef Attendant \$270 per five (5) hours. Five (5) hour minimum.
\$95 for each additional hour after the first 5.

Bartender \$270 per five (5) hours. Five (5) hour minimum.
\$95 for each additional hour after the first 5.

Captain \$290 per five (5) hours. Five (5) hour minimum.
\$105 for each additional hour after the first 5.

LINEN, RENTALS, AND SPECIAL EVENT PLANNING

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

EXCLUSIVITY

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

MENU SELECTION

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

GUARANTEES

The Customer shall notify Cultivated, not less than fourteen (14) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Cultivated of the Guaranteed Attendance within the time required, (a) Cultivated shall prepare for and provide services to guests attending the event on the basis of the estimate attendance specified on the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

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

GENERAL INFORMATION

PAYMENT POLICY

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

ALCOHOL BEVERAGE GUIDELINES

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

FOOD AND BEVERAGE PRICING

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

ADMINISTRATION CHARGE AND TAX

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

TAX EXEMPT

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

LATE FEES

Orders received within 14 days of the event 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.

