



**RA
CATERS**

Jefs 

A/W 2024

Catering Policy

Catering Request

All Catering request are to be made in writing by e-mail only and sent to conferencecenter@jefferies.com no less than two days before the event.

Any request coming in after 2:00pm will be processed the following morning.

For events of 30+ we earnestly request the host to place the catering order 2 weeks before the event. For an event 29 and under the order should be placed a week before. *The guest count can always be adjusted.

We do understand that occasionally meetings do pop up and for that reason we provide a two-day window.

Catering Charges

All orders will be charged to the business cost center. Please provide a valid cost center at the time of requesting catering. Catering order will not be processed without a valid cost center and deal code (for IB only).

Special Request & Customized Menus

Request for custom catering options are available and will need to requested at least five working days in advance.

Last Minute Orders

If an order is placed after the two-day window, there is an additional charge of 8.00 per guest. Your request will be accommodated depending on availability.

*We recommend that last minute catering orders should be for emergency situations only and not perceived to be a daily level of service that the catering company can provide.

Cancellation Policies

Cancellations must be sent by email to the Conference Center team in advance Monday-Friday. Cancellations are not accepted over the weekend. Failure to put the cancellation in writing within the required time frames noted above will result in your cost center being charged for the order: Day of event: 100% charge; One day before event: 50% charge.

Sincerely,
Lindsey Hinds
Director of Dining Services
LHinds@restaurantassocates.com

/BREAKFAST/

Standard Conference Breakfast

17.00 Per Guest

- *Mini NY Hand Roll Bagels*
- *Freshly Baked Mini Muffins*
- *Danish and Croissants*
- *Butter, Jam & Cream Cheese*
- *Seasonal Cubed Fruit*

Breakfast On The Run

25.00 Per Guest

Choice of (3) Breakfast Sandwiches or Wraps

- *Egg, Cheese & Protein or Egg & Cheese*
- *Mini Muffins, Danish, Croissants & Health Bars*
- *Seasonal Cubed Fruit*

Jfit Breakfast

25.00 Per Guest

- *Cherry Almond Overnight Oats*
- *Greek Yogurt Parfaits w/ Fruit & Granola*
- *Hardboiled Egg Cup w/ Fresh Baby Spinach*
- *Whole Wheat Mini Bagels*
- *Seasonal Cubed Fruit*
- **Add Chef's Selection of Fresh Juices &**

Smoothies

31.50 Per Guest

Bagel & Smoked Salmon

27.00 Per Guest

- *Sliced Norwegian Smoked Salmon*
- *Assorted Mini Bagel*
- *Cream Cheese*
- *Relish, Hot House Cucumbers, Sliced Tomatoes, Capers, and Sliced Eggs*
- *Seasonal Cubed Fruit*

Smashed

22.00 Per Guest

- *Smashed Avocado, 7 Grain Toast, Sliced Tomato*
- *Orange Blossom Honey Almond Butter, Petite Belgian Waffle, Fresh Strawberry & Banana*
- *Seasonal Cubed Fruit*
- **Add Choice of (2) Frittatas**

27.00 Per Guest

Breakfast Snacks


14.00 Per Guest

- *Assorted Mini Muffins, Danish, Scones & Donuts*

*seasonal cubed fruit portion is half the guest count

/BREAKFAST/

Breakfast Sandwiches/Wraps Options

- Applewood Smoked Bacon, Egg & Cheddar, Mini Kaiser Roll
- Smoked Salmon, Baby Cress, Sliced Cucumber, Scallion Crema Cheese, Mini Croissant
- BLT Egg Slider, Mini Brioche
- Egg White, Spinach, Broccoli, Mushroom & Swiss Wrap 
- Steak & Egg w/ Roasted Tomato, Mini Hero
- Sausage, Egg & Cheese, Biscuit
- Spinach, Egg White, Ham & Swiss, English Muffin
- Jef's Signature Breakfast Burrito- Egg, Pepper, Onion, Jalapeno, Pepperjack, Chipotle Aioli 

Breakfast Frittata Options

- Egg White, Spinach & Feta 
- Egg White, Broccoli & Bacon
- Farmhouse Frittata- Ham, Cheddar & Bell Peppers
- Tuscan Frittata- Roasted Cherry Tomato, Basil & Parmesan 

/ A La Carte /

Fresh Yogurt & Fruit Parfait	6.00 Per Guest
House-Made Granola Bars	7.00 Per Guest
House-Made Trail Mix	7.00 Per Guest
Seasonal Sliced Fruit	8.00 Per Guest
Chobani Greek Yogurt Cups	4.50 Per Guest
Natalie's Orchid Fresh Squeezed Juice	5.00 Per Guest
Assorted Smoothie	8.00 Per Guest
Fresh Pressed Juice	8.00 Per Guest
Assorted Full Size Bagels	3.50 Per Guest
Assorted Breakfast Pastries	3.95 Per Guest
Individual Breakfast Sandwich/Wrap	7.95 Per Guest
Frittata	5.25 Per Guest

/LUNCH/

Modern Sandwich and Salad Lunch

29.50 Per Guest

Selection of Mini Sandwiches & Wraps

- *Mesclun Garden Salad*
- *House Baked Cookies & Brownies*
- *Potato Chips & Pretzels*

Ambient Lunch Buffet

48.00 Per Guest

Choice of Two Proteins

- *Chicken, Salmon, Beef, Shrimp or Tofu*
- *Seasonal Vegetables & Starch*
- *House Baked Cookies & Dessert Platter*

Simple Conference Lunch

23.00 Per Guest

- *Mini Sandwiches & Wraps*
- *Packaged Chips & Pretzels*
- *House Baked Cookies Platter*

Salad & Grain Bowls

39.00 Per Guest

- *Chef's Seasonal Selection of Salads & Grain Bowls*
- *House Baked Cookies & Dessert Platter*

Boxed Lunch (Maximum of 30 Guest)

36.00 Per Guest

- *Gourmet Sandwich or Specialty Wrap*
- *Chef's Simple Grain Salad*
- *Freshly Baked Cookies*

Seasonal Green/ Pasta/ Grain Salad

17.00 Per Guest

- *Chef's Choice of Garden Salad, Pasta or Grain*

Sushi & Sashimi Luncheon

48.00 Per Guest

- *Selection of Sushi & Sashimi Platter*
- *Seaweed Salad*
- *Steamed Edamame*
- *Mixed Mesclun Greens Salad*
- *House Baked Cookies & Dessert Platter*

**mesclun garden salad portion is half the guest count*

/SNACK & RECEPTION PACKAGES/

Standard Conference Snacks **13.00 Per Guest**

- Assorted House Baked Cookies, Chips, Pretzels

Simple Break **12.00 Per Guest**

- Freshly Baked Cookies, Brownies

Dessert Platter **14.00 Per Guest**

- House Baked Cookies, Brownies, Macarons, Petite Sweets & Seasonal Dessert Bars

Pretzels & Popcorn **14.00 Per Guest**

- Fresh Baked Bavarian Pretzel Stick w/ Spicy Mustard & Whipped Cinnamon Butter Dip
- House Popped Truffle Parmesan Popcorn

Individual Antipasti Cone **18.00 Per Guest**

- Chef's Selection of Charcuterie Meats, Cheese, Olive Medley & Crostini

Sushi & Sashimi Platter **28.00 Per Guest**

- Assortment of Sushi Rolls & Sashimi

JFit Snack **16.00 Per Guest**

- Made Without Gluten Trail Mix
- House-Made Granola Bar
- Seasonal Cubed Fruit

Individual Vegetable Crudité & Hummus **16.00 Per Guest**

- Seasonal Fresh Vegetables, Hummus, Pita Chips

Artisanal Fruit & Cheese Board **18.00 Per Guest**

- Variety of Cheese, Dried Fruits, Flat Breads & Jams

Cone Chip Trio **14.00 Per Guest**

- House-Made Kettle Chips, Caramelized Onion Dip
- Tortilla Chips, Guacamole
- Pita Chips, Hummus

Wellness Conference Snacks **15.00 Per Guest**

- Assorted Wellness/Protein Bars, Individual Nuts, Wellness Chips

/SNACK & RECEPTION PACKAGES/

BITES

Lead time: Two days before event. 25 guest minimum

25.75 per guest selection of 4 options per event

Vegetarian

- Caramelized Onion & Goat Cheese Tart
- Asparagus Crostini, Whipped Ricotta & Crushed Hazelnuts
- Mini Cauliflower El Pastor Taco, Avocado & Corn Salas
- Grilled Watermelon & Haloumi Skewer, Mint Oil
- Spinach & Feta Stuffed Mushrooms

Seafood

- Shrimp Cocktail, Spicy Lime Cocktail Sauce
- Blackened Shrimp, Avocado, Pickled Onion, Cucumber Cup
- California Roll
- Spicy Tuna Sesame Cone
- Smoked Salmon Canape, Scallion Cream Cheese, Cucumber

Meat & Poultry

- Tequila Lime Chicken Salad, Yucca Chip
- Crispy Chicken & Waffle Skewer, Hot Honey
- Mini Blue Corn Beef Empanada
- Beef Negimaki Skewers, Sweet Soy Glaze
- Mini Chicken Parm, Tomato Basil Tart Shell

/ A La Carte /

Seasonal Sliced Fruit	8.00 Per Guest
Whole Fruit Basket	4.50 Per Guest
Single Sandwich	12.00 Per Guest
Energy Drink	3.95 Per Guest
• Selection of Celsius and Red Bull	
Taste of NYC- Locally Made Beverages	3.95 Per Guest
Extra/Add Protein	8.00 Per Guest
Additional Bites	6.50 Per Guest
Just Tea Iced Tea	4.00 Per Guest
House-Made Iced Tea (Serves 25)	75.00 Per Container

/SNACK & RECEPTION PACKAGES/

GRAZING BOX

Steakhouse

25.00 Per Guest

- Sliced Beef Tenderloin
- Garlic Toast
- Bacon Wrapped Asparagus Bundles
- Twice Cooked Fingerling Potatoes
- Creamy Horseradish & Chimichurri Sauce

Bruschetta

20.00 Per Guest

- Tomato & Pearl Mozzarella
- Prosciutto di Parma
- Eggplant "Caponato"
- Marinated Mushroom & Artichoke Salad
- Whipped Ricotta Spread
- Toasted Bread & Crostini

Cantina

25.00 Per Guest

- Mini Beef Empanadas
- Chipotle Shrimp Skewers
- Chicken Quesadilla Cone
- Tortilla Chips
- Guacamole
- Salsa
- Petite Roasted Peppers

Asian Grazing Display

26.50 Per Guest

- Spicy Tuna Cones
- Dim Sum
- Spring Rolls
- Asian Noodles
- Steamed Edamame
- Add Assortment of Sushi Rolls & Sashimi

48.00 Per Guest

/SNACK & RECEPTION PACKAGES/

HAPPY HOUR

Ice Cream Social

15.00 Per Guest

- Novelty Ice Cream Bars & Cups
- A week's notice is required to have the correct equipment onsite for the event
- Ice Cream Cart Rental *Required

400.00 Flat Fee

Opening Day

30.00 Per Guest

- House Popped Buttered Popcorn
- Mini Pigs In A Blanket w/ Honey Mustard & Old Fashion Ketchup
- Fresh Baked Bavarian Pretzel Stick w/ Spicy Mustard & Whipped Cinnamon Butter Dip
- Spiced Mixed Nuts
- Cracker Jacks

Sweet Treats

25.00 Per Guest

- Assorted Nostalgic Candy Bar

Donut Wall

14.00 Per Guest

- Assorted Locally Sourced New York Donuts

Recharge & Chill

38.00 Per Guest

- La Colombe Cold Brew & Nitro Coffee
- Black Iced Tea
- Seasonal & Classic Coffee Syrups
- Specialty Creamers
- Biscotti, Macarons & Cake Pops

Autum/Winter Menu Options

Please share our updated sandwich, salad and grain bowl cycle menu with anyone inquiring about the sandwich selection. Note that the cycles start on Monday and any vegetarian option can be updated to vegan. We are more than happy to provide gluten free bread pre-request.

If you are hosting an event that will last more than one day we will accommodate and prepare different items, the additional days.



Vegetarian



Vegan

MWOG

Made Without Gluten

/SANDWICH/

- Herb Roasted Turkey, Smoked Gouda, Bibb Lettuce, Cranberry Mayo, Sourdough
- Honey Glazed Ham, Brie, Whole Grain Mustard, Pretzel Roll
- Grilled Chicken Club Wrap, Bacon, Swiss, Avocado, Ranch, Mixed Greens
- Chicken Caesar Wrap
- Grilled Chicken Greek Salad Wrap, Cucumber, Feta, Pepperoncini, Tomato, Onion, Lemon Dressing
- Tuna Salad Sandwich, Fresh Dill, Sliced Tomato, Butter Lettuce, Brioche Roll
- Roast Beef, Swiss, Onion & Horseradish Mayo, Kaiser Roll
- Roasted Turkey, Bacon, Cheddar, Chipotle Mayo, Lettuce Tomato, Parkerhouse Roll
- Roasted Turkey, Muenster Cheese, Cole Slaw, 1000 Island Dressing
- Grilled Lemon Chicken, Pesto, Peppadew Peppers, Arugula, Fresh Mozzarella
- Roast Beef, Chopped Red Onion & Tomato Salad, Blue Cheese
- Jef's Godfather- Spicy Sopressata, Genoa Salami, Ham, Provolone Cheese, EVOO & RW Vinegar, Hero Roll
- Falafel Wrap, Cucumber, Pickled Radish, Tahini Sauce (VG)
- Green Goddess- Avocado, Spinach, Cucumber, Goat Cheese, Pistachio Pesto, Brown Bread (V)
- Pastrami, Swiss Cheese, Cole Slaw, Spicy Mustard, Marble Rye
- Grilled Balsamic Portobello Mushroom, Fresh Mozzarella, Roasted Pepper, Pesto Aioli, Arugula (V)
- Hummus & Avocado Spicy Marinated Cucumber, Leaf Lettuce, Tomato (VG)
- Roast Beef, Provolone, Sauteed Peppers & Onions, Roasted Garlic Mayo
- Smoked Salmon, Whipped Cream Cheese, Sliced Tomato & Cucumber, Baby Spinach, Croissant
- Honey Roasted Turkey, Avocado, Arugula, Muenster, Pesto Mayo Focaccia

/Salad & Grain Bowl/

- Spicy Salmon, Carrots, Avocado, Cucumber, Cilantro Rice
- Teriyaki Chicken, Broccoli, Pineapple, Scallion, Brown Rice
- Sliced Steak, Blue Cheese, Roasted Tomato, Bacon, Pickled Red Onions, Crispy Greens
- Chicken Milanese, Arugula, Farro, Tomato, Cucumber Olives
- Miso Glazed Salmon, Edamame, Radishes, Cucumber, Carrots, Jalapeño, Sushi Rice
- Avocado, Hard Boiled Egg, Feta, Bulgur Wheat, Butternut Squash (V)
- Jerk Tofu, Scallion, Cilantro, Kidney Beans, Cabbage, Rice & Peas (VG)
- Chicken Cesar, Parmesan, Croutons, Bulgur Wheat, Romaine
- Citrus Shrimp, Roasted Beets & Radishes, Frisée, Quinoa, Tarragon Vinaigrette
- Fajita Steak, Corn, Shredded Cheddar & Jack, Black Beans, Avocado, Mixed Greens
- Burrata, Basil, Grilled Wild Mushrooms, House Croutons, Arugula, Spinach, Balsamic Glaze (V)
- Chicken Harvest, Wild Rice, Sunflower Seeds, Apples, Goat Cheese, Spinach
- Blackened Shrimp, Pico De Gallo, Roasted Corn, Brown Rice, Pickled Red Onions
- Seared Beef Tenderloin, Roasted Tomato, Farro, Baby Potatoes, Spinach
- Roasted Eggplant, Leeks, Brussels Sprouts, Farro, Baby Kale, Almonds, Tahini Dressing (VG)