



**RA
CATERS**

Jefs 

2026

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 be 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.

/BREAKFAST/

Standard Conference Breakfast

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

Breakfast On The Run

Choice of (3) Breakfast Sandwiches or Wraps

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

Jfit Breakfast

- *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**

Bagel & Smoked Salmon

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

Smashed

- *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**

Breakfast Snacks

- *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

House-Made Granola Bars

House-Made Trail Mix

Seasonal Sliced Fruit

Chobani Greek Yogurt Cups

Natalie's Orchid Fresh Squeezed Juice

Assorted Smoothie

Fresh Pressed Juice

Assorted Full Size Bagels

Assorted Breakfast Pastries

Individual Breakfast Sandwich/Wrap

Frittata

/LUNCH/

Modern Sandwich and Salad

Lunch Selection of Mini Sandwiches
& Wraps

- Petit Gems Salad
- House Baked Cookies & Brownies
- Potato Chips & Pretzels

Ambient Lunch Buffet

Choice of Two

Proteins

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

Simple Conference Lunch

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

Salad & Grain Bowls

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

Boxed Lunch (Maximum of 30 Guest)

- petite sandwich or Specialty Wrap
- Chef's Simple Grain Salad
- Freshly Baked Cookies

Seasonal Green/ Pasta/ Grain Salad

- Chef's Choice of Salad, Pasta or Grain

Sushi & Sashimi Luncheon

- Selection of Sushi & Sashimi Platter
- Seaweed Salad
- Steamed Edamame
- Petite Gems Salad
- House Baked Cookies & Dessert Platter

/SNACK & RECEPTION PACKAGES/

Standard Conference Snacks

- Assorted House Baked Cookies, Chips, Pretzels

Simple Break

- Freshly Baked Cookies, Brownies

Dessert Platter

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

Pretzels & Popcorn

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

Individual Antipasti Cone

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

Sushi & Sashimi Platter

- Assortment of Sushi Rolls & Sashimi

JFit Snack

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

Individual Vegetable Crudité & Hummus

- Seasonal Fresh Vegetables, Hummus, Pita Chips

Artisanal Fruit & Cheese Board

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

Cone Chip Trio

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

Wellness Conference Snacks

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

/SNACK & RECEPTION PACKAGES/

BITES

Lead time: Two days before event. 25 guest *minimum*
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

Whole Fruit Basket

Single Sandwich

Energy Drink

- Selection of Celsius and Red Bull

Taste of NYC- Locally Made Beverages

Extra/Add Protein

Additional Bites

Just Tea Iced Tea

House-Made Iced Tea (Serves 25)

/SNACK & RECEPTION PACKAGES/

GRAZING BOX

Steakhouse

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

Bruschetta

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

Cantina

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

Asian Grazing Display

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

/SNACK & RECEPTION PACKAGES/

HAPPY HOUR

Ice Cream Social

- *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*

Opening Day

- *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

- *Assorted Nostalgic Candy Bar*

Donut Wall

- *Assorted Locally Sourced New York Donuts*

Recharge & Chill

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

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/

1. **Heirloom Tomatoes, Fresh Mozzarella, Genovese Basil, EVVO on Ciabatta**
2. **Thin Sliced Roast Beef, Swiss Cheese, Horseradish Aioli on Mini Hero**
3. **Honey Roasted Turkey, Brie Cheese, Dijonnaise Red Leaf Lettuce, on Multigrain**
4. **Smoked Salmon, Scallion Cream Cheese, Slice Cucumber on Pumpernickel**
5. **Grilled Chicken, Kale, Parmesan Cheese, Caesar, House made Croutons, Spinach Wrap**
6. **Sliced Prosciutto, Smoked Mozzarella, Basil, Balsamic Glaze on Brioche**
7. **Cape Cod Chicken Salad Sandwich – Cranberries, Toasted Pecans, Celery, Dill, Honey Mayo, Apples, Bibb Lettuce on Ciabatta**
8. **Tofu Thai Wrap, Pickled Cucumber, Pickled Radishes, Pickled Carrots, Cilantro, Sesame Oil, Sriracha Aioli**
9. **Grilled Summer Squash, Rocket Green, Herbed Goat Cheese ^(V) Wrap**
10. **Tuna, Parsley, Artichoke, Caper, Pickled Red Onion, Lemon zest, Lemon Aioli on Brioche**
11. **Grilled Vegetable, Eggplant, Zucchini, Roasted Pepper, Arugula, Lemon Oil, Balsamic Vinegar on Multigrain**
12. **Black Forest Ham, Gruyere, Circus Frisee, Dijonnaise on Hero**

/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)