

Dining Services at 200 Park

Conference Dining &
Reception Menu





Sustainability Pledge

Restaurant Associates has always been committed to providing our clients with superior food and hospitality.

We are proud of our commitment to using local seasonal products that are better for the health of our guests, our neighbor communities, and our planet.

We strive to source foods that are sustainably and locally raised such as:

- All-Natural Poultry
- Cage-Free Eggs
- RBGH Free Dairy Products
- Sustainable Seafood
- Locally sourced, Seasonal, Fruits & Vegetables
- Diverse, Fair Trade & Inclusive Purveyors & Suppliers

We also take pride in House Made and Hand-Crafted foods and our direct relationships with our farmers and producers.



As our overarching wellness and sustainability platform, ForLife represents R/A's approach to wellbeing. ForLife was designed by our team of Registered Dietitians (RDs) to provide our clients, guests, and associates with education to make **informed decisions** in our cafes for personal and environmental health, and with encouragement to cultivate **maintainable** wellbeing practices for life.

Look for the ForLife logo on meals that support our wellness mission

Introduction

Our R/A Caters menus are designed to provide you with services for the following options:

Please place orders at least 48 hours in advance.

Daily Meetings & Conferences

- Breakfast
- Sandwich Luncheon
- Room Temperature Buffet
- Hot Buffet
- AM & PM Beverage & Snacks

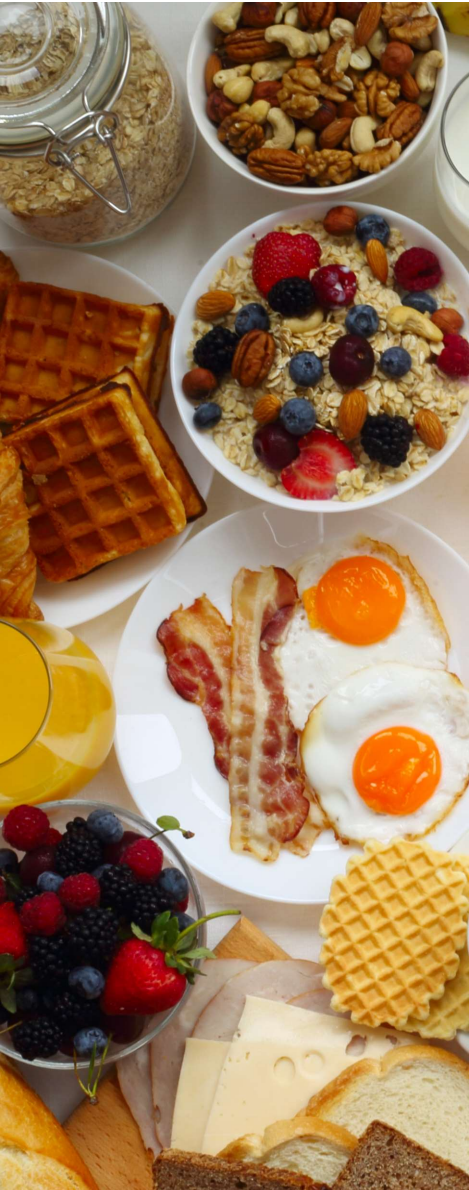
Please place orders 10 days in advance.

Evening & Special Events

- Stationary & Passed Hors D Oeuvres
- Buffet & Plated Dinners
- Beer & Wine Selections

With the many tiers available, we can assist you in designing your event to your unique specifications. Our Classic catering is perfect for everyday meetings & daily conferences while our Inspired selections are enhanced and offer more upscale options. Our Curated add-ons are available as a la carte selections to really take your event to the next level. And as always, together we can create completely customized menus for any of your events.





Classic Breakfast

Breakfast Packages Served With Coffee & Tea Service

CONTINENTAL 9.00

Petit Croissants, Muffins,
Scones, Bagels
Butter and Fruit Preserves

CONFERENCE 13.00

Petit Croissants, Muffins,
Scones, Bagels
Butter and Fruit Preserves
Sliced Fresh Fruit Platter

EXECUTIVE ENHANCED BREAKFAST 25.00

Minimum 12 guests

Smoked Salmon Platter
Overnight Oats with Berries
Vegetable Frittata
Spinach and Feta Quiche
with Cauliflower Crust
Poached Eggs with
Everything Seasoning
Seasonal Berries, Kiwi &
Dragon Fruit

CAGE-FREE EGGWICHES 14.00

Choice of 3

Egg & Cheddar Cheese
Egg, Bacon & American Cheese
Egg Whites, Spinach & Feta Wrap
Egg Whites, Turkey & Swiss Wrap
Egg, Cheddar & Salsa Burrito
Southwestern Omelet Burrito
Ketchup & Hot Sauce

CLASSIC HOT BREAKFAST 18.00

Scrambled Cage-Free Eggs
Applewood Smoked Bacon
Fingerling Potato Home Fries
Petit Bagels & Croissant
Butter and Fruit Preserves
Ketchup & Hot Sauce
Seasonal Fruit Salad

FORLIFE 20.00

Mediterranean Baked Eggs,
Pepper, Chickpea, Tomato, Pita
Oatmeal Flax Square, Orange
Compote, Berries, Greek Yogurt
Avocado Toast

Pair With Breakfast

Per Person

Coffee & Tea Service	3.00
Fresh-Squeezed Orange Juice	2.95
Fresh-Squeezed Grapefruit Juice	2.95
Fresh Fruit Salad & Berries	5.75
Kind Bars	3.95

Each

Hard Boiled Cage-Free Egg	1.20
Whole Fresh Fruit	1.25
Fresh Fruit Cup	3.50
Fresh Green Smoothie	3.95
Fresh Fruit Smoothie	3.95
Greek Yogurt Cup	2.25
Yogurt Granola Parfait	3.75
Overnight Oats with Berries	3.95

Per Person

Steel-Cut Oatmeal, Brown Sugar, Raisins	6.95
Pancakes, Berries, Warm Maple Syrup	7.00
French Toast, Berries, Warm Maple Syrup	8.00
Avocado Toast (Choice of One)	4.75
• Avocado, Citrus, Shaved Fennel, Za'tar , Seven Grain Toast	
• Avocado, Confit Tomato, Micro Basil, Pickled Red Onion, Whole Grain Toast	
• Avocado, Sweet Potato, Edamame, Micro Cilantro, Lime Zest	
Bagel & Smoked Salmon: Petit Bagel, Smoked Salmon, Tomato, Capers, Butter, Cream Cheese	10.95





Sandwich Luncheon

All sandwiches are served on petite artisanal rolls (2 sandwiches per person)

Select 2 Sandwiches, Green Salad, House-made Potato Chips, Fresh Fruit Platter, Water	15.00
Select 3 Sandwiches, Choice of 1 Salad, House-made Potato Chips, Fresh Fruit Platter, Water	19.00
Select 4 Sandwiches, Choice of 2 Salads, House-made Potato Chips, Cookies, Fruit Platter, Water	28.00

SANDWICH SELECTIONS:

1. Smoked Turkey Club, Brioche
2. Ham & Swiss, Parker House
3. Classic Tuna Salad, Whole Wheat
4. Roasted Turkey & Cheddar, Multi-Grain
5. Grilled Chicken Caesar Wrap
6. Charred Broccoli, Hummus, House Pickles & Tahini Wrap
7. Soppressata, Prosciutto, Provolone, Pepper Relish, Olives, Semolina Hero
8. Chicken Milanese, Tomato Tapenade, Semolina
9. Avocado Egg Salad, Asiago, Butter Lettuce, Brioche
10. Eggplant Bahn Mi, Napa Cabbage, Carrot Slaw, Baguette
11. Mediterranean Tuna Salad Wrap, Olive, Caper, Lemon
12. Herb Roasted Chicken, Fresh Mozzarella, Grilled Tomato, Focaccia

Gluten-Free bread upon request

SALAD SELECTIONS:

1. Signature Green Salad
2. Chopped Signature Salad
3. Baby Gem Caesar Salad
4. Seasonal Pasta Salad
5. Multi-Grain Salad
6. Caprese Salad

ENHANCEMENT TO SALAD:

Herb Marinated Tofu	3.00
Herb Grilled Chicken Breast	4.00
Sustainably Raised Icelandic Salmon	6.00

Farmers Market Bar

Build Your Own Salad **FORLIFE**

23.00 without sides

28.00 with sides

Served at Room Temperature

GREENS

Arugula
Baby Lettuces

PROTEINS

All-Natural Herb Grilled Chicken
Sustainably Raised Shrimp

COMPOSED SALADS

Chef's Choice of 3 seasonal composed salads

DRESSINGS

Lemon Shallot Vinaigrette
White Balsamic Vinaigrette
Oil & Vinegar

Bread and Rolls
Fresh Fruit Platter
Fresh Baked Cookies
Water

Greens & Grains Bar

Build Your Own Greens & Grain Bowl **FORLIFE**

24.00 without sides

29.00 with sides

Served at Room Temperature

GREENS & GRAINS

Arugula
Baby Lettuces
Quinoa

PROTEINS

All-Natural Herb Grilled Chicken
Sustainably Raised Shrimp

TOPPINGS

Chef's Choice of 5 seasonal vegetables and cheeses

DRESSINGS

Ranch, Caesar, Lemon Shallot Vinaigrette, White Balsamic Vinaigrette

TOPPINGS

Croutons, Parmesan, Olives, Sunflower Seeds, Dried Cranberries
Bread and Rolls
Fresh Fruit Platter
Fresh Baked Cookies
Water





Artisanal Pizza

21.95 per person, Minimum of 8 guests

16" Pies, Choice of 2:

Traditional Cheese

Pepperoni

Garden Vegetable

Wild Mushroom

Broccoli Ricotta

Prosciutto & Hot Honey +8.00 per pie

Italian Sausage & Caramelized Onions +8.00 per pie

Served with:

Classic Caesar Salad

Arugula, Fresh Mozzarella & Tomato Salad

Water Service

15.00 PER PIE

16" Individual Pies

Cauliflower-crust available upon request

Room Temperature

Select 1 Entrée, 1 Salad, Fresh Fruit Platter, Water	22.00
Select 2 Entrée, 2 salad, Cookies & Brownies, Fruit Platter, Water	29.00
Select 3 Entrée, 2 Salad, Cookies Brownies, Fruit Platter, Water	39.00

ENTRÉE SELECTION:

Blackened Trout, Grilled Corn, Sautéed Green Beans
Seared Beef Tenderloin, Horseradish, Rosemary Fingerling Potatoes
Lemon Herb Grilled Chicken Breast, Green Beans, Cherry Tomatoes
Oregano Grilled Chicken, Spinach, Basmati Rice
Roasted Shrimp, Tomato, Olives, Garlic, Farro Tabbouleh
Marinated Skirt Steak, Sweet Corn, Roasted Asparagus
Lemon Herb Cauliflower Steak, Harissa Vinaigrette, Lentil Farro Salad with Mushroom and Kale

SALAD SELECTION:

Green Salad with Cucumber, Tomatoes & Carrots
Seasonal Pesto Pasta Salad
Wild Rice and Quinoa Salad, Raisin, Celery Hearts, Almonds
Root Vegetable Cobb Salad: Acorn Squash, Sweet Potato, Hardboiled Egg, Blue Cheese
Marinated Broccoli Salad, Red Pepper, Sweet Onion, Pine Nuts
Greek Salad -Tomatoes, Cucumbers, Bell Peppers, Red Onions, Olives, Feta Cheese
Healthy Grain Salad
Lemon Herb Couscous Salad





Global Flavors

Served with Rolls & Artisan Breads, Fresh Baked Cookies, Fresh Fruit Salad, Water Service

LITTLE ITALY **21.95**

Served hot

Chicken Milanese, Arugula, Tomato, Lemon, Shaved Parmesan
Eggplant Parmesan, Fresh Ricotta
Penne Pasta Pomodoro, Basil
Balsamic Roasted Mushrooms
Marinated Artichokes, Sweet Onion, Capers
Arugula, Radicchio and Endive Salad, Ricotta Salata

TAQUERIA **18.95**

Served hot

Chipotle Chicken
Beef Machaca
Black Beans
Cilantro Rice
Seasonal Greens & Shredded Cabbage, Lime Dressing
Corn and Flour Tortillas, Corn Chips
Pico de Gallo, Salsa Verde, Guacamole, Crema
Cheddar and Cotija Cheese

MEDITERRANEAN COAST

32.95

Served at room temperature

Lemon Herb-Roasted All-Natural Chicken Breast, Green Beans, Fennel
Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette
Roasted Plum Tomato and Goat Cheese Tart, Thyme, Parmesan
Grilled Asparagus, Pickled Red Onion, Orange Sherry Dressing
Pearl Couscous, Chopped Kale, Chickpeas, Red Bell Pepper, Preserved Lemon
Watercress, Arugula, Cucumber, Tomato, Mint, Lemon Oil

FRENCH BISTRO

32.95

Served hot

Grilled Skirt Steak au Poivre
Herb Chicken Paillard, Fennel Radish Slaw
Mushroom Bourguignon
Marinated Tuna Salade Niçoise, Hard Boiled Egg, Red Wine Shallot Vinaigrette
French Lentil & Green Bean
Potato Turnip Puree
Frisée aux Lardons, Sourdough Croutons, Champagne Vinaigrette

Global Flavors

Served with Fresh Fruit Salad, Water Service

FORLIFE
34.95

*Served at room
temperature*

Grilled Arctic Char, Shishito Pepper & Cucumber Salad,
Bibb Lettuce, Gazpacho Vinaigrette
Zaatar Grilled Chicken
Grilled Eggplant Rounds, Tomato, Feta
Buffalo Cauliflower Quinoa Salad, Yogurt Ranch Dressing
Heirloom Tomato and Avocado Salad, Lemon Vinaigrette
Gem Lettuce, Shaved Carrots, Radish, Cucumber, Celery,
Basil Vinaigrette

SUSHI MENU
37.00

*Served at room
temperature*

Choice of Sushi made with Brown or White Rice
Assorted Sushi: Spicy Tuna Roll, California Roll,
Cucumber and Avocado Roll, Salmon Roll
Sashimi: Tuna, Salmon, Yellowtail
Seasonal Green Leaf Salad, Sesame Red Pepper Dressing
Cold Soba Noodle Salad
Edamame





Between & After

Break selections served with water service. Minimum 6 guests.

FRUIT & CHOCOLATE 10.00

House Cookies & Brownies
Fresh Fruit Platter

GRAZE 14.00

Marinated Olives
Spiced Nuts
Edamame with Sea Salt
Savory and Sweet Popcorn
Strawberries and Grapes
Chocolate and Dried Fruit Trail Mix

BREADS & SPREADS 16.00

Chickpea Hummus, Olive Oil
Roasted Eggplant Baba Ghanouj
Cucumber Yogurt Dip
Marinated Feta
Olive Pepper Tapenade
Grilled Pita, Toasted Baguette,
Focaccia

CHIP & DIP 10.00

Guacamole
Pico de Gallo
Cilantro Roasted Corn Salsa
Tomatillo Salsa Verde
Tortilla Chips

AFTERNOON TEA 18.00

Tea Sandwiches:
• Smoked Salmon & Cream Cheese
• Cucumber & Goat Cheese
• Egg Salad & Watercress
• Smoked Ham & Mustard Butter
Scones, Fruit Preserves
Mini Cakes and Fruit Tarts
Hot and Iced Tea

BOARDS

Crudités Board 5.95

Selection of Fresh Vegetables, Hummus,
Green Goddess Ranch

Artisanal Cheese Board 10.95

Selection of Local and International
Cheeses, Dried & Fresh Fruit, Crackers,
Baguette

Charcuterie Board 16.95

Selection of Cured Meats, Grain Mustard,
Pickles, Olives, Breads

SNACKS & MORE

Chips, Pretzels, or Popcorn	2.95
Kind Bars	3.95
Fresh Baked Cookies & Brownies	5.00
Trail Mix	6.00
Dessert Platter	8.95
Mini Cannoli	19.00/dz
Mini Cupcakes	19.00/dz

Pair With Lunch & Afternoon Breaks

Per Person

House Coffee & Tea Service	3.00
Coffee Refresh <i>For Same Day Meetings ONLY, Recommended Every 3 Hours</i>	2.75
Still Water Bottle	2.00
Soft Drink Can • Coke, Diet Coke, Coke Zero, Seltzer, Ginger Ale • Other Brands Available Upon Request	2.00
Sparkling Water Bottle	3.50
Iced Tea Bottle	3.50
Cold Beverage Service, includes Water, Soda, and Ice Tea	7.00
Juice Bar, includes Water, Cold Pressed Juice, and Smoothies	13.00





Reception Tables

1 Hour, 22.00 | 2 Hours, 30.00 per person

TAPAS

Chicken Pinchos
Garlic Shrimp, Toasted Bread
Meatballs in Spicy Tomato Sauce
Piquillo Pepper Torta Espanola
Spanish Cheeses and Chorizo Selection
Roasted Almonds and Marinated Olives
Grilled Tomato Bread

ITALIAN ANTIPASTI

Fresh Mozzarella, Roasted Tomato and Basil
Marinated Calamari and Shrimp Salad, Fennel, Zucchini, Parsley
Rosemary Roasted Peppers
Balsamic Marinated Mushrooms
Eggplant Caponata
Prosciutto, Salami, Sopressata
Sliced Italian Breads, Grilled Herb Focaccia

DIM SUM TABLE

Vegetable Spring Rolls
Crispy Chicken Wings, Honey Garlic
Eggplant and Mushroom Steamed Bun
General Tso Chicken Steamed Bun
Edamame Dumplings, Dipping Sauce
Shrimp Shumai, Dipping Sauce
Asian Vegetable Crudités, Sweet & Sour Dip
Spicy Tuna and Cucumber-Avocado Maki Rolls

A TASTE OF TUSCANY

Shrimp Milanese
Chicken and Vegetable Skewers
Tomato, Avocado Bruschetta
Wild Mushroom Crostini
Eggplant Caponata
Focaccia Crisp
Roasted Almonds
Olives

Passed Hors D'Oeuvres

1 Hour, 24.75 | Each Additional Hour for 13.00 | Additional 30 Minutes for 7.50
Choice of 5

SEAFOOD & FISH

California Sushi Rolls, Soy Dipping Sauce
Jumbo Lump Crab Cakes, Lemon Chili
Remoulade
Shrimp Cocktail, Lime Cocktail Sauce
Lobster and Roasted Corn Cake,
Romesco Sauce
Mini New England Lobster Roll
Coconut Crusted Shrimp, Mango Aioli

PLANT FORWARD FORLIFE

Potato Samosa, Mango Chutney
Vegetable Spring Rolls, Mustard Chili
Sauce
Black Bean Slider, Avocado Crema
Heirloom Tomato Bruschetta, Basil
Eggplant Caponata, Goat Cheese, Crisp
Wild Mushroom Tartlets
Shaved Marinated Zucchini, Fresh
Ricotta Filling
Avocado, Sweet Corn, Pinto Bean Petit
Taco
Hummus, Crispy Chickpea, Charred
Eggplant, Sesame Flatbread

MEAT & POULTRY

Beef Carpaccio Crostini,
Caramelized Onions, Red Pepper
Jam
Miniature Barbequed Pulled Beef,
Potato Roll, Sweet Onion Relish
Pepper Crusted Beef Tenderloin,
Brioche Crostini, Tomato
Horseradish Marmalade
Angus Beef Meatball Slider, Spicy
Tomato Sauce
Sesame Crusted Chicken, Sweet Soy
Hoisin Glazed Duck and Scallion
Pancake
Buffalo Chicken Wonton, Stilton
Cheese
Almond Chicken Salad, Ruby
Grapefruit, Endive
Chipotle Beef Empanada, Avocado
Relish
Beef or Chicken Satay, Chili Peanut
Sauce
Pistachio Crusted Lamb Chops,
Pomegranate Molasses





Plated Dinner

An inspired three-course menu with a first course, selection of 2 entrees, and 1 seasonal dessert, including all soft beverages, coffee & tea.

Please share any allergies & dietary preferences.

125.00 per person

Add 3 Passed Hors D'oeuvres for 13.00

First Course Selections

Select One

SEASONAL SOUPS

SPRING/SUMMER

Asparagus Bisque, Black Pepper Cream, Mushroom Chips

Gazpacho Blanco, Gulf Poached Shrimp, Hominy, Smoked Paprika

FALL/WINTER

Yukon Gold Potato, Pancetta, Crisp Leeks

Honeynut Squash Soup, Rye Crouton, Crème Fraiche, Toasted Pepitas, Pumpkin Seed Oil

SALADS

SPRING/SUMMER

Little Gem Lettuce, Asparagus, Radish, Marinated Feta, Lemon-Herb Vinaigrette

Baby Arugula, Heirloom Tomatoes, Persian Cucumber, Ricotta Salata, Aged Balsamic Vinaigrette

FALL/WINTER

Baby Red Watercress, Roasted Pear, Old Chatham Ewe's Blue, Candied Walnut, Buttermilk Dressing

Frisee, Lardon Crisp, Six Minute Egg, Shaved Gruyere, Champagne Vinaigrette

COMPOSED

SPRING/SUMMER

Ahi Tuna Tartare, Shallot Pickled Radish, Sesame Togarashi

Lump Crab, Avocado, Salted Tomato, Fresh Lime, Chive Caper Aioli

Heart of Palm Cake, Citrus Fennel Slaw, Grain Mustard Remoulade

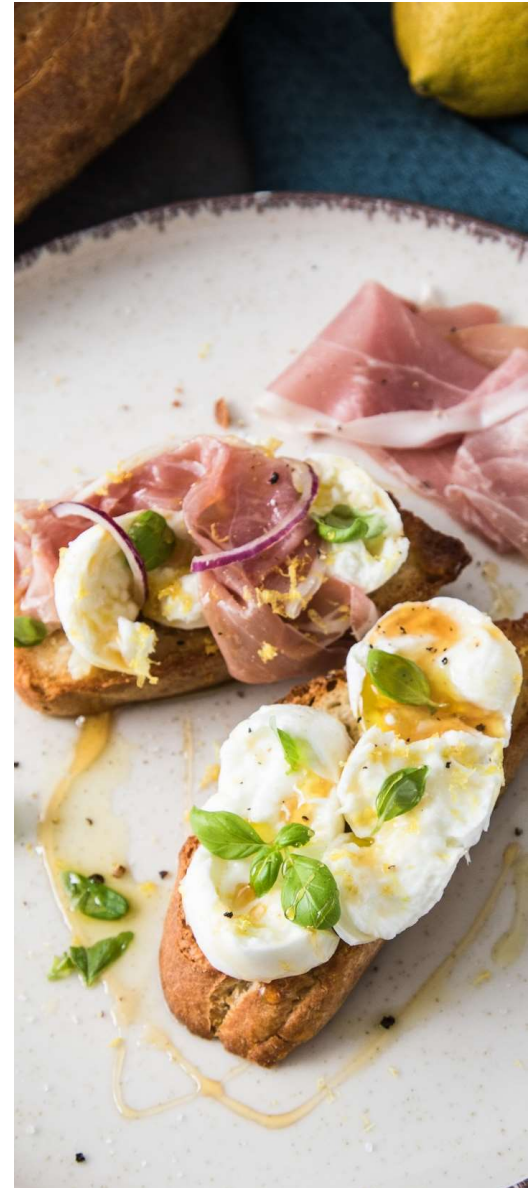
FALL/WINTER

Burrata Mozzarella, Prosciutto De Parma, Focaccia

Tuscan Tomato, Basil Pesto

Golden Beet, Upland Cress, Queso Fresco, Toasted Pistachio, Aged Sherry Vinaigrette

House Cured Salmon Gravlax, Persian Cucumber, Black Bread, Horseradish Butter





Entrée Selections

SPRING/ SUMMER

MEAT & POULTRY

Seared Organic Chicken, Fregola, Spinach, Artichokes, Parmesan Crisp

Magret Duck Breast, Roasted Baby Carrots, Fingerling Potatoes, Black Currant Jus

FISH & SEAFOOD

Seared Icelandic Salmon, Horseradish Pea Puree, Pearl Onion, Dill Radishes, Crème Fraiche

Grilled Swordfish, Baby Zucchini Tomato Salad, Castelvetrano Olive Tapenade

PLANT FORWARD

Asparagus Pea Risotto, Parmesan, Black Truffle Butter Chervil

FALL/ WINTER

MEAT & POULTRY

Roasted Lamb Loin, Seared Potato Chive Cake, Smoked White Bean Ragu

Citrus Brined Pork Mignon, Cider Pickled Cabbage, Hudson Valley Apples, Sweet Whole Grain Mustard

FISH & SEAFOOD

Chile Roasted Shrimp, Stone Ground Grits, Leeks, Tomatoes, Buerre Cayenne

Olive Oil Roasted Bronzino, Farro Edamame Risotto, Koqinut Squash, Tomato Fennel Broth

PLANT FORWARD

Trofie Pasta, Arugula Walnut Pesto, Broccoli Rabe, Fresh Ricotta

ANYTIME

MEAT & POULTRY

Grilled Filet Mignon, Potato Parsnip Puree, King Oyster Mushroom, Broccolini, Sauce Au Poivre

FISH & SEAFOOD

Pan Roasted Diver Scallops, Black Trumpet Mushrooms, Potato Cauliflower Puree, Lemon Brown Butter

PLANT FORWARD

Grilled Maitake Mushroom, Roasted Heirloom Carrots, Beluga Lentils, Caramelized Cippolini Onion

Dessert Selections

SPRING/ SUMMER

Coconut Panna Cotta, Toasted Cashew Brittle, Pomegranate

Raw Honey Greek Yogurt, Black Mission Figs, Candied Pistachios, Kataifi Filo

FALL/ WINTER

Chocolate Ganache Tart, Hazelnuts, Cocoa Mascarpone, Raspberry

Vanilla Genoise, Poached Blueberries, Citrus Syrup, Almond Cremieux

ANYTIME

Seasonally Inspired Cheesecake





Bar

First Hour | 23.00 Per Person Additional Hour(s) | 13.00 Per Person

**BEER & WINE
BAR** Selection of 1 Red & 1 White Wine
Selection of 3 Beers (Domestic & Imported)
Assorted Sodas
Still & Sparkling Water

RED WINE Rotating Cabernet Sauvignon
Ruca Malen Malbec
Pinot Noir

WHITE WINE Pinot Grigio
Sauvignon Blanc

**DOMESTIC &
IMPORTED
BEER** Heineken, Corona, Sam Adams, Bud Light
Budweiser, Stella Artois, Brooklyn Lager, Brooklyn East IPA
Heineken 0.0 Non-Alcoholic

**SPARKLING
WINE** Prosecco 32 Per Bottle
Champagne 79 Per Bottle

Non-Alcoholic Options Available Upon Request

Catering Policies & Procedures

Custom menus or events requiring special attention please notify us at least 10 business days in advance.

Each service incurs a minimum fee of \$20.00

Deliveries are available from 7:00 am - 4:00 pm. Additional labor charges will apply for earlier or later deliveries and pick-ups.

Last minute orders will incur a \$25.00 late fee.

Orders canceled with less than 24-hour notice are subject to **FULL** charge.

Orders canceled with less than 48-hour notice are subject to a **50%** charge. Not applicable to custom menus.

Final numbers for custom menus must be provided **72** Hours in advance.

There is an added cost incurred for any rentals, labor, floral, or other services required for your event (i.e. cocktail parties, plated functions, buffet dinners).

Cost of Bartender and Butlers are \$57.00 per hour, 5 hours minimum.

Final cost of event will be sent to client after event ends.

The client will be billed on the final guarantee or number of guests; whichever is higher.

Prices are subject to applicable New York State tax (**8.875%**).

Kosher meals can be provided upon request with 48-hour's notice.

If you have an allergy, please notify us.

RESERVATIONS

All breakfast, lunch, and beverage/snack reservations must be made through our online internal **CATERTRAX** portal at least **48 hours** in advance; evening events must be reserved **10 Business Days** in advance.

Advance notice is required in order to have sufficient time to schedule staff and order food, as appropriate. A confirmation notification for each approved request will be sent to the event contact at the end of the business day prior to the event.

Catering Policies & Procedures

Please place all orders through our online ordering catering site – www.metlife200park.catertrax.com

Please let us know of any dietary restrictions in advance, when placing your order online by providing info in the special instructions section. While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur. If you have a severe food allergy, please provide info when placing your order online so we can accommodate meals from an approved vendor. For **ALL** food allergy, please notify us of said allergy upon placing your order.

For any questions, please contact:

Hopeton Taylor, Catering Director

Htaylor@restaurantassociates.com

212.578.6785

Jennifer Martinez, Assistant General Manager

jmartinez2@restaurantassociates.com

212.578.6877



LEFTOVER FOOD

Our chefs carefully quantify food planning and production for each event to prohibit waste. In the rare circumstance there are leftovers, we have partnered with Rescuing Leftover.

Cuisine to redistribute the excess food to feed people experiencing food insecurity.

Want to learn more about this great company?

Click [here](#).