



**RA  
CATERERS**

**MOODY'S CATERING  
& EVENTS MENU**

**Restaurant Associates**  
HOSPITALITY EXCELLENCE  
PREMIER CLIENTS

**Fall/Winter 2026**

A variety of breakfast pastries and breads are arranged on a wooden surface. The items include several loaves of bread (white, sourdough, and rye), a large round loaf with a cracked crust, several croissants (some with almond flakes), and several swirl buns (some with seeds).

**BREAKFAST**



## BREAKFAST

**\*\*All breakfast orders need a 48-hour advanced notice.\*\***

**Continental Breakfast** minimum 8 guests \$16.75 per guest

Assortment of Miniature Breakfast Pastries;  
Bagels, Croissants, Scone, Muffin, Danishes  
Assorted Preserves, Cream Cheese, Butter  
Seasonal Sliced Fruits  
Freshly Squeezed Orange Juice  
Coffee & Tea Service

**New York Bagel Platter** minimum 8 guests \$16.75 per guest

Assorted NY Bagels  
Assorted Preserves, Cream Cheese, Peanut Butter, Butter  
Fresh Fruit and Berries  
Freshly Squeezed Orange Juice  
Coffee & Tea Service

**Smoked Salmon Platter** minimum 10 guest \$21.45 per guest

Assorted NY Bagels  
Smoked Salmon Lox, Sliced Red Onions, Heirloom Tomatoes, Capers  
Cream Cheese  
Freshly Squeezed Orange Juice  
Coffee & Tea Service

**Artisanal Breakfast Pastries** minimum 10 guests \$23.75 per guest

Assorted Artisanal Miniature Pastries; Danishes, Croissants,  
Whole Wheat Sliced Bread,  
Assorted Preserves, Cream Cheese, Peanut Butter, Butter  
Organic Egg Frittata with Spinach, Heirloom Cherry Tomatoes, Swiss Cheese  
Breakfast Potatoes with Peppers and Onions  
Seasonal Sliced Fruits  
Freshly Squeezed Orange Juice  
Coffee & Tea Service

**Doughnuts and Coffee** minimum 10 guests \$16.75 per guest

Assortment of Doughnuts  
Seasonal Sliced Fruits  
Freshly Squeezed Orange Juice  
Coffee & Tea Service

## BREAKFAST

*\*\*All breakfast orders need a 48-hour advanced notice.\*\**

**Breakfast Sandwich** minimum 10 guest \$18.75 per guest

Includes Coffee & Tea Service & Fresh Fruit & Berries

(Choose 3 Options)

- Scrambled Eggs with Applewood Smoked Bacon, Cheddar Cheese on a Kaiser Roll
- Black Forrest Ham with Scrambled Eggs, Swiss Cheese on a Parkhouse Roll
- Cage Free Fried Egg with Pork Sausage Patty, American Cheese on Plain Bagel
- Egg Whites with Spinach, Tomatoes on an English Muffin
- Scrambled Eggs with Pepper Jack Cheese and Tomato Burrito
- Egg White with Spinach, Mushroom, Feta Cheese on Spinach Wrap
- Vegan Tofu Scramble, Peppers, Onions, Spinach on Whole Wheat Wrap

**A la Carte** minimum 5 guests

Whole Hand Fruit	\$1.90 each
Hard Boiled Eggs	\$1.50 each
Greek Yogurt Parfait with Fresh Berries and Granola	\$5.50 each
Overnight Oats with Almond Milk, Fresh Berries, Granola and Honey	\$5.50 each
Chocolate Chia Seed Pudding with Coconut Milk, Fresh Berries	\$5.50 each
Chia Seed Pudding Parfait with Coconut Milk, Berries	\$5.50 each
"Good Morning" Green Smoothie	\$6.70 each
"Very Berry" Smoothie	\$6.70 each
Tropical Smoothie	\$6.70 each
Fresh Squeezed Orange Juice	\$4.10 each
Fresh Fruit and Berries Tray	\$7.00 per guest
Individual Fresh Fruit Cups	\$5.50 each
Stone Ground Oatmeal	\$5.70 per guest
Buttermilk Pancakes	\$8.35 per guest
French Toast	\$8.35 per guest
Belgian Waffles	\$8.35 per guest
Avocado Toast	\$8.35 per guest





LUNCH

## LUNCH

**\*\*All lunch orders need a 48-hour advanced notice.\*\***

### **Artisanal Sandwiches** minimum 10 guests

To provide built-in variety, RA Caters offers a seasonal cycle menu of featured sandwiches and salad changing daily. Please refer to the Featured Sandwiches and Salads Menu for details.

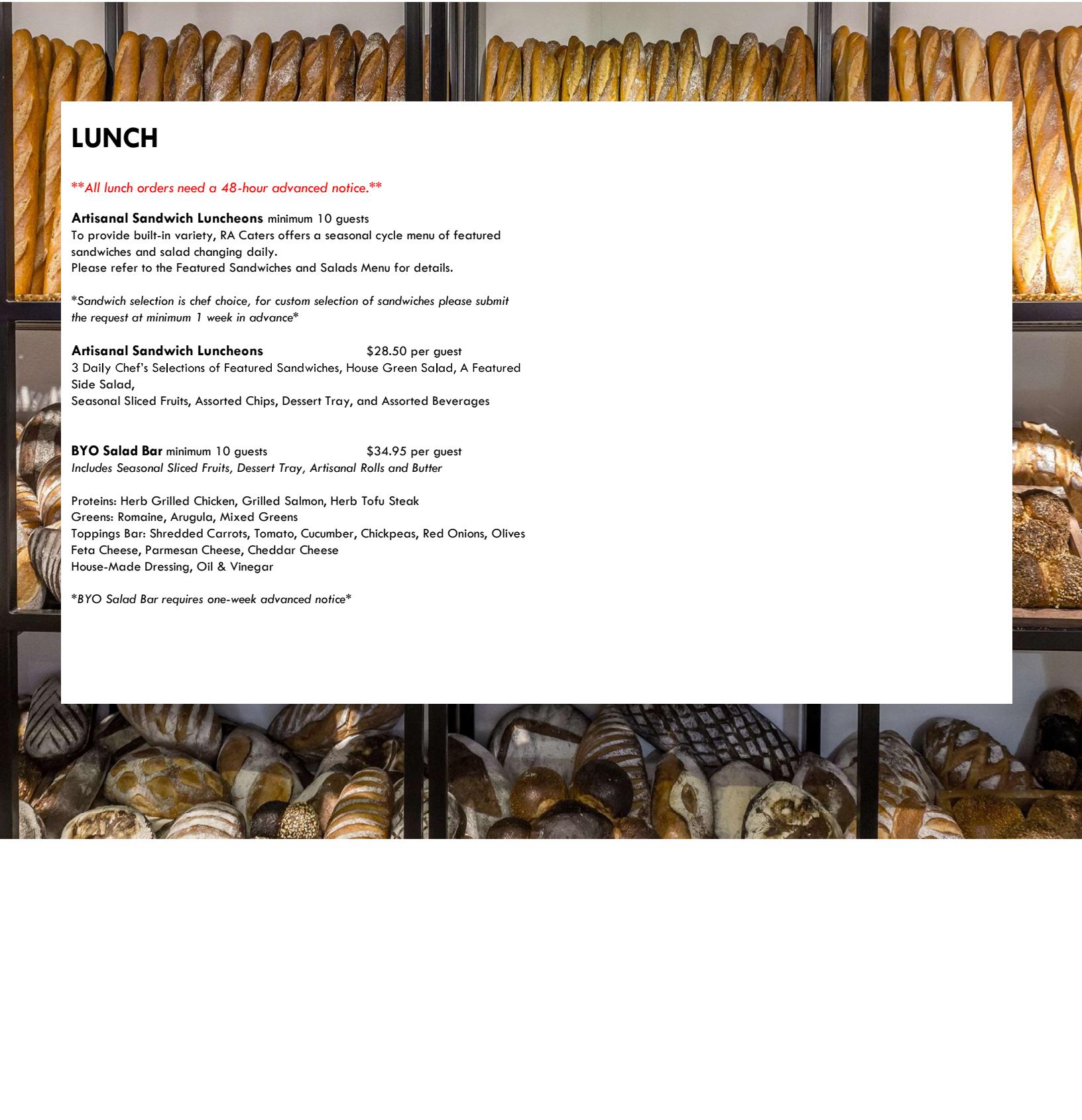
*\*Sandwich selection is chef choice, for custom selection of sandwiches please submit the request at minimum 1 week in advance\**

#### Featured Sandwiches:

- Roasted Turkey with Bibb Lettuce, Tomatoes, Herb Aioli, Swiss Cheese on a Seven Grain Bread
- Grilled Chicken Caesar Wrap with Parmesan Cheese, Romaine Lettuce, Cesar Dressing
- Curried Chicken Salad Wrap with Apples, Red Onions, Celery and Greek Yogurt Sauce
- Grilled Chicken with Avocado, Lime Aioli, Lettuce, Tomato, Pickled Peppers on a Parker house Roll
- Black Forest Ham with Cheddar Cheese, Dijon Mustard, Romaine and Tomato on a Baguette
- Prosciutto with Fig Jam, Manchego Cheese, Arugula, Olive Oil on a Ciabatta
- Herbed Roast Beef, Boursin Cheese, Caramelized Onions, and Arugula
- Tuna Fish Salad with Shaved Lettuce, Cucumbers on a Seven Grain Bread
- Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Arugula, Olive Oil, Balsamic on a Baguette
- Roasted Portobello Mushroom, Goat Cheese, Roasted Red Pepper, Spinach Sandwich
- Roasted Market Vegetables and Hummus on a Whole Wheat Wrap

#### Featured Salads:

- Roasted Beets with Apples, Goat Cheese, Pecans, Endive, Tarragon Vinaigrette
- Lemon Herb Couscous Salad
- Classic Caesar Salad with Romaine, Parmesan Cheese, Croutons
- Basil Pesto Pasta Salad with Cherry Tomatoes, Red Onions, Parmesan Cheese
- Greek Salad with Tomatoes, Cucumbers, Bell Peppers, Red Onions, Olives, Feta Cheese
- Chickpea Salad with Cucumber, Tomatoes, Red Onions, Parsley, Olive Oil and Lemon Vinaigrette



## LUNCH

**\*\*All lunch orders need a 48-hour advanced notice.\*\***

**Artisanal Sandwich Luncheons** minimum 10 guests

To provide built-in variety, RA Caters offers a seasonal cycle menu of featured sandwiches and salad changing daily.

Please refer to the Featured Sandwiches and Salads Menu for details.

*\*Sandwich selection is chef choice, for custom selection of sandwiches please submit the request at minimum 1 week in advance\**

**Artisanal Sandwich Luncheons** \$28.50 per guest

3 Daily Chef's Selections of Featured Sandwiches, House Green Salad, A Featured Side Salad,  
Seasonal Sliced Fruits, Assorted Chips, Dessert Tray, and Assorted Beverages

**BYO Salad Bar** minimum 10 guests \$34.95 per guest

*Includes Seasonal Sliced Fruits, Dessert Tray, Artisanal Rolls and Butter*

Proteins: Herb Grilled Chicken, Grilled Salmon, Herb Tofu Steak

Greens: Romaine, Arugula, Mixed Greens

Toppings Bar: Shredded Carrots, Tomato, Cucumber, Chickpeas, Red Onions, Olives

Feta Cheese, Parmesan Cheese, Cheddar Cheese

House-Made Dressing, Oil & Vinegar

*\*BYO Salad Bar requires one-week advanced notice\**



## LUNCH

**\*\*All room temp buffets require 1-week advanced notice.\*\***

**Room Temp Lunch Buffet** minimum 10 guest      \$41.00 per guest  
Includes House Salad, Artisan Breads, Fresh Fruit Salad, Dessert Tray

### Choice of 2 Proteins:

- Roasted Salmon with Lemon Butter and Root Vegetables
- Pan Seared Chicken, Pearl Couscous, Tricolored Carrots
- Grilled Chicken Paillard with Tomato Vinaigrette and Arugula Tomato Salad
- Grilled Shrimp with Tomatoes, Olive, Garlic, Steamed Broccolini
- Grilled Steak Medallion with Roasted Rosemary Thyme Fingerling Potatoes, Chimichurri Sauce
- Lemon Herb Cauliflower Steak with Lentil Farro Salad, Frisée Greens, Harissa Vinaigrette
- Grilled Eggplant with Chickpeas

### Choose 1 Side:

- Roasted Brussel Sprouts with Balsamic Glazed
- Roasted Root Vegetables
- Citrus Grilled Asparagus with Parmesan Reggiano & Lemon Juice
- Roasted Rosemary Thyme Fingerling Potatoes
- Farro Tabbouleh
- Carrots with Fennel, Olive Oil and Sea Salt
- Maple Glazed Sweet Potatoes

**Little Italy** minimum 10 guest      \$41.00 per guest

- Chicken Milanese, Arugula, Lemon, Tomato, Shaved Parmesan
- Grilled Eggplant Rollatini filled with Spinach and Ricotta, Crushed Tomato Relish
- Roasted Butternut Squash
- Grilled Lemon Asparagus
- Basil Pesto Pasta Salad with Cherry Tomatoes, Red Onions and Parmesan Cheese
- Classic Caesar Salad with Parmesan Cheese and Croutons

Assorted Rolls and Butter, Dessert Tray

**Mexican Buffet** minimum 10 guest      \$41.00 per guest

- Chipotle Grilled Chicken with Cilantro Rice, Peppers and Onions
- Chili Lime Grilled Shrimp with Black Bean Salad with Red Onion, Cilantro and Lime Vinaigrette
- Mexican Street Corn
- Pico De Gallo
- Guacamole
- Tomatillo Salsa
- Cotija Cheese

Tortilla Chips, Mini Churros, Seasonal Fruit Salad



## LUNCH

**\*\*All room temp/hot lunch buffets require 1-week advanced notice.\*\***

**Mediterranean Buffet** minimum 10 guest \$41.00 per guest

- Grilled Lemon Chicken with Bell Peppers, Onions, Zucchini
- Fresh Falafels with Bibb Lettuce
- Chickpea Salads with Cucumbers, Tomatoes, Red Onions, Olives, Feta Cheese, Olive Oil
- Farro Tabouleh Salad with Cucumber, Tomato, Red Onion, Olive Oil, Parsley, Mint, Lemon Vinaigrette
- Hummus with Tahini
- Tzatziki Sauce

Toasted Pita Bread, Baklava, Seasonal Fruit Platter

**Indian Buffet** minimum 10 guest \$41.00 per guest

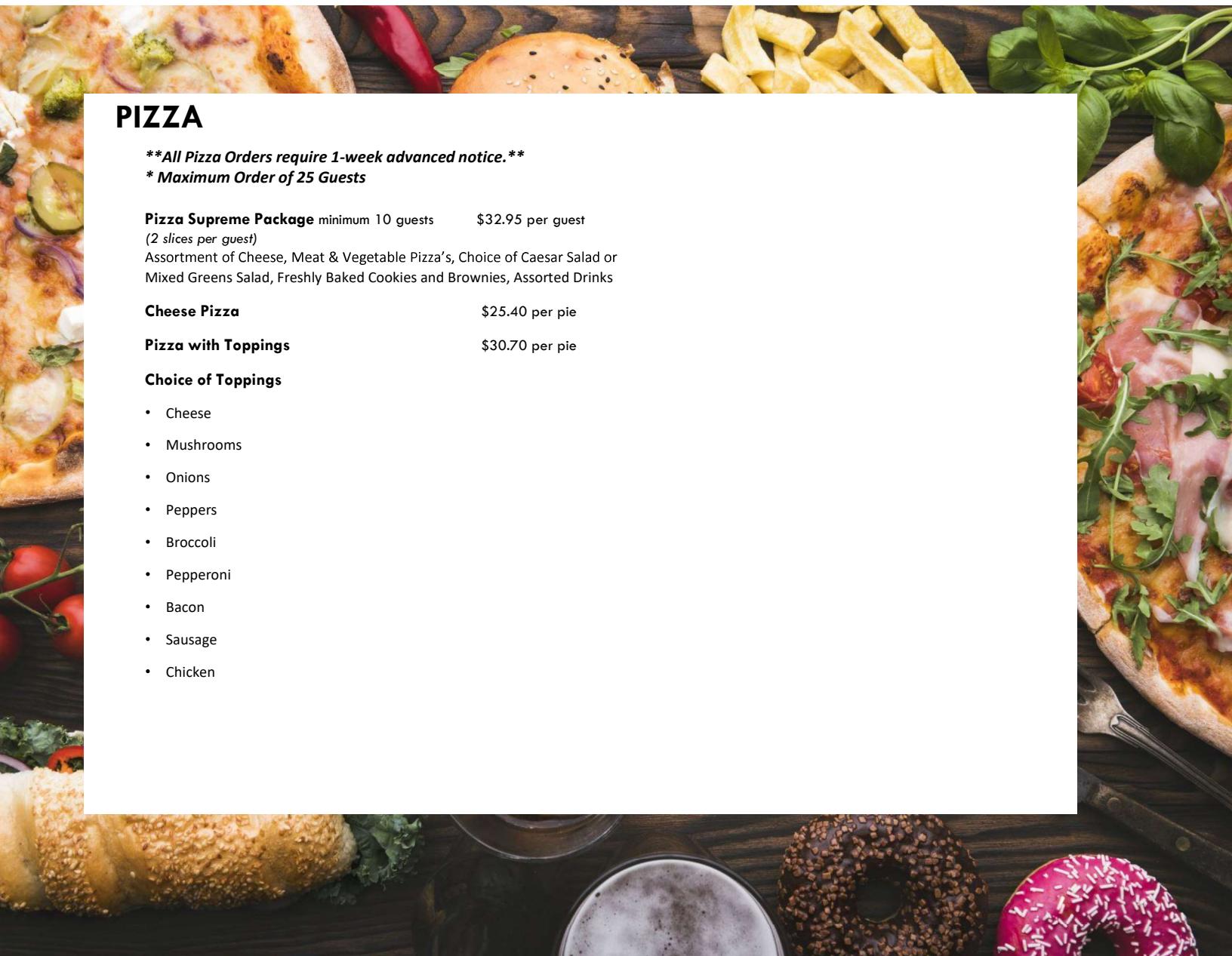
- Chicken Tikka Masala
- Spinach and Panner Cheese Stew
- Saffron Basmati Rice with Carrots, Peas, Raisin
- Mini Potato and Pea Samosas with Mango Chutney
- Mango Salad with Red Pepper, Cucumber, and Spinach

Grilled Naan Bread, Dessert Tray, Seasonal Fruit Platter

**Taste of Asia** minimum 10 guest \$41.00 per guest

- Honey Miso Glazed Chicken with Roasted Carrots
- Sesame Soy Grilled Tofu Steaks with Baby Bok Choy
- Noodles with Shiitake Mushrooms, Cabbage, Bell Peppers, Scallions, Sesame Dressing
- Spinach and Mizuna Greens with Carrots, Sesame Seeds, Crispy Wontons, Ginger Carrot Dressing

Seasonal Sliced Fruits, Dessert Tray



## PIZZA

**\*\*All Pizza Orders require 1-week advanced notice.\*\***

**\* Maximum Order of 25 Guests**

**Pizza Supreme Package** minimum 10 guests      \$32.95 per guest

(2 slices per guest)

Assortment of Cheese, Meat & Vegetable Pizza's, Choice of Caesar Salad or Mixed Greens Salad, Freshly Baked Cookies and Brownies, Assorted Drinks

**Cheese Pizza**      \$25.40 per pie

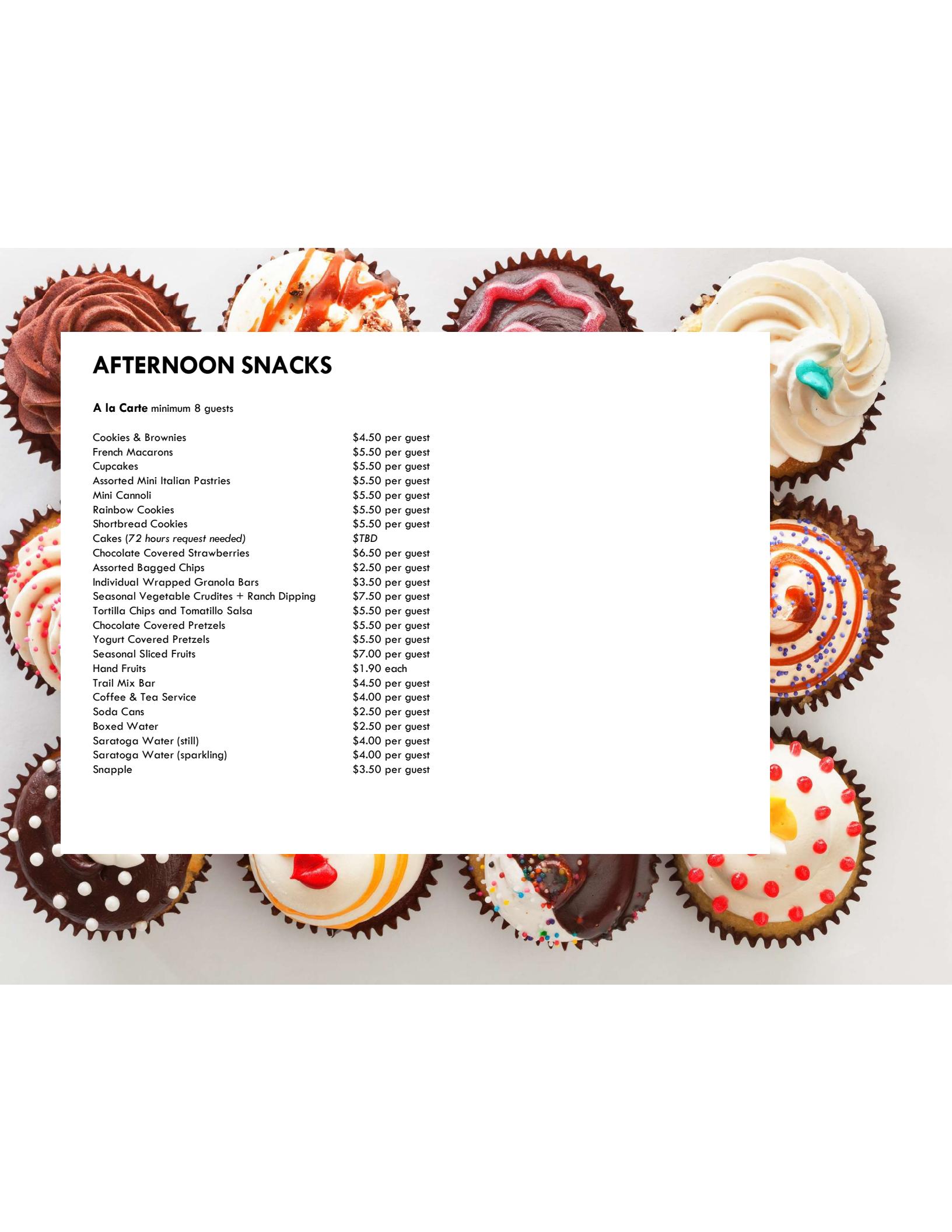
**Pizza with Toppings**      \$30.70 per pie

### Choice of Toppings

- Cheese
- Mushrooms
- Onions
- Peppers
- Broccoli
- Pepperoni
- Bacon
- Sausage
- Chicken

A top-down photograph of a variety of macarons and snacks on a dark, textured surface. In the center, a dark grey bowl is filled with macarons in shades of green, pink, and brown. Surrounding the bowl are more macarons in various colors like yellow, orange, and brown, along with some whole pistachios, a few raspberries, and a small piece of chocolate. A blue textured cloth is visible on the right side.

# AFTERNOON SNACKS



## AFTERNOON SNACKS

**A la Carte** minimum 8 guests

Cookies & Brownies	\$4.50 per guest
French Macarons	\$5.50 per guest
Cupcakes	\$5.50 per guest
Assorted Mini Italian Pastries	\$5.50 per guest
Mini Cannoli	\$5.50 per guest
Rainbow Cookies	\$5.50 per guest
Shortbread Cookies	\$5.50 per guest
Cakes (72 hours request needed)	\$TBD
Chocolate Covered Strawberries	\$6.50 per guest
Assorted Bagged Chips	\$2.50 per guest
Individual Wrapped Granola Bars	\$3.50 per guest
Seasonal Vegetable Crudites + Ranch Dipping	\$7.50 per guest
Tortilla Chips and Tomatillo Salsa	\$5.50 per guest
Chocolate Covered Pretzels	\$5.50 per guest
Yogurt Covered Pretzels	\$5.50 per guest
Seasonal Sliced Fruits	\$7.00 per guest
Hand Fruits	\$1.90 each
Trail Mix Bar	\$4.50 per guest
Coffee & Tea Service	\$4.00 per guest
Soda Cans	\$2.50 per guest
Boxed Water	\$2.50 per guest
Saratoga Water (still)	\$4.00 per guest
Saratoga Water (sparkling)	\$4.00 per guest
Snapple	\$3.50 per guest



# RECEPTIONS



## RECEPTIONS

**Stationary Buffets** minimum 15 guests  
All menu prices exclude Labor and Rentals

**Meze Dips**

Hummus with Tahini  
Baba Ghanoush  
Olives  
Pita Chips  
Flatbreads

\$8.00 per guest

**Seasonal Vegetable Crudité**

Fresh Seasonal Vegetables  
Hummus

\$7.50 per guest

**Artisan Charcuterie Board**

Prosciutto, Sopressata, Black Forest Ham  
Burrata, Fire Roasted Peppers, Marinated Olives,  
Sliced Italian Breads, Artisanal Bread

\$27.00 per guest

**Artisan Cheese Board**

Imported and Domestic Artisan Cheeses  
Grapes, Dried Fruits, Nuts, Honey, Jams  
Sliced Baguettes, Flatbreads

\$21.50 per guest

**Sushi and Nigiri Platter**

\*72 hours notice needed\*  
50 pcs platter  
100 pcs platter

\$TBD

**Chips and Dips**

Corn Tortilla Chips  
Guacamole  
Pico De Gallo  
Tomatillo Salsa

\$7.50 per guest

**Carving Station**

One week notice needed  
**(CHOICE OF ONE)**

Served these small plates as a heartier option, add them to a reception station

or feature them at a standalone Chef's Table

- Red Wine Braised Medallions, Stone Ground Grits, Braised Greens, Glazed Heirloom Tomatoes
- Slow Poached Halibut, Butternut Squash, Pistachios
- Roasted Rack of Lamb, Horseradish Mashed Potatoes, Haricot Verts, Red Wine Jus
- Sweet Potato Gnocchi, Chanterelle Mushrooms, Sage Brown Butter

\$35.00 per guest

**Wing Bar**

Memphis BBQ Chicken Wings  
Sweet Chili Glazed Chicken Wings  
Buffalo Chicken Wings  
Plain Chicken Wings  
Carrot and Celery Sticks  
Ranch Dressing  
Bleu Cheese Dressing

\$21.50 per guest

**Mediterranean**

Oregano Grilled Shrimp Skewers  
Chicken and Zucchini Skewers  
Spinach and cheese Spanakopita Triangles  
Roasted Red Pepper Hummus  
Marinated Olives  
Tomato & Basil Bruschetta  
Wild Mushroom Tartlets  
Grilled Tuscan Flatbread

\$25.50 per guest

## RECEPTIONS

### Bar Snacks

Roasted Salted Peanuts	\$4.50 per guest
Sweet and Spicy Cashews	\$4.50 per guest
Charred Shishito Peppers with Garlic Herb Oil	\$4.50 per guest
House Made Sea Salt Crackers, Whipped Feta Dip	\$4.50 per guest
Tortilla Chips with Tomatillo Salsa	\$5.50 per guest
Sea Salt Popcorn	\$4.50 per guest

### Celebration Cakes

Order a custom celebration cake. Please inquire about cake flavor, size and details. 72-hour notice required.

Custom catering event menus are available. Please consult with the Conference Center Team.

Libations	First Hour	Additional Hour(s)
Classic Full Bar	\$55.50	\$21.75
Beer & Wine	\$23.50	\$12.75

### Bubbles

Sparkling Wine Toast	\$12.95
Sparkling Cider	\$5.70
Sparling Rose Toast	\$17.80
Champagne Toast	\$26.20

### Stationary Hors D'oeuvres

\*Selection of 5 Hors D'oeuvres\* \$30.00 per guest

### Passed Hors D'oeuvres

\*Selection of 5 Hors D'oeuvres\* \$30.00 per guest  
Each Additional Hour of Service \$15.00 per guest

## RECEPTIONS

### Stationary Hors D'oeuvres

\*Selection of 5 Hors D'oeuvres\*

\$30.00 per guest

### Passed Hors D'oeuvres

\*Selection of 5 Hors D'oeuvres\*

Each Additional Hour of Service

\$30.00 per guest

\$15.00 per guest

### MEAT

Beef Sliders, Bibb Lettuce, Tomato

Cheeseburger Slider, Cheddar Cheese, Bibb Lettuce, Tomato

Beef Empanadas, Tomatillo Salsa

Pigs in the Blanket, Mustard

Miniature Barbequed Pulled Beef on Potato Roll with Sweet Onion Relish

Pepper Crusted Beef Tenderloin, Brioche Crostini, Tomato Horseradish

Marmalade .....+\$3.00 supplement per guest

Angus Beef Burger Sliders, Caramelized Onions, Gruyere, Roasted Garlic Aioli

Braised Beef Short Ribs, Mushroom Polenta.....+\$3.00 supplement per guest

BBQ Pork Bao Bun, Pickled Daikon

Mini Charcuterie Skewers

Pancetta Crostini, Fig Jam, Truffle Honey

### POULTRY

Spicy Fried Chicken Slider, Pickle, Mayo

Sesame Chicken Skewers, Sweet Chili

Chipotle Chicken Empanadas, Avocado Relish

Buffalo Chicken Empanadas, Bleu Cheese

Chicken Dumplings, sesame soy sauce

Chicken Kofta, Harissa, Tahini Yogurt

### SEAFOOD

Coconut Crusted Shrimp, Sweet Chili Sauce

Shrimp Cocktail, with Horseradish Cocktail Sauce

Mini Lobster Roll, Old Bay, Chives, Brioche.....+\$5.00 supplement per guest

Bacon Wrapped Seared Scallops

Tuna Tartare, Avocado Mousse, Cucumber

Crab Cake with Smoked Chili Aioli.....+\$5.00 supplement per guest

### VEGETARIAN

Potato and Pea Samosa, Mango Chutney

Vegetable Spring Rolls, Sweet Chili Sauce

Heirloom Tomato Bruschetta, Basil

Eggplant Caponata, Goat Cheese, Crisp

Wild Mushroom Tart

Vegetable Empanadas, Tomatillo Salsa

Sweet Potato and Goat Cheese Tartlets

Three Cheese Arancini Balls, Tomato Basil Chutney

Spicy Shiitake Mushroom Bao Bun

Pumpkin Arancini, Saffron Aioli

Walnut Pesto, Focaccia Crostini

Whipped Goat Cheese Crostini, Fig Olive Tapenade, Local Honey

### SWEETS

Mini Cupcakes

Mini Brownie Bites

Mini Petit Fours

Mini Italian Pastries

Mini Cannoli

Mini Eclairs

Mini Fruit Tarts

Mini Macarons

Rainbow Cookies

# CATERING POLICY

## Terms & Conditions

For menu items where a minimum applies, orders for a lower guest count will be charged for the minimum.

Catering order cancelations require a minimum 48 hours notice or charges for perishable or special items will apply.

For food quality and safety assurance all food items are meant for consumptions within 2 hours of delivery. All items will be retrieved at this point.

For special events please contact the catering director or conference center reception desk listed below as far in advance or at minimum 2 weeks prior to the scheduled event date.

Please note, for all special events, additional labor and rental equipment charges apply. Please inquire for pricing.

### 7 WTC Conference Center Managers

[7wtcconferencecentermanagers@moodys.com](mailto:7wtcconferencecentermanagers@moodys.com)

212-553-4500

### Linda Cheng Sr. Catering Manager

[Linda.Cheng-non-empl@moodys.com](mailto:Linda.Cheng-non-empl@moodys.com)

### Christine Duthie Food Service Director

[Christine.Duthie-non-empl@moodys.com](mailto:Christine.Duthie-non-empl@moodys.com)