



RA CATERS

MOODY'S CATERING & EVENTS MENU

Restaurant Associates
HOSPITALITY EXCELLENCE
PREMIER CLIENTS

Fall/Winter 2026



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

****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 Tabbouleh 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



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 noticed 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

\$35.00 per guest

One week noticed 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

Wing Bar

\$21.50 per guest

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

Mediterranean

\$25.50 per guest

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

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

<i>*Selection of 5 Hors D'oeuvres*</i>	\$30.00 per guest
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Passed Hors D'oeuvres

<i>*Selection of 5 Hors D'oeuvres*</i>	\$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 \$30.00 per guest
Each Additional Hour of Service \$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 cancellations 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

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212-553-4500

Linda Cheng Sr. Catering Manager

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Christine Duthie Food Service Director

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