



# RA CATERS

## MOODY'S CATERING & EVENTS MENU



**BREAKFAST**





# /BREAKFAST/

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

**Continental Breakfast** minimum 10 guests \$12.45 per guest  
Breakfast Basket: Bagels, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter  
Coffee & Tea Service

**Conference Breakfast** minimum 10 guests \$16.75 per guest  
Breakfast Basket: Bagels, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter, Fresh Fruit and Berries, Yogurt & Granola  
Coffee & Tea Service

**Greenwich Breakfast Bar** minimum 10 guest \$20.90 per guest  
Breakfast Basket: Bagels, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter, Fresh Fruit and Berries, Bacon Egg & Cheese Strata, Pumpkin Overnight Oats Or Apple Cinnamon Yogurt Parfait  
Coffee & Tea Service

**Artisanal Breakfast Pastries** minimum 10 guests \$22.15 per guest  
Assorted Artisanal Danishes, Mini Assorted Croissants, 7 Grain Sliced Bread, Preserves, Cream Cheese, Peanut Butter, Fresh Fruit and Berries, Yogurt & Homemade Granola  
Whole Egg Frittata with Applewood Smoked Bacon, Spinach and Parmesan  
Or Egg White Arugula, Heirloom Cherry Tomato and Gouda  
(must select one of the two egg options)  
Coffee & Tea Service

## **A la Carte** minimum 4 guests

Whole Fresh Fruit	\$1.90 each
Hard Boiled Eggs	\$1.50 each
Individual Greek Yogurt	\$3.90 each
Individual Wild Berry Yogurt Parfait	\$5.40 each
Individual Fresh Fruit Cups	\$4.45 each
"Good Morning" Green Smoothie	\$5.70 each
Tropical Smoothie	\$5.25 each
Fresh Squeezed Orange Juice	\$4.10 each
Fresh Fruit and Berries Tray	\$7.00 per guest
Pina Colada Overnight Oats	\$4.45 each
Mini Cinnamon Rolls (2pp)	\$4.50 per guest
Avocado Toast Bites	\$8.35 per guest

**Breakfast Sandwich** minimum 8 guest \$14.50 per guest  
Includes Coffee & Tea Service & Fresh Fruit & Berries  
(Choose 3 Options)

- Scrambled Eggs, Applewood Bacon & Cheddar Cheese, on Kaiser Roll
- Black Forrest Ham, Scrambled Eggs, & Swiss Cheese on Croissant
- Cage- Free Fried Egg, Pork Sausage Patty, & Smoked Gouda on English Muffin
- Turkey Bacon, Egg Whites, Roasted Peppers, Provolone on Parkhouse Roll
- Egg White, Tomatoes, Calamata Olives, Feta Cheese on Spinach Wrap
- Vegan Tofu Scramble, Vegan Chorizo, Avocado, Pickled Jalapeno on Whole Wheat Wrap





LUNCH



# /LUNCH/

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

## **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.

### Featured Sandwiches:

- Mesquite Turkey, Avocado, Applewood Bacon, Swiss, and Bibb Lettuce
- Grilled Chicken, Parmesan Cheese, Romaine Lettuce, Cesar Dressing – Wrap
- Black Forest Ham, Swiss Cheese, Grilled Pineapple, Cherry Pepper Relish, Pretzel Roll
- Classic Italian
- Herbed Roast Beef, Boursin Cheese, Caramelized Onions, and Arugula
- Grilled Eggplant, Fresh Mozzarella, Roasted Red Peppers, Balsamic Dressing
- Grilled Summer Vegetables, Goat Cheese, Arugula – Whole Wheat Wrap

*Classic Sandwiches available as a substitution to the Featured Sandwiches such as: Ham & Cheese, Turkey & Cheese, Roast Beef, Tuna Salad, Chicken Salad and Italian.*

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

## **Conference Lunch** \$24.20 per guest

4 Daily Selections of Featured Sandwiches, Signature Chopped Salad, Assorted Chips, Dessert Tray, and Assorted Beverages

## **Executive Lunch** \$26.40 per guest

4 Daily Selections of Featured Sandwiches, Signature Chopped Salad, Additional Featured Side Salad, Fresh Fruit Salad, Assorted Chips, Dessert Tray, and Assorted Beverages

## **BYO Salad Bar** minimum 10 guests \$32.95 per guest

Herb Grilled Chicken, Grilled Salmon, Tofu Steak With Balsamic Glaze, Arugula, Mixed Greens, Romaine Lettuce, Shredded Carrots, Tomato, Cucumber, Crispy Herb Chickpeas, Crumbled Feta Cheese, Shaved Parmesan, House-Made Dressing, Oil & Vinegar, and Seasonal Fruit Salad, Rolls with Butter, Cookies & Brownies

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

## **Signature Salad Options** \$7.25 per guest

- House Garden Salad (Tomatoes, Cucumber, Carrot, Red Onion, Mixed Greens)
- Kale, Romaine Lettuce, Herb Croutons, Parmesan Cheese, Roasted Tomatoes, Cesar Dressing
- Cous Cous, Calamata Olives, Feta, Heirloom Tomatoes, Basil
- Spinach, Wild Berry, Roasted Almonds, Pickled Shallots, House-Made Balsamic Vinaigrette

## **Seasonal a la Carte Items** \$8.15 per guest

- Watermelon, Feta Salad
- Eastern Nappa Salad - Nappa Cabbage, Crispy Wontons, Shredded Carrots, Edamame, Mandarin Orange, Segmented Grapefruit, Sesame-Ginger Dressing

# /LUNCH/

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

**BYO Room Temp Lunch Buffet** 15 guest's min      \$38.85 per guest  
Includes: Rolls and Artisan Breads, Dessert Tray, Fresh Fruit Salad, House Salad, and Assorted Beverages.

## Choice of 2 Proteins:

- Honey-Miso Salmon, Roasted Fennel & Frisee
- Pan Seared Bell & Evans Chicken, Pearl Cous – Cous, Artichoke, Tri- Colores Carrots
- Grilled Shrimp, Citrus – Corn Salsa, Cilantro, Lime
- Chimichurri Steak, Roasted Garlic Fingerling Potatoes, Beech Mushrooms, Truffle Oil

## Choose 1 Side:

- Roasted Brussel Sprouts, Balsamic Glaze
- Citrus Grilled Asparagus with Parmesan Reggiano & Lemon Juice
- Grilled Eggplant with Fresh Ricotta
- Wild Rice & Peas, Golden Beets, Basil

**Greek Mediterranean – (Hot)**      \$38.85 per guest  
Chicken Shawarma, Lemon – Oregano Grilled Shrimp, Hummus, Toasted Pita Bread, Tzitziki Sauce, Dolma, Spanakopita, Greek- Lemon Rice , Bak Lava, Greek Salad (Olives, Onions, Feta), Grilled Eggplant w/ Peppers, Assorted Rolls, Cookies & Brownies, Fresh Fruit Salad, Assorted Beverages

**Mexican Buffet – (Hot)**      \$38.85 per guest  
Chicken Tinga, Beef Barbacoa with Tomatillo Sauce, and Cotija Cheese. Mexican Rice Pilaf, Refried Black Beans, Mexican Grilled Street Corn. Pico De Gallo, Guacamole and Tortilla Chips, Mini Churros, Fresh Fruit Salad, Assorted Beverages

**Caribbean Buffet – (Hot)**      \$39.90 per guest  
Coconut -Curry Fish, Jerk Chicken with Grilled Pineapple, Sweet Plantains, Sauteed Cabbage with Carrots, Rice & Peas, Green Salad with Avocado, Yuca Fries with Pickled Onions, Cookies & Brownies, Fresh Fruit Salad, Assorted Beverages

**All American BBQ – (Hot)**      \$39.90 per guest  
Pulled BBQ Chicken, Dry-Rub Brisket, Macaroni & Cheese, Baked Beans, Honey Butter Corn Bread, Traditional Cole Slaw, Potato Bread, Buttery Corn on the Cob, Grilled Summer Vegetables, Cookies & Brownies, Fresh Fruit Salad, Assorted Beverages

# /PIZZA/

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

**Pizza Supreme Package** minimum 10 guests      \$27.95 per guest  
(2 slices per guest)

Assortment of Cheese, Meat & Vegetable Pizza's, Choice of Caesar Salad or Mixed Greens Salad with Balsamic Vinaigrette, Freshly Baked Cookies and Brownies, Assorted Soda & Bottled Water

**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

***\*\*All Pizza Orders require 1-week advanced notice***  
***\* Maximum Order of 35 Guests***



A top-down view of several triangular slices of watermelon with green rinds and red flesh, each with a wooden stick inserted. The slices are arranged in a circular pattern on a piece of white parchment paper, which is placed on a rustic wooden surface with blue and green paint. Small green leaves are scattered on the watermelon slices. A white square frame with a thick border is centered over the watermelon, and the text 'AFTERNOON SNACKS' is written in a bold, white, sans-serif font across the middle of the frame.

# AFTERNOON SNACKS



## A top-down view of various snacks arranged on a dark, textured surface. The snacks include: a bowl of popcorn in the bottom left; a bowl of orange cheese puffs in the bottom right; a bowl of corn chips in the middle; a bowl of popcorn in the top left; and a bowl of corn chips in the top right. Several individual snacks are scattered around the bowls.

Cookies & Brownies	\$4.45 per guest
French Macarons	\$5.25 per guest
Cupcakes	\$3.90 per guest
Assorted Mini Italian Pastries	\$4.95 per guest
Assorted Chips	\$2.25 per guest
Granola & Protein Bars	\$3.25 per guest
Pretzel Bites with Assorted Dips	\$4.75 per guest
Traditional Mini Churros with Assorted Dips	\$4.85 per guest
Fruit Skewers (2)	\$5.95 per guest
Individually Packaged Trail Mix	\$4.00 per guest
Coffee & Tea Service	\$3.90 per guest
Soda Cans	\$2.50 per guest
Energy Drink	\$4.35 per guest
Bottled Orange Juice	\$3.25 per guest
Bottled Water	\$2.50 per guest

**Choose 4** \$4.85 pp / **Choose 6** \$6.25 pp

Twizzlers	Snickers	Skittles
M&M Peanut	Rock Candy	Gummy Bears
Sour Patch	M&M Chocolate	Milky Way
Jellybeans	Lollipops	Peach Rings



A close-up photograph of several champagne bottles chilling in a silver bucket filled with ice. The bottles have gold foil on their necks. A white graphic overlay, consisting of a square frame with a small square at the top-right corner, is positioned on the left side of the image. The word 'RECEPTIONS' is written in a bold, white, sans-serif font across the center of the image, partially overlapping the ice and the bottles.

**RECEPTIONS**



# /RECEPTIONS/

## **Stationary Buffets** minimum 20 guests

### **Mediterranean Dips** \$6.95 per guest

Red Beet Hummus  
Baba Ghanoush  
Olives  
Pita Chips  
Flatbreads

### **Summer Crudité Platter** \$7.30 per guest

Fresh Seasonal Vegetables, Mint Edamame Hummus,  
Ranch & Bleu Cheese Dips

### **Artisan Charcuterie Board** \$24.30 per guest

Burrata, Pesto, Fire Roasted Peppers, Marinated Olives,  
Prosciutto, Sopressata, Black Forest Ham  
Sliced Italian Breads, Grilled Herb Focaccia

### **Artisan Cheese Board** \$19.15 per guest

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

### **Stationary Hors D'ouvres**

*\*Maximum Selection of 3 to 4 Hors D'ouvres\** \$5.75 per guest

Beef Sliders – Hamburger  
Whipped Goat Cheese Crostini, Fig Olive Tapenade and Local Honey  
Bruschetta Crostini  
Sesame Chicken Skewer  
Dijon Crusted Petite Lamb Chops  
Caprese Skewers  
Mini Lobster Roll  
California Sushi Rolls, Soy Dipping Sauce  
Tuna Tartare, Rice Cracker with Cucumber & Radish  
Chicken Meatballs (Chicken, Prosciutto, Spinach, Fontina)

### **Celebration Cakes**

Order a custom celebration cake. Please inquire about cake flavor, size and details. 48-hour notice required.

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

<b>Libations</b>	First Hour	Additional Hour(s)
Classic Full Bar	\$55.00	\$21.75
Beer & Wine	\$23.10	\$12.75

### **Bubbles**

Sparkling Wine Toast	\$10.95
Sparkling Cider	\$3.70
Sparling Rose Toast	\$17.80
Champagne Toast	\$26.20



# /RECEPTIONS/

## **Passed Hors D 'Oeuvres** minimum 12 guests

Selection of 6 passed for 1 hour	\$28.00 per guest
Each Additional Hour of service	\$14.00 per guest
Labor Charges additional	

## **Seafood and Fish:**

Mini Lump Crab Cakes, Grain Mustard Remoulade  
Coconut Crusted Shrimp, Citrus Coriander Sauce  
Shrimp Cocktail, with Zesty Cocktail Sauce  
Grilled Shrimp Salad, Mango, Roasted Peppers, Wonton Crisp  
Mini Lobster Roll, Old Bay, Chives, Brioche +\$4.00 supplement  
Seared Tuna on Rice Cracker, Cucumber and Radish Salad  
Cambridge Smoked Salmon, Creme Fraiche, Dill, Crostini  
Bacon Wrapped Seared Scallops

## **Meat and Poultry:**

Miniature Barbequed Pulled Beef on Potato Roll with Sweet Onion Relish  
Pepper Crusted Beef Tenderloin, Brioche Crostini, Tomato Horseradish Marmalade  
Spicy Fried Chicken Slider, Pickle, Mayo  
Angus Beef Burger Sliders, Caramelized Onions, Gruyere, Roasted Garlic Aioli  
Sesame Chicken Slider  
Chipotle Chicken Empanadas with Avocado Relish  
Mini Charcuterie Skewers

## **Vegetarian:**

Potato Samosa, Cilantro-Mango Chutney  
Vegetable Spring Rolls, Mustard Chili Sauce  
Heirloom Tomato Bruschetta, Basil  
Eggplant Caponata, Goat Cheese, Crisp  
Wild Mushroom Tart  
Asparagus Risotto Arancini  
Watermelon Feta Skewer, Aged Balsamic, Fresno Pepper

## **Celebration Cakes**

Order a custom celebration cake. Please inquire about cake flavor, size and details. 24-hour notice required.

Custom catering event menus are available. Please consult with the catering manager.

## **Signatures**

Signature Cocktail	\$14.25 per guest
Signature Mocktail	\$7.60 per guest
Craft Beer	\$9.95 per guest

## **Bubbles**

Sparkling Wine Toast	\$12.95 per guest
Sparkling Rose Toast	\$17.95 per guest
Champagne Toast	\$26.95 per guest



# **/INFORMATION/**

## **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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