



RA
CATERS

MOODY'S CATERING & EVENTS MENU

Restaurant **Associates**

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

Summer 2026



A top-down view of a breakfast spread on a rustic blue wooden table. On the left, a piece of brown paper holds several pieces of a golden-brown baguette. In the center, a small glass jar of dark jam is open with a silver spoon resting inside. To its left is a small white glass of milk. Below the jam is a red ceramic mug filled with black coffee. To the right of the jam is a small glass jar filled with dark coffee beans. In the bottom right, a white plate holds several golden-brown croissants, with one croissant lying on the table next to it. A silver fork and knife are placed on the table near the plate. In the top right corner, a wooden cutting board holds a slice of yellow cheese. Scattered around the jam jar are several fresh blackberries. The word "BREAKFAST" is written in large, white, bold, sans-serif capital letters across the center of the image, with a white square frame around the letter 'B'.

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, Scones,
Whole Wheat Sliced Bread,
Assorted Preserves, Cream Cheese, Peanut Butter, Butter
Organic Egg Frittata with Applewood Smoked Bacon, Spinach, Parmesan
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
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
Ricotta Toast with Honey	\$8.35 per guest

A top-down view of a meal. In the center is a white bowl filled with a thick, orange-colored soup, possibly tomato or carrot-based, with small green herbs visible. Surrounding the bowl is a large quantity of fresh salad, including green arugula, purple microgreens, and yellow nasturtium leaves. Scattered around the salad are several round, golden-brown fried items, likely falafel or vegetable balls. Overlaid on the center of the image is a white square frame with a thick orange border. Inside the frame, the word "LUNCH" is written in large, white, bold, sans-serif capital letters.

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 Brie Cheese, Apples, Arugula on a Pretzel Bun
- Roasted Turkey with Swiss Cheese, Applewood Smoked Bacon, Lettuce, Tomato on a Seven Grain Bread
- Grilled Chicken Caesar Wrap with Parmesan Cheese, Romaine Lettuce, Cesar Dressing
- Grilled Chicken Wrap with Hummus, Tomatoes, Cucumber, Spinach
- 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
- Roast Beef, Cheddar Cheese, Lettuce, Tomato, Red Onion, Chipotle Aioli on a Parker Roll
- 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:

- Mediterranean Orzo Salad with Feta Cheese, Olives, Cucumbers, Tomatoes, Herbs, Lemon Olive Oil
- 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
- Italian Farro Salad with Tomatoes, Asparagus, Lemon Olive Oil
- Roasted Corn and Black Bean Salad with Lime Vinaigrette
- Potato Salad with Celery, Red Onion, Dijon Mustard, Herb Mayonnaise

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: Harissa Chicken, Lemon Herb Salmon

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 Herb Butter and Market Vegetables
- Grilled Chicken with Red Chimichurri and Herb Potatoes
- 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
- Roasted Harissa Cauliflower Steak with Farro Salad, Frisée Greens
- Grilled Eggplant with Chickpeas Salad
- Grilled Soy Tofu with Baby Bok Choy, Sesame Seeds

Choose 1 Side:

- Roasted Brussel Sprouts with Balsamic Glazed
- Roasted Market Vegetables
- Citrus Grilled Asparagus with Lemon
- Roasted Rosemary Thyme Fingerling Potatoes
- Farro Tabbouleh
- Wild Rice Pilaf and Vegetables
- Carrots with Fennel, Olive Oil and Sea Salt
- Spiced Roasted Sweet Potatoes
- Roasted Broccolini with Lemon & Red Pepper Flakes

Little Italy minimum 10 guest \$41.00 per guest

- Grilled Tuscan Chicken with Roasted Peppers, Sundried Tomato Vinaigrette
 - Eggplant Caponata with Peppers, Capers, Olives, Tomatoes
 - 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, Seasonal Fruit Salad

Mexican Buffet minimum 10 guest \$41.00 per guest

- Chipotle Citrus Marinated 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
- 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

- Lemon Oregano 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

Caribbean Buffet minimum 10 guest \$41.00 per guest

- Jerk Chicken with Pikliz Cabbage Slaw with Carrots, Peppers, Scallions, Habanero Peppers, Lime Vinaigrette
- Grilled Shrimp with Pineapple Salsa
- Coconut Rice Pilaf
- Sweet Plantains
- House Green Salad with Tomato, Cucumber, Peppers, Red Onions

Dessert Tray, Seasonal Fruit Platter

Summer BBQ minimum 10 guest \$41.00 per guest

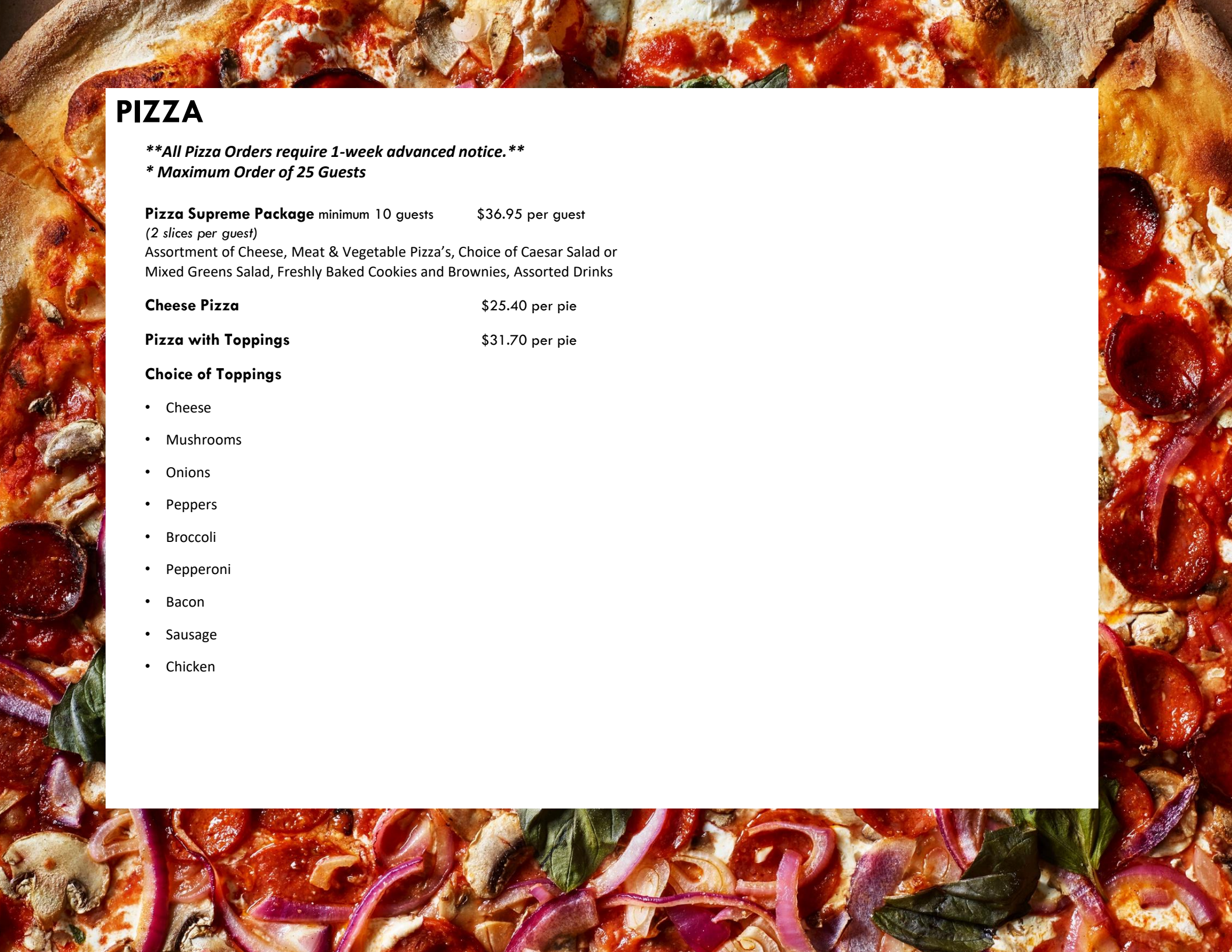
- Honey BBQ Chicken
- BBQ Pulled Pork
- Potato Salad with Celery, Red Onions, Dijon Mustard, Herb Mayonnaise
- Corn on the Cob
- Cole Slaw

Cornbread with Butter, Dessert Tray, Seasonal Fruit Platter

Taste of Asia minimum 10 guest \$41.00 per guest

- Soy and Ginger Glazed Chicken with Broccoli
- Teriyaki Salmon 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 \$36.95 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 \$31.70 per pie

Choice of Toppings

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

A top-down view of a variety of Indian snacks and sweets arranged on a dark, textured surface. The items include: a bowl of bright pink powder at the top left; a bowl of purple powder below it; a bowl of bright blue powder at the bottom left; a bowl of yellow powder at the bottom center; a glass of white yogurt with saffron and nuts at the bottom center; a bowl of brown fried balls on the bottom left; a plate of golden-brown fried breads (rotis) with nuts and saffron in the center; a plate of white sweets topped with walnuts and coconut balls on the top right; and a plate of golden-brown fried breads (rotis) on the bottom right. The background is dark with scattered colorful powders in shades of pink, blue, yellow, and green.

AFTERNOON SNACKS

A repeating pattern of pink-glazed donuts with multi-colored sprinkles is visible around the edges of the menu. The donuts are arranged in rows on a teal background.

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 (<i>72 hours request needed</i>)	<i>\$TBD</i>
Chocolate Covered Strawberries	\$6.50 per guest
Individual 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
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

\$8.00 per guest

Hummus with Tahini
Baba Ghanoush
Olives
Pita Chips
Flatbreads

Seasonal Vegetable Crudité

\$7.50 per guest

Fresh Seasonal Vegetables
Hummus

Artisan Charcuterie Board

\$27.00 per guest

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

Artisan Cheese Board

\$21.50 per guest

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

Sushi and Nigiri Platter

\$TBD

72 hours noticed needed

50 pcs platter
100 pcs platter

Chips and Dips

\$7.50 per guest

Corn Tortilla Chips
Guacamole
Pico De Gallo
Tomatillo Salsa

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
Sparkling Rose Toast	\$17.80
Champagne Toast	\$26.20

Stationary Hors D'oeuvres

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

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.

For the safety of our guests and events team, we ask that all food being consumed onsite is prepared by our in-house catering team. Please note, any external food from non-approved restaurants, caterers, or third-party delivery services are not permitted in our conference center and will not be accepted by our catering staff. Only food and beverages produced by our in-house food service team may be prepared, stored, and served for consumption in the conference center and other events spaces. The only exception is for events held in the 19th Floor Café, whereas event hosts may order and set up external food and beverages, upon proper approval. Thank you for your continued cooperation and partnership!

7 WTC Conference Center Managers

7wtcconferencecentermanagers@moodys.com

212-553-4500

Linda Cheng Sr. Catering Manager

Linda.Cheng-non-empl@moodys.com

Christine Duthie Food Service Director

Christine.Duthie-non-empl@moodys.com