



RA CATERS

NEW YORK PRESBYTERIAN CATERING MENU



BREAKFAST

/BREAKFAST/

Continental Breakfast V *minimum 8 guests* \$7.95 *per guest*

Breakfast Basket: Bagels, Scone, Muffin,
Preserves, Cream Cheese, Peanut Butter
Coffee & Tea Service

Conference Breakfast V *minimum 8 guests* \$12.95 *per guest*

Breakfast Basket: Bagels, Scone, Muffin,
Preserves, Cream Cheese, Peanut Butter
Baked Frittata with Scallion, Kale & Farmhouse Cheddar
Fresh Fruit & Berries
Yogurt & Granola
Coffee & Tea Service

NYP *BeHealthy*

Better For You Breakfast V *minimum 8 guests* \$12.95 *per guest*

Artisan Whole Grain Bread, Peanut Butter
Egg White Frittata with Spinach & Mushroom
Wheatberry Breakfast Salad, Chopped Kale, Strawberries & Almond
Fresh Fruit & Berries
Bubbly Sparkling
Coffee & Tea Service

Hot Breakfast *minimum 12 guests* \$16.50 *per guest*

Baked Frittata with Scallion, Kale & Farmhouse Cheddar V
Egg White Frittata, Spinach & Feta V
Rustic Breakfast Potatoes V
Smoked Bacon & Turkey Sausage
Haricots Verts V
Fresh Fruit & Berries V

Breakfast Basket V: Bagels, Scone, Muffin,
Preserves, Cream Cheese, Peanut Butter
Coffee & Tea Service

Add:

Brioche French Toast, Pecan Maple Syrup V \$2.25 *per guest*
Whole Wheat Pancakes V \$2.25 *per guest*

Breakfast Sandwiches *minimum 8 guests* \$8.75 *per guest*

Bacon, Egg & Swiss Cheese on Croissant
Egg, Turkey Sausage & American on English Muffin
Egg White, Kale, Tomato, Peppers & Onion on a Whole Wheat Wrap V
Egg, Cheddar & Tomato on a Spinach Wrap V
Coffee & Tea Service

*Egg Whites and Whole Wheat options available as an alternative for
all of the above packages.*

V denotes Vegetarian

Add-ons minimum 8 guests

Smoked Salmon, Tomato, Onion, Capers, Bagels & Artisan Bread	\$9.25 <i>per guest</i>	Breakfast Basket V: Bagels, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter	\$5.50 <i>per guest</i>
Muffins, Danish & Croissants V	\$4.50 <i>per guest</i>	Steel Cut Oatmeal, Brown Sugar, Raisins V NYP <i>BeHealthy</i>	\$3.95 <i>per guest</i>
Water Pitchers	\$2.00 <i>each</i>	Fresh Squeezed Orange Juice NYP <i>BeHealthy</i>	\$2.50 <i>per guest</i>
Infused Water	\$2.00 <i>each</i>	Coffee & Tea Service	\$2.50 <i>per guest</i>

A la Carte

Whole Fresh Fruit V NYP <i>BeHealthy</i>	\$1.50 <i>each</i>
Hard Boiled Eggs V NYP <i>BeHealthy</i>	\$1.25 <i>each</i>
Individual Yogurt Cups V NYP <i>BeHealthy</i>	\$2.50 <i>each</i>
Individual Yogurt Granola Parfaits V NYP <i>BeHealthy</i>	\$4.25 <i>each</i>
Individual Fresh Fruit Smoothies V NYP <i>BeHealthy</i>	\$5.00 <i>each</i>
Individual Fresh Fruit Cups V NYP <i>BeHealthy</i>	\$4.25 <i>each</i>
Individual Cereal Boxes & Milk V	\$2.50 <i>each</i>
Bacon (3 pieces)	\$1.75 <i>each</i>
Sausage (3 pieces)	\$1.75 <i>each</i>

minimum 8 guests

Fresh Fruit & Berries Tray V NYP <i>BeHealthy</i>	\$3.95 <i>per guest</i>
Yogurt Loaves V	\$2.95 <i>per guest</i>
Warm Cinnamon Buns V	\$3.25 <i>per guest</i>

Morning Breaks minimum 8 guests

Beverage & Snack Morning Break	\$7.95 <i>per guest</i>
Coffee & Tea Service	
Granola & Fruit & Nut Bars V	
Bananas & Seasonal Whole Fruit V	
Nut & Fruit Bazaar NYP <i>BeHealthy</i>	\$6.95 <i>per guest</i>
Mixed Nuts, Dried Fruit Selection V	

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LUNCH

/LUNCH/

Sandwich Luncheons *minimum 8 guests*

In order to provide built-in variety, RA Caters offers a seasonal cycle menu of featured sandwiches & salad changing daily. Please refer to the Featured Sandwiches & Salads Menu for details. Classic sandwiches are available as a substitution.

Classics - available as a substitution to the *Featured Sandwiches*.

Signature House Roasted Turkey, Smashed Avocado, Tomato, Lime Mojo Mayonnaise

Ham, Swiss, Grain Mustard, Lettuce & Tomato

Beefsteak Tomato, Fresh Mozzarella, Basil Pesto, Arugula **V**

Traditional Albacore Tuna Salad, Lettuce & Tomato

Smoked Turkey, Brie, Cranberry Mayonnaise

Classic Chicken Salad, Lettuce & Tomato

Roasted Vegetable Wrap **V** NYP BeHealthy

Flank Steak, Mustard Aioli, Cheddar

Shrimp Salad, Citrus Mayonnaise

Grilled Chicken, Lettuce, Tomato

Conference Lunch *\$17.25 per guest*

4 Daily Selections of *Featured Sandwiches*, Signature Chopped Salad, Dessert Tray & Soft Drinks.

Executive Lunch *\$19.95 per guest*

4 Daily Selections of *Featured Sandwiches*, Signature Chopped Salad, Additional *Featured Side Salad*, Fresh Fruit Salad, Dessert Tray & Soft Drinks.

Sandwich Tray *\$11.00 per guest*

3 Daily Selections of *Classic Sandwiches*, choice of *Dessert Tray* or *Mixed Greens Salad*. Please be sure to denote your choice in the "Special Instructions" when ordering.

Bagged Lunch *\$17.25 per bag*

Sandwich Selection from *Featured Sandwiches* or *Classics*

Chocolate Chip Cookie

Whole Seasonal Fruit

Condiments

Bubbly Sparkling Water

+Soup *+\$4.25 per guest*

Add daily soup or chili with accompaniments to any luncheon

Chicken Noodle

Tomato-**V**

Wild Mushroom Bisque

Clam Chowder

Vegetable-**V**

Broccoli & Cheddar

Lentil & Spinach-**V**

Minestrone-**V**

Kosher sandwiches & salads are available upon request with 24-hour notice.

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Room Temperature Lunch Buffets minimum 8 guests

Includes: Rolls & Artisan Breads, Dessert Tray, Fresh Fruit Salad & Soft Drinks.

Mediterranean NYP BeHealthy

\$35.00 *per guest*

Lemon & Herb Roasted All Natural Chicken Breast, Green Beans, Romesco Sauce, Almonds

Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette

Roasted Plum Tomato, Garlic, Thyme & Parmesan **V**

Grilled Asparagus, Pickled Red Onion, Orange Sherry Dressing **V**

Pearl Couscous, Chopped Kale, Chickpeas, Red Bell Pepper, Preserved Lemons **V**

Watercress, Arugula, Cucumber, Tomato, Mint, Balsamic **V**

Market Salads NYP BeHealthy

\$28.00 *per guest*

Lemon & Herb Grilled Chicken

Arugula & Chopped Romaine **V**

Chef Selection of 4 Composed Market Salads

Marinated Olives **V**

Pub

\$28.00 *per guest*

Memphis BBQ Chicken Wings

Crisp Chicken Tenders, Spicy Ketchup

Beef Burger Sliders, Jack Cheese, Grilled Onion

Pulled Pork Sliders

Baked French Fries **V**

Crackling Cornmeal Onions **V**

Caesar Salad **V**

Caribbean

\$32.00 *per guest*

Jerk Chicken

Rice & Peas **V**

Red Snapper, Mango Salsa

Grilled Pineapple, Mango, Papaya **V**

Baby Spinach, Red Onion, Tomato, Cucumber, Avocado **V**

Banana Bread Pudding **V**

Americas

\$40.00 *per guest*

Peppercorn Crusted Flank Steak, Chimichurri Sauce

Seared Gulf Shrimp Salad, Zucchini Ribbons, Peppers, Black Eye Peas, Crispy Onions

Corn & Soy Bean Succotash Salad **V**

Watermelon Salad, Tomato, Basil **V**

Broccoli Slaw, Parsley, Apple Cider Dressing **V**

Gem Lettuce Salad, Shaved Carrots, Radish, Cucumber, Celery, Blue Cheese Dressing **V**

Better For You Lunch NYP BeHealthy

\$30.00 *per guest*

Chicken & Peperonata Egg White Frittata

Salmon Poached in Carrot Juice, Shaved Carrot & Frisée

3 Grain Salad, Zucchini, Mint, Herb Dressing **V**

Grilled Asparagus, Lemon Gremolata, EVOO **V**

Signature Chopped Salad **V**

Fresh Fruit Salad **V**

Sparkling Water & Unsweetened Ice Tea

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Hot Lunch Buffets minimum 12 guests

Includes: Rolls & Sliced Breads, Dessert Tray,
Fresh Fruit Salad & Soft Drinks.

Italian \$30.00 per guest

Chicken Parmesan

Eggplant Rollotini with Spinach & Ricotta, Crushed Tomato **V**

Salads:

Thyme Roasted Plum Tomato **V**

Penne alla Vodka **V**

Marinated Artichokes, Capers, Onion **V**

Arugula, Radicchio & Endive Salad, Shaved Parmesan **V**

Asian \$28.00 per guest

Chicken & Broccoli

Shrimp Sweet Chili Stir Fry

Salads:

Vegetable Fried Rice **V**

Sesame Rice Noodle Salad **V**

Bok Choy and Shiitake Mushrooms **V**

Taqueria \$33.00 per guest

Chipotle Chicken

Ancho Chili Beef

Cumin Braised Mushroom **V**

Accompaniments:

Corn Tortillas, Flour Tortillas **V**

Pico de Gallo, Salsa Verde, Guacamole **V**

Frijoles de la Ola **V**

Cilantro Lime Rice **V**

Tomato, Sour Cream, Shredded Cheddar & Jack Cheese **V**

Shredded Lettuce, Tomato, Green Onion **V**

Southern \$27.00 per guest

Cajun Spice & Buttermilk Fried Boneless Chicken,
Grain Mustard Remoulade

Green Chili Mac & Cheese, Toasted Breadcrumbs **V**

Salads:

Grape Tomato Salad, Cucumber, Avocado, Fresh Lime **V**

Sugar Snap Peas, Mushroom & Spring Onion **V**

Chili Roasted Cauliflower, Pecan Gremolata **V**

Southwest Cole Slaw, Cabbage, Red Pepper, Creole Dressing **V**

**Please refer to the quarterly seasonal specials for
additional menu options.**

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Pizza minimum 12 guests

14" Pizza

Cheese V	\$15.00	Buffalo Chicken	\$16.75
Pepperoni	\$16.50	Bacon	\$16.75
Sausage	\$16.75	Mushroom V	\$15.50
Broccoli V	\$15.50	Margarita (Tomato Basil, Fresh Mozzarella) V	\$15.75
Peppers V	\$15.50	Additional Toppings: \$0.50-\$1.00	
Onions V	\$15.50		

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**AFTERNOON
SNACKS**

Snack Breaks minimum 8 guests

Beverage & Snack Afternoon Break V \$7.95 *per guest*
Dessert Tray

Fresh Fruit & Berries **NYP***BeHealthy*

Coffee & Tea Service

Soft Drinks

Sweet & Salty V \$4.95 *per guest*
Granola & Fruit & Nut Bars, Miniature Candies, Mixed Nuts

Vegetable Crudités V **NYP***BeHealthy* \$3.95 *per guest*
Seasonal Crudités Batons & Cherry Tomato Skewers,
Basil Dressing, Ranch Dip

Nut & Fruit Bazaar V **NYP***BeHealthy* \$6.95 *per guest*
Mixed Nuts, Dried Fruit Selection

Hummus & Baba Ghanouj V **NYP***BeHealthy* \$5.75 *per guest*
with Whole Grain Pita Chips & Olives

Cheese Board V \$8.95 *per guest*
with Crackers, Flatbreads & Grapes

Guacamole & Salsa, Tortilla Chips V **NYP***BeHealthy* \$5.75 *per guest*

Asian \$12.95 *per guest*

Vegetable Spring Rolls, Sweet Chili Sauce V

Thai Noodle Vegetable Salad in Takeout Box V

Steamed Pork Buns

Ice Cream Social V 24-hour notice required \$6.50 *per guest*

Vanilla, Chocolate, Strawberry Ice Cream

(Sorbets are available as a substitution for dairy free option)

Toppings: Sprinkles, Whipped Cream, Chocolate Sauce,
Caramel Sauce, Cherries

Additional Toppings \$.50 *each*

Oreos, Peanuts, Coconut, Chocolate Chips, Granola, Candy

Additional Flavor Add on: *per person*

Root Beer \$2.50, Cookies \$1.00, Mini Brownies \$1.00,
Bananas \$.95

A la Carte V minimum 8 guests

Dessert Tray \$3.25 *per guest*

Coffee & Tea Service \$2.50 *per guest*

Soda Cans \$2.50 *per guest*

Bottled Iced Tea \$2.50 *per guest*

Infused Water \$2.00 *per guest*

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A top-down view of several white takeout containers filled with a healthy meal. Each container contains a portion of salmon, rice, and a variety of fresh vegetables including broccoli, carrots, bell peppers, and green onions. The containers are arranged in a grid pattern, and the word "RECEPTIONS" is overlaid in large, white, bold, sans-serif capital letters across the center of the image.

RECEPTIONS

Stationary Buffets minimum 12 guests

Tapas

\$25.00 *per guest*

Chicken Pinchos with Rosemary
Garlic Shrimp Tapas on Toasted Bread, Green Sauce
Piquillo Pepper Torta Espanola **V**
Grilled Octopus, Potato & Chickpeas
Spanish Cheeses & Chorizo Selection
Pa Amb Tomaquet – *Grilled Tomato Bread*
Meatballs in Spicy Tomato Sauce
Roasted Almonds **V**

Dim Sum Table

\$22.00 *per guest*

Vegetable Spring Rolls **V**
Crispy Chicken Wings in Black Bean Sauce
General Tso Chicken in Steamed Bun, Scallion
Vegetable & Tofu Lo Mein in Asian Takeout Boxes **V**
Asian Vegetable Crudités, Dipping Sauces **V**

Crostini Table **V** **NYP** **BeHealthy**

\$12.00 *per guest*

Grilled Focaccia, Toasted Baguette, Toasted Pita
Flatbread – *Asparagus, Kale, Ricotta*
Carrot Hummus, Baba Ganoush, Olive Tapenade, Tomato Basil Relish
Spiced Nuts

Italian Antipasti Table

\$22.00 *per guest*

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

Artisan Charcuterie

\$22.00 *per guest*

Imported & Domestic Artisan Cheeses **V**
Sliced Baguettes, Flatbreads, Parmesan Toast **V**
Prosciutto, Chorizo, Soppressata, Pepperoni, Genoa Salami
Kalamata Olives **V**
Marinated Mushrooms **V**
Roasted Peppers **V**

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Passed Hors D'Oeuvres minimum 12 guests

Selection of 6 passed for 1 hour \$22.00 *per guest*
Each additional hour of service \$10.00 *per guest*

Seafood & Fish:

California Sushi Rolls, Soy Dipping Sauce
Jumbo Lump Crab Cakes, Lemon Chili Remoulade
Shrimp Cocktail, Lime Cocktail Sauce **NYP***BeHealthy*
Lobster & Roasted Corn Cake, Romesco Sauce
Mini New England Lobster Roll \$4.00 *supplement*
Seared Tuna on Rice Cracker, Cucumber & Radish Salad **NYP***BeHealthy*
Red Bliss Potato, Crème Fraiche, Caviar
Crispy Panko Shrimp, Ginger Aioli
Smoked Salmon, Black Bread, Fennel Salad **NYP***BeHealthy*

Vegetarian V:

Potato Samosa, Mango Chutney
Vegetable Spring Rolls, Mustard Chili Sauce
Black Bean Cake with Guacamole **NYP***BeHealthy*
Heirloom Tomato Bruschetta, Basil **NYP***BeHealthy*
Eggplant Caponata, Goat Cheese, Crisp
Wild Mushroom Tart
Shaved Marinated Zucchini, Fresh Ricotta Filling

Meat & Poultry:

Beef Carpaccio on Crostini, Caramelized Onions, Red Pepper Jam
Miniature Barbequed Pulled Beef on Potato Roll with
Sweet Onion Relish
Pepper Crusted Beef Tenderloin, Brioche Crostini,
Tomato Horseradish Marmalade
Angus Beef Meatball Slider, Spicy Tomato Sauce
Sesame Crusted Chicken, Plum Sauce
Hoisin Glazed Duck & Scallion Pancake
Buffalo Chicken Wonton, Stilton Cheese
Almond Chicken Salad, Ruby Grapefruit, Endive
Chipotle Chicken Empanada, Avocado Relish

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Specialty & Celebration Cakes, Cupcakes & Holiday Brownie

All orders must be placed at least 24 hours in advance.

Size	Serves	Fudge Buttercream	Whipped Cream, Red Velvet, Blue Velvet	Carrot, Napoleon, Mousse Supreme
7" round	6-10	\$23.50	\$26.00	\$27.00
8" round	10-15	\$34.00	\$40.00	n/a
10" round	14-18	\$41.50	\$45.00	\$47.00
12" round	25-35	\$65.00	\$71.00	n/a
1/4 Sheet	15-25	\$49.00	\$55.00	\$78.00
1/2 Sheet	35-50	\$84.50	\$94.00	\$143.00
Full Sheet	75-100	\$117.00	\$130.00	\$188.00

- Most fillings, buttercream flowers, confetti/sprinkles & inscriptions are included in the above prices.
- Choice of white, chocolate, red velvet, or carrot cakes.
- Additional charge of \$5.00 for different cake flavors layered on top of one another (not available side by side).

Choice of Fillings Available: Chocolate mousse, cream cheese, blackout pudding, raspberry, cherry, peach, blueberry, strawberry, pineapple, custard, lemon, fudge, apricot, peanut butter buttercream, strawberry buttercream, Oreo buttercream, mocha buttercream, chocolate buttercream, whipped cream and cannoli. *(Cannoli filling is an additional \$5.00)*

Choice of Frostings Available: Buttercream, fudge, sweet cream cheese, whipped cream, mocha buttercream, chocolate buttercream, ganache. *(Ganache frosting is an additional \$10.00)* Choose inscription, color scheme, color of writing and color of buttercream flowers. Sugar flowers are additional cost depending on the size of the cake *(ranging from \$5.00-\$30.00)*.

Specialty Decorated Cakes: All customers who wish to have a special design or drawing on their cake must supply a picture for the decorator to work from. Drawings and Special Decorations are an additional \$25.00 & up depending on the difficulty. Drawings can only be drawn on 1/4 sheet cake or larger; on buttercream and fudge. Please note, we require 24 hours' notice for custom writing on our cakes.

Custom catering event menus are available.
Please consult with the catering manager.
AMartinez@RestaurantAssociates.com

Kosher Foods All Kosher Orders Must Be Placed At Least 24 Hours in Advance

Breakfast V

Bagel, Muffin/Danish, Fruit Juice, Yogurt/Milk, Condiments

Continental Cold Breakfast \$16.10 *per guest*

Continental Cold Breakfast with Lox \$22.95 *per guest*

Appetizers

Fresh Fruit Cup V \$7.45 *per guest*

Tri Color Pasta Primavera V \$12.00 *per guest*

Hearts Of Palm Vinaigrette V \$12.00 *per guest*

Sliced Nova Scotia Poached Salmon and Garnish \$17.39 *per guest*

Salad V

Endive, Radicchio, Arugula with Vinaigrette \$11.18 *per guest*

Mixed Greens With Tomato, Cucumber & Russian Dressing

Lunch Boxes

Served With Salad, Fruit, Cookie/Cake

Executive Box Lunch, Grilled Vegetable V \$29.82 *per guest*

Executive Box Lunch, Grilled Chicken \$29.82 *per guest*

Executive Box Lunch, Roast Turkey \$29.82 *per guest*

Executive Box Lunch, Roast Beef \$29.82 *per guest*

Executive Box Lunch, Thai Pepper Beef Wrap \$29.82 *per guest*

Executive Box Lunch, Tuna Salad \$29.82 *per guest*

Executive Box Lunch, Egg Salad V \$29.82 *per guest*

Executive Box Lunch, Pastrami \$29.82 *per guest*

Executive Lunch Plates

Served with Side Fresh Vegetables and Bread Plate

Deluxe Grilled Vegetable Sandwich Plate V \$22.54 *per guest*

Deluxe Kaiser Roll Turkey Sandwich Plate \$22.54 *per guest*

Deluxe Kaiser Roll Grilled Chicken Breast Sandwich Plate \$22.54 *per guest*

Deluxe Kaiser Roll Pastrami Sandwich Plate \$22.54 *per guest*

Baked Salmon Salad Plate \$22.54 *per guest*

Individual Poached Salmon Platter \$22.54 *per guest*

Cold Grilled Chicken Cutlet Plate \$22.54 *per guest*

Assorted Fancy Cold Cut Plate \$22.54 *per guest*

Breaded Chicken Cutlet with Lettuce, Tomato, Potato Salad & Pickles \$22.54 *per guest*

Tuna Salad Platter With Garnish \$22.54 *per guest*

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