

Nomura Conference Dining & Catering Menu

Presented By Restaurant Associates

Beverages

Assorted Smoothies	4.95 per guest
Coffee, Decaf & Tea Service	2.75 per guest
Fresh Squeezed OJ, Cranberry or Apple Juice	2.75 per guest
Bottled Water	2.50 each
Assorted Canned Sodas	2.75 each
Assorted Snapple	2.75 each
Assorted Vitamin Water	2.75 each



Breakfast A La Carte

Sliced Fresh Fruit / Fruit Bowl	6.55 per guest
Individual Yogurt	3.25 each
Mixed Berry Yogurt Parfait	4.70 per guest
Chia Pudding	5.25 per guest
Steel Cut Oats	5.25 per guest
Granola & Fruit and Nut Bars	3.85 per guest
Mini Donuts	4.15 per guest
Mini Danish & Muffins	4.15 per guest
Assorted Mini Bagels & Spreads	3.85 per guest



Breakfast Bundles

Minimum 5 guest

Bagel and Smoked Salmon 16.55 per guest

New York Bagels with Smoked Salmon, Chopped Egg, Red Onion, Sliced Tomato, Capers, and Cream Cheese

Continental Breakfast 8.75 per guest

Assorted Mini Bagels, Pastries, Muffins, Coffee & Tea Service, and Small Bottled Water

Conference Breakfast 12.05 per guest

Assorted Mini Bagels, Pastries, Muffins, Sliced Fresh Fruit, Fresh Squeezed Orange Juice, Coffee & Tea Service, and Small Bottled Water

Light 'n' Fresh Breakfast 13.50 per guest

Avocado Toast w. Hard Boiled Eggs & Salad Greens, Mixed Berry Yogurt Parfait, Sliced Fruit, Orange Juice, Coffee & Tea Service, Small Bottled Water

Morning Break 8.95 per guest

Coffee & Tea Service, Small Bottled Water, Granola Bars, Fruit & Nut Bar, Seasonal Whole Fruit



Hot Breakfast Buffets

Minimum 10 Guests

All Buffets to include Fresh Sliced Fruit, Orange Juice, Coffee, Tea, and Small Bottled Water

Breakfast Sandwich Buffet

15.35 per guest

Ham, Egg & Cheese Croissant, Bacon, Egg & Cheese English Muffin, Egg, Pepper, Onion & Jack Cheese Wrap

Healthy Choice Breakfast Buffet

17.50 per guest

Egg White Frittata w. Spinach and Blistered Heirloom Tomatoes, Turkey Sausage, Artisan Whole Grain Bread and Spreads, Wheatberry Breakfast Salad w. Chopped Kale, Berries, & Sunflower Seeds

Classic Breakfast Buffet

16.45 per guest

Scrambled Eggs, Bacon, Sausage Patties, Home Fries, French Toast, Maple Syrup, Bagel and Pastry Tray



Sandwich Luncheons

Minimum of 5 guest

All Luncheons to include Cookies & Brownies, Assorted Soda, and Bottled Water

Working Lunch

15.70 per guest

Platter of Assorted Sandwiches, Potato Chips, Pretzels

Bistro Deli Lunch

16.50 per guest

Individual Deli Bags, containing Gourmet Sandwich, Chef Selection of two Specialty Side Salads, Gourmet Potato Chips

Gourmet Sandwich Lunch

19.80 per guest

Assorted Gourmet Sandwiches & Wraps, Chef Selection of two Specialty Side Salads, Sliced Fruit

6 Foot Hero Lunch

\$175.00 per sub

Serves 10-12 guests per sub/48hr notice required

Choice of American or Italian Sub, Chef Selection of two Specialty Side Salads, Sliced Fruit



Hot Lunch Buffets

Minimum of 10 guest

All Luncheons to include Sliced Fruit, Cookies & Brownies, Assorted Soda, and Bottled Water

All American

30.80 per guest

Lemon Grilled Chicken Breast, Herb Roasted Salmon, Chef's Selection of Three Seasonal Market Salads

Classic Southern

36.30 per guest

BBQ Pulled Pork, Cajun Spiced Baked Chicken, Green Chili Mac & Cheese w. Toasted Breadcrumbs, Sugar Snap Peas, Mushroom & Spring Onions, Creamy Red & Green Cabbage Slaw

min 48 hr notice

Korean

29.70 per guest

Bulgogi Grilled Hanger Steak, Korean Fried Chicken, Kimchi Scallion Pancakes, Jap Chae (Clear Noodles, Mushroom, Carrots, Kale, Sesame Dressing), Marinated Cucumber Salad, Green Beans & Aged Tofu, Soy Dressing



Hot Lunch Buffets

Minimum of 10 guest

All Luncheons to include Sliced Fruit, Cookies & Brownies, Assorted Soda, and Bottled Water

Mediterranean

30.80 per guest

Lemon Herb Roasted Chicken with Green Beans & Romesco Sauce, Seared Salmon with Artichokes, Tomato, Olives, Herb Vinaigrette, Grilled Asparagus, Pickled Onions, Orange Sherry Dressing, Pearl Couscous with Kale, Chickpeas, Red Bell Pepper, Preserved Lemons, Watercress & Arugula Salad with Cucumbers, Tomato, Mint, and Balsamic

Surf & Turf

48.00 per guest

Grilled NY Strip Steak w. Chimichurri, Garlic Shrimp. Roasted Fingerling Potatoes, Baby Kale Salad w. White Beans, Sunflower Seeds, Honey Balsamic Vinaigrette, Pear & Goat Cheese Salad w. Pecans and Arugula

When in Tuscany

39.00 per guest

Creamy Tuscan Chicken, Bistecca alla Fiorentina (Steak Florentine), Gnocchi di Ricotta, Tuscan Salad (romaine, green beans, cannellini beans, black olives, red onion, parmesan), Panzanella Salad



Hot Lunch Buffets

Minimum of 10 guest

All Luncheons to include Sliced Fruit, Cookies & Brownies, Assorted Soda, and Bottled Water

Tex Mex

20.60 per guest

Beef Enchiladas, Chicken Flautas, Elote Corn, Mexican Rice and Beans, Guacamole, Pico de Gallo, Lime Crema , Tortilla Chips

Wing Bar

16.25 per guest

Select 3 flavors: Plain, Buffalo, BBQ, Garlic Parmesan, Teriyaki, Sweet Chili

Onion Rings, French Fries, Carrots, Celery, Blue Cheese, Ranch



Sushi & Bento Boxes

Omakase Sushi **28.55 per guest**
Chef Selection of Maki, Sashimi, and Nigiri
10 pieces per guest

Bento Boxes
*Includes Entree, Sushi Rice, California Roll, Green Salad w. Carrot
Ginger Dressing*

Vegetable Lo Mein Bento Box	25.25 per guest
Teriyaki Chicken Bento Box	27.95 per guest
Teriyaki Salmon Bento Box	29.95 per guest

SIDES	
Edamame	4.35 per guest
Miso Soup	3.85 per guest
Seaweed Salad	3.25 per guest
White Rice	3.25 per guest
Brown Rice	4.35 per guest



Snacks

PM Snack Break

8.75 per guest

Assortment of Potato Chips, White Cheddar Popcorn, Tiny Thin Pretzels, Trail Mix, Soda and Bottled Water

Sweet & Salty

6.55 per guest

Granola Bars, Fruit & Nut Bars, Kind Bars, Miniature Candies, Mixed Nuts

Mediterranean Mezze

12.95 per guest

Grilled Halloumi, Mixed Olives, Hummus, Babaganoush, Tzatziki, Toasted Pita Chips

Truffle Potato Chips & Dips

6.95 per guest

Onion Dip and Chipotle Aioli



Snacks cont.

Soft Pretzels

Served with Spicy Mustard

4.50 per guest

Artisan Cheese with Flatbreads

Fresh Fruit, Dried Fruit, Nuts

9.95 per guest

Charcuterie & Grazing Board

*Artisan Cheese, Cured Meats, Fresh Fruit, Dried Fruit, Nuts,
Crackers, Spreads*

16.95 per guest

Tortilla Chips, Salsa & Guacamole

Vegetable Crudités with Dip

Cookies & Chocolate Brownies

Skewered Fruit

7.65 per guest

4.70 per guest

4.35 per guest

4.35 per guest



Dessert

Assorted Pound Cake	4.35 per guest
Assorted Cupcakes	4.35 per guest
Assorted Dessert Bars	3.60 per guest
Chocolate Dipped Strawberries	33.00 per dozen

Mini Dessert Buffet	14.25 per guest
Assorted Cookies, Brownies, Dessert Bars, Rainbow Cookies, Mini Fruit Tarts	



Specialty Cakes

Round

8 inch Round serves 10-12 people	33.00
10 inch Round serves 13-18 people	49.50
12 inch Round serves 19-25 people	71.50

Sheet Cakes

Half Sheet Cake serves 19-25 people	99.00
Half Sheet Cake (2 Layers) serves 36-50 people	137.50
Full Sheet Cake serves 51-70 people	192.50
Full Sheet Cake (2 Layers) serves 71-100 people	275.00



Cocktail Receptions

Pricing based on a two hour reception minimum

Stationary Hors d'Oeuvres

Three Items with beer, wine and soda	30.80
with premium full bar	59.40 per guest
with standard full bar	37.50 per guest
with Soda and water only	17.60 per guest
additional hour	16.50 per guest

Five Items with beer, wine and soda	35.20
with premium full bar	63.80 per guest
with standard full bar	41.80 per guest
with soda and water	20.90 per guest
additional hour	16.50 per guest



Cocktail Receptions

Pricing based on a two hour reception minimum

Passed Hors d' Oeuvres

Five Items with beer, wine and soda	35.20
with premium full bar	63.80 per guest
with standard full bar	41.80 per guest
with soda and water	20.90 per guest
additional hour	16.50 per guest

Bar Packages & Add Ons

Pricing based on two hour reception.

Wine and Beer	19.80 per guest
<i>Additional hour</i>	<i>9.80 per guest</i>
Full Standard Bar	26.40 per guest
<i>Additional hour</i>	<i>13.20 per guest</i>
Full Premium Bar	37.50 per guest
<i>Additional hour</i>	<i>16.50 per guest</i>
Mocktail add on	4.00 per guest
Specialty Cocktail add on	10.00 per guest

