

C A T E R I N G B Y
Restaurant Associates

**Office Catering
and Conference Dining
Delivery Menu**

NOMURA

Breakfast

Breakfast Pastry Tray

7.65 per guest

A selection of fresh baked Mini Muffins, Bagels, Danish and Scones

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

Healthy Breakfast

12.05 per guest

Seasonal Fruit and Berries, Low Fat Yogurt, Granola, Whole Fresh Fruit, Multigrain Bagels, Fresh Squeezed Orange Juice, Coffee & Tea Service, and Small Bottled Water



Hot Breakfast Buffet

Classic Breakfast Buffet 16.45 per guest

Scrambled Eggs, Bacon, Sausage Patties, Home Fries, French Toast, Maple Syrup Sliced Fresh Fruit, Bagel and Pastry Tray, Fresh Squeezed OJ, Coffee & Tea Service, 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, Fresh Fruit Platter, Fresh Squeezed OJ, Coffee & Tea Service, and Small Bottled Water



Breakfast a la Carte

Whole Fresh Fruit	1.65 each
Fresh Sliced Fruit	6.55 per guest
Yogurt Cups	3.25 each
Yogurt Parfaits	4.70 per guest
Assorted Cereals, Milk	3.85 per guest
Granola & Kind Bars	3.85 per guest
Mini Donuts	2.50 per guest
Mini Danish & Muffins	4.15 per guest
Assorted Mini Bagels, Cream Cheese & Jelly	3.85 per guest

Add \$.50 per guest for large bagels, danish, and muffins.

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



SANDWICHES

Minimum of 5 guests

Working Lunch

15.70 per guest

Platter of Mini Sandwiches & Wraps, Potato Chips, Pretzels, Cookies & Brownies, Assorted Soda, and Bottled Water

BYO Deli Board

17.60 per guest

Assorted Deli Tray of Roast Beef, Ham, Turkey, Genoa Salami, Domestic Cheeses, Two Specialty Side Salads, Assorted Breads, Assorted Soda and Bottled Water

Bistro Deli Lunch

16.50 per guest

Individual Deli Bags, containing Gourmet Sandwich, Chef Selection of two Specialty Side Salads, Gourmet Potato Chips, Cookies & Brownies, Assorted Soda, and Bottled Water

Gourmet Sandwich Lunch

19.80 per guest

Assorted Gourmet Mini Sandwiches & Wraps, Chef Selection of two Specialty Side Salads, Fresh Sliced Fruit, Assorted Cookies, Brownies, Assorted Soda, and Bottled Water



ENTRÉE SALADS

Minimum of 5 guests

Greek Salad **5.45 per guest**

Romaine, Feta Cheese, Kalamata Olives, Stuffed Grape Leaves,
Red Onion, Cucumber, Tomato

Cobb Salad **8.75 per guest**

Smoked Turkey, Avocado, Cucumbers, Mushrooms, Bacon,
Crumbled Bleu Cheese

Classic Chicken Caesar **8.75 per guest**

Grilled Chicken, Romaine Lettuce, Shaved Parmesan,
Croutons

5 Grain Salad **4.70 per guest**

Chick Peas, Red Lentils, Wheat berries, Quinoa, Bulgur Wheat,
Cucumber, Herbs, Lemon Vinaigrette

Fried Chicken Salad **9.85 per guest**

Fried Chicken Strips, Mesclun Greens Hard Boiled Eggs,
Tomato, Cucumber, Buttermilk Dressing

Coconut Shrimp **15.35 per guest**

Napa Slaw, Spinach, Oranges, Jicama, Toasted Cashews,
Sweet Chili Dressing



SIDE SALADS

Add a Side Salad to any Luncheon for 3.55 per guest



Vegetable Salads

- Classic Cole Slaw
- Grilled Seasonal Vegetable Platter
- Yukon Gold Potato Salad
- Grilled Asparagus, Peppercorn, Parmesan Dressing
- Tomato and Mozzarella with Basil, Extra Virgin Olive Oil
- Roasted Fingerling Potatoes, Arugula, Truffle Oil
- Red Bliss Potatoes, Roasted Shallots, Fresh Rosemary, Cracked Pepper, Sea Salt, Extra Virgin Olive Oil

Green Salads

- Mixed Greens with Cucumber, Shave Carrots, Tomato and Balsamic Vinaigrette
 - Arugula, Tomato, Parmesan, Pine Nuts and Lemon-Pepper Dressing
 - Spinach, Boiled Egg, Crimini Mushroom, Parmesan Cheese and Balsamic Vinaigrette
 - Chopped Iceberg, Blue Cheese, Cheddar Cheese, Tomato, Onion, Bacon
 - Romaine Lettuce, Kalamata Olives, Cherry Tomato, Red Onion, Cucumber, Feta Cheese
 - Classic Caesar, Parmesan Cheese, and Herb Crouton
- (additional \$3.00 for Chicken or additional \$5.00 Grilled Shrimp)*

Pastas and Grain Salads

- Gemelli Pasta, Roasted Red Peppers, Caramelized Onions, Zucchini, Parmesan Cheese, Basil Dressing
- Penne Pasta, Tomato, Artichoke, Arugula, Parmesan Cheese, Olive Oil, Black Pepper
- Orzo Pasta, Roasted Vegetables, Feta Cheese, Oregano, Red Wine Vinaigrette
- Lo Mein Noodle, Red Pepper, Carrot, Toasted Sesame Seeds, Sweet Peas, Sweet Chili-Sesame Vinaigrette
- Moroccan Couscous with Sun Dried Fruits, Almond and Mint Tabbouleh Salad
- Wheat Berries, Shaved Granny Smith Apples, Toasted Walnuts, Mint, Tarragon Dressing
- Black Bean and Roasted Corn Salad, Cilantro, Chipotle Vinaigrette



SUSHI

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



BENTO BOXES

Includes Entrée, Sushi Rice, California Roll, Green Salad
with Carrot-Ginger Dressing

Vegetable Lo Mein Bento Box	25.25 each
Teriyaki Salmon Bento Box	29.95 each
Teriyaki Chicken Bento Box	27.45 each



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

BEVERAGE

Hot Green Tea	2.75 per guest
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Lunch Buffets

Minimum of 10 guests - All buffets include Assorted Soda, Bottled Water, Assorted Rolls, Sliced Fruit, Cookies & Brownies

All American (Served Hot or Room Temperature) 30.80 per guest

Lemon Grilled Chicken Breast, Tamarind Glazed Salmon, Chef's Selection of Three Seasonal Market Salads

Pasta Al Forno (Served Hot) 52.90 per guest

Veal Cannelloni, Spinach Lasagna, Penne Shrimp Diavolo, Caesar Salad, Garlic Bread & Italian Pastries

Classic Southern (Served Hot) 36.30 per guest

Buttermilk Fried Chicken, BBQ Beef Brisket, Mashed Potatoes, Mac & Cheese, Creamed Spinach, Creamy Cole Slaw & Buttermilk Biscuits or Corned Bread

Mexican Taqueria 17.60 per guest

Ground Beef Tacos, Chicken Fajitas, Mexican Rice, Refried Beans, Tortilla Chips, Guacamole, Salsa, Shredded Cheese, Tomatoes, Lettuce, and Churros

Happy Hour 16.25 per guest

Buffalo Wings, Mozzarella Sticks, Chicken Tenders, Seasoned Potato Wedges, and variety of sauces

Carolina Pulled Pork 26.40 per guest

Pulled BBQ Pork, Soft Buns, Kentucky BBQ Sauce, Corn Pudding, Cole Slaw, Mac & Cheese & Kettle Chips

Mediterranean (Room Temperature or Hot) 30.80 per guest

Citrus Chicken, Artichokes, Olives, Tomatoes, Lemon Herbed Salmon, Israel Cous Cous & Roasted Vegetables, Roasted Eggplant, Chopped Salad, Cranberries, Walnuts and Feta Cheese

Far East (Served Hot) 29.70 per guest

General Tso's Chicken, Szechuan Pepper Steak, Vegetable Fried Rice, Crispy Spring Rolls, Stir Fry Vegetables, and Fortune Cookies

California (Served Room Temperature) 39.60 per guest

Seared Tuna, Napa Slaw with Cilantro Coulis, Lemon Tarragon Chicken with Citrus Aioli, Roasted Fingerling Potato Salad with Grain Mustard Dressing, Grilled Seasonal Vegetables with Balsamic Glaze, Mesclun Salad with Balsamic Vinaigrette

Steak Lunch (Served Room Temperature) 33.00 per guest

Grilled Marinated Flank Steak, Caramelized Onions, Bleu Cheese, Grilled Asparagus with Shaved Parmesan & Roasted Tomatoes

Snacks

PM Snack Break	8.75 per guest
Assortment of Dirty Potato Chips, White Cheddar Popcorn, Tiny Thin Pretzels, Trail Mix, Soda and Bottled Water	
Snack Basket	6.55 per guest
Assortment Chocolate Bars, Kind Bars, & Granola Bars	
Fresh Fruit & Yogurt Parfait	4.70 per guest
Vegetable Crudités with Dip	4.70 per guest
Artisan Cheese with Flatbreads	8.75 per guest
Pita Chips & Hummus	3.85 per guest
Assorted Cookies & Chocolate Brownies	4.35 per guest
Skewered Fruit	4.35 per guest
Power Break	3.55 per guest
Soft Pretzels	3.05 per guest
Served with Spicy Mustard	
Tortilla Chips, Salsa & Guacamole	7.65 per guest

A La Carte Beverages

Coffee, Decaf & Tea Service	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

DESSERTS

Minimum of 5 guests

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

48 Hour Notice Required

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

*Please contact the Catering Department to inquire
about our Custom Specialty Cakes*



Cocktail Receptions

Pricing based on a two hour reception.

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

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	41.80per guest
with soda and water only	20.90 per guest
additional hour	16.50 per guest

Please note: All orders must be placed two business days in advance. Additional staffing charges and rental charges may incur based on the type of event. Please contact the Catering Department for seasonal hors d'oeuvres and reception station options.



Drinks

Pricing based on two hour reception.

Wine and Beer	19.80 per guest
Additional hour	9.80 per guest
Full Standard Bar	26.40 per guest
Additional hour	13.20 per guest
Full Premium Bar	37.50 per guest
Additional hour	16.50 per guest