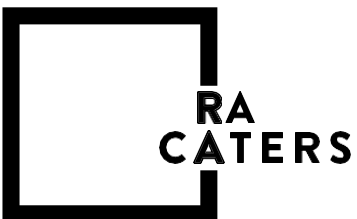




SONY CATERING BROCHURE





WELCOME TO 25 MADISON AVE

As your catering partner, Restaurant Associates take joy in the pleasure that food can bring to working relationships. We believe in a collaborative approach and that we are better together.

This catering brochure represents our commitment to delivering Sony the very best and most innovative of what we offer, authentically, seasonally, innovation and taste - utilizing the freshest ingredients sourced from local vendors; including minority owned businesses.

Our Executive Chef, Brian Kaufmann and our culinary team have designed a menu that offers fresh and delicious menus that follow ethical sourcing. As such, menus are subject to change.

To further enhance the culinary experience, our Hospitality team are also able to provide customized menus for meetings and events when required.

Please place your orders through our website: [Catering Drop Off](#)
Please note that **3 business days** notice are required on all orders.

If you have any questions, please feel free to reach out to our Senior Catering Manager, Saige Brogdon-Cruz, at sbrogdon-cruz@restaurantassociates.com.

BREAKFAST

15 guest minimum. All services are buffet, unless specified.

BREAKFAST PACKAGES

All listed breakfast packages come with coffee and tea service.


Continental Breakfast

\$9 per guest

Assorted Bagels, Croissants, Muffins, and Danish
Preserves, Cream Cheese and Butter




Conference Breakfast

\$14.25 per guest

Assorted Bagels, Croissants, Muffins, and Danish
Preserves, Cream Cheese and Butter
Fresh Fruit and Berry Tray 
Individual Greek Yogurt
Granola

Hot Breakfast


\$18.75 per guest

Seasonal Frittata
Breakfast Potato 
Applewood Smoked Bacon
Vegetarian Sausage 
Assorted Bagels, Croissants, Muffins, and Danish
Preserves, Cream Cheese and Butter
Fresh Fruit and Berry Tray 

Breakfast Sandwiches

\$9.75 per guest

choice of two

Classic Bacon, Egg, and Cheese on a Kaiser Roll
Black Forest Ham, Swiss Cheese, and Egg on a Croissant
Sausage, Egg, and Cheddar on an English Muffin
Vegetarian Sausage, Tofu, and Spinach in a Wrap 

A LA CARTE ADDITIONS

Seasonal Fresh Whole Fruit 	\$1.65 per guest
Sliced Fruit Platter 	\$4.25 per guest
Hard Boiled Eggs	\$1.45 each
Individual Yogurt Cups 	\$2.75 each
Yogurt Parfaits 	\$4.75 each
Fruit Cups 	\$4.75 each
Chia Seed Pudding 	\$4.75 each
Overnight Oats 	\$4.75 each
Hot Oatmeal 	\$4.25 each
French Toast Platter with NY State Maple Syrup 	\$4.95 per guest
Catskills Smoked Salmon Platter	\$10.25 per guest
Cottage Cheese and Fig Platter 	\$6.50 per guest
Melon and Prosciutto Platter	\$5.95 per guest
New York Style Crumb Cake Platter	\$2.95 per guest
Seasonal Loaf Cake	\$3.25 per guest





LUNCH

15 guests minimum.

SANDWICHES

Sandwich Tray

\$12 per guest

Selection of 3 Sandwiches with a Basket of Chips

Executive Lunch

\$22 per guest

Selection of 3 Sandwiches, Seasonal Mixed Green Salad, Grain Salad, Fruit Platter, Chips Basket, Cookie and Brownie Platter, Water, and Soft Drinks

SANDWICH CHOICES

House Roasted Turkey, Smashed Avocado, Red Leaf Lettuce, Tomato, Lime Mojo Mayonnaise

Black Forest Ham, Imported Swiss, Dijon Mustard, Red Leaf Lettuce, Tomato

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

Traditional Tuna Salad, Red Leaf Lettuce, Tomato, Red Onion

Mesquite Smoked Turkey, NY State Cheddar, Red Leaf Lettuce, Red Onion, Tomato

Roast Beef, NY State Cheddar, Caramelized Onion, Horseradish Mayonnaise

Harissa Roasted Cauliflower, Hummus, Feta, Arugula **V**

French Brie, Roasted Fig Spread, Shaved Fennel, Arugula **V**

Chicken Salad, Red Onion, Mesclun Greens, Tomato

SUSHI PLATTERS

1 roll & 6 pieces of sushi, Seasonal Fruit Tray, Water, and Soft Drinks \$38 per guest

2 rolls, Seasonal Fruit Tray, Water, and Soft Drinks \$30 per guest

Vegan rolls, Seasonal Fruit Tray, Water, and Soft Drinks  \$24 per guest

LUNCH

15 guests minimum.

HOT BUFFET

All hot buffets come with Rolls, Dessert Platter, Seasonal Fruit Tray, Water, and Soft Drinks


Italian


\$32 per guest + labor

Chicken Milanese

Vegan Meatballs 

Baked Ziti **V**

Roasted Artichokes and Lemon 


Seasonal Italian Chicory and Arugula Salad 

Classic

\$36 per guest + labor

Herb Roasted Chicken Breast

Peppercorn Roast Beef

Roasted Broccolini and Baby Carrot 

Herbed Peewee Potatoes 

Seasonal Mixed Green Garden Salad 

CUSTOM BUFFET

\$40 per guest + labor

Includes **two proteins, two vegetables, a starch, a green salad**, rolls, a dessert platter, a seasonal fruit tray, water, and soft drinks

Choice of two proteins

Herb Roasted French Cut Chicken Breast

Chicken Milanese

Peppercorn Roasted Beef Eye Round +\$4

Grilled Flank Steak

Fennel Crusted Pork Loin


Miso Roasted Salmon +\$4

Garlic and Herb Seared Shrimp +\$4

Paprika Grilled Tofu 

Choice of one starch

Herb Roasted Fingerling Potatoes 

Aleppo Roasted Sweet Potato 

Herb Basmati Rice 

Saffron Moroccan Couscous 


Pesto Pasta Salad **V**

Rosemary and Black Pepper Farro 

Quinoa Pilaf 

Pasta with Roasted Garlic and Olive Oil 

Choice of two vegetables

Haricots Verts, Sauteed Shallots, Toasted Almonds 

Grilled Asparagus, Shaved Parmigiano **V**

Harissa Roasted Eggplant 

Honey Roasted Baby Carrot 

Charred Broccolini, Pickled Red Onion 

Thyme and Garlic Blistered Grape Tomato 

Za'atar Roasted Seasonal Squash 

Sauteed Lacinato Kale, Roasted Garlic, Calabrian Chili 

Choice of one salad

Seasonal Mixed Green Garden Salad with Balsamic Vinaigrette 

Arugula, Shaved Fennel, Almonds, Kalamata Olives, Red Wine Vinaigrette 

Classic Achovy Caesar Salad, Chopped Romaine, Croutons, Shaved Parmigiano, Creamy Garlic Caesar Dressing **V**

Baby Kale, Hard Boiled Egg, Mushrooms, Sliced Red Onion, Honey Mustard Dressing **V**




SNACK BREAKS

15 guests minimum.

Graze Basket Chips, Popcorn, Pretzels, Trail Mix	\$4.50 per guest
Crudite Platter V Seasonal Vegetable Batons Ranch Dip, Hummus	\$4.50 per guest
Hummus Platter V Seasonal Hummus Za'atar Pita Chips, Everything Sesame Grissini	\$5.75 per guest
Afternoon Break Dessert Platter, Seasonal Fruit Platter Coffee and Tea Service Bottled Water and Soft Drinks	\$8.75 per guest
Coffee & Tea Break New York Crumb Cake, Mini Donuts Coffee and Tea Service	\$6.95 per guest

A LA CARTE (per guest)

Cookie and Brownie Platter	\$3.95
Loaf Cake Platter	\$3.25
House Made Truffle Popcorn	\$3.95
Spiced Mixed Nuts	\$2.95
Spiced House Made Chips and Onion Dip	\$5.75
Seasonal Sliced Fruit Platter 	\$4.25
Granola, Fruit, and Nut Bars	\$4.25

BEVERAGES (per guest)

Assorted Sodas	\$2.50
Coffee and Tea Service	\$2.75
Orange Juice	\$2.50





CELEBRATION CAKES

3 days' notice required.

Standard designs including flowers, balloons, streamers and writing are included. Please feel free to reach out to us for custom designs.

Full Sheet (15" x 23") - serves 75-100	\$200
Half Sheet (11" x 15") - serves 35-50	\$130
Quarter Sheet (8" x 12") - serves 15-25	\$80
12" Round - serves 25-35	\$100
10" Round - serves 14-18	\$65
7" Round - serves 6-10	\$40

Cake Flavors

White, Chocolate, Blue Velvet, Red Velvet, Carrot Cake

Fillings

Chocolate Mousse, Blackout Pudding, Raspberry Preserves, Cherry Preserves, Peach Preserves, Blueberry Preserves, Strawberry Preserves, Pineapple Preserves, Custard, Lemon, Fudge, Apricot Preserves, Peanut Butter Buttercream, Oreo Buttercream, Strawberry Buttercream, Mocha Buttercream, Chocolate Buttercream, and Cannoli

Frostings

Buttercream, Peanut Butter Buttercream, Oreo Buttercream, Strawberry Buttercream, Mocha Buttercream, Chocolate Buttercream



RECEPTIONS

STATIONARY RECEPTIONS

25 guests minimum.

Mediterranean Platter V

\$14.95 per guest

Hummus, Baba Ganoush
Marinated Fresh Mozzarella
Roasted Peppers, Marinated Mushrooms, and Olive Platter
Focaccia, Baguette, Grissini, Pita

Charcuterie Board

\$18.95 per guest

Imported and Domestic Artisan Charcuterie
Cornichons, Marinated Olives
Whole Grain Mustards
Assorted Artisan Baguettes and Breads

Cheese Board V

\$16.50 per guest

Imported and Domestic Artisan Cheese
Fresh and Dried Fruits, Nuts, Honeycomb, Jam
Artisan Crackers and Breads

Soft Pretzel Platter

\$12.00 per guest

Assorted Bavarian Style Soft Pretzels
Dijon, Whole Grain, and Honey Mustard
German Landjaeger Sticks, Cornichons

Dim Sum Platter

\$24.00 per guest

Vegetable Spring Rolls, Shrimp Wontons, Pork Potstickers, Five Spice Duck Baos
Assorted Dipping Sauces

RECEPTIONS

PASSED HORS D'OEUVRES

All prices are subject to additional labor charges.

Selection of 5 for 1 Hour for \$22 per guest
Each Additional Hour for \$10 per guest

From the Land

Cocktail Beef Franks; Whole Grain Mustard

Fried Pork Dumplings; Sweet Chili Sauce

Duck Spring Rolls; Hoisin Sauce

Braised Beef Meatballs; Marinara Dipping Sauce

Chicken Skewers; Thai Peanut Sauce

Pulled Pork Tartlets; Carolina BBQ Sauce

Mini Pork Bao Buns; Hoisin Sauce

Beef Empanadas; Salsa Verde

Chicken Rillettes; Crostini and Pickled Seasonal Vegetables

From the Sea

Crab Cake; Cajun Remoulade

Coconut Shrimp; Spicy Pineapple Kewpie

Tuna Tartare; Sesame Cone and Wasabi Soy Sauce

Smoked Salmon Rosette; Cucumber Cup with Chive Cream Cheese

Pickled Shrimp; Spicy Cocktail Sauce

Lobster Salad; Brioche Cups \$+4

Fresh Local Oysters; Seasonal Mignonette +\$5

Caviar; Buckwheat Blini, Cream Fraiche +\$5

From the Farm

Deviled Eggs; Pickled Chili ✓

Roasted Figs; Goat Cheese ✓

Samosa; Tamarind Chutney ✓

Mini Spanakopita ✓

Mushroom Pate; Herbed Crostini ✓

Vegetable Spring Rolls, Mustard Sweet Chili Sauce ✓

Caprese Skewers; Aged Balsamic Vinegar ✓

Arancini; Spicy Pesto ✓

Tostada; Avocado, Black Bean, Pickled Onion 

Brie and Seasonal Fruit Preserve Grilled Cheese ✓



BAR PACKAGES

All prices are subject to additional labor charges.

LIMITED BAR

House Red Wine, House White Wine, Imported & Domestic Beers, Assorted Sodas & Juices, Sparkling & Still Water

One hour - \$27.85 per guest
Two hours per guest - \$35.10
Three hours per guest - \$42.50

FULL BAR

Assorted Liquors, House Red Wine, House White Wine, Imported & Domestic Beers, Assorted Sodas & Juices, Sparkling & Still Water

One hour - \$33.90 per guest
Two hours - \$43.60 per guest
Three hours - \$53.30 per guest

NON-ALCOHOLIC


Assorted Sodas & Juices, Sparkling Juices, Sparkling & Still Water

\$11.00 per guest



INFORMATION

BOOKING PROTOCOLS

 **Vegan options**

V Vegetarian options

Catering Requests

Please place any standard catering orders on our website at [Catering Drop Off](#)

All orders are subject to 8.875% NYS sales tax.

We kindly ask all orders be placed 3 business days in advance.

Labor and Additional Charges

Pricing will be determined by the Catering Department upon confirmation of the size and nature of your event.

Weekend events will incur additional charges based on the nature of the event. Staffing & Equipment rental will vary depending on size and format of the event. A Fireguard charge may apply to your event, depending on menu selection. Upgraded or special order rental equipment (linen and china) are available at an additional cost. Delivery charges may apply. Please inquire for pricing.

Special Requests and Customized Menus

Custom catering event menus are available. Special Event Request require a minimum of 72 hours notice, but it is highly recommended that you contact us at least 2 weeks in advance to guarantee the availability of menus and staff.

For special events, please contact our Catering Manager at sbrogdon-cruz@restaurantassociates.com or at 212.833.5165

Dietary Requirements and Allergies

Please let us know of any dietary restrictions, allergies, religious requirements or any other dietary preferences in advance. Kosher meals may be provided upon request with 3 business days notice.

Last Minute Orders

We cannot guarantee menu availability for same day orders. Once the order is placed, availability will be confirmed.

Cancellation Policies

Conference dining orders cancelled the same day or after 3:00 pm the day before will be fully charged.

Catering Feedback

We welcome any feedback regarding your recent catering experiences! Please click [here](#) to complete our survey.