

CATERING MENU



OUR SUSTAINABILITY & WELLNESS COMMITMENT

We are proud to provide our guests and clients with superior food and hospitality.

Our commitment to delicious – using fresh, seasonal and responsibly sourced products in scratch cooking, with wellness at the foundation – improves our communities and our planet.

We strive to source foods that are sustainably and locally raised such as:

- All-Natural Poultry
- Cage-Free Eggs
- RBGH Free Dairy Products
- Sustainable Seafood
- Locally sourced, Seasonal, Fruits & Vegetables
- Diverse, Fair Trade & Inclusive Purveyors & Suppliers

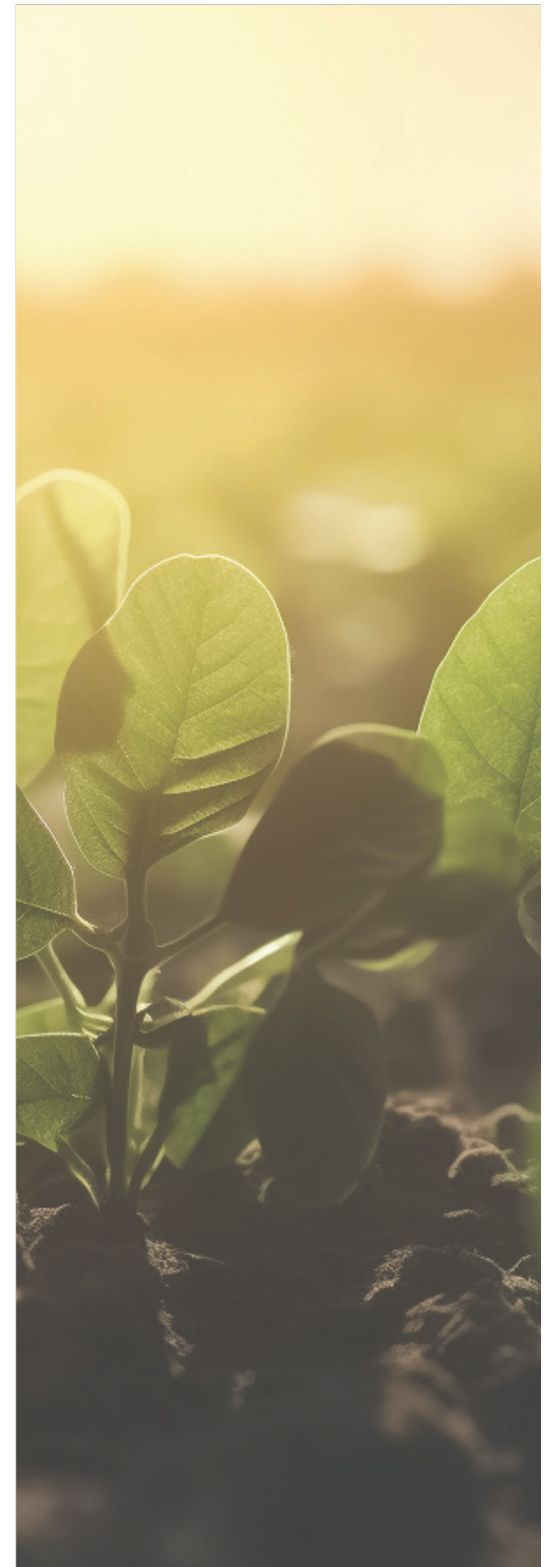
We also take pride in House Made and Hand-Crafted foods and our direct relationships with our farmers and producers.



Cultivating wellbeing practices for life

As our overarching wellness and sustainability platform, ForLife represents R/A's approach to wellbeing. ForLife was designed by our team of Registered Dietitians (RDs) to provide our clients, guests and associates with education to make informed decisions in our cafes for personal and environmental health, and with encouragement to cultivate maintainable wellbeing practices for life.

Look for the ForLife logo on meals that support our wellness mission.



BREAKFAST SERVICE

As the most important meal of the day, breakfast gives you, our guest, the opportunity to bring inspiration to your day with each bite.





ESSENTIAL BREAKFAST

10 Guest Minimum | Served with Coffee & Tea Service, Infused Water

CONTINENTAL

13.50

Petit Croissants, Muffins, Scones,
Bagels
Schmears & Fruit Preserves

INDIVIDUAL BOXED BREAKFAST

16.00

Petit Croissant & Bagel
Butter, Cream Cheese,
Fruit Preserves, Fresh
Berries, Boxed Orange
Juice

CAGE-FREE EGGWICHES

choice of three
18.00

Egg & Cheddar Cheese, Brioche Egg,
Bacon & American Cheese, Brioche
Egg Whites, Spinach & Feta, Brioche
Egg Whites, Turkey & Swiss, Brioche
Egg, Cheddar & Salsa Burrito
Southwestern Omelet Burrito
Seasonal Fruit Salad
Ketchup & Hot Sauce

CLASSIC BREAKFAST

26.00

Egg White Frittata
Scrambled Cage-Free Eggs
Breakfast Sausage
Fingerling Potato Home Fries
Petit Bagels & Croissant, Butter &
Fruit Preserves
French Toast & Maple Syrup
Ketchup & Hot Sauce
Seasonal Fruit Salad



INSPIRED BREAKFAST

10 Guest Minimum | Served with Coffee & Tea Service, Infused Water

TOAST BAR 19.00

Grilled Sourdough, Pita, Seeded Roll,
Petit Bagels
Avocado Mash, Tomato, Cilantro,
Jalapeño
Smoked Salmon Spread, Cucumber,
Capers
Hummus, Tahini, Roasted Chickpeas
Almond Butter, Fresh Berries

CAGE-FREE EGG BITES 15.95

Assorted Breakfast Pastries,
Schmears
Egg, Black Forest Ham, Caramelized
Onion, Sharp Cheddar & Chive
Egg White, Spinach & Fontina
Fingerling Potato Home Fries
Ketchup & Hot Sauce

BREAKFAST SANDWICHES served cold choice of three 19.95

Cage-Free Egg Salad, Tomato &
Arugula, Croissant
Ham, Gruyere & Spinach, Brioche
Bacon, Lettuce & Tomato, 7-Grain
Chipotle Black Bean, Potato &
Avocado Wrap
Smoked Salmon Petit Bagel, Cream
Cheese, Cucumber, Caper
Seasonal Fruit Salad

YOGURT PARFAIT BAR 14.00

Greek Plain and Vanilla Yogurt,
Blackberries, Strawberries,
Blueberries, Raspberries, Granola,
Chocolate Chips, Toasted Coconut,
Walnuts, Almonds, Honey, Dates



PAIR WITH BREAKFAST

ADD ON

PER GUEST

Coffee & Tea Service	4.50
Fresh-Squeezed Orange Juice	3.15
Fresh-Squeezed Grapefruit Juice	3.35
Fresh Fruit Salad	4.95
Fruit & Nut Bazaar	4.50
Hard Boiled Cage-Free Egg (2)	3.00
Smoked Salmon, Tomato, Caper	12.95

Individual Cereal & Milk	4.00
Seasonal Whole Fruit	1.55
Fresh Pressed Juice	9.25
Blended Smoothie	6.00
Greek Yogurt	3.00
Yogurt & Granola Parfait	4.75
Coconut Chia Pudding	3.75
Alternative Milk	1.50

PER GUEST - Served Hot

Steel-Cut Oatmeal, Brown Sugar, Raisins	8.00
Warm Cinnamon Bun	4.00
Whole Wheat Pancakes, Warm Maple Syrup	8.00
French Toast, Warm Maple Syrup	8.00
Egg Frittata	3.95



MID MORNING SNACKS

10 Guest Minimum

**HYDRATION
STATION**
17.00

Fruit & Herb Infused Water
Iced Tea
Lemonade
Living Juice Shots: Carrot Kick, Red
Radiance, Green Vitality Blended
Smoothies: Green Refresh, Berry
Chia

**LOCAL &
W/MBE
SNACKS**
MARKET PRICE

A selection of packaged snacks from
local & women or minority-owned
businesses. Please contact the
catering team for more information.
3-week notice required.

**INDIVIDUAL
BOXED
SNACK**
14.00

Fresh Baked Cookie, Fruit &
Berries, Granola Bar,
Water Bottle

**A.M.
BOARDS**

Artisanal Cheese Board 28.00
*Selection of Local & International Cheeses,
Dried & Fresh Fruit, Crackers, Baguette*

Charcuterie Board 32.00
*Selection of Cured Meats, Grain Mustard,
Pickles, Olives, Breads*

Crudités Board 12.00
*Selection of Fresh Vegetables, Hummus,
Green Goddess Ranch*

Sweet Symphony Board 19.00
*Milk & Dark Chocolate Truffles, Mini
Cupcakes, Fresh Baked Cookies,
Macarons, Dried Fruit*

SNACKS
MARKET PRICE

Chips, Pretzels, or Popcorn Classic 2.10
Candy Bar 1.75
Fruit & Nut Bar 2.75
Rx Bar, Kind Bar, Clif Bar 3.25
Fresh Baked Cookies 2.50
Mini Cupcakes 2.25
Assorted Donuts 2.55
Chocolate Strawberries 7.95
Yogurt Pound Cake 2.50
Fresh Sliced Fruit 4.95
Mixed Nuts 2.25

LUNCH SERVICE

For lunch we offer everything from simple sandwiches to market salads, to themed room-temperature & hot lunch selections. Available in complete packages, customizable lunches & add-ons to elevate your mid-day event.





SANDWICH LUNCHEON

10 Guest Minimum | All Sandwich Luncheons are served with Organic Mesclun Greens Salad, Kettle Potato Chips, Fresh Baked Cookies, & Cold Beverage Service
Selection of 3 Sandwiches from the below. 24.00 per guest.

CLASSICS

Smoked Turkey Club, Brioche
Ham & Swiss, Parker House
Classic Tuna Salad, Whole Wheat
Roasted Turkey & Cheddar, Multi-Grain
Grilled Chicken Caesar Wrap
Charred Broccoli, Hummus, House Pickles & Tahini Wrap
Buffalo Chicken Wrap
Roast Beef, Sharp Cheddar, Horseradish Aioli, Pretzel Hero
Tomato, Mozzarella, Basil Pesto, Ciabatta

INSPIRED

Soppressata, Prosciutto, Provolone, Pepper Relish, Olives, Semolina Hero
Chicken Milanese, Tomato Tapenade, Semolina
Avocado Egg Salad, Asiago, Butter Lettuce, Brioche
Eggplant Báhn Mi, Napa Cabbage, Carrot Slaw, Baguette
Mediterranean Tuna Salad Wrap, Olive, Caper, Lemon
Herb Roasted Chicken, Fresh Mozzarella, Grilled Tomato, Focaccia
Turkey, Apple, Brie, Lettuce, Roll
Chicken Salad, Grape, Toasted Almond, Romaine, Tomato, Wheat Thin

INDIVIDUAL SANDWICH BOX 25.00

Choice of Sandwich,
Kettle Potato Chips,
Freshly Baked Cookie,
Whole Fruit, Boxed Water

LUNCH ADD ONS

Seasonal Pasta Salads	4.95
Multi-Grain Salads	4.95
Fresh Fruit Salad	4.95
Mesclun Greens, Balsamic Vinaigrette	5.95
Classic Greek Salad	5.95
Classic Caesar Salad	5.95
Grilled Seasonal Vegetable Platter	5.95



INDIVIDUAL BOWLS

10 Guest Minimum

Includes dessert tray, cold beverage add chicken, shrimp, tofu or Cauliflower to any bowl

GRAB & GO BOWL

25.00

Falafel Bowl

Baby Greens, Toasted Farro Salad, Curried Cauliflower, Tzatziki, Marinated Beets, Parsley, Crispy Falafel, Toasted Raisin, Shaved Radish, Tahini

Southern BBQ Bowl

Toasted Pearl Barley & Black Eyed Pea Salad, Scallion, Banana Pepper, Baby Arugula, Charred Sweetcorn, Cornbread Crumbs, Cole Slaw (+ Beef)

Harvest Bowl

Baby Kale, Wild Rice & Cranberry Salad, Granny Smith Apple, Marinated Beets, Roast Sweet Potato, Toasted Walnut, Maple Apple Cider Dressing

Chipotle Bowl

Quinoa Salad, Romaine, Black Bean Salad, Roast Corn Salsa, Pico De Gallo, Guacamole, Sour Cream, Crisp Corn Tortilla Strips

Mediterranean Pesto Bowl

Israeli Cous Cous Primavera, Baby Arugula, Chickpea Hummus, Marinated Olives, Oven Roasted Tomato, Cucumber, Feta, Lemon Herb Vinaigrette

Thai Vegan Bowl

Red Curry Seitan, Rice Vermicelli Salad, Marinated Baby Bok Choy, Shiitake Mushroom, Pickled Cucumber, Tomato, Cilantro, Mint, Thai Basil Vinaigrette

Buffalo Bowl

Romaine Lettuce, Tomato, Avocado, Carrot, Quinoa, Blue Cheese, Scallion, Ranch Dressing



PIZZA PARTY

10 Guest Minimum | Served with Cold Beverage Service

21.95

2 Slices per Guest
4 Pie Types Max

16" Pizza

Margherita

Traditional Cheese

Pepperoni

Garden Vegetable

Wild Mushroom

Broccoli Ricotta

Buffalo Chicken

Classic Caesar Salad

Dessert Tray

Additional Specialty Pies + 8.00/pie

Prosciutto & Hot Honey

Italian Sausage & Caramelized Onion

SUSHI

10 Guest Minimum | Served with Cold Beverage Service

31.00

Maki Rolls, Nigiri Sushi

Vegetable Maki Rolls

Seaweed Salad

Seasonal Mixed Greens, Avocado,

Ginger Dressing

Steamed Edamame

Miso Soup

GLOBAL FLAVORS





GLOBAL FLAVORS

10 Guest Minimum | Served with Rolls & Artisan Breads, Fresh Baked Cookies, Fresh Fruit, Cold Beverage Service

TAQUERIA

40.00

Chipotle Chicken
Beef Machaca
Black Beans
Cilantro Rice
Seasonal Greens & Shredded
Cabbage, Lime Dressing
Flour Tortillas, Corn Chips
Pico de Gallo, Salsa Verde,
Guacale, Crema
Cheddar & Cojita Cheese

FRENCH BISTRO

40.00

Grilled Skirt Steak au Poivre
Herb Chicken Pillard, Fennel Radish Slaw
Mushroom Bourguignon
Marinated Tuna Salad Nicoise, Hard Boiled Egg,
Red Wine Shallot Vinaigrette
French Lentil & Green Bean
Frisee aux Lardons, Sourdough Croutons,
Champagne Vinaigrette

LITTLE ITALY

40.00

Chicken Milanese, Arugula, Tomato,
Lemon, Shaved Parmesan
Eggplant Parmesan, Fresh Ricotta
Penne Pasta Pomodoro, Basil
Balsamic Roasted Mushrooms
Marinated Artichokes, Sweet
Onion, Capers
Arugula, Radicchio & Endive Salad,
Ricotta Salata

MEDITERRANEAN

40.00

Lemon Herb-Roasted All Natural Chicken
Breast
Seared Salmon, Artichokes, Tomato,
Olives, Herb Vinaigrette
Roasted Plum Tomato & Goat
Cheese Tart, Thyme, Parmesan
Grilled Asparagus, Pickled Red
Onion, Orange Sherry Dressing
Pearl Couscous, Chopped Kale,
Chickpeas, Red Bell Pepper,
Preserved Lemon
Watercress, Arugula, Cucumber,
Tomato, Mint, Lemon Oil

KOREA TOWN

40.00

Bulgogi Grilled Beef Tenderloin
Crispy Chicken Sliders, Ssam Jang Sauce,
Spicy Slaw, Pickled
Seared Tofu, Mushroom, Carrot, Sesame
Dressing
Shrimp & Kimchi Salad
Steamed Bok Choy, Scallion, Sesame
Seeds
Marinated Cucumber Salad, Watercress,
Red Chilies
Steamed Rice



BETWEEN & AFTER

10 Guest Minimum

**FRUIT &
CHOCOLATE**
10.00

House Cookies &
Brownies
Fresh Fruit Salad

**BREADS &
SPREADS**
19.00

Chickpea Hummus, Olive Oil
Roasted Eggplant Baba Ghanouj
Cucumber Yogurt Dip
Marinated Feta
Olive Pepper Tapenade
Grilled Pita, Toasted Baguette,
Focaccia

GRAZE
9.25

Kettle Potato Chips
White Cheddar Popcorn
Pretzels
Trail Mix

SNACKS
Market Price

Chips, Pretzels, Popcorn Classic 2.10
Candy Bar 1.75
Fruit & Nut Bar 2.75
Rx Bar, Kind Bar, Clif Bar 3.25
Fresh Baked Cookies 2.50
Cookies & Brownies 3.75
Mini Cupcakes 2.25
Assorted Donuts 2.55
Chocolate Strawberries 7.95
Fresh Sliced Fruit 4.95
Mixed Nut 2.25

CHIPS & DIPS
15.00

Guacamole, Pico de Gallo
Cilantro Roasted Corn Salsa,
Tomatillo Salsa Verde
Tortilla Chips
Plantain Chips

**HOT
CHOCOLATE
BAR**
9.95

Hot Chocolate
Mini Marshmallows, Caramel
Sauce, Whipped Cream,
Chocolate Chips, Mini Cream
Puffs, Mini Cannoli

**P.M.
BOARDS**

Artisanal Cheese Board	28.00
<i>Selection of Local & International Cheeses, Dried & Fresh Fruit, Crackers, Baguette</i>	
Charcuterie Board	32.00
<i>Selection of Cured Meats, Grain Mustard, Pickles, Olives, Breads</i>	
Crudités Board	12.00
<i>Selection of Fresh Vegetables, Hummus, Green Goddess Ranch</i>	
Sweet Symphony Board	19.00
<i>Milk & Dark Chocolate Truffles, Mini Cupcakes, Fresh Baked Cookies, Macarons, Dried Fruit</i>	

While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur.
If you have a food allergy, please contact us in advance.



BEVERAGES

PER PERSON

10 Guest Minimum

Coffee & Tea Service	4.50
Infused water	1.05
Freshly Squeezed Orange Juice	3.15
Cranberry Juice	3.15
Freshly Squeezed Grapefruit Juice	3.35
Aluminum Bottled Water	3.00
Saratoga Bottled Water	3.50
Assorted Soda	2.75
Pop Soda/Halz Seltzer	3.50
Beverage Break	7.25
<i>Coffee & Tea Service, Assorted Soft Drinks, Infused Water</i>	
All-Day Beverage Break	
<i>Coffee & Tea Service, Assorted Soft Drinks, Infused Water -</i>	9.95
<i>Replenished Periodically</i>	

RECEPTIONS





PASSED HORS D'OEUVRES

ONE HOUR PASSED, CHOICE OF 6

15 Guest Minimum
60 Per Guest, 20 Each Additional Hour
Includes Servers, In-House Black Linen

SEA

California Sushi Rolls, Soy Dipping
Sauce Jumbo Lump Crab Cakes,
Lemon Chili Remoulade
Shrimp Cocktail, Lime Cocktail Sauce
Miso Shrimp Toast, White & Black
Sesame
Lobster & Roasted Corn Cake,
Romesco Sauce
Mini New England Lobster Roll
Smoked Trout, Everything Bagel Chip,
Crème Fraîche

PLANT FORWARD

Potato Samosa, Mango Chutney (VG)
Vegetable Spring Rolls, Mustard Chili
Sauce (VG)
Black Bean Slider, Avocado Crema
(VG) Heirloom Tomato & Pecorino
Bruschetta, Basil (V)
Eggplant Caponata, Goat Cheese,
Crisp (V)
Wild Mushroom Tartlets (V)
Crispy Mac & Cheese Bite (V)
Curried Deviled Egg (V)

MEAT & POULTRY

Beef Carpaccio Crostini, Caramelized Onions,
Red Pepper Jam
Barbecued Pulled Pork Roll, Sweet Onion
Relish
Pepper Crusted Beef Tenderloin Crostini,
Tomato Marmalade
Classic Pork Meatball Slider, Spicy Tomato
Sauce Sesame Crusted Chicken, Sweet Soy
Buffalo Chicken Wonton, Stilton Cheese
Chipotle Beef Empanada, Avocado Relish
Chicken Satay, Chili Peanut Sauce
Pistachio Crusted Lamb Chops, Pomegranate
Molasses

SWEETS

Individual Tiramisu
Honeyed Baklava Cheesecake
Square Chocolate Petit-Four
French Macaron
Chocolate Dipped Strawberry
Pecan Square
Mini Cupcake Fudge Brownie
Bite Chocolate Chip Cookie

V - Vegan | VG - Vegetarian

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RECEPTION TABLES

All Prices Are Per Guest for 1 Hour | 25 Guest Minimum
Select 2 Tables 50 Per Guest, 12 Each Additional Hour
Includes Servers, In-House Black Linen

TAPAS 28.00

- Chicken Pinchos
- Garlic Shrimp, Toasted Bread
- Meatballs in Spicy Tomato Sauce
- Piquillo Pepper Torta Española (V)
- Grilled Octopus, Potato & Chickpeas
- Spanish Cheeses & Chorizo Selection (V)
- Roasted Chickpea Salad, Smoked Paprika (VG)
- Grilled Tomato Bread (VG)
- Roasted Almonds & Marinated Olives (VG)

PUB FARE 28.00

- Pat LaFrieda Beef Sliders, Caramelized Onions, Secret Sauce
- BBQ Wings
- Buffalo Cauliflower Nuggets, Blue Cheese Dip (V)
- Tomato Mozzarella Flatbread (V)
- Soft Pretzel Stick, Honey Mustard Dipping Sauce (VG)
- Roasted Red Pepper Hummus, Carrot & Celery Sticks (VG)
- Mixed Nuts (VG)
- Cheesy Popcorn (V)

DIM SUM TABLE 32.00

- Vegetable Spring Rolls (VG)
- Crispy Chicken Wings, Honey Garlic
- Steamed Pork Bun
- Edamame Dumplings, Dipping Sauce (VG)
- Shrimp Shumai, Dipping Sauce
- Bánh Mì Crudités, Carrot, Daikon Radish, Nuoc Cham (VG)
- Spicy Tuna & Cucumber-Avocado Maki Rolls

ITALIAN ANTIPASTI 25.00

- Fresh Mozzarella, Roasted Tomato & Basil (V)
- Marinated Shrimp Salad, Fennel, Zucchini, Olive, Tomato, Caper
- Rosemary Roasted Peppers (VG)
- Balsamic Marinated Mushrooms (VG)
- Eggplant Caponata (VG)
- Parmesan Chunks, Balsamic Glaze (V)
- Prosciutto, Salami, Soppressata
- Italian Breads, Grilled Herb Focaccia, Crostini

V - Vegan | VG - Vegetarian

CATERING GUIDELINES

Gaurantees

A final menu selection is due 7 business days in advance for conferences, receptions, and dinners.

All catering services are provided with eco-friendly plates, napkins and utensils. Our trained catering attendant will provide complete set up and breakdown.

Additional Costs & Fees

Late Request Fee Less than 24-hour notice	\$25
Early Delivery Fee Services before 7:30AM	\$250
Late Pickup/Clearing Fee Clearing after 5PM	\$60
Cancellation Fee Less than 24-hour notice	\$40

CATERING GUIDELINES

Staffing & Support

One butler is required for every 50 guests.

Staffing Rates

**5-Hour Minimum Required*

Captain	\$85 per hour
Co-Captain	\$75 per hour
Pantry Supervisor	\$75 per hour
Pantry Attendant	\$65 per hour
Butler	\$65 per hour
Bartender	\$65 per hour
Coat Check	\$65 per hour

Rentals, Linens & Decor

Please request a quote for any rental items, linen, floral arrangements or balloon towers.

Kosher, Halal & Gluten-Free Pricing

Breakfast Box	\$60/each
Lunch Box	\$80/each
Snack Box	\$50/each
Reception Platter	\$20/each

Specialty Cakes Pricing

**5-Business Days Notice Required*

8" Round (feeds 10-12)	\$65
10" Round (feeds 15-18)	\$70
12" Round (feeds 25-30)	\$95
1/4 Sheet (feeds 20-25)	\$110
1/2 Sheet (40-45)	\$125
Full Sheet (feeds 100)	\$240