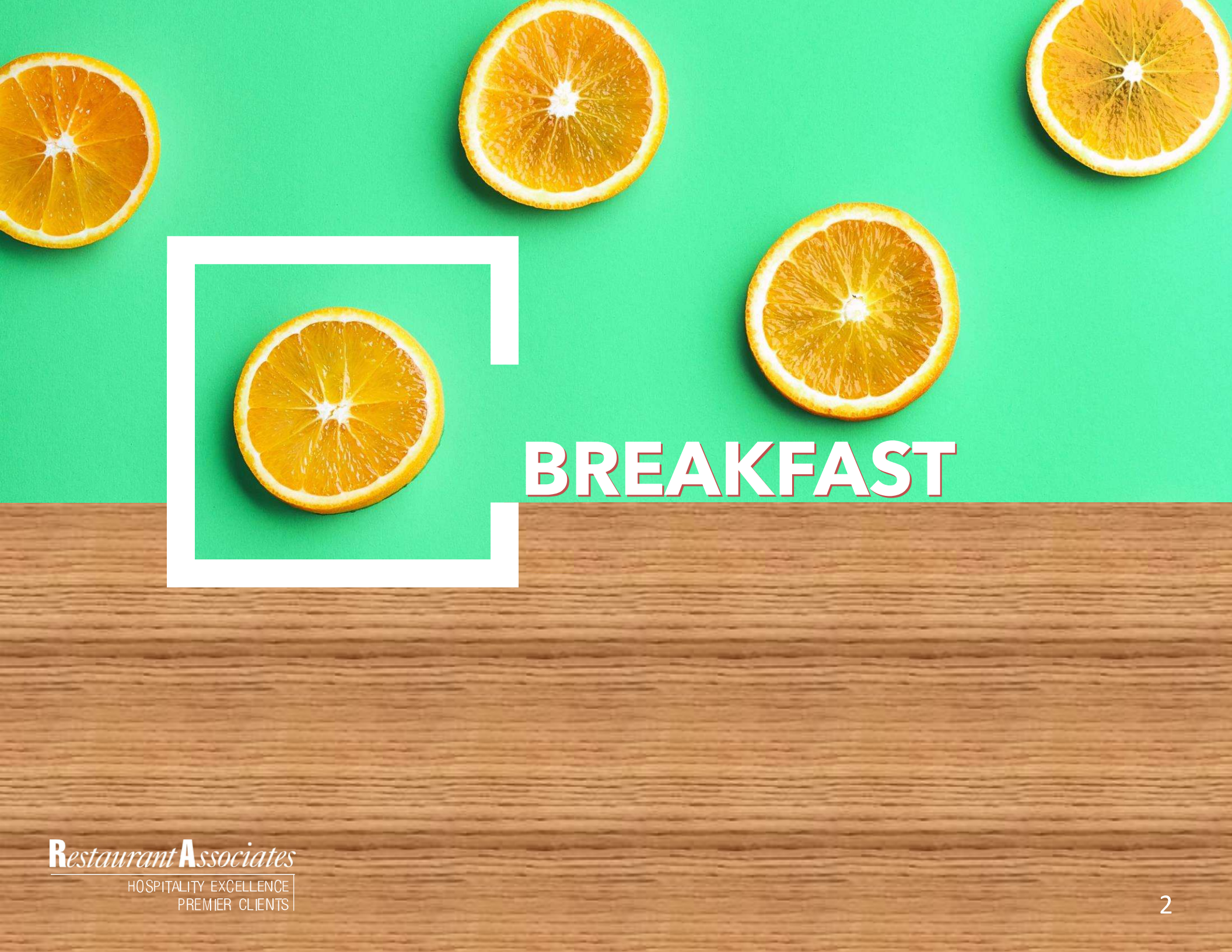




RA
CATERS

30 HUDSON
CONFERENCE DINING
SPECIAL EVENTS MENU
SPRING/ SUMMER 2024



BREAKFAST

BREAKFAST

Minimum 10 Guests

Continental Breakfast

13.50 per guest

Mini Bagels, Muffins, & Breakfast Pastries
Butter, Cream Cheese, Preserves

Coffee & Tea Service, Infused Water

Conference Breakfast

16.50 per guest

Mini Bagels, Muffins, & Breakfast Pastries
Butter, Cream Cheese, Preserves
Sliced Fresh Fruit Platter (V, Veg, DF, GF)

Freshly Squeezed Orange Juice
Coffee & Tea Service, Infused Water

Add: Doughnuts

2.25 per guest

Better For You Breakfast

16.50 per guest

Mini Yogurt Muffins & Tea Bread
Greek Yogurt, Granola, & Berry Parfaits
Seasonal Fresh Fruit Platter (V, Veg, DF, GF)
Egg White Vegetable Frittata

Freshly Squeezed Orange Juice, Infused Water
Coffee & Tea Service

Yogurt Parfait Bar

14.50 per guest

Low fat Vanilla Yogurt
Toppings: Granola, Dried Fruits,
Assorted Fresh Berries, Pineapple,
& Honey

Coffee & Tea Service, Infused Water

Breakfast Sandwich Buffet

12.95 Per Guest

Choice Of Two:

Ham, Egg, & Swiss on Croissant
Egg & Cheese with Bacon or Sausage on Brioche
Mushroom, Spinach, & Egg White Wrap
Sliced Fresh Fruit Platter (V, Veg, DF, GF)

Coffee & Tea Service
Infused Water

Hot American Breakfast Buffet

24.00 per guest

Scrambled Eggs and Scrambled Egg Whites, Mini Frittatas
French Toast with Maple Syrup
Applewood Smoked Bacon and Turkey Sausage
Traditional Home-Fries (Veg, DF, GF)
Sliced Fresh Fruit (V, Veg, DF, GF)
Fresh Squeezed Orange Juice and Cranberry Juice
(V, Veg, DF, GF)
Coffee & Tea, Infused

Avocado Toast

17.50 Per Guest

Smashed Hass Avocado on Toasted Rustic Sliced Bread
Topped with Baked Egg, Smoked Bacon, Fresh Pico De Gallo
& Cotija Cheese
Sliced Fresh Fruit (V, Veg, DF, GF)
Fresh Squeezed Orange Juice and Cranberry Juice
(V, Veg, DF, GF)
Coffee & Tea, Infused Water

V- Vegan

DF – Dairy Free

Veg - Vegetarian

GF – Made Without Gluten

*Gluten Free Muffins available upon requests

BREAKFAST

Minimum 10 Guests

A la Carte

Hard Boiled Egg (GF)	1.50 each
Whole Fresh Fruit (V, Veg, DF, GF)	1.50 each
Oatmeal (V, Veg, DF)	5.50 each
Individual Fresh Fruit Smoothie (V, Veg)	6.95 each
Granola Bars	2.75 each
Chobani Yogurt	3.60 each
Fresh Fruit Platter	4.95 per guest

Smoked Salmon Platter (DF, GF) 18.50 per guest
Tomato, Capers, Red Onion

Beverages

Starbucks Coffee & Tea Service	4.50 per guest
Fresh Squeezed Orange Juice	3.00 each
Assorted Soda	2.75 each
Aluminum Water Bottle	3.00 each
Pop Soda	3.50 each
Hal's Seltzers	3.50 each

**For Custom Request Please Work With
Your Onsite Coordinator.**

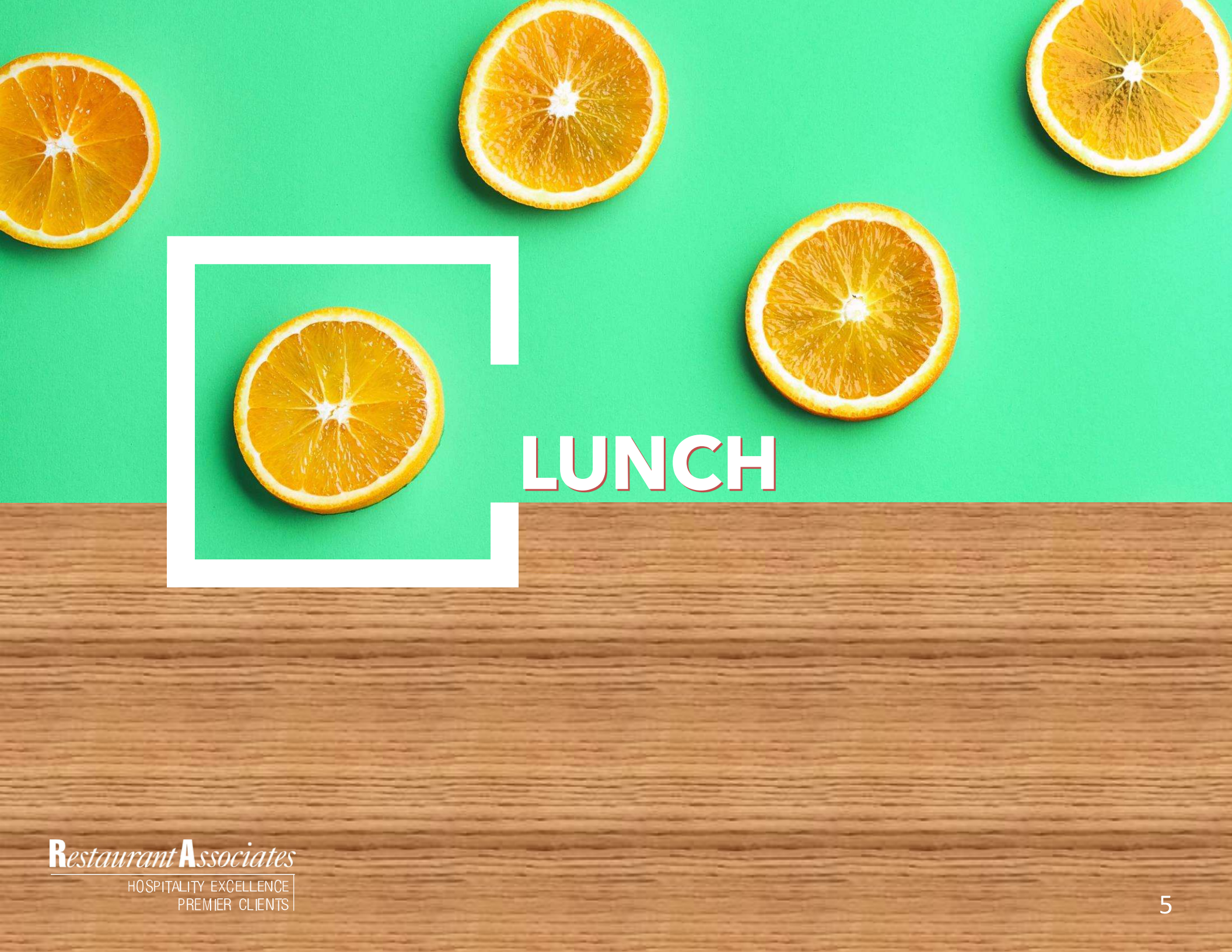
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LUNCH

SANDWICH & SALAD BUFFETS

Minimum 6 Guest

Includes: Chips, Pretzels, Freshly baked Cookies, Assorted Soda, & Infused Water
**Gluten Free Bread available upon request*

Standard Sandwich 21.00 per guest
Selection of 3 Featured Sandwiches
Choice of One Salad
Selections on page 7

Executive Sandwich 24.75 per guest
Selection of 3 Featured Sandwiches
Choice of One Salad
Sliced Fresh Fruit
Selections on page 7

Market Salad 25.50 per guest
(Minimum 12 guest /48 hours notice)

- ❖ Lemon & Herb Grilled Chicken (DF, GF)
- ❖ Arugula & Chopped Romaine (V, Veg, DF, GF)
- ❖ Chef Selection of Toppings
Based on weekly menu options

Individual Bagged Lunch

24.95 per guest

Chef's Selection of 1 Full Sandwich
Choice of Chips Or Pretzels
Two Freshly Baked Cookies
Hand Fruit



Pizza Al Taglio

21.95 per guest

(Minimum 8 guest /48 hours notice)

Includes

- ❖ Two Slices Per Person – (1 Pie Per 4 Guests)
 - ❖ Margherita
 - ❖ Buffalo Chicken
 - ❖ Chicken Parmesan
 - ❖ Pepperoni
 - ❖ Ricotta Pie
 - ❖ Vegetarian
- ❖ Caesar Salad
- ❖ Fresh Sliced Fruit (V, Veg, DF, GF)
- ❖ Dessert Tray
- ❖ Sodas and Infused Water

**Specify what kind of pie you would like in notes section.*

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SANDWICH & SALAD SELECTIONS

48 hours' notice / minimum 6 guests

Simple Sandwiches

- Roast Turkey and American Cheese Ciabatta
- Honey Roasted Turkey, Lettuce & Tomato, Red Pepper Aioli, Brioche
- Ham and Swiss Cheese, Brioche
- Black Forrest Ham, Muenster Cheese, Green Leaf Lettuce, Horseradish Mustard, Multigrain Roll
- Roast Beef, Sharp Cheddar, Horseradish Aioli on a Pretzel Hero
- Buffalo Chicken Wrap
- Chicken Caesar Salad Wrap
- Chicken Salad, Lettuce, Tomato on Multigrain Roll
- Tuna Salad Wrap
- Tuscan Grilled Vegetables, Hummus on a Spinach Wrap (V, Veg, DF)
- Tomato, Fresh Mozzarella, Basil Pesto on a Ciabatta (V, Veg)
- **New:** Spicy Harissa Chicken Wrap, Chickpea Hummus, Shirazi Salad, Romaine Lettuce, Tahini-Yogurt Sauce

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Wellness Sandwiches

Nutritional Information Available for Each Sandwich

- Turkey Apple, Brie Leaf Lettuce on Roll *Calories: 371*
- Avocado, Tomato, Arugula Open-Faced on French Bread *Calories: 296*
- Chicken, Fresh Mozzarella, Tomato, Artichoke Hearts, Leaf Lettuce, Pesto Whole on Wheat Roll *Calories: 349*
- Chicken Salad with Grapes & Toasted Almonds, Romaine Lettuce, Tomato, Wheat Thin *Calories: 289*
- Tuna Salad, Light Mayonnaise, Whole Wheat Wrap *Calories: 348*

Salad Selection

- Mesclun Greens with Balsamic Vinaigrette (V, Veg, DF, GF)
- Pesto Pasta Salad with Parmesan Cheese, Cherry Tomato, & Mozzarella
- Greek Salad – Romaine Lettuce, Tomatoes, Feta Cheese, Cucumbers, Red Onions, Olives, Red Peppers, Lemon-Vinaigrette (V, Veg)
- Traditional Caesar Salad – Romaine, Parmesan, Croutons and Lemon-Anchovy Dressing
- Kale Caesar Salad – Parmesan, Croutons, Herb Yogurt Dressing
- Grilled Seasonal Vegetable Platter (V, Veg, DF, GF)
- **New:** Baby Arugula, Beets, Carrots, Goat Cheese, Toasted Almonds, Dijon Vinaigrette (V, Veg, GF)

GRAB & GO BOWLS

48 hours' notice / minimum 10 guests

Gourmet Grab & Go Bowls 25.00 per guest

Includes Dessert Tray, Assorted Soda, & Infused Water
Add Chicken, Shrimp, or Tofu selections to any Bowl

Falafel Bowl (V, Veg, DF)

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

Southern BBQ Bowl

Toasted Pearl Barley and Black Eyed Pea Salad, Shredded
Barbeque, Scallions, Banana Peppers, Baby Arugula,
Charred Sweetcorn, Cornbread Crumbs, Creamy Cole Slaw

Almond Bowl (DF, GF)

Red Quinoa and Cilantro Salad, Toasted Almonds, Spinach,
Dried Cherries, Roasted Butternut Squash, Low Fat Citrus
Yogurt Dressing Cup

Chipotle Bowl (DF, GF)

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

Mediterranean Pesto Bowl

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

Thai Vegan Bowl (V, Veg, DF, GF)

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

New: Spring Bowl: (V, Veg, DF)

Toasted Farro Salad, Baby Kale, Grilled Asparagus,
Chickpeas, Watermelon Radish, Smashed Avocado,
Pickled Vegetables, Lemon-Shallot Vinaigrette

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HOT LUNCH BUFFETS 48 hours' notice / minimum 10 guests

Includes: Dessert Tray, Fresh Fruit Salad, Assorted Soda & Carafes of Water

Italian

40.00 per guest

Choose 2:

- ❖ Classic Chicken Parmigiana
- ❖ Grilled Flank Steak, Horseradish Cream (GF)
- ❖ Grilled Eggplant Rollatini with Spinach & Ricotta, Crushed Tomato (Veg, GF)

Sides:

- ❖ Penne, Zucchini, Basil, Peas, Olive Oil
- ❖ Marinated Artichokes, Capers, Onion (V, Veg, DF, GF)
- ❖ Arugula, Radicchio & Endive Salad, Shaved Parmesan (V, Veg, GF)

New: Asian Buffet

40.00 per guest

Choose 2:

- ❖ Hoisin BBQ Beef Tenderloin
- ❖ Sesame and Nori Seared Salmon
- ❖ Crisp Tofu, Scallions and Soy (V, Veg, DF)

Sides:

- ❖ Vegetable Fried Rice (V, Veg, DF)
- ❖ Stir Fried Chinese Broccoli, Shiitakes, Onions, Peppers (V, Veg, DF, GF)
- ❖ Edamame Dumplings, Sweet Chili Sauce (V, Veg, DF)

Taqueria

40.00 per guest

Choose 2:

- ❖ Chipotle Chicken (DF, GF)
- ❖ Pork Adobo (DF, GF)
- ❖ Cumin Braised Mushroom (Veg, DF, GF)

Accompaniments:

- ❖ Flour Tortillas, Tri-Color Tortilla Chips
- ❖ Pico de Gallo, Salsa Verde, Guacamole (V, Veg, DF, GF)
- ❖ Frijoles de la Ola (V, Veg, DF, GF)
- ❖ Cilantro Lime Rice (V, Veg, DF)
- ❖ Sour Cream, Shredded Cheddar & Jack Cheese
Shredded Lettuce, Tomato, Green Onion

Southern

40.00 per guest

- ❖ Cajun Spice & Buttermilk Fried Boneless Chicken, Grain Mustard Remoulade
- ❖ Mac & Cheese, Toasted Breadcrumbs (V, Veg)

Sides:

- ❖ Grape Tomato Salad, Cucumber, Avocado, Fresh Lime
Green Beans, Mushroom & Spring Onion (V, Veg, DF, GF)
- ❖ Chili Roasted Cauliflower, Pecan Gremolata (V, Veg, DF, GF)
- ❖ Southwest Cole Slaw, Cabbage, Red Pepper, Creole Dressing
- ❖ Corn Bread

HOT LUNCH BUFFETS

48 hours' notice / minimum 12 guests

Build Your Own Lunch

Includes:

Freshly baked Cookies
Assorted Soda, & Infused Water

The Burrito

40.00 per guest

- ❖ Bowl Basics: Crispy Tortilla Chips and Cilantro Rice
(V, Veg, DF)
- ❖ Choice of 2 Proteins: Chimichurri Grilled Steak, Adobo Chicken, Ancho Spiced Tofu
- ❖ Choice of Toppings: Cotija Cheese, Pico De Gallo, Guacamole, Cilantro Lime Black Beans, Roasted Corn, Pickled Jalapeno, Shredded Lettuce, Pickled Red Onions, Lime, Sour Cream
- ❖ Choice of Sauce: Cilantro Lime Vinaigrette or Roasted Poblano Crema
- ❖ Salad Greens: Mesclun Greens, and Romaine
(V, Veg, DF, GF)

The Indian

40.00 per guest

- ❖ Bowl Basics: Saffron Basmati Rice and Baby Spinach
- ❖ Choice of 2 Proteins: Tandoori Chicken, Tofu Vindaloo, Curry Shrimp
- ❖ Choice of Toppings: Kachumber Salad, Carrot-Coconut Salad, Banana Peppers, Chickpea Masala
(V, Veg, DF, GF)
- ❖ Choice of Sauce: Mango Chutney (V, Veg, DF, GF), Cucumber Raita

The Mediterranean

40.00 per guest

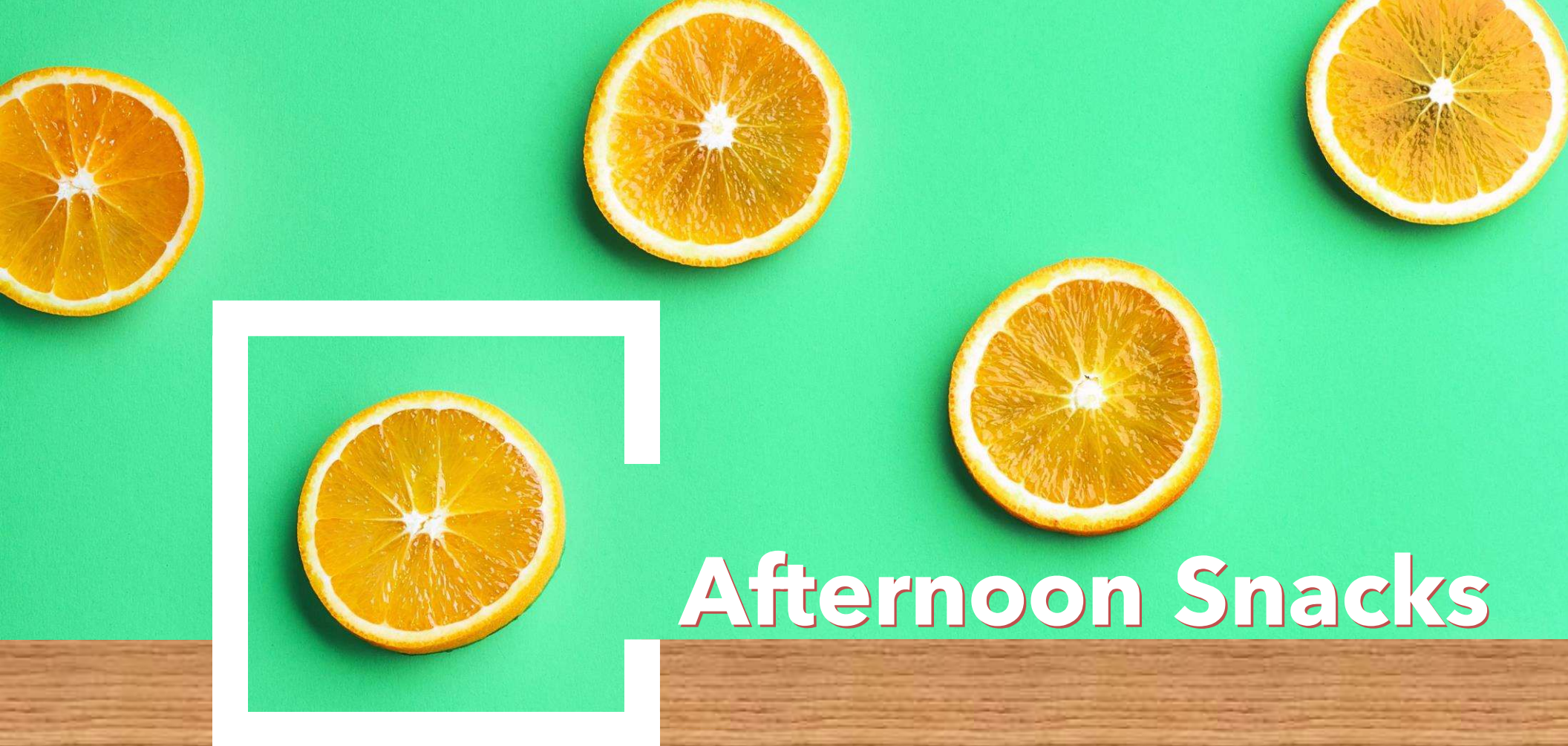
- ❖ Bowl Basics: Baby Spinach, and Baby Kale, Multigrain Pilaf
(V, Veg, DF, GF)
- ❖ Dips and Spreads: Hummus, Babaganoush, Harissa
(V, Veg, DF, GF)
- ❖ Choice of 2 Proteins: Chicken, Beef Meatball, Falafel
- ❖ Choice of Toppings: Pita Crisps, Kalamata Olives, Banana Peppers, Marinated Artichoke, Pickled Red Onion, Cannellini Bean "Salad", Cucumber, Feta Cheese
- ❖ Choice of Dressing: Greek Vinaigrette, Red Pepper Pesto
(V, Veg, GF)

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Afternoon Snacks

SNACK BREAKS

24 hours' notice / minimum 6 guests

Beverage Break

7.25 per guest

Coffee & Tea Service
Assorted Soft Drinks & Infused Water

All Day Beverage Break

9.95 per guest

Coffee & Tea Service
Assorted Soft Drinks & Infused Water

Beverage & Snack Afternoon Break

12.50 per guest

Dessert Tray, Fresh Fruit & Berries
Coffee & Tea Service Soft Drinks

Graze

9.25 per guest

Kettle Potato Chips, White Cheddar
Popcorn, Pretzels, Trail Mix

Sweet & Salty

9.25 per guest

Fruit & Nut Bars, Miniature Candies, Roasted Peanuts
(substitute Candy Bars in)

Vegetable Crudités

7.95 per guest

Basil Dressing, Ranch Dip

Tortilla Chip Bar (V, Veg, DF, GF)

9.95 per guest

Homemade Tri-color Tortilla Chip's,
Guacamole, Tomato Salsa, Pineapple Salsa

Hummus & Baba Ghanoush (V, Veg, DF) 14.95 per guest
with Pita Chips & Olives

Cheese Board (V, Veg)

14.95 per guest

with Crackers, Flatbreads & Grapes

A la Carte

Fresh Fruit Platter (V, Veg, DF, GF) 4.95 per guest

Mixed Nuts 2.25 per guest

Assorted Yogurt Pound Cake 2.50 per guest

Cookies & Brownies 3.75 per guest

Chocolate Dipped Strawberries 7.95 per guest

Assorted Donuts 2.55 per guest

Beverages

Starbucks Coffee & Tea Service 4.50 per guests

Fresh Squeezed Orange Juice 3.00 per guests

Assorted Soda 2.75 per guests

Aluminum Water Bottle 3.00 per guests

Pop Soda 3.50 per guests

Hal's Seltzers 3.50 per guests

New: Ice Cream Sundae Bar 9.95 per guest

3 Types of Pre-scooped Ice Cream

5 Assorted Toppings

*minimum 10 guests

SPECIALTY CAKES- Five Business Days' Notice Required

❖ 10" Inch Round Serves 10-16 Guests 70.00

❖ 14" Inch Serves 20-25 Guests 95.00

❖ Half Sheet Cake Serves 35-50 Guests 125.00

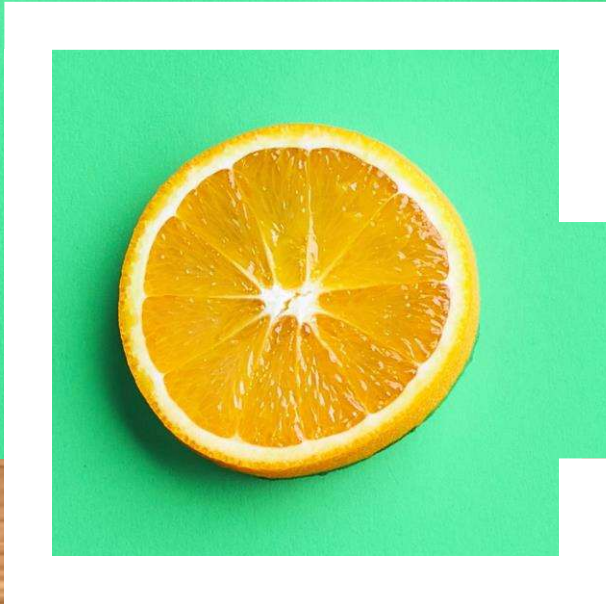
❖ Full Sheet Cake Serves 50-90 Guest 240.00

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RECEPTIONS

STATIONARY BUFFETS

minimum 12 guests

One Hour Stationary Reception 50.00 per guest

Additional Hour 20.00 per guest

*Includes House Black Linen and Disposables for Food
Beer, Wine, and Soda Included*

China and Glassware Available for additional charge

Select Two Themes.

Additional theme available at price indicated below

Finger Foods select four 28.00 per guest

Includes crudité and two dipping sauces

- ❖ Beef Empanadas
- ❖ Boneless Buffalo Chicken Bites, Bleu Cheese Dip
- ❖ Cocktail Franks, Deli Mustard
- ❖ Fried, Breaded Ravioli, Marinara Sauce
- ❖ Spanakopita, Tzatziki Sauce
- ❖ Vegetable Samosas
- ❖ Vegetable Spring Rolls, Sweet Chile Sauce

Dim Sum Table 32.00 per guest

- ❖ Vegetable Spring Rolls
- ❖ Crispy Chicken Wings in Black Bean Sauce (GF)
- ❖ Steamed House BBQ Pork Bun
- ❖ Scallion Vegetable & Tofu Lo Mein
- ❖ Asian Vegetable Crudités, Dipping Sauces
(V, Veg, DF, GF)

Tapas 28.00 per guest

- ❖ Chicken Pinchos with Rosemary (DF, GF)
- ❖ Garlic Shrimp Tapas on Toasted Bread, Green Sauce (DF)
- ❖ Piquillo Pepper Torta Espanola (GF)
- ❖ Grilled Octopus, Potato & Chickpeas (DF, GF)
- ❖ Meatballs in Spicy Tomato Sauce

Italian Antipasti Table 25.00 per guest

- ❖ Prosciutto, Salami, Soppressata
- ❖ Fresh Mozzarella Roasted Tomato & Basil (GF)
- ❖ Calamari, Fennel & Shrimp Salad, Zucchini, Parsley (DF, GF)
- ❖ Roasted Peppers, Mushrooms, Eggplant Caponata
(V, Veg, DF, GF)
- ❖ Sliced Italian Breads, Grilled Herb Focaccia (V, Veg)

Artisan Cheese Table 25.00 per guest

- ❖ Imported & Domestic Artisan Cheeses (V, Veg, GF)
- ❖ Grapes, Dried Fruits, Nuts, Honey, Jams
- ❖ Sliced Baguettes, Flatbreads, Lavash

Sushi & Maki Platter 28.00 per guest

48 Hours' Notice

- ❖ Assorted Sushi & Maki Rolls
 - ❖ Wasabi, Pickled Ginger, Soy Sauce
- Special sushi options available upon request*

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Restaurant Associates Is A Full Service Catering Team. We Are Happy to Customize Any Menu for Your Event. For More Information Please Contact Conference Services or call 8-Meet.

One Hour Passed Hors D'oeuvres 60.00 per guest

Additional Hour 20.00 per guest

Includes House Black Linen, Disposables for Food, and Glass Service at Bar

Package include 1 Bartender and 1 Butler for every 50 guests

Select One Stationary Item:

From Stationary Buffets (located on page 14)

Select Six of the Following Hors D'oeuvres:

Cold

Seared Tuna, Wasabi Aioli, Seaweed Salad, Soy, Crisp Wonton
Beef Tenderloin Crostini, Balsamic Onions, Roquefort Cream
Tahini & Lime Marinate Chicken, Tzatziki, Cilantro, Pita Chip
Slow Roasted Tomato, Ricotta Cheese, Basil, Crostini,
Balsamic Glaze (Veg)
Classic Shrimp Cocktail, Spicy Cocktail Sauce (DF, GF)
Tomato, Fresh Mozzarella and Basil Skewers (Veg)
Tomato Bruschetta (Veg)
Smoked Salmon and Avocado Toast, Pesto Tomatoes, Capers,
Micro Greens
Truffled Chicken Salad, Phyllo Cup
Brie, Asparagus, Pickled Red Onion, Crostini (Veg)

Hot

Vegetable Spring Roll, Sweet Chili Sauce (Veg, DF)
Sesame Chicken Wonton, Ginger, Chive, Nori (DF)
Spinach Spanakopita, Tzatziki Sauce (Veg)
Coconut Shrimp, Mango-Chili Dip
Mini Maryland Crab Cake, Old Bay Aioli
Thai Chicken Sate, Spicy Peanut Sauce (DF, GF)
Buffalo Chicken with Blue Cheese
Chicken Quesadilla, Chipotle Aioli
Chicken Parmesan, Fresh Mozzarella, Basil Marinara, Brioche
Toast
Mini Pulled BBQ Pork Sliders (DF)
Pigs in a Blanket, Spicy Mustard
Pat La Freida Beef Sliders, American Cheese, Pickle
*Vegetable Empanadas with Chipotle Mayo (Veg)
*Kale & Vegetable Dumpling, Ponzu Dipping Sauce (Veg)

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Food Selections Will Be Specified In Menu Proposal. Bars, Rentals, & Staffing Are Customized For Each Event.

Catering Guidelines

Summary of Fees and Additional Cost

Charge of \$40 is applicable to all same-day orders

Late Orders are subject to availability of menu and staff

*Early Delivery will require a \$250 fee

Late Pick Up/ Clearing will require \$60 per attendant

*subject to increase for greater sized parties

Cancellation Policy

All cancellations need to be received 3 business days prior to the event by 12pm. All other others cancelled the same day or after 3pm the day prior will incur all charges.

Guarantees

A final menu selection is due 5 business days in advance for conferences, receptions, and dinners.

Final guest guarantee is due 3 business days prior to event date.

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

Staffing

One butler is required for every 50 guests

In the event of coat checking, one attendant is required for every 75 guests.

China Service

Requires 5 business days notice

Catering Staffing Rates

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

*minimum 5 hours required

Kosher Pricing

Breakfast Box	\$60
Lunch Box	\$80
Snack Box	\$50

*requires 72 hour notice

Linens

In-house black linen included in packages.

Special linen must be rented. Please request a quote.

Allergy Indicators

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