



CATERING THE
freshest flavors



the fresh fork



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RISE AND SHINE IT'S *breakfast time!*



continental

23.89 per person

assorted mini bagels served with butter, cream cheese, and fruit preserves, mini muffins and pastries, seasonal fresh sliced fruit starbucks coffee, decaffeinated and selection of teas and water

classic hot breakfast

26.99 per person

cage free scrambled eggs, home fries, bacon, seasonal fresh sliced fruit starbucks coffee, decaffeinated and selection of teas assortment of juices and water

mini breakfast sandwiches

29.09 per person

bacon, egg & cheese croissant
sausage, egg & cheese croissant
ham, egg & cheese croissant
egg & cheese wheat muffin
seasonal fresh sliced fruit
starbucks coffee, decaffeinated and selection of tazo teas
assortment of juices and water

tribeca buffet breakfast

31.19 per person

cage free scrambled eggs, home fries, bacon and buttermilk pancakes, mini muffins and pastries, seasonal fresh sliced fruit starbucks coffee, decaffeinated and selection of teas, assortment of juices and water

continental breakfast box

16.59 per person

individually wrapped mini muffin, individually wrapped mini pastry and seasonal fruit cup

breakfast sandwich box

17.65 per person

bell peppers, egg, sundried tomato breakfast wrap and seasonal fruit cup

add-ons

assorted greek yogurt cup	3.65
assorted mini bagels	3.65
assorted cold cereals and choice of milks (skim, whole, etc)	4.15
smoked salmon with capers and red onions	9.85
individual yogurt parfait	5.95
hard boiled eggs cup (2)	2.29



Beverages

starbucks coffee service, includes decaf and assorted teas.....	4.65
Spring water.....	3.85
saratoga still & sparkling water.....	3.00
vivreau still & sparkling water.....	2.69
perrier sparkling water.....	4.59
sanpellegrino: aranciata, limonata, melograno e arancia.....	2.89
zico coconut water.....	3.85
assorted iced teas.....	3.29
assorted sodas.....	2.49
tropicana orange juice.....	2.49
energy drinks.....	4.99



Deli

executive boxed lunch

28.55 per person

includes a choice of deli sandwich, artisan sandwich or artisan wrap; choice of side salad, bag of chips and bottled water

deli and side salad selections: choose up to three types of sandwich and one type of side salad

deli sandwiches

caprese
turkey blt
buffalo chicken
tuna salad
ham and swiss
italian

artisan sandwiches

roasted veg & hummus
caprese chicken
turkey jack blt
italian hoagie
classic chicken salad

artisan wraps

garden veggie and ranch
blackened chicken caesar
turkey club
bacon horseradish & flank steak
antipasto
crispy chicken ranch

side salad:

moroccan quinoa beet
minted fruit
dijon roasted potato
pesto pasta
garden
caesar
greek spinach
baby kale and arugula

salad boxed lunch

28.55 per person

choice of salad with dressings on the side, includes cookie, whole fruit and bottled water

salads

chopped cobb
chicken caesar
soy ginger salmon

add additional snacks

assorted premium chips	3.65
assorted homemade cookies	2.49
dessert bars/brownies	3.99
assortment of trail mix nuts	6.55
vegetable crudite cup	4.79



Defi

classic sandwich lunch buffet
28.55 per person

grilled vegetables

baba ghanoush, arugula on whole grain ciabatta

grilled chicken

arugula, mozzarella, tomatoes and balsamic vinegar on ciabatta

black forest ham

alpine swiss cheese, mesclun, dijon mustard and mayo on brioche bun

roasted turkey

cheddar, lettuce, tomato, avocado and chipotle mayo on italian baguette

service includes:

baby field greens, cherry tomatoes and cucumber with balsamic and citrus vinaigrettes

seasonal fresh sliced fruits

freshly baked cookies

bottled water and assorted sodas, coffee/tea service

artisanal gourmet sandwich buffet
37.29 per person, choose up to 4 types of sandwich

greek salad wrap

feta cheese, red onions, tomatoes and cucumbers

prosciutto di parma

fresh mozzarella and roasted peppers on ciabatta

grilled chicken caesar salad

romaine lettuce and parmesan cheese on a whole wheat wrap

white tuna fish salad on seven grain bread

smoked salmon

avocado caper spread on a pumpernickel roll

hummus wrap

alfalfa sprouts, shredded carrots, cucumber, avocado on a spinach wrap

ancho chili roast beef

jack cheese, fajita style peppers, onions, avocado and tomatoes

shrimp salad with pancetta on a mini croissant

service includes:

baby field greens, cherry tomatoes and cucumber with balsamic and citrus vinaigrettes

salad of the day

seasonal fresh sliced fruits

assorted macaroons and freshly baked cookies

bottled water and assorted sodas, coffee/tea service

Pizza

house made rustic large pizzas cut into 8 slices per pizza

4 cheese 25.99

mozzarella, provolone, parmesan and cheddar

mushroom 27.95

mozzarella, fresh mushrooms

pepperoni 29.09

mozzarella, crushed tomatoes, pepperoni

margherita 32.09

fresh mozzarella, roma tomatoes, fresh basil

the works 35.35

italian sausage, red onions, bell pepper, black olives, mozzarella cheese

get any pizza on a cauliflower pizza crust for an additional 2.



Make it a Party

side salad

garden	2.89 per person
caesar	3.09 per person
minted fruit	4.15 per person
greek spinach	3.19 per person

CUSTOM Selections AVAILABLE

add some sparkle to your lunch

sparkling water	2.99
premium sparkling water	4.59
soft drinks	2.49

sweet tooth...

fresh baked cookies	2.49
assorted dessert bars	3.99



Buffets

ambient lunch buffet

49.15 per person

10 people minimum

select two specialty salads:

arugula salad with shitake mushroom and sherry vinaigrette

shredded kale salad with red cabbage, carrots, edamame, cucumbers, peppers, cranberries and almond vinaigrette

soba noodle salad with hoisin sauce

tuna niçoise salad with haricot vert, onions, tomatoes, olives and lemon thyme vinaigrette

shrimp salad with peppers, onions, chickpeas and cilantro lime vinaigrette

organic spinach salad with raspberries, goat cheese and citrus vinaigrette

watercress salad with avocado and cannellini beans with champagne vinaigrette

quinoa salad with kimchi, cucumber, tofu, sesame and ginger vinaigrette

roasted beet and herb salad with wild arugula, pickled onions, toasted almonds, torn dill, yuzu yogurt and red wine vinaigrette dressing

select two specialty entrées:

herb marinated chicken with caramelized cauliflower and quinoa salad

pineapple chicken salad with snap peas and cashews

sweet chili glazed salmon with vegetable medley

teriyaki glazed stripe bass with baby carrots and heirloom zucchini

lemon herb grilled jumbo shrimp

herb roasted filet of beef with champagne vinaigrette, spinach and maytag blue cheese

roasted eggplant, zucchini, chickpea and tomato salad

sundried tomato pesto pasta salad with fresh basil, mixed olives and shavel fennel

service includes:

organic mesclun greens with english cucumbers, heirloom tomatoes and balsamic dressing

assorted petit fours

seasonal fresh sliced fruits

fresh baked cookies

water and assorted sodas

CUSTOM *Selections* **AVAILABLE**



Buffets

hot and cold lunch or dinner buffet

68.59 per person, 25 people minimum

select two specialty salads:

bulgur wheat salad with kalamata olives, tomatoes and mint

sweet chili glazed organic tofu with sesame seeds

mozzarella caprese with beefsteak tomatoes, basil

tri-color quinoa salad with roasted corn, edamame, grape tomato and ginger vinaigrette

asparagus with roasted peppers and shaved parmesan

baby arugula salad with bocconcini, roasted peppers and balsamic vinaigrette

spinach salad with blue cheese, apples, bacon and sherry vinaigrette

calamari salad with chickpeas, arugula, red onions, and sundried tomato vinaigrette

shrimp cobb salad with lettuce, bacon, eggs, avocado and mustard vinaigrette

chicken waldorf salad with celery, grapes and walnuts

select two hot entrées:

tarragon roasted chicken breast with roasted tomatoes

herb roasted chicken with wild mushrooms and pearl onions

marinated skirt steak with chimichurri sauce, shallots and fingerling potatoes

filet of beef with red potatoes and baby vegetables

roasted cauliflower steak with lentils and romesco sauce

pasta primavera with broccoli, asparagus and mushrooms

seared mahi mahi with marinated artichokes, tomatoes and roasted red pepper coulis

sweet chili salmon with haricot vert and roasted celeriac

service includes:

organic mesclun greens with english cucumbers, heirloom tomatoes and balsamic dressing

assorted breads

seasonal fresh sliced fruits

miniature pastries and petits fours

water and assorted sodas

coffee/tea service

Snacks

am snack pack **9.75 per person**
protein bars, breakfast bars and whole fruit

pm snack pack **9.75 per person**
energy bars, kettle corn and mixed nuts

assorted premium chips **3.65 each**

vegetable crudite cup **4.79 per person**
carrots, celery and tomatoes with ranch

cookies and brownies **4.55 per person**

mini cupcake **4.15 per person**

cheese platter **17.15 per person**
artisanal cheese with dried fruits, figs, quince paste, toasted nuts, baguette bread, crackers and cheese sticks



Themed Breaks

morning boost break **11.19 per person**
coconut water, fresh berries, yogurt and trail mix

chips and dips break **8.29 per person**
crispy corn tortilla chips, roasted jalapeno guacamole, tomato pico de gallo, assorted sodas and infused water

mediterranean break **16.39 per person**
roasted red pepper and plain hummus with grilled pita, fire roasted eggplant baba ghanoush, cucumbers, roasted red peppers, and kalamata olives
assorted sodas and infused water, starbucks coffee and assorted tazo teas

energy break **14.25 per person**
granola bar bites, assorted mixed salted nuts, and minted fruit salad, assorted freshly pressed juice

dim sum **17.65 per person**
pork pot stickers, vegetable egg rolls, pot sticker sauce, soy sauce, pickled vegetables and coconut rice pudding
assorted sodas and infused water

Celebration

reception packages

relax

58 per person (minimum 25 guests)

house red and white wine
heineken, stella, samuel adams and amstel light
cranberry, orange and grapefruit juices
lime and lemon, wasabi peas, spiced mixed nuts

stationed

crisp tortilla chips, black bean and corn salsa, pico de gallo, pineapple salsa and homemade guacamole

casual

63 per person (minimum 25 guests)

house red and white wine
heineken, stella, samuel adams and amstel light
cranberry, orange and grapefruit juices
lime and lemon, wasabi peas, spiced mixed nuts

stationed

imported & domestic cheese board
roasted garlic hummus
eggplant caponata, artichoke and roasted pepper pita bread, crackers and crostini

contemporary

73 per person (minimum 25 guests)

house red and white wine
heineken, stella, samuel adams and amstel light
cranberry, orange and grapefruit juices
lime and lemon, wasabi peas, spiced mixed nuts

stationed

imported & domestic cheese board
assorted crudité with hummus and ranch

passed

choice of six hors d'oeuvres, passed

traditional

93 per person (minimum 35 guests)

house red and white wine
heineken, stella, samuel adams and amstel light
whiskey, rum, vodka, gin, cognac
mixed cocktail drinks
cranberry, orange and grapefruit juices
champagne (available with up charge)

stationed

imported & domestic cheese board
assorted crudité with hummus and ranch

passed

choice of six hors d'oeuvres, passed



passed hors d'oeuvres selections

Celebration

cold

artichoke, spinach and goat cheese- spread on ficelle
eggplant, tomato and olive bruschetta
figs and fontina cheese
mushroom and olive bruschetta
heirloom tomato & fresh mozzarella skewer
hoisin chicken with pineapple salsa on a wonton cup
seared beef tenderloin with sweet onion marmalade
on ficelle
ahi tuna poke on a sesame cone
shrimp ceviche on a plantain chip
salmon pinwheel with horseradish cream on
pumpernickel
shrimp with cocktail sauce
crab salad on a cucumber cup

hot

goat cheese and honey phyllo
kale and vegetable dumpling
thai curry vegetable samosa
vegetable spring roll with sweet chili sauce
chicken and lemongrass pot stickers
chicken empanada with tomato salsa
chicken satay with spicy peanut sauce
braised short rib & manchego empanada with cilantro
avocado cream
mini kobe beef burger with american cheese
steak au poivre with oven dried tomato chutney
philadelphia cheesesteak hoagie
lamb skewer with port wine sauce
pork and kimchi dumpling
pork and vegetable stickers
pork belly satay
chorizo stuffed dates wrapped in applewood bacon
broiled mini crab cakes with chipotle remoulade
scallops wrapped with bacon
coconut shrimp with mango dipping sauce



cake celebrations

create your own cake or select specialty cake
select cake flavor, filling, topping and inscription
request requires 48 hour notice

custom

fillings:

chocolate mousse, fudge, raspberry, strawberry,
custard, lemon

frosting:

buttercream or fudge

cake:

chocolate or white

specialty cakes

red velvet, carrot, chocolate mousse, strawberry
shortcake, tiramisu

assorted cupcakes.....	\$4.45
10" round cake (serves 14-18 guests).....	\$67.55
12" round cake (serves 15-25 guests).....	\$93.55
14" round cake (serves 25-35 guests).....	\$119.49
16" round cake or half sheet cake (serves 35-50 guests).....	\$173.50





Policies

Reservations

Catering orders must be placed through Reserve Space. For Conference Room reservations, email newyorkconferenceservices@bnymellon.com. For Executive Dining Room, Executive Lounge and Starbucks Lounge reservations, email lyne-carmel.joseph@bnymellon.com

How It Works

Catering orders will include all necessary smallware and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

Last Minute Orders

We ask for a 48 hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last minute needs and we will make every effort to accommodate them.

Cancellations

If within 24 hours of event, host is charged up to 100% of event costs. If outside 48 hours of event, host is charged approximately 50% of event costs.

Special Events

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

Payment

All charges are applied to cost centers. All credit card and check payments must be completed on the day of the event. Non BNY Mellon customer invoices are charged to host's cost center. When payment is made, the host's cost center is credited back. Full payments are due within 30 days or interest charges apply as per BNY Mellon and Compass contract details.

Sales Tax

All sales are subject to 8.875% sales tax.

Tax-Exempt Certificates

All tax-exempt certificates must be provided 72 hours in advance.



Contact

 the fresh FORK



CUSTOM *Selections* **AVAILABLE**

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