

BNY CATERING SERVICES

2 4 0 G R E E N W I C H , N E W Y O R K

GO/RESERVE

Service Overview

RESERVATIONS

Catering orders must be placed through Reserve Space. For Conference Room reservations, email newyorkconferenceservices@bny.com. For Catering Bookings, email 240GClientDining@bny.com or you can place your orders via [ReserveSpace](#).

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 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 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.

Catering Orders: [ReserveSpace](#)
Contact Catering Services: 240GClientDining@bny.com
Conference Room Reservations: newyorkconferenceservices@bny.com

Table of Contents

BREAKFAST	PAGE 4
SNACKS & BEVERAGES	PAGE 5
DELI	PAGE 6
REGIONAL SELECTIONS	PAGE 7
PIZZA	PAGE 8
BUFFETS	PAGE 9-10
SEASONAL SELECTIONS	PAGE 11
THEMED BREAKS	PAGE 12
CURATED EXPERIENCES	PAGE 13
CELEBRATIONS	PAGE 14-15
CAKE COLLECTIVE	PAGE 16
TEACHING KITCHEN	PAGE 17-18

Breakfast

GRAZE

Priced Per Person

CONTINENTAL \$23.89

Minimum 6 Guests

Assorted Petite Muffins, Bagels and Pastries with Fresh Sliced Fruit, Coffee, Water and Orange Juice

CLASSIC HOT BREAKFAST \$26.99

Minimum 10 Guests

Cage-free Scrambled Eggs, Home Fries, Bacon, Fresh Sliced Fruit, Coffee, Water and Orange Juice

TRIBECA BREAKFAST BUFFET \$31.19

Minimum 15 Guests

Cage-free Scrambled Eggs, Home Fries, Bacon and Buttermilk Pancakes, Mini Muffins and Pastries, Seasonal Fresh Sliced Fruit, Coffee, Tea, Orange Juice and Water

CREATE YOUR OWN TOAST BAR \$27

Minimum 15 Guests

Grilled Biscuits, Avocado, Hummus, Lemon Ricotta, Peanut Butter, and Preserves with Sliced Hard-boiled Egg, Assorted Sweet and Savory Toppings, and Choice of Proteins

Choice Of One: Smoked Salmon, Candied Bacon, or Plant-based Chorizo

BREAKFAST TACOS \$26.99

Minimum 15 Guests

Cage-free Scrambled Eggs with Peppers, Tomatoes, and Onions with Corn and Flour Tortillas, Cheddar Cheese, Pickled Red Onions, and Jalapeños, Salsa Roja, Salsa Verde With Seasoned Potatoes, Coffee and Water

HOT BREAKFAST SANDWICH \$29.09

Minimum 15 Guests

Wraps and Sandwiches, Served with Seasoned Potatoes, Coffee and Water

Select Three Types:

- Southwestern Veggie and Plant-based Chorizo Wrap
- Egg White, Spinach, and Feta Wrap
- Ham and Brie Filled Croissant
- Turkey Bacon, Egg White, and Cheese on English Muffin

GRAZE BOARD \$20

Minimum 15 Guests

Dried Fruit, Cheese, Cage-free Hard-boiled Eggs, Candied Bacon, Shaved Turkey, Roasted Tomatoes, Grapes, Berries, Mini Scones, Croissants, Fig Preserve

BRUNCH BOXES \$9.75

Protein Box: Cheddar and Provolone Cheese, Hard-boiled Eggs, Grapes and Energy Bites

BUILD YOUR OWN PARFAIT \$9

Minimum 15 Guests

Greek Vanilla Yogurt, Seasonal Fruit, Granola, Honey, Dried Cranberries

HOUSE MADE PARFAITS \$5.95

Choice of One: Berry Yogurt Parfait, Apple Spiced Overnight Oats Parfait, Pineapple Coconut Chia Pudding Parfaits

FRESH FRUIT PLATTER \$5.65

ASSORTED YOGURT CUPS \$3.65

PETITE PASTRY \$4.25

ASSORTED MINI BAGELS \$3.65

Cream Cheese, Jelly, Butter

Individually-Packaged, Gluten-Free
Available Upon Request

MUFFINS \$2.90

Butter, Jelly and Cream Cheese
Available Upon Request

Snacks & Beverages

SNACKS

Priced Per Person.

ASSORTED COOKIES \$2.49
Chocolate Chip, Oatmeal Raisin, Seasonal

COOKIES AND BROWNIES \$4.55

ASSORTED DESSERT BARS \$6.95

MINI CUPCAKES \$4.15

CHOCOLATE CHIP CANNOLI DIP CUP \$4.50

**BANANA PUDDING
WITH TIRAMISU STICKS** \$4.50

CHOCOLATE MOUSSE PARFAITS \$4.50

**INDIVIDUALLY PACKAGED
GLUTEN-FREE DESSERT** \$5.25

ASSORTED PREMIUM CHIPS \$3.65

ADD ONS

ASSORTED GREEK YOGURT CUP \$3.65

ASSORTED MINI BAGELS (2) \$3.65

**ASSORTED COLD CEREALS +
CHOICE OF MILKS** \$4.15

**SMOKED SALMON WITH CAPERS
+ RED ONIONS** \$9.85

INDIVIDUAL YOGURT PARFAIT \$5.95

HARD BOILED EGGS CUP (2) \$2.29

BEVERAGES

Priced Per Person Unless Noted by Servings

Fresh Brewed Coffee & Tea Service \$4.65

MAKE IT COOL

Individual Beverages

Iced Tea (Sweet or Unsweetened) \$3.29

Lemonade (Glass Bottle) \$2.50

Fresh Squeezed Orange Juice \$3

Soda \$2.50

ENERGIZE

Individual Beverages

Energy Drinks \$4.50

HYDRATE

Individual Beverages

Smart Water \$3.00

Sparkling Water \$2.75

Bubly \$2.50

ICED TEA BAR \$8.35

Build Your Own Lipton Iced Teas with Honey,
Strawberries, Cucumbers, Lemons, Limes,
and Mint

COLD BREW BAR \$9.75

Build Your Own Cold Brew and Personalize It with
our Syrup Assortment

Deli

EXECUTIVE BOXED LUNCH

\$28.55

Priced Per Person. Minimum of 6 Guests.

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 & Swiss
- Italian

Artisan Sandwiches

- Roasted Vegetables and Hummus
- Caprese Chicken
- Turkey Jack BLT
- Italian Hoagie
- Classic Chicken Salad

Artisan Wraps

- Garden Veggie and Ranch
- Blackened Chicken Caesar
- Turkey Club
- Bacon Horseradish and Flank Steak
- Antipasto
- Crispy Chicken Ranch

Side Salad Selections

- Moroccan Quinoa Beet
- Minted Fruit
- Dijon Roasted Potato
- Pesto Pasta
- Garden
- Caesar
- Greek Spinach
- Baby Kale and Arugula

CLASSIC SANDWICH BUFFET

\$28.55

Priced Per Person. Minimum of 6 Guests.

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 Cucumbers with Balsamic and Citrus Vinaigrettes

- Seasonal Fresh Sliced Fruits
- Freshly Baked Cookies
- Bottled Water and Assorted Sodas
- Coffee and Tea Service

SALAD BOXED LUNCH

\$28.55

Choice of Salad with Dressing on the Side; Includes Cookie, Whole Fruit and Bottled Water

Salads:

- Chopped Cobb
- Chicken Caesar
- Soy Ginger Salmon

ADD ONS

ASSORTED PREMIUM CHIPS \$3.65

ASSORTED HOMEMADE COOKIES \$2.49

DESSERT BARS/ BROWNIES \$3.99

ASSORTMENT OF TRAIL MIX NUTS \$6.55

CRUDITE CUPS \$4.79

Regional Selections

NYC BUFFET

\$68.59 Per Person. Minimum 20 Guests.

Package comes with Garden Salad, Water Bottle, Dessert Bar and Coffee

HUDSON RIVER GNOCCHI

Potato Gnocchi, Artichoke, Roasted Tomato, Butter Garlic Sauce

PARK AVENUE RED SNAPPER

Pan Seared Red Snapper, Capers, Leek, Roasted Potato, Lemon Wine Sauce

ARTHUR AVENUE

Veal Milanese over Baby Arugula, Roasted Fennel, Roasted Red Pepper, Grilled Red Onion, Citrus Vinaigrette

3 SANDWICH & SALAD LUNCH

\$28.55 Per Person. 10 Guest Minimum

Includes Soda, Water, Cookies and Coffee

MANHATTAN CHOPPED SALAD

Mixed Greens, Provolone, Marinated Mushrooms, Olives, Roasted Tomato, Focaccia Garlic Parmesan Croutons, Balsamic Dressing
Add Prosciutto or Grilled Chicken (+\$3.50)

18TH AVE SHAVED BEEF SANDWICH

Semolina Seeded Sub, Braised Short Rib, Muenster Cheese, Crispy Onions

GREENWICH CHICKEN CUTLET SANDWICH

Garlic Parmesan Crusted Focaccia, Crispy Chicken Cutlet, Fresh Mozzarella, Hot Cherry Pepper Rings, Balsamic Glaze

SAN GENARO PEPPER & ONIONS

Italian Bread with Grilled Sausage, Sauteed Pepper & Onion

ARTISANAL GOURMET SANDWICH BUFFET

\$37.29 Per Person. Minimum 6 Guests. Choose up to 4 Types of Sandwich

Greek Salad Wrap: Feta Cheese, Red Onions, Tomatoes & Cucumbers

Prosciutto Di Parma: Fresh Mozzarella and Roasted Peppers on Ciabatta

Grilled Chicken Caesar Salad: Romaine Lettuce and Parmesan Cheese on 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 and Tomatoes

Shrimp Salad: With Pancetta on a Mini Croissant

SERVICE INCLUDES: Baby Field Greens, Tomatoes and Cucumber With Balsamic & Citrus Vinaigrettes, Salad of the Day, Seasonal Sliced Fruits, Assorted Macaroons and Freshly Baked Cookies, Water, Sodas, and Coffee and Tea Service.

NYC SIGNATURE LUNCH

\$39.50 Per Person. Minimum of 15 Guests.

Includes Soda, Water, Seasonal Sliced Fruits and No-Nut Pesto Pasta Salad

PAT LAFRIEDA SLIDERS

2oz Pat LaFrieda Ground Beef Blend

CHICKEN BISCUIT SLIDER

Crispy Chicken with Pickle Chips & Hot Honey

NEW YORK STYLE DELI SLIDER

Overnight Braised Pastrami, Swiss Cheese, Grain Mustard, Coleslaw

Pizza

HOUSEMADE, RUSTIC 16" PIZZAS CUT INTO 8 SLICES

FOUR CHEESE

Mozzarella, Provolone, Parmesan, Cheddar

\$25.99

MUSHROOM

Mozzarella, Mushrooms

\$27.95

PEPPERONI

Mozzarella, Crushed Tomatoes, Pepperoni

\$29.09

MARGHERITA

Mozzarella, Roma Tomatoes, Fresh Basil

\$32.09

THE WORKS

Italian Sausage, Red Onions, Bell Pepper, Black Olives, Mozzarella

\$35.35

Cauliflower Pizza Crust Available

All Doughs & Sauces Made In-House

MAKE IT A PARTY

SIDE SALADS

Priced Per Person

- Garden \$2.89
- Caesar \$3.09
- Minted Fruit \$4.15
- Greek Spinach \$3.19

STAY HYDRATED

- Sparkling Water \$2.75
- Soft Drinks \$2.50

SWEET TOOTH

- House Made Cannoli
Small \$3.99
Large \$4.99
- Fresh Baked Cookies \$2.49

Buffets

LUNCH BUFFETS

Priced Per Person. Minimum 10 Guests.
Includes Individual Water.

EARTH LUNCH BOWL

\$47.29

Create Your Own Bowl From a Variety Of Season's Best Roasted Vegetables, with Choice of Two Proteins, Brown Rice, Quinoa, Roasted Red Pepper Seasonal Toppings, Garden Salad, House Baked Cookies, Petit Fours, Assorted Sodas and Water.

Protein Selections (Choice Of Two)

- Ginger Sesame Grilled Tofu
- Herb Grilled Chicken
- Rosemary Grilled Shrimp
- Lemon Pepper Grilled Salmon

PICCOLA ITALIA

\$27

Chicken Piccata or Meatball Marinara, Baked Ziti With Plant-based Sausage and Goat Cheese, Grilled Vegetable Platter, Rosemary Focaccia, Garden Greens And Water

CHOPPED SESAME BOWL

\$15

Chopped Salad Blend, Red Bell Peppers, Edamame, Shredded Carrots And Cabbage, Cucumbers, Green Onions And Cilantro, Sesame Seeds, Crispy Wonton Strips, Orange Sesame Vinaigrette and Creamy Wasabi Dressing

Proteins Included:

- Grilled Chicken
- Sesame Soy Grilled Tofu

Elevate Your Salad

- Sesame Soy Grilled Salmon +\$8
- Vegetable Spring Rolls & Dipping Sauce +\$5

SMOKEHOUSE BARBEQUE

\$59.99

Priced Per Person. Minimum 25 Guests.

Protein Selections (Choice Of Two)

- Smoked BBQ Tofu
- Pulled Pork or Chicken
- Smoked Beef Brisket

Side Selections

Collard Greens with Bacon, Macaroni and Cheese, Creamy Coleslaw, Cornbread, BBQ Sauces, Water and Soda

Elevate Smokehouse Barbeque

- Banana Pudding +\$3.50

LET'S TACO 'BOUT SALAD

Priced Per Person. Minimum 10 Guests. Includes Guacamole, Queso Dip and Jalapeño Lemonade

VIVA LOS TACOS

\$33.50

Chopped Salad Blend, Tomatoes, Jalapeños, Black Olives, Roasted Corn & Black Bean Salad, Salsa Roja Frita, Spiced Cheese Blend, Green Onions and Cilantro, Pollo Asado, Tex-Mex Zucchini and Peppers, Crispy Tortilla Strips

Select Up To Two Proteins:

- Carne Asada
- Pollo Asado
- Plant Based Chorizo

Dressings Included:

- Avocado Ranch
- Honey Lime Vinaigrette

ADD ON:

- Shell Tortillas +\$2

Buffets

HOT & COLD LUNCH/ DINNER BUFFET

Priced Per Person. Minimum 25 Guests \$68.59

SERVICE INCLUDES:

Organic Mesclun Greens with English Cucumbers, Heirloom Tomatoes and Balsamic Dressing. Assorted Breads, Seasonal Fresh Sliced Fruits, Miniature Pastries and Petit Fours. Water and Assorted Sodas and Coffee and Tea Service

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 ENTREES

- 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

AMBIENT LUNCH BUFFET

Priced Per Person. Minimum 10 Guests \$49.15

SERVICE INCLUDES:

Organic Mesclun Greens with English Cucumbers, Heirloom Tomatoes and Balsamic Dressing. Assorted Petit Fours, Seasonal Fresh Sliced Fruits and Fresh Baked Cookies, Water and Assorted Sodas, Coffee and Tea Service

SELECT TWO SPECIALTY SALADS

- Arugula Salad with Shiitake 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 ENTREES

- 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 Shaved Fennel

Seasonal Selections

TREND-WORTHY BITES

Priced Per Person. Minimum 10 Guests.

UPSIDE DOWN PUFF PASTRY TARTS \$5

Choose a Flavor:

- Caramelized Shallot and Parmesan
- Apple Brie and Almond
- Sweet Potato and Marshmallow

STREET CORN DIP IN A TORTILLA CUP \$2.50

COCTEL DE CAMARON (SHRIMP COCKTAIL) \$6

CHOCOLATE ESPRESSO MARTINI \$5.99 MOUSSE CUP

MOCKTAILS

Priced Per Person. Minimum Of 10 Guests.

CARAMEL PECAN PIE EGGNOG \$4

SPARKLING SPICED APPLE CIDER \$4.5

DESSERTS

Priced Per Person

PEPPERMINT BROWNIE \$4.55

PUMPKIN PIE BARS \$4.55

PECAN PIE BARS \$4.55

CHOCOLATE CHUNK COOKIES \$4.55

CREATE YOUR HOLIDAY FEAST

Priced Per Person. Minimum 25 Guests.

THANKSGIVING INSPIRED \$68.59

MAIN ENTRÉE (CHOOSE UP TO 2)

- Herb Roasted Turkey Breast
- Mustard Crusted Pork Loin
- Maple Glazed Salmon
- Wild Rice and Pecan Stuffed Acorn Squash

SIDES (CHOOSE UP TO 2)

Traditional

- Roasted Red Bliss Potatoes with Rosemary
- Baked Macaroni and Cheese
- Sautéed Green Beans with Toasted Almonds
- Cinnamon Glazed Carrots

ACCOMPANIMENTS (CHOOSE UP TO 2)

- Turkey Gravy
- Fresh Cranberry Sauce
- Classic Bread Stuffing
- Apple Walnut Spinach Salad
- Whole Grain Cornbread Muffins

HOLIDAY INSPIRED \$68.59

MAIN ENTRÉE (CHOOSE UP TO 2)

- Herb Roasted Turkey Breast
- Mustard Crusted Pork Loin
- Maple Glazed Salmon
- Wild Rice and Pecan Stuffed Acorn Squash

SIDES (CHOOSE UP TO 2)

- Creamy Mashed Cauliflower
- Roasted Green Beans with Pistachio Pomegranate Crunch
- Butternut Kale Macaroni and Cheese
- Sweet Potato Pecan Casserole

ACCOMPANIMENTS (CHOOSE UP TO 2)

- Charred Brussels Sprouts with Candied Bacon
- Sweet Potato and Wood Mushrooms
- Spoon Bread Rum Raisin Pudding
- Apple Walnut Spinach Salad
- Whole Grain Cornbread Muffins

Themed Breaks

CELEBRATION

Priced Per Person. Minimum 10 Guests.

TOP YOUR GUAC \$10

Customize Your Guacamole with Fresh Toppings,
Tortilla Chips and Crudit 

- Add Queso Blanco +\$3
- Add Made-In-House Salsa +\$2

CHIPS AND DIPS FLIGHT \$8

Choice of Three:

- Creamy Caramelized Onion
- Roasted Red Pepper Hummus
- Lemon Pepper Ranch Dip
- Tomato Bruschetta
- Spinach Artichoke Dip with Pita & Crudit 

CHARCUTERIE BOARD \$16

Mediterranean Cured Meats
Seasonal Spreads, Dried Fruit, Marinated
Vegetables, Olives and Crostini

CHEESE PLATTER \$17.15

Artisanal Cheese with Dried Fruits, Figs,
Quince Paste, Toasted Nuts, Baguette
Bread, Crackers and Cheese

MEZZE HUMMUS- VEGETABLE SPREAD \$9

Roasted Red Pepper and Classic Hummus, Pita
Chips, Cucumbers, Bell Peppers and Kalamata
Olives

AM SNACK PACK \$9.75

Protein Bars, Breakfast Bars and Whole Fruit

PM SNACK PACK \$9.75

Energy Bars, Kettle Corn and Mixed Nuts

VEGETABLE CRUDITE CUP \$4.79

Carrots, Celery and Tomatoes with Ranch

ADD-ON \$5.25

Individually Packaged Gluten-Free Dessert

SMALL BITES

Choice of Three \$16

Choice of Four \$19

Savory

- Pimento Cheese Deviled Egg with
Tomato Jam
- Reuben Wonton with Thousand Island Sauce
- Crispy Curried Chickpea Cone
- Soy-glazed Chicken Brochette with
Pineapple Chutney
- Mini Crab Cake with Citrus Remoulade

Sweet

- Peach Nectar and Bacon Fritters with Honey
Butter
- Blueberry Basil Bruschetta with Goat Cheese,
Prosciutto, Mozzarella, Brochette with Balsamic
Glaze
- Fried Chicken and Waffle Slider

SUNDAY ICE CREAM BAR

ICE CREAM SOCIAL BAR \$10.39

Priced Per Person. Minimum 10 Guests.

FLAVORS

- Chocolate
- Vanilla
- Strawberry

TOPPINGS:

- Rainbow & Chocolate Sprinkles
- Chocolate Syrup
- M&M's
- Reese's Pieces
- Toasted Coconut
- Oreo Cookies
- Granola
- Bananas
- Cherries
- Caramel

Curated Experiences

TASTING STATIONS

Priced Per Person. Minimum 10 Guests. Does Not Include Rental or Labor Costs.

PARISIAN CREPES STATION \$18

Be a Part of the Show with Made-to-Order Chicken, Prosciutto, and Mozzarella Crepes with Self-serve Toppings including Fresh Basil, Balsamic Glaze, and Cherry Tomatoes or Banana Hazelnut-Chocolate Spread Crepes with Toasted Coconut and Pecans

TINY TOSTADAS \$18

B.Y.O. Tostadas with Refried Black Beans, Grilled Achiote Chicken, Carne Asada, Fresh Salsas, Lime Crema, Cotija Cheese

K-TOWN \$22

Built-to-Order Lettuce Wraps with Bulgogi Ribeye, Pork Belly, Cho Gochujang Sauce, Pickled Vegetables and Kimchi

CHEESECAKE JARS \$10

Creamy Cheesecake Topped with Choice of Chocolate Ganache, Strawberry Sauce, Mango Sauce, Fresh Berries, Whipped Cream and Graham Crackers

INTERACTIVE STATION

CARVERY

Premium Meats Carved-to-Order, Served with Freshly Baked Rolls

Whole Roasted Salmon Fillet \$26

Accompanied with Dill Mustard Crème and Farro Risotto

Grilled Beef Tenderloin \$35

Accompanied with Red Onion Demi Glaze, Horseradish Crème, and Roasted Rosemary Fingerling Potatoes

QUESO FLAMEADO \$12

Baked Queso Blanco with Choice of Chorizo, Roasted Corn, Roasted Poblano Peppers, Oaxaca Cheese with Pico De Gallo, Guacamole and Tortilla Chips

Celebrations

RECEPTION PACKAGES

RELAX

\$58

Minimum 25 Guests

Red and White Wine, Heineken, Stella, Lagunitas 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

Minimum 25 Guests

Red and White Wine, Heineken, Stella, Lagunitas 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, Roasted Pepper, Pita Bread, Crackers, Crostini

CONTEMPORARY

\$73

Minimum 25 Guests

Red and White Wine, Heineken, Stella, Lagunitas 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 & Ranch

Passed:

Choice of Six Hors D'oeuvres

TRADITIONAL

\$93

Minimum 35 Guests

Red and White Wine, Heineken, Stella, Lagunitas and Amstel Light, Whiskey, Rum, Vodka, Gin, Cognac, Mixed Cocktail Drinks, Cranberry, Orange and Grapefruit Juices. Champagne (*Available With Upcharge*)

Stationed:

Imported & Domestic Cheese Board, Assorted Crudité with Hummus & Ranch

Passed:

Choice of Six Hors D'oeuvres

Celebrations

PASSED HORS D'OEUVRES

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 Ribs + 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

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 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

Cake Collective

CREATE YOUR OWN CAKE OR SPECIALTY CAKE

Select Cake Flavor, Filling, Topping and Inscription
Request Requires 48-Hour Notice

CAKE

Chocolate or White

FILLING

Chocolate Mousse, Fudge, Raspberry, Strawberry, Custard, Lemon

FROSTING

Buttercream or Fudge

SPECIALTY CAKES

- Red Velvet
- Carrot
- Chocolate Mousse
- Strawberry Shortcake
- Tiramisu

SIZE

- | | |
|--|-------|
| - 10" Round Cake (Serves 14-18 Guests) | \$75 |
| - 12" Round Cake (Serves 15-25 Guests) | \$105 |
| - 14" Round Cake (Serves 25-35 Guests) | \$130 |
| - Half Sheet Cake (Serves 35-50 Guests) | \$175 |
| - Full Sheet Cake (Serves 75-100 Guests) | \$275 |

ADDITIONAL SWEETS

- | | |
|---|-------------|
| - Assorted Cupcakes | \$4.50 Each |
| - Custom Logo Cookies - <i>requires 72 business hours lead time</i> | \$60/dozen |

Book an Event

WANT TO BOOK YOUR OWN CHEF CHALLENGE OR TEACHING KITCHEN PRIVATE EVENT?

TEACHING KITCHEN

Hands-On Cooking Classes Where Teams Collaborate to Prepare and Enjoy a Shared Meal,
Strengthening Teamwork and Camaraderie.

CHEF CHALLENGE

A Friendly Competition - Watch Two Teams of BNY Employees Compete to Create a
Winning Dish From a Basket Of Mystery Ingredients.

CHEF POP-UP

Enhance Your Event by Adding an In-House Chef to Create a Fresh Meal Onsite Using our
Mobile Meveca Cooking Stations.

Teaching Kitchen events can be requested on MySource Via [Reserve Space](#).

Teaching Kitchens

30-MINUTE EXPERIENCE

Booking Lead Time: 5 Working Days

Priced Per Person. 10 Guest Minimum, 30 Maximum

Tapas & Wine \$25

Learn to Pair and Enjoy a Selection of Spanish Tapas with Complimentary Wines.

Charcuteries & Rose \$25

Build a Board of Charcuterie while Tasting a Range of Cured Meats with a Chilled Rose.

Mixology \$25

Learn to Shake and Make a Couple of Classic Cocktails, E.G. Old Fashioned, Manhattan, Etc.
(Mocktail Options Available)

45-MINUTE EXPERIENCE

Booking Lead Time: 10 Working Days

Priced Per Person. 10 Guest Minimum, 20 Maximum

Pasta Making \$35

Make Fresh Pasta from Scratch and Shape It Into Traditional Italian Styles.

Intro to Sushi \$35

Discover the Fundamentals of Sushi Rolling and Fish Preparation.

Ceviche Making \$35

Learn How to Prepare and Serve Fresh Fish Using This Famous Latin American Technique.

90-MINUTE EXPERIENCE

Booking Lead Time: 10 Working Days

Priced Per Person. 10 Guest Minimum, 20 Maximum

Rustic Italian \$50

Create a Hearty Italian 3-Course Meal Using Seasonal Ingredients and Rustic Technique.

Classic French \$50

Experience French Culinary Tradition by Cooking Elegant Dishes with Refined Presentation.

Asian Innovation \$60

Combine Traditional Asian Flavors with Modern Techniques to Create a Unique Dish.

Wine Pairing Experience \$60

Learn How to Compliment Dishes with Wine that Enhances a Meal Experience.

**CATERING TEAM WILL PROVIDE FINAL PRICING, INCLUDING LABOR
COST AND CONFIRMATION REVIEW**