



CATERING THE
freshest flavors



the fresh fork



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RISE AND SHINE IT'S *breakfast time!*



continental

10.99 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 tazo teas, assortment of juices and bottled water

classic hot breakfast

12.99 per person

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

mini breakfast sandwiches

12.99 per person

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

tribeca buffet breakfast

15.99 per person

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

continental breakfast box

8.99 per person

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

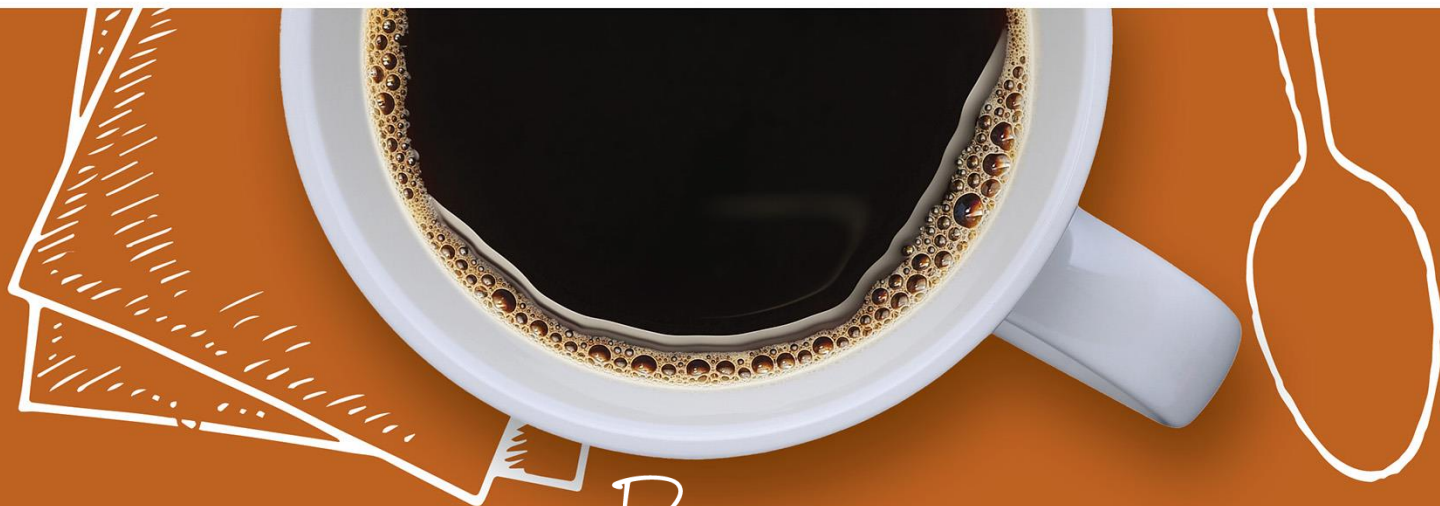
breakfast sandwich box

12.99 per person

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

add-ons

assorted greek yogurt cup	2.19
assorted mini bagels	2.49
assorted cold cereals and choice of milks (skim, whole2, etc)	2.99
individual yogurt parfait	4.29
hard boiled eggs cup (2)	2.19



Beverages

coffee service, includes decaf and assorted teas.....	4.09
bottled spring water.....	2.19
perrier sparkling water.....	3.99
vitamin water zero.....	2.99
zico coconut water.....	3.29
pure leaf tea: lemon, diet lemon, peach,.....	2.59
assorted sodas.....	2.19
assorted tropicana juices.....	2.39
energy drinks.....	4.59



Deli

executive boxed lunch

12.99 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:

deli sandwiches

caprese
turkey blt
buffalo chicken
tuna salad
ham and swiss

artisan sandwiches

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

artisan wraps

garden veggie and balsamic
blackened chicken caesar
turkey club
antipasto
crispy chicken ranch

side salad:

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

salad boxed lunch

11.99 per person

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

salads

chopped cobb
chicken caesar
soy ginger tofu

add additional snacks

assorted premium chips	3.19
assorted homemade cookies	2.39
dessert bars/brownies	3.99
assortment of trail mix nuts	3.29
vegetable crudite cup	4.19



Defi

classic sandwich lunch buffet
17.99 per person

grilled vegetables

roast carrot hummus, 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 telera roll

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

classic wrap lunch buffet
12.99 per person

greek salad wrap

baby spinach, feta cheese, red onions, tomatoes and cucumbers with honey balsamic glaze

buffalo chicken

grilled chicken breast, romaine lettuce, cheddar cheese, tomato and carrots

grilled chicken caesar salad

romaine lettuce and parmesan cheese

white tuna fish salad

lettuce and tomato

turkey blt

jack cheese, bacon, romaine lettuce,

service includes:

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

salad of the day

seasonal fresh sliced fruits

freshly baked cookies

bottled water and assorted sodas, coffee/tea service



Buffets

ambient lunch buffet

32.99 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 poke bowl with kimchi, tofu, sesame, cucumber 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 macadamia nuts

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

filet of beef with fingerling potatoes, asparagus and shallots

roasted eggplant, zucchini, chickpea and tomato salad

kale and ricotta ravioli with sundried tomatoes and olive sauce

service includes:

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

assorted petit fours

seasonal fresh sliced fruits

freshly baked cookies

bottled water and assorted sodas

CUSTOM *Selections* **AVAILABLE**

Snacks

am snack pack **6.49 per person**
protein bars, breakfast bars and whole fruit

pm snack pack **6.49 per person**
energy bars, kettle corn and mixed nuts

assorted premium chips **3.19 each**

vegetable crudite cup **5.49 per person**
carrots, celery and tomatoes with ranch

cookies and brownies **2.39 per person**

mini cupcake **3.99 per person**

cheese platter **8.99 per person**
artisanal cheese with dried fruits, fig spread,
wildflower honey, toasted nuts, grilled baguette,
crackers



Themed Breaks

morning boost break **10.49 per person**
berry naked juice smoothies, coconut water, fresh
berries, yogurt and trail mix

chips and dips break **5.99 per person**
crispy corn tortilla chips, roasted jalapeno guacamole,
tomato pico de gallo, assorted sodas and infused
water

mediterranean break **15.79 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, coffee and assorted
tazo teas

energy break **13.69 per person**
pepita chia cranberry granola bar bites, assorted
mixed salted nuts, and minted fruit salad
assorted bottled freshly pressed juices



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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