



NEW YORK

CONTACT US CONFERENCECENTER-PAVILION@BOFA.COM

CONFERENCE CATERING MANAGED SERVICES

Conference Catering Managed Services is a premier catering service specializing in high-quality, well-presented culinary menus and reliable, expansive services for conferences, meetings, and special events. Our commitment to customer satisfaction guarantees a dining experience that exceeds expectations.

We understand that every event is unique, which is why we offer a comprehensive range of catering services tailored to suit the specific requirements of conferences and meetings of varying sizes. Our experienced culinary teams are available to develop diverse and customizable menus to accommodate various dietary preferences. We prioritize quality, fresh, local, and sustainable ingredients to ensure an enjoyable dining experience for every guest. Our dedicated catering team members understand the importance of timely delivery ensuring freshness and quality.

We are committed to making your event a success. Whether you are hosting a corporate conference, seminar, or special event, you can rely on our team to provide an unparalleled experience that leaves a lasting impression. Contact us today to learn more about our managed services and how we can help make your next event unforgettable!

OUR VALUED LOCAL PARTNERS | NEW YORK

We incorporate seasonal produce and local ingredients through our partnerships with these vendors.

Eckerton Hill Farm, Fleetwood, PA *Home of the Tomato People*

Norwich Meadows Farm, Norwich, NY *Organically growing everything under the sun for over 20 years!*

Red Jacket Orchards, Geneva, NY *Pure - Fresh - Delicious*

Jersey Fresh, NJ *Locally Grown Produce*

Eva's Garden, Dartmouth, MA *Agricultural Artisan*

Lancaster Farm Fresh, Lancaster County, PA *Locally rooted. Sustainably minded.*

Satur Farms, Cutchogue, NY *Produce with Personality*

5 Spoke Creamery, Goshen, NY *Handmade Farmstead Cheese*

Ronnybrook Dairy, Ancramdale, NY *Small Batch Dairy Products from NY's Hudson Valley*

Food-Allergic Individuals: Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut, sesame products and other potential allergens in the food production areas of our facility.

Plant-Rich Features: These menu items are indicated with (V) = Vegetarian and (VG) = Vegan



Locally Crafted

NEW YORK

BREAKFAST

minimum 6 people, priced per person

- ronnybrook buttermilk pancakes with seasonal compote and local wildflower honey (V) 7
- local mushroom frittata with new york aged cheddar and fresh chopped chives (V) 6

CHEF CRAFTED HOT LUNCH

30

minimum 10 people, priced per person

- baby arugula, shaved parmesan, tomato, herb focaccia croutons with aged balsamic (V)
- local baby greens, poached ny pears, feta, maple spiced walnuts, sherry vinaigrette (V)
- roasted stuffed local baby squash, charred brussels sprouts, purple pearl onions, murray's goat cheese, drizzled balsamic reduction (V)
- herb roasted chicken, long island fingerling potatoes, urbani truffle oil
- seared salmon, artichokes, tomato, olives and herb vinaigrette

CHEF CRAFTED ROOM TEMP LUNCH

30

minimum 10 people, priced per person

- gem lettuce, shaved carrots, radish, cucumber and celery with basil vinaigrette (VG)
- buffalo cauliflower quinoa salad tossed with yogurt ranch dressing (V)
- grilled eggplant rounds with tomato and feta (V)
- pearl couscous, chopped kale, chickpeas, red bell pepper and preserved lemons
- grilled arctic char, shishito pepper and cucumber
- fresh herb balsamic grilled chicken with marinated heirloom tomato salad

REGIONAL DELI

18

minimum 6 people, priced per person, choice of three, served with housemade chips and your choice of salad

- smashed chickpea sandwich (V): chickpeas, pickled red onions, lettuce, tomatoes, cucumbers, cilantro, lemon & harissa vinaigrette, ciabatta
- italian combo: ham, soppressata & genoa salami, fontina cheese, sun-dried tomatoes, fresh crisp lettuce, balsamic dressing, demi baguette
- roasted turkey blt: applewood bacon, red leaf lettuce, heirloom tomato, avocado aioli, croissant
- carved beef brisket: smoked swiss cheese, pickles, coleslaw, dijon mustard, deli rye bread
- mini cubano sandwiches: thinly sliced pork loin, tavern ham, swiss cheese, dill pickles, dijon grain mustard, cuban bread

SALAD SELECTIONS

- charred cauliflower floret and leeks, blood orange vinaigrette (VG)
- roasted fingerling potato salad, whole grain mustard, fresh herbs (V)
- toasted farro, cucumber, cherry tomatoes, feta, parsley infused olive oil (V)
- kale slaw, pomegranate buttermilk dressing (V)
- fresh greens, feta and champagne vinaigrette (V)

DESSERT

minimum 6 people, priced per person

- ny style cheesecake, seasonal fruit compote 10
- classic black & white cookie 8

FAUCHON SELECTIONS

PARIS

minimum 6 people, priced per person

- Classic Croissant 6
- Pain au Chocolat 7.50
- Raspberry Espelette 7.50

- Viennoiserie Trio 36
- Minimum of 1 dozen, priced per dozen*
Assorted Mini Pain au Chocolat, Croissant, and Brioche

Seasonal Selections

SPRING / SUMMER 2026

BREAKFAST COMBO

12

SEASONAL PARFAIT BAR

minimum 6 people, priced per person

- yogurt: vanilla or greek plain yogurt
- fresh fruit: cubed mango, strawberries, blueberries, blackberries, cubed pineapple
- seeds: chia, pumpkin, flax
- natural sweeteners: agave nectar, local honeycomb, maple syrup
- granola: purely elizabeth organic ancient grain
- dried fruit: cranberries, golden raisins, cherries

served with smoothie shooters: strawberry banana (V), mango burst (VG), and blueberry oat milk smoothie (V) and crispy yukon potato hash (V)

SEASONAL DELI

16

minimum 10 people, priced per person

- open faced steak sandwich, horseradish cream on rye
- garden chicken pesto on focaccia
- quinoa, garbanzo wrap, spring pea edamame spread (VG)

served with cajun kettle cooked chips and seasonal salad: snap pea and herb salad and balsamic dijon vinaigrette (VG)

MEZZE BUFFET

20

minimum 10 people, priced per person

- souvlaki marinated grilled chicken, crispy falafel
- mezze spiced jasmine rice (VG)
- mezze spring roasted vegetables (V)
- cucumber tomato parsley salad (VG)
- classic greek salad, greek vinaigrette (V)
- kalamata olives, feta cheese crumbles
- hummus, tzatziki, pita bread

BBQ GRILL BUFFET

26

minimum 10 people, priced per person

choice of two

- chimichurri flank steak
- grilled jerk chicken thigh
- spicy avocado black bean burger, chipotle aioli (V)
- char siu BBQ pork, sherry wine hoisin sauce

choice of two sides

- dirty rice
- grilled eggplant and asparagus gratin (V)
- sundried tomato skillet orzo pilaf (V)
- roasted potatoes, chimichurri drizzle (VG)

choice of one side salad

- three bean salad (VG)
- fingerling potato salad (V)
- garden salad (VG)

FLATBREAD BITES

6

choice of three

- grilled asparagus, crispy pancetta and pecorino
- chicken pesto
- honey BBQ brisket with pickled onions
- spinach, artichoke, roasted peppers and goat cheese (V)

BYO SHORTCAKE BAR

8

butter milk shortcake, pound cake, assorted berries, ganache, whipped cream



Breakfast

MINIMUM 6 PEOPLE

CONTINENTAL	12	SUNRISE SPREAD	16
sliced fresh fruit and berries, assorted pastries, and assorted mini danishes and muffins		- spinach and mushroom egg bites (V)	
		- goat cheese, mushroom, asparagus egg bites (V)	
GRAZE BOARD	15	- sweet potato hash with chicken apple sausage	
a beautiful display of lemon-glazed breakfast bread, petite egg white and prosciutto sandwiches, whole grain waffles, marinated mozzarella, smoked gouda, balsamic thyme roasted tomatoes, candied bacon, almonds, grapes, seasonal berries, sweetened ricotta and seasonal jam		- mini greek yogurt parfaits with pineapple, kiwi, mango and ginger syrup (V)	
		BREAKFAST SANDWICHES	
BREAKFAST TACO BAR	14	<i>served a la carte, pricing per person. served on an english muffin or tortilla wrap and prepared with cage-free eggs</i>	
cage-free scrambled eggs with peppers, tomatoes and onions, flour tortillas, cheddar cheese, pickled onions, jalapenos, salsa, potatoes, choice of two:		- egg and cheese	5
- crumbled turkey sausage		- sausage, egg and cheese	6
- crumbled pork sausage		- bacon, egg and cheese	7
- crumbled bacon bits		- ham, egg and cheese	7
- crumbled plant-based chorizo (VG)		- smoked salmon, capers, sliced red onions, sliced cucumbers, and fresh dill	10
		<i>*turkey and plant-based options upon request</i>	
HOT BREAKFAST	18	A LA CARTE	
scrambled cage-free eggs, rosemary and thyme breakfast potatoes, applewood smoked bacon, chicken apple sausage, sliced fresh fruit, and assorted muffins		- assorted parfaits	5
<i>*turkey and plant-based options available upon request</i>		- crudité cups	4
		- fruit cups	4



Lunch

MINIMUM 10 PEOPLE

AMBIENT BUFFET

SALAD BUFFET

24

served with rolls, artisan breads and dessert tray

- choice of 2 proteins: garlic-lemon grilled chicken, herb-crusted salmon filet, or rosemary-crusted beef tenderloin
- chopped romaine, seasonal mixed greens (VG)
- chef selection of 8 seasonal vegetables (VG)
- chef selection of 3 toppings
- choice of 2 salad dressings, 1 seasonal selection

LIVE WELL

30

served with rolls and artisan breads

- fresh herb balsamic grilled chicken, marinated heirloom tomato salad
- lemon thyme seared salmon, shaved fennel salad with citrus and pine nuts
- grilled vegetables, fire roasted red peppers, first press olive oil (VG)
- red quinoa, golden raisins, almonds, herbs (VG)
- mesclun greens, diced tomatoes, red onion, roasted almonds, dried fruit, goat cheese, balsamic vinaigrette (V)
- spinach green cabbage salad, carrots, onion, aged red wine vinegar (VG)

AMERICAN

35

served with rolls and artisan breads

- butcher pepper seared sirloin chimichurri
- gulf shrimp, jicama, mango, pepperpress salad
- charred cauliflower steak, smoked paprika vinaigrette (VG)
- wheatberry apple broccoli salad (V)
- signature chopped salad, roasted beets, avocado, crispy chickpeas, blue cheese crumbles, ranch dressing (V)

HOT ENTREE

ITALIAN

30

- chicken marsala, mushroom medley, marsala wine
- housemade meatballs topped with mozzarella, parmesan and marinara
- butternut carbonara: ziti with creamy roasted butternut squash and portobello mushroom carbonara sauce topped with pecorino romano
- penne with fresh tomato basil (VG)
- oven roasted green beans, garlic, shallots (V)
- prosciutto, marinated olives, fresh mozzarella, roasted red pepper antipasti tray
- classic caesar salad with herb croutons

TEX MEX

26

- citrus chicken carnitas, cilantro lime carne asada, and grilled fajita vegetables (VG)
 - spicy black beans (VG) and red rice (VG)
 - pico de gallo, salsa roja, sour cream, guacamole
 - shredded lettuce, cheddar cheese, diced tomatoes, roasted corn with jalapeños
 - flour tortillas and housemade tortilla chips
- *make it plant forward with plant-based chorizo*

ASIAN

28

- teriyaki pork loin, shiitake and charred scallion
- honey miso glazed salmon, steamed carrots
- grilled teppanyaki eggplant (VG)
- marinated tofu green bean salad, sweet soy sesame dressing (VG)
- soba noodle salad, bok choy peppers, edamame, yuzu dressing (VG)
- spinach salad, ginger dressing (V)



Soup, Salad, Sandwich

MINIMUM 6 PEOPLE

YOUR CHOICE OF 1 SOUP, 1 SALAD, 3 SANDWICH SELECTIONS

20

served with housemade baker's chips

SOUPS

choice of one

- garden vegetable: garbanzo beans, fresh onions, tomatoes, carrots, cauliflower, baby kale, celery and garlic (VG)
- chicken tortilla: authentic chicken tortilla soup, crispy tortillas, fresh cilantro, and lime
- creamy baked potato soup: potatoes, onions, bacon, leeks, celery, shredded cheddar cheese, scallions, and herbs

SALADS

choice of one

- grilled seasonal vegetable platter: fresh seasonal vegetables tossed in olive oil and fresh herbs (VG)
- tabbouleh: cucumber, tomato, kalamata olives, lemon and parsley (VG)
- farro cucumber salad: toasted farro, cucumber, cherry tomatoes, feta, basil-infused olive oil (V)
- southwest caesar: black beans pepitas, cotija cheese, and crispy corn tortilla strips with chipotle caesar dressing
- butter lettuce wedge: grilled chicken, candied walnuts, blue cheese crumbles, crispy capers, and cucumbers with herb buttermilk dressing
- little gem salad: garlic herb shrimp, avocado, almonds, red onions, and parmesan with chipotle honey balsamic vinaigrette

SANDWICHES

choice of three

- the roasted veggie hummus wrap: classic hummus, roasted zucchini, squash, red peppers, red onion, spinach, whole wheat tortilla wrap (VG)
- the farmer: fresh mozzarella, grilled zucchini, balsamic roasted tomatoes, basil pesto, arugula, baked in-house sub roll (V)
- the turkey club wrap: house-roasted turkey breast, candied bacon, spinach herb wrap
- the savory grilled chicken: grilled chicken, fresh baby arugula, grilled pear slices, brie cheese, housemade balsamic onion jam, telera roll
- the chicken croissant: tarragon chicken salad, grapes, butter lettuce, croissant
- the honey roast beef: honey horseradish roast beef, charred onions and peppers, artisan roll
- provençal tuna baguette: tuna niçoise salad, grape tomatoes, olives, red onions, dill, french baguette

MAKE IT A BOXED LUNCH

18

your choice of sandwich and salad selection. served with signature seasoned housemade baker's chips, cookie and an individual water



Dessert & Snacks

MINI FRUIT CUP (V)	7	FRUIT AND CHEESE (V)	9
fresh seasonal fruit, whipped cream, crème fraiche		fresh berries, grapes, domestic cheeses, assorted crackers and crostini	
HOUSEMADE COOKIES	2	SWEET & SALTY SNACK BOARD (V)	8
selection of fresh baked cookies		chocolate and yogurt dipped pretzels, dried fruit and nuts, chocolate coated candies, oranges, grapes, cheddar cheese, crackers and mini cookies	
BROWNIE & BLONDIE BITES	2	CHARCUTERIE BOARD	12
mini brownie and blondie squares to satisfy your sweets craving		sliced salami, pepperoni, domestic cheese, grapes, cornichons, kalamata olives, tomato bruschetta, dried apricots, assorted crackers and crostini	
DESSERT BARS	3.50	BYO TRAIL MIX BAG	8
variety of gourmet dessert bars		granola, assorted nuts, pepitas, dried fruit, m&m's, pretzels, shredded coconut	
CUPCAKES	3.50	POPCORN BAR	6
chef's selection of decorated cupcakes, perfect for any occasion		buttered popcorn, hot cheddar popcorn, cinnamon sugar popcorn	
ICE CREAM SOCIAL (V)	8	CHIPS AND DIP TRIO (V)	7
<i>seasonal offering</i>		housemade tortilla chips, pico de gallo, corn and black bean salsa, guacamole	
vanilla and chocolate ice cream, sprinkles, crushed oreos, chocolate chips, cherries, chocolate sauce, caramel sauce, whipped topping		SAVORY SPREADS	10
<i>*non-dairy options available</i>		bacon cheddar dip, boursin cheese spread, classic hummus with grilled pita bread, baker's chips and vegetable crudité	
<i>*additional dessert selections are available upon request to meet the needs of your event</i>		A LA CARTE	
		- bagged chips	3
		- power bars	5
		- breakfast bars	3



Beverages

ALL-DAY COLD BEVERAGE PACKAGE

12

assortment of cold beverages to be replenished for the duration of your meeting

- canned still water
- canned soda
- fruit juice (AM service)
- lemonade

ALL-DAY FULL BEVERAGE PACKAGE

17

assortment of cold and hot beverages to be replenished for the duration of your meeting

- coffee and tea service
- canned still water
- canned soda
- fruit juice (AM service)
- lemonade

COFFEE AND TEA BAR

5

- local coffee roaster, regular and decaf coffee
- selection of hot teas
- traditional sweeteners
- half & half, 2% milk, oat milk

A LA CARTE DRINKS

- canned water 3
- sparkling water 3.50
- canned soda 3
- juice 3
- lemonade 3
- iced tea 3
- energy drinks 4.50
- cold brew coffee 4.50
- coffee and espresso drinks 4.50



