



**CATERING THE**  
 *freshest flavors*



the fresh fork

# RISE AND SHINE IT'S *breakfast time!*



## continental

**17.59 per person**

assorted mini bagels served with butter, cream cheese, and fruit preserves, mini muffins and pastries, seasonal fresh sliced fruit freshly brewed coffee, decaffeinated and selection of tazo teas, assortment of juices and bottled water

## classic hot breakfast

**19.99 per person**

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

## mini breakfast sandwiches

**21.87 per person**

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

## grove street buffet breakfast

**25.19 per person**

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

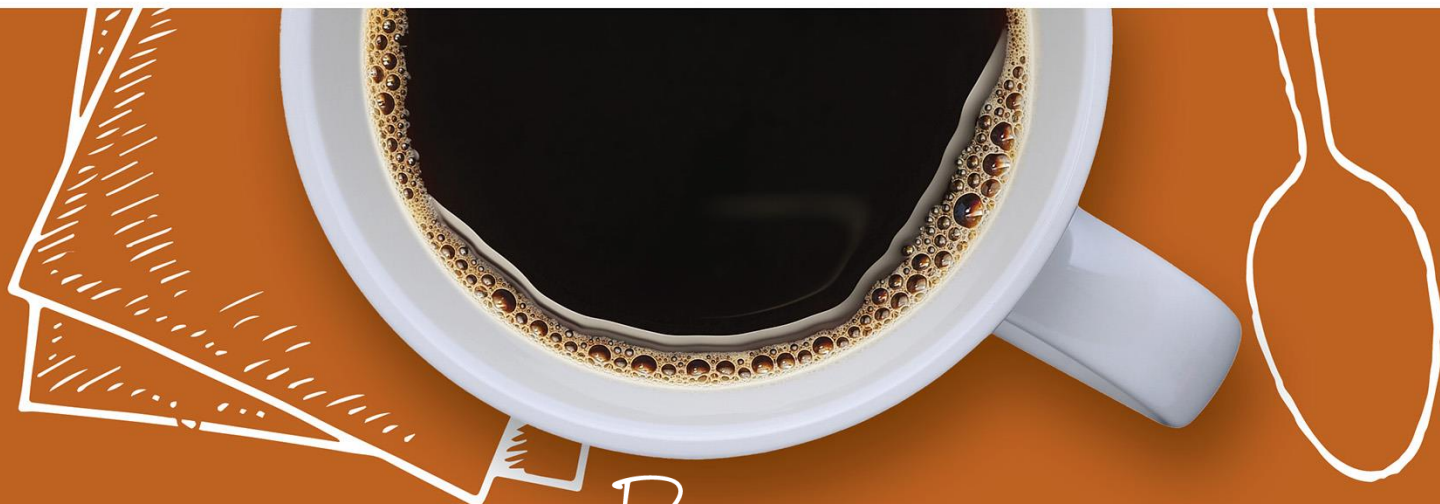
## donuts & coffee

**9.99 per person**

assorted donuts with starbucks, coffee, decaffeinated and selection of teas

## add-ons

assorted greek yogurt cup	<b>2.99</b>
assorted mini bagels	<b>3.49</b>
assorted mini pastries	<b>3.49</b>
assorted mini pastries & bagels	<b>4.37</b>
assorted cold cereals	
choice of milks (skim milk, whole milk)	<b>3.29</b>
individual yogurt parfait	<b>4.99</b>
hard boiled eggs cup (2)	<b>2.40</b>
seasonal sliced fruit	<b>3.25</b>



## Beverages

starbucks service, includes decaf and assorted teas.....	3.83
bottled water.....	2.79
sparkling water.....	3.99
celsius sparkling energy water, orange, wild berry arctic vibe .....	2.85
vitamin water zero.....	2.49
pure leaf tea: lemon, diet lemon, peach.....	2.19
snapple: diet half and half, diet peach, lemonade.....	2.19
assorted sodas.....	2.09
assorted juices.....	2.39
energy drinks.....	5.05





# Deli

## **executive boxed lunch**

**20.90 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  
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:**

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

## **salad boxed lunch**

**17.50 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	<b>3.29</b>
assorted homemade cookies	<b>2.99</b>
dessert bars/brownies	<b>3.99</b>
assortment of trail mix nuts	<b>3.60</b>
vegetable crudite cup	<b>5.29</b>
assorted chips	<b>1.99</b>



*Defi*

**executive sandwich lunch buffet**  
22.99 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**  
27.99 per person (Select 4)

**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

**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

freshly baked cookies

bottled water and assorted sodas, coffee/tea service





## Buffets

### **ambient lunch buffet**

**32.99 per person**

**12 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 seasonal fish 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**



## Buffets

### **hot and cold lunch or dinner buffet**

**45.00 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

edamame and corn salad with radish 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

miso glazed eggplants with roasted peppers

pasta primavera with broccoli, asparagus and mushrooms

seared red snapper with marinated artichokes and tomatoes

pepper crusted ahi tuna loin with tomatoes and haricot vert

#### **service includes:**

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

assorted breads

seasonal fresh sliced fruits

miniature pastries and petits fours

bottled water and assorted sodas

coffee/tea service

# Snacks

**am snack pack** **6.59 per person**  
protein bars, breakfast bars and whole fruit

**pm snack pack** **6.59 per person**  
energy bars, kettle corn and mixed nuts

**assorted premium chips** **3.29 each**

**vegetable crudite cup** **5.29 per person**  
carrots, celery and tomatoes with ranch

**cookies and brownies** **3.29 per person**

**mini cupcake** **3.29 per person**

**cheese platter** **8.99 per person**  
artisanal cheese with dried fruits, figs, quince paste, toasted nuts, baguette bread, crackers and cheese sticks



# Themed Breaks

**morning boost break** **9.10 per person**  
berry naked juice smoothies, coconut water, fresh berries, yogurt and trail mix

**mediterranean break** **9.35 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** **9.10 per person**  
pepita chia cranberry granola bar bites, assorted mixed salted nuts, and minted fruit salad  
assorted bottled freshly pressed juices

**energy break** **9.10 per person**  
crispy corn tortilla chips, roasted jalapeno guacamole, tomato pico de gallo, assorted sodas and infused water



## 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.....	\$3.29
10" round cake (serves 14-18 guests).....	\$65.00
12" round cake (serves 15-25 guests).....	\$90.00
14" round cake (serves 25-35 guests).....	\$105.00
16" round cake or half sheet cake (serves 35-50- guests).....	\$130.00



# Celebration

## reception packages

### relax

#### **\$50 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

#### **\$55 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

#### **\$65 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 crudite with hummus and ranch

### passed

choice of passed six hors d'oeuvres

### traditional

#### **\$75 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 crudite with hummus and ranch

### passed

choice of passed six hors d'oeuvres





## Passed hors d'oeuvres selections

### **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 a ficelle  
ahi tuna poke on a wonton crisp  
shrimp ceviche on a plantain chip  
salmon pinwheel with horseradish cream on a  
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







# Policies

## **Reservations**

Catering orders must be placed through Reserve Space.

## **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.

## **Disclaimer:**

We are happy to provide use of service wares for your event. In the event that these items are not left in the space/room that the event was delivered/set up, there will be a \$5 per person replacement cost charged to your event.

## **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 6.625% 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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