



Meetings & Events

CATERING MENU 2026



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*All pricing subject to change. Administration
and catering fees are additional.

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Blender

Light Breakfast

GF - gluten free | V - vegetarian | VE - vegan | N - nut
pp - price per person

BREAKFAST MENU

Mini Sweet Pastries **V**

assorted breakfast pastries

15 *pp*

Yogurt Parfait Bar **V | N**

greek yogurt, granola, sliced almonds,
toasted coconut, honey & mixed berries

15 *pp*

Avocado Toast **V**

mashed avocado, chili flakes, smoked
salt on country bread

20 *pp*

Cut Fruit Platter **GF | V**

assorted seasonal fruit

10 *pp*

Vegan Banana Bread Bites **V**

vegan banana bread topped with
almond coconut butter, strawberries,
maple syrup drizzle

18 *pp*

Mini Quiche Assortment **V**

MEDITERRANEAN

gouda, mozzarella, caramelized onions, zucchini,
tomato & za'atar

MUSHROOM

sauteed mushrooms, caramelized onions & gouda

CHEESE

caramelized onions & thyme

ONION

caramelized onions & gouda

16 *pp*

Breakfast Packages

10 GUESTS AND UP; PRICED PER GUEST;

Start-Your-Day Breakfast

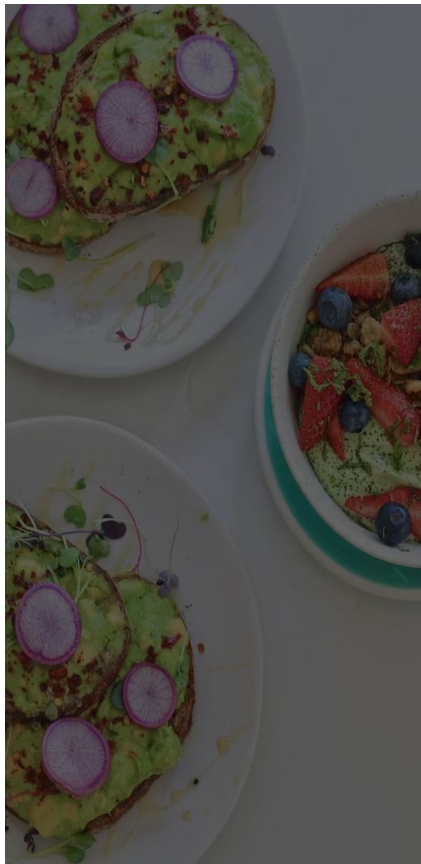
- assorted mini pastries and bagels, imported french butter, assorted cream cheeses, fruit preserves
- signature sliced fruit platter
- one of our just squeezed juices

37PP

Rise & Shine Breakfast

- grilled pressed whole wheat english muffins with organic eggs
- grilled pressed breakfast egg white wraps
- our signature sliced fruit tray

19PP



Good Morning Bundle

- organic oat granola and yogurt parfait
- mini bagel with double smoked atlantic salmon and herb cream cheese
- tropical fruit salad

29PP

Grilled Whole Wheat Egg Muffins

Assorted organic scrambled egg sandwich with:

1. Spinach, smoked gouda **V**
2. Cured ham, spinach, smoked gouda
3. Turkey, apple & sage sausage, harissa aioli, white cheddar
4. Fresh mozzarella, basil pesto, sun dried tomato pesto **V | N**

20 pp

Grilled Pressed Egg White Wraps

Assorted baked egg white omelette with:

1. Jack cheese, organic pinto beans, avocado, hot sauce **V**
2. Cured ham, jack cheese, avocado, hot sauce
3. Sautéed onions and peppers, turkey, apple and sage sausage, cheddar and harissa sauce

18 pp

Big City Breakfast

GF - gluten free | V - vegetarian
VE - vegan | N - nut
pp - price per person
20 guests and up

H&H Bagels & Smoked Nova Salmon

Fresh assorted kettle boiled NYC bagels and smoked nova salmon served with tomato, red onion, capers, lemon wedge and cream cheese (*choice of 3 flavors*):

Plain, Scallion, Veggie, Jalapeño, Strawberry, Tofu Plain, Tofu Scallion, Lox Spread, Butter, Jelly, Spicy Scallion

30pp

H&H Bagels & Salads

Fresh assorted kettle boiled NYC bagels served with lettuce, tomato, red onion and salads (*choice of 3*):

White fish salad, Tuna salad, Chicken salad or Egg salad

15pp



Worth Every Bite Lunch

GF - gluten free | V - vegetarian | VE - vegan | N - nut
PP - price per person

Summit Package *45 pp*

Full assortment of artisanal sandwiches plus choice of two sides and kettle chips. *Gluten free upon request**

Artisanal Sandwich Platter *22 pp*

ALBACORE TUNA

spinach, tomato

ROAST TURKEY

aged cheddar, pickled red onions

ROASTED BEEF

fontina, pickled red onions, truffle mayo

GRILLED CHICKEN

fresh mozzarella, roasted peppers

FRESH MOZZARELLA basil pesto, balsamic

ITALIAN

spicy sopressata, ham, fresh mozzarella, roasted peppers

CHICKEN COBB CLUB WRAP

avocado, brown sugar bacon, blue cheese

Savory Sides & Salads *16 pp*

FUSILLI PASTA & BASIL PINE NUT PESTO julienned sun dried tomatoes, toasted pine nuts

STEAMED EDAMAME & DRIED CRANBERRIES

shiitake mushrooms, roasted peppers, corn

CLASSIC CAESAR SALAD

romaine hearts, shaved parmesan, spicy croutons, classic eggless caesar dressing

GREEK SALAD *VG | GF*

romaine lettuce, crisp cucumbers, cherry tomatoes, kalamata olives, feta & tzatziki dressing

ORGANIC QUINOA, FRESH MOZZARELLA & BASIL

fresh mozzarella, plum tomatoes, extra virgin olive oil sherry vinegar dressing

GRILLED VEGETABLES *V | GF*

seasonal selection of vegetables, grilled a la plancha



Blender

Vezzo Pizza Party

Assorted brick oven NYC thin crust pizza

PLAIN PIE

marinara sauce & cheese

FORMAGGIO BIANCO

four cheese base (mozzarella, parmesan, pecorino, ricotta with béchamel) and fresh arugula

SALSICCIA DOLCE

marinara sauce & cheese, sweet italian sausage, caramelized onions, fresh basil

SHROOMTOWN

marinara sauce & cheese, portobello, shiitake, white mushrooms, white truffle oil

EL GRECO

marinara sauce & cheese, green bell peppers, feta cheese, fresh tomatoes, sweet red onions, kalamata olives

MEAT LOVERS

Marinara sauce & cheese, pepperoni, hot Italian sausage, sweet Italian sausage

SIDE SALADS

mixed green, greek, caesar salad, arugula & bocconcini, kale & manchego

***GF available upon request*

40 pp

Premium Lunch

GF - gluten free | V - vegetarian

VE - vegan | N - nut

PP - price per person

Taim Mediterranean Medley

Mixed falafel (green & harissa), chicken shawarma, cauliflower shawarma & fluffy pita bread

Super greens, hummus, toasted cumin rice, pickled cabbage, pickled red onions, dill pickles, hot peppers, tzatziki sauce, olives, feta cheese, israeli salad, tabouli sauce

Tahini, Harissa, S'rug, Amba, Lemon Mint Vinaigrette

55 pp

Dos Toros Mexican Fiesta

Seared pollo asado, corn tortillas, black beans, sauteed peppers & onions, Monterey Jack cheese, tomato salsa, corn salsa, sour cream, romaine, and signature hot sauces - smoky, verde and habanero. **GF**

Additions +4 pp

- Seared pollo asado
- Charred carne asada
- Slow cooked pork carnitas
- Braised ancho chicken
- Spiced chorizo
- Roasted sweet potatoes
- Spiced brussel sprouts
- Guacamole & tortilla chips
- Queso blanco & tortilla chips

45 pp



Blender

SMALL BITES MENU

Light Bites & Snacks

GF - gluten free | V - vegetarian | VE - vegan | N - nut
PP - price per person

Light Bites

Mini Sesame Sweet Roll Sandwich V

Tuna salad & hard-boiled egg, egg salad & tomato, gouda cheese & vegetable, smoked salmon & cream cheese

12 pp

Mini Focaccia Sandwich

(available: 11:30 AM - 6:00 PM)

TUNISIAN

tuna, potato, hard-boiled egg, olives & harissa

MOZZARELLA

tomato, mozzarella, walnut pesto & balsamic

EGGPLANT MATBUCHA

roasted eggplant, slow cooked tomato, arugula and spicy tomato tahini sauce

16 pp

Seasonal Bruschetta Platter

Assortment of four different bite-sized bruschettas with seasonal ingredients

10 pp

Snacks

Mediterranean Dips V | VE

Served with toasted pita

HUMMUS

housemade hummus & green harissa

TAHINI

classic sesame-based spread with paprika

BABAGANOUSH

roasted eggplant with tahini

TZATZIKI

local yogurt, cucumbers, garlic, dill and mint

18 pp

Roasted Seasonal Veggies

(available: 11:30 AM - 6:00 PM)

10 pp

Afternoon Snack Bar V | N

Mixed salted nuts, popcorn, kettle potato chips, cookies, brownies, protein bars and whole fresh fruit

20 pp



Crab & Shrimp Cake

smoked chilli remoulade sauce

14 pp

Rare Tuna Avocado Cups

grilled rare sushi quality tuna, avocado
sesame sauce, crispy filo

14 pp

Turkey Meatball Skewers N

golden raisins, pine nuts, lemon cumin
yogurt sauce

12 pp

Coconut Chicken Skewers

coconut chicken breast, sweet & sour
sauce

12 pp

Hors D'oeuvres

GF - gluten free | V - vegetarian

VE - vegan | N - nut

PP - price per person

Chicken Satay Skewers

chicken breast saté, spicy peanut dip

12 pp

Smoked Salmon Cakes

crispy sweet potato mini pancakes,
smoked salmon, dill mascarpone

14 pp

Beef Tenderloin Crostini

beef tenderloin, boursin cheese, crostini

16 pp

Smoked Turkey Open Panini Bite

brie, smoked turkey, honey mustard,
fresh pear, seven grain bread

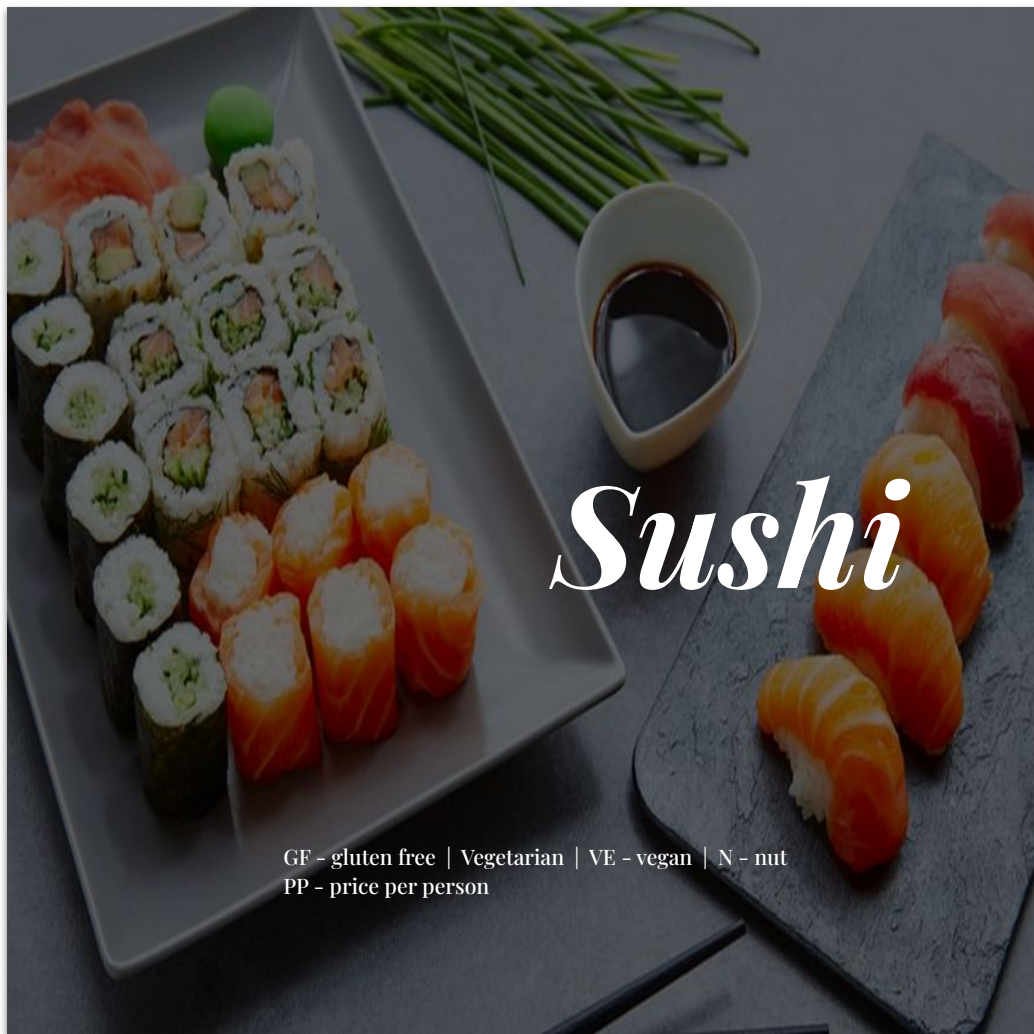
14pp

Akura Package

- Toro Sushi
- Tuna Sushi
- Salmon Sushi
- Yellowtail Sushi
- Toro Rolls
- Salmon Rolls
- Yellowtail Rolls.

22 pp

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PP - price per person





Blender

Vegan Sushi

GF - gluten free | V - vegetarian | VE - vegan | N - nut
PP - price per person

Vegan Signature Combo

Assortment of maki rolls, special rolls, & sushi

SPICY MANGO black rice, avocado, mango, cucumber, veggie slaw, toasted cayenne sauce

MIGHTY MUSHROOM black rice, shiitake and enoki mushrooms, tofu, micro arugula, shiitake truffle sauce

CHARRED AVOCADO jackfruit crab, cucumber, charred avocado, black truffle caviar

RAINBOW v-tuna, v-salmon, marinated carrots, cucumber, avocado, pickled red cabbage, dill, hijiki, lemon zest, smoked pepper sauce

SPICY JACKFRUIT CRAB lettuce, spicy jackfruit crab, pickled red onions, marinated carrots, avocado, chili strands, ponzu, toasted cayenne sauce

OSHIZUSHI SPICY V-SALMON pressed white rice, torched spicy v-salmon, smoked pepper sauce, lime, wakame powder, scallions, black truffle caviar

V-SALMON hijiki, lemon, scallions, cayenne sauce

V-TUNA wakame, lemon, scallions, smoked pepper

EGGPLANT UNAGI hijiki, white sesame, scallions, soy glaze

15 pp

Maki

Assortment of maki rolls

SPICY MANGO black rice, avocado, mango, cucumber, veggie slaw, toasted cayenne sauce

SWEET TREE black rice, avocado, sweet potato, alfalfa sprouts, toasted cayenne sauce

MIGHTY MUSHROOM black rice, shiitake and enoki mushrooms, tofu, micro arugula, shiitake truffle sauce

CHARRED AVOCADO white rice, jackfruit crab, cucumber, charred avocado, black truffle caviar

V-SALMON AVOCADO white rice, v-salmon avocado, seaweed roe

SPICY V-TUNA white rice, spicy v-tuna, cucumber, avocado, black sesame, orange seaweed caviar, miso glaze

12 pp



Vegetarian

Arancini

fried risotto balls filled with parmesan and fontina, served with warm marinara sauce

10 pp

Fig & Goat Cheese Purses

mission figs, and a touch of mascarpone, bundled into crispy phyllo

10 pp

Pear & Blue Cheese Stars (V)

caramelized pear, maytag blue cheese.

12 pp

Portobello Skewers

grilled portobello mushrooms skewers, smoked mozzarella, fresh basil

10 pp

Vegetarian & Vegan Bites

GF - gluten free | V - vegetarian

VE - vegan | N - nut

PP - price per person

Vegan

Chick'n Yakitori Skewers

grilled chick'n, ponzu glaze, scallions, crushed peanuts

18 pp

Soft Corn Tacos

Pollo Coco Tacos

coco queso, refried beans, radish, sour cream, salsa verde

16 pp

Grilled Chicken Bao

Gochujang sauce, ginger, sesame oil, dark soy, pickled red onion, scallions, toasted sesame



Blender

Tasting Table

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PP - price per person

TASTING TABLE

Crudite V | VE

fresh seasonal vegetables served
alongside a selection of dips

15 pp

Cheese V | N

selection of artisanal cheeses, mixed
nuts, dried fruit and olives

16 pp

Cheese & Charcuterie

assorted cheese and savory meats
& thoughtful accoutrements

22 pp

Rosemary Truffle Popcorn V | VE | GF

air popped popcorn with fresh
rosemary, truffle oil & maldon sea salt

10 pp

Marinated Olives V

castelvetrano & kalamata olives
marinated with herbs and citrus

8 pp

Spiced Nuts N

selection of spiced premium nuts

6 pp

Angelina's Bakery Bombalones

Delectable mini Italian donuts infused with chantilly cream, nutella, pistachio, strawberry

10 pp

Veniero's Taste of NYC - Italian Dessert Platter

The classic italian dessert platter complete with fresh filled creme cannoli, black & white cookies, mini cheesecake bites, rainbow cookies

16 pp

Sweet Tooth

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PP - price per person

Brownie & Cookie Platter

- brown butter chocolate chip cookies
- oatmeal raisin cookies
- sea salt brownie bites

12 pp

Angelina's Mini Assorted Cakes

Assortment of mini cakes. Includes tiramisu, hazelnut, pistachio, red velvet, carrot cake, Oreo, and brownies

10 pp

Angelina's Mixed Fruit Baby Tart Platter

A crisp, buttery tart shell filled with smooth vanilla pastry cream, topped with a vibrant assortment of seasonal fresh fruits & light glaze for a beautiful, glossy finish.

12 pp



All Day Beverages

*All pricing subject to change.

Fresh Squeezed Juice

- ❖ Orange
- ❖ Grapefruit
- ❖ Lemonade

6 pp

Premium Juice

- ❖ Green kale
- ❖ Pomegranate
- ❖ Carrot ginger

10 pp

Lemonade & Ice Tea

- ❖ Sweetened
- ❖ Unsweetened
- ❖ Flavored
- ❖ Pink lemonade

6 pp

Beverage Package

Kobrick fresh brewed drip coffee, assorted Bigelow hot tea, fresh lemon infused still water, Pellegrino sparkling water & assorted can soda

Half Day

Upto 4 hours

25 pp

Full Day

Upto 8 hours

35 pp

Barista Coffee Bar

Made to order specialty drinks; espresso, cappuccino, lattes, flat white prepared on our La Marzocco machine with Kiss of Africa whole beans

15 pp



Blender

Thank You.

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