



ALL DAY
MEETINGS
+ CONFERENCES



MORNING BREAKFAST

As your guests arrive each morning, they will enjoy a breakfast display.

Pastries V

such as muffins, croissants, breakfast breads and bagels with butter, cream cheese + fruit preserves
gluten free pastries ADD \$3pp

Chobani Yogurt Cups V

individual granola cups

Sliced Fresh Fruit VG GF

ALL DAY SNACKS + BEVERAGES

Available throughout the day and during break periods.

Snack Station

assorted individual snacks such potato chips, popcorn + granola bars

Assorted Soft Drinks

assorted flavored seltzers, sodas and water infused with lemon wheels

Coffee & Tea Service

premium brew regular & decaf coffee, assorted black, green & flavored teas, served with whole milk, sugar, sweetener, honey, & lemon

SANDWICH AND PROTEIN BOWL LUNCH

As you break for lunch, your colleagues will help themselves to a lunch display. Select three sandwiches or protein bowls. Served with field green salad, sea salt potato chips + homemade mini sweets

SANDWICHES

Turkey, Swiss + Avocado

lettuce, tomato, dijon

Grilled Steak + Cheddar

tomato tapenade, arugula, bearnaise aioli

Tomato + Mozzarella

nut-free basil pesto

Grilled Vegetable

white bean spread, nut-free basil pesto

Mushroom Torta

mushroom carnitas, salsa verde, shredded lettuce, tomato, jalepeños

GRAB + GO SALADS

Mediterranean Salad with Falafel

radicchio, kale, feta, tomato, chickpeas, red onion, carrots, crispy pita, citrus vinaigrette

Esquites Salad with Flank Steak GF

grilled corn esquites, shredded romaine, pickled red onion, cotija, tortilla chips, lime vinaigrette

Kale Salad with Grilled Chicken

baby kale, romaine, parmesan, tomatoes, radish, olives, toasted breadcrumbs, citrus vinaigrette

Superfood Power Bowl VG GF

tofu, baby spinach, kale, romaine, avocado, quinoa, strawberries, carrots, balsamic vinaigrette





HOT LUNCH BUFFET UPGRADE

*Give your guests a more upscale experience with a staff attended hot buffet.
Upgrade to hot lunch must be for all guests.*

ENTREES *select one*

Herb Roasted Chicken
herb sauce GF

Wine Braised Beef Short Ribs GF
crispy onions, red wine sauce

Pan Seared Atlantic Salmon GF
roasted red pepper vinaigrette

Stuffed Eggplant VG
couscous, seasonal vegetables,
currants, scallions, green tahini S

SIDES *select two*

Baked Macaroni + Cheese V

Rosemary Roasted Potatoes
VG GF

Grilled Market Vegetables VG GF
basil oil

Roasted Asparagus V GF
bearnaise aioli

Herb Roasted Carrots + Peas
VG, GF

Roasted Summer Squash VG GF
chili flakes + lemon

SALADS *select one*

Field Green Salad VG GF
cherry tomato, cucumber, smoked
sherry vinaigrette

Arugula
+ Strawberry Salad V GF N
candied pecans, goat cheese,
citrus vinaigrette

Classic Romaine Caesar
parmesan, croutons, creamy
caesar dressing

ACTIVATIONS

Add a fun activation to keep your attendees entertained and engaged.

SWEET & SALTY BAR \$12pp

for guest to make their own snack bags:
almonds, cashews, granola, yogurt covered
raisins, pumpkin seeds
truffle popcorn, wasabi peas, roasted
chickpeas, peanut butter pretzel bites,
chocolate bark

PRETZEL WALL \$6pp

with assorted dip cups such as:
honey mustard, beer cheese, etc.

LOBSTER ROLL \$25pp

+ ROSÉ CART

long island lobster rolls + potato chip cones
rosé on ice

GYRO BAR \$25pp

select two proteins
marinated lamb, mediterranean chicken,
beef kofta, falafel
warm pita, saffron basmati rice
tzatziki, hummus, red pepper feta dip, hot
sauce

plus

fattoush salad with sumac yogurt dressing
mixed marinated olives, pepperoncini,
spiced fried chickpeas

POKE BAR \$28pp

sushi rice and coconut rice
served with
marinated diced tuna, marinated salmon,
marinated tofu, wakame salad,
seared BBQ edamame, pickled ginger,
pickled plums, diced mango,
toasted sesame seeds, sriracha sesame aioli,
sliced avocado, togarashi aioli,
yuzu vinaigrette, japanese rice seasoning
vermicelli salad

LEMONADE STAND \$10pp

classic, strawberry + mint lemonade
fresh berries + herbs
colorful paper straws

BOBA BAR \$16pp

black, matcha + strawberry milk teas
boba + mixed fruit jelly
whipped cream

FROZÉ CART \$16pp

served with fresh berries,
melon skewers + colorful paper straws

\$138 PER GUEST

morning breakfast
all day snacks and beverages
sandwich + bowl lunch buffet
food & beverage attendants
delivery + production fee

*up to 7 hours of service | 15 guest minimum
tax & gratuity not included*

\$158 PER GUEST

morning breakfast
all day snacks and beverages
hot lunch buffet
food & beverage attendants
delivery + production fee

*up to 7 hours of service | 15 guest minimum
delivery, tax & gratuity not included*

Ask us about other menu options + custom items.



OPTIONAL ENHANCEMENTS

Additional Lunch Entree

\$8/per guest

Additional Lunch Side

\$6/per guest

Rental China, Flatware, Napkins + Glassware

\$15/per guest

Hot Breakfast Buffet Option

starting at \$8/per guest

PLACE YOUR ORDER TODAY

info@dishfoodnyc.com | 347.455.0077.

View our full terms of service [here](#).