



All Day Conference



Season: Spring

Venue: Chelsea Industrial, Manhattan, NYC

Timing: All Day Conference

Guest Count: 350

INSPIRATION:

This tech firm was hosting a conference to launch the next version of their platform and excite clients as well as their internal team about the future of the company. What better way to fuel everyone's energy than with a creative and satisfying spread from Dish?!

MENU OVERVIEW:

Continental Breakfast

All Day Coffee + Tea + Espresso Bar

Grab + Go Lunch

All Day Water + Soft Drinks

assorted flavored seltzers + sodas
infused water

All Day Snacks

Beer + Wine Bar + Signature Cocktails

Cocktail Reception

MORNING WELCOME



WELCOME BREAKFAST

Assorted Morning Pastries
muffins, croissants, breakfast breads and bagels with butter, cream cheese + fruit preserves

Sliced Fresh Fruit VG, GF

Individual Parfaits
yogurt, granola, berries + honey V, GF
overnight oats, bananas, berries,
chia, oat milk VG, GF

ALL DAY BEVERAGES

Coffee + Tea

Espresso Bar
made to order espresso bar
includes espresso, matcha and chai lattes

All Day Water + Soft Drinks
assorted flavored seltzers, soda
infused water

GRAB + GO LUNCH

PROTEIN BOWLS

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



ALL DAY SNACKS

SWEET + SALTY BAR

for guests to make their own snack bags:
almonds, cashews, granola, yogurt covered pretzels
raisins, pumpkin seeds, truffle popcorn, wasabi peas
roasted chickpeas, chocolate covered raisins

RAINBOW CRUDITES + FRUIT

fancy cut crudites, sliced and whole fruits
beet hummus, white bean dip
roasted red pepper dip, green goddess dip
served in a rainbow array of fresh, vibrant color

V = vegetarian | VG = vegan | GF = gluten free | S = Sesame | N = Contains Nuts

MENU



COCKTAIL RECEPTION: Passed Hors D'Oeuvres

Pork Belly BLT GF

lettuce cup, tomato fennel jam, bearnaise aioli

Mini Burger

smoked gouda, garlic aioli, pickled shallots

Sesame Crusted Tuna s

mango salsa, ponzu gel, wonton crisp

Shrimp Salad Tostada GF

corn, leche de tigre, cilantro

Fried Mac + Cheese Bite v

tomato fennel jam

Heart of Palm Ceviche vG, GF

corn salsa, aji amarillo vinaigrette



COCKTAIL RECEPTION: Interactive Stations



POKE BAR

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

MEDITERRANEAN MEZZE

marinated chicken skewers + vegetable skewers
cucumber, tomato, feta salad, quinoa tabbouleh
shredded carrot salad, olives, artichokes
hummus, tzatziki + roasted red pepper dip
crackers, breadsticks + pita

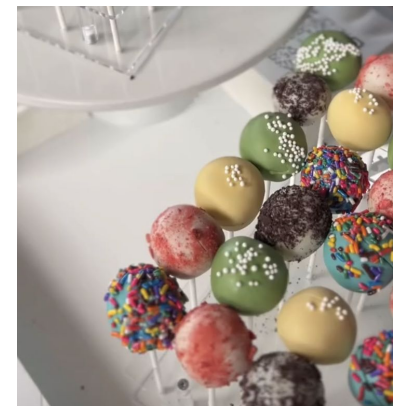
COCKTAIL RECEPTION: Dessert Activations

BOBA ICE CREAM BAR

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

CAKE POP CART

assorted cake pop flavors
served on a roaming cart



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