

# Catering & Conference Dining Menu

## Catering by Restaurant Associates

[www.cateringbyra.com](http://www.cateringbyra.com)

A passion for food. An obsession for detail. And an unparalleled roster of unique, impressive locations. Having earned a reputation for uncompromising quality, we can offer you exclusive access to some of the nation's most spectacular settings including landmark restaurants, cultural centers and world-class museums.

Whether you're hosting an intimate reception for a few guests or a gala for a few thousand, our creative catering experts will be delighted to work with you to custom design a truly memorable experience.

We dedicate ourselves to ensuring the success of your event.



catering by **Restaurant Associates**

A commitment to quality that encompasses simplicity, style and passion.

# Breakfast

## **Breakfast**

### Continental Breakfast

Assorted Bagels, Muffins & Danish, Fresh Squeezed Orange Juice, Coffee and Tea.

10.50 per guest

### Conference Breakfast

Continental Breakfast with Sliced Fresh Fruit.

11.00 per guest

### Healthy Breakfast

Sliced Fresh Fruit, Low-Fat Natural Yogurt, Low-Fat Granola, Low-Fat Muffins, Fresh Squeezed Orange Juice, Coffee and Tea.

11.75 per guest

### Hot Breakfast

Scrambled Eggs, Bacon and Sausage, Home Fries, French Toast with Fruit Compote, Fresh Fruit Salad, Bagels and Cream Cheese, Fresh Squeezed Orange Juice, Coffee and Tea.

13.50 per guest

*Egg Whites Available Upon Request.*

## **A La Carte**

Whole Fruit	1.00 each
Organic Whole Fruit	1.50 each
Scones	1.50 each
Stony Field Yogurt Cups	1.75 each
Fresh Fruit and Yogurt Parfait	3.50 each
Cereal with Milk	1.35 per guest
Sliced Fresh Fruit	3.85 per guest
Smoked Salmon	7.75 per guest
With Traditional Accompaniments	
Fresh Squeezed Orange Juice	2.25 per guest
Coffee and Tea Service	2.10 per guest
Coffee, Tea and Fresh Orange Juice	3.75 per guest

# Lunch



## **Sandwich Luncheon**

16.00 per guest

Chef's Selection of Sandwiches, Pasta Salad, Mesclun Greens, Potato Chips, Cookies and Brownies, Sliced Fruit, Condiments Tray, Assorted Sodas  
Or select Four Sandwiches:

### **Poultry**

Smoked Turkey, Sharp Cheddar, Green Apple, Lingonberry Mayonnaise, Tuscan Roll  
Basil Grilled Chicken, Roasted Pepper Aioli, Goat Cheese, Olive Roll  
Roasted Turkey, Brie, Pears, Watercress, 7-Grain Roll  
Curried Chicken Salad, Sun-Dried Cranberries, Almonds, Raisin Nut Roll  
Roast Turkey, Black Pepper Bacon, Green Leaf Lettuce, Tomato, Tarragon Mayonnaise, French Baguette  
Chicken Milanese, Baby Arugula, Beefsteak Tomato, Lemon Aioli, Parmesan Reggiano, Ciabatta  
Chicken Salad with Roasted Red Pepper, Fresh Basil, Arugula, Roasted Tomato Focaccia  
Smoked Turkey, Havarti Cheese, Tomato, Chipotle Mayonnaise, Lettuce Wrap

### **Meat**

Roast Beef, Havarti Cheese, Watercress, Horseradish Cream, Pumpernickel Roll  
French Ham, Brie, Honey Dijon, Arugula, Brioche  
Prosciutto de Parma, Fresh Mozzarella, Roasted Peppers, Ciabatta  
Roast Beef, Oven Dried Tomato, Boursin Cheese, Tuscan Roll  
Roast Beef, Stilton Cheese, Caramelized Onions, Ciabatta  
Black Forrest Ham, Fontina Cheese, Mesclun Greens, Sun Dried Tomato Purée, Parke House Roll

### **Fish**

Albacore Tuna Salad, Lettuce, Vine-Ripened Tomato, Whole Wheat Roll  
Salmon Salad, Lemon and Capers, Brioche  
Shrimp Salad, Grilled Artichokes, Bibb Lettuce, Croissant  
Smoked Salmon, Grilled Asparagus, Whole Grain Mustard, Pumpernickel Roll

### **Vegetarian**

Fresh Mozzarella, Beefsteak Tomatoes, Arugula, Ciabatta  
Grilled Portobello Mushroom, Roasted Red Pepper, Fontina and Olive Tapenade, Wrap  
Pesto Grilled Vegetables, Goat Cheese, Sun Dried Tomato Purée, Tuscan Roll  
Brie, Watercress, Cucumber, Vine Ripened Tomato, 7-Grain Roll  
Grilled Vegetables, Hummus and Baby Spinach, Wrap  
Eggplant Milanese, Provolone, Roasted Tomato, Olive Roll

### **Side Salads**

Grilled Marinated Vegetables  
Classic Caesar Salad, Parmesan and Herb Croutons  
Vine Ripened Tomato, Fresh Mozzarella, Basil  
Roasted Potato Salad, Whole Grain Mustard  
Moroccan Couscous, Chickpeas and Dried Fruit  
French Lentils, Roasted Peppers and Feta Cheese  
Grilled Asparagus, Lemon Vinaigrette, Shaved Parmesan  
Broccoli Rabe, Garlic Oil

2.35 per person additional for packages

4.95 per person a la carte - Minimum 8 Persons

*Additional seasonal soup selections are available. Please inquire with the Catering Department.*



# Lunch Buffets

## Lunch Buffets

Minimum 12 guests with 24 hour-notice

Served with Assorted Breads, Sliced Fresh Fruit, Dessert and Beverage

### Mediterranean

*Served at Room Temperature*

Roasted Salmon, Braised Lentils

Lemon Chicken, Marinated Olives, Feta Cheese, Pine Nuts

Moroccan Couscous Salad, Chickpeas, Almonds

Broccoli Rabe, Roasted Garlic

Fennel and Orange Salad

Bibb Lettuce and Endive Salad, Champagne Vinaigrette

26.95 per guest

### New American

*Served at Room Temperature*

Shrimp, Watercress and Mango Salad

Tenderloin of Beef, Wild Mushrooms

Fingerling Potato Salad, Whole Grain Mustard Dressing

Grilled Asparagus, Shaved Parmesan

Roasted Plum Tomatoes

Mesclun Greens, Balsamic Vinaigrette

28.95 per guest

### Italian

*Served Hot*

Chicken Parmigiana

Penne Arrabbiata

Antipasti Plate

Fresh Mozzarella, Beefsteak Tomato and Basil Salad

Caesar Salad, Herb Croutons

22.95 per guest

### Asian

*Served Hot*

Hoisin Beef, Shiitake Mushrooms, Snow Peas

General Tso's Chicken

Stir Fried Vegetables

Sticky White Rice

Sesame Long Bean Salad

Spinach and Carrot Salad, Ginger Dressing

22.95 per guest

## Mexican

*Served Hot*

Chicken Oaxaca  
Beef Machaca  
Soft and Hard Tacos  
Mexican Rice  
Black Beans  
Chips and Guacamole  
Pico de Gallo, Salsa Quemada, Sour Cream  
22.95 per guest

## American

*Served Hot*

Jumbo Lump Crab Cakes, Stone Ground Mustard Sauce  
Seared Sirloin of Beef, Merlot Sauce  
Roasted Garlic Mashed Potatoes  
Sautéed Green Beans, Roasted Shallots  
Iceberg Lettuce Salad, Maytag Blue Cheese Dressing  
American Artisanal Cheeses, Crackers and Baguette  
32.50 per guest

## Tapas

*Served Hot*

Shrimp and Chorizo Paella  
Chicken Pinchos  
Chili Pepper Potatoes  
Asparagus in Garlic Oil  
Manchego Cheese, Quince Paste  
Mesclun Greens, Toasted Almonds, Lemon Vinaigrette  
Marinated Olives  
24.00 per guest

## Indian

Chicken Tikka Masala  
Tandoori Shrimp  
Spiced Basmati Rice  
Dal Makhani  
Sweet and Sour Okra  
Mango Chutney, Mint Chutney, Cucumber Raita  
Naan, Papadum  
24.00 per guest

## Bag Lunch

Chef's Selection of Sandwiches, Bag of Chips or Pretzels, Cookie, Whole Fruit, Soda or Water  
10.50 per guest

*Seasonal substitutions may apply.*

## Chef's Table

A seasonal entrée prepared and served by our Chef in your event or meeting space.

Selections include:

Jumbo Lump Crabcakes, Jicama Slaw	26.00
Filet Mignon, Poblano Mashed Potatoes, Grilled Asparagus	26.00
Seared Sea Scallops, Baby Spinach, Warm Pancetta, Honey Mustard	26.00
Truffle Rack of Lamb, Fontina Polenta, Smoked Eggplant Salad	30.00
Roasted Halibut, Fingerling Potato, Artichokes, Preserved Lemon	28.00
Pan Seared Salmon, Sweet Pea Risotto, Beet Oil	21.00

Includes Mesclun Greens with Balsamic Vinaigrette, Breads and Rolls,  
Sliced Fresh Fruit, Desserts and Assorted Beverages.

75.00 labor surcharge applies

*Additional seasonal Chef's Table selections are available.*

*Please inquire with the Catering Department.*

# Snacks



## Snacks

Sliced Fresh Fruit	3.85 per guest
Bag of Chips, Pretzels or Popcorn	1.75 each
Gourmet Chips and Popcorn	2.00 each
Harvest Trail Mix	1.75 per guest
Dried Fruit and Nuts	1.75 per guest
Chocolate Dipped Strawberries	1.75 each
Cookies and Brownies	2.75 per guest
Crudités with 2 dips	4.25 per guest
Tortilla Chips with Salsa and Guacamole	5.25 per guest
International Cheese Board	7.25 per guest

Candy and Snack Basket	5.25 per guest
A selection of candy bars, harmony snacks, bags of chips and pretzels, dried fruit and nuts.	

Cookies & Milk	5.25 per guest
A selection of freshly baked and miniature cookies, ice-cold skim and chocolate milk, Coffee and Tea	

Chips & Dips	6.25 per guest
A selection of potato and corn chips, salsa, spinach dip, onion dip, lemonade and iced tea	

Health Break	6.25 per guest
Trail mix, granola bars, protein bars, fresh berries, bananas, bottled water	

Beverages	
Coffee and Tea Service	2.10 per guest
Soda	1.65 per guest
Bottled Juice	1.80 per guest
Bottled Water	1.50 per guest
Lemonade/Iced Tea	1.65 per guest
Snapple Beverages	1.85 per guest



### **Information**

Please refer to the Prospect House Catering Menu for additional menu options including Reception and Dinner Menus.

Deliveries are available from 8:00 am – 4:00 pm.

Additional delivery charges may apply for earlier or later deliveries.

Disposable plates, cutlery, napkins and condiments accompany all services. China is available at an additional charge.

Orders cancelled with less than 48 hours notice will be charged in full.

Minimum Order is \$35.00.

Kosher food is available upon request.

All orders are subject to State Sales Tax.

Please note that certain menu items require a 24-hour notice.

### **Please contact the Catering Department for your special evens needs:**

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Fax: 212.258.1273

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