CATERING MENU



48 WALL STREET EVENTS



BREAKFAST

CONTINENTAL BREAKFAST

ASSORTED FRESH BREAKFAST PASTRIES

BAGELS WITH SELECTION OF CREAM CHEESES

WHIPPED BUTTER AND FRESH PRESERVES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

FRESH JUICES

MILK, SUGARS, & SWEETENERS

HOT BUFFET BREAKFAST

FLUFFY SCRAMBLED EGGS

GRILLED SAUSAGE LINKS

BACON

BREAKFAST POTATOES

PLEASE INFORM YOUR CATERING SPECIALIST OF ANY ALLERGIES OR DIETARY RESTRICTIONS

ADDITIONS

DONUT WALL

SPECIALTY DONUT WALL BY DOUGH DONUTS

BREAKS & SNACKS

MORNING

SERVED WITH FRESHLY BREWED COFFEE & TEA CART
ASSORTED GRANOLA BARS, FRUIT, ASSORTED YOGURTS,
FRESH BAKED CROISSANTS

AFTERNOON

SERVED WITH FRESHLY BREWED COFFEE & TEA CART
ASSORTED BROWNIES & COOKIES, PACKAGED CHIPS,
TRAIL MIX, PRETZELS, & CANDY BARS

- GF OPTIONS AVAILABLE
- SOME ITEMS MAY CONTAIN NUTS

BEVERAGE SERVICE

ALL DAY SERVICE WITH JUICE, COKE, DIET COKE, SPRITE, GINGER ALE, PURIFIED WATER WITH LEMONS AND LIMES.

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CONSUMING RAW OR UNIDER-COOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE



DELI LUNCH

SANDWICHES OR WRAPS

SERVED WITH ARTISANAL CHIP BAGS, FRESH FRUIT. & DELI STYLE CONDIMENTS

BAKED CHICKEN CUTLET

AVOCADO, TOMATOES, ARUGULA & CHIPOTLE AIOLI

BUFFALO CHICKEN

SPICY CHICKEN BREAST TOSSED WITH CELERY & CRUMBLED BLUE CHEESE

MEDITERRANEAN SMOKED TURKEY

AVOCADO, TOMATOES, ROASTED PEPPERS, ARUGULA. CHIPOTLE TAHINI

SANDWICHES

HAND CARVED TURKEY CLUB

TURKEY, BACON, LEAF LETTUCE, HEIRLOOM TOMATOES, **BRIOCHE**

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DELI LUNCH

SANDWICHES

ROAST BEEF

SHAVED ROMANO, TOMATO, ARUGULA, RED ONION. HORSERADISH CREAM

ROASTED VEGETABLES

PORTOBELLO MUSHROOM, ASPARAGUS, PEPPERS, RED ONION. ZUCCHINI, BLACK OLIVE TAPENADE

ALBACORE TUNA SALAD (MARKET VALUE) VINE RIPE TOMATOES. LEAF LETTUCE. ONION

CHICKEN SALAD (MARKET VALUE)

VINE RIPE TOMATOES. LEAF LETTUCE. ONION

MOZZARELLA CAPRESE

FRESH MOZZARELLA, SAUTÉED KALE, TOMATO, BASIL, SUN DRIED TOMATO

ITALIAN SUBMARINE

SALAMI, TURKEY HAM, PROVOLONE, ROMANO. TOMATOES, PEPPERS, ONIONS & LETTUCE



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HOT LUNCH

SALADS

CHOICE OF TWO (MORE CHOICES AT ADDITIONAL COST)

MIXED FIELD GREENS

BALSAMIC VINAIGRETTE

ARUGULA & WATERCRESS SALAD

WHIPPED GOAT CHEESE, CHIVE VINAIGRETTE

BURRATA SALAD (MARKET VALUE)

MARINATED HERB TOMATOES, ROASTED RED PEPPERS, CHIVE OIL, BASIL SEEDS, LEMON BALSAMIC

CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN CRUSTINI

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HOT LUNCH

ENTRÉES

CHOICE OF ONE (MORE CHOICES AT ADDITIONAL COST)

FRENCH CHICKEN BREAST

HONEY GLAZED BABY CARROTS, SMASH POTATO

FILET MIGNON

BROCCOLI SAUTÉED IN GARLIC, OIL, AND LEMON, ROASTED FINGERLING POTATOES

SALMON (MARKET VALUE) LEMON HERD COUSCOUS. STRING BEANS

SLICED LONDON BROIL

SAUTÉED SPINACH, SMASH POTATO





HOT LUNCH

PASTA

CHOICE OF ONE (MORE CHOICES AT ADDITIONAL COST)

BOW TIE WITH PESTO SAUCE

PENNE ALLA VODKA

RIGATONI BOLOGNESE

DESSERT

PASSED AROUND ASSORTED CHEF'S SELECTION OF MINI PASTRIES AND **COOKIES**

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CANAPÉS

COLD

CHOICE OF SIX - 3 HOT / 3 COLD*

"SHRIMP COCKTAIL" (MARKET VALUE)

PETER LUGER GLAZED SHRIMP, CUCUMBER, HORSERADISH YUZU MAYO & BLACK PEPPER CELERY RELISH

LOBSTER ROLLS (MARKET VALUE)

LOBSTER SALAD W/ BUTTERY BRIOCHE & OLD BAY MAYO & CELERY

ANTIPASTI SKEWERS

LAYERED ITALIAN CURED MEATS AND MOZZARELLA WITH OLIVE TOMATO PESTO & PEPPERONCINI

WATERMELON FETA BOATS

FETA CHEESE & BALSAMIC DRIZZLE

TOMATO & BURRATA SPOONS

CHERRY TOMATOES AND MOZZARELLA PEARLS & BALSAMIC DRIZZLE

BRUSCHETTA

CHOPPED TOMATO, ONION, & BALSAMIC DRIZZLE

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CANAPÉS

HOT

CHOICE OF SIX - 3 HOT / 3 COLD

GRILLED CHEESE & TOMATO SHOOTERS

CHEESE ON TOASTED BREAD WITH TOMATO SOUP

FRIED BURRATA RAVIOLI

WITH MARINARA SAUCE

CRAB CAKES (MARKET VALUE)

DILL TARTAR SAUCE

COCONUT SHRIMP SKEWERS (MARKET VALUE)

DUCK SAUCE

HOGS IN A BLANKET

SPICY MUSTARD

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CANAPÉS

HOT

CHOICE OF SIX - 3 HOT / 3 COLD

EMPANADAS

CILANTRO CREME

SPRING ROLLS

DUCK SAUCE

GORGONZOLA RISOTTO BALLS

BALSAMIC DRIZZLE

BEEF & CHICKEN SATAY (MARKET VALUE) TZATZIKI





SIT DOWN DINNER

SALAD COURSE

CHOICE OF ONE

MIXED FARM SALAD

SHAVED RED ONION. CARROTS. CUCUMBER. CHIVE VINAIGRETTE

ARUGULA SALAD

WATERCRESS, WHIPPED GOAT CHEESE, CANDIED PISTACHIO, CHIVE VINAIGRETTE

BURRATA (MARKET VALUE)

MARINATED HERB TOMATOES, ROASTED RED PEPPERS, CHIVE OIL, BASIL SEEDS, LEMON BALSAMIC

CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN CRUSTINI, OLIVE TAPENADE

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SIT DOWN DINNER

MAIN COURSE

CHOICE OF THREE

FREE RANGE CHICKEN BREAST

MARINATED TOMATOES, LEMON HERB CHICKEN **EMULSION**

6 OZ FILET (MARKET VALUE)

SMASHED HORSERADISH FINGERLING POTATO. ASPARAGUS. DEMI REDUCTION

SLICED LONDON BROIL

SAUTÉED SPINACH, SMASH POTATO

60Z SCOTTISH SALMON (MARKET VALUE)

LEMON BUTTER SAUCE WITH ROASTED **ROSEMARY POTATOES**

VEGETARIAN

RICOTTA RAVIOLI OR MUSHROOM RISOTTO



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ENHANCEMENTS FOR DINNER

MAIN COURSE

ADDITIONAL COST

PLATED

COD (MARKET VALUE)

WARM FINGERLING SALAD, PICKLED PEARL ONION, OLIVES, SMOKED TOMATO SAUCE

CHILEAN SEA BASS (MARKET VALUE)

SAFFRON BEURRE BLANC, SMASHED PEAS, BRAISED LEEKS

NY STRIP

AGED WHITE CHEDDAR SAUCE, ROASTED PEPPERS. CARAMELIZED ONION

VEAL CHOP (MARKET VALUE)

SMASHED POTATO, CRISPY PROSCIUTTO, ONION SOUBISE, SAGE BORDELAISE

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ENHANCEMENTS FOR DINNER

MAIN COURSE

ADDITIONAL COST

DUOS

80Z FILET & LOBSTER (MARKET VALUE)

BORDELAISE SAUCE, LOBSTER REDUCTION

SCALLOPS & SHRIMP (MARKET VALUE)

LEMON BEURRE BLANC

SHORT RIBS & CHICKEN

BÉARNAISE SAUCE





PLATED DESSERT

DESSERT

CHOICE OF TWO

NY CHEESECAKE

RICH, CREAMY, AUTHENTIC NEW YORK STYLE CHEESECAKE

CHOCOLATE MOUSSE CAKE

SURROUNDED BY A BUTTERY OREO COOKIE CRUMB CRUST WITH WHIPPED CREAM TOPPING

LARGE CANNOLI

HANDMADE CANNOLI SHELLS WITH RICOTTA FILLING

TIRAMISU

ESPRESSO SOAKED SAVOIARDI COOKIES COVERED IN A SPECIAL MASCARPONE CHEESE MIXTURE

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FARMERS MARKET GRAZING TABLE

ARTISANAL CHEESES

YELLOW CHEDDAR, COLBY JACK, PEPPER JACK

CHARCUTERIE

ARTICHOKE HEARTS, OLIVES, MARINATED MUSHROOMS, TURKEY, HAM, PROSCIUTTO, GENOA SALAMI, CAPICOLA, MORTADELLA, RUSTIC STYLE BREADS



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ICED ROW BOAT RAW BAR

MIXED SEASONAL OYSTERS*. CLAMS*, LOBSTER*, SHRIMP COCKTAIL*, COLOSSAL CRAB MEAT*

MIXED SEASONAL CEVICHE. CRUDO. & TARTARE

ALL THE FIXINGS

LEMONS & LIMES AND SEASONAL SAUCE ACCOMPANIMENTS

CAVIAR UPGRADE AVAILABLE (MARKET VALUE)

SUSHI STATION

ASSORTED FRESH SUSHI ROLLS TUNA*, SALMON*, SHRIMP*, CRAB*, VEGETABLE

*MARKET VALUE

PLEASE INFORM YOUR CATERING SPECIALIST OF ANY ALLERGIES OR DIETARY RESTRICTIONS

FLYING **DUTCHMAN** STATION

NYC FAMOUS FRESH PRETZELS MUSTARDS & CURRY KETCHUP

SPUD BAR

FRENCH FRIES

WAFFLE FRIES

SWEET FRIES

ONION RINGS

MASHED POTATOES

BAKED POTATOES

FARM FRESH TOPPINGS AND CHEFS SELECT SAUCES



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MAC AND CHEESE CART

CHOICE OF TWO

GARLIC HERB PARMESAN PROVOLONE

SMOKED GOUDA

BUFFALO CHICKEN BLUE CHEESE

MOZZARELLA TOMATO CONFIT

POPCORN BAR DRESSER

PULL OUT DRAWERS FILLED WITH ARTISANAL POPCORNS

SEA SALTED, CHEDDAR, WHITE CHEDDAR. **CARAMEL**

MELTED BUTTER. SEA SALT. AND TOPPINGS

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EUROPEAN PRESENTATION

PASTA STATION

CHOICE OF TWO

FUSILLI PESTO CREAM

RIGATONI BOLOGNESE

TORTELLINI GARLIC CONFIT & HERB OIL

PENNE ALLA VODKA

CAESAR SALAD DISPLAY

GARLIC BREAD, ROMAINE LETTUCE, GRATED PARMESAN

LATIN PRESENTATION

SOFT SHELL TACOS

SELECT ONE

CHICKEN, BEEF, VEGETARIAN

GUACAMOLE, HOT SAUCES, SPANISH CHEESES, SALSAS, PICO DE GALLO. BLACK BEANS



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LATIN PRESENTATION

EMPANADAS

CHOICE OF TWO

CHICKEN, BEEF, VEGETABLE

SPECIALTY SAUCES

BUTCHERS & FISHMONGERS STATION

CHOICE OF TWO

SLICED TURKEY, SLICED SERLOIN, SALMON*

SERVED WITH ARTISANAL BREADS & CHEF'S SECRET SAUCES & ROASTED SEASONAL FARM VEGETABLE

*MARKET VALUE

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BURGER BAR

CHOICE OF TWO

BEEF BURGERS, TURKEY BURGER, VEGETABLE BURGER

MARTINS BURGER BUNS, CHEESE SAUCE, PICKLES, BACON. ONIONS, KETCHUP, MUSTARD, MAYO, SRIRACHA

THE GREEK

CHOICE OF TWO

BEEF/CHICKEN SOUVLAKI OR VEGETABLE SOUVLAKI

GRILLED NAAN BREAD, FETA CHEESE, LETTUCE, TOMATO, OLIVES, RED ONION, CUCUMBERS, BELL PEPPERS, SHREDDED ROMAINE, TZATZIKI SAUCE



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ASIAN TO GO STATION

CHOICE OF TWO

SESAME CHICKEN, CHICKEN/VEGETABLE/ BEEF LO MEIN, SWEET & SOUR CHICKEN, BEEF AND BROCCOLI

SERVED IN TO-GO CONTAINERS WITH CHOPSTICKS SELECTION OF WHITE RICE OR FRIED RICE

DESSERT STATIONS

DONUT WALL

CHOICE OF FOUR

PLAIN GLAZED

CINNAMON SUGAR

DULCE DE LECHE ALMONDS

CHOCOLATE COCOA NIB

CAFE AU LAIT

SALTED CHOCOLATE CARAMEL

TOASTED COCONUT

MOCHA ALMOND

HIBISCUS

PASSION FRUIT

LEMON POPPY

CHEESECAKE



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DESSERT STATIONS

S'MORES & **CHURROS**

CHURROS IN A SHOT GLASS WITH CARAMEL & CHOCOLATE GANACHE

TABLE DISPLAY

MAKE YOUR OWN WITH LIGHTED CANDLES.

SMORES DISPLAY

BUILD YOUR OWN!

PETIT FOUR TABLE

CHOICE OF THREE (PRICED PER GUEST)

MINI DARK CHOCOLATE

MINI KEY LIME

MINI CHEESECAKE

MINI CANNOLI

MINI CRÈME PUFFS

MINI ÉCLAIRS

MINI CANNOLIS

MINI CUPCAKES

PLEASE INFORM YOUR CATERING SPECIALIST OF ANY ALLERGIES OR DIETARY RESTRICTIONS

DESSERT STATIONS CANDY BAR

OLD FASHION CLASSIC CANDIES PRESENTED IN GLASS JARS

FASHIONABLE TO GO BAGS TO COLLECT THE GOODIES!

PIE BAR & TRIFLE BAR

CHOICE OF TWO

BLUEBERRY CRUMBLE
PEACH CRUMBLE
APPLE CRUMBLE
KEY LIME PIE
FRESH WHIPPED CREAM

(UPON REQUEST)

THE FINISHING TOUCH

ASSORTMENT OF FRESH BAKED COOKIES AND MINI MILKS

HOT CHOCOLATE FOUNTAIN FRESH MARSHMALLOWS



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CARTS

HOT DOG CART

NEW YORK STYLE FRANKS, ROLLS, AND **ALL THE TRIMMINGS**

CAFE CART

FRESHLY BREWED REGULAR COFFEE. DECAFFEINATED. & TEA

SELECTION OF SYRUPS, SUGARS, MILK, HALF AND HALF, TO-GO CUPS AND LIDS

DRUNKEN COFFEE CART AVAILABLE

BAILEYS, KAHLUA, GODIVA CHOCOLATE AND LICOR 43

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CARTS

HOT CHOCOLATE CART

FRESHLY BREWED HOT CHOCOLATE

SELECTION OF MARSHMALLOWS, SPRINKLES, CHOCOLATE CHIPS. CARAMEL, CHOCOLATE SAUCE, PEPPERMINTS. TO-GO CUPS. AND LIDS

*DRUNKEN CHOCOLATE CART **AVAILABLE***

BAILEYS, KAHLUA, GODIVA CHOCOLATE AND LICOR 43

BUBBLY BAR CART

PIMP YOUR PROSECCO!!!

PROSECCO, FRESH PRESSED JUICES, FRESH BERRIES





212-971-5353 www.48WallNYC.com