



BLENDERWORKSPACE

# Meetings & Events

**CATERING MENU**

2023



# Breakfast

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

## Cut Fruit Platter (GF/V)

Assorted seasonal fruit

10 pp

## Mini Pastries - assorted (V)

Plain croissant, pan au chocolat, cinnamon roll

15 pp

## Yogurt Parfait Bar (V/N)

Greek yogurt, granola, sliced almonds, toasted coconut, local honey & mixed berries

15 pp

## Bagels & Lox

Fresh assorted bagels, lox, salmon roe, whipped cream cheese, cucumber, tomato, capers, red onion, hard boiled eggs & fresh dill

28 pp

## Blender Breakfast

Organic scrambled eggs, crispy brown sugar caramelized bacon or turkey apple sausage, slow roasted potatoes, assorted bread basket

36 pp

## Blender Deluxe Breakfast

Organic scrambled eggs, challah french toast or buttermilk pancakes, crispy brown sugar caramelized bacon or turkey apple sausage, sliced fruit platter, maple syrup, fresh blueberry sauce and orange juice

56 pp

## Grilled Whole Wheat English Muffins

Assorted organic scrambled egg sandwich with:

- Spinach, smoked gouda (V)
- Cured ham, spinach, smoked gouda
- Turkey, apple & sage sausage, harissa aioli, white cheddar
- Fresh mozzarella, basil pesto, sun dried tomato pesto (V/N)

20 pp

## Pressed Egg White Wraps

Assorted baked egg white omelette with:

- Jack cheese, organic pinto beans, avocado, hot sauce (V)
- Cured ham, jack cheese, avocado, hot sauce
- Sautéed onions and peppers, turkey, apple and sage sausage, cheddar and harissa sauce

20 pp

## Juice Bar

### Freshly squeezed juice

- Orange
- Blood Orange
- Pink Grapefruit

6 pp

### Premium freshly squeezed juice

- Green Juice
- Pomegranate

10 pp

All pricing subject to change. Gratuity, tax & catering fee, not included.



# Lunch

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## Artisanal Sandwiches

*Priced per item*

### Chicken Salad Sandwich

Creamy chicken salad, celery, red onion, butter leaf lettuce

### Buffalo Chicken Sandwich

Chicken, buffalo sauce, leafy greens, white cheddar

### Classico Italiano (N)

Genoa salami, prosciutto di parma, pepperoni, mozzarella, basil pesto

### Roasted Turkey

Roasted turkey, artichoke basil spread, white cheddar, sliced tomato, fresh greens

### Al Fresco (N/V)

Fresh mozzarella, sliced tomato, basil pesto

### Mediterranean Veggie (V/VE)

Hummus, olive tapenade, cucumber, red onion, baby kale

## Summit Package

Full list of artisanal sandwiches

Choice of two sides

**40 pp**

*\*Gluten free upon request\**

**16 pp**

## Sides

*Priced per item*

### Pesto Orecchiette (N/VG)

Orecchiette pasta tossed with pepitas and herb pesto, oven-roasted tomatoes, fresh goat cheese & lemon zest

### Brussels Sprout & Apple Slaw (N/GF/VG)

Tossed in a creamy mustard dressing with toasted pecans & sheep's milk Ossau Iraty

### Raw Kale Salad (N/GF/VG)

Shredded kale tossed with golden raisins, pine nuts & grated Dutch Gouda in a lively lemon vinaigrette

### Classic Salad (N/GF/VG)

Mixed greens, dried cranberries, sliced almonds & aged gouda in a creamy balsamic vinaigrette

### Greek Salad (GF/VG)

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

### Herbed Quinoa (N/GF/VG)

Red & white quinoa, chickpeas, feta, radicchio, pistachios & zesty lemon

### Grilled Veggies (GF/V)

Seasonal selection of vegetables, grilled a la plancha until charred to perfection

**16 pp**

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# Premium Lunch

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## Mediterranean Medley

**45 PP**

Served with Israeli salad, pickled cabbage, trio of peppers, onions & pickles, za'atar pitas, tahini & s'rug (GF/V)

### Select two mains:

- Mixed falafel (GF/V)
- Chicken shawarma
- Meatballs
- Cauliflower shawarma (GF/V)
- Impossible kebabs (GF/V) *\*\*additional 5 pp\*\**

### Select two sides

- Hummus (GF/V)
- Toasted Cumin Rice
- Turmeric Pearl Couscous
- Romaine Lettuce

## Fiesta

**45 PP**

Corn tortillas (GF/V)  
Farro & Mexican rice (GF/V)  
Black & pinto beans (GF/V)  
Grilled steak, chicken, braised pork  
& grilled veggies  
Romaine lettuce, tomato salsa, monterey jack cheese  
Sour cream & guacamole (GF/V)  
Tortilla chips: assorted hot sauces (GF/V)

*\*\* Vegan impossible protein, additional 6 pp\*\**

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# Light Bites & Snacks

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## Light Bites

**Mini sesame sweet rolls (V)** **12 pp**  
Tuna salad & hard-boiled egg  
Egg salad & tomato  
Smoked salmon & cream cheese

**Mini Quiche Assortment Mediterranean (V)** **10 pp**  
Gouda, mozzarella, caramelized onions, zucchini, tomato & za'atar

**Mushroom (V)**  
Sauteed mushrooms, caramelized onions & gouda

**Cheese (V)**  
Caramelized onions & thyme

**Onion (V)**  
Caramelized onions & gouda

**Bruschetta Platter** **10 pp**  
Assortment of 4 different bite - sized bruschettas in seasonal offerings

## Snacks

**Rosemary Truffle Popcorn (V/VE/GF)** **12 pp**  
Air popped popcorn with fresh rosemary, truffle oil & maldon sea salt

**Cassava Chips w/ Thai Peanut Dip (V/VE/N)** **12 pp**  
Crispy cassava vegetable chips, spicy thai peanut dip

**Hummus Dips (V/VE)** **12 pp**  
Roasted red pepper hummus, kalamata olive hummus, jalapeno herb hummus, toasted pine-nuts, baked pita chips, fresh pita points

**Spiced nuts (N)** **6 pp**  
Selection of spiced nuts with herbs

**I Want Candy** **8 pp**  
Assorted chocolate treats, swedish gummy selection  
*\*vegan options upon request\**

**Full Afternoon Snack Bar (V/N)** **20 pp**  
Kind bars, mixed nuts, popcorn or assorted chips, whole fresh fruit

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# Nibbles & Bites

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## **Crab & Shrimp Cake** 14 pp

Maryland crab & shrimp cakes, smoked chili remoulade sauce

## **Rare Tuna Avocado Cups** 14 pp

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

## **Turkey Meatball Skewers (N)** 14 pp

Golden raisins, pine nuts, lemon cumin yogurt sauce

## **Coconut Chicken Skewers** 12 pp

Coconut chicken breast, cilantro coconut sauce

## **Chicken Sesame Skewers** 12 pp

Tender chicken marinated in sesame oil & coated w/ sesame seeds, honey ginger dipping sauce

## **Shrimp Firecrackers** 14 pp

Crispy asian shrimp rolls, sweet chili dipping sauce

## **Asian Beef Filet Tartelettes** 16 pp

Lime hoisin marinated filet mignon, curry coconut sauce  
crispy filo

## **Argentinian Beef Empanadas** 16 pp

Sweet and spicy Argentinian beef empanadas, creamy chimichurri dip

## **Veggie Options**

### **Portobello Skewers** 12 pp

Grilled portobello mushrooms skewers, smoked mozzarella, fresh basil

### **Grilled Vegetable Crostini** 12 pp

Grilled vegetables, basil pesto, crostini

### **Cranberry Brie Bundles** 12 pp

Cranberry chutney, brie, crispy filo caramelized walnuts

## **Vegan Options**

### **Organic Vegan Falafel Platter** 18 pp

Crunchy golden balls of organic chick peas, organic fava beans, fresh herbs, green tahini, crudite, pita bread

### **Chick'n Shish Kabobs** 16 pp

Turmeric, coriander, preserved lemon, green tahini, dehydrated harissa, fresh cilantro

### **Cheeseburger** 16 pp

"Beef" patty, lettuce, tomato, "cheddar," pickles, brioche bun

### **Taquitos** 14 pp

Cumin and chili infused Impossible meat, charred tomato jalapeño salsa

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# Grazing Tables

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<b>Crudite (V/VE)</b> Fresh seasonal vegetables served alongside a selection of dips	<b>15 pp</b>
<b>Cheese Boards (V/N)</b> Selection of artisanal cheeses, mixed nuts, dried fruit and olives	<b>16 pp</b>
<b>Cheese &amp; Charcuterie</b> Assorted cheese and savory meats & thoughtful accoutrements	<b>22 pp</b>

**\*\*Premium full bar grazing table  
serving 75 - 100 people  
Please inquire for pricing\*\***

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# Sweets

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<b>Chocolate Rugelach</b> Soft flaky crescent-shaped chocolate rugelach	<b>8 pp</b>
<b>Babka Platter</b> Choice of chocolate or cinnamon babka	<b>8 pp</b>
<b>Milk Bar Truffles</b> Choice of: <ul style="list-style-type: none"><li>• Birthday cake</li><li>• Chocolate birthday cake</li><li>• Red velvet cheesecake</li><li>• Strawberry corn cake</li><li>• GF birthday cake</li></ul>	<b>10 pp</b>
<b>Taste of NYC Platter</b> Assortment of cannolis, black & white cookies, mini cheesecakes	<b>12 pp</b>
<b>Cookie Platter</b> Triple chocolate chip cookies, oatmeal raisin cookies	<b>10pp</b>
<b>Vegan Chocolate Chip Cookies</b> Semi-sweet chocolate chips “butter”, vanilla	<b>12pp</b>
<b>Vegan Ginger Snap Cookies</b> Ginger, cinnamon, molasses, clove	<b>12pp</b>

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# Beverages

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## Half Day Beverage Package

Drip coffee, hot tea, infused still water

25 pp

## All Day Beverage Package

Drip coffee, hot tea, infused still water

35 pp

## **\*\*Add specialty coffee drinks & barista\*\***

15 pp

## Assorted Sodas & Sparkling Water

15 pp

## Selected Bar

Selection of 2 white & 2 red wines, 2 beers  
soda & sparkling water

40 pp/  
per hr

## Selected Bar Plus

Selection of 2 white & 2 red wines, 2 beers  
2 specialty cocktails  
soda & sparkling water

60 pp/  
per hr

## Full Bar

Selection of 2 White & 2 Red Wine, Beer, Vodka, Gin,  
Whiskey, Tequila, soda and mixers

55 pp/  
per hr

***\*\*Sustainable wines, beers, mocktails and spirits are  
available upon request\*\****

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