



Meetings & Events

CATERING MENU 2024





Light Breakfast

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

**All pricing subject to change.*

Gratuity, tax & catering fee, not included.

Mini Pastries **V**

Assorted breakfast pastries with butter
& artisanal jam

15 pp

Yogurt Parfait Bar **V | N**

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

15 pp

Avocado Toast

Mashed avocado, chili flakes, smoked
salt on country bread

20 pp

Cut Fruit Platter **GF | V**

Assorted seasonal fruit

10 pp

Vegan Banana Bread Bites **V**

Vegan banana bread topped with
housemade almond coconut butter,
sliced strawberries, maple syrup drizzle

18 pp

Mini Burekas Assortment

Savory pastry filled with either Feta, Potato
or Spinach & Feta

10 pp

Mini Quiche Assortment **V**

MEDITERRANEAN

Gouda, mozzarella, caramelized onions, zucchini,
tomato & za'atar

MUSHROOM

Sauteed mushrooms, caramelized onions & gouda

CHEESE

Caramelized onions & thyme

ONION

Caramelized onions & gouda

10 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

Scrambled Eggs

Served with toasted country bread

- **Hardwood Smoked Bacon** aged cheddar, caramelized onions
- **Roasted Mushroom** herbed feta, spinach
- **Smoked Salmon** goat cheese, fresh dill
- **Plain** scrambled eggs only

25 pp

Add On *+10 pp*

- Hardwood Smoked Bacon
- Chicken Sausage
- Grilled Tomatoes



Big City Breakfast

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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

Bagels & Lox

Fresh assorted bagels with:

- Lox
- Salmon roe
- Whipped cream cheese
- Cucumber
- Tomato
- Capers
- Red onion
- Hard boiled eggs
- Fresh dill

28 pp



Worth Every Bite Lunch

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Artisanal Sandwiches *22 pp*

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 *45 pp*

Full list of artisanal sandwiches.
Choice of two sides

*Gluten free upon request**

Sides *16 pp*

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

Pizza Party

Assorted NYC thin crust pizza

PLAIN

Marinara sauce and cheese

SALSICCIA

Marinara sauce & cheese, sweet italian sausage, caramelized onions, fresh basil

SHROOMTOWN

Marinara sauce & cheese, portobello, shiitake, button mushrooms, white truffle oil

EL GRECO

Marinara sauce & cheese, green bell peppers, feta cheese, fresh tomatoes, sweet red onions, kalamata olives

PEPPERONI

Marinara sauce and cheese & pepperoni

***GF available upon request*

***Allergens: Dairy, Gluten*

Your choice of Salad:

Greek Salad or House Salad

40 pp

Premium Lunch

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Mediterranean Medley

- Mixed falafel *GF | V*
- Classic
- Mushroom & spinach
- Chili & roasted pepper
- Pita - choice of whole wheat or white
- Hummus w/ paprika, parsley & olive oil
- Israeli Salad tomatoes, cucumbers & parsley tossed in lemon olive oil dressing
- Red cabbage

55 pp

Fiesta

- Corn tortillas *GF | V*
- Mexican Rice
- Black Beans *GF | V*
- Seared Pollo Asado
- Slow Cooked Pork Carnitas
- Charred Carne Asada
- Shredded romaine, peppers & onions
- Corn Salsa, tomato salsa, monterey jack cheese
- Sour cream & guacamole *GF | V*
- Tortilla chips: assorted hot sauces *GF | V*

55 pp



Nibbles & Bites

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Crab & Shrimp Cake

Smoked chili remoulade sauce

14 pp

Rare Tuna Avocado Cups

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

14 pp

Turkey Meatball Skewers *N*

Golden raisins, pine nuts, lemon cumin
yogurt sauce

12 pp

Coconut Chicken Skewers

Coconut chicken breast, sweet & sour
sauce

12 pp

Chicken Sesame Skewers

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

12 pp

Smoked Salmon Cakes

crispy sweet potato mini pancakes,
smoked salmon, dill mascarpone

14 pp

Beef Tenderloin Crostini

Beef tenderloin, boursin cheese, crostini

16 pp

Argentinian Beef Empanadas

Sweet and spicy Argentinian beef
empanadas, creamy chimichurri dip

16 pp

Light Bites

Mini Sesame Sweet Rolls *V*

Tuna salad & hard-boiled egg
Egg salad & tomato
Smoked salmon & cream cheese

12 pp

Mini Focaccia Sandwiches

TUNISIAN

tuna, potato, hard-boiled egg, olives & harissa

MOZZARELLA

tomato, mozzarella, walnut pesto & balsamic

EGGPLANT MATBUCHA

roasted eggplant, slow cooked tomato, arugula
and spicy tomato tahini sauce

16 pp

Bruschetta Platter

Assortment Of 4 Different Bite - Sized
Bruschettas In Seasonal Offerings

10 pp



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Snacks

Mediterranean Dips *V | VE*

Choose 3 w/toasted pita

HUMMUS

Housemade hummus served with green harissa

TAHINI

Classic sesame-based spread with paprika

LABNE

Fresh labne dressed with extra virgin olive oil

BABAGANOUSH

Roasted eggplant with tahini

TZATZIKI

Local yogurt, cucumbers, garlic, dill and mint

18 pp

Add Roasted Seasonal Veggies

With salt & herbs vegetables

+10 pp

Full Afternoon Snack Bar *V | N*

Mixed nuts, truffle popcorn, sweet
& savory snacks, whole fresh fruit

20 pp

Vegan Sushi

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Signature Combo

Assortment of maki rolls, special rolls, & sushi

SPICY MANG Black rice, avocado, mango, cucumber, veggie slaw, toasted cayenne sauce

MIGHTY MUSHROOM Black rice, shiitake and enoki mushrooms, tofu, micro arugula, shiitake truffle sauce

CHARRED AVOCADO Jackfruit crab, cucumber, charred avocado, black truffle caviar

RAINBOW V-tuna, V-salmon, marinated carrots, cucumber, avocado, pickled red cabbage, dill, hijiki, lemon zest, smoked pepper sauce

SPICY JACKFRUIT CRAB Lettuce, spicy jackfruit crab, pickled red onions, marinated carrots, avocado, chili strands, ponzu, toasted cayenne sauce

OSHIZUSHI SPICY V-SALMON Pressed white rice, torched spicy V-salmon, smoked pepper sauce, lime, wakame powder, scallions, black truffle caviar

V-SALMON Hijiki, lemon, scallions, cayenne sauce

V-TUNA Wakame, lemon, scallions, smoked pepper

EGGPLANT UNAGI Hijiki, white sesame, scallions, soy glaze

12 pp

Maki

Assortment of maki rolls

SPICY MANG Black rice, avocado, mango, cucumber, veggie slaw, toasted cayenne sauce

SWEET TREE Black rice, avocado, sweet potato, alfalfa sprouts, toasted cayenne sauce

MIGHTY MUSHROOM Black rice, shiitake and enoki mushrooms, tofu, micro arugula, shiitake truffle sauce

CHARRED AVOCADO White rice, jackfruit crab, cucumber, charred avocado, black truffle caviar

V-SALMON AVOCADO White rice, "salmon" avocado, seaweed roe

SPICY V-TUNA White rice, spicy V-tuna, cucumber, avocado, black sesame, orange seaweed caviar, miso glaze

10 pp

Vegetarian

Arancini

Risotto balls filled with parmesan and fontina, lightly fried until crisp and golden, served with warm marinara sauce

10 pp

Fig & Goat Cheese Purses

A perfect bite-size taste of fresh chèvre, Mission figs, and a touch of mascarpone, bundled into crispy phyllo

10 pp

Pear Pecorino Crostini

Golden raisins, pine nuts, lemon cumin yogurt sauce

12 pp

Portobello Skewers

Grilled portobello mushrooms skewers, smoked mozzarella, fresh basil

10 pp



Vegetarian & Vegan Bites

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Vegan

Chick'n Yakitori Skewers

Grilled chick'n, ponzu glaze, scallions, crushed peanuts

18 pp

Spring Rolls

Seared chick'n, bean sprouts, braised shiitake, rice wine vinegar and mustard seed dipping sauce

12 pp

Glazed Meatballs

Dark soy and sambal glazed "meatballs," scallions, sesame

10 pp

Crudite (V/VE)

Fresh seasonal vegetables served alongside a selection of dips

15 pp

Cheese (V/N)

Selection of artisanal cheeses, mixed nuts, dried fruit and olives

16 pp

Cheese & Charcuterie

Assorted cheese and savory meats & thoughtful accoutrements

22 pp

Tasting Tables

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Rosemary Truffle Popcorn (V/VE/GF)

Air popped popcorn with fresh rosemary, truffle oil & maldon sea salt

12 pp

Marinated Olives (V)

Castelvetrano & Kalamata olives marinated with herbs and citrus

8 pp

Spiced nuts (N)

Selection of spiced nuts

6 pp

**Bombalones
Mini Italian Doughnuts**

Chantilly Cream, Nutella,
Pistachio, Strawberry

10 pp

Taste of NYC Platter

Mini Cannolis
Black & White Cookies
Mini Cheesecake bites

15 pp



**Sweet
Tooth**

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I Want Candy

**vegan/gf options upon request*

Assorted gummy selection &
chocolate treats

10 pp

Brownie & Cookie Platter

Brown Butter Chocolate Chip cookies
Oatmeal Raisin cookies
Sea salt brownie bites

12 pp



Beverage Bar

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Juice Bar

Freshly squeezed juice

- Orange
- Blood Orange
- Pink Grapefruit

6 pp

Premium freshly squeezed juice

- Green Juice
- Pomegranate

10 pp

Lemonade & Ice Tea

Freshly made iced tea

- Sweetened
- Unsweetened
- Flavored
- Arnold palmer
- Pink Lemonade

6 pp

Half Day Package

Soft Beverages:

Drip coffee, hot tea, infused
still water, assorted sparkling
water & soda

25 pp | per hr

All Day Package

Soft Beverages:

Drip coffee, hot tea, infused
still water, assorted sparkling
water & soda

35 pp | per hr

*Add specialty coffee drinks
& barista*

15 pp | per hr



BLENDERWORKSPACE

Thank You.

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