CULTIVATED

BIG APPLE BREAKFAST EXPERIENCE

ENHANCEMENTS Bacon, egg and cheese on a pretzel roll Ham, egg and cheese on an English muffin Sausage, egg white, and cheese on a croissant Egg white, spinach and cheese on a whole wheat bagel Spicy sausage, egg and cheese burrito

118 per dozen

Assorted cereals

60 per dozen

Apple pie yogurt parfaits featuring Hudson Valley apple compote, vanilla yogurt and topped with honey crunch granola

82 per dozen

Plain or fruit yogurt

64 per dozen

Greek or low-fat Greek yogurt

72 per dozen

BREAKFAST BREADS

Lemon glazed, marble chocolate chip cinnamon streusel, orange poppy seed 57 per dozen

GOURMET MUFFINS

Old fashioned blueberry, lemon poppy seed, chocolate chip and bran

49 per dozen

DANISH PASTRIES

Fruit filled, cheese, almond 50 per dozen

HOMEADE PRESERVES AND SWEET BUTTER

12 supplement

NY STYLE BAGELS

Plain, everything, cinnamon raisin and whole grain includes cream cheese, butter, preserves 52 per dozen

FLAKY TRADITIONAL CROISSANTS 62 per dozen

CHOCOLATE AND ALMOND CROISSANTS 68 per dozen

MORNING SCONES

Old world blueberry 52 per dozen

NY BRIOCHE CINNAMON ROLLS

Cream cheese fondant

60 per dozen

FRIED HUDSON VALLEY CINNAMON APPLE "HAND PIES"

Vanilla and lemon zest glaze

60 per dozen

CHERRY AND BLUEBERRY COFFEE CAKE

59 per dozen

GLAZED HAND CRAFTED DONUTS

Assortment of lemon, raspberry, hazelnut and caramel

66 per dozen

EL DORADO® REGULAR AND DECAF COFFEE, ASSORTED TEAS

61 per gallon

ICED COFFEE

75 per gallon 3 gallon minimum

REALLY GOOD HOT CHOCOLATE WITH MINI MARSHMALLOWS. CHOCOLATE SHAVINGS AND WHIPPED CREAM

63 per gallon 3 gallon minimum

DASANI BOTTLED WATER

case of 24 (12 oz bottles)

72 per case

INDIVIDUAL BOTTLED JUICE

case of 24 15.2oz bottles

120 per case

FLAVORED SIGNATURE WATER

Watermelon, cucumber and lime. Lemon and ginger, Orange, rosemary and blackberry

> 65 per gallon 3 gallon minimum

FRESH LEMONADE BAR

Blended with your favorite flavors of strawberry, watermelon and lemon-basil

> 46 per gallon 3 gallon minimum

FRESH BREWED ICED TEA BAR

Country sweet or unsweetened served with fresh-cut lemons

> 46 per gallon 3 gallon minimum

KEURIG COFFEE MACHINE

Includes all accoutrements to make a cup of coffee - K-cups not included

150 per day

K-CUPS (BOX OF 24)

Select from the following: Green Mountain House Blend, Decaf House Blend, French Vanilla, Hazelnut and Celestial Decaf Green Tea

60 per box

WATER COOLER RENTAL

85.00 per day

5-GALLON WATER JUG

35 each

BAVARIAN NUT ROASTER

With rotating flavors throughout the day, the tantalizing aromas are sure to lead guests to your booth. Chef attendant included. Approximately 350 (.75oz/servings)

1.595

STROLLING HYDRATION STATION

A flat-bottomed juice bag filled with your selection of all-natural juices, flavored waters and teas. Chef attendant included. (150 servings)

Ask about our branding opportunities

Flavors: Watermelon, cucumber and lime, Lemon and ginger, Orange, rosemary and blackberry

2,310

DOUGHNUT STATION

A pastry attendant will freshly prepare and fry doughnuts, served with a variety of glazes and toppings.
Glazes: Chocolate, vanilla and strawberry Toppings: S'mores, chocolate sprinkles, rainbow sprinkles, shredded coconut and cinnamon sugar (240 servings)

TRAFFIC BUILDERS

2,400

HAM & SWISS ON CIABATTA

herbed mayonnaise

GRAB AND GC

SMOKED TURKEY ON WHEAT BREAD

bacon, tomato, lettuce and herb aioli

ROAST SIRLOIN OF BEEF ON FOCACCIA

tomatoes, sweet onion jam and boursin cheese

GRILLED CHICKEN ON FOCACCIA

spinach, herb aioli and provolone cheese

PORTOBELLO MUSHROOM FLATBREAD

roasted mushrooms, grilled zucchini, tomatoes, jalapeno Jack cheese and sundried tomato pesto

Whole Sandwich 28.95

We create remarkable experiences by bringing together the best of New York, cultivating sustainable practices, and personalizing every moment to deliver world-class hospitality.



CHOOSE 1

Orzo pasta salad, kalamata olives, roasted peppers, arugula, feta cheese, red wine vinaigrette

Tri color quinoa salad, baby kale, roasted peppers, grape tomatoes, cucumber, shallot, lemon & extra virgin olive oil

Roasted mushroom salad, basil pesto, roasted peppers, fresh mozzarella

CHOOSE 1

Natural roasted turkey, choose 3 baby spinach, triple cream brie cheese, cranberry aioli, sour dough bread

Farm Chicken salad, dried cranberry, toasted almond, Gem lettuce, multi grain hero

Albacore tuna, celery, romaine lettuce, lemon aioli, whole wheat wrap

All natural roast beef sandwich, Havarti cheese, shaved red onion, sliced pickles, bib lettuce, tomato, horseradish mayonnaise, French baguette

Smoked Country Ham and Gruyere, butter lettuce, heirloom tomatoes, grain mustard, French baguette

Grilled vegetable, zucchini, eggplant, squash, peppers, roasted garlic and herb white bean spread, baby spinach, red wine vinegar, olive oil, focaccia bread

CHOOSE 1

Whole seasonal fruit / Miss Vickie's Chips Rod gold® pretzels / Terra® vegetable chips / Signature granola bar

CHOOSE 1

Chocolate fudge brownie / Freshly baked cookie

SALAD

MINIMUM OF 24 GUESTS

BOXED LUNCHES

SANDWICH

DESSERT

SNACK

29

CONEY ISLAND CANDYLAND

Selection of nostalgic favorites

45 per pound - 3 pound minimum

GOURMET CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, chocolate, peanut butter cup, jelly roll, double chocolate and vanilla bean

84 per dozen – 1 dozen minimum

RICE KRISPIE TREATS

Classic, hand-dipped chocolate, and peanut butter

55 per dozen – 1 dozen minimum

ASSORTED HOMEMADE COOKIES

Snickerdoodle, oatmeal raisin, and chocolate chip

59 per dozen – 1 dozen minimum

MACARON MADNESS

Assortment of vanilla, pistachio, coffee, raspberry, lemon and chocolate

75 per dozen – 1 dozen minimum

GOURMET BROWNIES AND BLONDIES

Fudge brownies and chocolate chip blondies

56 per dozen – 1 dozen minimum

HERSHEY KISSES

28 per pound - 3 pound minimum

CHOCOLATE COVERED STRAWBERRIES

72 per dozen - 1 dozen minimum

CANDY BARS

56 per dozen - 3 dozen minimum



ARTISANAL BAVARIAN PRETZELS

Our signature snack, hand-rolled in-house. Traditional salt, cheddar cheese and cinnamon sugar, Served with stone ground mustard

> 98 per dozen Minimum of 1 dozen, per flavor

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion, and blue cheese dips

120 - serves 12

ARTISANAL CHEESE BOARD

Artisanal local and imported cheeses, local honey, fig cake, grapes, crostini, flatbread

264 - serves 12

HUMMUS TRIO

Traditional chickpea, white bean, and edamame hummus, served with crispy carrots, celery, crackers, and pita chips

150 - serves 12

ENERGY MIX

Assortment of dried papaya, yogurt coated raisins, roasted almonds, roasted peanuts, dried cranberries, chocolate chunks, and banana chips

144 per dozen

JAVITS VEGETABLE GARDEN

Garden fresh raw vegetable display & dips Green goddess, ranch and roasted red pepper hummus

168 - serves 12

DELUXE MIXED NUTS (AVG)

32 per pound

NATURE VALLEY GRANOLA BARS

52 per dozen

KIND BARS

72 per dozen

ASSORTED INDIVIDUAL BAGS OF POTATO CHIPS AND PRETZELS

Miss Vickie's Chips, Terra Chips, Rold Gold Pretzels

49 per dozen

CULTIVATED

ORDERS DUE NO LATER THAN DECEMBER 18, 2019

Javits Center 655 West 34th Street New York, NY 10001

CATERING ORDER FORM

Email orders and signed contracts to lbejasa@cultivatedny.com

BUSINESS (COMPANY) INFORMATION				
Company Nam				
Contact Name:				
Billing Addres				
City, State, Zip				
Country (outside of USA):				
Telephone:		Fax:		
Email:				
SHOW / EVENT INFORMATION				
Show / Event Name:				
Booth / Room Number:				
On-Site Contact:				
On-Site Cell N	umber:			
		CATERING		
Number of Guests:				
		Number of Guests:		
Delivery Date	Start Time / End Time (AM / PM)	Number of Guests: Item	QTY	Price
Delivery Date			QTY	Price
Delivery Date			QTY	Price
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Delivery Date			QTY	Price
Delivery Date			QTY	Price

Once your orders have been processed, you will receive a contract with completed Banquet Event Order.

Please review these documents, sign and return with payment information.

All food and beverage items are subject to a 22.5% administrative charge, plus applicable sales tax. The administrative charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided the service to the guests.

A \$35 delivery charge will be added to all deliveries.