

food
company
catering and special events

FOOD COMPANY CATERING DELIVERY MENU



CONTACT US TODAY:

order@foodcompanycatering.com
973-887-8870

FOOD COMPANY CORPORATE DELIVERY

Chef driven office catering for meetings, trainings, client presentations, team lunches , and casual gatherings at home that need to feel impressive without being complicated.

Beautifully presented. Easy to serve. Delivered ready to enjoy. Minimum 12 guests • Monday to Friday delivery • Eco friendly presentation included

Choose your package • Select your menu • Tell us the guest count and time • We handle the rest

MOST ORDERED OFFICE LUNCHES

The Executive Lunch

Our most popular meeting package. Sandwiches, sides, dessert, fruit.

The Healthy Meeting

Signature protein bowls designed for polished individual service

The Hot Lunch Buffet

A full hot meal with entrée, sides, salad, and rolls.

The Grazing Meeting

Cheese, crudités, skewers, shrimp and shareable boards for casual gatherings.



BREAKFAST

12 GUEST MINIMUM



CONTINENTAL

\$17.95

Assorted croissants, house butter scones and breakfast pastries
Seasonal muffins
Bagels with whipped cream cheese and preserves
Seasonal fruit platter
Orange juice
Full coffee service

CONTINENTAL + QUICHE

\$20.95

Assorted croissants, house butter scones and breakfast pastries
Chef's Savory Tarts
Flaky butter crust filled with a velvety farm egg custard
Seasonal muffins
Bagels with whipped cream cheese and preserves
Seasonal fruit platter
Orange juice
Full coffee service



A LA CARTE ITEMS

EGG & CHEESE BREAKFAST SANDWICH ON BRIOCHE	\$6.00
BACON, EGG, CHEESE SANDWICH ON BRIOCHE	\$7.50
GREEK YOGURT PARFAIT, GLUTEN FREE GRANOLA, BERRIES	\$5.50
BUTTERY CINNAMON SWIRL BUN	\$5.50



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FOOD COMPANY

TO GO

*Presented on Compostable Wooden Tray,
Serves 12-15*

GRAZING BOARDS

ARTISANAL CHEESE

\$175

*Aged Cheddar, Gruyere, Brie,
Drunken Goat Cheese, Manchego,
Danish Blue, fresh and dried fruit,
olives, crackers, crostini*

CHEESE + CHARCUTERIE

\$185

*Artisanal Cheese + Imported
Cured Meats, rosemary nuts,
crackers, crostini*



CRUDITES

\$115

*Selection of Raw Vegetables with Roasted
Onion Dip & Green Goddess Dressing*

MEZZE PLATTER

\$125

*Edamame Hummus, Whipped Feta Dip,
Cucumbers, Grilled Asparagus, Baby
Carrots, Tomatoes, Roasted Peppers, Pita*

SKEWER PLATTER

\$215

*Chicken Haloumi, Beef Chimichurri,
Shrimp & Chorizo, Tomato-Mozzarella
Pesto, Garlic Aioli Dipping Sauce*

SUMMER ROLL PLATTER

\$215

*Assorted Summer Rolls, Beef Filet,
Shrimp, Pickled Veggie, with
Peanut Sauce & Chili Sauce*

JUMBO SHRIMP

\$125

*75 Pieces Jumbo Shrimp,
Zesty Cocktail Sauce,
Remoulade, Lemons*

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SANDWICH PACKAGE

12 GUEST MINIMUM

Presented on Compostable Wooden Tray

Our sandwiches are built on artisan breads, cut for easy sharing, and presented platter style with sides and fresh fruit.

Sandwiches may also be ordered as mini sandwich platters or individually boxed lunches.

FOOD CO CLASSIC LUNCH

\$24 pp

CHOICE OF 3 SANDWICHES, 2 SIDES, FRESH FRUIT

FOOD CO EXECUTIVE LUNCH

\$27 pp

CHOICE OF 4 SANDWICHES, 2 SIDES, 1 PETITE COOKIE & BROWNIE PLATTER, FRESH FRUIT

FOOD CO SIGNATURE SANDWICH PLATTER - \$215

FOURTEEN FULL SANDWICHES, CUT FOR EASY SHARING AND ARRANGED ON A COMPOSTABLE WOODEN TRAY.

CHEF'S SELECTION OF OUR MOST POPULAR VARIETIES.

SANDWICHES

gluten free bread available



GRILLED CHICKEN BLT

bacon, lettuce, tomato, garlic aioli, ciabatta

OVEN ROASTED TURKEY & SWISS

lettuce, tomato, dijonaise, artisan white

CLASSIC CHICKEN SALAD

lettuce, tomato, dijon, herbs, artisan white

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SANDWICHES



MEDITERRANEAN CHICKEN

Grilled Chicken, roasted peppers, feta, cucumbers, tzatziki, ciabatta

GRILLED SIRLOIN STEAK

cheddar, caramelized onions, horseradish mayo, ciabatta

HERB ROAST BEEF

Thinly Sliced Roast Beef, chopped cornichon, arugula, tarragon dijonaise, Rustic Roll

BEEF BULGOGI

Kimchi, pickled cucumber, cilantro, and gochujang aioli, rustic roll



PROSCIUTTO & FIG JAM

honey whipped ricotta, arugula, cracked pepper, focaccia

LEMON HERB SALMON SALAD

Dill, celery, dijon, lettuce, artisan white

CAPRESE VG

Mozzarella, tomato, basil pesto, aged balsamic, olive oil, focaccia

HALOUMI VG

grilled haloumi, date puree, mint fennel slaw, ciabatta

GRILLED VEGETABLE V

roasted pepper spread, balsamic reduction, focaccia



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SIDES



GEMELI PASTA SALAD VG

OLIVES, FETA,
CUCUMBERS, SUNDRIED TOMATO
VINAIGRETTE

CLASSIC POTATO SALAD VG

CELERY, DILL, DIJON, CAPERS

WILD GRAIN SALAD V

QUINOA, RED RICE, CRANBERRIES,
RASPBERRY VINAIGRETTE

PEAR SALAD V

FARMERS GREENS, WALNUTS,
CRANBERRIES, MAPLE BALSAMIC
DRESSING



ARUGULA & BUTTERNUT SQUASH VG

CRUMBLD GOAT CHEESE, CANDIED
PECANS, APPLE CIDER VINAIGRETTE

MEXICAN STREET CORN SALAD VG

ROMAINE, TORTILLAS, SCALLIONS,
LIME DRESSING

QUINOA & CHICKPEA SALAD V

GRAPE TOMATOES, CUCUMBERS,
SPINACH, PEPITA, NUT FREE
PARSLEY PESTO

FARRO TABBOULEH V

PARSLEY, MINT, TOMATO,
CUCUMBER, LEMON, OLIVE OIL





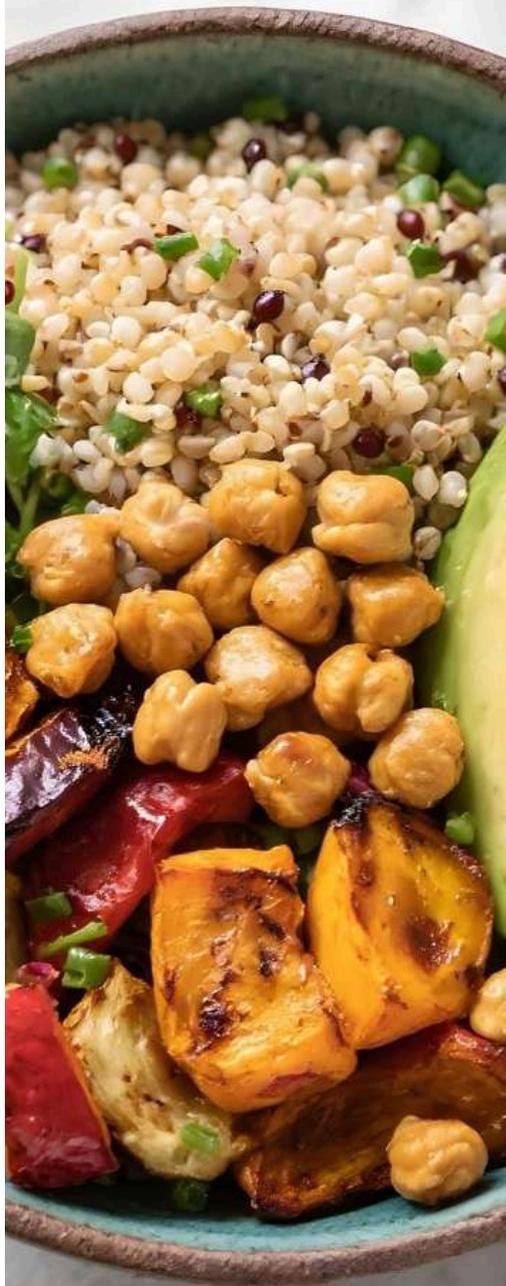
SIGNATURE PROTEIN BOWLS

INDIVIDUALLY COMPOSED AND SERVED IN COMPOSTABLE BOWLS.

ALSO AVAILABLE BEAUTIFULLY ARRANGED ON PLATTERS FOR SHARED SERVICE

BEST FOR HEALTH CONSCIOUS GROUPS, TRAININGS, AND INDIVIDUALLY PACKAGED MEALS

12 GUEST MINIMUM



CHICKEN GEM COBB SALAD

\$20pp

BACON, ROQUEFORT, GRAPE TOMATOES, PICKLED RED ONION, GRILLED CHICKEN, RED WINE VINAIGRETTE



MISO CHILE GLAZED CHICKEN

\$20pp

CHILE GLAZED CHICKEN, CHILLED SESAME SOBA, CABBAGE, ARUGULA, PISTACHIOS, MANGO, PICKLED CUCUMBER, SESAME-GINGER MISO VINAIGRETTE

HERB ROASTED CHICKEN & PEAR

\$20pp

FARMERS GREENS, WILD GRAIN BLEND, TOASTED WALNUTS, SLICED PEARS, GOAT CHEESE, CRANBERRIES, MAPLE BALSAMIC DRESSING

STEAKHOUSE CHOP SALAD

\$22pp

GRILLED STEAK, ROMAINE, TOMATO, BLUE CHEESE, CRISPY ONIONS, RED WINE VINAIGRETTE

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SIGNATURE PROTEIN BOWLS

INDIVIDUALLY COMPOSED AND SERVED IN COMPOSTABLE BOWLS.

ALSO AVAILABLE BEAUTIFULLY ARRANGED ON PLATTERS FOR SHARED SERVICE



GRILLED SALMON NICOISE

\$22pp

SOFT BOILED EGG, OLIVES, TOMATOES, CRISPY CAPERS, POTATOES, BEANS, DIJON VINAIGRETTE

ZA'ATAR GRILLED SALMON

\$22pp

ROMAINE, GREEN LENTILS, CUCUMBER, TOMATOES, PEPPERS, FETA, SPICED PEPITA, LEMON TAHINI DRESSING



GRILLED SHRIMP & AVOCADO

\$22pp

ARUGULA, CITRUS QUINOA, SHAVED FENNEL, ORANGE SEGMENTS, CRUNCHY CORN, AVOCADO, CITRUS VINAIGRETTE

GRILLED VEGETABLE & BURRATA **VG**

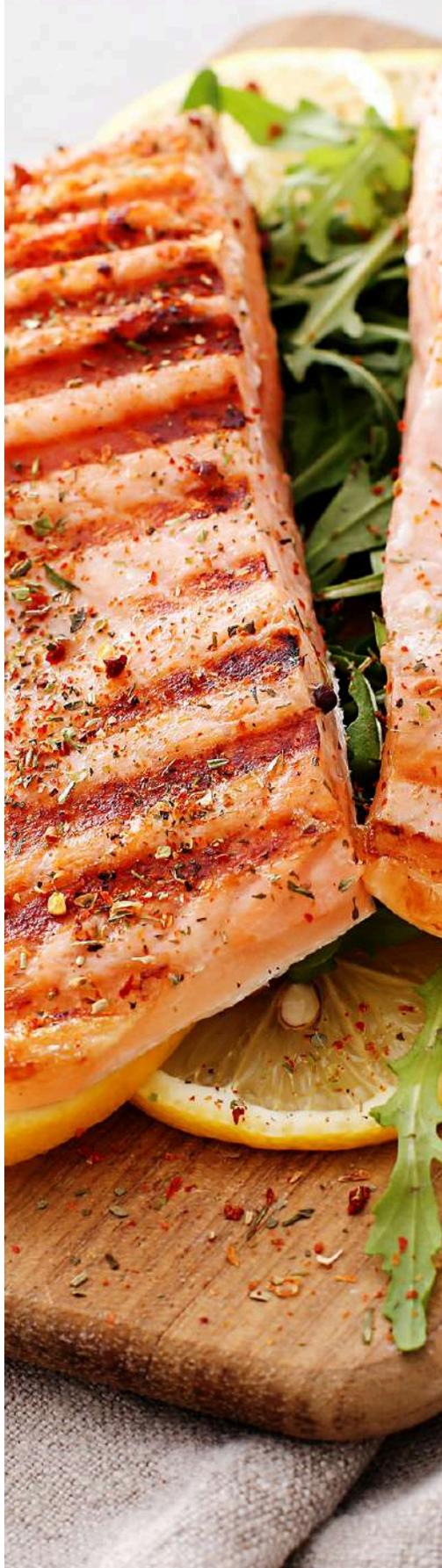
\$20pp

GRILLED ZUCCHINI & EGGPLANT, ROASTED PEPPERS, ARUGULA, LEMON FARRO, PARM CRISPS, BURRATA, BALSAMIC VINAIGRETTE & GLAZE

HARISSA SWEET POTATOES **V**

\$18pp

BABY SPINACH, CRUNCHY CHICKPEAS, PICKLED RED ONION, SHAVED FENNEL, PRESERVED LEMON, LEMON TAHINI



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CHEF COMPOSED LUNCH PLATTER

BEAUTIFUL ROOM TEMPERATURE ENTRÉES DESIGNED FOR EASY SERVING
WITHOUT CHAFERS

BEST FOR MEETINGS, BOARDROOMS, AND CLIENT LUNCHES
SERVES 12-15



GRILLED BASIL MARINATED CHICKEN \$185
GRILLED ZUCCHINI, BRUSCHETTA,
MOZZARELLA, BASIL PESTO

GRILLED TEQUILA LIME CHICKEN \$185
CHARRED CORN SALSA, PICO DE GALLO

PARMESAN CRUSTED CHICKEN \$185
OVEN DRIED TOMATOES, ROASTED
ARTICHOKES & MUSHROOMS, BALSAMIC
REDUCTION

ITALIAN MARINATED FLANK STEAK \$235
SERVED WITH ROASTED PEPPERS, SHAVED
PARMESAN, ARUGULA, CAPER SALSA VERDE



ZA'ATAR GRILLED SALMON \$215
ROASTED MARINATED GREEN BEANS,
TZATZIKI SAUCE

ROASTED ACORN SQUASH VG \$175
LEMON HERB QUINOA, GOAT CHEESE,
ARUGULA, FIG- BALSAMIC, PINE NUTS

STUFFED EGGPLANT V \$175
GREEN LENTILS, VEGETABLES, CHICKPEAS,
HARISSA TAHINI

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ENTREE PLATTER SIDES

PLATTERS ARRIVE READY TO SERVE AT ROOM
TEMPERATURE
SERVES 12-15
\$95 EACH PLATTER

GEMELI PASTA SALAD VG

OLIVES, CUCUMBERS, FETA,
SUNDRIED
TOMATO VINAIGRETTE

CLASSIC POTATO SALAD

CELERY, DILL, DIJON, CAPERS

WILD GRAIN SALAD V

QUINOA, RED RICE, CRANBERRIES,
BLOOD ORANGE VINAIGRETTE

GEM COBB SALAD

ROMAINE, BACON, ROQUEFORT,
GRAPE TOMATOES, PICKLED RED
ONION, RED WINE VINAIGRETTE

PEAR SALAD V

FARMERS GREENS, WALNUTS,
CRANBERRIES, MAPLE
BALSAMIC DRESSING

ARUGULA & BUTTERNUT SQUASH VG

CRUMBLLED GOAT CHEESE,
CANDIED PECANS, APPLE CIDER
VINAIGRETTE



MEXICAN STREET CORN SALAD

ROMAINE, TORTILLAS,
SCALLIONS,
LIME DRESSING

QUINOA & CHICKPEA SALAD V

GRAPE TOMATOES, CUCUMBERS,
SPINACH, PEPITA, NUT FREE
PARSLEY PESTO



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HOT LUNCH BUFFET

FULL HOT MEALS DELIVERED READY TO SET UP. INCLUDES ENTRÉE,
2 SIDES, SALAD, ROLLS & BUTTER

BEST FOR TEAM LUNCHES, TRAININGS, AND LONGER MEETINGS.

**HOT LUNCH BUFFET PACKAGES START AT \$24 PER GUEST
ADD A SECOND ENTRÉE \$12 PER GUEST • ADD A SIDE \$5 PER GUEST**



SAUTÉED CHICKEN WITH SLOW ROASTED TOMATOES

\$28pp

CAPERS, BASIL

CRUSHED POTATOES + GLAZED CARROTS

SAUTÉED CHICKEN MEDALLIONS WITH ROASTED GARLIC VELOUTÉ

\$28pp

WHITE WINE REDUCTION, THYME

**WHIPPED POTATOES + GREEN BEANS WITH
SHALLOTS**



PAN SEARED SALMON PROVENCAL

\$31pp

TOMATOES, HERBS, LEMON, OLIVE OIL

HERB FARRO + GRILLED VEGETABLES

COCONUT CURRY SHRIMP

\$31pp

LEMONGRASS, GINGER

JASMINE RICE + GRILLED VEGETABLES

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BEST FOR TEAM LUNCHES, TRAININGS, AND LONGER MEETINGS.

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GUINNESS BRAISED BEEF BRISKET

\$33pp

CARAMELIZED ONIONS, PAN JUS
MASHED POTATOES + ROASTED BRUSSELS
SPROUTS WITH BACON AND ONIONS

ALBONDIGAS

\$27pp

BEEF & PORK MEATBALLS COOKED IN SMOKEY
TOMATO SAUCE
WHIPPED POTATOES + GRILLED VEGETABLES



OVEN BAKED RIGATONI WITH MARSALA CREAM VG

\$24pp

MARSALA CREAM, CARAMELIZED ONIONS,
MUSHROOMS, PARMESAN
PEAR SALAD + GRILLED VEGETABLES

ROOT VEGETABLE TAGINE V

\$24pp

CHICKPEAS, CORIANDER, CUMIN,
HARISSA
LEMON HERB FARRO + ROASTED CARROTS



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HOT BUFFET SIDES MENU



CRUSHED ROASTED POTATOES V
GARLIC & OLIVE OIL

CLASSIC WHIPPED POTATOES VG

ROASTED BUTTERNUT SQUASH VG
BROWN BUTTER VINAIGRETTE

3 CHEESE MAC + CHEESE VG
SHARP WHITE CHEDDAR, GOUDA, JARLSBERG

ORANGE HONEY ROASTED CARROTS VG
GINGER & ORANGE ZEST

GRILLED VEGETABLE PLATTER V
SEA SALT + OLIVE OIL



ROASTED BRUSSELS SPROUTS
BACON & ONIONS

SALADS

PEAR SALAD WITH FARMERS GREENS VG
ALMONDS, CRANBERRIES, SHAVED FENNEL, PARM,
MAPLE- BALSAMIC

ARUGULA + GOAT CHEESE VG
CANDIED PECANS, GOAT CHEESE, DIJON
DRESSING

ROMAINE GARDEN SALAD V
PARMESAN, TOMATOES, CUCUMBERS, RED WINE
VINAIGRETTE



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DESSERT PLATTERS

ADD DESSERT TO ANY LUNCH FOR
\$4 PER GUEST

BITE SIZE PICK UP DESSERTS

BROWNIE & LEMON BARS

COOKIE PLATTER

CHOCOLATE CHIP + SNICKERDOOLE,

MINI CHEESECAKE WITH BERRY COMPOTE

SLICED FRUIT PLATTER WITH BERRIES

BEVERAGES – ADD ON

*BOTTLED WATER, ASSORTED SODAS,
SELTZERS – 2.50 EACH*

*FRESH BREWED ICED TEA OR LEMONADE
(GALLON) – 18 EACH*

*COFFEE SERVICE WITH CUPS, CREAMERS,
SWEETENERS – 3 PER GUEST*

V VEGAN
VG VEGETARIAN



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ORDERING GUIDELINES

ORDER DETAILS:

- *\$350 minimum order required*
- *All orders require 72 hours notice; must be paid in full at time of order*
- *Orders will be delivered in disposable packaging and include plates, cutlery, napkins, & utensils. Premium eco-friendly ware is available for an additional cost*
- *When ordering please provide number of guests, meal start time, address for delivery, site contact name and number to contact them upon arrival*
- *For hot entrees, wire chafing dishes with fuel are available for \$6 a set*
- *Flameless warming sets are available for \$12 a set*
- *Drop off catering menu available Monday - Friday only*

DELIVERY:

- *We will make every effort to deliver your meal at the time requested.*
- *A 30-minute delivery window will be provided when placing order.*
- *Weekday Delivery Fee 7am - 5pm: \$45.00 within 15 mile radius*
- *Deliveries before 7am and after 5pm will be charged a premium.*
- *Additional Weekend & Nighttime Delivery rates may apply.*
- *Return Pick up is available for an additional fee*

CANCELLATION POLICY

Cancellations prior to 3 Business Days in advance of an event will incur no charges.

FULL SERVICE CATERING

Food Company Catering also offers full service catering with customizable menus, event staff and rentals. Please contact the office for more information and available menus.

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