

food  
company  
catering and special events

**FOOD COMPANY CATERING DELIVERY  
MENU**



**CONTACT US TODAY:**

[order@foodcompanycatering.com](mailto: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 - \$185

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, SUN-DRIED 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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## 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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ADD A SECOND ENTRÉE \$12 PER GUEST • ADD A SIDE \$5 PER GUEST**



## **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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