



RA
CATERS



CATERING POLICIES

There is a minimum 48 hours notice for food and beverage requests (except where noted). Menus are subject to change based on market availability.

HOURS OF OPERATION

MONDAY-FRIDAY, 7AM-5PM

For any questions, please call 347-437-0037 or email our Director of Catering at dbaranek@restaurantassociates.com.

DELIVERIES AND SERVICE FEES

There are no service fees for any RA in-house catered service provided during normal operating hours. After business hours may require a service charge. Fees may apply for service needed for outside food. No outside catering is allowed on the 12th floor conference level.

CANCELLATION POLICY

Cancellations within 24 hours of the event will be subject to 100% of all charges.

INDIVIDUALLY PACKAGED MEALS

Available upon request. One week notice required.

DIETARY RESTRICTIONS & ALLERGIES

Please let us know of any dietary restrictions in advance. While we take steps to minimize the risk of cross contact, we cannot guarantee that any of our products are safe for people with peanut, tree nut, soy, milk, egg, shellfish, wheat or other potential allergens.

SPECIAL EVENTS

We will be happy to assist you with your next special function. Please contact us to discuss your upcoming event.

- Menu pricing does not include event staffing and rental costs. Cost will be determined by the catering department upon confirmation of the size and nature of your event.
- Staffing and equipment rental will vary depending on the size and format of your event.
- Upgraded or special ordered rental equipment (linen and china) are available at an additional cost.
- Weekend events will incur additional labor charges based on the nature of the event.

KOSHER & HALAL

Kosher & Halal meals can be provided upon request. One week's notice required.

TAX

All orders are subjected to 8.875% NYC Sales Tax.



CONTINENTAL BREAKFAST

38.00 per guest

Mini Bagels, Assorted Muffins, Preserves, Cream Cheese, Butter, Peanut Butter
Sliced Seasonal Fruit & Berries
Freshly-Squeezed Orange Juice
Bean & Bean Coffee & Stash Tea Service
Bottled Water, Assorted Soft Beverages

CONFERENCE BREAKFAST

45.00 per guest

Mini Bagels, Scones, Muffins, Preserves, Cream Cheese, Butter, Peanut Butter
Baked Frittata | Spinach, Mushroom & Goat Cheese (v)
Fresh Fruit Salad & Berries
Orange Juice, Bean & Bean Coffee & Stash Tea Service
Bottled Water, Assorted Soft Beverages

BETTER FOR YOU BREAKFAST

48.00 per guest

Artisan Whole Grain Bread, Spelt Bread, Peanut Butter, Apple Butter, Preserves
Low-Fat Natural Yogurt & Granola (v, ga)
Individual Seasonal Egg White Frittatas (v, ga)
Wheatberry Breakfast Salad, Spinach, Walnuts, Apple, Celery (vg)
Fresh Fruit Salad & Berries
Orange Juice, Bean & Bean Coffee & Stash Tea Service
Bottled Water, Assorted Soft Beverages

HOT BREAKFAST

50.00 per guest

minimum 10 guests
Cheesy Scrambled Eggs (v, ga)
Egg White Frittata, Kale, Tomato, Scallion (v, ga)
Rustic Breakfast Potato Hash (vg, ga)
Smoked Bacon & Turkey Sausage
Mini Bagels, Scones, Muffins, Preserves, Cream Cheese, Butter, Peanut Butter
Freshly-Squeezed Orange Juice
Bean & Bean Coffee & Stash Tea Service
Bottled Water, Assorted Soft Beverages

ADD ONS

5 guest minimum

Fresh Fruit Salad & Berries Tray
12.50 per guest

Mini Bagels, Scones, Muffins, Preserves, Cream Cheese, Butter, Peanut Butter
10.00 per guest

Individual Yogurt Cups (Vegan Available)
5.00 each

Yogurt Granola Parfaits (Vegan Available)
8.00 each

Fresh Fruit Smoothies
8.00 each

Hot Oatmeal, Brown Sugar, Raisins
10.00 per guest

Avocado Toast Platter
13.00 per guest

Lox & Bagel Bar
16.00 per guest

Assorted Mini Breakfast Sandwiches
9.00 per guest

AM/PM Beverage Break (Coffee, Tea, Vivreau Waters)
14.00 per guest

All-Day Beverage Service (Coffee, Tea, Vivreau Waters & Soft Beverages)
20.00 per guest

Orange Juice
5.00 per guest

Bean & Bean Coffee & Stash Tea Service
11.00 per guest

Canned Soft Beverages
3.00 each

Vivreau Water (Still or Sparkling)
1.00 each



SANDWICH LUNCHEONS

CONFERENCE LUNCH

55.00 per guest

Four daily selections of classic sandwiches

Signature chopped salad, chips & pretzels, dessert tray

EXECUTIVE LUNCH

65.00 per guest

Four daily selections of featured sandwiches

Signature chopped salad, additional featured side salad, fresh fruit salad, chips & pretzels, dessert tray

SANDWICH TRAY

45.00 per guest

Three daily selections of classic sandwiches, chips & pretzels

BOXED LUNCH

40.00 per guest

minimum 10 guests

Seasonal sandwich & plate selections beautifully packaged in one box.

Includes side salad, chips, dessert & cutlery kit.

Menus shared with confirmed orders.

FEATURED SANDWICHES

Meat

Pork Torta, Ham, Green Cabbage Slaw, Pepitas, Avocado Spread

Grilled Skirt Steak, Grilled Onion, Hot Peppers

Muffuletta: Ham, Salami, Provolone, Olive Relish, Hot Pepper, Lettuce, Tomato

Ham & Gruyere, Roasted Pear Relish, Watercress, Whole Grain Mustard

Poultry

Roasted Turkey, Provolone, Roasted Plum Tomato, Artichokes

Grilled Chicken, Provolone, Tomato, Garlic Mayonnaise, Ciabatta

Grilled Korean-Spiced Chicken, Marinated Cucumber, Kimchi Mayo

Smoked Turkey, Smoked Bacon, Pickle, Slaw, Fontina Cheese

Buffalo Chicken Wrap, Carrot & Celery Slaw, Blue Cheese Dressing

Vegetarian & Vegan

Baked Falafel, Cucumber, Pickled Peppers, Lemon Tahini Sauce (vg, ga)

Roasted Portobello & Potato Hash, Hard-Boiled Egg, Shallot Aioli (v)

Crispy Eggplant Milanese, Tomato-Basil Dressing, Arugula (v)

Crushed Chickpea & Marinated Beet Salad, Tahini Sauce, Hot Pepper, Pickled Red Onion, Lavash (vg)

Seafood

Tuna & Green Apple Salad, Dill Vinaigrette, Lettuce, Cucumber, Wrap

Southwest Grilled Shrimp Salad, Black Bean Spread, Jalapeño, Cotija Cheese

Cajun Blackened Salmon Po Boy, Louisiana Cole Slaw, Roma Tomato, Pickles, Spicy Remoulade

Savory Smoked Salmon, Shaved Fennel, Pickled Red Onion, Dill on Black Bread

In order to provide built-in variety, RA Caterers offers a seasonal cycle menu of featured sandwiches and salads changing daily. Please refer to the Featured Sandwiches and Salads Menu for details. Classic sandwiches are available as a substitution. Kosher sandwiches and salads are available upon request with 48-hour notice.

CLASSIC SANDWICHES

Grilled Chicken, Roasted Peppers, Romaine

Roasted Turkey, Smashed Avocado, Tomato, Lime-Mojo Mayonnaise

Ham, Swiss, Grain Mustard, Lettuce & Tomato

Beefsteak Tomato, Fresh Mozzarella, Basil, Arugula (v)

Traditional Albacore Tuna Salad, Lettuce, Tomato

Roasted Turkey, Provolone, Lettuce, Tomato

Classic Chicken Salad, Lettuce, Tomato

FEATURED SALADS

+12.00 per guest to any lunch selection

Vine-Ripened Tomato, Fresh Mozzarella Bocconcini, Basil (v, ga)

Baby Greens, Cherry Tomato, Cucumber, Balsamic Vinaigrette (vg, ga)

Classic Caesar Salad (v)

Baby Spinach, Crumbled Bacon, Goat Cheese, Red Wine Vinaigrette (ga)

Chickpea Salad, Winter Squash, Parsley, Sage, Tahini Dressing (v, ga)

Wild Rice, Toasted Brussel Sprouts, Dried Cranberries, Honey Lemon Dressing (v, ga)

Pasta Salad, Roasted Vegetables, Basil, Parmesan (v)



ROOM TEMP BUFFET

90.00 per guest

Minimum 10 guests

Includes rolls and artisan breads, sliced fresh fruit, dessert tray, Vivreau water

SELECT ONE

Vine-Ripened Tomato, Fresh Mozzarella Bocconcini, Basil (v, ga)

Baby Greens, Cherry Tomato, Cucumber, Balsamic Vinaigrette (vg, ga)

Pasta Salad, Roasted Vegetables, Basil, Parmesan (v)

Baby Spinach, Frisée, Poached Pear, Bleu Cheese, Poppyseed Vinaigrette (v, ga)

SELECT TWO

Herb-Garlic Grilled Chicken Breast (ga)

Sea Salt & Pepper Roasted & Brined Turkey, Healthy Savoy Cabbage Slaw (ga)

Wild Mushroom Falafel, Marinated Cucumbers, Roasted Tomatoes, Sesame Vinaigrette (vg, ga)

Lemongrass Poached Chicken, Miso Black Sesame Vinaigrette (ga)

Sweet Potato Noodles, Shishito Peppers, Edamame, Shiitake Mushroom, Napa Cabbage, Cilantro (vg, ga)

Cedar Plank Roasted Salmon, Local Corn, Chayote Slaw (ga)

Rosemary Roasted Angus Beef Sirloin, Grilled Corn & Mushrooms (ga)

Sesame-Crusted Tuna, Soba Noodles, Cucumber, Cabbage, Carrots (ga)

+4.00 per guest

SELECT TWO

Roasted Yukon Potato Salad, Grain Mustard, Herbs (v, ga)

Raw Carrot Slaw, Toasted Pecans, Apples, Cider Vinaigrette (vg, ga)

Toasted Farro, Cucumber, Cherry Tomato, Feta, Parsley-Infused Olive Oil (v)

New Potatoes, Pickled Red Onion, Basil, Greek Yogurt (v, ga)

Grilled Eggplant 'Pizza': Feta, Tomatoes, Balsamic Glaze (v)

MEDITERRANEAN

Lemon Herb-Roasted All-Natural Chicken Breast, Root Vegetables, Romesco Sauce, Almonds (ga)

Searched Salmon, Delicata Squash, Tomato, Olives, Herb Vinaigrette (ga)

Roasted Plum Tomato, Garlic, Thyme & Parmesan (v, ga)

Roasted Sweet Potato, Pickled Red Onion, Honey Yogurt Dressing (v, ga)

Pearl Couscous, Chopped Kale, Chickpeas, Red Bell Pepper, Preserved Lemons (vg)

Watercress, Arugula, Radicchio, Butternut Squash, Pomegranate Seeds, Sherry Vinaigrette (vg)

EASTERN

Five-Spice Chicken, Shiitake, Charred Scallions, Chili Black Bean Sauce

Honey-Miso Glazed Pork, Julienned Snow Peas

Rice Noodles, Bok Choy, Peppers, Bamboo Shoots, Cilantro, Curry Dressing (vg, ga)

Green Beans & Tofu, Hoisin Sesame Dressing (vg)

Ginger Roasted Cauliflower, Golden Raisins, Almonds (vg, ga)

Spinach, Kale, Mizuna Greens, Papaya, Shiitake, Wonton Crisps, Ginger Carrot Dressing (vg)

AMERICAS

Peppercorn Crusted Flank Steak, Chimichurri Sauce (ga)

Searched Gulf Shrimp Salad, Zucchini Ribbons, Peppers, Black Eye Peas, Crispy Onions

Wild Rice Salad, Pecans, Cranberries, Citrus Zest (vg)

Roasted Beet Salad, Goat Cheese, Kale (v, ga)

Shaved Brussels Sprout Slaw, Parsley, Apple Cider Dressing (vg, ga)

Gem Lettuce Salad, Roasted Mushrooms, Crispy Onion, Truffle Mustard Dressing (vg)

BETTER FOR YOU LUNCH

Herb-Grilled Chicken (ga)

Steamed Salmon, Roast Tomato Vinaigrette (ga)

Quinoa & Garbanzo Salad, Zucchini, Mint, Herb Dressing (vg, ga)

Roasted Delicata Squash, Lemon Gremolata, Olive Oil, Lemon (vg, ga)

Signature Chopped Salad (v, ga)

Fresh Fruit Salad (vg, ga)



SNACK BREAKS

Minimum 5 guests

VEGETABLE CRUDITÉS

12.00 per guest

Best of the Season Vegetables

Roasted Red Pepper Dressing, Ranch Dip

MEZZE PLATTER

22.00 per guest

A Selection of Mediterranean Dips & Spreads

Pita Chips & Olives

ARTISAN CHEESE BOARD

24.00 per guest

Imported & Domestic Artisanal Cheeses

Grapes, Dried Fruits, Nuts, Honey, Jams

Sliced Baguettes, Flatbreads

POPCORN BREAK

10.00 per guest

Togarashi / Black & Bleu

Salt & Vinegar / Garlic, Chive & Onion

MINI TACO BAR

24.00 per guest

Chipotle Braised Chicken and Grilled Steak

Roasted Poblano Peppers & Mushrooms,
Radish, Tomato, Cilantro

Tri-color Tortilla Chips, Guacamole &
Charred Tomato Salsa

PRETZEL BAR

15.00 per guest

Steamed Pretzel Bites

IPA Cheddar Sauce, Spicy Honey Mustard,

Slow Roasted Onion, Thyme, Crème Fraiche

BRUSCHETTA

17.00 per guest

Assorted Crisps & Flatbreads

Tomato, Basil, Mozzarella

Butternut Squash, Shiitake Mushroom,

Caramelized Onion

Rosemary-Roasted Peppers, Goat Cheese,
Balsamic Glaze

AFTERNOON TEA

26.00 per guest

Minimum 10 guests

Choose 3 sandwiches

Egg Salad, Watercress

Roast Beef, Cornichon, Dijon

Cucumber, Cashew "Butter", Mint

Smoked Salmon, Crème Fraiche, Dill

Includes Sweet Buttermilk Scones, Ham &
Gruyere Scones

Clabbered Cream, Whipped Butter, Orange
Marmalade, Currant Jelly

Madeleines, Lemon Cake, Mini Chocolate &
Sea Salt Tarts

Selection of High Teas from Harney

SNACK BREAK

16.00 per guest

Assorted House Baked Cookies, Brownies &
Blondies

Fresh Fruit & Berries

Bean & Bean Coffee & Stash Tea Service