CULTIVATED

CATERING MENU

2026



ABOUT US

WE CREATE REMARKABLE EXPERIENCES BY BRINGING TOGETHER THE BEST OF NEW YORK. CULTIVATING SUSTAINABLE PRACTICES. & PERSONALIZING EVERY MOMENT TO DELIVER WORLD-CLASS HOSPITALITY.

CULTIVATED

BY NEW YORK

The Javits Center has joined with Levy and CxRA to launch the hospitality brand CULTIVATED, a comprehensive and cutting-edge dining program that has reshaped and reimagined the food and beverage experience throughout the iconic venue. Our brand focuses on enhancing the hospitality experience with elements rooted in the Empire State, including more New York ingredients and producers, as well as unique dining presentations, products sourced on-site and signature high-end catering for the largest and most exclusive events in New York City.

To connect with us, contact CULTIVATED Sales Office at:

212-216-2400 | services@cultivatedny.com

To learn more about CULTIVATED, visit:

CultivatedNY | CultivatedNY.com

SUSTAINABILITY

TOTAL FOOD UTILIZATION

Total Food Utilization refers to using the whole ingredients and minimizing food waste from food preparation. In the event that there is excess produce or even ugly produce, Cultivated chefs employ these foods in picklings, purees, soups, and more.

GREASE RECYCLING

The grease recycling program filters fryer oil to maximize usage and streamlines the changeover of spent oil with new oil.

FOOD RESCUE

Perishable produce, leftover food, bulk items and excess prepped food are rescued and donated to local community partners.



WASTE MANAGEMENT

All kitchens sort waste into various streams to optimize waste diversion. Streams include compost, plastic metal, glass, cardboard/paper, and landfill.

WATER COOLERS

We encourage the use of reusable water bottles by having many coolers and stations throughout the building.

SKIP THE STRAW

Strawless lids allow guests to sip their drinks without a straw.

LINEN USE

Cultivated minimizes the use of linen whenever possible to save water, energy, and reduce chemical waste deposits in our sewer systems.



THE FARM

Spanning one acre on our rooftop, The Farm provides up to 40,000 pounds of produce a year that is incorporated into the meals we serve our guests.

THE FARM ICON

This icon denotes CULTIVATED food and beverage items that are made with ingredients harvested from our rooftop Farm, Greenhouse, Orchard, or Farmshelf.

JACOB'S HONEY

Jacob's Honey is the honey made from the hundreds of thousands of bees on the Javits community partners. Center green roof. It is used in the recipes and dishes served by CULTIVATED.

THE GREENHOUSE

The 3,500 sq ft all-season greenhouse is outfitted with a hydroponic growing system and benches for starting seedlings and growing microgreens.

A controlled environment allows for 365-day production and greater yields by providing consistent and near-ideal growing conditions. A vertical, stacked, hydroponic system maximizes fields within a smaller footprint. 2022 crops include head lettuce, basil, edible flowers, and culinary herbs

BREAKFAST



BREAKFAST PACKAGES

MINIMUM OF 24 GUESTS | ALL BREAKFAST PACKAGES INCLUDE COFFEE/DECAF/GOURMET TEA AND FRESH SQUEEZED ORANGE JUICE

CHEF'S TABLE

THE CONTINENTAL EXPERIENCE

Local and Seasonal Sliced Fruit V² AVG
Basket of Freshly Baked Croissants and Danishes with Fruit Preserves V
Pre-Packaged Selection of Plain and Fruit Flavored Individual Yogurts V AVG

$29 per person

CLASSIC BREAKFAST TABLE

Local and Seasonal Sliced Fruit V² AVG
Basket of Freshly Baked Croissants and Danishes with Fruit Preserves and Butter V
Eggs V AVG
Scrambled, Fried, or Frittata with Mushroom and Sun-Dried Tomatoes
Crispy Applewood Smoked Bacon/Chicken Apple Sausage/Pork Sausage AVG
Cultivated Breakfast Potato, Tossed with Herbs, Peppers, and Onions AVG

$39 per person

HEALTHY AND FIT CONTINENTAL

Local and Seasonal Sliced Fruit V² AVG
Chia Seed Coconut Pudding with Seasonal Fruit Compote V² AVG N
Goji Berry Pistachio Squares V² AVG N
Jacob's Honey Lemon Granola Bar V N
Old Fashioned Oats V AVG
Dried Fruit/Brown Sugar/Walnuts N/Pecans N/Granola

$32 per person







PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES
AVG=Avoiding Gluten V²=Vegan V =Vegetarian N=Contains Nuts

BREAKFAST À LA CARTE

MINIMUM OF 12 GUESTS

SANDWICHES

BACON, EGG, AND CHEESE
On a New York Bagel or Classic Roll

PASTRAMI EGG AND CHEESE
On a New York Bagel or Classic Roll

BREAKFAST ENGLISH MUFFIN V
Egg Whites, Spinach, Roasted Tomatoes, and Cheddar Cheese on an English Muffin

SUNRISE BREAKFAST SANDWICH
Scrambled Eggs, Chicken Sausage Patty, and Cheddar Cheese, on a Croissant

$150 per dozen
+$36 per dozen for AVG

NUCHAS EMPANADAS

SAUSAGE, EGG, AND CHEESE
SPINACH, EGG, AND CHEESE V
HAM AND CHEESE

$139 per dozen

EGG

Tofu Scramble V² AVG
Frittata/Egg White Frittata V² AVG
Spinach and Mushrooms/Bell Pepper and Scallion/ Tomato and Herb
Scrambled Eggs V AVG
Hard Boiled Eggs V AVG
Fried Eggs V

$7.50 per person

MEATS

2-piece serving
Turkey Bacon AVG
Applewood Bacon AVG
Chicken Apple Sausage AVG
Pork Sausage AVG
Turkey Sausage AVG

1-piece serving
Veggie Sausage Patties V²

$7.50 per person

POTATOES

Cauliflower and Sweet Potato Hash V² AVG
Red Bliss Potatoes and Leek Hash V AVG
Root Vegetable Hash V² AVG
Skillet Yukon Gold Potatoes and Pepper Hash V AVG

$6.50 per person

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OATMEAL STATION V AVG

Old Fashion Oats
Dried Fruit/Brown Sugar/Walnuts N/ Pecans N/Granola

$63 per dozen

OATMEAL STATION V² AVG

Strawberry/Banana/Cinnamon

$112 per dozen
One flavor per dozen

BAGEL & LOX

Smoked Salmon, Caviar, and Cream Cheese

$24 per piece

LOX DISPLAY AVG

Smoked Salmon, Lemons, Capers, Red Onions

$21.50 per person
Bagels must be purchased separately

SEASONAL FRUIT V² AVG

Local and Seasonal Sliced Fruit Platter

$7.50 per person

Individual Fruit Cups

$94 per dozen

Whole Fruit
Banana/Apple/Orange

$51 per dozen

Fruit Skewers
5 pieces of fruit on a skewer, served with yogurt and honey

$102 per dozen

YOGURT V AVG

Plain and Fruit Flavored Yogurt

$82 per dozen

BREAKFAST STATIONS

MINIMUM OF 24 GUESTS | POWER REQUIREMENTS*

BREAKFAST QUESADILLA STATION

Mushrooms and Spinach V
Chorizo and Cheese
Bacon and Cheddar
Sour Cream, Pico de Gallo, Guacamole,

$20 per person

EGGS BENEDICT STATION

Requires a minimum of 2 chef attendants

Served on Toasted English Muffin

Classic

Poached Egg, Grilled Canadian Bacon, and Hollandaise

or

Italiano Rustica Benedict

Poached Egg, Sliced Prosciutto, Sun-Dried Tomato, and Basil Holllandaise

For 24 to 200 attendants only
$28 per person

OMELET STATION

Requires a minimum of 2 chef attendants

Whole Egg and Egg Whites Available

Local Cheddar Cheese, Swiss Cheese, Ham, Smoked Bacon, Tomatoes, Onions, Mushrooms, Sweet Peppers, and Fine Herbs

$23 per dozen

TOAST BAR*

Whole Wheat V^2
White Sourdough V^2
Rye V^2
Multi Grain V^2
Gluten Free Bread V^2

Spreads
Butter V
Cream Cheese V
Strawberry Jam V^2
Peanut Butter V^2
Nutella V^2
Avocado Spread **+$7.50 per person**

$26 per person

*Includes toaster.
*Power requirements for toaster: Dedicated 110V, 20 amp outlet (Client to place power order directly to Javits electrical team.)



FRENCH TOAST STATION V

Classic Brioche with Sweetened Mascarpone
Nutella N/Bananas Foster/Maple Syrup/
Chocolate Chips/Berries/Chantilly Cream

$17 per person

WAFFLE STATION V

Classic Belgium Waffle
Strawberry/Chantilly Cream/
Berry Compote/Nutella N/
Maple Syrup

*Choice of action station with chef attendant or pre-made in chafer

$17 per person

ARTISANAL PANCAKE STATION V

Traditional Buttermilk Pancakes
Maple Syrup/Chocolate Chips/Berries/Chantilly Cream

*Choice of action station with chef attendant or pre-made in chafer

$17 per person



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BAKERY

BREAKFAST PASTRIES

SLICED BREAKFAST BREADS V
Assortment of Flavors
$68 per dozen

GOURMET MUFFINS V
Corn/Bran/Blueberry/Double Chocolate
$59 per dozen

FRESHLY BAKED CROISSANTS V
Traditional Croissant, with Strawberry Preserve
$68 per dozen
Flavored Croissant: Chocolate or Almond N
$72 per dozen

FRESHLY BAKED BREAKFAST DANISH V
Cherry & Greek Yogurt or Blueberry Cheesecake
$59 per dozen

CINNAMON ROLLS V
Topped with Vanilla Glaze
$74 per dozen

SAVORY

CLASSIC BUTTERMILK BISCUITS V
Jam and Honey
$59 per dozen

CHEDDAR AND CHIVE SCONES
$59 per dozen

ASSORTED BAGELS
Cream Cheese, Butter, and Jam
$63 per dozen

GLUTEN FREE

SWEET BREAD
Banana Bread V² AVG N
Zucchini Bread V² AVG N
Pumpkin Bread V² AVG N
Apple Oat Banana Sweet Bread V² AVG N
$81 per half dozen

BROWNIES
Gluten-Free + Vegan Brownies V² AVG N
$81 per half dozen

COOKIES
Double Chocolate Chip V² AVG N
Ginger Chew Cookies AVG N
Chai Chocolate Chip Cookies V² AVG
$51 per half dozen

CUPCAKE
Funfetti Cake V² AVG N
$76 per half dozen

DONUTS
Cinnamon Sugar Donuts AVG N
$76 per half dozen

**All Gluten-Free Items Are Made with Almond Flour, Except:
Chai Chocolate Chip Cookies

BAKED TREATS

GOURMET BROWNIES AND BLONDIES V N
Fudge Brownies/Chocolate Chip Blondies N
$61 per dozen

SPECIALTY DONUTS V
Glazed/Filled/Cake
$74 per dozen

HOMEMADE COOKIES V
Snickerdoodle/Oatmeal Raisin/Chocolate Chip
$63 per dozen

NY BLACK AND WHITE COOKIES V
Large (6"): $78 per dozen
Mini (3"): $60 per dozen

POP TARTS V N
Nutella, Glaze, Sprinkles
$78 per dozen



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SNACKS & BREAKS

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CULTIVATED SIGNATURE

GINGER ENERGY BALLS V² AVG N
Dates, Sesame Seeds, and Maple Syrup
$63 per dozen

JACOB'S HONEY LEMON GRANOLA BAR V AVG N
Roasted Almond, Coconut, Chia Seeds, and Oats
$74 per dozen

CHIA SEED COCONUT PUDDING V² AVG
with Seasonal Fruit Compote
$88 per dozen

GOJI BERRY PISTACHIO SQUARES V² AVG N
Oats, Flax Seed, and Agave Nectar
$74 per dozen

CINNAMON APPLE HAND PIES V
Vanilla Glaze
$74 per dozen

GREEK YOGURT PARFAIT V
Mixed Berries, Honey, and Granola
$113 per dozen

BLUEBERRY CLUSTERS V
Dark Belgian Chocolate
$83 per 12 person serving

SNACK BOX

Minimum of 24 Orders | +$2 Per Person Increase to Offer Deconstructed

MILANO BOX
Piave Cheese Wedge V AVG
Dried Mission Figs V² AVG
Sopressa Salami AVG
Grissini Sticks V²
Baci N
Marinated Olives V² AVG
$17

SOUTH BEACH
Mixed Berries V² AVG
Almonds, Cashews, and Walnuts V² AVG N
Rooftop Crudité Farm Vegetables with Tzatziki V AVG
Chia Seed Coconut Pudding V² AVG
Crispy Seaweed Chips V² AVG
$16

THE CITY BOX
Mini Quiche
Choice of
Vegetarian/Ham and Cheese/Brie and Mushroom V AVG
Baby Carrot Sticks V²
M&M's V AVG
Mixed Berries V² AVG
$17

THE FARMER BOX
Paprika Hash Goat Cheese AVG
Marinated Beets V² AVG
Baguette Croutons V
Grapes V² AVG
$17

THE DELI GOURMET
Red Beet Hummus V² AVG
Baby Carrot Stick V² AVG
Salted Pretzel V
Pita Chips V² AVG
Trail Mix V N
$17

THE BISTRO BOX
Charcuterie
Salami and Prosciutto
Cheese V AVG
Brie and Manchego
Crackers V
Radish V² AVG
$17

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SNACKS & BREAKS

PIZZA

16 Inches Cut Into 6 or 12 Slices

CHEESE PIZZA V
$52

PEPPERONI PIZZA
$56

MEATBALL AND RICOTTA PIZZA
$56

VEGETARIAN PIZZA V

Artichokes, Broccolini, and Black Olives

$52



HOT DOG

Requires a Catering Server

HOT DOG KIT
1 Case of 70 Hot Dog Buns

Includes
Ketchup, Relish, Mustard, Sauerkraut, and Onions
Cultivated Paper Wrapping and Napkins

$440

HOT DOG CART RENTAL
$250

Note: This package is not available to services that take place in Javits North



POPCORN

Requires a Catering Server

POPCORN CART RENTAL

REQUIRES:
Standard 110V, 11.20 AMPS, 60hz,
1345 Watts, Single Phase

DIMENSIONS
18.25 Inches Long, 16.25 Inches Wide,
and 30.75 Inches Tall

$275

POPCORN KERNEL KIT V

(150) 2oz Servings and Popcorn Bags

$225

Note: This package is not available to services that take place in Javits North



PRETZEL

NEW YORK PRETZELS V
Hand-Rolled In-House Traditional Salt,
Cheddar Cheese, and Cinnamon Sugar
Served with Stone Ground Mustard

$105 per dozen

PRETZEL RACK
$250 per day

PRETZEL WARMER

REQUIRES:
Dedicated 110V, 15/20 amp outlet
(Electricity to be supplied by client,
ordered through building contact)

$250 per day



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SNACKS & BREAKS

BARS

NATURE VALLEY GRANOLA BARS
$56 per dozen

KIND BARS
$56 per dozen

CLIFF PROTEIN ENERGY BARS
CHOCOLATE CHIP
$56 per dozen

SNACKS

CHEEZ-IT
$41 per dozen

CHEX MIX
TRADITIONAL
$47 per dozen

SMART POPCORN
$41 per dozen

CANDY

SKITTLES
$41 per dozen

SWEDISH FISH
$41 per dozen

STARBURST
$41 per dozen

SOUR PATCH KID
ORIGINAL
$41 per dozen

BAKED BY CITY BAKING
GOLDEN CRUMB CAKE
$47 per dozen

NUTS

SAHALE
FRUIT & NUT MIX V² AVG N
$56 per dozen

PEANUTS
PRE-PACKAGED PEANUTS
$38 per dozen

PLANTERS TRAIL MIX
$38 per dozen

CHIPS

FRITOS
ORIGINAL
$41 per dozen

SUN CHIPS
ORIGINAL/GARDEN SALSA/
HARVEST CHEDDAR
$41 per dozen

DORITOS
NACHO CHEESE/COOL RANCH
$41 per dozen

CHEETOS
ORIGINAL
$41 per dozen

ASSORTED BAGS OF POTATO CHIPS AND PRETZELS
$51 per dozen

MISS VICKIE'S
SMOKEHOUSE BBQ/SEA SALT
$38 per dozen

TERRA CHIPS
ORIGINAL
$47 per dozen

BAKED IN BROOKLYN PITA CHIPS
SEA SALT/GARLIC & PARMESAN
$44 per dozen

CHOCOLATE

BUTTERFINGER
$41 per dozen

HERSHEY'S
MILK CHOCOLATE
$41 per dozen

M&M'S
MILK CHOCOLATE/PEANUT
$41 per dozen

SNICKERS
$38 per dozen

NESTLE CRUNCH BAR
$41 per dozen



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SPECIALTY BEVERAGE & DESSERTS STATIONS

SMOOTHIE BAR

Requires a Catering Server

ESSENTIAL PACKAGE

Minimum of 200 Cup Order
10oz Cup Size
Includes 4 Hour Service, Up to 200 Cups, Equipment, and Staff

$2,950

Additional Cup
$12.50

FLAVORS

Custom Flavors Available Upon Request

Mixed Berry Smoothie
$12.50

Strawberry Orange Banana Smoothie
$12.50

Mango Pineapple Smoothie
$12.50

Green Smoothie
$13.50

Protein Shot
+$2 per cup

Power Requirements For Blender

Dedicated 110V, 15/20 amp outlet (power order to be placed by client)
Space for set up 6'w x 4'd
*Table is not included

BUBBLE TEA BAR

Requires a Catering Server

ESSENTIAL PACKAGE

Minimum of 200 Cup Order
10oz Cup Size
Includes 4 Hour Service, Up to 200 Cups, Equipment, and Staff

$2,950

Additional Cup
$12.50

FLAVORS

Taro
$12.50

Thai Iced Tea
$12.50

Mango Tea
$12.50

Requires

Space for set up 6'w x 4'd
*Table is not included

ICE CREAM CART

Requires a Catering Server and Cart Rental

HAAGEN-DAZS ICE CREAM BAR KIT

Vanilla/Chocolate/Almond N

$362 for 5 cases of 12

GELATYS HANDCRAFTED GELATO POPS

Pistachio N/Coconut/Blueberry Yogurt/Chocolate/Multi-Fruit

$373 for 5 cases of 10

ICE CREAM CART RENTAL

$250 per day

Requires

Electrical Services for Services More Than 4 Hours Long









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DESSERT



MOCHI

AVG

Minimum of 24 Pieces Per Flavor

MATCHA V²

BLACK SESAME

PASSION FRUIT V²

$8

Per Piece

TRUFFLES

AVG

Minimum of 24 Pieces Per Flavor

MILK CHOCOLATE
Plain or Tiramisu

WHITE CHOCOLATE
Vanilla

DARK CHOCOLATE
Raspberry

$52

Per Dozen







DESSERT

Minimum of 12 Orders Per Item

CLASSIC NEW YORK CANNOLI V

CARAMEL FLAN V

KEY LIME PIE
Whipped Cream

JUNIOR'S SIGNATURE NY CHEESECAKE V
Berry Sauce

CARROT CAKE V N
Vanilla Bean Icing

TRES LECHES CAKE V

DOUBLE CHOCOLATE CAKE V
Wild Berry Sauce

SWEET EMPANADA V N
Apple, Cranberry, and Nutella

$13

Per Piece



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DESSERT



GELATO STAND

Requires Catering Servers and Stand Rental

Sammontana Gelato

Minimum of 2 Catering Attendants required

Mango V²
Chocolate V AVG
Custard V AVG
Strawberry V AVG
Pistachio V AVG N
Tiramisu V

$16 per person

Minimum of 200

Sammontana Gelato Stand

$250 per day

Power Requirements For Stand

Dedicated 22v 60Hz
(client to place power order
directly to Javits electrical team)





PREMIUM DESSERT

Minimum of 12 Orders Per Item

RASPBERRIES AND CREAM V N

Sponge Cake, Raspberries,
Mascarpone, and
Crushed Pistachio

CHOCOLATE MOUSSE V

Rich Chocolate, Heart of
Zabaione, and Chocolate Curls

TIRAMISU V

Espresso Short Cake,
Mascarpone Cream, and
Cocoa Powder

BERRY CRÈME BRÛLÉE V AVG

Raspberry Sauce, Creamy Custard,
and Berries Coated in Caramel

$14

Per Piece

PREMIUM DESSERT

ASSORTMENT OF CHEF SELECTED DESSERTS

4-5 depending on dessert size

$16

Per Person

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LUNCH
& DINNER

SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

NEW YORK

RED BEET SALAD V² AVG N
Roasted Beets, Arugula, Cara Cara Orange, Hazelnuts, and Shallot Vinaigrette

PENNE POMODORO V
Tomato, Basil, Parmigiano, and Olive Oil

HALF ROASTED CHICKEN AVG
Free Range Chicken, Lemon Chicken Jus, and Rosemary

ROASTED NY STRIP STEAK
Green Peppercorn Sauce

GREEN BEANS V² AVG
Sautéed in Garlic

JUNIOR'S CHEESECAKE V
Berry Compote

BRANZINO AVG
Olive Oil, Lemon, Parsley, and Capers
+$15

$70

ITALIAN

TUSCAN KALE SALAD V² AVG
Artichokes, Lemon Zest, Mint, and Crispy Chickpeas

ANTIPASTI DI VERDURE V² AVG
Grilled Javits Garden Vegetables, Bell Peppers, Eggplants, Zucchini, Aged Balsamic, and Olive Oil

TUSCAN BEAN SOUP V
Cannellini Bean, Escarole, Pecorino Cheese, and Virgin Olive Oil

CONCHIGLIE V
Baked Shell Pasta, Portobello Mushroom, Parmigiano, and Gorgonzola Sauce

PORCHETTA AVG
Traditional Italian Roasted Pork, Garlic, Raisin Preserve, and Thyme

POLLO ALLA GRIGLIA AVG
Half Roasted Chicken, Lemon, and Herb Sauce

TIRAMISU V

SWORDFISH
Grilled with Lemon, Oregano, Chili, Breadcrumbs, and Olive Oil
+$15

$70



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SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS



GREEK

HORIATIKI SALAD V AVG
Traditional Garden Greek Salad

HTIPITI V
Spicy Feta Spread and Grilled Pita

SPANAKOPITA V
Traditional Spinach Pie
Wrapped in Phyllo Dough

CHICKEN SOUVLAKI
Grilled Chicken, Lemon, Oregano,
Tomato, Onion,
Lettuce, Tzatziki, Pita

MOUSSAKA
Layered Eggplant with Meat Sauce,
and Béchamel

BAKLAVA V N
Crispy Phyllo Pastry, Almonds, and Walnuts

BRANZINO AVG
Olive Oil, Lemon, Parsley, and Capers
+$15

$68

ASIAN

VIETNAMESE COLESLAW V AVG N
Peanuts, Chili and Lime Dressing

BEEF SATAY N
Peanut Sauce

VEGETABLE SPRING ROLLS V² AVG
Hoisin Sauce

FRIED RICE AVG
Red Peppers, Carrots, and Green Beans
Add Chicken $2/Pork $2.5/ Beef $3/Shrimp $3

GENERAL TSO'S CHICKEN
Sesame, Scallion, Soy, and Honey

KUNG PAO CAULIFLOWER V² N
Peanuts, Sesame, and Scallions

MOCHI ICE CREAM AVG
Assorted

SNAPPER
Crispy Fried Snapper Filet in Sweet Chili Sauce
+$15

$68

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SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

SOUTHERN

CORNBREAD V
Whipped Butter

BUTTERMILK FRIED CHICKEN
Crispy Fried Chicken, and Javits Pickles

ST. LOUIS STYLE SPARE RIBS AVG
Sweet and Tangy Barbecue Sauce

CREAMY STONE GROUND GRITS V AVG
Slow Cooked Grits, and Cheddar Cheese

COLLARD GREENS V AVG
Slow Cooked, and Javits Honey

CAROLINA COLESLAW V² AVG
Classic Vinegar Dressing

BANANA PUDDING V

CAJUN GRILLED SHRIMP AVG
Scallions, Paprika, Black Pepper, and Lime
+$15

$68

MEXICAN

WATERMELON SALAD V² AVG
Jícama, Avocado, Toasted Sesame, Parsley, Celery Harts, Arugula, and Tequila Dressing

STREET CORN V AVG
Chili, Lime, Mayo, and Cotija

EMPANADA V²
Pinto Beans Epazote, and Chili Poblano

CHICKEN MOLE N
Grilled Chicken Breast, Oregano, Epazote, and Red Mole

CARNE ASADA STYLE SKIRT STEAK AVG
Árbol Chili Steak Salsa

BLACK BEANS BLACK BEANS V² AVG
Epazote, Sweet Onion, and Jalapeño

GREEN RICE GREEN RICE V² AVG
Poblano Chili, Garlic, and Cilantro

TORTILLAS
Warm Flour Tortillas V and Corn Tostadas V² AVG

CARAMEL FLAN V

$68





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LUNCH À LA CARTE

MINIMUM OF 24 GUESTS PER ITEM

PASTA

CONCHIGLIE V
Baked Shell Pasta, Portobello Mushroom, Parmigiano, and Gorgonzola Sauce
$19

PENNE POMODORO V
Tomato, Basil, Parmigiano, and Olive Oil
$19

FARFALLE
Slow Braised Short Rib Ragù
$23

HOT SANDWICH

EGGPLANT TASCA V
Grilled Pita Bread with Panko Crusted Eggplant, Sliced Mozzarella, Roasted Grape Tomato and Garlic, Marinara Sauce, Basil

BBQ PHILLY
Smoked Brisket, Habanero Queso, Pico De Gallo, Rajas on a Hoagie Roll

THE KINGSTON
Jerk Marinated Chicken Breast, Pineapple Salsa, Spicy Coleslaw, Pickled Red Onion, Garlic Aioli on a Brioche Bun

$28
Each



HOT SANDWICH

CLASSIC NY PASTRAMI
Whole Grain Mustard and Sauerkraut on Multi-Grain Baguette

CUBAN
Ham, Roasted Pork, Cheese, and Pickles on a Pressed Hero Bread

REUBEN
Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing on Rye Bread

GYRO
Chicken, Warm Grilled Pita, Pickled Onions, Sliced Tomato, Tzatziki Sauce

$24
Each

PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES
AVG=Avoiding Gluten V²=Vegan V =Vegetarian N=Contains Nuts

PREMIUM SANDWICH

ROASTED BUTTERNUT SQUASH V²
Balsamic Glazed Red Onion Rings and Watercress on Whole Wheat Roll

THE BEST ITALIAN SANDWICH N
Genoa Salami, Prosciutto, Fresh Mozzarella, Roasted Peppers, Baby Arugula, and Basil Pesto Mayo on Ciabatta

$23
Each

SOUP

CORN SOUP V² AVG
Javits Farm Corn, Cilantro, Extra Virgin Olive Oil

BUTTERNUT SQUASH V AVG N
Cashew and Coconut

POTATO AND LEEK SOUP AVG
Bacon Served on the Side

TUSCAN BEAN V
Cannellini Bean, Escarole, Pecorino Cheese, and Virgin Olive Oil

***Soups can be altered to be vegan, ask your sales rep**

$13
Each

LUNCH YOUR WAY

LUNCH TO GO

Minimum of 12 Orders Per Combination

Our new LUNCH TO GO offers a thoughtfully curated selection by choosing one option from each category below. Each meal is elegantly packaged in an eco-friendly compostable bento box, combining convenience with sustainability.

$39

CHEF S'TABLE

Minimum of 24 Guests

Our CHEF'S TABLE features an array of gourmet sandwiches or fresh salads, each paired with a delightful snack and dessert, tastefully displayed on curated food stations.

CHOOSE:

3 Sandwiches or 2 Salads

AND

1 Snack and 1 Dessert

*Sandwiches cut in half portions
Approximately 3 inches

$38

SANDWICHES

Minimum of 12 Per Flavor | $2 Fee for Individual Packaging Requests

DOUBLE SMOKED TURKEY
Smoked Turkey, Double Brie Cream, Steak Tomatoes, Baby Spinach, Cranberry Aioli, on Multi-Seeded Baguette

ROAST BEEF
Shaved Roast Beef, Lettuce, Tomatoes, Onion Jam, Sharp Cheddar, on Multi-Seeded Baguette

THE CHICKEN
Chicken Salad with Golden Raisins, Provolone, Lettuce, on Baguette

PORTOBELLO V
Grilled Marinated Portobello Mushroom. Gorgonzola. Arugula. Wheat Roll

VEGAN TUNA V²
Chickpea, Celery, Red Onion, Capers, Vegan Mayo, Lemon, Tomato, Bib Lettuce, on a Multi-Grain Baguette

NY BLACK FOREST HAM
Pit Smoked Ham, Brie Spread, Strawberry Mustard, Arugula, on Baguette

CULTIVATED VEGETABLES V²
Spiced Zucchini, Yellow Squash, Eggplant, Tomato, Red Pepper Hummus, on a Baguette

FOCACCIA VEGETABLE SANDWICH V²
Herb Roasted King Oyster Mushroom. Beets, Eggplant, Arugula, Calabrian Chili Vegan Aioli, on Focaccia

$19

SNACK

Fruit Salad V² AVG
Potato Chips AVG
Mini Pretzels V²
Carrots + Hummus V² AVG
Doritos V
Veggie Chips V² AVG
Sea Salt
Popcorn V AVG
Trail Mix V² V

DESSERT

Chocolate Fudge Brownie V
Blondie N
Chocolate Chip Cookie V
Black and White Cookie V
Coffee Crumb Cake V
Brownie* V² AVG
Apple Oat Banana Sweet Bread* V² AVG N
Chai Chocolate Chip Cookies* V² AVG
Peanut Butter Oat Chocolate Chip* V² AVG N
*Vegan and Gluten-Free + $8.50

SALAD

Minimum of 12 Per Flavor | $2 Fee for Individual Packaging Requests or Deconstructed Salad

CHICKPEA SALAD N
Chorizo Seco*, Cherry Tomato, Radishes, Cucumbers, Arugula, Pesto Dressing
*Dried Pork Sausage

VIETNAMESE COLESLAW V AVG N
Carrot, Cabbage, Mint, Cilantro, Thai Basil, Crispy Shallots, Toasted Peanuts and Chili & Lime Dressing

SOBA NOODLE V² AVG
Buckwheat Noodles, Snow Peas, Chili Peppers, Carrots, Edamame, Scallions, Cilantro, Sesame Dressing

CLASSIC CAESAR V
Romaine Heart, Baby Kale, House Croutons, Grated Parmesan, Caesar Dressing

TRICOLOR QUINOA V² AVG
Greek Style, Lemon Oregano Dressing

RED BEET V² AVG N
Roasted Beets, Arugula, Cara Cara Orange, Hazelnuts, Shallot Vinaigrette

ROOFTOP FARM SEASONAL V² AVG
Roasted and Chopped Vegetables, Oregano, Red Wine Vinaigrette

ORECCHIETTE PASTA SALAD V
Orecchiette Pasta, Bell Peppers, Grape Tomatoes, Asparagus, Basil, Parmesan Cheese, Olive Oil, Red Wine Vinegar

ROASTED CAULIFLOWER V
Kabocha Squash, Red Peppers, Farro, Parsley, Feta Dressing

RED BLISS POTATO SALAD V AVG
Red Potatoes, Dill, Scallions, Parsley, Boiled Egg, Pickled Peppers, Smoked Paprika, Italian Dressing

ORZO PASTA V
Kalamata Olives, Roasted Peppers, Sun-Dried Tomatoes, Chopped Parsley, Arugula, Feta Cheese, Red Wine Vinegar, Olive Oil

$9.50
EACH HALF-PORTION
CHICKEN +$3.25 | TOFU +$2.50

$19
EACH FULL-SIZE
CHICKEN +$6.50 | TOFU +$5

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HARVEST BOWLS

MINIMUM OF 24 BOWLS PER FLAVOR/TYPE

PREMIUM LUNCH BOWLS

Premium Bowls are 40oz

Lemon Oregano Chicken Bowl
Roasted Chicken Breast, Green Lentils, Cauliflower, Kabocha Squash, Charred Bell Peppers, Spiced Cucumber, Pickled Carrots, Arugula, Feta Dressing AVG

Herb Marinated Chicken Bowl
Grilled Boneless Chicken Thigh, Tri-Color Quinoa, Chickpeas, Cauliflower, Shredded Cabbage, Spinach, Tomato, Cucumber, Pickled Onion, Harissa Aioli AVG

Charred Chicken Couscous Bowl
Charred Boneless Chicken Thigh, Sweet Potatoes, Zucchini, Marinated Tomatoes, Lemon Pearl Couscous, Asian Eggplant, Arugula, Garlic Aioli

Grilled Chicken Pesto Bowl
Grilled Chicken Breast, Orzo Pasta, Kalamata Olives, Roasted Peppers, Sun-Dried Tomatoes, Chopped Parsley, Arugula, Feta Cheese, Pesto Dressing

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VEGAN BOWLS

Lemon Herb Tofu Bowl
Lemon Herb Roasted Tofu, Portobello Mushrooms, Green Lentils, Cauliflower, Kabocha Squash, Spiced Cucumber, Pickled Carrot, Arugula, Tahini Dressing V^2 AVG

Falafel Quinoa Bowl
Crispy Falafel, Tri-Color Quinoa, Cauliflower, Shredded Cabbage, Spinach, Tomato, Spiced Cucumber, Pickled Onion, Skhug Herb Sauce V^2 AVG

BBQ Seitan Bibimbap Bowl
Roasted Vegetable Bibimbap, Seitan, Cabbage, Beets, Spiced Cauliflower, Swiss Chard, Javits Kale, Carrots, Jasmine Rice, Kimchi, Ginger BBQ Sauce V^2

Miso Marinated Tofu Bowl
Grilled Miso-Marinated Tofu, Cauliflower, Butternut Squash, Sweet Potatoes, Red Bell Peppers, Farro, Lacinato Kale, Citrus Dressing V^2

$37
PER BOWL

LIGHT LUNCH BOWLS

Light Lunch Bowls are 24oz

Soy Ginger Chicken Bowl
Soy Ginger Boneless Chicken Thigh, Quinoa, Pickled Carrot, Spiced Cucumber, Broccoli, Hoisin Sesame Dressing AVG

Harissa Chicken Bowl
Harissa Boneless Chicken Thigh, Citrus and Herb, Black Beans, Butternut Squash, Cauliflower, Broccoli, Maple Tahini Dressing

Javits Farm Harvest Bowl
Lemon Chicken, Herb Farro, Roasted Asparagus, Marinated Beets, Snow Peas, Red Onion, Citrus Vinaigrette

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VEGAN BOWLS

Soy Ginger Tofu Bowl
Soy Ginger Tofu, Quinoa, Pickled Carrot, Spiced Cucumber, Broccoli, Hoisin Sesame Dressing V^2 AVG

Harissa Seitan Bowl
Harissa Seitan, Citrus and Herb Sumac Sorghum, Butternut Squash, Cauliflower, Broccoli, Maple Tahini Dressing V^2

Javits Farm Harvest Bowl
Crispy Falafel, Herbed Farro, Roasted Asparagus, Marinated Beets, Snow Peas, Red Onion, Citrus Vinaigrette V^2

$32
PER BOWL



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RECEPTION



CLASSIC HORS D'OEUVRES

MINIMUM OF 24 PIECES | PASSED OR STATIONARY SERVICE

HOT

FRIED COCONUT SHRIMP
Sweet and Sour Aioli, and Charred Scallion

FLAKY BEEF EMPANADAS
Sofrito Mayo

PINTO BEAN EMPANADAS V²
Chipotle Aioli

CONEY ISLAND DOG
Puff Pastry Crust, Everything Spice, and Whole Grain Mustard

MINI BRIOCHE V
Grilled Cheese and Tomato Bisque Shooter

MACARONI AND CHEESE BITES V
Crispy Panko Herb Crusted

CHICKEN SATAY AVG N
Peanut Cilantro Lime

POTATO AND SWEET PEA SAMOSAS V
Mint and Cilantro Yogurt

$11
Per Piece

COLD

ROASTED BEETS AND GOAT CHEESE V N
Shallot Vinaigrette and Micro Basil

TOMATO CAPRESE SKEWERS V AVG N
Mozzarella, Basil Pesto, and Balsamic Glaze

SMOKED SALMON AVG
Dill Crème Fraîche on Cucumber Cup

RED PEPPER HUMMUS V² AVG
Sun-Dried Tomatoes, Cucumber Cup, and Dill

MINI CRUDITÉS V² AVG
Eggplant Caponata, and Fresh Herbs

MELON AND PROSCIUTTO AVG
Savor Melon, Basil, and Balsamic Glaze

SOBA NOODLE V² AVG
Chili, Sesame, Yuzu, Ponzu

$11
Per Piece

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PREMIUM HORS D'OEUVRES

MINIMUM OF 24 PIECES | PASSED OR STATIONARY SERVICE

HOT

FOUR CHEESE ARANCINI V
Parmesan, Fontinella, Mozzarella, Gouda with Tomato Chutney

FRIED CHICKEN SLIDER
Hot Honey Aioli, Dill Pickles, Potato Bun

GRILLED VEGETABLE SKEWERS V
Halloumi and Black Olive Tapenade

ONION SOUP-WICH
Truffle Gruyere Cheese and Caramelized Onion Jam

CROQUETAS DE JAMÓN
Ham and Cheese Croquettes

BRAISED SHORT RIBS AVG
Crispy Polenta and Carrot Chips

MINI BURGERS
Lettuce, Tomato, American Cheese, and Jake's Sauce

$12.50
Per Piece

COLD

KALUGA CAVIAR* AVG
Red Onion, Boiled Egg, Crème Fraîche, and Potato Cake
+$2

TACOS DE ATÚN** AVG
Fresh Yellow Fin Tuna, Avocado, Cilantro, and Sesame

THAI SHRIMP SALAD AVG N
Pomelo, Coconut, and Holy Basil

SEARED STRIP STEAK
Shichimi, Potato Cake, and Japanese Pickled Aioli

SCALLOP CEVICHE* AVG
Cucumber, Red Chili, Lime, Yuzu, and Shiso

MINI LOBSTER ROLLS
Bao Bun, and Yuzu Mayo

PROSCIUTTO
Burratta, Fig Jam, and Balsamic Pearl Crostini

$12.50
Per Piece

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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

CULTIVATED VEGETABLE CRUDITÉS V² AVG

Javits Rooftop Garden Fresh Raw Vegetable Display
Green Goddess V, Almond Skordalia V² N, and Classic Hummus V²

$19 per person

POKE BOWL CART

**Requires a Minimum of 2 Chef Attendants

All Poke is Served with Sushi Rice and Plantain Chips
Tuna AVG, Sesame, Jalapeño V², Watermelon V², Radish V², Avocado V²,
Kabayaki Sauce V, Shrimp AVG, Pineapple V², Jícama, Scallion V², Edamame V²,
Chili V², and Yuzu Ginger Ponzu V²

$30 per person

MEDITERRANEAN MEZZE TABLE V² AVG

Sweet Potato Hummus, Tzatziki, White Bean & Lemon Spread,
Green Lentil and Chipotle Dip, Dolmathes, Citrus Marinated Olive Medley,
Cured Tomatoes, and Charred Grilled Bell Peppers, Zucchini and Eggplant,
and Crispy Pita

$23 per person

JAVITS WING STATION

**Requires a Minimum of 1 Chef Attendant

Classic Buffalo V, BBQ, Honey Mustard V, Vegetable Crudites from The Farm,
Green Goddess V, Gorgonzola Dressing V

$24 per person

JAVITS MAGICAL ROOFTOP VEGETABLE FARM STAND V² AVG N

**Requires a Minimum of 2 Chef Attendants

Seasonal Vegetables from our Rooftop Farm
Grilled/Roasted/Sautéed
Red Miso Sauce V², Lemon Tahini V², Huacatay Black Mint Pesto V, and Htipiti V²

$23 per person

Requires:

Double Heat Lamp

NUCHAS EMPANADAS

Portobello Spinach and Mozzarella V
Chipotle Chicken Empanadas
Pinto Bean V²
Classic Argentine Ground Beef
Salsa: Ají Amarillo, Ají Panca, and Ají Rocoto V

$25 per person

MAC AND CHEESE BAR

Classic Four Cheese Blend with Parmesan Herb Crust V
Gruyere Cream Sauce with Crispy Bacon
White Cheddar Sauce with Mushrooms and Spinach V

$25 per person

MEATBALL BAR

Selection of Hand Crafted Meatballs

Traditional Beef Meatballs and Grandma's Gravy
Swedish Chicken Meatballs and Wild Mushroom Cream Sauce
Pork Meatballs, Basil, Fennel Seed, and All'Amatriciana
Accompanied by Warm Ciabatta Crostini and Olive Oil

$26 per person



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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

TACO BAR

**Requires a Minimum of 2 Chef Attendants

CARNE ASADA AVG

Grilled Marinated Skirt Steak, and Sautéed Onion

TINGA DE POLLO AVG

Shredded Chicken Braised in Chipotle Tomato Sauce

Mexico's Famous Al Pastor AVG

Marinated Grilled Pork, Pineapple, Cilantro, and Onions
Limes, Radishes, and Shredded Lettuce AVG
Salsa Picante, Salsa Verde, and Salsa Roja V² AVG
Pickled Red Onion V² AVG
Flour Tortilla V²
Corn Tortilla V² AVG

$26 per person

ASIAN BITES

Selection of Pork, Shrimp, and Vegetables Dumplings V²
Crispy Vegetable Spring Rolls V², Char Shu Pork Bao Buns, and Edamame V² AVG
Ginger Soy V², Sweet Chili V² AVG, Plum V², and Hoisin Sauce

$27 per person

AL DENTE STATION AL DENTE STATION

**Requires a Minimum of 2 Chef Attendants

Campanelle Cacio E Pepe V
Pasta Cooked in a Giant Cheese Wheel

Cavatelli Pasta Cultivated Basil Pesto V N

Tortellini with Sausage and Rustic Tuscan Salsa Di Pomodoro

$27 per person

CHARCUTERIE BOARD N

Genoa Salami, Soppressata, Prosciutto, Chorizo,
Marcona Almonds, Marinated Olives, Cornichon, and Baguettes

$32 per person

ARTISANAL CHEESE BOARD V

Artisanal, Local,. and Imported Cheeses, Local Honey, Fig Preserve, Grapes, and Crostini

$23 per person

JARCUTERIE (MEAT)

Salami, Soppressata, Chorizo, Marinated Olives, Cornichon,
Toasted Baguette, Grissini Sticks, Fig Preserve

$28 per person

JARCUTERIE (CHEESE) V

Manchego, Cheddar, Bocconcini, Grapes, Toasted Baguette,
Grissini Sticks, Honey

$22 per person



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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

QUESADILLAS

Selection of Chimichurri Marinated Skirt Steak, Al Pastor Chicken,
Roasted Mushroom and Spinach V
Accompanied by Pico de Gallo V, Salsa Verde V,
Guacamole V, Lime Wedges V, and Hot Sauce V

$32 per person

LETTUCE WRAP STATION

**Requires a Minimum of 1 Chef Attendant

Grilled Kalbi Short Rib
Sliced & Grilled Kalbi Tofu
Javits Farm Lettuce
Cucumber Kimchi
Pickled Carrots
Cilantro
Sesame
Korean Barbecue Sauce

$24 per person



CULTIVATED CARVERY

**Each Station Requires a Minimum of 1 Chef Attendant

TURKEY BREAST ** AVG

Cranberry Relish V^2 AVG, Classic Gravy,
and Roasted Heirloom Carrots

$32 per person

PORK LOIN ** AVG

Garlic Jus and Roasted Broccoli V AVG

$29 per person

LEG OF LAMB ** AVG

Greek Yogurt and Mint Sauce and
Lemon Oregano Potatoes V^2

$38 per person

NEW YORK STRIP ** AVG

Béarnaise Sauce V AVG
and Sautée Exotic Mushrooms

$40 per person

BEEF TENDERLOIN ** AVG

Port Wine Reduction AVG
and Grilled Asparagus V^2

$42 per person

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DESSERT RECEPTION STATIONS

GELATO STAND

Requires Catering Servers and Stand Rental

Minimum of 2 Catering Attendants required

Mango V²
Chocolate V AVG
Custard V AVG
Strawberry V AVG
Pistachio V AVG N
Tiramisu V

$16 per person
Minimum of 250

Sammontana Gelato Stand
$250 per day

Power Requirements For Stand
Dedicated 22v 60Hz
(client to place power order
directly to Javits electrical team)

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PLATED MEALS

PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTRÉE, AND 1 DESSERT
Entrées include freshly baked rolls, lavash, and butter, freshly brewed coffee, decaf coffee, and assorted hot teas

SALADS

CURED SMOKED SALMON
Radishes, Petite Romaine, Boursin Cheese,
Marbled Rye Croutons, and Tarragon-Champagne Vinaigrette

PROSCIUTTO AVG
Baby Arugula, Cherry Grape Tomatoes, Watermelon,
Micro Basil, Balsamic Pearls, and Olive Oil

BABY BRONZE AND GREEN ROMAINE V
Marinated Olives, Herbed Ciabatta Croutons,
Parmesan Cheese, and Classic Caesar Dressing

UPLAND CRESS AND FRISÉE V AVG N
Caramelized Walnuts, Poached Pear, NY Chatham
Blue Cheese, and White Balsamic Vinaigrette

ASPARAGUS AND ARTICHOKE V AVG
Upland Cress, Baby Tomatoes, Asiago Cheese,
and Tarragon-Champagne Vinaigrette

HEIRLOOM TOMATO V
Aged Manchego Cheese Croutons, Watercress,
Baby Bib Lettuce, Red Endive, and White Wine Vinaigrette

BABY ICEBERG WEDGES
Blue Cheese, Bacon, Baby Tomatoes, Red Onions, Garlic,
Cheddar Cheese Croutons, and Pink Peppercorn Ranch

BABY GEM LETTUCE AVG
Cotija Cheese, Smoked Bacon, Baby Tomatoes,
Shaved Pickled Red Onions, and Ranch Dressing

SOUP

MINESTRONE V² AVG
Seven Herb Oil

NEW ENGLAND CLAM CHOWDER
Crispy Bacon

WILD MUSHROOM BISQUE V² AVG
Fresh Thyme and Truffle Oil

SMOKED CHICKEN AND BARLEY

SWEET POTATO AND VEGETABLE CHOWDER V²
Wild Rice

LENTIL SOUP V
Wild Rice

*Enhancement $10 Per Person

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PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTRÉE, AND 1 DESSERT
Entrées include freshly baked rolls, lavash, and butter, freshly brewed coffee, decaf coffee, and assorted hot teas

ENTREE

GRILLED CHICKEN N
Creamy Pesto Orzo Pasta, Artichokes,
Oven-Dried Tomatoes, Kalamata Olives, Pine Nuts, and Natural Chicken Jus
$50 per person

LEMON PEPPER CHICKEN AVG
Lemon Preserve and Rosemary Jus, Butter
Poached Asparagus, Roasted Marble Potatoes, Sea Salt, and EVOO
$50 per person

RED SNAPPER A LA PROVENCAL AVG
Pancetta, Tomato Beurre Blanc, Scalloped Zucchini,
Tomatoes Tian, and Green Basil Risotto
$52 per person

VEGAN OFFERINGS

ROASTED EGGPLANT V²
Red Miso, Shiitake Mushrooms, Sesame, Cilantro, Scallions, and
Kabayaki Sauce
$49 per person

VEGAN SCALLOPS V²
King Oyster Mushroom, Kabocha Squash, Brussels Sprouts,
Farro, Caramelized Shallots, Truffle Vinaigrette
$50 per person

SEARED CAULIFLOWER V² AVG N
Quinoa Pilaf, Farm Carrots, Almonds, Pea Sprouts,
Pomegranate, Tahini Sauce
$50 per person

ENTREE

HERB-CRUSTED SALMON AVG
Sun-Dried Tomatoes, Orange Sauce, Caramelized Sage,
White Polenta Cake, and Seasonal Baby Vegetables
$54 per person

GRILLED RIB-EYE AVG
Chili-Garlic Demi-Glace and Beurre
Maître D'hôtel, Gorgonzola Cheese Scalloped Potatoes,
Sautéed Haricot Vert, and Garlic Chips
$76 per person

NEW YORK STRIP
Peppercorn Sauce, Sautéed Haricot Verts and
Garlic Confit, Truffled Macaroni and Cheese,
and Steeped Cherry Tomatoes
$78 per person per person

SLOW-BRAISED BLACK LAGER BEEF SHORT RIB AVG
Guinness® Demi-Glace, Soft Stone Ground Polenta,
and Caramelized Root Vegetables, and Crispy Kale
$70 per person

FILET OF BEEF AVG
Perigourdine Sauce and Yukon Gold Pomme Purée
$85 per person

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PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTRÉE, AND 1 DESSERT
Entrées include freshly baked rolls, lavash, and butter, freshly brewed coffee, decaf coffee, and assorted hot teas

DUO ENTREE

SURF AND TURF

Grilled Filet of Beef with Sauce Au Poivre,
Butter Poached
Lobster Tail, Gratin Dauphinois,
Glazed Baby Carrots,
Sautéed French Beans with Garlic,
and Gremolata Crumbs

$86 per person



DESSERT

CLASSIC NEW YORK CANNOLI V

CARAMEL FLAN V

NEW YORK BLACK AND WHITE COOKIES V

KEY LIME PIE V
Whipped Cream

JUNIOR'S SIGNATURE NY CHEESECAKE V
Berry Sauce

CARROT CAKE V N
Vanilla Bean Icing

TRES LECHES CAKE V

DOUBLE CHOCOLATE CAKE
Wild Berry Sauce

SWEET EMPANADA SWEET EMPANADA V N
Apple, Cranberry, and Nutella

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BEVERAGES

ALCOHOLIC BEVERAGE MENU
AVAILABLE UPON REQUEST



BEVERAGES

HOT

COFFEE AND TEA

El Dorado Coffee
Regular and Decaf

Assorted Teas

Includes
Creamers
2% Milk/Skim Milk/
Half and Half/Soy Milk

Sweeteners
Sugar/Sugar in Raw/Splenda

Cups and Stirrers

$72 per gallon

REALLY GOOD HOT CHOCOLATE

Mini Marshmallows, Chocolate Shavings, and Whipped Cream
*3-gallon minimum *On flameless urn

$70 per gallon

"MILK" CREAMER ENHANCEMENT

Almond/Cashew/Coconut/Oat

$21 per 32oz



COLD

COLD BREW

Creamers: 2% Milk/Skim Milk/
Half and Half/Soy Milk
Sweeteners: Sugar/
Sugar in Raw/Splenda
Syrups: Simple Syrup and Vanilla Syrup
16 oz. Cups, Lids, Stirrers, and Ice

$275 per 3 gallons

JUICE

Cranberry/Apple

$125 per 3 gallons

FRESH ORANGE JUICE

$185 per 3 gallons

ICED TEA

Country Sweet/Unsweetened
Served with Fresh-Cut Lemons
*Sweetened with Jacob's Honey

$48 per gallon

LEMONADE

Lemon-Basil/ Strawberry/
Watermelon
*Sweetened with Jacob's Honey
*3-gallon minimum

$51 per gallon

BOTTLES/CANS

ASSORTED SOFT DRINKS

Coke/Diet Coke/Sprite

$5 per 12oz can

MINUTE MAID JUICE

Orange/Apple
Cranberry Apple Raspberry

$6 per 12oz bottle

SNAPPLE

Lemon Tea/Diet Lemon Tea

$5 per 16oz bottle

VITAMIN WATER

XXX, Açai-blueberry-pomegranate
Power C, Dragonfruit

$5.25 per 20oz bottle

RED BULL

Regular/Sugar-free

$9 per 12 oz can

CELSIUS

Tropical Vibe, Peach Vibe,
Mango Passionfruit, Orange,
Kiwi Guava

$9 per 12 oz can

BOTTLED*

***Advance order only**
**Minimum of 12 Orders

SARANAC NY
Root Beer/Orange Cream/
Shirley Temple

$5 per 12oz bottle

BOYLAN'S NY
Blueberry Pomegranate Mash

$8 per 16oz bottle

GRADY'S COLD BREW NY

$9 per 8oz bottle

LA COLOMBE

LA COLOMBE DRAFT LATTES

***Advance order only**
**Minimum of 12 Orders per Flavor
11 oz. Cans

Flavors:
Caramel
Mocha
Triple
Vanilla with Oatmilk

$9 per 11oz can

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SPECIALTY HANDCRAFTED COFFEE

NESPRESSO

NESPRESSO MACHINE

Includes:
Cups, Stirrers, Napkins,
Assorted Sweeteners,
1 Gallon of Water, Creamers,
1 Sleeve of Nespresso Pods

$250 per day

1 GALLON WATER JUG

Additional Jugs for
Nespresso Coffee Machine

$15 per jug

COFFEE

7.77oz/230ml per pod

Intenso/Stormio/Odacio/Melozio/
Melozio Decaffeinato/
Hazelino Muffin

ESPRESSO

1.35oz/40ml per pod

Il Caffe

DOUBLE ESPRESSO

2.75oz/80ml per pod

Chiaro

$50 per 10 pod sleeve

REQUIRES:
Dedicated 1500w power lines
(Client to place power order directly to Javits electrical team)

ESPRESSO BAR

ESSENTIAL PACKAGE

Up to 4 hours | 300 Cups
$2,300

Up to 8 Hours | 500 Cups
$2,800

Includes:
Espresso Machine, Grinder,
100% Arabica and Decaf Espresso Beans,
1 Trained/Professional Barista

*Option for Iced Latte, Iced Mocha,
and Iced Caramel Macchiato
$500/4 Hours or $750/8 Hours

Add-Ons:

Additional Hour on Package
$150

Requires

(2) Dedicated 1500w lines
(Client to arrange power directly through
Javits Electrical team)

Machine size 15"h x 17"w x 21"d
Space for set up 6'w x 4'd
Table for set-up* 6'w, 24"d, 42"h

Additional service hours are priced
accordingly

**Table not provided

ESPRESSO BAR

DELUXE PACKAGE

Up to 4 hours | Unlimited*
$3,050

Up to 8 Hours | Unlimited
$3,650

Includes:
Espresso Machine, Grinder,
100% Arabica & Decaf Espresso Beans,
1 Trained/Professional Barista

DaVinci Syrups to Flavor any Espresso Drink,
Hot Teas, and Hot Chocolate
(Up to Four Flavors)
Custom Logo/Branded Coffee Sleeves

Add-Ons:

Option for Iced Latte, Iced Mocha,
Iced Caramel Macchiato, and
Iced Chai Latte

$500/4 Hours or $750/8 Hours

Requires

(2) Dedicated 1500w lines
(Client to arrange power directly through
Javits Electrical team)

Machine size 15"h x 17"w x 21"d
Space for set up 6'w x 4'd
Table for set-up** 6'w, 24"d, 42"h

*Estimated drinks per hour:
the package can service 55 to 75 cups per hour

**Table not provided

ESPRESSO BAR

ADDITIONAL SERVICES

Cold Brew* | 250 Cups
$750 a day with espresso bar
$1,295 a day stand alone

Nitro Bar*
250 Cups
$1,995 per day

Flavored Syrup
WHITE CHOCOLATE/MARSHMALLOW/
MACADAMIA NUT/ ENGLISH TOFFEE
COCONUT/PEACH
$41 per 750ml bottle

Tricycle
$250 per day

Branded Sleeve Cups
$350 per day

Branded Napkins
$750 per 1,000

Branded Bar
$750 per day

Branded Cookies
Individually Wrapped
$100 per dozen

Branded Cupcakes
$150 per dozen

Ripple Maker
Custom Foam Branding
$500 for Half Day | $750 for Full Day
Each Machine Requires: a dedicated 1500w line

*Includes barista attendant for 4 hours

PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES
AVG=Avoiding Gluten V+=Vegan V =Vegetarian N=Contains Nuts

WATER

STILL

DASANI BOTTLED WATER

Plastic Bottle 16.9 oz
$4 per bottle | $96 per case of 24

Aluminum Cans 16 oz.
$ $5 per bottle I $110 per case of 24

FIJI WATER
*24 bottles minimum
$6.50 per 11.2oz bottle

SARATOGA SPRINGS
$6 for 12oz | $11 for 28oz

SMART WATER
$7 for 16.9oz

JAVITS ALUMINUM BOTTLED WATER
*24 bottles minimum
$7 for 16.9oz



Sustainable option through Boomerang's closed-loop reuse system.

SPARKLING

PERRIER
$6 per 16.9oz bottle

SARATOGA SPRINGS
$6 for 12oz | $11 for 28oz

SAN PELLEGRINO
Plain/Aranciata/Limonata
$6 per 12oz bottle

HALS SELTZER
*Advance Order Only
Original/Black Cherry
$6 per 20oz bottle

NATURALLY INFUSED

3-Gallon Minimum Required Per Flavor

CALM
Strawberry, Lemon, and Mint
$69 per gallon

CLEANSE
Watermelon, Cucumber, and Lime
$69 per gallon

ENERGIZED
Apple, Lime, and Carrot
$69 per gallon

COOLERS & JUGS

WATER COOLERS
Electric Hot and Cold Water Dispenser
1 Day $102 | 3 Days $204
Additional Day $80

5 GALLON WATER JUG
$40

REQUIRES
2 dedicated lines:
1000 Watts and 1500 Watts
(provided by client)
Size Including the jug: 4.6"h x 9.5"w x 10.5"d



PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES



GENERAL INFORMATION

GENERAL INFORMATION

ALLERGY INFORMATION

Please talk to the catering sales team if you have a severe allergy and/or require accommodations.
Food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat.
Our facilities are not food-allergen, gluten-free, or nut free.
Items under the gluten-free bakery section are produced in gluten-free facilities to avoid cross-contamination.
Kosher and Halal meals are available upon request.

STAFFING RATES

A delivery fee of $52 is charged every time order is delivered to one location.

Set-Up fee of $155 is charged every time an order is set up.
Set-up only and does not include a dedicated staff for service & maintenance.

Staffing fees will automatically be added to your order.
Please note that a five (5) hour minimum, per staff member applies.
Servers $270 per five (5) hours.
Five (5) hour minimum. $93 for each additional hour after the first 5.
Chef Attendant $285 per five (5) hours. Five (5) hour minimum.
$100 for each additional hour after the first 5.
Bartender $285 per five (5) hours. Five (5) hour minimum.
$100 for each additional hour after the first 5.
Captain $305 per five (5) hours. Five (5) hour minimum.
$110 for each additional hour after the first 5.

Shift hours are calculated to include 2 hours set-up, hours of service, and 1 hour of breakdown & clean-up

*Please note that the calculations of labor hours must include two (2) hours of set-up, the number of hours for service, and one (1) hour of breakdown and clean-up.

LINEN, RENTALS, AND SPECIAL EVENT PLANNING

Please contact our Cultivated Catering Sales Team in regard to linen and rentals for your food and beverage service. Floral, décor, and entertainment services can be arranged on your behalf.

LINEN USE

As part of our sustainability initiatives, Cultivated is committed to minimizing the use of linen in our services whenever feasible. Clients who choose to use linens may rent them through Cultivated (fees vary based on linen size and color) or opt to provide their own. The only exception to this policy is for plated services, where Cultivated provides complimentary tablecloths and linen napkins in black or white only. Other colors incur an additional cost.

The reduction or elimination of linen use has several positive sustainability impacts, including: Water conservation | Energy savings | Chemical usage reduction | Cost savings.

EXCLUSIVITY

Cultivated maintains the exclusive rights to provide all food and beverage in the Javits Convention Center. All food and beverages, including water, must be purchased from Cultivated.

MENU SELECTION

The Cultivated Catering Sales team is available as a valuable resource to you with expertise in event planning, menu selection, and to answer any questions or concerns you might have. While our menus are designed to include a wide variety of dietary needs, the Cultivated Sales Team and our Executive Chef are available if you'd like to design a special menu to serve at your event.

GUARANTEES

The Customer shall notify Cultivated, not less than fourteen (14) business days (excluding holidays and weekends) prior to the event, of the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Cultivated of the Guaranteed Attendance within the time required, (a) Cultivated shall prepare for and provide services to guests attending the event on the basis of the estimate attendance specified on the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance. Cultivated will be prepared to serve five percent (5%) above the guaranteed attendance, with a maximum of thirty (30) meals (the overage), which shall be at client's cost and expense if pre-set or utilized.

GENERAL INFORMATION

PAYMENT POLICY

A deposit of seventy-five percent (75%) of the total contract value will be required sixty (60) days in advance of the first function. A signed catering agreement must be returned to Cultivated 60 days prior to the start. The final twenty-five percent (25%) shall be paid in full a minimum of seven (7) business days prior to the start of the first event. A completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered. Any remaining balance due must be paid within ten (10) business days upon receipt of the final invoice. Outstanding Event Price balances shall be paid within thirty (30) full calendar days of the Event provided billing privileges have been previously approved in writing through the General Manager's office.

ALCOHOL BEVERAGE GUIDELINES

Cultivated is the sole holder of the New York State-issued liquor licenses for the Javits Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and refuse services to attendees who do not have proper identification or appear intoxicated. Under New York State law, alcoholic beverages are not permitted to be removed from the facility.

FOOD AND BEVERAGE PRICING

Prices quoted are in US Dollars and are subject to 22.5% administration charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed once the client provides a guaranteed guest count and signs the event order no more than sixty (60) days prior to the event.

ADMINISTRATION CHARGE AND TAX

All food and beverage items are subject to a 22.5% administration 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 provide service to the guests. (New York Sales Tax is 8.875%)

TAX EXEMPT

If the customer is an entity claiming exemption from taxation in New York State, the customer is to provide evidence of the exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

LATE FEES

Orders received within 14 days of the event may be subject to a limited menu offering. Any new orders or changes received within 10 business days of an event will be assessed a 10% late order fee.

CHANGES & ADDITIONAL SERVICES

Orders and changes received 5 days, or less from the date of service are subject to Cultivated's approval and cannot be guaranteed. Changes to any aspect of the existing event order cannot be accommodated past 48 hours to the service.

HEAT LAMPS

Cultivated recommends using heat lamps to serve and present hot or warm food; This will require the client to request & pay for the electrical need from the Javits Center. Heat lamps come as a single lamp which requires a 500-watt line, and a double lamp which requires a 1000-watt line. Please let your Catering Sales contact know if you would prefer to have the hot or warm item served in chafers instead to avoid heat lamp costs.

ELECTRICAL REQUIREMENTS

Any electrical needs for your events, including those for equipment needed in your food & beverage service, need to be requested directly to the Javits Center via your Event Solution Manager or Exhibitor Solutions Manager. The charges for these power needs will be charged to the client directly.

ORGANIC WASTE MANAGEMENT

We offer comprehensive organic waste management services, including the collection, hauling, and processing of food waste.
A flat Organics Fee applies—$300 for 1 to 10 totes, or $400 for 11 or more totes. Each tote is billed at $75.



CULTIVATED
SAMPLING FORM

This information packet includes the sampling guideline and link to the sampling form

ALCOHOLIC BEVERAGES

1 DO YOU QUALIFY?

Are you the Manufacturer or Distributor?

Show Management of expositions and trade shows, and/or their exhibitors, may distribute samples of alcoholic beverage products only upon written authorization and adherence.

Items dispensed are limited to products **MANUFACTURED, PROCESSED OR DISTRIBUTED BY EXHIBITING COMPANIES.**

2 SIZE RESTRICTIONS

All items are limited to a SAMPLE SIZE and must be dispensed/distributed in accordance to Health Codes

ALCOHOLIC BEVERAGES SAMPLING SIZES
2 oz. for beer/wine 0.25 oz for liquor.

Beverage products brought on the premises for consumption that do not fall within the sampling parameters require discussion with the CULTIVATED team for further review + consideration.

For larger serving sizes, please consult with your catering sales lead on potential buy-out option.

3 SAMPLING ALCOHOL

All alcohol sampling requires a Cultivated Bartender to pour and serve.
Bartender $285 per five (5) hours. Five (5) hour minimum. $100 for each additional hour after the first 5.

Cultivated is required to receive, handle, & store ALL alcohol product.

EXHIBITING COMPANY MUST OBTAIN ALL PERMITS AND/OR LICENSES IN ACCORDANCE WITH APPLICABLE LAW.

For alcohol sampling, please obtain a Marketing Permit through the New York State Liquor Authority website and submit certificate 10 business days prior to the event.

Out-of-State suppliers and licensed in-state wholesalers and manufacturers can apply for a marketing permit.

Note: Per city ordinance alcohol cannot be served before 11AM on Sundays.

4 STORAGE, DELIVERY & SHIPPING

Alcoholic products cannot be hand-carried and must be shipped to Cultivated at **655 West 34th St New York, NY 10001** for UPS/FEDX/USPS shipment and **369 12th Ave New York, NY 10001** for distribution companies. Please label as "**Attention CULTIVATED + Show name + Company name/Shipper.**"

Storage space is limited and is subject to availability. Please contact a catering sales lead to arrange storage and deliveries.

Applicable Fees:
One-Time Receiving/Handling Fee: **$250.00**

Cold/Dry Storage: **$150.00 per day, per pallet**

Delivery Fee: **$52.00 per delivery**

5 ADDITIONAL SERVICES

Support Staff Available:

Staffing Rates: $270 per five (5) hours. Five (5) hour minimum. $93 for each additional hour after the first 5.

Steward/Dishwasher Rates:. $270 per five (5) hours. Five (5) hour minimum. $93 for each additional hour after the first 5.

Other available products & services:
- Equipment rental
- Smallwares rental
- Serving vessels
- Ice
- Disposable supplies

Note: Please reach out to your catering sales lead to avail these added services and products.

Please complete all forms and submit all requirements at least 30 days prior to event.

6 PAPERWORK SUBMISSION

RETURN TO LEVY
Sampling Authorization Form
LINK HERE

OR USE QR CODE

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