



ABOUT

OUR MENU

Our attached menu showcases the extensive selections of Food Trends. We seasonally create specialties that use the freshest ingredients and are happy to customize a sample proposal to give a general idea of pricing and how an event is designed.

OUR INGREDIENTS: LOCAL & SUSTAINABLE

We take pride in using the freshest of ingredients, which begins with fresh local Ingredients grown and raised by farms we know and trust – many of whom are family-owned!





HORS D'OEUVRES

MEAT

Beef Rice Paper Roll

julienne vegetables, avocado, chimichurri

Bacon Wrapped Date

applewood smoked, whipped blue cheese

Hickory Brisket Slider

24 hr braised, asian slaw, petite butter brioche

Rosemary Rubbed Beef Chateau

horseradish aioli, crispy leek, herb crostini

Guava BBQ Pork Arepa

caramelized red onion, smoked mozzarella, ground maize

Maple Glazed Pancetta

marble potato, thyme mash, crema

POULTRY

Moroccan Chicken Salad

edible spoon, toasted coconut flakes

Adobo Chicken Taco

wasabi aioli, pickled slaw, avocado crema

Chicken Caprese

mozzarella, sundried tomato, thyme rubbed ficelle

Peking Duck Crepe*

hoisin, julienne cucumber, chive tie

Duck Potsticker

scallion soy pipette

Foie Gras Mousse*

black currant, micro amaranth, tarte

*encounters additional upcharge

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SEAFOOD

Shrimp Cocktail

brassicaceae root of horseradish, meyer lemon zest, shooter

Maine Lobster Salad

petite edible cone, chive dust

Crab Cake

herb crusted, chipotle aioli, micro green

Caviar Deviled Egg*

quail egg, crème fraiche, herb sprig

Asian Tuna Tartare

black & white sesame seeds, cucumber cup

Smoked Maple Salmon

caper, fresh dill, crème fraiche, pumpernickel round

Oysters Rockefeller

panko, ground fennel seed, savoy spinach, rémoulade

VEGETARIAN

Thompson Grape En Chevre

crushed walnuts & pistachio

La Macha Aged Manchego

quince puree, savory tartlet

Duo of Red and Golden Beets

herb aioli, herb basket, micro basil

Chile Sesame Noodles with a “Twist”

mini “take out” box

Vegan Sushi Rolls*

black rice, roasted eggplant, artichoke, saffron chickpea purée;
roasted sweet potato, alfalfa sprouts, toasted cayenne sauce

HORS D'OEUVRES





COCKTAIL STATIONS

FAR EAST

grilled chicken satay

steamed bao buns with julienned pickled vegetables and crispy pork

lo mein noodle “takeout box” with shrimp miniature in size

spring roll enoki mushrooms, shredded napa cabbage, green onion

peking duck dumpling ginger and garlic

edamame cracked sea salt

wonton crisp miniature in size, large in flavor

scallion soy, sweet chili sauces

ITALIAN AMERICAN

artisanal cheese selection dried fruits, nuts

charcuterie & salumi selection

seasonal crudité tuscan vessels filled with seasonal local vegetables

artisanal breads herb rubbed crostini, parmesan breadsticks, crackers

accompaniments olives, onion dip, herb aioli, stone ground mustard

top your own pasta

- gemelli, tortellini quattro formaggi
- rosemary rubbed chicken breast, pancetta
- broccoli florets, perlini mozzarella, grated parmesan, peas
- garlic oregano marinara, basil pesto

FIESTA

black bean empanadas

mini chicken quesadillas

manchego quince tartlet

latin corn salad with charred corn, tri color peppers, cilantro, scallion

lime dressing

carving

- herb-rubbed beef chateau

WINE & SPIRITS (PREMIUM OPTIONS AVAILABLE FOR UPGRADE PRICING)

liquors & spirits
red, white & sparkling wine
imported & domestic beer
accompaniments and mixers
ice & bar equipment

WINE & BEER

red, white & sparkling wine
imported & domestic beer
accompaniments and mixers
ice & bar equipment

NON-ALCOHOLIC BEVERAGES

still & sparkling water
soft drinks
fresh juices

BAR OPTIONS

