

CULTIVATED

CATERING MENU



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 ingredient and minimizing food waste from food preparation. In the event where there is excess produce, or even with 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 water coolers and stations throughout the building.

SKIP THE STRAW

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

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 Center green roof. It is used on the recipes and dishes served by CULTIVATED.

THE GREENHOUSE

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

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

Selection of Plain and Fruit Flavored Individual Yogurts **AVG**

Basket of Freshly Baked Croissants and Danishes with Fruit Preserves and Butter **V**

Local and Seasonal Sliced Fruit **V²**

CLASSIC BREAKFAST TABLE

Local and Seasonal Sliced Fruit **V²**

Basket of Freshly Baked Croissants and Danishes with Fruit Preserves and Butter **V**

Eggs **AVG**

Scrambled or Fried or Frittata with mushroom & sun dried tomatoes

Crispy Applewood Smoked Bacon or Chicken Apple Sausage or Pork sausage **AVG**

Cultivated Breakfast Potato, Tossed with Herbs, Peppers, and Onions **V AVG**

HEALTHY AND FIT CONTINENTAL

Local and Seasonal Sliced Fruit **V²**

Overnight Oats **V²**

Banana Bread or Strawberry Shortcake

Chia Seed Coconut Pudding with Seasonal Fruit Compote **V²**

Cultivated Signature Bites

Goji Berry Pistachio Squares **V²** & Jacob's Honey Lemon Granola Bar **V**

Old Fashioned Oats, and Quinoa **V**



PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES

AVG =Avoiding Gluten **V²**=Vegan **V** =Vegetarian

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

Egg Whites, Spinach, Roasted Tomatoes,
Cheddar Cheese, on an English Muffin

SUNRISE BREAKFAST SANDWICH

Scrambled Eggs, Chicken Sausage Patty,
Cheddar Cheese, Croissant

NUCHAS EMPANADAS

SAUSAGE, EGG, AND CHEESE

SPINACH, EGG, AND CHEESE **V**

HAM AND CHEESE

EGG

Tofu Scramble **V²**

Frittata/ Egg White Frittata **V AVG**

Spinach and mushrooms
Bell Pepper and Scallion
Tomato and Herb

Scrambled Eggs

Hard Boiled Eggs

Cheese Scrambled Eggs

'MEATS'

Turkey Bacon **AVG**

Applewood Bacon

Chicken Apple Sausage

Pork Sausage

Turkey Sausage

Veggie Sausage Patties

POTATOES

Cauliflower and Sweet Potato Hash **V²**

Red Bliss Potatoes and Leeks

Root Potato Hash

Skillet Yukon Gold Potatoes & Pepper Hash

OVERNIGHT OATS

Strawberry Shortcake/Banana Bread/
Cinnamon Bun

COCONUT CHIA PUDDING

Topped with Seasonal Berry Compote

ZUCCHINI BREAD

Zucchini and Sundried Tomato Loaf
with Avocado and Basil Pesto Spread **V²**

BAGEL

Smoked Salmon and Caviar

SEASONAL FRUIT

Local and Seasonal Sliced Fruit
Individual Fruit Cups **V²**

WHOLE FRUIT

Banana, Apple, or Orange

YOGURT **V**

Plain & Fruit Flavored Yogurt

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BREAKFAST STATIONS

MINIMUM OF 24 GUESTS

QUESADILLA STATION WHOLE EGG OR EGG WHITE

Mushrooms and Spinach

Chorizo and Cheese

Bacon and Cheddar

Sour Cream, Pico De Gallo, Guacamole,
Fire Roasted Tomato Salsa

EGGS BENEDICT STATION *

Served on Toasted English Muffin

Classic

Eggs benedict, grilled Canadian bacon,
poached egg, hollandaise

Italiano Rustica Benedict V

Sliced prosciutto, sundried tomato,
poached egg, basil hollandaise

For 24 to 200 attendees only

OMELET STATION *

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

LOADED FRENCH TOAST STATION V

Classic Brioche or Stuffed with Sweetened Mascarpone

Nutella/Bananas foster/ Maple syrup/
Chocolate chips/ Berries/ Chantilly Cream

STATIONARY WAFFLE STATION * V

Classic Belgium Waffle

Strawberry/ Chantilly Cream/ Berry compote/Nutella, Maple syrup

ARTISANAL PANCAKE STATION * V

Traditional Buttermilk Pancakes

Maple syrup/ Chocolate chips/ Berries/ Chantilly Cream

OATMEAL STATION V

Steel Cut Oats or Quinoa

Dried fruit /Brown sugar/Walnuts/Pecans/Granola

* CHEF ATTENDANT REQUIRED

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BAKERY

ORDER BY THE DOZEN

SWEET

CINNAMON ROLLS **V**

Topped with Vanilla Glaze

SPECIALTY DONUTS **V**

Glazed/ Filled/ Cake

* Additional flavors available upon request

SLICED BREAKFAST BREADS **V**

Marble/Lemon Poppy/Orange

ASSORTED GOURMET MUFFINS **V**

Corn/Bran/ Blueberry/ Banana/ Double Chocolate

FRESHLY BAKED CROISSANTS **V**

Butter/ Chocolate/ Almond

ASSORTED FRESHLY BAKED BREAKFAST DANISH **V**

Cheese/ Apple/ Raspberry/Blueberry

ASSORTED HOMEMADE COOKIES

Snickerdoodle/ Oatmeal Raisin/ Chocolate Chip

GOURMET BROWNIES AND BLONDIES

Fudge Brownies/ Chocolate Chip Blondies



SAVORY

CLASSIC BUTTERMILK BISCUITS **V**

Jam and Honey

BACON AND CHEDDAR SCONES

ASSORTED BAGELS **V**

GLUTEN FREE

BLUEBERRY MUFFIN **V²**

DOUBLE CHOCOLATE MUFFIN

APPLE MUFFIN **V²**

BANANA BREAD **V²**

ZUCCHINI BREAD **V²**

BROWNIE

CHOCOLATE CHUNK COOKIE

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SNACKS & BREAKS

SNACKS & BREAKS

MINIMUM OF 24 GUESTS FOR THE SNACK BOXES

MILANO BOX

Piava Cheese Wedge **AVG**

Dried Mission Fig **V²**

Sopressa Salami **AVG**

Grissini Sticks **V²**

Baci

Marinated Olive **V²**

THE CITY BOX

Mini Quiche

Vegetarian /Ham & Cheese/ Roquette & Mushroom

Baby Carrot Sticks **V²**

M&M's **V**

Berries **V²**

SOUTH BEACH

Mixed Berries **V² AVG**

Almonds, Cashews, Walnuts **V² AVG**

Rooftop Crudité Farm Vegetables with Tzatziki **V**

Chia Seed Pudding **V² AVG**

Kale Chips **V² AVG**

THE FARMER BOX

Paprika Hash Goat Cheese **AVG**

Beet Salad **V² AVG**

Baguette Croutons **V² AVG**

Grapes **V² AVG**

THE BISTRO BOX

Charcuterie **AVG**

Salami and prosciutto

Cheese

Brie & Manchego

Crackers

Radish **V² AVG**

THE DELI GOURMET

Red Beet Hummus **V² AVG**

Baby Carrot Stick **V² AVG**

Salted Pretzel

Pita Chips **V² AVG**

Trail Mix

CULTIVATED SIGNATURE

GINGER ENERGY BALLS **V²**

Dates, Sesame Seeds, Maple Syrup

GOJI BERRY PISTACHIO SQUARES **V²**

Oats, Flax Seed, Agave Nectar

JACOB'S HONEY LEMON GRANOLA BAR **V**

Roasted Almond Coconut,
Chia Seeds, Oats, and Quinoa

CINNAMON APPLE HAND PIES **V**

Vanilla Glaze

BLUEBERRY CLUSTERS **V**

Dark Belgian Chocolate

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SNACKS & BREAKS

PIZZA

16 inches cut into 6 or 12 slices

CHEESE PIZZA

PEPPERONI PIZZA

MEATBALL & RICOTTA PIZZA

VEGETARIAN PIZZA

Artichokes, broccolini black olives

POPCORN

Requires a Catering Server as
Popcorn Attendant

POPCORN CART RENTAL

Power Requirements:
Standard 110V, 11.20 Amps, 60hz,
1345 Watts, Single Phase

Dimensions:
18.25 inches Long, 16.25 inches
Wide, 30.75 inches Tall

POPCORN KERNEL KIT

Includes (150) 2oz Servings
and Popcorn Bags

HOT DOG

Requires a Catering Server as
Hot Dog Attendant

HOT DOG CART

Per package:
1 case of 70 Hot Dogs, Buns,
Ketchup, Relish, Cheese Sauce,
Mustard, Sauerkraut and Onions.
Served with Cultivated
Paper Wrapping and Napkins

HOT DOG CART RENTAL

NEW YORK PRETZEL

ARTISANAL BAVARIAN PRETZELS ^V
Our signature snack, hand-rolled
in-house. Traditional salt, cheddar
cheese and cinnamon sugar,
Served with stone ground mustard

PRETZEL RACK

PRETZEL WARMER

Electricity to be supplied by client,
ordered through building contact.
Requirements: 150 amp / 110 V



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SNACKS & BREAKS

SMOOTHIE BAR

Requires a Catering Server as Smoothie Attendant
Minimum of 200 cup order
Custom flavors available upon request

ESSENTIAL PACKAGE

includes 4-hours service, up to 200 cups (\$12 per additional), equipment & staff

FLAVORS

Mixed Berry Smoothie

Strawberry Orange
Banana Smoothie

Mango Citrus Smoothie

Green Smoothie

Add-On Protein shot

BLENDER RENTAL

Power order to be placed by client.
Each blender needs a dedicated 110/1500W line

Required to have a space for set up
6'w x 4'd, table is not included

BUBBLE TEA BAR

Requires a Catering Server as Bubble Tea Attendant
Minimum of 200 cup order
Custom flavors available upon request

ESSENTIAL PACKAGE

includes 4-hours service, up to 200 cups (\$12 per additional), equipment & staff

FLAVORS

Taro

Thai Iced Tea

Milk Tea

Required to have a space for set up
6'w x 4'd, table is not included

ICE CREAM CART

Requires a Catering Server as Ice Cream Attendant

HAAGEN DAZ ICE CREAM BAR KIT

5 cases of 12

Flavors include:
Vanilla, Chocolate, Almond

GOOD HUMOR ICE CREAM BAR KIT

3 cases of 24

Flavors Include:
Ice Cream Sandwich, Strawberry Shortcake, Chocolate Eclair, Cookie Sandwich

GELATYS HANDCRAFTED GELATO POPS

5 cases of 10

Flavors Include:
Pistachio, Coconut, Blueberry Yogurt, Chocolate, Multi-Fruit

ICE CREAM CART RENTAL



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DESSERT



MOCHI

72 pieces minimum
per flavor

MATCHA
RED BEAN
BLACK SESAME
SALTED CARAMEL
STRAWBERRY
PASSION FRUIT V
CHOCOLATE HAZELNUT V



DESSERT

CLASSIC NEW YORK MINI CANNOLI V

CARAMEL FLAN V AVG

**NEW YORK MINI BLACK
AND WHITE COOKIES V**

KEY LIME PIE V
Whipped Cream

**JUNIOR'S SIGNATURE
NY CHEESECAKE V**
Berry Sauce

CARROT CAKE V
Vanilla Bean

TRES LECHES CAKE V

DOUBLE CHOCOLATE CAKE V
Wild Berry Sauce

SWEET EMPANADA V
Apple, Cranberry, and Nutella

PREMIUM DESSERT

RASPBERRIES AND CREAM V AVG
Sponge Cake, Raspberries,
Mascarpone, Crushed Pistachios

CHOCOLATE MOUSSE V
Rich Chocolate, Heart of
Zabaione, Chocolate Curls

TIRAMISU V AVG
Espresso Short Cake,
Mascarpone Cream,
Cocoa Powder

BERRY CRÈME BRULEE V AVG
Raspberry Sauce, Creamy
Custard, Berries Coated in Caramel

DESSERT BAR

**ASSORTMENT OF
CHEF SELECTED DESSERTS**

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LUNCH & DINNER

SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

NEW YORK

BEET SALAD **V²**

Roasted Beets, Arugula,
Cara Cara Orange, Hazelnuts

PENNE POMODORO **V**

Tomato, Basil, Parmigiano, Olive Oil

BRANZINO **AVG**

Olive Oil, Lemon, Parsley, Capers

ROASTED NY STRIP STEAK

Green Peppercorn Sauce

GREEN BEANS **V**

Sauté in Garlic

JUNIOR'S CHEESECAKE **V**

Berry Compote

SOUTHERN

CORN BREAD **V**

Whipped Butter

BUTTER MILK FRIED CHICKEN

Crispy Fried Chicken, Javits Pickles

ST. LOUIS STYLE SPARE RIBS **AVG**

Wow Tangy Ribs Barbecue Sauce

CREAMY STONE GROUND GRITS **AVG**

Slow Cooked Grits, Cheddar Cheese

COLLARD GREENS **V² AVG**

Slow Cooked, Honey

CAROLINA COLESLAW **V**

Sweet and Tangy Dressing

BANANA PUDDING **V**

MEXICAN

WATERMELON SALAD **V AVG**

Jicama, Avocado, Toasted Sesame, Parsley,
Celery Harts, Arugula, Tequila Dressing

STREET CORN **V AVG**

On or Off the Cob. Chili, Lime, Mayo, Cotija

VEGETABLE EMPANADAS **V AVG**

Pinto Beans Epazote, Chilli Poblano

CHICKEN MOLE **AVG**

Grilled chicken Breast, Oregano, Epazote, Red Mole

CARNE ASADA STYLE SKIRT STEAK **AVG**

Arbol Chili Steak Salsa

SLACK BEAN STEW **V**

Epazote, Sweet Onion, Jalapeno

GREEN RICE **V²**

Poblano Chili, Garlic, and Cilantro

TORTILLAS

Warm flour tortillas **V²** & Corn tostadas **V² AVG**

CARAMEL FLAN **V**

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SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

ITALIAN

TUSCAN KALE SALAD **V² AVG**

Artichokes, Lemon Zest, Mint, Crispy Chickpeas

ANTIPASTI DI VERDURE **V² AVG**

Grilled Javits Garden Vegetables,
Bell Peppers, Eggplants, Zucchini Marinade,
Aged Balsamic and Olive Oil

TUSCAN BEAN SOUP **V**

Cannellini Bean, Escarole,
Pecorino Cheese, Virgin Olive Oil

CONCHIGLIE **V**

Baked Shell Pasta, Portobello Mushroom,
Parmigiano & Gorgonzola Sauce

SWORDFISH **AVG**

Grilled with Lemon, Oregano,
Chili, Breadcrumbs, Olive Oil

POLLO ALLA GRIGLIA **AVG**

Half Roasted Chicken Lemon and Herb Sauce

TIRAMISU **V**

ASIAN

VIETNAMESE COLESLAW SALAD **V² AVG**

Peanuts, Chilli and Lime Dressing
With or Without Chicken

BEEF SATAY **AVG**

Peanut Sauce

VEGETABLE SPRING ROLLS **V²**

Hoisin Sauce

FRIED RICE **AVG**

Red Peppers, Carrots, Green Beans

GENERAL TSO'S CHICKEN

Sesame, Scallion, Soy, Honey

KUNG PAO CAULIFLOWER **V²**

Peanuts, Sesame, Scallions

MOCHI ICE CREAM

Matcha/Red Bean/ Black Sesame

GREEK

HORIATIKI SALAD **V**

Traditional Garden Greek salad

HTIPITI **V**

Spicy Feta Spread, Grilled Pita

SPANAKOPITA **V**

Traditional Spinach Pie Wrapped, Phyllo Dough

CHICKEN SOUVLAKI **AVG**

Grilled Chicken Breast Marinated with
Lemon and Oregano, Served with Pita

MOUSSAKA

Layered Eggplant with Meat Sauce,
and Béchamel

BAKLAVA **V**

Crispy Phyllo Pastry, Almonds, Walnuts

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BUILD YOUR OWN MENU

SANDWICHES

Selection for boxed lunch or a la carte

ORTIZ TUNA

Tuna Salad, Tomatoes, Red Pepper, Capers, Boiled Egg, Red Onions, Dijon Vinaigrette, Bib Lettuce on Baguette

DOUBLE SMOKED TURKEY SANDWICH

Smoked Turkey, Double Brie Cream, Steak Tomatoes, Baby Spinach Cranberry Aioli on Multi-seeded Baguette

THE CHICKEN

Chicken Salad with Golden Raisin, Provolone, Lettuce on Baguette

ROAST BEEF

Shaved Roast Beef, Lettuce, Tomatoes, Onion Jam, Sharp Cheddar on Multi-seeded Baguette

NEW YORK BLACK FOREST HAM

Smoked Pit Ham & Gruyere, Lettuce, Pickled Chips, Stone Ground Mustard Aioli on Multi-seeded Baguette

PORTOBELLO **V**

Grilled Marinated Portobello Mushroom Sandwich, Gorgonzola, Arugula, Wheat Roll

CULTIVATED VEGETABLES **V²**

Spiced Zucchini, Yellow Squash, Eggplant, Tomato, Red Pepper Hummus on French Baguette

HOT SANDWICH

CLASSIC NY PASTRAMI SANDWICH

Whole Grain Mustard, Sauerkraut, Whole Wheat Bread

CUBAN SANDWICH

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

REUBEN SANDWICH

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

GYRO

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

COLD SANDWICH

ROASTED BUTTERNUT SQUASH SANDWICH **V²**

Balsamic Glazed Red Onion Rings, Watercress, Whole Wheat Roll

THE BEST ITALIAN SANDWICH

Genoa Salami, Prosciutto, Fresh Mozzarella, Roasted Peppers, Baby Arugula, Basil Pesto Mayo, Ciabatta

*Can be served hot

SOUP

GRILLED CHICKEN AND CORN CHOWDER **V**

BUTTERNUT SQUASH **V² AVG**

Cashew, Coconut, Soup.

POTATO SOUP **AVG**

Leek, Bacon, Soup

TUSCAN BEAN SOUP **V**

Cannellini Bean, Escarole, Pecorino Cheese, Virgin Olive Oil

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BUILD YOUR OWN MENU

SALAD

Selection for boxed lunch or a la carte

CHICKPEA SALAD

Chorizo Seco, Cherry Tomato, Radishes, Cucumbers, Arugula with Pesto Dressing

VIETNAMESE COLESLAW

STYLE SALAD **V² AVG**

Carrot Cabbage Mint, Cilantro, Thai Basil, Crispy Shallots, Toasted Peanuts and Chili, & Lime Dressing (With or Without Chicken)

SOBA NOODLE SALAD **V² AVG**

Buckwheat Noodles, Snow Peas, Banana Peppers, Bean Sprouts, Edamame, Scallions, Cilantro And Sesame Dressing

ORZO PASTA SALAD **V²**

Kalamata Olives, Roasted Peppers, Sun Dried Tomatoes, Chopped Parsley, Arugula, Feta Cheese, Red Wine Vinegar, Olive Oil.

CLASSIC CAESAR SALAD **V**

Romaine Heart, Baby Kale, House Croutons, Grated Parmesan, Caesar Dressing

TRICOLOR QUINOA SALAD **V**

Greek Style Lemon Oregano Dressing

*Chicken and tofu enhancement available

SALAD ENTRÉE

Not available for boxed lunches nor as side/half-portion

RED BEET SALAD **V²**

Shallots, Mint, Chive, Candied Hazelnuts, Goat Cheese, Hazelnuts, Lemon-Tahini Dressing

ROASTED CAULIFLOWER SALAD **V**

Kabocha Squash, Red Peppers, Farro and Parsley with Feta Dressing

ROOFTOP FARM SEASONAL **V² AVG**

Italian Chopped Vegetable Salad, Dijon Mustard, Oregano Red Wine Vinegar, Olive Oil

BOXED LUNCH

Choose 1 type of Sandwich or Salad
Includes 1 snack and 1 dessert
Side salad enhancement available

CHOOSE 1 SNACK

Whole Seasonal Fruit
Tortilla Chips
Mini Pretzels
Veggie Chips
Popcorn

CHOOSE 1 DESSERT

Chocolate Fudge Brownie
Blondie
Chocolate Chip Cookie
Black and White Cookie
Coffee Crumb Cake

Minimum of 6 guests per sandwich or salad selection
Maximum selection of 4 sandwich types OR 3 salad types

BUILD YOUR OWN MENU

A la carte selection with a minimum order of 24 per item

CHEF'S TABLE

TURN THIS PACKAGE INTO A CHEF'S TABLE DISPLAY

Choose 3 types of sandwiches (cut in half-portion) OR 2 types of salads with 1 snack, and 1 dessert



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RECEPTION



CLASSIC HORS D'OEUVRES

MINIMUM OF 24 GUESTS | PASSED OR STATIONARY SERVICE

HOT

FRIED COCONUT SHRIMP

Sweet & Sour Aioli, Charred Scallion

FLAKY BEEF EMPANADAS

Sofrito Mayo

CONEY ISLAND DOG

Puff Pastry Crust, Everything Spice, Whole Grain Mustard

MINI BRIOCHE **V**

Grilled Cheese & Tomato Bisque Shooter

MACARONI & CHEESE BITES **V**

Crispy Panko Herb Crusted

BLACK BEAN EMPANADAS **V²**

Chipotle Aioli

CHICKEN SATAY

Peanut Cilantro Lime

POTATO & SWEET PEA SAMOSAS **V**

Mint and Cilantro Yogurt Vinaigrette

COLD

GOAT CHEESE BRUSCHETTA **V**

With Roasted Beets & Micro Basil

TOMATO CAPRESE SKEWERS **V**

Mozzarella, Basil Pesto, and Balsamic Glaze

SMOKED SALMON **AVG**

Dill Crème Fraiche on Cucumber Cup

RED PEPPER HUMMUS **V² AVG**

Sundried Tomatoes, Cucumber Cup & Dill

MINI CRUDITÉS VERRINE **V² AVG**

Eggplant Caponata, Fresh Herbs

PROSCIUTTO DI PARMA

Savor Melon, Basil, Balsamic glaze

SOBA NOODLE

Wakame, Kombu, Tofu, Ponzu Sesame

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PREMIUM HORS D'OEUVRES

MINIMUM OF 24 GUESTS | PASSED OR STATIONARY SERVICE

HOT

GOAT CHEESE AND HERB ARANCINI **V**

Tomato Chutney

BUTTERMILK CHICKEN SLIDER

Hot Honey Aioli, Biscuit

GRILLED VEGETABLE SKEWERS **V² AVG**

Halloumi and Black Olive Tapenade

ONION SOUP-WICH **V²**

Truffle Gruyere Cheese, Caramelized Onion Jam

CROQUETAS DE JAMON

Ham and Cheese Croquettes

BRAISED SHORT RIBS **AVG**

Crispy Polenta, Carrot Chips

COLD

KALUGA CAVIAR**

Red Onion, Boiled Egg, Crème Fraiche, Potato Cake
+\$2

TACO DE ATUN** **AVG**

Fresh Yellow Fin Tuna, Avocado, Cilantro, Sesame

THAI SHRIMP SALAD **AVG**

Green Plantains, Pomelo, Coconut, Holy Basil

SEARED STRIP STEAK **AVG**

Shichimi, Potato cake, Japanese Pickled Aioli

SCALLOP CEVICHE** **AVG**

Cucumber Cup, Wasabi Bloody Mary, Yuzu, Shiso

MINI LOBSTER ROLLS

Bao Bun, Yuzu Mayo

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

OCEANA – RAW BAR STATION * ** **AVG**

Main Lobster

Oysters – selection of the northeast

Little Neck Clams

Jumbo shrimp

Alaskan king crab

Cocktail Sauce, Mignonette Classic/Apple/Cucumber

*Ice carvings available on request

AL DENTE STATION *

Pasta Cooked in a Giant Cheese Wheel

Campanelle Cacio E Pepe **V**

Cavatelli Pasta Cultivated Basil Pesto **V**

Tortellini With Sausage, Rustic Tuscan Salsa Di Pomodoro

WING IT STATION * **AVG**

Classic Buffalo, BBQ, Honey Mustard

Green Goddess, Gorgonzola Dressing, Crudité

Vegetables From the Farm

NUCHAS EMPANADAS STATION

Portobello Spinach & Mozzarella **V**

Adodo Chicken

Pinto Bean **V**

Classic Argentine Ground Beef

Salsa: Aji Amarillo, Aji Panca, Aji Reocoto **V**

JAVITS MAGICAL ROOFTOP VEGETABLE FARM STAND **V² AVG**

In Season Vegetables From the Rooftop at the Time of Your Event

Grilled, Roasted, Sautéed

Red Miso Sauce, Lemon Tahini, Huacatay Black Mint Pesto, Htipiti

MEATBALL BAR

Selection of Hand Crafted Meatballs, Basket of Warm Ciabatta

Traditional Beef Meatballs, Grandma's Gravy

Swedish Chicken Meatballs, Wild Mushroom Cream Sauce

Pork Meatballs, Basil, Fennel Seed, All'Amatriciana

Accompanied by Warm Ciabatta Crostini and Olive Oil

* CHEF ATTENDANT REQUIRED

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES

AVG =Avoiding Gluten **V²**=Vegan **V** =Vegetarian

RECEPTION STATIONS

MINIMUM OF 24 GUESTS

MAC & CHEESE BAR

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

CULTIVATED VEGETABLE CRUDITES **V**

Javits Rooftop Garden Fresh Raw Vegetable Display and Dips:
Green Goddess, Almond Skordalia, Roasted Pepper Hummus

POKE BOWL CART * **

All Poke Served With Crispy Sushi Rice and Plantain Chips
Tuna, Sesame, Jalapeno, Watermelon, Melon,
Radish, Avocado, Kabayaki Sauce
Shrimp, Pineapple, Jicama, Scallion, Edamame,
Banana Peppers, Yuzu Ginger Ponzu

MEDITERRANEAN MEZZE TABLE **V**

Roasted Garlic Hummus, Tzatziki, Baba Ganoush,
Feta Dip, Dolmathes, Citrus Marinated Olive
Medley, Cured Tomatoes and Charred Grilled Bell
Peppers, Zucchini and Eggplant, Crispy Pita

ARTISANAL CHEESE BOARD **V**

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

CHARCUTERIE BOARD

Genoa Salami, Sopressata, Prosciutto, Chorizo,
Marcona Almonds, Marinated Olives, Cornichon, Baguettes

QUESADILLAS

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

* CHEF ATTENDANT REQUIRED

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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

TACO BAR * **AVG**

Carne Asada

Grilled Marinated Skirt Steak, Sautéed Onion

Tinga de Pollo

Shredded Chicken Braised in Chipotle-Tomato Sauce

Mexico's Famous Al Pastor

Marinated Grilled Pork, Pineapple, Cilantro, Onions

Limes, Radishes, Shredded Lettuce **AVG**

Salsa Picante, Salsa Verde, Salsa Roja **AVG**

Pickled Red Onion **AVG**

ASIAN BITES *

Selection of Pork, Shrimp and Vegetables Dumplings

Crispy Vegetable Spring Rolls, Char Shu Pork Bao Buns, Edamame

Ginger Soy, Sweet Chili, Plum, Hoisin Sauce

CULTIVATED CARVERY*

BEEF NEW YORK STRIP **AVG**

Béarnaise Sauce, Sautéed Exotic Mushrooms

BEEF TENDERLOIN

Port Wine Reduction, Grilled Asparagus

PRIME RIB **AVG**

Pink Peppercorn Jus, Robuchon Potato

TURKEY BREAST **AVG**

Cranberry Relish, Classic Gravy, Roasted Heirloom Carrots

PORK LOIN **AVG**

Roasted Garlic Jus, Roasted Broccoli

LEG OF LAMB **AVG**

Greek Yogurt and Mint Sauce, Lemon Oregano Potatoes

* CHEF ATTENDANT REQUIRED

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PLATED MEALS

PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTREE, AND 1 DESSERT

SALAD

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 "Frankie 57" Olive Oil

BABY BRONZE AND GREEN ROMAINE **V**

Marinated Olives, Herbed Ciabatta Croutons,
Parmesan Cheese and Classic Caesar Dressing

UPLAND CRESS AND FRISÉE **V² AVG**

Caramelized Walnuts, Poached Pear, NY Chatham
Blue Cheese and White Balsamic Vinaigrette

ASPARAGUS AND ARTICHOKE SALAD **V**

Upland Cress, Baby Tomatoes, Asiago Cheese And
Tarragon-Champagne Vinaigrette

HEIRLOOM TOMATO SALAD **V**

Aged Manchego Cheese Croutons, Watercress, Baby Bib
Lettuce, Red Endive, Avocado and Blackberry Vinaigrette

BABY ICEBERG WEDGES

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

BABY GEM LETTUCE SALAD

Tortilla Crunch, Cotija Cheese, Smoked Bacon, Baby Tomatoes,
Shaved Pickled Red Onions, and BBQ Ranch Dressing

SOUP

MINESTRONE SOUP **V² AVG**

Seven Herb Oil

NEW ENGLAND CLAM CHOWDER

Crispy Bacon

WILD MUSHROOM BISQUE **V² AVG**

Fresh Thyme and Truffle Oil

SLOW COOKED CHICKEN ENCHILADA SOUP **AVG**

Cilantro And Crispy Julienne Tortillas

SMOKED CHICKEN AND BARLEY

White Truffle Oil

SWEET POTATO AND VEGETABLE CHOWDER **V²**

Wild Rice

LENTIL **V**

Bacon, Micro Arugula, and Crispy Parsnip Ribbons

LOBSTER BISQUE **AVG**

Sherry Crème Fraiche, Roasted Tomato With Pecorino Cheese Crouton

*Enhancement available

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PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTREE, AND 1 DESSERT

ENTREE

GRILLED CHICKEN

Mediterranean-Grilled Chicken With Creamy Pesto Orzo Pasta, Artichokes, Oven-Dried Tomatoes, Kalamata Olives, Pine Nuts and Natural Chicken "Au Jus"

LEMON PEPPER CHICKEN **AVG**

Marinated and Roasted Lemon Pepper Murray's Chicken Breast With Lemon Preserve And Rosemary "Au Jus", Butter Poached Asparagus Roasted and Smashed Creamer Potatoes, Sea Salt, and EVOO

HERB-CRUSTED SALMON

Sundried Tomatoes and Herbs Crusted Wild Salmon, Orange Burnt Sauce, Caramelized Sage White Polenta Cake, and Seasonal Baby Vegetables

FILET OF BEEF **AVG**

Grilled Filet Of Beef With Perigourdine Sauce and Yukon Gold Pomme Macaire

ENTREE

NEW YORK STRIP

New York Strip "À La Plancha" With Sauce Au Poivre Vert, Sautéed Haricot Verts and Garlic Confit, Truffled Macaroni and Cheese and Steeped Cherry Tomatoes

GRILLED RIB-EYE **AVG**

Grilled Rib-Eye With Chili-Garlic Demi-Glace and Beurre "Maitre D'hôtel", Gorgonzola Cheese Scalloped Potatoes, Sautéed Haricot Vert, and Garlic Chips

RED SNAPPER "A LA PROVENCAL" **AVG**

Crispy Skin Red Snapper and Pancetta, Tomato Fondue Beurre Blanc, Scalloped Zucchini and Tomatoes "Tian", Green Basil Risotto

SLOW-BRAISED BLACK LAGER BEEF SHORT RIB **AVG**

Slow-Braised Short Rib With Guinness® Black Lager Demi-Glace, Soft Stone Ground Polenta, and Caramelized Root Vegetables, Crispy Kale

FILET AND BLACK COD **AVG**

Searred Petite Filet and Ginger-Marinaded Black Cod, Butternut Squash Purée, Lemon-Butter Snow Peas, and "Vadouvan Agridulce"

ALL ENTREES SERVED WITH FRESHLY BAKED ROLLS, LAVASH & BUTTER,
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & ASSORTED HOT TEAS

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PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTREE, AND 1 DESSERT

DUO ENTREE

CHICKEN AND SHRIMP **AVG**

Creole Chicken and Rosemary-Garlic Shrimp with Tomato Leek Risotto Cake, Spicy Red Bell Pepper Coulis, Fried Leek

STEAK AND SHRIMP **AVG**

Grilled New York Strip Steak and Achiotte-Brushed Gulf Shrimp "La Padella", Curried Cauliflower, Sautéed Petite Vegetables, and Roasted Garlic Cream Sauce

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

STEAK AND CHICKEN **AVG**

Lemon And Black Pepper-Marinated Airline Chicken Breast and Petite Filet, Aged White Cheddar Cheese Scalloped Potatoes, Roasted Brussel Sprouts, and Bell Peppers

DESSERT

Choose from dessert selection on page 12

PREMIUM DESSERT

Choose from dessert selection on page 12



ALL ENTREES SERVED WITH FRESHLY BAKED ROLLS, LAVASH & BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & ASSORTED HOT TEAS

PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES

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BEVERAGES

ALCOHOLIC BEVERAGE MENU
AVAILABLE UPON REQUEST



BEVERAGES

HOT

EL DORADO REGULAR COFFEE

Creamers

2% milk, skim milk, half & half, and soy milk

Sweeteners

Sugar, Sugar in Raw, Splenda

*Includes cups, stirrers

EL DORADO DECAF COFFEE

Creamers

2% milk, skim milk, half & half, and soy milk

Sweeteners

Sugar, Sugar in Raw, Splenda

*Includes cups, stirrers

ASSORTED TEAS

Creamers

2% milk, skim milk, half & half, and soy milk

Sweeteners

Sugar, Sugar in Raw, Splenda

*Includes cups, stirrers

REALLY GOOD HOT CHOCOLATE

Mini Marshmallows, Chocolate Shavings, and Whipped Cream.

*3-gallon minimum required

*On flameless urn

CREAMER ENHANCEMENTS

ALMOND MILK

32 oz

CASHEW MILK

32 oz

COCONUT MILK

32 oz

OAT MILK

32 oz



COLD

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite

INDIVIDUAL BOTTLED JUICE

15.2 oz

JUICE

Cranberry/ Apple

FRESH SQUEEZED ORANGE JUICE

LEMONADE

Lemon-Basil/ Strawberry/ Watermelon

*Sweetened with Jacob's Honey

3-gallon minimum required

ICED TEA

Country Sweet/ Unsweetened

Served with Fresh-Cut Lemons

*Sweetened with Jacob's Honey

BEVERAGES

STILL

DASANI BOTTLED WATER

FIJI WATER

16.9 oz
Minimum order of 24 bottles

PERRIER

16.9 oz Bottle

SARATOGA SPRINGS STILL WATER

12 oz. Glass Bottle

SARATOGA SPRINGS STILL WATER

28 oz. Glass Bottle

WATER COOLERS

Electric Hot and Cold Water Dispenser
Touchless Electric Cold Water Dispenser

5 GALLON WATER JUG

SPARKLING

SARATOGA SPRINGS SPARKLING WATER

12oz Glass Bottle

SARATOGA SPRINGS SPARKLING WATER

28 oz. Glass Bottle

SAN PELLEGRINO

Sparkling Water

SAN PELLEGRINO ARANCIATA

12 oz. Sparkling Fruit Beverage

SAN PELLEGRINO LIMONATA

12 oz. Sparkling Fruit Beverage

HALS SELTZER

20oz
Assorted Flavors

INFUSED

NATURALLY INFUSED WATER - CALM

Strawberry, Lemon, and Mint
3-gallon minimum required

NATURALLY INFUSED WATER - CLEANSE

Watermelon, Cucumber, and Lime
3-gallon minimum required

NATURALLY INFUSED WATER - ENERGIZED

Apple, Lime, and Carrot
3-gallon minimum required





GENERAL INFORMATION

GENERAL INFORMATION

ALLERGY INFORMATION

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 or gluten-free. Please talk to the catering sales team if you have a serious allergy and/or require accommodations.

Items under the gluten free bakery section are produced in gluten free facilities and to avoid cross contamination. Kosher and Halal meals available upon request.

STAFFING RATES

Staffing fees will automatically be added to your order. Please note that a five (5) hour minimum, per staff member applies.

Servers \$256 per five (5) hours.
Five (5) hour minimum. \$88 for each additional hour after the first 5.

Chef Attendant \$270 per five (5) hours. Five (5) hour minimum.
\$95 for each additional hour after the first 5.

Bartender \$270 per five (5) hours. Five (5) hour minimum.
\$95 for each additional hour after the first 5.

Captain \$290 per five (5) hours. Five (5) hour minimum.
\$105 for each additional hour after the first 5.

LINEN, RENTALS, AND SPECIAL EVENT PLANNING

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

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

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 be inclusive to a wide variety of dietary needs, the Cultivated Sales Team, together with our Executive Chef are available if you'd like to design a special menu to serve in your event.

GUARANTEES

The Customer shall notify Cultivated, not less than fourteen (14) business days (excluding holidays and weekends) prior to the event, 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, up to a maximum of thirty (30) meals (the overage).

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 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 to refuse services to attendees who do not have proper identification or appear to be 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 client provides 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 administration charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to employees who provided the service to the guests.

TAX EXEMPT

If the customer is an entity claiming exemption from taxation in New York State, 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.

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.

