

Focus Room

PRE-ORDER MENU

Pre-order Menu

Think Globally, **Eat Locally**

- ▶ We're proud to offer some of the most delicious cuisines Manhattan has to offer. Whether you're craving some good, old-fashioned pizza or a healthful and sustainable feast, our caterers share our commitment to high-quality food that's both good and good-for-you. From fresh juice presses and organic plant-based offerings, to the latest Asian-fusion or old-school Italian, our inventive chefs' gourmet menus are hand-selected for all preferences.
- ▶ We take pride in offering a wide selection of food and respecting our community. We understand that it's not just about nutrition, but also about respecting our local businesses and growing with them to provide the best for our environment.
- ▶ All pre-ordered meals must be for a minimum of 5 people
- ▶ [Contact Us](#) if you have any questions.



Breakfast

Bagel / Pastry Tray

Bagels, Muffins, Danish, Croissant & Crumb Cakes served with cream cheese, vegetable cream cheese, peanut butter and plain butter

Continental Buffet

-Bagels, Muffins, Danish, Croissant & Crumb Cakes served with cream cheese, vegetable cream cheese, peanut butter and plain butter as well as a selection of seasonal sliced fruit including: melon, grapes, strawberries, kiwi, oranges, grapefruit, pineapple and other favorites.

Buttermilk Pancakes

Classic or macerated blueberries, served with Vermont maple syrup and bacon, breakfast sausage or black forest ham

Penn-Dutch Scrambled Eggs

Scrambled eggs served with black forest ham, breakfast sausage or bacon, homefries and toast (whole wheat, 7-grain white)

Yogurt & Fruit Bar

Low fat yogurt with a select assortment of fruit and berries, granola and fresh fruit purees, to create your on parfait



Appetizer Platters

Crudité

Green Bean • Cauliflower • Broccoli • Red and Yellow Peppers • Zucchini • Yellow Squash • Carrots • Cucumbers • Mushrooms • and more. Served with our special Dips. With Domestic Cheese

Pita Chips and Dip

Hummus • Caramelized Onion dip • Spinach Artichoke dip. Pita Chips • Waffle Chips • Crostini

Gourmet Cheese and Fruit

Imported Cheeses such as Humboldt Fog • Brie • Huntsman • Montrachet. Seasonal Fruit garnish • assorted Crackers

Cubed Cheese and Crackers

Aged Wisconsin Cheddar • Canadian Jarlsberg • Vermont Goat Cheese • Brie • Pepper Jack • Seasonal Fruit garnish • assorted Crackers

Mozzarella Caprese with Roasted Eggplant

Balsamic Vinaigrette

Sliced Fresh Fruit

Assortment of seasonal favorites.

Whole Fruit Basket

Bananas, apples, grapes, strawberries, and other seasonal fruit, served with assorted granola bars, beautifully decorated in a basket

Snack Mix 1

Domestic fruit • Cheeses • Crudité • Spiced Nuts • Cheese Straws

Snack Mix 2

Domestic Fruit • Cheeses • Crudité • Chips and Dips • A selection of 5 Hors d'oeuvres



Lunch / Dinner

Sandwich Platter #1

Assorted Sandwiches • Choice of Mixed Greens or Pasta Salad of the day • Assorted Cookies and Brownies

Sandwich Platter #2

Assorted Sandwiches • Pasta Salad of the Day • Mixed Greens • Cookies and Brownies

Grilled Chicken Buffet

Grilled Chicken • Basmati Rice • Seasonal Vegetable • Garden Greens • Sliced Fruit • Cookies and Brownies

Salmon Buffet

Salmon • Wild Rice and Orzo • Seasonal Vegetable • Garden Greens • Sliced Fruit • Cookies and Brownies

Executive Buffet

Roasted Filet Mignon • grilled Paprika Shrimp • Lyonnaise Potatoes • Sautéed Spinach • Romaine hearts • Candied Walnuts • Beets • Roquefort • Lemon Mousse with Mixed Berries

Asian Buffet

Five Spiced Chicken Paillard • Salmon • Soy Ginger Glaze • Soba Noodles • Braised Bok Choy • Vegetable Spring Rolls • California Vegetarian Rolls • Pineapple Lychee Skewers • Assorted Cookies

Middle Eastern Buffet

Chicken • Beef • Shrimp • Vegetable Kabobs • Israeli Couscous • Roasted Vegetables • Cucumbers • Chick Pea Salad • Hummus • Chips • Sliced Fruit



Lunch / Dinner (cont.)

Burger & Hot Dog Bar

Chicken, Turkey, Veggie and Beef Burgers • Beef Hot Dogs • Three Bean Salad • Cole Slaw • French Fries • Tossed Salad • Sliced Cheese platter • Condiments and Breads • Fruit Salad • Cookies and Brownies

Mexican Fiesta & Burrito Bar

Chicken Fajita • Ground Beef Taco • Vegetable Chili • Grated Cheese • Shredded Lettuce • Diced Tomatoes • Corn Salsa • Black Bean Salsa • Salsa Picante • Guacamole • Sour Cream • Yucatan Rice • Tossed Salad • Tortilla Chips • Churros with Dulce de Leche

Salad Bar Buffet

LETTUCE:

Romaine • Spinach • Mesclun • Mixed Greens

GARNISHES:

Cucumber • Tomato • Carrots • Corn • Peppers • Edamame • Avocado

CHEESES:

*Bleu Cheese • Goat Cheese • shredded Cheddar • Feta TOPPINGS
Grilled Chicken • Tuna Salad • Egg Salad • Shrimp Ceviche •
Poached Pears • Mixed Vegetable Vinaigrette*

DRESSINGS:

Oil and Vinegar • Sesame • Balsamic • Ranch • Dijon

American Classic Buffet

*Country Meat Loaf • Smashed Potatoes • Steamed Vegetables •
Mixed Greens • Cookies and Brownies*



Dessert

Cookie & Brownie Platter

Homemade assorted Cookies • Valrhona Chocolate Brownies • Pecan Squares • Biscotti • Hazelnut Wafers • Lemon Squares • and more

Assorted Mini Desserts

Brownettes • Caramel Butter Cream • Mini Strawberry Shortcakes • White and Dark Chocolate Truffles • Chocolate Mousse Cups • Fruit Tarts • Lemon Curd Rounds • Mini Crème Brulee Tarts.

Assorted Mini Tart and Pastry Platter

Mini Fruit Tarts • assorted Mini Pastries such as Cannoli • Napoleon • Mini Chocolate Mousse Cups • Mini Hazelnut Rolls.

Cookie Bar Platter

Pecan Diamonds • Lemon Bars • Chocolate Chunk Squares • Chocolate Bowties • Walnut Brownies • Peanut Butter Squares • Chocolate Dipped Strawberries • Pastry Chef's selection

Tiramisu

Espresso • Mascarpone • Lady Fingers.

Cinnamon Sugar Churros

Dulce de Leche Mousse for dipping

Tres Leches

Moist Vanilla Sponge Cake • Whipped Cream • Chilean Carioca (Golden Papaya) • other tropical fruits

