

Hors D'oeuvres

at the Fashion Institute of Technology

Butlered Hors D'oeuvres (20 person minimum)

choose 6 - \$17.99/per person, per hour

choose 8 - \$19.99/per person, per hour

Stationary Hors D'oeuvres (20 person minimum)

choose 3 - \$13.99/per person, per hour

choose 4 - \$15.99/per person, per hour

Dry Bar

\$5.99/per person, per hour

Includes assorted soda, flat water, sparkling water, cheese sticks, mixed nuts, lemon, lime

Wine Bar

\$15/per person, for 1st hour, \$12/per person for 2nd hour

Includes house wine (red and white), imported and domestic beer, soda, sparkling water, flat water, nuts, cheese sticks, lemon, lime

~Alcohol service first requires approval from FIT

~Captains, wait staff, and bartenders may be required

~A one day liquor license may be required and takes two weeks to obtain

Jay Lebet

Catering Director at FIT

212-217-5775

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Meat

Braised Short Rib Wrapped in Applewood Smoked Bacon
Sausage Stuffed Mushrooms
Mini Rye Spring Roll – Russian Dressing
Chicken and Lemongrass Potstickers
Coney Island Franks – Brown Mustard
Thai Chicken Spring Roll
Sesame Chicken Tenders – Honey Mustard
Waldorf Chicken Salad in Phyllo Cup
Chorizo Stuffed Dates Wrapped in Bacon
Short Rib and Manchego Empanada
Antipasto Kabob – Balsamic Glaze
Teriyaki Beef Satay

Vegetarian

Vegetable Samosa – Apricot Chutney
Spinach and Feta in Phyllo
Kale and Edamame Dumpling
Vegetarian Mini Quiche
Mozzarella & Tomato Skewer – Sweet Balsamic
Organic Quinoa Salad – Shiitake, Phyllo Cup
Quinoa and Zucchini Fritter – Lemon Yogurt Sauce

Seafood

Maryland Crab Cake - Remoulade Sauce
Coconut Shrimp – Apricot Sauce
Roasted Shrimp Cocktail - Horseradish Sauce
Tuna Avocado Sushi – Wasabi, Soy, Ginger
Scallops Wrapped in Bacon
Salmon Satay with Lime and Cilantro

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Premium

(subject to additional charge)

Crab Salad Crostini

Baby Lamb Chops – Cucumber Yogurt Sauce

Lobster Salad Tart – Dill and Chive Mayo

Coconut Lobster Lollipop

Peking Duck Ravioli – Sesame, Panko

Tuna Tartare - Mini Sesame Cone

Add ons

Antipasto Salad - Marinated Vegetables, Italian Meats
and Cheeses - \$7.99/pp

Tuscan Display – Prosciutto, Salami, Sopresatta, Gorgonzola,
Smoked Provolone, Marinated Olives - \$13.99/pp

Local Cheese Board – New York and New England Artisan Cheeses,
Fig Chutney, Berries, Flat Crackers - \$15.99/pp

Mediterranean Station – Seasonal Roasted Vegetables, Tabbouleh
Salad, Marinated Olives, Greek Salad, Hummus, Pita Wedges -
\$11.99/pp

Dumpling Bar – Chicken Pot Stickers, Kale and Edamame
Dumplings, Pork Potstickers, Vegetable Spring Rolls, Duck Sauce -
\$12.99/pp

Smoked Seafood – Smoked Atlantic Salmon, Hot Smoked Trout,
Smoked Whitefish Salad, Horseradish Sauce, Capers,

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Flat Crackers – \$15.99/pp

Sushi Assortment – Wasabi, Ginger, Soy - \$12.99/pp

Assorted Domestic Cheeses Served with Crackers - \$5.99/pp

Assorted Imported Cheeses Served with Crackers - \$7.99/pp

Fresh Garden Crudité with Ranch Dressing - \$3.99/pp

Hummus served with Pita Triangles - \$3.99/pp

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