

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

Jay Lebet

Catering Director at FIT

212-217-5775

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Meat

Braised Short Rib Wrapped in Applewood Smoked Bacon

Mini Ryebein 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

Beef Tenderloin with Cream Cheese on Crostini

Imported Prosciutto with Melon – Sweet Balsamic

Jerk Chicken Salad on Crispy Plantain Chip

Teriyaki Beef Satay

Vegetarian

Vegetable Samosa – Apricot Chutney

Spinach and Feta in Phyllo

Kale and Edamame Dumpling

Vegetarian Mini Quiche

Blue Cheese Mousse on Walnut Bread

Mozzarella & Tomato Skewer – Sweet Balsamic

Organic Quinoa Salad – Shiitake, Phyllo Cup

Goat Cheese and Fig Crostini

Roasted Shiitake Mushroom Crostini, Shaved Parmesan

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Seafood

Maryland Crab Cake – Remoulade Sauce

Coconut Shrimp – Apricot Sauce

Roasted Shrimp Cocktail – Horseradish Sauce

Tuna Avocado Sushi – Wasabi, Soy, Ginger

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

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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, 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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