



## The Global Passport Build-Your-Own Bowl

*Best for: Department lunches and high-energy meetings.*

*Pricing: Starting at \$32 Per Person*

Minimum order of 15 guests required for all-inclusive pricing

### **The Protein (Choose 2)**

Thyme & Garlic Roasted Chicken Thighs

Roasted Chickpea & Sweet Potato Medley (V/GF):

Herb-Crusted Roasted Salmon: (Available for +\$5 per person)

### **The Base**

Lemon-Herb Basmati Rice OR Heritage Greens with a light Citrus Vinaigrette.

### **The Side**

Orzo Pasta Salad: With sun-dried tomatoes, spinach, and a lemon-tahini dressing

### **The Handheld Dessert**

Chef's "Sweet & Soulful" Cookie Tray: Featuring Salted Chocolate Chip, Lemon-Sugar, and Oatmeal Ginger

### **Chef's Notes:**

- All-Inclusive Service:** Price includes professional delivery (Astoria/Queens area), premium eco-friendly plates, napkins, and heavy-duty cutlery.
- Breath-Friendly:** Formulated without raw onions or heavy garlic to keep your team "meeting-ready."
- Zero-Stress Setup:** We handle the drop-off and station setup so you can stay focused on the agenda.
- Delivery & Service Area:** All-inclusive pricing covers delivery within a 5-mile radius of Astoria, Queens. For events outside this radius or below guest minimums, a service fee may apply.



## The Executive Working Lunch Platter

**Best for:** Boardrooms and working sessions. Clean, handheld, and laptop-friendly.

**Pricing:** Starting at \$28 Per Person

**Minimum order of 10 guests required**

### The Signature Selection

Turkey & Havarti: Shaved turkey and mild havarti on multi-grain (No raw onion).

Roasted Veggie & Hummus Wrap: Grilled seasonal vegetables with smooth, spiced hummus.

Apricot-Ginger Chicken Salad: Diced chicken and dried apricots in a light, high-protein yogurt base.

### The Side

Tri-Color Rotini Salad: Tossed with roasted peppers and a signature herb-infused oil.

### The Handheld Dessert

Gourmet Bar Sampler: Thick-cut Brown Butter Brownies and Zesty Lemon Bars.

### Chef's Notes:

- **All-Inclusive Service:** Price includes delivery, high-end presentation platters, napkins, and individual cutlery sets.
- **Productivity Focused:** Lean proteins and complex carbs designed to avoid the afternoon slump.
- **Ready-to-Serve:** Delivered at temperature and styled for immediate consumption—no kitchen prep required.
- **Delivery & Service Area:** All-inclusive pricing covers delivery within a 5-mile radius of Astoria, Queens. For events outside this radius or below guest minimums, a service fee may apply.



## "Soulful" Networking Bites

*Best for: Nonprofit mixers, museum receptions, and high-touch events.*

*Pricing: Starting at \$65 Per Person*

**Minimum order of 25 guests required. For smaller cocktail receptions, please inquire for custom pricing.**

### **The Savory Bites**

Herb-Crusted Beef Tenderloin Crostini

Sweet Potato Sliders topped with Pulled Chicken

Chilled Citrus-Poached Shrimp

Black-Eyed Pea Hummus Tartlets (V)

Mini Cornbread Muffins

### **The Handheld Dessert**

Mini Sweet Potato Pie Tartlets

Lemon Blueberry Shortbread Squares

### **Chef's Notes:**

- All-Inclusive Service:** Price includes delivery, cocktail napkins, and high-end disposable serving trays.
- Socially Optimized:** Every item is designed to be eaten with one hand, leaving the other free for networking.
- Full Presentation:** We provide the "High-Touch" look that reflects your organization's standards.
- Delivery & Service Area:** All-inclusive pricing covers delivery within a 5-mile radius of Astoria, Queens. For events outside this radius or below guest minimums, a service fee may apply.