



SUMMER MENUS

A HAMPTONS SUMMER NIGHT
CLASSIC HAMPTONS FAVORITES

A WORLDLY AFFAIR
A SEAMLESS BLEND OF GLOBAL FLAVORS

ELLEGANT SUMMER GRILL
SUMMER BOUNTY FRESH OFF THE GRILL

LOCAL FARM 2 TABLE
OUR CHEF'S HAND PICKED FAVORITES FROM LOCAL FARMS

NOTE : WE ARE ABLE TO MIX & MATCH ITEMS FROM THE MENUS ABOVE AND INCLUDE ANY SPECIAL FOODS TO CREATE SOMETHING CUSTOM UPON REQUEST.





WHO ARE WE

One World One Kitchen" is more than a culinary powerhouse; it's a celebration of global unity through the art of food. we embrace the idea that food is a universal language that brings people together, transcending borders and differences. Our culinary and service offering is built around creating a global and luxurious culinary experience that brings people together to enjoy all life celebrations.





A HAMPTONS SUMMER NIGHT

Passed Hors d'Oeuvres (choice of four)

Prosciutto Wrapped In Melon | basil oil, aged balsamic

Spicy Ahi Tuna | tobiko, sesame crisp, avocado wasabi, micro herbs

Tempura Fried Chicken Lollipops | accompanied by a sweet chili sauce

Mini Maine Lobster Rolls

Chesapeake Blue Crab Salad Bruschetta

Maryland Crab Cakes | with a spicy aioli

Mini Truffle Grilled Cheese | tomato soup Sots on the side

Salmon Tartare | red caviar, lemon creme fresh, crispy rice, truffle dust

Appetizers (choice of one)

Pan Seared New England Day Boat Scallops | cream corn | blue crab

Salmon & Tuna Tartar Tower | wasabi relish | avocado | micro greens | passionfruit

Crispy Eggplant | aged balsamic | heirloom tomatoes | goat cheese | pistachios

Seafood Ceviche | mango | coconut milk | serlano peppers | basil oil

Filet Mignon Carpaccio | baby arugula | shaved parmesan | truffle cream

Soup or Salad (choice of one)

Cream of Asparagus | spring peas | parmesan croutons | parsley oil

Roasted Pepper Gazpachio | spring peas | parmesan croutons | parsley oil

Caramelized Figs Orange | baby arugula | feta | pistachios | toasted aniseed dressing

Italian Burrata Salad | heirloom tomatoes | aged balsamic | crusty bread | basil pesto

Hampton Greens | pears | goat cheese | candied bacon | tomato champagne vinaigrette

Pasta (choice of one)

Summer Ravioli | spinach | ricotta | basil Lemon pesto | shaved parmesan

Scallops & Sweet Pea Risotto | spring peas | | basil lemon oil | shaved parmesan

Lump Crab & Squid Ink Linguini | herb & parmesan crispy panko | |calabrian chili

Main Entrée (choice of one or two pricing will differ)

Grilled Grass Fed Filet Mignon or Rib Eye | red wine sauce| chimichurri

Grilled Maine Lobster Tail | smokey chili lemon butter or tarragon lemon wine sauce

Pan Seared Branzino or Sea Bass | lemon, caper & white wine sauce | burnt scallion oil

Parmesan, Herbs & Panko Crusted Chicken |olive & sun dried tomato sauce

Sides (choice of two)

Roasted and Smashed Potatoes | lemon, parsley butter

Assortment of Grilled Summer Vegetables | aged balsamic

Pan Seared Mushrooms

Grilled Asparagus |garlic, lemon, parsley

Dessert (Choice of one or a bit of both)

White Chocolate Mousse | mango, lychee, pineapple, vanilla sponge

Boozy Tiramisu |farm stand berries

Burnt Orange & Rosemary Olive Oil Cake |orange blossom syrup|vanilla bean ice cream| rubarb compote





A WORLDLY AFFAIR

Passed Hors d'Oeuvres (choice of three)

Assortment of Sushi Tacos in a Crispy Seaweed Shell | tuna | salmon|fluke|shrimp

Summer Greens Risotto Balls | sun dried tomato jam | fresh mozzarella

Potato & Leek Croquettes | gruyere cheese center | cilantro lime aioli

Crusted Chicken & Bacon Lollipops | herb & pretzel crust | blue cheese ranch

Goat Cheese & Hot Pepper Samosas | chili tamarind sauce

Jewel Crusted Shrimp | lightly spiced curry sauce | cilantro lime aioli

Shrimp, Squid & Tuna Ceviche | coconut milk | mango| jalapeno| basil oil

Bread Basket

An assortment of breads, flat breads and dinner rolls, served with a choice of herb infused olive oil or house whipped herb and citrus butter

Soup or Salads (choice of one)

Mediterranean Burrata Salad | peaches | marcona almonds | sun dried tomato

Mango, Arugula Salad | heirloom baby tomatoes | cashew dressing | toasted sesame

Sweet Corn & Crab Soup | chili crisp| prawn toast croutons

Main Entrées (choice of two or three)

Miso Black Cod | pan seared | citrus dressing | micro herbs

NY Strip Steak | herb crust | red wine jus

Slow Roasted Farm House Chicken | fresh herbs | lemon pan gravy

Grilled Sword Fish Skewers | sweet chili & passion fruit sauce

Pan Seared Crispy Duck Breast | coconutmilk, palm sugar, white soy, red chili

Vegetarian Curried Lasagna | paneer tikka (indian cottage cheese)

Baked Crab | bachamel | Panko Chili Crust



Sides (Choose two)

Honey & Ginger Glazed Tri Color Carrots

Scrumptious Baby Potatoes | twice roasted | rosemary | garlic | parmesan butter

Ginger Garlic Fried Rice | quail eggs (optional)

Parmesan Crusted Asparagus

Dessert (Choice of one)

Mini Scented Cakes | orange blossom | cardamom Scented | whipped cream

Churros | spiced chocolate dipping sauce | vanilla ice cream

Dark Chocolate & Wild Berries | flourless dark chocolate cake | wild berries soaked in Chambord | whipped vanilla bean mascarpone

Fresh Mango & Sticky Coconut Rice | crushed peanuts|coconut milk| lychees





ELEGANT SUMMER GRILL

Served Buffet or Family Style

Passed Hors d'Oeuvres

Ahi Tuna Tartar | coconut infused crispy rice

Grilled Shrimp on Blue Corn Tostadas | avocado | salsa | micro greens

Beet Infused Salmon Gravlax | dill sour cream | cucumber cup

California Crab Cakes | mango cilantro salsa

Pan Seared Vegetable Dumplings | soy scallion dipping sauce

Mini Sliders in a Pretzel Bun | aged cheddar | spicy aioli

Five mushroom Vegan Pate | brioche toast | wild figs & honey

Salads

Earthy Green Salad | shaved brussels | kale | roasted sweet potatoes | puffed quinoa | pumpkin seeds | toasted sesame seeds | crispy shallots | white balsamic vinaigrette

Caramelized Figs & Orange | baby arugula | feta | pistachios | aniseed dressing

Pink Grapefruit & Beets | baby arugula | pink endive | goat cheese crumble | pistachios tossed in a sumac vinaigrette

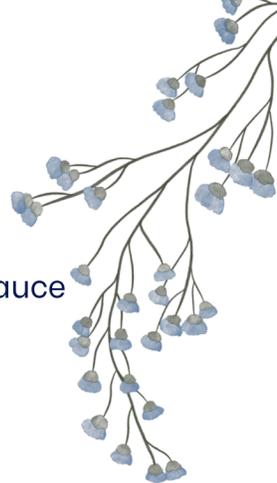
Wild Rice Salad | sour cherries | quinoa | pine nuts | caramelized shallots

German Potato Salad | bacon | chives | parsley | sour cream | vinegar

Watermelon Salad | feta | olives | red onion | mint | parsley

Four Grain Salad | faro | bulgur | quinoa | wild rice | fresh herbs | tomatoes | peppers | cucumbers | crumbled feta





Mains

Miso & Gochujang Chili Infused Tiger Shrimp Skewers | grilled | sweet & sour sauce

Ancho Chili Crusted Atlantic Salmon | cilantro lemon cream sauce

Grilled Lobster Tails | sundried tomato butter | lemon | herbs

Sesame Crusted Grilled Tuna | soy | yuzu | scallion vinaigrette

Grilled Boneless Chicken | spice rub | chimichurri

Southern Fried Buttermilk Chicken

Grilled Denver Lamb Chops | mint chutney

Skewer Medley | cumin lamb | tandoori chicken | shrimp | steak | yogurt cucumber dressing

Dry Rubbed Skirt Steak | truffle chili tahini sauce

Steaks on the Grill | fillet mignon | herb crusted rib eye | NY strip steak

Grilled Salmon Burgers | brioche buns | cucumber | tomatoes | caper | dill aioli

Grilled Artisan Sausages

Grilled Vietnamese Style Pork Chops

12 Hour Roasted Pineapple Pork Shoulder

8 hour BBQ Spare Ribs | asian sweet & spicy | BBQ

Food Station Options

Carving Station | steak of your choice | fish of your choice | chicken or duck

Tacos Bar with all the fixings | chicken | beef | pork | shrimp | tofu

Burger Station | all the fixings

Hot Dog Station | all the fixings

Mac & Cheese | assortment of topping options

Ice Cream & Churros Station

Cinnamon Churros | chocolate | vanilla | strawberry | two types of sorbet | assortment of chopped candies | chocolate covered pretzels | strawberries | bananas | chocolate fudge sauce | butter scotch sprinkles

Sides

Assortment of Mediterranean Flatbread Pizzas

Saffron Rice Pilaf | cashews | crispy shallots

Grilled Asparagus | citrus hollandaise

Truffle Parmesan French Fries

Crispy Brussels Sprouts | apple cider vinaigrette

Sesame Soy Scallion Cold Noodles

Corn Medley | mexican street Corn | sasala & lime corn | grilled parmesan corn

Grilled Portabella Mushrooms | balsamic vinaigrette

Summer Time Ravioli | cheese ravioli | garden peas | pea shoots | cherry tomatoes | lemon | olive oil | parmesan

Korean Glass Noodles (Japchae) | blanched and pickled vegetables

Seasonal Grilled Vegetables | midnight moon cheese | basil oil

Southern Macaroni & Cheese

Ginger Garlic Fried Rice

Desserts

English Summer Berry Pudding

Tres Leches Cake

Southern Banana Pudding Meringue | caramelized bananas

Tapioca Coconut Pudding with White Chocolate Mango Moose | coconut milk | fresh mango cubes | coconut foam | crushed peanuts

Strawberry Shortcake

White Chocolate & Passion Fruit Cake | passion fruit syrup | lychees

Assortment of Ice Cream Sandwiches

Banana Foster

Lemon Meringue Pie

Wild Berry Amaretto Cheesecake





FARM-TO-TABLE

Hand picked ingredients from local farms
in NJ/NY & Long Island
Served Plated, Family Style or Buffet

Passed Hors d'Oeuvres (choice of five)

Ahi Tuna Tartar | avocado | wasabi | spicy aioli

Five mushroom Vegan Pate | brioche toast | wild figs & honey

Wild Salmon & Yellow Tail Tuna Poke Spoons | miso aioli | avocado | crunchy seaweed

Blue Corn Fish Tacos | grilled or tempura fried cod | pickled onions | caper aioli

Bruschetta | farm stand tri color cherry tomatoes | burrata | basil oil

Smoked Salmon in Cucumber Cups | whipped mascarpone | micro greens

Vegetarian Summer Rolls | farm stand vegetables | orange & sweet chili dipping sauce

Salmon Tartar & Black Radish Tacos | passion fruit vin | avocado crema | micro greens

Truffle Mushroom Risotto Balls | truffle crème

Potato & Leek Croquettes | gruyere cheese center | cilantro lime aioli

Brie, Gruyere & Home Made Pesto Grilled Cheese Bites | Pressed & grilled ciabatta

Mediterranean Steak Tartar | black garlic | hand made crisp | truffle tahini | harrisa



Salads

(Choice of two)

Mixed Baby Greens Salad | pears | cherry tomatoes | feta | balsamic

Earth & Green Salad | multi seeds | grain brussels | kale | roasted sweet potatoes | puffed quinoa | Shaved Brussels Sprouts | pumpkin seeds | toasted sesame seeds | crispy shallots

Local Heirloom Tomato & Burrata Salad | basil | aged balsamic

Super Foods Kale Salad | toasted coconut | avocado | pomegranates | marcona almonds | parmesan | spanish pepper vinaigrette

Cucumber, Orange & Golden Beet Carpaccio | tahini goat cheese | aged balsamic

Grilled Pears & Baby Arugula | gorgonzola | wild honey | balsamic | walnuts

Melon, Tomato, Mozzarella & Basil Salad

Farro Salad | roasted corn | baby arugula | peppers | parsley | cherry tomatoes Scallions
(Dairy Free)

Mains

(Choice of three)

Branzino | pan seared | chimichurri

Miso Black Cod | pan seared | chili mango butter

Grilled Wild Caught Salmon | peach tomato salsa

Local Black Sea Bass | pan seared | lemon white wine sauce

NJ River bend Farm House Chicken | fresh herbs | lemon pan gravy

Long Island Crispy Duck | burnt orange | bourbon | wild honey

Closter Farm Grilled Lamb Chops | mint chutney

Sesame Crusted Paneer (Firm Indian Cottage Cheese) | wilted spinach | red & yellow roasted bell pepper sauce

Closter Farm NJ Grilled Fillet Mignon | chimichurri

Grilled Miso Eggplant | scallion | crumbled feta | toasted sesame & thai chili Vinaigrette

Sides

(Choice of two)

Crispy Baby Potatoes | dill & chive yogurt dipping sauce

Grilled Broccolini | crispy garlic & lemon



Assortment of Grilled Farm Stand Vegetables | aged balsamic

Emerald Green Herb Infused Rice | wild black rice | aged basmati | sesame seeds

Grilled Shishito Peppers | lemon saffron greek yogurt

Assortment of Flat Bread Pizzas | seasonal toppings

Ginger Garlic Fried Rice | quail eggs | scallions

Summertime Ravioli | cheese ravioli | garden peas | pea shoots | shaved parmesan |
light lemon butter | white wine and herb sauce

Desserts

(Choice of two)

Grilled Peaches & Ice Cream | manuka honey | pistachios | crushed amaretto cookies

Churros | light | crispy | ceylon cinnamon | brown sugar | chocolate dipping sauce

Tres Leches | soaked in 3 types of milk | vanilla bean | splash of bourbon

Vanilla Bean Panna Cotta | wild berry compote

Olive Oil & Burnt Orange Cake | lemon curd | whipped mascarpone

Warm Home Made Chocolate Chip Cookies & Bourbon Milk Shots

Dark Chocolate and Wild Berries | flourless dark chocolate cake | wild berries soaked
in chambord | whipped vanilla bean mascarpone

Tiramisu & Berries





KIDS MENU OPTIONS

Mains

(Each Item is \$20)

1. **Mini Pizza** | cheese | tomatoes
2. **Fish Fingers & Chips**
3. **Macaroni & Cheese**
4. **Mini Burgers & Fries**
5. **Hot dogs**
6. **Chicken Tenders & Fries**

Desserts

(each item is \$10)

1. **Mixed Fruit Cups**
2. **Salad Cups**
3. **Ice Cream Sundaes**





PRICING

A HAMPTONS SUMMER NIGHT \$225
CLASSIC HAMPTONS FAVORITES

A WORLDLY AFFAIR \$200
A SEAMLESS BLEND OF GLOBAL FLAVORS

ELLEGANT SUMMER GRILL \$150
SUMMER BOUNTY FRESH OFF THE GRILL

LOCAL FARM 2 TABLE \$250
OUR CHEF'S HAND PICKED FAVORITES FROM LOCAL FARMS

PRICES ABOVE ARE APPROXIMATE STARTING PRICES. FINAL PRICING WOULD DEPEND ON THE ITEMS SELECTED IN EACH MENU. IF YOU ARE PLANNING A PARTY AROUND A SPECIFIC CUISINE ASK US ABOUT OUR GLOBAL CUISINES MENU

Service Crew Charges for the Hamptons & Upstate NY (for other locations including NYC pls Inquire)

On Site Chefs @\$450
On Site Sous Chefs \$400
Servers @ \$400
Bar Tenders @\$500
Travel Fees to the Hamptons \$400

Note: We may need to increase the costs of the Service Crew & Chefs if the event is goes beyond the average 5 hours



CHEF CHARLES DISA

Chef Charles Disa, an acclaimed Multi Award- Winning Chef, is the proud Owner/Chef of One World One Kitchen, a boutique catering company synonymous with luxury and culinary excellence.

With an impressive clientele including Sir Paul McCartney, Neil Patrick Harris, Debra Messing, and many of New York's Billionaire Clients, Chef Charles brings a contemporary global touch to his cuisine, inspired by his diverse cultural experiences from all around the world.

Chef Charles is renowned for merging global influences to create unique and delicious foods that have captivated high-profile clients and critics alike. Specializing in New American cuisine, his secret to success lies in high-quality ingredients, a health-conscious approach, and his unique ability to optimize flavors using herbs and spices to from all across the globe.

Chef Charles Disa has an MBA in Marketing and backed by over 12 years of experience with top global management consulting firms, Today Chef Charles follows his true passion for cooking and brings a unique blend of marketing acumen and culinary expertise. Charles is a culinary consultant for numerous boutique hotels and restaurants in Asia & New York. Charles has worked as the executive chef at two fine dining establishments in New York City, he now leads One World One Kitchen Catering company, redefining the boundaries of exquisite dining & luxurious experiences. His team of Chefs, Mixologists, Hosts, Bartenders and Servers are Hand Picked and Trained and all of them share the same passion as Chef Charles to continuously create extraordinary and memorable guest experiences.

