

**Corporate Catering Menu
2006-2007**



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Serving Los Angeles and Orange Counties

Great food. Anywhere. Anytime.



Los Angeles: Regular deliveries are made in an area bordered by Santa Monica, Southern Los Angeles, Long Beach, and all communities in between.

Orange County: Regular deliveries are made in the area bordered by Long Beach, Anaheim, Northern Laguna, and all communities in between.

Deliveries located outside of our regular areas may be arranged for an additional fee.

DELIVERY TIMES

Your order will be delivered within a 15-minute window (under ordinary traffic conditions) by our uniformed "server on wheels." We will confirm the accuracy of your order, assist in the set-up and leave as quietly as we arrived. An attendant will return to retrieve all equipment the following business day or if desired, a same day or after hours pick-up may be arranged. (additional fee may apply)

DELIVERY FEES

Delivery fees may vary depending on the time of day, location and size of order. NYFC drivers are not working for tips. Please notify our staff in advance, of any parking fees or security issues we should be aware of. Our driver coordinator is available to discuss any special needs such as loading dock issues, background checks, etc. Just let us know how we can make your delivery easier.



Breakfast

CONTINENTAL BREAKFAST **\$7.65**

Fresh baked muffins, assorted bagels, cinnamon rolls, breakfast breads, croissants, bearclaws, and assorted danish are served with jam, butter, and your choice of cream cheese, autumn berry spread, or olive sun-dried tomato spread. Coffee and choice of seasonal fresh fruit or juice.

BREAKFAST CROISSANTS **\$7.75**

Choose from four different varieties. Served with coffee and choice of seasonal fresh fruit or juice. *(Minimum of 5 orders per style)*

- ◆ COUNTRY HAM & SWISS CHEESE
- ◆ ROAST TURKEY & CHEDDAR CHEESE
- ◆ ITALIAN SAUSAGE & MOZZARELLA CHEESE
- ◆ EGG & SWISS CHEESE

BREAKFAST WRAP **\$9.00**

Scrambled eggs, seasoned pork or beef, fresh spinach, mild chiles and bell peppers wrapped in a giant flour tortilla, topped with ranchero sauce and grated cheese, are served with breakfast potatoes. Coffee and choice of seasonal fresh fruit or juice.

PANCAKE BREAKFAST **\$9.25**

Select your favorite style of pancakes, served with bacon or sausage, whipped butter, and warm syrup. Coffee and choice of seasonal fresh fruit or juice. *(Minimum of 5 orders per style)*

- ◆ BUTTERMILK
- ◆ MAINE BLUEBERRY
- ◆ BANANA-PECAN

OMELETTES **\$9.25**

Choose from three varieties, all served with hash browns, coffee and choice of seasonal fresh fruit or juice. *(Minimum of 5 orders per style)*

- ◆ TRADITIONAL
Bacon, sausage, mushrooms, green bell peppers, onions, and Gouda cheese.
- ◆ SPANISH
Green chiles, cilantro, tomatoes, onions, pepper jack cheese, and Spanish sauce.
- ◆ VEGETARIAN
Spinach, mushrooms, onions, and Swiss cheese.

EARLY BIRD BREAKFAST **\$9.25**

Scrambled eggs, sausage or bacon, potatoes O'Brien, breakfast pastries, and condiments. Coffee, and choice of seasonal fresh fruit or juice.

HEALTHY SCRAMBLES **\$9.50**

Choose from three delicious varieties, all served with low-fat cottage cheese or low-fat yogurt, coffee and choice of sliced seasonal fresh fruit or juice. *(Minimum of 10 orders per style)*

- ◆ SOUTHWEST
Soy based chorizo, Bermuda onions, cilantro, red and green bell peppers, and egg whites sautéed to a fluffy scramble then topped with low-fat Monterey jack cheese.
- ◆ SONOMA
Lean ground Sonoma turkey sausage, diced Spanish onions, mushrooms, tomatoes, green onions, and egg whites sautéed to a fluffy scramble, then topped with low-fat sharp cheddar cheese.
- ◆ FLORENTINE
Baby spinach leaves, diced Bermuda onions, julienne sun-dried tomatoes, fresh basil, and egg whites sautéed to a fluffy scramble and topped with skim milk mozzarella cheese.



BREAKFAST ADDITIONS

The following additions are available to compliment your breakfast order:

- ◆ BAGEL PLATTER **\$3.00**
Assorted bagels served with your choice of cream cheese spread, and your choice of autumn berry spread or olive sun-dried tomato spread.
Add thinly sliced Norwegian smoked salmon sliced red onions, diced tomatoes, and capers **\$5.95**
- ◆ ASSORTED INDIVIDUAL YOGURT **\$2.35**
- ◆ HOMEMADE GRANOLA AND BERRIES **\$3.00**
- ◆ SMOKED BACON OR LINK SAUSAGE **\$2.50**
- ◆ POWER BARS AND GRANOLA BARS **\$1.50**
- ◆ ASSORTED BREAKFAST PASTRIES **\$3.00**

Egg Beaters available by request on all of the above.

Minimum of 15 orders for cold breakfast items and 20 orders for hot breakfast items

Cold Selections

LEMON BAKED CHICKEN **\$10.00**

Tender boneless breast of chicken marinated in lemon juice then lightly floured and baked in brown sugar. Served with honey mustard dipping sauce, and choice of salad, rolls and butter.

MEAT & CHEESE PLATTER **\$9.25**

A variety of roast beef, turkey breast, ham, corned beef, and/or pastrami with Gouda, provolone, cheddar and Swiss (choice of two cheeses). Assorted sandwich breads and rolls, relish platter, condiments, and choice of salad.

CILANTRO CHICKEN **\$9.50**

Boneless breast of chicken marinated in fresh fruit juices, charbroiled, chilled and sliced. Served with slices of fresh tomato, pesto mayonnaise, and fresh salsa, choice of salad. Rolls and butter.

THE FEAST **\$10.25**

Albacore tuna salad and chicken salad plus your choice of two of the following deli meats: turkey, roast beef, ham, pastrami, or corned beef. Choice of two cheeses: Gouda, provolone, cheddar, and Swiss. Assorted sandwich breads and rolls, relish platter, condiments, and choice of two side salads.

GRILLED CHICKEN SANDWICHES **\$10.25**

Three delicious styles of grilled chicken breast sandwiches presented on fresh Kaiser rolls. Served with choice of salad.

◆ **KEY LIME BBQ**

Marinated in a key lime barbecue sauce, charbroiled and topped with strips of applewood smoked bacon, pepperjack cheese, lettuce, tomatoes, and fried shoestring onions. Finished with our barbecue aioli.

◆ **CALIFORNIAN**

Marinated in a tangy citrus sauce, charbroiled and topped with cheddar cheese, lettuce, tomato, avocado, and pesto mayonnaise.

◆ **TERIYAKI STYLE**

Marinated in teriyaki sauce, charbroiled and topped with ham, Swiss cheese, lettuce, tomatoes, and a pineapple ring.

THE DAGWOOD **\$10.25**

Six meats and four cheeses stacked high upon soft white bread with lettuce and vine ripened tomatoes. Meats include: pepperoni, turkey, roast beef, pastrami, salami, and bacon. Cheeses include Swiss, provolone, cheddar, and pepper jack. Served with choice of salad.

BIG ISLAND PLATTER **\$10.25**

Coconut-curry marinated breast of chicken and citrus-soy marinated Angus sirloin of beef are charbroiled to perfection, then chilled before hand carved into tasty strips. Served with our Thai aioli, Oriental spring noodle salad. Rolls and butter.

BAJA BUNDLES **\$8.25**

Tri-colored tortillas layered with your choice of thinly sliced turkey, roast beef, ham, or vegetarian style. All include cheddar cheese, lettuce, tomatoes, alfalfa sprouts, and an herbed cream cheese spread. Served with homemade salsa and choice of salad.

GOURMET SAMPLER **\$9.75**

Create your own variety of NYFC's best selling "up-scale" sandwiches. Served with choice of salad.

◆ **FOCACCIA**

Oven roast turkey, coppacola ham, smoked mozzarella cheese, lettuce, sliced tomatoes with pesto mayonnaise on our homemade focaccia bread.

◆ **BUFFALO CHICKEN**

Spicy breast of chicken, Gouda cheese, sliced tomatoes, diced celery with blue cheese spread on a fresh kaiser roll

◆ **COBB**

Carved turkey breast, double cut bacon, avocado, lettuce, hard cooked egg, sliced tomatoes, and bleu cheese on a rosemary olive roll.

◆ **NYFC'S GRINDER**

Coppacola ham, Genoa salami, roast turkey, fresh basil, sliced tomatoes, mozzarella cheese, and lettuce with an herbed dressing on a French roll.

◆ **GRILLED PORTOBELLO**

Fire roasted Portobello mushroom, mesclun greens, Swiss cheese with sweet pepper vinaigrette on a sesame kaiser roll.

◆ **PANINI DE SICILY**

Parmesan encrusted chicken breast, fresh mozzarella cheese, lettuce, roma tomatoes, and garlic aioli on a panini style roll.

◆ **PHILLY CHICKEN**

Grilled breast of chicken, sautéed onions, bell peppers, and provolone cheese on a French roll.

◆ **COWBOY STEAK**

Marinated skirt steak, grilled onions, pepperjack cheese, sliced tomatoes, and shaved cabbage with cilantro aioli on a panini style roll.

All selections are made from the freshest ingredients and contain no artificial flavoring or preservatives. All items are prepared in a kitchen facility that utilizes nuts and nut oils. Items that do not include nuts as an ingredient may still contain traces of nuts or nut oils.



Cold Selections

CROISSANT SANDWICHES

\$8.75

Choose from six the differently delicious combinations below, all served on our flaky croissant rolls with your choice of side salad:

- ◆ Egg salad with applewood smoked bacon and cheddar cheese
- ◆ Deli ham with provolone cheese
- ◆ Roast turkey with Monterey jack
- ◆ Chicken salad with cheddar cheese
- ◆ Tuna salad with Swiss cheese
- ◆ Club style with cheddar cheese

DELI SANDWICH BASKET

\$9.25

Decorative baskets filled with a variety of our best deli style sandwiches. Served with choice of salad and assorted relishes:

- ◆ Roast beef with horseradish cheddar cheese
- ◆ Tavern ham with provolone cheese
- ◆ Roast turkey with Monterey Jack cheese
- ◆ Peppered pastrami with Swiss cheese
- ◆ Corned beef with Swiss cheese
- ◆ Chicken salad with cheddar cheese
- ◆ Tuna salad with Swiss cheese
- ◆ Grilled vegetables with cheddar cheese

NYFC'S WRAPS

\$9.75

Three different "wrap" style sandwiches rolled in giant tri-colored flour tortillas. Served with your choice of salad.

- ◆ **ASIAN CHICKEN**
Charbroiled ginger-hoisin marinated chicken breast combined with shitake mushrooms and Asian vegetables with a citrus-soy spread.
- ◆ **BUFFALO SHRIMP**
Sweet Tiger shrimp sautéed with fresh garlic and traditional buffalo hot sauce, layered with mixed greens, sweet and sour red cabbage and herbed cream cheese.
- ◆ **ANGUS SIRLOIN**
Charbroiled and piled high atop farm fresh romaine, beefsteak tomatoes, Hass avocados, and horseradish cream cheese.

ENTREE SALADS

\$9.25

(Minimum of 10 orders per style)

◆ CHINESE CHICKEN

Charbroiled breast of chicken tossed with fresh greens, mai fun noodles, Mandarin oranges, snow peas, bell peppers, water chestnuts, and green onions. Served with our homemade dressing, rolls and butter.

◆ BARBECUE CHICKEN CHOP

A fork friendly julienne of grilled barbecue chicken, roasted pasilla peppers, smokehouse bacon, Gouda cheese, iceberg lettuce, cilantro, and tomatoes, and served with a honey Dijon dressing, rolls and butter.

◆ STEAK OR CHICKEN CAESAR

Grilled and chilled strips of marinated angus flat iron steak or rosemary marinated chicken breast combined with crisp romaine, homemade croutons, Parmesan cheese, and finished with our famous Caesar dressing, rolls and butter.

◆ ACAPULCO

Marinated charbroiled strips of Angus flat iron steak or boneless breast of chicken combined with crisp iceberg lettuce, chopped cilantro, beefsteak tomatoes, green onions, cheddar cheese, jack cheese, and black beans. Includes individual flour tortilla bowls, Vallarta dressing, rolls and butter.

ADD-A SOUP \$3.95

Add one of our homemade soups to any of your entrée selections.

MONDAY: Broccoli White Cheddar

TUESDAY: Albóndigas

WEDNESDAY: Arroz Con Pollo

THURSDAY: Onion Portobello

FRIDAY: Seafood Gumbo

Cold selections prepared for a minimum of 10 orders.

Hot Selections

CHICKEN SCALOPPINE **\$10.75**

Boneless, skinless chicken breast sautéed in olive oil with mushrooms, artichoke hearts, onions, and fresh basil, in a Marsala cream sauce. Served with oven browned potatoes and fresh vegetables. Rolls and butter.

YANKEE POT ROAST **\$10.50**

Slow cooked until fork tender with carrots, broccoli and red potatoes in a rich tomato reduction. Rolls and butter.

PINENUT ENCRUSTED CHICKEN **\$9.75**

A boneless, skinless breast of chicken coated with crushed pinenuts, sautéed to a juicy golden brown and served with fresh tomato basil sauce, apricot almond rice, and sautéed green beans. Rolls and butter.

BROWN SUGAR SALMON **\$11.00**

Boneless filet of salmon marinated with soy, brown sugar and Japanese mustard. Charbroiled and served with saffron butter rice, green beans, and fried ginger. Rolls and butter.

PASTA MARSALA **\$8.95**

Radiatore noodles sautéed with chicken breast, button mushrooms, roasted red peppers, asparagus, red onions, garlic, basil, zucchini, tomatoes, and baby artichoke hearts, finished with Marsala cream sauce. Served with tossed green salad and Italian flatbread.

APRICOT CHICKEN **\$10.25**

Boneless breast of chicken stuffed with a unique mixture of Jarlsberg cheese, Hawaiian sweet bread, and Granny Smith apples. Baked and glazed with an apricot brandy sauce. Served with wild mushroom pecan pilaf and vegetable medley. Rolls and butter.

YUCATAN SAMPLER **\$10.50**

Chicken empanadas, grilled carne asada, refried beans, and Mexican rice. Served with flour tortillas and salsa.

CHARBROILED TERIYAKI CHICKEN **\$8.25**

Citrus teriyaki marinated chicken, bell peppers, onions, and button mushrooms are charbroiled and served with steamed white rice and vegetable wontons.

MEXICAN MEDLEY **\$10.75**

Choose crisp or soft flour tortillas then add shredded beef or chopped chicken, grated cheddar cheese, shredded lettuce, homemade salsa, sour cream and green onions. Served with choice of chicken, beef or cheese enchiladas, Spanish beans, and rice. Fresh tortilla chips and salsa.
(Minimum of 15 orders per style)

CHICKEN RICOTTA **\$10.50**

Boneless, skinless breast of chicken filled with a mixture including ricotta, Parmesan, and mozzarella cheeses, spinach, and Italian spices and topped with our fresh tomato sauce then baked. Served with parsleyed new potatoes and choice of salad or mixed vegetable medley. Garlic rosemary bread sticks.

MANHATTAN MEATLOAF **\$9.95**

Back by popular demand. Joe's secret recipe served with homemade mashed potatoes and fresh vegetable medley. Rolls and butter.

CHICKEN SALTIMBOCCA **\$10.95**

A boneless, skinless marinated breast of chicken wrapped in prosciutto di Parma, then oven roasted, finished with a lemon sage sauce. Served with julienne squash and saffron butter rice. Rolls and butter.

TOSTADA BAR **\$8.25**

A build-your-own buffet with choice of ground beef or chopped chicken, with refried beans, fresh salsa, sour cream, green onions, shredded lettuce, grated cheese, olives, and chopped tomatoes in a crisp flour tortilla bowl.
(Minimum of 15 orders per style)

FAJITAS **\$8.95**

Choice of chicken or top sirloin marinated in fresh citrus juices, then charbroiled and sliced. Served with sautéed onions and bell peppers, homemade salsa, sour cream, flour tortillas, black beans, and Mexican rice.
*(Substitute shrimp for an additional \$2.00 per person.)
(Minimum of 15 orders per style)*

SHRIMP & PROSCIUTTO PASTA **\$9.25**

Garlic marinated tiger shrimp and imported prosciutto sautéed with roasted pasilla chiles, red bell peppers, fresh tomatoes, basil, and olive oil before being tossed with tender linguini. Served with grilled flat bread and choice of salad.

TRADITIONAL CHICKEN & RIBS **\$12.50**

Applewood smoked and slow roasted until tender and juicy, brushed with NYFC's secret BBQ sauce and served with molasses baked beans, choice of two salads, and garlic bread sticks.

SOUTHERN SMOKED BRISKET & BARBECUE PORK **\$13.95**

Slow smoked for 12 hours in our own kitchen, this tasty combination of carved brisket and pulled pork is perfect for any true BBQ lover. Includes creamy coleslaw, cilantro potato salad, fried pickles, and homemade bacon corn muffins.

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Hot Selections

CHICKEN PICCATA

\$9.75

Boneless, skinless breast of chicken quickly sautéed in olive oil, lemon juice and white wine with capers. Served with oven-browned potatoes and choice of tossed salad or vegetables. Rolls and butter.

ROLLED LASAGNA

\$9.00

Your choice of traditional or fresh spinach style lasagna. Both are combined with a trio of cheese and fresh spices, individually rolled, and then baked with your choice of our homemade marinara or meat sauce. Served with fresh vegetables or choice of salad, and focaccia bread.

(Minimum of 15 orders per style)

BONELESS FRIED CHICKEN

\$9.75

A boneless breast of chicken, marinated in buttermilk then rolled in Japanese style bread crumbs, quick-fried to a golden brown and served with homemade mashed potatoes, country style gravy, and coleslaw. Biscuits and butter.

SZECHUAN BEEF STIR-FRY

\$9.75

Tender strips of Angus flat iron steak combined with onions, bell peppers, and shiitake mushrooms. Served with white rice and vegetarian egg rolls.

DIJON CHICKEN

\$10.25

A boneless breast of chicken marinated in lemon juice, white wine, and fresh herbs, then charbroiled and served with a creamy Dijon sauce. Served with basmati rice and spinach salad. Rolls and butter.

NYFC'S LITTLE ITALY

\$8.95

Homemade spinach and cheese manicotti topped with alternating stripes of pesto cream and marinara sauces. Served with grilled Italian sausage, peppers, onions, a tossed Caesar salad, and focaccia bread.

ITALIAN FEAST

\$11.75

Parmesan encrusted boneless breast of chicken and handmade beef cannelloni finished with sun-dried tomato marinara and sauce béchamel. Served with choice of Caesar salad or fresh vegetables, and Italian flatbread.

PAUL'S CREOLE SPECIAL

\$9.50

A traditional jambalaya made with shrimp, chicken, smoked ham, and Louisiana hot links. Served with red beans and rice on the side, corn muffins and honey butter.

Hot Sandwiches

PANINI SAMPLER

\$10.00

A variety of our warm panini style grilled sandwiches. Served with choice of salad.

(Minimum of 5 orders per style)

◆ **HERBED TURKEY CLUB**

Sliced oven roasted breast of turkey, applewood smoked bacon, shaved coppacola ham, mozzarella cheese, and beef steak tomatoes with pesto mayonnaise.

◆ **CHICKEN PROSCIUTTO**

Chicken medallions, lightly sautéed, layered with shaved prosciutto ham, and Gouda cheese. Finished with garlic aioli.

◆ **ROAST BEEF STACK**

Thin sliced Angus sirloin with grilled onions and horseradish white cheddar cheese.

ALBACORE MELT

\$8.75

All white flaky albacore, Swiss cheese, red onions, vine ripened tomatoes, and capers combined with our house garlic aioli served warm on a French roll. Served with choice of salad.

NYFC PASTRAMI

\$9.75

Black pepper rubbed pastrami with grain Dijon mustard and natural-aged Swiss cheese served on a sourdough baguette. Served warm with choice of salad.

ANGUS SIRLOIN DIP

\$9.75

Thinly sliced certified Angus sirloin layered with grilled onion and provolone cheese. Served warm on a sourdough baguette with a side of natural au jus, and choice of salad.

Hot entrées prepared for a minimum of 15 orders

New York Sweet Exchange: Invest in the Perfect Ending

NYFC'S FAMOUS COOKIES & BROWNIES \$3.10

(Two pieces per order)

- ◆ Chocolate Chunk
- ◆ Double Chocolate Chip Walnut
- ◆ Oatmeal Raisin
- ◆ Peanut Butter Chip
- ◆ White Chocolate Chip Macadamia Nut
- ◆ Molasses Spice
- ◆ Chocolate Brownies with Walnuts

INDIVIDUAL TARTS \$3.95

- ◆ Rustic Apple
- ◆ Seasonal Fresh Fruit
- ◆ Chocolate-Raspberry
- ◆ Strawberry Linzer
- ◆ Keylime

EUROPEAN VARIETY \$3.75

- ◆ Chocolate Decadence Torte
- ◆ Banana Nut Cake
- ◆ Traditional NY Style Cheesecake
- ◆ Raspberry Swirl Cheesecake
- ◆ Opera Cake
- ◆ Carrot Cake
- ◆ German Chocolate Cake

CONFECTIONS \$3.25

(Two pieces per order)

- ◆ Blondies
- ◆ Pecan Caramel Shortbread
- ◆ Eclairs
- ◆ Cream Puffs
- ◆ Munchie Bars
- ◆ Baseball Bars

COBBLER OR BREAD PUDDING \$3.25

Served warm – the aroma will drive your guests crazy!
(Minimum of 15 orders per style)

- ◆ Peach-Blackberry Cobbler
- ◆ Chocolate Chip Bread Pudding

Add Vanilla Bean Ice Cream **\$1.75**

GOURMET CUPCAKES \$2.50

- ◆ Boston Cream
- ◆ White Chocolate Mousse
- ◆ Coconut Pineapple
- ◆ Cranberry Maple
- ◆ Gingerbread

HOMEMADE ICE CREAM SANDWICHES \$3.75

Combine our famous chocolate chunk cookies with delicious vanilla bean ice cream for a NYFC treat they'll remember right up until your next meeting.
(Minimum of 10 orders)

SMOOTHIES \$2.75

The perfect addition to any meal or as a mid-day snack.
(Minimum of 5 orders per style)

- ◆ **Hawaiian Breeze**
Pineapple, banana, mango
- ◆ **Orange Sunrise**
Orange juice, pineapple, banana, mango
- ◆ **Sweet Nectar**
Honey, peach, vanilla yogurt
- ◆ **Fruit Basket**
Banana, strawberry, raspberry, apple juice
- ◆ **Georgia Peach**
Peach yogurt, blackberry, peach, banana

Now, Here's A Sweet Deal

NYFC'S SIGNATURE READY-TO-BAKE COOKIE DOUGH \$10.00

You love our cookies in the office, now it's easy to bake them at home. We can ship our frozen dough to make gift-giving easy. If your organization is looking for a delicious alternative for a fundraiser, we can help. Three pounds of our famous, ready-to-bake cookie dough, presented in resealable containers, ready for you to scoop and bake. Ingredient list and baking instructions included.

Choose from:

Chocolate Chunk ◆ Double Chocolate Chip Walnut ◆ Oatmeal Raisin
Peanut Butter Chip ◆ White Chocolate Chip Macadamia Nut ◆ Molasses Spice

LA 310.643.6151

OC 949.752.9100

All selections are made from the freshest ingredients and contain no artificial flavoring or preservatives. All items are prepared in a kitchen facility that utilizes nuts and nut oils. Items that do not include nuts as an ingredient may still contain traces of nuts or nut oils.



Options and more...

BEVERAGES

MISCELLANEOUS BEVERAGES **\$1.35**

- ◆ Assorted Soft Drinks
- ◆ Mineral Water
- ◆ Bottled Water
- ◆ Individual Milk

JUICES, ETC. **\$1.75**

- ◆ Assorted Sparkling Juices
- ◆ Snapple

COFFEE & TEA **\$1.50**

(Minimum of 20 orders)

- ◆ Ethiopian Roast Coffee
- ◆ Decaffeinated Coffee
- ◆ Herbal Teas



MID-DAY SNACKS

Delivered with your breakfast or lunch order, ready to unwrap and serve at your convenience.

(Minimum of 10 per selection)

- ◆ Whole Fresh Fruit **\$2.50**
- ◆ Assorted Candy Bars **\$1.95**
- ◆ Power Bars and Granola Bars **\$1.50**
- ◆ Individual Bags: **\$1.00 - \$2.50**
Peanuts, Assorted Chips or Popcorn
- ◆ Mini Cheese Basket **\$3.25**
- ◆ Ice Cream Bars: **\$4.00**
Häagen Daz or Dove Bar
- ◆ Chips and Salsa **\$2.75**
- ◆ Guacamole **\$3.00**

SALAD SELECTIONS

- ◆ Red Rose Potato
- ◆ Pasta Salad Primavera
- ◆ Tossed Green
- ◆ Spinach
- ◆ Old World Potato
- ◆ Coleslaw
- ◆ Asian Noodle
- ◆ Traditional Caesar
- ◆ Caesar Style Pasta
- ◆ Greek
- ◆ Traditional Fruit
- ◆ Oriental Spring Noodle
- ◆ Exotic Fruit with Passion Fruit Dressing

UPGRADE SIDE SALADS

- ◆ Asian Style Spinach **add \$1.50**
- ◆ Greek Chop **add \$2.50**
- ◆ Barbecue Chicken Chop **add \$2.50**
- ◆ Chinese Chicken **add \$2.75**
- ◆ Club or Cobb **add \$3.25**



SALAD DRESSINGS

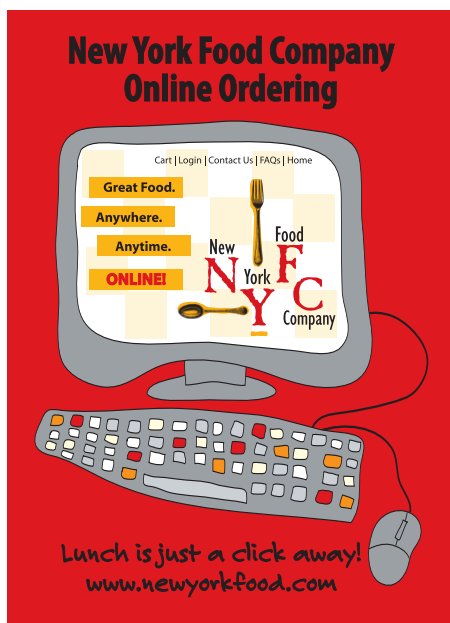
- ◆ House Vinaigrette
- ◆ Balsamic Vinaigrette
- ◆ Honey Lime
- ◆ Fat Free Tomato Basil
- ◆ Bleu Cheese
- ◆ Creamy Thai
- ◆ Agean
- ◆ Ranch
- ◆ Hard Cider Vinaigrette
- ◆ Honey Poppy Seed
- ◆ Honey Dijon
- ◆ Champagne Vinaigrette

About Your Order

**GREAT FOOD.
ANYWHERE.
ANYTIME.
NOW ONLINE!**

While our culinary team has been busy in the kitchen coming up with delicious new items for our 2006-2007 corporate menu, the rest of our staff has been busy at their computers cooking up new ways to make ordering our gourmet food easier for you. Our biggest accomplishment has been the launch of NYFC Ordering Online which has made ordering even easier and faster.

www.newyorkfood.com/online



GREAT FOOD. ANY WAY YOU WANT IT!

New York Food Company offers four great ways to enjoy your meal:

Standard: Black Disposables

All orders are delivered with heavy-duty disposable black plates with forks, knives, and napkins. There is no extra charge for this service.



Upgrade: Clear Plastic

For an additional 85¢ per person, orders will include heavy duty clear plastic plates, forks, knives, and napkins.



Elegant: China, Glass, Silver

Service includes china, glass, and silver; linen napkins, ice bucket and scoop, buffet linen, salt and pepper shakers, glass coffee mugs, and rolling butler service station. Add \$6.00 per guest. Server required for groups of 50 or more.



Boxed Meals

For an additional \$1.00 per order, selections will be delivered individually wrapped in our sturdy stackable boxes outfitted with napkin, cutlery, and appropriate condiments.



Wait! There's more!

Since 1979, New York Food Company has continually grown to meet the needs of our clients. Today, in addition to corporate catering, NYFC manages two stunning ocean-view venues at which NYFC is the exclusive caterer; caters, produces, and designs high-end weddings, social events, and corporate events at any location through its off-premise catering and event division; and has recently entered the private and charter jet catering market.

La Venta

Nestled high in the hills above the Palos Verdes Peninsula, the La Venta Inn features a 360-degree view of the Pacific Ocean and Los Angeles. The Spanish villa is an elegant and private setting for any type of event. Guests can stroll through lush gardens, have cocktails on ocean-view terraces, and enjoy sit-down or buffet dinners inside the Great Room, replete with a huge fireplace, dark wood floors, and old-world décor.



Verandas

Located in Manhattan Beach and built to resemble a two-story Cape Cod style cottage, Verandas offers beautiful views of the ocean and Verandas' own garden from large French windows. A wrap-around veranda allows guests to enjoy a sunset before a dinner of award-winning cuisine.



Premier Events

Premier Events offers full-service event planning and catering for corporate and social events at ANY location whether it be a private home, an office, or an off-premise location. At the heart of Premier is a talented team of planners, designers, and chefs dedicated to making every event a unique, individual experience that reflects your personal style and taste.

Chefs With Altitude

Our newest venture, Chefs With Altitude, a private and charter jet in-flight catering division, has really taken off. CWA offers an extensive gourmet menu as well as a wine, beer, and beverage selection, a full line of cabin supplies, gift baskets, personal shopping, including linen and laundry services. CWA's top-notch team of 35 "chefs with altitude," together with a staff of over 150 are within easy reach of all Southern California's airports.



NYSE - New York Sweet Exchange

In addition to the desserts provided on our standard menu, our world-class pastry team can also create beautiful custom cakes and elegant desserts for office parties, birthdays, weddings, and any special event. Delivered to any location, these special creations are a sweet and memorable way to end your gourmet meal – the right investment anytime! Call us for some sweet talk today.



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