

CULTIVATED

EXHIBITOR MENU



OUR COMMITMENT TO WELLNESS AND SAFETY

At CULTIVATED, we care deeply about our guests, clients, employees and community. Over the last several months, we've all been challenged to adapt to a much different world as a result of the Coronavirus (COVID-19). Our clients and guests can trust that we are equipped with the expertise, resources and capabilities to provide safe event experiences. Through the implementation of safety precautions such as gloves, masks and barriers we will be able to appropriately safeguard our food service. Additionally, we have increased the presence of hand sanitizers and hand washing stations in all our areas. Enhanced hygiene measures and sanitation protocols are implemented in all food preparation and service steps. Sanitizing wipes will be provided with all orders. Our on-site team will work with you to customize your food service delivery based on local health guidance and your event preferences. We are committed to providing the highest quality of food, beverage and service at your event and we look forward to serving you!

We will continue to implement best practices in food service during these challenging times, including responsibly sourced packaging and our sustainability practices.

For orders or menu inquiries please contact us at:

CULTIVATED CATERING SALES OFFICE

212 - 216 - 2400

services@cultivatedny.com

HEALTHY
BREAKFAST

Zucchini & sundried tomato loaf, avocado and basil spread ^V
 Seasonal fresh fruit cup ^{V2}
 Chia seed & coconut pudding, seasonal fruit compote ^{V2}

26 per guest

GRAB & GO BOX

28 per guest

minimum order of 12 guests

Selection of plain and fruit flavored yogurts
 with house made crunchy granola ^V
 Fresh buttery croissants and assorted pastries, ^V
 preserves and sweet butter
 Seasonal fresh fruit cup ^{V2}

23 per guest

GRAB & GO BOX

26 per guest

minimum order of 12 guests

CONTINENTAL
BREAKFAST

ENHANCEMENTS

BIG APPLE BREAKFAST SANDWICHES

Baked egg and Gruyere on a flaky croissant ^V 120 per dozen

Scrambled Egg, sausage crumble, queso
 and tomato salsa served on a burrito 120 per dozen

Egg whites, spinach, roasted tomatoes ^V
 cheddar cheese on an English muffin 120 per dozen

PASTRIES

DANISH PASTRIES

Fruit filled, cheese, almond

52 per dozen

HAND CRAFTED DONUTS

Glazed and traditional

66 per dozen

BREAKFAST BREADS

Lemon glazed, marble
chocolate chip & vanilla,
NY apple streusel

58 per dozen

GOURMET MUFFINS

Blueberry streusel,
banana & walnut
chocolate chip,
lemon poppy seed

50 per dozen

ENHANCEMENTS

GREEK YOGURT PARFAIT ^V

Mixed berries, honey & granola

96 per dozen

SEASONAL FRESH FRUIT CUP ^{V²}

72 per dozen

OVERNIGHT OATS ^V

Strawberry shortcake

96 per dozen

CHIA SEED & COCONUT PUDDING ^{V²}

Seasonal fruit compote

68 per dozen

NY STYLE BAGELS

Plain, everything,
Cinnamon raisin and whole grain

55 per dozen

FLAKY TRADITIONAL CROISSANTS

62 per dozen

ENGLISH SCONES

Plain, blueberry,
apple & cinnamon

56 per dozen

BAKESHOP

Served with butter, cream cheese and preserves

CULTIVATED

BOXED LUNCH MINIMUM OF 12 GUESTS

Includes 1 sandwich, 1 snack and 1 dessert

30

Choose 1 type of Sandwich per 6 Guests

“LE NICOIS” tuna salad, tomatoes, red pepper confit, capers, hard boiled egg, red onions, Dijon vinaigrette, bib lettuce on French baguette

“CHEESER” smoked turkey, double brie cream, steak tomatoes, baby spinach, cranberry aioli on multi-seeded baguette

“CREOLE” chicken salad with golden raisin, provolone, lettuce on French baguette

“DINNER” shaved roast beef, lettuce, tomatoes, onion jam, sharp cheddar on multi-seeded baguette

“MUNCH” smoked pit ham & gruyere, lettuce, pickled chips, stone ground mustard aioli on multi-seeded baguette

“CHELSEA” roasted cauliflower, quinoa, tomato, arugula, sundried tomato pesto on wrap 

“CHERMOULA” spiced zucchini, yellow squash, eggplant, tomato, red pepper hummus on French baguette 

Our home baked bread is made with natural flours and liquid leaven that gives them a distinct texture and flavor that are superior to any industrial production bread

SANDWICHES

Includes 1 salad with grilled chicken or coffee rubbed tofu, 1 snack and 1 dessert

30

Orzo pasta salad, Kalamata olives, roasted peppers, arugula, feta cheese, red wine vinaigrette 

Tri color quinoa salad, baby kale, roasted peppers, grape tomatoes, cucumber, shallot, lemon and extra virgin olive oil  

Red and Green Cabbage, Chopped Salad, Carrots, Jicama, Edamame, Ginger Soy Vinaigrette  

Classic Caesar salad, romaine heart, house croutons, grated parmesan, tomato gems creamy Caesar dressing 

CHOOSE1

Whole seasonal fruit
or Miss Vickie’s Chips

CHOOSE1

Chocolate fudge brownie
or freshly baked chocolate chip cookie

CHEF’S TABLE STYLE

Includes 3 types of sandwiches,
2 snacks, 1 dessert
All items are individually packaged

30



SNACK SALAD

DESSERT MINIMUM OF 24 GUESTS

CHARCUTERIE BOARD

Genoa salami, sopressata,
prosciutto, chorizo,
Marcona almonds, marinated olives,
cornichons, assorted crostini

240 per dozen

ARTISANAL CHEESEBOARD ^V

Murray's assorted local
and imported cheeses,
fig cakes, grapes, assorted crostini

264 per dozen

SAHALE FRUIT AND NUT MIX

Whole roasted almonds, cashews,
pistachios, tart cranberries and
sweetened apples.

54 per dozen

NATURE VALLEY GRANOLA BARS

52 per dozen

TORTILLA FIESTA ^V

Smashed avocado guacamole, charred &
fresh pico de gallo,
Brooklyn baked Tortilla Crisps

216 per dozen

JAVITS VEGETABLE GARDEN ^{V2} ^{AVG}

Garden raw seasonal vegetables
green goddess dip, ranch
and roasted pepper hummus

168 per dozen

ASSORTED BAGS OF POTATO CHIPS AND PRETZELS

49 per dozen

CLIFF PROTEIN ENERGY BARS

72 per dozen

3 dozen minimum order
all items are individually packaged

THE SAVORY

TRAFFIC BUILDERS

THE DEVIL INSIDE

"CLASSIC"
deviled eggs

"MILLION DOLLAR"

with pimento,
smocked bacon lardon & scallion

"A LA Russe"

with dill crème fraiche & caviar

650 PER 50 GUESTS

Served by a Cultivated Attendant

SUSHI SENSATION

assortment of hand roll maki
served with wasabi, pickled ginger,
sweet chili & soy sauce

1,550 PER 50 GUESTS

IT'S ALL GREEK TO ME ^V

roasted garlic hummus,
oil cured tomato & eggplant
relish,
char grilled mini sweet
peppers,
preserved lemon & feta
mousse, seasoned crispy pita
chips

1,050 PER 50 GUESTS

ASSORTED HOMEMADE COOKIES

Snickerdoodle, oatmeal raisin,
and chocolate chip

59 per dozen

HUDSON VALLEY CINNAMON & APPLE HAND PIES ^V

Lemon zest glaze

66 per dozen

GOURMET BROWNIES AND BLONDIES

Fudge brownies and
chocolate chip blondies

56 per dozen

FULL SIZE ASSORTED CANDY BARS

56 per dozen

CULTIVATED HOUSEMADE HONEY LEMON GRANOLA BARS ^V

Roasted almond, coconut, chia seeds, old fashioned oats, quinoa

60 per dozen



THE SWEET

COLD
REFRESHMENTS

**EL DORADO® REGULAR
AND DECAF ICED COFFEE**
75 per gallon / 3 gallon minimum

HOUSE MADE SMOOTHIES 
orange, mango and cranberry,
antioxidant fruit and berries

120 per dozen

**NATURALLY INFUSED
“WATER WITH A PURPOSE”**
“CLEANSE” watermelon,
cucumber, lime
“ENERGIZE” apple, lime, carrot
“CALM” strawberry, lemon, mint

65 per gallon / 3 gallon minimum

DASANI BOTTLED WATER
case of 24 (12.9 oz bottles)
72 per case

INDIVIDUAL BOTTLED JUICE
case of 24 (15.2 oz bottles)
144 per case

VITAMIN WATER
case of 24 (20 oz bottles)
108 per case

ASSORTED SOFT DRINKS
48 for 12 cans

WATER COOLER RENTAL
190 per 3 day

**5-GALLON WATER
JUG**
35 each

FRESH BREWED ICED TEA BAR
Country sweet or
unsweetened served with
fresh-cut lemons

46 per gallon
3 gallon minimum

FRESH LEMONADE BAR
Blended with your favorite flavors
of strawberry, watermelon
and lemon-basil

46 per gallon
3 gallon minimum

DROP WATER® STATION RENTAL
“Spotlight Green Award” winner
dispense still, sparkling or flavored
water

contact the Cultivated
Sales Team for pricing
3 day rental

HOT
REFRESHMENTS

**EL DORADO® REGULAR
AND DECAF COFFEE,
ASSORTED TEAS**
61 per gallon

**REALLY GOOD HOT
CHOCOLATE WITH MINI
MARSHMALLOWS,
CHOCOLATE SHAVINGS AND
WHIPPED CREAM**
63 per gallon / 3 gallon minimum

KEURIG COFFEE MACHINE
Includes all
accoutrements to make
a cup of coffee – 24 K-
cups included
210 per day

K-CUPS (BOX OF 24)
Select from the following:
Green Mountain House Blend,
Decaf House Blend, French Vanilla,
Hazelnut and
Celestial Decaf Green Tea
60 per box

EXCLUSIVITY

Cultivated maintains the exclusive rights to provide all food and beverage in the Javits Convention Center. All food and beverages, including water, must be purchased from Cultivated.

MENU SELECTION

Cultivated Catering Sales team is available as a valuable resource to you with expertise in event planning, menu selection and to answer any questions or concerns you might have. While our menus are designed to be inclusive to a wide variety of dietary needs, the Cultivated Sales Team, together with our Executive Chef are available if you'd like to design a special menu to serve in your event.

GUARANTEES

The Customer shall notify Cultivated, not less than seven (7) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Cultivated of the Guaranteed Attendance within the time required, (a) Cultivated shall prepare for and provide services to guests attending the event on the basis of the estimate attendance specified on the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Cultivated will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of fifty (50) meals (the overage).

PAYMENT POLICY

A deposit of seventy-five percent (75%) of the total contract value will be required sixty (60) days in advance of the first function. A signed catering agreement must be returned to Cultivated 60 days prior to the start. The final twenty-five percent (25%) shall be paid in full a minimum of seven (7) business days prior to the start of the first event. A completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered. Any remaining balance due must be paid within ten (10) business days upon receipt of final invoice. Outstanding Event Price balances shall be paid within thirty (30) full calendar days of the Event provided billing privileges have been previously approved in writing through the General Manager's office.

ALCOHOL BEVERAGE GUIDELINES

Cultivated is the sole holder of the New York State issued liquor licenses for the Javits Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Under New York State law, alcoholic beverages are not permitted to be removed from the facility.

FOOD AND BEVERAGE PRICING

Prices quoted are in US Dollars and are subject to 22.5% administration charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

ADMINISTRATION CHARGE AND TAX

All food and beverage items are subject to a 22.5% administration charge, plus applicable sales tax. The administration charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to employees who provided the service to the guests.

TAX EXEMPT

If the customer is an entity claiming exemption from taxation in New York State, customer is to provide evidence of the exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

STAFFING RATES

Staffing fees will automatically be added to your order.
Please note that a four (4) hour minimum, per staff member applies.
Rates are between 6:00am and 6:00pm. Your catering sales manager can quote you for events before 6:00am or after 6:00pm.

Servers \$178 per four (4) hours.
Four (4) hour minimum. \$78 for each additional hour after the first 4.

Chef Attendant \$185 per four (4) hours. Four (4) hour minimum.
\$85 for each additional hour after the first 4.

Bartender \$185 per four (4) hours. Four (4) hour minimum.
\$85 for each additional hour after the first 4.

Captain \$195 per four (4) hours. Four (4) hour minimum.
\$95 for each additional hour after the first 4.

LINEN SERVICE SPECIAL EVENT PLANNING

Please contact our Cultivated Catering Sales Team in regards to linen for your food and beverage service. Floral, décor and entertainment services can be arranged on your behalf.

LATE FEES

Orders received within 14 days of the event will be subject to a limited menu offering. Any orders received within 7 days of an event will be assessed a 10% late order fee.