

Lunch Order Form: Fall/Winter 2019-2020

Delivery Date: _____	Week Day: _____	Meeting Name: _____					
Set-Up Time: _____	Clean-Up Time: _____	Meeting Type: _____	Internal	Client	Vendor	Consultant	Recruiting
Floor / Room: _____	Person Count: _____	Approver's Name: _____					
Building: _____	Department: _____	Meal / Function is within policy.			Meal / Function is NOT within policy.		
Cost Center: _____	OPP Code: _____	Host Name: _____					
Credit Card: _____	A manager will contact you for your information.		Email: _____	Extension: _____			

SOUP & CHILI

Soup & Chili (Select 1) (5 person minimum)	5.00 per person	Quantity	_____
<i>*Includes breadsticks & crostini / 5 person minimum</i>			
herb chicken and orzo			new england clam chowder
wild mushroom bisque			chipotle turkey chili, sour cream, cheddar
potato leek soup			harvest vegetable chili, sour cream, jack cheese

BRODO BONE BROTH

Brodo Bone Broth (Select 1) (5 person minimum)	7.00 per person	Quantity	_____
chicken made with 100% organic chicken and fresh vegetables			_____
hearth made with 100% organic chicken, turkey, beef and vegetables			_____
seaweed + mushroom made with organic shiitake mushrooms, seaweed, 100% vegan			_____

BLOCKS

Butcher Block	14.50 per person	Quantity	_____	Veggie Block	12.50 per person	Quantity	_____
lettuce wraps, artisanal bread selection				seasonal grilled vegetables			
all-natural deli meats				crispy vegetable milanese			
grilled free range chicken				sliced cheeses			
assorted cheese				taziki, hummus, caponata spreads			
grilled seasonal vegetables				artisanal bread, grilled pita			
house-made pickles, mustard, mayo							
				Add Ons	5.25 per person	Quantity	_____
				fall chicken waldorf salad			_____
				deviled egg salad, old bay			_____
				mayo dill shrimp salad			_____
				classic macaroni salad			_____
				tarragon tuna salad			_____

DELI

Sandwiches (Select 3) (5 person minimum)	14.50 per person	Quantity	_____	Sides (Select 1)	Quantity	_____
<i>*Served on rustic and multigrain baguette</i>				organic mixed greens , cranberry vinaigrette		
roasted turkey , gruyere, honey pears				kale salad , caesar dressing		
turkey pastrami , swiss, gardenia pickle aioli				roasted root vegetables , pumpkin seed oil		
roast beef , horseradish cheddar, red pepper mayo				sweet potato salad , maple mustard vinaigrette		
honey ham , beecher's cheese, whole grain maple mustard				orecchiette pasta salad , basil pesto, fresh mozzarella, tomato		
grilled chicken , sharp cheddar, tomato mustard pesto				bulgur wheat tabbouleh , cranberries, feta		
albacore tuna , old bay seasoning, lemon dressing				seven grain salad , roasted squash, arugula		
smoked salmon , smoky bacon, bibb lettuce, tomato				olive french bean salad , pressed lemon olive oil		
cauliflower falafel , masala shaved brussels sprouts, lemon hummus				heirloom roasted beets , crumbled goat cheese		
grilled vegetables , beet goat cheese, arugula				grilled asparagus , shaved parmesan		
				turmeric roasted cauliflower , flax seed breadcrumbs		
				heirloom tomato & mozzarella , basil oil		

ARTISANAL FLATBREADS

Artisanal Flatbreads (Select 3) (5 person minimum)	14.50 per person	Quantity	_____	Sides (Select 1)	Quantity	_____
cremini mushroom , swiss, baby spinach				organic mixed greens , cranberry vinaigrette		
charred cauliflower , herb hummus, grilled sweet peppers				kale salad , caesar dressing		
pancetta , shaved brussels sprouts, fontina				roasted root vegetables , pumpkin seed oil		
buffalo , crispy chicken, crumbled blue cheese, shaved celery				sweet potato salad , maple mustard vinaigrette		
grilled chicken , black pepper pecorino, creamy leeks				orecchiette pasta salad , basil pesto, fresh mozzarella, tomato		
chili-lime shrimp , avocado, peperonata				bulgur wheat tabbouleh , cranberries, feta		
pulled pork , sweet peppers, bbq cheddar				seven grain salad , roasted squash, arugula		
roasted butternut squash , kale, crumbled goat cheese				olive french bean salad , pressed lemon olive oil		
				heirloom roasted beets , crumbled goat cheese		
				grilled asparagus , shaved parmesan		
				turmeric roasted cauliflower , flax seed breadcrumbs		
				heirloom tomato & mozzarella , basil oil		

ROLLING TABLES (10 person minimum)

Sushi and Sashimi	25 per person	Quantity	Asian Noodle and Dim Sum	20 per person	Quantity
chef prepared select specialty rolls		_____	steamed dim sum		_____
asian-inspired garnish			crispy spring rolls		
			shiitake soba noodle stir fry		
Poke and Crudo	25 per person	Quantity	Taqueria	25 per person	Quantity
chef select chirashi bowl		_____	mesquite grilled chicken tacos		_____
tuna mango poke			pico de gallo, guacamole		
			chili-lime roasted vegetables		
Texas BBQ	20 per person	Quantity	charred corn salsa		
pulled pork		_____	fresh corn tortillas		
charred corn salad					
harvest vegetable chili					

LUNCH ENTREES

Room Temperature (5 person minimum)	9.95 per person	Quantity	Hot (10 person minimum)	9.95 per person	Quantity
grilled free-range chicken paillard , apple celery slaw, watercress, cranberries			turmeric seared chicken , smashed sweet potato, olive oil brussels sprouts		
garlic rosemary chicken , roasted sweet and purple potatoes, heirloom carrots			braised short ribs , pumpkin brown rice, tomato broccolini		
thyme roasted turkey , mustard braised brussels sprouts			roasted beef sirloin , potato horseradish galette, red wine jus		
rosemary beef tenderloin , roasted figs, cipollini onions			cider brined turkey breast , roasted parsnips, green beans, crispy shallots		
pesto grilled jumbo shrimp , pappardelle pasta, white beans, spiral vegetables			tamarind shrimp , green papaya vegetable, rice noodles		
mezze platter , roasted vegetables, grape leaves, feta, chickpea falafel, hummus			wild mushroom chicken scaloppini , thyme roasted fall vegetables		
roasted root vegetable tart , pickled shaved vegetables, sunchoke chips			grilled skuna bay salmon , peruvian quinoa, lemon asparagus		
	9.95 per person	Quantity	slow roasted tomato chicken pea stew , grain pilaf, autumn vegetables		
			crispy eggplant parmesan , baby peppers, shaved mozzarella, basil		
Sides			Enhancements		
organic mixed greens , cranberry vinaigrette			house made soup & chili	5 per person	
kale salad , caesar dressing			bread basket	2 per basket	
roasted root vegetables , pumpkin seed oil			brodo bone broth	7 per person	
sweet potato salad , maple mustard vinaigrette			chicken		
orecchiette pasta salad , basil pesto, fresh mozzarella, tomato			hearth		
bulgur wheat tabbouleh , cranberries, feta			seaweed + mushroom		
seven grain salad , roasted squash, arugula					
olive french bean salad , pressed lemon olive oil					
heirloom roasted beets , crumbled goat cheese					
grilled asparagus , shaved parmesan					
turmeric roasted cauliflower , flax seed breadcrumbs					
heirloom tomato & mozzarella , basil oil					

PLATED

Pre-Set: Chef-Crafted Custom Menu: Includes Entree & Dessert	35 per person	Quantity
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BEVERAGES

	Quantity		Quantity
premium coffee & tea	5.00 per person _____	kombucha	3.99 per person _____
La Colombe cold brew	3.50 per person _____	freshly squeezed orange juice	2.55 per person _____
La Colombe cold brew (lemon/grapefruit)	3.50 per person _____	assorted juices	1.95 per person _____
water service vivreau	delivery charge only _____	assorted canned sodas	1.40 per person _____
citrus infused waters	delivery charge only _____	laird superfood creamer	1.50 per item _____
agua fresca	1.75 per person _____	laird cacao creamer	1.50 per item _____
la croix	1.75 per person _____	laird turmeric creamer	1.50 per item _____
acqua panna	1.85 per person _____	laird hydrate	1.50 per item _____
brewed dammann iced tea	10.00 per pitcher _____	laird dairy free superfood creamer	1.50 per item _____
snapple iced tea	1.75 per person _____		

DINING GUIDE

Conference Center Phone: 201.352.7400
 New York: 212.713.4897 / New Jersey: 201.352.0548
***Your order is not confirmed until you receive a confirmation from us.**

*Once the form is filled out, please e-mail it to: sh-americas-conferenceservices@ubs.com
 *There will be an additional charge for missing equipment.
 *For special requests and customized menus, please consult the Catering Manager.

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