



CULTIVATED
EXHIBITOR MENU

ABOUT US

WE CREATE
REMARKABLE
EXPERIENCES BY
BRINGING TOGETHER
THE BEST OF NEW YORK.
CULTIVATING
SUSTAINABLE PRACTICES.
& PERSONALIZING
EVERY MOMENT TO
DELIVER WORLD-CLASS
HOSPITALITY.

CULTIVATED

BY NEW YORK

The Javits Center has joined with Levy and CxRA to launch the hospitality brand CULTIVATED, a comprehensive and cutting-edge dining program that has reshaped and reimagined the food and beverage experience throughout the iconic venue. Our brand focuses on enhancing the hospitality experience with elements rooted in the Empire State, including more New York ingredients and producers, as well as unique dining presentations, products sourced on-site and signature high-end catering for the largest and most exclusive events in New York City.

To connect with us, contact CULTIVATED Sales Office at:
212-216-2400 | services@cultivatedny.com

To learn more about CULTIVATED, visit:

   [CultivatedNY | CultivatedNY.com](#)

SUSTAINABILITY

TOTAL FOOD UTILIZATION

Total Food Utilization refers to using the whole ingredient and minimizing food waste from food preparation. In the event where there is excess produce, or even with ugly produce, Cultivated chefs employ these foods in picklings, purees, soups and more.

GREASE RECYCLING

The grease recycling program filters fryer oil to maximize usage and streamlines the changeover of spent oil with new oil.

FOOD RESCUE

Perishable produce, leftover food, bulk items, and excess prepped food are rescued and donated to local community partners.



WASTE MANAGEMENT

All kitchens sort waste into various streams to optimize waste diversion. Streams include compost, plastic, metal, glass, cardboard/ paper and landfill.

WATER COOLERS

We encourage the use of reusable water bottles by having many water coolers and stations throughout the building.

SKIP THE STRAW

Strawless lids allow guests to sip their drinks without a straw.

THE FARM

Spanning one acre on our rooftop, the Farm provides up to 40,000 pounds of produce a year that is incorporated into the meals we serve our guests.



THE FARM ICON

This icon denotes CULTIVATED food and beverage items that are made with ingredients harvested from our rooftop Farm, Greenhouse, Orchard, or Farmshelf.

JACOB'S HONEY

Jacob's Honey is the honey made from the hundreds of thousands of bees on the Javits Center green roof. It is used on the recipes and dishes served by CULTIVATED.

THE GREENHOUSE

The 3,500 sq ft all-season greenhouse is outfitted with a hydroponic growing system, as well as benches for starting seedlings and growing micro greens.

Controlled environment allows for 365 day production and greater yields by providing consistent and near-ideal growing conditions. A vertical, stacked hydroponic system maximizes fields within a smaller footprint 2022 crops include head lettuce, basil, edible flowers, and culinary herbs.

BREAKFAST



BREAKFAST PACKAGES

MINIMUM OF 12 GUESTS | ALL BREAKFAST PACKAGES INCLUDE COFFEE/DECAF/GOURMET TEA AND FRESH SQUEEZED ORANGE JUICE

CHEF'S TABLE

THE CONTINENTAL EXPERIENCE

Pre-packaged selection of Plain and Fruit Flavored Individual Yogurts **V AVG**

Basket of Freshly Baked Croissants and Danishes with Fruit Preserves and Butter **V**

Local and Seasonal Sliced Fruit **V² AVG**

\$26 per person

CLASSIC BREAKFAST TABLE

Local and Seasonal Sliced Fruit **V² AVG**

Basket of Freshly Baked Croissants and Danishes with Fruit Preserves and Butter **V**

Eggs **V AVG**

Scrambled or Fried or Frittata with mushroom & sun dried tomatoes

Crispy Applewood Smoked Bacon or Chicken Apple Sausage or Pork sausage **AVG**

Cultivated Breakfast Potato, Tossed with Herbs, Peppers, and Onions **AVG**

\$36 per person

HEALTHY AND FIT CONTINENTAL

Local and Seasonal Sliced Fruit **V² AVG**

Overnight Oats **V² AVG**

Banana Bread or Strawberry Shortcake

Chia Seed Coconut Pudding with Seasonal Fruit Compote **V² AVG**

Cultivated Signature Bites

Goji Berry Pistachio Squares **V²** & Jacob's Honey Lemon Granola Bar **V**

Old Fashioned Oats or Quinoa **V AVG**

\$29 per person



PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES

AVG =Avoiding Gluten **V²**=Vegan **V** =Vegetarian

BREAKFAST À LA CARTE

MINIMUM OF 12 GUESTS

SANDWICHES

BACON, EGG, AND CHEESE

On a New York Bagel or Classic Roll

PASTRAMI EGG AND CHEESE

On a New York Bagel or Classic Roll

BREAKFAST ENGLISH MUFFIN **V**

Egg Whites, Spinach, Roasted Tomatoes,
Cheddar Cheese, on an English Muffin

SUNRISE BREAKFAST SANDWICH

Scrambled Eggs, Chicken Sausage Patty,
Cheddar Cheese, Croissant

\$130 per dozen

NUCHAS EMPANADAS

SAUSAGE, EGG, AND CHEESE

SPINACH, EGG, AND CHEESE **V**

HAM AND CHEESE

\$130 per dozen

One flavor per dozen

EGG

Tofu Scramble **V² AVG**

Frittata/ Egg White Frittata **V AVG**

Spinach and mushrooms
Bell Pepper and Scallion
Tomato and Herb

Scrambled Eggs **V AVG**

Hard Boiled Eggs **V AVG**

Cheese Scrambled Eggs **V**

\$7 per person

'MEATS'

Turkey Bacon **AVG**

Applewood Bacon **AVG**

Chicken Apple Sausage **AVG**

Pork Sausage **AVG**

Turkey Sausage **AVG**

Veggie Sausage Patties **V²**

\$7 per person

POTATOES

Cauliflower and Sweet Potato Hash **V AVG**

Red Bliss Potatoes and Leeks **V AVG**

Root Potato Hash **V AVG**

Skillet Yukon Gold Potatoes & Pepper Hash **V AVG**

\$6 per person

ZUCCHINI BREAD

Zucchini and Sundried Tomato Loaf
with Avocado and Basil Pesto Spread **V²**

\$70 per dozen

COCONUT CHIA PUDDING **V AVG**

Topped with Seasonal Berry Compote

\$84 per dozen

OATMEAL STATION **V AVG**

Steel Cut Oats or Quinoa
Dried fruit /Brown sugar/Walnuts/Pecans/Granola

\$50 per dozen

OVERNIGHT OATS

Strawberry Shortcake/Banana Bread/
Cinnamon Bun

\$108 per dozen

One flavor per dozen

BAGEL

Smoked Salmon and Caviar

\$22 per person

SEASONAL FRUIT **V² AVG**

Local and Seasonal Sliced Fruit

\$6.90 per person

Individual Fruit Cups **V² AVG**

\$84 per dozen

WHOLE FRUIT

Banana, Apple, or Orange **V² AVG**

\$48 per dozen

YOGURT **V AVG**

Plain & Fruit Flavored Yogurt

\$78 per dozen

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BREAKFAST

MINIMUM OF 24 GUESTS

QUESADILLAS WHOLE EGG OR EGG WHITE

Mushrooms and Spinach

Chorizo and Cheese

Bacon and Cheddar

Sour Cream, Pico De Gallo, Guacamole,
Fire Roasted Tomato Salsa

\$19 per person

WAFFLES* **V**

Classic Belgium Waffle

Strawberry/ Chantilly Cream/ Berry compote/Nutella, Maple syrup

\$16 per person

ARTISANAL PANCAKES * **V**

Traditional Buttermilk Pancakes

Maple syrup/ Chocolate chips/ Berries/ Chantilly Cream

\$16 per person

Pre-made served on chafers



* CHEF ATTENDANT REQUIRED

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BAKERY

ORDER BY THE DOZEN

SWEET

CINNAMON ROLLS **V**

Topped with Vanilla Glaze
\$70 per dozen

SPECIALTY DONUTS **V**

Glazed/ Filled/ Cake

* Additional flavors available upon request
\$70 per dozen

ASSORTED SLICED BREAKFAST BREADS **V**

Marble/Lemon Poppy/Orange
\$65 per dozen

ASSORTED GOURMET MUFFINS **V**

Corn/Bran/ Blueberry/ Double Chocolate
\$56 per dozen

ASSORTED FRESHLY BAKED CROISSANTS **V**

Butter/ Chocolate/ Almond
\$66 per dozen

ASSORTED FRESHLY BAKED BREAKFAST DANISH **V**

Cheese/ Apple/ Raspberry/Blueberry
\$56 per dozen

ASSORTED HOMEMADE COOKIES **V**

Snickerdoodle/ Oatmeal Raisin/ Chocolate Chip
\$60 per dozen

GOURMET BROWNIES AND BLONDIES **V**

Fudge Brownies/ Chocolate Chip Blondies
\$58 per dozen



SAVORY

CLASSIC BUTTERMILK BISCUITS **V**

Jam and Honey
\$56 per dozen

BACON AND CHEDDAR SCONES

Cream Cheese, Butter, and Jam
\$56 per dozen

ASSORTED BAGELS **V**

GLUTEN FREE

BLUEBERRY MUFFIN **V²**

DOUBLE CHOCOLATE MUFFIN

APPLE MUFFIN **V²**

BANANA BREAD **V²**

ZUCCHINI BREAD **V²**

BROWNIE

CHOCOLATE CHUNK COOKIE

Supplement \$12 per dozen

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SNACKS & BREAKS

SNACKS & BREAKS

MINIMUM OF 12 GUESTS FOR THE SNACK BOXES

MILANO BOX

Piava Cheese Wedge **V AVG**
Dried Mission Fig **V² AVG**
Sopressa Salami **AVG**
Grissini Sticks **V²**
Baci
Marinated Olives **V² AVG**
\$16

THE CITY BOX

Mini Quiche
Choice of:
Vegetarian /Ham & Cheese/ Brie & Mushroom **V AVG**
Baby Carrot Sticks **V²**
M&M's **V AVG**
Berries **V²**
\$16

SOUTH BEACH

Mixed Berries **V² AVG**
Almonds, Cashews, Walnuts **V² AVG**
Rooftop Crudité Farm Vegetables with Tzatziki **V AVG**
Chia Seed Pudding **V² AVG**
Kale Chips **V² AVG**
\$15

THE FARMER BOX

Paprika Hash Goat Cheese **AVG**
Beet Salad **V² AVG**
Baguette Croutons **V**
Grapes **V² AVG**
\$16

THE BISTRO BOX

Charcuterie **AVG**
Salami and prosciutto
Cheese **V AVG**
Brie & Manchego
Crackers **V**
Radish **V² AVG**
\$16

THE DELI GOURMET

Red Beet Hummus **V² AVG**
Baby Carrot Stick **V² AVG**
Salted Pretzel **V**
Pita Chips **V² AVG**
Trail Mix **V**
\$16

CULTIVATED SIGNATURE

GINGER ENERGY BALLS **V² AVG**
Dates, Sesame Seeds, Maple Syrup
\$60 per dozen

GOJI BERRY PISTACHIO SQUARES **V² AVG**
Oats, Flax Seed, Agave Nectar
\$70 per dozen

JACOB'S HONEY LEMON GRANOLA BAR **V AVG**
Roasted Almond Coconut,
Chia Seeds, Oats, and Quinoa
\$70 per dozen

CINNAMON APPLE HAND PIES **V**
Vanilla Glaze
\$70 per dozen

BLUEBERRY CLUSTERS **V**
Dark Belgian Chocolate
\$60 per dozen

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PRE-PACKAGED BITES

PRICED PER DOZEN

BARS

NATURE VALLEY GRANOLA BARS
\$52

KIND BARS
\$54

CLIFF PROTEIN ENERGY BARS
Chocolate Chip
\$54

SNACKS

CHEEZ-IT
\$39

CHEX MIX
Traditional
\$45

SMART POPCORN
\$39

CHIPS

FRITOS
Original
\$39.00

SUN CHIPS
Original/Garden Salsa/
Harvest Cheddar
\$39.00

DORITOS
Nacho Cheese/ Cool Ranch
\$39.00

CHEETOS
Original
\$39.00

ROLD GOLD PRETZEL
Tiny Twist/
Braided Honey Wheat
\$36.00

**ASSORTED BAGS OF
POTATO CHIPS AND PRETZEL**
\$49.00

MISS VICKIE'S
Smokehouse BBQ/ Sea Salt
\$36.00

CHIPS

TERRA CHIPS
Original
45.00

BAKED IN BROOKLYN PITA CHIPS
Sea Salt/Garlic & Parmesan
\$42.00

NUTS

SAHALE FRUIT & NUT MIX
\$54

PEANUTS
Pre-packaged peanuts
\$36

PLANTERS TRAIL MIX
\$36

CANDY

SKITTLES
\$39

SWEDISH FISH
\$39

STARBURST
\$39

SOUR PATCH KIDS
Original
\$39

BAKED BY CITY BAKING
Golden Crumb Cake
\$45

CANDY

BUTTERFINGER
\$39.00

HERSHEY'S
Milk Chocolate
\$39.00

M&M'S
Milk Chocolate/Peanut
\$39.00

SNICKERS
\$36.00

NESTLE CRUNCH BAR
\$39.00

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SNACKS & BREAKS

DIFARA PIZZA

16 inches cut into 6 or 12 slices
Comes in a pizza box

CHEESE PIZZA **V**
\$48

PEPPERONI PIZZA
\$52

MEATBALL & RICOTTA PIZZA
\$52

VEGETARIAN PIZZA **V**
Artichokes, broccolini black olives
\$48



POPCORN

Requires a Catering Server as
Popcorn Attendant

POPCORN CART RENTAL
Power Requirements:
Standard 110V, 11.20 Amps, 60hz,
1345 Watts, Single Phase

Dimensions:
18.25 inches Long, 16.25 inches
Wide, 30.75 inches Tall
\$275

POPCORN KERNEL KIT
Includes (150) 2oz Servings
and Popcorn Bags
\$210



HOT DOG

Requires a Catering Server as
Hot Dog Attendant

HOT DOG CART
Per package:
1 case of 70 Hot Dogs, Buns,
Ketchup, Relish, Cheese Sauce,
Mustard, Sauerkraut and Onions.
Served with Cultivated
Paper Wrapping and Napkins
\$420

HOT DOG CART RENTAL
\$250



NEW YORK PRETZEL

ARTISANAL BAVARIAN PRETZELS **V**
Our signature snack, hand-rolled
in-house. Traditional salt, cheddar
cheese and cinnamon sugar,
Served with stone ground mustard
\$98 per dozen

PRETZEL RACK
\$250

PRETZEL WARMER
Electricity to be supplied by client,
ordered through building contact.
Requirements: 150 amp / 110 V
\$250 per day



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SNACKS & BREAKS

SMOOTHIE BAR

Requires a Catering Server as Smoothie Attendant
Minimum of 200 cup order
Custom flavors available upon request

ESSENTIAL PACKAGE

includes 4-hours service, up to 200 cups (\$12 per additional), equipment & staff
\$2,880

FLAVORS

Mixed Berry Smoothie
\$12

Strawberry Orange
Banana Smoothie
\$12

Mango Pineapple Smoothie
\$12

Green Smoothie
\$13

Add-On Protein shot
\$2 per cup

BLENDER RENTAL

Power order to be placed by client.
Each blender needs a dedicated 110/1500W line
\$150 per blender/ Per Day

Required to have a space for set up
6'w x 4'd, table is not included

BUBBLE TEA BAR

Requires a Catering Server as Bubble Tea Attendant
Minimum of 200 cup order
Custom flavors available upon request

ESSENTIAL PACKAGE

includes 4-hours service, up to 200 cups (\$12 per additional), equipment & staff
\$2,880

FLAVORS

Taro
\$12

Thai Iced Tea
\$12

Mango Tea
\$12

Required to have a space for set up
6'w x 4'd, table is not included

ICE CREAM CART

Requires a Catering Server as Ice Cream Attendant

HAAGEN DAZ ICE CREAM BAR KIT

5 cases of 12

Flavors include:
Vanilla, Chocolate, Almond
\$350

GOOD HUMOR ICE CREAM BAR KIT

3 cases of 24

Flavors Include:
Ice Cream Sandwich, Strawberry Shortcake, Chocolate Eclair, Cookie Sandwich
\$350

GELATYS HANDCRAFTED GELATO POPS

5 cases of 10

Flavors Include:
Pistachio, Coconut, Blueberry Yogurt, Chocolate, Multi-Fruit
\$360

ICE CREAM CART RENTAL

\$250

Requires electrical service for more than 4 hours



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DESSERT

BY THE DOZEN



DESSERT

CLASSIC NEW YORK MINI CANNOLI **V**

CARAMEL FLAN **V**

NEW YORK MINI BLACK
AND WHITE COOKIES **V**

KEY LIME PIE **V**
Whipped Cream

JUNIOR'S SIGNATURE
NY CHEESECAKE **V**
Berry Sauce

CARROT CAKE **V**
Vanilla Bean Icing

TRES LECHES CAKE **V**

DOUBLE CHOCOLATE CAKE **V**
Wild Berry Sauce

SWEET EMPANADA **V**
Apple, Cranberry, and Nutella

\$12
PER PERSON

PREMIUM DESSERT

RASPBERRIES AND CREAM **V**
Sponge Cake, Raspberries,
Mascarpone, Crushed Pistachios

CHOCOLATE MOUSSE **V**
Rich Chocolate, Heart of
Zabaione, Chocolate Curls

TIRAMISU **V**
Espresso Short Cake,
Mascarpone Cream,
Cocoa Powder

BERRY CRÈME BRULEE **V AVG**
Raspberry Sauce, Creamy
Custard, Berries Coated in Caramel

+\$2
PER PERSON

DESSERT BAR

ASSORTMENT OF
CHEF SELECTED DESSERTS

\$16
PER PERSON

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LUNCH & DINNER

BUILD YOUR OWN MENU

MINIMUM OF 12 ORDERS PER TYPE

SANDWICHES

Selection for boxed lunch or a la carte

ORTIZ TUNA

Tuna Salad, Tomatoes, Red Pepper, Capers, Boiled Egg, Red Onions, Dijon Vinaigrette, Bib Lettuce on Baguette

DOUBLE SMOKED TURKEY SANDWICH

Smoked Turkey, Double Brie Cream, Steak Tomatoes, Baby Spinach Cranberry Aioli on Multi-seeded Baguette

THE CHICKEN

Chicken Salad with Golden Raisin, Provolone, Lettuce on Baguette

ROAST BEEF

Shaved Roast Beef, Lettuce, Tomatoes, Onion Jam, Sharp Cheddar on Multi-seeded Baguette

NEW YORK BLACK FOREST HAM

Smoked Pit Ham & Gruyere, Lettuce, Pickled Chips, Stone Ground Mustard Aioli on Multi-seeded Baguette

PORTOBELLO ^V

Grilled Marinated Portobello Mushroom Sandwich, Gorgonzola, Arugula, Wheat Roll

CULTIVATED VEGETABLES ^{V²}

Spiced Zucchini, Yellow Squash, Eggplant, Tomato, Red Pepper Hummus on French Baguette

\$18

EACH

HOT SANDWICH

CLASSIC NY PASTRAMI SANDWICH

Whole Grain Mustard, Sauerkraut, Whole Wheat Bread

CUBAN SANDWICH

Ham, Roasted Pork, Cheese, Pickles on a Pressed Hero Bread

REUBEN SANDWICH

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Rye Bread

\$23

EACH

PREMIUM SANDWICH

ROASTED BUTTERNUT SQUASH SANDWICH ^{V²}

Balsamic Glazed Red Onion Rings, Watercress, Whole Wheat Roll
Served hot

THE BEST ITALIAN SANDWICH

Genoa Salami, Prosciutto, Fresh Mozzarella, Roasted Peppers, Baby Arugula, Basil Pesto Mayo, Ciabatta

Served cold

\$21

EACH



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BUILD YOUR OWN MENU

MINIMUM OF 12 GUESTS

SALAD

Selection for boxed lunch or a la carte

CHICKPEA SALAD

Chorizo Seco, Cherry Tomato, Radishes, Cucumbers, Arugula with Pesto Dressing

VIETNAMESE COLESLAW

STYLE SALAD **V² AVG**

Carrot Cabbage Mint, Cilantro, Thai Basil, Crispy Shallots, Toasted Peanuts and Chili, & Lime Dressing

SOBA NOODLE SALAD **V² AVG**

Buckwheat Noodles, Snow Peas, Banana Peppers, Bean Sprouts, Edamame, Scallions, Cilantro And Sesame Dressing

ORZO PASTA SALAD **V**

Kalamata Olives, Roasted Peppers, Sun Dried Tomatoes, Chopped Parsley, Arugula, Feta Cheese, Red Wine Vinegar, Olive Oil.

CLASSIC CAESAR SALAD **V**

Romaine Heart, Baby Kale, House Croutons, Grated Parmesan, Caesar Dressing

TRICOLOR QUINOA SALAD **V² AVG**

Greek Style Lemon Oregano Dressing

*Chicken \$6 and tofu \$5 enhancement available

\$9

EACH SIDE/
HALF-PORTION

\$18

EACH
FULL-SIZE

SALAD ENTRÉE

Not available for boxed lunches nor as side/half-portion

RED BEET SALAD **V AVG**

Shallots, Mint, Chive, Candied Hazelnuts, Goat Cheese, Hazelnuts, Lemon-Tahini Dressing

ROASTED CAULIFLOWER SALAD **V**

Kabocha Squash, Red Peppers, Farro and Parsley with Feta Dressing

ROOFTOP FARM SEASONAL **V² AVG**

Italian Chopped Vegetable Salad, Dijon Mustard, Oregano Red Wine Vinegar, Olive Oil

\$18

EACH

BOXED LUNCH

Choose 1 type of Sandwich or Salad
Includes 1 snack and 1 dessert
Side salad enhancement available

CHOOSE 1 SNACK

Whole Seasonal Fruit
Potato Chips
Mini Pretzels
Veggie Chips
Popcorn

CHOOSE 1 DESSERT

Chocolate Fudge Brownie
Blondie
Chocolate Chip Cookie
Black and White Cookie
Coffee Crumb Cake

Minimum of 6 guests per sandwich or salad selection
Maximum selection of 4 sandwich types OR 3 salad types

\$32



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RECEPTION



CLASSIC HORS D'OEUVRES

MINIMUM OF 24 PER TYPE | STATIONARY SERVICE

HOT

FRIED COCONUT SHRIMP

Sweet & Sour Aioli, Charred Scallion

FLAKY BEEF EMPANADAS

Sofrito Mayo

CONEY ISLAND DOG

Puff Pastry Crust, Everything Spice, Whole Grain Mustard

MACARONI & CHEESE BITES **V**

Crispy Panko Herb Crusted

BLACK BEAN EMPANADAS **V² AVG**

Chipotle Aioli

CHICKEN SATAY

Peanut Cilantro Lime

POTATO & SWEET PEA SAMOSAS **V**

Mint and Cilantro Yogurt Vinaigrette

\$10

PER PIECE

COLD

GOAT CHEESE BRUSCHETTA **V**

With Roasted Beets & Micro Basil

TOMATO CAPRESE SKEWERS **V AVG**

Mozzarella, Basil Pesto, and Balsamic Glaze

SMOKED SALMON **AVG**

Dill Crème Fraiche on Cucumber Cup

RED PEPPER HUMMUS **V² AVG**

Sundried Tomatoes, Cucumber Cup & Dill

MINI CRUDITÉS VERRINE **V² AVG**

Eggplant Caponata, Fresh Herbs

PROSCIUTTO DI PARMA **AVG**

Savor Melon, Basil, Balsamic glaze

SOBA NOODLE **V²**

Wakame, Kombu, Tofu, Ponzu Sesame

\$10

PER PIECE

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PREMIUM HORS D'OEUVRES

MINIMUM OF 24 PER TYPE | STATIONARY SERVICE

HOT

GOAT CHEESE AND HERB ARANCINI **V**

Tomato Chutney

BUTTERMILK CHICKEN SLIDER

Hot Honey Aioli, Biscuit

GRILLED VEGETABLE SKEWERS **V**

Halloumi and Black Olive Tapenade

CROQUETAS DE JAMON

Ham and Cheese Croquettes

\$12

PER PIECE

COLD

KALUGA CAVIAR**

Red Onion, Boiled Egg, Crème Fraiche, Potato Cake

+\$2

TACO DE ATUN** **AVG**

Fresh Yellow Fin Tuna, Avocado, Cilantro, Sesame

THAI SHRIMP SALAD **AVG**

Green Plantains, Pomelo, Coconut, Holy Basil

SEARED STRIP STEAK

Shichimi, Potato cake, Japanese Pickled Aioli

SCALLOP CEVICHE** **AVG**

Cucumber Cup, Wasabi Bloody Mary, Yuzu, Shiso

MINI LOBSTER ROLLS

Bao Bun, Yuzu Mayo

\$12

PER PIECE

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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STATIONS

MINIMUM OF 24 GUESTS



JAVITS MAGICAL ROOFTOP VEGETABLE FARM STAND **V² AVG**

Seasonal Vegetables from our Rooftop Farm

Grilled, Roasted, Sautéed

Red Miso Sauce, Lemon Tahini, Huacatay Black Mint Pesto, Htipiti

\$22 per person

CULTIVATED VEGETABLE CRUDITES **V²**

Javits Rooftop Garden Fresh Raw Vegetable Display With Dips

Green Goddess, Almond Skordalia, Roasted Pepper Hummus

\$18 per person

ARTISANAL CHEESE BOARD **V**

Artisanal Local and Imported Cheeses, Local Honey,

Fig Preserve, Grapes, Crostini, Flatbread

\$22 per person

CHARCUTERIE BOARD

Genoa Salami, Sopressata, Prosciutto, Chorizo,
Marcona Almonds, Marinated Olives, Cornichon, Baguettes

\$30 per person

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BEVERAGES

ALCOHOLIC BEVERAGE MENU
AVAILABLE UPON REQUEST



BEVERAGES

HOT

COFFEE AND TEA

El Dorado Regular Coffee

\$66 per gallon

El Dorado Decaf Coffee

\$66 per gallon

Assorted Teas

\$66 per gallon

Includes:

Creamers

2% milk, skim milk,
half & half, and soy milk

Sweeteners

Sugar, Sugar in Raw, Splenda

*Includes cups, stirrers

REALLY GOOD HOT CHOCOLATE

Mini Marshmallows, Chocolate
Shavings, and Whipped Cream.

*3-gallon minimum required

*On flameless urn

\$67 per gallon

"MILK" CREAMER ENHANCEMENT

Almond/Cashew/Coconut/Oat

32 oz

\$20

COLD

JUICE

Cranberry/ Apple

\$120 per 3 gallons

FRESH SQUEEZED ORANGE JUICE

\$180 per 3 gallons

LEMONADE

Lemon-Basil/ Strawberry/
Watermelon

*Sweetened with Jacob's Honey

3-gallon minimum required

\$49 per gallon

ICED TEA

Country Sweet/ Unsweetened
Served with Fresh-Cut Lemons

*Sweetened with Jacob's Honey

\$46 per gallon



BOTTLED

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite

\$4.50 each

INDIVIDUAL BOTTLED JUICE

15.2 oz

\$6.50 each SNAPPLE

Lemon tea/ Diet lemon tea

32 oz

\$5 each

VITAMIN WATER

XXX/ Power C

20 oz

\$5 each

RED BULL

Regular/Sugar free

12 oz

\$9 each



BOTTLED

Advance order only

HALS SELTZER

Original/Black Cherry

20 oz

\$6.75 each

SARANAC

Rootbeer/ Orange Cream/
Shirley Temple

12 oz

\$5 each

BOYLANS

Blueberry pomegranate mash

16 oz

\$8 each

*MONTAUK

Raspberry iced tea/
Lemon iced tea

16 oz

\$8 each

GRADY'S COLD BREW

8oz

\$12 each

SPECIALTY COFFEE

NESPRESSO

NESPRESSO MACHINE

Includes cups, stirrers, napkins, assorted sweeteners, water, and creamers. Comes with 1 sleeve (10 pieces) of Nespresso pods.

\$250 DAY

1 GALLON WATER JUG

Additional Jugs for Nespresso Coffee Machine

\$15/Jug

FLAVORS

Each pod makes 7.77oz/230ml

Intenso

Stormio

Odacio

Melozio

Melozio Decaffeinato

Hazelino Muffin

\$50/Sleeve (10 Pods)

ESPRESSO BAR

ESSENTIAL PACKAGE

4 hours of service

\$2,250 / 300 cups

8 hours of service

\$2,750 / 500 cups

Includes;

Espresso Machine, Grinder, 100% Arabica & Decaf Espresso Beans, 1 trained / professional barista

Additional service hours are priced accordingly.

*Additional cup
\$4.75

*Option for Iced Latte, Iced Mocha, Iced Caramel Macchiato, and Iced Chai Latte

\$375

Each machine requires:
Dedicated 110V, 15/20 amp outlet (provided by client)

Required to have a space for set up
6'w x 4'd, table is not included

•Size of Espresso Machine:
15"h x 17"w x 21"d

DELUXE PACKAGE

4 hours of service

\$2,975 / Unlimited Service

8 hours of service

\$3,575 / Unlimited Service

Includes;

Espresso Machine, Grinder, 100% Arabica & Decaf Espresso Beans, 1 trained / professional barista

DaVinci Syrups to flavor any espresso drink, hot teas and hot chocolate.

Custom Logo / Branded coffee sleeves

Additional service hours are priced accordingly.

*Option for Iced Latte, Iced Mocha, Iced Caramel Macchiato, and Iced Chai Latte

\$500

Each machine requires:
Dedicated 110V, 15/20 amp outlet (provided by client)

Required to have a space for set up
6'w x 4'd, table is not included

•Size of Espresso Machine:
15"h x 17"w x 21"d

ADDITIONAL SERVICES

Cold Brew*

\$495 / Day with espresso bar
\$1,095 / Day Stand Alone

Nitro Bar*

\$1,795 / DAY (250 CUPS)

Tricycle:
\$175 / DAY

Flavored Syrup

Vanilla, Sugar Free, Caramel, Hazelnut, White Chocolate, Marshmallow, Macadamia Nut, English Toffee, Coconut, Peach

\$40 / 750 ML BOTTLE

Branded Sleeve Cups
\$175 / Day

Branded Bar
\$500 / Day

Branded Cookies
\$3 / Each

Ripple Maker
Custom Foaam Branding:
\$225 / half day and \$395 / full day

*INCLUDES BARISTA ATTENDANT FOR 4 HOURS

PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES

AVG =Avoiding Gluten V²=Vegan V =Vegetarian

WATER

STILL

DASANI BOTTLED WATER

\$3.45 each

\$82.80 per case of 24

FIJI WATER

16.9 oz
Minimum order of 24 bottles

\$6.50

PERRIER

16.9 oz Bottle

\$5.25

SARATOGA SPRINGS STILL WATER

12 oz. Glass Bottle

\$5.25

SARATOGA SPRINGS STILL WATER

28 oz. Glass Bottle

\$10

WATER COOLERS

Electric Hot and Cold Water Dispenser
Touchless Electric Cold Water Dispenser

Rental: 1 day \$100 / 3 day \$200

Additional day \$80

5 GALLON WATER JUG

\$37

SPARKLING

SARATOGA SPRINGS SPARKLING WATER

12oz Glass Bottle

\$5.25

SARATOGA SPRINGS SPARKLING WATER

28 oz. Glass Bottle

\$10

SAN PELLEGRINO

Sparkling Water

\$5.25

SAN PELLEGRINO ARANCIATA

12 oz. Sparkling Fruit Beverage

\$5.25

SAN PELLEGRINO LIMONATA

12 oz. Sparkling Fruit Beverage

\$5.25

HALS SELTZER

20oz
Assorted Flavors

\$5.50

INFUSED

NATURALLY INFUSED WATER - CALM

Strawberry, Lemon, and Mint

3-gallon minimum required

\$66 per gallon

NATURALLY INFUSED WATER - CLEANSE

Watermelon, Cucumber, and Lime

3-gallon minimum required

\$66 per gallon

NATURALLY INFUSED WATER - ENERGIZED

Apple, Lime, and Carrot

3-gallon minimum required

\$66 per gallon



A LA CARTE BAR

LIQUOR/ MIXED DRINKS

PLATINUM LIQUOR
\$16

DELUXE LIQUOR
\$15

PREMIUM LIQUOR
\$14

PREMIUM WINE PER GLASS
\$12

PREMIUM, IMPORTED, OR CRAFT BEER
\$11

DOMESTIC BEER
\$10

MIXERS

COKE
DIET COKE
SPRITE
GINGER ALE
TONIC
CLUB SODA
ORANGE JUICE
CRANBERRY JUICE

GARNISHES

LEMONS
LIMES
ORANGES
CHERRIES
OLIVES





GENERAL INFORMATION

GENERAL INFORMATION

ALLERGY INFORMATION

Food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Our facilities are not food allergen or gluten-free.

Please talk to the catering sales team if you have a serious allergy and/or require accommodations.

Items under the gluten free bakery section are produced in gluten free facilities and to avoid cross contamination.

Kosher and Halal meals available upon request.

STAFFING RATES

Delivery fee \$50 Charged every time order is delivered to one location.

Set-Up fee \$150 Charged every time an order is set-up.

Set-up only and does not include a dedicated staff for service & maintenance.

Staffing fees will automatically be added to your order.

Please note that a five (5) hour minimum, per staff member applies.

Servers \$256 per five (5) hours.

Five (5) hour minimum. \$88 for each additional hour after the first 5.

Chef Attendant \$270 per five (5) hours. Five (5) hour minimum.

\$95 for each additional hour after the first 5.

Bartender \$270 per five (5) hours. Five (5) hour minimum.

\$95 for each additional hour after the first 5.

Captain \$290 per five (5) hours. Five (5) hour minimum.

\$105 for each additional hour after the first 5.

LINEN, RENTALS, AND SPECIAL EVENT PLANNING

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

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 fourteen (14) 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 thirty (30) meals (the overage).

GENERAL INFORMATION

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 once client provides guaranteed guest count and signs the event order no more than 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.

LATE FEES

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

CHANGES & ADDITIONAL SERVICES

Orders and changes received 5 days or less from the date of service are subject to Cultivated's approval and cannot be guaranteed.

Changes to any aspect of the existing event order cannot be accommodated past 48 hours to the service.

HEAT LAMPS

Cultivated recommends the use of heat lamps to serve and present hot or warm food. This will require the client to request & pay for the electrical need from the Javits Center. Heat lamps come as a single lamp which requires a 500-watt line and a double lamp which requires a 1000-watt line. Please let your Catering Sales contact know if you would prefer to have the hot or warm item served in chafers instead to avoid heat lamp costs.

ELECTRICAL REQUIREMENTS

Any electrical needs for your events, including those for equipment needed in your food & beverage service, need to be requested directly to the Javits Center via your Event Solution Manager or Exhibitor Solutions Manager. The charges for these power needs will be charged to the client directly.

