



SPRING 2026 CATERING MENU

525 Hudson Street, NYC 10014

Tel: 212-229-1013 | Fax: 212-229-1373 | www.ReadyToEatNYC.com

Catering: 212-229-1013, Ext. 1 | Mobile: 917-657-0298 | Catering@readytoeatnyc.com

* BREAKFAST

Grab & Go — À La Carte

Individually wrapped and labeled. Includes plates, cutlery, napkin, salt & pepper, ketchup.

Hot Breakfast Items: **\$14.40 ea.**

Bacon, Egg & Cheese Wrap

Sausage, Egg & Cheese Wrap

Egg & Cheese Wrap (vegetarian)

Egg, Pepper & Onion Wrap (vegetarian, dairy free)

Sweet Potato, Black Bean & Kale Wrap (vegan)

Tofu & Veggie Wrap (vegan)

Egg, Pepper, Onion & Sweet Potato Bowl (vegetarian, GF, dairy free)

Egg, Pepper, Onion, Sweet Potato & Bacon Bowl (GF, dairy free)

Scrambled Eggs & French Toast w/ Butter & Syrup (vegetarian) — add Bacon +\$2.90

Sweet Potato, Black Bean & Kale Hash Bowl (vegan, GF)

Tofu & Veggie Scramble Bowl (vegan, GF)

Oatmeal with Fruit (vegan, GF) — min 6

Quinoa Porridge with Fresh Berries (vegan, GF) — min 6

Breakfast Sides

Yogurt, Granola & Berry Parfait — Small 10oz (vegetarian): **\$8.60 ea.**

Yogurt, Granola & Berry Parfait — Large 16oz (vegetarian): **\$11.45 ea.**

Fresh Cut Fruit Salad (vegan): **\$12.90 ea.**

Bagel w/ Cream Cheese & Butter (vegetarian) — multiples of 3: **\$8.60 ea.**

Bagel w/ Peanut Butter & Jam (vegan) — multiples of 3: **\$8.60 ea.**

Jumbo Muffins — assorted, multiples of 6 (vegetarian): **\$43.15/half dozen**

Mini Muffins — assorted, multiples of 12 (vegetarian): **\$48.40/dozen**

Plain Croissant — multiples of 6: **\$27.30/half dozen**

Danish/Croissant Assortment — multiples of 6: **\$48.40/half dozen**

Breakfast Buffet

Starting at: **\$23.95/person**

Includes plates, bowls, cutlery, serving pieces, chafers & sternos. Coffee, tea & juice additional. Customizable to preferences.

Scrambled Eggs, Frittata, or Assorted Egg Wraps

Breakfast Potatoes or Rolls/Bagels/Muffins/Danish

Bacon, Breakfast Sausage, or Turkey Sausage (+\$0.70)

Vegan Option: Sweet Potato, Black Bean & Kale Hash or Tofu Scramble

Yogurt & Granola

Fresh Fruit Salad or Assorted Berry Mix

Continental Breakfast — Buffet

Mini Pastry & Mini Bagel Platter w/ cream cheese, butter, jelly — min 12: **\$15.80/serving**

Bagel & Lox Platter w/ cream cheese, tomato, onion, capers — min 6: **\$27.30/serving**

Yogurt, Granola, Dried Fruit & Nuts, Mixed Berries — min 6: **\$11.45/serving**

Fresh Fruit Salad — min 6: **\$11.45/serving**

BEVERAGES

Coffee & Tea

12-Cup Cardboard Traveler: **\$47.45**

20-Cup Cardboard Traveler: **\$80.60**

40-Cup Insulated Dispenser: **\$159.80 (equipment retrieval fees additional)**

80-Cup Insulated Dispenser: **\$296.60 (equipment retrieval fees additional)**

Oat, Almond or Soy Milk (32oz): **\$21.55**

Juice

Orange Juice — 52 fl oz w/ 6 cups: **\$28.75**

Apple Juice — 64 fl oz w/ 8 cups: **\$21.55**

Other juices available with advance notice.

Water & Soft Drinks

Bottled Water 16.9oz: **\$2.90 ea.**

Case of 40 Bottled Water: **\$72.00/case**

Canned Soda 12oz: **\$3.60 ea. or \$34.55/12-pack**

Canned Sparkling Water 12oz: **\$3.60 ea. or \$34.55/12-pack**

Hal's Seltzer 20oz: **\$3.95 ea.**



COLD LUNCH

Working Lunch

Starting at: **\$35.95/person**

1 whole sandwich + 3 shared sides for the group. Includes platters, plates, napkins, cutlery & serving pieces.

Additional side: **+\$6.00/person**

Swap in Cookie & Brownie Platter or Fruit Salad for 1 side: **+\$8.35/person**

Sandwiches & Wraps — À La Carte

Price: **\$17.65 ea. (min 6)**

Individual wrapping & labeling: **+\$1.45/sandwich**

Wraps

- Smashed Avocado w/ Tomato & Greens on Ciabatta (vegan)
- Avocado Black Bean w/ Roasted Red Pepper, Cheddar & Chipotle Mayo (vegetarian)
- Curried Chicken Salad w/ Apples & Raisins in Spinach Wrap (dairy free)
- Chicken Caesar Salad Wrap
- BBQ Pulled Rotisserie Chicken w/ Coleslaw (dairy free)
- Roasted Turkey w/ Black Beans, Red Pepper, Cheddar in Chipotle Wrap
- Grilled Salmon w/ Greens & Chipotle Sauce (pescatarian, dairy free)

Sandwiches

- Grilled Mixed Vegetables w/ Hummus & Black Olive Spread on Baguette (vegan)
- Smoked Mozzarella & Tomato w/ Pesto on Ciabatta (vegetarian)
- Tuna Salad w/ Mixed Greens on Onion Brioche (pescatarian)
- Herb-Roasted Turkey & Arugula w/ Cranberry Dressing on Pumpernickel (dairy free)
- Turkey Club w/ Bacon, Lettuce, Roasted Red Peppers on Rye (dairy free)
- Smoked Turkey & Munster w/ Mango-Chutney Mayo on Country White
- Grilled Chicken Breast & Arugula w/ Red Pepper Sauce on Baguette (dairy free)
- Black Forest Ham & Brie w/ Honey Mustard on Country White
- Roast Beef & Slaw w/ Russian Dressing on Rye (dairy free)

Gluten free bread available: +\$3.00/selection (2 business days notice)

Luncheon Salads

Price: **\$21.55 ea. (individually packaged)**

- Chicken Caesar Salad
 - Cobb Salad (GF)
 - Nicoise Salad (pescatarian, GF, dairy free)
 - Atlantic Salad — Grilled Salmon (pescatarian, GF, dairy free)
 - Kale Salad w/ Hummus (vegan, GF)
 - Grilled Vegetable Salad (vegan, GF)
 - Greek Salad (vegetarian, GF)
 - Baby Arugula & Beet Salad w/ Goat Cheese (vegetarian, GF)
-



SIDE DISHES

Green Salads — Caesar, Kale & Romaine, Mediterranean, Spinach & Quinoa, Arugula & Beet, Field Greens, and more (most vegetarian/vegan options available)

Vegetables — Roasted Brussels Sprouts, Butternut Squash, Cauliflower, Broccoli Rabe, Green Beans, Ratatouille, Beets, Roasted Carrots, and more

Starches & Grains — Roasted Potatoes (rosemary, lemon, sweet, paprika), Mashed Potatoes, Red Bliss Potato Salad, Basmati Rice, Quinoa, Couscous, and more

Pasta — Rigatoni Vodka, Penne Pesto, Orecchiette w/ White Beans, Mac & Cheese, Lo Mein, Fusilli Puttanesca, and more

Legumes — Black Bean & Corn Salsa, Chickpeas & Orzo

Dessert Sides

Add dessert in place of a side: **+\$2.90/person**

Fresh Cut Fruit Salad (vegan, GF)

Brownie Bites & Cookie Platter (vegetarian)

HOT LUNCH & DINNER

Hot Buffet

Starting at: **\$34.75/person**

2 main courses + 3 side dishes. 150+ dishes available. Menus custom-crafted to dietary needs, preferences & budget. Min 6 servings per selection.

Individual dietary accommodations: **+\$4.30/serving**

Specialty Entrées — Poached Salmon, Honey Mustard Salmon, Zaatar Swordfish, Shrimp Scampi, Chicken Marsala, Greek Lamb Meatballs, and more

Poultry — Grilled Chicken (pesto, red pepper, shawarma, tikka masala), Rotisserie Chicken, Chicken Tajine, Turkey Breast, and more

Beef — Meatballs Marinara, Bolognese, Beef Chili, Beef Stew, Kafta, Meatloaf, Steak Fajita, Lasagna, Burgers, and more

Fish — Roasted Cod, Miso Cod, Chimichurri Tilapia, Moroccan Tilapia, Taco Fish, Moqueca Fish Stew, and more

Vegetarian — Eggplant Rollatini, Baked Ziti, Mac & Cheese, Pasta Primavera, Vegetable Lasagna, Spinach Pie, Ravioli, and more

Vegan — Curried Tofu, Tofu Lo Mein, Vegetable Chili, Chickpea Tikka Masala, BBQ Tofu, Quinoa w/ Spinach, Edamame & Black Beans, and more

Hot Individual Boxed Lunch

Starting at: **\$37.40 ea.**

Protein + starch + vegetable + salad. Rotating daily options. All dietary needs accommodated.



APPETIZERS & PLATTERS

★ Premium pricing applied to all hors d'oeuvres and platters.

Hors d'Oeuvres

Price: **\$51.40–\$85.75/dozen (2 dozen minimum)**

Cold — Caprese Skewers, Antipasto Skewers, Prosciutto Wrapped Asparagus, Jumbo Shrimp Cocktail, Tea Sandwiches, Crostini, and more

Hot — Chicken Skewers (lemongrass, chipotle, Greek), Lamb & Feta Meatballs, Salmon/Tuna Skewers, Falafel, Italian Meatballs, Mini Quiches, and more

Platters & Dips

Cheese Platter w/ mustard, dried fruit jam, grapes & crackers: **\$129.40 Small (10–12) / \$251.75 Large (20–25)**

Crudité Platter w/ dip: **\$75.45 Small (15–20) / \$122.25 Large (30–35)**

Antipasto Platter: **\$168.15 Small (10–12) / \$280.75 Large (20–25)**

Middle Eastern Platter — choice of 4 dips w/ pita chips: **\$162.55 Small (8–10) / \$249.55 Large (18–20)**

Shrimp Cocktail Platter: **\$67.65/dozen**

Hummus w/ Za'atar & Pita Chips: **\$46.75/6 servings**

Guacamole w/ Tortilla Chips: **\$62.35/6 servings**

Salsa Fresca w/ Tortilla Chips: **\$62.35 Small (12–15) / \$102.90 Medium (15–30) / \$194.95 Large (60–70)**



DESSERTS

Fresh Fruit Platter: **\$93.55 Small (10–12) / \$155.95 Large (20–25)**

Rainbow Fruit Skewers: **\$50.35/dozen**

Cookie & Brownie Platter: **\$113.80 Small (10–12) / \$223.00 Large (20–25)**

Deluxe Dessert Platter: **\$171.55 Small (10–12) / \$311.95 Large (20–25)**

Mini Pastry Platter: **\$194.95 Small (18–20, up to 3 selections) / \$336.90 Medium (30–35, up to 5) / \$467.95 Large (40–50)**

Selections: Mini Muffins, Mini Pastry, Mini Fruit Pastry, Mini Scones, Mini Donuts, Mini Croissant, Mini Chocolate Croissant, and more Cakes, pies & specialty desserts available with 72 hours notice.

All prices are subject to applicable taxes and delivery fees. Menu items and availability may vary seasonally.

Please inquire about minimums, customizations, and dietary accommodations.