



Ready To Eat

525 Hudson Street
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www.readytoeatnyc.com

Family owned and operated since 1999

Catering Director

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2022 DROP-OFF PRODUCTION CATERING & CRAFT SERVICES MENU

This menu is reserved for Production Catering & Craft Services provided to Photoshoots, Commercials, and Film & Television productions. For all other orders please refer to our Corporate & Private Catering Menu or our Take-Out/Delivery Menu, which can be found on our website at www.readytoeatnyc.com

About Us

Ready to Eat has been serving the Arts and Entertainment industry for over 10 years. Our chefs prepare all our meals fresh daily from the best ingredients and our culinary creations draw inspiration from across the globe. In addition to offering Vegan and Vegetarian options we also readily accommodate special dietary requests such as gluten-free, dairy-free and nut-free. Your crew will be well-fed, on time at every meal!

Menu Pricing Structure

All menu items are priced within a tiered, per-person model for ease of ordering. Any items in a lower tier may be included within your selections if you have opted for a higher menu tier. Please contact us with additional details about your catering needs, including number of days, anticipated head counts, location, timing, budget, etc. We will gladly provide you with a proposal tailored to your needs.

Variety

For multi-day shoots the menu selections for breakfast, lunch, and dinner are changed each day and we have an extensive selection of additional menu options available for longer shoots. For Craft Services, the selection of item offerings will be rotated based upon availability.

Lunch & Dinner

Tier 1: Basic Tier

Main Dish: Select 1

Hot Entrée, Sandwich or Entrée Salad

Side Dishes: Select 2

Tier 2: Plus Tier

Main Dish: Select 1

Hot Entrée, Sandwich or Entrée Salad

Side Dishes: Select 3

Tier 3: Premium Tier

Main Dish: Select 2

Hot Entrée, Sandwich or Entrée Salad

Side Dishes: Select 3

Breakfast

Tier 1: Basic Tier

Select any 2 Breakfast items

Tier 2: Premium Tier

Select any 3 Breakfast items

Craft Services

Tier 1: Basic Tier

Tier 2: Plus Tier

Tier 3: Premium Tier

Add-ons

- Individually Packaged Meals
- Sterno/Chafing Rack (per dish)
- Linen Tablecloths (per table)
- Bottled Water / Juices / Soft Drinks

General Information

- Packages / Menus can be fully customized to meet your crew's dietary needs and your production's budgetary requirements.
- Production to supply tables, electricity, lighting and water supply.
- Additional Craft Services attendant(s) may be required, depending on crew size.
- Orders arrive approximately 30 minutes to 1 hour prior to meal service time.

COVID-19

All meals are prepared and supplied in full compliance with COVID standards and guidelines set by the city, state, and federal agencies, including NYC Department of Health, New York State, OSHA and the CDC. All Meals can be Individually packaged.

Lunch: sandwiches, salads, entrees & sides

Sandwiches - All Tiers

Grilled Mixed Vegetables - Hummus & Black Olive Spread on Baguette
Avocado Black Bean - Roasted Red Pepper, Cheddar & Chipotle Mayo in Black Bean Wrap
Smoked Mozzarella & Tomato - Pesto on Ciabatta
Tuna Salad - Mixed Greens on Brioche Bun
Grilled Chicken Breast & Arugula - Roasted Red Pepper Sauce on Baguette
Roasted Chicken Breast - Alfalfa Sprouts, Sliced Apple & Brie on Multi-Grain
Curried Chicken Salad - Apples & Raisins in Spinach Wrap
Chicken Caesar Salad Wrap - Caesar Dressing & Croutons
Turkey Club - Bacon, Lettuce, Roasted Red Peppers on Rye
Smoked Turkey & Munster - Mango-Chutney Mayo on Sourdough
Herb-Roasted Turkey & Arugula - Cranberry Dressing on Pumpnickel
Mortadella, Prosciutto, Mozzarella - Tomato, Basil on Whole Wheat Baguette
Black Forest Ham & Brie - Honey Mustard on Sourdough
Roast Beef & Slaw - Russian Dressing on Rye
Genoa Salami, Prosciutto & Provolone - Italian Vinaigrette on Ciabatta

Entree Salads - All Tiers

Kale Salad - Hearts of Palm, Hummus, Kidney Beans, Pickled Red Peppers & Onions with a Lemon Vinaigrette
Niçoise Salad - Tuna, Green Beans, Beets, Potato, Tomato, Egg, Olives, Anchovy & Greens
Greek Salad - Grape Leaves, Cucumber, Tomato, Feta, Black Olives, Chickpeas & Greens
Grilled Chicken Caesar Salad - Romaine, Croutons & Parmigiano

Tier 1 - Entrees

Vegetable Hawaj - Chickpeas, Carrots & Sweet Potato
Vegetable Baked Ziti - Seasonal Vegetables
Tofu Shawarma - Middle Eastern Spice Mix
Cheese Tortellini - Homemade Pesto or Arrabbiata sauce
Roasted Cod - Red Grape Tomatoes & Oregano
Moroccan Tilapia - Roasted Red Peppers & Cilantro
Tuscan Chicken - Quartered Artichoke & Fennel
Grilled Breast of Chicken - Herbs de Provence & Roasted Red Pepper Sauce
Chicken Hawaj Stew - Boneless Chicken, Chickpeas, Carrots & Sweet Potato
Fajita Chicken - Peppers and Onions
Chicken Marsala - Mushroom & Marsala Wine
Turkey Chili - Cheddar & Sour Cream
Turkey Milanese - Breaded Cutlet
Traditional Beef Stew - Pearl Onions & Mushrooms
Southwestern Meatloaf - Red Wine Gravy
Grilled Beef Meatballs - Green Peas and Onion
Beef Ragu - Over Creamy Polenta

Tier 1 - Sides

Chopped Kale - Chickpea, Romaine, Red Onion & Za'atar Vinaigrette
Chopped Kale - Button Mushroom, Red Onion & Cucumber
Mixed Green Salad - Cherry, Tomatoes, Cucumber, Carrots & Balsamic Vinaigrette
Israeli Salad - Tomato, Cucumber, Cabbage & Lemon Vinaigrette
Brown Rice & Edamame Salad - Bean Sprouts & Parsley
Mama's Roasted Brussels Sprouts - Parmesan & Breadcrumbs
Basmati Rice - Gluten Free
Roasted Garden Vegetables - Charred Seasonal Selection
Sautéed Broccoli - Garlic
Sautéed Bok Choy - Soy Sauce
Roasted Butternut Squash - Lightly Salted
Green Beans - Shallots
Sautéed Broccoli Rabe - Garlic
Mashed Potatoes - Rosemary & Butter
Roasted Potato Spears - Lemon
Curried Pearl Pasta - Sautéed Onion
Moroccan Couscous - Mint
Mezze Rigatoni - Spicy Vodka Sauce
Penne Pesto - Arugula, Cherry Tomato

Tier 2 & 3 - Entrees

Grilled Salmon - Cucumber, Dill
Poached Salmon - Lemon Wedges
Barramundi Fillet - Pan Seared
Chicken Parmesan - Smoked Mozzarella
Chicken & Shrimp Paella (No Side) - Chorizo, Yellow Rice
Marinated Skirt Steak - Red Wine Reduction
Beef Moussaka - Eggplant, Tomato, Béchamel
Pork Schnitzel Cutlet - Dijon Mustard
Lamb Tagine - Carrots, Apricot, Green Olive

Tier 2 & 3 - Sides

Greek Salad - Cucumber, Tomato, Feta, Capers, Olive
Avocado & Tomato Salad - Red Onion, Jalapeno, & Coriander
Green Bean Salad - Mushrooms, Red Onion, Mustard & Blue Cheese
Shaved Brussels Sprouts
Roast Cauliflower, Lentil, Dijon - Mustard Vinaigrette
Eggplant Caponata - Stewed Eggplant with Tomato
Curried Cauliflower - Chickpeas & Red Onion
Penne Pesto - Sun-Dried Tomatoes & Mozzarella
Fusilli - Sun-dried Tomato, Olives & Feta
Elbow Macaroni - Corn, Peppers & Cilantro in Yogurt-Mayonnaise
Pearl Pasta - Sautéed Mushrooms, Onions & Parsley
Orecchiette - Pesto, White Beans, Cherry Tomatoes & Parmesan
Chickpeas & Orzo - Mint & Scallions
Orzo & Bulgur - Sun-dried Tomato & Mushroom
Baked Macaroni & Cheese - Jalapeño

Breakfast

Breakfast - Basic

Yogurt, Granola, & Fresh Berries

Seasonal Fruit Salad

Egg Salad - Dill (1/4 lb Per Person)

Breakfast Salad - Cucumber, Tomato, Feta & chopped cabbage

Oatmeal - Includes Fixings (Dried Fruit, Nuts & Maple Syrup)

Scrambled Eggs - 2 Eggs

Pancakes - Silver Dollar Size, Maple Syrup, Butter

Classic French Toast - Maple Syrup, Butter

Craft Services

Craft Service Tier 1 - Basic

Coffee & Tea Service Included

Fresh Fruit: Bananas, Oranges, Apples, Grapes

Cereal: (3 Varieties)

Bars: Breakfast, Granola

Assorted Baked Goods: Pastries, Cookies, Nuts

Chips: Pretzels, Popcorn, Potato Chips, Tortilla Chips

Dip: Salsa – Regular or Mango

Craft Service Tier 2 - Plus

Coffee & Tea Service Included

Fresh Fruit: Bananas, Oranges, Apples, Grapes and Seasonal Selections

Cereal (3 Varieties)

Assorted Baked Goods: Pastries, Cookies, Bagels & Muffins

Bars: Breakfast, Granola, Fruit & Nut, Protein, (Gluten-Free Available)

Assorted Dried & Freeze Dried Fruit:

Mango, Apricots, Raisins, Banana, Apple

Chips: Pretzels, Popcorn, Potato Chips, Tortilla Chips

Healthy/Vegan Snacks: Veggie Chips, Rice Cakes, Dried Seaweed, Dried

Peas/Chickpeas, Fruit Leather, Beef Jerky

Dips: Salsa – Regular or Mango, Black

Bean & Corn or Bean & Cheese, Hummus

Platters: Cut Fruit; Cracker, Cheese & Deli Meats

Care Packages: Breath Mints, Gum, Advil, Tylenol

Cough Drops, Airborne, Multi-Vitamins

Breakfast - Plus

Egg Wraps - Scrambled Egg with Bacon; Scrambled Western with Ham
Egg Whites with Peppers & Onions

Frittatas - Spinach, Mushroom, Goat Cheese, Peppers, Onions & Potatoes

Breakfast Meats - Sausage, Bacon, Turkey Bacon, Ham

Craft Service Tier 3 - Premium

Coffee & Tea Service Included

Sterno & Chafing Rack Included

Fresh Fruit: Bananas, Oranges, Apples, Grapes, Seasonal Selections

Cereal: (3 Varieties)

Hot Soups: Vegetable, Lentil, Chicken Noodle

Rotating Assorted Hors d'oeuvres

Chocolates & Candies: Assorted Candies & Chocolates, Nuts, Fruit, & Pretzels

Assorted Baked Goods: Pastries, Cookies, Bagels & Muffins

Bars: Breakfast, Granola, Fruit & Nut, Protein, Gluten-Free

Assorted Dried & Freeze Dried Fruit:

Mango, Apricots, Raisins, Banana, Apple

Assorted Nuts: Salted, Chocolate Covered

Chips: Pretzels, Popcorn, Potato Chips, Tortilla Chips

Healthy/Vegan Snacks: Veggie Chips, Rice Cakes, Dried Seaweed, Dried

Peas/Chickpeas, Fruit Leather, Beef Jerky

Dips: Salsa – Regular or Mango, Black Bean & Corn or Bean & Cheese

Platters: Tea Sandwiches, Sliced Fruit, Crackers & Cheese, Sliced Cold Cuts,

Spreads (Homemade Hummus, Baba Ganoush, Labneh)

Care Package: Breath Mints & Gum, Advil, Tylenol, Cough Drops, Airborne, Multi-Vitamins