



**1MW**  
CATERING

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**Questions?** Contact [space.1MW@accenture.com](mailto:space.1MW@accenture.com)

For catering less than 10 people please inquire about our **bodega vouchers**

Catering prices are exclusive of NY sales tax which is 8.875%

**GF** Gluten-Free Menu Item

**DF** Dairy-Free Menu Item

**VEG** Vegetarian Menu Item

**V** Vegan Menu Item





## Beverages

minimum six guest order

### Coffee Service

**\$5.00 per person**

Starbucks Regular and Decaf Coffee  
and Assorted Harney & Sons Teas

### Bottled Water

**\$3.00 per person**

### Assorted Soda

**\$3.00 per person**

### Assorted Juices

**\$3.00 per person**

### All Day Beverage Service

**\$21.00 per person**

Starbucks Regular and Decaf Coffee  
and Assorted Harney & Sons Teas,  
Assorted Juices, Soda,  
Fruit Infused Water

# BREAKS

minimum ten guest order

### Assorted Bags of Chips

**\$1.59 per person**

### Build Your Own Trail Mix

Sesame Sticks, M&M's, Dried Fruit, Chocolate Covered Raisins, Yogurt Dipped Pretzels

**\$4.79 per person**

### Energy Bars

Assortment of Protein and Nutrition Bars

**\$4.99 per person**

### New York, New York

Assorted Hals Chips and Popcorns, Tate's Chocolate Chip Cookies, Mini Black and White Cookies

**\$13.99 per person**

### Tompkins Square Market Meat and Cheese Board

Domestic & Imported Meats, Artisanal Cheeses served with Grilled Vegetables, Pesto and Crackers

**\$17.00 per person**

### GF DF V Immunity Boost

Lemon Ginger, Green Detox, Carrot Turmeric | Dark Chocolate Bites with Coconut Flakes, Pretzels and Dried Fruit

**\$10.25 per person**

### Mediterranean Mezze

Hummus, Tzatziki, Vegetables, Falafel, Pita Bread and Seasonal Fruit

**\$11.00 per person**

### Mini Savory Sandwiches

**DF** Tuna Salad on a Croissant

**DF V** Grilled Vegetable and Balsamic Reduction Pinwheel

**DF** BLT on Rosemary Ciabatta

Includes Dessert Bars

**\$10.00 per person**

# BREAKFAST

## Hot Breakfast

Includes Fresh Fruit Salad

### CHOICE OF SCRAMBLED EGGS: (choose one)

- GF DF** Egg with Chives
- GF** Sautéed Spinach and Feta Cheese
- GF** Roasted Tomatoes and Goat Cheese
- GF DF** Ham, Peppers and Onions
- V** Tofu Scramble

### CHOICE OF POTATO: (choose one)

- GF DF** Hash Browns, NY Diner Style Home Fries

### CHOICE OF BREAKFAST MEAT: (choose one)

Bacon, Turkey Sausage Patty

### BEVERAGES

Assorted Juices, Fruit Infused Water, Starbucks Coffee and Harney & Sons Teas

**\$26.95 per person | minimum ten guest order**

## NY Bagel Spread

Assorted Bagels, Spreads & Preserves, Smoked Salmon Platter and Fresh Fruit Salad

### BEVERAGES

Assorted Juices, Fruit Infused Water, Starbucks Coffee and Harney & Sons Teas

**\$15.09 per person | minimum six guest order**

\*Vegan or Plant-Based Proteins and Egg Substitutes Available Upon Request

\*Gluten Free Bread Available Upon Request\*

## GF VEG Wellness Breakfast

Build Your Own Parfait with Granola and Fresh Berries, Assorted Muffins

### BEVERAGES

Assorted Juices, Starbucks Coffee and Harney & Sons Teas and Fruit Infused Water

**\$13.80 per person | minimum six guest order**

## VEG Classic Continental

Assorted Mini Pastries, Mini Bagels, Spreads and Preserves, Fresh Fruit Salad

### BEVERAGES

Assorted Juices, Fruit Infused Water, Starbucks Coffee and Harney & Sons Teas

**\$15.29 per person | minimum six guest order**

## Hot Breakfast Sandwich Trio

### CHOOSE THREE BREAKFAST SANDWICHES:

**Option 1:** Applewood Bacon, Egg, Cheese on a Mini Plain Bagel

**Option 2:** Turkey Sausage, Egg and Cheese on an English Muffin

**VEG Option 3:** Egg Whites, Spinach, Feta Cheese and Roasted Tomatoes in a Wrap

**Option 4:** Scrambled Egg, Ham and Swiss Cheese on a Croissant

**DF Option 5:** Egg Whites, Fresh Sliced Turkey & Tomatoes on a Mini Everything Bagel

**DF VEG Option 6:** Scrambled Eggs, Fajita Peppers and Onions and Spinach in a Wrap

### BEVERAGES

Assorted Juices, Fruit Infused Water, Starbucks Coffee and Harney & Sons Teas

**\$16.00 per person | minimum ten guest order**

# BREAKFAST (CONTINUED)

## Ambient Breakfast Board

### INCLUDES:

Ham and Swiss Crepe

Cream Cheese, Jam and Berries Crepe

**DF V** Smashed Avocado Toast with Sliced Tomatoes and Onions, Drizzle of Olive Oil and Lemon

Side of Feta Cheese

Side of Grated Hard Boiled Eggs

Mini Donuts

### BEVERAGES

Assorted Juices, Fruit Infused Water, Starbucks Coffee and Harney & Sons Teas

**\$20.00 per person | minimum ten guest order**



## A La Carte Breakfast

### Assorted Breakfast Breads

Assorted Pastries

**\$7.49 per person | minimum six guest order**

### Hot Steel-Cut Oatmeal Bar Served in re:dish containers

Assorted Toppings

#### CHOICE OF ONE OATMEAL FLAVOR:

Blueberry, Brown Sugar, Cinnamon Spice, Mixed Berry, Peach

**\$6.49 per person | minimum ten guest order**

### **GF** Build Your Own Yogurt Parfaits Served in re:dish containers

#### CHOICE OF TWO FLAVORS:

Plain Greek Yogurt, Vanilla, Strawberry

Includes Granola and Fresh Berries

**\$7.29 per person | minimum six guest order**

**Scrambled Eggs \$4.25 per person | minimum ten guest order**

**Scrambled Egg Whites \$4.75 per person | minimum ten guest order**

**Bacon \$3.00 per person | minimum ten guest order**

### Breakfast Quiche (choose two)

Smoked Salmon, Dill, Crème Fraîche

Bacon, Onion, and Gruyere

**VEG** Broccoli and Cheddar

**VEG** Spinach and Mushroom

**\$7.29 per person | minimum ten guest order**

### Fruit

Seasonal Whole Fruit **\$1.09 per guest**

Mixed Berries **\$2.69 per guest**

Fresh Seasonal Sliced Fruit **\$3.79 per guest**

**minimum six guest order**



# SANDWICH & SALAD PACKAGES

minimum ten guest order

All sandwich and salad packages include still and sparkling bottled water  
For additional beverage options, please see beverages on page 5

## Starter Sandwich Package

Assortment of Craft Sandwiches and Wraps, Assorted Bags of Potato Chips, Cookies and Dessert Bars

**\$18.69 per person**

## Traditional Sandwich Package

Assortment of Craft Sandwiches and Wraps, a Chef's Choice Green and Grain Salad with Dressing, Fresh Fruit Salad, Assorted Bags of Potato Chips, Cookies and Dessert Bars

**\$24.89 per person**

## Executive Sandwich Package

Assortment of Specialty Craft Sandwiches and Wraps, Chef's Choice Green Salad and Grain Salad with Dressing, Pickles, Fruit Salad, Assorted Bags of Potato Chips, Cookies and Dessert Bars

**\$26.00 per person**

## Build Your Own Salad Package

**CHOICE OF:** (choose one)

Mixed Field Greens  
Romaine  
Grain

**\$23.89 per person**

**\*Traditional Salad Toppings  
Subject to Availability**

**CHOICE OF:** (choose two)

Grilled Chicken  
Grilled Shrimp  
Grilled Salmon  
Grilled Steak

✓ Falafel  
✓ Tofu

**INCLUDES:**

Grilled Vegetable Platter,  
Fresh Assorted Rolls with  
Butter, Cookies and  
Dessert Bars

**DRESSING:**

Balsamic





# HARVEST BOWLS

minimum ten guest order

Includes still and sparkling bottled water, lemon vinaigrette, agave lime vinaigrette, feta cheese, cookies and dessert bars, served in **re:dish** containers

All bowls are gluten free and dairy free

For additional beverage options, please see beverages on page 5

**\$29.39 per person**

**BASE:**  
**Farro**

**PROTEINS:** (choose three)

- GF** Grilled Chicken
- GF** Grilled Salmon
- GF** Grilled Steak
- GF** Grilled Shrimp
- GF V** Falafel
- GF V** Soy Glazed Tofu

**TOPPINGS:**

- Roasted Cauliflower**
- Roasted Broccoli**
- Blistered Tomatoes**
- Squash & Zucchini**
- Sautéed Swiss Chard**
- Pickled Radish**

*Add a 4<sup>th</sup> protein option for an additional \$7.00 per person*



# AMBIENT BUFFETS

minimum fifteen guest order

Includes still and sparkling bottled water, cookies and dessert bars  
For additional beverage options, please see beverages on page 5

**\$40.00 per person**

## Bronx

- GF** Grilled Sofrito Steak over Mexican Street Corn
- GF** Chili Lime Roasted Salmon with Salsa Roja and Black Bean and Avocado Salad
- GF V** Salsa Verde Roasted Carrots
- GF V** Southwest Quinoa Grain Salad
- GF V** Spanish Style Slaw with Cabbage, Peppers, Carrots with a Cilantro Lime Dressing

## Brooklyn

- GF** Herb and Citrus Roasted Salmon over Cannellini Bean and Roasted Pepper Salad
- GF** Grilled Garlic and Herb Chicken Bruschetta
- GF VEG** Beet, Almond, Goat Cheese with Balsamic Dijon Vinaigrette
- GF V** Marinated Kale and Quinoa Salad
- GF V** Mixed Green Salad with Cranberries, Apples, and Grape Tomatoes

## Manhattan

- GF DF** Coconut Lime Grilled Chicken with Mango Avocado Salad
- Teriyaki Salmon over Grilled Pineapple
- DF** Caribbean Spiced Couscous Salad with Sautéed Peppers and Onions
- GF V** Spicy Jerk Roasted Sweet Potatoes
- V** Mixed Green Salad with Avocado, Orange Segments, Red Onion, Cherry Tomatoes, Coconut Flakes with a Agave Lime Vinaigrette

## Queens

- GF** Grilled Steak with Red Fresno Gremolata over Truffle and Herb Roasted Fingerling Potatoes
- GF** Roasted Citrus Salmon with a Dill Yogurt Sauce
- GF V** Green Bean Almondine
- V** Couscous Grain Salad with Chickpeas and Herb Roasted Tomatoes
- GF V** Kale and Apple Salad with Baby Kale, Celery, Parmesan Cheese with a Roasted Garlic and Lemon Honey Vinaigrette

## Spring & Summer

- GF DF** Grilled Honey and Herb Chicken with Sautéed Rainbow Swiss Chard topped with Olive Gremolata
- GF DF** Grilled Garlic and Herb Salmon with Roasted Asparagus topped with Citrus Salsa
- GF V** Roasted Radish and White Bean Salad - Roasted Radishes, White Beans, Lemon Vinaigrette and Pesto
- GF V** Quinoa Salad with Carrots, Tomato, Peppers, Cucumber, and Herbs

*Tofu is available as a vegetarian option for an additional \$7.00 per person*





# HOT BUFFETS

minimum twenty-five guest order | 48 business hours notice required to guarantee availability

Includes still and sparkling bottled water, breads, fresh fruit salad, cookies and dessert bars

**\$50.00 per person**

## Italian

- GF DF** Shrimp Sautéed in a White Wine Garlic Sauce
- DF** Sautéed Chicken Cutlets with Lemon and White Wine Sauce
- VEG** Breaded and Fried Eggplant Topped with Marinara Sauce, Parmesan and Mozzarella Cheese
- VEG** Rigatoni Pasta with Creamy Vodka Sauce
- Caesar Salad

## Mexican

- GF DF** Chipotle Grilled Chicken
- GF DF** Salsa Verde Grilled Steak
- GF DF V** Slow Cooked Black Beans
- GF DF VEG** Sofrito Rice
- GF DF VEG** Chili Lime Roasted Vegetables

### INCLUDES:

Street Corn, Pico de Gallo, Sour Cream, Guacamole, Monterey Jack Cheese, Shredded Lettuce, Tortilla Chips

## Chinese Takeout

- DF** Chicken and Broccoli
- GF DF** Pepper Steak
- GF DF V** General Tso's Tofu
- GF V** Stir Fried Garlic Green Beans
- GF DF V** Vegetable Fried Rice
- GF DF V** Mixed Green Salad with Ginger Dressing

## Mediterranean

- GF DF** Za'atar Grilled Chicken
- GF DF** Sumac Roasted Salmon
- GF DF V** Falafel
- GF DF VEG** Lemon Roasted Potatoes
- GF DF VEG** Vegetable Medley
- GF VEG** Greek Salad

### INCLUDES:

Hummus, Tzatziki, Grilled Pita

## Spring & Summer

- GF DF** Honey Lavender Glazed Chicken
- GF DF** Rosemary Garlic Grilled Salmon
- GF V** Roasted Marinated Artichoke and Green Bean Salad with Red Onion
- V** Lavender Infused Pearled Couscous with Toasted Almonds & Cranberries
- GF V** Roasted Beet and Goat Cheese Salad with Mixed Greens & a Citrus Honey Vinaigrette

*Tofu is available as a vegetarian option for an additional \$7.00 per person*

# ALL DAY CONFERENCE PACKAGE

minimum twenty-five guest order

**A walk-through New York | This package includes all of the options below | \$85.00 per person**

## **All Day Beverage Service**

Starbucks Regular and Decaf Coffee  
Assorted Harney & Sons Teas  
Assorted Juices  
Soda  
Fruit Infused Water

## **Breakfast Buffet**

NY Bagels  
Scrambled Eggs  
NY Diner Style Home Fries  
Bacon  
Fruit Salad

## **Lunch Buffet**

Choice of Ambient or Hot Buffet  
\*Please see page 8 and page 10 for more details

## **Break**

Assorted Halls Chips and Popcorns  
Tate's Chocolate Chip Cookies  
Mini Black and White Cookies







# RECEPTIONS

Choose from one of our reception packages below | Receptions should begin after 4pm

## **Starter Reception**

Open Bar To Include House Wines, Beers, Sodas, and Chips and Dips

Must Choose One Hot Item - Mini Pizzas, Sliders, Mini Hot Dogs, Chicken Tenders, or Tator Tots

**1 hour reception \$35 per person**

**1.5 hour reception \$40 per person**

**2 hour reception \$45 per person**

**minimum fifteen guests per order**

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## **Traditional Reception**

Open Bar To Include Liquor, House Wines, Beers and Sodas

Your Choice Of Six Hors d'oeuvres

**1 hour reception \$55 per person**

**1.5 hour reception \$60 per person**

**2 hour reception \$70 per person**

**minimum twenty guests per order**

# HORS D'OEUVRES

48 business hours notice required to guarantee availability

## Beef / Pork

- GF** Bacon Wrapped Stuffed Goat Cheese Dates
- Beef Empanada with Salsa Verde
- Cheeseburger Sliders with Cheddar Cheese and Tomato Bacon Jam
- GF** Mini Steak Tacos with Kimchi, Pickled Cucumber and Yuzu Aioli
- Pigs in a Blanket with Whole Grain Mustard & Ketchup Dipping Sauces
- Prosciutto and Whipped Goat Cheese Blini
- DF** Cantaloupe & Prosciutto Skewer, Fresh Basil and Balsamic Glaze
- GF DF** Thai Beef Endive Lettuce Cups

## Poultry

- GF DF** Asian Chicken Meatball with Teriyaki Glaze
- Chicken Empanada with Chipotle Ranch
- GF** Cilantro Lime Chicken Tacos with Pickled Red Onion and Jalapeño Avocado Crema
- Fried Chicken Bao Buns with Pickled Vegetables and Spicy Mayo
- GF DF** Jerk Chicken with Pineapple Salsa on a Plantain Chip
- Mini Chicken Parmesan Sliders with Marinara Sauce and Mozzarella Cheese
- Mini Pita Chicken Gyro topped with Shredded Chicken, Tzatziki and Diced Tomato
- GF** Pulled Chicken on a Green Chili Arepa with Chipotle Mayo

## Desserts

An Assortment of Stationary Mini Desserts

## Seafood

- Butter Poached Mini Lobster Rolls with Lemon Chive Aioli
- GF** Chili Lime Shrimp Tacos with Mango Salsa and Avocado Crema
- Crab Cakes with Chipotle Mayo
- GF** Grilled Shrimp Cherry Pepper Aioli on a Cucumber
- DF** Rock Shrimp Tempura with Bang Bang Sauce
- GF DF** Salmon Avocado Tartare
- Seared Sesame Crusted Tuna on a Wonton Crisp with Pickled Jalapeño and Yuzu Lime Aioli
- GF** Shrimp Skewers with Corn Butter and Poblano Purée

## Vegetarian / Vegan

- DF VEG** Avocado and Grapefruit Tartlet
- VEG** Lemon Ricotta Crostini with Blueberry Compote
- GF VEG** Grilled Vegetable Mini Tacos with Cotija Cheese and Pickled Red Onion
- VEG** Mini Spinach and Artichoke Wonton Crisp
- GF V** Mini Pita Bite with Beet Hummus and Marinated Cucumber Salad
- VEG** Roasted Mushroom and Truffle Aioli Tart
- GF DF V** Walnut and Sage Stuffed Mushrooms
- VEG** Whipped Herb Feta Cheese in a Phyllo Cup





# RECEPTION ENHANCEMENTS

minimum fifteen guest order

For receptions over 100 guests we suggest two stations | These packages must be paired with a reception

## Pasta

### PASTA:

Rigatoni and Tortellini

**SAUCE:** (choose two)

Vodka Sauce

**DF** Marinara

Alfredo

Includes Roasted Vegetables, Grated Parmesan Cheese, Red Pepper Flakes, Olive Oil and Sea Salt, Focaccia Bread

**\$12.00 per person** | This station requires a Chef at an additional fee of \$200

## Carving

**PROTEINS:** (choose two)

**GF DF** Filet of Beef with Au Poivre Sauce

**GF DF** Herb Crusted Rack of Lamb with Mint Pesto Sauce

**GF DF** Salmon Roast with Mustard Dill Sauce

Includes a Bread Basket, Chef's Choice of Vegetable and Starch

**\$17.25 per person** | This station requires a Chef at an additional fee of \$200

## Taco

**GF DF** **PROTEIN:** (choose two)

Grilled Salsa Verde Steak, Chipotle Chicken, Pulled Pork  
Chili Lime Roasted Vegetables, Cilantro Lime Shrimp

### SIDES:

Onions and Bell Peppers

**V** Black Beans

Includes Corn and Flour Tortilla, Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

**\$12.00 per person**

## Sliders

**PROTEIN:** (choose three)

Kobe Beef

Pulled Pork

Chicken Parmesan

**V** Black Bean and Corn Burger

### SAUCES:

Burger Sauce, Truffle Mayo

### CHEESES:

Swiss, American

Includes Caramelized Onions, Lettuce, Tomato, Red Onion, Pickles and Bacon

**\$12.00 per person**

## Sushi Platter

Assorted Sushi, Nigiri/Hand Rolls

Includes Pickled Ginger, Wasabi and Soy Sauce

**Market Price**

## Traditional Cheese & Charcuterie Board

Domestic and Imported Meats and Artisanal Cheeses

Roasted Red Peppers, Seasonal Fruits, Fig Jam, Dried Fruit, Nuts, Pesto, Honey

Crostini and Crackers

**\$22.89 per person**

**Specialty Cocktail \$6.00 per person**

# PLATED



## Plated Functions

1MW Catering is happy to provide custom plated menus. In order to guarantee product availability, we ask for menus to be finalized no later than five business days prior to your event. All menus will include an additional Chef-curated vegetarian option. Please voice any dietary restrictions to your Experience Host during menu development. Rentals, flowers, and labor are an additional cost.

### Three Course Plated Lunch

**Includes Choice of two Entrées,  
Seasonal Salad, and Dessert**

Fresh Baked Rolls, Butter, Ice Water, Soda,  
Coffee and Tea Service

**\$85 per person | minimum ten guests**

### Three Course Plated Dinner

**Includes Choice of two Entrées,  
Seasonal Salad, and Dessert**

Begins with a 30 minute full bar reception with 3 chef selected passed  
hors d'oeuvres and then dinner includes Fresh Baked Rolls, Butter,  
Ice Water, Soda, Wine, Coffee and Tea Service

**\$125 per person | minimum ten guests**



# CATERING GUIDELINES

## **Ordering and Cancellations**

To better serve all our guests and operate in an efficient manner, 1MW Catering has established set order minimums for the majority of its catering packages. Please review each menu package in the ensuing pages for required individual minimum orders. A final guarantee is required 48 business hours in advance. Orders requested with less than 48 hours are subject to product availability. Any necessary substitutions will be communicated. All cancellations must be received within 48 business hours. If not received within 48 business hours, full charges will be incurred with the exception of bottled beverages and prepackaged food items.

## **Dietary Restrictions**

Please communicate all dietary restrictions to your Experience Host prior to the menu being confirmed. Common dietary requirements including vegetarian and vegan are noted throughout the 1MW Catering menu. Should you have further questions or dietary restrictions, please do not hesitate to voice them to your Experience Host team. 1MW Catering welcomes all requests, prioritizes your safety and experience, and will gladly make special accommodations whenever possible.

Please bear in mind, for severe allergies with potentially anaphylactic reactions, we cannot guarantee full omission of the offending ingredient. This is due to the physical constraints of our own kitchen and that of our specialist suppliers where the ingredients may be present within the production environment.

Kosher or specialty orders must be placed by 2:00 pm (Monday–Thursday) and 11:30 am (Friday) for the next day’s service. Orders placed during religious holidays will require advance notice or may not be available.

## **Staffing Guidelines**

We approach staffing all events for their individual needs with both cost and service experience in mind. Should you wish to request a dedicated attendant throughout your event or if additional staff is needed, you will be charged the standard attendant fees.

## **Food Removal Policy**

Out of deference to safety, it is the policy of 1MW Catering not to box unused food portions from your event for personal consumption outside of the event location.

## **Paying for Your Event**

When placing your order, it is important to confirm the appropriate WBS. Payment may also be made via credit card (Visa, Discover, Mastercard, American Express). A WBS or credit card should be provided 48 hours ahead of your event so payment can be completed.