



1MW

CATERING

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Questions? Contact space.1MW@accenture.com

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

\$5.40 per person

Starbucks Regular and Decaf Coffee
and Assorted Harney & Sons Teas

Bottled Water

\$3.00 per person

Assorted Soda

\$3.20 per person

Assorted Juices

\$3.00 per person

All Day Beverage Service

\$22.60 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

\$1.70 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 Hots Chips and Popcorns, Tate's Chocolate Chip Cookies, Mini Black and White Cookies

\$14.50 per person

Tompkins Square Market Meat and Cheese Board

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

\$17.70 per person

GF DF V Immunity Boost

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

\$10.70 per person

Mediterranean Mezze

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

\$11.90 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

\$10.80 per person



BREAKFAST

Hot Breakfast

Includes Fresh Fruit Salad

CHOICE OF SCRAMBLED EGGS: (choose one)

- GF DF** Egg with Chives
- GF DF** Egg Whites
- 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
- GF** Chicken Apple Sausage

BEVERAGES

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

\$27.00 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

\$16.30 per person | minimum six guest order

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

Gluten Free Bread Available Upon Request

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

\$14.90 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

\$16.50 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



ENHANCEMENTS

Assorted Breakfast Breads

\$8.10 per person | minimum six guest order

Hot Steel-Cut Oatmeal Bar

Assorted Toppings

Served in  dish containers

CHOICE OF ONE OATMEAL FLAVOR:

Apple Cinnamon, Pear and Brown Sugar

\$6.80 per person | minimum ten guest order

GF Build Your Own Yogurt Parfaits

CHOICE OF TWO FLAVORS:

Served in  dish containers

Plain Greek Yogurt, Vanilla, Strawberry

Includes Granola and Fresh Berries

\$7.29 per person | minimum six guest order

Breakfast Mini Crustless Quiche (choose two)

Bacon, Cheddar

Bacon, Onion, Swiss

VEG Egg Whites, Broccoli and Cheddar

VEG Egg Whites, Spinach, Sundried Tomato

\$7.29 per person | minimum ten guest order

Fruit

Seasonal Whole Fruit **\$1.20 per guest** Mixed Berries **\$2.69 per guest**

Fresh Seasonal Sliced Fruit **\$4.10 per guest** minimum six guest order

Brioche French Toast \$5.00 per person | minimum ten guest order

Belgian Waffles \$5.00 per person | minimum ten guest order

Scrambled Eggs \$4.70 per person | minimum ten guest order

Scrambled Egg Whites \$5.30 per person | minimum ten guest order

Bacon \$3.10 per person | minimum ten 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

\$20.00 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

\$26.80 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

\$27.30 per person

Build Your Own Salad Package

CHOICE OF: (choose one)

Mixed Field Greens
Romaine
Grain

\$25.70 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

DRESSINGS:

Balsamic, Maple Rosemary





HARVEST BOWLS

minimum ten guest order

Includes still and sparkling bottled water, lemon vinaigrette, apple balsamic, feta cheese, cookies and dessert bars, served in  dish containers

All bowls are dairy free

For additional beverage options, please see beverages on page 5

\$29.39 per person

BASE: (choose one)

DF VEG **Farro**
GF DF VEG **Quinoa**
GF DF VEG **Brown Rice**

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 4th 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

\$41.50 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

Chef Crafted Seasonal Option

Includes 2 Proteins, Green Salad, Composed Salad and 2 Sides

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

\$51.90 per person

Italian

- 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

Fall & Winter

- GF DF** Airline Chicken Breast with Hudson Valley Pears and Sage
- GF DF** Rosemary Baked Salmon
- GF DF V** Roasted Seasonal Squashes
- GF VEG** Sweet Potato Puree
- GF VEG** Red Quinoa and Kale Salad with Spiced Pumpkin Seeds, Goat Cheese, Apple, Balsamic

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 | \$88.30 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
Choice of Protein Bacon, Turkey Sausage Or Chicken Apple Sausage
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

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
- DF** Cantaloupe & Prosciutto Skewer, Fresh Basil and Balsamic Glaze
- Cheeseburger Sliders with Cheddar Cheese and Tomato Bacon Jam
- GF DF** Chorizo Stuffed Mushrooms
- Mini Beef Wellingtons
- GF** Mini Steak Tacos with Kimchi, Pickled Cucumber and Yuzu Aioli
- GF DF** Peruvian Beef Skewers
- Philly Cheese Steak Eggrolls
- Pigs in a Blanket with Whole Grain Mustard & Ketchup Dipping Sauces
- Steak Croustade with Creamy Horseradish

Poultry

- Chicken and Waffle Bites with Vermont Maple Syrup
- Chicken Empanada with Chipotle Ranch
- GF DF** Chimichurri Chicken Skewers
- Crispy Chicken Slider with Pickles and Hot Honey on a Mini Brioche
- DF** Mini Chicken Tinga Tacos with Salsa Roja

Desserts

An Assortment of Stationary Mini Desserts

Seafood

- GF DF** Bacon Wrapped Scallops
- Coconut Shrimp with Chili Sauce
- Mini Crab Cakes with Chipotle Aioli
- Mini Lobster Tacos with Cilantro and Avocado Salsa
- DF** Mini Tuna Poke Bowls
- Seared Ahi Tuna on a Wonton Crisp, Wasabi Kewpie Mayo, Pickled Ginger, Sesame Seeds
- GF DF** Shrimp Cocktail
- Smoked Salmon Bagel Crostini with Chive Cream Cheese, Capers

Vegetarian / Vegan

- VEG** Beyond Sliders With Cherry Peppers On A Mini Brioche
- GF VEG** Brie Stuffed Dates
- V** Butternut Squash Puree With Pistachio Pesto On A Crostini
- DF V** Mini Avocado Toast
- V** Mini Beyond Korean Meatballs
- GF DF V** Mini Polenta Cake With Stewed Eggplant
- VEG** Spanakopita
- VEG** Sweet Potato Black Bean And Manchego Quesadilla
- GF VEG** Whipped Goat Cheese With Figs



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 Whole Wheat Penne

SAUCE: (choose two)

Vodka Sauce

DF

Marinara

Creamy Pesto

Includes Tomatoes, Onions, Spinach, Mushrooms,
Parmesan, Basil, Rosemary 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

PROTEIN: (choose two)

GF DF

Sofrito steak, Chicken Tinga, Carnitas

GF DF V

Chipotle mushrooms

SIDES:

Pickled Onions, Sour Cream, Jack Cheese, Assorted Salsa,
Shredded Lettuce, Corn and Flour Tortillas

\$12.10 per person

Tavern Flare

SLIDERS: (choose two)

DF

Cheeseburger

Pulled Pork

Crispy Chicken

BONELESS WINGS: (choose one)

BBQ, Buffalo, Korean BBQ

VEGETARIAN OPTION: (choose one)

V

Korean BBQ Beyond Meatball

VEG

Tator Tots

Includes Crispy Bacon, Pickles, Ketchup, BBQ Sauce,
Chipotle Mayo, Lettuce, Plum Tomatoes, Grilled Onions

\$14.25 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

\$23.80 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.