



WELL&TM
by Durst

Office Catering Menu

Let us cater to you.

Good food brings people together. So when you're hosting a hungry group, from the intimate brainstorm session to an all-hands affair, make it exceptional with Well&by Durst's catering menu. Let our soulful and artisanal dishes nourish your best ideas.

Make Well&by Durst Your Own.



2022-02-09

Chef Reuel Vincent
212.602.4080 • catering@welldurstowtc.com



Breakfast

Continental

\$16 per person

Bagels (V), Muffins (V), Croissants (V), Danishes (V),
Cream Cheeses (V), Jams (V), Butter (V)

Gourmet

\$22 per person

Bagels, Muffins, Croissants, Danishes (V)
Cream Cheeses, Jams, Butter (V)

Deconstructed Avocado Toast (VG)

Seasonal Quiche (V)

Greek Yogurt, Granola, Fresh Berries (V)

Fruit Salad (VG)

Complete

\$28 per person

Breakfast Sandwiches

Egg & Cheese, Bacon Egg & Cheese, Sausage Egg & Cheese

Mini Muffins (V)

Assorted Individual Oatmeal (V)

Hash Browns (DF) (GF)

Greek Yogurt, Granola, Fresh Berries (V)

Fruit Salad (VG)

(VG) Vegan

(DF) Dairy-Free

(V) Vegetarian

(GF) Gluten-Free

(N) Nuts

Please note items are made in a facility that processes gluten, dairy and nuts.



Beverage Packages

Coffee & Tea

\$6 Per Person

Regular, Decaf

Herbal, Black Tea Infusers

Milk & Cream

Sugar & Splenda

Morning Juices

\$6 Per Person

Orange, Apple, Cranberry



Lunch

Packages

Simple

\$16 Per Person

Choice of: 3 Salads, 1 Protein Add-On

Standard

\$20 Per Person

Choice of: 1 Salad, 3 Sandwiches, Cookies & Brownies

Super

\$26 Per Person

Choice of: 2 Salads, 4 Sandwiches, Cookies & Brownies

Salad Protein Add-Ons

White Wine-Poached Salmon GF

\$8 Per Person

Herb-Grilled Chicken DF GF

\$6 Per Person

Grilled Flank Steak DF GF

\$8 Per Person



VG Vegan

DF Dairy-Free

V Vegetarian

GF Gluten-Free

N Nuts

Please note items are made in a facility that processes gluten, dairy and nuts.

Salads

Kale Caesar V

Parmigiano-Reggiano, Lemon-Toasted Breadcrumbs

Cobb GF

Romaine, Boiled Eggs, Applewood Smoked Bacon, Avocado, Cherry Tomatoes, Crumbled Blue Cheese, Ranch Dressing

Farmer's Garden VG GF

Mixed Greens, Cherry Tomatoes, Cucumbers, Radishes, Green Goddess Dressing

Beet & Goat Cheese V GF N

Arugula, Candied Walnuts, Balsamic Vinaigrette

Greek V GF

Cucumbers, Cherry Tomatoes, Feta, Kalamata Olives, Watercress, Basil, Lemon Vinaigrette

Pasta Salad V

Bocconcini Mozzarella, Heirloom Tomatoes, Basil, Parmigiano-Reggiano, Sun-Dried Tomato Pesto

Sandwiches

Mediterranean VG

Roasted Vegetables, Red Pepper Pistou, Hummus, Ciabatta

Roasted Mushroom V

Mozzarella, Baby Spinach, Roasted Tomatoes, Pesto, Hero Roll

Turkey

Cheddar Cheese, Bacon, Bibb Lettuce, Tomato, Mayonnaise, Ciabatta

Black Forest Ham

Sharp Cheddar, Lettuce, Tomatoes, B&B Pickles, Honey Mustard Aioli, Kaiser Roll

Curry Chicken Salad

Lettuce, Tomatoes, Ciabatta

Grilled Chicken BLT

American Cheese, Avocado Mayo, Multigrain Bread

Roast Beef

Provolone, Onions, Tomatoes, Arugula, Horseradish Mayo, Hero Roll

Tuna Salad

Cheddar, Lettuce, Tomatoes, Ciabatta

Hot Stations

Packages

Standard

\$28 Per Person

Choice of: 1 Salad, 2 Entrées, 1 Side

Super

\$38 Per Person

Choice of: 2 Salads, 3 Entrées, 2 Sides

Dessert Add-Ons

Cookies & Brownies \$6 Per Person

Assorted Dessert Platter \$8 Per Person



Sides

String Bean Almondine (V) (GF) (N)

Spicy Broccolini (VG) (GF)

Brussels Sprouts, Sweet Chili, Toasted Seeds (VG)

Roasted Asparagus, Lemon,
Parmigiano-Reggiano (V) (GF)

Creamy Polenta (V) (GF)

Herb-Roasted Potatoes (VG) (GF)

Mashed Potatoes (V) (GF)

Jasmine Shiitake Rice (V) (GF)

(VG) Vegan

(DF) Dairy-Free

(V) Vegetarian

(GF) Gluten-Free

(N) Nuts

Please note items are made in a facility that processes gluten, dairy and nuts.

Salads

Kale Caesar (V)

Parmigiano-Reggiano, Lemon-Toasted Breadcrumbs

Cobb (GF)

Romaine, Boiled Eggs, Applewood Smoked Bacon, Avocado, Cherry Tomatoes, Crumbled Blue Cheese, Ranch Dressing

Farmer's Garden (VG) (GF)

Mixed Greens, Cherry Tomatoes, Cucumbers, Radishes, Green Goddess Dressing

Beet & Goat Cheese (V) (GF) (N)

Arugula, Candied Walnuts, Balsamic Vinaigrette

Greek (V) (GF)

Cucumbers, Cherry Tomatoes, Feta, Kalamata Olives, Watercress, Basil, Lemon Vinaigrette

Pasta Salad (V)

Bocconcini Mozzarella, Heirloom Tomatoes, Basil, Parmigiano-Reggiano, Sun-Dried Tomato Pesto

Entrées

Roasted Salmon (GF)

Sautéed Kale, Cannellini Beans, Aurora Sauce

Sweet Chili Glazed Salmon (DF)

Braised Baby Bok Choy

Roasted Branzino (GF)

White Wine Beurre Blanc

Seared Chicken (GF)

Wild Mushrooms, Chicken Jus

Roasted Chicken (DF) (GF)

Salsa Verde, Baby Onions

Braised Short Rib (GF)

Roasted Root Vegetables

Brown Sugar Mustard-Glazed Pork (GF)

Candied Carrots

Citrus Roasted Shrimp (Additional \$6) (DF) (GF)

Grilled Lemons

Afternoon Snacks

Charcuterie DF GF

\$14 Per Person

Assorted Cured Meats

Artisan Cheese Platter V

\$14 Per Person

Assorted Cheeses, Crackers, Grapes, Truffle Honey

Mezze Platter VG

\$10 Per Person

Hummus, White Bean Dip, Pita, Olives, Cucumbers

Chips & Dip V GF

\$10 Per Person

Tortilla Chips, Guacamole, Sour Cream, Queso Fresco, Salsa

Vegetable Crudité V GF

\$8 Per Person

Seasonal Vegetables, Hummus, Blue Cheese, Ranch

Power Break VG N

\$12 Per Person

Granola Bars, Trail Mix, Red Bull

Snack Bar VG N

\$6 Per Person

Kettle Chips, Popcorn, Pretzels, Assorted Nuts

Sweet Assortments V N

\$8 Per Person

Mini Cupcakes, Assorted Petit Fours, Chocolate Chip Cookies

Beverage Packages

Coffee & Tea

\$6 Per Person

Regular, Decaf

Herbal, Black Tea Infusers

Milk & Cream

Sugar & Splenda

Morning Juices

\$6 Per Person

Orange, Apple, Cranberry

Iced Tea

\$6 Per Person

Lemon & Raspberry Tea

Soda & Water

\$4 Per Person

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Bottled Water

Sparkling Water

\$6 Per Person

Flavored Bubly Waters

Sparkling Water



VG Vegan

DF Dairy-Free

V Vegetarian

GF Gluten-Free

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Office Catering Guidelines

Please see below parameters for Well& by Durst Office Catering:

- Office Catering service hours are Monday – Friday from 8 AM – 5 PM.
- Each package has a 15 person or \$250 minimum.
- There is a 40 person maximum on all orders.
- Orders should be placed 2 business days prior to the event. For orders placed less than 48 hours before an event, please contact Well& by Durst Catering immediately for confirmation.
- All orders include disposable tableware and are served family-style. Please inquire for individual packaging.
- A 15% administrative fee and New York Sales Tax are added to all orders.
- Catering Setup is available upon request for an additional fee of \$50. The catering team requires a minimum of 30 minutes prior to event start for set up.
- Payment is due to Well& by Durst Office Catering prior to scheduled delivery.

For requests outside of these guidelines or full-service office dining, please contact the Well& by Durst Catering Manager at catering@welldurstowtc.com to discuss how we can support your catering requirements.

