



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.



2024-01-25

Chef Reuel Vincent
212.602.4080 • catering@welldurstowtc.com



Breakfast

Continental

\$16 Per Person

Bagels (VG)

Mini Muffins , Mini Croissants, Mini Danishes (V)

Butter, Cream Cheese, Jam (V)

Gourmet

\$24 Per Person

Bagels (VG)

Mini Muffins , Mini Croissants, Mini Danishes (V)

Butter, Cream Cheese, Jam (V)

Deconstructed Avocado Toast (VG)

Seasonal Quiche (V)

Greek Yogurt (V)
with Granola and Fresh Berries

Fruit Salad (VG) (GF)

Complete

\$30 Per Person

Scrambled Eggs (V) (GF)

Bacon & Sausage (DF) (GF)

Mini Muffins (V)

Assorted Individual Oatmeal (VG)

Hash Browns (V) (DF) (GF)

Greek Yogurt (V)
with Granola and Fresh Berries

Fruit Salad (VG) (GF)

On The Go

\$18 Per Person

Brioche Breakfast Sandwiches

Egg & Cheese (V)

Bacon, Egg & Cheese

Sausage, Egg & Cheese

Egg, Spinach & Mushroom (V)

Individual Add-Ons

Hard Boiled Eggs (V) (DF) (GF)

\$5 Per Person

Chia Seed Pudding (VG) (GF)

\$5 Per Person

Bagel Assortment (VG)

Butter and Cream Cheese

\$5 Per Person

Oatmeal Cup (VG)

\$6 Per Person

Fruit Salad (VG) (GF)

\$6 Per Person

Greek Yogurt (V)

with Granola and Fresh Berries

\$7 Per Person

** Only available with package selection*

(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.

Lunch

Packages

Simple

\$18 Per Person

Choice of: 3 Salads, 1 Protein Add-On, Cookies & Brownies

Standard

\$24 Per Person

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

Super

\$28 Per Person

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

Salads

Kale Caesar

Parmigiano-Reggiano, Lemon-Toasted Breadcrumbs

Heirloom Tomato & Mozzarella Salad

Red Onions, Olives, Radishes, Basil, Olive Oil

Chicken Cobb

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

Farmer's Garden

Mixed Greens, Cherry Tomatoes, Cucumbers, Radishes
Lemon Vinaigrette

Beet & Goat Cheese

Arugula, Candied Walnuts, Balsamic Vinaigrette

Mediterranean Pasta Salad

Fusilli, Chickpeas, Cucumbers, Cherry Tomatoes, Feta
Kalamata Olives, Lemon Vinaigrette

Salad Protein Add-Ons

Grilled Chicken

\$8 Per Person

Herb Roasted Salmon

\$10 Per Person

Ribeye Steak

\$12 Per Person

Sandwiches

Mediterranean

Roasted Vegetables, Hummus, Ciabatta

Roasted Mushroom

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

Turkey Club

Cheddar Cheese, Bacon, Baby Arugula, Roasted Tomatoes
Mayonnaise, Ciabatta

Black Forest Ham

Swiss, Lettuce, Tomato, B&B Pickles, Honey Mustard Aioli
Kaiser Roll

Curry Chicken Salad

Lettuce, Tomato, Ciabatta

Grilled Chicken

Cheddar, Lettuce, Tomato, Avocado Mayo, Multigrain Bread

Roast Beef

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

Tuna Salad

Cucumber, Mixed Greens, Ciabatta

Package Add-Ons

Additional Salad Selection

\$7 Per Person

Additional Sandwich Selection

\$9 Per Person

Gluten Free Sandwich Selection

\$5 Per Person

 Vegan

 Dairy-Free

 Vegetarian

 Gluten-Free

 Nuts

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

Hot Stations

Packages

Essential

\$32 Per Person

Choice of: 1 Salad, 2 Entrées, 1 Side

Premium

\$42 Per Person

Choice of: 2 Salads, 3 Entrées, 2 Sides

Package Add-Ons

Additional Salad Selection

\$7 Per Person

Additional Entrée Selection

\$10 Per Person

Additional Side Selection

\$6 Per Person

Dinner Rolls & Butter

\$6 Per Person

Cookies & Brownies

\$6 Per Person

Assorted Dessert Platter

\$8 Per Person

Entrées

Chicken Marsala

Mushroom, Tarragon, Marsala Jus

Chicken Piccata

White Wine Lemon Caper Sauce, Parsley

Roasted Strip Sea Bass

Crispy Shallots, Capers, Leek White Wine Sauce

Honey Garlic Glazed Salmon

Charred Scallions, Toasted Sesame Seeds

Sliced Filet of Beef

Au Poivre Sauce, Peppercorns, Chives

Short Rib Bourguignon

Mushrooms, Baby Onions, Carrots, Crispy Bacon

Teriyaki Eggplant

Curry Chicken Potato Stew

Citrus Roasted Shrimp

Grilled Lemons

Additional \$6

Salads

Kale Caesar

Parmigiano-Reggiano, Lemon-Toasted Breadcrumbs

Chicken Cobb

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

Farmer's Garden

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

Beet & Goat Cheese

Arugula, Candied Walnuts, Balsamic Vinaigrette

Greek

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

Mediterranean Pasta Salad

Fusilli, Chickpeas, Cucumbers, Cherry Tomatoes, Feta
Kalamata Olives, Lemon Vinaigrette

Sides

Garlic String Beans

Fried Shallots, Lemon Zest

Spicy Broccolini

Brussels Sprouts

Sweet Chili, Toasted Seeds

Maple Glazed Carrots

Toasted Seeds, Chives

Jasmine Shiitake Rice

Creamy Polenta

Truffle Mac & Cheese

Toasted Breadcrumbs

Roasted Herb Potatoes

Olive Oil, Roasted Garlic, Herbs

Afternoon Snacks

Charcuterie DF GF

\$16 Per Person

Assorted Cured Meats

Artisan Cheese Platter V

\$16 Per Person

Assorted Cheeses, Crackers, Grapes, Truffle Honey

Mezze Platter VG

\$12 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

\$10 Per Person

Seasonal Vegetables, Hummus, Blue Cheese, Ranch

Power Break VG N

\$12 Per Person

Granola Bars, Trail Mix, Celsius

Snack Bar VG N

\$6 Per Person

Kettle Chips, Popcorn, Pretzels

Sweet Assortment V N

\$8 Per Person

Mini Cupcakes, Assorted Petit Fours, Chocolate Chip Cookies

VG Vegan

DF Dairy-Free

V Vegetarian

GF Gluten-Free

N Nuts

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Beverage Packages

Coffee & Tea

\$10 Per Person

Regular & Decaf Coffee

Herbal & Black Tea Infusers

Milk & Cream

Sugar & Splenda

Milk Upgrade \$1 - Per Person

Choice of: Almond Milk, Soy Milk, Oat Milk, Skim Milk

Morning Juice

\$8 Per Person

Orange, Apple, Cranberry

Iced Tea

\$6 Per Person

Lemon & Raspberry Tea

Soda Assortment

\$4 Per Person

Pepsi, Diet Pepsi, Ginger Ale, Starry

Bottled Water

\$4 Per Person

Bottled Sparkling Water

\$6 Per Person

Flavored Sparkling Water

\$6 Per Person

Assorted Flavors



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.
- Office Catering service requested outside of business hours is subject to additional fees.
- Each package has a 15 person or \$300 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.

