



**DROP-OFF
SEASONAL MENU**

MORNING OFFERINGS

Family Style Catering | Serves 8-10

SEASONAL & SWEET

SEASONAL FRESH FRUIT PLATTER	\$80
Assortment of Seasonal Fruit	
ASSORTED PASTRIES	\$60
Seasonal Balthazar Pastries	
CHOCOLATE CHIP BANANA LOAF BREAD	\$35
CINNAMON SUGAR BANANA LOAF BREAD	\$35
GLUTEN FREE BANANA LOAF BREAD (gf, v)	\$35
	
HOUSE-MADE OVERNIGHT OATS	\$85
Cacao or Strawberry Dragonfruit (v, gf)	
GREEK YOGURT PARFAIT	\$85
Berries, Honey & Granola (gf)	



MORNING SANDWICHES & QUICHE

CHIVE EGG WHITE BITES	\$70
Egg Whites, Fresh Chives (gf)	
TURKEY BACON & MONTEREY JACK EGG BITES	\$80
Turkey Bacon & Monterey Jack Cheese (gf)	
BACON, EGG & CHEESE WRAP	\$80
Eggs, Bacon & American Cheese in a White Tortilla	
SPA WRAP	\$80
Egg Whites, Sautéed Spinach & Mushrooms in a Whole Wheat Wrap (veg)	
TEX MEX WRAP	\$80
Scrambled Eggs, Pepper Jack Cheese, Sautéed Peppers & Onions Wrapped in White Tortilla (veg)	
SPINACH & CARAMELIZED ONION MINI QUICHE	\$105
Tender Spinach and Slow-cooked Caramelized Onions (veg)	
FORESTIÈRE MINI QUICHE	\$105
Crimini Mushrooms and Swiss Cheese in a Classic French-style Quiche (veg)	

VEGAN A LA CARTE

HOUSE-MADE OVERNIGHT OATS	\$8 EA
Cacao or Strawberry Dragonfruit (gf)	
HOUSE-MADE CHIA SEED PUDDING	\$8 EA
Chia Seeds Soaked in Homemade Cashew Milk (v)	
SEASONAL FRESH FRUIT CUP	\$10 EA

ORDERS CAN BE PLACED AT CATERING@JUICEPRESS.COM

MORNING OFFERINGS

Family Style Catering | Serves 8-10

BREAKFAST PACKAGES

NY BAGEL BAR

UTOPIA BAGELS & SCHMEARS \$75

Utopia's Variety of Bagels with Assorted Cream Cheeses, Tomatoes and Capers

ACME SMOKED NOVA SALMON | Serves 10 \$95

CONTINENTAL BREAKFAST PASTRY BOX \$180

Balthazar Assortment of Mini Croissants, Muffins, Danishes, Pain Au Chocolate, Seasonal Fruit Platter

CROISSANT BREAKFAST PASTRY BOX \$180

Balthazar Assortment of plain, almond, and chocolate croissants, Seasonal Fruit Platter

SPA BREAKFAST BOX \$200

Includes Squeezed Orange Juice and a Seasonal Fruit Platter.

Choose one:

HOUSE-MADE OVERNIGHT OATS
Cacao or Strawberry Dragonfruit (v, gf)

HOUSE-MADE CHIA PUDDING
Chia Seeds Soaked in Homemade Cashew Milk (v)

GREEK YOGURT PARFAITS
Berries, Honey & Granola (gf)



MORNING SIPS

HOUSE-MADE ORANGE JUICE \$6.99
Individual Bottles

FRESHLY BREWED COFFEE BOXED **JoeCoffee** \$40
Served in a box | serves 10

COLD BREW CANS **JoeCoffee** \$4.50
Individual Cans

HOUSE-MADE NITRO COLD BREW CANS \$4.99
Individual Cans

CLASSIC HOT CHOCOLATE \$55
Served in a box | serves 10

Selection of 1 milk and sweetener available upon request



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LUNCH PACKAGES

Family Style Catering | Serves 8-10

CLASSIC PACKAGE

\$280

Select Three Seasonally Inspired Sandwiches, One Salad includes Kettle Chips & Cookies

PREMIUM PACKAGE

\$330

Select Three Seasonally Inspired Sandwiches, Two Salads includes Kettle Chips & Cookies

BOXED LUNCH

\$250

Select Two Seasonally Inspired Sandwiches includes Kettle Chips & Whole Fruit

SEASONAL SPECIALTY PACKAGE

\$350

Select Two Main Proteins, Two Side Dishes, One Seasonally Crafted Salad, & One Dessert



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LUNCH OFFERINGS & PACKAGE SELECTIONS

Family Style Catering
Serves 8-10

SALADS AVAILABLE A LA CARTE FAMILY STYLE

GEM ZA'ATAR SALAD **\$80**

Gem Lettuce with Za'atar Crunch Crumbles, Lemon Tahini Dressing (gf, v)

WINTER KALE SALAD **\$90**

Kale, Roasted Beets, Farro, Pecans, Goat Cheese with Apple Cider Vinaigrette (veg)

CLASSIC CAESAR **\$90**

Crispy Romaine, Parmesan, Croutons, Anchovy-Free Caesar Dressing (veg)

ROASTED SEASONAL VEGETABLE SALAD **\$90**

Roasted Chickpeas, Sweet Potato, Brussels Sprouts, Cranberries, Lemon & Olive Oil

GREEK SALAD **\$90**

Romaine Lettuce, Cherry Tomatoes, Cucumber, Olives, Feta, Red Onions, Fresh Herbs, Oregano Vinaigrette (veg)



SANDWICHES AVAILABLE A LA CARTE FAMILY STYLE

Twelve Halved Sandwiches

ROASTED VEGGIE SANDWICH **\$150**

Eggplant, Zucchini, Peppers, Red Onions with Creamy Artichoke Spread on **Balthazar** Ciabatta (v)

BLACK OLIVE TAPENADE **\$150**

Tomato, Arugula, Red Onion, and Balsamic Glaze on a Mini **Balthazar** Baguette (v)

TURKEY & SWISS **\$150**

Sliced Turkey, Swiss Cheese, Pickled Red Onions, Dijon Mayo on Mini **Balthazar** Baguette

CHICKEN ITALIANO **\$150**

Grilled Chicken, Mozzarella, Roasted Peppers, Fresh Arugula, Olive Oil On **Balthazar** Ciabatta

CHICKEN CAESAR **\$150**

Grilled Chicken, Romaine, Shaved Parmesan, Caesar Dressing

TUNA SALAD WRAP **\$150**

Classic Tuna Salad with Sprouts, Tomato, Whole Wheat Tortilla

PROSCIUTTO & FIG **\$150**

Thinly Sliced Prosciutto, Fig Spread, Buffalo Mozzarella, Arugula on Mini **Balthazar** Baguette

LUNCH OFFERINGS & PACKAGE SELECTIONS

Family Style Catering
Serves 8-10

MAINS

SLOW ROASTED BAVETTE **\$135**

Grassfed Bavette Steak, Salsa Verde
(gf)

BRAISED SHORT RIBS **\$140**

Tamarind & Citrus Braised Short Ribs
(gf)

HERB ROASTED CHICKEN **\$125**

Lemon & Garlic with Fresh Herbs and
Charred Lemon (gf)

**EVERYTHING BAGEL CRUSTED
SALMON** **\$160**

Over Roasted Salmon with an
Everything Bagel Crust (gf)

BLACKENED GRILL SHRIMP **\$150**

Spicy, Smokey Shrimp with Bold Cajun
Inspired Seasoning (gf)

MISO TOFU STEAKS **\$75**

Marinated Tofu Steaks with Savory Miso
Glaze Topped with Scallions & Sesame
Seeds (v)

SIDES OF VEGGIES & GRAINS

ROASTED BROCCOLINI **\$85**

Roasted with Charred Lemon and
Gluten Free Garlic Breadcrumbs (v, gf)

CRUNCHY ASPARAGUS **\$100**

Charred Lemon, (v, gf)

CITRUS CHILI BRAISED CARROTS **\$85**

Slow Braised Carrots, Finished with
Honey & Harissa (v, gf)

ROASTED FENNEL - HERBS & GARLIC **\$85**

Orange, Rosemary & Roasted Garlic
(v, gf)

ROASTED GARLIC FARRO **\$60**

Garlic & Herbs (v, gf)

MOROCCAN COUSCOUS **\$65**

Couscous, Roasted Tomatoes, Shallots,
Garlic, Harissa (v)

SIMPLE WILD RICE **\$50**

Wild rice Blended with Fresh Seasonal
Herbs (gf)



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GRAZING PLATTERS

MEZZE PLATTER

Homemade Dips, Fresh Vegetables, Grapes, Olives, Crispy Pita Chips (v)

\$135

CHEESE PLATTER

Assortment of Cheeses, Dried Fruits, Crackers, Fresh Grapes (veg)

\$195

CHARCUTERIE & CHEESE

Curated Selection of Cured Meats, Cheeses, Grapes, Dried Fruits, Crackers (veg)

\$195

CRUDITE PLATTER

Classic Hummus & Beet Hummus Served with Variety of Crisp Seasonal Vegetables (gf, v)

\$165

SEASONAL FRESH FRUIT PLATTER

Assortment of Seasonal Fruit

\$80



SNACKING & BAKED GOODS

FEEL GOOD SNACKING | Serves 5

HOUSE-MADE PROTEIN & ENERGY BARS **\$24**

Almond Cacao Energy Bar: Made with hemp protein and raw cacao, no processed sugars

Clean Green Protein Bar: Packed with greens and 11g of protein

HOUSE-MADE CRUNCHY GRANOLA **\$45**

Gluten-free crunchy homemade granola

HOUSE-MADE KALE CHIPS **\$30**

Cult-favorite homemade kale chips with a hint of spice

HOUSE-MADE TRAIL MIX **\$30**

Cashews, chocolate chips, goji berries, sliced almonds, cacao nibs, raisins & brazil nuts

HOUSE-MADE RAW ALMONDS **\$30**

Raw sprouted almonds

HOUSE-MADE TAMARI ALMONDS **\$30**

Almonds, wheat-free tamari

HOUSE-MADE MANGO MADNESS **\$30**

Dried mango with no sugar added and no preservatives

FIT JOY GLUTEN FREE PRETZELS **\$23**

Grain free sea salt pretzels

VEGAN ROB'S SORGHUM CAULIFLOWER PUFFS **\$23**

Baked cauliflower puffs



BAKED GOODS | Serves 8-10

MINI BROWNIE PLATTER **\$65**

Nut Free

MINI COOKIE PLATTER **\$85**

Assorted Mini Cookies

SANS BAKERY GLUTEN FREE PLATTER **\$75**

Assorted Cookies, Bars, and Brownies (gf)

8 INCH CELEBRATION CAKES **\$80**

Candles Included

FEATURE DESSERT



10 INCH CARROT CAKE (Serves 14) **\$80**

Freshly grated carrots with or without walnuts and raisins. Topped with Lloyd's signature cream cheese frosting



SMOOTHIES & BOWLS

16oz Glass Mason Jars | \$14 ea
16oz Bottles | \$13 ea
Bowls | \$13 ea
Minimum 10 | Mix and Match Available

BLUE MAGIC

Energy Protein

Blue Magic, Pea Protein, Pumpkin Seed Protein, Maca, Chia Seeds, Vanilla, Cinnamon, Acerola, Coconut Nectar, Pumpkin Seed Butter, Banana, Almond Milk



CLEAN GREEN

Daily Greens

Kale, Pea Protein, Pumpkin Seed Protein, Chia Seeds, Flaxseed, Almond Butter, Banana, Vanilla, Coconut Nectar, Almond Milk



STRAWBERRY BANANA

Fruity Blend

Strawberries, Bananas, Pea Protein, Pumpkin Seed Protein, Hemp Seeds, Chia Flax Blend, Date, Vanilla, Almond Milk, Probiotic



BLUEBERRY GENIUS

Brain Boosting

Blueberry, Pea Protein, Pumpkin Seed Protein, Banana, Vanilla, Almond Extract, Date, Almond Milk



BLUE MAGIC BOWL

Fan-Favorite!

Blue spirulina, Cinnamon, Maca, Vanilla, Pumpkin Butter, Banana, Flax Fiber, Almond Milk



ACAI BLUEBERRY BOWL

Super Berry Blend

Acai, Blueberry, Banana, Coconut Nectar, Flax Fiber, Maple, Water



JUICES AND WELLNESS SHOTS

Fruit | 6 Pack, \$60

- Orange Juice: *Fresh-squeezed orange juice*
- GLO: *Grapefruit, lemon, orange*
- Apple Juice: *Fresh-made apple juice*

Veggie | 6 Pack, \$60

- Celery: *Celery juice with a splash of lemon*
- Energizing Greens: *Celery, cucumber, kale, lemon, spirulina*
- Mother Earth: *Kale, cucumber, celery, Swiss chard, dandelion, lemon, ginger*

Fruit + Veggie | 6 Pack, \$60

- Doctor Green: *Apple, kale, pineapple, lemon, ginger*
- Love Me: *Green apple, spinach, kale, lemon*
- Beets by JP: *Beet, apple, lemon, ginger*
- Greens + Earth: *Kale, Swiss chard, cucumber, celery, dandelion, apple, pineapple, touch of ginger*

Immunity | 6 Pack, \$60

- Ginger Fireball 8.5oz: *Orange, ginger, lemon, cayenne, oregano oil*
- Immunity: *Ginger, turmeric*

Shots | 6 Pack, \$30

- Rehab: *Organic ginger, lemon, cayenne*
- 65 Nutrients: *e3 Live algae, probiotic*
- Apple Cider Vinegar: *Green apple, apple cider vinegar, ginger*
- Lemon Probiotic: *Digestion-promoting lemon and ProViotic*



BEVERAGES

STILL OR SPARKLING WATER **\$18**
6 Pack

POPPI PREBIOTIC SODA **\$25**
6 Pack

HARNEY & SONS ICE TEA **\$25**
6 Pack



COFFEE AND TEA

FRESHLY BREWED COFFEE **JoeCoffee** **\$40**
Served boxed, includes cups, milks and sugar | Serves 10

COLD BREW CANS **JoeCoffee** **\$4.50**
Individual Cans

HOUSE-MADE NITRO COLD BREW CANS **\$4.99**
Individual Cans

HOT TEA **\$30**
Assorted tea bags (includes cups, milks and sugar) | Serves 10



POP-UPS & SPECIAL EVENTS

Information and pricing available upon request.

Espresso Bar



In conjunction with our partners at Joe Coffee.

LET US BRING THE CAFE TO YOU!

SAMPLE MENU OPTIONS

- | | |
|----------------------------|----------------------------|
| Espresso Shot | Caramel Latte, hot or iced |
| Americano, hot or iced | Coffee |
| Cappuccino | Matcha Latte |
| Latte, hot or iced | Chai Latte |
| Vanilla Latte, hot or iced | Turmeric Latte |

INCLUDED

- | | |
|--|---|
| Professional Barista Service | Milks, plant-based alternatives, and sugars |
| Freshly Roasted Coffee from Long Island City | Customizable Menu Options |
| Cups, stirrers, and napkins | |

À LA CARTE

We can customize your event to add additional items and resources to ensure everything runs smoothly.

- | | |
|---------------------------|------------------------|
| Additional Baristas | Stencils for Latte Art |
| Signature Drinks & Syrups | Specialty Teas |
| Event Signage | |



All you'll need in your space is access to electricity, water, and a designated area for setup.

ON-SITE BLEND & BOWL BAR

Bring the full JP experience to your event with smoothies and bowls blended fresh on site, complete with a staffed blend bar, custom menus, and a wellness-forward setup tailored to your event.



ABOUT US

We deliver premium corporate catering across New York City, uniting the city's most sought-after food brands and top culinary partners into a seamless, elevated experience.

As a true one-stop solution, we handle every detail, from coordination to delivery to presentation, giving today's offices a single, trusted partner for all their catering needs. Our curated network showcases standout NYC concepts, including vegan, gluten-free, kosher, halal, and women-owned businesses, without ever compromising on flavor, presentation, or reliability.

We know the pace and expectations of NYC work culture — tight schedules, high standards, and a demand for excellence. That's why we prioritize quality, consistency, and hospitality-driven service.

KOSHER & HALAL

We take care to ensure that your current menu selections are thoughtfully paired with their Kosher and Halal counterparts, including salads, entrées, and desserts.

MENU SELECTION UPON REQUEST
Pricing will vary depending on request

OUR CATERING PARTNERS



ORGANIC INGREDIENTS



AUTHENTIC MEXICAN CUISINE



IMPORTED PASTA, PROTEIN & CHEESE



KOSHER HALAL



BAKED GOODS
GLUTEN FREE



SOFT SERVE



ELEVATED COMFORT FOOD



VEGAN GLUTEN FREE KOSHER HALAL WOMEN OWNED

CATERING TERMS & FEES

General Information

To ensure the best possible experience, we kindly ask that catering orders be placed 48 hours in advance (not including weekends).

24-hour advance ordering available. Expedited orders are subject to fees (not including weekends).

Specialty Cakes require a minimum of 3 days advance notice.

Food Allergies

Guests are encouraged to provide allergy information at the time of the order ensure a safe and seamless experience.

Delivery

- 8% Administrative Fee
- Delivery Fees \$100.00
- 8.875% New York State Sales Tax
- Gratuity (Optional)

Daily drop service begins at 8:30 AM. Deliveries scheduled before 8:30 AM are subject to an early delivery fee.

Ordering & Contact

Orders must be placed via email catering@juicepress.com. We will reach out to the planning contact if there should be any updates or changes to the chosen menu.

Cancellation Policies

All food orders submitted

- **Before 12 noon day prior to delivery**

Cancel with no charge

- **After 12 noon or day off** - full charges in