

PlatedbyD Corporate Events & Catering

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Catering Packages & Pricing Tiers

Note: 15 Person Minimum Applies to all Corporate Orders

Package	Price	Description	Inclusions
Standard Grazing Table	\$28 per person	A professionally curated charcuterie spread perfect for department meetings and standard corporate gatherings.	Cheeses: Vintage Cheddar, Rich Gruyère, Aged Parmesan • Cured Meats: Prosciutto, Artisanal Salami, Savory Pepperoni • Breads: Rustic Olive, Sweet Cranberry, Brioche Selection • Jams: Fig, Apricot, and Strawberry • Fruit: Grapes, Strawberries, Blueberries, Blackberries • Nuts: Salted Mixed Nuts and Roasted Shelled Pistachios • Sides: Marinated Olives, Tangy Peppers, and Crisp Pickles
Plus Grazing Table	\$38 per person	An upscale grazing experience featuring Charcuterie & Shared Salad designed for executive boardrooms and client receptions.	Cheeses: President French Brie, Aged Manchego, Delicate Goat Cheese • Cured Meats: Prosciutto, Artisanal Salami, Pepperoni, Tender Cured Ham • Gourmet: Assorted Gourmet Crackers • Jams: Fig, Apricot, and Strawberry • Fruit: Grapes, Strawberries, Blueberries, Blackberries • Nuts: Salted Mixed Nuts and Roasted Shelled Pistachios • Sides: Marinated Olives, Tangy Peppers, and Crisp Pickles
Deluxe Grazing Table	\$48 per person	Our most comprehensive offering, combining high-end charcuterie with assorted artisanal sandwiches and fresh decorative greens for a complete event solution.	Cheeses: President French Brie, Aged Manchego, Delicate Goat Cheese • Cured Meats: Prosciutto, Artisanal Salami, Pepperoni, Tender Cured Ham • Catering: Assorted Artisanal Sandwiches & Fresh Decorative Greens • Gourmet: Assorted Gourmet Crackers • Jams: Fig, Apricot, and Strawberry • Fruit: Grapes, Strawberries, Blueberries, Blackberries • Nuts: Salted Mixed Nuts and Roasted Shelled Pistachios • Sides: Marinated Olives, Tangy Peppers, and Crisp Pickles
Classic Sandwich Social	\$20 per person	A complete, hassle-free lunchtime solution optimized for corporate meetings, training sessions, and executive reviews.	Choice of 4 standard sandwich selections • Fresh house green salad with signature vinaigrette dressing • Chef's assorted sweet cookie tray • Individual bottled spring waters for all guests • Includes premium biodegradable plates, napkins, and bamboo utensils

Package	Price	Description	Inclusions
Executive Gourmet Sandwich Platter	\$24 per person	Our premium corporate catering package, combining high-end artisan sandwiches with fresh side-salads and sweet boards.	Choice of 6 sandwiches: 3 Premium and 3 Standard selections • Fresh, vibrant house salad bowl • Assorted chocolate chip and oatmeal cookies • Includes premium plates, napkins, and bamboo utensils • Full setup and logistics coordination included
Seasonal Fresh Fruit Tray	\$15 per person	A colorful, artistically arranged board of fresh, sweet, and crisp fruits sourced entirely within the active season.	Seasonal Fruits • All fruits are sourced 100% locally within the current active season • Includes plates, napkins, and bamboo utensils • Beautifully sliced, ready to eat, and styled on wooden serving trays
Personal Lunch Box	\$26 per person * Premium Sandwich: +\$6.00/box * Salad Protein: +\$5.25/box	Signature Executive Boxed Lunches for High-Stakes Boardrooms. Chef-crafted, single-serve gourmet meals impeccably tailored for pristine visual presentation and effortless dietary accommodation. Delivered with complete administrative trust—fully insured with rapid COI issuance for premier corporate suites and private aviation across Manhattan, Soho, Jersey City, Hoboken, Secaucus, and Teterboro.	Beverage of Choice • Chips or Cookies
The whoper	\$.15 per person	alapha piled high on a begat	Beverage Choice: Water, Coke, Diet Coke, Peach Snapple, Sparkling Water • Choice of Sandwich: Tuna, Ham & Swiss, Turkey & Smoked Gouda, Prosciutto & Mozzarella, Caprese
Executive Gourmet Breakfast Box	\$20 per person	Individually packaged gourmet breakfast boxes for NYC & NJ boardrooms—dietary-accommodated, impeccably styled, and white-glove delivered.	Fresh Seasonal Pastry • yogurt parfait • Fresh fruit salad • orange juice

The Sandwich Board Selections

Premium Options (Note: Premium sandwiches carry a +\$6.00/box upcharge inside Personal Lunch Boxes)

Name	Description
Assorted Selection	Chef's curated mix of premium seasonal varieties
Premium Dilly-o	Fresh sliced Turkey breast paired with dill havarti, crisp lettuce, ripe avocado, crunch dill pickles, and a signature house-infused dill mayo.
Le Madam	Gourmet sliced ham & Swiss cheese styled with seeded mustard, premium smoked coppa, and sweet & hot bread-and-butter pickles. (Cut into sections)
Peached & Burrata	Crusty, artisanal Focaccia bread stuffed with pistachio pesto, fresh creamy burrata, prosciutto de parma, and seasonal sweet peach slices. (Cut into sections)
Dilly Chicken Caesar	Golden breaded chicken cutlet tossed with house dill caesar dressing, crisp romaine lettuce, and shaved aged parmesan flakes.
The Chicky Special	Rich pistachio pesto, golden breaded chicken cutlet, fresh burrata, wild baby arugula, thick balsamic glaze, and a dusting of parmesan.
The Tinny	Imported mortadella ham layered with fresh creamy burrata, sun-dried tomatoes, and a drizzle of olive oil. (Cut into sections)

Standard Options

Name	Description
Assorted Selection	Chef's curated mix of standard corporate favorites
Standard Tuna Salad	Chunky white tuna salad mixed with spicy pickles, diced onions, premium mayo, and a tang of yellow mustard.
Ham & Swiss	Classic sliced tavern ham and Swiss cheese with a sweep of standard deli-style mustard.
Turkey & Smoked Gouda	Thick sliced turkey breast paired with rich smoked gouda cheese and finished with a spicy chipotle mayo.
Salami & Provolone	Premium cured salami slices layered with sharp provolone, completed with oil & vinegar and dry Italian herbs.