

# MARTIN + FITCH

C A T E R I N G

PREMIUM WORKPLACE CULINARY SOLUTIONS

## DID YOU KNOW?

All of our menu items can be prepared single-serve.



# Simply Seasonal

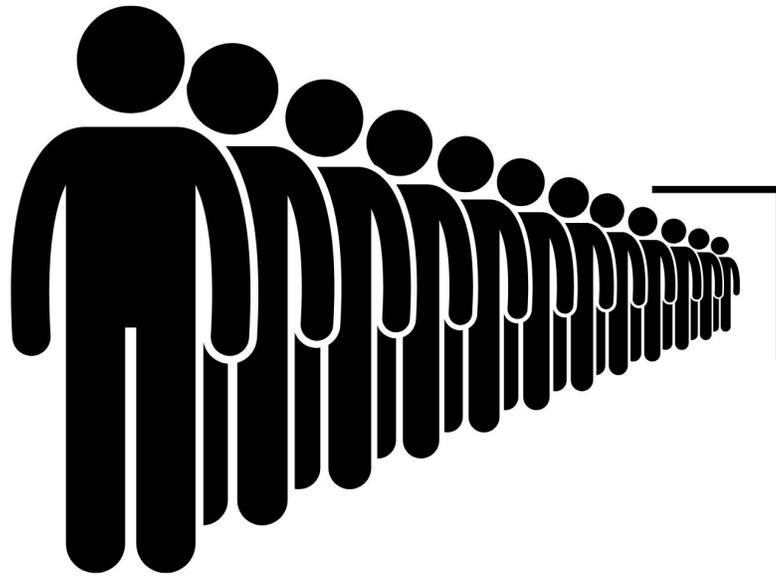
Introducing our new Farm Table Lunch Menu.  
Simple, seasonal, thoughtful, and available everyday.

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MARTIN + FITCH IS A CORPORATE ESSENTIALS COMPANY

# "NEW NORMAL" RISKS

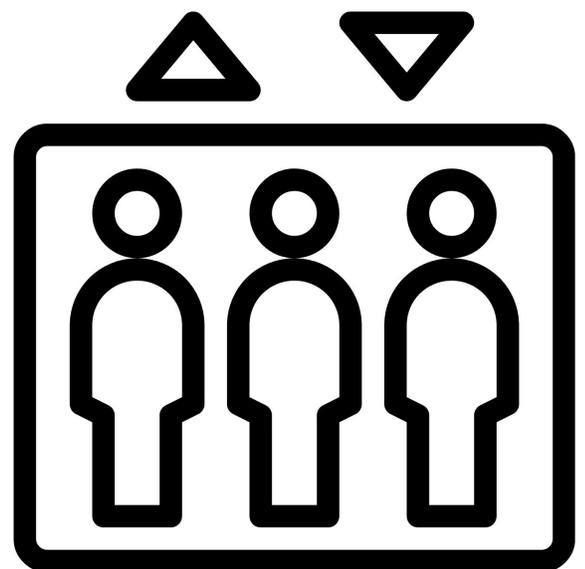
Busy street corners, crowded elevators and long lines are just a few of the hazards your team experiences every time they step out of the office. Coordinating one drop-off of fresh, healthy food is one way many of our customers are reducing their team's exposure to the current environmental hazards outside of the office.



**LONG LINES**



**CROWDED STREET CORNERS**



**BUSY ELEVATOR RIDES**

# “NEW NORMAL” SOLUTIONS

You and your team are eager to get back to some semblance of normal, and for many of us, that includes returning to the workplace. Whether you’re welcoming back a full team or a specialized crew on a rotating schedule, you want to keep them as safe as possible.



Masks are worn by all staff at all times, not just while preparing your food. Keeping our employees safe is how we’ll ensure we keep our customers safe.

Medical gloves are worn at all times during preparation, packing, and delivery of your menu items and changed frequently.



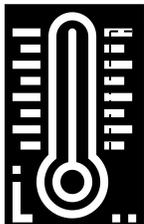
In addition to following our ServSafe certification guidelines, we’ve increased our hand washing protocols in response to increased outside contaminants.

All of our menu items can be served individually-packaged with wrapped utensils. We’ve also created bundled programs to further reduce deliveries and touch points.



Contactless delivery is always available. Just let us know where you’d like your bag dropped, and we’ll take care of the rest!

Our state of the art facilities are cleaned and sanitized regularly to exercise vigilance over any potential cross-contamination.



Temperature checks are conducted on all of our employees before entering the building, and sick employees are asked to stay home.

# WHY MARTIN + FITCH

Through its full-service caterer Martin + Fitch, Corporate Essentials has created a new concept to the office catering world consisting of high quality and seasonally fresh food.

Whether your office is looking to supply food for an occasional workplace party, a regular Friday happy hour or daily grab-and-go lunches, Martin + Fitch is able to deliver. With menus changing daily and inspired by the seasons, Martin + Fitch is able to provide delicious, better-for-you meal options for employees. While other services can claim to reduce stress by offering endless choices, Martin + Fitch works to truly make the process stress-free through its premium seasonal Workplace Culinary Solutions.

As Martin + Fitch's Executive Chef, Maura Martin brings her talents from a prosperous career and her love of food to create something magnificent. She believes that ingredients are somehow predestined and fresh, seasonal, whole foods prepared perfectly are one of the greatest joys in life. Throughout her career as a private chef, restaurant owner and caterer she has cooked for some of the most recognizable names in film, music, fashion and finance.

“  
**FOOD IS  
LOVE**  
”

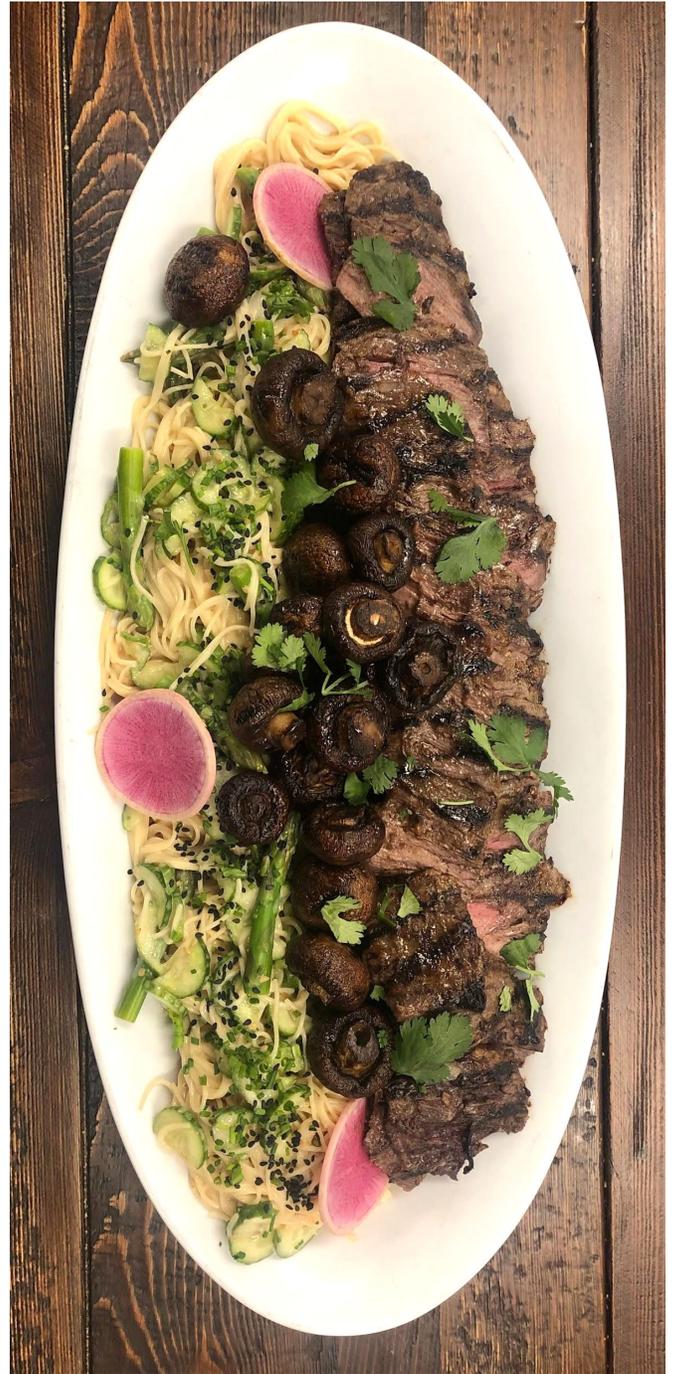
MAURA MARTIN | EXECUTIVE CHEF

## OUR POLICIES

All orders must be placed 48 hours in advance unless otherwise stated. All orders include a \$75 delivery charge and a 10% management fee.

In the event that a catered event needs to be cancelled, the client will be fully refunded as long as written notice of cancellation is received 48 hours in advance of the event. If notice of cancellation is received from 48-24 hours in advance of the event, there will be a 50% refund. If the event is scheduled for a Monday, written cancellation notice must be received by Thursday 5:00 pm ET of the previous week.

While we make efforts to minimize cross-contamination, our kitchen also prepares dishes that contain many top allergens. If you have a severe allergy or intolerance, please exercise caution.



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# SIMPLY SEASONAL "TO-GO"

Minimum 25 Guests. \$16 per person. Each listed menu is available for that day only. Simply choose one (1) entree, and we will pack it together with two (2) sides in an eco-friendly disposable container for each of your guests.

At Martin + Fitch, seasonal is our specialty. The Simply Seasonal Lunch is our premier offering. Menus will change daily and seasonally to include authentic flavors from a variety of cuisines using the freshest ingredients available through local sources. Each menu follows a common theme to ensure consistent pairings, and cater to the complex dietary needs of your team.



## MONDAY

Grilled Lemon Tarragon Chicken with Roasted Shallots  
Gluten Free

Sausage + Peppers with Fennel + Roasted Tomatoes  
Gluten Free

Eggplant Rollatini with Cashew Ricotta  
Gluten Free | Vegan | Contains Nuts

Orzo with Grilled Vegetables + Basil  
Vegan

Summer Kale Panzanella Salad  
Vegan

## TUESDAY

Sesame Chicken with Cashews + Dates  
Gluten Free | Contains Nuts

5-Spice Asian Spare Ribs with Hoisin Sauce  
Gluten Free

Vegan Fried Rice with Crispy Tofu  
Gluten Free | Vegan

Broccoli with Miso Sauce  
Gluten Free | Vegan

Asian Greens with Edamame, Red Cabbage + Peppers  
Gluten Free | Vegan

## WEDNESDAY

Carne Asada Fajitas with Sour Cream, Cheddar Cheese + Salsa  
Contains Dairy

Mole Poblano Carnitas

Vegan Wild Mushroom Enchiladas  
Gluten Free | Vegan

Brown Rice with Corn + Red Kidney Beans  
Gluten Free | Vegan

Grilled Summer Squashes with Pepitas  
Gluten Free | Vegan

## THURSDAY

Shrimp Scampi over Linguini

Grilled Skirt Steak with Avocado, Salsa Verde + Crispy Shallots

Grilled Tofu with Seasonal Vegetables  
Gluten Free | Vegan

Fresh Mozzarella, Heirloom Tomato + Basil  
Gluten Free | Vegetarian | Contains Dairy

Tricolore Salad with Balsamic Vinaigrette  
Gluten Free | Vegan

## FRIDAY

Lemon Tarragon Chicken  
Gluten Free

Spaghetti + Meatballs  
Contains Dairy

Vegan Lasagna with Cashew Ricotta  
Vegan | Contains Nuts

Roast Potatoes with Lemon + Haricot Vert  
Gluten Free | Vegan

Sautéed Broccoli with Roasted Garlic  
Gluten Free | Vegan

# SIMPLY SEASONAL "TO-GO"

Minimum 25 Guests. \$16 per person. Each listed menu is available for that day only. Simply choose one (1) entree, and we will pack it together with two (2) sides in an eco-friendly disposable container for each of your guests.

**ALL SIMPLY SEASONAL LUNCH**  
orders must be placed at least three (3)  
business days in advance.

## MONDAY

Jerk Chicken with Pineapple Salsa  
Gluten Free

Jamaican Beef Curry with Flatbreads

Vegan Vegetable Tagine  
Gluten Free | Vegan

Red Beans + Rice  
Gluten Free | Vegan

Chopped Salad with Mango, Radish + Sunflower Seeds  
Gluten Free | Vegan

## TUESDAY

Chicken Shawarma with Charred Onion + Tzatziki  
Gluten Free | Contains Dairy

Grilled Beef Kabobs + Tzatziki  
Gluten Free | Contains Dairy

Chickpea + Artichoke Cakes with Roasted Red Pepper  
Sauce  
Vegan

Orange + Harissa Roasted Carrots with Pomegranate +  
Mint  
Gluten Free | Vegan

Roasted Curried Cauliflower with Tahini + Currants  
Gluten Free | Vegan

## WEDNESDAY

BBQ Brisket with Smokehouse Onions  
Gluten Free

Grilled Chili Rubbed Chicken  
Gluten Free

Grilled Tofu with Seasonal Vegetables  
Gluten Free | Vegan

Black Bean + Avocado Salad with Tamarind Vinaigrette  
Gluten Free | Vegan

Modern wedge with crispy shallots + house made ranch  
Vegetarian | Contains Dairy



## THURSDAY

Chicken Milanese with Heirloom Cherry Tomatoes +  
Arugula  
Contains Dairy

Seared Salmon with Artichokes + Preserved Lemon  
Vinaigrette  
Gluten Free

Zucchini Stuffed with Swiss Chard and Lentils  
Gluten Free | Vegan

Brussel Sprout + Kale Caesar Salad  
Gluten Free | Vegetarian

Pasta Pesto with Watercress  
Vegetarian | Contains Dairy

## FRIDAY

Sticky Hoisin Chicken

Korean Grilled Skirt Steak with Lettuce Wraps  
Gluten Free

General Tso's Tofu with Sweet Chili + Broccoli  
Vegan

Cold Sesame Noodles with Asparagus + Shiitake  
Mushrooms  
Vegan

Crunchy Asian Cabbage Salad with Ginger Dressing  
Gluten Free | Vegan

# FARM TABLE LUNCH

Minimum 25 Guests. \$18 per person, choose one (1) protein, two (2) sides and one (1) housemade bread. Need more variety? For additional protein choice, add \$2 per person. For additional side choices, add \$1.50 per person, per side.

**ALL FARM TABLE LUNCH**  
items are available family style or  
single-serve on eco-friendly packaging



Our Farm Table Lunch gives you the absolute best of Martin + Fitch, and is available everyday. Just as with all of our menus, we cater to the complex dietary needs of your team, and include authentic flavors from a variety of cuisines using the freshest ingredients available through local sources.

## PROTEIN (Choose 1 or 2)

- Seasonal roast chicken
- Chicken Milanese with baby arugula + heirloom cherry tomatoes
- Chicken pot pies with root vegetables
- Korean grilled skirt steak with lemongrass, scallions + lettuce cups
- BBQ brisket with smokehouse onions, potato rolls + pickles
- Mustard seared salmon with sautéed spinach
- General Tso's shrimp with broccoli + chilies
- Vegan zucchini lasagna with cashew ricotta
- Vegan moussaka

## SIDE (Choose 2)

- Roasted lemon potatoes with haricot vert
- Basmati rice with shitake mushrooms, caramelized onions + dried cranberries
- Aged gouda macaroni + cheese
- Roasted carrots with honey + thyme
- Seasonal squashes with pomegranate + mint
- Poached asparagus with roasted shallots + wild mushrooms
- Brussel sprout + kale Caesar salad
- Raw cauliflower with smokehouse almonds, dried cranberries + avocado
- Baby greens with strawberries, cucumbers + toasted sunflower seeds with Green Goddess

## HOUSEMADE BREAD

### (Choose 1)

- Focaccia with sea salt + rosemary
- Cornbread with maple butter
- Buttermilk biscuits

# BOXED LUNCH

Minimum 25 Guests. \$14 per person. Includes one (1) seasonal side salad + housemade chips.  
All boxes contain napkin + cutlery.

Lunch options for every palate. Made with high quality ingredients and thoughtfully packaged with everything you need to enjoy your lunch from anywhere. Choose from exceptional meat and vegetarian varieties.

ADDITIONAL SIDES	
Green side salad + dressing	\$4.50pp
Cookies (2 per bag)	\$2.00pp

### ROAST TURKEY BLT

Roast Turkey BLT on Sourdough Bread with Tarragon Mayo

### SMOKED TURKEY

Smoked Turkey, Sliced Apple + Swiss with Mustard on Sourdough



### TURKEY REUBEN

Turkey on Rye with Russian Dressing

### GRILLED CHICKEN CLUB

Grilled Chicken Club on a Brioche Bun

### HOUSE MADE ROAST BEEF

Roast Beef on Ciabatta with Caramelized Onion, Arugula + Horseradish Mayo

### GRILLED HAM

Grilled Ham + Cheddar on Potato Bread with Honey Mustard

### GRILLED CHICKEN

Grilled Chicken, Roasted Pepper + Mozzarella on Baguette

### ROASTED TOMATO

Roasted Tomato, Zucchini, Summer Squash + Herbed Goat Cheese on Whole Wheat Baguette

### FRENCH CHICKEN SALAD

French Chicken Salad with Roasted Potato, Haricot Vets + Mustard Vinaigrette

### CURRIED CHICKEN

Curried Chicken Salad with Cashews, Apple + Cilantro (also available on a wrap)

### QUINOA WITH BROCCOLI

Quinoa with Broccoli, Chickpeas, Golden Beets + Sundried Tomato

### HERBED CHEESE

Herbed Cheese, Cucumber + Watercress on Health Bread

### CHICKPEA + AVOCADO

Chickpea + Avocado Wrap

### WILD MUSHROOM BURGER

Wild Mushroom Burger on a Whole Wheat Bun with Wild Mushroom Mayo

### FRESH MOZZARELLA

Fresh Mozzarella, Roasted Tomato, Pesto + Pickled Peppers on Italian Bread

### FRESH PITA + HUMMUS

Fresh Pita with Hummus, Tomato, Feta + Olives

## SALADS

Minimum 24 Guests. All prices are per person.



All Martin + Fitch, Grab + Go Salads are packaged in 100% compostable bowls.

### **GRILLED SHRIMP** \$14

Grilled Shrimp with Baby Lettuces, Fingerling Potatoes, Capers, Black Olives + Dijon Vinaigrette  
Gluten Free

### **GRILLED CHICKEN** \$14

Grilled Chicken with Romaine, Grilled Corn, Asparagus, Tomato + Feta with Balsamic Vinaigrette  
Gluten Free | Contains Dairy

### **SKIRT STEAK** \$14

Skirt Steak, Black Beans, Cheddar, Tomatoes, Romaine, Cucumber + Pickled Onion  
Gluten Free | Contains Dairy

### **COBB SALAD** \$14

Cobb Salad with Roast Chicken, Bacon, Avocado, Tomato + Blue Cheese  
Gluten Free | Contains Dairy

### **FARRO SALAD** \$14

Farro Salad with Chickpeas, Red + Golden Beets, Sunflower Seeds + Heirloom Carrots  
Vegan

### **CAESAR SALAD** \$14

Grilled chicken + parmesan cheese served over a bed of romaine and topped with house-made croutons, served with house-made caesar dressing  
Contains Dairy

### **SANTA FE SALAD** \$14

Grilled Chicken, corn, black beans + a variety of cheeses served over romaine with house-made tortilla strips, served with a house-made ranch dressing  
Gluten Free | Contains Dairy

### **CAPRESE SALAD** \$11

Fresh Mozzarella and cherry tomatoes served atop a bed of mixed greens with fresh basil, served with house-made balsamic vinaigrette dressing  
Gluten Free | Vegetarian | Contains Dairy

### **CRANBERRY WALNUT SALAD** \$11

Cranberries, cucumber, feta + candied walnuts served over mixed greens with house-made pita crisps, served with a house-made sherry vinaigrette dressing  
Vegetarian | Contains Dairy | Contains Nuts

### **KALE SALAD** \$11

Grilled tofu, carrots and grapefruit served over hearty kale and topped with crispy noodles, served with house-made miso tahini dressing  
Vegan

# SINGLE-SERVE DROP BOXES

Minimum 25 individual servings. Minimum 10 servings per variety. Pricing listed is per serving. Individually packaged,

Our drop boxes you've come to know and love are now available individually packaged for all your socially-distant meetings, gatherings and happy hours. Enjoy appetizer foods, snacks, and desserts elegantly plated in single-serve packaging.

**RUSTIC CHEESE** **\$9.50**  
 Assorted Rustic Cheeses with Seasonal Fruit, Breads + Crackers  
 Vegetarian | Contains Dairy

**SEASONAL FRUIT** **\$8.50**  
 Assorted Seasonal Fruit + Yogurt Dip  
 Gluten Free | Vegan | Contains Dairy

**MEZZE DIPS** **\$8.50**  
 Assorted Mezza Dips + House-Made Pita Chips  
 Vegan

**SALSA + GUAC** **\$8.50**  
 Fresh Salsa, Guacamole + Corn Chips made fresh in house.  
 Gluten Free | Vegan

**SEASONAL BRUSCHETTA** **\$8.50**  
 Assorted Bruschetta made with Seasonal Ingredients  
 Gluten Free | Vegetarian | Contains Nuts

**COOKIES + BROWNIES** **\$6**  
 Assorted Cookies + Brownies  
 Vegetarian | Contains Dairy | Contains Nuts

# WRAPPED SANDWICH DROP BOXES

Minimum \$450 per order. Prices listed per box. Small box feeds 10-12 people and large 20-25. Sandwiches are individually wrapped inside box.

**MEAT SANDWICH BOX**  
 Small \$175 | Large \$275

Meat Sandwiches (Choose 2):

Smoked Turkey, Sliced Apple + Swiss with Mustard — on Sourdough

Roast Beef on Ciabatta with Caramelized Onion, — Arugula + Horseradish Mayo

Curried Chicken Salad Wrap

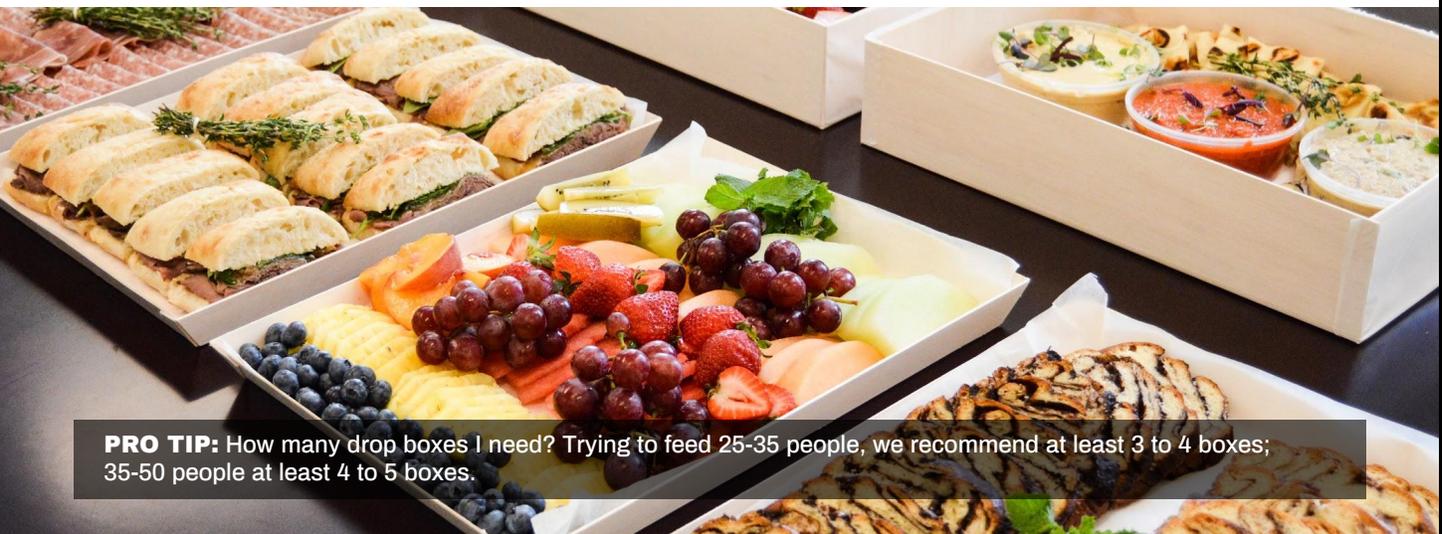
**VEGGIE SANDWICH BOX**  
 Small \$150 | Large \$225

Vegetable Sandwiches (Choose 2):

Fresh Mozzarella, Roasted Tomato, Pesto + Pickled Peppers on Italian Bread

Herbed Cheese, Cucumber + Watercress on Health Bread

Wild Mushroom Burgers on Whole Wheat Buns with Wild Mushroom Mayo



**PRO TIP:** How many drop boxes I need? Trying to feed 25-35 people, we recommend at least 3 to 4 boxes; 35-50 people at least 4 to 5 boxes.

# BREAKFAST

*Minimum 25 Guests. Priced per person. Individually packaged.*

Start your day off on the right foot with Martin + Fitch's breakfast selections. Choose our elevated Breakfast Box and then choose from our list of add-on items to make the most important meal of the day complete.



## **BREAKFAST BOX \$8.50**

Muffin or scone of the day with butter + jam, seasonal fruit cup + house made granola bar

## **A LA CARTE ADD-ONS**

**BAKED GOODS \$2.50**  
Individually wrapped muffins, scones, croissant + biscuits with sweet butter + jam

**OVERNIGHT OATS \$3.50**  
Overnight Oats with caramelized peach + toasted coconut

**HOUSE-MADE PARFAITS \$4.00**  
House made granola, yogurt + berry parfaits

**CROISSANT SANDWICHES \$6.00**  
Prosciutto + brie or mozzarella, tomato + basil

**HOUSE-MADE GRANOLA BARS \$2.00**

**FRESH FRUIT CUPS \$3.50**

## **GRAB, GO + HEAT**

**EGG SANDWICHES \$5.00**

**SEASONAL FRITTATAS \$5.00**

**FRENCH TOAST CASSEROLE \$4.50**  
With caramelized bananas

**BREAKFAST TACOS + BURRITOS \$5.00**  
Served with sour cream + salsa fresca

**QUICHE + VEGETABLE TARTS \$5.00**



### **SPECIAL DIETARY NEEDS?**

Most items on this menu can be prepared vegan or gluten free. Just ask!

# SWEETS + TREATS

Minimum 25 individual servings. Minimum 10 servings per variety. Pricing listed is per serving. Individually packaged,

A little sweet treat can go a long way. Make your team feel appreciated by pairing these desserts with any of our specialty menu items.

**COOKIES** **\$2.50**

Chocolate chip, ginger, GF chocolate walnut + VG peanut butter (2 per bag)

**BROWNIES + BARS** **\$2.50**

Brownies + Bars – Double chocolate brownies, Blondies, Cashew nut bars

**HAND PIES** **\$2.50**

Assorted Seasonal Fruit Hand Pies.

**MOUSSE + TIRAMISU CUPS** **\$3.50**

Chocolate mousse cups with spiced cherries + Tiramisu cups

**CUPCAKES** **\$2.50**

Cupcakes – mini + regular – can be made GF or VG and in all flavors



# DAY AT YOUR DESK

Minimum 25 guests. Pricing is per person. Breakfast and lunch boxes delivered together between 8:00 AM ad 10:00 AM.

Treat your team on their office day to breakfast and lunch by Martin + Fitch. Your team will enjoy an elevated continental breakfast, and a choice of any of our boxed lunch options, perfectly packaged in individual portion sizes complete with napkins & cutlery. Everything your team needs to enjoy a day of fresh, seasonal foods without having to leave their desks.



**BREAKFAST BOX**

Muffin or scone of the day with butter + jam, seasonal fruit cup + house made granola bar

**BOXED LUNCH**

Choose from exceptional meat and vegetarian varieties. Includes one (1) seasonal side salad + housemade chips.

**\$25 per person**

**ADD-ONS**

Sweet treats & snacks available to add on to your kit. Pricing dependent on chosen option.

# OUR PARTNERSHIPS

In 2018, we partnered with a collection of James Beard Award-winning and nominated chefs from 10 distinct regions to bring their culinary expertise into the workplace. Each chef creates four signature dishes to be offered through our catering division, [Martin + Fitch](#), giving employees the ultimate “foodie” experience.



James Beard  
GOOD FOOD FOR GOOD™  
Foundation



# OUR PURVEYORS

At Martin + Fitch we partner only with the best purveyors. Whether it's Goffle Road Poultry Farm of Northern New Jersey or Stumptown Coffee Roasters of Portland, Oregon, we choose the best in class partners to make sure we provide the absolute best workplace culinary experience.



# MARTIN + FITCH

C A T E R I N G

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LET US CATER YOUR NEXT EVENT

## CONTACT US

### CALL

973-402-1088

### WEB

[drinkcoffee.com/catering](http://drinkcoffee.com/catering)

### EMAIL

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