

DELIVERING UNFORGETTABLE EXPERIENCES FROM START TO FINISH

2025 CATERING INFORMATION,
MENUS, AND PACKAGES



SWEET
HOSPITALITY
GROUP

TRUSTED BY:

ALVIN AILEY
AMERICAN DANCE
THEATER

ATLANTIC
THEATER
COMPANY

Disney
THEATRICAL
PRODUCTIONS

LINCOLN
CENTER
THEATER

 DARYL ROTH
THEATRE

MTA
MANHATTAN
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 NEW
YORK
CITY
CENTER

NEW YORK
THEATRE
WORKSHOP

 ROUNDABOUT
THEATRE
COMPANY

THEATRE
FOR A NEW
AUDIENCE

THEATRE ROW

WILLIAMSTOWN
THEATRE FESTIVAL

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ABOUT US

Sweet Hospitality Group has been **shaking up the concessions and catering industry** in New York City and beyond since 1986.

Founded by Julie Rose — a woman with a vision to elevate the snacks, drinks, and service provided at theater bars — Sweet Hospitality Group has evolved into a full-service caterer who can expertly handle events from opening and closing night to galas, cocktail parties, and intimate dinners.



WE'RE A **DRAMATIC DEPARTURE** FROM YOUR ORDINARY CATERING COMPANY.

WE CREATE UNFORGETTABLE EXPERIENCES.

We're not only committed to providing delicious and interesting food and drinks — our ultimate goal is to create fun and meaningful experiences that your guests will never forget.

OUR STAFF AND SERVICE IS SECOND TO NONE.

Every Sweet Hospitality team member has been specifically selected because of their professionalism, warmth, and attention to detail — which produces a level of service you've likely never experienced before.

WE MAKE PLANNING YOUR EVENT EASY.

We partner with you every step of the way to create — and deliver — a wonderful event so that you can focus on your guests (and have a fantastic time yourself).

MEET THE SECRET INGREDIENTS TO OUR **CATERING SUCCESS**



Rainer Coloma

Manager of Catering & Concessions Operations

Our catering clients are consistently wowed by Rainer's exceptional service and expert guidance in helping them bring the vision they have for their event to life.



Wilson Giampietri

Executive Chef

With over 25 years of culinary experience, Chef Wilson masterfully curates delicious, innovative, and diverse menus that satisfy a variety of palates and dietary needs.



MENUS

COCKTAIL PARTY MENU

“Sweet Hospitality Group always has exciting food options to choose from, and Rainer is very helpful in recommending the best food and wine choices to make.”

TIM PINCKNEY | FRED EBB FOUNDATION

PASSED HORS D'OEUVRES

A minimum selection of 6 hors' d'oeuvres is required. Our Passed Hors D'Oeuvres menu changes seasonally.

VEGETABLE

SNOW PEA AND RADISH WRAP

red peppers, daikon sprouts, sesame tempeh, thai chili pickled carrots
vegan, gf

FORBIDDEN RICE CAKE

seaweed, ginger marmalade, crispy ginger, hawaiian red salt
vegan, gf

SHIITAKE ROLL

mint, cilantro, scallions, rice noodles, lime soy chili sauce
vegan, gf

BRIE EN CROUTE

Cranberry jam

POULTRY

TOGARASHI CRUSTED CHICKEN

frizzled ginger, sweet potato chip
gf

CURRIED CHICKEN SALAD

granny smith apples, currants, celery, shallots, papadum chip
vegan, gf

CHICKEN TINGA EMPANADAS

chilies, tomatoes, charred poblano aioli

DUCK CONFIT

mung beans, sesame hoisin, cilantro, pecan toast

SPICED DUCK BREAST

foie gras mousse, pickled cherry, pain de mie

Have a specific food request in mind? Let us know—we're happy to customize!





PASSED HORS D'OEUVRES (con't)

A minimum selection of 6 hors' d'oeuvres is required. Our Passed Hors D'Oeuvres menu changes seasonally.

SEAFOOD

SMOKED SALMON & ASPARAGUS WRAPPED IN PUFF PASTRY
tarragon aioli

SPICED TUNA TARTARE
shallots, jalapeno, kalamata olive, caperberry, red tobiko, wonton cup

MAINE CRAB CAKE
citrus remoulade

GINGER CURRY SHRIMP LOLLIPOP
coconut-cilantro sauce

SHRIMP SAMOSA
green curry, watercress, cilantro chutney

MEAT

BEEF TENDERLOIN SLIDER
cheddar, shallots jam, spicy ketchup, brioche

PASTRAMI SANDWICH BITES
mustard, smoked cheddar, cornichons, frizzled shallots

BRAISED SHORT RIBS ON POLENTA CUPS
Snow shaved pecorino
gf

ALL BEEF PIGS IN A BLANKET
hot spicy mustard dipping sauce

BEREBERE LAMB SPRING ROLL
spiced blood orange sauce

Have a specific food request in mind? Let us know—we're happy to customize!

FOOD STATIONS

CHEESE, CHARCUTERIE & CRUDITE

Assortment of Imported & Domestic Cheeses

Salami, Prosciutto

Grapes, Strawberries

Marinated Olives, Cornichons, Carrots, Celery, Red Pepper, Tricolor Cauliflower, Asparagus, Broccolini

Breads & Crackers

Red Lentil and Spinach-Artichoke Dipping Sauces

MEDITERRANEAN TABLE

Hummus, Baba Ganoush

Artichoke Hearts, Marinated Olives, Grilled Vegetables, Lavash, Pita

ASIAN FUSION

Peking Duck Roll, Pad Thai Noodles, Duck Meat

Shredded Napa Cabbage, Scallions

Bao buns

Sesame Hoisin Sauce, Red Pepper, Chinese Broccoli, Bok Choy, Bean Sprouts, Pea Shoots,

Lime-Chili Soy Sauce

SLIDERS

Prime Beef, Fresh Tuna, Vegetarian Burger

Bacon, Mushrooms, Onions, Cheddar Cheese

Chili Mayo, Wasabi Mayo, Ketchup, Mustard

Tomato, Lettuce, House Made Pickles

Assorted Buns

SUSHI BAR

An authentic selection of sushi crafted on site by our sushi chef

Wasabi, Pickled Ginger, Soy Dipping Sauce

RUSTIC ITALIAN

Parmesan Polenta Cake

Barolo Braised Short Ribs, Chicken Cacciatore, or Wild Mushroom Ragù

Topped with Micro Basil & Shaved Pecorino

TACO STATION

Carne asada, Chicken Tinga

Scallions, Guacamole, Pico de Gallo, Crema, Cojita Cheese, Lettuce

Corn Taco Shells, Flour Tortillas, Tri-Colored Chips

BRAZILIAN BBQ

Beef Picanha, Chicken, Pork Sausage

Heart of Palm Salad with Passion fruit Vinaigrette

Yucca & Corn Cake Fritters

Feijao Topeiro

(Brazilian Beans with Sausage & Collard Greens)

Brazilian Salsa

Farofa (Toasted Yucca Flour)

Cheese Bread

FLATBREAD BAR

Choice of Three:

Goat Cheese, Mushroom, Upland Cress

Pickled Tomatoes, Olives, Tallegio, Micro Greens

Brie, Quince Compote, Micro Basil, Chianti Vinegar Syrup

Truffled Robiolina, Micro Arugula, Olive Oil, Fleur de Sel

Prosciutto, Opal Basil, Ricotta Salara, Aleppo Flakes, Micro Arugula

Spicy Chorizo, Manchego, Caramelized Onions, Balsamic Glaze

Have a specific food request in mind? Let us know—we're happy to customize!





PLATTERS

The following platters are available for drop-off or as an add-on to a reception.

	UP TO 15 GUESTS	UP TO 30 GUESTS
CHEESE PLATTER Tartufo, Aged Cheddar, Goat Cheese, Herbed Cow, Camembert, Strawberries, Grapes, Baguette, Focaccia, Crackers	\$330	\$660
SLICED FRUIT PLATTER Canteloupe, Honeydew, Pineapple, Strawberry, Grapes	\$195	\$390
CRUDITE PLATTER Carrots, Celery, Asparagus, Peppers, Broccoli, Cherry Tomatoes, Seasonal Dip	\$240	\$480
MEDITERRANEAN PLATTER Hummus, Baba Ghanoush, Artichoke Hearts, Marinated Olives, Grilled Vegetables, Parmesan Lavash, Pita Bread	\$300	\$600
ANTIPASTO PLATTER Salami, Prosciutto, Bresaola, Marinated Mixed Olives, Cornichons, Spicy Mustard, Quince Jam, Water Crackers, Lavash, Sourdough Bread	\$315	\$630

Have a specific food request in mind? Let us know—we're happy to customize!

PASSED DESSERTS

The following platters are available for drop-off or as an add-on to a reception.

DULCE DE LECHE & WILD BERRY JELLY
peanut crunch, pain de mie

BLOOD ORANGE PANNA COTTA
maple sicilian pistachio, chocolate chip cookie

PASSION FRUIT MOUSSE
vanilla cone

CARAMELIA APPLE BITES
chocolate chips, cinnamon stick

RED WINE POACHED PEAR
mascarpone, graham crackers

S'MORES CUPCAKE BITES
valrhona chocolate icing, marshmallow, graham cracker bits

PECAN PIE BITES
caramel glaze

BRAZILIAN TRUFFLES
chocolate sprinkles

MEYER LEMON CURD
whipped cream, chocolate cup

POMEGRANATE CHEESECAKE

BROWNIE CAKE POPS
milk chocolate drizzle

CHOCOLATE-ALMOND MACAROON
coconut, milk chocolate, almond crust



Have a specific food request in mind? Let us know—we're happy to customize!

A photograph of a restaurant table setting. In the center is a white plate with a piece of salmon, green vegetables, and yellow potatoes. To the right is a glass of wine and a glass of water. In the foreground, there is a silver knife and spoon. In the background, there is a white plate and a glass. A green planter with succulents is also visible.

MENUS

LUNCH & DINNER MENU

“The menus that Executive Chef Wilson Giampietri puts together for our grand-tier dinners are fresh and interesting, and the care he takes with the food makes for a special night.”

MICHAEL S. ROSENBERG | NEW YORK CITY CENTER

FIRST COURSE

A minimum selection of 6 hors d'oeuvres. Menu changes based on seasonality.

BABY MIXED GREENS

sorrel, mache, upland cress, ricotta salata, roasted pears, balsamic glaze

ROASTED BEET SALAD

baby firecracker mizen, red and golden beets, chestnuts, sherry vinaigrette

BABY BEET SALAD

tricolor baby beets, fresh ricotta, green pistachio, rocket arugula, fig balsamic glaze

WILD ARUGULA

crispy shiitake, shaved baby turnips, almonds, camembert cheese, charred lemon vinaigrette

KALE CAESAR

kale, rosemary croutons, quail eggs, shaved pecorino pepato, caesar dressing

TRUFFLE BURRATTA

sorrel, pickled cucumbers, balsamic pearls, verjus vinaigrette

CHARRED TANGERINES

arugula, frisée, goat cheese, walnuts, champagne vinaigrette

POMEGRANATE SALAD

mache, asparagus, ricotta salata, orange segments, hazelnut vinaigrette

SHIITAKE & HERBS SALAD

parsley, cilantro, scallions, dill, tarragon, thyme, fig compote, goat cheese tart, pomegranate glaze

FENNEL & LEEKS CROSTATA

baby mizuna, pickled carrots, mascarpone, oregano vinaigrette

Have a specific food request in mind? Let us know—we're happy to customize!





ENTREES - CHICKEN

CHICKEN ROULADE WITH MUSHROOMS

roasted butternut squash, asparagus, chardonnay sauce

GOAT CHEESE & SPINACH STUFFED CHICKEN

potato gratin, collard greens, vermouth reduction

SEARED CITRUS CHICKEN

fingerling potatoes, broccolini, lemon beurre blanc

HERBED ROASTED CHICKEN

wild mushroom risotto, parmesan butter sauce

HALVED GALETO

root vegetable timbale, roasted oyster mushrooms, rosemary cream sauce

SEARED CHICKEN BREAST

sweet potato pave, sautéed spinach, pepper coulis

APPLE CIDER SMOKED CHICKEN BREAST

red beet risotto, timberline carrots

SICILIAN LEMON GLAZED CHICKEN

mushroom polenta, broccolini, leeks

SESAME CHICKEN

soba noodles, peppers, scallions, sesame seeds, spicy peanut sauce

CHICKEN SALTIMBOCCA

mushroom bread pudding, sage butter sauce, pancetta

CHICKEN MARSALA

king oyster mushroom, ricotta gnocchi, truffled marsala cream sauce

SEARED DUCK BREAST

sun dried cherries, parsnip mashed potato, roasted romanesco

Have a specific food request in mind? Let us know—we're happy to customize!

ENTREES - BEEF

BRAISED SHORT RIB

parmesan polenta, thumbelina carrots, cabernet reduction

ROAST BEEF TENDERLOIN

rosemary mashed potatoes, broccolini, demi-glace

SAGE & GORGONZOLA ROASTED FILET MIGNON

piedmont-style risotto, parsnip, veal sauce

GRILLED NY STEAK

hash browns, steamed asparagus, crispy onions, herb cognac sauce

HERBED RIB EYE

smashed potatoes, lemon pickled cauliflower

BEEF WELLINGTON

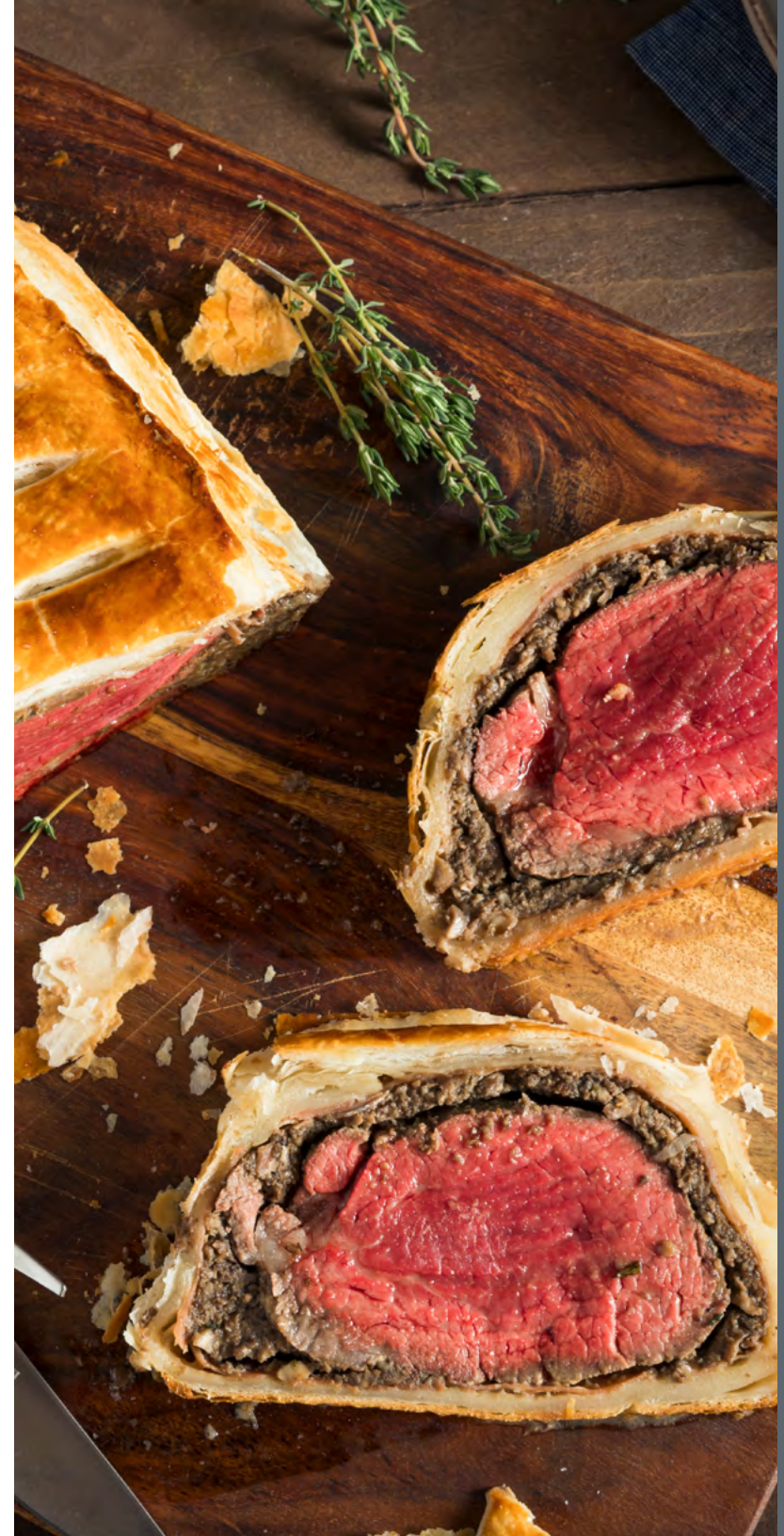
mushroom, spinach, foie gras, puff pastry, veal demi-glace

PISTACHIO CRUSTED RACK OF LAMB

parsnip mashed potato, baby vegetables, lamb jus

LAMB LOIN

coconut milk, curry paste, dried apricot, olives, blood orange, spinach, aromatic rice



Have a specific food request in mind? Let us know—we're happy to customize!



ENTREES - VEGETARIAN & VEGAN

BUTTERNUT SQUASH RAVIOLI
broccolini, sage sauce

EGGPLANT SUPREME
herbed rice, asparagus, carrots, celery, parsley
vegan

COUSCOUS STUFFED PEPPERS
micro vegetables, chives, olives, lemon oil
vegan

TOFU PILAF
carrots, celery, onions, zucchini, yellow squash, bell peppers, herbs,
spinach pesto
vegan

MUSHROOM & SWISS CHARD “MEATLOAF”
rice cauliflower
vegan

PORTOBELLO MUSHROOM PIE
smash plantain, carrots, green beans, peppers
vegan

ORENGE TEMPEH TIMBALE
peppers, onions, edamame, broccoli, shiitake mushroom
vegan

Have a specific food request in mind? Let us know—we're happy to customize!

PLATED DESSERTS

The following platters are available for drop-off or as an add-on to a reception.

WALNUT MARJOLAINE

caramelia chocolate drizzle, crème blanc

CARROT CAKE

cinnamon butter cream, roasted coconut

MUSHROOM CHOCOLATE CAKE

cream cheese frosting, chocolate sauce, caramel brittle, fresh raspberries

CARAMEL MACCHIATO GATEAU

chocolate sauce, vanilla cream

HAZELNUT CHOCOLATE MOUSSE

hazelnut tuille, chocolate sauce, raspberry coulis

POMEGRANATE CHEESECAKE BRULEE

coffee chocolate sauce, nutella bar

FRESH FRUIT TART

strawberries, blueberries, raspberries, blackberries, pastry cream, honey glaze, micro mint

APPLE TARTE TATIN

crème fraiche, cinnamon, caramel sauce, pistachio brittle



Have a specific food request in mind? Let us know—we're happy to customize!



PACKAGES AND PRICING

PASSED HORS D'OEUVRES

1-HOUR: \$40-50/PERSON | 2-HOURS: \$50-60/PERSON | 3-HOUR: \$60-70/PERSON

A minimum selection of 6 hors d'oeuvres. Menu changes based on seasonality.

SIT - DOWN

SIT-DOWN STARTS AT \$125/PERSON

This includes a choice of: 1 First Course, 1 Entrée, and 1 Dessert.

BUFFET

BUFFET STARTS AT \$75/PERSON

This includes a choice of: 1 Salad, 1 Vegetable, 1 Starch, and 2 Entrées.

STATIONS

STATIONS START AT \$35/PERSON

This includes a choice of: Flatbread Bar, Rustic Italian, or Brazilian BBQ.

PLATTERS

STATIONARY PLATTERS RANGE FROM \$195-660

Each platter serves up to 30 guests.





BAR PACKAGES

NOTE: For an additional fee, Signature Cocktails are available upon request.

	1-HOUR	2-HOURS	3-HOURS
WINE & BEER	\$20/person	\$25/person	\$30/person
FULL BAR	\$30/person	\$35/person	\$40/person
FULL PREMIUM BAR	\$35/person	\$40/person	\$45/person

WINE & BEER

House White Wine

Pinot Grigio
Sauvignon Blanc

House Red Wine

Cabernet Sauvignon
Pinot Noir

House Beer

Bud Light, Stella Artois
Coney Island Merman
IPA

Soft Drinks

Coke, Diet Coke, Sprite
Ginger Ale

Still and Sparkling Water

Bar Fruits and Mixers

FULL BAR

Tito's Homemade Vodka

Aviation American Gin

Bacardi Superior
Light Rum

El Jimador
Tequila Blanco

Dewar's
White Label Scotch

House White Wine

Pinot Grigio
Sauvignon Blanc

House Red Wine

Cabernet Sauvignon
Pinot Noir

House Beer

Bud Light, Stella Artois
Coney Island Merman
IPA

Soft Drinks

Coke, Diet Coke, Sprite
Ginger Ale

Still and Sparkling Water

Bar Fruits and Mixers

FULL PREMIUM BAR

Ketel One Vodka

Hendrick's Gin

Bacardi Superior
Light Rum

Milagro
Silver Tequila

Glenmorangie
"The Original" Scotch

House White Wine

Pinot Grigio
Sauvignon Blanc

House Red Wine

Cabernet Sauvignon
Pinot Noir

House Beer

Bud Light, Stella Artois
Coney Island Merman
IPA

Soft Drinks

Coke, Diet Coke, Sprite
Ginger Ale

Still and Sparkling Water

Bar Fruits and Mixers



ADDITIONAL FEES

STAFFING

The majority of our team members are former, current, or aspiring performing arts professionals who love to work the crowd and create a fun and lively atmosphere for your guests.



They are also extensively trained to provide the highest level of professionalism and service, and will have all passed a Rapid Antigen test within 24 hours of your event to ensure your guests' comfort and safety.

NOTE: The cost for staffing will vary depending on the type of event and the final guest count.

"Bringing Sweet Hospitality Group into your home is like bringing in friends. They're running the party but in a wonderful way they're a part of the party. Sweet Hospitality Group facilitates joy — and they've made my life easier on so many occasions."

JODI GLUCKSMAN | CATERING CLIENT

RENTALS AND TRANSPORTATION

Sweet Hospitality Group will coordinate all rental needs with a preferred vendor and orchestrate delivery and pick-up.

NOTE: The cost of rentals and transportation will vary depending on length of reception, menu selection, venue amenities, and final guest count.

CATERING TERMS

50% of the total catering costs are due in three (3) business days after signing your contract, with the remaining balance due at least three (3) business days before the event.

“When it comes to catering, Sweet Hospitality Group is the best at what they do. Everything is totally taken care of, and I never have to worry about a thing.”

TIM PINCKNEY | FRED EBB FOUNDATION



WE WOULD LOVE TO DELIVER
AN UNFORGETTABLE
EXPERIENCE FOR THE GUESTS
AT YOUR NEXT EVENT.

Schedule a consultation call today.



SWEET HOSPITALITY GROUP

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See the fun we're having on [Instagram](#)