




**around  
the clock** Craft  
Services  
The Secret To A Productive Crew  
Is A Well-Fed Crew.

# Boxed Services

 [READ OUR REVIEWS](#)

 CALL US 646.651.2202

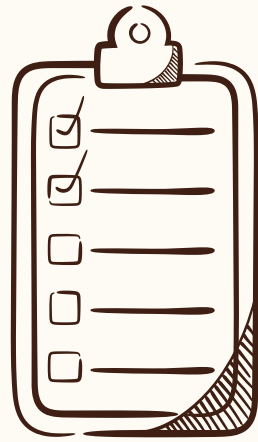
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 WEB [WWW.ATCCRAFTSERVICES.COM](http://WWW.ATCCRAFTSERVICES.COM)

THE SECRET TO A

*productive crew*

IS A WELL-FED CREW



# price card

Prices are negotiable

Quotes customized based on production need

## Catering Buffet and Boxed Prices

Hot Breakfast Buffet: \$21.95 - \$27.95 pp

Hot Breakfast Boxed: \$21.95 pp - \$23.95 pp

Hot Breakfast Sandwich Boxed or Buffet: 14.95-\$23.95 pp

Hot Lunch/Dinner Buffet: \$22.95 - \$48.95 pp

Hot Lunch/Dinner Boxed: \$28.95 pp - \$32.95 pp

Continental Sandwiches: \$17.95 - \$24.95 pp *buffet or box*

Make Your Own Salad Bar: \$29.95 pp

Delivery: \$125 - \$250 *per delivery, based on location*

## Craft Services & Snack Food Box

### **Buffet option available**

Craft Services: \$15 - \$30 per person (*Buffet or Individually Packaged*)

Crafty Specialty Food Box: \$15, \$20, \$25 pp

Shop & Prep: \$125 - \$350 per day

Delivery: \$125 - 250 per day *Based On Location*

Equipment Rentals & Disposables: \$3.50 pp

Biodegradable Set: \$5.50 pp (*containers, plates, cutlery*)

Craft Service Attendant: \$275 - \$475 per day (8-12 hour) → **Please inquire**

## Beverage Services

### **\*all day beverage service optional**

Coffee & Tea Service: \$3.95 - \$5.95 per person / per service (*All day with craft services*)

Water: \$2.95 pp / per service

Boxed or Canned Water: \$4.95 pp / per service

Soda/Juice: \$5.95 pp / per service







HOT

# breakfast platter

(BOXED)

Select up to three boxed options → 25 ppl or less  
Select up to four boxed options → 30 ppl or more

**Breakfast Box #1 - \$21.95 pp**

Scrambled Eggs, Skillet Rosemary Potatoes, Maple Pork Bacon,  
Breakfast Pastry

**Breakfast Box #2 - \$23.95 pp**

Buttermilk Waffles w/Fresh Berries, (1) Hard Boiled Egg,  
Turkey Link Sausage, Breakfast Pastry

**Breakfast Box #3 - \$23.95 pp**

Whole Wheat Cinnamon French Toast, Pork Link Sausage,  
Breakfast Pastry, Whole Fruit, Juice Box

**Breakfast Box #5 - \$21.95 pp**

Hash Browns, (1) Hard Boiled Egg, Turkey Link Sausage, Breakfast Pastry

**Breakfast Box #6 - \$23.95 pp**

Vegan Tofu Scramble Hash: Potatoes, Mushrooms, Bell Peppers,  
Greens and Black Beans, Vegan Sausage, Breakfast Pastry

**Breakfast Box #7 - \$21.95 pp**

Vegan Waffle, Vegan Sausage, Fruit Salad, Fresh Donut

# hot breakfast sandwich (BOXED)

Box Combination: 1,2 or 3 items per box

1 item: \$14.95 pp / 2 items: \$22.95 pp / 3 items: \$23.95 pp

**1: Fried Egg**, Pork Bacon, Cheddar Cheese on Croissant,  
Fresh Fruit Salad or Whole Fruit, Granola Bar

**2: Scrambled Egg**, Turkey Bacon, American Cheese on English  
Muffin, Fresh Fruit Salad or Whole Fruit, Granola Bar

**3: Tofu & Vegetable** Breakfast Burrito on Whole Wheat Tortilla  
Wrap, Fresh Fruit Salad or Whole Fruit, Fig Bar

**4: Fried Egg**, Ham & Cheese on Whole Wheat Toast, Fresh Fruit  
Salad or Whole Fruit, Fig Bar

**5: Egg White**, Spinach and Peppers On Whole Wheat Tortilla  
Wrap, Fresh Fruit Salad or Whole Fruit, Granola Bar

**6: Scrambled Egg**, Vegetables, Spinach Tortilla, Fresh Fruit Salad  
or Whole Fruit, Granola Bar

**7: Huevos Rancheros** Breakfast Sandwich: English Muffin, Fried  
Egg, Avocado, Tomatoes, Fresh Fruit Salad or Whole Fruit,  
Granola Bar

**8: Fried Egg**, Steak, Chimichurri Breakfast Sandwich On English  
Muffin, Fresh Fruit Salad or Whole Fruit, Granola Bar

**9: Sourdough Grilled Cheese**, Cheddar Cheese, Tomato, Pork or  
Turkey Bacon, Fresh Fruit Salad or Whole Fruit, Granola Bar

# *continental*

## BREAKFAST PLATTER

BOXED



### **Breakfast Box #1 : \$14.95 pp**

Choice of Bagel/Muffin/Croissant/Fresh Donut Served with Sweet Butter and Preserves, Fruit Salad, Fresh Donut

### **Breakfast Box #2: \$17.95 pp**

Homemade Granola and Yogurt Parfait with Fruit and Seasonal Berries, Breakfast Muffin, Whole Fruit

### **Breakfast Box #3 - \$17.95 pp**

(Vegan Oat Milk) Overnight Oatmeal Or Chia Seed Pudding With Fresh Berries, Breakfast Muffin, Whole Fruit

### **Breakfast Box #4 - \$17.95 pp**

Hard Boiled Egg, Fresh Bagel, Whole Fruit

### **Breakfast Box #5 - \$17.95 pp**

Miniature Bagel with Hand-Sliced Nova Scotia Smoked Salmon, Vine Ripened Roma Plum Tomato, Chive Cream Cheese, Whole Fruit





# hot lunch AND dinner menu **BOXED**

**\$28.95-\$32.95 pp**

Select up to Three Boxed Options

Extended Menu Available Upon Request



## ENTRÉE - BEEF

**Grilled Sirloin** - with Chimichurri, Roasted Truffle Parsley Potatoes, Grilled Asparagus with Garlic (GF/DF)

**Tender Sliced Flank Steak** - Broccoli and Cauliflower Medley, Chickpea-Linguini-Pasta with Mushroom, Corn and Sweet Peas (GF/DF/)

**Creamy (Almond Milk) Mushroom Sirloin Steak** - Tender Pan Fried Potatoes, Garlic Roasted Brussel Sprouts (GF/DF)

**Sesame Crusted Steak With Hoisin Five Spice Glaze** - Sauteed Shiitake Mushrooms, Quinoa & Beans (DF)

**Beef Carne Asada** - Spanish Rice, Mexican Roasted Corn (GF/DF)

**Sliced Mongolian Beef Stir Fry** - Sticky White Rice, Stir Fry Green Beans with Yellow Peppers (DF)

**Cajun Pepper Steak** - Louisiana Style Dirty Rice (No pork), Creole Green Beans (GF/DF)

**Steak Au Poivre** - Garlic & Herb Red Mashed Potatoes, Broccolini (GF/DF/V)

## ENTRÉE - CHICKEN

**Creamy Tuscan Chicken** - with Spinach & Cherry Tomatoes, Herbed Jasmine Rice, Grilled, Sautéed Green Beans (DF)

**Chicken Piccata** - Garlic Smashed Potatoes, Roasted Asparagus (Contains: Gluten, Dairy)

**Barbecue Chicken** - 3 Cheese Southern Breadcrumb Chickpea-Macaroni Pasta Mac & Cheese (Oat Milk), Grilled Zucchini & Squash Slices

**Soy and Ginger Glazed Chicken Breast** - Mushroom & Asparagus Salad, Organic Brown Rice (DF)

**Grilled Lemon Chicken Breast** - Couscous, Warm Spinach Cherry Tomato Salad, (GF/DF)

**Spanish Style Chicken** - with Broccoli in Garlic Sauce with Vegetable Fried Rice (GF/DF)

**Garlic Herb Butter Roast Chicken** - Baked Maple Roasted Corn, Wild Rice (GF)

**Jamaican Brown Stew Chicken Thighs** - Cabbage and Carrot Strips, Homemade Cornbread

## ENTRÉE - FISH

**Pan Seared Shrimp** - with Chickpea Linguini Pasta & Broccoli Florets, In Garlic, Butter, Parsley Cream (GF)

**Grilled Red Snapper Veracruz** - with Capers & Green Olives, Smashed Potatoes, Roasted Asparagus (GF/DF)

**Grilled Cod** - with Lemon and Butter & Parsley, Broccoli & Cauliflower Medley, Linguini w/ Mushroom & Sweet Peas (GF/V)

**Pan Seared Salmon** - Roasted Asparagus with Garlic, Quinoa with Black Bean and Corn (GF/DF)

**Japanese Style-Baked Salmon Teriyaki** - Sticky Japanese Rice, Edamame and Sweet Potato Hash (GF)

**Jamaican Coconut Curried Salmon** - Yellow Saffron Rice With Sweet Peppers and Raisins, Jamaican Steamed Cabbage (GF/DF)  
*\*contains coconut milk*

**Barbeque Salmon** - Coconut Rice, Warm Lemon-Garlic Kale Salad

## ENTRÉE - VEGAN/VEGETARIAN

**Soba Noodles** - with Sugar Snap Pea, Mushroom and Carrot (GF/DF/V)

**Vegetable Napoleon** - with Grilled Portobello Mushroom and Tomato Basil Bisque with Quinoa (GF/DF/V)

**Vegan Jackfruit Carne Asada** - Spanish Rice, Mexican Roasted Corn (GF/DF/V)

**Vegetable Curry Stew** - with Lentils, Sweet Potatoes, Carrots, and Brown Rice (GF/DF/V)

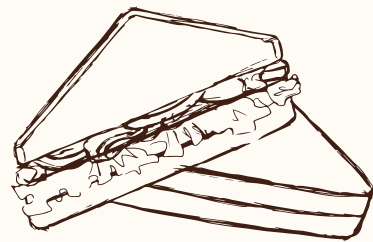
**Pan Fried Sesame Garlic Tofu** - Brown Rice, Bok Choy (GF/DF/V)

**Tofu Fillets** - with Tomato Herb Sauce, Tricolor Quinoa Medley with Roasted Vegetables (GF/DF/V)

**Cajun Vegan Gumbo** - Cajun Dirty Rice, Corn and Vegetable Maque Choux (GF/DF/V)

**BBQ Tofu Ribs** - Gluten Free-Chilled Chickpea Macaroni Salad, Roasted Corn (GF/DV/V)

# continental lunch



## & SANDWICHES (BUFFET OR PRE-PACKAGED) (SERVED ON BUN / ROLL / WRAP / SLICED, GLUTEN FREE BREAD)

Sandwich & Fresh Cookie: \$18.95 pp | Sandwich, Greens Salad, Fresh Cookie: \$23.95 pp

Sandwich, Pasta Salad & Chips or Cookie: \$25.95 | Sandwich, Pasta Salad & Chips & Fruit Salad: \$32.95

### **Caesar**

Grilled Chicken, Parmesan Cheese, Roasted Peppers, Tomato, Romaine Lettuce and Caesar Dressing

### **Turkey Cranbrie**

Roast Turkey, Cranberry, Brie, Pear, Creamy Avocado, Turkey Bacon, Spinach On Whole Grain Cranberry Bread

### **Cubano**

Sweet Ham, Juicy Tender Pork, Melted Swiss Cheese, Sliced Dill Pickle, Yellow Mustard on Italian Bread

### **Pastrami (Extra Lean)**

Pastrami, Imported Provolone Cheese and Dijon Mustard

### **Herb Grilled Salmon**

Mesclun, Tomato and Dill Mustard Aioli

### **Roasted Eggplant (Vegan)**

Eggplant, Israeli Chopped Salad, Ripe Tomato with Vinaigrette

**Fried Chicken Sandwich** : Cajun Chicken, Mixed Greens, Leaf Lettuce, Avocado, Pepper Jack Cheese and Chipotle Aioli

**Roast Beef** : Horseradish Parmesan Cream: Arugula, Kale, Sweet Potato Slices, Caramelized Onion, Sliced Radish On Potato Roll

**Cajun Salmon** : Cajun Grilled Wild Salmon, Mashed Avocado, Low-Fat Mayo, Peppery Arugula, Tomato, Zesty Red Onion on Brioche

**Albacore Tuna** : Tuna Salad, Mixed Baby Greens, Carrots, Sprouts, Cucumber, Roasted Peppers and Sliced Tomato on Spinach Tortilla Wrap

**Flounder Panko** : Fried White Fish Flounder with Green Cabbage Slaw, Sliced Tomato and Tartar Sauce

**Grilled Portobello Mushroom** : Grilled Mushroom, Fresh Mozzarella, Roasted Peppers, Arugula and Roasted Tomato Aioli

**Vegan BBQ (Vegan)** : Jackfruit Pulled Pork, Coleslaw, Avocado and Ranch Sauce On Ciabatta Roll

**Grilled Chic Rye** : Marinated Chicken Breast Grilled, Swiss Cheese, Sauerkraut, Thousand Island Dressing On Rye Bread

**Meatball Sub** : Sirloin Beef Balls, Melted Mozzarella and Marinara Sauce

**Italian (Vegetarian)** : Grilled Vegetables with Arugula and Herbed Whipped Feta Spread

## VEGAN/GLUTEN-FREE/DAIRY-FREE

**Grilled Chicken Pesto** : Panini with Roasted Tomatoes, Melted Mozzarella, Avocado Aioli

**Smoked Turkey** : Avocado, Lettuce, Tomato, Cucumber with Lemon Herb Spread

**Gluten-Free Wrap** : Fried Chicken Sandwich: Cajun Chicken, Mixed Greens, Leaf Lettuce, Avocado, Pepper Jack Cheese, Chipotle Aioli

**Bulgogi Steak** : Korean Style Beef, Sautéed Peppers Sautéed Onions, Baby Arugula, Provolone and Sriracha Aioli

**Corned Beef (Extra Lean)** : Corned Beef, Imported Swiss Cheese and Dijon Mustard

## PASTA SALAD

**Kale Pasta Salad** : Spinach, Sundried Tomato, Fresh Basil and Balsamic Vinaigrette

**Bestseller Pasta Salad** : Penne, Roasted Wild Mushroom, Mixed Greens, Grape Tomatoes and Porcini Glaze

**Penne A Pasta Salad** : Spinach, Sundried Tomato, Fresh Basil and Balsamic Vinaigrette





# continental lunch

CONTINUED

## SIDE - LEAF SALAD

**Garden Salad (GF)** : Romaine, Carrots, Grape Tomatoes, Peppers, Cucumbers and Sprouts

**Fig Salad (GF)** : Baby Greens-Frisbee Mix, Apple, Mango, Sun-Dried Tomato, Candied Walnuts and Dried Figs

**Chopped Salad (GF)** : Diced Vegetables (Kirby Cucumber, Bell Peppers, Avocado, Corn, Black Olives and Tomato) Over Chopped Romaine Hearts

## CONTINENTAL SALAD ENTRÉE BOX

**Grilled Chicken Caesar Salad** : with Pasta Salad and Roasted Vegetable Salad

**Grilled Chicken Cobb Salad** : with Sliced Hard-Boiled Egg, Avocado, Chopped Bacon, Blue Cheese and Diced Tomatoes

**Dijon Chicken Salad or Tuna Salad** : on Field Greens with Pasta Salad and Vegetable Salad

**Blackened Chicken Salad** : Corn Relish with Traditional Potato Salad and Vegetable Salad



# CREATE YOUR OWN *salad bar*

**MINIMUM 20 GUESTS | \$29.95 PER GUEST**

### **Choose Your Greens (3)**

Mixed Greens, Baby Spinach, Baby Arugula, Baby Kale, Iceberg Lettuce

### **Choose Your Proteins (5)**

Fresh Turkey Breast, Smoked Turkey, Jerk Chicken, Pesto Chicken, Grilled Balsamic Chicken, Hoisin Chicken, Tandoori Chicken, Blackened Cajun Chicken, Thai Lemongrass Chicken, Citrus Herb Salmon, Maple Dijon Glazed Salmon, Dijon Parmesan Salmon, Korean Salmon Bulgogi, Tamari Glazed Salmon, Flaked Plain Tuna, Low Fat Italian Tuna Salad, Large Poached Shrimp, Soy Ginger Sirloin, Chimichurri Steak, Boiled Eggs, Bacon

### **Choose Your Cheeses (3)**

Greek Feta, Baby Mozzarella, Parmesan Cheese, Gorgonzola, Cheddar, Swiss, Blue Cheese

### **Choose Your Vegetables (7)**

Dried Cranberries, Candied Walnuts, Roasted Cauliflower, Roasted Artichoke Hearts, Roasted Beets, Roasted Brussels Sprouts, Roasted Corn, Avocado, Bell Peppers, Broccoli, Cucumber, Diced Celery, Grape Tomatoes, Hearts of Palm, Sundried Tomatoes, Shredded Carrots, Kalamata Olives, Quinoa, Red Onions, Roasted Sweet Potato, Black Beans, Chickpeas, Edamame

### **Choose Your Dressing (4)**

Rosemary Balsamic, Balsamic Vinaigrette, Pineapple Chipotle, Honey-Herb Dijon, Far East Mandarin, Cranberry Dijon, Lemon Basil Vinaigrette, Lime-Chipotle Ranch, Pomegranate Vinaigrette, Shallot Vinaigrette, Honey Dijon, Caesar, Blue Cheese, Russian Ranch, Lemon Herb Vinaigrette, Tomato Basil Vinaigrette, Red Wine Vinaigrette, Asian Sesame Vinaigrette, Cilantro Lime Vinaigrette, Raspberry Vinaigrette, Honey Balsamic Vinaigrette, Italian Vinaigrette, Sesame Ginger Vinaigrette, Strawberry Poppy Vinaigrette, Complementary Scallions and Croutons

## **Dietary Restrictions**

ATCCS accommodates vegan, vegetarian, gluten-free and dairy-free dietary requests.

Rider (TALENT) requests are also accommodated

Pre-packaged catering meals can arrive in warming boxes or individual lunch boxes that are kept room temperature

ATCCS adhere to all dietary restrictions and allergens, and all items are labeled with ingredients

All boxed meals include packaged utensils and napkins

Plates, cutlery and napkins included with buffet service

## **Deliveries**

ALL deliveries will arrive 30-60 minutes before the crew meal or craft services is ready to serve

If parking is not available, pickup should be arranged once driver arrives on location

All ATCCS catering equipment must be returned after catering service has commenced. Replacement Fees will apply for lost equipment

## **Staff**

Catering staffing not included

Staffing must be requested in advance to ATCCS

Catering staff will not remain on-site unless specified otherwise, with prior approval from ATCCS



**FREQUENTLY ASKED**

*questions*