



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

Buffet Service

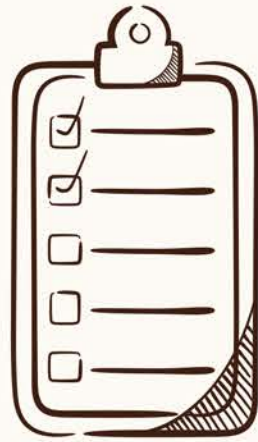
✉ [READ OUR REVIEWS](#)

📞 CALL US 646.651.2202

★ EMAIL US INFO@ATCCRAFTSERVICES.COM

★ WEB 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

Buffet Catering Prices

Continental Breakfast Buffet: \$14.95 - \$32.95 per person

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

Hot Breakfast Sandwich Buffet or Box: \$17.95 pp

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

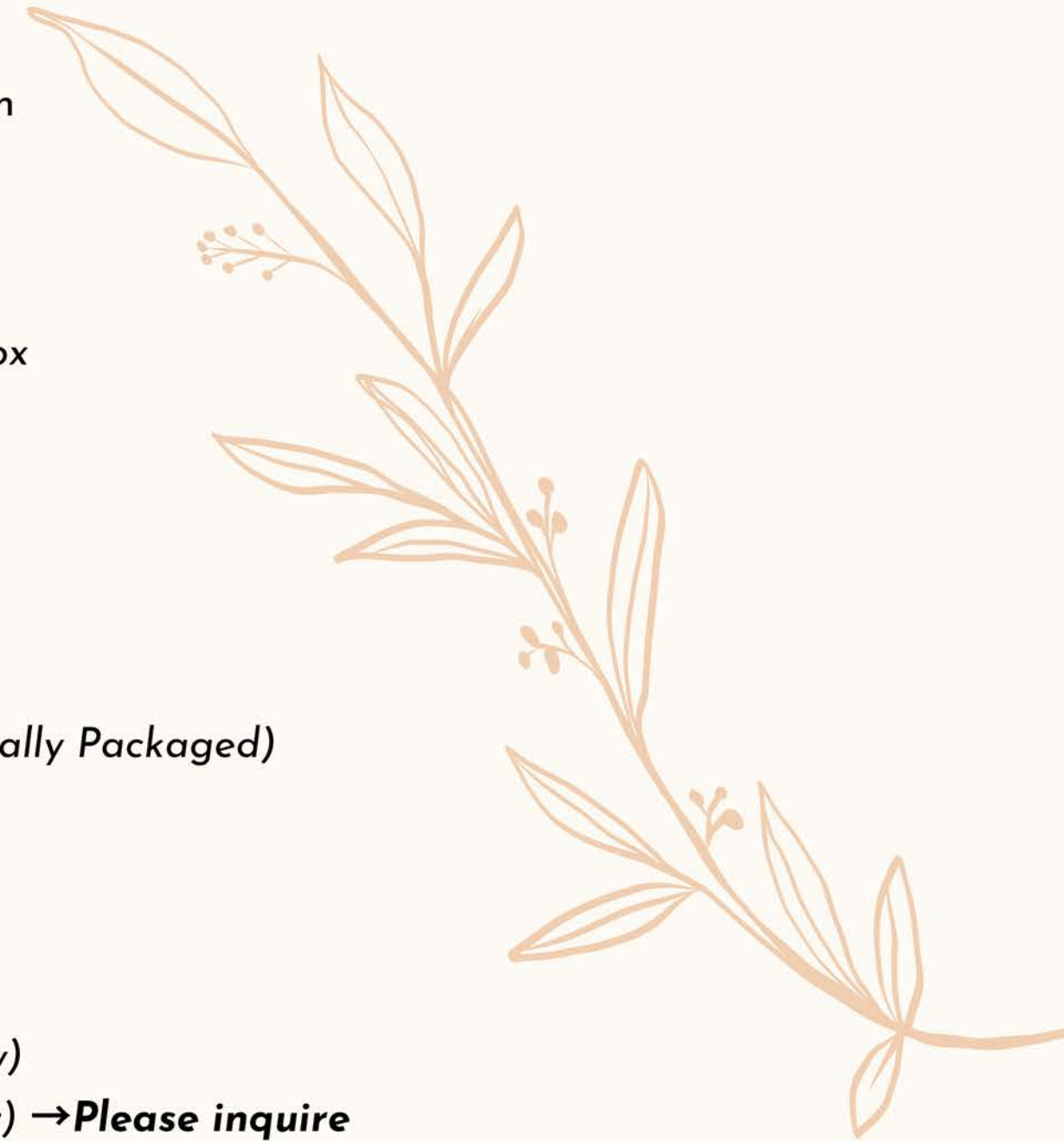
Coffee & Tea Service: \$3.95 - \$5.95 per person / per service (*All day with craft services*)

Juice: \$3.95 pp / per service

Water: \$2.95 pp / per service

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

Soda: \$3.95 pp / per service





HOT
breakfast
BUFFET

12 person minimum
Menu customizable based on budget

Breakfast Buffet #1 : \$21.95 per person

Scrambled Omelet, Pork Bacon, Home Fries

Breakfast Buffet #2 : \$25.95 pp

Blueberry-Infused Waffles, Scrambled Omelet, Pork Bacon, Fresh Donut

Breakfast Buffet #3: \$26.95 pp

Brioche Cinnamon French Toast with Fresh Berries, Scrambled Egg, Turkey Bacon, Whole Fruit, Fresh Donut

Breakfast Buffet #4 - \$26.95 pp

Rosemary Home Fries, Scrambled Egg with or without Cheese, Beef Sausage Patty, Breakfast Pastry, Whole Fruit

Breakfast Buffet #5 - \$26.95 pp

Vegetable Quiche: Tricolor Peppers, Broccoli and Cheddar; Assorted Bagels, Maplewood Smoked Bacon, Whole Fruit

Breakfast Buffet #6 - \$26.95 pp

Spinach, Tomato & Feta Frittata, Applewood Smoked Bacon, Fresh Fruit Salad, Breakfast Pastries

Breakfast Buffet #7 - \$26.95 pp

Hashbrown Potato Casserole, Cheese Grits, Maplewood Bacon, Miniature Bagel with Hand-Sliced Nova Scotia Smoked Salmon, Vine-Ripened Roma Tomato, Chive Cream Cheese, Whole Fruit, Juice Box

VEGAN/GLUTEN-FREE/DAIRY-FREE

Breakfast Buffet #8 - \$27.95 pp

Vegan Pancakes, Vegan Sausage, Fresh Fruit Salad, Whole Fruit

Breakfast Buffet #9 - \$27.95 pp

Sweet Potato Hash Brown with Vegan Sausage, Tofu Scramble, Fresh Fruit Salad, Fresh Donut

***Substitute:** Waffles, French Toast or Home Fries, Pancakes, Tater Tots

***Substitute Bacon or Sausage:** Pork, Turkey, Beef, Chicken, Plant Based

***Substitute Egg Variations:** Omelet, Scrambled, Hard Boiled

***Substitute Egg Recipe:** Egg with Cheese, Quiche, Frittata, Egg Muffin, Egg Casserole

+\$5.95 per person

***Sub Egg Recipe Additions: Choose (2):** Bacon, Spinach, Feta Cheese, Cheddar Cheese, Sun Dried Tomatoes, Sautéed Onions, Chives, Tomatoes, Mushrooms, Smoked Salmon, Beans, Potatoes

***Included**



continental

BREAKFAST BUFFET

12 person minimum

Menu customizable based on budget

Cereal Bar Buffet : \$16.95 pp

15 person minimum

A Selection of Cereals, Choose Six:

Rice Krispies, Cheerios, Chex, Special K, Lucky Charms. Cinnamon Toast Crunch, Kellogg's Froot Loops, Cap'n Crunch, Frosted Flakes, Honey Nut Cheerios, Trix, Post Grape-Nut Flakes, Cocoa Puffs, Corn Pops, Cookie Crisp, Honeycomb, Cocoa Krispies, Rice Krispies, French Toast Crunch, Waffle Crisp, Honey Ohs!, Kellogg's Apple Jacks, Post Raisin Bran

A Selection of Toppings, Choose Eight:

Raisins, Blueberry, Walnuts, Oats, Cranberries, Chocolate Bits, Strawberries, Marshmallows, Flaxseed, Whole Unpeeled Banana, Golden Raisins

A Selection of Milk, Choose Four:

Cow Milk, Almond Milk, Oat Milk, Soy Milk, Silk, Low Fat Cow Milk, 1%-2% Skim, Milk, Lactose Free Milk, Rice Milk

Irish Oatmeal Buffet : \$14.95 per person

Fresh Donut or Pastry Platter Accompanied by: Granola, Chopped Fruits, Berries, Brown Sugar, Cinnamon, Raisins, Nuts, Honey

Basic Buffet : \$17.95 pp

Sliced Fruit or Fruit Salad, an Assortment of Full Size Bagels, Muffins, Danishes, Croissants, Scones, and Homemade Breakfast Bread served with Fruit Jam, Butter and Assorted Cream Cheeses

Hearty Buffet : \$24.95 pp

Full Size Bagels, Muffins, Croissants and Pastries; Served with Preserves, Sweet Butter and Cream Cheese, Sliced Fruit or Fruit Salad, Coffee Service, Fresh Squeezed Orange Juice

Substitution: Mini Bagels & Mini Pastries +\$2

Cold Energy Buffet : \$28.95 pp

Full Size Bagels, Muffins, Croissants and Pastries; Served with Preserves, Sweet Butter and Cream Cheese, Mini Yogurt Parfaits (4 oz.), Sliced Fruit or Fruit Salad, Coffee Service, Fresh Squeezed Orange Juice

Substitution: Mini Bagels & Mini Pastries +\$2

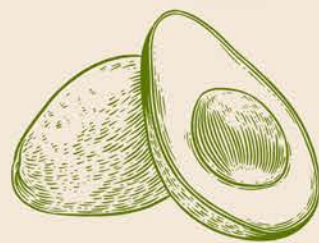
Signature Buffet : \$29.95 pp

Fresh Fruit, Breakfast Pastries & Sweet Rolls
Mini Muffins, Mini Yogurt Parfaits (4 oz.),
Hard Boiled Eggs, Assorted Juices, Coffee and Tea

Norwegian Smoked Salmon Buffet : \$29.95 pp

Smoked Salmon, Hard Boiled Eggs, Red Onion, Caper, Berries, Sliced Tomatoes, Lemon Wedges, Sliced Cucumbers, with a Tray of Assorted Miniature Bagels, Cream Cheeses and Sweet Butter





continental

BREAKFAST BUFFET
CONTINUED

avocado & toast bar

\$17.95 per person (15 person minimum)

Tray of hearty whole-grain bread and crostini and smashed avocado slices with platters of meats, smoked fish and cheeses.

TOPPINGS, CHOOSE EIGHT:

Crumbled Cooked Bacon

Smoked Salmon

Sliced Turkey

Soft-Cooked Egg

Cream Cheese

Goat Cheese

Sautéed Spinach

Arugula

Smashed Tomatoes

Cherry Tomato

Scallions

Cucumber

Sliced Radishes

Pecan

Dried Apricots

Parsley

Grainy Mustard

Sriracha

Maple Syrup





HOT LUNCH & DINNER MENU *a la carte*

\$22.95-\$48.95 per person
Customizable based on budget

\$22.95 pp: One entrée, one side, sweet roll | **\$28.95 pp:** Two entrées, two sides, sweet roll | **\$34.95 pp:** Two entrées, two sides, salad, sweet roll

\$39.95 pp: Three entrées, two sides, salad, sweet roll | **\$44.95 pp:** Three entrées, three sides, salad, sweet roll, pastry

\$48.95 pp: Three entrées, three sides, salad, sweet roll, dessert

Add-ons: Sliced fruit: \$5.95 per person | Fruit salad: \$6.95 per person | Standard entrée meal option includes: Choose (2) Entrees, (2) Sides

ENTRÉE - CHICKEN

Rotisserie Chicken

Parsley & lemon

Chicken Piccata

Capers, lemon, butter, wine sauce

Quinoa Crusted Chicken

Served with papaya relish

Asian Spiced Chicken Thighs

Bok choy, water chestnuts & baby corn

Stewed Chicken Breast

Rosemary baby potatoes and carrots

Caribbean Mango Chicken

Jerk chicken, cranberry and chipotle salsa

Skillet Lemony Chicken

Lemon wedges & artichokes

Chicken Masala

Mushroom & cream (oat milk)

ENTRÉE - STEAK

Soy Ginger Marinated Sirloin

Roasted sesame ginger and sweet potatoes

Truffled Meatloaf

Scallions and shiitake mushrooms

Pan-seared Flank Steak with Pesto Sauce

Skillet Garlic Butter Steak

Fingerling potatoes

Steak Diane

Brandy, heavy cream, Dijon mustard

Tender Roast Beef

Carrots and potatoes

Grilled Skirt Steak with Chimichurri

Salisbury Steak with Mushroom Gravy

Stir Fry Sesame Beef Steak

Sugar snap peas, red & yellow pepper, asparagus tips

Filet Mignon: \$48.95 per person

Topped with sautéed mushrooms, caramelized onion and a red raspberry reduction

ENTRÉE - FISH

Pan Seared Flounder

Kale, lemon thyme oil

Shrimp Scampi: \$42.95 per person

Garlic and white wine sauce, orzo pasta

Red Snapper Veracruz \$42.95 pp

Tomatoes and Spanish olives

Pan-Seared Salmon

Caramelized and braised shallots on a bed of fennel and spinach

Truffle Crusted Cod

Wild mushroom fricassee

Blackened Salmon

Tangy creole tomato and champagne sauce

Sesame Crusted Seared Tuna Steak: \$42.95 pp

Served over bok choy

Pan Roasted Snapper: Market Price

Baby eggplant, wild mushrooms and miso broth



HOT LUNCH & DINNER MENU *a la carte*

\$22.95-\$48.95 per person
Customizable based on budget

\$22.95 pp: One entrée, one side, sweet roll | **\$28.95 pp:** Two entrées, two sides, sweet roll | **\$34.95 pp:** Two entrées, two sides, salad, sweet roll

\$39.95 pp: Three entrées, two sides, salad, sweet roll | **\$44.95 pp:** Three entrées, three sides, salad, sweet roll, pastry

\$48.95 pp: Three entrées, three sides, salad, sweet roll, dessert

Add-ons: Sliced fruit: \$5.95 per person | Fruit salad: \$6.95 per person | Standard entrée meal option includes: Choose (2) Entrees, (2) Sides

ENTRÉE - VEGAN/VEGETARIAN

Soba Noodles - (GF/DF/V)

Sugar Snap Peas, Mushroom and Carrot

Vegetable Napoleon - (GF/DF/V)

Grilled Portobello Mushroom, Tomato Basil Bisque

Seitan: "Faux Chicken" Marsala - (GF/DF/V)

With Mushrooms *contains oat milk*

Eggplant Rollatini

Stuffed with Ricotta Cheese, topped with Marinara and Fresh Parmesan

Roasted Vegetable Lasagna

Layers of Vegetables and Cheese in a Delightful Red Sauce

BBQ Tempeh Ribs

Jamaican Curry Tofu & Chickpeas

Italian Style Diced Tofu & Tomatoes

SIDES - STARCH

Oven-Roasted Sweet Potatoes and Green Beans with Caramelized Onions

Spinach and Mushrooms Rice Pilaf

Lemongrass-Infused Jasmine Rice Basmati Rice with Spinach

Wild Mushroom Risotto

Roasted Red Potatoes with Sage and Rosemary

Roasted Yukon Gold Potatoes with Fresh Herbs and Butter

Sweet Potato Chunks w/ Honey-Orange Zest and Tarragon

Garlic Mashed Potatoes

Crispy Parmesan and Rosemary Potato Wedges

Marble Potatoes, Baby Carrots and Parsnips with Rosemary

SIDES - VEGETABLES

Sautéed string beans with shallots and shiitake mushrooms

Roasted vegetable ratatouille

Steamed garden vegetables with fresh herbs

Sautéed broccoli with garlic, and olive oil

Roasted Brussels sprouts with balsamic reduction

Grilled assorted vegetables with balsamic reduction

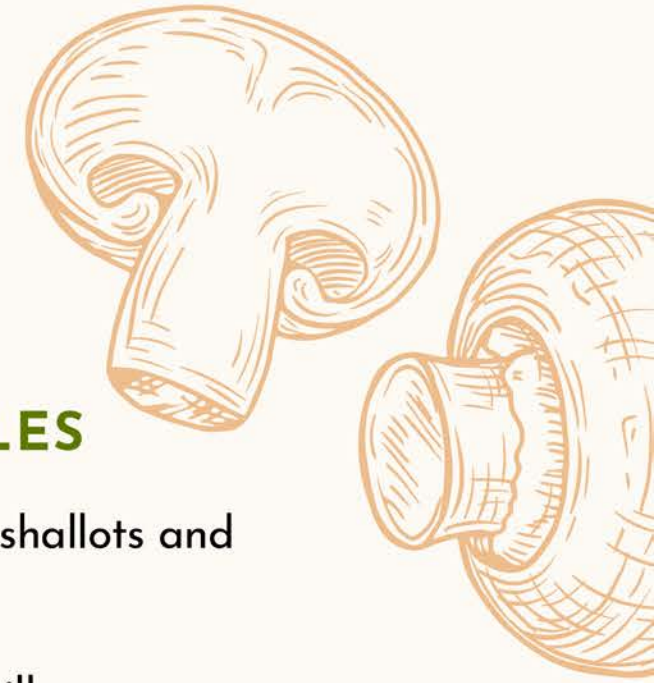
Sautéed spinach with roasted garlic and lemon

Roasted honey glazed carrots with shallots and ginger

Sautéed baby bok choy with teriyaki glaze and sesame seeds

Grilled asparagus w/ roasted red bell pepper and portobello

Mushrooms and grilled onions





HOT LUNCH & DINNER

theme buffet

\$28.95-\$48.95 per person

*Price range reflects number of options available
at price point

Menu items can be ordered a la carte

The Mix

Grilled Salmon with Roasted Red Pepper Coulis, Soy and Ginger Glazed Breast of Chicken, Hummus and Grilled Whole Wheat Pita, Garden Salad Grilled Italian Vegetables, Organic Brown Rice, Mushroom and Asparagus Salad, Chilled Ginger Spiced Melon Soup, Chef's Selection of Sorbets

Little Italy

Old Fashioned Chicken Parmesan, Broiled Salmon with Italian Seasonings, Classic Beef Meatballs, Penne Marinara with Italian Vegetables, Roasted Zucchini and Squash with Garlic, Oil and Parmesan Reggiano, Caesar Salad, Sliced Tomato, Mozzarella and Basil, Sliced Baguette Grilled with Herbed Oil, Mini Italian Pastries

Mexico City

Fiesta And Burrito Bar

Grilled Steak Fajita, Chicken Fajitas. Seasoned Ground Beef, Spanish Rice, Refried Beans, Soft Corn & Flour Tortillas, Corn Chips, Green Salad, Guacamole, Fresh Salsa, Sour Cream, Pico De Gallo, Shredded Cheese, Mexican Churros with Dulce de Leche Sauce

Mediterranean

Herb Beef Kabobs, Herb Crusted Tilapia with Lemon Drizzles, Honey and Za'atar Glazed Chicken Kabobs with White Bean Brandade, Orzo Salad with Sun Dried Tomato, Olives and Fresh Basil, Eggplant and Squash Caponata with Charred Onion & Nigella Seeds, Endive, Radicchio and Arugula with Tomatoes and Radish. Sun-Dried Tomato and Kalamata Olives, Hummus with Pita Triangles, Dessert Platter

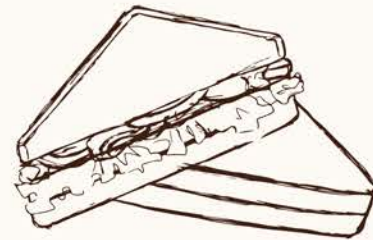
Island

Jamaican Jerk Chicken (Mild), Island Style Beef Meatballs, Grilled Mahi Mahi with Pineapple Glaze, Rice Stewed with Beans and Coconut Milk, Fried Cassava with Garlic Sauce, Sliced Tomato and Avocado Salad, Coconut Pudding Assorted Breads and Rolls

Chinatown

Five-Spice Chicken with Cashews & Bok Choy, Szechuan Salmon with Soy Ginger Glaze, Orange Ginger Beef and Asparagus Stir-Fry, Chow Mein Noodles, Rice With Black Mushrooms. Broccoli Salad with Carrot Ginger Vinaigrette, Dessert with Fortune Cookies

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

GREENS 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



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