



MENUS & PRICING

# DROP-OFF CATERING



1:1 FOODS

# GOOD FOOD GROUNDED IN COMMUNITY

1:1 Foods ("one-to-one foods") is a culinary social enterprise founded to advance grassroots food justice work in Brooklyn. Fueled by our catering, events, and wholesale businesses, we provide direct monetary support, low-to-no cost goods and services, and other culinary resources to grassroots partners that serve Brooklyn families in need.

This deck includes our menu and pricing, but please note the menu items listed here are only a starting point! We work with every client to develop a final menu program tailored exactly to your vision, with a focus on local, seasonal produce and sustainable sourcing.

Thank you so much for your interest and support. We look forward to working with you!

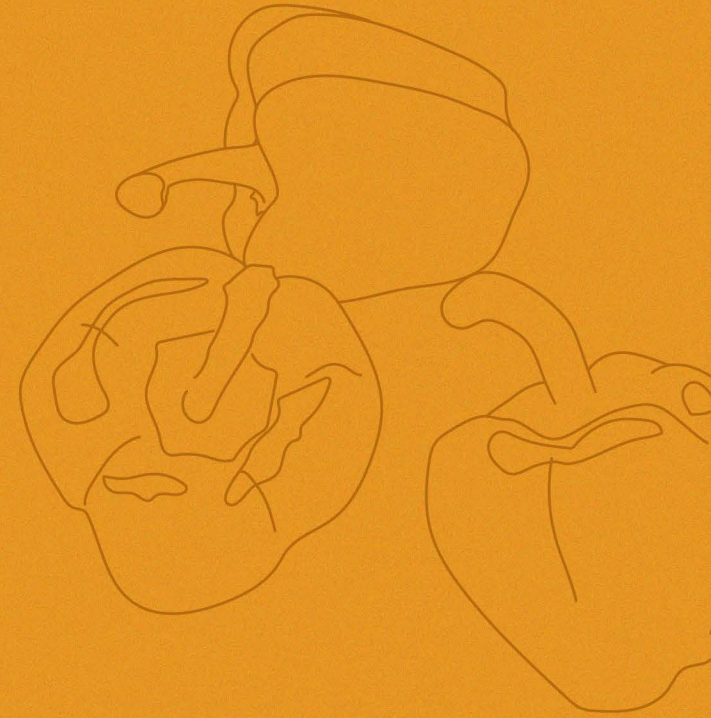


# A NOTE ON SOURCING AT 1:1 FOODS

As a culinary social enterprise, we believe that transforming the food system means investing in values-aligned purveyors who are committed to paying fair human wages; practicing sustainable, regenerative farming methods; and building food sovereignty in BIPOC communities. We build deep local purveyor and farm partnerships that often extend beyond ingredient sourcing into our community-based food security work.

Key purveyor and farm partners that would likely be represented in our service for you include:

**BROOKLYN GRANGE  
HAPPY VALLEY MEAT  
THE MEAT HOOK  
ROCK STEADY FARM  
HERITAGE FOODS  
LANCASTER FARM FRESH COOP.**



# BREAKFAST

Minimum order \$600

## Breakfast Taco Platter | \$160 serves 10

20 individually wrapped tacos. Rotating protein options, scrambled eggs, sharp cheddar cheese, grilled peppers, pickled red onions, salsa verde.

## Breakfast Sandwich Platter | \$160 serves 10

15 individually wrapped sandwiches on rolls. Rotating protein options, eggs, sharp cheddar cheese.

## Bagel/Bialy Platter | \$140 serves 10

Ronnybrook farm butter, cream cheese, scallion cream cheese

## Bagel & Lox Platter | \$180 serves 10

Cream cheese, sliced red onion, tomatoes and capers

## Pastry & Baked Goods Platter | \$100 serves 10

Assortment of muffins, croissants, danishes

## Seasonal Fruit & Granola Parfaits | \$60 serves 10

10 individually wrapped parfaits with house granola & seasonal fruit compote

## Seasonal Fruit Platter | \$95 serves 10

Melon, grapes, blueberries, pineapple, strawberries, other assorted seasonal fruit

## Hot Coffee & Tea | \$50 serves 10

Partners Coffee, assorted tea bags, cream, sugar, disposable cups, lids & stirrers



# LUNCH

Minimum order \$600

## SANDWICH PLATTER | \$130 serves 10

Choose one sandwich per platter

### Pesto, Tomato & Fresh Mozzarella

### Roast Beef

horseradish, romaine, tomato, fried onion, American cheese

### Chicken Shawarma

yogurt, tomato, onion, cucumber on Pita

### Spicy Tuna Salad

cucumber, shredded carrots, tomato, alfalfa sprouts

### Grilled Vegetable & Fresh Mozzarella with Balsamic

eggplant, zucchini, squash, red pepper, portobellos

### Garden Vegetable

carrot, red cabbage, cucumber, avocado, sprouts, tomato, sweet pepper, red onion, romaine

### Grilled Chicken

apples, herbs & red cabbage slaw

### Spicy Falafel

yogurt, onion, cucumber on Pita

### Cuban

ham, swiss cheese, pulled pork, mustard

## PREMIUM SANDWICH PLATTER | \$160 serves 10

Choose one sandwich per platter

### Chickpea "Tuna" Salad

celery, onion, Aquafaba

### Prosciutto & Apple

brie, roasted red pepper, mesclun, balsamic vinaigrette

### Reuben

aged corned beef, sauerkraut, house-made Russian dressing

### Spicy Fried Chicken

vinegar slaw, scallion aioli, sweet BBQ sauce

\*All sandwiches come on rolls unless otherwise noted Ciabatta, Wrap, 7 grain bread, Rye bread



# LUNCH

Minimum order \$600

## ENTREES | \$160 serves 10

### Chickpea “Tuna” Salad

Celery, onion, aquafaba

### Miso-Glazed Romanesco

Pickled romanesco crumbles, romanesco puree

### Shrimp with Mango Salsa

Skewered and grilled

### Falafel

tahini sauce, cucumber, tomato, lettuce, pita

### Lemon Crab Cakes

cornichon remoulade

### Cauliflower Steak

chipotle, sweet potato puree, za’atar

### Jerk Cornish Hen

over peas & rice

### Lamb & Beef Kofta

tzatziki, pita

### Vietnamese Chicken (or Tofu) Noodle Salad

carrot, cucumber, bean sprout, jalapeno, cilantro, lime, Vietnamese dressing

## SALADS | \$140 (entree portions) \$80 (side salad portions) serves 10

### Citrus Kale Salad

parmesan, almonds, garlic vinaigrette

### Garden Salad

bib lettuce, parsley, basil, carrot, tomato, herb ranch

### Vietnamese Noodle Salad

red cabbage, carrots, bean sprouts, cucumber, tomato, sesame, black vinegar

### Orange & Radish Salad

mint & agave nectar

### Farro Salad

butternut squash, dried cranberries, sage

## SIDES | \$80 serves 10

### Sweet Potato & Pancetta Hash

### Moroccan Couscous

### Japanese Pickled Potato Salad

### Walnut & Asparagus Pasta

## 1:1 LUNCH SPREAD PACKAGE

Choose any Entree + Salad + Side | \$270 (\$50 off!) serves 10

## SNACKS | \$45 serves 10 (individually wrapped)

### Spicy Kale Chips

### Spiced Nuts

### Sattva Vida Energy Truffles

### ARV Sweets Trail Mix Bar

### Slow-up Snack Bars

## DESSERTS | \$80 serves 10 choose two items per platter

### Oatmeal Raisin Cookies

### Chocolate Chip Cookies

### Chocolate Brownies

### Cheese Danish

### Fruit Danish



# INDIVIDUAL BOXED LUNCHES

Minimum of 30 total boxes per order & minimum of 10 boxes per menu selection.  
Every box includes 1 drink, delivered outside the box. Choose 1 drink option (see page 9) per 10 boxes.

**Sandwich Box | \$20** minimum of 10 boxes with the same selection

1 sandwich (premium excluded), 1 side or 1 dessert

**Premium Sandwich Box | \$24** minimum of 10 boxes with the same selection

1 premium sandwich, 1 side or 1 dessert

**Salad Box | \$20** minimum of 10 boxes with the same selection

1 salad, 1 side or 1 dessert

**Sandwich + Salad Box | \$24** minimum of 10 boxes with the same selection

½ sandwich (premium included), ½ salad, 1 side or 1 dessert

**Entree Box | \$25** minimum of 10 boxes with the same selection

1 entree, 1 side or 1 dessert

**Premium Box | \$30** minimum of 10 boxes with the same selection

1 entree or sandwich (premium included), 1 side, 1 dessert, 1 snack



# GRAZING PLATTERS

Minimum order \$600

## Crudités Platter | \$120 serves 20

Baby carrots, haricot vert, sweet peppers, celery, persian cucumber and assorted seasonal raw vegetables served with House Red Pepper Dip and Aquafaba Dip

## Cheese Board | \$120 serves 20

Camembert, 2 year aged cheddar, and 6 month aged manchego. Olives and cornichons. Served with sliced baguette

## Charcuterie Board | \$165 serves 20

Curated chef's selection of locally sourced meats, assorted dips and jams, olives, nuts, grapes, cornichons

## Small Bite Platters

30-40 pieces per platter, depending on item

## SLIDERS & SKEWERS | \$180-230

### Spicy Chicken Sliders

vinegar slaw, scallion aioli, sweet BBQ sauce

### Lemongrass Chicken Skewers

soy dipping sauce

### Grilled Shrimp Skewers

mango salsa

### Braised Duck Bao

hoisin sauce, jalapeno, scallion

### Banh Mi Slider

chicken pate, cilantro, pickled carrot, jalapeno and cucumber

### Saison-braised Short Rib Slider

herb salad

## SMALL BITES & CANAPES | \$160

### Potato Manchego Croquettes

tomato jam, microgreens

### Lemon Crab Cake Bites

cornichon remoulade

### Herb-filled Summer Rolls

house peanut sauce

### Chickpea "Tuna" Crostini

microgreens

### Stuffed Apricots

goat cheese, pistachios, lavender honey

### Burrata Crostini

honeycomb, mint

### Halloumi Bites

pickled red onion

### Caesar Deviled Eggs

house caesar, chives







# BEVERAGES

Sets of 10 | \$35-60

## COLD COFFEE & TEA

- Blue Bottle Espresso (8 oz)
- Café Grumpy Cold Brew
- Sail Away Coffee Nitro Cold Brew
- Teavana Iced Tea
- Teavana Lemon Iced Tea

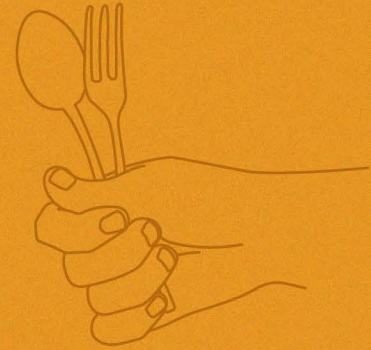
## SODA & WATERS

- Bruce Cost Ginger Ale
- Bruce Cost Passion Fruit Ginger Ale
- Just Water Spring Water
- Harmless Harvest Coconut Water
- Topo Chico Mineral Water
- Hals Seltzer
- San Pellegrinos:
  - Prickly Pear & Orange
  - Grapefruit
  - Limonata
  - Pomegranate & Orange

# ADDITIONAL COSTS

## SET-UP FEE

Service starts at \$100, based on your menu and exact needs. This service involves our trained staff setting up food for service in your space according to a layout & service plan we develop with you in advance.



## ADMINISTRATION FEE

A 5% administration fee will be added to your food and beverage total. This fee helps us cover the costs associated with the detailed planning, coordination, and communication required to seamlessly deliver our clients exceptional service.

## TRANSPORTATION

Brooklyn Flat Rate	\$50
Manhattan Flat Rate	\$100
Queens Flat Rate	\$150
All other locations	\$150 + \$2/mile after 10 miles from Barclays Center, Brooklyn

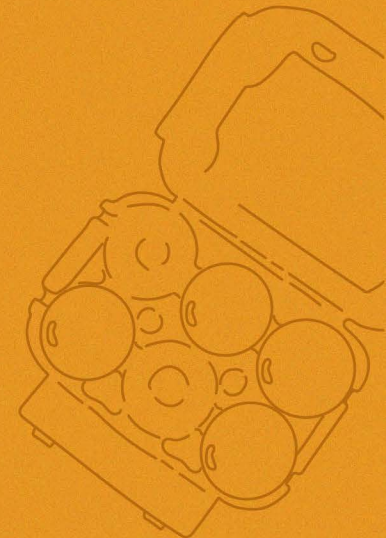
## TAX

8.875% New York State Tax will be added to your final bill.

## \*RECURRING BUSINESS\*

We offer custom service and discounted pricing for businesses interested in a recurring food service program (including drop off catering, staffed on-site food service, and/or prepared packaged food to stock office kitchens & fridges).

Please let us know if you're interested in learning more!





## THAT'S IT!

Like what you see? Have questions or looking for something different? Let us know! We're committed to working with you to develop the perfect menu and service for your event, and can't wait to continue the conversation.

Thank you so much for your time and consideration. We look forward to hearing from you soon!

## CONTACT

Tadesh Inagaki, founder  
[tadesh@1to1foods.com](mailto:tadesh@1to1foods.com)  
(857) 719-6908

[www.1to1foods.com](http://www.1to1foods.com)



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