



MENUS & PRICING

FULL SERVICE CATERING

Weddings & Private Events



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!

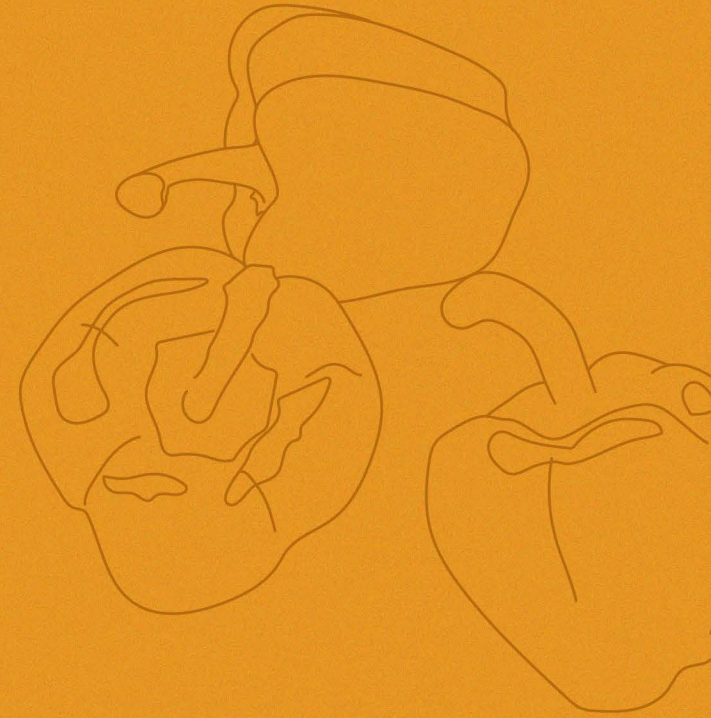


A NOTE ON SOURCING AT 1:1 FOODS

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.**



COCKTAIL HOUR

SMALL BITES

1 hour service

VEGETABLES

Stuffed Apricots

goat cheese, pistachios, lavender honey

Enoki Mushroom Fritters

vegan cumin aioli

Sweet Potato Rounds

mascarpone, cranberry compote

Chickpea "Tuna" Salad Crostini

celery, onion, aquafaba

Burrata Crostini

honeycomb, mint

Sweet Corn Fritters

cotija, cilantro, chipotle crema

Potato Manchego Croquettes

tomato jam

Chilled Cucumber Gazpacho

coconut milk, cilantro

Esquite Cups

sweet corn, cilantro, cotija, togarashi, kewpie mayo

Selection of 3 passed small bites | \$20 PP

Selection of 5 passed small bites | \$30 PP

FISH

Roasted Salmon

sesame, herb salads

Red Snapper Escovitch

sauteed & marinated vegetables

Steelhead Trout

horseradish sauce, pickled mustard seed

Shrimp Summer Rolls

house peanut sauce

Shrimp Ceviche in Plantain Cups

bell pepper, onion, cilantro, lime

Lemon Crab Cake Bites

cornichon remoulade, microgreens

MEAT

Pancetta with Pear & Chevre

honey, olive oil

Lemongrass Chicken Skewers

soy dipping sauce

Steak Tostadas

queso fresco, cilantro, finger limes

Curry Chicken Salad in Fried Rice Paper

coconut lime dipping sauce

Pork Wontons

sweet dumpling sauce

Braised Duck Baos

hoisin, jalapeno, scallion

Marinated Pork Belly Skewers

sweet chili sauce



COCKTAIL HOUR STATIONS

Cocktail Hour Package | \$45 PP

Choice of 5 passed small bites (previous page) with Market Table

Market Table | \$22 PP

Curated chef's selection of locally sourced charcuterie, cheeses, crudites with assorted dips, bread, house pickles

Charcuterie Spread | \$22 PP

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

Crudités Spread | \$18 PP

Curated chef's selection of assorted seasonal vegetables, served with roasted red pepper dip & aquafaba dip

Cheese Spread | \$20 PP

Curated chef's selection of hard and soft cheeses, sliced baguette, assorted dips and jams, olives, nuts, grapes, cornichons

Raw Bar | \$35 PP for 3 items | \$45 PP for 5 items

Local oysters, snow crab claws, poached shrimp, mussels, scallops. Served with mignonette, cocktail sauce, tabasco sauce, lemon wedges.
Add lobster, caviar | MP

Specialty Station | MP

Specialty manned stations available, including premium carving stations (see menu on next page)



DINNER

PRICING

SELECT ONE:

FAMILY STYLE OR BUFFET SERVICE

Includes bread and butter for the table

1 salad, 2 entrees, 2 sides | \$65 PP
Dessert | \$10-14 PP

INDIVIDUALLY PLATED

Includes bread and butter for the table

1 salad, 1 entree (choose from 3 options), 1 dessert | \$85 PP

FLOATING DINNER OR COCKTAIL-STYLE RECEPTION

1.5 hour service

Passed Small Plates | \$55 PP

Choice of 2 entrees & 2 sides (marked with ★), served as composed small plates

Add-on Passed Small Plates | \$10 for sides, \$18 for entrees

To complement any of our cocktail reception stations.

SPECIALTY STATIONS:

Porchetta Carving Station | MP

Whole Suckling Pig Station | MP

Taco Station | MP

Trio of meat & vegetarian filling options, salsa verde, salsa roja, avocado salsa, pickled red onion, pickled jalapeno, diced white onion, cilantro

Seasonal green salad, bread and butter station | \$10 PP

Bite-sized Desserts | \$14 PP

3 bite-sized sweets served, passed, or at a station

OPTIONAL ADD-ONS:

LATE NIGHT BITES

1 hour service

Taquito station | \$12PP

Oaxaca cheese taquitos, trio of house salsas, refried beans, pickled seasonal veggies, sour cream

Kettle Corn Station | \$6PP

Trio of seasonings: oil & salt, brown sugar & candied walnuts, everything bagel mix



DINNER MENU

SALADS

Citrus Kale Salad

agave nectar

Orange & Radish Salad

pistachio, mint, orange vinaigrette

Avocado, Mango & Jicama

lime vinaigrette

Arugula Couscous Salad

honey dijon dressing

ENTREES

Miso Glazed Romanesco

pickled romanesco crumbles, romanesco puree

★ Lemon Crab Cakes

cornichon remoulade

Cauliflower Steak

sweet potato puree, za'atar

★ Jerk Cornish Hen

slivered scallion

Honey-Lavender Glazed Chicken

herbs, finished with olive oil

Seared King Oyster Mushroom

pickled bird chilis, lime, Thai basil, mint, cilantro

★ Pork Shoulder Chop

cherry conserve

★ available as small plate

Seasonal Greens Salad

basil vinaigrette

Bloody Mary Salad

tomato & celery salt vinaigrette

Little Gem Caesar Salad

house caesar, fried capers

★ Coconut Baked Tofu

creamy coconut sauce

★ Grilled Skirt Steak

local herb chimichurri

Roasted Salmon

soy sauce marinade, sesame, herb salad

Red Snapper Escovitch

sauteed marinated vegetables

★ Steelhead Trout Fillet

horseradish sauce, pickled mustard seed

Chicken Galantine

heritage chicken, Lancaster spinach, gruyere



DINNER

MENU

SIDES

Sweet Potato & Pancetta Hash

bell pepper, red onion

★ **Roasted Rainbow Carrots**

aquafaba, za'atar

★ **Blistered Haricot Vert**

slivered almonds, romesco

★ **Blanched Asparagus**

hazelnut, shaved parmesan

★ **Sauteed Brocolini**

garlic confit, Korean chili flakes, pickled mustard seed

★ **Sauteed Kale**

butter beans, shaved garlic

★ **Grilled Oyster Mushroom**

red chili threads

DESSERTS

Meyer Lemon Tart

Sticky Toffee Pudding

Apple Crisp with Honeycomb

Mexican Chocolate Brownie Ice Cream Sandwich

Panna Cotta with Rosé-Poached Seasonal Fruit

Moroccan Couscous

shallots, golden raisins, Ras El Hanout

Farro Salad

mushroom, cherry tomato, asiago cheese

Forbidden Rice

charred wild spring onion, mushroom

Barley & Snap Peas

parsley, shallot, lemon

Greek Bulgur with Brussels

heirloom tomato, fresh herbs

Toasted Orzo

garbanzo beans, cherry tomatoes, peppers, arugula

Dark Chocolate Croissant Bread Pudding

Pear Frangipane Tart

Opera Cake

Assorted Macarons

Praline Chocolate Mousse Cake

★ available as small plate





BAR PACKAGES

Based on 5 hours of service

Beer & Wine | \$45 PP

Beer, Wine & 1 Specialty Cocktail | \$50 PP

Beer, Wine & Standard Cocktail Bar (includes 2 specialty cocktails) | \$55 PP

Beer, Wine & Premium Cocktail Bar (includes 2 specialty cocktails) | \$70-75 PP

Mixers Only with Bar Coordination | \$12 PP

Bar Coordination Fee | \$500/ bar

ADD-ON OPTIONS

Champagne Toast - \$10 PP

Sparkling Toast - \$5 PP

Batched Cocktail - \$5 PP

COFFEE & TEA SERVICE

Based on 1.5 hours of service

Specialty Coffee & Premium Tea Selection | \$6 PP

includes raw sugar, stevia, cream, oat milk

ADDITIONAL COSTS

RENTALS

Rental costs will depend on a range of factors specific to your event, including venue logistics, service style, guest count and menu selection. We have found most rentals land somewhere between \$45 - \$85 per guest, and will work closely with you to determine exactly what is required based on your event. We price rentals at cost plus our 10% administration fee, described below.

LABOR

The cost of front-of-house and back-of-house labor is based on style of service, menu, bar, guest count, and event length. This cost often ranges from \$45-\$55 per person for a cocktail hour and seated dinner event totaling 5-6 hours in length, but the real cost will be determined based on a staffing plan that we develop with you.

ADMINISTRATION FEE

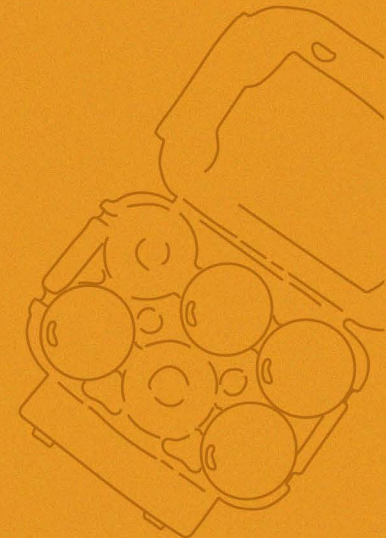
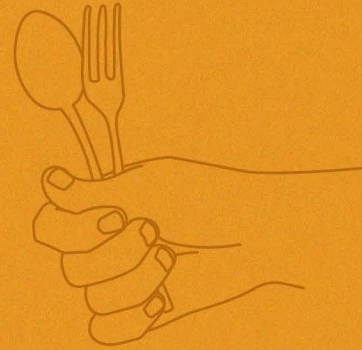
A 10% administration fee will be added to your final food, beverage, and rental total. This fee helps us cover the costs associated with the detailed planning, coordination, site visit, and communication work necessary to ensure you have the best possible experience with our service.

TRANSPORTATION

Transportation costs within NYC start at \$200.

TAX

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



WHAT TO EXPECT IN THIS PROCESS

1. DISCUSS EVENT & MENU

In this first stage, we'll focus on gathering all the information relevant to your vision and plan for your event, and how food & drink fits into it. Think themes, service style, dietary considerations, venue, timing, expectations for rentals and staffing, and more. This discussion will culminate in a custom service proposal from our team.

2. SCHEDULE TASTING (OPTIONAL)

Once you've reviewed the proposal and discussed any questions or concerns, we invite you to schedule a tasting! You'll come in for an intimate 1-2 hour dinner, during which we'll serve you a range of delicious menu items – primarily in small plate format – curated by our culinary team based on your event details & season. This tasting gives you a sense of our culinary style and an opportunity for us to sit down in person and discuss more event details.

3. FINALIZE & SIGN CATERING AGREEMENT

If you decide to move forward with us, we'll share with you our Catering Agreement, which includes a page of terms and policies related to our service. Once you sign the Agreement, we send over an invoice for the non-refundable deposit (25% of the estimated total bill). Once the deposit is paid, your event date is officially held in our calendar!

4. SCHEDULE SITE VISIT

As we get closer to your event date (ideally about 1 month out), we'll schedule a venue site visit, which will help us iron out even more of your event details. If you have an event planner, we'll spend this visit working closely with them to answer all our operational questions. By the end of this session, we should know exactly what the event will look like, and we'll review with you any outstanding questions.

5. FINALIZE REMAINING DETAILS

In the last four weeks leading to your event, we'll finalize all plans regarding headcount, menu, rentals, staffing, and other operational details. We'll coordinate with your event planner and venue as appropriate. With all this hard work done in advance, we'll arrive on the day fully prepared and ready to make your event spectacularly delicious!





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

(857) 719-6908

www.1to1foods.com



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