

FICUS

CATERING MENU

2023 Edition

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@ficusbonvivant

235 Nassau St, Unit A, Princeton, NJ 08540 |

609-917-2656 | contact@ficusbv.com

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Ficus Catering Menu Overview

Breakfast Catering Menu

- Hot English Breakfast Buffet
- Full Breakfast Buffet
- Healthy Breakfast Display
- Breakfast Bakery Platter

Lunch Sandwich Catering Menu

Sandwich Platters

Entrée Salads

Ficus Lunch & Dinner Buffet Catering

Desserts

Beverages

Boba Tea Catering

DIY Boba Tea Station
Individual Cup/Large Order Catering

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Ficus Catering Menus

Breakfast Catering Menu

Continental Breakfast

Executive Breakfast
Hot English Breakfast Buffet
Full Breakfast Buffet
Healthy Breakfast Display
Breakfast Bakery Platter
Breakfast À la carte
Individual Breakfast Box

Lunch Catering Menu

Sandwich Platters
Office Lunch
Business Lunch
Boardroom Luncheon
Individual Lunch

Entrée Salads

Build Your Own Buffet

Drop-off Platters

Vegetable Crudités
Fruit Platter
Charcuterie Platter
Shrimp Cocktail
Dessert Charcuterie Platter

Afternoon Tea / High Tea Menu

Boba Tea Station Menu

Boba Tea Large Group Order

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Breakfast Catering Menu

All items priced per person. *Gluten free options* available upon request.

All breakfast ordering request **one week** advance notice to order

Continental Breakfast 14.00pp

(8 guest minimum)

Bagels, Muffins, Scones, Danish Pastries and Croissants
served with assorted cream cheeses, jelly & butter
Freshly Brewed Gourmet Coffee & House selection Tea

Executive Breakfast 17.00pp

(8 guest minimum)

Bagels, Muffins, Scones, Danish Pastries and Croissants
served with assorted cream cheeses, jelly & butter
Orange Juice and Fresh Fruit Platter
Freshly Brewed Gourmet Coffee & House selection Tea

Hot English Breakfast Buffet 16.00pp

(10 guest minimum)

Scrambled Eggs, Roasted Potatoes, beans, sourdough, hashbrown, mushrooms, grilled
tomato, Applewood Smoked Bacon and Breakfast Sausages

Full Breakfast Buffet 28.00pp

(20 guest minimum)

Scrambled Eggs, Roasted Potatoes
Applewood Smoked Bacon and Breakfast Sausages
Bagels, Muffins, Scones, Donuts, Danish Pastries and Croissants
assorted cream cheeses, jelly & butter
Orange Juice and Seasonal Fruit Platter
Freshly Brewed Gourmet Coffee & House selection Tea

Healthy Breakfast Display 18.00pp

(8 guest minimum)

Granola, Yogurt and Raisins,
Corn & Bran Mini Muffins
Multigrain Toasties & Whole Wheat Bagel
Assorted Fruits and Berries

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Breakfast Bakery Platter 7.00pp

(8 guest minimum)

Bagels, Muffins, Scones, Danish Pastries and Croissants
served with assorted cream cheeses, jelly & butter

Breakfast À la carte

Avocado Toast 10.00pp

Avocado puree, cherry tomato, balsamic glaze, poached egg

Berry French Toast 10.00pp

(10 guest minimum)

Sliced brioche, blueberry compote, bananas, whipped lemon mascarpone, maple syrup

Buttermilk Pancakes 9.00pp

(10 guest minimum)

Plain, Blueberry, Chocolate Chip or Strawberry with Maple Syrup

Cranberry Walnut Oatmeal 6.00pp

(8 guest minimum)

Individual Breakfast Box

Individual Breakfast Box with Pastry 15.00pp

pick 1 pastry, 1 cup, coffee or tea. Bananas, disposable knives, spoons and napkins are included. All individual breakfast boxes will have names labeled upon on request.

Individual Breakfast Box with Sandwich 18.00pp

pick 1 sandwich, 1 cup, coffee or tea. Bananas, disposable knives, spoons and napkins are included. All individual breakfast boxes will have names labeled upon on request.

Pastry options: blueberry muffin, chocolate muffin, corn muffin, danish of the day, chocolate croissant, plain croissant, plain bagel, everything bagel, raisin bagel, sesame bagel, whole wheat bagel. (cream cheese, butter & jelly on the side)

Breakfast Sandwich Options: TBD (refer to Build-Your-Own Breakfast Menu)

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Cups options: fruit cups, yogurt parfait, overnight oats parfait

Coffee or Tea options: regular coffee, decaf coffee, black tea, green tea, jasmine tea, oolong tea (*milk and sugar can be added upon request*)

Lunch Catering Menu

Sandwich Platters 12.00pp

(8 guest minimum)

Pick 3 sandwiches to build your unique sandwich platters

Office Lunch 18.00pp

(8 guest minimum)

Pick 3 sandwiches served with a side salad of your choice

Business Lunch 21.00pp

(20 guests minimum)

Pick 3 sandwiches served with 2 choice of salad and cookies

Boardroom Luncheon 25.00pp

(20 guests minimum)

Pick 3 sandwiches served with 2 choice of salad, assorted cookies and fresh fruit platters

Individual Lunch

Pick any items from regular cafe menu at order.ficusbv.com, we will label the name for you.

<u>CHOICE OF SANDWICHES</u>	<u>CHOICE OF SALADS</u>
<ul style="list-style-type: none">● Spicy Chicken Sandwich● Prosciutto Sandwich● Chicken Salad Sandwich● Korean BBQ Sandwich● Bacon Avocado Sandwich● Eggplant Sandwich	<ul style="list-style-type: none">● Beet & Orange Salad● Chinese Cabbage Salad● Caesar Salad● Chopped Salad● Cranberry Walnuts Kale Salad● Apple Salad● Simple Spring Salad

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Entrée Salads

	Regular (serves 8-15pp)	Large (serves 15-25 pp)
Beet & Orange Salad		
Chinese Cabbage Salad		
Caesar Salad		
Chopped Salad		

PROTEIN ADD-ONS

priced per person

- Extra Salmon
- Extra Shrimp
- Extra Grilled Chicken
- Extra Fried Chicken
- Extra Avocado
- Extra Guaca

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Build Your Own Buffet

Step 1: Pick the Starches		
	Regular (serves 8-15pp)	Large (serves 15-25 pp)
Tri-Color Quinoa	\$45	\$90
Long Grain Rice	\$20	\$40
Penne	\$35	\$60
Vegetable Fried Rice	30	\$60

Step 2: Pick the Proteins		
	Regular (serves 8-15pp)	Large (serves 15-25 pp)
Grilled Salmon	\$150 (60oz)	\$250 (100oz)
Grilled Chicken Thighs	\$95	\$180
Fried Tofu	\$35	\$60
Grilled Shrimp	\$120	\$200
Chicken Milanese	\$115	\$195
Grilled Steak	\$180	\$340

Step 3: Pick the Sauces for your Protein		
	Regular (serves 8-15pp)	Large (serves 15-25 pp)
Honey Soy Glaze	\$25	\$50
Veracruz Sauce	\$35	\$70
Citrus Vinaigrette	\$18	\$36

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Maple Citrus Vinaigrette	\$20	\$40
Chimichurri	\$20	\$40
Chipotle Aioli	\$28	\$56

Step 4: Pick the Vegetables		
	Regular (serves 8-15pp)	Large (serves 15-25 pp)
Roasted Butternut Squash	\$30	\$50
Sauteed Spinach	\$25	\$40
Steamed Broccoli Florets	\$36	\$70
Roasted Sweet Potato	\$20	\$40
Roasted Mushrooms	\$36	\$70
Sauteed Kale	\$25	\$45
Roasted Potato Wedges	\$25	\$40
Roasted Cauliflower Florets		

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Drop-Off Platters

	Regular (serves 8-15pp)	Large (serves 15-25 pp)
Vegetable Crudités <i>a selection of elegantly cut and blanched seasonal vegetables served with ranch & blue cheese dips</i>	\$72	\$180
Fruit Platters <i>Seasonal Fruit</i>	\$56	\$105
Charcuterie Platter <i>Assortment of cheese, seasonal house jam, water crackers, dried fruit, berries, cured meats</i>	\$120	\$270
Shrimp Cocktail <i>with traditional cocktail sauce & lemon wedges</i>	\$150	\$300
Dessert Charcuterie Platter <i>assorted freshly baked david's cookies, housemade mini cup cakes, creme brulee tart, cannoli pastries, brownies, mini palmier, butter cookies, popcorns, dried and fresh fruits, biscuit sticks, nutella dip, marshmallow dip, candied walnuts, assorted chocolate</i>	\$120	\$250
Assorted Savory Party Platters <i>Deviled egg, Ham Cheese Crostini Prosciutto Crostini</i>		
Vegetarian Holiday Party Platters		

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Offsite Afternoon Tea/ High Tea Menu

\$25.00pp (20 guest minimum)

1st Course (Savories and Tea Sandwiches)

pick 2

Spicy Chicken Sandwich
Prosciutto sandwich
Chicken Salad Sandwich
Ham & Cheese sandwich
Chicken BLT Sliders
Cucumber Sandwich
Smoked Salmon Sandwich
Egg Arugula Sandwich
Ham Cheese Crostini
Prosciutto Crostini
Potato Croquettes
Deviled egg

2nd Course (scones with jam and cream)

Butter scones
Berry Jams
Clotted Cream

3rd Course (Sweets)

pick 2

Cheesecake Bites
Mini Raspberry Claw
Seasonal Fruit Skewers

Assorted Cookies
Mini Palmier
Mini Cup Cakes
Creme Burlee Tart
Cannoli Pastries

Afternoon Tea (Drinks)

Option 1:

Coffee or Tea

Choice of: Regular and Decafe Columbia
coffee/
Black Tea/Jasmine Tea/Green Tea/Oolong
Tea

(extra charge of \$2 per person for 2nd
choice)

Option 2:

House Seasonal Mooctails in Pitcher
(+\$3 per peron)
(choice of : Mimosa, Autumn Harvest
Punch, Peach Oolong Punch)

Option 3:

DIY Boba Tea Station
(+\$6 per peron)

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Boba Tea Station Menu

Tea Flavor (choose 2)

**Any additional flavor will be charge extra \$0.5 per guest*

Basic Options:

- | | | |
|---|---|--|
| <input type="checkbox"/> Oolong Tea Latte | <input type="checkbox"/> Mango Green Tea | <input type="checkbox"/> Iced Black Tea |
| <input type="checkbox"/> Black Tea Latte | <input type="checkbox"/> Peach Black Tea | <input type="checkbox"/> Iced Green Tea |
| <input type="checkbox"/> Green Tea Latte | <input type="checkbox"/> Wintermelon Milk Tea | <input type="checkbox"/> Iced Jasmine Tea |
| <input type="checkbox"/> Peach Oolong Tea | <input type="checkbox"/> Iced Oolong Tea | <input type="checkbox"/> Iced Brown Rice Tea |

Premium Options (+0.5 per person)

- | | | |
|--|---|---|
| <input type="checkbox"/> Brown Sugar Boba Milk | <input type="checkbox"/> Jasmine Milk Tea | <input type="checkbox"/> Mango Hibiscus |
| <input type="checkbox"/> Ficus Fruit Tea | <input type="checkbox"/> Oolong Milk Tea | <input type="checkbox"/> Iced Matach Latte
(+\$1 per person) |
| <input type="checkbox"/> Iced Thai Tea | <input type="checkbox"/> Jasmine Lemonade | |
| <input type="checkbox"/> Black Milk Tea | | |
| <input type="checkbox"/> Green Milk Tea | | |

Topping Options (choose 3)

**Any additional toppings will be charge extra \$0.5 per guest*

- | | | |
|--|--|--|
| <input type="checkbox"/> Regular Boba | <input type="checkbox"/> Yogurt Popping Boba | <input type="checkbox"/> Rose Popping Boba |
| <input type="checkbox"/> Brown Sugar Boba | <input type="checkbox"/> Sakura Jelly Boba | <input type="checkbox"/> Grass Jelly |
| <input type="checkbox"/> Lychee Coconut Jelley | <input type="checkbox"/> Strawberry Popping Boba | <input type="checkbox"/> Taro |
| <input type="checkbox"/> Mango Jelly | <input type="checkbox"/> Red Bean | <input type="checkbox"/> Overnight oat |
| <input type="checkbox"/> Strawberry Jelly | <input type="checkbox"/> Lychee Popping Boba | |

Mini \$4.5 /per person **Standard** \$5.5 /per person **Large** \$6.5 /per person

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Boba Tea Large Group Order

Please email contact@ficusbv.com to place the order. Or call 609-917-2656 for inquiry.

20-75 drinks required 8 hours notices in advance

75+ drinks required 24 hours notices in advance

- Free delivery over eating clubs and Princeton High School
- \$10 delivery fee for on Princeton University campus venue
- Other school or university, please contact the store manager for more details.