

# Deutsche Bank



CATERING BY  
CULINART GROUP



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The following Catering Guide offers a wide selection of high-quality food and services. As Deutsche Bank’s primary contracted vendor, it is our goal to exceed your expectations. We are always available to create a menu tailored to your specific needs. Please contact us for any special arrangements or items you may not find in this guide.

### The CulinArt Catering Promise

When you place your catering order with CulinArt Catering, you can expect on-time deliveries by a friendly member of our team, excellent customer service and personal touches that make the difference to you and your guests.

#### Please note:

- All listed prices are per person, unless otherwise noted.
- Prices include delivery, food table/station linens, set up, break down and pick up of food and equipment. Certain events (such as china service, tended bars, chef stations, etc.) may require additional charges.
- On occasion, we may make changes due to circumstances beyond our control. The host or hostess will be advised in advance should this occur.
- For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.

### Catering Contact Information

345 Park Avenue  
Anthony Suriel  
212.454.1327  
anthony.suriel@db.com

### Regular Business Hours

The prices outlined in this guide pertain to services rendered during our normal hours of operations, Monday-Thursday 7am to 5pm, and Friday 7am to 4pm. Certain services (such as china service, tended bars, chef stations, etc.) or catering services executed outside of our normal hours of operations may require service attendance. Please contact our catering department for more information regarding your specific order.

### Guarantees

Your final guaranteed number is required at least three (3) business days prior to your event. If we do not receive a revised guarantee number by this time, we will consider your original expected attendance number to be your final guarantee. This guarantee number or the actual number of guests (whichever is greater) will be the amount charged.

### Cancellations

Events that are cancelled within 24 hours of the event will result in 100% payment of the total amount of the contract plus additional charges for rentals, equipment and linens. If a cancellation is received after normal business hours, your request will be processed the next business day; Catering office hours are Monday-Thursday 8am to 5pm, and Friday 8am to 3:30pm.

### Delivery and Set Up

Orders are typically scheduled to be setup 30 minutes prior to your event unless otherwise noted. Additional fees may be applied for after hour deliveries. Events that do not require a server present, as well late night and weekends orders will be picked up the next business day.

### Service

Certain events require service staff. Service staff is billed for a five (5) hour minimum. Please note that all events served on china require wait staff. Extended setup and/or breakdown requirements will be billed for wait staff at \$29.00 per hour, per staff member, with a five (5) hour minimum. Please review the following service staff rates:

|                          |                         |
|--------------------------|-------------------------|
| <b>Wait staff</b>        | <b>\$29.50 per hour</b> |
| <b>Bartenders</b>        | <b>\$29.50 per hour</b> |
| <b>Station Attendant</b> | <b>\$35.00 per hour</b> |
| <b>Captain</b>           | <b>\$40.00 per hour</b> |
| <b>Chef</b>              | <b>\$40.00 per hour</b> |

Our general guidelines for staffing are as follows:

|                               |                                   |
|-------------------------------|-----------------------------------|
| <b>Full Open Bar</b>          | <b>1 Bartender per 50 guests</b>  |
| <b>Breaks and Buffets</b>     | <b>1 Wait Staff per 20 guests</b> |
| <b>Passed Hors d’ Oeuvres</b> | <b>1 Wait Staff per 30 guests</b> |
| <b>Served Meals</b>           | <b>1 Wait Staff per 10 guests</b> |

### Equipment

The individual that authorizes a catering order commits to borrowing all equipment provided. The complete return of the borrowed equipment is the responsibility of that authorized individual. If any equipment is lost, broken, or removed from the service site, a replacement cost will be applied. If your event requires special equipment, applicable rental charges will be added to your final invoice.

### Service Ware and Linen

Prices per person for basic catering services are inclusive of biodegradable and/or compostable paper products. As your selected caterer, we can provide your event with linens for banquet tables and meeting tables.

### Specialty Linen

A large variety of sizes and patterns of specialty linen are available to make your event extra special. Linens are available upon request and are priced according to your needs. We need a minimum of 72 hours notice to rent specialized linens.

|                                   |                |
|-----------------------------------|----------------|
| <b>Banquet Table, 6ft</b>         | <b>\$12.00</b> |
| <b>Banquet Table, Large Round</b> | <b>\$15.00</b> |
| <b>High Top Table</b>             | <b>\$15.00</b> |

### Eat Well

We encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well. We have denoted our Eat Well selections within this catering guide.

- Eat Well
- Gluten-Free
- Vegetarian
- Vegan



## SIGNATURE SUNRISE STARTERS

### NY Breakfast

20.00

mini bagels, smoked salmon with traditional accompaniments, mini croissant with jams and butter, fresh sliced fruit, fresh squeezed orange juice, coffee, decaf and tea

### Morning Agenda

14.75

croissants, scones, muffins, danish or bagels served with fresh fruit salad, creamy butter, cream cheese, fruit preserves, orange juice, coffee, decaf and tea

### Healthy Breakfast

16.95

selection of whole grain bagels and low-fat muffins served with low-fat cream cheese, trans fat-free spreads, fruit preserves, peanut butter, fresh fruit and berry salad, a variety or non-fat yogurts, assorted healthy cereals and instant oatmeal, low-fat milk, coffee, decaf and tea (soy milk available upon request)

## A LA CARTE BREAKFAST

### Lox Quiche

13.35

smoked salmon, sautéed onion, parsley and egg custard in a savory pastry crust

### Assorted Greek Yogurt

4.50

### Fresh Fruit Platter

4.35

### Prosciutto & Chevre Quiche

10.25

prosciutto, tomato, arugula, chervil, chevre cheese and egg custard in a savory pastry crust

### Fruit & Yogurt Parfaits

4.50

topped with house-made granola

### Asparagus Quiche

10.25

asparagus, spinach, chive, gruyere cheese and egg custard in a savory pastry crust

### Assorted Breakfast Cereals

3.35

### Assorted Individual Yogurts

3.35

including low-fat, light & fit and plain yogurts

### House-made Granola and Muesli

4.65



## DESIGNER SALAD PLATTERS

includes choice of up to two (2) pre-tossed salad platters accompanied by artisan-style breads with butter, fresh fruit and berry mosaic, David's fresh-baked cookies, ice water and choice of iced tea or lemonade  
*(6 person minimum)*

28.75

### SoCa Nicoise

seared peppered tuna with organic spinach, fingerling potatoes, nicoise olives, grape tomatoes and whole grain mustard vinaigrette

### Mediterranean Vegetarian Meze Platter

fresh grilled pita served with hummus, eggplant caponata, feta cheese, grape leaves and kalamata olives over a bed of mixed greens with balsamic dressing

### Southwest Chicken Salad

chili-rubbed chicken breast on a bed of lettuce with black beans, sweet corn, diced tomatoes, green onions and crispy corn tortilla strips with our homemade cilantro-ranch dressing

### Mongolian Beef Salad

sliced marinated flank steak over napa cabbage tossed with fresh mint and basil topped with cucumbers and scallions, with a ginger and sesame dressing

### Gourmet Cobb Salad

roast turkey breast garnished with avocado, olives, tomatoes, crisp bacon, chopped egg and gorgonzola crumbles with our herb vinaigrette dressing

### Tuscan Grilled Chicken

sliced rosemary garlic chicken, charred peppers and cherry tomatoes with sun-dried tomato pesto pasta salad

### Thai Chicken Salad

grilled marinated chicken breast, shredded napa cabbage, julienne cucumbers, carrots, edamame, cilantro, red cabbage, green onions and crispy rice sticks with a cilantro dressing

### Kale Quinoa Salad

baby kale, plum peruvian quinoa, cherry tomatoes, red onion, citrus sections, and radish with our raspberry vinaigrette

## GOURMET SIDE SALADS

*(6 person minimum)*

### Vegan Whole Grain Grape Salad

3.60

with barley, brown rice, and sweet corn tossed with grapes, scallions, and lemon juice

### Quinoa and Apple Salad

3.60

plum peruvian quinoa, cranberries and local apples, tossed in an apple and mint vinaigrette

### Classic Caesar Salad

3.60

romaine hearts, shaved parmesan cheese, seasoned croutons, creamy caesar dressing

### Greek Salad

3.60

vine-ripened tomatoes, cucumbers, feta, kalamata olives, green pepper and red onions with balsamic vinaigrette

### Farro and Wild Rice Salad

3.60

farro and wild rice with orange sections, pomegranate seeds, extra virgin olive oil and fresh herbs

### Bulgar and Asparagus Salad

3.60

bulgar wheat with grilled asparagus, wild mushrooms and green onion with extra virgin olive oil

### Wheat Berry and Kale Salad

3.60

plump wheat berries, sautéed baby kale, roasted fall squash, shallot and sage with a sherry vinaigrette

### Orzo, Feta and Cherry Tomato Salad

3.60

orzo tossed with feta, cherry tomatoes and seasoned olive oil






## GOURMET SANDWICHES & WRAPS

### Turkey & Chicken Varieties:

- roast turkey, romaine lettuce and cranberry-orange mayonnaise on wheat roll
- roast turkey, bacon, lettuce, tomato and cheddar on parkerhouse roll
- buffalo chicken, lettuce and tomato with blue cheese spread on sourdough
- classic chicken salad featuring a local variety of apples with romaine on ciabatta
- california chicken club with bacon, lettuce, tomato and avocado on croissant
- grilled chicken caesar salad in a whole wheat wrap

### Tuna & Vegetarian/Vegan Varieties:

- tuna salad, granny smith apples and walnuts on a croissant
- vegan hummus with julienne carrots and broccoli in a spinach wrap
- balsamic roasted vegetables with spinach and tomatoes on focaccia 
- southwestern wrap with brown rice, black beans, pico de gallo and cheddar 
- portobello mushroom, goat cheese and grilled radicchio on focaccia 

### Beef & Ham Varieties:

- roast tenderloin, caramelized onions and horseradish on a pretzel roll
- roast tenderloin, fresh mozzarella and roasted peppers on italian bread
- prosciutto, genoa salami, provolone, roasted peppers and romaine on italian roll
- smoked ham, brie and honey mustard on a fresh baguette
- smoked ham, cheddar and pear wrap

### Gourmet Sandwich or Wrap Buffet 22.15

50 or less people please select up to three (3) varieties

51 or more people please select up to five (5) varieties

includes choice of any varieties from the gourmet sandwich and wrap selections (left), signature potato or pasta salad, seasonal tossed green salad, David's fresh baked cookies, assorted canned soda and bottled water

### Sandwich or Wrap A La Carte (6 person minimum) 20.00

includes chips, assorted canned soda and bottled water


## LUNCH PLATTERS

accompanied by artisan-style breads with butter, fresh fruit and berry mosaic, choice of two (2) desserts, ice water and choice of iced tea or lemonade


(6 person minimum)

39.95



### Chicken Varieties:

- herb marinated grilled chicken, succotash and spring chive faro
- herb marinated grilled chicken, grilled artichoke, heirloom tomatoes and roasted yukon gold potatoes
- chicken roulade with wild mushrooms, garlic lentils and grilled radicchio 





### Beef Varieties:

- sliced tenderloin, tarragon mustard and grilled asparagus with ancient grain pilaf
- sliced tenderloin, horseradish gremolata, grilled long stem artichokes and roasted sweet potatoes 

### Seafood Varieties:

- seared tuna, roasted long beans, asian slaw and steamed quinoa 
- teriyaki glazed salmon, mixed asian vegetables and sesame soba noodles.
- lemon garlic shrimp, latin spiced farro and grilled summer squash 

### Vegetarian Varieties:

- quinoa cake, fire roasted baby vegetables with red pepper sauce  
- beet and herbed goat cheese napoleon, sautéed swiss chard and minted barley  



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## BREAKS & SNACKS

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|   |       |  |       |
|---|-------|--|-------|
| <b>Mediterranean Sampler</b> ✓  | 10.75 | <b>Spiced Pecans</b> ✓                               | 3.60  |
| kalamata olives, red pepper hummus and grape leaves with grilled pita   |       |  |       |
| <b>Italian Bruschetta Sampler</b> ✓   | 10.75 | <b>Edmamame</b> EW ✓                                 | 3.60  |
| fresh mozzarella and tomato, cannellini bean spread, roasted red pepper and eggplant dip, and seasoned olive oil served with fresh and crisp breads |       | with citrus salt                                     |       |
| <b>Roasted Garlic Hummus</b> ✓  | 4.65  | <b>Cocktail Shrimp</b>                               | 15.75 |
|   |       | classic cocktail shrimp with sriracha cocktail sauce |       |
| <b>South of the Border</b> ✓  | 5.35  | <b>Assorted Italian Cookies</b> ✓                    | 4.05  |
| fresh corn tortilla chips with salsa, guacamole and sour cream  |       |  |       |
| <b>Seasonal Fresh Fruit Platter</b> EW ✓  | 6.75  | <b>Assorted Classic Cookies</b> ✓                    | 4.05  |
|   |       |  |       |
| <b>Seasonal Fresh Vegetable Basket</b> EW ✓   | 8.25  | <b>Chocolate Turtle Brownies</b> ✓                   | 4.05  |
| with caramelized onion dip  |       |  |       |
| <b>Imported Cheese Display</b> ✓  | 10.75 | <b>Coconut Blondies</b> ✓                            | 4.05  |
| gourmet imported cheeses with grapes, strawberries, flatbread and crackers  |       |  |       |
| <b>Root Vegetable Chips</b> ✓   | 3.60  | <b>Mini White Chocolate Cheesecake</b> ✓             | 4.15  |
|   |       | with fresh strawberry                                |       |
|   |       | <b>Pecan Diamonds</b> ✓                              | 4.15  |
|   |       | <b>Lemon Curd Squares</b> ✓                          | 4.15  |



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## DESSERTS

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(6 person minimum)

8.15

Apple Pear Frangipane 



Chocolate Dipped Strawberries  

Assorted Petit Fours 

Assorted Chocolate Truffles 

Assorted Mini Tarts 

Assorted Mousse Shooters  

Seasonal Fresh Fruit Skewers    
with raspberry yogurt dip

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## A LA CARTE BEVERAGES

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Fresh Starbucks Coffee, Decaf and Tea

3.85

Chilled Juices

individual (orange, cranberry or apple)

2.85

Assorted Individual Naked Juices

5.75

Assorted Canned Sodas

coke, diet coke, sprite, dr. pepper

1.85

Bottled Water Service

2.00

Canned Soda & Bottled Water Service

3.60

Filtered Water *(serves 25)*

9.75

Spa Water *(serves 25)*

infused with lemon, lime, orange or cucumber

22.00

Blush Water *(serves 25)*

infused with seasonal berries and mint

27.25

Assorted Bottled Iced Teas and Lemonade

3.35