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Our CULTURE

Centered in cultivated experiences, Fresh Chef Catering & Events works with a diverse client base. We provide eloquent catering for corporate, social, and institutional clients. We specialize in corporate dining programs, weddings, and events at The Art Factory as well as in and around New York City. Established in 2006, we take pride in our reputation for **honesty and innovation**.

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At Fresh Chef Catering & Events, we believe every event should feature inspiring food, beautiful design, and unparalleled service. Our culinary team sources locally and is continuously creating elegant, handcrafted dishes that surprise and delight. Our event team works with the best vendors possible and have a delicate eye for detail, ensuring a sophisticated and unique event every time. Our passion is stirred by the colors, flavors, and textures found in the region we call home, and at times when creating amazingly cultural dishes we reach for the roots of Italy in our homemade pastas, or African suya spice for our authentic dishes and in instances of Haitian cuisine where we search for Dion Djon or cases where we are sourcing dals from India or smoked meats and collards from our southern roots, either way this is your event and we are here to help make your dream a reality.



Who WE ARE

VISION

Fresh Chef Catering & Events seeks to be THE locals' choice for inspired experiences centered in culinary innovation, sustainability, and authentic hospitality.

MISSION

Fresh Chef Catering & Events curates collaborative relationships, thoughtful design, and honest client inspired flavors.

DIVERSITY, EQUITY & INCLUSION

Fresh Chef Catering & Events is committed to fostering, cultivating, and preserving a culture of diversity, equity, and inclusion.

We embrace and encourage our employees' differences in age, color, disability, ethnicity, family or marital status, gender identity or expression, language, national origin, physical and mental ability, race, religion, sexual orientation, socio-economic status, veteran status, and other characteristics that make our employees unique.

Meet Our CHEF + PRINCIPAL

Chef Ameer's culinary repertoire flourished during his tenure traveling and preparing amazing cuisine for celebrities, actors, and athletes such as Beyoncé, LeBron James, Floyd Mayweather, Queen Latifah, Oprah, and many others. He then went on to study alongside humanitarian and Michelin-starred Chef Jose Andres, where he further developed and refined his culinary techniques.

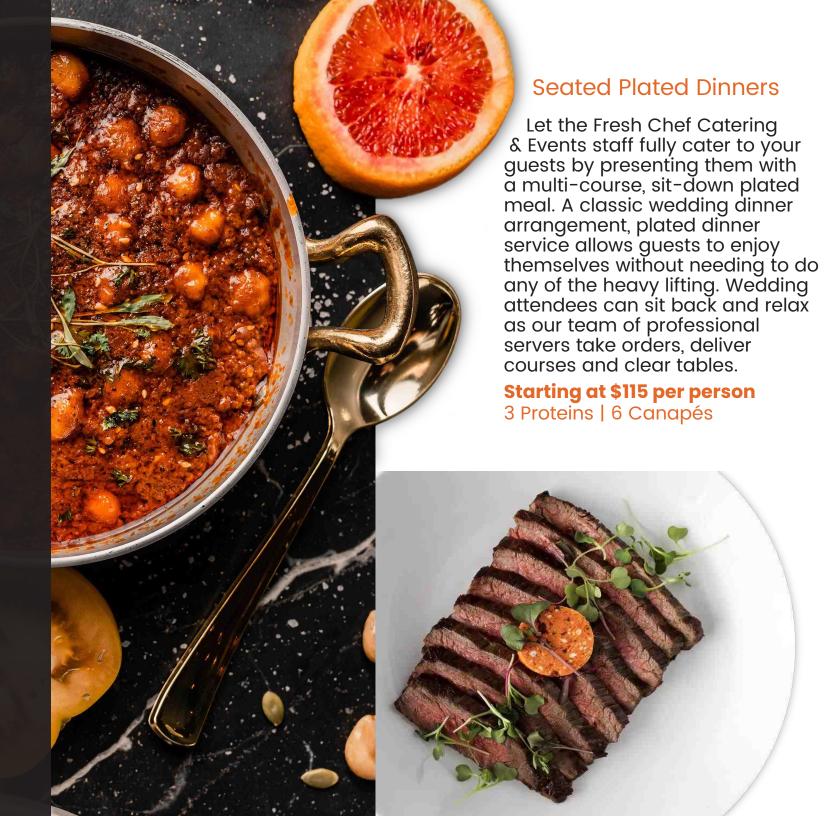
The truth is, Chef Ameer grew up surrounded by the sights and smells of food. From his mother's international family dinners to his father's halal hot dog cart, he worked from the age of 11 in Newark, NJ. Ameer's culinary enthusiasm began as a young child.

After high school and experiencing the challenges and trials of growing up in urban America, Ameer decided that culinary would be his way to the top. He graduated at the top of his class from the French Culinary Institute and went on to master Southern and Lowcountry cooking art forms, as well as African and Caribbean cuisine. He is a James Beard alumnus nominee.

After mastering his passion for authentic cuisine, he founded Fresh Chef Food Works, which has become a staple for delicious, fresh, inspiring food. Fresh Chef Catering + Events builds upon the roots and history of the past, using international recipes and handmade combinations to produce elegant yet playful food. Our creativity and passion for using fresh, prime ingredients are the cornerstone of creating the perfect combination of flavors presented in the most delicious and equally well-executed manner. This is what makes Fresh Chef different and unique.



EXPERIENCE Amazing Event Styl



Staffed Stations

Let the festivities begin with an activated food station. Our amazing food stations are themed and represent the true heart of its host and guest. For example, there might be a mashed potato station, a pasta station, pizza station, carving station, taco station, etc., the choices are unlimited. Food stations are generally distributed throughout the room, encouraging guests to cycle between eating and dancing and explore the whole reception area. People may come and go as they choose if they want to go around and talk to other attendees or dance, and couples who want the option of not being tied at a table all evening can also enjoy more because it allows you to get up and mingle with other people. While you may serve the same amount of food in any style, food station's provide additional menu diversity and distinctive presentation opportunities. It appears to be a little more sophisticated, contemporary, and foodie-like.

Starting at \$80 per person 4 Proteins | 6 Canapés

Elegant Buffet

With a buffet dinner, your guests have the opportunity to choose their own menu, filling up their plates with the items and portions they like best, all from a showcased selection you helped choose for your wedding reception. A favorite among many weddinggoers for the wider choice of food options, buffets give guests the chance to choose whatever it is they prefer to eat more of on your special day.

Starting at \$65 per person 3 Proteins | 4 Canapés

Family-Style Dinners

A popular choice for a wedding dinner, especially for a smaller wedding gathering, is a family-style dinner. This arrangement allows for a more intimate meal among those seated at the same table. Your guests will literally break bread together, passing plates around and sharing a meal in a more social setting.

Starting at \$50 per person 2 Proteins | 4 Canapés



Unlimited Cocktail-Style

A selection of passed Hors d'Oeuvres followed by customizable stations can make your wedding dinner feel like the best extended cocktail hour ever imagined. This is a great way to showcase different food styles and cuisines, allowing individual food stations to differ from each other but complement one another at the same time. Choosing to pass items presents you with the opportunity to showcase greater creativity, attention to detail, and increased quality as selections are presented in small quantities meant to be savored individually.

Starting at \$48 per person 6 canapés

Your day, YOUR EXPERIENCE



It is all about collaboratively working with you to curate a unique experience for you and your guests that brings to life engaging moments designed to ignite passion, delight, and imagination. Fresh Chef Catering & Events prides itself on creating captivating memories that last a lifetime.







WEDDINGS

WE ARE WEDDING CATERING EXPERTS!

Fresh Chef Catering & Events is your destination for wedding catering services. Regarded as a top wedding caterer in the NJ/NYC area, we understand all things weddings. There is no better place to celebrate love than with us by your side, and no better wedding catering partner than Fresh Chef Catering & Events!

We love love! We understand that selecting your wedding caterer is an important and intimate decision. When planning your special day, you want to work with the very best. From your engagement party to your bridal shower, your rehearsal dinner to your wedding reception, your day-after brunch to your anniversary milestones, Fresh Chef Catering & Events is the local choice for all things wedding-related. Your love journey starts with "Yes!" and leads to "I Do!"—but it lasts forever.

The experienced planners at Fresh Chef Catering & Events work with you every step of the way to make sure your dream food production vision becomes reality. We support you through the planning, decision-making, and production of your perfect wedding. Our expert team helps you see your vision and ensures every detail, from the menu to the design, fits together flawlessly.

You are in the very best of hands with Fresh Chef Catering & Events. Collectively, our team has produced hundreds of weddings and received some of the very best reviews, earning us spots on lists of top caterers in NJ/NYC again and again.

We will dot all the i's and cross all the t's for you throughout your wedding planning and execution, thinking of and managing every detail so you don't have to worry about anything. Let us do the heavy lifting, leaving you to focus on enjoying your special day with family and friends.

SPECIAL OCCASIONS

Your Occasions, Your Party Catering

Catering for all of life's milestones, Fresh Chef Catering & Events is your full-service catering partner. Ranking as a top party catering and events company, let us help plan your baby shower, birthday party, graduation dinner, retirement party, celebration of life, or special occasion.

Parties are about the people, the thoughtfully planned details, and the delicious food! The team at Fresh Chef Catering & Events is remarkable in their ability to imagine charming and innovative occasions that bring your unique aesthetic to life. Food is deeply personal, and therefore, choosing a caterer for your special occasion should involve strategic research, full trust, and a great deal of confidence. Fresh Chef Catering & Events is here to help make your catering choice simple and stress-free.

We understand that we are being asked to play a large role in possibly the most important day of your life. We are being entrusted with this responsibility and are enthusiastic about the opportunity to bring our talents and lend them to your needs. Whether you are celebrating a milestone birthday, an important shower, a well-deserved retirement, or an exciting graduation, Fresh Chef Catering & Events will plan each detail and every bite to perfection.

CATERING MADE SIMPLE AND STRESS FREE.



MITZVAHS

It's Mitzvah season all year round! Your Mitzvah brings a whimsical day and a memorable moment. It celebrates your family and builds around the energy of a tremendous accomplishment. Food by Fresh Chef Catering & Events is handcrafted, locally sourced, and designed with you in mind. When planning your coming-of-age ritual, we offer the classics and customize to the trends. The team at Fresh Chef Catering & Events plans your party with designs that pop, colors that complement, and motifs that amaze.

Fresh Chef Catering & Events wants to help your Bar or Bat Mitzvah be a special, fun, and exciting day for you and your family. We make sure that all the guests have food, activities, and décor that makes the day spectacular. The team at Fresh Chef Catering & Events has decades of experience in planning family-oriented events, especially Mitzvahs.

The ceremonies, the toasts, the speeches—oy vey, the speeches! Boys and girls entering religious adulthood are sometimes looking for a completely different experience than their parents, and it is our job to ensure that everyone in attendance has an authentic, carefully crafted and memorable experience.

Bar & Bat Mitzvah

Planning First, we listen to the Bar Mitzvah boy or Bat Mitzvah girl of honor and their parents to make sure we understand everyone's vision. It is our job as your Mitzvah caterer to pull things out of you that you may not have known you were trying to say. Then, the Fresh Chef Catering & Events team works to turn your dreams into reality, accommodating all Jewish traditions and party requests.

Mitzvah Menus

Fresh Chef Catering & Events has great Kosher and Halal partners should your menu need to include them, and our challah comes from the best NJ/NYC bakeries! We know how to please all the kids and adults simultaneously. Our menu curating expertise lends us to knowing the exact menu items that will make everyone in attendance happy, but we would obviously also love to include all your favorites.

Mitzvah Parties that include your aesthetic and theme.

Starting at \$65 per person

CORPORATE EVENTS

Your Corporate and Holiday Party Catering Partner

An expert in corporate events and holiday party catering, Fresh Chef Catering & Events is your go-to for corporate catering in NYC. A staple in the New York corporate catering services market, we offer delectable food, beverages, and event design for your office meetings, client functions, and holiday parties.

We do more than cater, we create.

Fresh Chef Catering & Events' job is to help create an experience that elevates and highlights your brand. After all, your brand is your corporate identity, what sets you apart from your competition, and a major factor in why your clients purchase your goods or services. We will produce unforgettable catering and event experiences that your clients—and bosses—will be talking about for years to come.

Catering in the north east since 2006, Fresh Chef Catering & Events has demonstrated skills and abilities that have proved to be invaluable to you and other corporate partners. We provide seasonal, delicious, and consistent food to countless offices around New Jersey and New York City for daily dining, executive meetings, brand launches, town halls, and office parties.

Fresh Chef Catering & Events is deeply rooted in experience in the business world. We are experts, and we are expanding every day! We consistently deliver remarkably delicious fare and extraordinary customer service. Our team prides itself on providing top-notch catering services in and around New Jersey and New York City.

PRIVATE DINING EXPERIENCES DAILY LUNCHEONS CONFERENCES

Day-to-Day Precision & Consistency

Fresh Chef Catering prides itself on curating healthy, thoughtful, and seasonal menus for daily dining programs. Our account manager will take a personalized approach to partner with you to ensure precision and consistency on a day-to-day basis.

Diverse & Robust Menus

Whatever the need, we are here to provide elegant, nutritious, wholesome, and filling meals to you and your work teammates. Fresh Chef Catering & Events' food is colorful, delicious, and honest. Our diverse and robust menus make sure coming into the office is a treat!

• Wholesome, Delicious & Good for You

The same care and love that goes into the service at a Fresh Chef Catering & Events wedding is put into your daily workplace dining program—wholesome ingredients driven by a culinary team with experience in farm-to-table, fine dining, corporate catering, and working with nutritionists and doctors. Your meals will be both delicious and good for you.

• Respecting Our Planet & Our Bodies

Our serving ware is compostable whenever possible and recyclable or reusable when not. We choose products that respect the planet and the expectations of you, our client. Fresh Chef Catering & Events understands that the symbiotic nature of food is invaluable. We recognize that the food we eat every day must be sourced in a way that respects our planet and our bodies. Our diverse and robust menus make sure coming into the office is a treat!







MENU

Chef Ameer and the team take a global approach to creating your menu, preparing farm to-fork experiences.

Our Event Planners help you create perfect pairings for every moment of your big day. We source seasonal, organic ingredients when creating your menu, and prepare fare for any dietary preference. By starting from the source and adding expert preparation and flawless service, we can deliver bold flavors in a format that your guests will love.

DRINKS

YOUR BAR CATERING

You are hosting a party and need folks to shake and stir. Fresh Chef Catering & Events will provide your bar. From crisp wines to lightly hopped beer, prosecco to signature cocktails, we know the beverages your guests will love. We understand that no two events are the same, which is why we provide a wide array of bar service catering options, from wine and beer bars to top shelf open bars. Let Fresh Chef Catering & Events craft you inspiring concoctions and refreshing finery with our NYC bar catering. Sit back and enjoy the party as our talented team of mixologists pair your food and drink.

One of the most important aspects of any party are the drinks. Finding an NYC alcohol catering company for your cocktail party can be a challenge. What sets Fresh Chef Catering & Events apart from other caterers in New York is our top-notch bar service catering.

We offer delicious drinks and premium service with the ability to design a drink menu that complements your food and creates a memorable evening. Fresh Chef Catering & Events uses sustainable bar practices with locally sourced beer, wine and spirits. We have experienced mixologists who can craft delicious cocktails from clean and simple to wildly lavish, and our event managers love to pair food stations with alcoholic beverages. Everyone deserves to celebrate their accomplishments, both large and small! Our signature cocktails and bar packages promise to add a level of flair to your event and allow you and your guests to unwind and celebrate in style.

Choose from one of our tried and true cocktails or work with our planners and mixologists to create a special cocktail that is sure to delight and impress your guests. The possibilities are endless when working with Fresh Chef Catering & Events for your bar service catering needs!

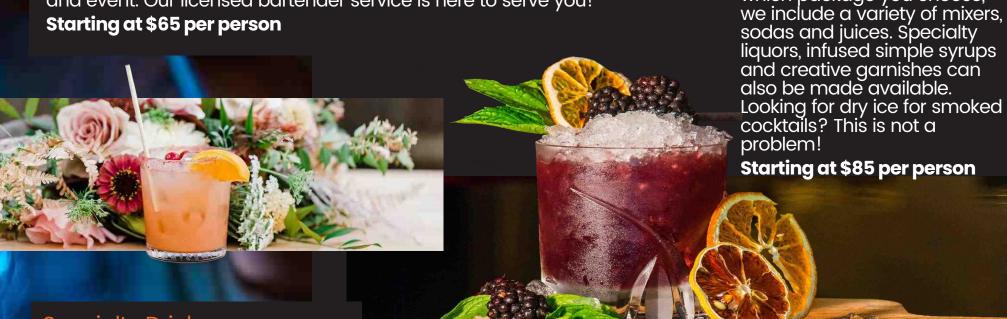
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Full Bar Catering

Not all bartenders and made equal neither are the brands that stand behind them, we offer a premiere bar catering service that is second to none. In addition to serving classic and hand-crafted beers and an extensive list of wines, we craft perfectly paired cocktails for your menu and event. Our licensed bartender service is here to serve you!

Starting at \$65 per person



Specialty Drinks & Signature Cocktails

Lean on the Fresh Chef Catering & Events team to craft a specialty drink unique to your event or a signature cocktail that complements the season.Our mixologists can create entirely new cocktails based on your liquor of choice and favorite flavors or put a twist on an old classic for a tasty and refreshing surprise.

Starting at \$35 per person

Wine and Beer Bar / Champagne Bar

In addition to our craft cocktails and full liquor bar, we offer wine and beer catering services. We like having options, and we know you do too! When it comes to stocking our bar, Fresh Chef Catering & Events drinks local, with a selection of beer and wine from New Jersey and New York state. We offer pilsners, lagers and IPAs. We have white wines, rosé wines and red wines. As well as an all nonalcoholic option. There is sure to be something for you regardless of your preferences.

Starting at \$12.00 per person

Top Shelf Open Bar

Because we know you love

variety love variety, we offer both full bar and topshelf

bar packages. Regardless of

which package you choose,



DELECTABLES & DESSERTS

Your Sweet Endings

Dessert is the curtain call of the meal, the final bow of the dining experience and the last taste people will enjoy. The team at Fresh Chef Catering & Events believes dessert should be celebratory, fun and memorable. For the final course that concludes the meal, we seek to provide partygoers with a sweet ending worth talking about. A dessert course often consists of various sweet confections accompanied by beverages: coffees, teas, dessert wines and liqueurs. Our dessert menu is made for those ready and willing to include. We have selections to please every palate, from chocolate lovers to fruit fanatics. The flavor, texture and consistency of a baked good traces back to its ingredients. Moisture in a dessert is often attributed to dairy products, fats and sugars. Dessert proteins typically come from flour and starches, while eggs can thicken and enrich your favorite sweets.



Passed Desserts

Perfect for parties where guests walk around chitchatting, Fresh Chef Catering & Events offers several bite-size mini desserts. Our passed sweets are easy to grab off trays, do not require utensils and can be enjoyevd using only one hand; there will be no need to put down your beverage. Graze around the dessert offerings without a large plate weighing you down, as our dessert small bites allow you to sample trendy sweets as you socialize.

Starting at \$17.00 per person

Dessert Station

An array of desserts with assorted colors and flavors by Fresh Chef Catering & Events. Provide your guests with treats surpise and guarentee a sweet ending to your special occasion.

Starting at \$16.00 per person

Plated Desserts

Designed for the sit-down dinner crowd, plated desserts by Fresh Chef Catering & Events are something to be experienced. These works of art make an appearance at galas, fundraisers, weddings, and dinner parties. Their presentation is exquisite, they incorporate separate flavor profiles that complement one another, and final touches like chocolate shavings, poured sauces, and garnishes can take place tableside.

Starting at \$14.50 per person

Fresh Chef Caterers catered my daughter's Sweet 16 and with their help, it was a great success. They were extremely professional. Their employees did an amazing job working with the venue and setting up the food stations. We had multiple stations, including an ice cream bar. During the event, the staff were efficient and kind to guests. Weeks later, the guests are still raving about the food. They made it so easy for us, from setup to cleanup. My daughter and the rest of our family could not have been happier.

Kate P.

Lused Fresh Chef Caterers for a work event. and my clients were shocked at how well the food was and amazed by the beautiful display they set up! I booked them in a pinch for a caterer and I will be using them for all my events from now on. What a great group of people and such a wonderful company. Highly recommend for every event!

Esmarelda Nunez, Exec Asst Roc Nation NYC





Fresh Chef and his amazing team catered my wedding, and I couldn't be happier with how smoothly everything went. The food itself was outstanding and was a talking point for many of our guests, and the service was impeccable. Sharon was an amazing help planning everything, and the staff went above and beyond tov make sure the event was as seamless as possible. It was so nice for my partner and I to just be able to enjoy our day knowing that everything was in good hands! They took care of all the details, like setting up the tables, linens, serving small bites during our cocktail hour, etc. They were also super friendly and easy to work with. Would absolutely recommend!

Christian + Paul Kislak

I've worked with Fresh Chef Caterers on a couple of occasions and have been very pleased. Deliveries are always on time and nicely packed for delivery - not always the case with caterers. The food is always beautifully presented. Very pleased, too, with the selection of breakfast items offered, which can also be tricky. A pleasure to deal with, lovely food, great quality all around.

Discovery Networks NYC

NOTES







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