

# WORKPLACE DINING

*by*



**GREAT PERFORMANCES**  
HOSPITALITY GROUP

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# OUR BELIEF

**We are living in the new today.** Let's think back and remember the good times of sharing a meal with others. Life is all about the little moments of happiness. And life happens around food both at home and in the workplace. We believe it is the foundation for everything that follows.

## OUR MISSION

Collaborative Commitment to Service,  
Innovation, and Quality

## OUR VALUES

Diversity | Arts | Sustainability | Community  
Vision | Team Work | Adaptability

**WE HELP REIGNITE YOUR LIFE AND BUSINESS WITH  
DELICIOUS, SEASONAL FOOD AND THOUGHTFUL,  
APPROPRIATE SERVICE.**

With the frustrations from the unforeseen disruption of the pandemic, our communal lives paused. But we, as a whole, are ready to reignite our progress and Great Performances would like to work with you, crafting a unique plan to meet the needs for your business situation.

**Great Performances has always been at the forefront of creative and innovative menus and we are delighted for the opportunity to share our reinforced protocols, services and programs. Our flexibility and resilience have been fine-tuned through 40 years of service to New Yorkers in every imaginable circumstance.**

Whether a dish is traditional or out-of-the-box, it has the Great Performances' touch that makes it exquisite, reflecting the brilliance of the melting pot that defines New York City. We have decades of experience with creative food service solutions for our clients, including financial services firms, law offices, tech companies, cultural institutions, foundations, higher education institutions, and healthcare organizations. **As we engage with our clients, we take a holistic approach to understand the needs and develop creative menu solutions that align with their culture, safety and wellness needs.**



# FOOD PHILOSOPHY

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**GREAT PERFORMANCES'** culinary approach is modern American cuisine with a strong emphasis on seasonality and sustainable food sourcing. Our inspiration is found in the bounty of our region and the beauty of our seasons. We incorporate ingredients from ancient worlds and the legendary spice trail, reflecting the brilliance of the melting pot that defines New York City. Our chefs collaborate with local purveyors connected to regional growers, producers and farmers, bringing the most delicious flavors of the season into our kitchen and on to the plate.

**Our chefs are deeply engaged with the impact of their menu choices, involving our staff and clients in conversations about meat and protein portion size, food rescue, food waste, seasonality, vegetarianism and dietary preferences in addition to transparent sourcing.**

We are very thorough in vetting our vendor partners using a detailed checklist to ensure that the food we are serving is safe and being sourced from a company that meets our standards.







# **SAMPLE MENUS**

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# BOXED MEALS

## BREAKFAST

**Blueberry Scone**  
**Sour Cherry Parfait**  
**Hard Boiled Egg** (VG)

**Croissant**  
**Bacon Gouda Frittata**  
**Berry Cup**

**Corn Muffin**  
**Blueberry Basil Parfait**  
**Egg Salad** (VG, GF)

**Cherry Danish**  
**Tropical Fruit Cup**  
**Date Almond Overnight Oats** (VG, CN)

**Everything Bagel**  
**Scallion Cream Cheese**  
**Smoked Salmon**  
**Fruit Cup**

### Allergen Key

DF - Dairy Free  
CN - Contains Nuts  
CS - Contains Soy

GF - Gluten Free  
V - Vegan  
VG - Vegetarian

## HALF SANDWICH & SIDE SALAD BOX

**Honey Turkey Sandwich**  
*Smoked Gouda, Dijon Aioli, Watercress, Ciabatta*

**Spinach Frisee Salad**  
*Yellow Beets, Chives, Strawberries, Goat Cheese, Lemon Dijon Vinaigrette* (VG, GF)

**Lemon Rhubarb Crumble Bar**

**Mediterranean Tuna Wrap**  
*Pickled Red Onions, Feta Cheese, Tomato, Cucumber, Romaine, Spinach Wrap* (GF, DF)

**Quinoa & Tabouli Salad**  
*Pickled Red Onions, Romaine, Lemon Verbena Vinaigrette*

**Pineapple Coconut Bar** (GF, V)

**The Cuban**  
*Roasted Pork, Honey Ham, Swiss Cheese, Thunder Pickles, Mustard Aioli, French Bread*

**Peachy Panzanella**  
*Shaved Asparagus, Grilled Peaches, Picked Red Onion, Mint, Parsley, Garlic Bread Croutons, Crispy Prosciutto, Sun Dried Tomato Vinaigrette* (DF)

**Chocolate Éclair**

**Smoked Turkey Sandwich**  
*Roasted Mushrooms, Spinach, Provolone Cheese, Sun Dried Tomato Aioli, Ciabatta*

**Classic Caesar Salad**  
*Romaine Lettuce, Radicchio, Parmesan Croutons, Watermelon Radishes, Caesar Dressing*

**Blueberry Crumble Tartlet**



# BOXED MEALS

## CONTINUED

### FULL SALAD BOX

#### **Springing into Summer Salad**

*Baby Kale, Shaved Asparagus, Rhubarb, Yellow Beets, Fava Beans, White Balsamic Vinaigrette (VG, GF, DF)*

#### **Mango Panna Cotta**

#### **Grilled Chicken Cherry Salad**

*Herb Grilled Chicken, Wheatberry, Frisee, Red Romaine, Cherries, Celery, Walnuts, Shaved Carrots, Dijon Lemon Vinaigrette (CN)*

#### **New York Style Cheesecake**

#### **Poached Salmon Farmers Market Salad**

*Arugula, Fennel, Roasted Asparagus, Pickled Carrots, Cherry Tomatoes, Goat Cheese, Herb Vinaigrette (GF)*

#### **Milk Chocolate Passion Fruit Mousse**

#### **BBQ Chicken Cobb Salad**

*Tomatoes, Peppers, Eggs, Bacon, Peppers, Shredded Carrots, Blue Cheese, Creamy Avocado Dressing (GF)*

#### **Walnut Brownie (CN)**

#### **Italian Wheatberry Salad**

*Herb Grilled Chicken, Spinach, Yellow Squash Noodles, Mozzarella, Artichokes, Olives, Roasted Red Peppers, Basil Vinaigrette*

#### **Blackout Chocolate Mousse Bar**

### FULL SANDWICH BOX

#### **RainbowThai Chicken Wrap**

*Red Peppers, Carrots, Spinach, Red Cabbage, Sunflower Sauce, Spinach Wrap (CN)*

#### **Mango Panna Cotta**

#### **Shrimp Salad Po Boy**

*Romaine, Caper Relish, Creole Aioli, French Bread*

#### **New York Style Cheesecake**

#### **Green Goddess Chicken BLT**

*Hickory Bacon, Romaine, Tomato, Multigrain Bread*

#### **Milk Chocolate Passion Fruit Mousse**

#### **Balsamic Chicken Sandwich**

*Red Pepper Hummus, Goat Cheese, Grilled Zucchini, Ciabatta*

#### **Walnut Brownie (CN)**

#### **Smoked Ham Sandwich**

*Apricot Mustard, Sharp Cheddar, Braised Kale, Brioche Bun*

#### **Blackout Chocolate Mousse Bar**

#### **Allergen Key**

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# HANDCRAFTED BOWLS

## **Balsamic Chicken Bowl**

Zucchini Noodles, Summer Primavera Sauce, Lemon Pepper Grilled Asparagus (VG, DF)

## **Mango Panna Cotta**

## **Mojo Carne Asada Bowl**

Grilled Carne Asada, Cilantro Rice, Black Beans & Corn, Mango Jicama Slaw (GF, DF)

## **New York Style Cheesecake**

## **Citrus Grilled Chicken Bowl**

Barley Pilaf, Carrots, Peas, Corn, Red Onion, Summer Squash Salad, Cucumber Vinaigrette (DF)

## **Milk Chocolate Passion Fruit Mousse**

## **Dijon Crusted Salmon Bowl**

Einkorn Salad, Radicchio, Kale, Shallots, Ricotta Salata & Roasted Asparagus

## **Walnut Brownie (CN)**

## **Green Goddess Chicken Bowl**

Herb Roasted Chicken, Green Goddess Dressing, Quinoa, Asparagus, Peas, Zucchini, Corn & Red Pepper Soufflé (GF, DF)

## **Blackout Chocolate Mousse Bar**

## **Grilled Mushroom Bowl**

Zucchini Noodles, Summer Primavera Sauce, Lemon Pepper Grilled Asparagus (VG, DF)

## **Mango Panna Cotta**

## **Mojo Portobello Steak**

Cilantro Rice, Black Beans & Corn, Mango Jicama Slaw (GF, DF)

## **New York Style Cheesecake**

## **Citrus Grilled Tofu Bowl**

Barley Pilaf, Carrots, Peas, Corn, Red Onion, Summer Squash Salad, Cucumber Vinaigrette (DF)

## **Milk Chocolate Passion Fruit Mousse**

## **Dijon Crusted Cauliflower Bowl**

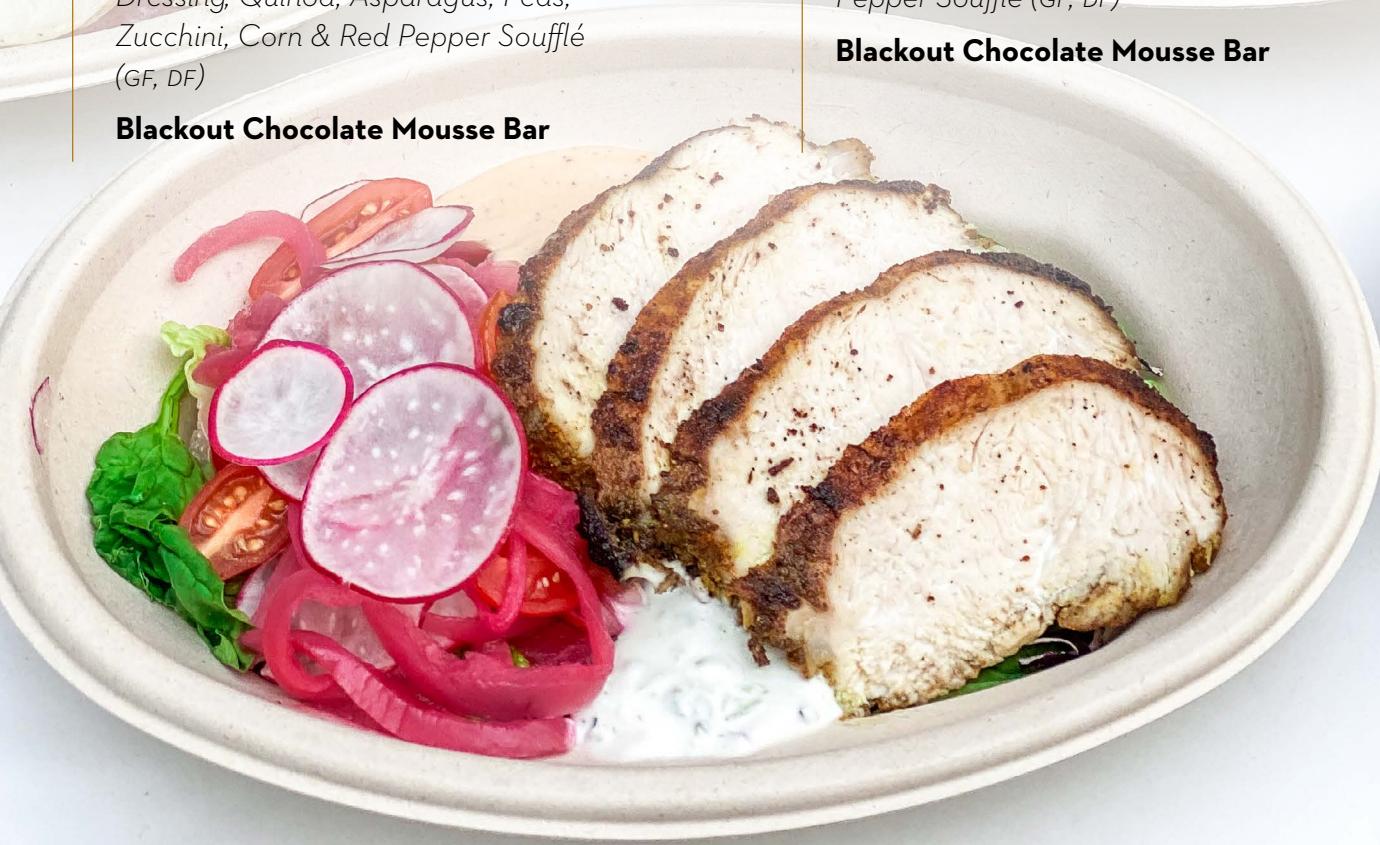
Einkorn Salad, Radicchio, Kale, Shallots, Ricotta Salata, Roasted Asparagus

## **Walnut Brownie (CN)**

## **Herb Roasted Sweet Potatoes Bowl**

Herb Roasted Chicken, Green Goddess Dressing, Quinoa, Asparagus, Peas, Zucchini, Corn & Red Pepper Soufflé (GF, DF)

## **Blackout Chocolate Mousse Bar**



OUR MENU OFFERINGS ARE PREPARED AT OUR CENTRAL KITCHEN. WE ARE PRACTICING ENHANCED SANITATION AND SAFETY PROTOCOLS ON TOP OF OUR EXISTING STRINGENT DEPARTMENT OF HEALTH PROCEDURES.

# HEALTH & SAFETY

## Baseline Sanitation Protocols

- Any worker feeling sick is to stay home
- An EMT screens all employees prior to entering the kitchen
- Hand washing and sanitizing every 20 minutes
- All locations will have a full supply of hand sanitizer and disinfectants
- Communal buffets have been suspended
- All protocols for enhanced food safety management are being followed
- Procurement of food and beverage product is from trusted vendors only, all of whom have enacted similar protocols
- All surfaces and exposed areas relative to food and beverage service are thoroughly cleaned every 20 minutes
- Truck cabs are sanitized between deliveries
- Great Performances' independent contractor works with all venues

## Mandatory Health Checks

- Upon arrival, employees are required to:
  - Sanitize hands
  - Wear face masks and wear them at all times
- Complete a health questionnaire
  - Complete a body temperature scan
  - Change into on-site uniform including jacket/coat, shirt, hat, gloves, apron and shoes, as required by role

## Training

- Mandatory training and safety procedures are required and reviewed with all staff
- Topics include
  - Hand washing and sanitizing
  - PPE use, including face masks and gloves
  - Social distancing protocols
  - Surface and work area sanitation protocols





# SUSTAINABILITY

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**In 2006 we bought 60 acres in Kinderhook, NY to establish Katchkie Farm.** We transformed this undeveloped parcel into a thriving certified organic farm with 9,000 square feet of greenhouses and a Children's Learning Garden and field kitchen for The Sylvia Center, all framed by woodland preserve. The farm provides us with fresh produce for our 800-member Workplace CSA program and inspiration for our catering and café menus. Whenever possible, we source ingredients for the kitchen from regional and organic farms, artisanal producers and sustainable purveyors.

**We aim to lighten our environmental impact by incorporating biodegradable disposables, fair-trade commodities, efficient energy integration, and comprehensive waste/disposable programs that include recycling, composting, material repurposing, and surplus food recovery programs directed for immediate use by shelters and places of need.**

We founded The Sylvia Center, a non-profit organization that introduces children to the pleasures and benefits of healthy, sustainable food through cooking programs in NYC public housing community centers and at the farm. Today The Sylvia Center reaches 3,000 children, youth and their families annually. Through relationships with local schools and community-based programs, our Human Resources department shares employment opportunities, internships, educational workshops, job training and mentorship programs to groups of diverse New Yorkers and at-risk youth.

Katchkie Farm connects us to the best Hudson Valley ingredients. The farm grows produce exclusively for our customers and our imagination, allowing our chefs to plan for the winter months. Our kitchen is a beehive of preservation activity throughout the summer season, when crops are robust and our party season is quiet. A few of our signature items include Katchkie Farm tomato soup (imagine a piping hot bowl on a snowy day), our amazing hot sauce which reflects the various flavors in our multi-cultural kitchen, Liz's creative collection of jams, jellies and chutneys as well as our fermented and pickled vegetables. Our sauerkraut and kimchi, fermented and distinctive, are legendary!





# EATING WELL, FEELING GOOD

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We think about the multiple facets of our role. We are here to provide delicious, satisfying, healthy and nutritious foods that contribute to the happiness, wellbeing and productivity of our guests.

## **IT STARTS WITH ROMANCING PALATES - EATING WELL SHOULD ALWAYS TASTE DELICIOUS**

Freshly prepared, good quality ingredients always taste better. The smallest culinary details contribute to the most memorable dishes. We cook from scratch using the same beautiful and quality ingredients you would have at home.

## **INCREASED KNOWLEDGE OF INGREDIENTS AND THEIR ORIGINS MATTERS**

We enjoy telling the story of what is on the plate - what inspired us to cook it, where it came from and why it is so good to eat. We provide the inspiration which empowers eaters to make informed choices encompassing health or sustainable values.

## **WE ALLOW FOR A WIDE RANGE OF FOOD ITEMS**

There is room for creamy Mac'n Cheese, along with a crunchy, sexy salad. Melt in your mouth ribs and lean sustainable fish will alternate on the menu.

## **MAKE IT FUN - ENGAGE, ENTERTAIN, EDUCATE**

Sharing about healthy eating is the best part of our job.





### THESE GOALS LED US TO CREATE EMBRACE:

how we think about the lifestyle choices that intersect and connect us to our clients through food and related activities and strives to enhance wellbeing and productivity through engaging, approachable, evidence-based, interactive and informative activities.

We work with our own certified nutritionist to develop thematic menus, communications and programming around weekly offerings.

This is accomplished via signage, recipe sharing, casual lunch & learn roundtables, cooking demonstrations, webinars and more. We work with you to foster in-person and online communities that promote wellbeing and happiness. Additionally, we can participate with any of your partners to build out deeper experiences - including physical activities, cooking classes, field trips to farms or markets.

## A SAMPLE MONTH OF EMBRACE PROGRAMMING

- Plant-Based Diets: **Whole Grains**
- Menu Development:  
**Weekly menu items introducing multiple whole grains in varying preparations**
- Table Tent Communication:  
Side A: **Moroccan Carrot Salad with Bulgur**  
Side B: **Whole Grains vs. Refined Grains**
- Side A: **Farro and Roasted Peppers**  
Side B: **Why We Should Avoid Multigrain Foods**
- Lunch and Learn roundtable discussion:  
**Whole Grain Meal Prep Tips**
- Blogs:  
[How to Spot Whole Grains on a Food Label](#)  
[What You Want to Know about Inflammation](#)
- Thematic Dishes:  
**Vegetarian Awareness Week**  
*Tempeh Bolognese with Zucchini Noodles*  
**International Banana Festival**  
*Chicken with Banana Curry over Brown Rice*



# NOURISH YOUR GUT

Eat Your Way to a Healthy Gut +  
Easy Overnight Oats Recipe

## PROBIOTICS

### Live Microorganisms that Replenish Good Gut Bacteria

Fermented foods such as yogurt, kefir, sauerkraut and miso contain probiotics that improve gut health.



## PREBIOTICS

### Feed Good Gut Bacteria

Whole grains, asparagus, garlic, onions, bananas, artichokes and edamame contain prebiotics that provide "food" for gut bacteria beneficial to health.



## FIBER

### Prebiotics are a Type of Fiber

High-fiber foods benefit digestion, weight management, blood sugar and cholesterol. These include vegetables, fruits, whole grains, beans, lentils, nuts and seeds.



## EASY & FILLING

### Simple, Satisfying Recipe

In a jar, combine 1/2 cup rolled oats, 2/3 cup milk, 1/3 cup plain Greek yogurt, 1 Tb chia seeds, 1/2 tsp vanilla and 1/4 tsp cinnamon. Shake and refrigerate overnight.



## TASTY

### Customize Your Oats

- PB&J: Top with 1/2 cup berries and 2 Tb peanut butter.
- Pumpkin Pie: Add 1/4 tsp pumpkin pie spice and 2 Tb pumpkin seeds.
- Chocolate Coconut: Add 1 Tb cocoa powder and 2 Tb coconut flakes.



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# WHOLE GRAINS

5 Ways to Add Whole Grains  
to Your Plate

## THINK FROZEN

### Batch cook and freeze grains.

Brown rice and quinoa are easy to defrost. Use these whole grains in soups, curries and salads. Frozen grains can also be purchased.



## SWAP REFINED GRAINS

### Choose whole grains instead.

Simple swaps include: chicken and wild rice soup, whole wheat toast with eggs, brown rice pasta, quinoa chili, barley salad and beans with wild rice.



## LOOK FOR THE STAMP

### Find whole grain products.

The yellow Whole Grain Stamp on the front of a food package indicates that there is a certain amount of whole grains per serving (source: wholegrainscouncil.org).



## EAT BREAKFAST

### Start the day with whole grains.

Whole grains have fiber and protein to help keep full for longer. Choose oatmeal. Top chia pudding or yogurt with wheat germ. Serve eggs with whole wheat toast.



## MAKE A BOWL

### Choose a base of whole grains.

Add 1/3-1/2 cup of whole grains to a bowl. Then add your favorite legumes, lean protein, vegetables and herbs. Top with healthy fats like an olive oil-based dressing.



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# KEEPING IT FRESH

## OUR CHEFS ARE CONSTANTLY RESEARCHING AND TESTING NEW TRENDING ITEMS.

Because of the nature of our industry, innovations happen regularly as our clients are diverse and inquisitive. With our robust footprint in the special event world, new menus and innovative concepts make their way into our kitchens weekly.

As an outgrowth of our connections to guest chefs who work with us on elite catered events, our exclusive relationship with the New York Wine and Food Festival and our James Beard Foundation connection, we have a deep bench of culinary resources. We make a practice of inviting guest chefs to create special menu items for our daily accounts, bringing the culture and flavors of their restaurants to the lunch menu. We enjoy working with local restaurants to deepen the possibilities and experiences.

**We call our city the melting pot, a blending of cultures, tastes, traditions and people. In addition to our formatted lunch menus, People's Kitchen, a curated pop-up experience, will add creative dimensions to the menu on a monthly basis.**



Our partnership with **League of Kitchens** enables us to bring culinary traditions from all corners of the world via authentic immigrant cooks who often came to America with only their family pots and recipes.



**Dimara**, from Uzbekistan, curates a completely unique offering of Uzbeki bread handcrafted by immigrant bakers in Brooklyn served with lamb kabobs made with heritage recipes.



**Emerging food voices and young chefs:**  
Chef TJ Steele, from Claro in Brooklyn with contemporary interpretations of Mexican cuisine



**Graduates from the city's Food Business Pathways, a program** which mentors food entrepreneurs from public housing, work with us to fashion tasting plates.



**Veggie Grub** from Donna Davis



**Big Daddi's Smokehouse** with Stephen Johnson



**West Indian Eats** by Sarah Adams



**Harlem Cakery** from Jonte Ouattara

# ABOUT US

## COLLABORATIVE COMMITMENT TO SERVICE, INNOVATION AND QUALITY

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**GREAT PERFORMANCES** is New York's premier catering and food service company. We enhance life's celebrations through vibrant flavors, gracious service and professionalism. Critical attention to detail manifests throughout our range of events and partnerships. In collaboration with clients and planners, our chefs take inspiration from contemporary American cuisine and global food-ways to create innovative, visually striking culinary presentations.

Rooted in the arts, **Great Performances is the exclusive caterer at cultural institutions throughout New York, including The Plaza Hotel, Jazz at Lincoln Center, Brooklyn Museum, Brooklyn Academy of Music and Apollo Theater. We operate numerous restaurants, cafés and concessions, including Dizzy's Club, The Norm at Brooklyn Museum and The Garden Court Cafe at The Asia Society.**

**Great Performances is the nation's first caterer to own and operate an organic farm. Katchkie Farm in Kinderhook, NY** provides a source of produce and inspiration for local, seasonal dishes.

Great Performances pushes the envelope on sustainability and community involvement. We bring our environmental impact to the forefront of all daily practices including responsible sourcing of ingredients, waste reduction and recycling initiatives. Katchkie Farm and Great Performances donate a portion of food items to pantries throughout the New York area. We remain committed to the arts and community through our emerging artists scholarship program, promoting anti-hunger and food rescue efforts, and educating children about healthy eating through our work with The Sylvia Center.

We continue to celebrate diversity, community, the arts and innovation in all that we do, keeping Great Performances on the hospitality industry's cutting edge. We bring the flavors from our cultural partners and the trendsetting concepts of catered events into our corporate food service programs, with the goal of making the everyday meal a special event.

In 2004 we looked South and became active in the Miami market. We became the exclusive caterer and concessionaire at the **Miami Open Tennis Tournament** for 15 consecutive years. Working with our trusted partners in South Florida, we have managed large-scale projects such as the **Miami International Boat Show, The Fort Lauderdale International Boat Show, Wadapalooza Fitness Festival and the South Beach Wine and Food Festival.**

