



Reimagined NUTRITION

2026 CATERING GUIDE



About the Chef



I'm **Ali Senatore, RDN**, a Registered Dietitian Nutritionist and Executive Chef with a deep belief that food should be both beautiful and purposeful. Every menu I create is rooted in culinary excellence, evidence-based nutrition, and a genuine love of bringing people together around the table.

My career has always lived at the intersection of food, science, and hospitality. I trained professionally as a chef at the Culinary Institute of America before pursuing my credentials as a Registered Dietitian, allowing me to curate meals under a unique lens. Over the years, I've worked directly under Michelin-starred chefs, managed institutional foodservice, wellness settings, and private culinary environments, developing a style that balances technique, creativity, and intention.

Thank you for being here. I can't wait to cook for you.

Warmly,
Ali Senatore, RDN
Founder & Executive Chef
Reimagined Nutrition, LLC

About Us

Reimagined Nutrition began in 2021 as a private nutrition counseling practice, built to help individuals heal their relationship with food and nourish themselves in a way that felt realistic, empowering, and sustainable. As my client base grew, so did the requests for catering services.

By 2025, Reimagined Nutrition had naturally evolved into a dual full-service catering and culinary experience company, offering:

- **Private and corporate catering**
- **Curated event menus**
- **Personalized chef-prepared meal service**
- **Themed pop-ups, farmers markets, and community events**
- **Kids and Adult Nutrition and Culinary Classes & Workshops**

What started as one-on-one counseling blossomed into a business that serves entire tables, families, teams, and communities — without losing the personalized care that started it all.

At Reimagined Nutrition, we believe:

- **Food should feel abundant, not restrictive**
- **Every guest deserves to feel considered and included**
- **Health-forward does not mean bland or boring**
- **Hospitality is about intention and gratitude**

Because of my dietetic background, we're especially mindful of:

- **Allergies and dietary restrictions**
- **Ingredient sourcing and transparency**
- **Balanced menus that nourish without moralizing food**

General Information

Prices & Menu

Our menu prices are based on current market conditions. We will honor the prices stated on your invoice at the time of booking. Our menu is updated seasonally and we are always looking for exciting and delicious items to add to it, so what you see on the menu is not limited to what we can offer! We accommodate all dietary restrictions and food allergies, just keep us informed! (V) indicates vegan options.

Day of Service Options

Depending on your event size and the type of event, you may opt to provide servers, bartenders, cooks, etc.

Live Chef Service - \$50/hr

Bartender - \$40/hr

Server/Cook's Assistant - \$25/hr

Dishwasher - \$25

Minimum of 4 hours

To ensure seamless service, events with 15+ guests receiving live service require at least one chef and one assistant.

Linens & Tablecloths

Disposable tablecloths are provided for all drop-off disposable catering. Black linens are provided complimentary for events for buffet tables only. We also accommodate linen rentals for seating tables for \$15 per linen.

Utensils & Plates

Disposable utensils and plates will be provided for the number of guests on your catering order. If you require eco-friendly utensils, please let us know.

Flatware - \$5 per person

China Plates - \$5-8 per person

Payment & Guarantees

A signed catering invoice and a 50% deposit are required in order for food production to begin. Any modifications to your order must be submitted in writing at least three (3) days prior to your event. Requests made after this timeframe cannot be guaranteed. The remaining balance must be paid in full no later than the day before your event. As a small business, timely payment is sincerely appreciated.

Contact Us

Let us create a one of a kind culinary experience for you.

From crafting the menu, to staffing the event and fine-tuning every last detail, our team is dedicated to making your next event truly unforgettable. Please inform us of any food allergies or restrictions and we are happy to accomodate.

Ali Senatore, RDN

Reimagined Nutrition

Executive Chef & Director of Counseling

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When you work with Reimagined Nutrition, you can expect:

- Thoughtfully curated menus tailored to your event
- Clear communication and professional execution
- Chef-driven food with a nutrition-informed lens
- A calm, capable presence from planning through service

Whether you're hosting an intimate gathering or a large-scale celebration, our goal is the same - to create food that supports the moment you're celebrating, which nourishes and delights your guests.



Breakfast

Breakfast Packages

On The Go

\$26.99 per person

*Boxed option available for +\$2 per person

Bagel Bar with Cream Cheese, Butter, and Jam

Blueberry Protein Muffins

Homemade Seasonal Granola Bars

Seasonal Fruit Cup

Bottled Juices

The Basic B

\$23.99 per person

Freshly Baked Premium Breakfast Pastries

Assorted Juices

Medium Roast Coffee, Decaf Coffee

Assorted Fair Trade Teas

Whole Fruit

Deluxe Breakfast

\$28.99 per person

Freshly Baked Premium Breakfast Pastries

Assorted Juices

Mini Protein Acai Bowls

with Seasonal Fruit, Chia, Hemp, and Honey

Medium Roast Coffee, Decaf Coffee

Assorted Fair Trade Teas



Breakfast Packages

The Foodie Health Nut

\$34.99 per person

High Protein Whipped Cottage Cheese Individual Quiches

Choice of: Spinach, Roasted Red Pepper, & Feta

Roasted Ham & Gruyere

Shitake Mushroom, Leek, & Gouda

Mini Greek Yogurt Parfaits with Homemade Granola

Choice of: Blueberry Basil Compote, Pineapple Ginger Compote,
or Strawberry Rhubarb Compote

Fresh Fruit Platter with Berries

Assorted Multigrain and Sourdough Toast Points

Served with your choice of Caramelized Shallot Herb Butter or Guava Butter

Medium Roast Coffee, Decaf Coffee, Assorted Fair Trade Teas

Hot-To-Go (V)

\$36.99 per person

Lentil-Walnut Chorizo & Egg Breakfast Burritos

Served with Pico de Gallo, Guacamole, and Chipotle Hot Sauce

Crispy Hash Browns with French Onion Crema

Grilled Churro-Spiced Pineapple Spears

Virgin Bloody Mary Shooters with Jumbo Shrimp

Make it a Bloody Maria for +\$5 per person

Medium Roast Coffee, Decaf Coffee, Assorted Fair Trade Teas

Breakfast Packages

Build Your Own Perfect Brunch Party

\$45.99 per person

Choice of Egg Main (1)

Scrambled Eggs with Garlic Herb Chevre, Garden Vegetable Quiche, Eggs in Harissa Carrot Medley Shakshuka

Choice of Protein (1)

Crispy Bacon, Pork Sausage Links, Chicken & Sage Sausage

Choice of Potato (1)

Root Vegetable Hash, Home Fried Potatoes,
Sweet Potato Latkes

*Add Smoked Salmon & Chevre to latkes +\$6 per person

Choice of Starch Main (1)

Caramelized Peaches & Cream Challah French Toast,
Homemade Multigrain Belgian Flaxseed Waffle with Berries,
Gluten-Free Dark Chocolate Chip Pancakes
Cheesy High Protein Grits

Fresh Seasonal Fruit Cups or Display

Add Mimosa Flights \$15 per person

Includes Selection of Fresh Juices:
Tangerine, Blood Orange, and Grapefruit



Lunch



Gourmet Boxed Lunches

Chef-Designed. Dietitian-Approved.

\$34.99 per boxed lunch

Minimum of 10 lunches required to order

Choice of Sandwich

- Grilled Chicken & Zucchini Pesto Ciabatta Panini with Sundried Tomato Bruschetta
- Vegan Carrot "Lox" Cashew Cream Cheese Everything Bagel (V)
- Aged Prosciutto di Parma, Grilled Agrodolce Nectarines, Fresh Local Mozzarella, Heirloom Tomatoes, Basil and Arugula with Balsamic Glaze on Focaccia
- Curried Chicken Salad with Butter Lettuce, Roasted Grapes on a Croissant
- Wild Caught Tuna Salad with Lettuce, Tomato, on Multigrain Bread
- Roasted Turkey Breast, Whipped Brie, Tarragon Mayo, Honeycrisp Apples, and Mixed Greens on Ficelle
- Beet Chipotle BBQ Tempeh, Avocado, Tomato, Lettuce, Sprouts on Multigrain Bread (V)

Choice of Salad (1)

- Greek Whole Wheat Orzo Salad
- Soy Yuzu Cucumber Salad (V)
- Grilled Asparagus, Snap Peas, Lemon & Mint (V)

Choice of Dessert (1)

- Tahini Cookie Butter Swirl Chocolate Brownie
- Tofu Lemon Bar (V)
- Cranberry Orange Saffron Mini Muffin

Assorted Fruit

Apples, Bananas, Oranges, Pears

Assorted Chips

Boom Chicka Pop Popcorn, Love Corn, Popcorners,
Miss Vickie's Kettle Cooked Potato Chips



Each boxed lunch includes a sandwich, side salad, dessert, piece of fruit, and bag of chips along with a water bottle, cutlery and napkin.



Buffets

Buffets

All of our buffets come with fresh artisan rolls, olive oil or butter, lightly sweetened iced tea, and citrus infused water. Additional beverages may be purchased a la carte.

A Bottle Of Red

Chicken Milanese with Fennel and Cara Cara Orange

Braised Veal Osso Bucco

Saffron Risotto

Sauteed Broccolini with Roasted Garlic

\$42.99 per person

Forager (V)

Wild Rice Pilaf & Vegan Sausage Stuffed Acorn Squash

Crispy Golden Fried Enoki Mushroom

Creamy Smashed Mashed Potatoes with Silken Tofu

Miso Sauteed Kale and Butter Beans

\$37.99 per person

So Extra

Grilled Flank Steak with Argentinian Chimichurri

Crab Cake Stuffed Portabella with Lemon Beurre Blanc

Creamy Truffle Polenta

Grilled Jumbo Asparagus Wrapped In Serrano Ham

\$65.99 per person

Buffets

Oaxaca

Chicken Molé

Ancho-Rubbed Grilled Chilean Sea Bass

with Jalapeno Cilantro Pineapple Salsa and Roasted Poblano Crema

Ancient Grain Medley

Elote

Avocado Tomato Salad

\$37.99 per person

Add Individual Coconut Flan for \$7 per person

Golden Hour

Chicken Tagine

Moroccan-Spiced Lamb Chops with Herbed Yogurt

Jeweled Chickpea Couscous

Moroccan Vegetable Tagine

\$42.99 per person

For The Seoul

Bulgogi Beef

Crispy Gochujang Tofu

Kimchi Fried Brown Rice

Miso Sesame Sauteed Bok Choy

\$38.99 per person

Buffets

The Black Parade

Seafood Squid Ink Linguini Al Limone

Seared Five-Spiced Duck Breast

with Blackberry Port Jus

Forbidden Black Rice

Garlic Roasted Romanesco with Pine Nuts

\$42.99 per person

The Situation

Grilled Pesto Marinated Chicken Breast

Bronzed Salmon with Roasted Campari Tomatoes

San Marzano Penne Vodka (+\$2pp for Protein Pasta)

Kale Caesar Salad

\$37.99 per person

Add Tofu Protein Cannoli for \$4.75 per person

Gen Z

Cornflake-Crusted Buttermilk Chicken Tenders

Homemade Honey Mustard

Grass-Fed Beef Sliders with Aquafaba Thousand Island

Sweetcorn & Asparagus Pasta Salad

Roasted Root Veggie Fries

\$34.99 per person

Buffets

Carrie Bradshaw

Pea Pesto Cavatelli with Burrata, Truffle, English Peas, and Pea Tendrils
Pork Tenderloin with Apricot Pan Jus
Whipped Sweet Potato
Pancetta Roasted Glazed Brussels Sprouts
\$39.99 per person

The Ashley (V)

Herbed Tofu Ricotta Stuffed Shells
Crispy Vegan Eggplant Milanese Stacks with Cashew Vodka Sauce
Calabrian Chili-Laced Escarole and Beans
Artisan Garlic 'Cheese' Bread
\$37.99 per person
Add Individual Dark Chocolate Sweet Potato Mousse for \$6 per person

Very Demure

Red Wine Braised Short Rib
Chicken Fines Herbes
Whipped Cauliflower & Potato Mash
Caramelized Petite Heirloom Carrots
\$55.99 per person

Girrrl Dinner

12-Course Omakase Nigiri Dinner
(includes torched A5 wagyu)
Blistered Shishitos with Yuzu Aioli
Spicy Tuna Over Crispy Rice
\$149.99 per person

Buffets

Third Date

Chipotle Chicken Thighs

Slow-Cooked Al Pastor Pork

Fixings: Avocado Yogurt Crema, Shaved Radishes, Queso Fresco,
Shaved Cabbage, Diced White Onion, Lime Wedges

Warm Corn Tortillas

Spanish Lentil-based Rice

Frijoles Negros

Tortilla Chips and Salsa

\$39.99 per person

Thai Me Up

Coconut Yellow Curry Haddock

Thai Sticky Street Chicken (Gai Yang)

Tofu & Egg Rice Noodle Pad Thai

Fragrant Jasmine Rice

Spicy Thai Mango Salad

\$41.99 per person

Slow Burn

BBQ Glazed Slow-Roasted Brisket

Honey Crumb Crispy Bone-In Chicken

High Protein Mac & Cheese

Collards with Smoked Turkey

Cornbread with Honey Butter

\$45.99 per person

Kids



Kids Menu

All kids meals are served with cup of seasonal fruit and chocolate chip cookie.

Choice of Milk, Olipop Probiotic Soda, Bottled Water, or 100% Juice

Cornflake Chicken Tenders, Honey Roasted Carrots, & Crispy Fries

With Sweet & Smoky BBQ Sauce

Chicken or Cheese Quesadilla

With Black Beans, Sour Cream, Mild Pico de Gallo, and Guacamole

Personal Whole Wheat Pizza

Toppings: Pepperoni, Wild Mushrooms, Grilled Chicken

High Protein Baked Mac & Cheese with Roasted Broccoli

Teriyaki Grilled Chicken Crunch Salad

Romaine, Shredded Rainbow Carrots, Edamame, Mandarin Oranges,

Crispy Wonton Strips, Creamy Roasted Sesame Dressing

No Meat & Potatoes (V)

Lion's Mane Mushroom Steak, Brown Demi Sauce, Mashed Potatoes,
& Tofu Protein 'Creamed' Spinach

\$24.99 per child



Private Kids Group Culinary Classes Available

Class rate \$75/hr

Minimum of 8 children required to book class

Food allergies must be disclosed in a signed waiver



Appetizers

Cold Appetizers

All appetizers come in quantities of **30** servings

**May be adjusted depending on your party size*

- **Charcuterie Cones** **\$435**
- **Charcuterie Board** **\$400**
- **Peach Caprese Antipasti Skewers** **\$135**
- **Grilled Shrimp & Mango Salsa Cups** **\$250**
- **Gourmet Crostinis** **\$175**
 - Whipped Honey Ricotta, Caramelized Pears, & Marcona Almonds
 - Wicked Green Goddess Spread with Asparagus and Pickled Pink Onions (V)
 - Fig Jam, Figs, Bleu Cheese, & Toasted Pecans
 - Beet Whipped Feta on Pita Round with Pistachios and Sprouts
 - Grilled Green Olive and Roasted Garlic White Bean Spread (V)
- **Seared Sesame Ahi Tuna Rainbow Hand Rolls** **\$360**
- **Smoked Portobello “Unagi” Maki Rolls (V)** **\$150**
- **Red Snapper Ceviche with Plantain Chips** **\$185**
- **Dip Trio: Green Goddess, Beet Hummus, & Tzatziki** **\$250**
 - Served with Za’atar Toasted Pita and Crudite
- **Watermelon, Feta, Cucumber Skewers** **\$175**
- **Mediterranean Chickpea Farro Salad Cups (V)** **\$125**



Hot Appetizers

All appetizers come in quantities of **30** servings

**May be adjusted depending on your party size*

- Smoked Salmon & Goat Cheese Crispy Potato Canapes \$210
- Arancini (Crispy Risotto Balls) with Arrabbiata Sauce \$225
- Mini Lentil-Walnut Chorizo Tacos (V) \$175
- Soy-Glazed Pulled King Oyster Mushroom Bao Buns (V) \$160
- Mini Crab Cakes with Kimchi Remoulade Sauce \$275
- Crispy Duck Confit Wontons with Cherry Hoisin Sauce \$250
- Pan-Fried Halloumi Bites with Hot Honey and Pistachio Crumb \$95
- Mini Banh Mi with Grilled Pork or Tofu and Pickled Vegetables \$210
- Tempura Shrimp with Ponzu Dipping Sauce \$200
- Torched Miso Butter Salmon Nigiri with Yuzu Aioli \$225
- Maple Bacon Wrapped Goat Cheese Stuffed Dates \$105
- Frenched Chicken Lollipops \$245
 - Buffalo, Sweet Chili Mango, or Glazed Jerk
- Pepperjack Pimiento Cheese Stuffed Mini Sweet Pepper \$95
- Mini Baked Brie Puff Pastry \$105
 - Jam Filling Selection: Bacon Caramelized Onion, Strawberry Jalapeno, or Fig Butter





Desserts

Desserts

- Whipped Tofu Peanut Butter Dark Chocolate Mousse Cups (V) \$55/dz
- Sea Salt Marble Chocolate Chunk Cookies \$36/dz
- Dubai Chocolate Strawberry Parfait Cups with Pistachio Kataifi \$85/dz
- Tofu Lemon Bars (V) \$45/dz
- Cosmic Black Bean Brownies (V) \$45/dz
- Persian Pistachio Rose Love Cake Mini Bundts \$55/dz
- Guava Cottage Cheesecake Puff Pastry Pockets \$35
- Whipped Cottage 'Cheesecake' Dessert Shooters \$35/dz
 - Choice of Flavor: Strawberry Rhubarb (seasonal), Spiced Mango, or Wild Blueberry
- Walnut Baklava \$45/dz
- Churro Tree (Serves 25)
 - Comes with Dulce de Leche & Nutella \$75
- Whipped Baked Cottage 'Cheesecake' Tartlets \$45/dz
 - Blackberry Swirl, Chocolate Ganache Swirl, or Plain
- Miniature Bite-Size Desserts \$35/dz
 - Choice of: Fresh Fruit Custard Tartlet, Chocolate Mousse Tartlet, Mini Eclairs
- Protein Cannoli (V) \$55/dz
 - Choice of: Traditional or Double Chocolate
- Freshly-Baked Assorted Donuts \$35/dz
 - Make it a Donut Wall! (Serves 25) \$95
- Assorted French Macaroons \$45/dz
 - Yuzu Lemon Marshmallow, Valrhona Chocolate Tahini Butter, Strawberry Hibiscus, Mango Coconut
- Fresh-Sliced Fruit Platters \$25/\$45/\$70
 - Small (4-6) | Medium (8-12) | Large (15-20)



Drinks



Drinks

Cold Drinks

- Turmeric Ginger Agave Lemonade \$35/gallon
- Cucumber Chamomile Green Apple Tonic \$45/gallon
- Watermelon Rose Agua Fresca \$30/gallon
- Iced Hibiscus Tea & Pomegranate Potion \$35/gallon
- Medium Roast Iced Coffee Service \$9 per person
 - Comes with creamers, flavored syrups, milks of choice, & sweeteners
- Unsweetened Passionfruit or Reg Black Tea \$6 per person

Hot Drinks

- Hot Coffee & Tea Service \$8 per person
- Hot Chocolate Bar \$8 per person
 - Comes with whipped cream, chocolate drizzle, chocolate shavings, sprinkles, and mini marshmallows
 - Add on Premium French Vanilla Bean Marshmallows for \$1 per person
- Hot Chai Spiced Apple Cider \$6 per person

