

Reimagined NUTRITION

FALL & WINTER 2026
CATERING AND EVENT GUIDE

Concierge Culinary Wellness in Bergen County and Beyond

★★★★★ 5.0 on Google · 28 reviews

Lead Chef, Ali Senatore, RDN, CDN · 201-906-4983 · ali@reimaginednutrition.com

LEAD CHEF

About the Chef



I'm Ali Senatore, RDN, CDN, an Executive Chef and Registered Dietitian Nutritionist, bringing a chef's palate and a clinician's precision to every plate.

I trained at the Culinary Institute of America and cooked in two Michelin recognized New York City kitchens, mentored under Michelin recognized chefs, before earning my credentials as a Registered Dietitian. I've been cooking professionally since 2013.

Since then I've served as a Food Service Director in New York City, ran a $6 million college dining program, and led teams of up to 65. My allergen and nutrition programming contributed to collegiate NACUFS awards, and I've earned two ACF silver medals in team culinary competition.

Every menu I create is rooted in culinary excellence, evidence based nutrition, and a genuine love of bringing people together around the table.

Since 2013
COOKING PROFESSIONALLY

250+
EVENTS CATERED

100+
CLASSES TAUGHT

5.0
GOOGLE RATING, 28 REVIEWS

Culinary Institute of America. Graduate, trained in classical technique.

Collegiate NACUFS awards. 2024, contributions for allergen and nutrition programming.

Leadership. Food Service Director in NYC, a $6 million college dining program, teams of up to 65.

Two ACF silver medals. The first Registered Dietitian to medal in American Culinary Federation team competition, in 2024 and again in 2025.

Michelin recognized kitchens and chefs. Mentored under Michelin recognized chefs in two New York City kitchens.

Food safety. ServSafe Manager certified, fully insured, all staff food safety certified.

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



BACKSTAGE

Past Clients

From 2016 to 2018 I was the VIP concert lounge chef at PNC Bank Arts Center and The Stone Pony, cooking directly for touring artists, their crews and their families. Complex dietary needs and high performance pressure were part of every show. I also cooked in some of the hottest kitchens in New York City, where feeding celebrities was a regular part of the night.

VIP CONCERT LOUNGE
PNC Bank Arts Center, Holmdel · The Stone Pony, Asbury Park

I COOKED DIRECTLY FOR

- Alice Cooper
- Avenged Sevenfold
- Black Sabbath
- blink-182
- Blondie
- Bon Jovi
- Brad Paisley
- Bruce Springsteen
- Cheap Trick
- Chicago
- Counting Crows
- Cyndi Lauper
- Daniel Radcliffe
- Dave Matthews Band
- Deep Purple
- The Doobie Brothers
- Evanescence
- Florida Georgia Line
- Foreigner
- Goo Goo Dolls
- Heart
- Imagine Dragons
- Jackson Browne
- Jason Aldean
- Joan Jett & The Blackhearts
- John Mayer
- Jonas Brothers
- Kane Brown
- Kesha
- Korn
- Lynyrd Skynyrd
- Macklemore
- Marilyn Manson
- Matchbox Twenty
- Nelly
- The Offspring
- OneRepublic
- Ozzy Osbourne
- Pentatonix
- Peter Frampton
- Poison
- Rascal Flatts
- REO Speedwagon
- Rob Thomas
- Robert De Niro
- Rod Stewart
- The Smashing Pumpkins
- Snoop Dogg
- Steely Dan
- Stevie Nicks
- Styx
- Thirty Seconds to Mars
- Train
- Weezer
- Whitesnake
- Wiz Khalifa
- ZZ Top

CONCIERGE CULINARY WELLNESS

About Us

Reimagined Nutrition began in 2021 as a private nutrition counseling practice, offering something rare: guidance from a Registered Dietitian Nutritionist who is also a professionally trained chef. Clients heal their relationship with food and find cooking and managing their diet far more doable, with tips and tricks learned in elite kitchens. As my client base grew, so did the requests for catering. Today we are a concierge culinary wellness company serving tables, families, teams and communities across North Jersey, New York City and beyond, without losing the personalized care that started it all.

WHAT WE DO

Catering. Private, corporate and full service events up to 500 guests.

Private chef dinners. Plated, coursed dinners in your home.

Office lunch programs. Weekly deliveries on a rotating chef's menu.

Chef prepared meals. Personalized meal service and recovery meals.

Culinary programming. Adult and kids cooking classes at all levels, wellness workshops and pop ups.

WHAT WE BELIEVE

No compromise. Generous, abundant menus where flavor and wellbeing never compete.

A world of flavor. Italian, Mexican, Korean, Thai, Mediterranean and beyond, always seasonal.

One table. Guests with allergies and special diets share the same beautiful experience as everyone else.

A lasting impression. Every detail considered, so the occasion is remembered long after the last plate is cleared.

Every event, owned. Planned, prepared and served entirely by one dedicated team, leaving no room for error.

The RDN difference

RDN reviewed
Every menu is reviewed for your guests' dietary needs.

Nutrition facts
Included. On event signage or shared privately with the host. Labeled on every drop-off container.

Diabetic friendly
Menus built for blood sugar balance.

Heart healthy
Lower sodium menus on request.

Allergy safe
Top 9 allergen free menus available.

Your traditions
Halal meats and kosher style menus on request, and family recipes recreated.

LOCAL PARTNERS

Goffle Farms. Our chicken and duck.

Vert Farmer, LLC. Microgreens custom grown for us and selected to pair with each dish on your menu.

The Salty Cow. Handmade mozzarella in Bloomfield, picked up the morning of your event so it arrives at its freshest.

Uncle Gordon's Backyard Honey. North Bergen.

Melissa Mak. CIA Executive Pastry Chef, custom cakes.

Local growers. Amish farm vegetables.

HOW WE OPERATE

Seasonal sourcing. Local growers, seasonal ingredients, the freshest local meat and seafood.

Less waste. Compostable disposables available. When you would like the remaining food donated, we gladly coordinate delivery to our local food pantry partners, so nothing good goes to waste.

Ownership. A woman owned and operated business.

TESTIMONIALS

What Our Clients Say

★★★★★ 5.0 on Google across 28 reviews · also reviewed on Yelp

Leave us a review

"Beautifully presented and absolutely delicious. She can accommodate all allergies and dietary restrictions. Her staff left my house spotless."

Han-Hsien T.
Staffed reception, passed hors d'oeuvres and displays

"We did not have to lift a finger. The quality and taste far surpassed the nicest Italian restaurants I've been to."

Kristen U.
Staffed buffet and grazing display, Italian themed baby shower

"Guests, vegan and non-vegan alike, couldn't stop raving about the food."

Matt D.
Staffed buffet and passed appetizers, fully vegan menu

"She truly understands how to accommodate different diets without compromising taste or presentation. Even while fully booked she made it work."

Diane T.
Drop-off catering

"She's reinventing dinner parties with her themed pop culture catering menus."

Tony F.
Themed private dinner parties

"I was impressed with how flavorful the food was. I work as a nutritionist myself and understand the challenges of making healthful food taste good. The seasonality of the ingredients allowed the freshness to shine through."

Anna M.
Guest, garden bridal shower

PLANNING YOUR EVENT

How to Book

Inquire → 15 minute call → Custom quote → 50% deposit holds your date → Final details 1 week out → Event day

PRIVATE TASTINGS

$175 for two guests

Taste up to five menu items, prepared in your home. The tasting fee is credited toward your event when you book within 7 days.



Included with every event

Menu consult. Planned with Ali Senatore, your chef and Registered Dietitian Nutritionist (RDN), in one.

Dietary review. Ali personally reviews every menu for your guests' dietary needs.

Tailored recipes. Ingredients can be swapped and modified for needs such as lower fat, higher fiber, higher protein, lower potassium or lower phosphorus.

Setup and cleanup. Setup, breakdown and kitchen cleanup on staffed events.

Allergen labels. Every dish labeled, with PID cards on display.

Menu signage. A printed menu in a sign holder.

Serving pieces. Serving utensils, plus display risers on staffed events.

Leftovers. Packed for the host, $2 per container.

Nutrition facts. Macros and nutrition facts, included. Displayed on event signage or shared privately with the host. Drop-off orders include nutrition labels on every container.

Special menus are our specialty.

Allergies, medical diets, vegan guests, kosher style and family traditions, all planned with care.

Ready to book?

Scan to schedule your 15 minute call, or reach Ali at 201-906-4983 and ali@reimaginednutrition.com.

CHOOSING YOUR SERVICE

Service Styles

Every event is different. Here is how each style works and who it suits best. Not sure which is right? We will recommend one on your 15 minute call.

Drop-off

Delivered ready to serve in disposable trays with labels and serving utensils. No staff on site.

BEST FOR Offices, meetings and casual gatherings.

Staffed Buffet

Our team sets up, keeps the buffet fresh and full, and cleans up after.

BEST FOR Showers, birthdays and corporate events.

Family Style

Shared platters served to each table so guests pass and help themselves.

BEST FOR Smaller parties that want a warm, communal feel.

Grazing and Stations

Abundant displays and interactive stations guests return to all evening.

BEST FOR Receptions and cocktail hours.

Passed

Event Servers circulate with hors d'oeuvres so guests can mingle freely.

BEST FOR Larger receptions.

Plated

Coursed dinner, each plate finished in the kitchen and served to the table. Plated service $5 each.

BEST FOR Private dinners, recommended under 15 guests.

Our own team, every event

We own every event, start to finish, and staff it entirely with our own team. It's how we protect our standards and leave no room for error. Our bartenders are TIPS certified.

THE FINE PRINT

Terms and Policies

50%
Deposit at booking holds your date

1 week
Before your event, final payment and guest count are due

3 weeks
Recommended booking window for parties over 20

DEPOSITS AND PAYMENT

Deposit. A 50% nonrefundable deposit is due at booking. Once your date is reserved, it is held exclusively for you, and we graciously decline all other engagements for that day.

Final payment. The remaining balance is due 1 week before your event. If final payment has not been received 1 week before your event, we reserve the right to accept another booking for your date.

How to pay. All major payments are accepted through Square.

Late payments. A $25 fee applies once a payment is late, then $25 each day until paid.

Sales tax. Applied based on your event location.

Tip. May be added to your final balance or offered to the team at the event.

GUEST COUNT AND CHANGES

Exact counts. Every quote is built from an exact guest count.

Final count. Due 1 week before your event. Changes are accepted in writing up to 5 days before.

Cancellation. Because your date has been reserved exclusively for you, and other engagements declined in its honor, cancellations within 7 days of your event owe the full balance.

Last minute requests. Events booked with less than 48 hours notice may incur a $200 last minute staffing fee.

Running late. If your event runs past its scheduled time, for example when guests arrive late or dinner is pushed back, additional staff hours may be billed at our hourly rates. If we are ever running behind, that time is on us and never billed to you.

Pricing. All prices in this guide are valid through March 31, 2027.

Allergies and dietary needs. Please share every allergy and dietary need when you book. Every menu is reviewed by a Registered Dietitian Nutritionist, and every dish is labeled.

OUR TEAM

Staffing

We own every event, start to finish, and staff it entirely with our own team. It's how we protect our standards and leave no room for error, hiccups or no shows. Staff are booked for a 4 hour minimum. Setup time counts toward hours, and breakdown is included. Any time beyond the booked hours is billed at the hourly rates below.

HOURLY RATES

Lead Chef Ali Senatore, RDN, CDN	$50/hr
Second Chef	$40/hr
Captain	$35/hr
Event Server	$25/hr
Bartender TIPS certified. 1 per 50 guests. Client supplies alcohol.	$50/hr
Dishwasher	$25/hr

TYPICAL TEAM BY GUEST COUNT

GUESTS	TEAM	FROM
Up to 10	1 chef	$200
11 to 15	2 chefs	$360
15 to 25	2 chefs, 1 Event Server	$460
25 to 40	2 chefs, 2 Event Servers, 1 dishwasher	$660
40 to 50	2 chefs, 4 Event Servers, 2 dishwashers	$960
50 to 60	1 captain, 3 chefs, 4 Event Servers, 2 dishwashers	$1,260

Based on the 4 hour minimum. Additional hours are billed at the rates above, and your quote is adjusted for the factors below.

EVENT SERVERS BY SERVICE STYLE

Drop-off	No staff on site
Staffed buffet	1 per 25 guests
Passed	2 per 30 guests
Stations	1 per station
Family style	1 per 12 guests
Plated	1 per 10 guests
Bar	1 bartender per 50 guests

A captain runs the floor on events over 50 guests. Larger events up to 500 guests: full staffing guide on request.

WHAT CAN ADD STAFF

Service style. Plated, family style and passed service need more hands than a buffet.

Menu. Cooking, carving or finishing on site, and tableside stations.

Rentals. China, glassware and linens mean more clearing and dishwashing.

Venue. Stairs, long carries from the kitchen, multiple rooms or outdoor service.

Timeline. Events longer than 4 hours, late guest arrivals or a later dinner, tight seating times or multiple courses.

Tip. May be added to your final balance or offered to the team at the event.

GETTING THERE

Delivery and Logistics

DELIVERY ZONES

Bergen County	$10 to $20
New Jersey, within 25 miles of our kitchen	$30
New Jersey, over 25 miles	$50
New York City	$75
Westchester	$75
Long Island, Nassau County	$100 to $150
Long Island, western and central Suffolk	$150 to $250
Hamptons, Westhampton to Southampton	$300 to $450
East Hampton, Amagansett and Montauk	$450 to $600

New York City events. A $50 flat transport fee applies, plus garage parking at cost.

Cargo van. From $600 for events over 25 guests.

Hamptons events. Staff travel is $300 per car for up to 2 team members, or $350 per car for 3 to 4 team members. July 4th, August weekends and Labor Day add 15% to the event total. For late night or multi-day Hamptons events, the client covers lodging for our team.

AT YOUR VENUE

Kitchen access. A kitchen or prep space with working outlets.

Our equipment. We bring our own specialty equipment. We may ask for photos or a list of what your kitchen has so we arrive fully prepared.

Arrival. We typically arrive 2 to 3 hours before service to load in, set up and complete final preparations. Larger events or venues may require an earlier arrival.

Load in. Parking and load in access for our team. Client covers parking.

Linens. Black buffet linens are free on staffed events. Seating linens $19 each.

Walkthrough. Recommended for off premise events. We can review photos or schedule a walkthrough on request.

Outdoor events. Need a tent? We can supply a 20 x 30 tent for $700, seating about 40 or 75 standing.

Food safety. ServSafe Manager certified. Food is kept at safe temperatures from our kitchen to your table.

Trash removal. We bag and remove all trash, recycling and compost at the end of staffed events.

DROP-OFF DETAILS

No minimum. Drop-off orders of any size are welcome.

Disposables. Paper plates, plastic cutlery and napkins included. For buffets, we recommend premium plates for a more polished table.

Add-ons. Premium plastic plates $1.50 each. Cutlery roll-ups $1.50 each. Eco compostable disposables $2.50 each.

Tablecloths. Disposable tablecloths for buffet and display tables only.

Keeping it warm. Heating kit, $15 per tray: a wire rack, water pan and one sterno can.

Labels. Allergen and nutrition labels on every container.

Risers. Display risers are not provided for drop-off.

Beverages. Iced tea and citrus water are included with staffed buffets only.

Based in Bergen County, we cater across New Jersey, New York City, Westchester and Long Island. Traveling farther? Ask us for a quote.

MORNING MENUS

Breakfast

Wholesome, protein forward mornings for meetings, retreats and early celebrations. Priced each, with no drop-off minimum.



Key V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

On The Go — $24 each

Boxed individually for $2 more each.

Bagel Bar with Spreads VG

Homemade Seasonal Granola Bars VG, vegan on request

Bottled Juices

Pumpkin Spice Protein Muffins VG

Seasonal Fruit Cup V GF DF

The Basic B — $22 each

A classic continental spread.

Assorted Pastries

Bottled Juices

Coffee, Decaf and Fair Trade Teas

Whole Fruit V GF DF

Deluxe Breakfast — $26 each

Continental, with a protein boost.

Assorted Pastries

Bottled Juices

Pumpkin Protein Overnight Oats V

Coffee, Decaf and Fair Trade Teas

Add-Ons

Mini Bagel Tree — $85

Two dozen mini bagels with whipped spreads, displayed on our bagel tree.

Smoked Salmon Platter — $425

Smoked salmon with salmon roe, capers, cucumbers, tomatoes, pickled onions, fresh herbs, crème fraîche and bagels. Serves 25. Pairs beautifully with the Mini Bagel Tree.

LATE MORNING MENUS

Brunch

Hot-To-Go — $36 each · vegan $38

Chicken Chorizo and Egg Burritos with Pico, Guacamole and Chipotle Hot Sauce. Vegan with Lentil Walnut Chorizo and JUST Egg.

Hash Browns with French Onion Crema VG. Vegan with Tofu French Onion Crema.

Churro Spiced Pineapple V GF DF

Virgin Bloody Mary Shrimp Shooters GF DF. Vegan swap: Avocado, Mango, Black Bean and Corn Salad Cup V GF DF

Coffee and Tea

Foodie Health Nut — $34 each

Crustless Cottage Cheese Quiches GF: Butternut Sage Goat Cheese VG, Ham Gruyère, Shiitake Leek Gouda VG

Greek Yogurt Parfaits VG with Cinnamon Apple, Pear Ginger or Cranberry Orange Compote. GF granola +$1.

Fruit Platter V GF DF

Mini Savory Scones, Cheddar Chive and Sweet Potato Sage, with Whipped Maple Butter VG. GF +$1.

Coffee and Tea

Farmhouse Brunch — $48 each

Choose one from each category, plus fruit cups or a fruit display.

EGGS

Scrambled Eggs with Garlic Herb Chèvre VG GF

Garden Vegetable Quiche VG
Gluten free with a sweet potato crust available.

Harissa Carrot Shakshuka VG GF

PROTEIN

Bacon, Pork Sausage or Chicken Sage Sausage GF DF

POTATOES

Root Hash V GF DF

Home Fries V GF DF

Sweet Potato Latkes VG GF DF, vegan on request. Topped with Smoked Salmon and Chèvre +$5.

STARCH

Pumpkin Cream Challah French Toast with a Whipped Pumpkin Spice Protein Cheesecake Dollop VG. GF +$1.

Multigrain Flaxseed Waffle with Berries VG. GF +$1.

Dark Chocolate Chip Protein Pancakes VG GF

Cheesy High Protein Grits, Lower in Fat VG GF

FRUIT

Fruit Cups or Fruit Display V GF DF

Seasonal Fresh Juice Flight — $8 each

Cider, Pomegranate and Blood Orange. Top with bubbles for a winter mimosa bar. Sparkling wine provided by the host.

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

CHEF-DESIGNED. DIETITIAN-APPROVED.

Boxed Lunch

Essentials Box — $26 each

Full sandwich, curated crisps, dessert, whole fruit and water.

Gourmet Boxed Lunch — $32 each

Everything in the Essentials Box, plus a side salad, cutlery and napkin.

Minimum of 10 boxed lunches. Gluten free bread +$1 on any sandwich.

SANDWICHES

Grilled Chicken with Fig Jam, Arugula and Goat Cheese on Multigrain

Vegan Carrot "Lox" with Cashew Cream Cheese on an Everything Bagel V DF

Prosciutto di Parma with Fig Jam, Roasted Pear, Salty Cow Mozzarella, Arugula and Balsamic on Focaccia

Harvest Chicken Salad on a Croissant with Lettuce: Roast Chicken, Honeycrisp Apple, Dried Cranberry, Celery, Toasted Pecan and Fall Herb Mayo

Wild Tuna Salad with Lettuce and Tomato on Multigrain DF

Roasted Turkey with Cranberry Relish, Whipped Brie and Arugula on Ficelle

Beet Chipotle BBQ Tempeh with Avocado, Tomato, Lettuce and Sprouts on Multigrain V DF

Roast Beef and Horseradish with Provolone, Arugula and Tomato on Ciabatta

Wild Salmon Rillettes with Crème Fraîche, Chive, Shallot and Butter Lettuce on a Multigrain Baguette

Grilled Vegetable and Hummus with House Made Hummus on Pullman Multigrain V DF

Chicken Pesto Caprese with Salty Cow Mozzarella, Tomato and Basil Pesto on Ciabatta

SIDE SALADS

Greek Whole Wheat Orzo VG
Cucumber, Tomato, Red Onion, Kalamata Olives and Feta with Lemon Oregano Vinaigrette

Creamy Toasted Sesame Cucumber Salad
Cucumber, Scallion and Toasted Sesame in a Light, Creamy Sesame Soy Dressing

Shaved Brassica VG GF
Brussels Sprouts, Red Cabbage and Kale with Maytag Bleu, Dried Cranberries, Toasted Hazelnut and Maple Dijon Cider Vinaigrette

DESSERTS

Cookie Butter Swirl Brownie

Tofu Pumpkin Bar V DF

Cranberry Orange Saffron Mini Muffin

Gluten free +$1 on any dessert.

WHOLE FRUIT

Apples, Bananas, Oranges and Pears

CURATED CRISPS AND CRUNCHES

Boom Chicka Pop, Love Corn, Popcorners, Siete, Hippeas Chickpea Puffs and LesserEvil Organic Popcorn

Bada Bean Bada Boom Crunchy Broad Beans, +$2 each

V vegan · VG vegetarian · GF gluten free · DF dairy free

CORPORATE WELLNESS

Office Lunch Program

Fuel your team with chef prepared, dietitian approved lunches delivered to your office. A rotating weekly chef's menu keeps it fresh, and every meal is labeled for allergens so everyone can eat with confidence.

Ideal for teams that want healthier meals at work without the planning.



$22 to $30
Per entrée, each

1 to 2 times
Deliveries each week

10% off
When you commit to 1 month

HOW IT WORKS

Weekly menu. A rotating chef's menu every week.

Minimum. 5 meals per delivery.

Billing. Invoiced weekly, due on receipt.

WHY TEAMS CHOOSE US

Allergen labeled. Every meal, every time.

Nutrition facts. Labeled on every meal.

Supplier diversity. A woman owned and operated business.

QUARTERLY NUTRITION TELEHEALTH

Reimagined Workday

Quarterly nutrition appointments with Ali Senatore, RDN, for every employee you enroll, at 10% off our usual rates when your company has an active meal program. Virtual, or on site on request. No minimum.

Included. Care plan and seven day meal plan, lab review, a one page summary for their care team, and seven days of follow up support after every visit.

Team perk. Enroll 10 or more employees and receive a complimentary team presentation and cooking demo every quarter.

Why it pays off. Employees who eat poorly are 66% more likely to report lost productivity (Merrill, 2012). One review found medical costs fell about $3.27 for every $1 spent on workplace wellness (Baicker, *Health Affairs*, 2010).

$247.50
First quarter, per employee. Initial consultation.

$184.50
Each quarter after, per employee. Follow up visit.

Billed to the company each quarter.

Start a program

Book a 15 minute call and we will build a weekly plan around your team's size, schedule and dietary needs.

THEMED DINNERS

Buffet Menus

Sixteen chef designed buffets, from cozy fall comfort to bold, globally inspired feasts, built around seasonal ingredients and the freshest local meat and seafood. Every buffet includes two proteins at 4 to 5 oz each per guest, and every menu is reviewed by a Registered Dietitian Nutritionist.



EVERY BUFFET INCLUDES

Artisan rolls. With olive oil or butter. Skipped where bread is already on the menu.

Iced tea and citrus water. On staffed buffets.

Allergen labels. Labeled PID cards for every dish.

Chafing setup and black buffet linens. On staffed buffets.

Disposables. Paper plates, plastic cutlery and napkins. Premium plates are recommended for a more polished table.

Buffet pricing is for food. Staffing is quoted by guest count and service style.

THE MENUS

A Bottle of Red	**$45**
Forager	**$38**
So Extra	**$68**
Oaxaca	**$46**
Golden Hour	**$50**
For The Seoul	**$39**
The Black Parade	**$52**
The Situation	**$38**
Gen Z	**$35**
Sweater Weather	**$42**
The Ashley	**$38**
Very Demure	**$65**
Girrrl Dinner	**$185**
Third Date	**$42**
Thai Me Up	**$44**
Slow Burn	**$46**

Priced each.

Buffet Menus

A Bottle of Red $45 each

Golden, crisp Milanesa and slow braised osso buco over Parmesan and bone broth risotto. Pour the red.

Chicken Milanesa with Roasted Pear and Arugula
GF +$1. Parmesan.

Veal Osso Buco GF DF

Parmesan and Bone Broth Risotto GF

Broccolini with Roasted Garlic V GF DF

Forager $38 each

An earthy, all vegan harvest table of crispy enoki, stuffed acorn squash and miso kale.

Wild Rice, Mushroom and Vegan Sausage Stuffed Acorn Squash V DF
GF with lentil walnut stuffing.

Crispy Fried Enoki V GF DF

Silken Tofu Smashed Potatoes V GF DF

Miso Kale and Butter Beans V GF DF

So Extra $68 each

Steakhouse night with chimichurri flank steak and crab stuffed portobellos in lemon butter.

Flank Steak Chimichurri GF DF

Crab Cake Stuffed Portobello with Lemon Beurre Blanc GF

Truffle Polenta GF

Serrano Wrapped Asparagus GF DF

Oaxaca $46 each

Deep, smoky mole and mezcal glazed sea bass, brightened with a zesty green apple, jicama and lime slaw.

Chicken Mole Negro GF DF

Miso Mezcal Glazed Chilean Sea Bass GF DF

Ancient Grain Medley with Farro DF

Elote with Cotija on the Side V GF DF

Green Apple Jicama Lime Slaw V GF DF

Add pumpkin flan, $7 each

Priced each. Two proteins at 4 to 5 oz each per guest. V vegan · VG vegetarian · GF gluten free · DF dairy free

Buffet Menus

Golden Hour $50 each

Warm Moroccan spice, sweet apricot chicken tagine and tender lamb chops with cool herbed yogurt.

Chicken Tagine with Apricots and Olives GF DF

Moroccan Spiced Lamb Chops, Herbed Yogurt on the Side GF DF

Jeweled Pearl Couscous DF
Whole wheat +$1.

Vegetable Tagine with Butternut V GF DF

For The Seoul $39 each

Sweet and savory bulgogi and sticky gochujang tofu over kimchi fried brown rice.

Bulgogi Beef GF DF

Gochujang Tofu DF

Kimchi Fried Brown Rice GF DF

Miso Sesame Bok Choy GF DF

The Black Parade $52 each

A dramatic all black feast of squid ink seafood linguini and five spice duck with fig port jus.

Squid Ink Linguini al Limone with Shrimp, Clams and Calamari DF
Add lobster, $25 each.

Five Spice Goffle Farms Duck with Black Fig Port Jus GF DF

Forbidden Black Rice GF DF

Black Garlic Brussels Sprouts GF DF

The Situation $38 each

Jersey Italian at its best: pesto chicken, bronzed salmon and creamy penne vodka.

Pesto Chicken GF
DF on request.

Bronzed Salmon with Campari Tomatoes GF DF

San Marzano Penne Vodka
Protein pasta +$2.

Kale Caesar with Roasted Delicata and Parm Crisps GF

Add tofu protein cannoli, $5 each

Priced each. Two proteins at 4 to 5 oz each per guest. V vegan · VG vegetarian · GF gluten free · DF dairy free

THEMED BUFFETS · 3 OF 4

Buffet Menus

Gen Z — $35 each

Crunchy cornflake tenders, juicy grass-fed sliders and root veggie fries made for sharing.

Cornflake Buttermilk Chicken Tenders GF

Homemade Honey Mustard GF DF

Grass-Fed Beef Sliders with Olive Oil Thousand Island
GF bun +$1.

Root Veggie Fries V GF DF

Shaved Brassica Salad, Bleu on the Side GF DF

Sweater Weather — $42 each

Cozy fall comfort, creamy butternut Alfredo and pork tenderloin in apple cider jus.

Butternut Squash Protein Alfredo Cavatelli VG
GF pasta +$1.

Pork Tenderloin with Apple Cider Pan Jus GF DF

Whipped Sweet Potato GF
DF on request.

Pancetta Glazed Brussels Sprouts GF DF

The Ashley — $38 each

A fully vegan Italian feast of creamy tofu ricotta shells and crispy eggplant Milanese.

Tofu Ricotta Shells V

Vegan Eggplant Milanese with Cashew Vodka V
GF +$1.

Calabrian Escarole and Beans V GF

Garlic "Cheese" Bread V
GF +$1.

Add dark chocolate sweet potato mousse, $6 each

Very Demure — $65 each

Elegant French bistro, with red wine braised short rib tender enough to cut with a fork.

Red Wine Braised Short Rib GF DF

Chicken Fines Herbes DF

Cauliflower Potato Mash GF
DF on request.

Heirloom Carrots GF DF

Priced each. Two proteins at 4 to 5 oz each per guest. V vegan · VG vegetarian · GF gluten free · DF dairy free

Buffet Menus

Girrrl Dinner $185 each

An omakase moment: torched A5 wagyu, silky nigiri and crispy spicy tuna rice.

12 Course Omakase Nigiri

Torched A5 Wagyu

Blistered Shishitos with Yuzu Aioli

Spicy Tuna Crispy Rice

Third Date $42 each

Build your own taco night with smoky chipotle chicken and al pastor pork.

Chipotle Chicken Thighs and al Pastor Pork GF DF

Roasted Butternut and Poblano V GF DF

Fixings, with Crema and Queso on the Side

Corn Tortillas, Chips and Salsa V GF DF

Spanish Lentil Rice and Frijoles Negros V GF DF

Thai Me Up $44 each

Fragrant coconut curry haddock, grilled gai yang chicken and a spicy mango salad.

Coconut Curry Haddock GF DF

Gai Yang Chicken GF DF

Tofu and Egg Pad Thai GF DF

Jasmine Rice

Spicy Mango Salad GF DF

Slow Burn $46 each

Southern smokehouse: maple chipotle brisket, honey crumb chicken and cornbread with maple butter.

Smoked Maple Chipotle Glazed Brisket GF DF

Honey Crumb Bone-In Chicken

High Protein Mac and Cheese

Collards with Smoked Turkey GF DF

Cornbread with Maple Butter

Priced each. Two proteins at 4 to 5 oz each per guest. V vegan · VG vegetarian · GF gluten free · DF dairy free

GRAZING AND DISPLAYS

Charcuterie and Grazing

Abundant boards and grazing tables built with local cheeses, cured meats, seasonal fruit and house made accompaniments.



INDIVIDUAL AND PLATTERS

Charcuterie Cones Minimum of 20. Display stand included.	$15 each
Premium Charcuterie Cups Minimum of 20. Displayed on tiers when staffed.	$18 each
Large Disposable Platter Serves 25.	$450

GRAZING TABLES

Classic 3 cheeses, 2 meats, fruit and crackers.	$25 each
Signature 5 cheeses, 3 meats, dip trio, jam and honeycomb.	$35 each
Luxe Everything in Signature, plus the additions below.	$45 each

Minimum of 25 guests. Staffing quoted separately.

The Luxe additions

Smoked Salmon Display with Accoutrements

Manchego with Quince

Salty Cow Mozzarella Board with Fig, Prosciutto, Balsamic, Grilled Sourdough and Herb Oil

Shrimp Shooters with Persimmon Salsa

Maytag Bleu with Honeycomb

Mediterranean Chickpea Farro Cups

Local by design

Mozzarella handmade by The Salty Cow in Bloomfield and picked up the morning of your event, so it reaches your table at its freshest.

HORS D'OEUVRES

Cold Appetizers

Priced per 25 servings and scaled to your exact guest count. Served passed or displayed.

PER 25 SERVINGS

Fall Caprese Skewers VG GF Miso Maple Butternut and Salty Cow Mozzarella.	$115
Shrimp Persimmon Salsa Cups GF DF	$225
Gourmet Crostini VG Honey Ricotta, Pear and Marcona Almond · Mushroom Thyme White Bean (V) · Fig, Bleu and Pecan · Beet, Whipped Feta and Pistachio.	$100
Red Snapper Ceviche with Plantain Chips GF DF	$175
Dip Trio Choose three: Labneh with Za'atar, Beet Hummus, Spinach and Whipped Feta, Classic Hummus, Tzatziki or Muhammara. Dips are gluten free, with dairy free available. Gluten free guests are served crudité.	$125
Fig, Manchego, Quince and Honey Skewers VG GF	$100
Mediterranean Chickpea Farro Cups V DF	$110

Mix and match

Combine cold and hot appetizers for your cocktail hour or reception. Every item is scaled to your exact guest count and labeled for allergens.

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

HORS D'OEUVRES

Hot Appetizers

Priced per 25 servings and scaled to your exact guest count. Served passed or displayed.



PER 25 SERVINGS

Smoked Salmon Goat Cheese Potato Canapés GF	$175
Arancini with Arrabbiata VG	$100
Mini Lentil Walnut Chorizo Tacos V GF DF	$125
King Oyster Mushroom Bao V DF	$135
Mini Crab Cakes with Kimchi Remoulade GF	$200
Duck Confit Wontons with Plum Hoisin DF	$150
Halloumi with Hot Honey and Pistachio VG GF	$85
Mini Banh Mi DF Pork or Tofu.	$150
Torched Miso Butter Salmon Nigiri GF DF 2 pieces each.	$175
Bacon Wrapped Dates GF	$90
Chicken Lollipops GF DF Buffalo, Maple Chipotle or Glazed Jerk.	$200
Pimiento Stuffed Peppers VG GF	$75
Brie Puff Bacon Caramelized Onion, Cranberry Jalapeño or Fig Butter.	$90

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

INTERACTIVE

Stations and Kids Meals

Tableside moments your guests will talk about, plus kids meals made with the same care as the grown up menu.

TABLESIDE STATIONS

Walking Cannoli — $7 each

One of our Event Servers pipes cannoli fresh to order and brings them to your guests as they mingle. Choose one flavor: Chocolate Chip, Pistachio, Espresso or Carrot Cake Crumb Dipped, filled with whipped cottage cheese cream or tofu cream (V). Second flavor +$1 each.

Sesame Tuile Tuna Cones — $9 each

Tableside Brûléed Stuffed Figs — $5 each

Stuffed with whipped brie and brûléed to order.

An Event Server is required for each station.

> "The tableside carrot cake cannoli was to die for."
>
> **Ellen C.**

KIDS MEALS — $25 each

Every kids meal comes with a fruit cup, a cookie, and a choice of milk, Olipop, water or 100% juice.

Chicken Tenders GF
Cornflake crusted buttermilk tenders with honey mustard.

Quesadilla
Chicken and cheese, or cheese and black bean, on whole wheat with salsa.

Whole Wheat Pizza
Cheese or turkey pepperoni. GF crust +$1.

Protein Mac
Protein pasta in a cottage cheese sharp cheddar sauce. GF pasta +$1.

Teriyaki Crunch Salad DF
Teriyaki chicken, crunchy slaw, edamame, mandarin and crispy wontons.

No Meat & Potatoes V GF DF
Plant based burger with roasted potatoes.

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

SWEET ENDINGS

Desserts

Small batch desserts, many made with a protein boost or plant based. Priced by the dozen unless noted.



BY THE DOZEN

Peanut Butter Dark Chocolate Tofu Mousse V GF DF	$55/dz
Sea Salt Chocolate Marble Cookies	$42/dz
Dubai Chocolate Strawberry Parfait	$85/dz
Tofu Pumpkin Bars V Gluten free available.	$45/dz
Cosmic Black Bean Brownies V GF DF	$48/dz
Pistachio Rose Love Cake Bundts	$60/dz
Apple Cinnamon Cheesecake Pockets	$35/dz
Cottage Cheesecake Shooters Cinnamon Apple, Wild Blueberry or Cranberry Orange.	$42/dz

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

SWEET ENDINGS

Desserts, Continued



MORE SWEETS

Walnut Baklava	$45/dz
Cheesecake Tartlets Pumpkin Swirl, Chocolate Ganache or Plain.	$45/dz
Mini Bite Desserts	$35/dz
Protein Cannoli V Chocolate Chip, Pistachio, Espresso or Carrot Cake Crumb Dipped. One flavor per dozen.	$60/dz
Churro Tree DF Serves 25.	$4.50 each
Donuts Donut wall $125.	$40/dz
Macarons GF Larger and individually packaged. Cookie Butter, Meyer Lemon Raspberry, Chocolate Tahini or Ube Cheesecake.	$15 each

Market Fruit Platter

V GF DF

$45	$85	$135
Small, serves 4 to 6	Medium, serves 8 to 12	Large, serves 15 to 20

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

SIGNATURE HYDRATION

Drinks

House made wellness drinks, crafted by a dietitian. All signature drinks are vegan, gluten free and dairy free.

BOTTLED AND ICED

Signature Hydration, Liter — $18 each
Any signature flavor below.

Iced Coffee — $7 each
Cold brew, milk, oat milk and sweeteners.

Iced Tea — $4 each
Unsweetened fresh brewed black tea.

Harney & Sons Passionfruit Iced Tea — $4 each
Unsweetened, fresh brewed.

Signature Wellness Drink Flight — $12 each

Four pours: Turmeric Ginger Lemonade, Blueberry Botanicals, Evergreen Elixir and Golden Glow.



HOT DRINKS

Coffee and Tea — $6 each
Regular, decaf, assorted teas, milks and sweeteners.

Chai Cider — $6 each
Apple cider simmered with chai spices.

Hot Chocolate Bar — $8 each
Whipped cream, crushed peppermint, cinnamon and shaved chocolate. Add chef crafted marshmallows, $2 each: French Vanilla Bean, Pumpkin Spice, Salted Caramel, Peppermint, Chai or Toasted Coconut.

SIGNATURE HYDRATION FLAVORS · GALLON $56 · 8 OZ BOTTLE $5 EACH

Turmeric Ginger Lemonade
Turmeric, ginger, lemon, black peppercorn, stevia

Lunar Lemonade
Lemon, butterfly pea flower and cane sugar, with 50% less sugar. Edible shimmer available

Blueberry Botanicals
Blueberry, chamomile, elderflower, lavender

Cucumber Chamomile Green Apple Tonic
Cucumber, chamomile, green apple, parsley

Cucumber Mint Cooler
Cucumber, mint, lemon

Watermelon Rose Agua Fresca
Watermelon, rose water, lime

Strawberry Basil Refresher
Strawberry, basil, lemon

Hibiscus Pomegranate Potion
Hibiscus tea, pomegranate, stevia

Sugar Free Iced Hibiscus Tisane
Hibiscus, lime, stevia

Evergreen Elixir
Spinach, apple, ginger, cucumber, celery

Pristine Green
Spinach, ginger, cucumber, celery

Nature's Candy
Apple, carrot, celery

Ruby Root
Beet, strawberry, lemon

Tropical Tide Punch
Coconut water, guava nectar, pineapple

Golden Glow
Coconut milk, tangerine, ginger, carrot

BAR SERVICE

Your alcohol. You provide all alcohol and liquor. We are not able to purchase alcohol for your event.

Signature cocktails. $150 per drink, plus mixers at cost. We design and batch your signature drink and create custom signage for it.

Bar setup fee. $100, covers ice and bar essentials.

Bartenders. TIPS certified, $50/hr, 1 per 50 guests.

Bar planning. We recommend how much of what to buy for your party style and guest count. Complimentary when you book a bartender, $75 on its own.

PRIVATE CHEF DINNERS

Plated Dinners

Coursed dinners cooked and served in your home by a chef and Registered Dietitian Nutritionist. Built around local growers and seasonal ingredients, and tailored to every allergy and dietary need at your table.



OPTION ONE

Seasonal Chef's Table

Three Course	$135 each
Four Course With fresh pasta	$150 each

OPTION TWO

Signature Tasting

Three course	$165 each
Four course With fresh hand filled pastas	$190 each

Vegan guests. $50 less for each vegan guest, on either option.

PLATED ENHANCEMENTS

Priced each

Premium Crudo +$15
Replaces the first course. Local fluke with Spanish olive oil, serrano chile and citrus, or day boat scallop with agave shoyu and crispy shallot crumb.

Poke Crisp GF +$9
Sushi grade tuna poke on a crisp, served as guests are seated.

Tuna Mango Salsa Tartare GF +$18
Replaces the first course. With avocado and plantain chips.

Sorbet Intermezzo V GF +$5
Basil lemon or white peach mint before the entrée. Signature Tasting only.

A5 Wagyu, Tableside Charcoal Yakitori GF +$48
An added course. Two ounces of Japanese A5 wagyu grilled tableside, black garlic glaze, charred scallion salsa verde, pickled Asian pear relish.

OPTION ONE

Seasonal Chef's Table

3 course **$135** each

4 course **$150** each

Seasonal, vegetable forward cooking with fresh pasta.

FIRST COURSE

Choose one

Reimagined Ribbon Salad V GF
Shaved English Cucumber, Carrot, Radish, Baby Heirloom Tomato Medley, Fresh Herbs, Lemon Miso Tahini Dressing

Salty Cow Mozzarella
Fresh Mozzarella from The Salty Cow in Bloomfield, Caramelized Butternut Squash, Seasonal Greens, Roasted Shallot Vinaigrette, Toasted Cranberry Pecan Whole Grain Bread. GF without bread.

Roasted Golden Beet GF
Grilled Radicchio, Herbed Labneh, Marcona Almonds, Orange Sumac Vinaigrette

Shaved Brassicas GF
Brussels Sprouts, Red Cabbage, Kale, Maytag Bleu, Dried Cranberries, Toasted Hazelnut, Maple Dijon Cider Vinaigrette

PASTA COURSE

Choose one · four course

Gemelli Bolognese
Whipped Ricotta, Basil Pesto Drizzle

Tagliolini al Limone
Jumbo Shrimp, Lemon, Fresh Herbs

Cacio e Pepe
Thick Spaghetti, Pecorino, Cracked Pepper

Ricotta Cavatelli
Broccoli Alfredo, Roasted Fioretto Cauliflower

Tofu Stuffed Shells V
Herbed Tofu Ricotta, Spinach, Pomodoro

ENTRÉE

Choose up to two

Goffle Farms French Cut Chicken GF
Tarragon Pan Jus, Crispy Smashed Potatoes, Melted Leeks, Haricots Verts

Braised Short Rib GF
Red Wine and Roasted Tomato Demi Glace, Tofu Protein Mashed Potato, Roasted Heirloom Carrots

Pomegranate Molasses Glazed Salmon
Za'atar Roasted Cauliflower, Whipped Feta, Jeweled Herbed Pearl Couscous with Roasted Carrots and Peppers, Mint

Herb Crusted Pork Tenderloin GF
Fig Compote Balsamic Glaze, Blue Cheese Stuffed Fig Brûlée, Roasted Fingerling Potatoes, Charred Broccolini

Jumbo Lump Crab Cake GF
Kimchi Remoulade, over a Tangy Cucumber Salad with Sesame, Soy and Rice Vinegar

Stuffed Acorn Squash V
Vegan Sausage, Mushrooms, Wild Rice Blend, Roasted Honeycrisp Apple

Good to know. Gluten free pasta on request. Dessert is on page 30. Full allergen information on request.

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

OPTION TWO

Signature Tasting

3 course **$165** each

4 course **$190** each

Premium proteins, fresh hand filled pastas, and Ali's amuse to open.

TO OPEN — Included

Ali's Amuse
A small seasonal bite to begin the evening

FIRST COURSE — Choose one

Reimagined Ribbon Salad V GF
Shaved English Cucumber, Carrot, Radish, Baby Heirloom Tomato Medley, Fresh Herbs, Lemon Miso Tahini Dressing

Salty Cow Mozzarella
Fresh Mozzarella from The Salty Cow in Bloomfield, Caramelized Butternut Squash, Seasonal Greens, Roasted Shallot Vinaigrette, Toasted Cranberry Pecan Whole Grain Bread. GF without bread.

Roasted Golden Beet GF
Grilled Radicchio, Herbed Labneh, Marcona Almonds, Orange Sumac Vinaigrette

Shaved Brassicas GF
Brussels Sprouts, Red Cabbage, Kale, Maytag Bleu, Dried Cranberries, Toasted Hazelnut, Maple Dijon Cider Vinaigrette

PASTA COURSE — Choose one · four course

Sweet Corn Béchamel Gnocchi
Handmade Potato Gnocchi, Sweet Corn Béchamel, Rosemary Crumb

Crescent Moon Ravioli
Kale Pasta, Forest Mushroom, Aged Italian Cheeses, Sage Butter

Tofu Stuffed Shells V
Herbed Tofu Ricotta, Spinach, Pomodoro

ENTRÉE — Choose up to two

Ribeye GF
Porcini Crust, Red Wine Shallot Jus, Purple Potato Purée, Garlicky Broccolini

Goffle Farms Duck Breast GF
Smoked Roasted Cherries, Five Spice Sweet Potato Purée, Braised Kale

Goffle Farms French Cut Chicken GF
Artichokes, Oyster Mushroom, Lemon Shallot White Wine Cream Sauce, Parsnip Purée, Maple Butternut Squash and Brussels Sprouts

Rack of Lamb
Dijon Herb Crust, Pomegranate Jus, Farro with Roasted Root Vegetables, Rainbow Chard

Seared Chilean Sea Bass GF
Castelvetrano Olive Salad, Shaved Fennel, Oranges

Halibut with Clams and 'Nduja
Local Littleneck Clams, 'Nduja, White Beans, Saffron Tomato Broth, Grilled Sourdough. GF without bread.

Stuffed Acorn Squash V
Vegan Sausage, Mushrooms, Wild Rice Blend, Roasted Honeycrisp Apple

Good to know. Gluten free pasta on request. Dessert is on page 30. Full allergen information on request.

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

PRIVATE CHEF DINNERS

Dessert and Booking

Choose one dessert. Included with every plated menu.

CAKES

Olive Oil Cake
Blood Orange Supremes, Whipped Ricotta, Blood Orange Marmalade

Chocolate Torte GF
Flourless Dark Chocolate, Brown Sugar Vanilla Gelato, Flaky Salt

Carrot Pound Cake
Whipped Cheesecake Dollop, Salted Caramel, Toasted Pecans

WHIPPED

Apples and Peanut Butter V GF
Peanut Butter Tofu Mousse, Apple Compote, Peanut Brittle

Chocolate Peanut Butter V GF
Chocolate Peanut Butter Tofu Mousse, Chocolate Pearls

Whipped Cottage Cheesecake
Cinnamon Apple, Wild Blueberry or Cranberry Orange

WARM AND FROZEN

Mango Tajín Sorbet, Crispy Coconut Sticky Rice V GF
Cinnamon Sugar Coconut Rice Cake, Lime Dressed Mango, Tamarind Caramel, Toasted Coconut, Mint

The Grown Up Ice Cream Sandwich
Sea Salt Marble Chocolate Chip Cookies, House Made Vanilla Gelato, Rolled in Chocolate Pearls

Booking a private dinner

Guest count. We quote from an exact guest count.

Deposit. A 50% nonrefundable deposit reserves your date.

Tax and tip. Sales tax by event location. Tip may be added to your bill or offered at the event.

Staffing. Quoted by guest count, see page 9. Plated service $5 each. Recommended for parties under 15.

Balance and headcount. Due 1 week before your dinner.

Ready to plan your dinner?

Share your date, exact guest count and any allergies.

ali@reimaginednutrition.com
201-906-4983

WEDDINGS

Wedding Catering

Build your wedding menu from anything in this guide, with every menu reviewed by a Registered Dietitian Nutritionist so every guest at your table is cared for. Weddings up to 250 guests.

Rehearsal and welcome

Rehearsal dinners and welcome parties, plated, family style or buffet.

Cocktail hour

Passed hors d'oeuvres, grazing tables and tableside stations.

Reception dinner

Themed buffets, family style or plated dinners.

Late night and brunch

Late night bites and a day after brunch for your guests.

HOW WEDDING PRICING WORKS

Food — From the guide
Mix any menus, appetizers, stations, desserts and drinks in this guide.

Wedding Coordination — $750
Food service coordination. Full day of coordination and planning on page 35.

Staffing — Page 9
Quoted by guest count and service style.

Tasting — $175
For two guests, up to five items. Credited when you book within 7 days.

Wedding Cake — Quoted
Custom cakes by CIA Executive Pastry Chef Melissa Mak, priced to your design and guest count. Bringing your own cake? Cake cutting $3 each.

GOOD TO KNOW

Venue
The venue must be secured by the client. Proof of contract is required at time of booking.

Walkthrough
A walkthrough of the venue and kitchen is mandatory prior to booking.

Payments
A 50% nonrefundable deposit holds your date. The remaining 50% and your final guest count are due 2 weeks before your wedding. If final payment has not been received 2 weeks before your wedding, we reserve the right to accept another booking for your date.

Every guest considered
Those noted with allergies and specific dietary needs are never the afterthought. Allergen labels on every dish, with vegan, gluten free and dairy free options throughout.

Bar
TIPS certified bartenders, 1 per 50 guests. You supply the alcohol.

The finishing touches
Rentals, florals, decor, favors and signature drinks are all in this guide.

WEDDINGS

Wedding Stations

Interactive stations for cocktail hour and dinner. Each is built from our menus, staffed by our team and labeled for every allergy.

COCKTAIL HOUR AND DINNER STATIONS

Nonna's Pasta Station VG — $18 each

Finished to order by a chef. Gemelli, cavatelli or penne with San Marzano vodka, Bolognese, butternut protein Alfredo or basil pesto. Parmesan, Calabrian chili and focaccia. Gluten free or protein pasta on request. Add grilled chicken +$4 or shrimp +$6.

Third Date Taco Station GF DF — $22 each

Chipotle chicken, al pastor pork and lentil walnut chorizo (V) on corn tortillas, with pico, guacamole, and crema and queso on the side.

Golden Hour Mezze VG — $20 each

Hummus, whipped feta, tzatziki and muhammara. Grilled halloumi with hot honey and baked falafel. Tabbouleh, Mediterranean chickpea farro and cucumber tomato salad. Warm pita, za'atar flatbread, olives and marinated vegetables. Crudité for gluten free guests.

Bao and Dumpling Bar DF — $24 each

King oyster mushroom bao (V), crispy duck confit wontons with plum hoisin, seitan or pork mini banh mi and sesame cucumber salad.

The Reimagined Mac Bar — $29 each

High protein mac in a cottage cheese sharp cheddar sauce on protein pasta, with vegan butternut Alfredo on request. Braised short rib and cornflake chicken bites included, with lobster at market price. Roasted broccoli, miso maple butternut, caramelized onions and truffle mushrooms. Herbed panko, parm crisps, smoky maple pepitas, hot honey and Calabrian chili.

Crudo and Nigiri Bar GF DF — $32 each

Torched miso butter salmon nigiri, red snapper ceviche, tuna mango tartare and shrimp persimmon cups.

THE RAW BAR — Market price

Oysters, clams and shrimp cocktail on ice. Gluten free and dairy free.

Good to know. Stations are priced each, with a 25 guest minimum per station. Every station is staffed by our team, 1 per station, see page 9.

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

WEDDINGS

Carving and Late Night

Carved to order by a chef, then a late night send off your guests will remember.

THE CARVING BOARD

Each carving station includes artisan rolls and roasted root vegetables.

Herb and Garlic Prime Rib GF — **$32 each**
Horseradish cream, black garlic au jus.

Beef Tenderloin GF DF — **$38 each**
With a mushroom red wine demi.

Porchetta GF DF — **$24 each**
With apple mostarda.

Gochujang Pork Tenderloin GF DF — **$20 each**
Gluten free gochujang, sesame, scallion.

Mushroom Wellington V DF — **$16 each**
Mushroom and walnut filling with a spinach layer, wrapped in vegan puff pastry and sliced to order.

Maple Sage Turkey Breast GF DF — **$18 each**
With cranberry orange relish.

Cedar Plank Salmon GF DF — **$22 each**
Gluten free maple miso glaze, pickled shallots and microgreens.

Baked Brie Strudel VG — **$14 each**
Brie baked inside a long puff pastry strudel with cranberry orange marmalade and a candied pecan garnish.

LATE NIGHT AND SWEET STATIONS

Gen Z Sliders — **$16 each**
Grass-fed beef sliders with olive oil Thousand Island and root veggie fries. GF bun +$1.

Grilled Cheese Trio — **$16 each**
Short Rib Provolone, Fig and Brie, and Classic Grilled Cheese, with Tomato Soup Shooters.

S'mores Bar — **$10 each**
Our artisanal, chef crafted marshmallows, brûléed to order: French Vanilla Bean, Pumpkin Spice, Salted Caramel, Peppermint, Chai and Toasted Coconut.

Tableside Cannoli — **$7 each**
Chocolate Chip, Pistachio, Espresso or Carrot Cake Crumb Dipped, filled to order. Second flavor +$1 each. Requires an Event Server for the station.

Donut Wall — **$125**
Plus donuts at $40 a dozen.

Hot Chocolate Bar — **$8 each**
Add our artisanal, chef crafted marshmallows, $2 each. Make it a full cocoa experience with whipped cream, crushed peppermint, cinnamon and shaved chocolate, +$3 each.

Good to know. Stations are priced each, with a 25 guest minimum per station. Every station is staffed by our team, 1 per station, see page 9.

V vegan · VG vegetarian · GF gluten free · DF dairy free · GF +$1 means gluten free available for $1 each

HOLIDAY SEASON

Holiday Menu

Chef prepared holiday dishes for your table. Each tray serves 4 to 6 and arrives ready to reheat, with instructions. Pre-order through January 1 with 3 days notice.



CENTERPIECES · SERVES 4 TO 6

Turkey Breast with Gravy GF — $66
Slow roasted turkey breast with gluten free gravy.

Dijon Apricot Pork Loin GF DF — $66
Roasted pork loin with a Dijon apricot glaze.

Lentil Walnut Mushroom Loaf V — $48
Packed with plant protein and fiber, hearty enough to anchor the table.

MAINS · SERVES 4 TO 6

Butternut Lasagna V — $48
Butternut squash and spinach lasagna with whipped tofu ricotta.

Lightened Beef Lasagna — $53
Lean grass fed beef, whipped tofu ricotta and low fat mozzarella. Gluten free on request.

Vegan Stuffed Shells V — $48
Filled with whipped tofu ricotta.

Black Bean Enchiladas V — $46
Black bean enchiladas suizas, baked.

PIES · $15 EACH

Chocolate Espresso Pecan · Apple Crumb · Apple Lattice · Key Lime · Gluten Free Apple · Purple Sweet Potato with toasted meringue · **Gluten Free Vegan Coconut Cream Custard · Protein Cheesecake** made with whipped cottage cheese, with a chocolate, pumpkin or raspberry swirl

Vegan Cheesecake V — $17
Chocolate, pumpkin or raspberry swirl.

Whipped Cream, per Pint — $10
Maple, Pistachio Kataifi or Chocolate.

SIDES · $30 EACH · SERVES 4 TO 6

Roasted Root Vegetables
Parsnips, sweet potatoes, beets, Brussels sprouts, cauliflower, butternut squash and carrots, roasted skin on.

Vegan Veggie Stuffing V
Gluten free stuffing available, $2 more.

Whipped Tofu Mashed Potatoes
Creamy and whipped with tofu instead of loads of butter and cream.

High Protein Cavatappi Mac and Cheese
Made with protein fortified, lactose free milk.

Roasted Miso Butter Brussels Sprouts GF
Finished with hazelnut crumb.

High Protein Green Bean Casserole
The classic, with a mushroom medley.

Sausage and Peppers Stuffing — $35
With roasted fennel and a mix of roasted vegetables.

THE COMPLETE MEAL · FEEDS 4 TO 6

A centerpiece, 3 sides, cranberry sauce and a pie.

With turkey or pork — **$179**

With the vegan loaf — **$161**

Pickup. Vista Natural Wellness Center, 191 Ramapo Valley Rd, Oakland, NJ.

Delivery. $15 in Bergen County. Hot delivery available.

Hosting at home? We also cater in-home holiday events.

TAKE HOME GIFTS

Foodie Favors and Custom Orders

Send guests home with something delicious, and let us coordinate the details that make the day.

FOODIE FAVORS · PER GUEST

Artisan French Macarons GF — $15
Individually packaged. Cookie Butter, Meyer Lemon Raspberry, Chocolate Tahini, Ube Cheesecake or Mint Chocolate Ganache.

Granola Bag, 12 oz — $12
Pepita Cacao (V), Maple Pecan Sugar Free (V), Orange Pistachio Honey, or Dried Cranberry and Apple.

Artisan Pickles — $10
A whimsical pickle jar send off.

Seasonal Jam Jar — $10
Apple Butter, Spiced Pear and Vanilla or Cranberry Orange, or Savory Onion Jam or Tomato Bacon Jam. Sweetened with raw sugar, stevia, monkfruit or honey.

Local Honey Jar, 2 oz — $9
Raw wildflower honey from Uncle Gordon's Backyard Honey, North Bergen. Not suitable for children under one year.

Favors are confirmed no later than 1 week before your event.

EVENT COORDINATION

Food Service Coordination — $750
Planning meetings, plus Ali or a captain leading food service and timing on the day.

Day of Coordination — $2,500
Planning starts 6 weeks out: vendors, timeline, floor plan and rehearsal. We run the event, up to 10 hours.

Planning Plus Day of — from $4,500
Day of Coordination, plus booking your vendors and up to three planning meetings.

Add ons. Extra hour $200, additional coordinator $400, over 150 guests $750, second venue $1,000.

SPECIAL EVENT CUSTOM ORDERS

DJ Service — Quoted
Booked through our vendor network.

Event Photography — Quoted
Booked through our vendor network.

Custom Celebration Cake — from $128
By CIA Executive Pastry Chef Melissa Mak. Quarter $128 (12 to 18), half $243 (25 to 35), full $404 (50 to 70).

Ice Sculpture — Quoted
Carved to your theme or monogram.

Custom orders are quoted after a short consultation and confirmed no later than 2 weeks before your event.

WELLNESS GIFTING

Gifts That Keep Giving

A dietitian led gift your guests will still be using months after the event.

Gift a Nutrition Consultation — $250 each

A certificate for a consultation with Ali Senatore, RDN, CDN, held virtually or in person at Vista Natural Wellness Center in Oakland, NJ. A $25 savings on each certificate.

INCLUDED

One hour consultation with a Registered Dietitian

Health assessment and lab review

7 day meal plan customized to their health needs and goals

Retail product guide

Multipage follow up materials

Physician collaboration sheet

MEDICAL NUTRITION THERAPY FOR

Type 2 diabetes and prediabetes · IBS and other digestive conditions · gestational diabetes · celiac disease and gluten intolerance · high cholesterol and heart health · food allergies and intolerances · high blood pressure · PCOS and hormone health · fatty liver disease · thyroid conditions · kidney disease · weight management · pediatric nutrition · pregnancy and prenatal nutrition · geriatric nutrition · transitional care · general preventive nutrition

Gift a Cooking Class — $225

A Single Dish Class in their home with Ali, about 2 hours. They choose one dish from the class menu and learn the techniques behind it, start to finish, with four portions to keep. Groceries, prep and cleanup included. Plus tax, travel quoted. Valid 12 months.

Gift Five Chef Prepared Meals — $25 to $35 each

Customized to your guest, each labeled with macros. Plus tax, delivery quoted.

Curated Host Basket — $165

Spanish olive oil, artisan vinegar, za'atar, white balsamic glaze, flaky salt, pepper mill, house made hibiscus cocktail sugar, granola and seasonal jam.

A Little Something for the Animals — from $50

A gift of $50, $100 or $250 to Halfway Home Animal Rescue Team, an all volunteer, foster based 501(c)(3) rescue in Northern New Jersey. Rescue is close to Ali's heart. Your gift is passed through in full and is not subject to sales tax.

Certificates are issued in your guests' names and are valid for 12 months from the event date.

DESIGN AND PRESENTATION

Design and Decor

Finishing touches that carry your theme from the welcome sign to the dessert table.

PRICED AS NOTED

Cardstock Guest Menus — $5 each

A keepsake menu at each place setting.

Designed Printed Poster — $75 each

A large format welcome or menu poster, with easel rental included.

Themed Menu — $50

A custom menu built around your theme, with themed dish names on menus and signage. Food priced as usual.

Themed Event Decor

Theme planning, setup and breakdown included. Guest table linens are rentals, $19 each.

Accent — $500
Styled food tables with theme color linens, props, risers and custom food signage.

Signature — $950
Everything in Accent, plus a focal dessert or welcome display and table touches for up to 50 guests.

Showstopper — from $1,750
The full room in one theme: entrance, food tables, a focal display, every guest table and theme color napkins.

Nourishment Notes — from $50

A recipe and nutrition handout for your menu by Ali. $50 design fee, then $1 per page.

Balloon Arch Backdrop — $750 each

Custom color palette styled to your theme, setup included.

Florals

Priced per arrangement

	Simple Seasonal blooms and textured greenery in clear glass.	Garden Loose, garden style roses, ranunculus, seasonal branches and trailing greens in footed compotes.	Luxe Lush, abundant garden roses, orchids, peonies or hydrangea in premium vessels.
Bud Vase Trio	$35	$50	$75
Low Centerpiece	$85	$135	$225
Tall Centerpiece	$125	$195	$325
Buffet or Display Arrangement	$150	$250	$400

Floating candles add on to any look, $15 per table. Vessels on loan, delivery, setup and pickup included. $250 floral minimum.

Design and floral selections are confirmed no later than 2 weeks before your event.

RENTALS

Tabletop, Tables and Tenting

Everything you need to set the scene. Rental counts follow your final guest count.

TABLETOP

Flatware	$3 each
Dishware Dinner, salad and bread plates.	$5 per guest
Glassware	$2 each
Chargers	$2 each
Linen Napkins	$3 each
Seating Linens	$19 each
Table Runners	$12 each

TENTING AND TRANSPORT

20 x 30 Frame Tent About 40 seated or 75 standing. Delivery, install and removal included.	$700
Cargo Van For events over 25 guests.	from $600

TABLES

60 Inch Round	$20 each
6 Foot Banquet	$18 each
8 Foot Banquet	$23 each
Cocktail Table	$21 each
Farm Table	$143 each

CHAIRS

Folding	$6 each
Garden	$8 each
Chiavari	$13 each
Cross Back	$17 each
Bar Stool	$16 each

Included on staffed events. Black buffet linens, serving utensils and display risers.

Reimagined NUTRITION

LET'S PLAN YOUR EVENT

We can't wait to cook for you.



Ali Senatore, RDN, CDN

Founder & Executive Chef

201-906-4983

ali@reimaginednutrition.com

www.reimaginednutrition.com

@reimaginednutrition on Instagram and Facebook

WOMAN OWNED AND OPERATED

Book a 15 minute call

Leave us a review

Where Culinary Excellence Meets Intentional Nutrition.