

CxRA

— AT HOME —



# LET US BRING CxRA TO YOU!

CxRA is providing creative solutions to meet our clients' entertaining needs. As the world is changing, we are evolving with it. We see reimagining events as an opportunity for creativity and innovation. We look forward to working with our clients to ensure that reimagined events are better than ever.

Individual Meals and Wine Pairings  
Curated Gift Baskets and Custom Branded Opportunities  
Virtual Fundraisers and Corporate Meetings  
Wedding and Social Events  
Summer and Holiday Themed Menus  
Milestone Celebrations

CxRA  
— AT HOME —



## CxRA CHEF FAVORITES

*Please Select One of Each*

### SALAD

---

#### **Asparagus**

*Sunchokes, Capers, Fromage Blanc, Nasturtium  
Haricots Verts Pesto*

#### **Roasted Rainbow Carrots**

*Pistachio Hummus, Chicory, Popped Amaranth  
Sorghum Vinaigrette*

### MAIN

---

#### **Charred Atlantic Salmon**

*Bok Choy, Zucchini Noodles, Basmati Rice  
Coconut Chili Dashi*

#### **New York Strip**

*Ox Heart Tomato, Spring Peas  
White Cheddar Tater Tots, Cipollini Reduction*

### SWEET

---

#### **Triple Chocolate**

*Devil's Food Cake, Bittersweet Chocolate Fondant  
Earl Grey Chantilly*

#### **Strawberry Mascarpone Cheesecake**

*Lavender Shortbread, Crispy Strawberry*

## TOASTING AT HOME

### WINE

---

#### White

Rodney Strong Chalk Hill **Chardonnay**

Prophecy **Sauvignon Blanc**

#### Red

Rodney Strong **Merlot**

Ghost Pines **Cabernet Sauvignon**

#### Sparkling

La Marca **Prosecco**

Piper-Heidsieck **Champagne Brut**

### SPECIALTY COCKTAILS

---

*"Our Favorites"*

#### Spring Forward

Rosemary Infused Vodka, Fresh Grapefruit Juice

Simple Syrup, Lemon, Rosemary Sprig

#### Cucumber Elderflower Gimlet

Brooklyn Gin, St. Germain, Fresh Cucumber, Lime



## WE WANT TO HEAR FROM YOU!

Let us know how we can support you and your events during this time.  
No event is too small to celebrate!

For customized menus or additional needs, please reach out to

Elayna Fotinatos  
EFotinatos@CxRA.com  
(646) 457-1115

## OUR COMMITMENT

All items are individually packaged to limit contact and promote the health, safety and well-being of our guests. With our extensive experience in catering fresh, seasonal and elevated food, we continue to serve our community during this time with the same quality and passion we apply to large-scale events.

With our 15,000 square-foot, state-of-the-art kitchen we are able to follow the recommended distancing in a workplace while our professional logistics team have been re-trained on all hygienic and food safety procedures to ensure the highest of food safety and standards are met.