

THE SUITED STORY

Founded in 2020, Andrew Fazio and Wilson Johnson opened SUITED in the financial district of New York City.

SUITED was created as tribute to both Andrew and Wilson's fathers.

Andrew's father is an Italian-born tailor whose specialty is creating customized bespoke suits with all the finer details. Wilson's father, an artist and craftsman whose paintings and sculptures are one-of-a-kind detailed creations. As a bi-product and extension of their Fathers' crafts, Andrew and Wilson followed suit, finding their own passions in culinary arts, and of course coffee! These elements transformed the menu for SUITED.

Their mission in pursuit of creating community through combining an elevated cafe experience has been integral to the products, team, and vendors they work with. Known for partnering with some of the greatest roasters in the world, these relationships, like coffee production, are always evolving. SUITED prides itself as always having their hand on the pulse of this niche market. Staying dedicated through their capacity and commitment to react to this everchanging industry is what truly what sets them apart.

Experience Suited NYC's Bespoke Breakfast or Tailor-made Lunch packages. Our team will stitch together the perfect option for your private or corporate gathering.

PER PERSON CATERING

OPTION ONE \$20pp: 1 mini breakfast sandwich / 1 sweet / 1 drink

OPTION TWO \$28pp: 1 regular sandwich (breakfast or lunch) / 1 sweet / 1 drink

MINIMUM ORDER QUANTITY 6+

BREAKFAST SANDWICHES

served on brioche bun with house-made chipotle mayo

EGG N'CHEESE

BACON + EGG N'CHEESE

SAUSAGE + EGG N'CHEESE

BREAKFAST BURRITO*
scrambled egg,
housemade chorizo,
avocado, potato, cheese,
salsa de la casa (gf)
*excluded from option 1

LUNCH SANDWICHES

BUTTERMILK FRIED CHICKEN butter lettuce, pickles, gribiche sauce, brioche bun

SMASH BURGER & FRIES double patty, suited sauce, melted cheese, lettuce, tomato, brioche bun, salt and pepper fries

SWEETS

made fresh in house daily

CROISSANT (classic butter)

CHOCOLATE CROISSANT

MIXED FRUIT DANISH

COCONUT BANANA BREAD (gf)

CANNELÉS

CHOCOLATE PECAN COOKIE

PEANUT BUTTER COOKIE (gf)

DRINKS

fresh juices and sodas

FRESH ORANGE JUICE

FRESH GREEN JUICE granny smith apple, kiwi, spinach, celery, cucumber

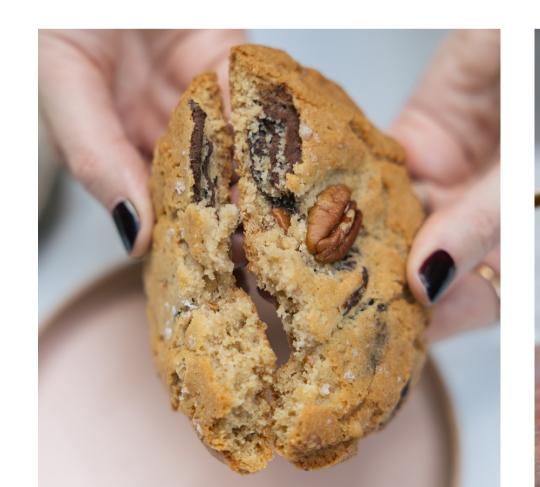
KIMINO SPARKLING JUICE yuzu • mikan

JARRITOS tamarind • cola • mandarin

WATER box still • saratoga spring

OUR FOOD

Chef Wilson, classically trained in France, presents a menu highlighting approachable, classic, and delicious brunch and lunch staples, complemented by a daily selection of freshly baked in-house pastries.







CATERING PLATTERS

BREAKFAST SANDWICHES

EGG N'CHEESE

brioche bun, house-made chipotle mayonnaise

MINI: \$75 serves 10 • \$140 serves 20 REGULAR: \$100 serves 10 • \$180 serves 20

BACON, EGG N'CHEESE brioche bun, house-made chipotle mayonnaise

MINI: \$85 serves 10 • \$160 serves 20 REGULAR: \$120 serves 10 • \$210 serves 20

SAUSAGE, EGG N'CHEESE brioche bun, house-made chipotle mayonnaise

MINI: \$85 serves 10 • \$160 serves 20 REGULAR: \$120 serves 10 • \$210 serves 20

BREAKFAST BURRITO

scrambled egg, housemade chorizo, avocado, potato, cheese, salsa de la casa (gf)

\$125 serves 10 • \$225 serves 20

LUNCH SANDWICHES

BUTTERMILK FRIED CHICKEN

butter lettuce, pickles, gribiche sauce, brioche bun

\$150 serves 10 • \$275 serves 20

SMASHBURGER & FRIES

double patty, suited sauce, cheese, lettuce, tomato, brioche bun, salt and pepper fries \$160 serves 10 • \$285 serves 20

SALADS

LEMON CHICKEN

roast chicken, soft lettuces, candied spiced pecans, caramelized pearl onions, lemon vinaigrette
\$130 serves 10 • \$225 serves 20

spicy Kale Avocado Caesar radicchio, frisée, sweety drop peppers bird's eye chilies, croutons \$140 serves 10 • \$260 serves 20

PLATTERS

all served with mixed vegetables ~ serves 6 ~

GRILLED SALMON

ROAST CHICKEN

\$22 per person

\$19 per person

BUTTERMILK FRIED CHICKEN

\$19 per person

SWEET

select 3, made fresh in house daily

CLASSIC CROISSANT
CHOCOLATE CROISSANT
MIXED FRUIT DANISH
COCONUT BANANA BREAD (gf)
CANNELÉS
CHOCOLATE PECAN COOKIE
PEANUT BUTTER COOKIE (gf)

\$140 serves 10 • \$220 serves 20

SEASONAL FRESH FRUIT PLATTER

\$80 serves 10 • \$140 serves 20

GRANOLA, FRUIT & YOGURT PARFAIT

\$95 serves 10 • \$165 serves 20

ROAST CHICKEN

MIXED _____ VEGETABLES







GRILLED SALMON



COLD BEVERAGES

FRESH JUICES, WATER & SODAS

FRESH ORANGE JUICE

\$70, serves 10

FRESH GREEN JUICE

granny smith apple, kiwi, spinach, celery, cucumber \$90, serves 10

KIMINO SPARKLING JUICE

yuzu · mikan \$6 ea

JARRITOS

tamarind · cola · mandarin \$5 ea

SARATOGA SPARKLING WATER STILL BOXED WATER

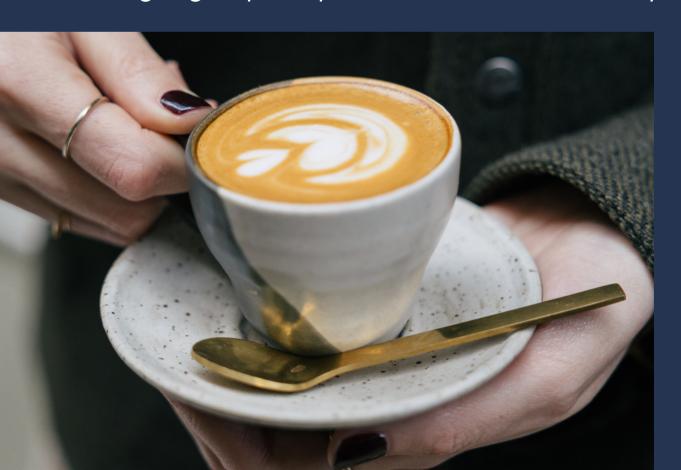
\$4 ea

COFFEE

Every cup should be an experience worth savoring. We carefully source our coffee beans from award-winning producers across the globe, ensuring that each bean is of the highest quality and roasted to perfection.

FRESH-BREWED BOXED DRIP COFFEE
1/2 gal \$35 (serves 5) • 1 gal \$65 (serves 10)

(For larger groups, espresso service available upon request.)





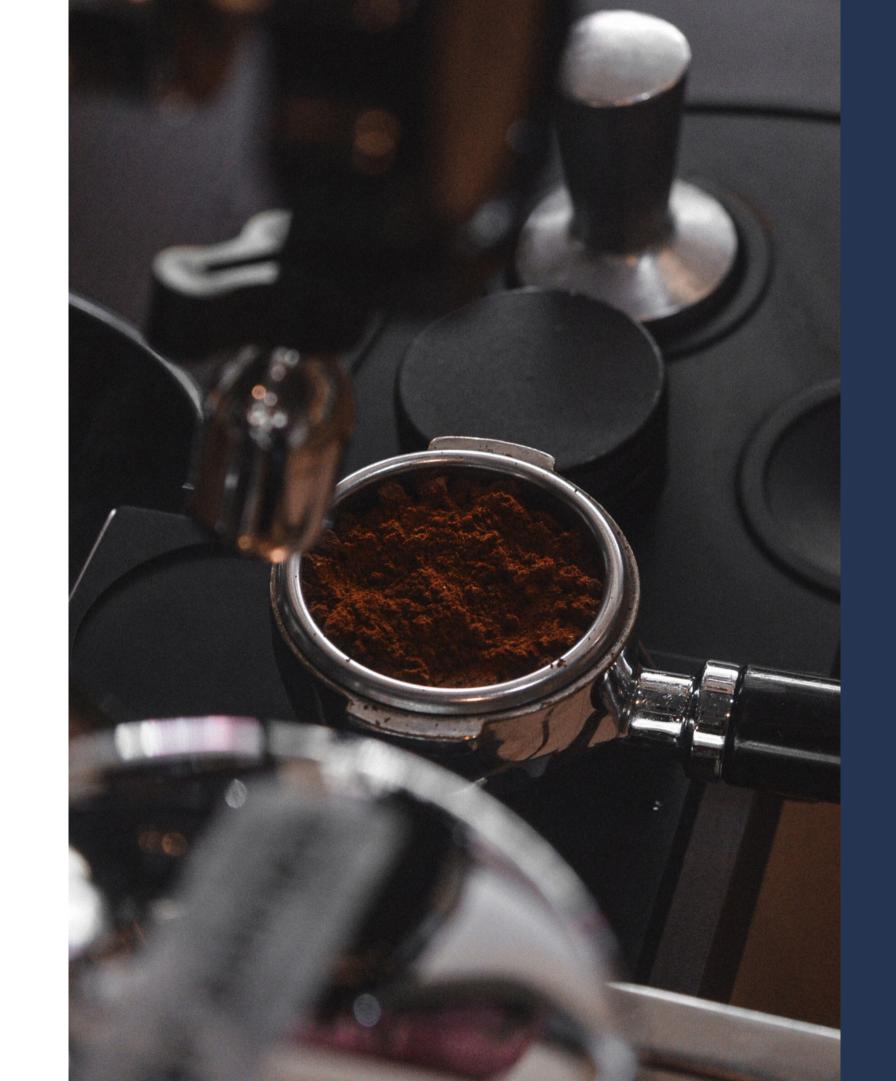
HOUSE CALLS

Love the ritual of making coffee at home, but can't quite curate the perfect cup? A member of our barista team will come to your home or office and show you how to elevate your extraction.

Make the most of your home setup with a little help from SUITED, send an email at info@suitednyc.com to learn more about housecalls and get in touch with one of our coffee specialists.

HOUSECALL RATES

First Hour • \$200 Additional • \$100 per hour Return Housecall • \$100 per hour





ALCOHOL

In addition to fresh juices, coffees and teas, SUITED carries a small, curated rotating selection of low-intervention natural wines, (including white, orange, red and sparkling), plus artisinal ales and lagers. Consider us for your next happy hour!

(Alcoholic beverages are not available for off-site catering, exclusively for on-site events).





MODERN CONTEMPORARY

INTERIOR

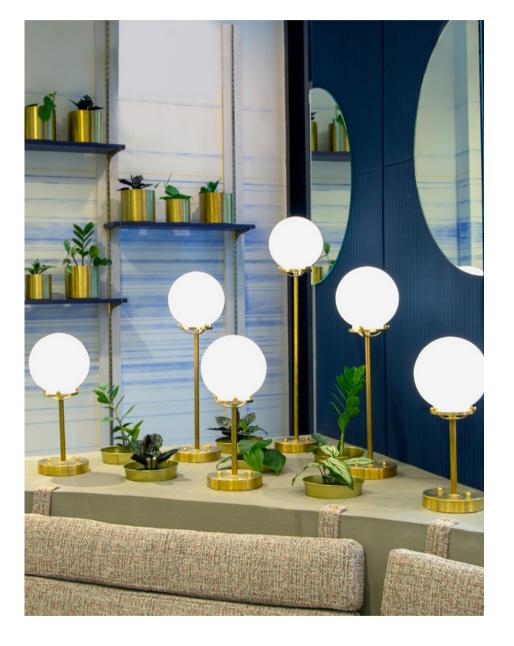
With clean lines, marble tables, brass touches, and tufted bench seating, the industrial-modern interior of SUITED provides a sophisticated, comfortable and inviting space, perfect for your next event. Host a team building coffee tasting, corporate event, or your next happy hour with us!

STANDING CAPACITY: 40



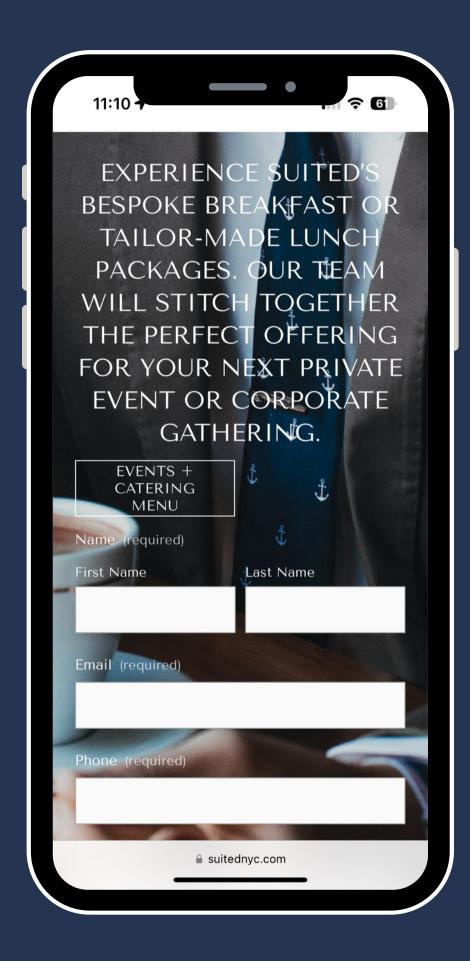












GET IN TOUCH

ORDERING

- Lead time for all orders: 48hrs
- Cancellation policy: 48hrs

DELIVERY

- Pick-up: free
- Delivery to FiDi: \$30, or free for orders over \$1,000
- 14th St & below: please request a quote

ADDITIONAL CHARGES

- 8.875% NYC sales tax
- 3% catering fee
- Gratuity at your own discretion

suitednyc.com @suited_nyc FiDi, NYC info@suitednyc.com