



pinch

FOOD DESIGN



ABOUT PINCH

your experience

pinch is redefining catering, by using 60 years of combined experience to create party solutions that are clever, conversational, functional and memorable. our goal is for you to add a pinch to your event, ensuring a return on your investment.

our kitchen

as the award-winning executive chef behind thousands of events over the past 30+ years, co-owner/chef bob spiegel is one of the city's most respected and experienced catering chefs. we cook abundant food displays without making them look opulent.

our design workshop

co-owner/designer, tj girard, brings her years of theatrical set designing, furniture and food design experience to your event. she strives to make sure food and design come together at your event. her influence on the food design world can be measured in her legendary following throughout the entertaining industry.

some press

delicious riffs on comfort food. food and wine magazine
serving options that go beyond the ordinary. ny times
the most innovative caterer in america food republic
giving the catering world a provocative pinch abc news

pinch's green initiative

we use refurbished materials in our workshop, we recycle kitchen oil for clean, renewable fuel and we compost. we procure our food from local farms, use seasonal produce and sustainable humanely raised proteins. we started a young adult apprenticeship program to support those in our community and we donate excess food from events to the bowery mission.

overall, our goal at pinch food design is to be an innovative, evolving company that offers great service, food and design, while staying environmentally conscious and giving you great value.



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PASSED HORS D'OEUVRES

portobello truffles
rosemary crumbs | crispy pincher



grilled cheese
roasted tomato | cheddar
maldon salt



beef tartare
beet chip | apple | celery



smoked trout mousse
nori cone | apples | hazelnuts



lobster pinch
warm buttered roll
delicate herbs



fennel glazed duck
basil-grappa cherries polenta



buffalo chicken wing
celery | cambozola bleu



taleggio burger
sesame seed bun | lettuce
red pepper ketchup



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HINGE POP-UP



we're all about making your event memorable and our favorite way of achieving this is through pop-ups, a delightful and tasty surprise your guests won't be expecting!

world's longest sushi roll
yellowtail scallion | spicy salmon
japanese guacamole



COAST POP-UP



this pop-up was created using maple wood and a bent-wood fabrication technique to create curves throughout the piece. stainless prongs keep food in place while giving the illusion of food rolling up and down the coast



the best meatballs
dry marinara crust



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first course

{INTER}COURSE SIT DOWN DINNER



parmesan fritter slide
pumpnickel crumble |
white balsamic
micro greens | radishes |
walnut honey

main course



hot rock {inter}course
seared filet of beef
raisin steak sauce
berrnaise
brussels sprouts
truffled potatoes

dessert



wood block {inter}course
orange terrine
chocolate mousse
coffee caramel + chili
pecan bread pudding
ginger lavender chocolate
bark | anise tuille



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CANDY BAR POP-UP



the candy bar is always a crowd-pleaser! the sweetheart of american treats, the candy bar is a fun and festive way to bring out the kid in all of us. all time favorites, classic flavors presented as a sweet + interactive dessert.

candy bar
 hazelnut "kitkat" | white chocolate
 "snickers" | milk chocolate
 "almond joy" | dark chocolate
 strawberry "starburst" lollies



BRELLI POP-UP



a fun and "over-the-top" way to serve guests, the umbrella will have everyone smiling with delight, as they grab a tasty bite. there will be artfully suspended bites dangling from the edge of a beautiful and functional brelli.



churros
 maple sugar | orange zest