



Catering and Event Services

Delicious Food...Impeccable Service

Our mission is simple – provide our customers with fresh, tasty meals and great service, ensuring your event is a special one. We'll take care to make sure everything goes smoothly, allowing you to relax and enjoy the occasion. Depending on your preferences, we'll provide services ranging from delivery to full service event planning, including menu development and equipment rental. Let us help you plan the perfect event!

Themed Luncheons

Rather than nibbling on tired deli trays why not experience one of Conquering Cuisine's creative themed lunches? Each menu features flavorful sandwiches and vibrant salads, handmade from fresh ingredients and crafted to honor the foods of the region.

Please call 267-625-6900 for minimums and pricing.

American Bounty

Avocado, Bacon, Sprouts with Goat Cheese Spread on Whole Grain Bread
Creamy Shrimp, Tomato and Onion Rolls
Cuban Sandwiches with Roast Pork, Swiss, Pickles and Mustard
Romaine, Avocado, Egg and Bacon Salad with Creamy Buttermilk Dressing
Quinoa Salad with Toasted Almonds and Citrus Dressing
Pasta Salad with Mixed Grilled Vegetables, Artichokes and Basil Balsamic Vinaigrette

Taste of Thai

Banh Mi (Roast Pork, Pickled Vegetables and Chile Mayo on Baguettes)
Thai Spiced Smoked Chicken with Spicy Slaw and Sriracha Mayo
Grilled Vegetable and Fresh Mozzarella Wraps with Thai Dressing
Chopped Salad with Pickled Carrots, Edamame and Peanut Dressing
Cucumber Salad with Onions and Thai Chiles
Mixed Green Salad with Tomato, Cucumber, Broccoli and Sprouts

The Greek Table

Chicken Salad Wraps with Cucumber, Feta and Mint
Beef Gyros with Tomato and Tzatziki Sauce
Vegetarian Flatbread Sandwiches with Grilled Vegetables and Citrus Dressing
Rice, Olive and Tomato Salad with Red Wine Vinaigrette
Greek Salad with Olives Feta and Cucumber
Mixed Fruit Platter

Midday in Memphis

Smoked Pork and Spicy Slaw on Crusty Rolls

Turkey, Candied Bacon, Pickled Onions and Artichoke Aioli on Brioche Rolls

House-made Pastrami, Swiss and Tangy Slaw on Steak Rolls

Southern Style Potato Salad with Egg and Crispy Bacon

Sweet and Spicy Cucumber Salad

Mixed Green, Tomato and Cucumber Salad with Buttermilk Dressing

Bourbon Street Buffet

Grilled Shrimp Po Boy with Remoulade Sauce

Smoked Turkey, Spice Bacon and Sharp Cheddar with Cajun Mayonnaise

Muffaletta (Ham, Salami, Provolone with Olive Salad on Crusty Boule)

Creole Rice Salad with Spicy Whole Grain Mustard Dressing

Firecracker Salad with Mixed Greens, Tomatoes and Fresh Mozzarella

Charred Corn and Potato Salad with Creole Aioli