

METROEVENTS

— NEW YORK —

CATERING
TO YOUR
EVERY NEED

BREAKFAST MEETINGS
CORPORATE LUNCHES
ELEGANT DINNERS
FULL SERVICE CATERING



INTRODUCING METRO EVENTS CATERING

We are dedicated to providing our clients with the finest, most professional service available.

Our event coordinators will work with you to sure that your meeting, event, or party with extraordinary culinary cuisine, floral arrangements, and state of the art options for your audio/video needs.

BREAKFAST PLATTERS

ALL PRICES PER GUEST. 12 GUEST MINIMUM. PLEASE PLACE YOUR BREAKFAST ORDERS BY 5:00 P.M. THE DAY BEFORE.

MORNING FAVORITES 5.95

An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants & Danishes. Served with Butter, Assorted Cream Cheese & Preserves. Gluten-free Morning Favorites Add 1.00 per person

HAND ROLLED BAGELS 4.25

Accompanied with Traditional & Flavored Cream Cheese

SMOKED SALMON PLATTER 15.95

Imported Smoked Salmon Beautifully Presented with Assorted Cream Cheese, Bagels & Condiments

THE MORNING GLORY BREAKFAST BASKET 150.00/225.00

Serves 12/25 Guests

- Morning Glory Mini Muffins
- Peanut Butter & Banana on a 7 Grain Mini Roll
- Smoked Salmon & Cream Cheese on Croissant
- Cream Cheese on Cranberry Walnut Bread
- Prosciutto & Maple Preserves on Cheddar Biscuits
- Streusel Topped French Toast

AÇAI BOWLS 6.95

- AÇAI, Bananas, Yogurt & Flax Meal
- Peanut Butter, Bananas, Coconut Yogurt & Flax Meal

YOGURT & MIXED BERRY COMPOTE 6.50

Greek Yogurt, Berry Compote

YOGURT & HONEY COMPOTE 6.50

Greek Yogurt, Honey & Banana

BUILD YOUR OWN PARFAIT

A Colorful Bowl of Berries & Granola With Low Fat Vanilla Or With Low Fat Greek Yogurt 7.95

INDIVIDUAL PARFAITS

With Low Fat Vanilla Yogurt OR Low Fat Greek Yogurt 5.95

BIRCHER MUESLI 6.50

Greek Yogurt, Apples, Almonds, Pomegranate, Honey, Granola & Dried Cranberry

OVERNIGHT OATS 6.95

Fresh Blueberries

OUR SIGNATURE SLICED FRUIT&BERRIES 5.95

An Elegant Arrangement of Ripe Sliced Seasonal Fruit & Assorted Fresh Berries

FRESH FRUIT SALAD 5.25

A Medley of Seasonal Melons, Citrus & Berries

SMASHED AVOCADO TOAST 8.95

- Pico de Gallo
- Bacon & Blistered Cherry Tomato

EGG SANDWICHES 7.95

- Choice of Croissants, Rolls, Wrap or Brioche
- Peppers, Onions & Gruyère
- Bacon & Cheddar
- Ham & Swiss
- Cheddar, Maple Glazed Bacon, with Maple Butter Mustard
- Kale Yea: Avocado, Kale, Cheddar & Tomato Pesto

BREAKFAST EGG SLIDERS 8.95 (2 per person)

- Ham & Sharp White Cheddar with Everything Bagel Spice
- Avocado with Pepper Jack Cheese & Pico de Gallo
- Bacon Cheddar & Chives
- Kale with Avocado Cheddar & Tomato Pesto
- Turkey Bacon, Avocado, Cheddar Cheese & Tomato Pesto

MINI BREAKFAST SAVORIES 8.95

2 Per Person

- Prosciutto, Roasted Peppers & Brie
- Tomato, Basil & Fresh Mozzarella
- Dill Egg Salad
- Smoked Salmon with Scallion Cream Cheese

WHOLE FRUIT TRAY 5.25 2 PER PERSON

A Medley of Red Delicious & Granny Smith Apples, Valencia Oranges, Bananas & Seedless Grapes

HOT BREAKFAST SELECTIONS

BREAKFAST SCRAMBLES

SERVED WITH BREAKFAST POTATOES, MINI BAGELS & CREAM CHEESE

CLASSIC SCRAMBLE 9.95

TEX MEX SCRAMBLE 11.95

House-made Salsa, Pepper Jack Cheese & Tortilla Chips

FRENCH SCRAMBLE 11.95

Caramelized Onions, Roasted Peppers, Pesto & Gruyère Cheese

GREEK SCRAMBLE 11.95

Spinach, Tomatoes, Fresh Basil, Black Olives & Feta Cheese

ADD-ONS 3.00

- Turkey Bacon
- Sausage
- Chicken Sausage
- Ham

OVEN BAKED FRITTATA 11.25

ACCOMPANIED WITH BREAKFAST POTATOES & BASKET OF ASSORTED BAGELS

Choice Of:

- Ham & Swiss
- Lox & Onion
- Potato & Leek
- Peppers, Onions, Asparagus & Gruyère Cheese
- Caramelized Onions & Bacon

BEVERAGE SELECTIONS

COFFEE SERVICE 2.95

Signature Roast or Decaffeinated Coffee

TEA SERVICE 2.95

Black, Decaffeinated & Herbal

HOT CHOCOLATE 3.50

ICED COFFEE OR ICED TEA 3.25

FRESHLY SQUEEZED & ALL NATURAL JUICES CARAFE 15.00

Serves Up to 5 Guests

Valencia Orange, Golden Grapefruit, Cranberry or Fresh Pressed Apple Juice

INDIVIDUAL TROPICANA JUICES 2.50

Orange, Apple, Cranberry & Grapefruit

HEALTHY BEVERAGE ASSORTMENT 3.95

Honest Tea, Vitamin Water, Coconut Water

SPRING WATER 1.95

CANNED BEVERAGES 1.95

ASSORTED SNAPPLE ICED TEAS 2.50 HAL'S SELTZERS 2.95

FOR A VIP PRESENTATION MAY WE RECOMMEND: FAUX CHINA & SILVERWARE AVAILABLE FOR 2.00 PER PERSON.

CREATE YOUR OWN

Option 1:

OMELETE BAR

16.95 Per Person

20 Guest Minimum

Includes:

- Egg Whites & Whole Eggs
- 3 Protein Selections
- 6 Veggie Selections
- Coffee Service
- Mini Bagels
- All Condiments

Requires 24 hr notice & on-site staff

Option 2:

BREAKFAST TACO BAR

- Scrambled Eggs, Avocado, Chicken Chorizo, Pepper Jack Cheese, Pico De Gallo, Pickled Jalapeño, Roasted Peppers, Caramelized Onions & Chipotle Hash browns & Warm Flour Tortillas
- Coffee Service

LETS DO BRUNCH!

Option 3:

BUILD YOUR OWN BRUNCH

10 person min \$16.95/guest

Choose 2 Categories & Two

Selections From Each Category

Served with Breakfast Potatoes, & Mini Bagels

Egg Stuffed Portobello

Mushroom Or Avocado

- Spinach with Caramelized Onions & Gruyère
- Bacon Cheddar & Chives
- Asparagus with Caramelized Onions & Feta
- Sausage Basil & Cheddar
- Smoked Turkey, Avocado & Cheddar
- Spinach & Feta

Brunch Sliders

- Lamb Slider with Pickled Red Onion, Feta, Tapenade & Mayo
- Buttermilk Fried Chicken with Chipotle Aioli
- BBQ Pulled Pork with Pickles
- Cheddar Burger with Sriracha Mayo
- Crispy Chicken & Waffles with Spicy Maple Syrup

Individual Oven Baked Frittata's

- Kale with Sweet Potato & Bacon
- Tomato Basil & Goat Cheese
- Spinach with Grape Tomatoes & Leeks
- Black Beans with Tomato, Avocado & Pepper Jack Cheese
- Mushroom Leeks & Gruyère



BREAKFAST PACKAGES

MEETING PACKAGES

QUICK N.Y. BREAKFAST 9.50

- Morning Favorites Platter
- Coffee Service

TRUSTEES BREAKFAST 11.50

- Morning Favorites Platter
- Coffee Service
- Fresh Squeezed Orange Juice

EXECUTIVE BREAKFAST 14.50

- Morning Favorites Platter
- Sliced Fruit & Berries
- Coffee Service
- Fresh Squeezed Orange Juice

BOARD OF DIRECTORS 16.00

- Morning Favorites Platter
- Sliced Fruit & Berries
- Coffee Service
- Fresh Squeezed Orange Juice

SPECIALTY PACKAGES

CALIFORNIA DREAMING 18.95

- Choice of Breakfast Sandwich
- Yogurt Parfait
- Coffee Service
- Fresh Squeezed Orange Juice

ALL AMERICAN 16.50

- Scrambled Eggs with Choice of Breakfast Meat*, French Toast or Pancakes
- Breakfast Potatoes
- Morning Favorites Platter
- Coffee Service
- Fresh Squeezed Orange Juice



LUNCH PACKAGES

SANDWICH PACKAGES

THE C.E.O. 22.00

Assorted Sandwiches, Two Side Salads, Sliced Fruit & Berries & Sweet Tray

THE CHAIRMAN 21.00

Assorted Sandwiches, Two Side Salads, & Sweet Tray

THE PRESIDENT 19.00

Assorted Sandwiches, One Side Salad & Sweet Tray

THE C.F.O. 16.00

Assorted Sandwiches & One Side Salad

THE METROPOLITAN 22.95

Sliced Meat & Cheese Platter with Assorted Relish Tray, Side Salad & Sweet Tray

BOXED LUNCH 13.95

Choice of Sandwich, Side Salad, Accompanied with a Fruit Cup

ADD-ONS

- Side Salad 3.00
- Sweet Tray 3.00
- Sliced Fruit 3.00

SOUPS BY THE KETTLE

4.95 Per Person. Minimum of 10 People.
Soups are Served with Bread Basket.

PLEASE INQUIRE ABOUT OUR LARGE SELECTION OF SOUP CHOICES

3 OR 6 FOOT HEROS

- AMERICAN
- ITALIAN
- ROASTED VEGETABLE
- GRILLED CHICKEN MOZZARELLA

3 foot serves 12-15 99.95

6 foot serves 24-30 199.95

add a side salad for 3.00

ARTISANAL SANDWICHES

FULL SIZE SANDWICH 10.50 OR 2 MINIATURE SANDWICHES ADD 1.50
SANDWICHES CAN BE MADE ON GLUTEN-FREE BREAD OR WRAPS 1.00 EXTRA

AVOCADO CHICKEN SALAD

Jalapeño, Tomato, Arugula & Greek Yogurt Spread

GRILLED CHICKEN & MOZZARELLA

Shaved Red Onions, Arugula & Balsamic Vinaigrette

CRISPY CHICKEN BLT

Bacon, Cheddar, Lettuce, Tomato, Chipotle Aioli

BUFFALO CHICKEN

Spicy Chicken Breast with Carrots, Celery & Crumbled Blue Cheese

CHICKEN CAESAR

Grilled Chicken with Romaine Hearts & Caesar Dressing

THAI CHICKEN

Lettuce with Carrots, Red Onions, & Lemongrass Dressing

MONTEREY GRILLED CHICKEN

Avocado, Mixed Greens, Peppercorn Aioli

CHICKEN VERA CRUZ

Grilled Chicken with Avocado, Lettuce & Black Bean & Corn Salad

MARYLAND CRAB CAKE

Creamy Coleslaw & Remoulade

GRILLED SALMON

Mesclun, Tomato, Mustard Aioli,

TARRAGON SHRIMP SALAD

with Celery, Onions & Tarragon

SALMON SALAD

with Tomato, Pickled Red Onion, Capers & Dill Mayo

TURKEY PESTO

Turkey, Swiss, Arugula, Pesto Mayo

CAPE COD TURKEY SALAD

Almonds, Dried Cranberries, Ginger & Mayo

HARVEST TURKEY

Roasted Turkey Breast with Cranberry-Orange Chutney, Arugula & Herb Dressing

SMOKED TURKEY & BRIE

Pear Slices, Watercress & Grain Mustard

CALIFORNIA SMOKED TURKEY PITA

Cucumber with Tomato, Sprouts & Guacamole

FRESH TURKEY PITA

Lettuce with Tomato, Cracked Black Pepper & Low-Fat Mayonnaise

ROAST TURKEY

with Brie, Balsamic Glazed Onion, Oven Roasted Tomatoes & Arugula Truffle Aioli

TURKEY BAT

Bacon, Turkey, Tomato, Avocado, Herb Mayo

ITALIAN HERO

Genoa, Capicola, Prosciutto, Provolone, Onions, Hot Peppers, Lettuce, Oregano Oil & Vinegar

PROSCIUTTO DI PARMA

Fresh Mozzarella, Red Pepper Aioli & Fresh Basil

AMERICANO

Roast Beef, Turkey, Crispy Onions Rings, Provolone Cheese, Lettuce, Tomato, Mayo & Spicy Mustard

BISTRO ROAST BEEF

Crispy Red Onion Rings, Cheddar Cheese, Zesty Bistro Sauce

AVOCADO BLT

Avocado Bacon, Heirloom Tomato, Romaine & Herb Mayo

CAPRESE

Fresh Mozzarella, Tomato, Basil & Sun-dried Tomato Tapenade

TUNA WRAP

Lettuce, Tomato & Cucumber
Chicken Shawarma: Cucumber, Tomato, Radish, Mint & Chopped Romaine

TUNA SALAD PITA

Albacore Tuna with Low-Fat Mayonnaise, Lettuce & Tomato

SPECIALTY SANDWICHES

SHRIMP PO BOY 12.95

FILET MIGNON 14.95

LOBSTER SALAD 16.95

CLASSIC SANDWICHES

GRILLED CHICKEN

HAM & SWISS

FRESH TURKEY & SWISS

HAND CARVED TURKEY CLUB

VEGETARIAN / VEGAN

HUMMUS & CUCUMBER

with Arugula & Tomato

ROASTED VEGETABLE

Melange of Vegetables with Mozzarella & Sundried Tomato Pesto

PORTOBELLO MUSHROOM

Avocado with Kale, Caramelized Onions & Oven-Dried Tomatoes

NAPA VALLEY PITA (VEGAN)

Carrots, Cucumbers, Tomato, Sprouts, Avocado, Bell Pepper & Spinach with Spicy Tahini Spread

FALAFEL WRAP (VEGAN)

Carrots, Cucumbers, Tomato, Sprouts, Avocado, Bell Pepper & Spinach with Spicy Tahini Spread

SMASHED CHICK PEA & AVOCADO

Smashed Chick Peas with Avocado, Sprouts & Red Onion

GREENS, GRAINS & PASTA

SERVED AS AN ACCOMPANIMENT TO YOUR SANDWICH PLATTER; SEE PAGE 6. SALADS PURCHASED À LA CARTE ARE 6.50 PER GUEST. PLEASE ASK YOUR CATERING EXPERT FOR SALAD SPECIALS.

PENNE SHIITAKE PASTA SALAD

Shiitake Mushrooms, Shallots, Pencil Asparagus & Truffle Oil

SANTORINI SALAD

Penne Pasta, Artichokes, Tomatoes, Feta, Olives & Dill

AVOCADO PASTA

Grilled Corn, Red Onion, Avocado & Cilantro with Lemon Herb Dressing

BOW TIE CAESAR SALAD

PENNE & CARAMELIZED BRUSSELS SPROUTS

RIGATONI PESTO

Roasted Peppers & Pignoli Nuts in a Basil Pesto Vinaigrette

PENNE & BROCCOLI

Roasted Garlic & EVOO

WHOLE WHEAT PASTA SALAD

Fresh Mozzarella & Cherry Tomatoes, in a Tomato Vinaigrette

PENNE & SUN DRIED TOMATO PESTO

ORECCHIETTE PASTA

With Blistered Heirloom Tomatoes & Basil

PENNE & BUTTERNUT SQUASH

Goat Cheese, Cranberry & Arugula

RAVIOLI PESTO

Cheese Ravioli with Sun-dried Tomato Pesto

SANTA FE SALAD

Avocado, Corn, Cheddar, Grape Tomatoes, Onions, Tortilla Strips,

HOUSE SALAD

Field Greens, Grapes, Dried Cranberries, Blue Cheese, Honey Walnuts & Caramelized Pears

ARUGULA & BEET SALAD

With Shallots & Goat Cheese

HEALTHY KALE CRUNCH

Kale, Red Cabbage, Apples, Cashews & Pecorino

ISRAELI CHOPPED SALAD

Tomatoes, Cucumbers & Onion

KALE CAESAR

Parmesan Crisps

STRAWBERRY FIELDS

Kale, Romaine, Avocado, Feta, Red Onions, Spiced Cashews

SLICED FRESH MOZZARELLA & TOMATO

Basil & Balsamic Glaze

CLASSIC GARDEN SALAD

Mixed Greens with Cherry Tomatoes, Cucumbers, Shredded Carrots, & Homemade Croutons

GREEK SALAD

Feta Cheese & Red Wine Vinaigrette

QUINOA, BLACK BEANS & ROASTED CORN SALAD

BULGUR & CHICKPEA SALAD

Cranberries, Hazelnuts & Apples with Olive Oil & Fresh Lemon Juice

LEMON CHICKPEA SALAD

QUINOA & CAULIFLOWER TABBOULEH

CURRIED CAULIFLOWER & CHICKPEA

TRADITIONAL SALADS

Potato Salad
Coleslaw
Macaroni Salad

ENTRÉE SALADS

CREATE YOUR OWN SALAD BAR

17.95 PER PERSON 20 GUEST MINIMUM

CHOOSE FROM:

- Three Greens
 - Romaine
 - Organic Mesclun
 - Baby Spinach
 - Organic Arugula
 - Massaged Kale

- Two Proteins
- Two Cheeses
- Six Vegetables
- Three Dressings
- Homemade Croutons
- Chinese Noodles Or Tortilla Strips

Contact Your Sales Representative for More Information

CHEF DESIGNED SALADS

SERVED WITH BREAD BASKET, ALL PRICES PER GUEST. MINIMUM OF 10 GUEST

GRILLED BALSAMIC CHICKEN 15.95

Roasted Italian Vegetables

CHICKEN SANTA FE 15.95

Grilled Chicken, Avocado, Corn, Cheddar Cheese, Grape Tomatoes, Onions, Tortilla Strips

SANTORINI CHICKEN 15.95

Grilled Chicken, Cucumber, Tomato, Olives, Red Onion, Feta & Stuffed Grape Leaves

CLASSIC COBB 15.95

Grilled Chicken, Blue Cheese, Bacon, Avocado & Cucumber

BISTRO STEAK 19.95

Filet Mignon, Blue Cheese, Candied Walnuts, Grapes & Dried Cranberries

TEX MEX STEAK SALAD 19.95

Avocado, pickled red onion, tri colored grape tomatoes, salsa, grilled corn & radish with chipotle vinaigrette

SEARED SESAME CRUSTED AHI TUNA 19.95

Pan Seared Yellow Fin Tuna, Mango, Avocado, Crispy Wontons

COCONUT SHRIMP 19.95

Choice of Crispy or Poached Shrimp served with Mandarin Orange, Spiced Walnuts, Toasted Coconut

GRILLED JUMBO SHRIMP 19.95

Avocado, Mango, Pico de Gallo, Pickled Onions

SALMON NIÇOISE 18.95

Yukon Gold Potatoes, French Beans, Niçoise Olives, Tomatoes & Boiled Egg

ZUCCHINI WRAPPED SALMON 18.95

French Green Beans & Plum Tomatoes with Field Greens

THAI CHILI TOFU 14.95

Sweet Thai Chili Glazed Tofu Over Peanut Sesame Noodle Salad & Napa Cabbage

VEGAN BAKED FALAFEL 14.95

Grape Tomatoes, Cucumber, Carrots, Chickpea, Scallion, and Lemon Tahini Dressing

GOOD EARTH 14.95

Roasted tofu with grilled corn, hummus, tri colored tomatoes, red onion, carrots & radish

STATIONARY COCKTAIL BASKETS

Large basket serves up to 30 guests as a cocktail serving.

Medium basket serves up to 20 guests as a cocktail serving.

Advance notice may be required. Baskets are served at room temperature.

AMERICAN PIE 325 LG / 250 MED

- Crispy Chicken Skewers
- Cheeseburger Sliders
- Maryl& Crab Cakes
- Buffalo Chicken Skewers
- BBQ Shorts Ribs on Jalapeño Cheddar Biscuits
- Honey Mustard Sauce
- Blue Cheese Dressing

GAME DAY BASKET 325 LG / 250 MED

- Loaded Potato Skins
- Cheeseburger Sliders
- Jalapeño Poppers
- BBQ Thai Chili Wings
- Mozzarella Sticks
- Buffalo Chicken Skewers
- Sour cream
- Marinara Sauce

FIESTA 325 LG / 250 MED

- Chipotle Chicken
- Carne Asada
- Adobo Roasted Shrimp
- Chicken Tacos
- Vegetable Empanadas
- Tomatillo Salsa
- Chipotle Aioli

MEDITERRANEAN 250 LG

- Chicken Skewers
- Grilled Shrimp Skewers
- Stuffed Grape Leaves
- Fresh Ground Chickpea Falafel
- Spanakopita Triangles
- Chickpea Hummus
- Grilled Seasonal Vegetables
- Spicy Tahini Dipping Sauce
- Assorted Flat Bread & Pita Points

MEZE 235 LG

- Hummus
- Marinated Olives
- Grilled Seasonal Vegetables
- Pita Points

NUEVO LATINO 325 LG / 250 MED

- Tortilla Crusted Shrimp Skewers
- Chicken Mojito Skewers
- Beef Chimichurri Skewers
- Grilled Pineapple
- Black Bean & Corn Salsa
- Crispy Plantains
- Pico de Gallo & Guacamole

PACIFIC RIM 325 LG / 250 MED

- Chili Steak Skewers
- Sesame Chicken Skewers
- Coconut Shrimp Skewers
- Summer Rolls
- Veggie Roasted Baby Peppers
- Pickled Ginger & Wasabi
- Soy Scallion Dipping Sauce

OCEANA BASKET 325 LG / 250 MED

- Wasabi Sesame Crusted Tuna,
- Maryl& Crab cakes,
- Lobster Mac & Cheese Bites,
- Coconut Shrimp, & Salmon Kebabs.
- Sweet Orange Chili Sauce & Tartar Sauce

PAN ASIAN 325 LG / 250 MED

- Sirloin Steak Skewers
- Lemon grass Shrimp Skewers
- Sweet Chile Chicken Skewers
- Asparagus Spears
- Batons Vegetable Wontons
- Carrot
- Spicy Peanut Dipping Sauce

PORTOFINO 325 LG / 250 MED

- Porcini Batons Crusted Chicken
- Shrimp Scampi
- Turkey Meatball Parmesan Sliders
- Parmesan Rice Balls
- Sun-dried Tomato Pesto Sirloin
- Marinara Sauce
- Truffle Aioli

PROVENÇAL 325 LG / 250 MED

- Herbed Shrimp Skewers
- Rosemary Chicken Skewers
- Baby Lamb Chops
- Roasted Mini Peppers
- Herbed Goat Cheese Tartlets
- Red Pepper Rouille

THAI BASKET 325 LG / 250 MED

- Coconut Shrimp Skewers
- Curried Beef Skewers
- Lemon Ginger Chicken Batons
- Spring Veggie Roll
- Fire Roasted Baby Peppers
- Peanut Sauce
- Sweet Chili Sauce

"VEGGIE" AMERICAN PIE 235 LG

- Baked Falafel Sliders
- Ancient Grain Quinoa Cakes
- Buffalo Spiced & Baked Tofu
- BBQ Zucchini Biscuits
- Crispy Tofu Batons
- Southern Style BBQ Sauce
- Ranch Dressing

STATIONARY ADD-ONS

CRUDITÉS & DIP BASKET

6.95 PER PERSON

Garden Fresh Vegetables in the Raw, Baby Zucchini, Asparagus, Tomatoes, Baby Carrots, Broccoli, Celery, Red Peppers & Our Signature Dip

GOURMET CHEESE DISPLAY

A Decorated Display of H& Crafted Imported

& Domestic Cheeses
Small (Serves up to 10) 120.00
Medium (Serves up to 16) 150.00
Large (Serves up to 20) 180.00
Extra Large Wood Board (Serves up to 30) 220.00

CHARCUTERIE

Parmigiana-Reggiano & Assorted Meats Garnished with Grilled Vegetables
Medium (Serves up to 16) 180.00
Large (Serves up to 20) 210.00
Extra Large Wood Board (Serves up to 30) 250.00

PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. OUR PRODUCTS MAY CONTAIN WHEAT, EGGS, DAIRY, SOY, NUTS OR FISH.

PASSED HORS D'OEUVRES

SEAFOOD & SHELLFISH

- Asian Style Tuna Tar tare on Rice Crisps
- Chesapeake Bay Crab Cakes with Classic Remoulade
- Classic Cocktail Shrimp
- Crispy Coconut Shrimp
- New England & Lobster Roll Cracker & Pickled Onions
- Grilled Shrimp Quesadilla
- Truffled Lobster Miniature Quiche
- Lobster Mac & Cheese Bites
- Fresh Crab Salad on Endive Point

BEEF, LAMB & PORK

- Double Thick Caramelized Bacon
- Roasted Filet of Beef, Horseradish Cream & Caramelized Onions
- Baby Lamb Chops
- Franks in a Blanket
- Petit Beef Wellington
- Beef Teriyaki Satay
- Sesame Beef Satay
- BBQ Short Ribs on Cheddar Biscuits
- Beef Empanadas
- Hamburger Sliders
- Prosciutto Wrapped Asparagus
- Bourbon Glazed Bacon Taco & Pineapple Kimchee
- Pork Taco Al Pastor
- Pork Pot stickers
- Peking Duck Quesadilla

MINIATURE QUICHE

- French Brie & Poached Pear
- Spinach, Artichoke & Provolone
- Souffled Goat Cheese & Asparagus
- Truffled Mushroom
- Classic Onion & Gruyère

CHICKEN

- Tuscan Chicken Bruschetta
- Chicken & Apple Sausage in Puff Pastry
- Chicken Tostadas with Butternut Squash, Cilantro & Chili Threads
- Coconut Chicken
- Sweet Chili Chicken Satay
- General Tso's Chicken Taco Pineapple Relish, Sour Cream, Mint & Scallions
- Chicken Shawarma Skewer
- Slow Roasted Chicken with Mint Chutney, Mango Pico de Gallo on Crostini
- Taco Chicken Al Pastor, Pineapple Salsa, Cilantro, Pickled Onions
- Savory Chicken Cannoli Ricotta, Lemon Mint
- Buttermilk Fried Chicken Sliders, Bread & Butter Pickles, Chipotle Aioli
- Chimichurri Chicken Crostini & Pico de Gallo
- Pomegranate Glazed Chicken Drumette

BONELESS CHICKEN BITES

- Teriyaki Glazed
- Korean BBQ
- Southern BBQ
- Pomegranate Glazed

SLIDERS

- Classic Hamburger
- Pulled Pork & Maduro
- Shrimp Po'Boy Sliders
- Buttermilk Fried Chicken & Waffles
- Lamb Sliders
- Marinated Chicken Banh Mi
- Roasted Filet of Beef with Arugula & Chimichurri
- Baked Falafel Slider (Vegan)

VEGAN & VEGETARIAN

- Brie with Toasted Almond, Maple Preserves, Crostini
- Edamame Hummus with Strawberry Balsamic on Whole Grain Crostini
- Honey Ricotta Lemon Lavender Almond Crostini
- Truffle Puree with Shiitake Mushrooms & Dried Vegetable Medley
- Quinoa & Zucchini Pancake, Chipotle Tahini Sauce
- Roasted Leek Beggars Purse with Wild Mushrooms
- Vegetable Pot Stickers
- Wild Mushroom Tartlets
- Roasted Tomato Tart & Pesto
- Roasted Tomato Arugula & Goat Cheese Tart with Basil
- Raspberry & Brie Turnovers
- Mac & Cheese Bites
- Falafel Sliders
- Greek Spanakopita
- Imperial Spring Rolls
- Vegetable Samosas
- Green Pea Fritter with Lemon Tahini Drizzle
- Grilled Cheese & Tomato Soup Shooters with Mini Grilled Cheese
- Crostini with Sun dried Tomato Pesto, Prosciutto & Mozzarella
- Crostini topped with Smashed Avocado Toast, Pico de Gallo & Crushed Corn Nuts
- Mozzarella Caprese Batons
- Miniature Potato Pancakes
- Stuffed Mushroom with Pesto & Pine Nuts

PICK A PROTEIN & TWO SIDES

Add an additional side for 3.95 per person. Served with your choice of any two accompaniments & artisan crafted dinner rolls. All prices per guest. 8 guest minimum. Some market plate items may require advance notice.

CHICKEN 23.50

SEARED CHICKEN BREAST

- Sweet Potatoes, Baby Spinach, Leeks
- Sautéed Kale, Pears & Maple Sriracha Brussels Sprouts
- Tomatoes & Basil

FRENCH CUT CHICKEN BREAST

Shallots & Shiitake

COCONUT CURRY CHICKEN

Spinach, Ginger, Cashew & Black Mustard Seed

STUFFED CHICKEN

Prosciutto, Spinach & Mozzarella

LEMON OREGANO CHICKEN

GRILLED CHICKEN BASILICO

Topped with Fresh Basil, Beefsteak Tomato, Mozzarella in a Pesto Velouté

ASIAN SPICED CHICKEN BREASTS 23.50

Bok Choy, Water Chestnuts & Stir Fried Vegetables

LEMON DIJON CHICKEN 23.50

Artichokes, Sun-dried Tomatoes & Basil

TUSCAN CHICKEN

with Capers, Tomato & Artichokes

CHICKEN PARMESAN

SEAFOOD

MARINATED SHRIMP (5pcs per person) 28.95

- Lemon Butter Sauce
- Chimichurri Sauce
- Tequila & Tomato

GRILLED HALIBUT 28.95

Sugar Snap Peas & Reddish in Saffron Sauce

MEDITERRANEAN BRANZINO 26.95

Seared with Mediterranean Herbs, EVOO & Fresh Lemon

GRILLED SALMON 26.95

- Asparagus & Truffle Oil
- Roasted Fennel, Blistered Grape Tomato & Artichokes in a White Wine Sauce
- Baby Spinach, Toasted Cashew & Sautéed Apples

AL PASTOR GRILLED SALMON 26.95

• Pineapple Salsa

PAN SEARED SWORDFISH 26.95

Roasted Tomato & Basil

PAN SEARED SNAPPER 26.95

- Wild Mushrooms, Sautéed Kale & Roasted Fingerling Potatoes
- Capers & Tomatoes

STUFFED FILET OF SOLE 26.95

- Spinach & Feta in Lemon Butter Sauce
- Imperial Crab

PAN SEARED COD 26.95

- Basil Pesto
- Pan Fried Shishido Peppers, Sesame Seeds, Parmesan & Miso

CLASSIC MARYLAND CRAB CAKE 26.95

BEEF & PORK

BISTRO FILET MIGNON 29.50

Charred Tomatoes & Grilled Portobello Mushrooms

SEARED FILET MIGNON 29.50

Shallots & Trilogy of Wild Mushrooms

LEMON GRASS & GINGER SKIRT STEAK 29.50

Wok Seared Vegetables

BRAISED BONELESS BEEF SHORT RIBS 25.95

Root Vegetables

MOJO PORK 25.95

Chimichurri Sauce

SOY GINGER MARINATED SIRLOIN 25.95

Roasted Sesame Ginger Sweet Potatoes

PORK SCHNITZEL 25.95

Sautéed Cabbage, Apples & Mint

ST. LOUIS STYLE BBQ RIBS 25.95

VEGETARIAN

GRILLED SESAME TOFU 21.95

ZUCCHINI FRITTERS 21.95

CHILI GLAZED TOFU 21.95

IMPOSSIBLE MEATBALLS 24.95

CURRIED TOFU 21.95

PORTOBELLO NAPOLEAN

VEGETARIAN ENCHILADA

Salsa Verde, Cojita Cheese & Black Beans

SIDE SELECTIONS

VEGETABLES & SIDES

ROASTED BEETS

CHARRED BRUSSELS SPROUTS

MAPLE SRIRACHA BRUSSELS SPROUTS

MEXICAN STREET CORN

HONEY ROASTED RAINBOW CARROTS

ZUCCHINI NOODLES

ROASTED BUTTERNUT SQUASH

ROASTED SEASONAL VEGETABLES

MASHED BUTTERNUT SQUASH WITH GOAT CHEESE & HERBS

CAULIFLOWER MASH

ARTICHOKE OR CAULIFLOWER SICILIANO

TANDOORI ROASTED CAULIFLOWER

CHARRED CAULIFLOWER WITH GARDEN HERBS & LEMON TAHINI DRESSING

CAULIFLOWER FRIED RICE WITH SCALLIONS, CARROTS, PEAS & CILANTRO

BAKED CAULIFLOWER WITH BEECHERS WHITE CHEDDAR CHEESE SAUCE

ROASTED CAULIFLOWER, BROCCOLI & RAINBOW CARROT

ROASTED ROOT VEGETABLES WITH SHALLOTS & GREEN APPLE

CHARRED BROCCOLI WITH SHAVED PARMESAN CHEESE

SAUTÉED GREEN BEANS

WOK SEARED GREEN BEANS WITH ROASTED SHIITAKE MUSHROOM & SESAME SEED

PARMASEAN BAKED ZUCCHINI WEDGES

AGAVE ROASTED SWEET POTATO WEDGES

SUMAC ROASTED SWEET POTATO WITH KALE & HAZELNUT

GRAINS

LEMON DILL RICE

PORK FRIED RICE

FRESH HERBED RICE PILAF

GRILLED VEGETABLE COUSCOUS

ORZO FLORENTINE

THAI COCONUT BASMATI RICE

SPANISH RICE

CLASSIC RICE & BEANS

BROWN RICE PILAF

POTATOES

ROASTED FINGERLING POTATOES

LEMON HERB ROASTED POTATOES

GARLIC MASHED POTATOES

CRISPY PARMESAN & ROSEMARY POTATO WEDGES

ROASTED RED BLISS POTATOES

MAPLE ROASTED SWEET POTATOES

POTATO PANCAKES

SUPERME ENTREE PACKAGES

HUDSON YARDS 29.95

- Chimichurri Flank Steak
- Branzino Filet
- Rosemary Roasted Potatoes
- Honey Dill Tri Colored Carrots
- Organic Mixed Greens
- Artisan Crafted Rolls

HELL'S KITCHEN 29.95

- Black & White Sesame Salmon
- Garlic Herb Grilled Chicken
- Thyme Roasted Fingerling Potatoes
- Maple Butter Roasted Brussels Sprouts
- Traditional Greek Salad
- Artisan Crafted Rolls

FIFTH AVENUE 29.95

- Filet Mignon Medallions
- Coconut Shrimp
- Roasted Baby Heirloom Carrots
- Roasted Potatoes & Shallots
- Organic Field Green Salad
- Artisan Crafted Rolls

PARK AVENUE 29.95

- Porcini Crusted Filet Mignon
- Zucchini Wrapped Salmon
- Steamed Asparagus Citron
- Lemon Roasted Potatoes
- Arugula & Shaved Pecorino Salad
- Artisan Crafted Rolls

MADISON AVENUE 28.95

- Stuffed Chicken with Truffle Mushroom Risotto
- Filet Mignon Medallions Demi-Glaze
- Oven Potatoes with Shallots & Parsley
- Sicilian Cauliflower Roasted with Capers, Raisins & Breadcrumbs
- Green House Salad
- Artisan Crafted Rolls

LITTLE ITALY 28.95

- Choice of Chicken Entrée: Parmigiana, Florentine, Piccata or Française
- Eggplant Rollatini
- Baked Ziti Al Forno
- Classic Caesar Salad or Balsamic Roasted Vegetables
- Artisan Crafted Rolls

All prices per guest. 20 Guest minimum. Complete your event with a sliced fruit platter or sweet tray for 4.50 per guest

SOHO 28.95

- Chicken Française Tomatoes & Asparagus
- Bistro Steak with Wild Mushrooms & Charred Tomatoes
- Roasted Fingerling Potatoes
- Everything Bagel Spiced Brussels Sprouts
- Arugula, Beet, & Goat Cheese Salad
- Artisan Crafted Rolls

SOUTH OF THE BORDER 28.95

- Vegetarian Enchiladas
 - Ancho Chili Steak or Chicken Fajitas
 - Fajitas Style Peppers & Onions
 - Spanish Yellow Rice
 - Tex Mex Salad
 - Rainbow Tortilla Chips
- Served with Guacamole, Pico de Gallo, Sour Cream, Warm Soft Tortillas

ALL AMERICAN 27.95

- Beef, Turkey or Veggie Burgers
- All Beef Hot Dogs or Chicken Tenders
- Creamy Crunchy Coleslaw
- Red Bliss Potato Salad
- Fresh Corn on the Cob
- Relish, Onion, Lettuce & Tomato Platter

AEGEAN 26.95

- Chicken Santorini with Feta & Tomato
- Lamb & Beef Meatballs with Tzatziki
- Yia Yia's Spinach Pie
- Dilled Rice Pilaf
- Greek Salad



QUINOA, NOODLES & VEGETARIAN

QUINOA & NOODLE BOWLS

150.00 / Feeds up to 15 guests. Served with Artisan Bread. Add house or Caesar salad for 2.95 per person.

ATHENS

Kale, Quinoa, Feta Cheese, Kalamata Olives, Grape Tomatoes, Chickpeas & Roasted Garlic Vinaigrette

ZUCCHINI NOODLES

Miso Sesame Noodles, Pickled Peppers, Avocado, Shallots & Togarashi Ranch

TEX MEX GRAIN BOWL

Kale with Avocado, Local Jack & Cheddar, Pico de Gallo, Black Bean & Chipotle Lime Vinaigrette

TURKEY CHILI GRAIN BOWL

Kale with Turkey Chili, Kidney Bean, Cheddar Cheese, Pico de Gallo, Avocado, Hot Sauce & Greek Yogurt

BAKED FALAFEL GRAIN BOWL (VEGAN)

Kale with Falafel, Pickled Onion, Cucumber, Tomato, Pita Chips, Tzatziki & Lemon Tahini

SOUTH BY SOUTHWEST GRAIN BOWL

Kale with Raw Corn, Avocado, Queso Cotija, Kidney Bean, Pico de Gallo & Chipotle Lime Vinaigrette

CHICKEN SHAWARMA GRAIN BOWL

kale with Chicken Shawarma, Hummus, Baba Ganoush, Pickle, Israeli Salad, Tzatziki & Lemon Tahini Dressing

PASTA TRAYS

Half Tray Feeds 10 Guests 75.00
Full Tray Feeds 20 Guests 150.00
Served with Artisan Bread.
Add house or caesar salad for 3.95 per person

LASAGNA BOLOGNESE

Layers of Spiced Pasta & Ground Beef, Mozzarella Cheese & Fresh Herbs & Spices

BAKED RIGATONI AL FORNO

A blend of Italian Cheeses & Imported Pasta topped with Pecorino Romano

RIGATONI RUSTICA

Sweet Sausage, Roasted Peppers & Onion in a Pesto Tomato Sauce

PENNE PALERMO

Sun-dried Tomatoes & Asparagus in a Tomato Cream Sauce

LOBSTER MACARONI & CHEESE

WHITE CHEDDAR MACARONI & CHEESE

MUSHROOM RAVIOLI

CLASSIC PENNE A LA VODKA

(Add Chicken = \$3|Add Shrimp = \$6)

VEGETABLE LASAGNA

Layers of Roasted Vegetables with Beecher's Brooklyn Ricotta



WHOLE OFFICE POP-UPS

MINIMUM 50 PEOPLE

GREEK POP-UP 14.95

- Lamb Gyro
- Chicken Gyro
- Falafel Patty
- Lemon Roasted Potatoes
- Herbed Rice Pilaf
- Stewed Gigante Beans
- Greek Salad
- Lettuce, Tomato & Onion
- Whole Wheat Pitas (Tzatziki, & Lemon Tahini Dressing)

BAKED POTATO POP-UP 13.95

- Classic Baked Russet & Sweet Potato
- Choose Two: Turkey Chili, Steamed Rock Shrimp, Grilled Chicken
- Shredded Jack & Cheddar Cheese
- Bacon Bits
- Scallions
- Sautéed Peppers, Onions & Mushrooms
- Chopped Tomato
- Sliced Avocado
- Diced Jalapeños
- Sour Cream

TIJUANA POP-UP 14.95

- Proteins (Choose 2): Adobo Flank Steak, Chili Lime Shrimp, Mojo Pork, Adobo Chicken, Adobo Tofu
- Sautéed Peppers & Onions
- Cilantro
- Black Beans
- Guacamole
- Corn Salsa
- Lettuce, Tomato, & Onion
- Jalapeños
- Lime Wedges
- Sour Cream
- Rice
- Large Warm Flour Tortillas

MARKET TABLE POP-UP 14.95

Choose Two Proteins:

Grilled Lemon Herb Chicken Breast, Sweet Thai Chili Tofu, Atlantic Salmon (+2.00), Korean BBQ Flank Steak (+2.00)

Choose Two Sides:

Agave Roasted Sweet Potato, Maple Roasted Brussel Sprouts, Beechers Mac & Cheese, Tandoori Roasted Cauliflower

Accompanied with Chef Selected Seasonal Veggies, Lemon Braised Kale, Brown Rice & Quinoa

VEGAN POP-UP 13.95

Choose Two Vegan Bowls:

- BBQ jackfruit with brown rice, kidney beans, fresh corn, pickled cucumber, cabbage slaw & bbq sauce
- Beyond Meat vegan sofrito with yellow rice, black beans, avocado, pickled red onions, green olives, corn & cilantro
- Quinoa maple sriracha brussel sprouts with cinnamon agave roasted sweet potatoes, chick peas, roasted beets, seed mix & lemon tahini dressing

Choose Two Sandwiches:

- Beyond Meat vegan bratwurst with balsamic caramelized onion & spicy brown mustard on a pretzel roll
- Beyond meat vegan sausage with corn, avocado, salsa verde, & pico de gallo on a hero
- Charred cauliflower with pickled peppers, arugula & vegan mayo
- BBQ jackfruit burnt ends with avocado, pickled cucumber & bbq sauce

Accompanied With Vegan Mac & Cheese (Made With Sweet Potato & Cashew) & Roasted Cauliflower & Rainbow Carrots With Lemon Tahini Drizzle & Pomegranate Seeds

Popcorn & Ice Cream Machine Available Upon Request. 48 Hour Notice And On-Site Staffing Is Required

SWEET INDULGENCES

SWEET TRAY 4.95

Cookies, Brownies & Gourmet Treats

BROKEN CANNOLI 6.95

Cannoli Chips & a Bowl of Cannoli Cream

CHEESECAKE & BROWNIE

LOLLIPOPS 6.95

2 per person
Mini Cheesecakes & Brownies
Dipped in Milk Chocolate on Lollipop Sticks

SMORES POPS 6.95

2 per person
Marshmallow dipped in Dark Chocolate with Graham Crackers

CHOCOLATE DIPPED

STRAWBERRIES 6.00

2 per person Smothered with Dark Belgian Chocolate

MINI CUPCAKES 4.95

2 per person Assorted

DOUBLE THICK CHOCOLATE

CHUNK COOKIES 4.50

MINI MOUSSE SHOOTERS 4.95

2 per person
Assorted

MINI SPECIALTY PASTRIES 7.25

Baker's Choice of
Delicious Assorted Pastries

PETITS FOURS & TRUFFLES 7.25

A Decadent Assortment of Sweets

RICE CRISPY TREATS 4.95

2 per person
Dipped in Rich Chocolate

HOMEMADE CHURROS 6.95

with Chocolate Dipping Sauce

ALL NATURAL HOME STYLE COOKIES 5.95

Oatmeal, Double Chocolate, White Chocolate Cranberry & Chocolate Chip

ASSORTED BAR TRAY 4.95

ASSORTED SLICE POUND CAKE PLATTER 4.95



HEAVENLY SWEETS

BASKET

225
SERVES 20-25 GUESTS

- Petit Fours
- Cheese Cake Lollipops
- Brownie Lollipops
- French Macarons
- White Chocolate Dipped Oreos
- Cake Pops
- Mini Cupcakes
- Nutella Stuffed Cookies
- Chocolate Truffles
- Chocolate Dipped Dulce de Leche Cookies

FRUIT SKEWER BASKET

150
SERVES 12-15

This Beautiful Display Is Perfect for Any Occasion, From Parties to Professional Gifts! A "Floral Arrangement" of Fresh Fruit Skewers.



WHOLE CAKES

CUSTOM CRAFTED CAKES FOR EVERY OCCASION

ROUND CAKES

10" 12 - 16 People 70.00

SQUARE CAKES

14 Sheet 25 People 100.00 12 Sheet 50 People 190.00 Full Sheet 100 People 325.00

CAKE LISTING

Please inquire about our cake options.

Custom Inscriptions & Photo Overlays Are Available For An Additional Charge
24 Hours Notice Required

SNACKS & TREATS

Inquire about our Ice Cream Cart. Requires 48 hour-notice and on-site staff personnel.

Small 8-10ppl 50.00
Medium 12-15ppl 100.00
Large 15-20 ppl 150.00

SEVENTH INNING STRETCH 7.95

Popcorn, Peanuts & Cracker Jacks

N.Y. PRETZELS 4.95

Baked Soft Pretzels with Deli Mustard

L.A. SNACK 8.95

Roasted Nuts, Wasabi Peas, California Trail Mix & Dried Fruit

CARNIVAL POPCORN BOXES 5.95

20 Guest Minimum

NOVELTY ICE CREAM POPS 4.25

SNACK BASKET 8.95

Assorted Chips, Health Bars, Nuts & Chocolates

NUTELLA SNACK CUP 4.95

Apples, Granola & Nutella

PROTEIN PACK 4.95

Hard Boiled Egg, Sliced Cheese, Mixed Nuts & Grapes
Inquire with Catering Director about Specialty Protein Packs