

# FLAVORS & COCKTAILS

## Event Catering



Fill your table with flavor.

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[catering@flavorscocktails.com](mailto:catering@flavorscocktails.com)

917-821-6161

# BREAKFAST

6 person minimum

8-10 person minimum for hot items

Gluten-free and vegan options available

## Boxed meals available

### MANHATTAN BAGEL SPREAD (V)

Assorted bagels with flavored cream cheeses, butter, and jams

\$5.49 per person (6+)

\$4.95 per person (10+)

### SUNRISE EXPRESS (V)

Assortment of mini size bagels, muffins, danishes, croissants, and homemade breakfast pastries served with fruit jam, butter and assorted cream cheeses

\$7.50

### BROADWAY BREAKFAST (V)

Sunrise Express plus orange juice

\$9.95

### WEST SIDE BREAKFAST (V)

Sunrise Express plus fruit salad with berries and orange juice

\$14.95

### UNION SQUARE BREAKFAST (V)

Sunrise Express plus fruit salad with berries, orange juice, and coffee

\$16.95

### HOMESTYLE BUFFET

Sunrise Express with scrambled eggs, challah French toast, link sausage, bacon, home fried potatoes, fruit salad, orange juice, and coffee.

\$28.95

### CONTINENTAL KICKSTART

Sliced breakfast cheeses, sliced ham, mini croissants, mini breakfast quiche, and fruit salad with berries

\$26.95

### OATMEAL BLISS BOWLS (VG)

Steel-cut oatmeal with toppings including brown sugar, cinnamon, raisins, walnuts, strawberries, and bananas

\$8.95

### AVOCADO TOAST BAR

Smashed avocado, assorted toast, and choice of eight toppings: crumbled bacon, feta cheese, tomato, arugula, toasted almonds, radishes, hard boiled eggs, sautéed mushrooms, and sliced turkey. Includes salt, pepper, red pepper flakes, balsamic vinegar and olive oil. Smoked salmon available for additional charge.

\$17.95



### WHOLESOME START (V)

Whole grain muffins, whole grain bagels, low-fat and regular cream cheese, butter, jams, Greek yogurt served with honey, granola and berries, and hard boiled eggs

\$15.95

### BREAKFAST PARFAIT (V)

Choice of plain, Greek, vanilla, or strawberry yogurt with mixed berries, granola, and honey

\$6.95

### BAGELS & MORE BRUNCH

Mini bagels, cream cheese, lox, capers and red onion, mini frittatas, Belgian waffles, sausage, bacon, country-fried potatoes with bell peppers and onions, seasonal fruit, orange juice, and coffee

\$33.95

### OMELETTE JUMPSTART

Choice of cheese, ham and cheese, vegetable, spinach and mushroom omelettes (or your choice) served with country-style potatoes, bacon, sausage, assorted breakfast pastries, fruit salad, orange juice and coffee

\$26.95

GF - Made without gluten  
V - Vegetarian  
VG - Vegan

# LUNCH & DINNER

6 person minimum

8-10 person minimum for hot items

Gluten-free, vegetarian, and vegan sandwiches and wraps available

## Boxed meals available

### **SANDWICHES**

\$ 12.95 per person

#### **CRISPY CHICKEN**

Breaded chicken, avocado, tomatoes, lettuce, and chipotle mayo

#### **GRILLED CHICKEN BREAST**

Grilled chicken provolone, sauteed spinach and onions, and arugula

#### **BALSAMIC CHICKEN**

Marinated chicken, avocado, arugula, tomatoes, and balsamic vinaigrette

#### **CHICKEN SALAD**

Grilled chicken salad, celery, peppers, lettuce, and tomato

#### **SKIRT STEAK**

Grilled skirt steak, caramelized onion and chimichurri sauce

#### **ROAST BEEF**

Sliced roast beef, caramelized onions, cheddar cheese, tomatoes, lettuce, and Russian dressing

#### **DOUBLE DECKER NAPOLEON**

Pastrami, corn beef, provolone cheese, spinach with thousand Island dressing

#### **PASTRAMI**

Pastrami, Swiss cheese, lettuce, tomato, and dijon mustard

#### **TURKEY & BRIE**

Roasted turkey, brie, roma tomatoes, romaine, and honey mustard

#### **PEPPERCORN TURKEY**

Peppercorn turkey, Havarti cheese, lettuce, tomato, and Russian dressing

#### **SMOKED TURKEY**

Smoked turkey, provolone cheese, cranberry chutney, and sliced apple

#### **CALIFORNIA TURKEY**

Roasted turkey, bacon, avocado, tomato, lettuce, and mayo

#### **HAM & SWISS**

Black Forest ham, Swiss cheese, lettuce, tomato, and mayo

#### **ITALIAN CLUB**

Pepperoni, salami, Capicola ham, roasted peppers, provolone, oil and vinegar

#### **TUNA SALAD**

Tuna salad, avocado, lettuce, and tomato

#### **GRILLED SALMON**

Grilled salmon, grilled onions, tomato, mixed greens, and chipotle mayo

#### **ROASTED GARDEN VEGGIE (V)**

Roasted vegetables, mozzarella, and basil pesto

#### **PORTOBELLO (V)**

Grilled portobello mushroom, roasted pepper, goat cheese and sun-dried tomato pesto

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# LUNCH & DINNER

6 person minimum  
8-10 person minimum for hot items  
Gluten-free, vegetarian, and vegan sandwiches  
and wraps available

## Boxed meals available

### HOT PRESSED PANINIS

\$ 12.95 per person

#### **CHICKEN PARMIGIANA**

Breaded chicken, marinara sauce, fresh mozzarella, and basil

#### **PESTO CHICKEN**

Marinated chicken, provolone cheese, mixed greens, and basil pesto

#### **CHICKEN FAJITA**

Grilled chicken, roasted peppers, cheddar, caramelized onions, cilantro, and salsa

#### **ROASTED TURKEY**

Roasted turkey, cheddar cheese, tomatoes, mixed greens, and pesto mayo

#### **PEPPERCORN TURKEY**

Peppercorn turkey, Pepper Jack cheese, tomato, arugula, and chipotle aioli

#### **MOZZARELLA BLT**

Mozzarella cheese, bacon, lettuce, tomato, and pesto sauce

#### **ULTIMATE CUBAN**

Roasted pork, black forest ham, Swiss cheese, sliced pickles, and Dijon mustard

#### **TUNA MELT**

Tuna, Swiss cheese, red onion, tomato and mixed greens

#### **EGGPLANT (V)**

Mozzarella, eggplant, melted tomatoes, and pesto sauce

### WRAPS

\$ 12.95 per person

#### **CHICKEN CAESAR**

Marinated grilled chicken breast, romaine lettuce, parmesan, roasted peppers, and herbed croutons

#### **BUFFALO CHICKEN**

Spicy breaded chicken, romaine, shredded carrots, and blue cheese dressing

#### **CHICKEN FAJITA**

Grilled chicken, grilled peppers and onions, avocado, lettuce, cheddar cheese, cilantro and salsa

#### **COBB**

Grilled chicken, hard boiled eggs, smoked bacon, lettuce, tomatoes, and blue cheese

#### **TUNA SALAD**

Albacore tuna, chopped celery, tomato, avocado, and sprouts

#### **HAM & BRIE**

Black forest ham, brie, arugula, and tomato

#### **TURKEY AVOCADO**

Peppercorn turkey, Pepper Jack cheese, avocado, tomatoes, and ranch dressing

#### **TURKEY & HUMMUS**

Roasted turkey, hummus, cucumber, avocado, mixed greens, and olive oil

#### **ROAST BEEF**

Sliced roast beef, sauteed onions, tomato, Jack cheese, and chipotle dressing

#### **MOZZARELLA & TOMATO (V)**

Fresh mozzarella, basil, sun dried tomatoes, and basil pesto

#### **PORTOBELLO & GOAT CHEESE (V)**

Grilled portobello mushrooms, goat cheese, tomato, and arugula

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# LUNCH & DINNER

6 person minimum  
8-10 person minimum for hot items  
Gluten-free, vegetarian, and vegan salads available

## Boxed meals available

### **SIDE SALADS**

\$6.95 per person

#### **HARVEST SALAD (V)**

Mixed greens with maple harissa roasted carrots, herb granola and feta cheese  
\$6.95

#### **SWEET & SAVORY SALAD (GF) (V)**

Frisée and radicchio with pears, grapes, bleu cheese crumbles and honey pecans  
\$6.95

#### **KALE CAESAR (V)**

Kale with mint, sourdough croutons, shaved parmesan, and cherry tomatoes  
\$6.95

#### **PEAR & PISTACHIO SALAD (GF) (V)**

Mixed greens with pears, gorgonzola, pistachios, cherry tomatoes, grapes, and dried cranberries  
\$6.95

#### **BIG APPLE SALAD (GF) (V)**

Field greens with apples, candied walnuts, grape tomatoes, goat cheese crumbles, and dried cranberries  
\$6.95



#### **GREEK SALAD (V)**

Romaine, tomato, feta, olives, mixed peppers, and grape leaves  
\$6.95

#### **GARDEN GREENS (GF) (VG)**

Romaine with carrots, grape tomatoes, peppers, broccoli, asparagus, cucumbers and sprouts  
\$4.95

#### **STRAWBERRY VINE SALAD (GF) (V)**

Mixed greens with sliced strawberries, feta cheese, red onion, and toasted pecans  
\$6.95

### **SALAD DRESSINGS**

- Asian Sesame Ginger
- Balsamic & EVOO
- Balsamic Vinaigrette
- Classic Italian
- Creamy Caesar
- Green Goddess
- Ranch
- Raspberry Vinaigrette
- Red Wine Vinaigrette



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# LUNCH & DINNER

6 person minimum  
8-10 person minimum for hot items  
Gluten-free, vegetarian, and vegan pastas  
and soups available

## Boxed meals available

### PASTA SALAD SIDES

\$6.95 per person

#### **MUSHROOM PASTA (VG)**

Penne with shiitake mushrooms, shallots, asparagus, and truffle oil

#### **SUN-DRIED TOMATO PASTA (V)**

Fusilli with basil, sun dried tomatoes, mozzarella cheese, and parsley lightly dressed with extra-virgin olive oil

#### **ROASTED VEGETABLE PASTA (V)**

Penne with sun-dried tomato and basil pesto, roasted vegetables, parmesan, grape tomatoes, and arugula

#### **GREEN POWER PASTA (VG)**

Farfelle pasta with broccoli florets, baby spinach, peas, cherry tomatoes, and julienne carrots with a bright dill dressing



### **DAILY SOUPS**

Chicken Noodle

Tomato Basil (GF) (V)

Italian Wedding

Classic Minestrone (VG)

Split Pea Soup (GF) (VG)

### **LUNCH PACKAGES**

A - Assorted Sandwich, One Side (Pasta Salad Side or Green Salad), and Dessert - \$19.95

B - Assorted Sandwich, Two Sides (Pasta Salad Side and Green Salad), and Dessert - \$23.50

C - Assorted Sandwich, Two Sides, Dessert, and Fruit - \$27.95

D - Assorted Sandwich, Soup - \$17.95

E - Assorted Sandwich, Salad, and Soup - \$20.95

F - Assorted Sandwich, Soup, and Dessert - \$21.95

G - Assorted Sandwich, Salad, Soup, and Dessert - \$24.95

**Lunch Packages can be individually boxed for an additional charge.**

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# LUNCH & DINNER

6 person minimum

8-10 person minimum for hot items

Gluten-free, vegetarian, and vegan pastas available

Add grilled chicken for \$5.95 or grilled shrimp for \$6.95

## **ENTRÉE SALADS**

Served with dinner rolls or baguette and butter

### **CALIFORNIA CHICKEN (GF)**

Grilled chicken, avocado, asparagus, alfalfa sprouts, cucumber, carrots, goat cheese, red onion and tomato on a bed of mixed greens  
\$21.95

### **DREAM CALIFORNIA SALAD (GF)**

Grilled kale and spinach, olives, grilled artichokes, tomatoes, avocado, quinoa, roasted Brussel sprouts, turkey bacon, and cheddar  
\$21.95

### **MEDITERRANEAN CHICKEN (GF)**

Rosemary chicken, figs, olives, mushrooms, red peppers and goat cheese, almonds, apples over field greens  
\$21.95

### **GRILLED CHICKEN CAESAR**

Marinated chicken breast, romaine lettuce, garlic parmesan croutons, Roma tomatoes, and Caesar dressing  
\$21.95

### **PESTO GRILLED JUMBO SHRIMP (GF)**

Over baby greens, toasted hazelnuts, with goat cheese, roasted fennel, grilled asparagus, grilled eggplant and Kalamata olives  
\$24.95

### **SESAME SEARED TUNA (GF)**

Sashimi grade tuna, portobello mushrooms, roasted tomatoes, caper berries, cellophane noodles  
\$24.95

### **ASIAN TUNA**

Grilled yellow fin tuna with Chinese cabbage, bok choy, carrots, cucumbers, daikon radishes, scallions, sesame Seeds with orange soy ginger dressing  
\$24.95

### **GRILLED SALMON NIÇOISE (GF)**

Grilled salmon served with lemon zested green beans and shallots, roasted potatoes, plum tomatoes, hard boiled eggs and olives over romaine lettuce  
\$24.95

### **FILET MIGNON (GF)**

Filet mignon on a bed of arugula with roasted peppers, caramelized onions, grilled portobello mushrooms  
\$24.95

### **BBQ SHRIMP (GF)**

Jumbo shrimp tossed with homemade BBQ sauce, sweet corn, black beans, diced tomatoes with lime vinaigrette on a bed of field greens  
\$24.95

### **ROASTED VEGETABLE SALAD (VG)**

Fresh roasted carrots, mushrooms, Brussels sprouts, asparagus, sweet corn, broccoli mixed with organic baby greens  
\$18.95

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# LUNCH & DINNER

## BUILD YOUR OWN

### SALADS

\$16.95 per person

10-20 person: Choose 2 greens, 2 proteins, 5 toppings, 1 nut, 1 dried fruit, 1 cheese and 3 dressings

21-50 person: Choose 3 greens, 3 proteins, 6 toppings, 1 nut, 1 dried fruit, 2 cheese and 4 dressings

51+ person: Choose 4 greens, 4 proteins, 7 toppings, 2 nut, 1 dried fruit, 3 cheese and 5 dressings

Seasoned croutons or tortilla chips included.

### GRAIN BOWLS

\$2.00 additional charge

Choose from brown rice, farro, quinoa, or wild rice

### GREENS

Romaine, baby spinach, arugula, mixed greens, kale

### PROTEINS

Breaded chicken, herb grilled chicken, roasted turkey, grilled steak, grilled tofu, hard boiled eggs

### TOPPINGS

Cherry tomatoes, cucumber, mixed peppers, red onions, broccoli, beets, shredded carrots, celery, sautéed mushrooms, kidney beans, black beans, chickpeas, corn, edamame, pitted olives mandarin orange, green apple slices

### PREMIUM TOPPINGS

Additional charge applies

Grilled shrimp, grilled salmon fillet, portobello mushroom, grilled asparagus, artichoke hearts, roasted Brussel sprouts, breaded eggplant, avocado

### NUTS & DRIED FRUITS

Walnuts, sliced almonds, sunflower seeds, dried raisins, dried cranberries

### CHEESES

Shredded pepper jack, shredded cheddar, fresh mozzarella, crumbled feta, shredded parmesan, crumbled goat cheese

### DRESSINGS

Balsamic vinaigrette, Asian sesame ginger, creamy ranch, blue cheese, Green Goddess, Caesar, light Italian, red wine vinegar and olive oil, and balsamic and olive oil

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# LUNCH & DINNER

10 person minimum for hot items

## TACO BAR

\$26.95 per person  
Chicken fajita  
Seasoned ground beef  
Veggie fajita  
Mexican rice  
Seasoned black beans  
Flour tortillas  
Taco shells (GF)  
Pico de gallo  
Guacamole  
Salsa  
Shredded lettuce  
Shredded cheese  
Sour cream

## SUSHI BAR

\$29.95 per person  
Vegetable spring rolls  
Edamame  
Dumplings, pork or chicken  
Assortment of sushi, sashimi, and maki  
Asian salad

## BURGERS BAR

\$24.95 per person  
Beef burgers  
Turkey burgers  
Vegetable burgers  
Cole slaw  
Potato salad or macaroni salad  
Sliced cheeses  
Tomatoes  
Onions  
Pickles  
Condiments

## MEDITERRANEAN BAR

\$32.95 per person  
Beef with Moroccan tomato skewers  
Provencal chicken skewers  
Falafel balls  
Roasted root vegetables  
Hummus  
Babaganoush  
Pita bread  
Greek salad  
Israeli couscous  
Tzatziki

## CALIFORNIA BAR

10-15 people, choose 2: chicken, salmon, or steak  
16+ people includes all items below  
\$34.95 per person

Grilled chicken  
Grilled salmon fillet  
Grilled flank steak  
Roasted potatoes  
Grilled seasonal vegetables  
Mixed greens salad



## DOWN HOME SOUTHERN BBQ BAR

\$32.95 per person  
BBQ ribs with BBQ sauce  
Southern fried buttermilk chicken  
Three cheese baked mac & cheese  
Creamy cole slaw  
Buttermilk biscuits  
Mixed greens salad  
Watermelon

## BAKED POTATO BAR

\$24.95 per person  
Jumbo baked potatoes  
Beef or veggie chili  
Shredded cheese  
Broccoli  
Sautéed mushrooms  
Chopped bacon  
Chopped tomatoes  
Sour cream  
Scallions  
Mixed greens Salad

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# LUNCH & DINNER

## THEMED MENUS

8 person minimum for hot items

Choose 1 Entrée, 2 Sides, and 1 Salad: \$30.95

Choose 2 Entrées, 2 Sides, and 1 Salad: \$34.95

Choose 3 Entrées, 2 Sides, and 1 Salad: \$39.95

## ITALIAN

### ENTRÉES

- Chicken marsala
- Chicken parmigiano
- Chicken piccata
- Chicken florentine
- Sun dried tomato & parmesan crusted chicken topped with artichoke salad
- Parmesan crusted white fish
- Shrimp & scallops ala Toscana
- Eggplant parmesan
- Eggplant rolatini
- Lasagna rolls with marinara

### SALADS

- Mixed greens
- Caesar salad
- Arugula salad
- Caprese salad

## ASIAN FUSION

### ENTRÉES

- Lemongrass chicken with and scallion sauce
- Chicken teriyaki
- Kung Po chicken
- Sesame orange chicken
- Lemongrass chicken
- Chicken, beef, shrimp, or tofu in garlic sauce with broccoli
- Stir fried chicken, beef, shrimp, or tofu with onions and peppers
- Sea bass with coconut milk, ginger, cashews
- Skewered red curry shrimp
- Teriyaki or ginger-glazed salmon

### SALADS

- Thai Salad
- Asian salad

### SIDES

- Penne with spinach, lemon zest and roasted shallots
- Tricolor cheese tortellini with basil pesto sauce
- Roasted zucchini & squash with garlic oil and shaved parmesan cheese
- Penne ala vodka
- Gemelli with roasted eggplant, roasted peppers, peas, parmesan reggiano
- Grilled vegetable platter

### ACCOMPANIMENTS

- Garlic bread rolls and butter

### SIDES

- Pad Thai noodles with stir fried vegetables, eggs, and spicy chili sauce topped with peanuts (Add chicken or shrimp; additional charge applies)
- Fresh vegetable summer rolls
- Vegetable spring rolls
- Pork or chicken spring rolls
- Pork or chicken dumplings
- Veggie fried rice
- Jasmine coconut rice
- Vegetable lo mein
- Thai basil coconut rice sautéed vegetables in light garlic oil
- Edamame

### ACCOMPANIMENTS

- Sweet chili sauce
- Ponzu sauce

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# LUNCH & DINNER

## THEMED MENUS

8 person minimum for hot items

Choose 1 Entrée, 2 Sides, and 1 Salad: \$30.95

Choose 2 Entrées, 2 Sides, and 1 Salad: \$34.95

Choose 3 Entrées, 2 Sides, and 1 Salad: \$39.95

## AMERICAS

### ENTRÉE

- Southern fried buttermilk chicken
- Garlic and cilantro roasted chicken
- Grilled salmon fillet with orange citrus glaze
- Garlic shrimp
- BBQ spareribs
- Grilled skirt steak with chimichurri
- Grilled NY skirt steak
- Sliced filet mignon with sautéed mushrooms (additional charge applies)
- Lentil loaf
- Black bean empanandas

### SALADS

- Mesclun salad
- Green bean, sweet corn, and pepper salad tossed garden salad

## MEDITERRANEAN

### ENTRÉES

- Classic moussaka - eggplant layered with ground beef, potatoes, tomato sauce, and Béchamel
- Veggie moussaka
- Marinated grilled chicken kebobs
- Marinated grilled beef kebobs
- Fried calamari baked lemon chicken with potatoes and carrots in a lemon white wine sauce
- Lamb moussaka layered with eggplant and shredded lamb topped with parmesan cheese
- Cod fish with lemon zest, tomato topped with julienne vegetables

### SALADS

- Greek salad
- Shepherd's salad

### SIDES

- Roasted potato salad
- Grilled asparagus, with lemon zest and shallot oil
- Mashed potatoes
- Three cheese baked macaroni
- Collard greens
- Pigeon peas with rice
- Tomato and onion salad

### ACCOMPANIMENTS

- Assorted bread and butter or buttermilk biscuits

### SIDES

- Orzo with feta cheese, olives, cucumber and dill
- Spanakopita
- Skordilia
- Falafel balls
- Roasted lemon thyme potatoes
- Koshari rice hummus
- Babaghanoush
- Tzatziki

### ACCOMPANIMENTS

- Grilled pita breads

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# LUNCH & DINNER

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## MULTI CUISINE MENU

8 person minimum for hot items

Choose 1 Entrée, 2 Sides, and 1 Salad: \$30.95

Choose 2 Entrées, 2 Sides, and 1 Salad: \$34.95

Choose 3 Entrées, 2 Sides, and 1 Salad: \$39.95

## ENTREES

### POULTRY

- Citrus herb grilled chicken
- Chicken parmesan
- Spinach, mushroom, and mozzarella stuffed chicken
- Chicken Francese, Marsala, or Pictatta
- Chicken teriyaki
- Chimichurri chicken
- Roast turkey breast with cranberry relish and gravy
- Whole roast turkey

### MEAT

- Chimichurri steak
- Beef teriyaki
- Flank steak au jus
- Hearty beef stew
- Filet mignon au cognac (additional charge applies)
- Grilled pork loin with caramelized onions
- Italian sausage with peppers and onions (choose spicy or sweet)

### VEGETABLE SIDES

- Grilled seasonal vegetables
- Lemon grilled asparagus
- Sautéed string beans
- Sautéed julienned seasonal vegetables
- Roasted potatoes with rosemary
- Buttermilk mashed potatoes
- Butter herb roasted potatoes
- Scalloped potatoes au gratin
- Balsamic roasted brussel sprouts
- Roasted carrots, sweet potatoes and beets

### SEAFOOD

- Mustard crusted salmon
- Salmon teriyaki
- Lemon herb salmon
- Miso glazed cod
- Tilapia Provencal
- Grilled red snapper with Mediterranean ragout

### VEGETARIAN & VEGAN

- Roasted portobello mushrooms stuffed with quinoa and veggies
- Lentil loaf
- Pan fried sesame garlic tofu
- Mushroom bolognese
- Eggplant parmesan
- Butternut squash ravioli
- Stuffed sweet potatoes with black bean and creamy chipotle sauce

### GRAINS, RICE & PASTA

- Penne pasta with marinara
- Orecchiette pasta with broccoli rabe and sautéed onion
- Ozro primavera with fresh vegetables
- Fusilli pasta primavera
- Tricolor cheese tortellini with roasted tomato and zucchini
- Long grain and wild rice with dried cranberries and pine nuts
- Penne pasta with tomato, basil, and mozzarella
- Vegetable cous cous, Moroccan cous cous with dried currants
- Asian noodles
- Quinoa
- Wild rice
- Basmati rice

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# ALL DAY APPETIZERS

8 person minimum

## **SLICED FRUIT PLATTER** (GF) (VG)

Selection of seasonal fruits with mixed berries  
\$6.95

## **FRUIT SKEWERS** (GF) (VG)

A selection of seasonal and tropical fruits on a skewer  
\$7.95

## **MINI SCONES** (V)

Served with chopped strawberries and whipped butter  
\$7.95

## **ARTISANAL CHEESES** (V)

Assortment of cheeses served with grapes, strawberries, dried fruits, nuts, crostini, flat breads, and crackers  
\$12.95

## **SPRING BRUSCHETTA** (V)

Crisp crostinis drizzled with pesto and parmesan cheese served with sautéed eggplant with tomatoes, olives, garlic, and basil  
\$7.95

## **BRUCHETTA** (V)

Grilled Tuscany bread, fresh mozzarella, olives, Roma tomatoes, and basil  
\$7.95

## **VEGETABLE CRUDITE** (GF) (V)

Assortment of seasonal vegetables served with sweet and savory dipping sauces  
\$6.95

## **KETTLE POPCORN** (GF) (V)

Selection of fresh popcorn flavored with truffle, caramel, and cheddar  
\$5.95

## **MIDDLE EASTERN SELECTION** (V)

Falafel balls, spanakopita, babaghanoush, hummus, tzatziki, toasted pita bread  
\$17.95

## **ANTIPASTO PLATTER**

Genoa salami, prosciutto, pepperoni, ham, herbed smoked turkey, marinated artichoke hearts, marinated mushrooms, roasted peppers, mixed olives, fresh mozzarella and basil  
\$14.95



## **SPINACH & ARTICHOKE DIP** (V)

Warm spinach and artichoke dip and parmesan baguette toast  
\$7.95

## **CROSTINI PLATTER** (V)

Handmade crisp crostini and parmesan focaccia sticks, served with white bean parmesan dip, smoked eggplant dip, chopped tomatoes, and basil  
\$7.95

## **HOMEMADE CHIPS** (V)

Russet potato, plantain, corn and beet chips served with onion dip, black bean dip and salsa  
\$4.95

## **BAKED BRIE WITH PINE NUTS** (V)

French brie baked in puff pastry and garnished with pine nuts served warm with sliced baguette  
\$11.95

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# ALL DAY APPETIZERS

8 person minimum

## DIM SUM

A selection of vegetarian spring rolls, sesame chicken strips, chicken teriyaki dumplings, soy sesame skewered beef with dipping sauce  
\$16.95

## TEX- MEX MIX

Chicken quesadilla, veggie quesadilla, miniature chicken tacos, chicken taquitos, beef taquitos, salsa, sour cream and guacamole  
\$18.95

## SIGNATURE SEAFOOD PLATTER

Jumbo shrimp cocktail, salmon crepe spirals, jumbo lump crab cakes with lemon and roasted pepper remoulade, and miniature lobster tartlets  
\$24.95

## JUMBO SHRIMP PLATTER

A selection jumbo imported shrimp: coconut shrimp, classic shrimp cocktail, grilled thai shrimp, and garlic & herb shrimp  
\$24.95

## SKEWER PLATTER

Lemon herb chicken with roasted pepper dip, skewered soy ginger beef, skewered seasonal grilled vegetables, and sun dried tomato and herb dip  
\$19.95

## CLASSIC AMERICAN

An assortment of miniature wraps, fried zucchini strips, chicken fingers, plantain and potato chips, horseradish dip, honey mustard, and onion dips  
\$19.95

## AROUND THE WORLD

Sesame chicken strips, Indian vegetable samosas, caramelized onion, oven roasted tomato and goat cheese tartlets, and beef taquitos  
\$19.95

## MEDITERRANEAN BITES (V)

Kalamata olives, feta cheese, falafel balls, spanakopita, roasted eggplant dip, tzatziki and dolma, and toasted pita triangles  
\$14.95

## HOT & SAVORY DIPS (V)

Spinach and artichoke dip, chili con queso, broccoli with cheddar, and assorted bread wedges  
\$8.95



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# ALL DAY APPETIZERS

10 person minimum

Small serves 10-12: \$295

Large serves 18-20: \$395

## SPECIALITY BASKETS

### **THE GREEK BASKET**

Skewers of lamb souvlaki, skewers of garlic lemon shrimp, spanakopita, marinated feta Kalamata olives, pita breads with tzatziki and walnuts, and garlic & yogurt dipping sauces

### **THE MEXICAN BASKET**

Beef taquitos, chicken taquitos, beef empanadas, miniature chicken tacos, blue and yellow corn tortillas, salsa, and guacamole

### **THE TAPAS BASKET**

Garlic chicken wings, tapas style shrimp skewers with smoked paprika, grilled chorizo, garlic and parsley potato wedges, fried mushrooms, serrano ham, and tomato toasts

### **THE TUSCAN BASKET**

Skewers of grilled Italian sausage, skewered lemon garlic shrimp, skewers of prosciutto and melon, sliced Italian salami, skewers of fresh mozzarella and tomato, roasted red peppers, Sicilian olives, olive tapenade, and eggplant bruschetta

### **THE CHARCUTERIE BASKET**

A selection of pate campagna, foie gras mousse, fennel sausage, pepper salami, smoked ham, balsamic roast chicken, marinated olives, cornichons, roasted peppers, assorted mustards, and sliced baguettes

### **THE CARIBBEAN BASKET**

Skewers of Jamaican jerk chicken, coconut shrimp, grilled pineapple, fired plantains, mango avocado salsa, and Caribbean cocktail sauce

### **THE MEDITERRANEAN BASKET**

Skewers of marinated Moroccan grilled sirloin, skewers of provencal herb chicken, Tunisian red snapper cakes, spanakopita, falafel balls, hummus, baba ghanoush, chermoula, and pita breads

### **THE BRAZILIAN BASKET**

Skewers of Argentinean beef, skewers of cilantro shrimp, salt cod and red pepper fritters, black bean empanadas, plantain chips, classic chimichurri, and tomato chimichurri

### **THE INDIAN BASKET**

Skewers of tandoori style chicken, skewers of spicy ginger coconut shrimp, curried vegetable samosas, fried cauliflower, vegetable patties with mango chutney, crisp Indian pappadums, and lentil dip

### **THE SUSHI PLATTER**

Assorted sushi platter including California rolls, spicy tuna rolls, vegetarian rolls, nigiri and maki, pickled ginger, wasabi and scallion soy sauce

### **THE THAI BASKET**

Skewers of grilled chicken and beef satay, skewers of lemongrass shrimp, vegetable spring rolls, sweet corn patties, crisp wonton strips, spicy peanut dip, and ginger scallion dip

### **THE PROVENCAL BASKET**

Skewers of grilled shrimp and rosemary garlic chicken, grilled zucchini & Sun dried tomatoes, Belgian endive, sun dried tomatoes, olives, and herb aioli

### **THE AMERICAN BASKET**

Mini crab cakes, skewered southern fried chicken, skewered sirloin steak with a horseradish dip, sweet potato sticks, grilled asparagus, Jack Daniels BBQ sauce, and roasted red pepper remoulade

GF - Made without gluten  
V - Vegetarian  
VG - Vegan

# SWEET FINISH

Room temperature items: 6 guests minimum  
Hot items: 8-10 guest minimum, except otherwise specified

## CHOCOLATE DIPPED STRAWBERRIES (V)

Available in dark or white chocolate  
\$7.95 per person



## HOME STYLE COOKIES (V)

With fruit garnish  
\$6.95 per person

## ITALIAN PASTRIES (V)

Assortment of mini cannolis, fruit tarts, cream puffs, pecan tarts & chocolate covered fruits  
\$7.95 per person

## CHOCOLATE DIPPED CHURROS (V)

\$7.95 per person

## GLUTEN FREE FRENCH MACARONS (V)

\$8.95 per person

## SEASONAL BERRIES MÉLANGE (V)

\$8.95 per person

## WARM APPLE STRUDEL (V)

With cinnamon chantilly  
\$7.95 per person

## SINGLE PORTION DESSERT GLASSES

Requires 48 hours notice  
\$13.95 per person

## COPPA 3 CHOCOLATES (V)

Delicious combination of silky dark, milk, & white chocolate creams presented in an elegant glass

## CRÈME BRULEE & BERRIES (V)

A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel

## COPA MASCARPONE (V)

Chocolate cream followed by a smooth mascarpone cream topped with Amaretto cookie crumbs and chocolate curls

## ESPRESSO CRÈME BRULEE (V)

Creamy custard flavored with espresso topped with caramelized sugar

## COPPA RASPBERRY & CREAM (V)

A delicate sponge cake holds a layer of raspberries topped with mascarpone cream & decorated with crushed pistachios

## TIRAMISU CUP (V)

Coffee and zabaione cream on a layer of sponge cake soaked in espresso, dusted with cocoa powder

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# SWEET FINISH

Room temperature items: 6 guests minimum  
Hot items: 8-10 guest minimum, except otherwise specified

## MINI PASTRIES (V)

**Pecan Tarts**

**Fruit Tarlets**

**Mixed Berry Tartlets**

**Cream Puffs**

\$8.95 per person

## PETIT FOURS (V)

Intricately decorated bite size layer cake filled with assorted cream presented on a platter garnished with fruit & fresh flowers

\$9.95 per person

## CUPCAKES (V)

Vanilla, chocolate, red velvet, or by request

Mini: \$1.95

Medium: \$4.50

Large: \$5.95

## ICE CREAM SUNDAE BAR (V)

Vanilla or chocolate

Choose 5 toppings: crushed Oreo, chopped fruit, M&Ms, assorted nuts, sprinkles, strawberries, chocolate syrup, whipped cream

\$15.95 per person

## CAKES (V)

**Red Velvet Cake**

**Grand Marnier**

**Grand Mousse Cake**

**Black & White Mousse Cake**

**Black Forest Cake**

**Strawberry Short Cake**

**Tiramisu**

**Carrot Cake**

**Checker Board**

Contact for Pricing

Half sheet and full sheet cakes available.

Colors and décor may be an additional charge.



## PIES (V)

Serves 10 people

Blueberry, apple crumb, cherry and apple

\$35 per pie

## Ask About Our Holiday Desserts

Candles and custom Inscription are available. Please contact us for special request items. Requires 24 to 48 hours notice.

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# BEVERAGES

## FRESHLY BREWED COFFEE

\$2.95 per person

## IMPORTED & HERBAL TEAS

Served with hot water and lemon wedges

\$2.95 per person

## HOT CHOCOLATE WITH BELGIAN CHOCOLATE

Served with steamed milk and sweeteners

\$3.95 per person

## HOT APPLE CIDER

Cinnamon spiced

\$3.95 per person

## ASSORTED CANNED BEVERAGES

\$2.75 per person

## SPRING WATER

\$2.50 per person

## SNAPPLE

\$3.75 per person

## SAN PELLEGRINO OR PERRIER

\$3.75 per person

## INDIVIDUAL JUICE

\$3.75 per person

## FRUIT JUICES

Freshly squeezed juices (orange, grapefruit, apple or cranberry)

\$2.95 per person



**SPIRITS, WINES, COCKTAILS, BEER, AND BAR SERVICE STAFF ARE AVAILABLE UPON REQUEST.**



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# CATERING POLICIES

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## ORDERING

- Catering orders may be placed seven days a week from 6:00 am to 6:00 pm. For prompt service, we kindly ask you to place orders as early as possible. Orders for the following day must be placed by 4:00 pm the day before.
- Please contact us at 917-821-6161 for same day orders. Some items require 24 hours notice, however last minute orders can be accommodated.
- All dinner orders for the same day delivery must be placed by 10:00 am for guaranteed delivery.

## DELIVERIES, SET UP, & PICK UP

- Delivery times are scheduled within a 30-minute window.
- Deliveries are available before and after store hours with special arrangements. Saturday and Sunday services are available with advance notice and a required minimum.
- High-grade disposable plates, plastic cutlery, serving utensils, cups, napkins, wire racks, disposable aluminum pans, and gel flames are provided at no additional cost. Ceramic serving platters and bowls, silver serving cutlery, and chafing dishes are available at an additional cost. Flameless heating equipment is available upon request.
- All catering equipment and non-disposable serving pieces will be picked-up within 24 hours of the event. Any lost or damaged equipment will be charged accordingly.

## FOOD ALLERGIES & DIETARY REQUIREMENTS

We are happy to make arrangements for dietary requests. If you have a food allergy or request for vegan, vegetarian, or gluten-free food items, please let us know.

## CANCELLATIONS

One full business day notice is required to cancel an order. There will be a fee for same day cancellation of orders.

## ADMINISTRATION & DELIVERY FEES

- All orders will incur an administrative fee of 12% which applies to order processing and administrative costs. This fee is not gratuity.
- Delivery fees are based on location, size of order, and order requirements including retrieval of equipment.

## SERVICE STAFFING AND RENTALS

- Professional staffing services can be arranged for an additional cost. A 5-hour minimum is required for staffing services. Please ask for a complete list of wine, beer, and liquor.
- Rentals of tables, linens, china, and flower arrangements can also be provided at an additional cost.

## CERTIFICATE OF INSURANCE

If your office building requires a Certificate of Insurance (COI), please provide a sample of the insurance requirements and we will provide a COI.

## MENU & PRICING

Menu items are subject to change due to availability. Pricing is subject to change without prior notice.

## PAYMENT

Payments can be made in the form of a credit card, company check, or ACH.