

FLAVORS & COCKTAILS

Event Catering



Fill your table with flavor.

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

\$8.95

WEST SIDE BREAKFAST (V)

Sunrise Express plus fruit salad with berries and orange juice

\$13.95

UNION SQUARE BREAKFAST (V)

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

\$15.95

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

\$ 11.95 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

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and wraps available

Boxed meals available

HOT PRESSED PANINIS

\$ 11.95 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

\$ 11.95 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 - \$19.50

B - Assorted Sandwich, Two Sides (Pasta Salad Side and Green Salad), and Dessert - \$22.50

C - Assorted Sandwich, Two Sides, Dessert, and Fruit - \$26.50

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 - \$23.95

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

GF - Made without gluten
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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

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)

Babaghanoush, hummus, spanakopita, falafel balls, 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

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 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



ALCOHOLIC BEVERAGES AVAILABLE UPON REQUEST



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CATERING POLICIES

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.