

lunch catering

salads + side salads

salads

SERVES 8 PEOPLE

HEALTH CRUNCH \$70

- Shredded cabbage, broccoli, carrot, Brussel sprout, cauliflower, sunflower seeds, almonds and raisins.
- Apple Vinaigrette dressing

CLASSIC COBB \$80

- Crispy romaine, chicken, bacon, egg, avocado, grape tomatoes, cucumber
- Creamy peppercorn dressing

GREEK \$70

- Romaine, spinach, feta cheese, english cucumber, cherry tomatoes, Kalamata olives, red onions, crispy pita chips
- Lemon honey dressing

ASIAN SESAME NOODLE \$75

- Soba noodles, edamame, red bell peppers, scallions, radish, wasabi peas, crushed peanuts
- Sesame ginger dressing

CALIFORNIA \$70

- Hearts of palm, avocado, english cucumber, cherry tomatoes, crispy chick peas and romaine
- Buttermilk ranch dressing

SOUTHWESTERN \$70

- Black bean, corn, jalapeno, queso fresco, tortilla strips, pickled jalapeno and romaine
- Avocado dressing

HARVEST BOWL \$75

- Mixed grains, butternut squash, dried cranberries, apple and spicy candied pecans
- Apple vinaigrette dressing

side salads

SERVES 8 PEOPLE AS A SIDE

KALE CAESAR \$35

- Parmesan, kale, and croutons
- Caesar dressing

MIXED GREENS \$35

- Cherry tomatoes, carrots, and cucumber
- Balsamic dressing



lunch catering

snacks + platters

platters

SANDWICH AND CHIPS \$11.50 PER PERSON
MINIMUM OF 8 PEOPLE

- Sandwich + 1 bag of chips per person

DELUXE SANDWICH PLATTER \$115
SERVES 8 PEOPLE

- 8 sandwiches, 8 bags of chips, 1 side salad

FRUIT PLATTER \$5.50 PER PERSON

- Seasonal Fruit Varieties

CRUDITÉ PLATTER \$3.50 PER PERSON

- Raw vegetable platter served with tzatziki dip

beverages and snacks

**SPINDRIFT, WATER,
SAN PELLEGRINO, CAN SODA \$2.00**
PLEASE ASK ABOUT OUR OFFERINGS

CHIPS \$2.25
PLEASE ASK ABOUT OUR OFFERINGS

BROWNIES, COOKIES, MACAROONS \$25
TRAYS SERVE 8 PEOPLE

appetizers

GUACAMOLE AND CHIPS

- 16oz (serves 3) \$13.00
- 32oz (serves 6) \$26.00
- Half Pan (serves 10) \$45.00

SALSA AND CHIPS

- 16 oz (serves 3) \$10.00
- 32oz (serves 6) \$20.00
- Half Pan (serves 10) \$38.00

TACO BAR \$16.00 PER PERSON

MINIMUM 10 PEOPLE

- Everything you need to make your own tacos, including your choices of two fillings, rice, and beans. Served with flour tortillas (2 per person), assorted salsas, onions, Cotija cheese, and crema.
- Fillings - Chicken, Carnitas, Chipotle Roasted Squash
- Rice - Mixed vegetable White Rice, Mexican Yellow rice
- Beans - Black or Pinto



breakfast catering

NY BAGEL BREAKFAST \$10 pp

- Bagels, butter, cream cheese, preserves, basket of whole fruit, la colombe coffee and Harney's organic tea

CONTINENTAL BREAKFAST \$14 pp

- Handmade breakfast breads, bagels, butter, cream cheese, preserves, basket of whole fruits, la colombe coffee and Harney organic teas

ALL AMERICAN BREAKFAST \$16.95 pp

- Scrambled eggs, your choice of breakfast meat and breakfast side. Includes home fries, bagels, scones, croissants.

SIGNATURE BREAKFAST \$18.95 pp

- Assorted Breakfast sandwiches, build your own parfait station, fresh squeezed OJ and Coffee.

FRUIT PLATTER \$5.50 pp

- Seasonal Fruit Varieties

beverages

- Fresh Squeezed OJ - \$2.50 pp
- Water + Soda - \$2.00 pp
- Coffee and Tea Service - \$30 for 10 guests

HOMEMADE BREAKFAST BREADS

- Fresh baked scones, croissants and pain chocolates

NY BAGELS

- Plain, Whole Wheat, Sesame, everything and cinnamon raisin

BREAKFAST MEAT

- Pork Sausage, Hickory Bacon, Turkey Bacon

BREAKFAST SIDES

- French Toast or Pancakes



event catering

bar packages

ALL BAR PACKAGES INCLUDE BARTENDERS, GLASSWARE, BAR EQUIPMENT, MIXERS, WATERS, SOFT DRINKS, ICE & DRINK GARNISHES. PLEASE ASK US ABOUT PRICING.

SOFT BAR \$20 pp

- Coke, Diet coke, Ginger Ale, Sparkling water, Tonic Water, Cranberry juice, orange Juice, Pineapple juice. Ice & Drink garnishes

WINE & BEER BAR \$30 pp

- Corona, Heineken, Brooklyn lager, Brooklyn IPA Sauvignon blanc, Pinot Noir Plus Soft bar offerings

PREMIUM FULL BAR \$40 pp

- Titos Vodka, Sauza tequila, Cruzan Rum, Bellow's Gin, Jim Beam Bourbon, Teacher's Scotch, Triple Sec, Sweet & Dry Vermouth Corona, Heineken, Brooklyn lager, Brooklyn IPA, Sauvignon blanc, Pinot Noir, Plus Soft bar offerings

TOP SHELF FULL BAR \$45 pp

- Belvedere Vodka, Hendrick's Gin, Brugal Extra Viejo Rum, Don Julio Tequila, Macallan Scotch, Maker's mark Bourbon, Triple Sec, Sweet & Dry Vermouth, Corona, Heineken, Brooklyn lager, Brooklyn IPA, Sauvignon blanc, Pinot Noir, Plus Soft bar offerings

ALL PACKAGES INCLUDE

- Alcohol, soft drinks, mixers, ice & garnishes
- Bartending staff to set up, serve & clean up
- Glassware & Bar supplies
- Event administration & delivery fees included
- Options to add specialty cocktails or bubbly toast

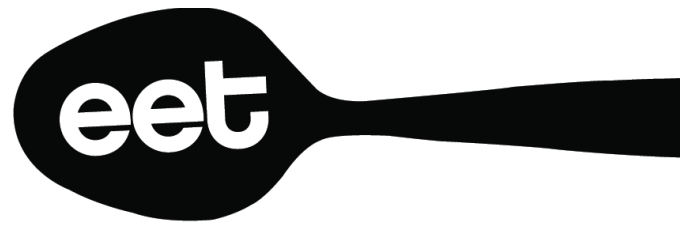
NYS SALES TAX &
STAFF GRATUITY NOT INCLUDED

25 GUEST MINIMUM, UP TO 3 HOURS EVENT



event catering

lunch packages | hors d'oeuvre platters



OUR MADE FROM SCRATCH HORS D'OEUVRES ARE DESIGNED TO BE SET OUT AS STATIONARY PLATTERS OR PASSED AROUND TO OUR GUESTS. PLATTERS ARE 48 PIECES UNLESS NOTED. WE RECOMMEND 8 TO 10 PIECES PER GUEST FOR A TWO-HOUR EVENT OR 6 TO 8 PIECES FOR A ONE HOUR EVENT.

ready to serve | land

ADOBO CHICKEN MINI TACOS \$160 GF

- Fire Roasted tomato salsa

BACON STUFFED BABY POTATO \$120 GF

- Horseradish cream cheese, chives

PROSCIUTTO WRAPPED ROAST PUMPKIN \$140 GF

- Parmesan pesto

SEASONAL MINI QUICHE \$140

- Served with a side salad and shaved seasonal vegetables

ready to serve | garden

CAPRESE SKEWER \$120 VG, GF

- Mozzarella, cherry tomato 7 basil, pesto sauce

SWEET POTATO & BLACK BEAN MINI TACOS \$140 V

- Horseradish cream cheese, chives

KALE SPINACH FETA SPANAKOPITA \$120 V

- Parmesan pesto

TERIYAKI TOFU SKEWERS \$120 VG, GF

- Served with a side salad and shaved seasonal vegetables

BUTTERNUT SQUASH & GOAT CHEESE PUFFS \$120

- Pickled red onion, cotija, lime cilantro

ready to serve | sea

SEAFOOD CEVICHE CUPS \$160 GF

- Shrimp, fresh lime, cilantro, chili (35Pcs)

SMOKED SALMON CUCUMBER CUPS \$140

- Dill cream cheese, capers, lemon zest

CAJUN SHRIMP MINI TACOS \$160 GF

- Avocado, mango salsa

MINI SHRIMP TACOS AL PASTOR \$140

- Adobo, pineapples, cilantro

serve hot

BBQ KOREAN MEATBALLS \$120

- Sweet & Spicy glaze, scallion, sesame seeds

CRISPY CRAB CAKE \$140

- Sriracha remoulade

MAC & CHEESE BITE \$120 V

- Gruyere, cheddar, parmesan; with Shrimp \$140

POTSTICKER DUMPLINGS \$100

- Select two: Shrimp, vegetable, chicken or pork, soy sauce with scallion

FONTINA & SAGE GRILLED CHEESE \$120 V

event catering

lunch packages | party platters

OUR READY TO SERVE PLATTERS ARE THE PERFECT ADDITION TO YOUR CORPORATE OR PRIVATE GATHERING. EACH PARTY PLATTER SERVES 15 TO 20 GUESTS.

GOURMET CHEESE BOARD \$250 V

- Chef's selection of premium imported and domestic cheeses with fresh & dried Fruit, olives & salted nuts, flatbreads crackers & crostini

CHEF'S CHARCUTERIE BOARD \$250

- Chef's selection of premium sausages, pate & cured meats. Such as sopressata, saucisson sec, bresaola, prosciutto with cornichon, pickled vegetables, grainy mustard, fruit jam, salted nuts & crunchy breads.

FANCY CUT CRUDITÉS \$125 V

- Chefs selection of crisp raw vegetables with green goddess, roasted beet with feta & rosemary white bean dips

SKEWER STATION \$240

- Lemon rosemary chicken, Thai beef satay, Garlic chili shrimp, Tomato, mozzarella & basil, Pesto, garlic herb aioli, sweet chili & spicy peanut dips (96pcs)

SEASONAL ROLL PLATTER \$240

- Assortment of Vietnamese-Style rolls: Thai beef, grilled shrimp, lemongrass chicken and pickled vegetable with sweet hosin, peanut sauce and yogurt lime dips (96pcs)

SKEWER STATION \$240

- Lemon rosemary chicken, Thai beef satay, Garlic chili shrimp, Tomato, mozzarella & basil, Pesto, garlic herb aioli, sweet chili & spicy peanut dips (96pcs)

Asian Fusion \$240

- Crispy Vegetable Spring rolls, grilled shrimp & mango rolls, peanut chicken & thai beef satays, cucumber avocado sushi rolls, blistered shishito peppers, steamed & salted edamame, spicy peanut sauce, wasabi aioli & hoisin

MINI SANDWICHES \$180

- (60 pcs-Select three varieties) Ham & brie, steak & cheddar, turkey & cranberry, chicken cherry salad, grilled chicken & bacon, miso salmon & Asian slaw, mozzarella & pesto, balsamic grilled vegetables & hummus

CHIPS, DIPS & SALSAS \$125 VG

- Fresh guacamole, roasted tomato salsa & black eyed pea salsa with tortilla & hand cut plantain chips

V | VEGETARIAN

VG | VEGAN

GF | GLUTEN FREE

75
Varick and Canal
EETNOW.COM • 877 338 6697



event catering

lunch packages | hot stations



OUR HOT STATIONS ARE DESIGNED FOR EASY ORDERING AND ARE THE PERFECT ACCOMPANIMENT TO YOUR OFFICE FUNCTION OR PRIVATE GATHERING. OUR HOT STATIONS INCLUDE DISPOSABLE PLATES, NAPKINS, CUTLERY & SERVING UTENSILS. DISPOSABLE CHAFING DISHES ARE AVAILABLE ON REQUEST FOR A FEE. 12 GUESTS MINIMUM FOR ALL HOT STATIONS

TACO BAR \$32/guest

SELECT TWO SOFT TACOS

- Pork carnitas, beef barbacoa, adobo chicken, Cajun shrimp, grilled fish, or vegetarian plus wild rice & black bean salad, chili lime marinated grilled vegetables, soft corn tortillas, shredded lettuce, cotija cheese, cilantro charred tomato salsa, fresh guacamole & sour cream, tortilla & plantain chips

TUSCAN STATION

SELECT ONE ENTRÉE

- Lemon oregano chicken breast, red wine braised beef short rib or baked branzino, plus penne primavera with pesto, antipasti style grilled market vegetables, tricolore salad or kale Caesar.
- Lemon oregano chicken \$34/guest
- Braised beef short rib \$42/guest
- Baked branzino \$45/guest

SLIDER SHACK \$30/guest

- Sirloin, pulled pork, turkey, fried chicken or vegetarian plus Kobe 'pigs' in blanket, hand cut potato chips, gruyere & cheddar, baked macaroni, vegetable crudités, aioli, ketchup & mustard

HOLIDAY 'CRAVING' STATION

SELECT ONE HOT ENTRÉE

- Herb roasted turkey, chicken breast pork loin, smoked ham or beef tenderloin, with aired sauces such as cranberry chutney, garlic aioli, honey mustard and pan gravy, plus arugula pear salad, kale Caesar or mixed greens crispy Brussel sprouts & parmesan or sautéed French string beans, classic stuffing, roasted root vegetables or mashed potatoes & gravy,
- Turkey, chicken, pork, ham \$36/guest
- Beef tenderloin \$44/guest