

Corporate Catering & Event Menu



Market Place

Cafe & Catering

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WELCOME! And thank you for choosing **Market Place Cafe** as your caterer.

We are pleased to introduce our new catering menu. For long, we've had the adventures of servicing our Clients at many different locations all around Manhattan. Whether you are around the Corner or holding A Board Meeting in lower Manhattan, we can help. **Market Place Cafe** was created Out of our love for Planning memorable events.

MARKET PLACE CAFE is a unique, full-service event planning and catering company for Large or small Corporate and private events. We can handle every aspect of your party, including Exemplary food and Menus, rental needs, location selection and incredible buffet Floral design. Our progressive attitude sets Us apart from other companies and is what gives each Event a signature style. Our goal is to exceed your Expectations with every service we provide.

Rest assured that your food will taste as fabulous as it looks. From flavor to presentation, we take pride In providing unique food not only delicious to the mouth, but also to the eye.

LET US CATER YOUR NEXT EVENT

For question regarding our catering service Market Place party planners are available and ready to assist you.

CORDIALLY,

YOUR FRIENDS AT MARKET PLACE CAFE

BREAKFAST

(Six Guests Minimum Order)

COLD BREAKFAST

Bagels **\$3.25 PER GUEST**

Served with whipped butter, fruit Jam and assorted cream cheeses

Full Size Breakfast **\$4.95 PER GUEST**

Baked full size muffins, danishes, croissants, scones, yogurt loaves and bagels. Served with fruit jam, Butter and assorted Cream cheeses

Mini Size Breakfast **\$6.45 PER GUEST**

Assorted mini bagels, mini muffins, danishes, croissants, scones, breakfast bread. served with Jam, butter and Assorted Cream Cheeses

Cheese, Fruit and Muffins **\$7.95 PER GUEST**

Assortment of imported and domestic cheeses, baked mini muffins and freshly sliced fruits with berries

Smoked Salmon Brunch Tray **\$11.95 PER GUEST**

Thinly sliced smoked Norwegian salmon, hard boiled eggs, red onion, caper berries, tomatoes, lemon wedges, Cucumbers, complimented With a tray of assorted miniature bagels, flavored cream cheeses and sweet butter.

Savory Miniature Sandwiches (Two per Guest) **\$8.95 PER GUEST**

- Cured Ham, brie and fig port spread
- Egg salad, plum tomatoes and watercress
- Tuna on mini brioche with lettuce and tomatoes
- Mini bagels with smoked salmon and cream cheese
- Roast Beef, Havarti, watercress, and horseradish mustard
- Goat cheese and sundried tomato pesto
- Chive egg salad, plum tomatoes and watercress
- Fresh mozzarella, plum tomatoes, basil leaves
- Peanut butter and caramelized banana
- Smoked turkey with apples and yogurt cheese

Healthy Breakfast **\$6.95 PER GUEST**

Multi grain, energy and whole wheat bagels, low fat yogurt loaves, low fat and fat free muffins, multigrain breads. With preserves, low-fat Butter or Margarine and Low-fat and vegetable cream cheeses

HEALTHY BREAKFAST

Fruit Salad **\$4.95 PER GUEST**

Selection of seasonal fruits, including: Pineapple, Honeydew, Cantaloupe, Papaya, Berries, and other exotic fruits of the season

Fruit Skewers **\$5.25 PER GUEST**

Selection of cut-up seasonal fruits fixed on skewers

Sliced fruits **\$5.50 PER GUEST**

Arranged and garnished selection Fresh seasonal fruits including: pineapple, honeydew, cantaloupe, papaya and mixed berries

Whole fruits **\$4.95 PER GUEST**

Red delicious and granny smith apples, Valencia oranges, baby bananas, seedless grapes and other seasonal fruits

Mixed Berries **\$6.95 PER GUEST**

Fresh seasonal berries in a bowl

Parfait Bar **\$5.95 PER GUEST**

Bowls of organic low-fat plain, strawberry and vanilla yogurt, homemade granola, sliced bananas chopped fruits and seasonal berries

Individual Parfait Bar **\$5.50 PER GUEST**

Cups of organic low-fat plain, strawberry and vanilla yogurt, homemade granola, sliced bananas chopped fruits and seasonal berries

BREAKFAST

(Six Guests Minimum Order)

HOT BREAKFAST

Hot Cereal (Oatmeal or Cream of Wheat)

\$5.45 PER GUEST

Accompanied by: •Granola •Chopped fruits and berries •Brown sugar•Cinnamon• Raisins • Nuts and honey

Sandwiches (Breakfast Wraps, Panini, Croissant and English Muffins)

\$6.45 PER GUEST

Chef's selection of eggs and egg whites with variety of breakfast meats and cheeses served warm in a chafing dish

Omelet Buffet

\$17.95 PER GUEST

Varieties of omelets; cheese, western, ham & cheese, vegetables, mushroom, spinach& feta, etc

Served on chafing dishes, accompanied by:

- Assorted bread platter
- Country style potatoes
- Sliced fresh fruit
- Coffee service
- Fresh orange juice

Along with all the condiments; ketchup, hot sauce, mayo, mustard, etc.

Berry Pancake Trio and Crusted French toast

\$6.95 PER GUEST

Butter, strawberry, and banana pancakes stack, Grand Marnier cinnamon French toast. Served with pure maple syrup and sweet

Butter served warm in a chafing dish.

Omelets bar

\$17.95 PER GUEST

Let us prepare Made-to-Order omelets for your breakfast meeting or brunch

Includes:

- Egg Whites
- Whole Eggs
- 3 Meat Selections
- 6 Veggie Selections
- Bagel and bread Platter
- Fresh Fruit & berries
- Coffee service
- Freshly Squeezed Orange Juice

OMELET-CHEF LABOR CHARGE REQUIRED

BREAKFAST ON THE GO

in a Box

1) Bagel with Cream Cheese, Salmon, Cucumber, pot of fruits and Orange Juice **\$9.50 PER GUEST**

2) Pot of homemade Parfait, mini Muffin and mini Pastry, one fruit and Small Orange Juice **\$9.50 PER GUEST**

BREAKFAST Packages

(Six Guests Minimum Order)

Corporate

\$10.95 PER GUEST

- Assorted mini bagels, mini muffins, Danishes, croissants and pastries, W/ preserves, sweet butter and cream cheese
- Sliced fresh fruit platter
- Freshly squeezed orange juice OR regular coffee service

Executive

\$11.95 PER GUEST

- Assorted mini bagels, mini muffins, Danishes, croissants and pastries W/ preserves, sweet butter and cream cheese
- Sliced fresh fruit platter
- freshly squeezed orange juice
- Coffee service: freshly ground coffee

Full Bard

(minimum 10 guests)

\$25.95 PER GUEST

- Mini bagels, pastries and muffins, butter & preserves
- Grilled breakfast wraps and Paninis
- Yogurt parfait bar
- Fresh sliced fruit skewers
- Fresh squeezed orange, apple and tomato juices
- Freshly brewed house blend coffee and tea
- Bottled cold water

Breakfast Buffet

(10 Guests Minimum)

\$15.95 PER GUEST

- Cinnamon French toast, Silver Dollar pancakes
- Scrambled eggs
- Country style potato
- Crispy bacon, and sausage patty
- Assorted bread and bagels
- Maple syrup, sweet butter

The Country Breakfast Buffet

(10 Guests Minimum)

\$13.95 PER GUEST

- Scrambled eggs cooked to perfection
- Hearty sausage links
- Crisp bacon
- Home fries
- Freshly baked buttermilk biscuits
- House coffee, decaf and tea.

Lo-Carb Breakfast

(15 Guests Minimum)

\$16.95 PER GUEST

- Scrambled eggs white and vegetable Egg white omelets
- Whole wheat cinnamon brioche French toast or silver Dollar pancakes
- Spinach soufflé (Low -Fat)
- Low fat Turkey Sausage Patty and Turkey Bacon
- Assorted multigrain bread and rolls
- Served with low fat maple Syrup, low fat sweet Butter

Different Breakfast

(Six Guests Minimum Order)

Frittata

\$5.95 PER GUEST

Baked with whole eggs or egg whites

1-Zucchini, mushrooms, tomatoes and onions

2-Roasted pepper, fontina cheese & basil

3-Spinach and potato

4-Mushrooms and broccoli muffin shaped

5-Apple & cheddar

Strata

\$11.00 PER DOZ

1-Goat Cheese, Artichoke and Turkey

2-Sausage and Potato

3-Baked Apple French toast Strata

Petite Quiches

\$5.95 PER GUEST

(Lorrain, Broccoli, Cheddar, ETC.)

French Crepe

\$5.95 PER GUEST

Cheese Blitzes or Crepe served with Apple Sauce, Sour Cream and Blueberry Compote

Exotic

\$5.95 PER GUEST

• Orange Apple Pan Cakes

• Coconut Macaroon Pancakes

• Corn Meal Pancakes

• Orange walnuts and Oats pancakes

• Pumpkin Pancakes

• Oat Meal Latkes

• Pumpkin French toast

• Grits and Sausage Casserole

• Apple & Sausage Polenta

• Baked Apple and Sausage

• Home-made Corn Bread

• Apple Crisp with Oats

• Skillet Corned Beef Hash

• French toast sticks

• Stuffed French toast

• Amish Breakfast Casserole

Beverages

Freshly Squeezed Juices orange juice, grapefruit, apple juice OR Cranberry

\$2.50 PER GUEST

Full Coffee and Tea Service

\$3.25 PER GUEST

Only Coffee or Tea

\$2.25 PER GUEST

Hot chocolate Belgian Chocolate Served with Steamed Milk and sweeteners

\$2.75 PER GUEST

Hot Apple Cider A Cinnamon Spiced winter Treat

\$2.95 PER GUEST

Assorted Canned Beverages

\$2.00 PER GUEST

Spring Water

\$2.00 PER GUEST

Snapple

\$2.95 PER GUEST

San Pellegrino or Perrier

\$2.50 PER GUEST

Individual Juice

\$2.95 PER GUEST

LUNCH PACKAGES

(Six Guests Minimum Order)

LAST MINUTE

\$9.95 PER GUEST

- Assorted hot and cold sandwiches and wraps

BOARD ROOM

\$12.95 PER GUEST

- Assorted hot and cold sandwiches and wraps
- One side of your choice (**FROM PAGE 12, 13**)

MARKET'S COMBO

\$14.95 PER GUEST

- Assorted hot and cold sandwiches and wraps
- Two sides of your choice (**FROM PAGE 12, 13**)

THE DEAL

\$15.95 PER GUEST

Assorted hot and cold sandwiches and wraps

- One side of your choice (**FROM PAGE 12, 13**)
- Market's cookies, brownies and mini pastries

EXECUTIVE

\$18.95 PER GUEST

- Assorted hot and cold sandwiches and wraps
- Two Sides of your choice (**FROM PAGE 12, 13**)
- Market's cookies, brownies and mini pastries

ALL THE WAY

\$21.95 PER GUEST

- Assorted hot and cold sandwiches and wraps
- Two Sides of your choice (**FROM PAGE 12, 13**)
- Sliced fresh fruit platter
- Market's cookies, brownies and mini pastries

COLD CUT AND CHEESE PLATTER

\$21.95 PER GUEST

Create your own sandwiches from an elegant array of Meats and Cheeses with home-made Spreads

- Assorted cold cuts, Grilled chicken and fresh turkey
- Assorted salads (tuna, Egg, chicken and shrimp)
- A Basket of brick oven Bread
- Two Sides of your choice (**FROM PAGE 12, 13**)
- Dessert Platter
- Assorted Cheeses
- Grilled veggies
- A Tray of Lettuce, Tomatoes, and Kalamata Olives
- Sliced fruit

BOXED LUNCHES

(Six Guests Minimum Order)

Convenient for Picnics , Corporate Outings, Bus Rides, Traveling

BOX #A \$14.95 PER GUEST

- A sandwich or wrap •Side salad •Potato chips •cookies

BOX #B \$16.95 PER GUEST

- A sandwich or wrap •Side salad •Fruit salad •Potato chips •cookies

BOX #C \$17.95 PER GUEST

- A sandwich or wrap •Side salad •Fruit salad •Potato chips •cookies
- Beverage

BOX #D \$17.95 PER GUEST

- Entree salad •Roll with sweet butter •Whole fruit •Beverage

Sandwiches

WRAPS

- W1-Crispy Chicken:** Chicken Cutlet, avocado, plum tomatoes and mixed greens with Chipotle aioli spread in a cilantro wrap
- W2-Chicken Fajita:** chicken breast, roasted peppers, caramelized onions, avocado, romaine lettuce, cheddar, cilantro with salsa in a black bean wrap
- W3-Chicken Caesar:** Grilled chicken, romaine lettuce, roasted peppers, parmesan cheese, with a light homemade Caesar dressing in a Caesar wrap
- W4-Southern:** Grilled Chicken, lettuce, avocado, sprouts, oven roasted peppers and plum tomatoes with low fat ranch dressing served in a plain wrap
- W5-Italian tuna:** Fresh albacore Market's style tuna salad, leaf lettuce, Roma tomato, sprouts served on roasted pepper wrap
- W6-Grilled flank steak:** Portabella mushrooms, crispy onions, roasted peppers, Provolone, greens with Chipotle mayo in a Jalapeño cheddar wrap
- W7-Acapulco BLT:** Smoked Turkey, Avocado, chopped lettuce, tomatoes Bacon and Watercress with honey mustard in a sundried tomato basil wrap
- W8-Cobb Wrap:** Grilled chicken, smoked bacon, avocado, hard-boiled egg, lettuce and tomato with blue cheese dressing in a whole grain wrap

SIGNATURE SANDWICHES

- S1-Chipotle turkey** Fresh turkey, roasted onions, roasted peppers lettuce, plum tomatoes, jack cheese & Chipotle sauce on a COUNTRY CIBBATA
- S2- Smoked turkey and Brie** Sliced pear, baby greens, plum tomatoes and honey mustard on a RAISIN NUT LOAF
- S3-California turkey** Fresh Carved Roasted Turkey Breast, Apple wood Smoked Bacon, Ripe Avocado, Plum Tomatoes and Leaf Lettuce with Roasted Pepper Aioli on ROSEMARY FOCCATIA
- S4-Rare Roast Beef** caramelized onions, cheddar cheese, plum tomatoes and leaf lettuce with lemon basil aioli on an ONION FOCCATIA
- S5-Balsamic marinated** chicken breast honey melted plum tomatoes ripe avocado and Arugula with honey balsamic vinaigrette on RUSTIC SQUARES
- S6- Albacore Tuna Salad** lettuce, tomatoes, roasted peppers multigrain hero
- S7-Black Forest Ham and Prosciutto** w/ fresh mozzarella, basil, tomatoes and olive tapenade on SEEDED FRENCH BREAD
- S8-Vegetarian Foccatia** roasted vegetables, melted tomatoes, Arugula and Sun dried tomato pesto spread on TOMATO FOCCATIA
- S9-Italian** cappy Ham, Prosciutto, salami, pepperoni, provolone, roasted peppers lettuce and tomatoes On A FRENCH BAGUETTE
- S10-Fresh Mozzarella** Sliced tomatoes, fresh basil, roasted eggplant and roasted peppers with balsamic vinegar and olive oil on BLACK RUSSIAN HERO

HEALTHY ALTERNATIVES

Extra lean Atkins friendly Low Fat/Low Cal Sandwiches

- H1-GARDEN VEGGIE:** Ripe Avocado, Sliced Cucumbers, Carrots, Sun dried Tomatoes, Sprouts, Plum Tomatoes and Medley Baby Greens with Iranian Style Hummus in Middle Eastern Whole wheat pita pocket
- H2-Traditional Tuna Salad,** white albacore tuna tossed with mayonnaise and celery, topped with shredded carrots, oven roasted red peppers, plum tomatoes and watercress in a whole grain hero
- H3-Mediterranean:** grilled chicken sandwich with hummus, Greek feta, pitted Kalamata olives and premium tomatoes in a low carb Hero

Sandwiches

BRICK OVEN

Served on Home baked bread

B1-Chicken Milanese: Grilled Chicken Breast, Melted Roma Tomatoes, Fresh Mozzarella & Pesto Aioli

B2-Market's Combo: Hot pastrami and corned beef with finlandia Swiss cheese coleslaw and Russian dressing

B3-Midtown: Roast beef, Pepper jack Cheese, Crispy onions, roasted peppers arugula with Chipotle dressing

B4-Roma: roasted vegetables, melted tomatoes, fresh basil and goat cheese spread

B5-Russian turkey: Fresh Carved Turkey, Crispy Bacon, Swiss, roasted peppers Pickles with Russian dressing

B6-Monterey chicken: Spicy Roasted Cajun chicken breast, avocado, mix green mildly spiced Monterey jack cheese, with sundried tomato aioli.

B7-The three musketeers: Crispy chicken cutlet romaine lettuce, plum tomato grilled onions and horse radish sauce.

OUR PANINI

Hot Sandwiches Grilled to a Delicious Crisp just for you!!

P1-Tuna melt :with Finlandia Swiss cheese, sliced ripe avocado, sliced plum tomatoes & baby Arugula

P2-Eggplant Milanese: Oven Roasted Eggplant, with Pesto-Ricotta, Mozzarella and Melted Tomatoes

P3-Vegetarian: Baby Spinach, basil, Fresh mozzarella and sliced Plum Tomato with Sun Dried Tomato Pesto spread

P4-RUBEN COMBO: corned beef, pastrami, and Coleslaw, Swiss, cheese and honey mustard

P5-Beef Steak: W/ Grilled Onions Roasted peppers Melted Cheddar and Chipotle Mayo

P6-Cuban: Layers of Ham, Smoked Turkey, Swiss cheese, Pickles and Mustard

P7-Chipotle Turkey: fresh roasted turkey, pepper jack cheese, Arugula and southwestern chipotle sauce

P8-Smoked Turkey :Brie cheese, sun dried tomatoes, coleslaw, and Honey Mustard

P9- Fajita: Grilled breast of chicken, oven roasted peppers, caramelized onions, cheddar cheese, Cilantro with salsa picante

P10-Chicken parmesan :oven roasted chicken, fresh mozzarella basil arugula, Tuscany tomato sauce

P11-The Italiano: Grilled Chicken, Roasted Pepper, baby spinach, Fresh Mozzarella & Pesto Sauce

Sandwiches

QUESSADILLAS

Spicy blend of melted cheddar cheese and Jake cheese, roasted peppers, and caramelized onions

- Q1-** Extra Cheese Quesadilla
- Q2- Portabella mushroom:** W/ Roasted vegetables and goat cheese
- Q3- Mediterranean:** W/ Feta, mushrooms, Spinach and olives
- Q4- Spicy Shrimp:** W/ Feta, spinach and cilantro
- Q5- Steak and Portobello Mushroom**
- Q6- Spicy Chipotle:** chipotle chicken, cheddar, Beans, Pico de Gallo and sour cream
- Q7- Fajita:** Grilled chicken, onion, roasted pepper, Cheddar, tomato and salsa
- Q8- California:** chicken cutlet, grilled mushroom, Cheddar cheese and Mexican salsa

BURRITO BAR

(Served in fresh tortilla, with Mexican rice, beans, cheddar and Jack cheese, guacamole, Pico de Gallo sour cream, lettuce and tomatoes)

- B1-CHICKEN TACO:** Taco style chicken, rice, beans, cheddar and Jack cheese, guacamole, Pico de Gallo sour cream, lettuce and tomatoes
- B2-BEEF TACO:** Beef Taco, rice, beans, cheddar and Jack cheese, guacamole, Pico de Gallo sour cream, lettuce and tomatoes
- B3-SPICY CHICKEN:** Spinach, jalapenos, rice, beans, cheddar and Jack cheese, guacamole, Pico de Gallo sour cream, and tomatoes
- B4-TEX MEX STEAK:** Steak, rice, beans, cheddar and Jack cheese, guacamole, Pico de Gallo sour cream, lettuce and tomatoes
- B5-SHRIMP:** Feta Cheese, Spinach, rice, beans, guacamole, Pico de Gallo sour cream and tomatoes
- B6-VEGETABLES:** Mushrooms, Spinach, Peppers, Mozzarella, Pico de Gallo and Guacamole.

PREMIUM SANDWICHES

(ADD \$3.00 PER PERSON)

- P1-** Lobster Roll with lemon dill aioli
- P2-** Lemon herb grilled jumbo shrimp with arugula, sun dried tomatoes and yogurt dill dressing
- P3-** Smoked salmon, sliced cucumber, watercress, red onion and caper butter
- P4-** Filet mignon with mesclun greens, sliced tomatoes and tarragon aioli
- P5-** Grilled Portobello mushroom, roasted tomatoes, sautéed spinach and mozzarella
- P6-** Turkey and cranberry pineapple chutney, cheddar, grilled onions and arugula in a Russian black hero
- P7-** Herb Crusted Fillet Mignon: Crispy onions, grilled mushrooms, Arugula and Boursin Cheese in Cibbata
- P8-** Pulled Duck Confit: French Brie, French Greens, and Melted Tomato with Orange Spread in French Baguette
- P9-** Roasted Turkey and Camembert: sliced Anjou Pears and Arugula, with Honey Dijon in Cibbata
- P10-** Pomegranate Glazed Chicken: Fresh Mozzarella and Baby Spinach, with Shallot Mousse in Rustic Rolls
- P11-** Baja Shrimp: Lime Cilantro grilled shrimp, Avocado, Tomatoes and Red Onions with Tomatillo Sauce in French brioche

Heroes by the foot

Minimum 3 feet (**\$33.00 PER FOOT**) One foot serves approximately 5 guests

A sandwich of heroic proportions of 3 to 6 feet of fresh, crusty Italian brick oven sesame semolina hero that is bursting with your choice Of delectable meats, cheeses, and condiments. Get ready for raves! Your Hero Selection is accompanied by **MIXED GREENS OR PASTA SALAD**

Herbed Chicken Cutlet

Provolone Cheese, Lettuce and Tomato with Rosemary Mayonnaise on the side

Southwestern

Sliced Marinated Steak with Muenster cheese, Romaine Lettuce, tomato and chipotle mayo on the side

Market's

Sliced Roast Turkey, Crispy Bacon, Jarlesberg Cheese, Lettuce, Tomato, and Roasted Onion Mayonnaise on the side

American

Roast Beef, roast Turkey, baked Virginia Ham with Swiss cheese, American cheese, Lettuce and Tomato

Italian

Capicola, Genoa Salami, Pepperoni, Provolone, Onion, oil & vinegar, Lettuce and Tomato

Rosemary Grilled chicken

Avocado, Roasted Vegetables, roasted Peppers and grilled Chicken with Balsamic Vinegar

Vegetarian #1

Roma Tomato, fresh Mozzarella, fresh Basil, Roasted Peppers, Sun-dried Tomatoes and roasted-pepper Aioli

Vegetarian #2

Roasted Vegetables, Roasted Peppers and Balsamic Vinegar

Carving Station (Ten Guests Minimum Order)

Rosemary Fillet mignon Merlot Demi Glace and Béarnaise Sauce **\$33.95 PER GUEST**

All American slow roasted Pork Loin with Bourbon Molasses Glaze **\$29.95 PER GUEST**

Roasted Turkey Breast Served with Gravy, Cranberry Orange Relish **\$29.95 PER GUEST**

Boneless Leg of Lamb Rubbed with Lemon, Thyme and Garlic. Served with Cider Demi Glace **\$31.95 PER GUEST**

All Served with

*Grilled veggies * Roasted bliss potato *Pasta salad *Green salad and * Desserts Platter *Sliced fruits

*Basket of brick oven Bread

Our Chef will carve it for you at your Location.

Chef's Fee Is Not Included

Salad Bar **\$14.95 PER GUEST (Ten Guests Minimum Order)**

Display of Toppings To Create Your Own Salad

- Romaine , spinach, arugula and Organic Greens
- Two Cheeses
- Four Dressings
- Three Protein
- Eight Vegetable
- Homemade Croutons, Scallions

PLEASE ASK US ABOUT OUR FULL TOSS SALAD MENU TO CHOOSE FROM

Some Of Our Dressings

- Rosemary Balsamic
- Fat Free Honey-Herb Dijon
- Cranberry Dijon vinaigrette
- Lime-Chipotle Ranch
- Low Fat Pineapple Chipotle
- Fat Free Far East Mandarin
- lemon basil vinaigrette
- Pomegranate Vinaigrette

ON-SITE SALAD CHEF AVAILABLE AT AN ADDITIONAL CHARGE

Sandwiches sides (Six Guests Minimum Order)

Served as an accompaniment to your sandwich platter

Traditional Salads and Greens

\$4.50 PER GUEST

Market's Salad Field Greens with caramelized Pears, spiced Pecans, Grape Tomatoes, crumbled Feta Cheese and Sun-dried Cranberries

Mixed greens pears, gorgonzola, pistachios, grapes & dried cranberries

Garden Greens Radicchio, Watercress, Romaine, Carrots, Grape Tomatoes, Bell Peppers, Broccoli, Asparagus, Cucumbers and Sprouts

Greek Romaine Hearts topped with Red and Green Peppers, Cucumbers, Tomatoes, red Onions, Kalamata olives stuffed Grape leaves And Feta Cheese, sprinkled with fresh Oregano and topped with Anchovies

Classic Caesar Our own Home-made croutons and shaved fresh Parmesan Cheese over baby Romaine hearts

Chopped A mélange of diced seasonal Vegetables (Kirby cucumber, bell peppers, avocado, roasted sweet Corn, black Olives and Tomatoes) arranged over chopped Romaine hearts

Figs salad Baby Greens-Frisee Mix, Golden Delicious Apples, Mangos, Sun-dried Tomatoes, candied Pecans, dried Figs, Avocado

Mixed Berries and Spinach Baby Spinach, Fresh berries, Feta Cheese, Cherry Tomatoes, and crushed Walnuts

Edamame salad Over Baby Spinach, Mandarin Oranges, Grilled Mushrooms, Beets with toasted black and white sesame seeds

Southwest Salad Baby Greens, Tomatoes, Cucumber, Avocado, Black Bean and Corn Relish with a Picante-lime Dressing Topped with Tortillas chip

Wild Arugula and Endive with Avocado, Pink Grapefruit and Hazelnut

Goat Cheese with Macadamia Crust over field greens with Mandarin oranges , Beets and Avocado

Arugula & Endive Radicchio, imported Artichokes, Su-dried Tomatoes and grated Parmesan

Baby Spinach Leaves Tossed with Tangerines, Water chestnuts, Fried Wonton Strips, and Sesame Ginger Vinaigrette

Spa Salad with flax seeds, micro Sprouts, Radish, Carrot, Cucumber, Sunflower seeds, Tomato over field greens

Exotic Salads

\$4.75 PER GUEST

Mozzarella: Cucumbers, green & black olives, cherry tomatoes

Fresh Mozzarella and Tomato: Baby Mozzarella and Grape Tomato salad tossed with Pesto sauce

Caprese: Sliced fresh Mozzarella and sliced Tomato topped with fresh Basil, Balsamic Vinegar and extra virgin Olive oil

Eggplant Coponata: Eggplants, Onions, Celery, Manzinella Olives, Capers, Tomato Sauce.

Roasted Beets: With Herbed Goat Cheese and Citrus-Shallot Vinaigrette

Roasted beets: With orange segments, apples, Asian sesame vinaigrette

Asparagus: And marinated grape tomatoes

Baby carrots and snap peas

Red bliss potato Salad with sour cream and dill

Roasted red potatoes With olives, scallions, caramelized onions, cilantro and chipotle dressing

Classic home style potato salad

Moroccan Cous cous: With roasted Vegetables and toasted Almonds

Mediterranean Cucumber, tri-color Peppers, Tomato, red Onion, Feta and Olives

French Lentil and Arugula with feta cheese, cherry tomatoes, scallions, and citrus wine vinaigrette

White Beans with cherry tomatoes, red onions, roasted peppers rosemary and sun-dried tomato pesto

Southwestern Three beans fiesta with corn, avocado, cilantro, chopped tomato and chipotle dressing

Chickpea scallions, water cress, radicchio

Barley with peppers, scallions, diced mango, cilantro & citrus vinaigrette

Israeli Cous Cous with diced veggies, cilantro and roasted garlic vinaigrette

Wild rice with roasted vegetables, sun-dried fruits, Toasted nuts with honey orange vinaigrette

Broccoli rabe with roasted garlic, lemon and sun-dried tomatoes

Steamed vegetable with shallot dressing

Broccoli E Aglio Olio (with roasted Garlic, black pepper, salt and olive oil)

Pasta and noodles Salads

\$4.50 PER GUEST

Simple Orzo-Orzo Pasta, Leeks, shitake mushrooms, tomato and roma cheese

Greek Orzo-Orzo Pasta, Black Olives, Cucumber, Bermuda onion, Diced Tomatoes, Feta Cheese Olive Oil and Fresh Dill

Bowtie Pasta-Cherry Tomatoes, Broccoli Florets, Baby Spinach, Julienne Carrots, Baby Peas and Spring Onion with Dill Dressing

Farfalle Pasta-With sun-dried tomato and basil pesto, roasted vegetable, parmesan, grape tomatoes, baby arugula and broccoli florets

Farfalle and Cheddar-Shredded Cheddar Cheese, Stuffed Manzanilla Olives, Red Roasted Peppers, In Light Vinaigrette.

Farfalle-With smoked mozzarella, sundried tomato, fresh basil, balsamic vinaigrette

Penne Shiitake-Pasta Salad with Shiitake, mushrooms, Shallots, Pencil Asparagus and Truffle Oil

Penne Pasta-Sun dried Tomatoes, Mozzarella , Basil, Sun Dried Tomatoes, Mozzarella Cheese, Fresh Parsley In a Light Dressing.

Spinach Penne-With julienne seasonal vegetables, snap peas, shitake mushroom, fresh roasted garlic, extra virgin olive oil

Rotelle pasta Primavera-Fresh Broccoli Florets, Red Roasted Peppers, Black Pitted Olives, Fresh Parsley, In A Light Vinaigrette.

Mini-Cheese Raviolles pasta-Sun dried Tomatoes, Plum Tomatoes, Freshly Scallions, Parsley, and In a Balsamic Sauce.

Cavatappi Pasta-Sun-dried Tomato Pesto, Parmesan Cheese, Basil, Peppers, Kalamata Olives and Goat Cheese

Tri-color Tortellini-With Arugula, endive, radicchio, imported artichokes, sun dried tomatoes and grated parmesan

Orchietta-With broccoli Rabe, roasted garlic, with a touch of pesto vinaigrette

Bruchetta Pasta-Mini Pasta Shells, Red and Yellow Tomatoes Zucchini, Purple Onion , Basil and Parmesan Cheese Light Aioli

Three Color Fussily-With Roma tomatoes, Portobello and fresh basil

Mezze Rigatoni-With Fennel, Tomatoes, Artichokes, Ricotta Salata and Kalamata Olives

Mini Rigatoni-With Roasted Vegetables, broccoli and Fresh Tomato Basil Sauce

Sesame Noodles-Oriental Noodles, Red Peppers, Scallion, Toasted Sesame Seeds and Slivered Carrots Authentic Sweet Chili Sauce

Pad Thai noodle- with stir fried vegetables, peanuts, in a savory spicy sauce

Buck wheat Soba Noodle-With shitake mushrooms, enoki mushrooms, bock Choy, and bonito broth on the side

Fresh rice noodles-With soy beans, black beans, fresh and pickled mustard greens with curry leaf vinaigrette

LUNCH A LA CARTE

Individual Chips	\$2.50 PER GUEST
Terra Chips	\$2.95 PER GUEST
Home-made Chips and Dip	\$3.95 PER GUEST
Fresh Fruit Salad	\$4.50 PER GUEST
Chocolate Long Stemmed Berries	\$3.95 (2 Pieces per Guest)
Sweet Tray	\$4.95 PER GUEST
Full Coffee and Tea Service	\$3.25 PER GUEST
Only Coffee or Tea	\$2.25 PER GUEST
Assorted Canned Beverages	\$2.00 PER GUEST
Spring Water	\$2.00 PER GUEST
Snapple	\$2.95 PER GUEST
San Pellegrino or Perrier	\$2.50 PER GUEST
Individual bottled Juice	\$2.95 PER GUEST

Entrees

(Six Guests Minimum Order)

All entrees served with a basket of brick oven bread and side of garden salad

(Hot entrée accompagnements **ON PAGE 17**)

Poultry Entrees

\$15.95 PER GUEST

Stuffed chicken asiago-Stuffed asiago cheese, spinach and roasted pepper

Herbed chicken pillard -With cornbread stuffing and cranberry glaze

Citrus glazed chicken-With orange sweet and sour glaze and wilted watercress.

Tuscan chicken-With rosemary scented potatoes and sautéed vegetables.

Chicken Marseille-Sautéed medallion of chicken with artichoke hearts, eggplant, vine ripe tomatoes in a chardonnay sauce

Chicken Milanese-Pan-seared Parmesan Crusted Breast of Chicken with baby Spinach, Tomatoes, and Balsamic sauce

Stuffed chicken-Stuffed Breast of chicken with fresh mozzarella, spinach, roasted pepper, sundried tomatoes, in a Burre Blanc sauce

Chicken Scarpirella-Chicken Sautéed with Mushrooms, Red and Green Peppers, Onions, Garlic, and A Touch of White Wine.

Chicken Parmegana- With fresh tomato basil sauce and shaved parmesan

Chicken Salina-With artichokes, sun-dried tomatoes, Portobello mushrooms, basil with lemon butter sauce

Chicken Chasseur- With Cremini Mushrooms, Tomatoes, White Wine, Shallots and Fresh Tarragon

Chicken Savoyard-In creamy sauce of Gruyère, white wine, Dijon mustard and tarragon

Apricot Ginger Chicken-Breast marinated with fresh ginger, Apricot preserve, soy sauce, scallions, and cilantro.

Boursin Chicken-Chicken breast filled with spinach, Boursin cheese and sun dried tomatoes

Grilled Chicken-Breast with Soy-Mango Asian Barbecue Sauce

Sage infused roasted turkey-Breast with a cranberry orange relish

Stuffed Roasted Turkey and spinach spirals-Stuffed with California spinach and carrot julienne with a citrus cranberry chutney

Beef Entrees

Filet Mignon- (medium rare) topped with sautéed mushrooms, caramelized onion and a red Raspberry reduction **\$18.95 PER GUEST**

Beef tenderloin-With artichoke hearts, wild mushrooms, and béarnaise sauce **\$18.95 PER GUEST**

Braised Beef Short Ribs -With Baby Carrots, Turnips and Parsnips **\$16.50 PER GUEST**

Chimichurri Steak- Sirloin Steak with Argentinean Chimichurri Sauce **\$16.50 PER GUEST**

Meatballs-Choose your favorite sauce (Madera Wine Sauce -Italian Marinara- Teriyaki Glazed) **\$12.95 PER GUEST**

Sweet and Sour-Brisket with Shallots **\$16.50PER GUEST**

Beef Ranchero-With tomato, garlic, chili, and cumin **\$16.50 PER GUEST**

Pacific Rim-Beef sauté with ginger, onions, peppers, and soy sauce **\$16.50 PER GUEST**

Meatloaf-Plain-or stuffed with (eggs, beef sausage or spinach) – with rich mushroom gravy **\$14.95 PER GUEST**

Roasted Lamb Chops-With Dijon and herb crust with Tahini sauce **\$17.95 PER GUEST**

Lamb Stew-With Parsnips and Figs **\$16.50 PER GUEST**

Market's Roasted Leg of Lamb with Herbs **\$16.95 PER GUEST**

Veal Francesca-With spinach, Portobello mushrooms **\$17.95 PER GUEST**

Veal Scaloppini-With Marsala Wine **\$17.95 PER GUEST**

Entrees

(Six Guests Minimum Order)

All entrees served with a basket of brick oven bread and side of garden salad

(Hot entrée accompagnements **ON PAGE 17**)

Pork Entrees

\$15.95 PER GUEST

Pork Medallions- Five Spiced with Granny Smith Apple Compote, Sherry Wine jus

Pork Medallions- with Red Onion Confit

Pork loin- Roasted Cuban style with Apple Chutney

Pork Loin- caramelized with orange-ginger glaze

Pork loin- stuffed with Wild Mushroom and port reduction

Sweet Italian Sausage- filled with cheese, parsley, roasted peppers and onions

Boneless Pork Chops- Spanish style

Seafood Entrees

Salmon en croute-Filet of salmon with sautéed seasonal vegetables in a puff pastry **\$16.95 PER GUEST**

Salmon kebob- Skewered with onions & peppers **\$14.50 PER GUEST**

Salmon -With Miso, Mirin and soy Glaze and roasted sesame seeds **\$15.95 PER GUEST**

Salmon- Baked with macadamia and parmesan crust with an Orange butter sauce **\$16.95 PER GUEST**

Salmon- Infused with green tea with Sake braised Shiitakes **\$16.95 PER GUEST**

Salmon-Creole Blackened steak of salmon in a tangy zest Creole tomato and Champagne sauce **\$15.95 PER GUEST**

Salmon-Marengo style Pan Seared then Braised W/ Tomatoes, Onions, Olives, Garlic & White Wine **\$15.95 PER GUEST**

Shrimp- Coconut crusted shrimp with Pena colada sauce **\$15.95 PER GUEST**

Shrimp- Baked Gulf Shrimp Stuffed with Lump Crabmeat **\$16.95 PER GUEST**

Shrimp-Grilled with lemon and garlic **\$15.95 PER GUEST**

Shrimp- Scampi with a garlic and dry sherry wine sauce **\$15.95 PER GUEST**

Trout-Stuffed with fennel, olives and oven-dried tomatoes, with blood orange butter **\$18.95 PER GUEST**

Perch-Grilled with Lime and Tequila **\$16.95 PER GUEST**

Crab and Lobster -Sweet Lobster & Crab Cakes topped with Chipotle sauce **\$15.95 PER GUEST**

Sea bass-Roasted Chilean sea bass on a bed of mango and corn salsa with a red chili sauce **\$15.95 PER GUEST**

Halibut-Poached in coconut water with Thai herbs over Soba noodles **\$18.95 PER GUEST**

Striped bass- topped with mango and avocado salsa **\$18.95 PER GUEST**

Tuna-Sesame Crusted Seared Tuna Steak Served over bock Choy **\$17.95 PER GUEST**

Flounder-Crabmeat Stuffed Flounder w/Lemon Wine Sauce **\$14.95 PER GUEST**

Entrees

(Six Guests Minimum Order)

All entrees served with a basket of brick oven bread and side of garden salad
(Hot entrée accompagnements **ON PAGE 17**)

Low-Carb Entrees

Low Carb Turkey- With Cornbread Stuffing and Sweet Potatoes **\$15.95 PER GUEST**

Chicken Alfredo Lo-Carb- Mezze Penne, Scallion, Celery, Green Peas and Snow Peas **\$15.95 PER GUEST**

Vegetarian Entrees

\$10.95 PER GUEST

Roasted Vegetable Lasagna- Layers of Vegetables and Cheese in a delightful Red Sauce

Stuffed Portobello-With spinach and smoked mozzarella.

Wild mushroom and broccoli strudel- with herbed crème fraîche

Stuffed peppers-With basmati rice, vegetables and a roast tomato glaze.

Polenta Gratin -With Wild Mushroom Ragu

Curried Vegetable Stew- Spicy curry garlic stew of carrots, potatoes, zucchini, garbanzo beans, and tomatoes

Peruvian Squash Stew -A delicious blend of potatoes, acorn squash, and feta cheese served over four-grain rice.

Eggplant -Stuffed with ricotta cheese topped with marinara and fresh parmesan

Vegetables lasagna Cheese-less-With tofu toppings (delicious)

Lasagna A La Verdura -With fresh Swiss chard, Yellow squash, carrots, red bell peppers, low fat cottage and other cheeses

Salad Entrees

(served with a basket of sliced Baguette)

California Chicken **\$14.95 PER GUEST**

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

Mexican Grilled Chicken **\$15.95 PER GUEST**

Spicy grilled chicken, tomatoes, ripe avocados, red peppers, onions, cilantro, black beans and jalapeños tossed in lime juice

Mediterranean Rosemary Chicken and Figs **\$16.95 PER GUEST**

W/ olives, mushrooms, red peppers and goat cheese, almonds, apples, on a bed of field greens

Grilled Chicken Caesar **\$12.95 PER GUEST**

Marinated Chicken Breast, Crisp Romaine Lettuce, Parmesan Croutons, Roma Tomatoes and Served with Caesar Dressing

Pesto Grilled Jumbo Shrimp **\$15.95 PER GUEST**

Over baby greens, hazelnuts, with goat cheese, roasted fennel. Grilled asparagus, Grilled eggplant and Kalamata olives

Sesame Seared Tuna **\$15.95 PER GUEST**

Sashimi grade tuna, Portobello mushrooms, roasted tomatoes, caper berries, Celingine mozzarella

Asian Tuna **\$15.95 PER GUEST**

Grilled Tuna, Chinese cabbage, Bok Choy, Carrots, Cucumbers, Daikon Radishes, Scallions, Sesame Seeds & Orange Ginger dressing.

Grilled salmon Niçoise **\$14.95 PER GUEST**

Grilled salmon, Lemon Zested Green Beans and Shallots, Roasted Potatoes, Tomatoes, Boiled Egg and Olives over Romaine

Grilled Steak Tagliata **\$16.95 PER GUEST**

Fillet Mignon, Portobello mushrooms, oregano-roast cherry tomato & red onion with salsa Verde over mix field greens

Fillet mignon **\$17.95 PER GUEST**

On a bed Of Arugula with, Roasted peppers, caramelized onions, grilled shiitake mushrooms

Entrees Accompaniments

Choose any as your accompaniments for the lunch and dinner entrées

Potatoes

\$4.75 PER GUEST

- Roasted red Potatoes with Sage and Rosemary
- Baked Scalloped Potatoes with béchamel sauce
- Potatoes Gaspar (Sautéed with Scallions and Garlic)
- Classic mashed potato
- Mashed Sweet Potatoes with or without marshmallow
- Roasted Butternut squash with dried fruits
- Honey orange glazed sweet potatoes with dried fruit and toasted pecans

Rice

\$4.75 PER GUEST

- Yellow Fried rice with vegetables
- Creole Rice with carrots, corn, red pepper & tomatoes
- Jasmine Rice with Truffles and Scallions
- Basmati rice with vegetables
- Wild rice Pilaf with roasted cubed vegetables
- Spinach and mushrooms rice pilaf
- Healthy steamed white or brown rice
- Spanish Rice (Aroz con Condoles)
- Uzbek carrots and raisin rice pilaf

Vegetables

\$4.75 PER GUEST

- Grilled Assorted Vegetables
- Roasted vegetables ratatouille
- String Beans Almandine with teriyaki sauce, Almonds and roasted peppers
- String Beans with Shallots and Shiitake Mushrooms
- Haricotvert, shaved fennel, zucchini, tarragon and stone ground mustard sauce
- Grilled Asparagus and Roasted Red Bell Pepper, Portobello mushrooms and grilled onions
- Orange glazed petit carrots
- Sautéed shiitake mushrooms with scallions and sesame seeds
- Sautéed spinach with toasted pecans, roasted garlic and lemon
- Sautéed Snow Peas with garlic, ginger and hazelnut oil
- Sautéed shiitake mushrooms with scallions and sesame seeds
- Sautéed baby bock Choy with teriyaki glaze and sesame seeds
- Fresh Tomato and Eggplant Gratin

Italian pasta (Six Guests Minimum Order)

Our Pastas (Penne-Fussily-Bowtie-Ziti-Manicotti-Orzo, Rigatoni, Fettuccini, Orecchiette)

Pasta Dishes

\$9.95 PER GUEST (Served with Bread Basket)

\$11.95 PER GUEST (Served with Caesar Salad and Bread Basket)

Sun-dried tomato sauce- Fresh mozzarella & chiffonade of fresh basil

Carbonara- Cream based sauce with onions, bacon, peas, mushrooms and roasted veggies

Pesto- With pine nuts, diced fresh mozzarella & shredded Reggiano parmesan cheese

Primavera- Fresh Grilled Garden Vegetable Medley Sautéed in Virgin Olive Oil, Fresh Garlic & spices

Italiano - With Italian gorgonzola, mascarpone, St. Andre & parmesan W/egg plant and broccoli

Ala Vodka- With Baby Peas and Roasted Plum Tomatoes

Aglio e Olio-With Virgin Olive Oil, Garlic, Fresh Cut Basil and Tomato Concassé

Arrabiata-A tangy dish with capers, Kalamata, olives, tomatoes, garlic, onions, and olive oil

Cheese Ravioli-with Goat Cheese, Fresh Tomato and Basil Sauce

Tortellini-With sautéed shallots, sundried tomatoes, peppers & crimini mushrooms

Baked Pasta

\$10.95 PER GUEST (Served with Bread Basket)

\$12.95 PER GUEST (Served Caesar Salad and Bread Basket)

Baked lasagna Primavera-Made with roasted vegetables, ricotta and mozzarella cheeses, layered in pasta with basil marinara sauce

Baked orecchiette -With spinach and mushrooms in four cheese sauce

Baked shells- With steamed garlic broccoli and roasted peppers in a cheddar cream sauce

Baked Classic Mac and cheese

Baked ziti-Roasted eggplant, zucchini, herb roasted mushrooms in light cream sauce , parmesan

Baked manicotti-With basil marinara sauce, and fresh mozzarella

Classic Baked Ziti-With ricotta & mozzarella topped with fresh grated Reggiano parmesan cheese

Lasagna Alforno-Layered pasta with fresh spinach, ricotta, Romano cheese

Pasta Entrees

(Served with Brick Oven Bread and Caesar Salad)

\$12.95 PER GUEST (Minimum 8 Guests)

Baked Lasagna Bolognese-Sautéed lean ground beef, spices and imported cheese in chunky basil with marinara sauce

Ziti-With Country Sausage Broccoli and Peppers

Ziti Pesto-Rubbed and Grilled Chicken with Roasted Roma tomato, broccoli and Parmesan cheese

Spicy Shredded Beef-With snow peas, peppers and Soba noodles

Beef Stroganoff- An old world favorite featuring beef smothered in sour cream mushroom sauce. Served over noodles

Lobster Ravioli-With herb-saffron shrimp sauce and grilled veggies **(ADD \$3.00 PER GUEST)**

Scampi Jumbo Shrimp-Sautéed in garlic, butter and white wine Reduction, Served Over Linguini **(ADD \$2.00 PER GUEST)**

Bolognese Lasagna-Rolls our savory Bolognese sauce rolled in wide flat Noodle with three Italian Cheeses

Spaghetti & Meatballs-Seasoned Balls of Ground Choice Beef Simmered in Our Own Marinara Sauce

Fettuccini grilled chicken-Fresh spinach, basil in pink sauce

Seafood Linguini-Seasonally Fresh Seafood Tossed in our Own Marinara Sauce

Rigatoni-With Salmon and Sun-dried Tomatoes

Whole Wheat Linguini-Shrimp, Asparagus, fresh tomato, arugula, garlic and olive oil in red sauce

Lunch & Dinner Combos

Custom Entrée Combos Designed Especially to Serve Larger Groups

Prices are Per Guest - Minimum 10 Guests

Bistro's Presentation

\$29.95 PER GUEST

- Chef's Platter (Room Temperature Entrees-Finger Foods And assorted Appetizers)
- Market's's Salad (every body's Favorite)
- Our masterpiece pasta salad
- Sliced fruits
- Exotic salads sampler (three assorted Exotic salads)
- Assorted sushi sampler
- Desserts

Burger Bar

\$27.95 PER GUEST

- Black Angus burger, veggie burger, turkey burger
- Platters of Onion, lettuce, Tomato, pickles, ketchup, mustard, salt, pepper, burger Buns
- Sliced fruit platter
- Dessert platter
- Fries: regular and sweet Potato
- Coleslaw.

South of the Border

\$21.95 PER GUEST

- Assorted Quesadillas
- Guacamole, Fresh Salsa, Sour Cream, Pico de Gallo, shredded cheese
- Cookies and brownies
- Assorted burritos
- Green Salad
- Tapioca Pudding

SPA Buffet

\$27.95 PER GUEST

- Grilled Salmon and Israeli Cous Cous And Roasted Red Pepper Coulis
- Hummus and Grilled Whole Wheat Pita
- Grilled Italian Vegetables Virgin Olive Oil Drizzle
- Warm Mushroom Salad with Poached Asparagus
- Chef Selection of Sorbets
- Soy and Ginger Glazed Stuffed Breast of Chicken
- Mesclun Salad with Balsamic Vinaigrette
- Organic Brown Rice
- Chilled Ginger Spiced Melon Soup
- Seasonal Sliced Fresh Fruit

Midtown

\$23.95 PER GUEST

- Parmesan and herbs crusted Baked Bass fillet with light tomato sauce
- Stuffed chicken with Asparagus and Fontina cheese w/ Balsamic reduction
- Cajun Grilled Flank steak
- Sautéed spinach
- Sliced fruits
- Rice Timbale
- Chopped salad
- Desserts

42Nd Street Special

\$25.95 PER GUEST

- Beef Wellington stuffed with mushroom, wrapped in puff pastry served with an herb Demi glace
- Seared salmon filets with sesame ginger glaze
- Wild Mushroom Risotto
- Sliced fruits
- Sweet and sour chicken
- Chop-chop salad
- Desserts

Themed Buffets

8 Guests Minimum 24 Hours Notice Required

SERVED HOT IN CHAFERS
\$24.95 PER GUEST

American

- Mini burgers on toasted Brioche bread with all the trimmings dipping
- Jumbo lump crab cakes with chipotle aioli
- Roasted red potato salad with dill
- Basket of fresh bread and rolls
- Southern style chicken fingers with BBQ or Honey mustard
- Old fashioned coleslaw
- Green salad
- Apple pie or pecan pie

New York

\$20.95 PER GUEST

- Home-made hot Pastrami, Corned Beef, brisket and fresh turkey
- Green salad
- All the trimmings to include (tomato, lettuce, Cheeses, Dressings, Dill Pickles and Pickled Tomatoes)
- Pumpernickel, Marble Rye, white and wheat
- Potato Knishes
- Potato Salad
- Coleslaw
- Marconi salad

Classic

\$22.95 PER GUEST

- Homemade meatloaf with gravy and crispy onions
- Macaroni and cheese
- Wedge Cut Fries
- Garden Green salad with roasted corn
- Apple pie
- Sliced turkey breast with cranberry relish
- Classic mashed potatoes with gravy
- Sautéed Green beans almandine
- Freshly Baked biscuits

Texas BBQ

\$24.95 PER GUEST

- Slow smoked custom Bar-B-Que
- Smoked Baby Back Pork Ribs
- Pulled Pork Sliders
- Fresh Coleslaw
- Corn on the Cob
- Mesquite Smoked Beef Brisket
- Smoked Turkey Breast
- Slow Cooked Baked Pinto Beans
- Green Salad
- Homemade Corn Bread

Hawaiian

\$23.95 PER GUEST

- Volcano Spiced Hula-Hula Chicken
- Sweet and Sour Meatballs
- Waimea Salad with Roasted Red and Yellow Peppers, Fresh Basil and Macadamia Nut-Pesto Vinaigrette
- Macadamia Nut Rice
- Tropical sliced fruits and berries
- Coconut shrimp with Honey Dijon Mustard Sauce
- Sesame Ginger Noodles
- Kahuku Green bean salad, soy & sesame oil
- Coconut Cake with Chocolate Rum Sauce

Southern

\$22.95 PER GUEST

- BBQ Baby Back Ribs
- Cornmeal crusted catfish with lemon tartar sauce
- Sweet Potato Wedges
- Potato Salad
- Sweet Potato Pie
- Fried Chicken
- Macaroni and cheese Bake
- Buttermilk Biscuits
- Mixed Green Salad

Themed Buffets

8 Guests Minimum 24 Hours Notice Required

SERVED HOT IN CHAFERS

Cajun

\$24.95 PER GUEST

- Blackened chicken breast with Creole sauce
- Grilled Corn Salad with Roasted Pepper
- Classic Fried Green Tomatoes and Fried Okra over a Bed of Sautéed Fresh Red Tomatoes and Basil
- Cajun Sweet Potato Wedges
- Savannah Salad with grape tomato, cucumber
- Jambalaya with shrimp, chicken & sausage
- Corn Compote
- Sliced fruits

Mexico A

\$23.95 PER GUEST

- Pan roasted red snapper pueblano
- Chicken Tamales
- Fiesta Rice Pilaf
- Sliced fruits
- Chipotle Flank Steak
- Mexican Chopped salad
- Assorted tortillas
- Mexican Crème caramel

Mexico B

\$21.95 PER GUEST

- Lime Chipotle Grilled Carne Asada
- Grilled Pasilla Chile and Lime Rice
- Flour Tortillas
- Crisp romaine and field greens tossed with tomatoes, queso fresco, tortilla chips, and avocado vinaigrette
- sliced Fruits
- Lime and Tequila Grilled Chicken
- Chopped salad with Corn, Green Beans
- Chile Rellenos

Mexico C

(fiesta And Burrito Bar)

\$21.95 PER GUEST

- Grilled Steak Fajita
- Chopped meat Taco
- Soft Corn & Flour Tortillas, Corn Chips
- Guacamole, Salsa , Sour Cream, Pico de Gallo, shredded cheese
- Tapioca Pudding
- Chicken Fajitas
- Spanish rice, Refried Beans
- Green Salad
- Cookies and brownies

Latino Fusion A

\$25.95 PER GUEST

- Lime cured salmon with Papaya chili relish
- Cuban Style Baked chicken with cilantro
- Fried plantains
- Fresh tossed salad with Arugula
- A Basket of Assorted Plantains Crackers
- Adobo and cilantro rubbed sirloin steak
- Roasted Peruvian potatoes
- Spanish rice and condoles
- Fresh baked cookie and brownie tray

Latino Fusion B

\$25.95 PER GUEST

- Papaya glazed Wild Salmon Filet
- Guava Glazed Roast Chicken
- Mashed Yucca
- Jicama, avocado, beans, cherry tomato over chopped Iceberg lettuce
- House cookies and brownie
- Cuban style roasted pork loin
- Pan Latin Paella Valenciana
- Platanos Maduros
- Assorted tropical cubed fruit

Themed Buffets

8 Guests Minimum 24 Hours Notice Required

SERVED HOT IN CHAFERS

Caribbean

\$24.95 PER GUEST

- Caribbean Jerk Chicken
- Grilled Mahi Mahi with pineapple glaze
- Sliced Tomato and Avocado Salad
- Coconut Pudding
- Island Style Meatballs
- Caribbean Rice and Beans
- Tropical Fruit Salad
- Cookies and Pineapple Macadamia Nut Squares

Cuba

\$22.95 PER GUEST

- Oven baked chicken (Pollo al Horno)
- Rice and peas (Arroz con Gandules)
- Boiled yucca fingers with mojo garlic sauce(Yuca Con Mojo cocido)
- Tropical Fruit Salad
- Roast Pork with mojo garlic sauce (Pernil Asado)
- Fried plantain (Maduros)
- Avocado and Pineapple Salad Tossed with Mint and Chili Oil

Mediterranean

\$23.95 PER GUEST

- Fresh Herb Beef and Chicken Kabobs
- Grilled Summer Vegetables with Fine Herbs
- Tuscan Salad with Romaine Lettuce, Roma Tomatoes, Kalamata Olives, Grana Padano Cheese and House Baked Croutons
- Sun dried tomato and Kalamata olives hummus with pita triangles
- Herb crusted Tilapia with lemon drizzles
- Saffron Couscous with Veggies and Chives
- Desserts Platter • Sliced fresh fruits

Greece

\$27.95 PER GUEST

- Lamb gyros with mini pita breads, diced tomatoes, Onions and dill cucumber yogurt sauce
- Greek stuffed chicken with spinach and feta finished With Greek lemon sauce
- Spanakopita triangles (spinach pie)
- Lemon orzo pasta with arugula, grape tomatoes Roasted peppers and feta cheese
- Greek salad
- Sliced fresh fruits
- Grilled vegetables with olives and artichoke hearts
- Desserts platter To Include Baklava and katifi

Middle East

\$28.95 PER GUEST

- Harissa Rubbed chicken (Tunisia)
- Grilled Vegetables Kabobs
- Tabouleh salad
- Babaganoush, hummus with assorted toasted pita and flat bread
- Ground Beef Kofta In Oregano Tomato Sauce
- Koshari rice with lentil, chickpeas, fried shallots
- Israeli salad
- Desserts Platter • Sliced fresh fruits

Morocco

\$28.95 PER GUEST

- Lamb and root vegetables stew with spices
- Chicken Tajin :tender pieces of chicken cooked then baked with prunes, raisins and veggies
- Saffron Couscous with Veggies and Chives Seafood Pstilla (seafood mix wrapped in Phyllo)

All served with hot couscous

- Moroccan eggplant with peppers and onions
- Moroccan carrots salad
- Moroccan cookies and desserts
- Sliced fresh fruits
- Garden salad

Themed Buffets

8 Guests Minimum 24 Hours Notice Required

SERVED HOT IN CHAFERS

Japan

\$26.95 PER GUEST

- Chicken Katsu served with mandarin sauce
- Beef Teriyaki
- Hibachi grilled vegetables,
- Cookies and brownies
- Pan seared halibut with citrus miso sauces
- White sticky rice
- Soba noodles with vegetables in Yuzu sauce

Thailand

\$25.95 PER GUEST

- Chicken satay with spicy peanut sauce
- Thai pad noodles ,vegetables, roasted peanuts and sweet and spicy chili sauce
- Thai salad: lettuce, tomatoes, cucumbers, red onions, red cabbage, shredded carrots & peanuts
- Sliced fresh fruits
- Salmon marinated with lemongrass, chilies and lime
- Lemongrass and cilantro scented rice
- Assorted cookies and brownies

Indian

\$27.95 PER GUEST

- Chicken Tandoori kabob style with cilantro chutney
- Lamb Lamb Tikka Masala
- Curried Potato and Pea Samosa
- Cookies and brownies
- Assorted Indian Breads including Nan
- Curry Salmon broiled over sautéed curry spinach
- Kheer Ka Raita (yogurt with cucumber and mint)
- Vegetable Biryani basmati rice
- Sliced fresh fruit

China A

\$26.95 PER GUEST

- Jumbo sweet and sour shrimp
- Beef in black bean sauce
- Spicy Marinated Cucumber Salad with Sweet Soy-Chili Vinaigrette
- Almond cookies and Fortune cookies
- Chicken and Broccoli Chinese style
- Vegetable lo mein
- Tossed salad
- Fresh sliced Fruits

China B

\$25.95 PER GUEST

- Five-spice chicken with cashews and bock Choy
- Orange Ginger Beef Stir-Fry
- Chow Mien Noodles
- Broccoli salad with carrot ginger vinaigrette
- Dessert with fortune cookies
- Szechuan salmon with soy ginger glaze
- Shitake Mushrooms with Ginger, Soy and Rice Wine
- Rice with black mushrooms
- Sliced fresh fruits

Korea

\$28.95 PER GUEST

- Korean Style Fish and shrimp Pancake with sweet and sour sauce
- Chicken Gui marinated in soy and sesame oil
- Chop cha (Korean noodle with vegetables)
- Green salad
- Almond cookies and Fortune cookies
- Galbi (thinly sliced prime rib in soy sauce)
- Vegetable dumplings
- Sticky rice
- Sliced fruits

Themed Buffets

8 Guests Minimum 24 Hours Notice Required

SERVED HOT IN CHAFERS

Brazil

\$27.95 PER GUEST

- Baked Red Snapper (Vermelho recheado com farofa)
- Brazilian Style Rice (Arroz à brasileira)
- Mashed Beans(Tutu à Mineira)
- Molho apimentado (Hot Sauce)
- Brazilian Pork Chops (Costeletas de Porco)
- Brazilian Style Collard Greens (Couve à mineira)
- Tomato and Heart of Palm (Salada de tomate e palmito)
- Sliced fruits
- Cookies and coconut candy

South Pacific

\$26.95 PER GUEST

- Coconut Shrimp with a mango relish
- Grilled Citrus Chicken with amaretto citrus glaze
- Medley of Grilled Fruit & Vegetables (assorted grilled citrus fruit with sweet potato, plantain, sweet onions)
- Jasmine Coconut Rice with coconut milk and chunks of fresh coconut
- Asian Salad (romaine, watercress, mango, tomato, cucumber, segment of oranges, shredded coconuts)
- Sliced fruits
- Papaya BBQ Baked Salmon
- Assorted Cookies

Russia

\$26.95 PER GUEST

- Chicken Kiev (Breaded chicken breast w/ lemon butter filling)
- Eggplant satsivi
- Green salad with tomatoes, cucumbers, peppers, radishes and feta cheese
- Sliced fruits
- Beef stroganoff with wild mushrooms
- Red roasted potatoes with dill
- Black Bread basket
- Dessert with Russian

Spain

\$26.95 PER GUEST

- Traditional Paella
- Ternera Casera: Braised veal shank simmered with Tomato, red wine, mushrooms, onion and garlic
- Pollo Peon: Breast of chicken with a chilindron sauce Of fresh tomato, onion, peppers, black olives and capers
- Tortellini Manchego: Cheese tortellini with diced tomato and fresh basil with manchego cheese sauce
- Ensalada Pepin: Garden greens, mushroom, tomato, Cucumber, pine nuts and orange balsamic vinaigrette
- Flan: A lavish brandied caramel custard
- Cured salmon Asturiano, capers and onions
- Sliced Fruits

Italy A

\$27.95 PER GUEST

- Chicken cacciatore
- Fried calamari with tartar sauce
- Eggplant & zucchini fingers with marinara dipping sauce
- Tuscan Green Salad with Romaine Lettuce, Roma Tomatoes, Kalamata Olives, Grana Padano Cheese, Garlic Croutons
- Toasted Garlic Bread
- Steak Marsala
- Baked Ziti Pomodoro
- Farfalle , artichokes, cherry tomatoes, basil and fontina cheese
- Tiramisu Cake

Italy B

\$25.95 PER GUEST

- Old-fashion chicken parmesan
- Stuffed manicotti in a basil marinara sauce
- Farfalle pasta salad with tomatoes, arugula & Kalamata olives
- Sliced tomato, Mozzarella and Basil
- Mini Italian pastries
- Broiled salmon with Italian seasonings
- Rosemary potato sticks
- Caesar salad
- Sliced baguette grilled with herbed oil

Themed Buffets

8 Guests Minimum 24 Hours Notice Required

SERVED HOT IN CHAFERS

France A

\$26.95 PER GUEST

- Filet of sole Provençal with melted tomatoes, Asparagus, onions and baby scallops
- Medallion of chicken with Tarragon & burgundy wine reduction
- Goat cheese , walnuts ,baby tomatoes over arugula
- Mini éclairs, napoleons ,fruit tarts with cookies
- Blissful Beef Burgundy
- Roasted red bliss potatoes with shallots
- Slice fresh fruits
- Sliced French baguette

France B

\$28.95 PER GUEST

- Chicken Français
- Roasted Red Bliss Potatoes
- Endive salad , oranges, cherry tomato and crumble Blue Cheese
- Mini éclairs, napoleons, fruit tarts and cookies
- Grilled Filet Mignon with Shallots
- Sautéed Haricots Verts with lemon zest and almond
- Slice fresh fruits
- Sliced French baguette

Germany

\$28.95 PER GUEST

- Veal Shanks (Kalbshaxe)
- Fillet of cod in mustard sauce
- Potato Dumplings(Knödel)
- Green salad
- Beef Rolls in Cream Sauce(Rolladen)
- Saptzel / Pasta
- Red Cabbage braised W/ apples, onions, and chestnuts
- Black Forest cake
- Slice fresh fruits

Vegetarian

\$24.95 PER GUEST

- Pecan Encrusted tofu: marinated in tamari and curry
- Casseruola Della Nonna: Eggplant, potatoes, zucchini mozzarella and parmesan, layered in a lasagna fashion. topped with tomato sauce
- Moroccan Stew: An elegant stew with artichokes hearts, ripe olives and saffron.
- Chick pea , tomato and feta salad
- Cut-up fruit salad
- A basket of assorted international breads
- Desserts platter

Lo-carb (Earth Celebration)

\$27.95 PER GUEST

- Sliced Grilled Salmon
- Medium Roasted Tri-Tip of Beef
- Spring Mix Salad
- Fresh Basil Drizzled with Extra Virgin Olive Oil
- Lemon Ginger Chicken Breast
- Fresh Vegetable Tray with Hummus Dip
- Grilled Roma Tomatoes and Green Beans with
- Sliced fresh fruits

HORS D'OEUVRE OPTIONS

(Place your order at least one day in advance)

\$21.95 PER GUEST for 20 to 60 guests (Choose 6 items)

\$19.95 PER GUEST for 61 to 200 guests (Choose 6 items)

\$17.95 PER GUEST for 201 and above guests (Choose 6 items)

H Served hot

C served at room temperature

Our Event Planners would be happy to assist you in Planning a Full Service Hors D'oeuvre Menu for your next Special Event! While the following pages contain several choices for you to consider when planning your event, please keep in mind that we have hundreds of Hors D'oeuvres not featured here. There are many Hors D'oeuvres which are not conducive to "drop-off" And either requires on-site assembly or need to be heated and passed vs. being placed in a chafing dish. For a festive gathering with uniformed service personnel, here are just a few of the many selections available:

Here's a simplified guide when ordering these tasty morsels:

Pre-Meal: 4– 6 Pieces Per Person

Between Meal Cocktail Party: 8 – 12 Pieces Per Person, plus "filler" items like fruit, Cheese, and Crudités

In Lieu of a Meal: 15 – 20 Pieces per Person, Plus "filler" items like fruit, Cheese, and Crudités

VEGETARIAN

- Stuffed Cherry Tomato with Pesto Goat cheese **C**
- Camembert and Sun-dried Cranberry Phyllo Purse with Snow Sugar. **CH**
- Pear and Chèvre Spring Roll with Cranberry Mirin Dipping **CH**
- Goat Cheese Tartlet with Thyme and Spiced Pecans. **CH**
- Sage and Asiago Polenta wheel Round. With Field Mushroom**CH**
- Polenta Wheel with Kalamata Olive and Fig Tapenade **CH**
- Vietnamese style Vegetarian Cocktail Spring Rolls with Kafir Thai Basil **CH**
- Spanakopita Triangles filled with Spinach and Feta Cheese **CH**
- Japanese Eggplant Crisp with Oven-dried Cherry Tomatoes and Fresh Mozzarella **C**
- Profiteroles with Goat Cheese, Sun-Dried Tomato & Basil**CH**
- Feta Cheese and Spinach stuffed Mushroom **C**
- Indian Vegetable Samosa with Tamarind Chutney **CH**
- Blue Corn Cups Filled with Black Bean and Corn Salad **C**
- Mini assorted quiches (spinach, vegetable or Lorraine) **CH**

POULTRY

- Rice Paper Pockets, filled with Chicken, Avocado, Basil, and Oriental Vegetables W/ Ginger Sauce **C**
- Mini Chicken Quesadillas with Queso Blanco and Three Pepper Salsa **HC**
- Chipotle Jerk Chicken in a Plantain Cup **C**
- Duck Confit Spring Roll with Hoisin Port Wine Sauce **HC**
- Lemongrass Chicken Satay, Coconut Thai Chili Dipping Sauce **HC**
- Citrus Marinated Chicken Skewers with Jalapeño Cream **HC**
- Tandoori Chicken Skewer served with Mango Cilantro Chutney **HC**
- Grilled Jerked Chicken Skewers with Tamarind Mango Sauce. **HC**
- Brazilian Coconut Chicken with Honey-mango dipping Sauce. **HC**
- Chicken Quesadillas with Jalapeño Havarti and Smoked Tomato Salsa **HC**
- Macadamia Nut Encrusted Chicken with Honey-Mustard Sauce. **HC**

H O R S D' O E U V R E O P T I O N S

BEEF, VEAL, LAMB & PORK

- Beef Picadillo Empanadas with Plum Wine Sauce **CH**
- Mini Italian Meatballs skewers with Marsala Sauce **H**
- Orange Miso Beef Satay with peanut sauce **CH**
- Green Tea Crusted Beef Kebabs served with Tangerine Dipping Sauce **CH**
- Miniature Cheese burgers served on brioche buns**H**
- Miniature Pulled beef Sliders **CH**
- Classic “Pigs-in-a-Blanket” **CH**
- Moroccan Lamb Skewer scented with bitter Orange Sauce. **CH**
- Edible Brioche Spoon with Grilled Beef Tenderloin Dolloped with Cognac Fleurent **CH**
- Frenched Lamb Chops with Roasted Garlic Jam. **CH**
- Moroccan Lamb Phyllo Rolls with Apricot, Pistachio and Citrus. **CH**
- Beef Negimaki rolls with asparagus **C**
- Filet Mignon Crostini with Horseradish Cream and Caramelized Onions **C**
- Roasted Chili and Lime crusted shredded Beef Mole in Tortilla Cups. **C**

SEAFOOD

- Poached Shrimp with Mirin and Ginger Chili Sauce **CH**
- Chilled Jumbo shrimp, Served with traditional Cocktail Sauce **C**
- Spring rolls filled with Prawn, Vermicelli Noodles, Basil, Sprouts, Carrots, Lettuce and Cucumber **CH**
- Mirin Glazed Shrimp with Ginger Lime Dipping Sauce. **CH**
- Assorted Japanese style Sushi, Rolls and Sashimi with Pickled Ginger, Wasabi and Soy Sauce **C**
- Crab and Mango Salad in Cucumber Cubs **C**
- Yellow Fin Tuna Tataki, Enoki Mushroom, on Lotus Crisps with Wasabi, Crème Fraîche **C**
- Japanese Eel on Cucumber Rings with Wasabi Dressing and Sprouts **C**
- Seared Sea Scallop on Polenta Round with Roasted Red Pepper Puree. **CH**
- Grilled Jerk Shrimp Skewers with Ginger Beer Syrup. **CH**
- Thai Shrimp Spring Rolls served with a soy Mirin mignonette **CH**
- Pomegranate Glazed crabmeat Stuffed shrimp **CH**
- Shrimp Prawn Tempura with Ponzu Sauce. **CH**
- Coconut Crusted Shrimp served with a Passion Fruit Chili Dipping Sauce **CH**
- Lobster and Shrimp Macaroni and Cheese served in a Martini Glass **CH**
- Crispy Bite-Size New England Crab Cake with a Citrus Caper Remoulade **CH**

SPECIAL H O R S D' O E U V R E S

ENDIVE PETAL WITH: C

- Roquefort and Dried Apricot drizzled w/honey,
- Brie and Grilled Pear
- Thai Chicken Relish
- Minted Chicken Relish

PINWHEELS: C

- Basil, Salami, & Tomato
- Ham and Anaheim Chile
- Smoked Salmon Cream Cheese
- Vegetarian

CROSTINI: C

- Mozzarella with tri colored peppers and fresh basil
- Wild mushroom and goat cheese
- Asian pear with gorgonzola and sliced almond
- Herbed goat cheese, walnuts and pomegranate reduction
- Apricot-Almond with Melted Brie
- Tomato, basil, mozzarella
- Mascarpone, prosciutto & asparagus
- Hummus, Eggplant, & Basil
- Goat Cheese and Fig Chutney

MINIATURE TARTS WITH: C

- Asparagus, prosciutto and roasted new potatoes
- Wild mushroom, gruyere and fresh thyme
- Roasted Vegetable Topped with Caramelized Shallot Aioli
- Artichoke and spinach
- Baked feta, roasted peppers and marinated figs
- Creamy Brie and poached pear

Frittata: CH

- Artichoke and Cheddar
- Wild Mushroom and Fontina
- Spinach and New Potato
- Ham and Anaheim Chile
- Zucchini, Tomato, and Red Pepper
- Asparagus, Lemon, and Tarragon (seasonal)
- Eggplant and Sun-Dried Tomato

Quarter Cut Party Triangle: C

- Ham on Dark Rye with Dijon
- Turkey on Wheat with Tarragon Mayo
- Egg Salad on White
- Tuna Salad on Wheat
- Mini Orange Muffins with Smoked Turkey
- Mini Blackberry Muffins with Ham

Canapé: C

- Curried Chicken
- Goat cheese w/ sweet roasted pepper
- Smoked Turkey
- Bleu Cheese and Walnut
- Tomato and Watercress

BRUSCHETTA: C

- Tomato, Garlic, & Kalamata Olive
- Coponata and Goat Cheese
- Prosciutto, Cambozola, & Mushroom

MICRO SALADS C

A SELECTION OF MICRO SALADS SERVED ON ASIAN SPOONS, CUCUMBER CUPS, AND/OR TORTILLA CUPS

- Chick Pea, Sun-dried Tomato and fresh Herbs
- Pea, Crabmeat, Dill and Cucumber Tartar
- Salmon Tartar with Chili Mayonnaise and shredded Nori
- Lobster and Orange with Tarragon Aioli
- Shrimp, Mango and Thai Basil with Sweet and Sour Mirin Dressing.
- Pancetta and feta on wilted arugula

Party Hors D'Oeuvres Baskets

~ARTFULLY DISPLAYED IN WICKER BASKETS ~ 24 hours notice

Small Baskets Serve 8-15 Guests - \$190.00

Large Baskets Serve 16-25 Guests- \$275

Sushi Basket

Assorted Sushi including California Rolls, spicy Tuna Rolls, Vegetarian Rolls and chef's special Rolls Accompanied by pickled Ginger, Wasabi And Scallion Soy Sauce

De Provence

- Rosemary chicken fingers
- Grilled shrimp Provence
- Grilled egg plant
- Provolone
- Sundried tomato crostini
- Grilled zucchini skewers
- Italian olives
- Served with pesto ricotta dip

All American

- Mini Crab Cakes
- Skewers of Sirloin Steak
- Skewers of Southern Parmesan Chicken Fingers
- Grilled Asparagus
- Sweet Potato Sticks
- Roasted Pepper Sauce
- BBQ Sauce
- Horseradish Cream sauce

Santa Fe

- Assorted mini Quesadillas Chicken and Cheese in four Different colors
- Tomato Corn Salsa
- Cilantro and Cumin Dip
- Guacamole
- Pico De Gallo
- Corn Chips

Oaxaca Mexicana

- Oaxaca chicken skewers with chipotle
- Chicken and Monterey cheese tequitos
- Skewered shrimp Vera Cruz
- Vegetables skewers with achiote herbs
- Grilled Mexican steak skewers
- Guacamole
- Salsa
- Beans dip

Thai Basket

- Coconut Shrimp
- Thai Beef Satay
- Red Curried Chicken Skewers
- Vietnamese winter Rolls
- Pan-fried Dumplings.
- Coconut Milk & Peanut Dipping Sauce
- Asian Chili Dipping Sauce

Indian influence

- Tikka Baby Lamb Chops
- Curry Shrimp
- Tandoori Chicken Skewers
- Vegetable Samosa
- Spicy Yogurt Dipping Sauce
- Pappadamous Points

Mardis Gras

- Louisiana Cold Spiced Shrimp Remoulade,
- Creole Crab Dip with Toast Points
- Blackened Catfish Bites
- Hot & Spicy Pecans
- Grilled Andouille sausage
- Sweet Potato Chips
- Jalapeño and Cheddar Biscuits

Tangier

- Cumin Chicken Skewers
- Rosemary Shrimp Skewers
- Hummus
- Babaganoush
- Kalamata Olives
- Roasted Zucchini
- Pita Wedges

Middle Eastern Mix

- Lamb Kebab mixed with Tahini
- Cumin rubbed Chicken Skewers
- Stuffed Grape Leaves
- Hummus
- Babaganoush
- Labaneh (Cheese) Zatar Spiced
- Yogurt Mint Dipping Sauce
- Spiced Pita Crisps

Far East

- Soy glazed grilled Shrimp Skewers
- Curried Chicken Skewers
- Spring Rolls
- Vegetable Sushi Rolls
- Pickled Ginger
- Wasabi and Ginger- Soy Dipping Sauce

Pan Pacific

- Tandoori Chicken Skewers
- Macadamia Nut Crusted Chicken
- Beef Negimaki
- Sushi hand Rolls
- Sesame Seared Tuna
- Scallion Dipping Sauce
- * Yogurt Cilantro Sauce.

Tuscany Basket

- Lemon Basil Shrimp Skewers
- Rosemary Garlic Chicken Skewers
- Baby Mozzarella
- Roasted Vegetables
- Kalamata and Picholine Olives
- Sun-dried Tomatoes

Tapas

- Poached Shrimp with Lemon and Dill
- Grilled Chorizo on Skewer
- Orange Glazed Chicken Skewer
- Marinated Button Mushrooms
- Pine Nuts, & Raisin Empanadas
- Eggplant Stuffed w/ Monterey Jack
- Marinated Spanish Olives

Pan-Asian

- Penang grilled beef
- Thai Chicken
- Coconut Shrimp
- Vegetable Spring Rolls
- Grilled Pineapple
- Cucumber peanut noodles
- Won-ton Chips
- Plum Sauce
- Tamari-Ginger Dipping Sauce

Cocktail Party Trays 8 Guests Minimum

Artisan Cheese Board **\$7.95 PER GUEST**

A selection of imported and domestic Cheese, Garnished with Grapes, Berries, dried fruits and nuts Accompanied by crackers and bread chips

Cheese, crackers and Fruit **\$8.95 PER GUEST**

A selection of imported and domestic cheeses, garnished with grapes, berries, roasted walnuts, and crackers and baguette slices

Crudités and Dip Basket **\$6.95 PER GUEST**

Garden fresh assortment of seasonal Vegetables, Served with two robust and flavorful dips

Texas Ranch Hand **\$14.95 PER GUEST**

Make your own Barbecue Beef Sandwiches on French Rolls. Served with Ranch Chili, Western Cole Slaw, Dill Pickle Spears, and Peppers

Happy Hour **\$18.95 PER GUEST**

- Plantain chips with hand crushed guacamole and tropical salsa
- Quesadilla sampler
- Pigs in a blanket accompanied with Heinz® ketchup and honey mustard

Sunday Afternoons **\$17.95 PER GUEST**

- Buffalo chicken wings served hot in a chafing dish with celery & ranch dressing
- Potato chips and homemade onion dip
- Mozzarella sticks served hot in a chafing dish with homemade marinara sauce

Mediterranean Dips and chips **\$6.95 PER GUEST**

Hummus, Babaganoush, Tahini and spinach yogurt with pita chips

Southern Dips and chips **\$6.95 PER GUEST**

Nacho Cheese Sauce, Salsa Picante, Guacamole, Sour Cream, chipotle cream and Tortilla Chips

American hot dips **\$8.95 PER GUEST**

Spinach and Artichoke Dip, Chili con Queso and Broccoli with Cheddar with assorted Bread Wedges

Mex Seven Layer Dips **\$8.95 PER GUEST**

Layers of refried Beans, Sour Cream, Guacamole, Cheddar, Tomatoes, Olives and Jalapeno Served with a Basket of fresh Tortilla Chips

Snack **\$6.95 PER GUEST**

Colorful Terra Potato Chips, Nachos and Pretzels with fresh Salsa and Guacamole

Mediterranean Morsels **\$9.95 PER GUEST**

Kalamata Olives, Greek Feta, Spinach Triangles, Roasted Eggplant Dip, Tzatziki and Dolma, served with toasted Pita Triangles

Whole Baked Brie **\$95.00 PER WHEEL**

Whole wheel served warm, wrapped in puff pastry topped with choice of: *Warm maple caramelized walnuts *Almonds and raspberry Sauce **OR** *Sun dried tomato and basil pesto **(Served with crusty French baguettes and crackers)**

Antipasto Platter **\$12.95 PER GUEST**

With Balsamic grilled Vegetables, Italian Cheeses and Prosciutto, Peppered Salami, Capicola with Olives and marinated Artichokes Served with Toasted Focaccia slices

Assorted Premium Mixed Nuts **\$8.95 PER GUEST**

Special blend of Cashews, Pistachios, Almonds, Brazilians Filberts and Pecans

Festive and Fun Interactive Stations (Minimum of 20 Guests)

The Following Tables are Abundant Displays of Some of the World's Most Exciting Cuisines Designed to Offer Guests

Selections of Their Choice to be Prepared by our Talented Team of Chefs

(Chef Attendant/Carver: \$100 for 2 hours)

Carving Stations **\$19.95 PER GUEST**

Your Choice of two of the Following Carved to Order by Our Staff:

- Grilled Sides of Salmon with a Green Herb Sauce
- Whole Roasted Sea Bass with a Ginger Miso Sauce
- Seared Sesame Crusted Ahi Top Loin Tuna with Ponzu, Sweet Soy and Chili Dipping Sauces
- Pepper Crusted Tenderloin of Beef with Ragout of Wild Mushrooms and Sauce Béarnaise
- Leg of Lamb with Mint Vinegar Chutney
- Honey Cured Picnic Ham with Spiced Apples Compote
- Free Range Turkey Breast Cranberry Sauce

Fondue Station **\$12.95 PER GUEST**

A Selection of Cheese Fondues Maintained by Our Staff and Set Out for Guests to Help Themselves

- Sweet Red Pepper and Monterey Jack, Gouda
- Traditional Gruyere
- New York State Cheddar
- Assorted Crudités, Roasted Vegetables
- Seasonal Fruit
- Crusty French bread

Mexican Fajita Station **\$17.95 PER GUEST**

Olé! Traditional fajita fillings of sautéed chicken, beef or grilled vegetables, with all the fixings

- Sautéed Chicken
- Sautéed Beef
- Grilled Vegetables
- Warm Tortilla
- With Fresh Tomatoes, Homemade Guacamole, Pico de Gallo, Sour Cream, Chopped Black Olives, Jalapeno Peppers, Spanish Rice, Fresh Cilantro and Cheddar Cheese

Stir Fry Station **\$19.95 PER GUEST**

This Sizzling Station Features a Selection of Ginger Marinated Pork, Poached Chicken, Lemongrass Shrimp, Spicy Beef, Snow Peas, Mushrooms, Scallions, Baby Corn, and Water Chestnuts

Served with Asian Noodles and Rice and Made to Order in Large Woks

Pasta Station **\$14.95 PER GUEST**

A variety of pastas made to order to top with your choice of sauces.

Pesto, Veal Ragu, Tomato Leek with Pancetta and Four Cheese with Wild Mushrooms

It wouldn't be complete without crusty Italian bread, fresh parmesan cheese and handmade breadsticks.

Sushi Station **\$22.95 PER GUEST**

This Interactive Station Features Our Professional Sushi Chefs Making Sushi Rolls to Order with a Variety of Ingredients, Including: Tuna, Yellowtail, Shrimp, Eel, Scallops, Cucumber, Avocado and Vegetable Tempura

Served with Soy Sauce, Picked Ginger, Wasabi and Chopsticks

Mini Burger Station **\$13.95 PER GUEST**

Who doesn't love burgers? Bite size hamburgers, cheeseburgers & turkey burgers

On warm brioche buns, served with a variety of fixings.

Crêpe Station **\$15.95 PER GUEST**

The French classic made your way, savory or sweet. Made to order with your choice of Beef, vegetables, tropical fruit or chocolate, topped with a variety of sauces.

Nothing goes better with these than a great red or white wine.

Sweet Endings

Six Guests Minimum

Sweets

\$4.95 PER GUEST

A sampling of homemade cookies, brownies and mini pastries with, chocolate-dipped fruits and berries

Homemade Cookies

\$4.95 PER GUEST

An assortment of our fresh baked house cookies

Brownies and bars

\$4.95 PER GUEST

An assortment of brownies and blondies ,chocolate-dipped fruits and berries

Chocolate Dream

\$6.95 PER GUEST

Chocolate cookies, chocolate brownies and fudges, espresso beans, chocolate covered fruits and pretzels

Mini Cheesecakes (Place Your Order at least one day inadvance)

\$5.95 PER GUEST

An Incredible Assortment of our Mini Cheesecakes including Plain, Chocolate Swirl, strawberry, Banana Blueberry & pumpkin

Petite Fours

\$6.95 PER GUEST

Intricately Decorated, bite Size Layer Cakes filled with Assorted Creams Presented on a silver platter

Exotic sliced Fruits and Berries Platter

\$5.50 PER GUEST

Presentations of sliced fruit with decorative garnish, comes with flavored and plain cottage cheese

Chocolate Dipped Strawberries and Fruits

\$24.00 PER DOZEN (one Dozen minimum)

Ice Cream Sundae Bar (Place Your Order at least one day inadvance)

\$14.95PER GUEST (15 guests Minimum)

Assorted freshly made ice cream with toppings (crushed Oreo, chocolate sauce, fresh sliced fruits, assorted nuts, M&Ms, Chocolate Sprinkles, rainbow sprinkles, crushed walnuts, chocolate fudge whipped cream and fresh strawberries)

(Select 5 toppings)

Chocolate Fountain Experience (Place Your Order at least one day inadvance)

\$12.95 PER GUEST (15 guests Minimum)

An endless stream of white and semi-sweet chocolate fondue with your favorite dipping items (Strawberries, apples, banana, Marshmallow, dried fruits, pound cake, brownies, Rice Crispy wedges and pretzel sticks)

(Limited availability, please place your orders early)

Cakes

(Place Your Order at least one day inadvance)

(call for a list of All Flavors and Fillings)

Birthday cakes and other special event cakes available upon request

8 inch feeds up to 8 people	\$45.00	10 inch feeds 10 to 15 People	\$60.00
12 inch feeds 20 to 25 People	\$75.00	¼ sheet cake feeds 25 to 30 People	\$95.00
½ sheet cake feeds 30 to 40 People	\$160.00	¾ sheet cake feeds 55 to 60 People	\$195.00
Full sheet cake feeds 100 People	\$240.00		

(Candles, writings are available upon request)

Scrumptious Pies (place your order at least one day in advance)

\$28.00 PER PIE

(Standard pies are 9" round and serve approximately 8 to 10 persons)

- o Apple Pie
- o Pecan Pie
- o Pumpkin Pie (seasonal)
- o Chocolate Cream Pie
- o Peach Melba Pie
- o Key-Lime Pie

Beverages

Freshly Squeezed Juices: orange, grapefruit, apple OR Cranberry **\$2.50 PER GUEST**

Full Coffee and Tea Service **\$3.25 PER GUEST**

House blend Coffee available in regular, flavored or decaffeinated. a wide selection of black, herbal And fruit Teas

Only Coffee or Tea **\$2.25 PER GUEST**

Hot chocolate Belgian Chocolate Served with Steamed Milk and sweeteners **\$2.75 PER GUEST**

Hot Apple Cider A Cinnamon Spiced winter Treat **\$2.95 PER GUEST**

Eggnog **\$4.95 PER GUEST**

Assorted Canned sodas **\$2.00 EACH**

Spring Water **\$2.00 EACH**

Snapple **\$2.95 EACH**

San Pellegrino or Perrier **\$2.50 EACH**

Individual bottled Juice **\$2.95 EACH**

GENERAL INFORMATION

Full Catering Services From Private Parties to Corporate Events. Market Place Cafe offers a full range of catering services to include same day orders for groups and individuals as well as much more elaborate affairs.

We offer diverse, flavorful menus using only high quality, fresh and natural ingredients. We specialize in Corporate Breakfasts and Luncheons, Cocktail Parties, Gallery Openings, movie locations, Weddings, and all of life's special events in between

ORDERING You can place your order by phone; our catering sales managers are available to assist you Monday through Friday from 7:00am to 6:00pm at 212-661-3330 .Alternatively, you can log to our website at www.bistromarketplace.com where you will be able to place your Order using our interactive catering menu For prompt service, we kindly ask you to place your orders as early as possible. Some Items Require 24-48 hours notice (However, for most items, last -minute orders can be accommodated).

DELIVERIES Are available before and after store hours with special arrangement. Saturday and Sunday services are available with Advanced notice. Additional delivery charges apply outside the borough of Manhattan.

PRESENTATION

- All items are served in wicker baskets and high quality disposable platters and bowls.
- All orders include plastic plates, napkins, clear plastic cutlery, serving utensils, cups, etc.
- China trays and service plates, silverware and stainless steel chafers are available at additional charges.
- Customer will be charged for lost and damaged non-disposable equipment.

CANCELLATIONS & CHANGES POLICY You may cancel your order up to 24 hours prior to delivery at no charge. Because your Order is always Custom-prepared, cancellation within less than 24 hours will incur a 50% charge, depending on the nature of the order. Same day cancellations will Be Billed in full. Cancellations may not be left on our answering machine or by e-mail. Changes and Adjustments may be made up to 12 hours prior to Delivery.

PAYMENT TERMS AND BILLING we welcome corporate Charge accounts. Please call us for a corporate charge application or visit us Online at bistromarketplace.com and download the PDF copy of the application form. We accept most Major credit cards, cash, company checks or Market's house account. Market Place is not liable for unauthorized orders. All deliveries charged to the house accounts must be made To the customer's corporate address on file. Exceptions must be Pre-approved by phone. Special Event parties require a deposit. House Accounts will be billed monthly.

SERVICE CHARGE industry standard service charge of 5% will be added to all catering orders.

LARGE GROUPS AND CUSTOMIZED MENUS For large groups and clients who order regularly, we create customized menus. Please Call for Arrangements

EVENT SERVICES We are a full service caterer capable of accommodating all the needs for your event. In addition to food, we Accommodate decorations, rentals, staffing, liquor, audio system and much more. Our catering staff will help you plan your event from Start to finish. Please call our Event manager for details. On-premises full service restaurants are featured. Custom, Corporate gifts and Holiday specials are available. Customized gift baskets can be created for your special corporate events. Holiday menus are available Throughout the year and will be E-mailed the customers on our data base. For to request a Holiday menu, please call 212-661-3330

WAITING STAFF & CHEFS Market Place provides, upon request, professional waiting staff and chefs. Waiters and bartenders are Attired According to the Clients Request from khakis and a white buttoned-down shirt, to full tuxedo with wing-tip collars. Chefs are Attired In checkered pants and Chef's Coat.

RENTALS Based upon your event, menu and event space, Market Place can coordinate all of your rental needs. From bars to table Cloths with delicate overlays, Market Place managers will makes sure that full attention is given to every detail.