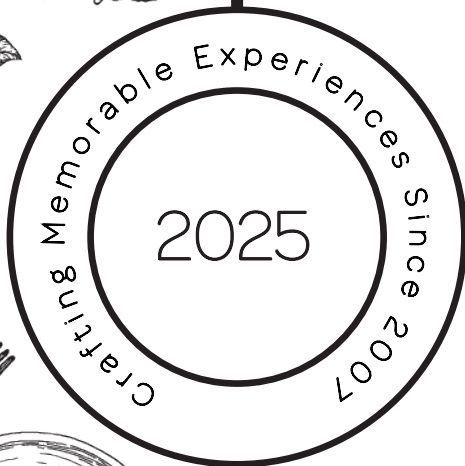




Corporate & Private Event Drop Off Menu



Hors D'Oeuvres

Room Temperature
Served Hot

For the Table

Stationary Spreads
Buffet Entrée
Buffet Salads
Buffet Accompaniments

Boxed Lunch

eventfullnyc
CATERING & EVENTS



Hors D'Oeuvres

Room Temperature

Caprese Kebabs (GF) (V)

Bocconcini, Cherry Tomatoes
& Basil

Celery Remoulade (GF) (V)

with Endive Spears

Spanish Tortilla Bites (GF)

Potato & Spinach

Deviled Eggs (GF)

Smoked Paprika

Asparagus (GF)

Wrapped in Prosciutto & Herb Chevre

Curry Chicken Roulades

Mango Chutney, Celery & Currents Rolled
in White Flatbread

Tarragon Chicken Roulades

Fresh Tarragon, Celery & Red Onion
Rolled in White Flatbread

Fresh Fruit Kabobs (GF) (V4)

Seasonal Fruit & Berries

Mediterranean Eggplant Caponata (GF) (V4)

Eggplant, Currants, Tomato
Served with Endive Spears

Shrimp Cocktail (GF)

Served with Traditional Cocktail Sauce

Pickled Shrimp (GF)

with Fennel, Pink Peppercorns, Red
Onions, Lemon & Capers

Smoked Salmon Roulades

Lemon Dill Cream Cheese on a
White Flat Bread

Latin Spiced Chicken or Beef Fajitas

Wrapped in Flour Tortilla with Salsa
& Guacamole

Smoked Salmon Roses

Served on Black Bread or Cucumber
Rounds

Gravlax on Pumpnickel*

Dill Mustard Sauce

Prime Filet of Beef

Served on French Bread
with Country French Mustard
Or Horseradish Cream Sauce
Or Truffle Crostini with Green
Peppercorn Aioli

Peking Duck

Served in a Chive Pancake with Hoisin

Antipasto Skewers

Prosciutto, Smoked Mozzarella,
Salami, Artichoke Hearts, Cherry Tomato
& Fresh Basil



Hors D'Oeuvres

Served Hot

Fig & Goat Cheese (V)
Served on Flat Bread

Risotto Puffs (V)
Fontina or Asparagus
& Parmesan

Spanakopita (V)
Spinach & Feta Cheese in Phyllo

Thai Curry Samosas (V)
Saffron Cream

Gruyere Grilled Cheese (V)
Served with Rosemary Aioli

Miniature Pigs in Blankets
Served with Dijon Mustard

Grilled Lemon-Thyme Chicken Brochettes (GF)
Roasted Garlic Aioli Dipping Sauce

Jerked Chicken Skewers (GF)
Served with Mango Vinaigrette

Chicken Sate (GF)
Served with a Thai Peanut Sauce

Tartlets (V)
Wild Mushroom & Parmesan
or Caramelized Onion & Gorgonzola

Zucchini & Corn Fritters (V)
Cilantro Crème

Fried Mac & Cheese Balls (V)
Spicy Tomato Sauce

Parmesan Crostini (GF)
Served with a Wild Mushroom Duxelles

Grilled Shrimp (GF)
Lemon Chile Glaze or
Lemon Chive Aioli or with Chorizo

Japanese Chicken Bites
with Ginger Sauce

Swedish Meatballs (GF)
Lingonberry Chutney

Asian Meatballs (GF)
Pork & Beef with an Apricot BBQ Sauce

Quesadillas (V)
Truffle Cheese & Wild Mushrooms

Maryland Crab Cakes*
Served with Roasted Red Pepper Sauce

Skewered Shrimp Scampi (GF)
Tossed in a Roasted Garlic Parsley Sauce

Chicken Croquettes
with Sriracha Crème

Mini Reubens
Corned Beef, Swiss Cheese, Sauerkraut
& Russian Dressing

Croque Monsieur
Parma Ham, Swiss, Pesto & Tomato

Dates Stuffed with Water Chestnuts (GF)
Wrapped in Caramelized Bacon

Moroccan Lamb Balls (GF)
Served with Tomato Chutney



For the Table

Stationary Spreads

Bruschetta (V) (V+)

Served with Garlic Crostini
or Endive Spears

Muhammara (V+)

Roasted Red Peppers, Walnuts,
Pomegranate Molasses
Served with Toasted Pita Points

Classic Hummus (V) (V+)

or Roasted Red Pepper Hummus
or Edamame/Mint Hummus
Served with Pita Points

Cookies & Brownies

Walnut, Almond, Pecan & Cashew,
No Nut Chocolate Chip
& No Nut Brownies

Fresh Garden (GF) (V) (V+)

Crudité

with Choice of (2) Dips
Hummus, Herb Goat Cheese, Ranch,
Curry Chutney, Blue Cheese or Tzatziki

Guacamole & (GF) (V) (V+)

Pico De Gallo

Served with Tortilla Chips

Baked Brie en Brioche

Apples & Candied Pecans

Assorted Tea Sandwiches

Cucumber & Watercress on White (V)
Egg Salad on Whole Wheat
Tarragon Chicken Salad Roulades
Smoked Salmon on Black Bread
(GF Bread Upon Request)

Selection of International Cheeses

Served with Fresh & Dried Fruit, Assorted
Freshly Baked Breads & Crackers

Charcuterie Board

Served with Pickled Vegetables, Olives,
Mustards, Chutney, Assorted Freshly
Baked Breads & Crackers

Platter of Gravlax

Served with Black Bread, Lemon
Slices & Dill Mustard

Platter of Smoked Salmon or Gravlax

Served with Black Bread, Lemon
Slices & Dill Butter

Country Glazed Ham

Served with Freshly Baked Maple
Butter Biscuits, Whole Grain Mustard
& Seasonal Chutney



For the Table

Buffet - Entrée

All selections from this menu come in aluminum foil pans to heat up at your leisure by oven or chafing dish
 If disposable chafing dishes are needed, please request this with our sales team.

Butternut Squash Lasagna GF V
 Sage Cream

Penne Primavera V V+
 Seasonal Vegetables in a Light Garlic Oil

Eggplant Parmesan V
 Fresh Mozzarella

Wild Mushroom Lasagna V
 Herb Bechamel

Oven Roasted Salmon GF
 Mustard, Tarragon & Chive Sauce

Grilled Portabella Mushroom GF V V+
 Stuffed with Vegetable Quinoa

Grilled Salmon GF
 with Mango Pineapple Salsa

BBQ Brisket GF
 Seasoned with Southwestern Spices

Curry Chicken
 Coconut Cashews, Currents, Mango Chutney

Chicken Marbella GF
 Prunes, Green Olives, & White Wine

Dry Rubbed Pulled Pork GF
 with Barbeque Sauce

Coq au Vin
 Chicken Braised in Red Wine
 with Pearl Onions, Mushrooms & Bacon

Beef Bourguignon
 Served with Buttered Egg Noodles

Jumbo Lump Crab Cakes
 with a Lemon Caper Aioli

Roasted Filet Mignon GF
 Served with Red Onion Marmalade
 or Red Wine Demi-Glace with/without
 Mushrooms or Horseradish Cream Sauce



For the Table

Buffet - Salads

Seasonal Salad GF V V+

with choice of Dressing - Balsamic, Pomegranate Citrus, Herb Red Wine Vinaigrette or Rice Wine Vinaigrette

Country Potato Salad GF V

Eggs, Celery, Pickles & Dill Mayo

Heirloom Tomato GF V V+

Seasonal Greens, Grilled Peaches, Fresh Basil

Chopped Kale Salad GF V V+

Toasted Almonds, Butternut Squash, Chick Peas & Lemon Tahini Sauce

Mixed Grain Salad GF V V+

Quinoa, Brown Rice with Dried Fruit, Grated Carrots & Fresh Parsley

Mediterranean Pasta Salad V V+

Asparagus, Zucchini, Cherry Tomatoes & Fresh Basil Puree

Buffet - Accompaniments

Carrots & Green Beans GF V

Herb Butter

Braised Red Cabbage GF V

Apples & Red Onion

Herb Rice Pilaf GF V

Roasted Fingerling Potatoes GF V V+

Choice of Noodles V

Served Buttered - Penne, Egg Noodles, Fusilli or Macaroni

Tri-Color Steamed Baby Carrots GF V

with a Maple Glaze

Roasted Root Vegetables GF V V+

Roasted Brussel Sprouts, Sweet Chestnuts GF V V+

Sweet Fresh Corn Souffle GF V

Creamed Spinach GF V

Fresh Spinach, Sautéed Garlic

Haricots Verts GF V

Shallot Butter

Grilled Vegetables GF V V+

Wild Rice Pilaf GF V V+

Scallions, Dried Cherries & Pine Nuts

Sweet Potato Chipotle Gratin GF V

Boxed Lunch

Check Out Our Premium Options - (P) - Additional Fee Applied

Step 1

Choice Of Sandwich

Caprese (V)

with Farm Fresh Mozzarella & Locally Grown Tomatoes, Drizzled with a Basil Puree on French Bread

Roasted Filet of Beef (P)

with Baby Arugula & Whole Grain Dijon Mustard on French Bread

Smoked Salmon (P)

with Dill Cream Cheese, Alfalfa Sprouts, Sliced Tomato on Pumpernickel

Thai Chicken Wrap

with Peppers & Coleslaw Drizzled with Cilantro Dressing Wrapped in a Whole Grain Tortilla

Tarragon Chicken Roulades

with Celery, Mayo & Red Onion Rolled in White Flatbread

Albacore Tuna Fish

with Pickles, Capers, Red Onion & Lemon Aioli on Multigrain Baguette

Herb Roasted Turkey Breast

with a Cranberry Aioli on French Baguette

Grilled Vegetable Sandwich (V, V+)

Zucchini, Summer Squash, Peppers & Eggplant on Ciabatta with a Ajvar Sauce

Buffalo Chicken Wrap

with Celery, Lettuce & Light Blue Cheese Dressing

Step 2

Choice Of Side

Mixed Grain Salad (GF, V, V+)

Quinoa, Brown Rice with Dried Fruit, Grated Carrots & Fresh Parsley

Seasonal Salad (GF, V, V+)

with Choice of Dressing - Honey Balsamic, Pomegranate Citrus or Herb Red Wine Vinaigrette

Cucumber Dill Salad (V, GF)

Greek Yogurt Dressing

Mediterranean (V, V+) Pasta Salad

Asparagus, Zucchini, Cherry Tomatoes & Fresh Basil Puree

Country Potato Salad (GF, V)

Eggs, Celery, Pickles & Dill Mayo

Traditional Greek Salad (GF, V)

Tomatoes, Cucumbers, Olives, Feta Cheese & Herb Red Wine Vinaigrette

House Made (P, GF, V, V+) Pico De Gallo

with Guacamole & Tortilla Chips

Classic Hummus (P, V, V+)

Served with Baby Carrots, Pepper Slices & Pita

Assorted Cheese & Grapes (P, GF, V)

Manchego, Parmesan, Sharp Cheddar, Grapes & Gluten Free Rice Crackers

Step 3

Choice Of Dessert

Whole Fruit (GF, V, V+)

Bananas, Apples, Pears, Grapes or Clementines

Fudge Brownie

with or without Nuts

Chocolate Chip Cookie

Fruit Salad (P, GF, V, V+)

Melon, Strawberries, Pineapple & Grapes

Panna Cotta (P, GF, V)

Dolce De Leche, Chocolate Or Raspberry

Step 4

Choice Of Add - On's

\$2.00 PP Charge

Bottled Water

Iced Tea

Lemonade

Assorted Soda

\$3.00 PP Charge

Flavored Water

Mini San Pellegrino

Mixed Tree Nuts

Greek Yogurt