

Exceeding Expectations

SERVING THE NEW YORK AREA



Catering Menu

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About Us

Founded in 1995, Susan's Kitchen has become a premier culinary destination in Midtown Manhattan. Renowned for blending top-tier cuisine with attentive service, we specialize in creating exceptional dining experiences. Our diverse menu showcases regional flavors crafted with high-quality ingredients, presented with creativity and care.

We are a team of culinary and hospitality experts with over 30 years of combined experience in off-premises catering and event management. Our expertise lies in understanding client needs, capturing their vision, and delivering it with style. From intimate gatherings to large-scale events, we handle every detail, allowing you to focus on enjoying the moment.

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Philosophy Statement

Mission

At Susan's Kitchen, we redefine how companies celebrate their events by offering customized catering solutions crafted with the highest quality ingredients and presented with a touch of luxury. We are committed to exceeding the expectations of our corporate clients by designing unique, sustainable, and tailored culinary experiences while fostering strong relationships built on trust, creativity, and excellence."

Vision

To be the leading provider of luxury corporate catering in New York City, renowned for transforming every event into an unforgettable culinary experience by combining culinary innovation, sustainability, and impeccable service that inspires trust and excellence in every client."

Core Values

- ♦ Passion for culinary excellence.
- ♦ Dedication to guest satisfaction.
- ♦ Building meaningful relationships with guests, team members, vendors, and the community.
- ♦ Upholding honesty and integrity in every action.
- ♦ Fostering a fun, collaborative work environment.

What Sets Us Apart

At Susan's Kitchen, we go beyond delivering great food. Our team of Catering Specialists manages every detail, whether for an executive meeting or an event with 1,000 guests. From honoring special requests to ensuring on-site presentation perfection, we guarantee a seamless experience. Our delivery specialists, trained by our culinary team, ensure every dish is served fresh and at the perfect temperature.

Great Food, Great Memories

We believe exceptional food transforms events. Using only the freshest ingredients, we create memorable culinary experiences that elevate every gathering. At Susan's Kitchen, great food makes everything better, and we are here to ensure your events are a success with flavors that impress.

Beyond the Food

What truly sets us apart is our people. Driven by a shared purpose to bring joy through exceptional service and cuisine, our team is committed to leaving a lasting impression at every event. This thoughtful, client-focused approach has built close, lasting relationships with our clients.

Community Commitment

At Susan's Kitchen, giving back is woven into our identity. We proudly support the New York City community, donating time and resources to organizations that aid veterans, children, first responders, and more. During the pandemic, we served thousands of meals to first responders, and during the holidays, we ensured children in need experienced joy. Supporting our community is not just something we do – it's who we are.

Breakfast a la Carte

3

[GF] = Gluten Free. [NF] = Nut Free. [DF] = Dairy Free. [V] = Vegan.
Pricing is Per Person Unless Otherwise Noted. Per Person for China Presentation [+5.00]
Scrambled Egg Whites [+1.00] Turkey Bacon [+1.50] Gluten Free Wraps [+2.00]

NY Bagels Only 6.95 8 Guest Minimum
Assorted hand rolled large bagels with:
Plain | veggie | cream cheese | scallion | sweet butter | jams

Full NY Breakfast 8.95 [minis +1.25]
Full muffins | pastries | bagels with cream cheese | sweet butter | jams

Pastries Only 13.95
An assortment of freshly baked mini muffins | croissants | danish and other pastries.

Scottish Smoked Salmon Platter 22.95
Mini bagels | pickled red onions | cucumber | tomato | boiled eggs |
Lemon | caperberries | black olives | cream cheese | sweet butter | jams

Miniature Sandwiches 11.95 2 per guest
10 guests minimum served on miniature croissant and sweet brioche.

- ♦ Prosciutto with fig butter
- ♦ Bacon, lettuce and tomato
- ♦ Black forest ham with brie cheese and honey mustard
- ♦ Smoked salmon with herb cream cheese and sliced cucumber
- ♦ Egg salad with baby arugula
- ♦ Banana, nutella and fresh strawberries
- ♦ Brie and orange marmalade

Tartines 9.95 10 guests minimum
♦ Sliced banana, almond butter, chia seeds
♦ Avocado, radishes, pickled red onions, cherry tomatoes, hard-boiled eggs
♦ Smoked salmon, lemon and lime zest, caper berries, dill crème fraiche
♦ Strawberries, fig jam, fresh goat cheese, honey balsamic glaze



Breakfast a la Carte

4

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Scrambled Egg Whites [+1.00] Turkey Bacon [+1.50] Gluten Free Wraps [+2.00]

Avocado Toast Bar 15 Guest Minimum

Build Your Own 14.95
Let your guests help themselves to create their flavor combination.
Tray of hearty whole-grain bread and sourdough crostini [choose 8]

- | | |
|--------------------------|----------------------------|
| 1. Smoked Salmon | 11. Scallions |
| 2. Sliced Ham | 12. Cucumber |
| 3. Sliced Turkey | 13. Sliced Radishes |
| 4. Crumbled Cooked Bacon | 14. Almonds |
| 5. Soft-Cooked Egg | 15. Flaxseeds |
| 6. Cream Cheese | 16. Extra Virgin Olive Oil |
| 7. Goat Cheese | 17. Grainy Mustard |
| 8. Sautéed Spinach | 18. Basil Pesto |
| 9. Baby Arugula | 19. Sriracha |
| 10. Cherry Tomatoes | 20. Raspberry Jam |



Breakfast Boards & Trays 15 Guest Minimum

Breakfast Savory Board 19.00
♦ Mini french toast sticks
♦ Lox, dill mini rye square
♦ Ham, brie mini croissants
♦ English muffin BLT
♦ Shirred quail egg tart with bacon
♦ Assorted mini quiches



Our Detox Tray 21.00
♦ Smoked salmon with cream cheese mini bite
♦ English muffin with egg and turkey bacon
♦ Egg white scramble and baby kale on croissant
♦ Egg white mini vegetables quiche
♦ Banana nutella burrito bites
♦ Breakfast mini vegetable burrito
♦ Gluten-free mixed berries chia seed pudding
♦ Mini yogurt parfait drizzled with honey and garnished with berries

Hot Breakfast

5

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Scrambled Egg Whites [+1.00] Turkey Bacon [+1.50] Gluten Free Wraps [+2.00]

Hot Breakfast 10 guest minimum

Scrambled Eggs 18.00

Accompanied by mini bagels and toast

Two Proteins - bacon | turkey bacon | chicken sausage

One Starch - home fries, hashbrowns or sweet potato hash

- ♦ Egg Whites +1.00
- ♦ Sliced Fruit +5.95
- ♦ Side of Breakfast Meat +7.00
- ♦ Add Pancakes or Waffle +4.95
- ♦ Vegan Egg +3.00

Breakfast Omelet Sandwiches 11.00 10 guest minimum

Choice brioche, croissant, roll, wrap or english muffin

- ♦ Plain eggs
- ♦ Western: ham, peppers, onions, cheese in a wrap
- ♦ Egg and cheese on a croissant
- ♦ Egg whites and tomato in a wrap
- ♦ Bacon, eggs and cheese or sausage, eggs and cheese
- ♦ Florentine egg whites, baby spinach and swiss cheese
- ♦ American cheese, ham and home fries
- ♦ Vegan Egg +2.00

Breakfast Burritos 11.00 10 guest minimum

- ♦ Western: ham, peppers, onions, cheese
- ♦ BLT: bacon, lettuce, tomato
- ♦ Egg, mushroom, spinach, swiss
- ♦ Egg, ham and cheese

Oatmeal Bar 12.00 10 guest minimum

Stone cut oatmeal with brown sugar, honey, strawberry, bananas, dried fruit and nut, compote, granola-regular and skim milk



Hot Breakfast

6

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Scrambled Egg Whites [+1.00] Turkey Bacon [+1.50] Gluten Free Wraps [+2.00]

Muffin Shaped Frittatas 3.95

- ♦ Garden vegetables with mozzarella
- ♦ Leeks, spinach, bacon, aged cheddar
- ♦ Wild mushroom, spinach, goat cheese
- ♦ Mushroom, kale, caramelized onions
- ♦ Egg whites, feta, red peppers, scallions, fresh basil

Quiches 36.00 per dozen 42.35 Per Pie

- ♦ Lorraine with roasted onions, bacon and gruyere cheese
- ♦ Tomato florentine with spinach and swiss cheese
- ♦ Goat cheese, asparagus and oven roasted tomatoes
- ♦ Egg whites, spinach, sun-dried tomatoes

Buttermilk Pancakes 9.95

2 Pieces per person

Served with vermont maple syrup, sweet butter. GF option +2.00

Freshly Baked Brioche French Toast 9.95

2 Pieces per person

Syrup | sweet butter | jams

Homemade Belgian Waffles 9.95

2 Pieces per person

Syrup | sweet butter | jams | GF option +2.00

BREAKFAST ACTION STATIONS

Call about our other exciting, manned chef stations!
Chef attendant needed at extra charge.

Gourmet Martini Glass Grits Bar

Shredded cheddar, crumbled bacon, butter, petite shrimp, fresh scallion

Belgian Waffle Station

Fruits, berries, maple syrup, candied nuts, powdered sugar, whipped cream

Chef's Omelet Station

Shredded cheddar, sauteed mushrooms, bell peppers, diced onion and country ham



Breakfast Packages

7

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Minimum 8 guests unless otherwise noted. Pricing is Per Person unless otherwise noted.

Per Person for China Presentation [+5.00] Scrambled Egg Whites [+1.00] Turkey Bacon [+1.50] Gluten Free Wraps [+2.00]

Continental 9.95

- ♦ Muffins, pastries, scones and bagels
 - cream cheese | sweet butter | jams
- ♦ Regular coffee or orange juice

Continental Plus 12.95

- ♦ Muffins, pastries, scones and bagels
 - cream cheese | sweet butter | jams
- ♦ Sliced fruit
- ♦ Regular coffee service or orange juice

House Continental 22.00

- ♦ Muffins, pastries, scones and bagels
 - cream cheese | sweet butter | jams
- ♦ Yogurt parfaits
- ♦ Sliced fruit
- ♦ Full coffee and tea service
- ♦ Fresh orange juice

Susan Package 31.95

10 Person Minimum

Cream cheese | sweet butter | jams

- ♦ Mini muffins, pastries, scones and bagels
- ♦ Grilled breakfast burritos and sandwiches [mini egg sandwiches or mini wraps]
- ♦ Yogurt parfait bar
- ♦ Sliced fruit
- ♦ Fresh orange juice
- ♦ Regular coffee service and tea service
- ♦ Bottled water



All American Breakfast 29.75

Served with cream cheese+ sweet butter | jams | syrup | salt | pepper | ketchup

- ♦ Scrambled eggs
- ♦ Buttermilk pancakes or challah french toast
- ♦ Choice of 2 meat
 - Sausage links
 - Bacon
 - Turkey bacon
 - Turkey sausage
- ♦ Home fries
- ♦ Mini bagels, muffins, croissants and pastries
- ♦ Regular coffee service, fresh orange juice
- ♦ Fruit salad

Breakfast Packages

8

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Minimum 8 guests unless otherwise noted. Pricing is Per Person unless otherwise noted.

Per Person for China Presentation [+5.00] Scrambled Egg Whites [+1.00] Turkey Bacon [+1.50] Gluten Free Wraps [+2.00]

New York Eggs Breakfast 17.95

10 Person minimum

Sweet butter | syrup

- ♦ Cinnamon brioche french toast or buttermilk pancakes
- ♦ Scrambled eggs
- ♦ Bacon
- ♦ Regular coffee or orange juice

Spa Breakfast 18.95

Healthy start platter with low-fat cream cheeses | Sweet butter | jams

- ♦ Whole grain muffins, loaf cakes and whole grain bagels
- ♦ Individual greek yogurt parfait with honey, granola and mixed berries
- ♦ Hard boiled eggs
- ♦ Sliced fruit

The Elegant Starter 27.00

- ♦ Mini croissants with smoked salmon, caper butter and sliced cucumber
- ♦ Oven baked french toast popovers dusted with powdered sugar.
- ♦ Oven baked cheese and herbs savory popover
- ♦ Individual yogurt parfaits of yogurt, granola and seasonal berries
- ♦ Sliced fruit.
- ♦ Regular coffee or orange juice



ADD-ONS FOR BREAKFAST PACKAGES

- | | |
|------------------------|---------------------------|
| ♦ Scrambled Eggs +7.95 | ♦ Breakfast Sausage +6.95 |
| ♦ Crispy Bacon +6.95 | ♦ Chicken Sausage + 7.95 |
| ♦ Turkey Bacon +8.45 | ♦ Home Fries +5.95 |

SUBSTITUTIONS

- ♦ Substitute: mini bagels and mini pastries +1.25
- ♦ Substitute: gluten free bagels +2.50
- ♦ Add peanut butter or nutella +1.25

Healthy Breakfast

9

8 Guest Minimum unless otherwise noted.
Scrambled Egg Whites [+1.00], Turkey Bacon [+1.50], Gluten Free Wraps [+2.00]

Healthy Breakfast

Fresh Fruit Salad

10 ppl 80.00 | 20 ppl 140.00
Variety of mixed seasonal fruits

Sliced Fresh Fruit Platter

10 ppl 90.00 | 20 ppl 170.00
Sliced, assorted seasonal fruits

Whole Fruits 6.25

Selection of seasonal fruits

Mixed Berry Bowl 10.95

10 ppl 90.00 | 20 ppl 170.00

Overnight Oats 9.75

8 guest minimum
Choose: mango almond | blueberry maple | apple cinnamon |
banana peanut butter | cherry chocolate

Chia Seed Pudding 9.75

8 guest minimum
Choose: mixed berries | banana peanut butter |
raspberry piña colada | mexican chocolate



Parfaits

Yogurt + Fruit Bar 10.95

Yogurt, granola, fruit, berries, mixed nuts,
Honey, cubed melons

Greek Yogurt + Fruit Bar 12.95

Greek yogurt, granola, fruit, berries, mixed nuts,
honey, cubed melons

Individual Yogurt Parfaits 7.95

Vanilla or strawberry | berries | granola
♦ Plain greek yogurt +1.00
♦ Coconut yogurt +1.25
♦ Mini versions: 2 oz 30.00 a dozen

Special Parfaits 9 oz 8.45 | Mason jar 9.00

- ♦ Green apples, honey, greek yogurt, granola, almonds, caramelized grapes
- ♦ Bananas, banana puree, coconut chia yogurt, granola, toasted coconuts
- ♦ Berry compote, greek yogurt, fresh berries, granola
- ♦ Greek yogurt with apple compote and homemade granola



Susan's Brunch

10

15 Guest Minimum. Pricing is Per Person unless otherwise noted.

Traditional Brunch 40.00

- ♦ Scrambled eggs
- ♦ Home style potatoes or hash brown
- ♦ Crudités or assorted fresh vegetables with dip
- ♦ Petite smoked chicken salad croissants
- ♦ Italian basil pesto pasta salad
- ♦ Gulf shrimp cocktail platter, spicy tomato cocktail sauce
- ♦ Smoked salmon, capers, fresh lemon, cream cheeses, butter, jams
- ♦ Oven baked biscuits, bagels and muffins
- ♦ Sliced fruit
- ♦ Assorted breakfast juices
- ♦ Coffee and tea

Elegant Brunch 55.00

- ♦ Buttermilk pancakes or french toast
- ♦ Eggs
- ♦ Bacon or sausage
- ♦ Petite breakfast quiche assortment
- ♦ Petite beef tenderloin biscuits with orange marmalade
- ♦ Petite crab cakes with remoulade sauce
- ♦ Organic spring greens, gorgonzola cheese, white balsamic dressing
- ♦ Cookies and brownies
- ♦ Fresh fruit skewers
- ♦ Assorted breakfast juices
- ♦ Coffee and tea



Fresh OJ pitcher for 4.....	14.00	Homemade Iced Tea	4.75
Fresh OJ per bottle.....	4.50	Hot Apple Cider	5.95
Tropicana Juices per bottle.....	4.50	Iced Coffee Service	4.75
OJ, Cranberry, Apple		Selection - regular, decaf	
Bottled Water per bottle	2.75	Coffee Service	4.00
Sodas per bottle.....	2.95	Regular or Decaf	
Sodas per can.....	2.75	Hot Tea.....	4.00
Fiji	3.50	Add Almond or Oat Milk [+5.00/quart]	
Ice Bucket	9.95	Hot Chocolate.....	4.25
San Pelligrino	3.85	Whipped cream, mini marshmallows,	
Perrier	3.85	shaved chocolate	
Snapple per bottle.....	3.75		
Fresh Lemonade	3.95		

Juices 14.00 16 oz 10 guest minimum

- ♦ Green juice: green apple, celery, cucumber, spinach, broccoli
- ♦ Red juice: beets, strawberries, red apple, pineapple, grapefruit
- ♦ Green kale, spinach, apple juice
- ♦ Orange, carrot, ginger juice

Smoothies 14.00 16 oz 10 guest minimum

- ♦ Acai berry: with blueberry, banana, pomegranate juice
- ♦ Passion fruit, mango smoothie
- ♦ Strawberry banana yogurt smoothie
- ♦ Dragon fruit, pineapple, citrus blend

Soft Mocktail Drinks 8.95 10 guest minimum

- ♦ Limonana: homemade fresh lemonade blended with fresh mint
- ♦ Soft cocktail: passionfruit, pomegranate juice, lebanese syrup, lemon
- ♦ Susan’s lemonade soft cocktail: cucumber, ginger, mint
- ♦ Basil hibiscus lemonade



[PP] =Per Person Pricing | 8 Guest Minimum | Per Person Up-Charge For China Presentation [+5.00]
Side Dish Options on Page 16-17

Packages

- New York Lunch 28.95**

 - ♦ Assorted sandwiches and wraps
 - ♦ Choice of two side dishes [see p. 16-17]
 - ♦ Dessert platter or sliced fruit +1.50

Premier Lunch 35.95

 - ♦ Assorted sandwiches and wraps
 - ♦ Choice of two side dishes [see p. 16-17]
 - ♦ Dessert
 - ♦ Sliced fruit
- Susan’s Express 20.95**

 - ♦ Assorted sandwiches and wraps
 - ♦ Choice of one side dish [see p. 16-17]

Round Table 25.95

 - ♦ Assorted sandwiches and wraps
 - ♦ Choice of one side dish [see p. 16-17]
 - ♦ Dessert platter or sliced fruit +1.50

- Meat & Cheese Platters 38.95**

Build your own sandwich: roast beef, black forest ham, grilled chicken, roast turkey, salami, assorted cheeses, olives, peppers, sliced tomato, artisan breads, dressings, egg salad, or tuna salad. A tray of lettuce, tomatoes, and kalamata olives.

 - ♦ Choice of two side dishes [see p. 16-17]
 - ♦ Dessert
 - ♦ Sliced fruit
 - ♦ Add potato salad or coleslaw +2.25
- Tuscan Meat & Cheese Platter 39.95**

Genoa salami, sopressata, prosciutto de parma, rosemary ham, mortadella, provolone, and mozzarella. Lettuce, tomato, red onions and white bean salad, roasted peppers, and sun-dried tomatoes, semolina, focaccia, ciabatta, and italian bread.

 - ♦ Choice of two side dishes [see p. 16-17]
 - ♦ Dessert
 - ♦ Sliced fruit
 - ♦ Add caesar salad +2.25

Soup - 10-12 ppl [120.00] 20-25 ppl [250.00]

Selections available upon request with: bread | crackers | butter

Boxed Lunches 10 guest minimum Convenient for picnics, corporate outings, bus rides, traveling, etc.	Simple Box 20.75 ♦ Sandwich or wrap ♦ Side salad ♦ Cookies	CEO Box 24.25 ♦ Sandwich or wrap ♦ Side salad ♦ Fruit salad ♦ Potato chips ♦ Cookies	Deluxe Box 26.50 ♦ Sandwich or wrap ♦ Side salad ♦ Fruit salad ♦ Potato chips ♦ Cookies ♦ Beverage
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Heroes by the Foot 42.25 Per foot

[3 feet minimum]

One foot serves approximately 5 guests. Accompanied by a garden salad.

Classics Italian: prosciutto, genoa salami, capicola, provolone, lettuce, sliced tomato, fresh oregano, oil and vinegar

Chicken Capri: grilled chicken, fresh mozzarella, roasted peppers, baby greens and balsamic vinaigrette

American: roast beef roast turkey, baked virginia ham with swiss cheese, american cheese, lettuce and tomato

Turkey: crispy bacon, jarlsberg cheese, lettuce, tomato, and roasted onion mayonnaise

Vegetarian: roasted vegetables, lettuce, tomato, fresh mozzarella, roasted peppers, sun-dried tomatoes and balsamic vinegar

13.95

[V] = Vegetarian. [VG] = Vegan.

Gluten-Free Bread and Wraps Available Upon Request. {+2.00}.

Meat

- 1. **Classics Italian:** prosciutto, genoa salami, capicola, provolone, lettuce, tomato, fresh oregano, oil, vinegar
- 2. **Turkey & Brie:** turkey, brie, green apples, baby kale, honey mustard
- 3. **Turkey Club:** crisp bacon, swiss, lettuce and tomato with herb mayo
- 4. **Smoked Turkey:** cheddar, grilled portobello mushroom, roasted pepper, baby arugula with salsa verde
- 5. **Black Forest Ham:** camembert, baby kale and honey dijon mustard
- 6. **Rare Roast Beef:** cheddar, avocado, romaine lettuce, sliced tomato, russian dressing
- 7. **Grilled Sirloin Steak:** roasted peppers, crispy onions, green leaves and chimichurri sauce
- 8. **Tenderloin of Beef:** caramelized onions, blue cheese, baby spinach, tomato and chipotle aioli
- 9. **BBQ Brisket:** slow roasted beef brisket, chili lime slaw

Fish & Seafood

- 10. **Cured Salmon:** with scallion cream cheese, cucumber and tomato
- 11. **Albacore Tuna Salad:** mixed baby greens, carrots, cucumber, roasted peppers, and tomato
- 12. **Grilled Shrimp:** baby arugula, avocado, sundried tomato and lemon aioli

Deli Style

- 13. **Ham and swiss** with honey mustard
- 14. **Turkey and cheddar** with russian dressing
- 15. **Tuna salad** with cucumber
- 16. **Chicken salad** with sun dried tomatoes, baby arugula, and basil
- 17. **Grilled chicken:** lettuce, tomato, pesto aioli
- 18. **Roast beef** with lettuce, tomato
- 19. **Dilled Egg Salad** with arugula

Chicken

- 20. **Caesar:** grilled chicken, parmesan cheese, roasted peppers, tomato, romaine lettuce and caesar dressing
- 21. **Chicken Capri:** grilled chicken, fresh mozzarella, roasted peppers, baby greens, balsamic vinaigrette
- 22. **Grilled Chicken:** red onion marmalade, baby spinach, lemon aioli
- 23. **Chicken Oaxaca:** grilled chicken, monterey jack cheese, avocado, arugula and chipotle mayo
- 24. **Cajun Chicken:** with baby spinach, sliced tomato and cilantro mayo
- 25. **Chicken Sorrento:** breaded chicken, baby spinach, provolone, parmesan and sun-dried tomato jam
- 26. **Chicken Bahn Mi:** cucumber, cilantro, pickled vegetables, siracha aioli

Vegetables

- 27. **Grilled Vegetables:** roasted mushrooms, provolone, baby spinach, salsa verde [V]
- 28. **Italian:** grilled portobello mushrooms, sundried tomato, mixed greens and herbed whipped feta spread [V]
- 29. **Fresh Mozzarella:** tomato, basil, pesto, a drizzle of italian extra virgin olive oil and balsamic [V]
- 30. **Vegelicious:** baby arugula, tomato, avocado, carrots, cucumbers, red cabbage, sweet peppers with hummus [VG]
- 31. **California Vegan:** julienne beets, sliced tomato, carrots, sprouts, peppers, avocado oil and wine vinegar [VG]
- 32. **Artichoke “Crab Cake”:** slaw, vegan caper aioli [VG]
- 33. **Susan’s Salad Wrap:** baby lettuce, grape tomatoes, sun-dried cranberries, caramelized walnuts, feta cheese, balsamic vinaigrette [V]
- 34. **Falafel and Hummus:** chopped lettuce, pickled cucumber, pickled red onion, hummus, pita pocket [VG]

10 Guest Minimum. Selection of Artisanal Breads with Herb Butter Included.

Entrées Are Available Hot In Chafers or At Room Temperature on Platters. Metal or Flameless Chafers Are Available [Extra Charge]. 5 Per Person Upcharge For China Presentation. Please Let Us Know Your Preference. Add Sweet Tray or Salad [+4.95]

Susan’s Entrée Special Package

No Substitutions.

Chicken Entrée 32.00 | Salmon Entrée 34.00

- Choice of rice or potato
- Roasted vegetables
- Mixed greens
- Sliced fruit
- Cookies and brownies

Single Entrée Package 36.95

One protein, two side dishes, mixed greens, bread basket, dessert platter

Double Entrée Package 39.95

Two proteins, two side dishes, mixed greens, bread basket, dessert platter

Vegetarian 18.95

Moroccan Khardola Tajin: mixed vegetables, pumpkin, raisins, chickpeas, saffron broth, olives and preserved lemon and harissa [cous cous +5.00]

Organic Cauliflower “Schnitzel”: with chimichurri

Seitan Steak: stir fried with red and yellow peppers, zucchini and asparagus.

General Tso’s Tofu: crispy tofu sautéed with steamed broccoli, in a spicy brown sauce.

Faux Cod Cakes: blend of artichoke and hijiki seaweed, tofu, and herbs served with tartar sauce.

Tomato & Eggplant Sorrentino: grilled eggplant, sliced tomato, thick cut mozzarella, basil, balsamic dressing drizzle

Portobello Napoleon: layered portobello mushrooms, zucchini, peppers, provolone, basil, and balsamic glaze

Poultry 25.00

Lazone Chicken: with sautéed shallots, mushrooms, cream wine parmesan sauce

Apricot Ginger Chicken Breast: sauteed broccoli, spiced apricot coulis

Chicken Chevre: stuffed with spinach, goat cheese and fresh herbs. Served with a sun-dried tomato sauce

Roasted Moroccan Chicken: on a bed of braised lentils

Chicken Marsala: mushroom marsala sauce

Chicken Salina: with artichokes, sun-dried tomatoes, portobello, basil with lemon butter sauce

Soy Ginger Chicken Thighs: bok choy, shitake mushrooms, red peppers

Chicken Santorini: in greek lemon sauce. Garnished with artichoke hearts, mushrooms, sun-dried tomatoes, capers and basil.

Tandoori Roast Chicken: raita, mango chutney

Chicken Milanese- breaded chicken cutlet, capers, tomato, kale, balsamic glaze

10 Guest Minimum. Select an Entrée and Two Sides Selection of Artisanal Breads with Herb Butter Included.
Entrées Are Available Hot In Chafers or at Room Temperature on Platters. Metal or Flameless Chafers Are Available [Extra Charge].
5 Per Person Upcharge for China Presentation. Please Let Us Know Your Preference. Add Sweet Tray Or Salad [+4.95]

Meat 27.00

- Steak Au Poivre:** crispy leek, cremini mushroom, green peppercorn, and red wine cognac sauce
- Beef Bourguignon:** pearl onions, mushrooms and baby carrots
- Beef Brisket:** slow cooked, roasted root vegetables, pan gravy [36 hours' notice]
- Grilled Filet Mignon:** sauteed wild mushroom blistered tomatoes, horseradish sauce **35.00**
- Chimichurri Steak:** pickled red onions, sweet peppers, lime vinaigrette
- Pork Normandy:** herb crusted pork loin, roasted with apples and onions, apple demi glaze **24.00** [36 hours' notice]

Seafood 27.00

- Shrimp Scampi:** in garlic, fresh tomatoes, parsley, white wine
- Herb Seared Salmon:** with lemon butter sauce
- Blackened Salmon:** tangy creole tomato and champagne sauce
- Miso Glazed Salmon:** mirin and soy sauteed kale with white sesame and black seeds
- Filet of Sole Florentine:** pan seared, lemon, capers, stuffed with spinach
- Sesame Crusted Tuna:** pickled ginger, wasabi creme fraiche, braised bok choy [served rare]
- Red Snapper:** pan seared, brodetto di mare. [market price]

Side Dishes

Served as an accompaniment to your sandwich or entrees

Potato 6.95

- Whipped Potatoes:** with butter milk
- Scalloped Potatoes Au Gratin:** thinly sliced, gruyere, parmesan
- Roasted Red Potatoes:** with sage and rosemary
- Roasted Yukon Gold Potatoes:** with herbs de provence
- Roasted Fingerling Potatoes:** with garlic and fresh rosemary
- Sweet Potato:** with honey orange zest and tarragon

Rice & Grains 7.95

- Mexican Style Rice Pilaf:** peppers, onions, and tomatoes
- Spinach & Mushrooms:** rice pilaf
- Jasmine Rice:** lemon grass infused
- Basmati Rice Pilaf:** with shitake mushrooms and spinach
- Wild Rice & Orzo:** carrots, scallions, citrus, sweet and spicy
- Moroccan Couscous:** roasted vegetables
- Quinoa Pilaf:** zucchini, onions, roasted peppers
- Toasted Israel Cous Cous:** grilled vegetables and fresh dill

Hot Vegetables 6.95

- Glazed Carrots:** apple cider glaze
- Heirloom Carrots:** roasted rainbow
- Grilled Seasonal Vegetables:** medley with olive oil and fresh herbs
- String Beans Almandine:** with almonds and roasted peppers
- Seared Baby Bok Choy:** garlic, ginger, scallions
- Roasted Brussel Sprouts:** maple siracha glaze
- Broccolini Rabe:** sauteed, olive oil, garlic, pepper flakes
- Roasted Sautéed Broccoli:** with garlic and olive oil
- Vegetable Tian:** mélange of tomatoes, onions, zucchini and eggplant

Greens Salads 7.95

For Vegan Cheese +2.50

- Susan Greens:** field greens, caramelized pears, candied walnuts, grape tomatoes, crumbled chevre, and dried cranberries
- Feta Apple Crunch:** baby arugula, feta cheese, blueberries, dried cranberries, apples and almonds
- Garden Salad:** mixed greens, shaved carrots, grape tomatoes, peppers, broccoli, asparagus, cucumbers
- Aegean Salad:** mixed greens, cucumber, tomato, red onions, feta cheese, kalamata olives, chickpeas
- Farmer's Salad:** artisanal greens, cherry tomatoes, avocado, beets, cucumbers, carrots, almonds, sunflower sprouts
- Fig Salad:** baby greens, frisée, golden apples, mangos, cherry tomatoes, candied nuts, dried figs and avocado
- Asian Kale Salad:** shredded carrots, beets, toasted garbanzo beans, dried cranberries, watermelon radish, sesame seeds, sesame ginger dressing

- Greek:** romaine with peppers, cucumbers, tomatoes, red onions, olives, grape leaves, feta cheese
- Classic Caesar:** cherry tomatoes, grana padano, herbed croutons, baby romaine hearts
- Fiesta Salad:** romaine, black beans, corn, green pepper, tortilla strips, cilantro, chipotle mayo dressing
- Kale Salad:** baby kale, mandarin, dried cranberries, pistachios, blue cheese with a maple dressing

Add protein to any salad +7.00

Roasted chicken, steak, salmon, grilled shrimp, roasted tempeh, portobello steak



Pasta Salads 7.95

Gluten-free pasta available +2.00

- Asian Buckwheat Soba Salad:** cabbage, cucumber, carrots, peppers, cashew nuts, micro cilantro, miso sesame dressing
- Susan's:** penne, oven roasted eggplant, oven roasted tomato, feta cheese, and oregano vinaigrette
- Mezza Rigatoni:** mozzarella fresco, baby spinach, pine nuts tossed with eggplant, tomato caponata
- Fusilli Di Capra:** arugula, marinated tomatoes, grilled zucchini, roasted eggplant, goat cheese and citrus olive oil vinaigrette
- Cheese Tortellini:** pesto, roasted tomatoes, parmesan, grilled vegetables
- Gemelli:** roasted cauliflower, caramelized onion, parmesan, golden raisins, toasted pignoli and zesty lemon vinaigrette
- Greek Orzo:** black olives, cucumber, bermuda onion, diced tomatoes, feta cheese olive oil and fresh dill
- Israeli Pearl Couscous:** kalamata olives, cucumber, feta, mint
- Korean Potato Noodle:** sauteed fresh vegetables and soy sesame dressing

Specialty Salads 7.95

- Baby Spinach:** candied bacon, hard boiled eggs, potatoes, croutons, honey mustard dressing
- Caprese:** sliced fresh mozzarella and sliced tomato topped with fresh basil, balsamic vinegar and extra virgin olive oil
- Roasted Yukon Potatoes:** with olives, scallions, caramelized onions, cilantro and chipotle dressing
- Brussel Sprout Slaw:** hazelnuts, cranberries, shredded parmesan and honey mustard
- Beets:** red onions, marinated goat cheese, orange, and fennel vinaigrette
- Mediterranean Salad:** chickpeas, grape tomatoes, cucumber, olives, fresh oregano
- Grilled Asparagus:** roasted fennel, arugula, lemon honey dressing

Beans & Grain Salads 8.95

- Tabbouleh Salad:** pressed olive oil
- Moroccan Couscous:** with roasted vegetable, chickpeas, currants topped with caramelized onions
- Tuscan White Bean Salad:** lemon zest, fried sage and red onion and marinated sundried tomatoes
- Quinoa:** asparagus, cranberries, toasted almonds with orange champagne vinaigrette
- Wheat berry:** baby kale, roasted eggplant, chickpea, tomatoes with za'atar
- Earthy farro:** roasted broccoli, roasted cauliflower, chickpeas, lemon tahini dressing

Hot Pasta

8 Guest Minimum. Served with a basket of rustic bread.

Prix Fixe Pasta 23.00

- ♦ Your choice of pasta
- ♦ Caesar salad
- ♦ Toasted garlic bread
- ♦ Cookies and brownies
- ♦ Add Lobster +10.00
- ♦ Add Shrimp +6.00

Champagne Penne Palma 16.00

Sun-dried tomatoes, spinach and artichokes in our homemade white champagne sauce

Rigatoni Primavera 13.00

Grilled garden vegetable medley sautéed in virgin olive oil, fresh garlic and spices

Penne Alla Vodka 15.00

- ♦ Add chicken +4.00
- ♦ Add shrimp +6.00

Baked Ziti 15.00

- ♦ Add meat +8.95

Wild Mushroom Penne 15.00

Portobello mushrooms, caramelized onions, cherry tomatoes, lemon wine sauce

Gemelli Carbonara 16.00

Prosciutto , bacon, scallions, light cream sauce

Cheese Lasagna 14.00

Layered pasta, spinach, tomato sauce, ricotta mozzarella, basil

- ♦ Add meat +8.95

Traditional Mac & Cheese 15.00

Lobster Mac & Cheese 24.00

Spinach - Artichoke Mac & Cheese 17.00

Grain Bar 29.75 20 Guest Minimum

Grains - choose 2:

- ♦ Quinoa
- ♦ Farro
- ♦ Brown Rice
- ♦ Jasmine Rice
- ♦ White Rice
- ♦ Basmati

Proteins - choose 2:

- ♦ Grilled Steak
- ♦ Korean Bulgogi
- ♦ Herb Grilled Chicken
- ♦ Thai Chicken
- ♦ Teriyaki Chicken
- ♦ Teriyaki Salmon
- ♦ Blackened Salmon
- ♦ Herb Shrimp
- ♦ Coconut Shrimp
- ♦ Crispy Chili Tofu

Accompaniments - choose 6:

- ♦ Baby Spinach
- ♦ Baby Kale
- ♦ Mixed Green
- ♦ Sautéed Mushrooms
- ♦ Sautéed String Beans
- ♦ Roasted Zucchini
- ♦ Seasoned Seaweed
- ♦ Edamame
- ♦ Pickled Ginger
- ♦ Grape Tomatoes
- ♦ Roasted Carrots
- ♦ Asparagus
- ♦ Roasted Cauliflower
- ♦ Avocado
- ♦ Artichoke Hearts
- ♦ Broccoli
- ♦ Bell Peppers
- ♦ Wonton Stripes
- ♦ Peanuts
- ♦ Dried Seaweed
- ♦ Roasted Beets

Sauces - choose 3:

- ♦ Sweet Chili Sauce
- ♦ Ginger Lemongrass Soy
- ♦ Teriyaki Sauce
- ♦ Ginger Soy
- ♦ Sweet & Sour
- ♦ Ponzu Sauce
- ♦ Ginger Sriracha

Dressings - choose 1:

- ♦ Italian
- ♦ Ranch
- ♦ Balsamic
- ♦ Italian

Complimentary:

- ♦ Scallions
- ♦ Sesame Seeds

Fajita Fiesta 35.00 15 Guest Minimum.

- ♦ Chicken fajita
- ♦ Seasoned beef
- ♦ Mexican rice and beans
- ♦ Toppings: grated cheese, shredded lettuce, pico de gallo, guacamole, sour cream
- ♦ Flour and corn tortillas, tortilla chips
- ♦ Churros with dulce de leche

Mexican Taco Fiesta 38.95

15 Guest Minimum

Choice of 3: pulled pork | slow-cooked beef brisket| blackened tilapia | pulled chicken | chipotle lime chicken| adobo chicken | shrimp grilled sliced flank steak | spicy ground beef

Accompanied by: sautéed bell peppers | onions

Toppings: shredded lettuce | chopped tomato | pickled jalapeños | chopped red onions | chopped cilantro | pico de gallo | guacamole | crema | shredded jack cheese

- ♦ Yellow rice
- ♦ Black beans
- ♦ Mixed greens with balsamic vinaigrette
- ♦ Corn tortillas, flour tortillas
- ♦ Cookies, churros and tres leches cake shooters

Burger Bar 28.50 15 Guest Minimum

- ♦ Hamburgers, turkey burgers and veggie burgers, buns on the side
- ♦ Assorted toppings - avocado, sautéed mushrooms, bacon, caramelized onions and cheddar platter with lettuce, tomato and sliced pickles
- ♦ Ketchup, mayo, pesto, chipotle aioli and bbq sauce
- ♦ Sweet potato wedges
- ♦ Shredded iceberg salad with chopped tomatoes and blue cheese

Gluten Free and Vegan options are available upon request.

Bento Box Entrees 29.95

Per person pricing | 10 guest minimum

Italiano

Chicken rollatini with asparagus, sun dried tomatoes and goat cheese, pasta with a san marzano tomato sauce, italian roasted vegetables, caesar salad, homemade chocolate chip cannoli

Tex-Mex

Choice of adobo spiced chicken, shrimp or tofu with mexican crema, yellow rice & black beans, sautéed zucchini, peppers, onions, tossed salad, citrus vinaigrette, bag of tortilla chips with salsa, homemade cookies [guac + 4.00]

Thai

Lemongrass chicken or green curry shrimp with mango relish, coconut jasmine rice, thai basil vegetables, vegetable spring rolls with sweet chili sauce, tossed salad with a citrus vinaigrette, homemade cookie

Asian

Choice of teriyaki chicken, salmon or tofu, sesame- ginger noodles, stir fried vegetables, vegetable potstickers with soy sauce, asian slaw with peanut satay dressing, homemade cookies

Entrée Salads 17.95

Per person pricing | 10 person minimum

Choice of Chicken, Salmon [+3.00], Shrimp [+3.00], or Tofu

Farmer’s Salad

Artisanal greens, cherry tomatoes, avocado, beets, cucumbers, carrots, almonds, sunflower sprouts

Classic Caesar

Side salad with cherry tomatoes, grana padano, herbed croutons, baby romaine hearts

Greek

Romaine, peppers, cucumbers, tomatoes, red onions, olives, grape leaves and feta cheese

Bowls Entrée 22.95

Per person pricing | 10 guest minimum | 5 person minimum per flavor

Herb & Mustard Crusted Salmon

Mustard crusted salmon, basmati-wild rice medley, lemon grilled asparagus [substitutions, chicken or tofu]

Herb-Seasoned Beef

Herb-grilled beef steak, horseradish sauce, roasted fingerling potatoes, sautéed mushrooms, parmesan sprinkled vegetables [substitutions, chicken or tofu]

Shrimp Scampi

Lemon garlic shrimp, sun dried tomato pasta, and vegetable ratatouille [substitutions, chicken or tofu]

Vegetarian

Roasted portobello mushroom caps filled with mozzarella and quinoa, root vegetables over mixed greens



Susan Greens

Field greens, caramelized pears, candied walnuts, grape tomatoes, crumbled chevre, and dried cranberries

Asian Kale Salad

Shredded carrots, beets, toasted garbanzo beans, dried cranberries, watermelon radish, sesame seeds, sesame ginger

Served Hot In Chafing Dishes Or Room Temperature | 10 Guest Minimum | 24 Hours Notice Required.

Add Sliced Fruit [+5.49 Per Guest]. Add Fruit Salad [+4.95 Per Guest].

Park Avenue 38.00

- ◆ Burgundy braised beef short ribs with pearl onions, carrots and mushrooms
- ◆ Lemon herb chicken francaise
- ◆ Creamy red bliss mashed potatoes
- ◆ Sauteed green beans
- ◆ House salad mixed greens, dried cranberries, grapes, almonds
- ◆ Italian pastries

5th Avenue 42.00

- ◆ Seared filet mignon with shallots and mushrooms
- ◆ Zesty shrimp
- ◆ Roasted butternut squash with dried fruits
- ◆ Lemon parsley roasted potatoes
- ◆ Susan’s salad
- ◆ Cookies and brownies

Midtown 38.00

- ◆ Chicken francaise with charred tomatoes and asparagus tips
- ◆ Bistro grilled steak with grilled portobello mushrooms
- ◆ Roasted fingerling potatoes
- ◆ Baked brussels sprouts
- ◆ Baby arugula, beets and goat cheese salad
- ◆ Cookies and brownies

The Big Apple 42.00

- ◆ Stuffed chicken with truffle, wild mushroom spinach
- ◆ Medallions of beef tenderloin with a truffle red wine reduction
- ◆ Roasted new potatoes with shallots and parsley
- ◆ Sicilian roasted cauliflower, capers, raisins and breadcrumbs
- ◆ Garden salad
- ◆ Tuscan farro salad
- ◆ Cookies and brownies

Garment District 42.00

- ◆ Sake and miso roast salmon with wakame seaweed
- ◆ Braised boneless chicken thighs with coconut and thai basil
- ◆ Sticky rice and shiitake
- ◆ Broccoli with oyster sauce
- ◆ Baby spinach, red peppers, water chestnuts and bean sprouts
- ◆ Cookies and chocolate shooters with ginger cream
- ◆ Breads and shrimp chips

Room Temperature Buffet

Susan Buffet-A 37.95

- ◆ Grilled salmon with black bean salsa and orange chipotle vinaigrette
- ◆ Grilled chicken breast chimichurri with roasted sweet peppers
- ◆ Roasted cauliflower with smoked paprika and lemon
- ◆ Roast yams with cinnamon, pepper and honey
- ◆ Garden greens with radish, cucumber and tomatoes cilantro vinaigrette
- ◆ Dessert platter
- ◆ Cornbread, crisps, rolls and butter

Susan Buffet-B 39.95

- ◆ Moroccan grilled chicken breast with olives and tart fruit
- ◆ Beef sirloin with tomato cabernet compote
- ◆ Grilled asparagus with sweet peppers and toasted walnuts
- ◆ Penne with roasted tomatoes, basil, olives and parmesan
- ◆ Caesar salad
- ◆ Biscotti, mini cannoli, fruit tarts, and italian pastries

Themed Global Menus

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Served Hot In Chafing Dishes Or Room Temperature | 10 Person Minimum | 24 Hours Notice Required.
Add Sliced Fruit [+5.49 Per Guest]. Fruit Salad [+4.95 Per Guest].

Vegan 36.95

- Vegetables Khardola Tagine: squash, carrots, potato, zucchini, green beans, pumpkin, raisins, chickpeas, saffron broth, olives and preserved lemon with moroccan cous
- Orange seitan steak: stir fried with red and yellow peppers
- Ginger orange tofu
- Cauliflower steak with tahini sauce
- Garden salad
- Vegan cookies and chocolate truffle

Healthy Spa Buffet 38.00

- Grilled salmon with roasted red pepper coulis
- Soy and ginger glazed breast of chicken
- Grilled italian vegetables
- Organic brown rice
- Hummus and grilled whole wheat pita
- Garden salad with mushroom and asparagus
- Chilled ginger spiced melon soup
- Chef's selection of sorbets

America 38.95

- Mini burgers on toasted brioche bread with all the trimmings
- Southern chicken fingers with honey mustard dipping
- Crab cakes with chipotle aioli
- Homemade macaroni and cheese
- Old fashioned coleslaw
- Butter lettuce with tomatoes, radish, and cucumber
- Apple pie

Southern Comfort 39.00

Choice of 2:

- Buttermilk fried chicken [needs 36 hour notice]
- BBQ pork ribs [needs 36 hour notice]
- Smoked chicken [needs 36 hour notice]
- Shrimp etouffee with polenta cakes

Choice of 2:

- Potato salad
- Mac and cheese: three cheese blend, crunchy chip topping
- Southern sweet potatoes: brown sugar, cinnamon
- Memphis style coleslaw: apple cider vinegar dijonnaise

Accompanied by:

- Pickles and BBQ sauce
- Cobb: baby greens, avocado, pickled red onion, bacon, egg crumbles, blue cheese dressing
- Caramelized banana pudding: chantilly cream, nilla wafer crumble
- Corn bread muffins and biscuits honey butter

Hawaiian 37.00

- Hula-hula spiced chicken
- Coconut shrimp with bang bang sauce or paniolo grilled steak
- Macadamia nut rice
- Sesame ginger noodles with bean sprouts crispy peas
- Waimea salad with mixed greens roasted peppers, basil and nuts
- Coconut cake with chocolate rum sauce

Thailand 37.00

- Grilled thai chicken with spicy peanut sauce
- Salmon marinated with lemongrass, chilies and lime
- Sauteed baby asparagus and baby bok choy
- Thai pad noodles with sweet and spicy chili sauce
- Jasmine coconut rice garnished with chunks of coconuts
- Assorted cookies and brownies including mango rice pudding shooters

Themed Global Menus

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Italian 38.00

Choice of two:

- Chicken: piccata | marsala | parmesan
- Eggplant: piccata | marsala | parmesan
- Steak marsala
- Classic beef meatballs
- Veal: piccata | marsala | parmesan [+ 5.00]

Choose 1 pasta:

- Baked ziti pomodoro
- Penne ala vodka
- Vegetable lasagna roulade
- Penne primavera

Accompanied by:

- Roasted italian vegetables
- Caesar salad
- Cookies, tiramisu shooters and mini italian pastries
- Garlic bread

Jamaican - Caribbean 42.00

- Jamaican jerk chicken
- Island style meatballs
- Grilled mahi mahi with pineapple glaze
- Dirty rice
- Fried cassava with garlic sauce
- Sliced tomato and avocado salad
- Cookies and brownies with coconut rice pudding shooters

Mediterranean 38.00

- Honey and za'atar glazed chicken kabobs
- Roasted branzino filets with herbed olive oil, lemon drizzle
- Grilled vegetables with fine herbs
- Mediterranean salad: romaine hearts, peppers, cucumbers, tomatoes, red onions, olives, feta
- Homemade pita bread and pita chips with hummus
- Cookies and brownies

Middle Eastern 38.00

- Falafel with tahini and yogurt dressing
- Chicken shawarma
- Beef shawarma
- Middle eastern cauliflower
- Israeli chopped salad with romaine lettuce
- Hummus with homemade pita and pita chips
- Dessert platter with baklava

China 36.00

- Sesame chicken
- Beef and broccoli or sweet and sour shrimp
- Green beans in black bean sauce
- Veggie fried rice
- Veggie spring rolls with chili sauce
- Asian kale salad
- Regular cookies, matcha cookies and fortune cookies

Korean 39.00

- Bulgogi beef
- Spicy gochujang chicken
- Miso glazed salmon
- Egg fried rice
- Seasoned bok choy
- Vegetable japchae: sweet potato noodle salad
- Cucumber kimchi salad
- Cookies and brownies

India 36.00

- Chicken tandoori kabob style
- Broiled curry salmon
- Sautéed spinach with chickpea
- Biryani basmati rice with mixed vegetables
- Garden salad with kheer ka raita: yogurt with cucumber and mint
- Cookies and brownies
- Assorted indian breads including naan

Mexico 37.00

- Lime chipotle grilled carne asada
- Chicken breast in spicy bell: pepper corn sauce
- Chili and lime rice
- Mexican roasted vegetables
- Chopped salad with corn, green beans
- Tortillas
- Tapioca pudding and churros with chocolate sauce

Cuba Latino 37.00

- Cuban style baked chicken with cilantro
- Roast pork with mojo sauce or lime cured salmon with papaya chili relish
- Rice and peas: arroz con glandules
- Grilled vegetables and sweet plantain or boiled yucca with garlic sauce
- Garden salad with pineapple and avocado
- Fresh baked cookie and tres leches cake shooters
- sea salt caramel

Cocktail Parties Passed Hors D'oeuvres

Reception Cocktail Appetizers

24

[GF] =Gluten Free

2 Dozen Minimum Each | Priced Per Dozen | 24 Hour Notice Required. Served Hot [H] | Served Room Temperature [T].

Vegetarian 38.00 per dozen

Beyond veg – sophisticated plant-based dishes

- ♦ **Chèvre crostini** with shiitake mushrooms and candied cherry tomatoes [T]
- ♦ **Wild mushrooms** and goat cheese tartlet topped with caramelized shallots [H]
- ♦ **Manchego and quince tart**, aged manchego cheese, thyme, sea salt 39.00 [T]
- ♦ **Spanakopita**: filo stuffed with spinach and feta with mint yogurt sauce [H]
- ♦ **Fontina arancini**: crispy rice balls with marinara [H]
- ♦ **Mini vegetable quiches**: carrot, green and yellow squash and cheddar [H]
- ♦ **Tomato, basil and mozzarella**: skewered cherry tomatoes, fresh mozzarella, fresh basil with balsamic herb sauce 39.00 [T] [GF]
- ♦ **Mac and cheese croquette fritters**: english cheddar, ritz cracker crust with cheese sauce [H]
- ♦ **Watermelon and whipped feta**: compressed watermelon topped with feta mousse, hint of lime zest and garnished with microgreens [T] [GF]
- ♦ **Mini cheese arepas** with white cheese and caramelized onions with guasacaca sauce [H]
- ♦ **Vegetables quesadillas** with 2 chesses and salsa verde [H]
- ♦ **French onion soup boules**: mini brioche boule, caramelized onions, seasonings and gruyère cheese 39.00 [H]
- ♦ **Sesame noodles with vegetables**: sesame noodles, julienne vegetables, chives, sesame seeds in mini take out container 42.00 [H]

Vegan 36.00 per dozen

Beyond veg – sophisticated plant-based dishes

- ♦ **Moroccan vegetables cigars**: vegetables and potato spicy rolls served with chermoula sauce [H]
- ♦ **Vegetable samosa**: curried potatoes and peas, with harissa yogurt [H]
- ♦ **Vegetarian spring rolls** with curry and coconut dip [H]
- ♦ **Vegetable gyoza**: charred scallion, ginger ponzu [H]
- ♦ **Vegan crab cake**: artichoke hearts, hearts of palm, nori, old bay, vegan chipotle aioli [H] [GF]
- ♦ **Mini-falafel**: spiced hummus on pita crisps with spicy chermoula tahini [T]
- ♦ **Individual crudité shooters**: sliced vegetables, hummus 39.00 [T] [GF]
- ♦ **Summer rolls**: cucumber, pickled carrot and daikon, thai basil, cilantro, sweet chili sauce, rice paper [T]
- ♦ **Sweet corn velouté**: charred corn riblets, chili oil, chive, salsa verde [T]
- ♦ **Passion fruit and hearts of palm ceviche**: mango, pineapple, aji amarillo [T]

Shellfish 46.00 per dozen

Salt & sea – fresh, flavorful, and simply delicious

- ♦ **Petite crab cakes** with old bay chipotle aioli [H]
- ♦ **Maine lobster roll**: fresh maine lobster, celery, crème fraîche, lemon, dill, brioche 60.00 [T]
- ♦ **Shrimp toasts**: remoulade | microgreens [T]
- ♦ **Coconut crusted shrimp** with passion fruit sauce [H]
- ♦ **Meyer lemon shrimp skewers**: garlic, basil oil, persillade [T]
- ♦ **Mac and cheese** with lobster and shrimp in mini plate 60.00 [H]
- ♦ **Crispy shrimp bao bun**: panko shrimp, pickled cucumbers, julienne vegetable, chili lime aioli, hoisin [H]

Cocktail Parties Passed Hors D'oeuvres

Reception Cocktail Appetizers

25

[GF] =Gluten Free

2 Dozen Minimum Each | Priced Per Dozen | 24 Hour Notice Required. Served Hot [H] | Served Room Temperature [T].

Poultry 39.00 per dozen

The birds–internationally inspired flavors

- ♦ **Chipotle popcorn chicken** with avocado-cilantro cream [H]
- ♦ **Chicken tikka masala satay** with mango chutney dip [T] [GF]
- ♦ **Chicken fingers** with honey dijon sauce [T]
- ♦ **Lemongrass chicken satay** with thai peanut dipping sauce [T] [GF]
- ♦ **Chicken wings with roast garlic** – parmesan [H]
- ♦ **Korean boneless chicken wings** with kimchi aioli [H]
- ♦ **Chicken caprese crostini** topped with mozzarella, tomato and pesto [T]
- ♦ **Chicken pot stickers**: charred scallion, ginger ponzu [H]
- ♦ **Chicken tacos**: chipotle adobo, shredded cabbage, pineapple, lime crème [T]
- ♦ **Chicken and “Waffles”**: mikes hot honey or maple siracha butter sauce [H]
- ♦ **Mini chicken quesadillas** with queso blanco and salsa verde [T]
- ♦ **Jamaican jerked chicken** on a plantain cup with mango chutney [T] [GF]
- ♦ **Duck breast blinis**: hoisin, scallions, popped sorghum [+6.00] [H]

Lamb market price

Petite meats – delicate and juicy bites

- ♦ **Merguez: lamb sausage in puff pastry with minted tomato relish** [H]
- ♦ **Marinated lamb skewers** with cilantro lime sauce [H] [GF]
- ♦ **Rosemary baby lamb chops** with mint pesto [H] [GF]

Beef 42.00 per dozen

Petite meats–delicate and juicy bites

- ♦ **Barbacoa beef arepa**: corn arepa, barbacoa sauce, pickled red onion [H]
- ♦ **Short rib tacos**: beef, shredded cabbage, chili lime sauce [H]
- ♦ **Mini beef frankfurters**: ketchup, mustard [T]
- ♦ **Petit beef wellington**: filet mignon, mushroom duxelle, puff pastry with aged port wine reduction [H]
- ♦ **Moroccan meat briwat**: crispy thin moroccan dough filled with ground meat with green chermoula sauce [H]
- ♦ **Argentinean beef skewers** with cilantro chimichurri sauce [H]
- ♦ **Steakhouse bite**: rare beef tenderloin, peppercorn crema, pickled onion, porcini dust, gaufrette chips [+6.00] [T]
- ♦ **Philly cheesesteak “wonton”**: shaved rib eye, whiz, siracha ketchup [H]
- ♦ **Seared filet mignon**: parmesan cookie, black truffle aioli [+6.00] [T]
- ♦ **Filet mignon crostini**: horseradish cream and caramelized onions [+6.00] [T]
- ♦ **Filet mignon on a garlic croustade** with chimichurri [+6.00] [T]
- ♦ **Mini japanese beef negimaki** with asparagus, scallions and sesame seeds with a sweet mirin soy dip [T]

Pork 37.00 per dozen

Petite meats– delicate and juicy bites

- ♦ **Bacon wrapped medjool dates**: honey, bacon, roquefort mousse [H] [GF]
- ♦ **Crispy pork belly bao bun**: pickled cucumbers, chili lime aioli [H]
- ♦ **Chorizo and manchego cheese arepas** with guasacaca sauce [T] [GF]
- ♦ **Prosciutto**: wrapped marinated asparagus tips [T] [GF]

Cocktail Parties Passed Hors D'oeuvres

Reception Cocktail Appetizers

26

[GF] =Gluten Free

2 Dozen Minimum Each | Priced Per Dozen | 24 Hour Notice Required. Served Hot [H] | Served Room Temperature [T].

Fish 49.00

per dozen

Salt & sea- fresh, flavorful, and simply delicious

- ♦ **Tuna tartare cones:** avocado mousse | sesame [T]
- ♦ **Sushi tuna squares:** crispy sushi rice cakes squares, spicy tuna, dynamite sauce, creamy avocado, and black sesame seeds [T] [GF]
- ♦ **Mini sushi burger:** spicy sashimi grade salmon, gomasio, avocado, sriracha mayo [T] [GF]
- ♦ **Baja ceviche:** salmon, tuna, citrus, mango , avocado, seaweed powder, pea shoots and crispy homemade wonton chips [T]
- ♦ **Mini ahi tuna poke bowls:** mango, scallions, avocado, sriracha sauce and sesame seeds [T]
- ♦ **Mahi mahi taco:** asian slaw, sesame ginger, avocado crema, sesame seeds, scallion [T] [GF]
- ♦ **Smoked salmon bites:** caper crème fraîche | everything bagel crisp [T]

Mini Sandwiches 60.00

Petit biscuits, mini rolls

- ♦ **BBQ beef brisket:** ranch, crispy onions, cheddar biscuit
- ♦ **Mini cuban sandwich:** roasted pork, ham, swiss, mustard and pickles
- ♦ **Mini philly cheesesteaks:** sliced steak, cheese, peppers and onions
- ♦ **Mini beef tenderloin biscuits** with horseradish cream
- ♦ **Carolina pulled pork** on a cheddar biscuit, BBQ

Mini Burgers & Sliders 60.00

Buttered mini brioche, homemade potato bun

- ♦ **Mini aged beef:** port and shallot marmalade, cheddar, dijonaise
- ♦ **Mini lamb burgers:** crisped shallots, minted yogurt sauce
- ♦ **Mini cheeseburgers** with pickles and plum tomatoes, whiz, siracha ketchup
- ♦ **Mini meatball:** fresh mozzarella, roasted tomato sauce, baby arugula
- ♦ **Pulled BBQ chicken:** pickle, baby kale, chili lime slaw
- ♦ **Southern fried chicken sliders** with honey sriracha aioli
- ♦ **Portobello mushroom romaine,** oven dried tomato, herb aioli

Hors D'oeuvres Baskets in a Platters

27

Room Temperature [T]. Pricing Per Platter: Small - Approx. 70 Pcs [325.00]. Large - Approx. 110 Pcs [395.00]

Seafood

385.00 Small | 460.00 Large

Mini lobster rolls , coconut shrimp, shrimp cocktail, mini crabcakes, artichoke hearts, peppadew peppers, pickled green beans, passion fruit sauce , lemon aioli, cocktail sauce

Sushi Mélange

340.00 Small | 410.00 Large

Assorted sushi including california rolls, spicy tuna rolls, vegetarian rolls and special rolls accompanied by pickled ginger, wasabi and scallion soy sauce

Fruit, Cheese & Crudités

Celery and carrot batons, broccoli florets, cherry tomatoes, snow peas, green beans, red and yellow peppers and italian olives, batons of vermont cheddar, chèvre, jarlsberg, istara, azul blue, brie, fontina and Vintage gouda mixed sliced fruit, milled grain crackers and herb dip

Full Board Meats, Cheeses & Crudités +20.00

Includes - prosciutto; capocollo, salami or chorizo, artisanal bread, sweet drop peppers. Old-fashioned mustard, truffle pecorino, manchego, gorgonzola, baguette, bread sticks. Crackers, olives, dried apricots, candied walnuts, grapes, honey, asparagus, celery. Radishes, cauliflower, grape tomatoes, lemon hummus; ranch

Gluten Free + Vegan

- ♦ Crushed hummus in mini cucumber cups
- ♦ Vegetables rice paper rolls with red chimichurri
- ♦ Mini mushroom caps stuffed with quinoa
- ♦ Baked pakoras with mango and ginger chutney
- ♦ Sesame spiced edamame
- ♦ Sautéed tamari ginger vegetables

All American

- ♦ Mini crab cakes
- ♦ Kosher franks in puff pastry
- ♦ Skewers of parmesan chicken fingers
- ♦ Mini burger slider
- ♦ Grilled asparagus
- ♦ Homemade yukon gold potato chips, ketchup, BBQ sauce
- ♦ Horseradish cream sauce

Tuscan

- ♦ Rosemary garlic chicken skewers
- ♦ Lemon basil shrimp skewers
- ♦ Skewers of fresh mozzarella and tomato
- ♦ Eggplant bruschetta
- ♦ Wild mushroom and polenta tartlets
- ♦ Italian olives
- ♦ Sun-dried tomatoes olive tapenade
- ♦ Focaccia toasts

Hors D'oeuvres Baskets in a Platters

28

Room Temperature [T]. Pricing Per Platter: Small – Approx. 70 Pcs [325.00]. Large – Approx. 110 Pcs [395.00]

- Thai**
 - ♦ Coconut shrimp skewers
 - ♦ Curried beef skewers
 - ♦ Lemongrass ginger chicken skewers
 - ♦ Asian veggie roll
 - ♦ Fire roasted baby peppers
 - ♦ Peanut and sweet chili dipping sauces
 - ♦ Shrimp chips
- Caribbean**
 - ♦ Coconut shrimp
 - ♦ Jerk chicken
 - ♦ Jamaican beef pies
 - ♦ Curried potato pockets
 - ♦ Sweet and spicy jerk dipping sauce
 - ♦ Grilled pineapple
 - ♦ Plantains crackers
- Asian**
 - ♦ Soy sesame glazed grilled shrimp skewers
 - ♦ Hoisin beef
 - ♦ Chicken potstickers
 - ♦ Mini sesame noodles in verrine
 - ♦ Wonton chips
 - ♦ Tamari-ginger dipping sauce
 - ♦ Scallion soy dipping sauce
- Nuevo Latino**
 - ♦ Nachos crusted shrimp skewers
 - ♦ Chicken mojito skewers
 - ♦ Beef chimichurri skewers
 - ♦ Grilled pineapple
 - ♦ Salsa verde
 - ♦ Corn salsa
 - ♦ Crispy plantains
- Indian**
 - ♦ Tandoori chicken skewers
 - ♦ Skewers of spicy ginger coconut shrimp
 - ♦ Curried vegetable samosas
 - ♦ Fried cauliflower
 - ♦ Vegetable patties
 - ♦ Mango chutney- cilantro chutney
 - ♦ Crisp indian poppadums
- Mexican**
 - ♦ Chipotle shrimp
 - ♦ Chicken and monterey cheese tequitos
 - ♦ Mini beef taco
 - ♦ Cheese stuffed jalapenos
 - ♦ Guacamole
 - ♦ Salsa
 - ♦ Chipotle aioli
 - ♦ Blue and yellow corn tortillas
- Mediterranean**
 - ♦ Turkish chicken kebobs
 - ♦ Grilled shrimp kebabs
 - ♦ Falafel
 - ♦ Spanakopita
 - ♦ Kalamata olives
 - ♦ Fire grilled eggplant
 - ♦ Feta yogurt mint dipping sauce
 - ♦ Hummus -pita crisps

Special Events Cocktail Platters & Stationery Hors D 'Oeuvres

29

10 guest minimum

- Crudités 9.95**

The Season's Best Vegetables Beautifully Displayed and Served with Ranch and Lemon Hummus
- Cheese Platter 15.95**

Selection of imported and domestic cheeses. Includes – truffle pecorino; manchego; gorgonzola; baguette; bread sticks; crackers; olives; dried apricots; candied walnuts; grapes; honey
- Antipasto Platter 26.95**

Genoa salami, prosciutto, pepperoni, soppresatta, bocconcini, provolone, olive tapenade, balsamic grilled vegetables, sun dried tomatoes, marinated artichoke hearts, roasted red peppers and sicilian black and green olives served with grissini, garlic toasts, italian peasant bread
- Charcuterie: Meat & Cheese 24.55**

Assorted patés, sopressata, cured smoked ham, black peppercorn salami, cheddar, young manchego, aged gouda, cornichons and grain mustards, mixed olives, roasted peppers, served with sliced ciabatta
- Mediterranean Morsels 17.75**

Kalamata olives, greek feta, falafel balls, spanakopita, roasted eggplant dip, tzatziki, stuffed grape leaves, toasted pita triangles

Classic Shrimp Cocktail

Small 38 pieces 150.00 | Large 72 pieces 275.00

Poached jumbo shrimp, cocktail sauce with horseradish and lemon wedges

High Tea Basket Sandwiches 14.00

3 per person

- Choose 4**
 - ♦ Mascarpone and fresh strawberries on raisin nut bread
 - ♦ Brie and green apple on raisin bread
 - ♦ Fresh mozzarella and tomato caprese on baguette white
 - ♦ Cucumbers and sweet butter on white bread.
 - ♦ Tuna & caper salad on 7-grain bread
 - ♦ Norwegian smoked salmon and cream cheese on black bread.
 - ♦ Smoked turkey with apple and blue cheese on white
 - ♦ Curry chicken salad on marble bread
 - ♦ Black forest ham and brie on petit scones.
 - ♦ Sirloin with caramelized onions on mini croissant

Afternoon Snacks

31

8 guest minimum. Please ask us about our snacks combo and platters

- Mixed Nuts 5.00
- Trail Mix 5.00
- Chocolate Covered Almonds 6.00
- Chocolate Covered Pretzels 6.00
- Yogurt Covered Almonds 6.00
- Individual Bags of Chips 3.95
- Homemade Potato Chips 4.95
 - ♦ Chipotle sour cream
- NY Pretzels 6.00
 - ♦ Baked street pretzels
 - ♦ Deli mustards
- Susan’s Chips & Dips 13.00
 - ♦ Vegetables chips
 - ♦ Guacamole
 - ♦ Pico de gallo
 - ♦ Corn tortilla chips
 - ♦ Potato chips
 - ♦ Onion dip
 - ♦ Pita chips and pretzels with fresh salsa

- American Hot Dips 13.95
 - Choose 2:
 - ♦ Spinach and artichoke dip
 - ♦ Chili con queso
 - ♦ Broccoli with cheddar with assorted bread wedges
- Mediterranean Dips & Chips 13.00
 - ♦ Hummus
 - ♦ Babaganoush
 - ♦ Mint feta dip
 - ♦ Muhamara
 - ♦ Baby carrots
 - ♦ Stuffed grape leaves
 - ♦ Blistered grape tomatoes
 - ♦ Pita chips
 - ♦ Flat bread chips
- Popcorn 6.95
 - Choose 2:
 - ♦ Plain
 - ♦ Butter
 - ♦ Old bay
 - ♦ Garlic parmesan
 - ♦ Caramel

Prix Fixe

10 guest minimum.

- Reception #1 33.00
 - ♦ Cheese platter
 - ♦ Crudité
 - ♦ Chips and dips
 - ♦ Mixed nuts
- Reception #2 37.00
 - ♦ Cheese platter
 - ♦ Crudité
 - ♦ Chips and dips
 - ♦ 5-Hors d’oeuvre selections [4 pieces pp]
- Reception #3 41.00
 - ♦ Cheese platter
 - ♦ Crudité
 - ♦ Italian antipasto
 - ♦ 7-Hors d’oeuvre selections [5 pieces pp]
- Reception #4 49.00
 - ♦ Cheese platter
 - ♦ Crudité
 - ♦ Italian antipasto
 - ♦ Shrimp cocktail
 - ♦ 8-Hors d’oeuvre selections [7 pieces PP]



Desserts Sweets & Treats

30

8 guest minimum

- Gluten Free Cookies 10.95
- Vegan Cookies 10.45
- Only Cookies 7.95
 - An assortment of our fresh baked house cookies
- Cookies & Brownies 8.95
- Mix Sweets 10.95
 - Assortment of freshly baked cookies, brownies, mini pastries, bars with chocolate-dipped fruits and berries
- Susan’s Tray 12.95
 - Cookies, brownies, butter cookies, mousse shooters and cake pops
- Chocolate Lovers 13.95
 - Chocolate fudge brownies, chocolate ganache cups, chocolate cheesecake bars, chocolate éclairs, chocolate cream puffs, belgian chocolate bittersweet and white chocolate dipped strawberries
- Mini Italian Pastries 10.95
 - Mini éclair, mini napoléon, mini cannoli
- Petit Fours 8.95
 - Bite size layer cake filled with assorted cream presented on a platter, garnished with fruit and fresh flowers
- Mini Cupcakes 6.95
 - Chocolate, vanilla, red velvet, etc.
- Mini Panna Cotta 6.95
 - Vanilla with raspberry glee
- Mascarpone Cheesecake Shooters 6.95
 - With biscotti crust and balsamic strawberries
- Mini Mousse Shooters 8.50 6 Person minimum | 2 per person
 - Assortment of mini shooters, chocolate mousse, tiramisu, lemon, raspberry
- Cake Pops 8.50 2 Per person
 - Citrus, raspberry, white chocolate caramel, chocolate peanut butter, red velvet
- Macarons on a Stick 5.95
 - Coffee, vanilla, pistachio, chocolate, raspberry, lemon
- S’mores on a Stick 9.50 2 Per person
 - Marshmallows, graham crackers covered in chocolate
- Cannoli Dips & Chips 8.00
 - Cannoli chips: side of cannoli cream
- Mini Cinnamon Sugar Churros 8.50
 - Dulce de leche mousse for dipping
- Chocolate & Dulce De Leche Truffles 4.95ea
- Ginger Crème Brulée 6.95
- Pot De Crème 6.95
 - Chocolate, vanilla, earl grey tea, coffee, anise
- Fruit Skewers 8.00
 - ♦ Mascarpone lime dipping sauce 2 Per person
- Chocolate dipped strawberries 48.00 per dozen
 - ♦ Dipped in belgian chocolate 1 Dozen minimum

Dessert Stations

8 guest minimum

- Chocolate Fountain Station 29.95
 - Melted premium imported chocolate served in a fountain with assorted seasonal fruits, pound cakes, shortbread, homemade marshmallows, pretzel rods and biscuits
- NY Style Cheesecake Station 28.95
 - Chef attendant needed at extra charge
 - Scoops of NY. Style cheesecake served in cosmo or martini glasses with assorted sauces and toppings
- Build Your Own S’mores Bar 14.95
 - ♦ Home-made marshmallow: vanilla, raspberry, chocolate, lime
 - ♦ Chocolate and bars: hershey’s milk, dark, cookies ‘n’ crème, reese’s peanut butter cups, butterfinger bars
 - ♦ Cookies: ritz, honey made graham crackers, fudge striped cookies, soft baked chips ahoy, thin pretzels
 - ♦ Yummy spreads: nutella, cookie and cream cookies, coconut macaroon spread, salted caramel, biscoff
 - ♦ Sliced fruits: strawberries, banana
- Ice Cream Sundae Bar 23.95 Minimum 20 guests
 - Comes with sugar cone and sugar bowl
 - ♦ Choose 2 sauces
 - ♦ Choose up to 4 different ice cream or sorbets
 - ♦ Choose up to 4 toppings



Company Policies

HOURS OF OPERATION

We are available for calls from 8:00 AM to 5:00 PM, Monday through Friday. To guarantee service, orders must be placed by 4pm ET for next day orders. We will try to accommodate all last-minute orders; however certain menu items require 24-48 hours' notice. Deliveries are available seven days a week, Monday through Sunday.

SET-UP IMPORTANT INFORMATION

All orders include disposable napkins, cups, plates, cutlery, serving utensils, and food signs for display. Hot food item prices are inclusive of wire racks, sternos, and water trays. Metal or flameless chafers are available for an added fee.

Flameless chafers and bamboo wood platters are available for an additional cost. For eco-friendly and China presentation, a fee of 10% will be added. Upscale paper goods are available for an additional charge.

Ingredients may be adjusted based on seasonal availability without prior notice. Our Delivery Team will set up all necessary items at your event. We will arrange to pick up coffee urns, China, and any other equipment, if applicable, within 24 hours of the order unless otherwise requested. Clients are responsible for any equipment provided. Charges will apply for any lost or damaged items.

ADMINISTRATIVE FEE

The administrative fee covers costs associated with the packaging, administration, support, and execution of the catering order. This charge is not gratuity.

PLACING YOUR ORDER

Order on-line or contact us at order@nysusankitchen.com. You can also speak to us by phone [212] 767-0218.

SPECIAL EVENTS

As a full-service catering company, we provide everything from staffing, bar service, rental equipment, décor, and anything you need to make your event a special occasion.

MENU

Menu items are subject to availability and ingredients may change based on the season and availability.

PAYMENT

We accept all major credit cards – American Express, MasterCard, Visa and Discover. We accept checks. House accounts can be set up upon request in advance. Credit card payments will be processed 24 hours in advance.

RENTALS

Décor, equipment, glassware, plates, linen tablecloths, ice buckets, etc. are available and priced upon request. We require a minimum 3-day advance notice for rentals.

CANCELLATION POLICY

Orders cancelled within less than 24 hours will result in a 100% charge.

♦ This policy includes weather-related conditions, office closures and cancellations.

Contact: 212-767-0218 | www.nysusankitchen.com