



Susan's Kitchen Catering & Events!

SUPER BOWL MENU **2024**

LVIII

Sunday, February 11, 2024



32 W 39th ST., New York, NY 10018

212-767-0218

www.nysusankitchen.com

WELCOME!

WHY SUSAN'S KITCHEN CATERING & EVENTS?

We are dedicated to providing our clients with delectable food and impeccable service. The key to our success is understanding the needs of our clients, identifying the vision for the event and executing it with flair and style. The care and thought that goes into the planning of your affair will be apparent to your guests from their arrival to the last bite. We immerse ourselves in the details so that you can enjoy your event without worry. We do not overlook anything and no detail is too small.

PLACING YOUR CATERING ORDER

Please contact our team at info@nysusankitchen.com or 212-767-0218 to make arrangements.

SET-UP

All orders include disposable napkins, cups, plates, cutlery, serving utensils, and descriptive food signs for display. Disposable tablecloths are available upon request. We care about the environment. If you do not require disposable products, please do let us know.

ADMINISTRATIVE FEE

The administrative fee covers costs associated with the packaging, transportation, administration, support and execution of the catering order. This charge is not gratuity and will not be distributed as such.

OUR OTHER SERVICES

- Event Management
- Party Rental
- Equipment Staff For
- Your Event Beverage
- Service
- Venue Location • Services Floral Design
- and Décor
- Entertainment
- Photography
- Audiovisual Equipment and Service
- We offer Vegan, Gluten Free
- and Kosher Menus

(Place your order at least one day in advance)

BEEF

\$42.00 per Dozen

- Mini Corn Dog Muffins
- Meatball Sub on a Stick with marinara sauce
- Raspberry Chipotle Meatballs
- Swedish Meatballs with teriyaki sauce
- Mini Italian Meatballs skewers with Marsala Sauce
- Football Fest Beef Empanadas with salsa Verde
- Beef Taco Cups topped with salsa Mexicana
- Baked BBQ Beef Taquitos with sour cream and guacamole
- Cheese steak Egg Rolls with ketchup and mustard
- Corn Dogs with mustard
- Sweet & Spicy Root Beer BBQ Beef sliders
- Pigs in blanket with mustard
- Miniature Cheese burgers served on brioche buns

VEGETARIAN

\$39.00 per Dozen

- Broccoli and Cheddar Quinoa Bites
- Potato Skins with cheese topping
- Chili Lime Nacho Mozzarella Sticks
- Blue Cheese Guacamole Stuffed Mushrooms
- Pastry Jalapeno Poppers
- Taco Salad Mini Bites
- Jalapeno Poppers
- Avocado Egg Rolls with cilantro lime sauce
- Foot ball Spinach Pizzas with marinara on the side
- Individual Seven-Layer Dips
- Sage and Asiago Polenta wheel Round. With Field Mushroom

CHICKEN

\$42.00 per Dozen

- Buffalo Chicken Cheese Balls with hot sauce
- Football Deviled Eggs
- Cheese Stuffed Apple Chicken Meatballs with honey mustard
- Slow Cooker Shredded Buffalo Chicken Sandwiches
- Buffalo Wings
- Chicken Taco Cups
- Buffalo Chicken Taquitos with salsa Mexicana
- Chipotle Popcorn Chicken with chipotle sauce
- Mini Chicken Quesadillas with Queso Blanco and Three Pepper Salsa
- Brazilian Coconut Chicken with Honey-mango dipping Sauce
- Macadamia Nut Encrusted Chicken with Honey-Mustard Sauce

PORK

\$42.00 per Dozen

- Loaded Baked Potato Bites topped with cheddar and bacon
- Mini Deep Dish Pizzas with pepperoni
- Bacon Tater Tot Bombs
- Pepperoni Pizza Puffs
- Sweet and spicy chicken bites wrapped in bacon

SEAFOOD

\$42.00 per Dozen

- Grilled Jerk Shrimp and Pineapple Skewers
- Crispy Bite-Size New England Crab Cake with a Citrus Caper Rémoulade
- Crispy coconut shrimp skewers served with a Pina colada sauce
- smashed avocado, olives, tomato, onions, feta
- Whole Fruit
- Homemade Granola Bars or Individual Yogurt Cups



Displayed Platter, Dips and snacks

CHEESE AND CRACKERS \$10.95 PER GUEST

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

CRUDITES AND DIP \$8.95 PER GUEST

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



HAPPY HOUR \$21.95 PER GUEST

- Homemade plantain chips with hand crushed guacamole and tropical salsa
- Quesadilla sampler (Assortment of chicken, vegetable & shrimp quesadilla triangles)
- Pigs in a blanket with Heinz® ketchup and honey mustard

AFTERNOONS \$18.95 PER GUEST

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

MEDITERRANEAN DIPS AND CHIPS \$9.95 PER GUEST

- Hummus, Babaghanoush, Tahini and spinach yogurt with pita chips

SOUTHERN DIPS AND CHIPS \$10.95 PER GUEST

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

SNACK \$8.95 PER GUEST

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

ASSORTED MIXED NUTS \$9.95 PER GUEST

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

ASSORTED SHRIMP PLATTER \$21.50 PER GUEST

Coconut Shrimp, Classic Shrimp Cocktail, Grilled Thai Shrimp and Garlic and Herb Shrimp

THE SLAM DUNK \$24.95 PER GUEST

Mini burritos, chicken empanadas and mini beef tacos, served with our signature salsa and guacamole

MEXICAN FAJITA BAR

\$28.95 Per Guest

- Grilled Steak Fajita
- Spanish rice
- Soft Corn & Flour Tortillas, Corn Chips
- Guacamole, Fresh Salsa, Sour Cream, Pico de Gallo, shredded cheese
- sliced Fruit
- Chicken Fajitas
- Refried Beans
- Chopped Lettuce and Tomatoes
- Cookies and brownies

BURGER BAR

\$24.95 Per Guest

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

HOT DOG BAR

\$18.95 Per Guest

- Beef Hot Dogs
- Soft potato buns
- Chips
- condiments relish, cucumber, tomato wedges, ketchup, mustard and diced onion
- Veggie Dogs
- Coleslaw
- Potato Salad

CHILI BAR

\$24.95 Per Guest

Base items available for topping with the chili:

- Pasta
- Rice
- Crinkle cut French fries
- Baked Potatoes
- Tortillas
- Hot Dogs
- Small bags of Fritos corn chips

Toppings:

- Shredded cheese
- Diced Onion
- Diced Tomatoes
- Sour Cream
- Sliced Jalapenos
- condiments (ketchup & mustard for the hot dogs)

Combine the base items with the chili and select toppings and you have a great meal. We suggest small servings so you can have more than one combo

FIRST DOWN EAST

\$24.95 per Guest

- Chili with sour cream, cheddar and onions
- BBQ St. Louis Ribs
- 7- Layer Dip with guacamole, sour cream, refried beans, Pico de Gallo, cheddar cheese, olives and Tortilla Chips
- Super Bowl Cookies and Brownie Bit
- Buffalo Chicken Wings with Celery Sticks and Ranch
- Iceberg Wedges with Rustic Blue Cheese Dressing



SUPER BOWL COOKIES

\$8.95 PER GUEST

An assortment of our fresh baked house super bowl decorated cookies

SUPER BOWL CUP CAKES

\$8.95 PER GUEST

Assorted super bowl decorated cup cakes

SLICED FRUITS

\$7.95 PER GUEST

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



Super bowl Cupcakes



Football Cupcakes



Football Fudge



Strawberry Footballs



football cake pops



Super Bowl Cookies

APPETIZERS

All prices are per guest/Minimum order: 10 Guests



Beef Taco Cups



Chicken Taco Cups



Buffalo Chicken Cheese Balls



Buffalo Spiced Nuts



Buffalo Chicken Taquitos



Individual Seven-Layer Dips



Football Spinach Pizzas



Baked BBQ Beef Taquitos



Bacon Tater Tot Bombs



Avocado Egg Rolls



Jalapeno Poppers



Pepperoni Pizza Puffs



Football Fest Empanadas



Shrimp in Butter-Beer Sauce



Taco Salad Mini Bites



Football Deviled Eggs



Pastry Jalapeno Poppers



Cheese steak Egg Rolls



Mini Corn Dog Muffins



Meatball Sub on a Stick



Corn Dogs



Raspberry Chipotle Meatballs



Loaded Baked Potato Bites



Sweet & Spicy Root Beer BBQ Beef



Mini Deep Dish Pizzas



Shredded Buffalo Chicken



Buffalo Wings



Potato Skins



Chili Lime Nacho Mozzarella Sticks



Blue Cheese Guacamole Stuffed Mushrooms



Broccoli and Cheddar Quinoa Bites



Apple Barbecue Pulled Pork



Meatball Sub Cupcakes



Grilled Jerk Shrimp and Pineapple Skewers



Cheese Stuffed Apple Chicken Meatballs



Chipotle Popcorn Chicken



Rollatini grilled zucchini, goat cheese, peppers and capers



BLT bites



Prosciutto And Melon Bites



Mini Cheese Ball Bites



Sparkling Cranberry Brie



Mini Bun-less Cheeseburger



Smoked Salmon Bites



Cut a baguette Cubes with veggies and pesto



Pimento Cheese & Bacon Mini Cheese Ball Bites



Watermelon and Goat Cheese Appetizer



Smoked Salmon Lollipop Recipe



Vegan Friendly Canapés: Zucchini Roll Ups



Steak & Fries with Béarnaise Sauce



Tomato, Feta, Cucumber and olives



Apricot Prosciutto and Blackberry Bites