



Location:

321 West 37<sup>th</sup> Street, New York NY 10018

Director of Catering & Special Events: Eric Patel

P: 917.821.6161

E-mail: [ericgautam@yahoo.com](mailto:ericgautam@yahoo.com)  
[eric.flavorfultgourmet@gmail.com](mailto:eric.flavorfultgourmet@gmail.com)

# FLAVORFUL GOURMET CATERING

Room temperature items: 6 guests minimum  
Hot temperature items: 8/10 guest minimum, except otherwise specified

## ALL DAY – ANYTIME

- \*SLICED FRUIT PLATTER - Arranged and garnished selection Fresh seasonal fruits including: pineapple, honeydew, cantaloupe, papaya, Mixed berries and other succulent fruits., \$6.95 per person
- \*ARTISENAL CHEESES – garnished with fresh California grapes, strawberries, dried fruits, nuts, served with fresh breads, flat breads, and Carr’s crackers., \$11.95 per person
- \*SPRING BRUSCHETTA – handmade crisp crostinis drizzled with pesto & parmesan cheese served with toppings: Sautéed chopped eggplant with tomatoes, olives, light garlic and basil. , \$5.95 per person
- \*FRESH VEGETABLE CRUDITE – an assortment of blanched fresh seasonal vegetables served w/ sweet & savory dipping sauces, \$5.95 per person
- \*TRUFFLED KETTLE POP CORN, \$5.95 per person
- \*MINI SCONES – served with chopped strawberries and clotted cream., \$8.95 per person

## BREAKFAST

### ROOM TEMPERATURE

- \*MORNING EXPRESS - An Assortment of mini size bagels, muffins, Danishes, croissants, homemade breakfast pastries served with fruit Jam, butter and assorted Cream Cheeses., \$5.95 per person
- \*PARK AVENUE BREAKFAST - morning express, orange juice., \$7.95 per person
- \*MADISON AVENUE BREAKFAST - morning express, fruit salad w/ berries, orange juice., \$11.95 per person
- \*LEXINGTON AVENUE BREAKFAST - morning express, fruit salad w/ berries, orange juice, & freshly brewed coffee., \$13.95 per person
- \*SPA BREAKFAST – whole grain muffins, whole grain bagels, low-fat & regular cream cheese, butter, fruit jellies, Greek yogurt served with honey, granola, & chopped fruit, hard boiled eggs., \$12.95 per person
- \*EUROPEAN BREAKFAST - sliced breakfast cheeses, sliced ham, mini croissants, mini breakfast quiche, & fruit salad w/ berries. \$26.95 per person
- \*AVOCADO TOAST BAR-smashed avocado, toast, 8 toppings: crumbled bacon, feta cheese, tomato, basil, toasted almonds, sliced strawberries, hard boiled eggs, sautéed mushrooms, sliced turkey, ham, smoked salmon (\$4.00 extra)  
Accompaniments: Salt, Pepper, Red Pepper Flakes, Balsamic & Olive Oil, \$14.95 per person

### HOT BREAKFAST

- \*AMERICAN BUFFET – scrambled eggs, challah French toast, link sausage, bacon, home fried potatoes, morning express, fruit salad, orange juice, and freshly brewed coffee., \$28.95 per person
- \*BRUNCH BUFFET- lox, mini bagels, cream cheese, capers and red onion, eggs benedict, belgian waffles with syrup & butter, kielbasa sausage, hickory smoked bacon, country-fried potatoes with bell peppers & onions, seasonal fresh fruit, assorted fruit juices, coffee & tea. , \$32.95 per person
- \*OMELETTE BUFFET - Varieties of omelet: cheese, western, ham & cheese, vegetables, spinach & mushrooms, etc. , country style potatoes, bacon, sausage links, assorted breakfast pastries, sliced fruit, coffee, and freshly squeezed orange juice. , \$24.95 per person

## LUNCH

### ROOM TEMPERATURE

- \*ASSORTED GOURMET SANDWICHES – chicken, turkey, tuna, roast beef, ham, and veggie options in a variety of breads & wraps. Served with Infused olive oils, mayonnaise and mustard (on the side), \$11.95 per person
- \*SPRING GREENS FAVORITES, \$6.95 per person
  - \* OUR MASTER PIECE: Mixed Greens Topped with Maple Harissa Roasted Carrots, Herb Granola and Feta Cheese
  - \*FRISSE GREENS: with Radicchio, Sliced Pears, Red Grapes, Bleu Cheese Crumbles and Honey Pecans
  - \*KALE CAESAR: with mint, sourdough croutons and shaved parmesan
  - \*NEW YORK SALAD: Field Greens caramelized Pears, Candied Walnuts, Grape Tomatoes, Goat Cheese and Sun-dried Cranberries
  - \*NUVO: Pears, gorgonzola, pistachios, grapes & dried cranberries over mixed greens
  - \*GARDEN GREENS: Romaine, Carrots, Grape Tomatoes, Peppers, Broccoli, Asparagus, Cucumbers & Sprouts
  - \*STRAWBERRY FIELDS SALAD- mixed greens, sliced strawberries, toasted pecans,
- \*CLASSIC DRESSINGS – Aged Balsamic, Raspberry, Creamy Caesar, Red Wine Vinaigrette, Lemon Meyer, & Green Goddess.
- \*PASTA FAVORITES, \$6.95 per person
  - \*PENNE#A -with Shiitake mushrooms, Shallots, Pencil Asparagus and Truffle Oil
  - \*PENNE#B -with Basil, Sun Dried Tomatoes, Mozzarella Cheese, Fresh Parsley In a Light Dressing.
  - \*FARFALLE-with sun-dried tomato and basil pesto, roasted vegetable, parmesan, grape tomatoes, arugula and broccoli florets
  - \*BOWTIE PASTA -Cherry Tomatoes, Broccoli Florets, Baby Spinach, Julienne Carrots, Baby Peas in light Dill Dressing
- \*SOUP OF THE DAY (CHICKEN, BEEF, OR VEGETABLE)
  - \*Chicken Noodle, Chicken with Tomato Basil & Rice
  - \*Beef and Barley, Italian Wedding
  - \*Classic Minestrone, Split Pea Soup

# FLAVORFUL GOURMET CATERING

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## LUNCH PACKAGE

- \*SANDWICH PACKAGE 1- Assorted Sandwich, One Side (Pasta or Greens), Deserts, \$18 per person
- \*SANDWICH PACKAGE 2- Assorted Sandwich, Two Sides (Pasta or Greens), Deserts, \$21 per person
- \*SANDWICH PACKAGE 3- Assorted Sandwich, Two Side, Deserts, and Fruit, \$24 per person
- \*SANDWICH PACKAGE 4- Assorted Sandwich, Soup, \$18 per person
- \*SANDWICH PACKAGE 5- Assorted Sandwich, Salad, and Soup, \$22 per person
- \*SANDWICH PACKAGE 6- Assorted Sandwich, Soup, Desserts, , \$22 per person
- \*SANDWICH PACKAGE 7- Assorted Sandwich, Salad, Soup, & Deserts, \$25 per person

## DINNER

### ENTREES

CHICKEN, \$18.95 per person

- \*Soy and Ginger Glazed Spinach Stuffed Breast of Chicken
- \*Fennel Chicken with White Wine Leek Sauce

BEEF, \$20.95 per person

- \*Sliced Steak with Trio of Mushrooms in Natural Au Jus.
- \*BBQ Beef Brisket

SEAFOOD, \$22.95 per person

- \*Salmon in Lemon Caper Sauce
- \*Grilled Salmon with Roasted Red Pepper Coulis

VEGETARIAN OPTIONS, \$18.95 per person

- \*Vegetable Lasagna
- \*Nona's spring ratatouille, zucchini, squash, eggplant, red beans, tomatoes, fresh herbs served with campanile pasta

STARCH, \$6.95 per person

- \*White/Brown/Jasmine (plain/with shitake mushrooms/with spinach)
- \*Potatoes (Roasted Potatoes / Mashed / Smashed / Au Gratin)

GRAIN, \$6.95 per person

- \*Quinoa Salad w/ sautéed spinach, tomatoes, in light garlic oil, shaved parmesan cheese, & fresh basil
- \*Cous Cous Salad with grilled vegetables and crispy shallots.

PASTA, \$6.95 per person

- \*Penne Primavera w/ fresh garden vegetable in light garlic oil, shaved parmesan cheese and fresh basil
- \*Fussili Pasta (3 Ways- Ala Vodka, Oil & Garlic, & Carbonara)

VEGETABLES, \$6.95 per person

- \*Roasted Asparagus with Lemon Zest
- \*Julienne Vegetables lightly sautéed in olive oil
- \*Broccoli Rabe with Garlic

### ACCOMPANIMENTS

- \*Assorted Bread Basket and Sweet Butter

## DESSERTS

- \*Assorted Dessert Platter – homemade cookies, assorted mini dessert bites, dessert in mini cups with fruit garnish.
- \*Italian Pastries – cannoli, fruit tarts, and cream puffs., \$6.95 per person
- \*Ghiradelli Brownies., \$6.95 per person
- \*Linomcello Infused Fruit Salad., \$7.95 per person
- \* CHOCOLATE HEAVEN – Chocolate fudge brownies, chocolate ganache cups, chocolate cheesecake bars, chocolate éclairs, chocolate cream puffs, Belgian Chocolate Bittersweet and White Chocolate Dipped Strawberries., \$12.95 per person

## DINNER PACKAGE AND THEMED MENU

- \*Choose 1 Entrée, 2 Sides, 1 Salad, Bread Basket and Desserts, \$32.95 per person
- \*Choose 2 Entrée, 2 Sides, 1 Salad, Bread Basket and Desserts, \$34.95 per person
- \*Choose 3 Entrée, 2 Sides, 1 Salad, Bread Basket and Desserts, \$36.95 per person

# FLAVORFUL GOURMET CATERING

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## ENTRÉE SALAD

(Served with dinner rolls and sweet butter)

CALIFORNIA CHICKEN	\$21.95 PER GUEST
Grilled chicken, avocado, asparagus, alfalfa sprouts, cucumber, carrots, goat cheese, red onion and tomato on a bed of mixed greens	
DREAM CALIFORNIA SALAD	\$21.95 PER GUEST
grilled kale and spinach, olives, grilled artichokes, tomatoes, avocado, quinoa, roasted brussels sprouts, turkey bacon, cheddar	
MEDITERRANEAN ROSEMARY CHICKEN AND FIGS	\$21.95 PER GUEST
W/ olives, mushrooms, red peppers and goat cheese, almonds, apples on a bed of field greens	
GRILLED CHICKEN CAESAR	\$21.95 PER GUEST
Marinated Chicken Breast, Crisp Romaine Lettuce, Garlic Parmesan Croutons, Roma Tomatoes and Served with Caesar Dressing	
PESTO GRILLED JUMBO SHRIMP	\$24.95 PER GUEST
Over baby greens, toasted hazelnuts, with goat cheese, roasted fennel, grilled asparagus, grilled eggplant and Kalamata olives	
SESAME SEARED TUNA	\$24.95 PER GUEST
Sashimi grade Tuna, Portobello mushrooms, roasted tomatoes, caper berries, Cellophane Noodles	
ASIAN TUNA	\$24.95 PER GUEST
Grilled Yellow Fin Tuna with Chinese cabbage, Bok Choy, Carrots, Cucumbers, Daikon Radishes, Scallions, Sesame Seeds & Orange Soy Ginger dressing	
GRILLED SALMON NIÇOISE	\$24.95 PER GUEST
Grilled salmon Served with Lemon Zested Green Beans and Shallots, Roasted Potatoes, Plum Tomatoes, Hard Boiled Eggs and Olives over Romaine lettuce	
FILET MIGNON	\$25.95 PER GUEST
On a bed Of Arugula with Roasted peppers, caramelized onions, Grilled Portobello Mushrooms	
BBQ SHRIMP	\$24.95 PER GUEST
Jumbo Imported Shrimp tossed with homemade BBQ Sauce, Sweet Corn, Black Beans, Diced Tomatoes and Lime Vinaigrette on a bed of Organic Field Greens	
ROASTED VEGETABLE SALAD	\$18.95 PER GUEST
Fresh Roasted Carrots, Mushrooms, Brussels sprouts, Asparagus, Sweet Corn, Broccoli mixed with Organic Baby Greens	

## SOUPS

A VARIETY OF OUR SIGNATURE SOUP SELECTIONS.

Served with Sweet Butter and Bread Basket

\$6.95 PER PERSON

- \*Chicken Noodle \*Chicken Tortilla,
- \*New England or Manhattan Clam Chowder,
- \*Chicken Gumbo \* Lobster Bisque \*Green Split Pea \*Butternut Squash \*Wild Mushroom Barley
- \*Vegetable Minestrone \*Italian Wedding \*Chicken & Orzo w/ Vegetables \*Seven Bean Harvest
- \*Potato Leek and Mushrooms \* Beef Barley and many more...

# FLAVORFUL GOURMET CATERING

Room temperature items: 6 guests minimum  
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## BUILD YOUR OWN SALAD BAR OR GRAIN BAR

(Minimum of 10 people)

\$24.95 per person

### Step 1: Choose 3 Greens

Romaine, Baby Spinach, Baby Arugula, Organic Mixed Greens, Kale

### Step 2: Choose 10 Toppings

#### Vegetables & Fruits

Chopped Tomatoes, Green Peppers, Red Bermuda Onions, Broccoli, Beets, Avocados, Shredded Carrots, Celery, Jalapenos Peppers, Boiled Yukon Gold Potato, White Mushrooms, Sprouts, String Beans, Roasted Red Pepper, Orange Segments, Grapefruit Segments, Strawberry, Green Apple Slices, Grilled Pears

#### Beans & Grains:

Red Kidney Beans, Black Beans, Chickpeas, Corn & Edamame, 3 Vita Beans

Add On: \$3.95 each items for additional toppings

#### Extras:

#### Proteins... Additional \$6.95 each items for additional toppings

Breaded Chicken Milanese, Albacore Tuna, Fresh Roasted Turkey, Hickory Smoked Turkey, Black Forest Turkey Ham, Herb Grilled Chicken, Pesto Chicken Hard Boiled Eggs

#### Nuts & Dry Fruits...Additional \$3.95 each items for additional toppings

Walnuts, Sliced Almonds, Sunflower Seeds, Peanuts, Dried Raisins, Sun Dried Tomatoes, Sun Dried Cranberries, Dried Apricots, Dried Figs, Seasoned Croutons, Tortilla Chips

#### Cheeses & Olives...Additional \$3.75 each items for additional toppings

Shredded Jack Pepper, Shredded Cheddar, Fresh Mozzarella, Mediterranean Feta Cheese, Swiss Cheese, Provolone, Shaved Parmesan, Grated Parmesan, Pitted Kalamata Olives

#### PREMIUM TOPPINGS...Additional \$6.95 each items for additional toppings

Julienne Grilled Vegetables, Portobello Mushroom, Grilled Asparagus, Artichoke Hearts, Tofu, Breaded Eggplant, Portobello Mushroom, Teriyaki Chicken, Hickory Smoked Turkey, Pepper Turkey

#### VIP TOPPINGS...Additional \$8.95 each items for additional toppings

Grilled Salmon Fillet, Grilled Sliced Sirloin Steak, Grilled Ahi Tuna, Chilled Shrimp

### Step 3: Choose Three Dressing

#### SIGNATURE DRESSINGS

Aged Balsamic Vinaigrette, Raspberry Vinaigrette, Asian Sesame Ginger, Old Fashion Creamy Ranch, Blue Cheese Dressing, Thousand Island Dressing, Caesar's Dressing, Light Chipotle

# FLAVORFUL GOURMET CATERING

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## SALAD & GRILLED BAR

\$32.95 per person

### CALIFORNIA BAR

Grilled Chicken, Grilled Salmon Fillet,  
Grilled Flank Steak  
Accompanied by  
Roasted Potato Salad  
Grilled Seasonal Vegetables  
Mixed Garden Salad

### MEXICO BAR

Seasoned Beef  
Seasoned Chicken  
Seasoned Beans  
Shredded Lettuce  
Chopped Tomatoes  
Chopped Jalapenos  
Shredded Cheese  
Sour Cream  
Guacamole  
Salsa  
Soft Flour Tortilla

### DOWN HOME SOUTHERN BBQ

BBQ Ribs w/ Black Jack BBQ Sauce  
Southern Fried Buttermilk Chicken  
Three Cheese Baked Mac & Cheese  
Creamy Cole Slaw  
Buttermilk Biscuits  
Mixed Greens Salad  
Watermelon  
Chocolate Chunk Cookies

### MEDITERRANEAN BAR

Skewer:  
Beef with Moroccan Tomato Jam & Provencal  
Chicken  
Roasted Root Vegetables  
Hummus  
Babaganoush  
Pita Bread  
Greek Salad  
Israeli Couscous

### ASIAN BAR

Hoisin and Five Spiced Chicken  
Sesame Crusted Ahi Tuna  
Ginger Scallion Glaze  
Vegetable Dumplings  
Chicken Satay with Peanut Dip  
Cellophane Noodles  
Asian Slaw  
Chinese Almond Cookies

### BURGERS AND HOT DOGS

Beef Burgers, Turkey Burgers,  
Vegetable Burgers & All Beef Hotdogs  
Cole Slaw  
Potato Salad  
Macaroni Salad  
Platter of Sliced Cheese  
Platter of Sliced Tomatoes, Onions, Pickles,  
Condiments  
Chocolate Chunk Cookies  
Chocolate Fudge Brownies

### BAKED POTATO BAR

Jumbo Baked Idaho Potatoes  
Beef Chili  
Shredded Cheese  
Broccoli, Sautéed Mushrooms  
Chopped Turkey Bacon  
Chopped Tomatoes  
Sour Cream, Scallions  
Mixed Greens Salad

# FLAVORFUL GOURMET CATERING

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## ROOM TEMPERATURE PACKAGE AND THEMED MENU

(Served with dinner rolls and sweet butter)

- \*Choose 1 Entrée, 2 Sides, 1 Salad, Bread Basket and Desserts, \$32.95 per person
- \*Choose 2 Entrée, 2 Sides, 1 Salad, Bread Basket and Desserts, \$34.95 per person
- \*Choose 3 Entrée, 2 Sides, 1 Salad, Bread Basket and Desserts, \$36.95 per person

## ROOM TEMPERATURE

### ENTREES:

#### POULTRY

\*Herb Grilled Chicken

(SAUCE OPTIONS: \*Roasted Chipollini Onions & White Wine Sauce, \*Sautéed Trio of Mushrooms, \*Fenell with Leek Sauce,  
\*Teriyaki Sauce, \*Madeira Sauce \*Lemon Caper Sauce)

\*Soy and Ginger Glazed Spinach Stuffed Breast of Chicken with Teriyaki Glaze

#### MEATS

\*Rosemary Marinated Sliced Filet Mignon

\*Sliced Sirloin

(SAUCE OPTIONS \*Wild Mushroom Sauce, \*Port red wine sauce, \*Truffle Brown Butter Sauce, \*Pear/Peach Balsamic Gastrique)

#### SEAFOOD

\*Herb Grilled Salmon

(SAUCE OPTIONS: \*Lemon Caper Sauce, \*Citrus Soy Marinade, \*Teriyaki Glaze, \*Orange Gremolata)

\*Seared Herb Shrimp (OPTIONS: \*with Farfalle Primavera, \*Scampi Syle, \*Lemon Herb, \*Cajun Style)

\*Jumbo Lump Crab Cakes, Remoulade Sauce

#### VEGETARIAN

\*Hoisin Tofu

\*Asian Style Eggplant

\*Soba Noodle with Vegetables

### SIDES

#### STARCH/GRAIN

\*Potato (\*Potatoes au Gratin, \*Roasted, \*Smashed, \*Mashed, \*Potato Salad)

\*Basmati Rice Salad with Pistachios, Dried Apricots and Shallots

\*Jasmine Rice (choice of: plain, with shitake mushrooms. Or with spinach)

\*Wild Rice

#### VEGETABLES

\*Roasted Vegetable Platter

\*Roasted Potato and Green Bean Salad with Parsley and Red Pepper Relish

\*Grilled and Roasted Seasonal Vegetables

\*Grilled Asparagus

\*Sautéed Sugar Snap Peas

#### SALADS

##### SPRING GREENS FAVORITES

\* OUR MASTER PIECE: Mixed Greens Topped with Maple Harissa Roasted Carrots, Herb Granola and Feta Cheese

\*FRISÉE GREENS: with Radicchio, Sliced Pears, Red Grapes, Bleu Cheese Crumbles and Honey Pecans

\*KALE CAESAR: with mint, sourdough croutons and shaved parmesan

\*NEW YORK SALAD: Field Greens caramelized Pears, Candied Walnuts, Grape Tomatoes, Goat Cheese and Sun-dried Cranberries

\*NUVO: Pears, gorgonzola, pistachios, grapes & dried cranberries over mixed greens

\*GARDEN GREENS: Romaine, Carrots, Grape Tomatoes, Peppers, Broccoli, Asparagus, Cucumbers & Sprouts

\*STRAWBERRY FIELDS SALAD- mixed greens, sliced strawberries, toasted pecans

\*JICAMA MANGO SLAW

\*NICOISE SALAD

### SWEET FINISH

Choice of:

\*Assorted Dessert Platter

\*Cookies

\*Ghiradelli Brownies

\*Mini Italian Pastries

\*Mini Fruit Tarts

\*Sliced Fruit

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## THEMED MENUS

### ITALIAN

#### ENTRÉE

Chicken Marsala/ Chicken Scaloppini with Balsamic Glaze/Chicken Parmigiano/Chicken Piccata/Chicken Francese /Chicken Florentine/ Sun Dried Tomato & Parmesan Crusted Chicken topped with Artichoke Salad/Shrimp & Scallops Ala Toscana/Chicken a la Grigliati/Eggplant Napoleon/ Lasagna Rolls with Marinara / Eggplant Napoleon

#### SIDES

Penne with Spinach, Roasted Peppers, Lemon Zest and Roasted Shallots,  
Roasted Zucchini & Squash with Garlic Oil and Shaved Parmesan Cheese

String Beans Almondine

Penne Ala Vodka

Brochette with Grilled Tuscany Bread, Fresh Mozzarella, imported Olives, vine ripened Tomato, and Fresh Basil

Gemelli with Roasted Eggplant, Roasted Peppers, Peas, Parmesan Reggiano

Grilled Vegetable Platter

Grilled Seasonal Vegetable

Plain or Whole Wheat Pasta

#### SALADS

Antipasto Platter / Mixed Greens / Caesar Salad / Tricolor Salad / Arugula Salad / Caprese Salad

#### ACCOMPANIMENTS

Garlic Bread

Rolls and Butter

### MEXICAN

#### ENTRÉE

Fajita Bar (Grilled Sliced Sirloin with Sautéed Onions and Peppers/Seasoned Cumin Chicken with Sautéed Onions and Peppers)

Taco Bar (Seasoned Ground Beef and Seasoned Chicken Breast)

Chicken Fajitas / Vegetable Quesadillas / Grilled Skirt Steak with Chimichurri

Grilled Chicken with Orange, Tomatillo, and Cilantro Relish

#### SIDES

Mexican Style Rice Pilaf / Yellow Rice / Stewed Red Beans / Refried Beans

Shredded Lettuce, Dice Tomatoes, Grated Cheddar, Chopped Jalapenos, Diced Onions / Sweet Plantains

#### SALADS

Mexican Salad / Chopped Salad / Guacamole, Sour Cream, Pico De Gallo, Salsa

Green Salad with Jicama, Tomatoes, Radishes, and Queso Blanco

#### ACCOMPANIMENTS

Flour Tortillas / Hard Tacos / Tortilla Corn Chips

### THAI

#### ENTRÉE

Lemongrass Chicken with Pineapple and Scallion Sauce/ Skewered Chicken Satay with Peanut Sauce

Skewered Red Curry Shrimp with Coconut Milk/ Chili, Lemongrass and Honey Skewered Beef

Sea Bass with Coconut Milk, Ginger, Cashews

#### SIDES

Pad Thai Noodles with Stir Fried Vegetables, Eggs, and Spicy Chilly Sauce Topped with Peanuts

Jasmine Coconut Rice / Vegetable Spring Rolls / Fresh Summer Rolls/ Thai Basil Coconut Rice

Sauteed Vegetables in Light Garlic Oil

#### SALADS

Thai Salad

#### ACCOMPANIMENTS

Assorted Rolls and Sweet Butter



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## CHINESE

### ENTRÉE

Pepper Steak with Onions and Peppers / Sesame Chicken with Cashew Nuts  
Char Sui - Honey Roasted Sliced Boneless Beef / Stir Fried Chicken with Bok Choy  
Hoisin Tofu / Thai Than Chicken / Chinese Broccoli Rabe & Beef with Oyster Sauce

### SIDES

Vegetable Fried Rice / Steamed Chicken Teriyaki Dumplings / Vegetarian Spring Rolls  
Vegetable Lo Mein / Vegetable Fried Rice / Oriental Style Sautéed String Beans

### SALADS

Asian Slaw / Mixed Greens / Asian Spring Salad

### ACCOMPANIMENTS

Rolls and Butter

## GREEK

### ENTRÉE

Classic Moussaka - Eggplant layered with Ground Beef, Potatoes, Tomato Sauce, and Béchamel  
Marinated Seafood Salad with Shrimp, Calamari, and Octopus  
Marinated Grilled Chicken Kebobs / Marinated Grilled Beef Kebobs / Fried Calamari  
Baked Lemon Chicken with Potatoes and Carrots in a Lemon White Wine Sauce  
Lamb Moussaka layered with Eggplant and Shredded Lamb topped with Parmesan Cheese  
Monkfish with Lemon Zest, Tomato topped with Julienne Vegetables

### SIDES

Spanakopita / Skordilia / Falafell Balls / Roasted Lemon Thyme Potatoes / Koshari Rice  
Hummus and Babaghanough

### SALADS

Greek Salad / Shepherd's Salad

### ACCOMPANIMENTS

Rolls and Butter / Grilled Pita Breads

## AMERICAS

### ENTRÉE

Grilled Salmon Fillet w/ Orange Citrus Glaze / Sliced Filet Mignon w/ Sautéed Mushrooms  
Jumbo Coconut Shrimp / Grilled NY Skirt Steak / Southern Fried Buttermilk Chicken / BBQ Spareribs  
Grilled Skirt Steak with Chimichurri / Garlic and Cilantro Roast Chicken

### SIDES

Roasted Potato Salad with roasted peppers, shallots, with Champagne Vinaigrette  
Grilled Asparagus, with Lemon Zest and Shallot Oil  
Classic Home Fried Potatoes / Tomato and Onion Salad  
Three Cheese Baked Macaroni / Corn on the Cob / Classic Creamy Coleslaw  
Yucca with Mojo Garlic Sauce / Pigeon Peas with Rice / Sweet Plantains

### SALADS

Mesclun Salad  
Green Bean, Sweet Corn, and Pepper Salad  
Tossed Garden Salad

### ACCOMPANIMENTS

Assorted Bread and Sweet Butter  
Buttermilk Biscuits

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## HORS D' OEUVRES PLATTERS

### FRESH VEGETABLE CRUDITE

A selection of Seasonal Vegetables served with sweet & savory dipping sauces

\$6.95 per person

### IMPORTED AND DOMESTIC CHEESE

A selection of Imported and Domestic Cheeses. Garnished with Fresh Grapes, Strawberries and Nuts, Dried Fruits.

Served with

FRESH BREADS, FLATBREADS & "CARR'S" CRACKERS

\$11.95 per person

### SLICED SEASONAL FRUIT PLATTER

A Selection of Our Seasonal and Tropical Fruits Carved and Arranged on a Platter, \$5.95 per Person

### FRESH SEASONAL MINI FRUIT KEBOB

A Selection of Our Seasonal and Tropical Fruits on a skewer

\$6.95 per person

### ANTIPASTO PLATTER

Genoa Salami, Prosciutto, Pepperoni, Ham, Herbed Smoked Turkey, Marinated Artichoke Hearts, Marinated Mushrooms, Roasted Peppers, Mixed Olives, Fresh Mozzarella and Basil

\$14.95 per person

### BRUCHETTE

Grilled Tuscan Bread, Fresh Mozzarella, Imported Olives, Vine Ripen Roma Tomato and Fresh Basil

\$6.95 per person

### DIM SUM ASSORTMENT

A selection of Vegetarian Spring Rolls, Sesame Chicken Strips, Chicken Teriyaki Dumplings, Soy Sesame Skewered Beef; Appropriate Dips

\$16.95 per person

### TEX- MEX STYLE ASSORTMENT

Spicy Chicken Quesadilla Rolls, Butternut Squash Tortillas, Miniature Chicken Tacos, Beef Taquitos; Salsa, Sour Cream and Guacamole

\$17.95 per person

### HOMEMADE CHIP

Russet Potato, Plantain, Corn and Beet Chips served w/ Onion Dip, Black Bean Dip and Salsa

\$5.95 per person

### Crostini Platter

Handmade crisp Crostini and Parmesan Focaccia Sticks, Served with White Bean Parmesan Dip, Smoked Eggplant Dip, Chopped Tomatoes and Basil

\$6.95 per person

### HOT SPINACH & ARTICHOKE DIPS

Served with Parmesan Baguette Toast

\$7.95 per person

### BAKED BRIE WITH PINE NUTS

A perfectly Ripe Wheel of French Brie and Wrapped in Puff Pastry. Served warm with sliced Baguettes.

\$11.95 per person

### MIDDLE EASTERN SELECTION

Babaghanough, Hummus, Spanakopita, Falafel Balls, Toasted Pita and Fresh Pita Breads

\$16.95 per person

### SIGNATURE SEAFOOD PLATTER

Jumbo Shrimp Cocktail, Salmon Crepe Spirals, Jumbo Lump Crab Cakes with Lemon and Roasted Pepper Remoulade, Miniature Lobster Tartlets

\$24.95 per person

### JUMBO SHRIMP PLATTER

A selection Jumbo Imported Shrimp: Coconut Shrimp, Classic Shrimp Cocktail, Grilled Thai Shrimp and Garlic & Herb Shrimp

\$25.95 per person

### SKEWER

Lemon Herb Chicken with Roasted Pepper Dip, Skewered Soy Ginger Beef, Skewered Seasonal Grilled Vegetables with Sun dried Tomato and Herb Dip

\$16.95 per person

### CLASSIC AMERICAN

An Assortment of Miniature Wraps, Fried Zucchini Strips, Chicken Fingers, Plantain and Potato Chips, Horseradish Dip, Honey Mustard, Onion Dip

\$16.95 per person

### ROUND THE WORLD

Sesame Chicken Strips, Indian Vegetable Samosas, Caramelized Onion, Oven Roasted Tomato and Goat Cheese Tartlets, Beef Taquitos

\$16.95 per person

### MEDITERRANEAN MORSELS

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

\$14.95 per person

### AMERICAN HOT DIPS

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

\$13.95 per person

## FESTIVE & INTERACTIVE STATIONS

(20 Guests Minimum)

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 hr).

### CARVING STATIONS

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

- Grilled 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

\$19.95 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 Cudités, Roasted Vegetables
- Seasonal Fruit
- Crusty French bread

# FLAVORFUL GOURMET CATERING

Room temperature items: 6 guests minimum  
Hot temperature items: 8/10 guest minimum, except otherwise specified

## FESTIVE & INTERACTIVE STATIONS

### MEXICAN FAJITA STATION \$32.95 PER GUEST

Olé! Traditional fajita fillings of sautéed chicken, beef or grilled vegetables, with all the fixings  
•Sautéed Chicken •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 \$32.95 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

### ASIAN WOK STATION \$32.95 PER GUEST

Served in Chinese takeout boxes with chop sticks. Stir-fry choice of: Chicken, Beef, Oriental vegetables, Fried rice  
Vegetable and chicken dim sum with sesame ginger soy Fortune cookies

### PASTA STATION \$23.95 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 \$32.95 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 SLIDERS STATION \$19.95 PER GUEST

Who doesn't love burgers? Bite size hamburgers, cheeseburgers & turkey burgers, On warm brioche buns, served with a variety of fixings.

## SPECIALTY BASKETS

Small Serves 10-12 people ...\$295.00  
Large Serves 18-20 people...\$395.00

### The Greek Basket

Skewers of Lamb Souvlaki, Skewers of Garlic Lemon Shrimp, Spanakopita, Marinated Feta Kalamata Olives, Pita Breads with Tzatziki and Walnut, Garlic & Yogurt Dipping Sauces

### The Mexican Basket

Beef Taquitos, Chicken Taquitos, Beef Empanadas, Miniature Chicken Tacos  
Blue and Yellow Corn Tortillas with Salsa and Guacamole

### The Tapas Basket

Garlic Chicken Wings, Tapas Style Shrimp Skewers with Smoked Paprika, Grilled Chorizo, Garlic and Parsley Potato Wedges, Fried Mushrooms, Serrano Ham, Tomato Toasts

### The Tuscan Basket

Skewers of Grilled Italian Sausage, Skewered Lemon Garlic Shrimp, Skewers of Prosciutto and Melon, Sliced Italian Salami, Skewers of Fresh Mozzarella and Tomato, Roasted Red Peppers, Sicilian Olives, Olive Tapenade, Eggplant Bruschetta

### The Charcuterie Basket

A Selection of Pate Campagna, Foie Gras Mousse, Fennel Sausage, Pepper Salami, Smoked Ham, Balsamic Roast Chicken, Marinated Olives, Cornichons, Roasted Peppers, Assorted Mustards and Sliced Baguettes

### The Mediterranean Basket

Skewers of Marinated Moroccan Grilled Sirloin, Skewers of Provencal Herb Chicken, Tunisian Red Snapper Cakes, Spanakopita, Falafel Balls, Hummus, Babaghanough, Chermoula and Pita Breads

### The Brazilian Basket

Skewers of Argentinean Beef, Skewers of Cilantro Shrimp, Salt Cod and Red Pepper Fritters, Black Bean Empanadas, Plantain Chips, Classic Chimichurri, Tomato Chimichurri

## SPECIALTY BASKETS

Small Serves 10-12 people ...\$295.00  
Large Serves 18-20 people...\$395.00

### The Indian Basket

Skewers of Tandoori Style Chicken, Skewers of Spicy Ginger Coconut Shrimp, Curried Vegetable Samosas, Fried Cauliflower, Vegetable Patties with Mango Chutney, Crisp Indian Pappadums, Lentil Dip

### The Sushi Platter

Assorted Sushi Platter including California Rolls, Spicy Tuna Rolls, Vegetarian Rolls, Nigiri & Maki, Pickled Ginger, Wasabi & Scallion Soy Sauce

### The Thai Basket

Skewers of Grilled Chicken & Beef Satay, Skewers of Lemongrass Shrimp, Vegetable Spring Rolls, Sweet Corn Patties, Crisp Wonton Strips, Spicy Peanut Dip & Ginger Scallion Dip

### The Hawaiian "Luau" Basket

Skewers of Grilled Pork, Skewers of Grilled Shrimp, Steamed Vegetable Rolls, Tropical Fruit Slices with Apricot Dipping Sauce & Mango Cilantro Salsa

### The Provencal Basket

Skewers of Fired Grilled Shrimp & Rosemary Garlic Chicken, Grilled Zucchini & Sun dried Tomatoes, Belgian Endive, Sun dried Tomatoes, Olives & Fresh Herb Aioli

### The Caribbean Basket

Skewers of Jamaican Jerk Chicken, Coconut Shrimp & Gilled Pineapple, Fired Plantains, Mango Avocado Salsa & Caribbean Cocktail Sauce

### The American Basket

Mini Crab Cakes, Skewered Southern Fried Chicken, Skewered Sirloin Steak with a Horseradish Dip, Sweet Potato Sticks, Grilled Asparagus, Jack Daniel B.B.Q Sauce, Roasted Red Pepper Remoulade

# FLAVORFUL GOURMET CATERING

Room temperature items: 6 guests minimum  
Hot temperature items: 8/10 guest minimum, except otherwise specified

## SWEET FINISH

### HOME STYLE COOKIES

With fruit garnish  
\$6.95 per person

### ITALIAN PASTRIES

Assortment of Mini Cannolis,  
Fruit Tarts, Cream Puffs, Pecan  
Tarts & Chocolate Covered  
Fruits, \$7.95 per person

### CHOCOLATE DIPPED

STRAWBERRIES  
AVAILABLE IN DARK OR WHITE  
\$7.95 per person

### CHOCOLATE DIPPED CHURROZ

\$7.95 per person

### TUXEDO & WEDDING GOWN

\$10.95 per person

### GLUTEN FREE FRENCH

MACARONS  
\$8.95 per person

### SEASONAL BERRIES MÉLANGE

\$8.95 per person

### WARM APPLE STRUDEL

With Cinnamon Chantilly  
\$7.95 per person

## SINGLE PORTION DESSERT GLASSES

Requires 48 hours notice  
\$13.95 per person

### COPPA 3 CHOCOLATES

Delicious combination of silky  
dark, milk, & white chocolate  
creams presented in an elegant  
glass

### CRÈME BRULEE & BERRIES

A layer of raspberry sauce topped  
with a creamy custard and  
decorated with mixed berries  
coated in caramel.

### COPA MASCARPONE

A chocolate cream followed by a  
smooth mascarpone cream  
topped with Amaretto cookie  
crumbs and chocolate curls.

### ESPRESSO CRÈME BRULEE

Creamy custard flavored with  
espresso topped with  
caramelized sugar

### COPPA RASPBERRY & CREAM

A delicate sponge cake holds a  
layer of raspberries topped with  
mascarpone cream & decorated  
with crushed pistachios

### TIRAMISU CUP

Coffee and zabaione cream on a  
layer of sponge cake soaked in  
espresso, dusted with cocoa  
powder.

## MINI PASTRIES

### PECAN TARTS

### FRUIT TARTLETS

### MIXED BERRY TARTLET

### CREAM PUFFS

\$7.95 per person

### PETIT FOURS

Intricately decorated bite size  
layer cake filled with assorted  
cream presented on a platter  
garnished with fruit & fresh  
flowers

\$9.95 per person

### PIES

Feeds 10 People  
Blueberry, Apple Crumb, Cherry and  
Apple  
\$35 per pie

### CAKE SELECTIONS

Available in 10"  
Red Velvet Cake  
Grand Marnier  
Grand Mousse Cake  
Black & White Mousse Cake  
Black Forest Cake  
Strawberry Short Cake  
Tiramisu  
Carrot Cake  
Checker Board  
\$75 per pie

Half Sheet, \$

Full Sheet

Colors and Décor May be at an  
Additional Cost.

### CREATE YOUR OWN DOUGHNUT

### ICE CREAM SANDWICH

Ice Cream:

Vanilla or Chocolate

Donuts:

Sugar Glaze, Old Fashioned,  
Chocolate, Plain

\$15.95 per person

### ICE CREAM SUNDAE BAR

Vanilla or Chocolate

Choose 5 Toppings: Crushed Oreo,  
Chopped Fresh Fruit, M & M,  
Assorted Nuts, Sprinkles,  
Strawberries, Chocolate Syrup and  
Whipped Cream

Ask About Our Holiday Desserts.

Candles and custom Inscription are  
available. Please call our catering  
for additional items not listed. 24 to  
48 hour notice required

# FLAVORFUL GOURMET CATERING

Room temperature items: 6 guests minimum  
Hot temperature items: 8/10 guest minimum, except otherwise specified

## BEVERAGE SERVICE

•Freshly Squeezed Juices (orange, grapefruit, apple OR Cranberry)  
\$2.75 per guest

•Freshly Brewed Coffee  
\$2.50 per guest

•Imported & Herbal Teas  
Served with HOT WATER & LEMON WEDGES  
\$2.50 per guest

•Hot chocolate Belgian Chocolate  
Served with Steamed Milk and sweeteners  
\$3.95 per guest

•Hot Apple Cider A Cinnamon Spiced winter Treat  
\$3.95 per guest

•Assorted Canned Beverages  
\$2.25 per guest

•Spring Water  
\$2.50 per guest

•Snapple  
\$3.75 per guest

•San Pellegrino or Perrier  
\$3.75 per guest

•Individual Juice  
\$3.75 per guest

## ALCOHOLIC BEVERAGES AVAILABLE UPON REQUEST



## GENERAL INFORMATION

Catering orders may be placed Monday through Friday 6:00 am to 6:00 pm.

For prompt service, we kindly ask you to place orders as early as possible.

Many items require 24-48 hours notice, (however last minute orders can be accommodated). All Dinner Orders for the same day delivery must be placed by 11:30 am for guaranteed delivery. Deliveries are available before and after store hours with special arrangements. Saturday and Sunday services are available with advance notice and required minimum.

## PRESENTATION

All our food items are served on ceramic platters, wicker basket, silver and unique trays. Some of our fine china and silver trays may require additional charges. High quality plastic platters and bowls are available upon request. All orders include: High quality plastic plates, cutlery, serving pieces, tumblers and napkins.

## CATERING EQUIPMENT RETRIEVABLE

ESSEN'tial will schedule a time for our delivery team to retrieve our equipment same day. Your account or card may be charged for any items that are lost or stolen or damaged. We appreciate your cooperation.

## STAFF FOR YOUR EVENT

The recommended number of staff for your party will vary with the size and style of the event. Our outstanding team consists of waiter captains, bartenders, chefs, porters, hosts, waiters, coat check attendants, and valet services

## EVENT SERVICES

Party planners and special event coordinators. Wait staff, Bartenders, Chef and Kitchen staff. Chinaware, Glassware, Silverware, Linens and other rentals Bar Services & Flower arrangements.



## DEPOSITS AND PAYMENTS

A deposit is not necessary on standard corporate catering orders. Special event orders must be secured with a valid credit card and must be paid in full two business days before the event. Payments can be made through opening a Corporate House account, corporate check or valid credit cards. We cannot accept personal checks.

## ENTERTAINMENT

From bands and disc jockeys to top-name comedy and theatrical acts, ESSEN'tial can fill all of your event's entertainment needs. You and your guests will be in store for an exciting experience that will be the perfect addition to your event.

## PHOTOGRAPHY

Pictures can capture the most memorable moments of your event. Indiana maintains relationships with top photographers and videographers in New York City and can organize a wide range of personalized services.