

**SELINA HOTEL CHELSEA
CATERING MENU**

WINTER 2023 / SPRING 2024

PASSED CANAPES

Pricing

Priced per guest for 1 hour

Option of 2: **\$35**

Option of 4: **\$55**

Option of 6: **\$75**

Option of 3: **\$45**

Option of 5: **\$65**

Menu:

AVOCADO MOUSSE CROSTINI watermelon radish, chips, cilantro

TUNA TARTARE TOSTADA avocado crema

ESQUITE CUPS queso fresco, tajin

GRILLED CAESAR BITE grilled romaine, caesar dressing, parmigiano reggiano, breadcrumb

WHITE FISH CARPACCIO ON PITA spicy tomato seed and sumac on grilled pita bite

GRILLED TOP SIRLOIN CROSTINI with pistachio-mint chimichurri

PATATS BRAVAS twice fried potato wedges with Mississippi Comeback Sauce

STATIONED PLATTERS

Platter Menu:

\$120 per platter - feeds 10-12 guests per (1) order

HOUSE HUMMUS chickpeas, tahini, sumac served with pita

GUACAMOLE served with tortilla chips

PATATAS BRAVAS served with Mississippi Comeback Sauce

\$150 per platter - feeds 10-12 guests per (1) order

WHITE FISH CARPACCIO spicy tomato seed and zaatar
served with pita bread

SELINA BURGER SLIDER poblano aioli, lettuce, tomato

VEGGIE SLIDER with tahini, lettuce, tomato

BAJA STYLE FISH TACOS lime crema, strawberry chipotle
sauce, shredded cabbage

PERI PERI CHICKEN PITA lemon herb salad, shaved red onion

CUBANO or CHICKEN EMPANADAS with mojo aioli

CHICKEN SCHNITZEL served with lemon herb salad and aioli

FAMILY STYLE DINNER

\$150 PER GUEST

Choose 2 for first course + 2 for entree course - additional dishes for any course can be added a la carte and priced per head. Family Style Dinner includes seasonal dessert determined by Chef Neil.

First Course

FRIED CALAMARI with paprika aioli and lemon

WHITE FISH CARPACCIO with labneh, tomato seed, zaatar and served with grilled pita

GRILLED CAESAR WEDGES with tahini, lettuce, tomato

ROASTED CARROTS served with almond yogurt, parsley oil, sumac

Main Course

ALT BAKED BRANZINO served whole

GRILLED TOP SIRLOIN with pistachio chimichurri *served mid rare*

CHICKEN SCHNITZEL served with lemon herb salad, aioli, lemon

DELICA PUMPKIN with sage butter, stracciatella, pepitas-
peak season Winter 2024

WHOLE ROASTED CAULIFLOWER sea salt, olive oil

BRUNCH

Served as platters or family style - pricing may vary

PAN CON TOMATE traditional Spanish dish with toasted bread, tomato foam, sea salt and olive oil.

FRIED CALAMARI served with paprika aioli

CAESAR SALAD with grilled shrimp or chicken, parmesan, caesar dressing, breadcrumb

LOX AND PITA smoked salmon served with labneh, caper, onion, and pita

SHAKSHUKA poached eggs resting on spiced chunky tomato sauce. topped with feta cheese and fresh herbs. served with sourdough bread.

CREATURES PITA SCRAMBLE soft-scrambled eggs enveloped inside pita with tomatoes, cucumber and cream cheese

TEL AVIV BREAKFAST scrambled eggs served with labneh cheese with zaatar, house-made hummus, freshly chopped Israeli salad, avocado salad. served with sourdough bread and olives

CHICKEN SCHNITZEL crispy fried chicken served with lemony herb salad and shaved red onion

CITRUS HONEY FRENCH TOAST challah bread french toast with homemade orange-honey syrup. Blueberries and crème fraiche

PISTACHIO VANILLA BREAD PUDDING served with sour cream