

CITY

CATERING • EVENTS



Place your order by phone at 917.745.0055
or by email at orders@citycateringevents.com

Winter/Spring 2024

WELCOME TO CITY CATERING & EVENTS!

WHY CITY CATERING & EVENTS?

Day after day, our clients expect and receive the highest degree of quality, variety and consistency. These qualities are the foundation of City Catering. Your business will always be appreciated, your requests will be filled in a timely and professional manner and your desires will be met and exceeded.

CORPORATE & EVENT CATERING

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.

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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**



CITY BREAKFAST

All prices per person. 10 guest minimum. Please place your breakfast orders by 2:00 p.m. the day before.

CITY BREAKFAST PACKAGES

City Breakfast Platter

7.95

An Elegant Display of Our Freshly Baked Mini Muffins, Mini Bagels, Mini Scones, Mini Croissants & Mini Danishes. Served with Butter, Assorted Cream Cheese & Preserves.

Gluten-free Morning Favorites are available - add 2.00 per person

City Breakfast Package #1

9.95

City Breakfast Platter
City Coffee Service or Orange Juice

City Breakfast Package #2

15.95

City Breakfast Platter
Sliced Fruit or Yogurt Parfait
City Coffee Service or Orange Juice

Healthy Package #3

18.95

Grilled W.W. Breakfast Egg Wraps
Sliced Fruit or Yogurt Parfait
City Coffee Service or Orange Juice

City Catering Breakfast Buffet #4

15.95

Scrambled Eggs, Bacon and Sausage Links
Challah French Toast
Home Fries

CEO Breakfast #5

17.95

CEO Breakfast
Avocado Toast
Fresh Squeezed Orange Juice
Sliced Fruit
City Coffee Service

Smashed Avocado Toast

Smashed avocado and sliced avocado

8.95

Fried Egg & Pico De Gallo

Tomato, Basil & Fresh Mozzarella

Hummus, Cucumber, Tomato

Smoked Salmon, Capers & Red Onion (Add \$2)

Arugula, Feta, Olive Oil & Lemon Juice



BREAKFAST SPECIALTIES



All prices per person. 10 guest minimum. Please place your breakfast orders by 2:00 p.m. the day before.



BREAKFAST SCRAMBLERS

Breakfast Egg Sliders or Mini Croissants

9.95
(2 per person)

- Ham & Cheddar
- Avocado with Pepper Jack
- Bacon & Cheddar
- Avocado, Cheddar & Tomato
- Turkey Bacon, Cheddar & Tomato

Frittata or Tartines

9.95
(2 per person)

- Spinach, Mushroom, Feta
- Sausage, Pepper, Monterey Jack
- Kale, Potato, Jalapeno
- Broccoli, Tomato, Cheddar

Individual Parfaits

7.95

With Low Fat Vanilla or Strawberry Yogurt,
Granola & Fresh Berries

- Mixed Berry
- Pineapple Coconut
- Banana Carob Chip
- Blueberry Lemon Zest

Chobani & Granola

7.95

Build A Parfait

12.95

Choice of LF Vanilla or LF Strawberry Yogurt
Choose 3 toppings - Berries, Granola, Pineapple,
Coconut, Blueberry, Carob Chip

Greek Yogurt (add \$2.00)



Carved Fresh Fruit and Berries

7.95

An Elegant Arrangement of Sliced
Seasonal Fruit and Assorted Berries

Fresh Cut Fruit and Berries

7.95

A medley of chopped seasonal
fresh fruit and berries

Whole Fruit Basket

6.99

Sweet oranges, assortment of
red delicious & granny smith apples,
bananas & seedless grapes



BREAKFAST SPECIALTIES

All prices per person. 10 guest minimum. Please place your breakfast orders by 2:00 p.m. the day before.

Breakfast Burritos

10.95

- Eggs, Salsa Verde, Black Beans, Pico De Gallo & Guacamole
- Scrambled Eggs, Bacon & Melted Cheese
- Scrambled Eggs, Mushrooms, Sauteed Spinach & Feta Cheese
- Egg Whites, Mixed Vegetables & Diced Tomatoes



Vegan Griddle

9.95

Coconut Milk French Toast

Griddle Classics

9.95 (per selection)

- Belgian Waffles with Cinnamon & Powdered Sugar
- Caramelized Challah French Toast with Syrup
- Buttermilk Pancakes with Butter and Syrup



Smoked Salmon Platter

15.95

Sliced Smoked Salmon With Capers, Red Onions, Tomatoes, Kalamata Olives, Cucumbers, Mini Bagels, and Assorted Cream Cheeses

Quinoa Breakfast Bowls

(min 10 bowls)

11.95

- Fried eggs, lemon braised kale, feta, tomatoes, olives, scallions with evoo over quinoa
- Fried eggs, lemon braised kale, feta, cilantro, red onion, avocado over quinoa
- Fried eggs, lemon braised kale, feta, mushrooms, shallots, chick peas over quinoa
- Quinoa, braised kale, black beans, shredded cheddar, red onions, tortilla strips, cilantro, salsa verde

Beverage Services

Signature Coffee Service,

Tea or Decaffeinated

Fresh Brewed Coffee

3.50

Freshly Squeezed Orange Juice

18.00 per quart

Spring Water **2.00**

Canned Beverage **2.00**

Assorted Snapple Ice Teas **3.00**

Ice Coffee Service **3.00**

Ice Tea Service **3.00**

(Regular or Green Tea)

Fresh Pressed Juices

Orange, Carrot, Green

18.00 per quart

BREAKFAST & LUNCH & SNACK BOXES

All prices per person. 10 guest minimum.

BREAKFAST

Continental Box

12.95

Mini Muffin, Mini Bagel and Mini Croissant,
served with Fruit Cup
Butter, Cream Cheese & Jelly

Hot Breakfast Box

14.95

Any Egg Sandwich & Fruit Cup



SNACK BOXES

Healthy Indulgence

14.95

Parfait or Chobani yogurt
Fruit Cup
Granola Bar

Light & Sugarless

19.95

Assorted Cheese & Crackers
with Mixed Nuts and Fruit Cup

Veggie Snack Box

16.95

Garden Vegetables with Hummus
Fruit Cup

Mid Afternoon Box

19.95

Assortment of Cheese & Crackers
Sliced Fruit

LUNCH BOXES

Classic Boxed Lunch 1

13.95

Choice of Sandwich or Wrap
Bagged Chips
Homemade Cookie

Classic Boxed Lunch 2

16.95

Choice of Sandwich or Wrap
Specialty Salad
Homemade Cookie or Bagged Chips

Classic Boxed Lunch 3

19.95

Choice of Sandwich or Wrap
Specialty Salad
Fresh Fruit Cup
Homemade Cookie or Bagged Chips

Classic Boxed Lunch 4

23.95

Choice of Sandwich or Wrap
Specialty Salad or Garden Salad
Fresh Fruit Cup
Homemade Cookie or Bagged Chips
Choice of Soda or Water



LUNCH PACKAGES

All prices per person. 10 guest minimum.

Lunch Package #1

16.95

Assorted Sandwiches and Just Made Wraps
Choice of Signature Side Salad

Lunch Package #2

20.95

Assorted Sandwiches and Just Made Wraps
Choice of Signature Side Salad
City Catering's Signature Dessert Tray

Lunch Package #3

24.95

Assorted Sandwiches and Just Made Wraps
Choice of Signature Side Salad
City Catering's Signature Dessert Tray
Carved Fruit and Berries
Assorted Canned Beverages

Grain Bowl Package #4

Choose a Protein

Chicken or Tofu **22.95**

Salmon or Steak **24.95**

Served with Garden Jasmine Rice
or Herb Quinoa and
Roasted Vegetables

PARTY HEROS

3-6-foot hero serves 20-30 guests

39.95 per foot

**Made on 6 feet Italian brick oven sesame semolina
served with any green salad or any pasta salad.**

- **American**
- **Italian**
- **Roasted Vegetables**
- **Crispy Chicken Cutlet**



SPECIALTY SANDWICHES

All prices per person. 10 guest minimum.

Specialty Sandwiches

11.95

Available on hearty baked bread or wraps

- Grilled Chicken, Pepper Jack Cheese; Roasted Peppers, Avocado, Mesclun, Chipotle Aioli
- Roast Beef, Cheddar, Crispy Onions, Horseradish Aioli, Watercress
- Cajun Chicken, Cucumber, Feta, Red Onion, Remoulade, Chipotle, Mesclun
- Albacore Tuna, Roasted Pepper, Vine Ripe Tomato, Mesclun
- Chicken Salad, Avocado, Tomato, Tri color greens
- Turkey, Smoked Gouda, Cranberrynaise, Arugula, Roma Tomato
- Smoked Turkey, Brie, Roma Tomato, Honey Mustard, Arugula
- Italiano - Genoa, Ham, Capicola, Provolone, Roasted Pepper, Roma Tomato, Romaine
- Mojito Cubano- Pulled Roast Pork, Ham, Swiss, Pickle Chips, Sofrito Mojito Sauce
- Chicken Al Fresco - Avocado, Bacon, Caramelized Onions, Roasted Pepper, Russian Pickled Sauce
- Mardi Gras Chicken with Pepper-jack Cheese, Roasted Peppers, Sautéed Onions and Chipotle Pepper Spread

Just Made Wraps

11.95

- Chicken Cutlet, Provolone Cheese, Roasted Peppers, Lettuce and Sliced Tomatoes With Garlic Aioli
- Grilled Chicken Caesar, Romaine Hearts, Tomato and Caesar Dressing
- Santa Fe Chicken, Pepper-jack, Corn, and Black Bean Salsa
- Portobello Mushroom, Avocado, Kale, Caramelized Onions, Roasted Tomato
- Smoked Turkey, Cucumber, Tomato, Avocado, Lemon Herb Aioli
- Fresh Turkey, Tricolor Mesclun, Roma Tomato, Low Fat Mayo, and Cracked Black Pepper
- Albacore Tuna, Low Fat Mayo, Roasted Pepper, Lettuce, Tomato
- Roasted Vegetables, Mixed Greens, Balsamic Glaze
- All Veggie - Carrots, Cucumber, Tomato, Sprouts, Avocado, Bell Pepper, Kale, Hummus

Premier Sandwiches

13.95

- Filet of Beef, Plum Tomato, Gouda, Arugula and Garlic Aioli
- Coconut Shrimp, Crisp Lettuce, Mango Lime Salsa
- Grilled Salmon, Roasted Peppers, Baby Spinach, Lemon-Caper-Basil Aioli
- Fire Kissed Shrimp, Avocado, Pico de Gallo, Chipotle Lime Sauce
- Crab Cake, Red Pepper Tartar Sauce, and Arugula on a Brioche Bun



Vegetarian

12.95

- Breaded Eggplant, Pesto, Tomato and Mozzarella
- Roasted Vegetables, Fresh Mozzarella, Ricotta Pesto
- Mozzarella Caprese, Tomato, Avocado, Pesto, Romaine

Gluten free options +\$2.00

Vegan

12.95

- Grilled Seasonal Vegetables, Roasted Pepper, and Hummus
- Avocado, Hummus, Cucumber, Arugula, Tomato, and Carrots
- Crispy Tofu, String Beans, Baby Spinach with Sweet Chili Sauce
- Portobello Mushroom, Kale, Avocado, Caramelized Onions

HOT ENTREES

All prices per person. 10 guest minimum.

Accompanied by 1 Side Dish, Garden Salad and Assorted Rolls

POULTRY 19.99

- Chicken Francaise With Lemon Butter Sauce
- Chicken Picatta With Caper in a White Wine Sauce
- Chicken Marsala With Wild Mushroom Sauce
- Blackened Chicken With Pineapple And Mango Salsa
- Balsamic Chicken With Melted Tomatoes And Balsamic Onions
- Chicken Rollantini Stuffed With Ricotta, Spinach and Roasted Peppers Parmesan Chicken Fresh Mozzarella & Tangy Marinara Sauce
- Hennessy Bourbon Chicken
- Teriyaki Chicken With Pineapple Sauce
- Mediterranean Chicken Stuffed With Fresh Mozzarella, Sun Dried Tomatoes Chicken Cordon Bleu With Roasted Pepper Sauce
- Fresh Turkey With Stuffing, Cranberry Sauce And a Wine Gravy
- Seared Chicken w/Sweet Potatoes, Baby Spinach, Leeks
- French Cut Chicken Breast w/Shallots And Shiitake
- Balsamic Glazed Chicken w/Tomatoes And Basil
- Buffalo Chicken Meatballs
- Lemon Oregano Chicken
- Pulled Jerk Chicken
- Roasted Chicken, Butternut Squash, Wild Mushroom Marsala
- Pomegranate Glazed Chicken Wings
- Asian Spiced Chicken Thighs
- Lemon Dijon Chicken

MEAT 24.99

- Flank Steak with Shallots And Oven Roasted Peppers +3.95
- Filet Mignon Grilled To Perfection W/Roasted Shallots +3.95
- Italian Meatballs Shiitake Mushrooms and Fire Roasted Basil Marinara Sauce Flank Steak Grilled with Roasted Vegetables
- Spanish Style Steak With Onions And Garlic
- Classic Meatloaf Old Fashioned With Caramelized Mushrooms
- Smoked Brisket With Sauteed Button Mushrooms & Capers
- Grilled Steak Salsa Verde
- Greek Meatballs
- Braised Boneless Beef Short Ribs
- Seared Filet Mignon
- Lemon Grass And Ginger Skirt Steak
- Charred Mojo Pork w/Chimichurri Sauce
- Sliced Flank Steak
- Soy Ginger Marinated Sirloin

VEGETARIAN 19.99

- White Lasagna with Ricotta and Roasted Vegetable
- Eggplant Rollantini
- Vegetable Lasagna
- Eggplant Parmesan
- Tofu with String Beans in a Sweet Chili Sauce





SEAFOOD 26.99

- Teriyaki Salmon Ginger Glazed With Julienned Vegetables
- Filet Of Sole Francaise Lemon Butter Sauce
- Mediterranean Tilapia, Black Olives, Capers and Tomatoes
- Grilled Salmon Herb Crusted Atlantic Salmon With Mango Salsa
- Jumbo Shrimp Coconut Crusted With Thai Chili Sauce
- Almond Crusted Salmon Caramelized Onions and Basil
- Baked Norwegian Salmon With Black And White Sesame Seeds
- Halibut Potato Encrusted Halibut With Roasted Onions And Fennel Provencale
- Red Snapper with Sauteed Tomatoes, Mushrooms, and Basil
- Pan Seared Tilapia Roasted Tomatoes, Green Onions, Dijon Peppercorn Sauce Al Pastor
- Grilled Salmon w/Pineapple Salsa

SIDE DISHES

All prices per person. 10 guest minimum.

POTATOES

7.95

- Old-fashioned mashed potatoes
- Roasted garlic mashed potatoes
- Oven-roasted red skin potatoes
- Roasted new potatoes
- Garlic lemon potatoes
- Mashed sweet potatoes
- Baked Potato
- Roasted Fingerling Potatoes
- Chipotle Potato Wedges
- Fingerling Potatoes with Caramelized Red Onions, Feta And Mint
- Lemon Herb Roasted Potatoes
- Garlic Mashed Potatoes
- Crispy Parmesan and Rosemary Potato Wedges
- Roasted Red Bliss Potatoes
- Maple Roasted Sweet Potatoes
- Roasted Potatoes with Sauteed Spinach
- Greek Potato Wedges with Feta, Olives And Dill

VEGETABLES

7.95

- Honey-Glazed Carrots
- Oven-Roasted Vegetables
- String Beans Almondine
- Sauteed Garlic Broccoli Robe
- Steamed Mixed Vegetables
- Grilled Asparagus
- Baked Butternut Squash
- Garlic Sauteed Spinach
- Steamed Garlic Broccoli Florets
- Roasted Beets
- Charred Brussels Sprouts
- Roasted Butternut Squash
- Mexican Street Corn
- Sauteed Green Beans
- Honey Roasted Rainbow Carrots
- Charred Broccoli with Caramelized Onions
- Cauliflower Mash
- Zucchini Noodles
- Roasted Seasonal Vegetables
- Kale and Roasted Delicata Squash
- Cabbage and Carrot Slaw With Pepitas, Parsley and Lemon Vinaigrette Chickpea Mash

RICE

7.95

- Rice pilaf with vegetables
- Spanish yellow rice
- Oriental fried rice
- Brown rice mushroom pilaf
- Mediterranean rice with raisins
- Cauliflower Rice
- Tricolor Lemon Scented Quinoa
- Brown Rice, Peas And Cilantro
- Spinach And Feta Rice
- Cilantro Lime Black Bean Rice
- Sun-Dried Tomato Pesto Rice
- Lemon Dill Rice
- Kimchi Fried Rice
- Freekah Pilaf With Kale, Shallots And Herbs
- Vegetable Fried Rice
- Fresh Herbed Rice Pilaf
- Grilled Vegetable Couscous
- Orzo Florentine
- Thai Coconut Basmati Rice

HOT PASTA SIDES

7.95

- Farfalle with Pesto, Sun-Dried Tomato
- Penne a la Vodka With Peas
- Gemelli with Roasted Vegetables and Rosemary
- Rigatoni with sundried tomato, Basil, Peas and Shaved Parmesan
- Wild Mushroom Orecchiette with Peas, Alfredo Style
- Farfalle with Broccoli and Garlic Evoo
- Penne with Spinach, Julienned Vegetables



GREENS, GRAINS & PASTA SALAD

All prices per person. 10 guest minimum.

GREEN SALADS

6.95

Classic Caesar Salad

Crisp Romaine, Croutons, Shaved Parmesan

Farmer Salad

Goat Cheese, Candied Walnuts, Cranberries and Oranges

Greek Salad

Feta Cheese, Grape Leaves, Red Onion, Plum Tomato, Tricolor Pepper

Baby Mozzarella & Tomato Salad

Baby Cilengine Mozzarella, Grape Tomatoes and Baby Arugula

City House Salad

Field Greens, Grape Tomatoes, Cucumbers, Chick Peas, Shredded Carrots

Israeli Salad

Tomato, Red Onion, Tricolor Pepper, English Cucumber, House Vinaigrette on a Bed of Arugula.

PASTA SALADS

6.95

Orzo Salad

Orzo With Kalamata Olives, Feta, Tomatoes, English Cucumber, Tricolor Peppers

Penne Broccoli

Sundried Tomato, String Beans, EVOO, Shaved Parmesan Cheese

Sundried Tomato Pesto

Shell Pasta, Basil Chiffonade, Sundried Tomato Pesto, Shaved Pecorino

Tri-Colored Fusilli

Julienned Roasted Vegetables

Lemon Herb Zucchini

Bowtie pasta, Charred Tomato, Lemon Zest, Basil Leaves, Shaved Pecorino

Rigatoni Mezze

Roasted Eggplant, Capers, Olives, Roasted Peppers, Shaved Pecorino

Tricolor Tortellini

tossed with a Lemon Parsley Dressing

GRAIN SALADS

6.95

Israeli Couscous

Roasted Vegetables, Parsley, Lemon Juice

Wheatberry Salad

Craisins, Walnuts, Roasted Peppers and Kale, Mandarin Oranges, Raspberry vinaigrette.

Basmati Coconut Infused Rice

Tricolor Pepper, Sliced Almonds, Mandarin Oranges, Basil Chiffonade

Mediterranean Quinoa

Spinach, Parsley, Kalamata Olives, Feta, English Cucumbers, Red Onions

Santa Fe Corn & Bean Salad

Black Beans, Corn, Cilantro, Grape Tomato, Hint of Cayenne



ESQUINA LATINA / LATIN CORNER

Accompanied by 1 Rice or Side Dish and a Salad.

All prices per person. 10 guest minimum.

POULTRY 19.99

- Rotisserie Chicken
- Fried Chicken Chunks with bones
- Stew Chicken
- Boneless Fried Chicken Chunks
- Hennessy Bourbon Boneless Chicken
- Teriyaki Pineapple Chicken
- Grilled Chicken w/Onion Peppers

BEEF 24.99

- Pepper Steak
- Latin Beef Stew
- Steak with Onions
- Brisket
- Creole Meatballs
- Rabo/Oxtail-Market Price
- Skirt Steak -Market Price

PORK 24.99

- Mojito Roast Pork
- Fried Pork Chops
- Smoked Pork Chops
- Fried Pork Belly
- Pork Ribs
- Fried Pork Chunks

FISH 26.99

- Salmon Scampi
- Salmon in Coconut Sauce
- Salmon Mango Chimichurri
- Shrimp Scampi
- Coconut Shrimp
- Stuffed Sole with Crabmeat in Coconut Sauce

PASTA 26.99

- Lasagna (beef, cheese or vegetable)
- Sweet Plantain Lasagna
- Eggplant stew
- Eggplant Parmesan
- Penne Vodka

RICE

- White Rice
- Yellow Rice
- Rice & Peas
- Red Beans & Rice
- Black Beans & Rice
- Arroz con Camarones/
Rice with Shrimp-MP
- Arroz con Pollo/Rice with Chicken-MP
- Paella-Market Price

SIDES

- Sweet Plantain
- Green Plantain
- Cassava
- Green Banana
- Black Beans or Red Beans

EXTRAS

- Empanadas- \$4.00 each
Chicken, Beef, Cheese, Guava Cheese
Shrimp - \$1.00 extra

MP-Market Price

minimum 30 people

PACKAGE 1 29.99

minimum 30 people

- Mojito Roasted Pork
- Rotisserie Chicken
- Pepper Steak
- Rice & Peas
- Sweet Plantain
- Empanadas
- Potato Salad
- Green Salad
- Tres Leche Cake
- Can Soda/Water

PACKAGE 2 29.99

minimum 30 people

- Mojito Roasted Pork
- Beef Stew
- Chicken Stew
- White Rice
- Sweet Plantain
- Empanadas
- Potato Salad
- Green Salad
- Tres Leche Cake
- Can Soda/Water

PACKAGE 3 29.99

minimum 30 people

- Roasted Chicken
- BBQ Ribs
- Steak & Onions
- Yellow Rice
- Sweet Plantain
- Empanadas
- Potato Salad
- Green Salad
- Tres Leche Cake
- Can Soda/Water



CREATE YOUR OWN SALAD

\$24.99 per person.



HOW TO ORDER

12p Choose your Greens, 1-Protein, 6-Toppings, Choose your Dressings
15p Choose your Greens, 2-Proteins, 8-Toppings, Choose your Dressings
20p Choose your Greens, 3-Proteins, 10-Toppings, Choose your Dressings
25p Choose your Greens, 4-Proteins, 12-Toppings, Choose your Dressings
30p Choose your Greens, 5-Proteins, 15-Toppings, Choose your Dressings

CHOOSE YOUR GREENS

Romaine | Baby Spinach | Mixed Greens

CHOOSE YOUR PROTEINS

Roasted Chicken | Crispy Chicken | Roasted Turkey |
Shrimp | Bacon | Tuna | Tofu | Falafel

CHOOSE YOUR TOPPINGS

CHEESE

Crumbled Feta | Crumbled Blue Cheese | Shredded Cheddar & Jack
Shaved Romano | Fresh Mozzarella | Shredded Cheddar

VEGETABLES

Broccoli Florets | Diced Tomatoes | Sliced Red Onions
Kalamata Olives | Sliced Hard Boiled Eggs | Cucumbers | Mixed Peppers
Chick Peas | Sweet Peas | Mushrooms | Carrots | Beets | Corn

NUTS

Walnuts | Sliced Almonds

DRIED FRUIT

Golden Raisins | Dried Cranberries

CRUNCHIES

Chinese Noodles | Homemade Croutons

CHOOSE YOUR DRESSINGS

Creamy Caesar | Blue Cheese | Thousand Island
Chipotle Lime Vinaigrette | Lemon Tahini | Roasted Garlic Vinaigrette
Honey Balsamic | Low Fat Peppercorn Ranch |
Low Fat Aged Balsamic Vinegar | Sesame Ginger | Mandarin Orange
Low Fat Red Wine Vinegar | Fat Free/Carb Free Lemon Herb |
Fat Free/Carb Free Honey Dijon Vinaigrette
Fat Free Raspberry Vinaigrette | Extra Virgin Olive Oil
Fresh Lime or Lemon Squeeze | Lemon Squeeze



MEXICAN FIESTA



SOFT TACO BAR

24.95

Warm corn tortillas served with your choice of Chicken Asado, Chipotle Chicken, Pollo en Salsa Verde, Pulled Pork, Shredded Brisket Steak, Carne Asada, Ground Beef or Roasted vegetables Choice of yellow or white rice and black or red beans, diced onions, cilantro, Shredded Cheese, Shredded Lettuce, Sour Cream, Salsa Verde, Salsa Roja Guacamole and Pico de Gallo

TACO SALAD BAR

24.95

Crispy salad shells, shredded lettuce served with your choice of: Chipotle Chicken, Pulled Pork, Roasted vegetables, Shredded Brisket Steak or Ground Beef, Pinto or Black Beans, Shredded Cheese, Pico de Gallo and Guacamole. Sour Cream, Salsa Verde, Salsa Roja

ASSORTED QUESADILLAS

23.95

Grilled Quesadilla with Chipotle Chicken and/or Shredded Brisket steak, grilled peppers and onions, shredded cheese, guacamole, sour cream, pico de gallo, chips, salsa and our homemade chipotle sauce.

FAJITA BAR

26.95

Grilled fajita chicken and/or steak, roasted vegetables, fire roasted peppers and onions, shredded cheese, pico de gallo, crisp shredded lettuce, sour cream, homemade guacamole, corn tortillas and yellow rice and black beans. Serves approximately three fajita tacos per guest. Also comes with our famous chips and red and green salsa.

SALAD ENTREES

All prices per person. 10 guest minimum. .

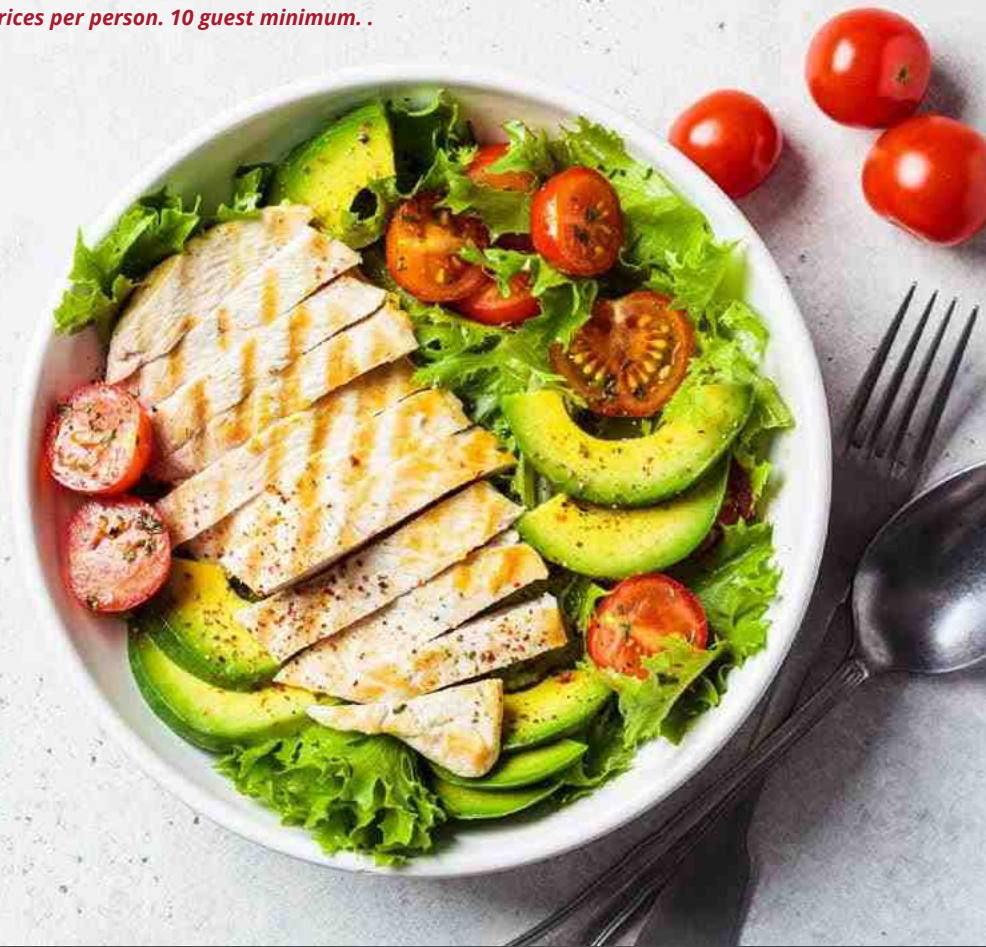
19.95

Grilled Chicken with Avocado
over Mixed Greens

Grilled Chicken Thigh
Feta, Cucumber, Red Onion
over Romaine

Grilled Salmon
Roasted Pineapple Salsa, Cherry
Tomato, Avocado over Mixed Greens

Grilled Portobello
Goat Cheese, Candied Walnuts,
Cranberry and Apples over
Mixed Greens



PROTEIN ENTREE BOX

All prices per person. 10 guest minimum. .

Grilled Herb Chicken Breast 24.95
with Roasted Red Potatoes and Grilled Mixed
Vegetable, City Green salad and Butter Cookie

Grilled Teriyaki Salmon 25.95
with Quinoa and Stir Fry Mixed Vegetables City
Green Salad and Butter Cookie

Sliced Filet of Beef with Chimichurri Sauce 27.95
Basmati Party Rice, Israeli salad, City Green Salad
and Butter Cookie



HORS D'OEUVRES

(48-hour notice req'd)

Minimum 6 pieces pp 24.99

8 pieces pp 27.99

10 pieces pp 29.99

12 pieces pp 31.99

POULTRY

- Thai Chicken Satay With Peanut Dipping Sauce
- Grilled Rosemary Chicken Kebabs With Garlic Sesame Dipping Sauce
- Honey Coconut Breaded Chicken Strips With Sweet Chili Sauce
- Teriyaki Sesame Chicken Skewers With Teriyaki Dipping
- Chicken Fingers With Honey Mustard Dipping Sauce
- Gingered Chicken Pot Stickers With Sesame-Honey Dipping Sauce
- Chicken Teriyaki Skewers With Hoisin Peanut Butter Dipping Sauce
- Buffalo Chicken Wings With Blue Cheese
- Chicken Quesadilla Points With Guacamole & Salsa Roja
- Sun-Dried Tomato & Chicken Crostini
- Balsamic Truffle Chicken Fresh Basil & Fresh Mozzarella Cheese Crostini Zesty Mango Grilled Chicken Skewers
- Spicy Buffalo Chicken Skewers With Blue Cheese Dipping Sauce
- Orange & Balsamic Grilled Chicken Skewers With Basil
- Chicken & Vegetable Pot Stickers
- Chicken Samosas With Cilantro-Yogurt Dip
- Fresh Fig On Toasted Crostini With Fresh Turkey & Goat Cheese
- Chicken Fingers With Honey Mustard Dipping Sauce
- Mini Chipotle Chicken Empanandas
- Buffalo Wings Tossed In Your Favorite Sauce (Bbq, Mild, Buffalo, Or Serious)
- Mini Chicken Quesadilla With Guacamole, Sour Cream

VEGETARIAN & FRUIT

- Italian Bruschetta Roma Tomatoes, Garlic, Onions, Olive Oil, Parmesan Crostini
- Caprese Skewer Grape Tomatoes, Baby Mozzarella, Black Olives & Fresh Basil, Drizzled With Balsamic
- Glaze Fruit Skewers On A Pineapple Tree With Honey Yogurt Dip
- Stuffed Mushroom Caps With Spinach, Pesto & Pine Nuts
- Spanakopita Spinach & Feta Cheese Phyllo Triangles
- Vegetable Firecracker Spring Rolls With Apricot Mango Dipping Sauce
- Endive Points With Blue Cheese & Caramelized Pear
- Vegetable Quesadilla Points
- Vegetable Samosas With Mango Chutney
- Grilled Vegetable Kebabs With Hummus Dip
- Croustade Of Black Olives, Sun-Dried Tomatoes, Mozzarella, Roasted Eggplant & Roasted Red Peppers
- Cheese Quesadillas With Caramelized Onions, Guacamole & Salsa Rojo On The Side
- Endive Spears With Blue Cheese, Toasted Pine Nuts & Red Peppers
- Creamy Roasted Tomato Bisque Shots With Miniature Grilled Cheese Served On The Rim
- Mini 3 Cheese Empanadas
- Assorted Mini Quiche Bites
- Pan Seared Red Potatoes With Caviar And Creme Fraiche
- Brushetta With Fresh Mozzarella, Tomato & Basil

HORS D'OEUVRES

(48-hour notice req'd)
Minimum 6 pieces pp 27.99
8 pieces pp 29.99
10 pieces pp 31.99
12 pieces pp 33.99

MEAT

- Filet Mignon Crostini With Apple Horseradish Cream
- Teriyaki Sesame Beef Kebab With Hoisin Peanut Butter Dipping Sauce
- Thai Beef Satay With Peanut Dipping Sauce
- Beef Empanadas W /Mexican Avocado Dipping Sauce
- Mediterranean Kebabs Beef & Vegetables With Hummus Dipping Sauce
- Traditional Pigs-In-A-Blanket (100% Beef) With Stone-Ground Mustard
- Tenderloin & Fire Roasted Teriyaki Vegetable Brochette
- Steak Quesadillas With Salsa Roja On The Side
- Mini Texas Bbq Brisket On Brioche
- Mini Meatloaf Bites With Garlicky Smashed Potatoes
- Mini Beef Empanada

SEAFOOD

- Golden Coconut Crusted Shrimp With Apricot Ginger Dipping Sauce
- Stuffed Mushroom Caps With Crab Meat & Shrimp
- Zesty Crab Cakes Served With Red Pepper Chipotle Tapenade
- Grilled Shrimp With Red Pepper Aioli & Arugula On Crostini Ovals
- Seafood Salad With Fresh Dill In Endive Spears
- Shrimp & Avocado Quesadillas With Salsa & Guacamole
- Margarita Shrimp Skewers W /Cherry Mango Salsa
- Shrimp & Pineapple Skewers With Honey Orange Dipping Sauce
- Spicy Grilled Shrimp Quesadilla With Salsa & Guacamole
- Fish Tacos With Shredded Cabbage, Guacamole And Chipotle Dressing
- Salmon Rosettes on Cucumber Rounds
- Coconut Shrimp with an Orange Yogurt Dipping Sauce



ITALIAN PASTA

All prices per person. 10 guest minimum.

- Cavatelli pasta with broccoli rabe, sweet sausage, fresh garlic & olive oil
- Penne alla Vodka covered with a light pink vodka sauce, with peas
- Bowtie pasta with grilled chicken, sun dried tomato and basil pesto
- Baked Ziti with 4 cheeses and tricolor roasted peppers
- Penne rigati with sauteed broccoli, roasted garlic, grilled chicken, sundried tomato in a red wine sauce
- Orechietta elephant ear pasta with spinach and feta
- Fettuccini Carbonara-Cream based sauce with onions, bacon, peas, mushrooms

Served with Bread Basket 19.95

Served with Caesar Salad and Breadbasket 24.95

- Bowtie Pesto-With pine nuts, diced fresh mozzarella & shredded Reggiano parmesan cheese
- Primavera-Fresh Grilled Garden Vegetable Medley Sauteed in Virgin Olive Oil, Fresh Garlic & spices
- Rigatoni Arrabiata-Capers, Kalamata, olives, tomatoes, garlic, onions, and olive oil
- Classic Baked Ziti-With ricotta & mozzarella topped with fresh grated Reggiano parmesan cheese
- Baked Lasagna Bolognese-Sauteed lean ground beef, spices and imported cheese in chunky basil with marinara sauce

CREATE YOUR OWN PASTA

All prices per person. 20 guest minimum.

27.99

SERVED WITH:

- Shaved Pecorino Romano
- Freshly Baked Brick Oven Bread

Please make your selections below:

CHOOSE (2) PASTA

Penne Pasta | Whole Wheat Penne | Linguini | Tri-Colored Fusilli | Rigatoni

CHOOSE (2) PROTEINS

Rosemary Chicken | Beef Sausage | Grilled Salmon
Crispy Chicken | Mini Meatballs | Sauteed Shrimp

CHOOSE (6) VEGGIES

Portobello Mushroom | Broccoli Florets | Cherry Tomatoes | Kalamata Olives | Roasted Peppers | Sweet Peas | Roasted Eggplant | Roasted Zucchini | Roasted Onions

CHOOSE (3) SAUCES

Marinara | Basil Pesto | Creamy Alfredo | Vodka | Beef Bolognese |
Roasted Garlic & Olive Oil | Spicy Arrabbiata | Pesto Alfredo

THEMED BUFFETS

All prices per person. 10 guest minimum.

PUNJABI DELIGHT

Curry marinated shrimp, turmeric chicken breast on skewers, punjabi vegetable samosa, cucumbers, red peppers, spicy yogurt, mint dipping sauce and tamarind dipping sauce

Small 275.00
Large 350.00

RUM TILL WE DIE DELIGHT

Coconut shrimp, jerk chicken breast on skewer, mini jamaican beef pies, grilled cod kebabs, curried sweet potato batons, mango-chutney dipping sauce

Small 275.00
Large 350.00

LOUISIANA MEDLEY

Blackened chicken breast, spicy pepper shrimp, sweet potato, batons of monterey jack, cajun zucchini sticks, grilled red & yellow peppers

Small 275.00
Large 350.00

ALL AMERICAN BBQ

Cheeseburger sliders, pulled pork sliders, grilled cheese triangles, grilled kielbasa sausage on skewers, grilled seasonal vegetables, tater tots potatoes, course mustard dipping sauce

Small 275.00
Large 350.00

TUSCANY MEDLEY

Chicken roulade skewers, sun-dried tomatoes, balsamic portobello mushroom skewers, Celengine mozzarella and cherry tomatoes skewers, grilled eggplant, tri-color peppers, parmesan zucchini sticks

Small 275.00
Large 350.00

TAPAS CANAPE

Whole poached shrimp in lemon & dill sauce, chorizo and seville orange chicken skewers, spinach, pine nuts, raisin empanadas, eggplant stuffed with monterey jack, marinated spanish olives

Small 275.00
Large 350.00

PACIFIC RIM HORS D'OEUVRES

Sesame chicken on skewers, beef yakitori on skewer, seared salmon hand rolls, wasabi, steamed asparagus, grilled pineapple, grilled red peppers

Small 275.00
Large 350.00

EL RIO GRANDE MEDLEY

Grilled beef, vegetable, cheese empanadas, crispy taco cup with spicy beef, medallions of chicken roulade filled with monterey jack, chili peppers, cayenne zucchini skewers, batons of jalapeno cheddar

Small 275.00
Large 350.00

MEDITERRANEAN MIXED GRILL

Skewered grilled chicken breast, skewered steak, skewered grilled shrimp, lamb kebab, falafel, hummus, baba ghanoush, grilled pita

Small 295.00
Large 395.00

NUEVO LATINO MEDLEY

Coconut shrimp skewers, mojito marinated chicken skewers, chimichurri skirt steak skewers, grilled pineapple, guacamole, pico de gallo, plantain strips, tortilla chips

Small 295.00
Large 395.00

CITY ARRANGEMENTS

CRUDITE AND DIP BASKET

11.95

A Farm Selection of Asparagus, Grape Tomatoes, Broccoli, Cauliflower, Red Peppers, Carrots, Zucchini and our Signature Dip

CHARCUTERIE BOARD

16.95

Artisanal Cheeses and Assorted Italian Delicacies Garnished with Grilled Vegetables, Assorted Olives and Tuscan Breads.

VEGETARIAN CHARCUTERIE

16.95

Roasted Eggplant, Roasted Zucchini, Marinated Artichokes, Cherry Tomatoes, Baby Cucumber, Dates, Figs, Grapes, Pomegranate, Party Olives, Feta, Almonds, Walnuts, Pistachios, Pita Flat-breads, Falafel, Goat Cheese, Hummus, Tzatziki, Course Mustard, Kalamata Olive Tapenade

TORTILLA CHIPS AND DIP

11.95

Crispy Tortilla Chips served with our Homemade Guacamole and Pico de Gallo

FRUIT & CHEESE DISPLAY

12.95

A selection of our Finest Imported and Domestic Cheeses Garnished with Grapes, Figs, Apricots, Fresh Berries served with water crackers.

MEDITERRANEAN HUMMUS

9.95

Delicious Freshly Made Hummus Drizzled with Extra Virgin Olive Oil and served with Toasted Pita Triangles.



CORPORATE BBQ CATERING

TRADITIONAL 4 HOUR BARBECUE PACKAGE

3 hours of the main course plus 1 hour of dessert; includes unlimited food, barbecue equipment, cooks & buffet serving staff.

STANDARD BBQ

Includes Cooks & Servers

39.99 pp

40 person minimum

ENTREE:

- All-Beef Hamburgers
- Turkey Burgers
- Hebrew National Hot Dogs
- Rosemary Lemon Marinated or BBQ Chicken
- Italian Sausage with Peppers & Onions

CHOOSE 4 SIDES:

- Chipotle Red Bliss Potato Salad with Bacon
- Coleslaw
- Roasted Vegetable Pasta Salad

CONDIMENTS:

Martin's Potato Buns, American Cheese, Heinz Ketchup, Mustard, and Hellman's Mayonnaise

DESSERT:

Sliced Watermelon

DELUXE BBQ

Includes Cooks & Servers

55.99 pp

40 person minimum

ENTREE:

Everything from our **STANDARD BBQ** plus choice of:

- 24 Hour Slow Cooked Roast Pork
- BBQ Ribs
- Sliced Teriyaki Flank Steak (+ \$3 pp)

CHOOSE 4 SIDES:

- Corn on the Cob
- Grilled Vegetables (only on Deluxe)
- Chipotle Red Bliss Potato Salad with Bacon
- Home made Coleslaw
- Roasted Vegetable Pasta Salad
- Garden Salad
- Baked Beans
- Corn on the Cob

DESSERT:

Sliced Watermelon



DESSERTS



CITY CATERING EVENTS SIGNATURE DESSERT PLATTER

6.99

Homemade Assorted Butter Cookies,
Chocolate Chip Cookies And Brownies

MINI ITALIAN PASTRIES *(Chef's choice)*

9.99

Miniature Versions Of Our Elegant Italian Pastries,
Fruit Tarts, Cannolis, Eclairs, Cheesecake, Cup Cakes
& Tuxedo Strawberries

CUP CAKE PLATTER

6.99

An Assortment Of Our Well Designed Cup Cakes
Vanilla, Chocolate, Red Velvet, Snickers, Oreo
& Peanut Butter

CHOCOLATE COVERED DRISCOLL'S STRAWBERRIES

6.95



CUSTOM CAKES

(24-Hour notice required)

City Catering Events Cafe
customizes cakes for every occasion.

Inscriptions on your cake + 9.99

Pictures on any cake + 29.99

available in the following sizes:

ROUND serves 12 guests **65.00**

1/4 SHEET serves 25 guests **110.00**

1/2 SHEET serves 50 guests **195.00**

FULL SHEET serves 100 guests **375.00**

CAKES

Italian Tiramisu, Carrot Walnut, Chocolate Mousse,
Red Velvet Strawberry Shortcake, Chocolate Layer

Call Our Catering Team for Many More Varieties

COFFEE BREAK PACKAGE

10.99

- City Catering Events signature dessert platter
- Hot beverage service
- Assorted cold beverages

CATERING POLICIES & GENERAL INFORMATION

CITY CATERING EVENTS IS ABLE TO ACCOMMODATE ALL YOUR EVENT NEEDS INCLUDING BUT NOT LIMITED: WE OFFER A FULL RANGE OF SERVICES:

WINE, BEER OR FULL BAR AVAILABLE UPON REQUEST

WAITSTAFF, BARTENDERS & BARISTAS

\$50 per hour per server for 4 hours minimum

FLORIST

Personalized Event and Menu Planning

RENTALS & GLASSWARE

Water glass \$2.50, Wine glass \$2.50, Champagne glass \$2.50

Martini glass \$2.50, Coffee/Tea Saucer \$1.25, Coffee/Tea Cup \$1.75

PLATES

8.5" Porcelain Plate \$3.50, B&B Porcelain Plate \$2.50 SILVERWARE

Silverware Set (Fork, Knife, Spoon) \$4.25,

Silverware (one piece) \$2.25, Teaspoon \$0.75

ICE BUCKETS

Small ice bucket with ice \$10, Large ice bucket with ice \$20 TABLECLOTHS

Disposable paper or plastic tablecloth \$10, White cotton tablecloth \$50

CANCELLATION POLICIES

- 24-hour notice is required to cancel delivery orders without an incurring fee.
- Catering orders for parties of six or more cannot be canceled the same day.
- Individual delivery orders canceled the same day are subject to full payment.
- Unreturned items and coffee equipment are subject to full price charges.

A \$55.00 delivery charge is applied to all orders

**ORDERING
TO PLACE AN ORDER:**

By phone at 917.745.0055 | via email at orders@citycateringevents.com

