CATERING MENU

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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

WELCOME! And thank you for choosing Gotham Catering as your caterer. We are pleased to introduce our new catering menu.

WHY GOTHAM CATERING?

We've got the experience. Day after day, our clients expect, and receive, the highest degree of quality, variety and consistency. These same qualities are the very foundation we bring to Gotham Catering. Your business will always be appreciated, your requests will be filled in a timely and professional manner, your desires will be met and exceeded and, finally, your expectations will be changed forever

WE'RE A CORPORATE CATERER with a sense of humor. We're really good at what we do. Our goal is to bring you the best breakfast, lunch, snack in town. We're not your normal catering company by any stretch. We're never late. We'll only cater a couple of weddings and maybe a bar mitzvah a year. What we skip on the social scene, we make up on corporate scene. We cater a lot of meetings, open houses, and cocktail receptions. The difference between us and the other guy is our food is really good. People can't believe it. Imagine homemade jam & warm scones at your next Meeting. Wouldn't that be great?

The key to our success is in 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 of dessert. We immerse ourselves in the details so that you can enjoy your event without worry. Nothing is overlooked and no detail is too small.

A LA CARTE BREAKFAST

NY BREAK NEW YORK BAGELS $5.49 PER GUEST

Full size bagels and bialys served with butter, fruit jam and assorted cream cheeses

• Substitution: Mini bagels (+$1.25)

BREAKFAST TREATS $8.49 PER GUEST

An assortment of full size bagels, muffins, danishes, croissants, scones, and homemade breakfast bread served with fruit jam, butter and assorted cream cheeses

MINI BREAKFAST TREATS $9.75 PER GUEST

An assortment of mini bagels, muffins, danishes, croissants, scones, and homemade breakfast bread served with fruit jam, butter and assorted cream cheeses

BREAKFAST TEA SANDWICHES $12.00 PER GUEST

Choose 4 (Two per Guest)

- Smoked salmon with vegetable cream cheese
- Roast portobello with herbed boursin and arugula
- Sliced red peppers w/ green olives cream cheese
- Bacon, cheddar and plum tomato
- Banana, nutella and fresh strawberries
- Peanut butter and caramelized banana
- Prosciutto with fig butter
- Prosciutto with sweet roasted red peppers and brie

BREAKFAST OMELET SANDWICHES $10.89 PER GUEST

(CHOICE OF MINI BRIOCHE, PANINIS, WRAPS or ENGLISH MUFFIN):

- Plain fluffy eggs
- Florentine egg whites, baby spinach & swiss cheese
- Chorizo, peppers, onions and queso fresco
- Egg whites, turkey sausage, jack cheese and salsa
- Baby spinach & wild mushrooms, white cheddar cheese
- Florentine egg whites, baby spinach & swiss cheese
- Five star bacon, eggs and tomato with herb aioli
- Classic wrap eggs, american cheese, ham, home fries
- Scrambled eggs, roasted prosciutto, mozzarella on ciabatta

IRISH OATMEAL $9.75 PER GUEST

Accompanied by:

• Granola • Chopped Fruits • Berries • Brown sugar • Cinnamon • Raisins • Nuts • Honey

PANCAKE, FRENCH TOAST OR WAFFLE $9.75 PER GUEST

Buttermilk, pancakes, cinnamon french toast or waffle served with pure maple syrup and sweet butter served warm in a chafing dish.

BREAKFAST AVOCADO TOAST BAR

(minimum 10guests) $13.25 PER GUEST

Let your guests help themselves, creating their flavor combinations. Tray of hearty whole-grain bread and crostini and Smashed Avocado Slices with platters of meats, smoked fish, and cheeses.

TOPPINGS (CHOOSE 8)

1-Crumbled Cooked Bacon
2-Smoked Salmon
3-Sliced Ham
4-Sliced Turkey
5-Salami
6-Soft-Cooked Egg
7-Cream Cheese-Any Flavor
8-Butter
9-Goat Cheese
10-Labaneh
11-Sautéed Spinach
12-Sautéed Kale
13-Arugula
14- Smashed Tomatoes
15-Mashed White Beans
16-Cherry Tomato
17-Scallions
18-Cucumber
19-Sliced Radishes
20-Almonds
21-Pecan
22- Dried Apricots
23-Coconut Flakes
24-Flaxseeds
25-Banana
26-Grapes
27-Parsley
28-Coconut Oil
29-Extra Virgin Olive Oil
30-Basil Pesto
31-Grainy Mustard
32-Sriracha
33-Lemon Zest
34-Maple Syrup
35-Raspberry Jam

COMPLIMENTARY - •Red Pepper Flakes •Sea Salt •Black Pepper •Chili Pepper

NORWEGIAN SMOKED SALMON $21.95 PER GUEST

Smoked salmon, hard boiled eggs, red onion, caper berries, sliced tomatoes, lemon wedges, sliced Cucumbers, with a tray of assorted miniature bagels, flavored cream cheeses and sweet butter.

BREAKFAST PACKAGES

GOTHAM PACKAGE **$26.75 PER GUEST**

Served with preserves, sweet butter and cream cheese
- Full size bagels, muffins, croissants and pastries
  Substitution: Mini bagels & mini pastries (+$1.00)
- Sliced fruit or Fruit Salad
- Freshly squeezed orange juice
- Coffee service: freshly ground coffee
- Smoked salmon, hard boiled eggs, red onion, caper berries, sliced tomatoes, lemon wedges, sliced Cucumbers, with a tray of assorted miniature bagels, flavored cream cheeses and sweet butter.

BOARDROOM PACKAGE **$30.25 PER GUEST**

(minimum 10 guests)

- Mini bagels, pastries and muffins, butter & preserves
- Grilled breakfast wraps and Panini's
- Yogurt parfait bar
- Fresh sliced fruit skewers
- Fresh squeezed orange, apple and tomato juices
- Freshly brewed house blend coffee and tea
- Bottled cold water

EUROPEAN PACKAGE **$24.95 PER GUEST**

(minimum 10 guests)

- Ham & cheese croissants
- Smoked salmon canapés
- Hard-boiled eggs
- Assorted mini quiche
- Fresh sliced fruit
- Nutella crepes
- Chocolate strawberries
- Sliced cheeses

NEW YORK BREAKFAST BUFFET **$27.75 PER GUEST**

Served with Sweet Butter, Preserves, Cream Cheese, Syrup, Salt/Pepper and Ketchup
- Scrambled eggs
- Buttermilk pancakes or challah french toast
- Choice of 2: sausage, bacon, turkey bacon, turkey sausage
- Home fried potatoes
- Mini bagels, muffins, croissants and pastries
- Coffee service and fresh squeezed orange juice

HEARTY BREAKFAST BUFFET **$16.95 PER GUEST**

Served with Sweet Butter, Preserves, Cream Cheese, Salt/Pepper and Ketchup
- Scrambled eggs
- Choice of 2: Sausage, Bacon, Turkey Bacon, Turkey Sausage
- Home fried potatoes
- Mini bagels

SOUTHERN BUFFET **$23.95 PER GUEST**

Served with Sweet Butter, Salt/Pepper and Ketchup
- Scrambled eggs w/ tomatoes & onions
- Sausage
- Country fried potatoes
- Biscuits
- Butter & jelly
- Pepper gravy
- Coffee service and fresh squeezed orange juice

TEX MEX BUFFET **$21.95 PER GUEST**

Served with Sweet Butter, Salt/Pepper and Ketchup
- Scrambled eggs
- Pork or chicken chorizo
- Golden cubed potatoes
- Refried beans
- Warm flour tortillas
- Shredded pepper jack cheese
- Pico de gallo
- Sour cream
- Sliced avocado

ADD-ONS FOR BREAKFAST PACKAGES

French toast or pancakes **$4.95 PER GUEST**
Hash brown or home fries potatoes **$6.95 PER GUEST**
Bacon, Turkey Bacon, Sausage or Turkey Sausage **$6.95 PER GUEST**
Toast slices **$3.25 PER GUEST**

BREAKFAST PACKAGES

Add Sliced fruit - $5.49/Person - Add Fruit Salad - $4.95/Person
(Minimum 8 guests)

CONTINENTAL # A
$9.75 PER GUEST

Served with Preserves, Sweet Butter and Cream Cheese
Substitution: Mini bagels & mini pastries (+$1.00)

- Full size bagels, muffins, croissants and pastries - substitution: mini bagels & large pastries (+$1.00)
- Coffee service

CONTINENTAL # B
$12.25 PER GUEST

Served with Preserves, Sweet Butter and Cream Cheese
Substitution: Mini bagels & mini pastries (+$1.00)

- Full size bagels, muffins, croissants and pastries
- Coffee service
- Fresh squeezed orange juice

CONTINENTAL # C
$15.75 PER GUEST

Served with Preserves, Sweet Butter and Cream Cheese
Substitution: Mini bagels & mini pastries (+$1.00)

- Full size bagels, muffins, croissants and pastries
- Sliced fruit or fruit salad
- Coffee service
- Fresh squeezed orange juice

CONTINENTAL # D
$18.25 PER GUEST

Served with Preserves, Sweet Butter and Cream Cheese
Substitution: Mini bagels & mini pastries (+$1.00)

- Full size bagels, muffins, croissants and pastries -
- Mini yogurt parfaits (4 oz.)
- Sliced fruit or fruit salad
- Coffee service and fresh squeezed orange juice

HEALTHY BREAKFASTS

FRUIT SALAD Seasonal and exotic fruits of the season **$6.75 PER GUEST**

FRUIT SKEWERS Seasonal fruits fixed on skewers **$8.49 PER GUEST**

SLICED FRUITS Arranged and garnished **$7.25PER GUEST**

WHOLE FRUITS Selection of seasonal fruits **$6.25PER GUEST**

MIXED BERRIES Fresh seasonal berries in a bowl **$10.75 PER GUEST**

OVERNIGHT OATMEAL
$9.75 PER GUEST

(minimum 6 guests)
Choose 3

Muesli, summer porridge, and refrigerator oatmeal are all same

- Mango almond refrigerator oatmeal flavored with fresh mango, honey, and almond extract
- Blueberry maple refrigerator oatmeal flavored with fresh blueberries and maple syrup.
- Apple cinnamon refrigerator oatmeal flavored with unsweetened applesauce, cinnamon and honey
- Banana peanut butter refrigerator oatmeal flavored with bananas, peanut butter (or pb2)
- Cherry chocolate refrigerator oatmeal flavored with fresh cherries, honey, and chopped dark chocolate

HOMEMADE INDIVIDUAL YOGURT PARFAIT **$8.49 PER GUEST**
Individual cups of berry yogurt or vanilla yogurt layered with seasonal berries, bananas and homemade granola

CALIFORNIA YOGURT BAR **$10.85 PER GUEST**
Bowls of organic low-fat plain, strawberry and vanilla yogurt, granola and sliced bananas chopped fruits and seasonal berries

GREEK YOGURT BAR **$12.25PER GUEST**
Greek low-fat plain, strawberry and vanilla yogurt, homemade granola and sliced bananas, chopped fruits and seasonal berries

BREAKFAST CHIA SEED PUDDING
$9.75PER GUEST
(minimum 6 guests)
Choose 3

- Mixed Berries
- Banana Peanut Butter
- Raspberry
- Piña Colada
- Mexican Chocolate
- Maple Walnut
- Matcha

BREAKFAST SPECIALS

BREAKFAST SPECIALS
(minimum 8 guests)

STRATA **$10.85 PER GUEST**
1-Goat cheese, artichoke and turkey
2-Sausage and vegetables
3-Broccoli & cheddar

FRITTATA PRIMAVERA MUFFIN SHAPED **$10.85 PER GUEST**
Baked with whole eggs or egg whites

1-Garden vegetables with mozzarella
2-Wild mushroom, spinach and goat cheese
3-Roasted pepper, fontina cheese & basil
4-Healthy egg white vegetable frittata

BREAKFAST QUICHES: 10" - 8 Slices per Quiche **$42.35 PER PIE**
MINI QUICHES **$35.49 PER DOZEN**
1-Lorraine with roasted onions, bacon and gruyere cheese
2-Spinach, wild mushroom and goat cheese
3-Broccoli and cheddar
4-Sausage, sweet fennel, zucchini, asparagus, mushrooms and mozzarella
5-Asparagus, sun-dried tomato, and shiitake mushroom

BEVERAGES

INDIVIDUAL JUICE **$3.50 PER GUEST**
Orange, grapefruit, apple or cranberry

FRESH SQUEEZED JUICE **$3.85 PER GUEST**
Selection: Orange, grapefruit, apple or cranberry

COFFEE SERVICE **$3.50 PER GUEST**
Freshly Ground House Blend Coffee Served with Whole Milk,
Skim Milk, Half/Half and Sweeteners -Selection: Regular, Decaffeinated

TEA SERVICE **$3.50 PER GUEST**
Assortment of black and herbal teas served with sweeteners

ICED COFFEE SERVICE **$4.75 PER GUEST**
Freshly Ground House Blend Coffee Served with Whole Milk,
Skim Milk, Half/Half and Sweeteners - Selection: Regular, Decaffeinated

HOT CHOCOLATE **$4.25 PER GUEST**
Accompanied by marshmallows and whipped cream

HOT APPLE CIDER **$4.75PER GUEST**
Cinnamon Spiced winter Treat

ASSORTED CANNED SODA **$2.75 PER GUEST**

SPRING WATER **$2.75 PER GUEST**

SNAPPLE **$3.50 PER GUEST**

SAN PELLIGRINO OR PERRIER **$3.85 PER GUEST**

SANDWICHES

COLD - $13.25 PER GUEST
HOT - $14.50 PER GUEST

GRILLED CHICKEN

1- ITALIANO: Grilled chicken, melted mozzarella, spinach, parmesan cheese and sun dried tomato jam
2- CHICKEN CAPRESE: Grilled chicken melted fresh mozzarella, tomato, basil with balsamic aioli
3- CAESAR: Grilled chicken, parmesan cheese, roasted peppers, tomato, romaine lettuce and caesar dressing
4- CHICKEN OAXACA: Grilled chicken, melted monterey jack cheese, avocado, arugula red onions and chipotle sauce
5- GREEN APPLE SPECIAL: Grilled chicken, fresh mozzarella, arugula, sun-dried tomato and asparagus pesto
6- TERIYAKI: Grilled chicken, melted fresh mozzarella, grilled onions, romaine lettuce, tomato and teriyaki sauce

CHICKEN CUTLET

7- BBQ: Chicken cutlet melted fresh mozzarella, sautéed onion, sautéed pepper, romaine and bbq sauce
8- ITALY: Chicken cutlet, melted fresh mozzarella cheese, roasted peppers, grilled onion and pesto sauce
9- AMERICANO: Chicken cutlet, grilled peppers, grilled onions, cheddar, lettuce, tomato and lemon basil aioli
10- SALTIMBOCCA: Chicken cutlet, bacon, crispy onions, avocado, fresh mozzarella, arugula, tomato and ranch sauce
11- CHIPOTLE CHICKEN: Chicken cutlet, pepper jack cheese, romaine lettuce, tomato, pico de gallo and chipotle aioli
12- CORDON BLEU: Chicken cutlet with grilled honey baked ham, melted fresh mozzarella cheese, grilled onions, romaine lettuce & tomato with honey mustard

BEEF

13- AMERICANO: Grilled roast beef, melted american, bacon, sliced pickles, grilled onions, lettuce, tomatoes with steak sauce
14- BULGOGI STEAK: Korean style beef, sautéed peppers, sautéed onions, shredded kale, melted provolone with oriental mayo
15- CHIPOTLE: Grilled roast beef with melted pepper jack cheese, grilled onions, lettuce, tomatoes with chipotle aioli
16- BBQ STEAK: With caramelized onions, chopped kale, melted mozzarella cheese and barbecue sauce
17- BALSAMICO: Grilled steak, sautéed peppers, melted provolone, crispy onions, lettuce, and tomato with balsamic aioli
18- STROGANOFF: Grilled roast beef, sautéed onions, colby jack cheese, lettuce, tomato with horseradish sauce

HAM AND PORK

19- ITALIAN: Pepperoni, genoa salami, cappicola, provolone, lettuce, tomatoes, fresh oregano and oil and vinegar
20- GENOA SALAMI: Genoa salami and provolone, lettuce, tomatoes, with pesto dressing
21- PROSCIUTTO DI PARMA: Mozzarella, roasted red peppers, basil and olive oiland vinegar
22- HAM AND BRIE: Ham, brie, arugula and honey dijon mustard
23- BLACK FOREST HAM- With swiss cheese with lettuce, tomato and honey mustard

TURKEY

24- CHIPOTLE TURKEY: Fresh roasted turkey, pepper jack cheese, arugula and southwestern chipotle aioli
25- ROASTED TURKEY: Roasted turkey breast with roasted tomatoes, leaf lettuce and herb aioli
26- SMOKED: Smoked turkey, with cheddar, grilled portobello mushroom, roasted pepper and arugula with honey mustard
27- TURKEY BRIE: Turkey, brie cheese, pear, lettuce and honey mustard
28- THE RANCH: Smoked turkey, lettuce, avocado, plum tomatoes and ranch spread
29- GOTHAM PITA: Smoked turkey, avocado, lettuce, tomatoes, cucumbers with lemon herb spread on a ww pita
30- TURKEY CLUB: Crisp bacon, swiss, lettuce & tomato, herb mayo

HEROES BY THE FOOT

$42.35 PER FOOT

Minimum 3 feet - One Foot Serves Approximately 5 Guests
Your Hero Selection is accompanied by Mixed Greens or Pasta Salad

GRILLED CHICKEN
Provolone Cheese, Lettuce and Tomato with Rosemary Mayonnaise

AMERICAN
Roast Beef Roast Turkey, Baked Virginia Ham with Swiss cheese, American Cheese, Lettuce and Tomato

TURKEY
Sliced Roast Turkey, Crispy Bacon, Jarlsberg Cheese, Lettuce, Tomato, and Roasted Onion Mayonnaise

ITALIAN
Cappicola, Genoa Salami, Pepperoni, Provolone, Onion, Oil & Vinegar, Lettuce and Tomato

VEGETARIAN
Roasted Vegetables, Lettuce, Tomato, Fresh Mozzarella, Roasted Peppers, Sun-Dried Tomatoes and Balsamic Vinegar

SANDWICHES

COLD - $13.25 PER GUEST
HOT - $14.50 PER GUEST

TUNA AND SEAFOOD

31- ALBACORE TUNA: Tuna salad, mixed baby greens, carrots, alfalfa, cucumber, roasted peppers and sliced tomato
32- SANTA FE TUNA: Tuna salad, lettuce, tomatoes, sprouts and chipotle aioli
33- GRILLED SHRIMP: Arugula, sundried tomatoes and lemon aioli (+$1.00)
34- SHRIMP BANH MÌ: Caramelized shrimp, pickled daikon radish, pickled carrots, cucumber, cilantro, oriental Mayo (+$1.00)
35- BAYOU SHRIMP PO'BOY: Spicy grilled shrimp, shoestring onion rings and rémoulade sauce (+$1.00)
36- HERB GRILLED SALMON: Mesclun, tomato and dill mustard aioli
37- NOVA SMOKED SALMON: Vegetable chive cream cheese, lettuce and tomato

VEGGIES

38- ITALIAN: Grilled vegetables with arugula and whipped feta spread
39- FRESH MOZZARELLA PESTO: Fresh mozzarella, tomato, basil pesto and balsamic vinaigrette
40- VEGELICIOUS: Lettuce, tomato, avocado, carrots, cucumbers, sprouts, shredded red cabbage, sweet peppers with Hummus
41- PORTOBELLO MUSHROOM: Goat cheese, sundried tomato, avocado, kale, caramelized onions and Sundried tomato Pesto
42- FALAFEL: with chopped Israeli salad, lettuce with garlicky tahini sauce

CLASSIC DELI STYLE

43- TURKEY: Turkey, american cheese, tomato, mixed greens with mayo
44- HAM: Ham with leaf lettuce and tomato with mayo
45- BLACK FOREST HAM: Aged cheddar, lettuce, and tomato with mayo
46- EGG SALAD CLASSIC: Egg salad, radishes, chives and alfalfa sprouts
47- CHICKEN SALAD: Lemon dijon chicken salad, tomatoes, organic greens
48- CHICKEN SALAD: Old fashioned chicken salad with tomato, leaf lettuce
49- TUNA: Tuna salad with lettuce, tomato and mayo
50- GRILLED CHICKEN: Grilled chicken, provolone, tomato, green leaves lettuce, herb mayo
51- CORNED BEEF: (Extra Lean) Imported swiss cheese, dijon mustard
52- PASTRAMI: (Extra Lean) Imported provolone cheese, dijon mustard

PANINI (ADD $2.25 PER GUEST)

P1- TUNA MELT: Swiss cheese, red onion, avocado, tomatoes, arugula
P2- EGGPLANT MILANESE: Roasted eggplant, mozzarella, tomatoes with pesto-ricotta
P3- VEGETARIAN: Spinach, basil, fresh mozzarella, sliced tomato with sun dried tomato pesto spread
P4- BEEF STEAK: Grilled onions, roasted peppers melted cheddar with chipotle aioli
P5- REUBEN COMBO: Corned beef, pastrami, coleslaw, swiss with honey mustard
P6- CUBAN: Fresh turkey, ham, swiss, pickle chips, stone ground mustard
P7- MEXICAN FAJITA: Grilled chicken, oven roasted peppers, caramelized onions, cheddar cheese, cilantro with salsa Verde
P8- CHICKEN PARMESAN: Oven roasted chicken, fresh mozzarella, basil arugula, with marinara Sauce
P9- CHICKEN PESTO: Grilled chicken, fresh mozzarella, roasted peppers sliced roma tomatoes, baby spinach with italian pesto
P10- CHIPOTLE TURKEY: Fresh turkey, fresh mozzarella and arugula with chipotle aioli
P11- SMOKED TURKEY: Brie cheese, apple, sun dried tomatoes, watercress and lime juice and honey mustard

PREMIUM SANDWICHES (ADD $4.50 PER GUEST)

S1- LOBSTER ROLL: With lemon dill aioli
S2- LEMON HERB GRILLED JUMBO SHRIMP: Arugula, sun dried tomatoes and yogurt dill dressing
S3- BAJA SHRIMP: Lime Cilantro grilled shrimp, avocado, tomatoes, red onions and salsa verde
S4- GRILLED AHI TUNA: Asian slaw, mixed greens and wasabi aioli
S5- SMOKED SALMON: Sliced cucumber, watercress, red onion and caper butter
S6- FILET MIGNON: Manchego cheese, mesclun greens, sliced tomatoes and tarragon aioli
S7- HERB CRUSTED FILET MIGNON: Crispy onions, grilled mushrooms, arugula and boursin cheese
S8- GRILLED FLANK STEAK: Grilled portobello mushroom, roasted tomatoes, sautéed spinach and blue cheese spread
S9- FRESH TURKEY: Cranberry pineapple chutney, cheddar, grilled onions and arugula

LUNCH PACKAGES

(minimum 10 guests)

SANDWICHES
COLD - $13.25 PER GUEST - HOT - $14.50 PER GUEST

READY MADE TACOS
$14.50 PER GUEST

(2 Tacos Per Guest)
Choice of Protein: Chicken | Steak | Tofu | Vegetable
Shrimp (add $2.00)
Includes: Crisp lettuce, traditional tomato salsa, shredded cheddar and chipotle dressing on grilled flour tortillas

BROADWAY LUNCH
$29.75 PER GUEST

- Assorted Sandwiches and Wraps
- Two Sides of your Choice (from page 11)
- Sliced Fresh Fruit Platter
- Dessert Platter

TIMES SQUARE LUNCH
$25.49 PER GUEST

- Assorted Sandwiches and Wraps
- Two sides of your choice (from page 11)
- Dessert platter

GOTHAM LUNCH
$21.75 PER GUEST

- Assorted Sandwiches and Wraps
- One side of your choice (from page 11)
- Dessert platter

WORKING LUNCH
$19.25PER GUEST

- Assorted Sandwiches and Wraps
- One side of your choice (from page 11)

CREATE YOUR OWN SANDWICHES
$27.50 PER GUEST

Choose from an elegant array of meats and cheeses with home-made spreads

- Assorted cold cuts, grilled chicken and fresh turkey
- Assorted cheeses
- Assorted salads (tuna, egg, chicken and shrimp)
- Grilled veggies
- A basket of brick oven bread
- A tray of lettuce, tomatoes, and kalamata olives
- Two sides of your choice (from page 12,13)
- Sliced fruit
- Dessert platter

MEXICAN FAJITA BAR
(Ten Guests Minimum Order) **$28.75 PER GUEST**

- Seasoned Sautéed Beef
- Seasoned Beans
- Chopped Tomatoes
- Shredded Cheese
- Soft Flour Tortillas
- Seasoned Sautéed Chicken
- Shredded Lettuce
- Chopped Jalapenos
- Sour Cream, Guacamole, Salsa
- Corn Tortillas

SOUPS
Served With Homemade Rolls and Sweet Butter

$7.95 Per Guest For Vegetable, Chicken or Beef
$9.95 Per Guest For Seafood
15 Person Minimum
— Just a sampling

- Chicken Noodle
- Thai Curry Coconut Chicken
- Texas Beef Chili
- Lobster Bisque
- Crab and Corn Chowder
- New England Clam Chowder
- Southwestern Corn Chowder
- Classic Minestrone
- Roasted Butternut Squash
- Three Lentil Chili
- Vegetarian Split Pea
- Chicken Vegetable
- Beef Barley
- Italian Wedding
- Shrimp Gumbo
- Manhattan Clam Chowder
- Lentil
- Broccoli Cheddar
- Cuban Black Bean
- Ten Vegetable
- Tomato Basil

*48 hour notice required (limited selection otherwise)

BOXED LUNCHES
(Ten Guests Minimum Order)

Convenient for Picnics, Corporate Outings, Bus Rides, Traveling

SIMPLE BOX
$20.75 PER GUEST

- A Sandwich or Wrap
- Potato Chips
- Cookies

CEO BOX
$24.25 PER GUEST

- A Sandwich or Wrap
- Side Salad
- Fruit Salad
- Potato Chips
- Cookies

DELUXE BOX
$26.50PER GUEST

- A Sandwich or Wrap
- Side salad
- Fruit salad
- Potato chips
- Cookies
- Beverage

GRAIN BOWLS

(minimum 10 guests) $29.75PER GUEST

HAVE IT YOUR WAY

STEP 1: CHOOSE 2 OF YOUR FAVORITE GRAIN PLAIN OR SEASONED WITH SESAME OIL AND SESAME SEEDS

- Steamed Brown Rice
- Quinoa
- Sticky White Rice
- Wild Rice
- Farro
- Basmati Rice
- Jasmine Rice

STEP 2: PICK 3 OF THE FOLLOWING MEATS & PROTEIN

- Grilled Steak
- Teriyaki Chicken
- Coconut Ginger Chicken
- Korean Bulgogi Spicy Beef
- Roasted Teriyaki Salmon
- Thai Spiced Tofu
- Stir Fried Beef
- Grilled Green Curry Salmon
- Coconut Shrimp
- Thai Chicken
- Herb Shrimp

STEP 3: SELECT UP TO 8 ITEMS FROM THE FOLLOWING VEGETABLES (HOT OR COLD)

- Roasted Portabella Mushroom
- Sautéed Shitake Mushrooms
- Roasted Zucchini
- Fresh Avocado
- Red Onions
- Artichoke Hearts
- Water Chestnut
- Peanuts
- Scallions
- Raw Baby Spinach
- Roasted Corn
- Roasted Sweet Potatoes
- Seasoned Seaweed
- Sliced Button Mushrooms
- Hearts Of Palm
- Baby Corn
- Soy Nuts
- Sesame Seeds
- Raw Baby Kale
- Sautéed String Beans
- Roasted Carrots
- Edamame (Fresh Soy)
- Green Peas
- Green Papaya
- Sliced Almond
- Sesame Noodles
- Mung Bean Sprouts
- Grilled Eggplant
- Roasted Cauliflower
- Steamed Broccoli
- Pickled Radish
- Tomatoes
- Walnuts
- Dried Seaweed
- Sautéed Kale
- Roasted Brussels Sprouts
- Asparagus
- Bell Peppers
- Pickled Ginger
- Grape Tomatoes
- Sunflower Seeds
- Wonton Strips

STEP 4: CHOOSE 6 OF YOUR FAVORITE SAUCES

- Teriyaki Sauce
- Curry Ginger
- Korean BBQ Sauce
- Garlic Sauce
- Sweet and Sour Sauce
- Coconut Sauce
- Sweet Chili Sauce
- Japanese Ponzu Sauce
- Sriracha
- Satay Peanut Sauce
- Thai Lemongrass sauce
- Soy Sauce with Ginger

SALADS

(SERVED AS AN ACCOMPANIMENT TO YOUR SANDWICH PLATTER)
(minimum 8 guests)

GREEN SALADS **$7.50 PER GUEST**

- **GOTHAM SALAD:** Field greens, caramelized pears, candied walnuts, grape tomatoes, feta cheese and dried cranberries
- **GARDEN GREENS:** Romaine, carrots, grape tomatoes, peppers, broccoli, asparagus, cucumbers and sprouts
- **GREEK:** Romaine with peppers, cucumbers, tomatoes, red onions, olives, grape leaves and feta cheese
- **CLASSIC CAESAR:** Our own home-made croutons and shaved fresh parmesan cheese over baby romaine hearts
- **CHOPPED:** Ciced vegetables (kirby cucumber, bell peppers, avocado, corn, black olives and tomatoes) over chopped romaine hearts
- **BRUSSELS SPROUT SALAD:** Shaved brussels sprouts, sliced granny smith apples, candy beets, watermelon radish and lemon vinaigrette
- **KALE SPECIAL:** Kale, roasted sweet potatoes, black beans, raw pumpkin seeds and tahini dressing
- **NEW YORK:** Pears, gorgonzola, pistachios, grapes & dried cranberries over mixed greens
- **EDAMAME SALAD:** Over baby spinach, mandarin oranges, grilled mushrooms, and beets with toasted black and white sesame seeds
- **FIG SALAD:** Baby greens-frisbee mix, golden delicious apples, mangoes, sun-dried tomatoes, candied pecans, dried figs, avocado
- **TEX-MEX GREEN SALAD:** Baby greens, tomatoes, cucumber, avocado, black bean and corn relish topped with tortilla strips
- **GOAT CHEESE WITH MACADAMIA CRUST:** Over field greens with mandarin oranges, beets and avocado

BEANS AND GRAINS SALADS **$7.50 PER GUEST**

- **TABOULEH SALAD:** Bulgur wheat, diced cucumber, tomato, scallions, mint, parsley and fresh lemon juice
- **MOROCCAN COUS COUS:** Cucumbers, kalamata olives, red peppers, red onions, carrots in cumin lemon dill vinaigrette
- **ISRAELI COUS COUS:** Sautéed wild mushrooms, scallions, orange teriyaki glaze
- **WILD RICE:** with roasted vegetables, sun-dried fruits, toasted nuts with honey orange vinaigrette
- **QUINOA AND ASPARAGUS:** Fire roasted peppers and champagne orange vinaigrette
- **FRENCH LENTIL AND ARUGULA:** with feta cheese, cherry tomatoes, scallions, and citrus wine vinaigrette
- **TUSCAN WHITE BEAN SALAD:** with lemon zest, fried sage and red onion and marinated sundried tomatoes
- **SOUTHWESTERN:** Three bean fiesta with corn, avocado, cilantro, chopped tomato and chipotle dressing

PASTA AND NOODLES SALADS **$7.50 PER GUEST**

- **GOTHAM PASTA:** Penne, roasted wild mushrooms, mixed greens, grape tomatoes, porcini glaze
- **PENNE WITH SHIITAKE MUSHROOMS**: Shallots, Asparagus Spinach, sundried tomato, fresh basil, balsamic vinaigrette
- **MINI RIGATONI:** Oven roasted eggplant, artichokes oven roasted plum tomato, kalamata olives and feta cheese
- **FARFALLE #A:** tomato, spinach, kalamata olives and portobello and olive tapenade sauce
- **FARFALLE #B:** with sun-dried tomato and basil pesto, roasted vegetable, parmesan, grape tomatoes, arugula and broccoli florets
- **GREEK ORZO:** Orzo pasta, black olives, cucumber, bermuda onion, diced tomatoes, feta cheese olive oil and fresh dill
- **BOWTIE PASTA:** Cherry tomatoes, broccoli florets, baby spinach, julienne carrots, baby peas in light dill dressing
- **ROTELLE PASTA PRIMAVERA:** Fresh broccoli florets, red roasted peppers, black pitted olives, parsley in a light vinaigrette
- **MINI-CHEESE RAVIOLETTES:** Sun dried tomatoes, freshly chopped scallions, fresh parsley in a balsamic sauce
- **CAVATAPPI PASTA:** Asparagus, artichoke hearts, peas, roasted peppers
- **TRI-COLOR TORTELLINI:** with arugula, endive, radicchio, imported artichokes, sun dried tomatoes and grated parmesan
- **MINI PASTA SHELLS:** Red and yellow tomatoes, zucchini, purple onion fresh basil and parmesan cheese light garlic aioli
- **THREE COLOR FUSSILI**: With Roma tomatoes, portobello, fresh basil
- **SESAME NOODLES:** Oriental noodles, red peppers, scallion, sesame seeds and slivered carrots, ginger peanut sauce

TRADITIONAL SALADS **$7.50 PER GUEST**

- **CLASSIC COLESLAW**
- **CLASSIC MACARONI SALAD**
- **CLASSIC POTATO SALAD**
- **OVEN ROASTED NEW POTATO SALAD:** with champagne dijon vinaigrette
- **RED BLISS POTATO-SALAD:** with sour cream and dill
- **ROASTED RED POTATOES:** with olives, scallions, caramelized onions, cilantro and chipotle dressing

ANTIPASTO SALADS **$8.25 PER GUEST**

- **HERBAL ROASTED BEETS:** Red onions, sliced orange, figs tossed in lemon basil vinaigrette
- **FRESH MOZZARELLA AND TOMATO**: baby mozzarella and grape tomato salad tossed with pesto sauce
- **CAPRESE:** Sliced fresh mozzarella and sliced tomato topped with fresh basil, balsamic vinegar and extra virgin olive oil
- **ROASTED ASPARAGUS:** Lemon zest and shaved parmesan reggiano
- **GREEN BEANS:** and grape tomatoes roasted shallots and lemon zest
- **MEDITERRANEAN:** Cucumber, tri-color peppers, tomato, red onion, feta and olives

ROOM TEMPERATURE MENUS

(ADD-ONS FOR LUNCH AND DINNER BUFFET PACKAGES)
(minimum 10 guests)

- **Sliced fruit - $5.45 PER GUEST**
- **Fruit salad - $4.95 PER GUEST**

GOTHAM ROOM TEMPERATURE MENU

#1 $34.95 PER GUEST

- Roasted & Carved Filet Mignon
- Miso Salmon with Avocado
- Lemon Pepper Chicken
- House Rice
- Garden Salad
- Grilled Vegetables
- Dessert

GOTHAM ROOM TEMPERATURE MENU

#2 $36.25 PER Guest

- Turkish Chicken Kabobs
- Turkish Steak Kabobs
- Turkish Shrimp Kabobs
- Roasted Vegetables Skewers
- Orzo Salad with Feta
- Greek Salad
- Dessert

GOTHAM ROOM TEMPERATURE MENU

#3 $36.25 PER Guest

- Roasted and Carved Filet Mignon
- Roasted Chicken
- Grilled Jumbo Shrimp
- Roasted Vegetables
- House Rice
- Garden Green Salad
- Dessert

GOTHAM ROOM TEMPERATURE MENU

#4 $33.95 PER Guest

- Grilled Chicken Breast with Artichoke, Roasted Tomatoes and Rosemary Caper Dressing
- Seasonal Grilled Vegetables with Tuscan Olive Oil and Fresh Herbs
- Penne with roasted tomatoes, basil, olives and parmesan
- Caesar Salad
- Breads, Rolls, Focaccia & Butter
- Assorted Cookies, Brownies, Blondies and Raspberry Squares

GOTHAM ROOM TEMPERATURE MENU

#5 $36.25 PER Guest

- Grilled Salmon w/ Black Bean Salsa & Orange Chipotle Vinaigrette
- Grilled Chicken Breast Chimichurri w/ Roasted Sweet Peppers
- Roast Cauliflower w/ Smoked Paprika & Lemon
- Roast Yams w/ Cinnamon, Pepper & Honey
- Garden Greens w/ Radish, Cucumber & Tomatoes Cilantro Vinaigrette
- Cornbread, Crisps, Rolls & Butter;
- Assorted Cookies, Brownies, and Pastries

HOT ITALIAN PASTA

(minimum 8 guests)
$15.25 PER GUEST (Served with Bread Basket)
$19.25 PER GUEST (Served with Caesar Salad and Bread Basket)

- **PENNE ALA VODKA:** with baby peas and roasted plum tomatoes
- **RIGATONI PRIMAVERA:** Fresh grilled garden vegetable medley sautéed in virgin olive oil, fresh garlic & spices
- **CHEESE RAVIOLI**: with goat cheese, fresh tomato and basil sauce
- **TORTELLINI:** With Sautéed Shallots, Sundried Tomatoes, Peppers & Cremini Mushrooms
- **BAKED LASAGNA PRIMAVERA:** with roasted vegetables, ricotta and mozzarella cheeses, layered in pasta with basil marinara sauce
- **BAKED CLASSIC MAC AND CHEESE:** Our signature interpretation on an american classic with five cheeses
- **CLASSIC BAKED ZITI:** with ricotta & mozzarella topped with fresh grated reggiano parmesan cheese
- **LASAGNA ROLLS:** Fresh spinach, fresh ricotta, mozzarella and parmesan reggiano in a tomato basil sauce

ENTRÉES

(minimum 8 guests)

CHICKEN ENTREES

$21.25 PER GUEST

- **APRICOT GINGER CHICKEN BREAST:** Marinated with fresh ginger, apricot preserve, soy sauce, scallions and cilantro
- **MOROCCAN ROASTED CHICKEN:** served sliced with roasted vegetables
- **PORCINI CRUSTED CHICKEN:** with wild mushroom marsala sauce
- **CHICKEN SALINA:** with artichokes, sun-dried tomatoes, portobello mushrooms, basil with lemon butter sauce
- **CHICKEN SAVOYARD:** in creamy sauce of gruyére, white wine, dijon mustard and tarragon
- **GRILLED CHICKEN BREAST:** with soy-mango asian barbeque sauce
- **CACCIATORE:** with tomato, mushrooms, onion, and olives
- **CHICKEN PICCATA:** with capers, lemon juice , mushroom and white wine
- **CHICKEN MARSALA:** mushroom marsala sauce
- **CHICKEN MILANESE:** Parmesan crusted chicken with baby spinach, tomatoes and balsamic sauce
- **CHICKEN PARMIGIANA:** with fresh tomato basil sauce, mozzarella cheese and shaved parmesan
- **ROASTED GARLIC LEMON HERB CHICKEN:** (Bone In) Fresh lemon zest, roasted garlic and herbs
- **SESAME CHICKEN BREAST:** with ginger and scallion
- **STUFFED CHICKEN:** with asparagus, sun-dried tomatoes and fontina cheese
- **ORIENTAL STUFFED CHICKEN:** with peppers, spinach and mozzarella
- **TRADITIONAL SOUTHERN FRIED CHICKEN:** Marinated in buttermilk, herbs and spices

BEEF, LAMB AND VEAL ENTREES

- **MEATBALLS:** Choose your favorite sauce (Madera Wine Sauce - Sweet Honey BBQ - Marinara - Teriyaki) **$20.75 PER GUEST**
- **MEATLOAF:** Plain-or stuffed with eggs, beef sausage or spinach – with rich mushroom gravy **$20.75 PER GUEST**
- **SESAME BEEF AND ASPARAGUS STIR-FRY** **$20.75 PER GUEST**
- **CARVED FILET MIGNON:** with fresh watercress and rosemary roasted potatoes **$32.25 PER GUEST**
- **FILET MIGNON:** Topped with sautéed mushrooms, caramelized onion and a red raspberry reduction **$32.25 PER GUEST**
- **MOJO GRILLED RIB EYE:** with chimichurri **$32.25 PER GUEST**
- **ROASTED RIB EYE:** with pineapple salsa **$32.25 PER GUEST**
- **BEEF TENDERLOIN:** with artichoke hearts, wild mushrooms and béarnaise sauce **$32.25 PER GUEST**
- **VEAL PARMESAN:** Topped with marinara, fresh mozzarella and parmesan cheese **$32.25 PER GUEST**

ENTRÉES

VEGETARIAN AND VEGAN ENTREES

$18.75 PER GUEST

- **SEITAN:** "Faux chicken" marsala w/ mushrooms
- **EGGPLANT & SPINACH SORRENTINO:** with tomato and basil
- **MOROCCAN TAJIN:** Chickpeas, eggplant, zucchini, olives, pan-seared tofu strips, spiced quinoa
- **KUNG-PAO TOFU:** with broccoli, carrots, zucchini, asparagus, sugar-snap peas and cauliflower sautéed in kung-pao sauce
- **STUFFED PORTOBELLO:** with spinach, roasted peppers and quinoa
- **ROASTED VEGETABLES LASAGNA:** Layers of vegetables and cheese in a delightful red sauce
- **VEGETABLENAPOLEON:** Stacks of portobello, mushrooms, peppers, zucchini, eggplant, onions, tomatoes, mozzarella and rosemary
- **EGGPLANT ROLLATINI:** Stuffed with ricotta cheese topped with marinara and fresh parmesan

PORK ENTREES

$24.25 PER GUEST

- **ST. LOUIS STYLE SPARE RIBS:** Black jack barbecue sauce
- **CUBAN STYLE LOIN OF PORK:** Sautéed onions and a cumin garlic sauce
- **BRANDY AND BROWN SUGAR SMOKED SPIRAL HAM:** served with dijon and pommerey mustard
- **SWEET ITALIAN SAUSAGE:** and peppers

SEAFOOD

- **LEMON PEPPER GRILLED SALMON WITH ROSEMARY** — **$24.25 PER GUEST**
- **MIRIN AND SOY GLAZE SALMON:** with miso and roasted sesame seeds — **$24.25 PER GUEST**
- **PAN-SEARED SALMON:** with caramelized and braised shallots on a bed of fennel and spinach — **$24.25 PER GUEST**
- **MOROCCAN GRILLED SALMON:** in a honey, orange and cilantro glaze — **$24.25 PER GUEST**
- **TERIYAKI GLAZED SALMON:** with black and white sesame seeds — **$24.25 PER GUEST**
- **BLACKENED SALMON:** in a tangy creole tomato and champagne sauce — **$24.25 PER GUEST**
- **BAKED GULF SHRIMP:** Stuffed with lump crabmeat — **$24.25 PER GUEST**
- **SHRIMP SCAMPI:** with a garlic and white wine sauce served with orzo pasta — **$24.25 PER GUEST**
- **SESAME CRUSTED SEARED TUNA STEAK:** Served over bok choy — **$24.25 PER GUEST**

MARKET PRICE

- **PAN ROASTED SNAPPER:** Served with baby eggplant, wild mushrooms and miso broth — **Market Price**
- **CRISP RED SNAPPER:** with roasted tomato confit on a bed of spinach
- **CRAB AND LOBSTER:** Sweet lobster & crab cakes topped with chipotle sauce

ENTRÉE ACCOMPANIMENTS

Choose any as your accompaniments for the lunch and dinner entrées

POTATOES AND STARCH

$8.25 PER GUEST

- Roasted fingerling potatoes with parmesan and herbs
- Roasted red potatoes with sage and rosemary
- Roasted yukon gold potatoes with fresh herbs and butter
- Sweet potato chunks w/ honey orange zest and tarragon

RICE

$8.25 PER GUEST

- Yellow fried rice with vegetables
- Spinach and mushrooms rice pilaf
- Lemon grass infused jasmine rice
- basmati rice with spinach
- Wild mushroom risotto
- Wild rice pilaf with roasted cubed vegetables
- Healthy steamed white or brown rice

VEGETABLES

$8.25 PER GUEST

- Sautéed string beans with shallots and shiitake mushrooms
- Roasted vegetable ratatouille
- Sautéed string beans almandine with almonds and roasted peppers
- Steamed garden vegetables with fresh herbs
- Sautéed broccoli with garlic, and olive oil
- Roasted brussels sprouts with balsamic reduction
- Grilled assorted vegetables with balsamic reduction
- Sautéed spinach with roasted garlic and lemon
- Roasted honey glazed carrots with shallots and ginger
- Sautéed baby bock choy with teriyaki glaze and sesame seeds
- Grilled asparagus and roasted red bell pepper, portobello mushrooms and grilled onions

THEMED BUFFETS

(MINIMUM 10 GUESTS -24 HOURS NOTICE REQUIRED) SERVED HOT
ADD-ONS FOR LUNCH AND DINNER BUFFET PACKAGES
•Sliced fruit - $5.49 PER GUEST
•Fruit salad - $4.95 PER GUEST

SPA BUFFET $37.49 PER GUEST

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

AMERICA $37.49 PER GUEST

- Mini burgers on toasted brioche bread with all the trimmings
- Southern chicken fingers with Honey mustard dipping
- Crab cakes with chipotle aioli
- Old fashioned coleslaw
- Butter lettuce with tomatoes, radish and cucumber
- Apple pie
- Basket of fresh bread and rolls

HAWAIIAN $37.49 PER GUEST

- Hula-hula spiced chicken
- Bang bang coconut shrimp
- Hawaiian paniolo grilled steak
- Macadamia nut rice
- Sesame ginger noodles with bean sprouts and crispy snow peas
- Waimea salad with roasted red and yellow peppers, fresh basil and macadamia nut pesto vinaigrette
- Coconut cake with chocolate rum sauce

CARIBBEAN $37.49 PER GUEST

- Jamaican jerk chicken
- Island style meatballs
- Grilled mahi mahi with pineapple glaze
- Rice stewed with beans and coconut milk
- Fried cassava with garlic sauce
- Sliced tomato and avocado salad
- Coconut pudding
- Assorted breads and rolls

MEDITERRANEAN

$37.49 PER GUEST

- Herb Beef Kabobs
- Herb crusted tilapia with lemon drizzles
- Honey and za'atar glazed chicken kabobs w/ white bean brandade
- Orzo salad with sun dried tomato, olives and fresh basil
- Eggplant and squash coponata with charred onion & nigella seeds
- Endive, radicchio and arugula with tomatoes and radish
- Sun dried tomato and kalamata olives, hummus with pita triangles
- Dessert Platter

MEXICO-A $35.25 PER GUEST

- Lime chipotle grilled carne asada
- Chicken breast in spicy bell-pepper corn sauce
- Chili and lime rice
- Spicy southwest lasagna corn tortillas layered with spicy ground beef, a blend of monterey jack and cheddar cheeses & enchilada sauce with fresh tomatoes and mild green chilies
- Crisp romaine and field greens tossed with tomatoes, queso fresco, tortilla chips, and avocado vinaigrette
- Flour tortillas
- Tapioca pudding

MEXICO –B $37.49 PER GUEST

(Fiesta And Burrito Bar)

- Grilled Steak Fajita
- Chicken fajitas
- Seasoned ground beef
- Spanish rice
- Refried beans
- Soft corn & flour tortillas, corn chips
- Green salad
- Guacamole, fresh salsa, sour cream, pico de gallo, shredded cheese
- Mexican churros with dulce de leche sauce

SOUTH PACIFIC $35.25 PER GUEST

- Coconut Shrimp with a mango relish
- Papaya BBQ Baked Salmon
- Grilled Citrus Chicken with amaretto citrus glaze
- Jasmine Coconut Rice
- Medley of Grilled Fruit & Vegetables assorted grilled citrus fruit with sweet potato, plantain, sweet onions
- Asian Salad (romaine, watercress, mango, tomato, cucumber, segment of oranges, shredded coconut)
- Fruit Bars

INDIA $34.00 PER GUEST

- Chicken Tandoori kabob style with cilantro chutney
- Curry Salmon broiled over sautéed curry spinach
- Lamb Tikka Masala
- Kheer Ka Raita (yogurt with cucumber and mint)
- Curried Potato and Pea Samosa
- Biryani basmati rice with mixed vegetables and nuts
- Cookies and brownies
- Assorted Indian Breads including Naan

THEMED BUFFETS

(MINIMUM 10 GUESTS -24 HOURS NOTICE REQUIRED) SERVED HOT
ADD-ONS FOR LUNCH AND DINNER BUFFET PACKAGES
•Sliced fruit - $5.49 PER GUEST
•Fruit salad - $4.95 PER GUEST

THAILAND-A $36.25 PER GUEST

- Chicken satay with spicy peanut sauce
- Chile, lemongrass and honey skewered beef
- Salmon marinated with lemongrass, chilies and lime
- Thai pad noodles w/ sweet and spicy chili sauce
- Jasmine coconut rice garnished with chunks of coconuts
- Baby asparagus and baby bok choy lime vinaigrette
- Assorted cookies and brownies

THAILAND-B $36.25 PER EST

- Sea bass with coconut milk, ginger, cashews and thai basil sauce
- Thai chicken with green curry coconut sauce
- Thai noodles w/shredded veggies and peanuts
- Sautéed baby asparagus and baby bok choy
- Lemongrass and cilantro scented rice
- Thai salad: lettuce, tomatoes, cucumbers, red onions, red cabbage, shredded carrots & peanuts
- Assorted cookies and brownies

LATIN-A $32.95 PER GUEST

- Papaya glazed Wild Salmon Fillet
- Cuban style roast pork loin
- Guava glazed roast chicken
- Pan latin paella valenciana
- Boiled yucca with garlic sauce
- Jicama, avocado, beans, cherry tomato over chopped iceberg lettuce
- Flan

CHINA-A $35.95 PER GUEST

- Jumbo bang bang shrimp with asparagus
- Chicken and broccoli chinese style
- Hoisin beef, shiitake mushrooms, snow peas
- Vegetable lo mein
- Spicy marinated cucumber salad with sweet soy-chili vinaigrette
- Lettuce with hearts of palm, mango and cashew
- Almond and fortune cookies

CHINA-B $36.25 PER GUEST

- Five-spice chicken with cashews and bok choy
- Szechuan salmon with soy ginger glaze
- Orange ginger beef and asparagus stir-fry
- Chow mein noodles
- Rice with black mushrooms
- Broccoli salad with carrot ginger vinaigrette
- Dessert with fortune cookies

MIDDLE EAST-A $36.25 PER GUEST

- Tunisian harissa rubbed chicken
- Ground beef kofta in oregano tomato sauce
- Falafel (ground chick pea balls with herbs)
- Koshari rice with lentil, chickpeas, fried shallots
- Tabouleh salad
- Israeli salad
- Babaghanoush, hummus and tahini with assorted toasted pita and flat bread
- Desserts platter

MIDDLE EAST- B $36.25PER GUEST

- Falafel (ground chick pea balls with herbs)
- Chicken shawarma- marinated with lemon and spices
- Beef shawarma grilled steak
- Tahini, hummus and yogurt dressing
- Chopped salad
- Pita bread and home baked pita chips
- Assorted cookies and brownies

ITALY-A $37.49 PER GUEST

- Old-fashioned chicken parmesan
- Broiled salmon with italian seasonings
- Classic meatballs
- Penne marinara with italian vegetables
- Roasted zucchini and squash with garlic oil and parmesan reggiano
- Caesar salad
- Sliced tomato, mozzarella and basil
- Sliced baguette grilled with herbed oil
- Mini italian pastries

ITALY-B $36.25 PER GUEST

- Grilled salmon fillet with eggplant coponata
- Stuffed breast of chicken with baby arugula, roasted peppers and mozzarella
- Penne a la Vodka - with tomato cream sauce, splash of vodka, fresh basil
- Marinated olive, arugula and artichoke heart salad
- Romaine, radicchio, roasted beets, tomatoes, shaved parmesan reggiano
- Assorted rolls, sweet butter and garlic bread
- Italian cookies

GREEK $36.25 PER GUEST

- Lamb gyros with mini pita breads, diced tomatoes, onions and dill cucumber yogurt sauce
- Greek stuffed chicken with spinach and feta finished with greek lemon sauce
- Spanakopita triangles (spinach pie)
- Grilled vegetables with olives and artichoke hearts
- Greek salad
- Lemon orzo pasta with arugula, grape tomatoes roasted peppers and feta
- Dessert platter to include baklava and kataifi

HORS D'OEUVRE OPTIONS

ORDERING GUIDE

Pre-Dinner Hors d'oeuvre: 1-2 hours – (3) Pieces Per Guest $11.50 Per Guest

Afternoon Cocktail Party: 2-4 hours – (6) Pieces Per Guest $23.00 Per Guest In Lieu of Dinner: 4-6 hours – (10) Pieces Per Guest $38.50 Per Guest

When You Order We Recommend:
When Accompanying a Meal 3 Pieces Per Guest
When Served as Light Cocktail Fare 6 Pieces Per Guest
When Substituted for a Meal 10 to 12 Pieces Per Guest

H Served Hot - C Served Room Temperature

VEGETARIAN

- **SEEDLESS GRAPES:** rolled in stilton and dusted with crusted pistachios C
- **MINI-FALAFEL:** with spiced hummus on pita crisps HC
- **MINI ASSORTED VEGETABLES QUICHES** HC
- **CRISP JAPANESE EGGPLANT:** with feta cheese & oven dried grape tomatoes and pesto HC
- **VEGETABLES SPRING ROLL:** pear and chèvre w/ cranberry mirin dipping HC
- **VEGETABLES QUESADILLAS:** with two cheeses HC
- **FRENCH AGED BRIE:** Apple beggar's purses served with roasted fig jam HC
- **SPANAKOPITA TRIANGLES:** filled with spinach and feta cheese HC
- **POLENTA WHEEL:** with sage, asiago cheese and field mushroom HC
- **FONTINA ARANCINI:** crispy rice balls served with roasted tomato aioli HC
- **WILD MUSHROOMS & GOAT CHEESE TARTLET:** topped with caramelized shallots HC
- **MAC AND CHEESE FRITTERS:** Fontina, provolone, mozzarella and cavatappi with cheese sauce HC
- **CRISPY PLANTAIN CUPS:** filled with black bean, corn and avocado mousse HC
- **INDIAN VEGETABLE SAMOSA:** with tamarind dip HC
- **VIETNAMESE RICE PAPER:** Crisped vegetables in vietnamese rice paper with chili sauce C

FROM THE LAND (BEEF)

- **CHEESEBURGER EGGROLLS:** with mustard and ketchup HC
- **CROSTINI:** Filet mignon w/ horseradish cream and caramelized onions HC
- **LEMONGRASS BEEF SKEWERS:** with a spicy peanut sauce HC
- **ARGENTINEAN BEEF SKEWERS:** with chimichurri sauce HC
- **SESAME SOY GLAZED BEEF SKEWER** with spicy peanut sauce HC
- **MINI JAPANESE BEEF NEGIMAKI:** with asparagus, sweet mirin soy dipping sauce HC
- **MINI BEEF TACOS** HC
- **MINI BEEF WELLINGTON** HC
- **CLASSIC PIGS-IN-A-BLANKET:** Served with spicy brown mustard and ketchup HC
- **EMPANADAS:** Steak and Cilantro HC

FROM THE LAND (PORK)

- **BACON WRAPPED DATES:** Honeyed dates wrapped in smoked bacon, brimming with a creamy bleu cheese mousse C
- **PROSCIUTTO WRAPPED ASPARAGUS TIPS** HC
- **CAROLINA PULLED PORK:** on mini corn bread griddle cakes HC

FROM THE LAND (LAMB)

- **MERGUEZ-IN-A-BLANKET:** Spicy lamb sausage, puff pastry with minted tomato relish HC
- **MINI LAMB BURGERS SLIDERS:** with crisped shallots, minted yogurt and harissa HC
- **MARINATED LAMB SKEWERS:** with cilantro lime pesto HC

FROM THE OCEAN (SEAFOOD)

- **AHI TUNA:** Wasabi and black sesame tartar on a rice cracker C
- **AHI TUNA:** Tuna tartare with avocado in miso spoons C
- **CLASSIC CRAB CAKES:** with chili lime aioli HC
- **CRAB MEAT:** Crab and mango salad in cucumber cups HC
- **MINI FISH TACOS:** with cabbage slaw, avocado and chipotle aioli C
- **GRAVLAX:** on buckwheat blini with a mustard dill sauce C
- **LOBSTER:** Lobster and shrimp macaroni and cheese served in a martini glass (Additional $3 Per Guest) C
- **SALMON SKEWERS:** with chile-lime with lime yogurt C
- **SMOKED SALMON:** on pumpernickel points w/ chives C
- **SCALLOPS:** with minted pea purée on crisp potato wedges C
- **KATAIFI WRAPPED SHRIMP:** in shredded Phyllo dough HC
- **CHILLED JUMBO SHRIMP**: Served with traditional Cocktail Sauce CC
- **COCONUT CRUSTED SHRIMP** served with a Passion Fruit Chili Dipping Sauce HC
- **MIRIN GLAZED SHRIMP:** with Ginger Lime Dipping Sauce. HC
- **CHIPOTLE ORANGE SHRIMP** on a Corn Cake with Avocado & Cilantro HC

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H Served Hot - C Served Room Temperature

POULTRY

- **INDIVIDUAL CHICKEN PAD THAI:** in chinese takeout containers served with chop sticks **H**
- **TARTLET WITH BANG BANG CHICKEN:** with mildly spicy peanut sauce & sliced scallions **HC**
- **COCONUT CHICKEN FINGERS:** with piña colada dipping sauce **HC**
- **CHICKEN FINGERS:** with house honey dijon dressing and sprinkled green onion **HC**
- **CHICKEN WINGS:** Choice of Teriyaki, Honey Dijon, Buffalo, Sweet and Sour Chipotle **H**
- **SOUTHWESTERN FIRECRACKER CHICKEN SKEWERS:** with jalapeno and tomato dipping sauce **HC**
- **LIME AND ROSEMARY CHICKEN SKEWERS:** with roasted pepper aioli **HC**
- **LEMON PARMESAN CHICKEN SKEWERS:** with sundried tomato dip **HC**
- **MOROCCAN CHICKEN SKEWERS:** and eggplant bruschetta **HC**
- **TANDOORI CHICKEN SKEWERS:** with a spicy yoghurt dipping sauce **HC**
- **LEMONGRASS CHICKEN SATAY SKEWERS:** with coconut thai chili dipping sauce **H**
- **SOUTHERN FRIED CHICKEN:** (Boneless) waffle bites **HC**
- **CHICKEN AND GINGER WONTONS:** scallion dip **H**
- **JERK CHICKEN:** in a Plantain Cup **HC**
- **MOJITO CHICKEN:** served on a yucca crisp with a citrus salsa **HC**
- **MEXICAN MINI CHICKEN TACOS** **HC**
- **EMPANADAS:** with herb chicken and olive **HC**
- **RICE PAPER POCKETS:** filled with chicken, avocado, basil, and oriental vegetables w/ ginger sauce **C**
- **MINI CHICKEN QUESADILLAS:** with queso blanco and three pepper salsa **HC**

MINI SLIDERS

Mini Sandwiches on a Brioche Bun [Two per guest] HC

- **MINI LAMB BURGER SLIDERS $19.55**
- **MINI HAMBURGERS SLIDERS $10.95**
- **MINI CHEESEBURGERS SLIDER**s with pickles and plum tomatoes $12.00
- **BBQ PULLED CHICKEN SLIDERS** with sliced pepper $12.00
- **LOBSTER SLIDERS** with chipotle aioli and pickled ginger $22.95
- **BARBECUED PULLED PORK SLIDERS** on a cheddar biscuit $12.25

MINIATURE TARTS WITH: HC

- Asparagus, prosciutto and roasted new potatoes
- Wild mushroom, gruyere and fresh thyme
- Roasted vegetable topped with caramelized shallot aioli
- Artichoke and spinach
- Baked feta, roasted peppers and marinated figs
- Creamy brie and poached pear

CROSTINI: C

- Chicken Caprese Crostini: Sliced herb-grilled chicken upon toasted ficelle, topped with mozzarella, tomatoes, & sundried tomato pesto
- Prosciutto, fennel &apricot slaw with tarragon vinaigrette
- Mozzarella with tri colored peppers and fresh basil
- Herbed goat cheese, walnuts and pomegranate reduction
- Wild mushroom and goat cheese

FOR THE SWEET TOOTH $7.95 PER GUEST

- Dark chocolate covered strawberries
- Mini ice cream sandwiches
- Macarons on a stick
- Two bites mini cupcakes
- Nutella and raspberry empanada (cinnamon sugar)
- Banana and chocolate wonton with anise caramel dip
- Mini churros with dulce de leche
- Panna cotta (Vanilla with raspberry coulee)
- Tiramisu pudding shots
- Cake Pops (Raspberry, White Chocolate Caramel, Chocolate Peanut Butter, Red Velvet)

PARTY HORS D' OEUVRES BASKETS & MÉLANGES

ARTFULLY DISPLAYED IN WICKER BASKETS

24 hours notice
Small Baskets Serve 12-18 Guests - $295
Large Baskets Serve 20-25 Guests- $395

LOUISIANA MÉLANGE
- Spicy Shrimp Skewers
- Blackened Catfish Bites
- Sweet Potato Chips
- Creole Crab Dip with Toasts
- Hot & Spicy Pecans
- jalapeño and Cheddar Biscuits
- Blackened Cajun Chicken
- Grilled Andouille sausage

USA MÉLANGE
- Mini Crab Cakes
- Skewers of Sirloin Steak
- Skewers of Parmesan Chicken Fingers
- Smoked Salmon with Caper Cream Cheese on Black Bread
- Grilled Asparagus
- Sweet Potato Sticks
- Roasted Pepper Sauce
- BBQ Sauce
- Horseradish Cream sauce

AMERICANA MÉLANGE
- Jumbo shrimp cocktail
- Kosher franks in puff pastry
- Buffalo chicken fingers
- Quesadillas
- Mini spinach knish
- Homemade Yukon Gold potato chips
- Cocktail sauce
- Spicy mustard
- Carrots, celery, blue cheese Sauce

SANTA FE MÉLANGE
- Assorted mini Quesadillas Chicken and Cheese in four Different colors
- Beef Empanada with Mint Mojo
- Tomato Corn Salsa
- Salsa Verde
- Cilantro and Cumin Dip
- Guacamole
- Pico De Gallo
- Corn Chips

OAXACA MÉLANGE
- Oaxaca chicken skewers with chipotle
- Chicken and Monterey cheese tequitos
- Shrimp with Pineapple Hibiscus Salsa
- Vegetables skewers with achiote herbs
- Grilled Mexican steak skewers
- Guacamole
- Beans dip

MIDDLE EASTERN MÉLANGE
- Lamb Kebab mixed with Tahini
- Cumin rubbed Chicken Skewers
- Stuffed Grape Leaves
- Hummus
- Babaghanoush
- Labaneh (Cheese) Zatar Spiced
- Yogurt Mint Dipping Sauce
- Spiced Pita Crisps

FAR EAST MÉLANGE
- Soy glazed grilled Shrimp Skewers
- Curried Chicken Skewers
- Spring Rolls
- Vegetable Sushi Rolls
- Pickled Ginger
- Wasabi and Ginger- Soy Dipping Sauce
- Shrimp Chips

THAI MÉLANGE
- Lemongrass Shrimp
- Thai Beef Satay
- Red Curried Chicken Skewers
- Vietnamese winter Rolls
  Pan-fried Dumplings
- Coconut Milk & Peanut Dipping Sauce
- Asian Chili Dipping Sauce

ASIAN MÉLANGE
- Penang grilled beef
- Thai Chicken
- Coconut Shrimp
- Vegetable Spring Rolls
- Grilled Pineapple
- Cucumber peanut noodles
- Wonton Chips
- Plum Sauce
- Tamari-Ginger Dipping Sauce

INDIAN MÉLANGE
- Skewers of Tandoori Style Chicken
- Skewers of Spicy Ginger Coconut Shrimp
- Curried Vegetable Samosas
- Fried Cauliflower
- Vegetable Patties with Mango Chutney
- Crisp Indian Poppadums an Lentil Dip

SUSHI MÉLANGE
Assorted Sushi including California Rolls, Spicy Tuna Rolls, Vegetarian Rolls and Chef's Special Rolls Accompanied by Pickled Ginger, Wasabi and Scallion Soy Sauce

FRUIT, CHEESE AND CRUDITÉS
- Celery and carrot batons, broccoli florets, cherry tomatoes, snow peas, green beans, red & yellow peppers and Italian olives
- Batons of Vermont cheddar, Chèvre, Jarlsberg, istara, Azul bleu, brie, fontina & vintage gouda cheese
- Seedless grapes, strawberries, apples, pineapple, melon
- Milled grain crackers and herb dip

SNACKS AND DISPLAYED COCKTAIL PLATTERS

SNACKS
8 guest minimum

INDIVIDUAL BAG OF CHIPS
$3.75 EACH

SOUTHERN DIPS AND CHIPS
$12.25 PER GUEST
Nacho Cheese Sauce, Salsa Picante, Guacamole, Sour Cream, chipotle cream and Tortilla Chips

AMERICAN HOT DIPS
$12.25 PER GUEST
- Spinach and Artichoke Dip
- Chili con Queso
- Broccoli with Cheddar with assorted Bread Wedges

MEDITERRANEAN DIPS AND CHIPS
$10.95 PER GUEST
Hummus, Babaghanoush, Tahini and spinach yogurt with pita chips

CROSTINI PLATTER
$10.95 PER GUEST Handmade crisp Crostini and Parmesan Focaccia Sticks with
- White Bean Parmesan Dip
- Smoked Eggplant Dip
- Tomatoes and Basil Dip

SNACKS
$8.75 PER GUEST
Colorful Terra Potato Chips, Nachos and Pretzels with Fresh Salsa and Guacamole

ASSORTED MIXED NUTS
$10.95 PER GUEST
Special blend of Cashews, Pistachios, Almonds, Brazilians Filberts and Pecans

DISPLAYED PLATTERS
8 guest minimum

CRUDITÉS
$8.75PER GUEST
A variety of the season's best vegetables beautifully displayed and served with a variety of dips and spreads.

CHEESE BOARD
$12.25 PER GUEST
A delicious display of imported and domestic cheesewith a variety of dried and fresh fruit, Nuts, crackers and breadsticks.

TUSCANY ANTIPASTO PLATTER
$22.50 PER GUEST
- Balsamic grilled Vegetables
- Marinated tomatoes
- Italian Cheeses
- Prosciutto
- Peppered Salami
- Cappicola
- Pesto grilled shrimp
- Olives
- Marinated Artichokes
- Toasted Foccatia slices

CHARCUTERIE
$20.55 PER GUEST
(cured meat &cheese)
- Sopressata
- Cured smoked ham
- Black peppercorn salami
- Cheddar
- Young Manchego
- Aged Gouda
- Mixed olives
- Roasted peppers
- Served with sliced Ciabatta

MEDITERRANEAN MORSELS
$16.75PER GUEST
- Kalamata Olives
- Greek Feta
- Falafel Balls
- Spanakopita
- Roasted Eggplant Dip
- Tzatziki
- Dolma
- Toasted Pita Triangles

HAPPY HOUR
$24.25PER GUEST
- Homemade plantain chips with hand crushed guacamole and tropical salsa
- Quesadilla sampler (Assortment of chicken, vegetable & shrimp quesadilla triangles)
- Pigs in a blanket served hot in a chafing dish accompanied with Heinz® ketchup and honey mustard

CLASSIC AMERICAN
$20.49 PER GUEST
- Pigs-in-a-Blanket
- Miniature Wraps
- Fried Zucchini Strips
- Chicken Fingers
- Potato and Tortilla Chips
- Horseradish Dip
- Honey Mustard
- Onion Dip
- Salsa

SKEWERS
$16.49 PER GUEST
- Lemon Herb Chicken with Roasted Pepper Dip
- Skewered Soy Ginger Beef
- Skewered Seasonal Grilled Vegetables with Sun dried Tomato and Herb Dip

AFTERNOON TEA SANDWICHES
[TwoPER Guest]$13.25 PER GUEST
Choose 4
- Hand carved smoked salmon with chives cream cheese
- Tuna and Caper Salad
- Turkey on Wheat with Tarragon Mayo
- Smoked turkey, French brie
- Black forest ham, French brie and honey cup mustard
- Ham on Dark Rye with Dijon
- Mascarpone cheese and Fresh Strawberries
- Cucumber and Butter with Mint
- Pignoli, Basil, and Cream Cheese
- Devilled eggs salad and grain mustard
- Chicken tarragon salad

DESSERTS

6 guest minimum

GLUTEN FREE COOKIES
$10.85PER GUEST

VEGAN COOKIES
$10.45 PER GUEST

ONLY COOKIES
$7.65 PER GUEST
An assortment of our fresh baked house cookies

BROWNIES AND BARS
$8.45 PER GUEST
An assortment of brownies and blondies chocolate-dipped fruits and berries

THE SWEET TOOTH
$10.75 PER GUEST
A sampling of homemade cookies, brownies and mini pastries with chocolate-dipped fruits and berries

MINI ITALIAN TARTS AND PASTRIES
$10.85 PER GUEST
A selection of bite sized pastries and fruit tarts garnished with fresh berries and champagne grapes

CHOCOLATE HEAVEN
$13.25 PER GUEST
Chocolate Fudge Brownies, Chocolate Ganache Cups,
Chocolate Cheesecake Bars, Chocolate Éclairs, Chocolate Cream Puffs,
Belgian Chocolate Bittersweet and White Chocolate Dipped Strawberries

CINNAMON SUGAR CHURROS
$8.45 PER GUEST
Dulce de Leche Mousse for dipping.

CHOCOLATE DIPPED STRAWBERRIES
$4.95EACH

SENSATIONAL SUNDAE
$22.85 PER GUEST
(15 guests Minimum)
Assorted freshly made ice cream with toppings (crushed oreo, chocolate sauce, caramel sauce, fresh sliced fruits, assorted nuts, M&Ms, chocolate sprinkles, rainbow sprinkles, maraschino cherries, crushed walnuts, chocolate fudge whipped cream and fresh strawberries)
(Select 5 toppings)

CATERING POLICIES AND GENERAL INFORMATION

FULL CATERING SERVICES ……. FROM PRIVATE PARTIES TO CORPORATE EVENTS

Gotham catering is a full-service special event and corporate caterer. our catering firm is owned and operated by chefs and event professionals. We thrive on creating dishes that displays freshness, creativity, and seasonal luster. what set gotham catering apart from other caterers are our unique beliefs in utilizing all of our resources in purchasing the highest quality food and decorative items available, from world-class vendors.

CANCELLATIONS & CHANGES POLICY

You may cancel your order up to 24 hours prior to delivery at no charge. Because your order is always custom-prepared, cancellation within less than 24 hours will incur a 50% charge, depending on the nature of the order.
Same day cancellations will be billed in full. Cancellations may not be left on our answering machine or by e-mail.
Changes and adjustments may be made up to 12 hours prior to Delivery.

PAYMENT TERMS AND BILLING

We welcome corporate charge accounts. Please call us for a corporate charge application or visit us online at www.gothamcateringnyc.com and download the PDF copy of the application form.
We accept most major credit cards, cash, company checks or Gotham Catering house account.
Gotham Catering is not liable for unauthorized orders. All deliveries charged to the house accounts must be made to the customer's corporate address on file. Exceptions must be Pre-approved by phone.
Special event parties require a deposit. House accounts will be billed monthly.

Thank You

GOTHAM
CATERING & EVENTS

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