



f t i p in G+

BOXED MEALS MENU

1625 Broadway NY, NY 10019

P: 917-472-7275

www.gothamcateringnyc.com

WELCOME!

WHY GOTHAM CATERING AND EVENTS?

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

PLACING YOUR CATERING ORDER

Please contact our team at clients@gothamcateringnyc.com or 917-472-7275 to make arrangements.

SET-UP

All orders include disposable napkins, cups, plates, cutlery, serving utensils, and descriptive food signs for display.

Disposable tablecloths are available upon request. We care about the environment. If you do not require disposable products, please do let us know.

ADMINISTRATIVE FEE

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

DIRECTORY

Breakfast In A Boxes	4
Quinoa Bowl Breakfast	5
A La Carte Breakfast	5
Beverages	5
Lunch Boxes	6
Sandwiches In A Boxes	6
Mediterranean Entrée Boxes	7
Salads Entrée Boxes	8
Hot Entrée Boxes	9
Themed Hot Entrée Boxes	10
Snack Boxes	11

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

WE TAKE YOUR SAFETY VERY SERIOUSLY

GOTHAM CATERING AND EVENTS committed to protecting the health and safety of Our worker's, recipients of food and workplaces during the COVID-19 pandemic. the health and safety of our clients and employees is a priority, now more than ever. To help mitigate exposure to COVID-19 and other infectious diseases we have taken guidance from the Center for Disease Control as well as the Food and Drug Administration to update our health and cleanliness protocols. We follow a protocol to help us keep everyone safe (Workplace, recipients and workers)

We Take the following steps to reduce the risk of exposure to the Coronavirus



GLOVES ARE REQUIRED



REGULAR HAND WASHING



FREQUENT SANITIZING OF SURFACES



MASKS ARE REQUIRED

TEMPERATURE CHECKS

(ALL BOXES LABELED - INDIVIDUAL PRE-PACKAGED CUTLERY)

CORPORATE BOX \$12.00

- Bagel (Sweet Butter, Cream Cheese and Preserves)
- Hard Boiled Egg
- Parfait
- Whole Fruit
- Fresh Orange Juice

CONTINENTAL BOX \$9.00

- Assortment of Bagel, Muffin And Croissant (Sweet Butter, Cream Cheese and Preserves)
- Fruit Salad
- Fresh Orange Juice

LOX SANDWICH BOX \$14.00

- Fresh Bagel with Bacon or Fresh Bagel Thin-Sliced Nova Scotia Salmon with Cream Cheese
- Hard Boiled Egg
- Fresh Fruit Salad

LOX & BAGEL BOX \$18.95

Smoked Salmon

- Plain & Vegetable Cream Cheeses
- Sliced Red Onions, Cucumbers, Tomatoes & Capers
- Hard-Boiled Egg
- Mini Bagels (2 per person)

Served with Fruit Cup

MINI SANDWICH BOX \$9.95

- Petite Breakfast Sandwiches 2 PER BOX
- Mini Danish
- Fresh Fruit Salad

POWER BOX \$11.95

- Bagel, Muffin (Sweet Butter, Cream Cheese and Preserves)
- Granola Bar
- Yogurt
- Whole Fruit

BREAKFAST BOX #6 \$7.95

- Bagel with Cream Cheese
- Fruit salad
- Orange juice

BREAKFAST SANDWICH —ROOM TEMP \$12.95

Breakfast Sandwich (or Wrap):

- egg salad, ham & brie
- smashed avocado, olives, tomato, onions, feta
- Whole Fruit
- Homemade Granola Bars or Individual Yogurt Cups

BREAKFAST SANDWICH —HOT \$14.95

Breakfast Sandwich (or Wrap):

- egg & cheese
- veggies, egg & cheese
- Whole Fruit
- Homemade Granola Bars or Individual Yogurt Cups

TRADITIONAL HOT BREAKFAST \$16.95

- Scrambled Eggs or Pancakes or French Toast
- Bacon or Sausage
- Griddled Potatoes or Sweet Potato Hash
- Whole Fruit
- Homemade Granola Bars or Individual Yogurt Cups

AVOCADO TOAST BOX: \$15.95

- Mashed Avocado
- Cherry Tomatoes
- Pickled Onions & Radishes

Served with Fruit Cup

SUBSTITUTIONS

fruit cup for whole fruit + \$3

kind bar for granola bar + \$1

Fage Greek yogurt for individual yogurt cup + \$1

(ALL BOXES LABELED - INDIVIDUAL PRE-PACKAGED CUTLERY)

South of the Border:

hardboiled egg, griddled potatoes, black beans, avocado, shredded cheese (salsa cup on the side)

Mediterranean:

hardboiled egg, quinoa, cucumber, grape tomato, sautéed spinach, feta

All-American:

hardboiled egg, sweet potato hash, caramelized onions, green pepper, shredded cheese

ALA CARTE BREAKFAST

OVERNIGHT OATMEAL	\$8.95
chia pudding	\$9.95
breakfast smoothie	\$6.95
yogurt parfait	\$5.95
individual yogurt	\$ 4.95
hard boiled eggs.	\$1.95
whole fruit	\$4.25
exotic fruit cup	\$5.95



bagel - individually wrapped w/ cream cheese, butter/ jams \$3

BEVERAGES

INDIVIDUAL JUICE \$3.25
Orange, Grapefruit, Apple or Cranberry

FRESH SQUEEZED JUICE \$3.50
Selection: Orange, Grapefruit, Apple or Cranberry

COFFEE SERVICE \$3.25
Selection: Regular, Decaf Freshly Ground House Blend Coffee Served with Whole Milk, Skim Milk, Half/Half and Sweeteners

TEA SERVICE \$3.25
Assortment of black and herbal teas served with sweeteners

HOMEMADE ICED TEA \$4.25

ASSORTED CANNED SODA \$2.50

SPRING WATER \$2.50

SNAPPLE \$3.25

SAN PELLIGRINO OR PERRIER \$3.50

SANDWICH LUNCH IN A BOX

CLASSIC BOX \$14.95

- Gourmet Sandwich on Artisan Breads
- Homemade Cookie
- Bag of Chips

SIMPLE BOX \$16.95

- Gourmet Sandwich on Artisan Breads
- Side Salad (See Full Menu)
- Cookies

CEO BOX \$19.95

- Gourmet Sandwich on Artisan Breads
- Side Salad (See Full Menu)
- Fruit Salad
- Potato Chips
- Cookies

DELUXE BOX \$21.95

- Gourmet Sandwich on Artisan Breads
- Side Salad

- Fruit Salad
- Potato Chips
- Cookies
- Beverage

THE CONFERENCE LUNCH \$26.95

- Gourmet Sandwich on Artisan Breads
- Two Sides of Your Choice (See Full Menu)
- Sliced Fresh Fruit Platter
- Dessert Platter

READY MADE TACOS BOX \$21.95 (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
- Guacamole, Pico De Gallo, Rice, Sour Cream, Salsa



MEDITERRANEAN ENTRÉE BOXES

MINIMUM 10 GUESTS - 24 HOURS NOTICE REQUIRED
SERVED HOT AND/OR ROOM TEMP
ADD-ONS • SLICED FRUIT - \$4.95 PER GUEST • FRUIT SALAD - \$4.50
PER BOX

All Boxes Include: Cookie & Brownie Pack, Dinner Roll & Butter

BEEF KEBOB BOX \$18.95

Ground Beef with Moroccan Spices and Cilantro with a side of Vegetables, Rice of the day, a choice of Dipping Sauce, Pita and Cookie & Brownie Pack

CHICKEN KEBOB BOX \$17.95

Marinated Grilled Chicken Breast with Cumin, a side of Vegetables, Rice of the day, a choice of Dipping Sauce, Pita and Cookie & Brownie Pack

GRILLED SHRIMP SKEWERS BOX \$19.95

Marinated Shrimp with Rosemary and Parsley, a side of Vegetables, Rice of the day, a choice of Dipping Sauce, Pita and Cookie & Brownie Pack

ROASTED SALMON FILET BOX \$22.95

Marinated Ancho Salmon with Parsley, a side of Vegetables, Rice of the day, a choice of Dipping Sauce, Pita and Cookie & Brownie Pack

GRILLED HANGER STEAK BOX \$18.95

Marinated Hanger steak, a side of Vegetables, Rice of the day, a choice of Dipping Sauce, Pita and Cookie & Brownie Pack
Dipping Sauces: • Thousand Island • Herb Yogurt • Spicy Peanut Sauce

SALAD ENTRÉE BOXES

MINIMUM 10 GUESTS - 24 HOURS NOTICE REQUIRED
SERVED HOT AND/OR ROOM TEMP
ADD-ONS • SLICED FRUIT - \$4.95 PER GUEST • FRUIT SALAD - \$4.50
PER BOX

All Boxes Include: Cookie & Brownie Pack, Dinner Roll & Butter

BLACKENED CHICKEN \$18.95

Blackened Chicken with Corn Relish with Traditional Potato Salad and Vegetable Salad

GRILLED CHICKEN COBB \$18.95

Grilled Chicken Cobb Salad with Sliced Hard-Boiled Egg, Avocado, Chopped Bacon, Blue Cheese and Diced Tomatoes

GRILLED CHICKEN CAESAR \$18.95

Grilled Chicken Caesar Salad with Pasta Salad and Roasted Vegetable Salad

SOUTHWEST COBB SALAD \$18.95

Southwest Cobb Salad: Fresh Turkey Breast, Avocado, Black Beans, Queso Fresco, Pico di Gallo Served with Roll, Butter and Cookie & Brownie

SHRIMP & PORTABELLA MUSHROOM \$22.95

Shrimp & Portabella Mushroom Mixed Baby Greens, Sautéed Portabella and Cremini Mushrooms, Bay Shrimp, and Champagne Tarragon Vinaigrette

TUNA NIÇOISE \$23.95

Tuna Niçoise: Fresh Cut Ahi Tuna, Green Beans, Roasted Red Bliss Potatoes, Plum Tomatoes, Sliced Hard Boiled Egg and Olives

ENTRÉE BOXES

MINIMUM 10 GUESTS - 24 HOURS NOTICE REQUIRED
SERVED HOT AND/OR ROOM TEMP
ADD-ONS • SLICED FRUIT - \$4.95 PER GUEST • FRUIT SALAD - \$4.50
PER BOX

All Boxes Include: Cookie & Brownie Pack, Dinner Roll & Butter

VEGETARIAN TOFU WITH HOISIN FIVE SPICE GLAZE \$17.95

Tofu with Hoisin Five Spice Glaze: Thai Cellophane Noodle and Vegetable Salad and Hoisin Eggplant

VEGETARIAN TOFU WITH ROASTED TOMATOES \$17.95

Vegetarian Tofu with Roasted Tomatoes, Cous Cous Salad and Four Bean Salad

VEGETARIAN TOFU WITH A LIGHT CURRY SAUCE \$17.95

Vegetarian Tofu with a Light Curry Sauce, Coriander Scented Cauliflower Salad and Basmati Rice

TANDOORI CHICKEN \$18.95

Tandoori Chicken with Basmati Rice Salad and Cucumber Raita

SUNDRIED TOMATO CRUSTED CHICKEN \$18.95

Sundried Tomato Crusted Chicken Topped with Artichoke, Roma Tomato & Roasted Peppers, Angel Hair Pasta with Oven Roasted Tomatoes, Olives and Fresh Herbs, Broccoli Salad

FIVE SPICED CHICKEN BREAST \$18.95

Five Spiced Chicken Breast, Sesame Noodle Salad and Sesame Asparagus

SESAME CRUSTED CHICKEN WITH HOISIN FIVE SPICE GLAZE \$18.95

Sesame Crusted Chicken with Hoisin Five Spice Glaze, Rice Pilaf and Sautéed Shiitake Mushrooms

GRILLED SIRLOIN WITH CHIMICHURRI \$19.95

Grilled Sirloin with Chimichurri, Mexican Style Rice and Tomato Salad

GRILLED SIRLOIN WITH CHIMICHURRI \$19.95

Grilled Sirloin with Chimichurri, Roasted Potato Salad with Champagne Dijon Vinaigrette, Green Bean and Grape Tomato Salad

CHIPOTLE MARINATED STEAK \$19.95

Chipotle Marinated Steak, Roasted Potato Salad with Champagne Dijon Vinaigrette and Mélange of Julienne Vegetables

GRILLED CITRUS AND HERB SALMON FILLET \$22.95

Grilled Citrus and Herb Salmon Fillet, Black Bean & Corn and Pepper Salad and Cilantro Rice

SALMON FILLET WITH FRESH PINEAPPLE-MANGO SALSA \$22.95

Salmon Fillet with Fresh Pineapple-Mango Salsa, Basmati Rice, Roasted Butternut Squash

THEMED LUNCH BOXES **\$24.95**

MINIMUM 10 GUESTS - 24 HOURS NOTICE REQUIRED

SERVED HOT AND/OR ROOM TEMP

ADD-ONS • SLICED FRUIT - \$4.95 PER GUEST • FRUIT SALAD - \$4.50 PER BOX

MEXICO

- Lime Chipotle Grilled Carne Asada
- Chicken Breast In Spicy Bell-Pepper Corn Sauce
- Chili and Lime Rice
- Crisp Romaine and Field Greens Tossed with Tomatoes, Queso Fresco, Tortilla Chips and Avocado Vinaigrette

FAJITA

(Fiesta And Burrito Bar)

- Grilled Steak Fajita
- Chicken Fajitas
- Spanish Rice
- Refried Beans
- Soft Corn & Flour Tortillas, Corn Chips
- Green Salad
- Guacamole, Fresh Salsa, Sour Cream, Pico De Gallo, Shredded Cheese

CARIBBEAN

- 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

MIDDLE EAST-B

- Falafel (Ground Chickpea Balls with Herbs)
- Chicken Shawarma- with Lemon and Spices
- Beef Shawarma Grilled Steak
- Tahini, Hummus and Yogurt Dressing
- Chopped Salad
- Pita Bread and Home Baked Pita Chips

ITALY

- Old Fashioned Chicken Parmesan,
- Grilled Salmon with Italian Seasonings
- Classic Beef Meatballs
- Eggplant Rollatini
- Roasted Italian Vegetables
- Baked Ziti Al Forno
- Classic Caesar Salad

CHINA

- Five-Spice Chicken with Cashews & 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

LATIN

- Papaya Glazed Wild Salmon Fillet
- Cuban Style Roast Pork Loin
- Guava Glazed Roast Chicken
- Boiled Yucca with Garlic Sauce
- Jicama, Avocado, Beans, Cherry Tomato over Chopped Iceberg Lettuce

GOTHAM BUFFET #1

- Grilled Salmon with Black Bean Salsa & Orange Chipotle Vinaigrette
- Grilled Chicken Breast Chimichurri with Roasted Sweet Peppers
- Roasted Cauliflower w/ Smoked Paprika and Lemon
- Roast Yams w/ Cinnamon, Pepper & Honey
- Garden Greens with Radish, Cucumber & Tomatoes Cilantro Vinaigrette

GOTHAM MENU #2

- 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

GOTHAM MENU #3

- Roasted and Carved Filet Mignon
- Roasted Chicken
- Grilled Jumbo Shrimp
- Roasted Vegetables
- House Rice
- Garden Green Salad
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Have Your Snacks Individually Wrapped In Box

SNACK BOX #1 \$9.95

- Pita & Hummus
- Cheese & Crackers
- Fruit Salad
- Assorted Premium Mixed Nuts

SNACK BOX #2 \$9.95

- Pita & Hummus
- Cheese & Crackers
- Whole Fruit
- Bag of Chips

SNACK BOX #3 \$9.95

- Pita & Hummus
- Celery, Carrots and Blue Cheese
- Cheese & Crackers
- Apple wedges
- Assorted Premium Mixed Nuts
- Mini Blondie Or Brownie

SNACK BOX #4 \$12.95

- 7-Layer Cup with Nachos
- Assorted Premium Mixed Nuts
- Crudités Cup
- Walking Taco: Doritos with Ground Chicken or Beef, Cheddar Cheese, Sour Cream and Salsa

SNACK BOX #5 \$14.95

- Cheese Straws with Dip
- Walking Taco: Doritos with Ground Chicken or Beef, Cheddar Cheese, Sour Cream and Salsa
- Buffalo Wings in a cup
- Celery, Carrots and Blue Cheese

SNACK BOX #6 \$12.95

- Plantain • Yucca
- Tortilla Chips
- Guacamole
- Salsa
- Black Beans
- Corn Salsa
- Sour Cream

SNACK BOX #7 \$11.95

FRUIT & CHEESE BOX

- Wedge of Brie
- Huntsman
- Morbier
- Derby Sage
- Herbed Goat Cheese • Sliced Apples
- Sliced Pears
- Berries • French Bread
- Water Crackers

INDIVIDUAL CRUDITE \$9.95

Hand cut carrots, celery, asparagus and broccoli served with red pepper hummus and chipotle sour cream

CHIPS AND DIPS \$8.95

Home made tortilla with S&Z special guacamole and pico de gallo

CHEESE & FRUIT \$13.95

Served with locally sourced cheese garnished with dried fruits, candied walnuts, crostini breadsticks, and crackers

ANTIPASTO \$16.95

Served with sopressata, mortadella & capicola, sliced provolone, marinated mozzarella, roasted red peppers, marinated

DESSERT BOX \$7.95

- Cookies
- Brownie
- Mini Cupcake

OPTIONAL ADD-ONS

Indiv. Wrapped Cookie	\$4
Homemade Granola Bar	\$4
Bags of Chips, Popcorn and/or Pretzels	\$2.50
Whole Fruit	\$2
Fruit cup	\$5
GLUTEN FREE COOKIES	\$4.95
VEGAN COOKIES	\$4.45
Fudge Brownie Blondies	\$4.95
Rice Krispy Treats	\$4.95
Dessert Mousse Shooters	\$4.95
Churros with Dulce de Leche	\$4.95
Cheesecake Pops (2)	\$4.95

**WE CAN CUSTOMIZE A MENU TO
MEET YOUR NEEDS
GIVE US A CALL!
917-472-7275**

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

