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HORS D'OEUVRE MENU

1625 Broadway NY, NY 10019

P: 917-472-7275

www.gothamcateringnyc.com

OUR SIGNATURE 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.





HORS D'OEUVRE OPTIONS

ORDERING GUIDE

Pre-Dinner Hors d'oeuvre: 1-2 hours – (3) Pieces Per Guest \$10.50 Per Guest

Afternoon Cocktail Party: 2-4 hours – (6) Pieces Per Guest \$21.00 Per Guest

In Lieu of Dinner: 4-6 hours – (10) Pieces Per Guest \$35.00 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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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** \$17.55
- **MINI HAMBURGERS SLIDERS** \$9.95
- **MINI CHEESEBURGERS SLIDERS** with pickles and plum tomatoes \$10.95
- **BBQ PULLED CHICKEN SLIDERS** with sliced pepper \$10.95
- **LOBSTER SLIDERS** with chipotle aioli and pickled ginger \$20.85
- **BARBECUED PULLED PORK SLIDERS** on a cheddar biscuit \$10.95

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 \$6.95 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 - \$265

Large Baskets Serve 20-25 Guests- \$365

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 steaks 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

\$3.25 EACH

SOUTHERN DIPS AND CHIPS

\$10.95 PER GUEST

Nacho Cheese Sauce, Salsa Picante, Guacamole, Sour Cream, chipotle cream and Tortilla Chips

AMERICAN HOT DIPS

\$10.95 PER GUEST

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

MEDITERRANEAN DIPS AND CHIPS

\$9.95 PER GUEST

Hummus, Babaghanoush, Tahini and spinach yogurt with pita chips

CROSTINI PLATTER

\$9.95 PER GUEST

- Handmade crisp Crostini and Parmesan Focaccia Sticks with
- White Bean Parmesan Dip
 - Smoked Eggplant Dip
 - Tomatoes and Basil Dip

SNACKS

\$7.95 PER GUEST

Colorful Terra Potato Chips, Nachos and Pretzels with Fresh Salsa and Guacamole

ASSORTED MIXED NUTS

\$9.95 PER GUEST

Special blend of Cashews, Pistachios, Almonds, Brazilians Filberts and Pecans



DISPLAYED PLATTERS

8 guest minimum

CRUDITÉS

\$7.65PER GUEST

A variety of the season's best vegetables beautifully displayed and served with a variety of dips and spreads.

CHEESE BOARD

\$10.95 PER GUEST

A delicious display of imported and domestic cheeses with a variety of dried and fresh fruit, Nuts, crackers and breadsticks.

TUSCANY ANTIPASTO PLATTER

\$20.50 PER GUEST

- Balsamic grilled Vegetables
- Marinated tomatoes
- Italian Cheeses
- Prosciutto
- Peppered Salami
- Cappicola
- Pesto grilled shrimp
- Olives
- Marinated Artichokes
- Toasted Foccatia slices

CHARCUTERIE

\$18.65 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

\$15.25PER GUEST

- Kalamata Olives
- Greek Feta
- Falafel Balls
- Spanakopita
- Roasted Eggplant Dip
- Tzatziki
- Dolma
- Toasted Pita Triangles

HAPPY HOUR

\$21.95PER 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

\$18.65 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

\$14.95 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]\$12.00 PER GUEST

- 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
- Deville eggs salad and grain mustard
- Chicken tarragon salad

DESSERTS

6 guest minimum

GLUTEN FREE COOKIES

\$9.85 PER GUEST

VEGAN COOKIES

\$9.45 PER GUEST

ONLY COOKIES

\$7.65 PER GUEST

An assortment of our fresh baked house cookies

BROWNIES AND BARS

\$7.65 PER GUEST

An assortment of brownies and blondies chocolate-dipped fruits and berries

THE SWEET TOOTH

\$8.75 PER GUEST

A sampling of homemade cookies, brownies and mini pastries with chocolate-dipped fruits and berries

MINI ITALIAN TARTS AND PASTRIES

\$9.85 PER GUEST

A selection of bite sized pastries and fruit tarts garnished with fresh berries and champagne grapes

CHOCOLATE HEAVEN

\$12.00 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

\$7.65 PER GUEST

Dulce de Leche Mousse for dipping.

CHOCOLATE DIPPED STRAWBERRIES

\$4.50 EACH

SENSATIONAL SUNDAE

\$20.75 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



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