



MARCH MADNESS CATERING MENU

2023

Gotham Catering

1625 Broadway NY, NY 10019

P: 917-472-7275

www.gothamcateringnyc.com

(Place your order at least one day in advance)

BEEF

\$39.00 per Dozen

- Mini Corn Dog Muffins
- Meatball Sub on a Stick with marinara sauce
- Raspberry Chipotle Meatballs
- Swedish Meatballs with teriyaki sauce
- Mini Italian Meatballs skewers with Marsala Sauce
- Football Fest Beef Empanadas with salsa Verde
- Beef Taco Cups topped with salsa Mexicana
- Baked BBQ Beef Taquitos with sour cream and guacamole
- Cheese steak Egg Rolls with ketchup and mustard
- Corn Dogs with mustard
- Sweet & Spicy Root Beer BBQ Beef sliders
- Pigs in blanket with mustard
- Miniature Cheese burgers served on brioche buns

VEGETARIAN

\$37.00 per Dozen

- Broccoli and Cheddar Quinoa Bites
- Potato Skins with cheese topping
- Chili Lime Nacho Mozzarella Sticks
- Blue Cheese Guacamole Stuffed Mushrooms
- Pastry Jalapeno Poppers
- Taco Salad Mini Bites
- Jalapeno Poppers
- Avocado Egg Rolls with cilantro lime sauce
- Foot ball Spinach Pizzas with marinara on the side
- Individual Seven-Layer Dips
- Sage and Asiago Polenta wheel Round. With Field Mushroom

CHICKEN

\$39.00 per Dozen

- Buffalo Chicken Cheese Balls with hot sauce
- Football Deviled Eggs
- Cheese Stuffed Apple Chicken Meatballs with honey mustard
- Slow Cooker Shredded Buffalo Chicken Sandwiches
- Buffalo Wings
- Chicken Taco Cups
- Buffalo Chicken Taquitos with salsa Mexicana
- Chipotle Popcorn Chicken with chipotle sauce
- Mini Chicken Quesadillas with Queso Blanco and Three Pepper Salsa
- Brazilian Coconut Chicken with Honey-mango dipping Sauce
- Macadamia Nut Encrusted Chicken with Honey-Mustard Sauce

PORK

\$39.00 per Dozen

- Loaded Baked Potato Bites topped with cheddar and bacon
- Mini Deep Dish Pizzas with pepperoni
- Bacon Tater Tot Bombs
- Pepperoni Pizza Puffs
- Sweet and spicy chicken bites wrapped in bacon

SEAFOOD

\$42.00 per Dozen

- Grilled Jerk Shrimp and Pineapple Skewers
- Crispy Bite-Size New England Crab Cake with a Citrus Caper Rémoulade
- Crispy coconut shrimp skewers served with a Pina colada sauce
- smashed avocado, olives, tomato, onions, feta
- Whole Fruit
- Homemade Granola Bars or Individual Yogurt Cups

Displayed Platter, Dips and snacks**CHEESE AND CRACKERS** **\$10.95 PER GUEST**

A selection of imported and domestic cheeses, garnished with grapes, berries, roasted walnuts, and crackers and baguette slices

CRUDITES AND DIP **\$7.95 PER GUEST**

Garden fresh assortment of seasonal Vegetables, Served with two robust and flavorful dips

HAPPY HOUR **\$21.95 PER 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

AFTERNOONS **\$16.95 PER GUEST**

- Buffalo chicken wings served hot in a chafing dish with celery and carrot sticks & side of ranch dressing
- Potato chips and homemade onion dip
- Mozzarella sticks served hot in a chafing dish with homemade marinara sauce

MEDITERRANEAN DIPS AND CHIPS **\$9.95 PER GUEST**

- Hummus, Babaghanoush, Tahini and spinach yogurt with pita chips

SOUTHERN DIPS AND CHIPS **\$10.95 PER GUEST**

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

SNACK **\$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

ASSORTED SHRIMP PLATTER **\$21.50 PER GUEST**

Coconut Shrimp, Classic Shrimp Cocktail, Grilled Thai Shrimp and Garlic and Herb Shrimp

THE SLAM DUNK **\$20.95 PER GUEST**

Mini burritos, chicken empanadas and mini beef tacos, served with our signature salsa and guacamole

MEXICAN FAJITA BAR**\$25.95 Per Guest**

- Grilled Steak Fajita
- Spanish rice
- Soft Corn & Flour Tortillas, Corn Chips
- Guacamole, Fresh Salsa, Sour Cream, Pico de Gallo, shredded cheese
- sliced Fruit
- Chicken Fajitas
- Refried Beans
- Chopped Lettuce and Tomatoes
- Cookies and brownies

BURGER BAR**\$22.95 Per Guest**

- Black Angus beef burger, veggie burger, turkey burger
- Fries: regular and sweet Potato
- Platters of Onion, lettuce, Tomato, pickles, ketchup, mustard, salt, pepper, burger buns
- Coleslaw
- Dessert platter
- Sliced fruit platter

HOT DOG BAR**\$18.95 Per Guest**

- Beef Hot Dogs
- Soft potato buns
- Chips
- condiments relish, cucumber, tomato wedges, ketchup, mustard and diced onion
- Veggie Dogs
- Coleslaw
- Potato Salad

CHILI BAR**\$22.95 Per Guest*****Base items available for topping with the chili:***

- Pasta
- Rice
- Crinkle cut French fries
- Baked Potatoes
- Tortillas
- Hot Dogs
- Small bags of Fritos corn chips

Toppings:

- Shredded cheese
- Diced Onion
- Diced Tomatoes
- Sour Cream
- Sliced Jalapenos
- condiments (ketchup & mustard for the hot dogs)

Combine the base items with the chili and select toppings and you have a great meal. We suggest small servings so you can have more than one combo

SOUTHER**\$24.95 per Guest**

- Chili with sour cream, cheddar and onions
- Buffalo Chicken Wings with Celery Sticks and Ranch
- BBQ St. Louis Ribs
- Iceberg Wedges with Rustic Blue Cheese Dressing
- 7- Layer Dip with guacamole, sour cream, refried beans, Pico de Gallo, cheddar cheese, olives and Tortilla Chips
- Super Bowl Cookies and Brownie Bit

COOKIES

\$6.95 PER GUEST

An assortment of our fresh baked house super bowl decorated cookies

CUP CAKES

\$7.95 PER GUEST

Assorted super bowl decorated cup cakes

SLICED FRUITS

\$6.95 PER GUEST

Presentations of sliced fruit with decorative garnish, comes with flavored and plain cottage cheese dip