

CATERING MENU

STARTERS

Antipasto

An assortment of Italian meats, cheeses, Gourmet Garage's Olive Mega Mix, roasted peppers, marinated artichoke hearts and mushrooms.

\$68 serves 10-15, \$119 serves 20-25 people

Crudité Platter

The freshest selection of seasonal vegetables available, this platter comes with two dips. Choose from a scrumptious assortment of sun-dried tomato, lemon dill, or garlic & herb dip.

\$64 serves 10-15, \$95 serves 20-25 people

Middle Eastern Medley

An assortment of delicious hummus, tzadziki, baba ghanouj, dolmas (stuffed grape leaves), mixed olives, all nicely arranged with pita bread triangles and fresh herbs.

\$79 serves 10-15, \$129 serves 15-20 people

Shrimp Cocktail

This bountiful platter of jumbo shrimp arrives with our own homemade seaport cocktail sauce and lemon wedges.

\$89 serves 10-15, \$139 serves 20-25 people

The Continental

A gorgeous assortment of European cheese which may contain any of the following: Reggiano, Camembert, Roquefort, Chevre, Manchego and many more. Beautifully displayed with an assortment of fresh grapes and berries and accompanied by bread & crackers.

\$99 serves 10 - 15, \$199 serves 20-25

Big Ol' American Cheeses

Bite-sized chunks of your favorite old faithfuls. Sonoma Dry Jack, Vermont and NY cheddars, Hot Jack, domestic Provolone and Mozzarella piled high for the pickin'. Served with bread and crackers.

\$69 serves 10-15, \$109 serves 35-40 people

Sushi Maki Party Combo

Tuna, white fish, yellow tail nigiri, California rolls and vegetable rolls.

(59 pieces) \$89 serves 8-10 people

(75 pieces) \$119 serves 12-15 people

Tex-Mex Fiesta

A bountiful assortment of tortilla chips, guacamole, salsa and black bean dip served with a selection of Monterey Jack, Sharp Cheddar cheeses, and a crunchy garnish of jicama and red sweet bell peppers.

\$85 serves 15-20 people

HORS D'OEUVRES

Filet Mignon Crostini \$30 per dozen

Mini Latke with Smoked Salmon \$30 per dozen

Assortment of Baked Mini Quiches \$18 per dozen

Tomato & Mozzarella Crostini \$20 per dozen

Pigs in a Blanket \$19 per dozen

Asparagus wrapped in Prosciutto \$19 per dozen

Mini Pizzas \$19 per dozen

Stuffed Mushrooms \$19 per dozen

Mini Potatoes with American Sturgeon Caviar \$15 per dozen

Cucumber Cups with Feta & Mint \$20 per dozen

Cherry Tomatoes with Goat Cheese \$20 per dozen

Southwest Chicken in Filo Cups \$20 per dozen

Dolmas (Stuffed Grape Leaves) \$8 per dozen

Fresh Fruit Skewers \$30 per dozen

SIDES

Mixed Green Salad Bowl \$34 serves 6-8 people

Pasta Salad or Grain Salad of the Day

One size - \$48.75 Serves 10-12 people

Picnic Salads All \$29 serves 8-10

Macaroni Salad, Potato Salad or Cole Slaw

MAINS

Pepper Encrusted Filet Mignon

Sliced and served with a display of horseradish sauce, roasted peppers, grilled portobello & caramelized sweet onions. Accompanied by fresh crusty rolls and ciabattas.

\$139 Serves 10-12, \$199 Serves 20-25 people

Surf, Turf & Earth

Medallions of filet mignon au poivre, jumbo poached shrimp, grilled asparagus, roasted crimini mushroom caps, sweet potato chips, cocktail sauce and horseradish aioli.

\$125 serves 10-12, \$175 serves 20-25 people

Poached or Grilled Salmon Filet

An entire side of a Fresh North Atlantic Salmon either grilled or poached, decorated with cucumber scales, lemon wedges, chopped hard boiled eggs, capers and diced red onions. Served with pumpernickel cocktail bread and a lemon dill sauce.

\$119 Serves 15, appetizer portions

Grilled Citrus Chicken Platter

Grilled then sliced free-roaming chicken breast served over mixed greens with chive aioli and fresh bakery breads and rolls.

\$109 serves 10-12, \$179 served 20-25 people

Taste of Tuscany

Country style display, with a wide variety of the finest Tuscan style ingredients. Italian meats & cheeses which includes Prosciutto di Parma & Reggiano & Provolone cheese. Also includes grilled marinated vegetables as well as marinated artichokes & mushrooms. A perfect center of the table display.

\$149 serves 15-20 people

Vegetarian Entrée Platter

Grilled Portobello Caps, Roasted Baby Fennel, Carrots, Zucchini, Yellow Squash, Haricot Vert with Sun-dried Tomatoes & Balsamic Dressing, Panko Coated Tofu, Quinoa & Roasted Carrot Minted Salad accompanied by a Saffron Aioli.

\$99 serves 10-12, \$139 served 20-25 people

READY TO HEAT

Neopolitan Lasagna \$55 per 1/2 tray serves 8-10

Chicken Parmesan \$10.99 lb - 1/2 tray minimum

Baked Manicotti \$40 per full tray serves 10-15

Crispy Carolina Fried Chicken \$9.99 lb - 1/2 tray minimum

Grilled or Assorted Steamed Vegetables \$45 per 1/2 tray serves 10-15

BRUNCH

Bagel Platter

An assortment of the freshest bagels NYC has to offer. Served with butter, jam, cream cheese, sliced tomato, red onion, and capers.

\$39 serves 6-10, \$54 serves 12-16

Add sliced smoked salmon, whitefish salad, or smoked salmon salad.

Small - \$65, Large - \$89

All Inclusive Platter Large - \$129.99

Breakfast Pastry Platter

This beautifully arranged platter contains an assortment of the following - croissants, pain au chocolate, assorted Danish pastries, an assortment of muffins, butter and jam.

\$38 serves 6-8, \$64 serves 12-15 people

Brownie, Cookie & Berry Platter

An assortment of the best homemade brownies and cookies from our repertoire - beautifully served with a generous amount of fresh berries or seasonal fruit.

\$49 serves 12-15, \$85 serves 20-25 people

Fresh Fruit Platter

An array or any of the following fruits: melon, pineapple, berries, grapes, kiwi, citrus, peaches, apricots, nectarines, dates, mangoes, Chinese lychee nuts, cherries, seasonally selected and beautifully arranged. Served with honey yogurt dip.

\$79 serves 10-15, \$109 serves 20-25

SoHo Blend Coffee Hour

Regular, decaffeinated or tea. \$20 per set-up serves 10-12 8oz cups

FINGER SANDWICHES & PINWHEEL WRAPS

Served on Pan Di Mie or Silver Dollar Brioche. Order by the dozen, minimum 4 dozen total.

All selections \$20 per dozen.

Finger Sandwiches

Roasted Turkey, NY Local Cheddar Cheese, Fresh Herb Mayonnaise

Cucumber & Smooth Butter

Fresh Roasted Beef, Horseradish Aioli

Muenster Cheese

Scallion Egg Salad, Chopped Smoked Bacon

Curry Chicken Salad

Black Forest Ham, Imported Swiss Cheese, Dijonaise

Homestyle Tuna Salad

Pinwheel Wraps

Cut Half or Quarters, 10 piece minimum.

All selections \$6.95 each

Cajun Chicken

chipotle, mayonnaise, lettuce, tomato, onions

Black Forest Ham and Brie honey mustard

Spicy Tuna

chipotle mayonnaise, onions, tomato, lettuce

Tomato / Fresh Mozzarella

pesto, sun dried tomato, lettuce.

Greek Veggies and Feta cheese

Buffalo Chicken: celery, crumbled bleu cheese

Additional sandwiches available upon request.

Boxed Lunch

1 Sandwich or Piece of Chicken, 1 Side Salad, 1 Cookie, 1 Whole fresh fruit, 1 bottle of water or soda.

\$16.95 each, Minimum order 20 people

KIDS

Kidz Kuisine

Bell & Evans Baked All White Meat Chicken Tenders served with BBQ or Honey Mustard Sauce \$49 serves 10

Old Fashioned Macaroni & Cheese 1/2 tray \$39 serves 10-12

We need at least 48 hours notice. Special orders can be accommodated. Off menu items available with advance notice. Delivery charge in Manhattan is \$10, other boroughs, \$25. See our web site for detailed delivery and company policy.

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GOURMET GARAGE®