CATERING BY JULIE

Catering Menu

START THE DAY

Mini Yogurt Parfaits $3
Low fat yogurt, topped with granola and berries

Bagels With Cream Cheese $24
12 bagels with cream cheese on the side

Mini Bagels With Cream Cheese $20
12 mini bagels with cream cheese on the side

Scramble It $11
Scrambled eggs served with home fries, fresh fruit, bagels, cream cheese, butter and jelly

Veggie Burrito $11
Scrambled eggs, assorted veggies and cheddar cheese wrapped in a warm flour tortilla, served with fresh fruit, salsa verde and home fries

Add meat $3
Choice of bacon or chorizo.

Breakfast Sandwich $11
Fried eggs and cheese served on a bagel of your choice with fresh fruit.

Make it Egg White - $2
Add Breakfast Meat - $3
Choice of ham, bacon, or turkey sausage.

Frittatas *Half Pan $50 · Full Pan $80*
Veggies and Cheddar Cheese or Spinach, Mushrooms and Swiss

FAVORITE APPETIZERS

Price listed per dozen

*Minimum 2 dozen each

Brie Bites $17
Flaky pastry filled with creamy brie and baked until golden, topped with organic jam

Chicken Tenders $19
Crispy chicken tenders available in traditional Thai, coconut, or panko crust

Caprese Skewers $19
Fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze served on skewer

Deviled Eggs $19
Classic deviled eggs with a creamy, perfectly seasoned filling

Egg Rolls (Vegetarian) $16
Crispy, golden egg rolls served hot with dipping sauce

Franks In Blanket $16
Bite-sized franks wrapped in pastry and baked to perfection, served with mustard

Hummus, Pita Chips And Cucumber Slices $40
Creamy house hummus served with crisp pita chips and fresh cucumber slices

Matzo Ball Shots $19
Mini cups of savory chicken broth with tiny soft matzo balls

Mini Cocktail Sandwiches $42
Assorted bite-sized sandwiches on mini challah rolls

Mini Potato Knishes $16
Golden pastry pockets filled with seasoned mashed potatoes

Mini Brisket Sliders $44
Flavorful slow-braised brisket piled onto soft slider buns

Salmon Wontons $18
Crispy wontons filled with seasoned salmon and served with a savory dipping sauce

Veggie Stuffed Mushrooms $16
Tender mushroom caps filled with a flavorful vegetable stuffing and baked until perfection

"WOW" YOUR GUESTS AND CLIENTS

"Wow" Your Guests And Clients $17
Invite our chef to your home or office for made to order omelets. Guests may choose from an array of fresh vegetables, assorted cheese and toppings. Includes fresh fruit, home fries, mini bagels, bialys, cream cheese and condiments.

Chef is additional $160 for 3 hours.

WEEKEND BRUNCH

Dairy Sampler $15.50
Per person. Albacore tuna salad, egg salad, fresh fruit, tomato, red onion, cucumbers, bagels, cream cheese

13 and Under:
$12 Albacore tuna salad, egg salad, fresh fruit, tomato, red onion, cucumbers, bagels, cream cheese.

Add Hand Sliced Nova ($39 / 1 Lb) - Serves Approximately 8 Guests Per Pound

Whole Poached Salmon $230
Layered, with dill sauce and cucumbers. Serves approx. 22-24

Challah French Toast Casserole *Half Pan $50 · Full Pan $90*
Challah baked in a rich cinnamon vanilla glaze

Half Pan Serves approx. 12-15 people
Full Pan Serves approx. 25-30 people

BUILD YOUR BUFFET

Build Your Buffet $28
Roast Chicken – bone-in, seasoned & roasted | Chicken Marsala – boneless, chicken breast in Marsala Wine & mushrooms | Apricot Chicken – bone-in, roasted with apricot jam | Grilled Salmon – lightly seasoned & grilled to perfection | Thai Salmon – with our own Thai sauce, more sweet than spicy | Beef Brisket Au Jus – made to order | Roast Beef Carving Station – Market Price | Prime Rib – with horseradish & au jus – Market Price

Includes Sides – Choose Two: Roasted Red Skin Potatoes with Caramelized Onion | Rice Pilaf | Baby Carrots | Steamed Broccoli | Mashed Potatoes | Roasted Vegetables Seasoned | Grilled Vegetables

TRAYS

Vegetable Tray With Ranch Dressing Or Hummus *Medium $50 · Large $65*
Carrots, Celery, Cherry Tomatoes, Cucumbers and Broccoli

Grilled Vegetable Tray Room Temperature *Medium $60 · Large $75*
Eggplant, Zucchini, Yellow Squash, Red Peppers, Mushrooms, Spinach

Fruit And Cheese Combo *Medium $50 · Large $70*

Cubed Or Sliced Cheese Tray
Serves 15-18.
Options: Swiss, Cheddar, Muenster, Provolone
Served with Crackers or GF Crackers if needed
Medium: $50 - Large: $70

Fresh Fruit *Medium $50 · Large $70*
Assortment of pineapple, melons, strawberries, grapes

Fruit And Vegetable Combo *Medium $50 · Large $70*

MEET ME AT THE BAR

Burger Bar $13.25
Choose: Angus Beef Patty or Grilled Chicken Breast.

Everything on The Side, Buns, Cheese, Lettuce, Tomato, Raw or Sautéed Onions, Ketchup, Deli Mustard, Mayo and 1000 Island Dressing

Includes 2 Sides: Potato Salad, Coleslaw, Baked Beans or Tossed Field Greens

Pasta Bar $12.75
Choose your Pasta: Bowtie, Penne, Ziti

Choose your Sauce: Marinara, Alfredo, Vodka

Includes Garlic Bread

Chicken Parmesan *Half Pan $60 · Full Pan $110*
Breaded chicken breast topped with our marinara sauce, melted mozzarella, and parmesan

Half Pan Serves 6 portions
Full Pan Serves 12 portions

Eggplant Parmesan *Half Pan $55 · Full Pan $100*
Crispy breaded eggplant layered with our marinara sauce, mozzarella, and parmesan, then baked until bubbly

Baked Ziti *Half Pan $50 · Full Pan $90*
Penne pasta baked with our marinara sauce, ricotta, mozzarella, and parmesan

Half Pan Serves approx. 12-15 people
Full Pan Serves approx. 25-30 people

Grilled Vegetables *Half Pan $40 · Full Pan $70*
Eggplant, Zucchini, Yellow Squash, Red Peppers, Mushrooms, Spinach

Taco Bar $14 per person
Fish, chicken or beef, corn tortillas, homemade rice, beans, chips, salsa verde and toppings - lettuce, tomato, shredded cheese and sour cream

Fajita Bar $16
Chicken or beef, flour tortillas, homemade rice, beans, guacamole, chips, salsa verde and toppings - shredded cheese and sour cream

SALADS FAMILY STYLE

Dressing is Always on the Side:
Ranch, Blue Cheese, Oil and Red Wine Vinegar, Greek, Balsamic Vinaigrette, Creamy Caesar, Asian Peanut

**Indicates Gluten Free

Granny Smith Salad *Medium $55 · Large $75*
Mixed greens, granny smith apples, candied walnuts & goat or feta cheese

Tossed Field Greens *Medium $45 · Large $60*
Mixed greens, cucumbers, cherry tomatoes and broccoli

Caesar Salad *Medium $55 · Large $75*
Romaine, croutons and shaved Parmesan

Greek Salad *Medium $55 · Large $75*
Mixed greens, feta cheese, cucumbers, cherry tomatoes, red onions and black olives

Asian Chicken Salad *Medium $55 · Large $75*
Mixed greens, carrots, Asian chicken tenders and crunchy noodles

Tomato, Red Onion, Cucumber *Small $30 · Medium $34 · Large $37*

MOVING ON TO LUNCH

Brooklyn's Best - Build Your Own Sandwich $14.50

Queens Native - We Will Build It For You $14.50

Choose From:
Wheat
Rye
Challah Roll
Club Roll
Gluten Free Available

Choose 4 Meats:
Roast Turkey
*Roast Beef**
Corned Beef
Pastrami
Salami
Brisket
Albacore Tuna Salad
Chicken Salad
Egg Salad
Veggie/Vegan (Premade only)

Choose 2 Side Salads:
Tossed Field Greens
Fresh Fruit
Coleslaw
Potato Salad
Pasta Salad
Potato Chip

Choose 3 Types Of Cheese:
American
Swiss
Cheddar
Muenster
Provolone

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

MINI SANDWICH PACKAGES

Mini Sandwich Packages *Small $140 · Medium $190 · Large $250*

Your choice of Mini Challah Roll or Mini Bagel. To view our selection of Meats, Salads, and Cheese, please refer to the "Moving on to Lunch" section.

All sandwich packages are a 12 guest minimum and include pickles and condiments.

DESSERT

Brownies $5
Rich, fudgy chocolate brownies with a perfectly chewy center

Lemon Bars $5
Buttery shortbread topped with a bright, tangy lemon filling

Homemade Chocolate Chip Cookies Dipped In Chocolate $1.75
Delicious chocolate chip cookies finished with a rich chocolate dip coating

Fresh Baked Rugelach (1 Lb) $23
*Flaky, buttery pastries filled with chocolate, raspberry, or apricot (*baked to order)*

1 pound of rugelach yields 16 pieces.

Rainbow Cookies (1 Lb) $25
Colorful layers of almond cake and raspberry jam, topped with chocolate.

CHOCOLATE FOUNTAIN WITH BELGIAN CHOCOLATE

$5.00 per person
Minimum 100 Guests

Many more choices available upon request!

Pretzels

Marshmallows

Pound Cake

Rice Krispie Treats

Strawberries

Pineapple

Grapes

Melons

BEVERAGES

Regular Or Decaffeinated Coffee	$23
Iced Tea	$23
Lemonade	$23
Soda By The Can	$1.25
Water By The Bottle	$1.25
Orange Juice By The Gallon *Includes cups*	$20