

CULINARY 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	
Breakfast Sandwich	\$11
Fried eggs and cheese served on a bagel of your choice with fresh fruit.	
Frittatas	Half Pan \$50
Veggies and Cheddar Cheese or Spinach, Mushrooms and Swiss	
	Full Pan \$80

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 Golden pastry pockets filled with seasoned mashed potatoes	\$16
Mini Brisket Sliders Flavorful slow-braised brisket piled onto soft slider buns	\$44
Salmon Wontons Crispy wontons filled with seasoned salmon and served with a savory dipping sauce	\$18
Veggie Stuffed Mushrooms Tender mushroom caps filled with a flavorful vegetable stuffing and baked until perfection	\$16

"Wow" Your Guests and Clients

"Wow" Your Guests and Clients 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.	\$17
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Weekend Brunch

Dairy Sampler 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.	\$15.50
Whole Poached Salmon Layered, with dill sauce and cucumbers. Serves approx. 22-24	\$230
Challah French Toast Casserole Challah baked in a rich cinnamon vanilla glaze Half Pan Serves approx. 12-15 people Full Pan Serves approx. 25-30 people	Half Pan \$50 Full Pan \$90

Build Your Buffet

Vegetable Tray with Ranch Dressing or Hummus Carrots, Celery, Cherry Tomatoes, Cucumbers and Broccoli	Medium \$50 Large \$65
Grilled Vegetable Tray Room Temperature Eggplant, Zucchini, Yellow Squash, Red Peppers, Mushrooms, Spinach	Medium \$60 Large \$75
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 Assortment of pineapple, melons, strawberries, grapes	Medium \$50 Large \$70
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**

Breaded chicken breast topped with our marinara sauce, melted mozzarella, and parmesan Half Pan Serves 6 portions Full Pan Serves 12 portions

Full Pan \$110

Eggplant Parmesan **Half Pan \$55**

Crispy breaded eggplant layered with our marinara sauce, mozzarella, and parmesan, then baked until bubbly

Full Pan \$100

Baked Ziti **Half Pan \$50**

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

Full Pan \$90

Grilled Vegetables **Half Pan \$40**

Eggplant, Zucchini, Yellow Squash, Red Peppers, Mushrooms, Spinach

Full Pan \$70

Taco Bar

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**

Mixed greens, granny smith apples, candied walnuts & goat or feta cheese

Large \$75

Tossed Field Greens **Medium \$45**

Mixed greens, cucumbers, cherry tomatoes and broccoli

Large \$60

Caesar Salad **Medium \$55**

Romaine, croutons and shaved Parmesan

Large \$75

Greek Salad **Medium \$55**

Mixed greens, feta cheese, cucumbers, cherry tomatoes, red onions and black olives

Large \$75

Asian Chicken Salad **Medium \$55**

Mixed greens, carrots, Asian chicken tenders and crunchy noodles

Large \$75

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

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.

Small \$140
Medium \$190
Large \$250

Dessert

Brownies

Rich, fudgy chocolate brownies with a perfectly chewy center

\$5

Lemon Bars

Buttery shortbread topped with a bright, tangy lemon filling

\$5

Homemade Chocolate Chip Cookies Dipped in Chocolate

Delicious chocolate chip cookies finished with a rich chocolate dip coating

\$1.75

Fresh Baked Rugaluh (1 Lb)

Flaky, buttery pastries filled with chocolate, raspberry, or apricot (*baked to order) 1 pound of rugaluh yields 18 pieces.

\$23

Rainbow Cookies (1 Lb)

Colorful layers of almond cake and raspberry jam, topped with chocolate.

\$25

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	\$20
Includes cups	

Menu prices shown for main items only. Add-ons and modifiers are not included in this version.