‘We don’t want to be the best at what we do, we want to be the only ones who do what we do.’ Jerry Garcia

This is the guiding principle of our business – to discover unique and imaginative ways to provide nourishment and joy to you and your guests.

Over thirty years ago we started the business to inspire and be inspired. We still start each day handling the freshest, most beautiful ingredients and then transform them into food that delights and nourishes the body and the spirit. We understand that in today’s work environment, food is culture – a means to attract and retain talent and to motivate teams to perform at their highest level.

At the end of your event we want you to say that we provided the greatest value, the most extraordinary service and most delicious food that no one else can provide.
BREAKFAST

All pastries, croissants, mini bagels, breakfast breads, muffins and granola are made in our kitchen. Housemade sweet butter, jams, jellies & chutneys are served with every selection. Please inquire about omelettes, smoothies and waffle stations.

MINIMUM ORDER OF $325 EXCLUDING TAX AND DELIVERY
PRICES ARE SHOWN PER GUEST

CLASSIC BREAKFAST 8 GUEST MINIMUM $7.00
Assorted Breakfast Pastries • Croissants • Assorted Mini Bagels • Sliced Breakfast Breads • Whipped Butter • Vegetable & Plain Cream Cheese Seasonal Jam

POWER BREAKFAST 15 GUEST MINIMUM $18.00
Assorted Mini Breakfast Pastries & Mini Bagels • Seasonal Fruit Salad • Greek Yogurt Parfaits • Cranberry Bread • Buttermilk Biscuits • Multigrain Toast • Bagel Chips

BREAKFAST OF CHAMPIONS 20 GUEST MINIMUM $20.00
Choice of (1) Egg: Scrambled Egg • Egg Soufflé • Egg & Cheddar Cheese Biscuit Choice of (1) Protein: Ham • Bacon • Sausage Accompanied by Hash Brown Potatoes • Cranberry Bread • Buttermilk Biscuits • Multigrain Toast • Bagel Chips

CORPORATE BREAKFAST 25 GUEST MINIMUM $20.00
Assorted Mini Breakfast Pastries • Mini Bagels • Breakfast Breads • Seasonal Fruit Platter • Fresh Squeezed Orange Juice Vegetable & Plain Cream Cheese • One Hot Beverage (Coffee, Decaf or Tea)

HEALTHY BREAKFAST 20 GUEST MINIMUM $23.00
Yogurt & Fruit Smoothies (Subject To Seasonal Changes) Assorted Miniature Bagels • Multigrain Toast Chips • Gluten-Free Power Bars • Greek Yogurts • Hard Boiled Eggs • Sliced Fresh Fruit Housemade Seasonal Granola

BREAKFAST PLATTERS

Mini 5-9 Guests • Small 10-15 Guests • Medium 16-20 Guest • Large 21-30 Guests

BREAKFAST TEA SANDWICHES
Smoked Salmon & Cream Cheese Tea Sandwich on Homemade Bagel Egg Salad with Vine Ripe Tomato on Mini Cheddar Biscuit Zucchini Bread with Orange Zest Cream Cheese Mini BLT on Mini English Muffin
Small $140 Medium $210 Large $280

OPEN FACE BREAKFAST TARTINE PLATTER
Please Select Two:
Roasted Tomato, Crispy Prosciutto, Avocado, Alfalfa Sprouts, Micro Greens Lemon, Honey, Ricotta, Broccolini, Pine Nuts, Micro Greens Gravlax, Crème Fraîche, Pickled Red Cabbage, Preserved Lemon & Dill Roasted Squash, Mushroom, Goat Cheese, Pepitas & Chives
Small $150 Medium $225 Large $300

SMOKED SALMON PLATTER
Smoked Salmon • Sliced Tomatoes • Sliced Lemons • Red Onions • Capers • Cream Cheese • Assorted Miniature Bagels
Small $160 Medium $230 Large $320

SLICED FRUIT PLATTER
A Selection of Artfully Arranged Seasonal Fruit
Mini $60 Small $110 Medium $170 Large $220

MORNING SNACK PLATTER
BLT, Black Pepper Brioche • Ham & Gruyere with Dijon Aioli, Pretzel Bun Egg Salad with Fresh Herbs, Croissant • Zucchini Bread with Orange Cream Cheese • Deviled Eggs • Fresh Grapes • Strawberries • Figs Mini Donuts • Scones • Almond Rosemary Biscotti • Savory Rugelach • Granola Bars • Cheese Straws
Small $145 Medium $215 Large $290
BREAKFAST ADD-ONS
PRICES SHOWN ARE PER GUEST UNLESS OTHERWISE NOTED

10” Large Quiche 12 pcs
Spinach, Mushroom, Feta • Bacon, Swiss, Scallion • Broccoli, Cheddar, Roasted Red Pepper
$56.00 ea.

Egg Soufflé (GF)
Spinach, Mushroom & Feta Cheese
$54.00/dz.
Minimum of two dozen • One dozen per flavor
Kale, Goat Cheese, Sun Dried Tomato
Turkey Bacon, Gruyère Caramelized Onion
Chorizo, Monterey Jack, Roasted Red Pepper
Spinach, Mushroom & Feta Cheese

Hot Oatmeal Bar 25 guest minimum
Maple Syrup • Brown Sugar • Granola
Bananas • Raisins • Whipped Butter • Cinnamon Roasted Apples
$9.50

Fruit Skewers
Fruit Salad
Greek Yogurt
Greek Yogurt Bar
Granola • Bananas • Raisins • Cinnamon Roasted Apples • Mixed Berries
$5.00
$7.50
$4.00
$9.75

Add Quinoa Granola
+$2.00

Greek Yogurt Bar
Granola • Bananas • Raisins • Cinnamon Roasted Apples • Mixed Berries
$9.75

Yogurt Parfait 12 guest minimum
Vanilla Yogurt • Homemade Granola • Mixed Berries • Honey
$6.00

Beverages
Juices
Cranberry • Apple • Grapefruit
$3.00

Freshly Squeezed Orange Juice
$5.00

Poland Spring Bottled Water
$2.50

Small Thermos 12 cups
Coffee • Decaffeinated Coffee • Hot Water for Tea
$45.00

Large Thermos 18 cups
Coffee • Decaffeinated Coffee • Hot Water for Tea
$60.00

Green Juice
Kale, Apple, Ginger, Honey & Lemon
$8.00
**LUNCH**

What distinguishes our sandwiches from all the others? Everything - from the bread and meats to the vegetables and sauces. Whatever breads and rolls we don’t make in our bakery we source from the finest bakeries. From Sullivan Street, Tom Cat and Amy’s Bread we curate the best of what is available. We brine, cure, age, roast and smoke many of the meats on your sandwiches and buy from local vendors, such as Satur Farms, Uno Produce, Murray’s Cheese. Quality and originality in every bite.

### Minimum Order of $500 Excluding Tax and Delivery

Prices are shown per guest. For China Presentation please add 10%.

<table>
<thead>
<tr>
<th><strong>Lower East Side</strong> 20 Guest Minimum</th>
<th>$15.00</th>
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<tbody>
<tr>
<td>An Assortment of Deli-Style Sandwiches</td>
<td></td>
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<tr>
<td>Individual Bags of Potato Chips</td>
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<tr>
<th><strong>Deli Luncheon</strong></th>
<th>$22.50</th>
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<tbody>
<tr>
<td>Assorted Deli-Style Sandwiches • Freshly Sliced Deli Meats on Rolls &amp; Sliced Breads only</td>
<td></td>
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<tr>
<td>Choice of One Salad: Macaroni Salad • Potato Salad • Cole Slaw • Pasta du Jour • Leafy Green Salad • Health Slaw</td>
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<tr>
<td>Cookies &amp; Brownies</td>
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<tr>
<th><strong>Create Your Own Sandwiches</strong></th>
<th>$26.00</th>
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<tbody>
<tr>
<td>Platters of Sliced Meats &amp; Cheeses • Including Freshly Roasted Turkey • Roast Beef • Smoked Turkey • Genoa Salami &amp; Black Forest Ham • Tuna Salad &amp; Egg Salad • Sliced Tomatoes • Deluxe Relish Platter • Assorted Breads &amp; Rolls</td>
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<tr>
<td>Choice of One Salad: Pasta Salad of the Day • Leafy Green Salad • Grain Salad • Cole Slaw • Health Slaw</td>
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<tr>
<td>Cookies &amp; Brownies</td>
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<tr>
<th><strong>Artisanal Petite Sandwiches</strong></th>
<th>$26.00</th>
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<tbody>
<tr>
<td>Assorted Gourmet Sandwiches</td>
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<tr>
<td>Choice of Two Salads: Pasta Salad of the Day • Leafy Green Salad • Potato Salad • Grain Salad • Cole Slaw • Health Slaw</td>
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<tr>
<td>Cookies &amp; Brownies</td>
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<thead>
<tr>
<th><strong>NK Lunch Box</strong></th>
<th>$22.00</th>
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<tr>
<td>Assorted Gourmet Sandwiches</td>
<td></td>
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<tr>
<td>Choice of Salad: Pasta • Potato • Grain Salad</td>
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<tr>
<td>Whole Fruit</td>
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<tr>
<td>Large Cookie</td>
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<thead>
<tr>
<th><strong>Daily Chef Lunch Box</strong> 20 Guest Minimum</th>
<th>$30.00-35.00</th>
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<tbody>
<tr>
<td>Each box includes:</td>
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<tr>
<td>Choice of (1) entrée: Chicken • Beef • Salmon • Vegetarian</td>
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<tr>
<td>Choice of (2) sides: Pasta • Potato • Grain • Seasonal Vegetable</td>
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<tr>
<td>Served Family Style</td>
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<tr>
<td>Baker’s Bread Basket • Assorted Housemade Cookies &amp; Fudge Brownies</td>
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### Lunch Add-Ons

Prices shown are per guest unless otherwise noted.

<table>
<thead>
<tr>
<th><strong>Hot Soup</strong> 20 Guest Minimum</th>
<th>$8.00</th>
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<td>• Includes Breads &amp; Rolls</td>
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<tr>
<th><strong>Extra Side Salad</strong></th>
<th>$7.00</th>
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<tr>
<th><strong>Potato &amp; Plantain Chips</strong></th>
<th>$6.00</th>
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<tr>
<th><strong>Popcorn</strong> 20 Guest Minimum for Any One Flavor</th>
<th>$5.00</th>
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<tr>
<td>Sea Salt • Parmesan • Cheddar • Chocolate Caramel • Birthday Cake • Ranch • Bollywood</td>
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<tr>
<th><strong>Bagged Popcorn, Potato or Plantain Chips</strong></th>
<th>$5.50</th>
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<tbody>
<tr>
<td>Minimum 100 bags of each flavor • Custom labels available. Please inquire about price</td>
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ENTRÉE SALAD PLATTERS

In order to provide you with greater flexibility we have changed the format of our entrée salad platters, allowing you to order your proteins separately. All entrée salads are accompanied with a leafy green ‘bouquet’, dressings and an artisanal breads.

CAESAR SALAD
Oven Roasted Tomatoes • Grilled Artichoke Hearts • Homemade Croutons • Reggiano Parmesan • Charred Lemon • Caesar Dressing
Small $75 Large $110

LAGUNA BEACH SALAD
Sliced Haas Avocado • Grilled Asparagus • Carrots • Cucumber Threads • Alfalfa Sprouts • Goat Cheese • Red Onion Slaw • Blistered Tomatoes • Watermelon Radishes
Small $100 Large $150

COBB SALAD
Haas Avocado • Blue Cheese • Hard Boiled Eggs • English Cucumbers • Crispy Prosciutto • Cherry Tomatoes • Haricots Verts
Small $100 Large $150

NICOISE SALAD
Haricots Verts • Tomato Confit • Roasted Fingerling Potatoes • Cured Olives • Hard Boiled Eggs • Caperberries • Grilled Artichoke Hearts • Charred Fennel • Shiitake Mushrooms
Small $100 Large $150

FARM TO TABLE SALAD
Grilled Chicken Breasts • Poached Salmon • Hard Boiled Eggs • Three Bean Salad • Cremini Mushrooms • Grilled Artichoke Hearts • Grape Tomatoes • Grilled Asparagus • Grilled Red Onion • Crumbled Chevre and Farro Salad
Small $175 Large $260

GREEK SALAD
Thyme Marinated Feta • Stuffed Grape Leaves • Grilled Red Onions • Sliced Watermelon Radishes • Persian Cucumbers • Charred Fennel • Grilled Zucchini • Kalamata Olives • Blistered Cherry Tomatoes
Small $100 Large $150

THE SANTA FE SALAD
Grilled Corn and Black Bean Salad • Cotija Cheese • Sweet Potato Chorizo Cake • Spiced Pepitas • Grilled Red Onions • Jicama • Avocado Tri-Colored Tortilla Crisps and Plantain Chips
Small $95 Large $145

THE ZEN GARDEN SALAD
Shiitake Mushrooms • Soy Roasted Carrots • Sesame Crusted Asparagus Shelled Edamame • Bean Sprouts • Snow Peas or Snap Peas • Daikon Blistered Shishito Peppers • Miso Brown • Rice Cake • Yuzu Marinated Tofu • Crispy Taro Chips • Sesame Flatbread Crisps
Small $95 Large $145

PROTEIN PLATTERS

GRILLED CHICKEN BREASTS
Preserved Lemon • Caper Relish • Greek Yogurt • Dill Dressing
Small $60 Large $90

APPLE WOOD SMOKED CHICKEN BREASTS
Pickled Vegetable Escabeche • House Made BBQ Sauce (48 hours’ notice required)
Small $60 Large $90

GRILLED HANGER STEAK
Charred Onion Chimichurri • Whole Grain Mustard • Horseradish Sauce
Small $90 Large $135

HERB ROASTED PETITE FILET
Charred Onion Chimichurri • Red Pepper-Almond Romesco Sauce
Small $90 Large $135

GRILLED SALMON
Preserved Lemon • Caper Relish • Pickled Vegetable Escabeche
Small $100 Large $150

GRILLED CITRUS SHRIMP
Cilantro Citrus Chutney
Small $90 Large $135

ASK ABOUT OUR SEASONAL PROTEIN PLATTERS
BUFFETS
Served with Mixed Green Salad with Herbed Croutons & Dressings
Chef's Choice Bread Basket & Whipped Butter • Assorted Desserts
$42.00 PER GUEST • MINIMUM OF 20 GUESTS

ROOM TEMPERATURE BUFFETS

1. BUFFET #1
Roasted Amish Chicken, Caramelized Apple
Grilled Salmon, Rutabaga & Squash Chow Chow
Barley & Roasted Red Grapes, Endive, Mint
Beet Salad, Spiced Pecan, Blue Cheese, Maple Sherry Vinaigrette

2. BUFFET #2
Herb Grilled Chicken Escarole, Saffron-Mustard Soubise
Pan Seared Branzino, Olive Oil Poached San Marzano Tomatoes
Mezze Rigatoni, Pecorino, Cherry Tomatoes, Pesto
Charred Broccolini, Oranges, Capers, Pickled Red Onion

3. BUFFET #3
Pecorino Chicken Paillard, Red Pepper-Eggplant Caponata
Seared Arctic Char, Charred Artichokes & Baby Arugula
Farro Watercress, Beets, Peppadew Peppers
Charred Green Beans, Pistachio, Pomegranate Seeds

4. BUFFET #4
Roasted Lemon Garlic Shrimp, Watercress
Kale Walnut Pesto Chicken, Amaranth
Orecchiette Salad, Cremini Mushrooms, Pecorino, Spinach
Artichokes Ala Plancha, Meyer Lemon, Rosemary

HOT BUFFETS

5. BUFFET #5
Chicken Piccata, Lemon, Capers & Parsley
Classic Meatballs & Sunday Gravy, Parmigiano Reggiano, Basil
Rigatoni Pasta, Broccoli Rabe, Chile Flakes, Ricotta Salata
Caramelized Brussels Sprouts, Cacio e Pepe

6. BUFFET #6
Lamb Kefta Meatballs Tzatziki, Coriander, Pine Nuts
Moroccan Style Chicken Tagine, Preserved Lemon, Cilantro, Cured Olives
Saffron Basmati Pilaf, Dates, Almonds, Lemon
Falafels, Tahini, Baba Ghanoush

7. BUFFET #7
Petite Filet Chimichurri, Aleppo Pepper, Oregano
Fire Roasted Chicken Breast, Avocado Crema
Roasted Sweet Plantains, Mint Mojo
Charred Carrots, Goat Cheese, Garlic Chips

8. BUFFET #8
Pomegranate Glazed Salmon, Fermented Honey, Sesame Seeds
Cider Glazed Chicken, Caramelized Chestnuts, Dried Cranberries
Kale & Mushroom Brioche Bread Pudding, Pecorino Romano
Brown Butter Roasted Cauliflower, Pumpkin Seeds, Lime

ADDITIONAL HOT, ROOM TEMPERATURE, AND VEGETARIAN BUFFETS ARE AVAILABLE UPON REQUEST
DESSERT

MINIMUM OF 2 DOZEN REQUIRED FOR THE FOLLOWING

Finger Sweets
A seasonal selection will be rotated weekly. Please inquire about current selections.
Chocolate Chip Cookies • Oatmeal Raisin Cookies • Double Chocolate Cookies • Shortbread Cookies • Chocolate Bark • Pâte de Fruit • Seasonal Meringues • Fudge Chip Brownies • Coconut Pecan Bars • Zesty Lemon Bars • Pecan Pie Bars
Mini $50 Small $90 Large $180

Italian Pastries
Pistachio Ricotta Cheesecake • Cherry Almond Florentine Bar • Chocolate Dipped Pignoli Cookie • Italian Rainbow Cookie • Tiramisu Tartelette • Cannoli
Small $120 Large $240

All-American Pastries
Peanut Butter Pie • Raspberry Swirl Cheesecake • Funfetti Cake Pops • S’mores Cookies • Chocolate Dipped Rice Krispie Treats • Oreo Cupcakes
Small $100 Large $200

MinI CUpcakes $32.00/dz
Chocolate Dipped Strawberries $50.00/dz
Chocolate Dipped Stemmed Strawberries $72.00/dz
Doughnuts $45.00/dz

Beverages
Regular and Diet Sodas $2.50
Freshly Brewed Iced Tea or Lemonade $5.00
Snapple $4.00
PARTY PLATTERS

MEXICAN PLATTER
Chipotle Chicken Wrap with Creamy Black Beans, Avocado, Smoked Tomato, Queso Fresco, Cilantro • Empanadas • Mini Gaucho-Style Steak Tacos in Flour Tortillas • Guacamole, Salsa Roja, Tomatillo Salsa, Grilled Corn Salsa & Black Bean Dip • Tricolored Corn Tortilla Chips

8-13 Guests • Small $145
16-26 Guests • Large $290

CRUDITÉ
Seasonal, Gracefully Arranged Fresh & Blanched Vegetables served with Green Goddess & Charred Tomato Dipping Sauce

8-13 Guests • Small $125
16-26 Guests • Large $250

CHIPS & DIPS
Potato & Plantain Chips. Served with Housemade Three Onion Dip or Chive Sour Cream Dip & Mango Salsa

8-13 Guests • Small $125
16-26 Guests • Large $250

MIDDLE EASTERN
Lamb Harissa Skewer • Moroccan Chicken Skewers with Charmoula Dipping Sauce • Hummus • Baba Ghanoush • Tabbouleh • Falafel Balls Tzatziki • Cumin Scented Kalamata Olives • Feta, Carrot & Mint Salad Stuffed Grape Leaves • Served with Pita Crisps

12-18 Guests • Small $135
24-36 Guests • Large $270

CHEESE & FRUIT
A Selection of Traditional Imported & Domestic Cheeses with Grapes & Strawberries. Served with Housemade Crackers & Toasts

12-18 Guests • Small $140
24-36 Guests • Large $280

ARTISANAL CHEESE & FRUIT
A Selection of Seasonal Local and Imported Artisanal Cheeses with Grapes, Strawberries, Grilled Pineapple & Dried Fruit. Served with Housemade Crackers, Toasts & Crostini

12-18 Guests • Small $240
24-36 Guests • Large $475

ITALIAN ANTIPASTI
Prosciutto • Genoa Salami • Sopressata • Provolone • Ciliegine Mozzarella Assorted Grilled Vegetables • Marinated Mushrooms & Olives • Roasted Tomatoes & Artichokes. Served with Toasts, Focaccia & Italian Breads

12-18 Guests • Small $275
24-36 Guests • Large $550

VEGETARIAN ANTIPASTI
Grilled Eggplant, Zucchini, Squash & Portobello Mushrooms • Roasted Garlic & Plum Tomatoes • Caponata • Tapenade • Marinated Mushrooms, Olives & Pickled Peppers. Served with Toasts, Focaccia

12-18 Guests • Small $210
24-36 Guests • Large $420

SWEET & SAVORY
Flavored Popcorn • Chocolate Praline Bacon • Dark Chocolate Espresso Pretzel Bark • Croissant Cheese Straws • Smoked Paprika Chickpeas • NK Spiced Nuts • Snack Mix • Seasonal Fruit • Housemade Power Bars • Buttermilk Doughnuts • Sweet Potato Chips

12-18 Guests • Small $125
24-36 Guests • Large $250

PINWHEEL WRAPS
Curried Cauliflower, Pickled Vegetables, Watercress, Sesame Seeds & Cilantro • Roasted Beef, Pickled Red Onion, Arugula, Blue Cheese Crumble • Grilled Chicken, Pimento Cheese, Pickles, Fried Onions • House Roasted Turkey, Turkey Bacon, Watercress, Grilled Tomato, Cheddar • Lemon Dill Shrimp, Baby Arugula, Persian Cucumber & Roasted Garlic Aioli • Heirloom Tomato, Fresh Buffalo Mozz, Baby Spinach, Roasted Peppers & Basil Pesto Mayo

12-18 Guests • Small $125
24-36 Guests • Large $250
HORS D’OEUVRES

PLATTERS

12-18 GUESTS SMALL $250 • 24-36 GUESTS LARGE $480

VEGETARIAN PLATTER
Charred Onion Cup, Goat Cheese & Toasted Almonds
Cucumber & Radish Tartine, Herbed Cream Cheese & Lemon Vinaigrette
Curried Cauliflower Summer Roll, Crushed Cashews & Cilantro
Polenta Bites, Romesco & Pickled Peppers
Grecian Cucumber Cup, Feta Cheese, Kalamata Olives, Tomato & Dill
Roasted Beet Tartar, Horseradish, Chives & Multigrain Crisps
Jardinière Pickles, Hummus & House Smoked Almonds
Endive Leaf, Roasted Mushroom, Butternut Squash

SOUTHERN HOSPITALITY PLATTER
Creole Deviled Eggs, Lump Crab Meat & Salmon Roe
Pinwheel Wrap, Salami, Mortadella, Capicola, Provolone & Green Olive
Corn Bread Fried Chicken Slider, Pimento Lime Aioli & B&B Pickle
Blackened Poached Shrimp
Fingerling Potato & Andouille Sausage “Sandwich”
Pimento Cheese Dip, Breadsticks, Toasts & Crostini
Pickled Okra & House Smoked Almonds

SPANISH TAPAS PLATTER
Fingerling Potato & Chorizo Bocadillo
Stuffed Artichoke Hearts, Manchego, Piquillo Peppers & Toasted Almonds
Honey Glazed Chicken Skewer, Grilled Peach & Rosemary
Olive & Caramelized Onion Montadito, Tomato Vinaigrette
Rioja Blanco & Roasted Garlic Shrimp
Sherry Marinated Mushroom Crostini
Smoked Paprika Almonds
Pickled Vegetables & Cured Olives

IZAKAYA PLATTER
Spicy Salmon & Cucumber Maki Roll
Shiitake & Vegetable Summer Roll
Yuzu Glazed Chicken Yakitori
Chicken Slider, Charcoal Bun
Plum & Sake Grilled Shrimp
Izakaya Deviled Eggs
Soy Braised Lotus Root, Togarashi Flat bread, Pickled Baby Carrots
Pickled Cucumber, Wasabi Edamame Hummus, Peanut Sauce, Tonkatsu
PLATTERS CONTINUED

TUSCAN PLATTER
Tomato & Mozzarella Skewer, Basil, White Balsamic Vinaigrette
Seared Beef & Cremini Mushroom Skewer, Fig Balsamic Reduction
Sundried Tomato Focaccia, Grilled Chicken, Mozzarella, Broccoli Rabe
Zucchini Roulade, Goat Cheese & Basil
Jumbo Shrimp, Italian Vinaigrette
Whipped Ricotta, Lemon, Honey & Toasted Pine Nuts
Eggplant Caponata & Broccoli Salad, Crostini, Toasts & Breadsticks
Baby Artichoke Hearts, Castelvetrano Olives & Roasted Red Pepper

THE EXECUTIVE PLATTER
Steak & Potato Skewer, Whole Grain Mustard Aioli
Grilled Buffalo Chicken Skewer, Greek Yogurt Ranch
Micro Smoked Salmon Bagel, Cream Cheese & Chives
Jumbo Shrimp, House Made Cocktail Sauce
Crudité Bundles, Romaine Hearts, Basil & Mint
Spiced Mixed Nuts, Pickled Baby Vegetables & Sweet Potato Chips

PACIFIC RIM PLATTER
Smoked Salmon & Cucumber Maki Rolls, California Rolls
Chicken Satay with Javanese Peanut Sauce
Chili-Lime Grilled Shrimp on Sugarcane Skewers
Roasted Baby Carrots & Mini Peppers
Vietnamese Beef & Scallion Rolls
Sesame Chicken in a Crispy Wonton Cup
Vegetable Summer Rolls with Sweet Chili Dipping Sauce
Edamame Dip, Sesame Flatbread, Steamed Snap Peas

IZAKAYA PLATTER
DELIVERY & ORDERS

Delivery Minimums:
Breakfast $325.00
Lunch $500.00

$60.00 delivery for orders $0-$750
$110.00 delivery for orders $750-$1500
$150.00 delivery for orders $1500-$3000
$200.00 delivery for orders $3000+

For deliveries outside of Manhattan, charges will vary with distance and value. Please inquire about the delivery charges for your order.

Weekend order minimum $2,000.

PLACE AN ORDER

You may call or email between the hours of 7:00 AM and 5:00 PM, Monday through Friday to connect with one of our planners.
Our email address is: catering@neumanskitchen.com
To guarantee next day orders please call by 2:00 PM the prior business day.
Orders placed after 2:00 PM will be accommodated whenever possible and require a more limited menu.

CANCELLATIONS
Orders cancelled with less than 24 hours’ notice will result in a 100% charge, weather conditions included.

SERVICE WARE
Included with your meals are all of the plastic utensils needed. If you don’t need this please let us know so we are not sending unnecessary plastic into the environment. If you prefer bamboo plates and service ware, we can do so at a charge of $4.00 per guest. In order to reduce waste, we are no longer including disposable tablecloths with every order. If you would like them, they will cost $5.00 each.