



PORTSMITH CATERING

Corporate & Event Catering Menu

American bistro and classic catering for offices, meetings and
celebrations across New York City

Breakfast

Continental, hot buffet and bistro brunch

Lunch

Deli, power lunch and bistro plates

Events

Receptions, bistro dinners and custom menus

Kings County BBQ

Smokehouse and live-fire pizza

Group pricing

10–99 guests	Standard rate
100–199 guests	Reduced rate, about 8% off
200+ guests	Best rate, about 15% off

Vegan & allergy-friendly options available upon consultation. Any package can be adapted for vegan, vegetarian, gluten-free, dairy-free and nut-free guests. Share dietary needs when booking.

718-781-7346 • corey@kingscountybbq.com • Forest Hills, NY



CORPORATE CATERING

Breakfast

Served buffet style with plates, cutlery and napkins. Coffee service available as an add-on.

Classic Continental

A light, easy start for meetings

Bakery basket — Croissants, muffins and bagels with butter, cream cheese and jam

Greek yogurt parfait — Honey, house granola, toasted pistachio

Seasonal fruit salad — Melon, pineapple, berries, grapes, mint

Orange juice — Fresh-squeezed style, served chilled

10–99 guests	\$32
100–199	\$29
200+	\$27
PER PERSON	

Hot Breakfast Buffet

Our signature corporate breakfast

Soft scrambled eggs — Farm eggs, butter, chives

Sausage & bacon — Breakfast sausage links and thick-cut smoked bacon

Breakfast potatoes — Crispy roasted with peppers and onions

Greek yogurt parfait — Honey, house granola, toasted pistachio

Seasonal fruit salad — Melon, pineapple, berries, grapes, mint

10–99 guests	\$50
100–199	\$46
200+	\$43
PER PERSON	

Bistro Brunch

A French-American spread for a special morning

Quiche duo — Quiche Lorraine and seasonal vegetable & gruyère

Brioche French toast — Maple syrup, macerated berries, whipped cream

Smoked salmon board — Bagels, cream cheese, capers, red onion, dill

Frisée salad — Lardons, soft herbs, Dijon vinaigrette

Seasonal fruit salad — Melon, pineapple, berries, grapes, mint

10–99 guests	\$58
100–199	\$53
200+	\$49
PER PERSON	

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CORPORATE CATERING

Lunch

Buffet or boxed. Boxed lunches available for the Classic Deli package.

Classic Deli

Sandwiches and salads done right

Sandwich & wrap platter — Turkey club, roast beef & cheddar, caprese, chicken Caesar wrap

Two salads — Garden salad and lemony orzo with feta and herbs

Kettle chips & pickles — House pickles and sea salt chips

Fresh-baked cookies — Chocolate chip and oatmeal raisin

10–99 guests	\$36
100–199	\$33
200+	\$31
PER PERSON	

Power Lunch

Our signature hot corporate lunch

Herb roasted chicken — Garlic, lemon, thyme, pan jus

Garlic & herb rice — Jasmine rice, roasted garlic, parsley, dill

Pan roasted root vegetables — Carrot, parsnip, beet, sweet potato, rosemary

Baked kabocha squash — Brown butter, maple, sea salt

10–99 guests	\$50
100–199	\$46
200+	\$43
PER PERSON	

American Bistro

Steakhouse classics, served buffet style

Hanger steak & fries — Herb butter, baked steak fries, peppercorn sauce

Roasted salmon — Lemon beurre blanc, fresh dill

Haricots verts — Shallots, toasted almonds

Bistro salad — Butter lettuce, radish, fines herbes, shallot vinaigrette

Warm baguette — Salted butter

10–99 guests	\$62
100–199	\$57
200+	\$53
PER PERSON	

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EVENTS & RECEPTIONS

Evening Events

For client receptions, team celebrations and after-hours gatherings. Service staff recommended for 50+ guests.

Classic Cocktail Reception

Three passed bites plus displays, about two hours

Passed hors d'oeuvres — Choose three: curry meatballs, beef tartare, beets & burrata, salmon mousse, grilled mushroom crostini

Cheese & charcuterie display — Local and imported cheeses, cured meats, fruit, nuts, crackers

Crudités — Seasonal vegetables with green goddess and hummus

10–99 guests	\$55
100–199	\$51
200+	\$47
PER PERSON	

Bistro Dinner Buffet

A full American bistro dinner

Bistro salad — Butter lettuce, radish, fines herbes, shallot vinaigrette

Hanger steak — Herb butter, peppercorn sauce

Roasted half chicken — Garlic, lemon, thyme, pan jus

Roasted salmon — Lemon beurre blanc, fresh dill

Sides — Pommes purée, haricots verts, roasted root vegetables

Dessert — Mini crème brûlée and chocolate pots de crème

10–99 guests	\$85
100–199	\$78
200+	\$72
PER PERSON	

Custom Menus

Built with the chef around your event, your guests and your budget

Plated & family-style dinners — Multi-course menus for client dinners and celebrations

Themed & seasonal menus — Holiday parties, launches, milestones and market-driven menus

Dietary-focused menus — Fully vegan, gluten-free or allergy-safe spreads

Multi-day & full-day programs — Breakfast through reception for conferences and offsites

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SPECIAL SECTION · LIVE-FIRE

Kings County BBQ

Our smokehouse and live-fire pizza program, brought to your office, rooftop or event. Cooked on site where space allows.

Smokehouse Buffet

Low and slow, Brooklyn style

Smoked brisket — Salt-and-pepper bark, sliced to order

Pulled pork — Vinegar and sweet sauces on the side

Smoked chicken — Dry-rubbed, bone-in

Sides — Mac & cheese, coleslaw, BBQ beans, cornbread, pickles

10–99 guests	\$55
100–199	\$51
200+	\$47
PER PERSON	

Live Pizza Station

Pizzas fired to order on site

Margherita — San Marzano tomato, fresh mozzarella, basil

Pepperoni — Cup-and-char pepperoni, oregano, hot honey

Seasonal white pie — Ricotta, roasted vegetables, garlic, lemon

Caesar salad — Romaine, parmesan, garlic croutons

10–99 guests	\$40
100–199	\$37
200+	\$34
PER PERSON	

Kings County Cookout

Smokehouse and pizza together

Choice of two meats — Brisket, pulled pork or smoked chicken

Live pizza station — Three pizza styles fired to order

Sides — Mac & cheese, coleslaw, cornbread, Caesar salad

10–99 guests	\$70
100–199	\$64
200+	\$60
PER PERSON	

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ADD-ONS & DETAILS

Good to Know

Everything else you need to plan your event.

Beverages

Coffee & tea service	\$6 pp
Juices, sodas & sparkling water	\$5 pp
Infused water station	\$3 pp

Sweets

Cookie & brownie platter	\$6 pp
Mini pastry assortment	\$9 pp
Seasonal fruit tart	\$8 pp

Service

Delivery & setup	from \$50
Service staff	\$45/hr, 4-hr min.
Chafers & serveware	included

Group pricing

Per-person rates step down automatically as your group grows. Each package shows all three rates.

10–99 guests	Standard
100–199 guests	About 8% off
200+ guests	About 15% off

Ordering

10-guest minimum per package. Please book at least 72 hours ahead, or 7 days ahead for groups of 100+.

Menus can be customized. Ask about combining packages across a full-day event.

NY sales tax applies. Card payments carry a processing fee.

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To book or plan a menu, call **718-781-7346** or email **corey@kingscountybbq.com**