



Ready To Eat

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Family owned and operated since 1999

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2022 DROP-OFF PRODUCTION CATERING MENU

About Us

Ready to Eat is a premier Production Caterer for the Arts and Entertainment industry in New York City. Our culinary creations are rooted in the Levant and draw inspiration from across the globe. We offer savory Vegan and Vegetarian options and can readily accommodate special dietary requests such as gluten-free, dairy-free and nut-free. Your crew will be well-fed at every meal!

Menu Pricing Structure

All menu items are priced within a tiered, per-person model for ease of ordering. Any items in a lower tier may be included within your selections if you have opted for a higher menu tier. Please contact us with additional details about your catering needs, including number of days, anticipated head counts, location, timing, budget, etc. We will gladly provide you with a proposal tailored to your needs.

Lunch & Dinner

Tier 1: Basic Tier

Main Dish: Select 1
Hot Entrée, Sandwich or Entrée
Salad
Side Dishes: Select 2

Tier 2: Plus Tier

Main Dish: Select 1
Hot Entrée, Sandwich or Entrée Salad
Side Dishes: Select 3

Tier 3: Premium Tier

Main Dish: Select 2
Hot Entrée, Sandwich or Entrée
Salad
Side Dishes: Select 3

Breakfast

Tier 1: Basic Tier

Select any 2 Breakfast items

Tier 2: Premium Tier

Select any 3 Breakfast items

COVID-19 Disclaimer

All meals are prepared and supplied in full compliance with COVID standards and guidelines set by the city, state, and federal agencies, including NYC Department of Health, New York State, OSHA and the CDC. Meals can be individually packaged, as needed.

Lunch & Dinner: sandwiches, salads, entrees & sides

Sandwiches - All Tiers

Grilled Mixed Vegetables - Hummus & Black Olive Spread on Baguette
Avocado Black Bean - Roasted Red Pepper, Cheddar & Chipotle Mayo in Black Bean Wrap
Smoked Mozzarella & Tomato - Pesto on Ciabatta
Tuna Salad - Mixed Greens on Brioche Bun
Grilled Chicken Breast & Arugula - Roasted Red Pepper Sauce on Baguette
Roasted Chicken Breast - Alfalfa Sprouts, Sliced Apple & Brie on Multi-Grain
Curried Chicken Salad - Apples & Raisins in Spinach Wrap
Chicken Caesar Salad Wrap - Caesar Dressing & Croutons
Turkey Club - Bacon, Lettuce, Roasted Red Peppers on Rye
Smoked Turkey & Munster - Mango-Chutney Mayo on Sourdough
Herb-Roasted Turkey & Arugula - Cranberry Dressing on Pumpnickel
Mortadella, Prosciutto, Mozzarella - Tomato, Basil on Whole Wheat Baguette
Black Forest Ham & Brie - Honey Mustard on Sourdough
Roast Beef & Slaw - Russian Dressing on Rye
Genoa Salami, Prosciutto & Provolone - Italian Vinaigrette on Ciabatta

Tier 1 - Entrees

Vegetable Hawaj - Chickpeas, Carrots & Sweet Potato
Vegetable Baked Ziti - Seasonal Vegetables
Tofu Shawarma - Middle Eastern Spice Mix
Cheese Tortellini - Homemade Pesto or Arrabbiata sauce
Roasted Cod - Red Grape Tomatoes & Oregano
Moroccan Tilapia - Roasted Red Peppers & Cilantro
Tuscan Chicken - Quartered Artichoke & Fennel
Grilled Breast of Chicken - Herbs de Provence & Roasted Red Pepper Sauce
Chicken Hawaj Stew - Boneless Chicken, Chickpeas, Carrots & Sweet Potato
Fajita Chicken - Peppers and Onions
Chicken Shawarma - Pickled Onions
Chicken Marsala - Mushroom & Marsala Wine
Turkey Chili - Cheddar & Sour Cream
Turkey Milanese - Breaded Cutlet
Traditional Beef Stew - Pearl Onions & Mushrooms
Southwestern Meatloaf - Red Wine Gravy
Grilled Beef Meatballs - Green Peas and Onion
Beef Ragu - Over Creamy Polenta

Tier 2 & 3 - Entrees

Grilled Salmon - Cucumber, Dill
Poached Salmon - Lemon Wedges
Barramundi Fillet - Pan Seared
Chicken Parmesan - Smoked Mozzarella
Chicken & Shrimp Paella (No Side) - Chorizo, Yellow Rice
Marinated Skirt Steak - Red Wine Reduction
Beef Moussaka - Eggplant, Tomato, Béchamel
Pork Schnitzel Cutlet - Dijon Mustard
Lamb Tagine - Carrots, Apricot, Green Olive, over Couscous

Breakfast Items

Basic

Yogurt, Granola, & Fresh Berries
Seasonal Fruit Salad
Egg Salad - Dill (1/4 lb Per Person)
Breakfast Salad - Cucumber, Tomato, Feta & Chopped Cabbage
Oatmeal - Includes Fixings (Dried Fruit, Nuts & Maple Syrup)
Scrambled Eggs - 2 Eggs
Pancakes - Silver Dollar Size, Maple Syrup, Butter
Classic French Toast - Maple Syrup, Butter

Entree Salads - All Tiers

Kale Salad - Hearts of Palm, Hummus, Kidney Beans, Pickled Red Peppers & Onions with a Lemon Vinaigrette
Niçoise Salad - Tuna, Green Beans, Beets, Potato, Tomato, Egg, Olives, Anchovy & Greens
Greek Salad - Grape Leaves, Cucumber, Tomato, Feta, Black Olives, Chickpeas & Greens
Grilled Chicken Caesar Salad - Romaine, Croutons & Parmigiano

Tier 1 - Sides

Chopped Kale - Chickpea, Romaine, Red Onion & Za'atar Vinaigrette
Chopped Kale - Button Mushroom, Red Onion & Cucumber
Mixed Green Salad - Cherry, Tomatoes, Cucumber, Carrots & Balsamic Vinaigrette
Israeli Salad - Tomato, Cucumber, Cabbage & Lemon Vinaigrette
Brown Rice & Edamame Salad - Bean Sprouts & Parsley
Mama's Roasted Brussels Sprouts - Parmesan & Breadcrumbs
Basmati Rice - Gluten Free
Roasted Garden Vegetables - Charred Seasonal Selection
Sautéed Broccoli - Garlic
Sautéed Bok Choy - Soy Sauce
Roasted Butternut Squash - Lightly Salted
Green Beans - Shallots
Sautéed Broccoli Rabe - Garlic
Mashed Potatoes - Rosemary & Butter
Roasted Potato Spears - Lemon
Curried Pearl Pasta - Sautéed Onion
Moroccan Couscous - Mint
Mezze Rigatoni - Spicy Vodka Sauce
Penne Pesto - Arugula, Cherry Tomato

Tier 2 & 3 - Sides

Greek Salad - Cucumber, Tomato, Feta, Capers, Olive
Avocado & Tomato Salad - Red Onion, Jalapeno, & Coriander
Green Bean Salad - Mushrooms, Red Onion, Mustard & Blue Cheese
Shaved Brussels Sprouts
Roast Cauliflower, Lentil, Dijon - Mustard Vinaigrette
Eggplant Caponata - Stewed Eggplant with Tomato
Curried Cauliflower - Chickpeas & Red Onion
Penne Pesto - Sun-Dried Tomatoes & Mozzarella
Fusilli - Sun-dried Tomato, Olives & Feta
Elbow Macaroni - Corn, Peppers & Cilantro in Yogurt-Mayonnaise
Pearl Pasta - Sautéed Mushrooms, Onions & Parsley
Orecchiette - Pesto, White Beans, Cherry Tomatoes & Parmesan
Chickpeas & Orzo - Mint & Scallions
Orzo & Bulgur - Sun-dried Tomato & Mushroom
Baked Macaroni & Cheese - Jalapeño

Plus

Egg Wraps - Scrambled Egg with Bacon; Scrambled Western with Ham
Egg Whites with Peppers & Onions
Vegan Hash - Black Beans, Sweet Potato, & Kale
Shakshuka - Poached Eggs in a Spicy Tomato Sauce
Frittatas - Spinach, Mushroom, Goat Cheese, Peppers, Onions & Potatoes
Breakfast Meats - Sausage, Bacon, Ham, Turkey