CHAR-CUTE-RIE











Exquisite boards featuring premium cheeses, artisanal meats, and gourmet pairings.



CHAR-CUTE-RIE BOX

All boards include seasonal fresh fruits, artisanal crackers, mixed nuts, jam or honey

Cuter Box (serving 2)

\$35

2 artisanal cheese 2 cured meat

Cutest Box (serving 4-5)

\$90

Includes: 4 artisanal cheese 4 cured meat

Super Cute (serving 6-8)

\$179

Includes: 6 artisanal cheese 6 cured meat

Charcuterie Cup (per dz)

\$199

Easy grab & go cups for any event

Charcuterie Box (per dz)

\$215

Easy grab & go cups for any event





ELEVATE YOUR EXPERIENCE

Our expertly curated charcuterie boards feature premium cheeses and artisanal meats, creating a perfect harmony of flavors in every bite.

Choose to serve your board in a stylish box or upgrade to our elegant wooden boards.

Cuter

\$20

Cutest

\$60

Super Cute

\$60









SIGNATURE CUTIES SANDWICHES

A gourmet selection inspired by New York's iconic locations.

- CENTRAL PARK prosciutto / mozzarella /roasted tomatoes / pesto
- CHERRY HILL prosciutto / brie / arugula / olives / fig balsamic vinegar
- SHEEP MEADOW coppa / manchego / roasted tomatoes/ pesto
- STRAWBERRY FIELDS chorizo / mozzarella / avocado aioli / roasted tomatoes
- ALICE IN WONDERLAND chorizo / asiago/ chimichurri / baby arugula
- THE POND Smoked turkey / avocado /tomato / baby arugula / asiago cheese
- MIDTOWN fig / brie / fig jam
- COLUMBUS CIRCLE mozzarella / tomato / basil / balsamic vinegar
- EMPIRE avocado toast
- RESERVOIR nutella / strawberry
- BELVEDERE CASTLE egg / bacon / cheese

HALF DOZEN \$24.95 | DOZEN \$49.99

HORS D'OEUVRES & **APPETIZERS**



BITES INCLUDE

| | \$125 |
|---|---------------|
| · Caprese | #1 F.0 |
| Fig and Brie | \$150 |
| Prosciutto Wraps | \$165 |
| Apricot & Goat Cheese | \$115 |
| • Sausage, Cheese & Guava | \$115 |
| Artichoke Cheese Bite | \$115 |
| • Goat Cheese & Pecan Truffle | \$115 |
| • Brie & Guava Truffle | \$125 |
| · Cucumber Canapés | \$115 |
| | |





Serving 8-10

PARTY SIZE

Perfectly portioned bites for elegant events.

Delight your guests with our stunning hors d'oeuvres, designed to captivate and create a sensational experience. Each bite is served on platters, adding to our grazing tables or individual displays.



HOLIDAY HORS D'OEUVRES & APPETIZERS



BITES INCLUDE

| • Baked Brie and Pistachios | \$175 |
|---------------------------------|-------|
| • Rainbow Carrots with Feta | \$115 |
| • Prosciutto, Burrata Pesto | \$265 |
| Platter | |
| • Ricotta Pistachio Honey Bites | \$135 |
| • Tater To mini cheeseburger | \$175 |
| Bites | |
| · Caramelized Onions and Goat | \$135 |
| Cheese | |
| • Baked Beet and Goat Cheese | \$135 |
| • Brie, Bacon and Caramelized | \$165 |
| bites | |
| • Sweet Carrot spread | \$85 |





PARTY SIZE

Perfectly portioned bites for elegant events.

Delight your guests with our stunning hors d'oeuvres, designed to captivate and create a sensational experience. Each bite is served on platters, adding to our grazing tables or individual displays.



Serving 8-10





Prosciutto Wraps



Apricot and Whipped Goat Cheese



Whipped Ricotta



Buratta and prosciuto



Sauteed onions and Goat Cheese



Prosciutto Wraps



Caprese Skewers



Chicken Salad

Serving 8-10





CROSTINI PLATTERS

• Fig, Brie & Glaze

\$135

Whipped Ricotta, Spicy Honey &

\$125

Walnuts

· Sautéed Mushrooms & Caramelized \$125

Onions

Burrata, Prosciutto & Roasted \$165

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Tomatoes

• Bruschetta \$125

Smoked salmon \$225

Serves 8-10 people





SALAD & FRUIT PLATTERS

Fruit platter

\$125

-Crudité Platter

\$115

Serves 8-10 people

Fruit cups (per dz)

\$192

Easy grab & go cups for any event

· Crudités cups (per dz)

\$192

Easy grab & go cups for any event







SALAD & SPREADS

\$65

Fresh, vibrant salads and beautifully decorate spreads.



SPREADS

| • Guacamole | \$75 |
|--------------|------|
| • Tzatziki | \$65 |
| • Hummus | \$60 |
| • Bruschetta | \$60 |
| • Salsa | \$55 |

·Spinach Dip

Comes with Pita, Chips & Bread decorated with veggies

Serves 8-10 people

SALAD PLATTERS

| · Caesar Salad | \$125 |
|-----------------|-------|
| · Caprese Salad | \$165 |
| · Chicken Salad | \$185 |
| • Avocado Salad | \$180 |
| • Greek Salad | \$125 |

+ Add Chicken +45

Serves 8-10 people













LUXURY GRAZING TABLES

Starting at \$1350 for 20 guests

(includes full setup, floral arrangements, and styling).

Includes:

- Artisan Charcuterie Board
- Fresh Fruit Platter
- Assorted Cheese & Meat Selections
- Pastries & Breads
- Dips, Nuts & Gourmet Crackers

Our goal is to make your entertaining experiences easier and more delicious. Say goodbye to catering staff and let your guests dive right into their personal grazing tables whenever they please. Our grazing tables elevate your event with flavorful delicacies and make a striking statement! Each impressive gourmet assortment is presented on a beautiful wooden charcuterie board, sure to please your guests at board meetings, birthday parties, or holiday gatherings. Enjoy a colorful spread of antipasto featuring the finest meats, savory cheeses, and salty olives, perfectly paired with artisanal breads, tasty crackers, fresh-cut fruits, dips, and nuts. Our grazing table is the ideal combination of sweet and salty with aromatic, bold flavors that are sure to wow your guests.



DESSERT GRAZING TABLES

Sweeten your event with a luxurious dessert display.

Our dessert tables feature a large selection of cakes, cookies, desserts, chocolates, candy, and fruit, beautifully designed to align with your event's theme. Each platter is displayed with flowers, tiers, and decor, creating a stunning visual treat.

Dessert tables start at \$999 for a table of 20 people.

- · An array of cakes
- · cookies
- · Assorted desserts
- · chocolates
- Candy
- fruit

includes full setup, beautiful floral arrangements, and styling to create an inviting display.





Add-Ons

- · candy cart
- personal dessert box
- any occasion cake
- · chocolate truffles
- · dessert shooters
- · chocolate covered strawberries
- Plates
- Utensils
- · Glasses
- Napkins

Table Setup Includes:

· Table, Platters, Tiers, Serving Spoons, Flowers, Coolers









BRUNCH GRAZING TABLES

A beautifully arranged morning spread for brunch events.

Brunch Grazing tables start at \$1200 for a table of 20 people.

Each table includes:

- Fruit Platter
- · Quiche
- · Avocado Toast
- Parfait
- · Cheese & Meat Charcuterie Platter
- Pastries
- Bagel Display with Cream Cheese, Butter & Jams

includes full setup, beautiful floral arrangements, and styling to create an inviting display.





Our brunch grazing tables are crafted to meet all your brunch needs, featuring an elegant and customizable display to match your theme and taste.

Add-Ons

- · Coffee
- Juice
- Tea
- · soft drinks
- · Wine & Beer
- Plates
- · Utensils
- · Glasses
- Napkins

Table Setup Includes:

• Table, Platters, Tiers, Serving Spoons, Flowers, Coolers









COFFEE AND JUICE PACKAGE

·Coffee and tea Selection:

- Regular Coffee- with milk & sugar
- Selection of tea- with lemon & honey

\$ 75 serving 8-10ppl

Juice Selection:

- Orange
- Cranberry
- Grapefruit
- Lemonade

\$ 65 serving 8-10ppl

Comes in a glass jar for self serving





BEVERAGE

(must be order with catering)

Soft Drinks

| Galvanina | \$5.50 |
|---|--------|
| Clementine, Ginger Ale, Ginger beer, Lo | emon, |
| Mini Coke, Diet Coke or Sprite | \$3.50 |
| Orange Juice | \$6.50 |
| Lemonade | \$6.50 |
| Kombucha | \$5.00 |
| Essential Water | \$3.50 |
| • S. Pellegrino | |
| Still or Sparkling | \$3.75 |

\$4.75



BEER

(must be order with catering)

| • Coronita | \$5.00 |
|----------------------|--------|
| • Modelito | \$5.00 |
| Stella Mini Artois | \$5.00 |
| White Claw | \$8.00 |
| • Montauk | \$6.00 |
| • Talea | \$9.00 |
| • Bacio Lemon Spritz | \$8.99 |
| Bacio Prange Spitz | \$8.99 |

Mocktails \$5.00

• Galvanina

Blond Orange, Spritz, Mimosa, Bellini





WINE

(must be order with catering)

| Moet Mini | \$21 |
|------------------------|------|
| Moet Rose Mini | \$25 |
| • Sangria 8oz: | \$16 |
| Mango, Red, White | |
| • Lamberti Rose split | \$16 |
| • Moet & Chandon 750ml | \$95 |
| • La Marca | \$40 |
| • La Marca split | \$16 |
| | |

Bottles

- Sauvignon Blanc
- Pinot Grigio
- Rose \$30 ea
- Prosecco
- Cabernet Sauvignon
- Malbec

If you would like a specific wine please let us know





ENHANCE YOUR **CATERING EXPERIENCE**

Optional Add-Ons

Service Staff: Professional Servers

- Certified Bartenders
- Event Planner
- Decor
- Floral Arrangements
- Servers

Beverage Selection

- Wine & Beer Package
- Top-Shelf Bar Package (Premium liquor selection)

Let us know your preferences, and we'll tailor the perfect experience for your event!









WINE & BEER PACKAGE

\$45 pp

- ·Wine Selection:
- · Three types of white wines
- Two types of red wines
- One rosé wine
- One sparkling wine

Beer Selection:

- Two lager beers
- One IPA
- · One wheat beer



Minimum of 20 pp

If you have any specific wine or beer preferences, please let us know, and we'll be happy to accommodate your selections



ADD SPECIALITY COCKTAIL

\$55 includes Winer & Beer

Our skilled mixologist is adept at crafting a wide array of cocktails to suit your preferences. To tailor our offerings to your taste, please let us know your favorite cocktails or flavor profiles.

Contact Us



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