



City Cafe *caterers*

Corporate Catering And Special Event Planer

***Specializing in Fine Distinctive Catering for 20 Years
Redefining the Art of Catering***

***Tel: 212.764.0444 • Fax: 212.764.0472
citycafesnyc.com • citycafes@hotmail.com
35 West 43rd Street, New York, New York***





Breakfast Packages

Priced per Guest Minimum 8 Guests

Combo # 1 11.95

City Breakfast Platter, Hot Beverage Service
Fresh Squeezed Orange Juice (add \$3.95)

Combo # 2 16.95

Grilled Pressed Breakfast Wraps or Pressed
Jumbo English Muffins with Hot Beverage
Service. Our Signature City Dark Roast

Combo # 3 17.95

Farmer Boy Breakfast, Hot Beverage Service
Squeezed Fresh Orange Juice (add \$3.95)

Add-Ins To Your Breakfast 8.95

Low-fat Parfait

Abountiful bowl of layered non-fat Yogurt, sliced fresh Fruit,
home-made Granola, Nuts, Raisins, Sun-dried Cranberries
and fresh Berries

Tropical Fresh Fruit Salad 8.95

Seasonal Fruit Salad with mixed Berries

Freshly Squeezed Juices 5.95

A selection of fresh Orange, Grapefruit,
Cranberry and Apple Juices

Combo # 4 22.95

City Breakfast Buffet, Hot Beverage Service
Squeezed Fresh Orange Juice (add \$3.95)

Combo # 5 22.95

City Breakfast Platter, Create your own
Low-Fat Parfait, Hot Beverage Service
Squeezed Fresh Orange Juice (add \$3.95)

Combo # 6 26.95

Low-fat Parfait. A bountiful bowl of layered
non-fat Yogurt, sliced fresh Fruit, home-made
Granola, Nuts, Raisins, Sun-dried Cranberries
and fresh Berries and Hot Cereal Bar or farina

Water Bottle (16oz.) Assorted 3.50

Naked Fruit Juices Assorted 8.95

of Tropicana Juices 3.95

or Snapple

Hot Beverage Service 3.95

Our Signature City Dark Roast, Decaf and
Flavored Coffees, Herbal Teas or Hot Chocolate

A
L
A

T

F

Breakfast Selections

Priced per Guest Minimum 8 Guests

City Breakfast Platter 9.95

An arrangement of our freshly baked Miniature Pastries: Bagels, Muffins, Croissants, Danishes and English Scones, Muffins & Bagels garnished with seedless Grapes and Driscoll's Strawberries, served with Butter, Cream Cheese & Fruit Preserves

NEW YORK MINI BAGEL PLATTER 8.95

A delicious assortment of our freshly baked Miniature Bagels served with flavored and traditional Cream Cheese, Butter & Fruit Preserves

Smoked Norwegian Salmon Platter 19.95

An elegant display of thinly sliced Nova Scotia Smoked Salmon, garnished with Capers, sliced Red Onion, Roma Tomatoes and Kalamata Olives. Served with three types of Cream Cheese and an assortment of our freshly baked Miniature Bagels & Bialys

Pressed Jumbo English Muffins 11.95

A delicious assortment of our freshly made grilled pressed breakfast wraps.

- *Scrambled Eggs, Spinach and Feta Cheese,
- *Scrambled Eggs, Ham and cheese,
- *Egg Whites, crispy Bacon and Cheddar Cheese
- *Egg Whites vegetable omelet,
- *Scrambled Eggs, beef sausage and cheese,
- *Scrambled Eggs, turkey sausage and cheese,
- *Scrambled Eggs, pork sausage and cheese,

Grilled Pressed Breakfast Wraps 11.95

A delicious assortment of our freshly made grilled pressed breakfast wraps

- *Classic Wrap Scrambled Eggs, melted Cheese and Bacon in a whole wheat Wrap
- *Sunrise Wrap Scrambled Eggs, Mushrooms, sauteed Spinach and fresh Mozzarella in a Spinach Wrap
- *Egg Whites vegetable omelet in the sun dry tomato wrap
- *Scrambled Eggs, beef sausage and cheese, on the whole wrap
- *Scrambled Eggs, turkey sausage and cheese, on the whole wrap
- *Scrambled Eggs, pork sausage and cheese, on the whole wrap

Farmer Boy Breakfast 14.95

Farm Fresh Scrambled Eggs Slow Roasted Home-Fries Assorted Toast with Choice of Bacon, Sausage or Ham

Breakfast Buffet on Grill 19.95

Scrambled Eggs or Scrambled Egg Whites Challah French Toast or Buttermilk Pancakes with diced Bananas and Strawberries Crisp Smoked Turkey Bacon or Turkey Sausage Slow-Roasted Home Fries Maple Syrup and Sweet Butter

Hot Cereal Bar & Grits 9.95

Oatmeal or cream of wheat, served with brown sugar, honey and fresh fruit

Avocado toast 12.95

Smash Avocado toast bar Multi-whole Grain Toast, Arugula, Cherry Tomatoes, Bacon Bits, Cucumber, Feta cheese

Fruit Smoothies 39.95

Per pitcher (serves 6 to 8 guests) Tropical Tango, Berry Crush, Sunset Orange, Mocha Java
All drinks made with the freshest blends of fresh fruits



Lunch Packages

Priced per Guest at a Minimum of 8 Guests.



Lunch Combo # 1

18.95

- *A delicious assortment of our city signature sandwiches, our Chef's Speciality wraps
- *you choice of gourmet side salad or Assortement of potato chips

Lunch Combo # 2

22.95

- *Adelicious assortment of ourCity Signature Sandwiches
- *our Chef's Specialty Wraps
- *Your choice of Gourmet Side Salad or Assortment of Flavored Chips.
- *City Signature Cookies & Brownies Platter

Lunch Combo # 2

29.95

- *Adelicious assortment of our City Signature Sandwiches and our Chef's Specialty Wraps
- *Your choice of Gourmet Side Salad
- *City Signature Dessert Platter
- *Tropical Fruit & Mixed Berries

Carving Board Platter

18.95

Fresh array of deli cuts and imported & domestic cheese with a relish tray of lettuce, tomato, pickle, and onion. served with freshly baked bread, and you choice of spreads



City Signature Sandwiches 14.95

Rare Roast Beef

Cheddar, tomato, mesclun greens, Russian dressing and caramelized onions on a hero bread

Smoked Turkey

Brie cheese, leaf lettuce, plum tomatoes and honey mustard on a crispy Parisian baguette

Traditional Tuna

White albacore tuna tossed with mayo and celery, topped with shredded carrots, oven roasted peppers, plum tomatoes and watercress on a whole grain Baguette

Basil Parmesan Chicken Salad

Chunks of chicken salad tossed with fresh basil parmesan dressing, garnished with tomatoes, arugula and thinly sliced parmesan cheese on a country rustic roll

Turkey Club

Oven roasted turkey, crispy bacon, ripe avocado, plum tomatoes, leaf lettuce and light mayo on a crispy ciabatta

Vegetarian Sandwiches

Eggplant Parmigian, Grilled Veggie

Oven Roasted Fresh Turkey

Sliced avocado, bacon, tomatoes and baby spinach on a sliced sourdough

Black Forest Turkey Ham

Swiss, tomato, leaf lettuce deli mustard on black bread

Chicken Caesar

Grilled chicken, sliced aged Romano topped with roasted peppers and caesar salad on a ciabatta

Low fat and Low Calorie Pita 14.95

Fresh Turkey Pita

Turkey, leaf lettuce, tomatoes and low fat mayo

California Pita

Smoked turkey, avocado, cucumber, tomatoes, sprouts and lemon herb dressing

Tuscan Tuna Salad Pita

Tuna, leaf lettuce, tomatoes and low fat mayo

Veggie Pita

Swiss cheese, avocado, tomatoes, sprouts, carrots, lettuce and chipotle pepper spread

City Signature Wraps 14.95

Grilled Chicken

With caesar salad

Tuna Salad

With hard boiled egg, lettuce and tomato with mayo

Roast Beef

Cheddar, roasted peppers, plum tomato, lettuce, tomato BBQ sauce

California Wrap

Grilled chicken, roasted peppers, plum tomatoes, Romaine lettuce, avocado and ranch dressing

Vegetarian Wrap

Choices

Greek Island, Fresh Mozzarella and tomato, hummus and avocado,

Cajun Chicken

Grilled marinated chicken topped with cajun seasonings, cheddar, lettuce, tomatoes and roasted peppers

Vegetarian

Oven roasted vegetables, sun-dried tomatoes and alfalfa sprouts with balsamic vinaigrette in a black bean wrap

Turkey BLT

Boar's Head turkey topped with crispy bacon, fresh lettuce, sliced tomatoes and mayo. Served in a soft tortilla wrap

Fresh Turkey

Fresh sliced turkey and Swiss cheese topped with Romaine lettuce, sun-dried tomatoes and honey mustard served in a soft tortilla wrap

Mexican Chicken

Grilled chicken, fresh mozzarella sun-dried tomatoes and basil

Fresh Mozzarella

Grilled chicken, avocado, Mexican salsa in a soft tortilla wrap

City Signature Panini 14.95

Toasted Monte Cristo

Layers of ham and smoked turkey, Swiss, cheddar, lettuce, tomato and honey mustard

Chicken Caprese

Grilled chicken, plum tomatoes, fresh mozzarella, arugula leaf and tomato sauce

Chicken Club

Grilled chicken, smoked bacon, brie, plum tomatoes and house dressing

Delightful

Fresh honey glazed turkey, cheddar, cole slaw, lettuce and honey mustard

Vegetarian Paninis

Eggplant Parmigian, Grilled Veggie, Portabella Mushroom



City Party Heroes

Served with only one complementary salad

\$295 Per 6 Feet Serves 25-30
People 24 Hours
Notice Required
\$195 Per 3 Feet

Italian Style

Made on Italian brick oven sesame semolina hero stuffed to overflowing with all of the following: Boar's head turkey ham, beef salami, smoked turkey, imported provolone cheese, thinly sliced Romano cheese, pepperoncini, sliced red onions, shredded lettuce, sliced plum tomatoes, oregano and two dressings [olive tapenade and extra virgin olive oil and vinegar]

Rosemary Chicken Breast

Made on Italian brick oven sesame semolina hero stuffed with all the following: Grilled rosemary breast of chicken, fresh mozzarella cheese, sliced Roma tomatoes, caramelized onions, watercress and sun-dried Tomatoes spread

City Signature Melts 14.95

Delicious, Crispy, Hot Combo Sandwiches
 Freshly Grilled just for you!!

City Vegetable Melt

Fresh grilled seasonal vegetables, ripe avocado, fresh mozzarella cheese, pesto mayo on a whole wheat

Chicken Milano

Charbroiled chicken breast, fresh mozzarella cheese, oven roasted peppers, arugula & fresh basil pesto mayonnaise on brick oven focaccia

The Perfect

Philly Cheese Steak

Prime roast beef, sauteed mushrooms, peppers, onions & pepper jack cheese with light mayo on a Philadelphia onion club roll

Great American Style

Made on Italian brick oven sesame semolina hero brimming with good stuff: Thinly sliced lean roast beef, oven roasted fresh turkey breast, low fat ham, imported Swiss cheese, American cheese, leaf lettuce, roasted peppers & sliced tomatoes served with our homemade Russian dressing and mayonnaise

Vegetarian Style

Made on Italian brick oven sesame semolina hero overstuffed with all of the following: Fire roasted mixed peppers, sauteed baby eggplant, grilled portobello mushrooms, sliced fresh mozzarella cheese & sauteed garlic fresh baby spinach served with two dressings [basil pesto spread and goat cheese spread]

THE FRENCH CONNECTION

A classic combination of thinly sliced smoked breast of turkey imported French brie cheese, sliced tomatoes & tri-color mesclun with honey Dijon mustard

Chicken Cutlet Parmigiana

Crispy oven baked breaded chicken breast with our fresh homemade marinara sauce, fresh basil & just made fresh mozzarella cheese on a semolina hero

Fresh Roasted Turkey

Smoked turkey bacon, Swiss Cheese, sliced dill pickle & Russian dressing on a whole wheat hoagie

The Meatless

Fresh Mozzarella, ripe plum tomatoes, fresh basil, baby spinach & sundried tomato pesto on brick oven focaccia



Chef's Entree Salads

Served With A Basket of Brick Oven Bread

Chef's Specialties 17.95

Chicken Caesar Salad

Grilled Breast of Chicken, crisp Romaine Lettuce tossed with imported shaved Romano Cheese, Herbed Focaccia Croutons served with our Chef's Special Caesar Dressing

City Cobb salad 17.95

Smoked Turkey Breast, rows of ripened Avocado, Bacon, Roasted Sweet Corn, sliced fresh Mushrooms over Mixed Greens

Chef Salad 17.95

Smoked Turkey, Roast Beef, Ham, fresh Turkey, Chicken Breast, assorted cheeses, Romaine Lettuce, Roma Tomatoes, Sprouts, Cucumbers, Green Peppers, sliced Eggs and shredded Carrots

Gourmet Side Salads

Classic Caesar Salad

with imported shaved Romano Cheese 9.95

Organic Mesclun Greens 9.95

Grilled Tuna Nicoise 17.95

Fresh Spinach, Grilled Yellow Fin Ahi Tuna, sliced Hard Eggs and Dijon Potatoes, Capers, Black Olives, Green Beans, Cherry Tomatoes and Red Onions

Grilled Shrimp 20.95

Romaine Lettuce, Grilled Jumbo Shrimp, Garlic Croutons, Roasted Tomatoes, Sweet Peppers and Sweet Corn

City Salad 20.95

Grilled Marinated Shrimp, French Green Beans, ripe Tomatoes, Red Potatoes, Red Onion, Crumbled Smoked Bacon over Baby Mesclun Greens

Grilled Balsamic Chicken

17.95

Marinated Breast of Chicken over fresh Mixed Greens with roasted Italian Vegetables

Char-grilled Flank Steak 20.95

Crisp Greens, Roasted Balsamic Portobello Mushrooms and Crispy Onions

Baby Spinach Bacon 9.95

Greek Salad

9.95

classic version

An elegant display of salad bases, toppings and dressings to create your ideal salad. per person a minimum 10 guests

Create Your Own Salad Bar 22.95

Romaine and Field Greens • Two Cheese Choices • Three Dressing Choices • Homemade Croutons & Chinese Noodles
• Two Protein Choices • Eight Vegetable Choices

Choice of Dressings

Sesame Ginger * Honey Dijon * Classic French * Honey Balsamic Vinaigrette * Low-fat Caesar * Blue Cheese
Fat-Free Raspberry Vinaigrette * Low-Fat Italian * Balsamic Vinaigrette * Fat-Free Lemon Herb * Russian * Balsamic
Vinegar * Virgin Olive Oil * Roasted Garlic Red * Wine Vinaigrette

Pasta & Sides



Minimum of 10 persons

Hot Pasta

(Served with one Complimentary Salad or any Hot Side and with Brick Oven Bread)

Pasta Primavera 22.95
With Shrimp Scampi
fusilli Bolognese 16.95

Melted Roma Tomatoes in a Basil Bolero Sauce

Penne Pesto 16.95

Sauteed Spinach and Grilled Portobello

Mushrooms in a Lite Basil Pesto Velouté Sauce

Stuffed Shells 16.95

with Ricotta Mousse and Fire Roasted Basil Marinara

Tortellini Alfredo 16.95

sauteed Breast of Chicken and Grilled Asparagus

Baked Ziti
Baked Lasagna 16.95

Your Choice of Meat or Vegetarian

Spaghetti 16.95

with Your Choice of Meat Sauce or Italian Meatballs

Linguini Carbonara 22.95

Bacon, Melted Tomatoes and Jumbo Shrimp

Farfalle Pesto 16.95

Sauteed Breast of Chicken, Sun-dried Tomatoes,
Ricotta and Fresh Basil Pesto

penne Ala Vodka with Chicken Cutlet

Spinach Fettuccini 16.95

Grilled Breast of Chicken, Wild Mushrooms, and
Cherry Tomatoes in a Lite Olive Oil

Pasta Siciliano 16.95

With Beef Sausage, Sauteed Eggplant, Grilled
Zucchini & Red Peppers in a Lite Marinara Sauce

Baked Pasta Marinara 16.95

with Smoked Mozzarella Cheese & Ricotta Mousse
in Basil Marinara Sauce

Penne Pesto Veloute 16.95

with Sauteed Spinach, Grilled Portobello Mushrooms
& Melted Plum Tomatoes in Lite Basil Pesto Velouté
Sauce Topped with Toasted Almonds

Cheese Ravoli
in Bolognese Sauce 16.95

Stuffed Shells with Ravioli Cheese in Marinara Sauce,
Charcoal Chicken Paste in Garlic Oil Sauce

Cold Pasta Salas

9.95

tri-color fusilli

Grilled Asparagus, Portobello Mushrooms
and Sundried Tomato Pesto

Penne Primavera

Assorted fresh steamed seasonal
Vegetables in a Lite House Dressing

Penne Pesto

Toasted Pine Nuts and Sun-dried Tomatoes





Hot Entrees

Served with your choice of Rice or Mashed Potatoes
and Vegetable du jour or Organic Complimentary
Salad with artisan crafted bread
Priced per Guest Minimum of 10 person

Meat

Old Fashion Meatloaf

with a sauteed Mushroom Gravy

Grilled New York Steak

with crispy Onions

Sesame Soy-marinated Flank Steak

Shallots and Peppers

Veal Marsala

with Sauteed Mushrooms

Lebanese Beef Kebabs

with Tahini Sauce

Italian Meatballs

with fire-roasted Basil Marinara Sauce

Beef & Macaroni

Poultry

Chicken Marsala

with sun-dried Tomatoes and a Wild Mushroom Sauce

Chicken Cordon Bleu

with a Portobello Mushroom Sauce

Bone in Chicken and Ginger Teriyaki Sauce

CHICKEN TERIYAKI

Wild Mushroom Chicken

with Lemon Shallot Sauce

21.95

19.95

Pecan Crusted Chicken

with a Honey Dijon Sauce

Cajun Chicken

with Pineapple and Mango Salsa

Oven-roasted Fresh Turkey

with Cranberry Sauce

Balsamic Herb Grilled Chicken Breast

with melted Tomatoes

Chicken Parmesan

with fresh Mozzarella and Fire-Roasted

Basil Marinara Sauce

Chicken Francaise

in a Lemon Butter Sauce

Seafood

24.95

Teriyaki Ginger Glazed Salmon

With Julienned Vegetables

Cajun Salmon

With Corn Salsa

Fillet Of Sole Francaise

In A Lemon Butter Sauce

Mediterranean Style Tilapia

Black Olives, Capers & Tomatoes

Filet Of Sole

Stuffed With Spinach, Feta Cheese And Wild Rice

Pecan Crusted Filet Of Sole

In A Lemon Butter Sauce

Coconut Crusted Jumbo Shrimp

In Thai Chili Sauce

Seafood Paella

Fried Fish Fillet

Hot Sides 9.95

Priced per Guest Minimum of 10 person

vegetables

String Beans Almond in e

Sautee o Garlic Broccoli Rabe

Steamed Mixed Vegetables

Sauteed Spinach with Mushrooms

Grilled Vegetables

Pasta

Potatoes

Old-fashioned Mashed Potatoes

Oven-roasted vegetables

Roasted Garlic Mashed Potatoes

Oven-roasted Red Skin Potatoes

Mashed Sweet Potatoes

Fried Potato Wedge

Rice

Spanish Rice

Rice Pilaf with Vegetables

Oriental Fried Rice

Brown Rice Mushroom Pilaf

Yellow or White Rice



Tex Mex

Tacos 16.95

•soft Or Hard
tacos

- beef
- chicken
- veg

Served with sour
cream and salsa only.
Guacamole will be
charged extra

Quesadilla 16.95

- Three Cheese
- Chicken
- Steak
- veg

Served with sour
cream and salsa only.
Guacamole will be
charged extra

Signature Soups 90.95

Served with artisan crafted rolls
Soup tureen, serves 15' guests

Chicken Noodle

Tomato Basil

Yellow/Green Split Pea

Boston Clam Chowder

Cream of Spinach

24 hour notice is required

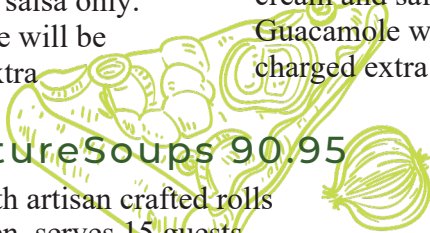
Classic Minestrone

Seafood Bisque

Cream of Broccoli

Mushroom Barley

Turkey Chilli



City lunch boxes

Priced per Box - Minimum of 6 Boxes

Picnic Box 18.95

Choice of Sandwich or Wrap
Choice of Whole Fresh Fruit
A Bag of Potato Chips

Business Box 19.95

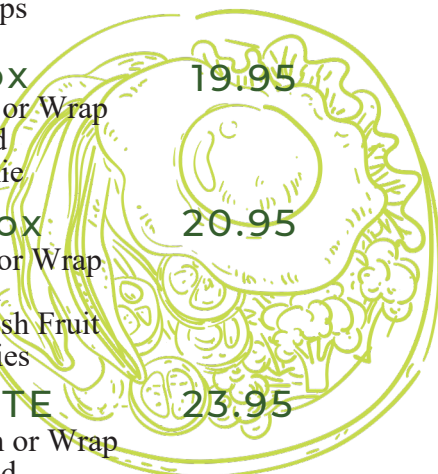
Signature Sandwich or Wrap
Choice of Side Salad
Freshly Baked Cookie

Executive Box 20.95

Signature Sandwich or Wrap
Choice of Side Salad
Choice of Whole Fresh Fruit
Freshly Baked Cookies

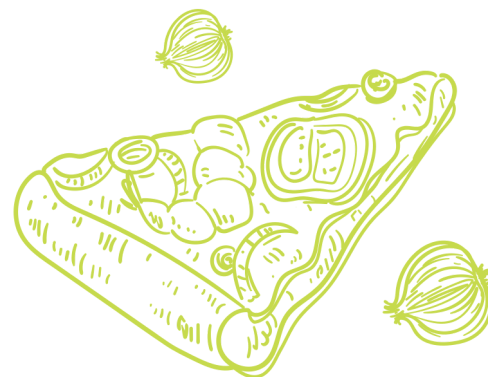
City FAVORITE 23.95

- *Signature Sandwich or Wrap
- *Choice of Side Salad
- *Fresh Fruit Cup with Mixed Berries
- *Freshly Baked Cookie
- *Bag Of Potato Chips



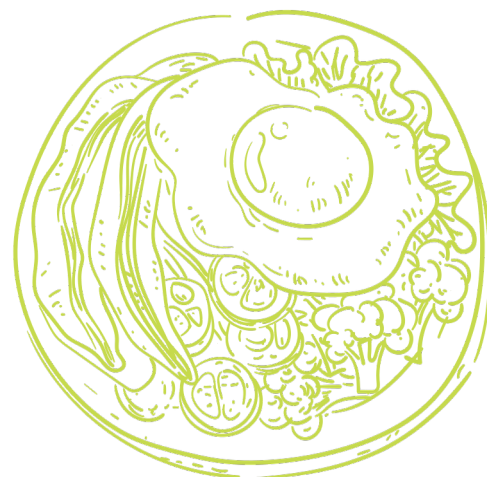
Add Soft Drinks to any Boxed Lunch add \$2.45

Add Bottled Water to any Boxed Lunch add 2.00



Pizza

Classic Cheese Pie	23.95
Sicilian	26.95
Pepperoni	26.95
Sausage	28.95
Margarita	28.95
Meat Lover	35.95
Mushrooms	28.95
Meatballs	28.95
Onions and Peppers	28.95
Buffalo Chicken	32.95
Chicken Cutlet	32.00
Veggie Lover	28.95
Hawaiian	28.95





Finger Food

Imported Fruit And Cheese Platter 10.95

An artful selection of French Brie, English Cheddar, Chevre Goat's Cheese, and Smoked Gouda with Seedless Grapes, Golden Pineapple and Drisooll's Strawberries served with Carr's British Crackers, Breadsticks and Flatbreads

-per person

Vegetable Crudite Platter 8.95

Crisp Seasonal Vegetables tastefully arranged: Tri-color Peppers, Broccoli, Carrot Sticks, Cauliflower, Grape Tomatoes, Sweet Potatoes and your choice of two Home Made Dips [Basil Aioli, Garlic Aioli, Sun Dried Tomato, Hummus or Bean]

-per person

Finger Sandwich 8.95

Assortment of miniature Sandwich

- 2 finger per person

Sliced FruitPlatter 8.95

A mouth watering selection of Golden Pineapple, Honeydew, Cantaloupe, Seedless Grapes, Kiwi Watermelon, Mixed Berries and other Seasonal Fruit

-per person

Chip And Dip 8.95

Assorted Nacho Chips, Potato Chips and Tortilla Chips served with our spicy Guacamole or Salsa Picante Dipping Sauce

per person





Custom Cakes

[24-Hour Notice]

Call for Prices

Available InTheFollowing Sizes:

8" inch Round, Serves 12-15 Guests

12"inch I/4 Sheet, Serves 18-22 Guests

I/2 Sheet, Serves 30-40 Guests

3/4 Sheet Serves 45-55 Guests

Full Sheet, Serves 70-90 Guests

Italian Tiramisu

Strawberry Shortcake

Carrot Walnut

Chooolate Mousse

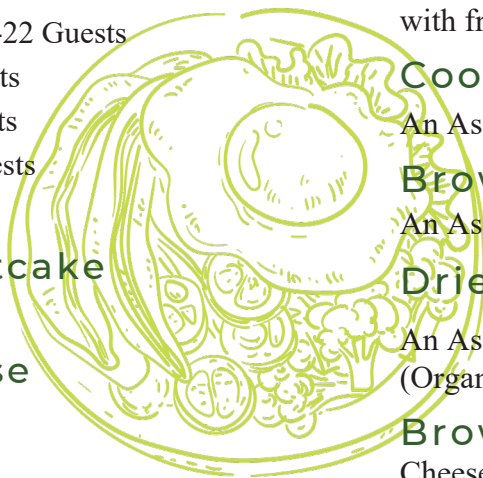
Seven Layer

White Chooolate

German Chocolate

Walnut Mocha

*Inscriptions are complementary on all cakes
City Cafe customizes cakes for every occasion*



Decadent Desserts

Loaves & Berries 8.95

An assortment of Homemade Low-Fat Yogurt
Loaves and fat free Rice Crispy Treats, garnished
with fresh Seasonal Berries

Cookies & Brownies 8.95

An Assortment of Miniature Cookies and Brownies

Brownies & Fudges 9.95

An Assortment of Brownies and Fudges

Dried Fruit & Brownie 9.95

An Assortment of Brownies and Dried Fruit
(Organic Dry Fruits)

Brownie Selection

Cheese Cake - Lemon Square - Apricot Square
Raspberry Square - Chocolate Chips - Chocolate
Pecan Square - Walnut Brownie

Italian P astries 9.95

An Assortment of French or Italian Pastries

Pudding 7.45

Rice - Chocolate - Vanilla

Jello Plain 3.45 /With Fruits7.45

Sliced Fruit 8.95

An AssortmentofslicedSeasonal Fruit decorated
on a tray per person minimum 8 guests





Smoothies

Fruit Smoothies NEW! 9.00

All-natural chilled drinks made with the freshest blends of fresh fruits. 99% Fat Free

Aloha Berry

Crazy Caribbean

Peach Almond Freeze

Bahama Mama

Maui Sunset

Pink Hurricane

Peanutty Blast



Beverage

Assortment 3.95

Vitamin Water, Gatorade and assorted juice

Spring Water 3.50

Canned Beverages 2.50

Assorted Snapple Ice Teas 3.95

Vitamin Water 3.95

Naked Fruit Juice 8.95

Freshly Made Lemonade 3.95
or Iced Tea



Beverages

City Coffee Service 3.95

Featuring Our Signature Roast, Or Decaffeinated Fresh Brewed Coffee

City Tea Service 3.95

Our Fresh Brewed Leaf Tea, Decaffeinated and Herbal Teas

Hot Chocolate 5.95
Belgian Coco with Steamed Milk

All Natural Fresh Squeezed Juices 5.95

Orange Juice, Ruby Red, Grapefruit, Cranberry Or Fresh Pressed Apple Juice

ASSORTED BEVERAGE PACKAGE 3.95

Bottled Spring Water, Can Soda & Snapple Iced teas

All the prices are subject to change. Last update on the price in July, 2026



Our Catering Policies

Some orders may need some deposit. Some orders may need 24-hour notice. One day required for any cancellations. Orders may be placed from 8:00 am to 4:00 pm - Monday to Saturday. Major credit cards and company checks are accepted.

Corporate Accounts Are Welcome

§

Thank you for your interest in City Café!

We are a one-stop catering company. Not only offering fantastic, affordable, quality food, but event services as well - such as rentals, staffing, and planning. We have plenty of menu ideas to get you started.

We would love the opportunity to prepare a bid based on your specific requests.

We Collaboratively Work to Guarantee that your Event will be a Memorable One

Table Of Contents

2 Breakfast Packages

3 Breakfast Selections

4 Lunch Packages

5 Sandwiches, Wraps & Panini

6 Hot Entrees

7 Heroes - Melt

8 Pizza

9 Entree Salads - Gourmet Side Salads

10 Pasta

11 Tex Mex - Lunch Box

12 Finger Food

13 Cakes & Desserts

14 Smoothies & Beverages





*35 West 43rd Street
New York, New York*

City Cafe

caterers

Teel: 212 764 0444
Fax: 212 764 0472

