



Sweets

Cookies & Brownies

6.95pp

A tempting assortment of fresh baked chocolate chip, oatmeal raisin, double chocolate, Macadamia nut and peanut butter cookies accompanied by triple fudge brownies

with Fruit 8.95pp

Mini Pastry Tray (Napoleon, cannolis, fruit tarts, cream puffs)... 8.95pp

Sliced Fruit & Berry Tray

7.95pp

Decoratively arranged Mix of freshly sliced Valencia oranges, grapes, pineapples grapefruit, melons, assorted berries, and kiwi

Tiramisú ½ Tray serves 12-16..... 96.00

Imported espresso, lady fingers and mascarpone cream dusted with Dutch cocoa

Assorted Fancy Cup Cakes

7.95pp

Carrot, hostess, oreo, white w/pastel buttercream, red velvet & brownie

Decadent Whole Cakes

10" 12-16 People

Old Fashioned Chocolate Cake or Creamy Carrot Cake 60.00

Chocolate Ganache or Chocolate Chip Layer..... 58.00

Red Velvet or New York Cheesecake 58.00

New York Strawberry Cheesecake 65.00

Chocolate Mousse Cheesecake 65.00

Terms

Please place your orders as early as possible. While we do take last minute orders, some items require one full day's preparation time. Orders will be subject to deposit.

One full day's notice is required for cancellations.

Delivery charges will apply if outside of our geographic territory.

Prices are subject to change according to market conditions.

Charges for lost or unreturned catering equipment will apply.

Corporate accounts are welcome.

If paying by credit card please have your billing address and verification code ready. Thank you!

GATERING



810 Gourmet Café Delicatessen

810 7th Avenue NYC

212 541.4136

Corporate Accounts Welcome

All Prices per person unless otherwise noted

Please order one day in advance

6 person minimum per order



Breakfast

Boardroom Breakfast Package 14.95pp

- Freshly baked muffins, fruit danish, English scones, croissants, hand rolled bagels, w/butter, Philadelphia cream cheese & preserves
- Colombian or French Roast Coffee Service
- Fresh Squeezed Orange Juice
- Seasonal Sliced Fruits and Berries

Hot Beverage Service

Colombian, French Roast Coffee or Black Tea	3.50pp
Café Latte	4.95pp
Hot Chocolate	2.95pp
Belgian Rich Hot Cocoa	3.95pp

Cold Beverage Service Half Gallon Serves 8-10p

Fresh Orange Juice	18.95
Fresh Brewed Iced Tea	16.95
Fresh Brewed Iced Coffee	16.95

Parfait Bowl Yogurt Fresh Fruit & Granola

The Healthy Breakfast Alternative

Honey granola, seasonal fresh fruit layered in low fat yogurt 8.95pp

Mini Breakfast Pastry Tray 5.95 pp *Requires 1 Day Notice

Freshly baked mini croissants, assorted Danish and muffins decoratively arranged. Served with butter and fruit preserves

Hearty Breakfast Buffet 12.95pp

Scrambled eggs with bacon or sausage, accompanied with home-fries, fresh sliced breads and bagels with butter and assorted cream cheeses

French Toast Brioche..... 12.95pp

With fresh fruit and maple syrup

add \$3 for Bacon or Sausage

Buttermilk Pancakes with Fruit..... 12.95pp

With maple syrup

add \$3 for Bacon or Sausage

Hot Pasta *Served with Dinner Rolls or Garlic Bread*

Lasagne Bolognese	Half Tray, Serves 8-12 142.95
Classic recipe with sautéed beef, light béchamel, seasoned ricotta, melted mozzarella and 6 hour marinara	
Penne allaodka	11.95pp
Rigatoni Siciliano	12.95pp
Plum tomato sauce with roasted eggplant and Pecorino Romano cheese	
Rigatoni alla Matriciana	12.95pp
Sautéed w/imported pancetta, sweet onions, Italian plum tomatoes	
Linguine Seafood fra Diavolo	16.95pp
Shrimp, mussels and calamari in a spicy red pepper sauce	
Orecchiette Baresi	13.95pp
Italian sausage, sautéed broccoli rabe, crushed red pepper and roasted garlic	
Farfalle all' Pesto	12.95pp
Bow tie pasta with toasted walnut basil pesto, grated Parmigiano	
Fettuccine Alfredo	12.95pp
Creamy Parmesan butter sauce and cracked black pepper	
Spaghetti alla Carbonara	13.95pp
Sautéed with pancetta, white wine, Parmigiano-Reggiano and eggs	

Entrées

Served with Choice of Rice Pilaf or Roasted Potatoes & Vegetables (Unless Otherwise Noted)

Chicken Souvlaki	17.95pp
Char grilled chicken and vegetable skewers with Greek Salad, homemade yogurt tzatziki and grilled pita bread	
Chicken Marsala	16.95pp
Pan roasted chicken cutlet with sweet wine mushroom gravy	
Chicken Picatta	16.95pp
Sautéed & finished w/lemon-white wine pan gravy, topped with capers	
Classic Chicken Parmigiana over Linguine	17.95pp
Asian Sesame Chicken Teriyaki with stir fried vegetable rice..	16.95pp
Tuscan Chicken Paillard	16.95pp
Pounded & marinated with fresh herbs, served with rosemary potatoes	
Slow Roasted Brisket of Beef	18.95pp
thinly sliced served with mashed potato and vegetables	
Thanksgiving Roasted Turkey Requires 2 days notice.....	19.95pp
Roasted sweet potatoes, homemade stuffing, choice of vegetable	
Pan Seared Steak onions and peppers with natural gravy.....	16.95pp
Oven Roasted Pork Loin with Burgundy gravy.....	16.95pp
Seafood Paella	19.95pp
Short grain Arborio rice cooked with fresh shellfish and saffron	
Asian Stir Fry Shrimp & Rice with julienned vegetables.....	19.95pp
Grilled Filet of Atlantic Salmon lemon parsley beurre blanc...	21.95pp

Side Salads *As a Starter or Accompaniment to Any Meal*

- Mixed Garden Greens**..... 6.95pp
Caesars Salad 6.95pp
Whole Wheat Pasta, toasted walnut pesto, sun-dried tomatoes.. 5.95pp
Bocaccini Mozzarella Pasta Salad..... 7.95pp
 With cherry tomato and white balsamic vinaigrette
Chickpea Salad..... 6.95pp
 With sun-dried tomatoes, scallions, red onions, red wine vinaigrette
Mediterranean Quinoa Salad 6.95pp
 With fresh tomato, cucumber, onion, fresh herb vinaigrette
Lentil Salad 6.95pp
 With tomato, grilled onion, fresh dill and roasted garlic vinaigrette

Entrée Salads *Served with Artisan Breads*

- Grilled Chicken Paillard**..... 12.95pp
 Field greens, roasted tomatoes, Pecorino Romano, balsamic vinaigrette, fresh herbs
Classic Chicken Caesar..... 12.95pp
Grilled Strip Steak Arugula & Frisée 14.95pp
 Grilled onions, grape tomato, crumbled blue cheese, lemon vinaigrette
Greek Village 12.95pp
 Tomatoes, onion, cucumber, Kalamata olives, feta, peppers, grape leaves, oregano, red wine vinaigrette
Grilled Salmon Nicoise..... 16.95pp
 Sliced egg, blanched wax potatoes, Kalamata olives, shaved onion, capers, field greens, lemon vinaigrette
Asian Spicy Shrimp..... 16.95pp
 Orange segments, scallions, shredded carrots, glazed walnuts and sesame rice wine vinaigrette

Breakfast

Breakfast Pastry Favorites Tray 6.95pp

Freshly baked muffins, fruit Danish, English scones, croissants, hand rolled bagels served with butter, Philadelphia cream cheese & preserves

with Colombian or French Roast Coffee Service 9.95pp

with Fresh Squeezed Orange Juice 3.00pp

Breakfast Wraps & Rolls Tray 7.95pp

- Bacon, Egg, Cheese
- Egg White, Vegetable
- Ham, Egg, Swiss
- Sausage, Egg, Cheese
- Egg White, Turkey, Low-Fat Cheese



Fruit Salad Bowl 6.95pp

A medley of sliced seasonal fruits and berries

Sliced Fruit & Berry Tray 7.95pp

Decoratively arranged mix of freshly sliced Valencia oranges, grapes, pineapples, grapefruit, melons, assorted berries and kiwi

Nova Scotia Smoked Salmon Platter 16.95pp

Beautifully arranged served with assorted cream cheeses, shaved Bermuda onion, capers and an assortment of hand rolled water bagels



Finger Food & Appetizers

Cheese, Crackers & Fresh Grape Tray 12.95 pp

An assortment of imported soft and hard cheeses, seedless red and white grapes served with English water crackers

Buffalo Wings 10.95pp

With celery and carrot sticks, served with blue cheese dressing

Crudite 6.95pp

Crunchy blanched vegetables served with creamy dips

Southwestern Dips 10.95pp

Guacamole, pico de gallo, & chipotle cream dip served w/tortilla chips

Meze Dips Tray 7.95pp

Pita point crisps with spicy goat cheese puree, Greek yogurt dill sauce and roasted eggplant puree

Pinwheels 10.95pp

Assortment of bite sized wrap sandwiches decoratively arranged

Sliders 10.95pp

Mini-angus cheddar burgers with spicy aioli

Italian Salumi and Cheese Tray 13.95pp

Parma prosciutto, Genoa salami, spicy sopressata, sweet capocollo, provolone picante, sharp cheddar, pepper Jack served with marinated olives

Spinach Pie Bites 8.95pp

Mini baked phyllo pastry stuffed with sautéed spinach, leeks, feta cheese and fresh herbs

Lunch 6 Person Minimum
Sandwich Trays Include Crunchy Dill Pickles
& Choice of Red Bliss Potato Salad or Coleslaw

Sandwiches

Assorted Lunch Sandwich Tray 11.95pp

Fresh carved turkey, rare roast beef, Black Forest ham, peppered and smoked turkey, Genoa salami, old fashioned tuna salad, served on assorted sliced breads and rolls

Artisan Sandwich Tray 12.95pp

An assortment of our most popular offerings on artisan bread fresh mozzarella with roasted peppers, grilled portobello mushroom, grilled vegetable focaccia, Italian supremo, rosemary grilled chicken with smoked mozzarella, grilled chicken Italiano, croque monsieur, smoked turkey and Brie cheese baguette

New York Classic Sandwich Tray 18.95pp

- Corned Beef Piled High on Jewish Rye
- Pastrami Piled High on Jewish Rye
- Fresh Brisket of Beef Slow Roasted with Dipping Gravy
- Roasted Turkey Club with Bacon, Leaf Lettuce & Tomatoes

Wraps Tray 12.95pp

Great light alternative for any gathering smoked turkey with Brie, spicy Cajun chicken, grilled chicken Caesar, tuna salad avocado, breaded eggplant with fresh mozzarella, grilled rosemary chicken with smoked mozzarella

Party Heroes by the Foot

Wow Your Guests with Our Giant Subs. Each Foot Serves 2-3 People.
Served with Pickles & Potato Salad or Coleslaw

Italian Supremo 39.95per foot

Genoa salami, sweet capicola, sharp provolone, roasted red peppers, leaf lettuce and tomatoes with balsamic vinaigrette

Americano 39.95per foot

Roast angus beef, fresh carved turkey, Boar's Head brand ham, and sharp cheddar with lettuce and tomatoes

Chicken Italiano 39.95per foot

Italian seasoned grilled chicken, home made fresh mozzarella, roasted peppers, tomatoes, fresh basil and balsamic mayo

Grilled Portobello Mushroom 39.95per foot

Roasted peppers, spicy arugula, provolone cheese, balsamic vinaigrette

Add an Assortment of Kettle Chips, Canned Beverages
& Spring Water to Your Lunch Order 5.50pp

