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CITY CHEFS offers delivery throughout Manhattan & surrounding boroughs, including the tri-state area. All orders must be placed by 4 p.m. for the next day delivery. Unless stated, all prices are per person. Some items may require an onsite chef.

CITY CHEFS has a wide range of menus to choose from. Our breakfast & lunch menu was designed as an introduction to what we have to offer. Our experienced sales staff will help you customize any menu to meet your specific event needs. From cocktail receptions to large corporate events, social affairs and intimate dinners, we are happy to assist you.

Please inquire if you have any special requests or dietary needs

PLEASE INQUIRE ABOUT GLUTEN-FREE, VEGAN, VEGETARIAN OR SPOECIFIC ALLERGY NEEDS

PRICES ARE SUBJECT TO CHANGE

PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

WE HAVE A 24-HOUR CANCELLATION POLICY. A 50% FEE WILL BE CHARGED IF CANCELLED LESS THAN 24 HOURS OF EVENT.



BREAKFAST

**15 Person Minimum on All Room Temperature Orders
15 Person Minimum on All Hot Orders**

Continental Breakfast	\$9.95
Assorted miniature Danish, pastries, croissants, muffins, scones & bagels. Served with butter cream cheese & preserves	
Breakfast Packages are Offered for 20 or More Guests	
Norwegian Smoked Salmon Platter	\$15.95
Served with bagels, tomato, onions, dill, capers, lemon wedges & cream cheese	
Classic Hot Breakfast	\$21.95
Served with eggs, bacon and/or sausage and home fried potatoes & continental breakfast Make your own omelet station - with the above components- (Chef on site required additional	
Bagel Platter	\$14.95
Plain, vegetable, scallion & smoked salmon cream cheeses, white fish spread	
Toast Platter	
Country white, whole wheat, multi-grain, poached eggs, avocado spread, cottage cheese	\$9.95
Egg Muffins -	\$10.95
Mini Breakfast Quiche	\$10.95
Classic Breakfast Sandwiches	\$10.95
Breakfast Burritos	\$10.95
Home Made Protein Waffles, Buttermilk Pancakes or French Toast	\$10.95
Low Fat Fresh Fruit Yogurt Parfait - fresh fruit, granola & honey	\$7.95
OR Make Your Own Parfait Station	\$8.95
Sliced Fruit Platter or Fruit Salad - Small (6-10) \$70, Medium (10-15) \$110, Large (15-20) \$170	
Premium brewed Regular or Decaffeinated Coffee	\$30.00
Each pump pot serves 8-10 people	
Gourmet Selection of Tea	\$3.50
Hot Chocolate	\$4.00
Tropicana Orange Juice	\$3.00
Fresh Squeezed Orange Juice or Grapefruit	\$6.00
Bottled Water	\$2.00



LUNCH

15 Person Minimum on All Room Temperature Orders
15 Person Minimum on All Hot Orders

Lunch I Assorted Sandwiches & Wraps, Homemade Potato Chips, Cookies & Confections	\$16.95
Lunch II Assorted Sandwiches & Wraps, Green Salad, Homemade Potato Chips, Cookies & Confections	\$19.95
Lunch III Assorted Sandwiches & Wraps, Green Salad, Additional Side, Homemade Potato Chips, Cookies & Confections	\$22.95

The Above Lunch Packages are Offered for 20 or More Guests

Box Lunches Add \$3.00 Per Person

SANDWICHES & WRAPS

SANDWICHES

These are our favorites. Please inquire for full list, including gourmet selection

Fresh Mozzarella & Tomato fresh basil, balsamic glaze, rosemary focaccia, pesto

Grilled Pesto Chicken Breast tomato, baby arugula, provolone, artichoke hearts, lemon aioli

Italian Sub - soppressata, prosciutto, cappocola buffalo mozzarella, roasted peppers, artichoke hearts

Roasted Turkey & Cheddar mesclun, tomato, jalapeño mayo

Spicy Buffalo Chicken shredded Iceberg, melted blue cheese

Salmon Salad capers, celery, light lemon aioli

Country Chicken Salad red grapes, walnuts, herbed mayo, mesclun

Grilled Chicken Breast baby arugula, oven roasted tomato, roasted garlic mayo

Ham & Swiss mesclun, tomato, honey mustard

Vegetable Mélange squash, eggplant, red onion, roasted peppers, mozzarella, pesto mayo

Roasted Beef & Gruyere Cheese grilled red onions, field greens, horseradish aioli

Albacore Tuna Salad tomato, lettuce

Turkey Club - turkey, bacon, lettuce, tomato, garlic aioli



WRAPS

Sesame Chicken Wrap sautéed cabbage, marinated mushrooms

Smoked Turkey Breast BLT lettuce, avocado, chipotle aioli

Turkey & Muenster Cheese Wrap lettuce, tomato, oil & vinegar, Dijon mustard glaze

California Wrap pepper jack, avocado, cucumber alfalfa sprouts, tomato, lemon aioli

Chicken Caesar Wrap romaine hearts, parmesan reggiano

Albacore Tuna Salad Wrap tomato, mixed greens

SIDES

SALADS

These are our favorites. Please inquire for full list

Mixed Green Salad shaved carrots, cherry tomatoes, cucumber, shaved parmesan

Classic Caesar Salad romaine, sourdough croutons parmesan

Health Kick Salad

Baby spinach, Beets, Shaved asparagus, Manchego cheese, Micro greens Sprouts, Sunflower seeds - \

Spinach Salad white mushrooms, tomato, hard boiled eggs, bacon, croutons

Southwestern Salad tortilla strips, corn, avocado, black beans, creamy lime dressing





PASTA/STARCH

Penne Pasta Salad roasted peppers, pine nuts, capers, olives parsley

Roasted Yukon Potato Salad roasted corn, green onion, chipotle

Orrechiette Pasta sun-dried tomato, pesto, grilled asparagus

Old Fashion Macaroni Salad carrots, celery, house made mayo

Soba Noodle Salad sesame seeds, red & yellow peppers

Farfalle Pasta fire roasted tomato, fresh basil

Orzo Pasta feta, sun-dried tomato, artichoke, kalamata olives, baby spinach

Wild Rice Salad coconut, almonds, scallion, dried cranberries, curry vinaigrette

Quinoa – roasted root vegetables

Penne Primavera julienne vegetables

Red Bliss Potato Salad, dill, bacon, Dijon, scallions

VEGETABLE

These are our favorites. Please inquire for full list

Heirloom Tomato Salad buffalo mozzarella, shaved fennel champagne vinaigrette

Roasted Beet Salad red & golden beets, asparagus, fresh mint

Grilled Asparagus Lemon Zest

Sauté String Beans

Grilled Vegetables

Roasted Root Vegetables

Ginger Carrots

Any Additional Side Salad - \$8.95
starch, salad, or vegetable



COMFORT FOOD

Most Can Be Made Gluten -Free, Vegetarian or Vegan – Please Inquire

Macaroni & Cheese – ALL BELOW ADDITIONAN HAVE AN ADDITIONAL COST \$8.95

Lobster, shrimp, bacon, wild mushroom, broccoli, truffle, pulled pork, buffalo chicken, four cheese
Prepared live or buffet style Live requires chefs on site

Taco Bar \$38.00

Chicken, beef, pork, fish, cheese, onion, sour cream, lettuce, tomato, homemade tortilla chips,
guacamole, salsa, soft & hard taco shell, Chipotle potato salad, Green Salad.
Prepared live or buffet style Live requires chefs on site

Burger Bar \$26.95

Beef, Turkey, Vegan/Vegetarian, cheese, lettuce, tomato, bacon, onion, pickles,
ketchup, mustard, mayo, buns, Homemade potato chips, Green salad

City Chefs Specialty Sushi Platter – BEST SUSHI IN NEW YORK \$23.95

(Sushi, Sashimi & Maki)

Prepared live or special platters - Live requires chefs on site'

Lasagna - Classic, grilled vegetable, Greem salad \$26.95

Fried Chicken & Potato salad, Greem salad \$26.95

Meatloaf & Mashed potatoes, Green salad \$26.95

Protein Bowls – Open to Special Requests \$21.95

Quinoa with Roasted Root Vegetables, grilled salmon, chicken, steak or tofu

Orzo Pasta

feta, sun-dried tomato, artichoke, kalamata olives, baby spinach, grilled salmon, chicken, steak or tofu

Green Salad

carrots, tomato, cucumber, shaved parmesan, balsamic Vinaigrette, grilled salmon, chicken, steak or tofu

City Chefs Salad Bar \$23.95

Includes rolls & butter and cookies & confections

Romaine & mesclun mix, Asparagus, Grape tomatoes, Carrots, Cucumbers, Mushrooms,

Red beans, Corn, Hard boiled eggs, Croutons, Grilled chicken, Bacon, Turkey, Ham,

Cheddar, Swiss cheese, Goat cheese, Choice of two dressings

Additional Proteins are Available

Deli Platter Combo \$23.95

Ham, roast beef, turkey, tuna Salad, cheddar & provolone, lettuce, tomato, onion & pickles,

Mixed green salad, Red bliss potato salad, assorted breads & rolls, Homemade potato chips, Cookies & confections.



SNACKS

Dessert Platter Assorted gourmet cookies & dessert bars	\$8.95
Chocolate Covered Strawberries per the dozen	\$90.00
Sliced Fruit Platter or Fruit Salad - Small (6-10) \$70, Medium (10-15) \$110, Large (15-20) \$170	
Assorted Petit Fours (48-hour s notice required. Please inquire)	\$12.95
Individual Pastries (48-hour s notice required. Please inquire)	\$12.95
Specialty Cakes (48-hour s notice required. Please inquire)	

BEVERAGES

Premium brewed Regular or Decaffeinated Coffee Each pump pot serves 8-10 people.	\$30.00
Gourmet Selection of Tea	\$3.50
Soft Drinks Coke, Diet Coke, Sprite, Ginger ale	\$2.00
Fresh Squeezed Lemonade	\$4.00
Fresh Brewed Iced Tea	\$4.00
Homemade Ginger Lemonade	\$4.00
Snapple	\$2.50



CITY CHEFS LUNCH & DINNER BUFFETS

Buffets Start at \$34.95 Per Person.

We have an extensive variety of entrees and accompaniments for any buffet or sit-down lunches & dinners
Let our experienced event staff plan a menu specially tailored to your needs, tastes and budget!



Pan Seared Sesame Crusted Tuna

Jasmine with Shitake Mushrooms
Grilled Bok Choy, Bean Sprouts, Baby Eggplant

**VEGAN VEGETARIANS' GLUTEN FREE
ARE AVAILABLE**

**Most Entrees Can Be Prepared to Please Any Special
Dietary Need**



Herb Grilled Baby Lamb Chops

Grilled Asparagus, Lemon Zest
Truffle Mushroom Polenta



STATIONARY HORS D'OEUVRE PLATTERS

Medium serves 10-15 guests. Large serves 15-20 guests.

City Chefs Classic Cheese Board

\$180/\$230

Sharp Cheddar, Brie, Blue Cheese, Goat Cheese & Smoked Gouda
Garnished with Seasonal Fruit, Flat Bread, Crackers, Bread Sticks

Artisanal Cheese Board

\$210/\$265

(Selection of hand-crafted cheeses, changes day to day)
Garnished with seasonal fruit, Dried fruit, Flatbread, Crackers, Selection of nuts

Seasonal Fresh Sliced Fruit Platter

Medium (10-15) \$110, Large (15-20) \$170

Organic Vegetable Crudités

\$160/\$190

Mediterranean Dipping Platter

\$120/\$160

Hummus, Baba ghanoush, Cucumber riata, Spiced pita crisps

With Grilled Chicken Skewers

\$150/\$190

Assorted Spanish Tapas

\$250/\$300

Spicy chili shrimp, Grilled Chorizo skewer, Orange marinated chicken skewer,
Beef empanadas, Manchego baton wrapped with grilled eggplant,
Crispy pancetta deviled eggs Assorted olives, Crusty breads

Assorted Crostini & Dip

\$140/\$190

Toasted sourdough rounds with:

Black olive tapenade, Tuscan white bean spread, Fresh local tomato-basil & ricotta salata

Mexican Fiesta

\$195/\$230

Beef chimichurri skewers, Chicken & fontina quesadillas, grilled vegetable & black bean burritos,
Charred tomato salsa, Sour cream, Guacamole, Rainbow tortilla chips (*some items are best served hot*)

Venetian Style Antipasto

\$230/\$290

Marinated & grilled zucchini, Roasted bell peppers, Artichoke hearts, Salami, Sopressata,
Prosciutto, Provolone cheese, Bocconcini, Assortmened olives, Marinated mushrooms,
Crusty bread Grain. mustard



STATIONARY HORS D'OEUVRE PLATTERS

Medium serves 10-15 guests. Large serves 15-20 guests.

Mediterranean Mixed Grill Basket

\$220/\$280

Gilled herbed chicken skewers, Marinated bocconcini, Roasted zucchini sticks, Sun-dried tomatoes Grilled red onions, Black olive tapenade, Tomato & basil bruschetta, Stuffed grape leaves, Spiced pita crisps

Pacific Rim

\$250/\$300

Szechuan shrimp skewers, Thai red curry chicken skewers, Vegetable summer rolls, ginger, Wasabi, Scallion & sriracha dipping sauce

Quesadillas Assortment

Spicy Shrimp, Black bean & Jack cheese, Chorizo & queso blanco, Grilled chicken & pepper jack, Salsa

\$235/\$295t

Provençal Grill

\$250/\$300

Grilled shrimp skewers, Jalapeño rosemary chicken skewers, Grilled zucchini, Roasted beets & carrots, Sun-dried tomatoes, Parmesan cheese, Roasted red pepper aioli

Quesadillas Assortment

\$\$250/\$300

Spicy Shrimp, Black bean & Jack cheese, Chorizo & queso blanco, Grilled chicken & pepper jack Tomato salsa, Mango salsa, Tomatillo salsa

Trio of Shrimp Basket

\$250/\$300

Grilled, Honey glazed, Sesame Teriyaki Cherry tomatoes, Grilled zucchini, Honey-soy & Citrus soy dipping sauces

Assorted Empanadas

\$200/\$250

Chicken, Beef, Cheese, Green Plantain, Yuca. **Please inquire about our many different Empanadas**

Charcuterie

\$260/\$320

Vegetable terrine, truffle mousse, pate de champagne, thinly sliced chorizo, dried cured saucisson, prosciutto, imported salami, olives, cornichons, dried fruits & nuts, Parmesan, artisanal breads, mustard



STATIONARY HORS D'OEUVRE PLATTERS

Chicken Tender Trio

Pecan, Sesame & Plain

BBQ, Honey-mustard & ketchup

\$200/\$220

Taste of the Caribbean

Cod fritters, Jerk chicken skewers, Curried baby lamb chops, Grilled plantain bowls with Tostones with garlic mojo

\$250/\$300

Assorted Skewers Basket

Chimichurri Steak, Chicken Satay, Grilled Shrimp, Yellow Squash, Zucchini, Dipping sauces

\$250/\$300

Miniature Panini's (choose 3)

Grilled Tuscan vegetables & fontina with basil & black olive tapenade

Pesto chicken with buffalo mozzarella

Serrano ham & Manchego with arugula & fig chutney

Smoked turkey & gruyere with tomato & Dijon

Classic Cuban with ham, roasted pork, swiss, pickles & Dijon

Portobello mushrooms with herbed chevre & truffle oil

Grilled Cajun chicken with tomatoes, pepper jack & chipotle

Roast beef & gruyere with caramelized onions

\$210/\$250

Vegetarian Antipasto

Herbed bocconcini on skewer, Smoked mozzarella & parmesan reggiano,

Marinated artichokes, Roasted red peppers, Grilled zucchini & eggplant, Assorted olives, Crusty breads

\$190/\$230

