## Café Manhattan

## catering

35 w 45 th street, new york, ny 10036 212.921 .1515
cafemtogo@gmail.com

## breakfast

## breakfast platters

6 guests \& up; priced per guest
bagel basket
\$7.99
butter, traditional \& flavored cream cheese
tropical fruit salad
\$7.99
chunks of seasonal fruits
assorted breakfast basket
\$9.99
muffins, bagels, danish, croissants, scones, butter, preserves, cream cheese (scallion, vegetables, lox, strawberry, raisin walnut)
breakfast sandwiches (10+ guests) \$11.99
egg salad in mini pita
sliced egg on baguette smoked salmon scallion cream cheese with watercress on raisin walnut bread

## sliced fruit platter

$\$ 9.95$, minimum of 10 guests
fresh, seasonal fruit

## fresh fruit skewers

$\$ 8.95$
fresh fruit skewered presented in a basket

## continental breakfast

\$15.99
assorted breakfast basket, cream cheese, butter, preserves, tropical fruit salad, fresh squeezed juice, coffee

## executive breakfast

\$16.99
breakfast cakes, filled croissants, scones, herbed harvarti, sliced seasonal fruit platter, fresh squeezed orange juice, coffee \& flavored coffee

## smoked norwegian salmon platter

 \$17.99mini bagels with cream cheese \& smoked norwegian salmon, sliced onions, capers

## all american

\$18.99
scrambled eggs, bacon, sausage, pancakes, French toast

## breakfast beverages

6 guests \& up, priced per guest

## coffee

\$3.99
regular/decaf, sweeteners, milk
tea
\$3.99
regular, herbal, flavored

## fresh squeezed

\$6.99
selection of orange or grapefruit

## juice bar

beet nik
apple, carrot, beet root, celery, spinach
healthy seven greens
kale, spinach, apple, cucumber, pear, celery, lime, ginger
*please inquire about our other juices

## sandwiches

## platters

6 guests +
assorted sandwiches
\$14.99
grilled chicken, fresh turkey, roast turkey, fresh mozzarella \& tomato, roasted vegetables, foccacia, baguette, rolls, pita bread

## the classics

\$14.99
roast beef, smoked turkey, roasted turkey, ham, tuna, sliced bread

## deli sandwiches

\$14.99
corned beef, roast beef, pastrami, rye bread, rolls, coleslaw
italian homemade foccacia
\$16.99
focaccia pesto, ala roviola, di pollo, vegetarian chicken caesar, chicken parmigiana

## heroes by the foot

american
\$49
roast beef, roast turkey, baked Virigina swiss cheese, American cheese, lettuce, tomato, mayo
italian
\$49
cappicola ham, genoa salami, pepperoni, provolone cheese, lettuce, tomato, oil \& vinegar
vegetarian
\$39
roast vegetables, roasted peppers, balsamic vinegar

## salads

## green salads

$6+$ guests
house garden salad
\$7.95
crisp greens, tomatoes, carrots, cucumbers, peppers
arugula \& beet salad \$8.99
shallots, goat cheese
caesar salad
\$8.99; with chicken $\$ 13.99$
romaine, shaved parmesan, herbed croutons, caesar dressing

## greek salad

$\$ 9.95$; with chicken $\$ 13.99$
crisp lettuce, feta cheese, stuffed vine leaves, tomatoes, black olives, pepper, onions, cucumber, oil olive, dressing

## southwestern salad

\$9.99
romaine, cherry tomatoes, roasted corn, black beans, red onions, jalapeno, avocado, tortilla chips, pepperjack cheese \& cheddar cheese, chipotle dressing
middle eastern grilled salmon \$2 1.99 hummus, feta cheese, calamata olives, cucumber, tomato, onions, pita bread \& tzatziki sauce
pasta salads
$6+$ guests, $\$ 8.99$

## bowtie pasta

fresh mozzarella, sun dried tomatoes

## radiore pasta

roasted tomatoes, basil, ovendried ricotta
greek pasta
farfalle pasta, feta cheese, tabbouleh tomato, cucumber, fresh dill

## mediterranean orzo

grilled vegetables, olive oil, basil

## pasta pesto

sundried tomatoes, fresh
parmesan cheese, pesto sauce

## southwestern pasta

fresh corn, black beans, salsa

## potato salads

$6+$ guests, $\$ 7.99$

## red bliss potato

string beans, balsamic
vinaigrette

## black forest potato

red onion, prosciutto, mayo
grain salads
6+ guests, $\$ 8.99$

## house quinoa

lentil, avocado, roasted tomato \& peppers, lemon vinaigrette

## mediterranean quinoa

green beans, garbanzo, balsamic vinaigrette
roasted garlic \& tomato lentil
wheat berry \& barley
mozzarella, balsamic vinegar \& extra virgin olive oil

## southwestern coucous

beans, corn, pepper, tomato, scallion,
avocado, extra virgin olive oil \& lemon juice

## entrees

(please allow 24-48 hours notice)

## room temperature

12 guest minimum, priced per guest

## kabobs

\$25.99, choice of chicken or shrimp (+\$3)
served with wild rice
sweet corn salad and peppers
mixed greens
fresh dinner rolls

## fresh turkey

\$26.99
fresh sliced turkey
cranberry sauce
asparagus, vinaigrette
roasted fall
mixed green salad corn bread

## lemon basil baked chicken

\$25.99
roasted portabella mushrooms
red bliss potatoes
mixed greens
fresh rolls
cajun chicken
\$25.99
spinach rice
chilled gazpacho soup
mixed salad
dinner rolls

## filet mignon

*market price
roasted portabella mushrooms
red bliss potatoes
mixed greens
fresh rolls

## hot entrees

served with green salad \& bread minimum of 10 guests. \$16.99+

## pasta dishes

\$16.99 garlic \& herb cheese tortellini pasta pesto
bowtie pasta with prosciutto \&
pine nuts in garlic and oil
pasta primavera
ravioli
lasagna (meat or vegetables)

## poultry dishes

\$16.99 chicken marsala
chicken francese
chicken scaloppini
stir fry chicken
sesame chicken
beef dishes $\$ 19.99$
grilled steak with potatoes in asparagus sauce
steak oreganata
steak pinwheels with fresh herbs \& roasted cherry tomatoes

## seafood $\$ 19.99$

baked salmon medallion in
lemon dill sauce
stuffed filet with crab \& shrimp
shrimp scampi
grilled tuna steak with roasted plum
tomatoes in balsamic
vegetarian $\$ 16.99$
eggplant rollatini
eggplant Florentine
stuffed peppers with wild rice
mushroom
stirofry vegetables
side dishes $\$ 16.99$
garlic roasted potatoes
baked sweet potatoes
wild rice
steamed mixed vegetables
sweet corn with red peppers grilled vegetables

## party

## sushi

our in-house sushi chef uses his skill and knowledge of Japanese cuisine in pairing the best combination of sushi using only the freshest ingredients.
California, spicy tuna, and avocado rolls are just some of our favorites.

## sushi set A

\$129.00
5 rolls \& 18 pieces of sushi
sushi set B
\$189.00
7 rolls \& 32 pieces of sushi
sushi set C
\$239.00
9 rolls \& 42 rolls of sushi
sushi set D
\$369.00
14 rolls \& 64 pieces of sushi
party baskets
10 guest minimum
italian antipasto skewers
\$18.99
genoa salami, pepperoni
provolone,
italian olives, marinated artichokes \& mushrooms, roasted peppers, bocconini pesto, melon balls wrapped
in prosciutto, sliced focaccia bread
the grill
\$27.99
skewered grilled chicken, cajun chicken, shrimp, mushrooms, asparagus wrapped in prosciutto,
zucchini, red \& green peppers, sliced baguettes

## vegetables

\$18.95
zucchini, squash, eggplant, mushrooms, red peppers, green peppers, onions
"the cheeses"
\$16.99
dill harvarti
smoked gouda
jarlsberg
crackers \& sliced baguettes

## fruit \& cheese basket

\$18.99
"the cheeses" seasonal fruit

## platters

grilled shrimp skewers
10 guest minimum
\$25.99
marinated grilled shrimp spicy cocktail sauce

## southwestern basket

10 guest minimum
\$22.99
skewered cajun chicken, grilled
chicken, guacamole, salsa, vegetable \& tortilla chips
crudités
10 guest minimum
\$17.99
raw vegetables
homemade dip or hummus
onion or ranch

## desserts

## desserts

7 guest minimum
assorted dessert basket
\$8.99
brownies, blondies, crumb cake, pound cake, chocolate covered pretzels, cookies

## chocolate dream

\$8.99
brownies, chocolate dipped biscotti, chocolate dipped
pretzels, chocolate rugelach
cookie platter
\$8.99
jelly filled cookies, seven layer, chocolate chip, butter cookies

## mini pastry

15 guest minimum
\$11.99
cannoli, eclairs, napoleons, croissants

## cheesecake

\$11.99
plain, chocolate swirl, strawberry, banana, blueberry seasonal flavors

## additional

- cakes, pies, tarts
- ice
- wait staff
- rentals
- china, glassware, flatware, table linen, table accessories, tables, chairs, rolling bars, coat racks


## catering policies

- many items require 24-48 hours notice, please order accordingly
- we delver to all new york city (standard charge for any orders out of the immediate area)
- catering orders include a standard administrative of $10 \%$ gratuity is not included
- cancellations require 1 full business day
- deposit of $50 \%$, however orders cancelled after 1 business day are subject to a $50 \%$ charge
- prices are subject to change without prior notice
- cash, company checks, major credit cards are accepted
- house accounts are welcome

