

Café Manhattan

catering

35 w 45th street, new york, ny 10036

212.921.1515

cafemtogo@gmail.com

breakfast

breakfast platters

6 guests & up; priced per guest

bagel basket

\$6.95

butter, traditional & flavored
cream cheese

tropical fruit salad

\$7.99

chunks of seasonal fruits

assorted breakfast basket

\$8.95

muffins, bagels, danish,
croissants, scones, butter,
preserves, cream cheese
(scallion, vegetables,
lox, strawberry, raisin walnut)

breakfast sandwiches (10+ guests)

\$11.25

egg salad in mini pita
sliced egg on baguette
smoked salmon
scallion cream cheese with
watercress on
raisin walnut bread

sliced fruit platter

\$8.75, 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

\$17.99

mini 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

sandwiches

platters

6 guests +

assorted sandwiches

\$14.99

grilled chicken, fresh turkey, roast turkey,
fresh mozzarella & tomato, roasted vegetables,
focaccia, 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 focaccia

\$16.99

focaccia pesto, ala roviola, di pollo,
vegetarian chicken caesar, chicken parmigiana

heroes by the foot

american

\$49

roast beef, roast turkey, baked Virginia 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

\$21.99

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, oven-
dried 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 couscous

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

\$26.95 chicken marsala
chicken francese
chicken scaloppini
stir fry chicken
sesame chicken

beef dishes \$29.95

grilled steak with potatoes in
asparagus sauce
steak oreganata
steak pinwheels with fresh herbs
& roasted cherry tomatoes

seafood \$32.95

baked salmon medallion in
lemon dill sauce
stuffed filet with crab & shrimp
shrimp scampi
grilled tuna steak with roasted
plum
tomatoes in balsamic

vegetarian \$25.95

eggplant rollatini
eggplant Florentine
stuffed peppers with wild rice
mushroom
stir fry 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 deliver 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