

DEAN & DELUCA

CATERING

SOHO STORE / DOWNTOWN

560 Broadway
tel 212.226.6800 ext 8315
catering.soho@deandeluca.com

MADISON STORE / MIDTOWN / UPTOWN

1150 Madison Avenue
tel 212.717.0800 ext 8100
catering.madison@deandeluca.com

FULL SERVICE CATERING

New York, NY
tel 212.430.8300
catering.ny@deandeluca.com

SERVICES

COMPLIMENTARY DELIVERY*

*We offer complimentary delivery within areas of Manhattan. Delivery set up requires advance notice and is an additional \$25. Service charges may apply. Additional charges may apply on weekends.

COCKTAIL RECEPTIONS, SOCIAL & CORPORATE DINING

DEAN & DELUCA has a wide range of menus to choose from. These menus are simply a sampling of what we have to offer. We encourage you to use the services of our experienced event planners that will customize a menu tailored to your specific requests. From small private affairs to large corporate events, we are happy to assist you.

SERVICE STAFF

Black tie or casual, we can supply you with an experienced staff. Uniformed butlers, bartenders, garde mangers and chefs are available upon request.

EQUIPMENT

DEAN & DELUCA can arrange for the rental of all the equipment you may need for any event. DEAN & DELUCA can provide china plattered service for an additional \$30. DEAN & DELUCA also carries chafing dishes for an additional charge of \$25 (limited supply).

EQUIPMENT PICK UPS

Coffee urns, chafing dishes, china, utensils, and other DEAN & DELUCA products are normally picked up the next day, unless otherwise requested.

FLOWERS These can be supplied by our sources or we can arrange through your florist.

EVENT SPACES

Our event planners can assist you in finding the perfect space for your event.

Some of our favorite locations are:

- The Metropolitan Pavilion
- The Puck Building
- The Altman Building
- The Waterfront
- Chelsea Piers
- Exit Art
- Nederlander Theatres
- Angel Orensanz Foundation
- Roseland Ballroom
- At Directors Club
- New York Carriage House
- Children's Museum
- Burden Mansion
- Shop Studios
- Ava Lounge
- Room Fifty5 and Inc.

Prices are subject to change based on seasonal availability.

BREAKFAST AND BRUNCH BASKETS

Place your order by 5:00 p.m. for next day delivery.

Small serves 8-10 guests. Large serves 12-15 guests.

THE MERCER	<i>small</i>	\$60
Assorted bagels, muffins, Danish, croissants, scones and pastries served with sweet butter, cream cheese and preserves	<i>large</i>	\$95
THE GRAND	<i>small</i>	\$95
Assorted bagels, muffins, Danish, croissants, scones, and pastries served with sweet butter, cream cheese and preserves; accompanied by a sliced fresh fruit platter	<i>large</i>	\$125
THE BROADWAY	<i>small</i>	\$95
Assorted muffins, Danish, croissants and babka served with sweet butter, cream cheese and preserves; accompanied by a selection of breakfast cheeses	<i>large</i>	\$125
THE SPRING STREET	<i>small</i>	\$75
Smoked Scottish salmon with lemon wedges, caper berries and sliced Bermuda onion, tomato and cucumber; served with miniature bagels, sweet butter and cream cheese	<i>large</i>	\$125
THE VILLAGE	<i>small</i>	\$90
Smoked salmon pinwheels, roasted chicken salad on potato slider rolls, traditional egg salad on Pullman white, classic cucumber and watercress sandwiches, cheddar cheese straws, seedless grapes and strawberries	<i>large</i>	\$140
THE SOHO FRUIT BASKET	<i>small</i>	\$65
Assorted melons, pineapple, grapes, strawberries, seasonal berries, papaya & kiwi	<i>large</i>	\$95
ASSORTED BAGEL BASKET	<i>small</i>	\$35
Served with cream cheese and sweet butter	<i>large</i>	\$55
ASSORTED BABKA BASKET	<i>small</i>	\$30
Slices of our signature cinnamon and chocolate babka bread garnished with seasonal berries	<i>large</i>	\$50
SLICED PINWHEEL WRAPS	<i>small</i>	\$30
<ul style="list-style-type: none">• ham and Brie• smoked salmon and dill cream cheese• sun-dried tomato tapenade, fresh mozzarella and spinach	<i>large</i>	\$45
PETITE QUICHE	<i>per dozen</i>	\$35
<ul style="list-style-type: none">• Lorraine• goat cheese and spinach• wild mushroom and Manchego		
GRANOLA AND MIXED BERRIES PARFAIT	<i>per person</i>	\$4
YOGURT	<i>per person</i>	\$6
ASSORTED FRESH SQUEEZED FRUIT JUICES	<i>market availability</i>	

FULL SERVICE BRUNCH

Chef and rental equipment required for items below.

OMELET STATION	per guest	\$15
Minimum of two (2) dozen required.		
Create your own omelet with whole eggs or egg whites, Tillamook cheddar, goat cheese, Bulgarian feta, tomato, spinach, shiitake mushrooms, sliced peppers, scallions, chives, fresh basil, dill, Heritage ham and smoked salmon.		
EGGS BENEDICT	per guest	\$18
Minimum of two (2) dozen required.		
Poached eggs with choice of Canadian bacon or smoked salmon; finished with hollandaise sauce and served on a toasted English muffin.		
GRANOLA AND MIXED BERRIES PARFAIT	per person	\$4
YOGURT	per person	\$6
ASSORTED FRESH SQUEEZED FRUIT JUICES	market availability	

SANDWICH BASKETS & SANDWICH BOXED LUNCHES

Place your order by 5:00 p.m. for next day delivery.

Small platter serves 8-10 guests. Large platter serves 12-15 guests.

SANDWICH BASKET	<i>small</i>	\$80
	<i>large</i>	\$115
ADD an accompaniment platter	<i>small</i>	\$25
	<i>large</i>	\$45
CLASSIC SANDWICH BOX LUNCH	<i>per guest</i>	\$14.50
Choice of sandwich; served with one (1) accompaniment and a fresh baked cookie.		
ADD an additional accompaniment	<i>per guest</i>	\$3

ACCOMPANIMENTS

- potato chips
- fruit salad
- potato salad
- field green salad with chèvre and dried fruit
- Caesar salad
- penne with sun-dried tomato, red pepper rouille and olives
- coleslaw

SANDWICH SELECTIONS

- ALBACORE TUNA** with dill mayonnaise, red onion and lettuce on marble rye
- TOMATO MOZZARELLA** with sliced beefsteak tomato, mozzarella, arugula and pesto on focaccia
- ROAST BEEF** with sun dried tomato, gorgonzola spread, arugula on sage and onion hero
- HERITAGE HAM & FONTINA CHEESE** with cranberry walnut pesto, green leaf lettuce and whole grain mustard on wheat
- CHICKEN SALAD** with Bell & Evans natural chicken, celery, scallion, mayonnaise and lettuce on brioche
- GRILLED VEGETABLE WRAP** with seasonal vegetables, marinated tomato and avocado in a wrap
- JUMBO CRAB CAKE ON BRIOCHE** with red onion, tomato, lettuce and a spicy rémoulade sauce
- MEDITERRANEAN GRILLED CHICKEN** with Bell & Evans natural chicken, hummus, feta and arugula on an olive hero
- ROASTED TURKEY AND BRIE** with pesto mayonnaise and arugula on cranberry and walnut hero
- GRILLED CHICKEN CAESAR WRAP** with house made Caesar dressing, romaine and Grana Padano in a flour tortilla

ADDITIONAL

ASSORTED HOMEMADE COOKIE AND BROWNIE PLATTER . . . serves up to 10 guests	\$32
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SALAD PLATTERS & SALAD BOXED LUNCHES

Place your order by 5:00 p.m. for next day delivery.

LARGE SALAD PLATTER	<i>serves up to 10 guests</i>	\$65
CLASSIC SALAD BOXED LUNCH	<i>per guest</i>	\$13.50
<i>Choice of salad; served with a fresh baked dinner roll, butter and house baked cookie.</i>		
ADD grilled chicken.	<i>per guest</i>	\$2

SALAD SELECTIONS

MEDITERRANEAN SALAD with romaine, feta cheese, kalamata olives, grape tomatoes, long-stemmed artichokes and our house red wine vinaigrette.

COBB SALAD with all Bell & Evans natural grilled chicken, Berkshire bacon, Cashel Blue cheese, avocado, mesclun greens and our house red wine vinaigrette.

NIÇOISE with romaine lettuce, Italian tuna in olive oil, olives, haricot vert, egg, potato, grape tomatoes and a tarragon vinaigrette.

INSALATA CAPRESE (seasonal) with baby arugula, heirloom cherry tomatoes, ciliegine, basil and our house balsamic vinaigrette.

GREEK SALAD with feta, olives and stuffed grape leaves with a red wine vinaigrette

SPINACH SALAD with baby spinach, applewood smoked Berkshire bacon, pickled red onions, rosemary focaccia croutons and our house balsamic vinaigrette.

CAESAR SALAD with hearts of romaine, focaccia croutons, grated Pecorino Romano and Caesar dressing.

HOUSE SALAD with mixed greens, fresh goat cheese, toasted walnuts, dried apricots, dried cranberries and our house balsamic vinaigrette.

ARUGULA with shaved Parmesan, focaccia croutons, oranges, pine nuts and a pear vinaigrette.

ADDITIONAL

ASSORTED HOMEMADE COOKIE AND BROWNIE PLATTER	<i>serves up to 10 guests</i>	\$32
ASSORTED ARTISAN BREAD PLATTER	<i>serves up to 10 guests</i>	\$38

PICNIC BASKETS

Each Basket Serves two persons in a wicker basket that you keep.

Place order by 5pm for next day delivery.

THE CENTRAL PARK PICNIC	<i>per basket</i>	\$52
Miniature assorted cheese and crudité plate served with crackers, rosemary encrusted chicken with sweet honey mustard sauce, selection of summer salads, special pasta of the day, a roll with sweet butter, a fresh peach, chocolate walnut brownie and Americana cookies		
THE CHELSEA PICNIC	<i>per basket</i>	\$58
Miniature assorted cheese and crudité plate served with crackers, Grilled salmon with steamed broccoli, black Chinese rice with, pomegranate, pecans, scallions and a roll with sweet butter, a fresh plum, lemon square and Americana cookies.		
THE BRYANT PARK PICNIC	<i>per basket</i>	\$52
Miniature assorted cheese and crudité plate served with crackers, grilled vegetable plate of exotic mushroom, carrot, zucchini and yellow squash, special pasta of the day, field greens salad with a house vinaigrette, a roll with sweet butter, a fresh plum, lemon square and Americana cookies.		

BEVERAGES

SOFT DRINKS	<i>each</i>	\$2
Assorted Pepsi products		
PREMIUM BOTTLED BEVERAGES	<i>each</i>	\$3
<ul style="list-style-type: none">• Nantucket Nectars (assorted flavors)• Vitaminwater (assorted flavors)• Honest Tea (assorted flavors)		
FRESH SQUEEZED LEMONADE	<i>gallon</i>	\$22
HOUSE BREWED ICED TEA	<i>gallon</i>	\$20
traditional, decaf, blackcurrant, passion fruit, tropical berry		
DEAN & DELUCA BOTTLED WATER	<i>each</i>	\$2
WATER	<i>liter</i>	\$4.50
Ty Nant spring water, San Pellegrino mineral water		
FRESH SQUEEZED FRUIT JUICE	<i>quart</i>	\$8
orange, grapefruit, tangerine		
COFFEE SERVICE	<i>per person</i>	\$2.50
DEAN & DELUCA's signature coffee, regular or decaffeinated.		
TEA SERVICE	<i>per person</i>	\$2.50
The finest selections of black, green and herbal tea blends from around the globe.		

STATIONARY HORS D'OEUVRES

Small basket serves 8-12 guests. Large basket serves 12-15 guests. 48 hours notice required.

THE SOHO FRUIT BASKET	<i>small</i>	\$65
Sliced melon, pineapple, papaya, citrus, kiwi, grapes and fresh seasonal berries.	<i>large</i>	\$95
CHEESE	<i>small</i>	\$95
A selection of sliced imported and domestic cheeses, garnished with seasonal fresh fruit and accompanied by sliced breads and assorted crackers.	<i>large</i>	\$135
ARTISAN CHEESE	<i>small</i>	\$130
A selection of hand crafted cheeses; garnished with dried fruits, grapes and English walnuts accompanied by hearth baked breads and crackers. (seasonal)	<i>large</i>	\$180
FRUIT & CHEESE	<i>small</i>	\$130
Selection of imported and domestic cheeses served with seedless grapes, strawberries, pineapple and melons accompanied by sliced hearth baked breads and crackers.	<i>large</i>	\$180
CRUDITÉ	<i>small</i>	\$95
Seasonal medley of baby zucchini, patty pan squash, asparagus, radishes, cherry tomatoes, baby carrots, fennel, haricot vert and herb chèvre dip.	<i>large</i>	\$135
CHARCUTERIE	<i>small</i>	\$130
A selection of traditional and vegetable pâté en terrine, cured sausages and ham; accompanied by cornichons, imported olives and stone-ground and Dijon mustards; accompanied by sliced hearth baked breads	<i>large</i>	\$180
ANTIPASTO MISTO	<i>small</i>	\$130
Soppresato Venetta, sweet Coppa, prosciutto de Parma, fresh Mozzarella, roasted red peppers, grilled eggplant, zucchini, marinated artichokes and mixed olives accompanied by sliced hearth baked breads.	<i>large</i>	\$180
PAN-ASIAN	<i>small</i>	\$200
Skewers of Thai beef satay, lemon grass shrimp, asparagus spears, gingered carrots; served with crispy wontons, soy scallion dipping sauce and plum sauce	<i>large</i>	\$250
PACIFIC RIM	<i>small</i>	\$200
Skewers of Szechuan shrimp and Thai red curried chicken; served with vegetable spring rolls, pickled ginger, wasabi and soy scallion dipping sauce.	<i>large</i>	\$250
PROVENCE GRILL	<i>small</i>	\$200
Skewers of fire grilled shrimp and rosemary lavender chicken; accompanied by grilled zucchini, Belgian endive, marinated olives, herb chèvre dip and red pepper rouille.	<i>large</i>	\$250
ENGLISH TEA	<i>small</i>	\$130
Smoked salmon points, chicken on marble rye, Heritage ham and Tillamook cheddar on mini brioche and egg salad with mustard cress served with cheddar cheese twists, seedless grapes and strawberries.	<i>large</i>	\$180
TAPAS BAR & GRILL	<i>small</i>	\$200
Skewers of garlic and chile shrimp, mini beef empanadas, chorizo, shrimp paella balls, Manchego cheese triangles, roasted garlic aioli, marinated olives and toasted ficelle.	<i>large</i>	\$250
MARDI GRAS	<i>small</i>	\$200
Blackened chicken and fire roasted shrimp skewers, andouille sausage slices, mini crab cakes, sweet potato chips and spicy Creole rémoulade.	<i>large</i>	\$250
TANGIER DIPPING BASKET	<i>small</i>	\$200
Yellow curry lamb or beef and Moroccan chicken skewers; red pepper hummus and baba ghanoush with seasoned pita chips, hand rolled dolmas and stuffed olives	<i>large</i>	\$250

PASSED HORS D' OEUVRES

Place your order by 3:00 p.m. for next day delivery.

VEGETARIAN per dozen **\$30**

- mini truffle mac and cheese tartlette
- mint scented spinach spanikopita
- potato samosa with cilantro chutney
- rustic tomato and sweet basil bruschetta
- caponata
- black Mission figs stuffed with Cashel Blue and almonds (seasonal)
- petite quiche of Yukon gold potatoes, caramelized onion and fine herbs
- mini pizza margherita

POULTRY per dozen **\$30-\$36**

- Thai chicken satay with peanut sauce
- Peking lacquered duck with hoisin and scallion served on a rice cracker
- quesadilla de pollo with tomatillo salsa
- key lime cilantro infused chicken in a crispy corn cup

SEAFOOD per dozen **\$36-\$48**

- classic shrimp cocktail
- salmon rilletes with salmon roe on crispy ficelle
- fire grilled skewers of gremolata shrimp
- Maryland lump crab and Hampton corn salad in a barquette shell
- petite crab cakes with creole rémoulade
- lobster medallion with avocado on a potato chip

MEAT per dozen **\$36-\$48**

- baby lamb chops with tzatziki sauce
- foie gras, sweet fig and onion jam on brioche toast
- herb crusted beef tenderloin with artichokes and Cashel Blue
- pulled barbeque pork on mini brioche with apple slaw
- mini cheese burgers on brioche rolls
- petite croque monsieur
- prosciutto wrapped asparagus with truffle butter

BUFFET SELECTIONS

Prices range from \$45 - \$70 per guest. Minimum of 12 guests. 48 hours notice preferred.

Includes two entrees; a salad; a vegetable, starch or grain; rolls and dessert.

BEEF, PORK AND LAMB

- roasted Berkshire pork loin with Vidalia onion chutney
- apricot glazed Berkshire pork chop
- wild boar (feral) pork tenderloin with a blackberry reduction
- rosemary and Dijon encrusted domestic rack of Lamb
- Brandt beef hanger au poivre
- Thai lemon grass Brandt beef bavette with soy and ginger
- aged balsamic glazed Brandt beef sirloin
- Brandt beef tenderloin with wild mushroom compote

POULTRY

- all natural grilled chicken breast with Ancho chile and green onions
- roasted whole chicken stuffed with citrus and herbs
- miso glazed duck breast
- cornish hen with pomegranate, chile and mint
- all natural chicken fricassee
- all natural chicken breast sautéed with broccolini and sun-dried tomatoes

FISH AND SEAFOOD

- polenta crusted salmon with San Marzano tomatoes
- grilled swordfish with olives, mint and jus d'orange
- Chermoula coated tuna loin
- chipotle and garlic marinated wild sea bass
- Urfa Biber prawns
- Chablis poached salmon with dill
- DEAN & DELUCA classic crab cakes

BUFFET ACCOMPANIMENTS

GRAINS AND BEANS

- wild rice with shiitake mushrooms, pine nuts, walnut oil and parsley
- chickpeas with curried cauliflower
- quinoa with pumpkin seeds and sun-dried cranberries
- fava beans with wild mushrooms
- french lentil and cucumber
- polenta with ramps and mascarpone

PASTA

- lemon orzo with spinach and feta
- orrechiette with lobster, sweet peas and tarragon
- Vietnamese noodles with broccoli, red pepper, mint and cilantro
- tri-color orzo with roasted vegetables
- farfalle with pea shoots, roasted shiitake mushrooms and sweet red onion

VEGETABLES

- purple kohlrabi and fennel slaw
- grilled seasonal vegetables
- roasted Yukon gold potatoes with haricot vert, olives and cherry tomatoes
- yucca with lemon oil and garlic
- broccolini with long-stemmed artichokes
- whipped potatoes
- white and green asparagus
- sugar snap peas with sesame seeds
- sautéed spinach
- baby bok choy with shiitake mushrooms
- roasted seasonal baby vegetables

SALADS

- field greens, toasted walnuts, sun-dried cranberries, and chèvre with balsamic vinaigrette
- traditional tossed salad with our house vinaigrette
- Caesar - romaine, Grana Padano and croutons with creamy Caesar dressing
- Greek - feta, olives and stuffed grape leaves with a red wine vinaigrette
- Caprese - beefsteak tomato, fresh mozzarella and sweet basil
- Frisée - grilled pear, toasted english walnuts and blue cheese

DESSERTS

GOURMET DESSERT PLATTER	<i>per pound</i>	\$16
Assorted house baked sugar, oatmeal raisin, chocolate chip, peanut butter, coconut pecan and chocolate chocolate chip cookies with brownies and blondies.		
MIGNARDISES	<i>per person</i>	\$10.
<ul style="list-style-type: none"> • chocolate dipped long stemmed strawberries • miniature tarts • assorted fancy cookies 		
BISCOTTI	<i>per pound</i>	\$30
HAND-DIPPED CHOCOLATE STRAWBERRIES	<i>per dozen</i>	\$36
<ul style="list-style-type: none"> • dark chocolate with white chocolate drizzle • milk chocolate with white chocolate drizzle 		
HOUSE BAKED CUPCAKES	<i>per dozen</i>	\$36
<ul style="list-style-type: none"> • vanilla cupcake with vanilla buttercream • red velvet cupcake with cream cheese buttercream • carrot cupcake with cream cheese frosting • chocolate cupcake with peanut butter buttercream 		
CUSTOMIZED CAKES, TARTS & PIES		
<i>Available upon request.</i>		
• 8" cake	<i>each</i>	\$45
• 6" cake	<i>each</i>	\$30
• 8" tart	<i>each</i>	\$35
• 8" pie	<i>each</i>	\$35

BEVERAGES

SOFT DRINKS	<i>each</i>	\$2
Assorted Pepsi products		
PREMIUM BOTTLED BEVERAGES	<i>each</i>	\$3
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• Vitaminwater (assorted flavors)		
• Honest Tea (assorted flavors)		
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DEAN & DELUCA BOTTLED WATER	<i>each</i>	\$2
WATER	<i>liter</i>	\$4.50
Ty Nant spring water, San Pellegrino mineral water		
FRESH SQUEEZED FRUIT JUICE	<i>quart</i>	\$8
orange, grapefruit, tangerine		
COFFEE SERVICE	<i>per person</i>	\$2.50
DEAN & DELUCA's signature Counter Culture coffee, regular or decaffeinated.		
TEA SERVICE	<i>per person</i>	\$2.50
The finest selections of black, green and herbal tea blends from around the globe.		

BAR SELECTIONS

Bartenders are required.

MIXERS	<i>per guest</i>	\$4
tonic water, seltzer, assorted sodas, club soda, fruit juices, sparkling and spring water		
WINE, BEER AND SODAS	<i>per guest</i>	\$18
domestic red and white wines, domestic and imported beers, assorted soft drinks, fruit juices, sparkling and spring waters.		
CHAMPAGNE, WINE AND SODAS	<i>per guest</i>	\$22
champagne, domestic red and white wines, domestic and imported beers, assorted soft drinks, fruit juices, sparkling and spring waters		
PREMIUM LIQUOR FULL BAR	<i>per guest</i>	\$25
premium liquors, domestic red and white wines, domestic and imported beers, assorted soft drinks, fruit juices, sparkling and spring waters		