NYC CATERING MENU

DEAN & DELUCA CATERING
BREAKFAST PLATTERS

Small serves 8-10, large serves 12-15

THE MERCER
Miniature assorted bagels, muffins, danish, croissants, and pastries. Served with sweet butter, cream cheese, and preserves.
$65 small, $80 large

THE SPRING STREET
Smoked Scottish salmon with lemon wedges, caper berries, sliced Bermuda onion, tomato, and cucumber. Served with bagels, sweet butter, and cream cheese.
$80 small, $130 large

BREAKFAST SANDWICHES
- Bacon, egg and cheese served on ciabatta bread
- Egg and cheese served on ciabatta bread
$90 small (10 sandwiches), $135 large (15 sandwiches)

THE SOHO FRUIT PLATTER
Sliced melons, pineapple, grapes, strawberries, seasonal berries, mango, and kiwi.
$70 small, $100 large

ASSORTED BAGEL PLATTER
Served with cream cheese and sweet butter.
$40 small, $60 large

ASSORTED BABKA PLATTER
Slices of our signature cinnamon and chocolate babka bread garnished with seasonal berries.
$55 large

PETITE QUICHE
Choose one of the following, with a 2 dozen minimum per flavor
- Lorraine • Goat cheese and spinach
- Wild mushroom and Manchego
$40 per dozen

PETITE FRITTATAS
Choose one of the following, with a 2 dozen minimum per flavor
- Lorraine • Goat cheese and spinach
- Wild mushroom and Manchego
$40 per dozen

DONUT BASKET
48 hours notice required
Assortment of jelly or cream filled doughnuts garnished with seasonal berries.
$55 small, $75 large

GLUTEN FREE LEMON LOAF
$28 per loaf

VEGAN MUFFINS
Choose one of the following
- Lemon Poppyseed • Blueberry
$4 each

GREEK YOGURT, GRANOLA AND MIXED BERRIES PARFAIT
$5.50 each

DEAN & DELUCA BIO NUTRITION PERFORMANCE BARS
Assortment of 16 performance bars.
- Matcha & Espresso • Turmeric & Ginger
- Mekabu & Hazelnut • Manuka & Mango
$64 each

nyccatering@deandeluca.com | 212.226.6800 ext. 8333
Staffing, decor and rentals for your event are all available upon request.
SANDWICH LUNCH MENU

Small serves 8-10, large serves 12-15

SANDWICH PLATTER
Select up to 4 sandwich varieties from selection below
$95 small (16 halves), $125 large (22 halves)
Add an accompaniment platter: $50 small, $70 large

CLASSIC SANDWICH BOXED LUNCH
Choice of sandwich served with one accompaniment and a fresh baked cookie.
$17 per person, add an accompaniment: $3 per person

ACCOMPANIMENTS
Mixed greens • Chef’s selected pasta salad • Potato chips • Fruit salad • Caesar salad

SANDWICH SELECTIONS

TOMATO MOZZARELLA
Whole milk mozzarella, beefsteak tomatoes, arugula, and basil pesto on Pan Schiacciata.

HOUSE ROASTED TURKEY
with fontina, arugula, and raisin jam on Campo de Fiori.

ALBACORE TUNA SALAD
with green leaf lettuce on sourdough.

HERITAGE HAM & Gruyere
with frisée and fig dijonaise spread on a house made pretzel demi-baguette.

HOUSE ROASTED BEEF & EMMENTAL
with watercress and horseradish cream on sliced multigrain.

GRILLED PORTOBELLO
with arugula, zucchini, eggplant, olive oil, and balsamic glaze on baguette.

HARISSA CHICKEN & MANCHEGO
with leaf lettuce, lemon mayo, and piquillo peppers on sliced sourdough.

CLASSIC ITALIAN
with soppressata, capicola ham, mortadella, mozzarella, romaine, and Kalamata olives on a hero.

SMOKED SALMON
with cream cheese, honey, dill, beefsteak tomatoes, cucumbers, and spinach on sprouted sliced multigrain.

CHICKEN CAESAR WRAP
with parmesan cheese, romaine lettuce, and tortilla wrap.

FALAFEL WRAP
with harissa falafel, hummus, kale, avocado lime, and whole wheat wrap.

THAI CHICKEN WRAP
with romaine, chili sweet sauce, red and yellow bell peppers, coleslaw, celery root, and tomato wrap.
SALAD LUNCH MENU

SALAD PLATTER
$50 small, $80 large

CLASSIC SALAD BOXED LUNCH
Choice of salad served with a fresh baked diner roll and a house baked cookie.
$17 per person, add an accompaniment: $3 per person

SALAD
Add grilled chicken: $4 per person
Ask us about our customized salad bar options.

NIÇOISE SALAD
Romaine lettuce, Italian tuna in olive oil, olives, haricot vert, egg, potato, grape tomatoes, and a red wine vinaigrette.

GREEK SALAD
Cucumbers, tomatoes, red onion, feta, olives, and red wine vinaigrette.

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

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

MIXED GREEN SALAD
Mesclun, arugula, tatsoi, shaved heirloom carrots, breakfast radish, fennel, and lemon dressing.

ARUGULA SALAD
Shaved Parmesan, focaccia croutons, and meyer lemon vinaigrette.

FALL SPINACH
with almonds, bleu cheese, and cranberries

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STATIONARY PLATTERS

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*48 hour notice required.

THE SOHO FRUIT PLATTER
Sliced melon, pineapple, mango, citrus, kiwi, grapes, and fresh seasonal berries.
$95 small, $125 large

ARTISAN CHEESE
Seasonal selection of hand crafted cheeses; garnished with dried fruits, grapes, and Marcona almond; accompanied by hearth baked breads and crackers.
$135 small, $170 large

CRUDITÉ
Seasonal medley of baby zucchini, Treviso, watermelon radish, candy-cane beet, asparagus, radishes, cherry tomatoes, baby carrots, cauliflower, haricot verts.
Served with Miso Green Goddess.
$95 small, $125 large

CHARCUTERIE
Selection of Soppresato Venetta, sweet Coppa, prosciutto di Parma and cured sausages; accompanied by cornichons, imported olives, stone-ground and Dijon mustards, and sliced hearth baked breads.
$105 small, $145 large

ANTIPASTO MISTO
Soppresato Venetta, sweet Coppa, prosciutto di Parma, fresh mozzarella, roasted red peppers, grilled eggplant, zucchini, marinated artichokes, and mixed olives; accompanied by sliced hearth baked breads.
$105 small, $145 large

VEGETARIAN MEDITERRANEAN*
Kale falafel, harissa falafel, roasted cauliflower, hummus, babaganoush, marinated olives, dolmas, and pita bread. Served with raita sauce.
$105 small, $135 large

MINIATURE SANDWICH PLATTER*
Egg salad with watercress; Virginian ham and Vermont cheddar with Dijon mustard; crudité of radish and cucumber with vandouvian curry yogurt; and smoked trout salad with bread and butter pickle.
$105 small, $155 large

PAN ASIAN*
Chicken satay, chili lime shrimp, duck pot stickers, Vietnamese spring rolls, and crucumber crudité. Accompanied by peanut and Sriracha sauces.
$185 small, $245 large

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SUSHI PARTY PLATTERS

TEA PARTY PLATTER
16 pieces each of California roll and salmon avocado roll • 8 pieces each of spicy tuna roll and triple vegetable roll
$53, 48 pieces

TUNA & SALMON PLATTER
8 pieces each of spicy tuna roll, salmon avocado roll, tuna komaki, and salmon komaki
5 pieces each of tuna nigiri and salmon nigiri
$68, 42 pieces

GARDEN PLATTER
8 pieces each of avocado roll, triple vegetable roll, carrot komaki, cucumber komaki, inari, and accompanied by a side of edamame
$50, 40 pieces plus side

PICNIC PLATTER
16 pieces each of California roll, triple vegetable roll, and eel cucumber roll
8 pieces of avocado maki
$60, 56 pieces

CLASSIC ROLL PLATTER
16 pieces each of California roll, spicy tuna roll, and salmon avocado roll
8 pieces each of tuna komaki, salmon komaki, and avocado maki
$69.95, 72 pieces

DELUXE ROLL PLATTER
16 pieces each of rainbow roll, California roll, spicy tuna roll, eel cucumber roll, tuna komaki, and salmon komaki
$110, 96 pieces

CLASSIC ROLL & NIGIRI PLATTER
16 pieces each of California roll, spicy tuna roll, and salmon avocado roll
7 pieces each of tuna nigiri, salmon nigiri, and eel nigiri
$113, 69 pieces

DEAN & DELUCA ROLL & NIGIRI PLATTER
8 pieces each of California roll, spicy tuna roll, salmon avocado roll, tuna maki, salmon maki, and avocado maki
6 pieces of salmon nigiri
5 pieces each of tuna nigiri, yellowtail nigiri, eel nigiri, and shrimp nigiri
$115, 74 pieces

NIGIRI & MAKI PLATTER
10 pieces each of tuna nigiri, salmon nigiri, yellowtail nigiri, eel nigiri, and shrimp nigiri
8 pieces each of tuna komaki, and salmon komaki
$153, 66 pieces

BROWN RICE SUSHI PLATTER Add $5

AVOCADO OR SHRIMP SUMMER ROLLS
1 dozen minimum
with sweet chili sauce
$85 per dozen

POKE BOWLS
Minimum of 10 per order
Tuna poke salad • Salmon poke salad
Tofu poke salad
$18.00 each

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HORS D’OEUVRES
Minimum of 2 dozen per item, 48 hour notice required.

MEAT

VIRGINIA HAM
with grilled Vermont cheddar and pear mostarda.
$28 per dozen

BEEF SATAY
Marinated in turmeric, ginger, garlic and coconut milk.
Served with a sweet chili dipping sauce, and garnished with cilantro.
$38 per dozen

STUFFED DATES
Medjool dates stuffed with marcona almonds and goat’s cheese, wrapped in prosciutto.
$38 per dozen

SPANISH CHEESE
Manchego bites topped with membrillo and wrapped in Iberico ham.
$38 per dozen

PIGS IN A BLANKET
Served with stone-ground mustard.
$28 per dozen

BEEF DUMPLINGS
Served with house dumpling sauce.
$15 per dozen

POULTRY

CHICKEN SATAY
Marinated in turmeric, ginger, and coconut milk. Served with a sweet peanut sauce.
$30 per dozen

THAI CHICKEN MEATBALLS
Seasoned with lemongrass, galangal, cilantro, and mint. Served with a spicy peanut sauce.
$30 per dozen

DUCK POTSTICKER
Served with a sweet chili dipping sauce.
$45 per dozen

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HORS D’OEUVRES

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SEAFOOD

SHRIMP COCKTAIL
Jumbo shrimp served with cocktail sauce.
$36 per dozen

CHILI LIME SHRIMP
Served with Thai chili sauce.
$36 per dozen

CRAB CAKES
Served with green remoulade.
$38 per dozen

VEGETARIAN

SPANAKOPITA
Buttery filo triangles stuffed with sautéed spinach and feta cheese.
Served with a fig sauce.
$24 per dozen

SAMOSAS
Bite-sized turnovers filled with a curried potato and vegetable mixture.
$24 per dozen

CAPRESE SKEWER
Toybox tomato, basil, ciliegine, and balsamic reduction.
$28 per dozen

PETITE MUSHROOM QUICHE
Filled with wild mushroom duxelle.
$40 per dozen

VEGETABLE DUMPLINGS
Served with house dumpling sauce.
$15 per dozen
DESSERTS
Small serves 8-10, large serves 12-15

COOKIE BROWNIE PLATTER
A selection of our fresh baked cookies, brownies, and blondies.
$40 small, $55 large

DEAN & DELUCA HOMEMADE
FUDGE BROWNIES AND BLONDIES
$38 per dozen

FRENCH MACARONS
2 dozen minimum required
Chocolate • Vanilla • Pistachio • Cherry • Lemon
$31 per dozen

ASSORTMENT OF MINI TARTS
Lemon meringue and chocolate passion-fruit
$33 per dozen

HOUSE BAKED CUPCAKES
2 dozen minimum required
Assorted house baked miniature cupcakes.
$38 per dozen

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**BEER SELECTIONS**

Inquire about wine and liquor pricing. Served room temperature.

**LOCAL**

**BLUEPOINT TOASTED LAGER**
$6.50 each

**DOMESTIC**

**LAGUNITAS**
- PILS • IPA
  - $6.50 each

**IMPORTED**

**HEINEKEN**
- $6.50 each

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**BEVERAGES**

**SOFT DRINKS**
- Coke • Diet Coke • Sprite • Ginger Ale
  - $2.50 each

**PREMIUM BEVERAGES**
- San Pellegrino, sparkling fruit beverages
  - Aranciata • Grapefruit • Limonata • Blood-Orange
  - $3 each

**FRESH SQUEEZED LEMONADE**
- $28 gallon

**HOUSE BREWED ICED TEA**
- $25 gallon

**DEAN & DELUCA STILL WATER**
- $2.50 each, 500ml

**DEAN & DELUCA SPARKLING WATER**
- $2.50 each, 410ml

**DEAN & DELUCA LARGE STILL AND SPARKLING WATER**
- $5 each, 1 liter

**FRESH SQUEEZED FRUIT JUICE**
- Orange • Grapefruit
  - $12 quart

**FRESH SQUEEZED GREEN JUICE**
- Made fresh daily.
  - $8, 16 oz

**FRESH SQUEEZED CARROT ORANGE JUICE**
- Made fresh daily. Additional seasonal flavors available.
  - $7, 16 oz

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**COFFEE SERVICE**

Available in samovars and pump pots upon request. Served room temperature.

**DEAN & DELUCA COFFEE SERVICE**
- Dean & DeLuca's signature Toby's Estate coffee—regular or decaffeinated.
  - $35 per box, serves 8-10

**DEAN & DELUCA HOT TEA SERVICE**
- The finest selection of black, green, and herbal tea blends from around the globe.
  - $35 per box, serves 8-10

**ICED COFFEE GALLON**
- $40

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Inquire about alcoholic beverage services.
For over 40 years, the experts at Dean & DeLuca have searched the globe in constant pursuit of the finest foods available, uncovering rare flavors and specialty indulgences. Now, let us bring these flavors directly to you.

WWW.DEANDELUCA.COM/CATERING

DEAN & DELUCA CATERING

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