

DEAN & DELUCA®

CATERING

NYC CATERING

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DEAN & DELUCA®

CATERING

BREAKFAST PLATTERS

We offer delivery throughout NYC, delivery fees apply. Order's must be placed by 3:00p.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.	<i>large</i>	\$75
Served with sweet butter, cream cheese and preserves.		
THE GRAND	<i>small</i>	\$115
Assorted bagels, muffins, Danish, croissants, scones, and pastries. Served	<i>large</i>	\$145
with sweet butter, cream cheese and preserves; accompanied by a sliced fresh fruit platter.		
THE SPRING STREET	<i>small</i>	\$75
Smoked Scottish salmon with lemon wedges, caper berries, sliced	<i>large</i>	\$125
Bermuda onion, tomato and cucumber. Served with bagels, sweet butter and cream cheese.		
THE SOHO FRUIT BASKET	<i>small</i>	\$65
Assorted melons, pineapple, grapes, strawberries, seasonal berries,	<i>large</i>	\$95
mango and kiwi.		
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	<i>large</i>	\$50
garnished with seasonal berries.		
PETITE QUICHE (choose one of the following)	<i>per dozen</i>	\$35
• Lorraine		
• Goat cheese and spinach		
• Wild mushroom and Manchego		
DONUT BASKET <i>48 hours notice required</i>	<i>small</i>	\$50
Assortment of Donut Plant donuts garnished with seasonal berries.	<i>large</i>	\$70
GRANOLA AND MIXED BERRIES PARFAIT	<i>per person</i>	\$3⁵⁰
Yogurt chia with berries and almonds		\$4⁵⁰
Dairy free chia parfait		\$4⁵⁰
YOGURT	<i>per person</i>	\$4

Gluten Free Options Available with 48 Hour Notice

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SANDWICH LUNCH MENU

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SANDWICH BASKET	<i>small</i>	\$90
	<i>large</i>	\$120
ADD an accompaniment platter	<i>small</i>	\$25
	<i>large</i>	\$45
CLASSIC SANDWICH BOXED LUNCH	<i>per guest</i>	\$15
Choice of sandwich served with one accompaniment and a fresh baked cookie.		
ADD an additional accompaniment.	<i>per guest</i>	\$3

ACCOMPANIMENTS

- Local greens, marinated vegetables
- Chef's selected pasta salad
- Potato chips
- Fruit salad
- Caesar salad

SANDWICH SELECTIONS

TOMATO MOZZARELLA with whole milk mozzarella, beefsteak tomatoes, arugula and basil pesto on Campo de Fiori.

HOUSE ROASTED TURKEY with fontina, arugula and raisin jam on whole wheat focaccia.

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 Pain de Campagne.

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

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

ADDITIONAL

ASSORTED DEAN & DELUCA® HOMEMADE COOKIE & BROWNIE PLATTER	<i>serves 8-10</i>	\$35
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SALAD LUNCH MENU

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LARGE SALAD PLATTER	<i>serves up to 10 guests</i>	\$70
CLASSIC SALAD BOXED LUNCH	<i>per guest</i>	\$14
<i>Choice of salad served with a fresh baked dinner roll and a house baked cookie.</i>		
ADD grilled chicken.....	<i>per guest</i>	\$2

SALAD SELECTIONS

- 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.
- GREEK SALAD** with feta, olives and stuffed grape leaves with a red wine 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, sliced almonds and a pear vinaigrette.

ADDITIONAL

ASSORTED DEAN & DELUCA® HOMEMADE COOKIE & BROWNIE PLATTER	<i>serves 8-10</i>	\$35
ASSORTED DEAN & DELUCA® ARTISAN BREAD PLATTER	<i>serves up to 10</i>	\$38

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STATIONARY HORS D'OEUVRES

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THE SOHO FRUIT BASKET	<i>small</i>	\$65
Sliced melon, pineapple, mango, citrus, kiwi, grapes and fresh seasonal berries.	<i>large</i>	\$95
ARTISAN CHEESE	<i>small</i>	\$130
A seasonal selection of hand crafted cheeses; garnished with dried fruits, grapes and English walnuts; accompanied by hearth baked breads and crackers.	<i>large</i>	\$165
CRUDITÉ	<i>small</i>	\$90
A seasonal medley of baby zucchini, broccoli, asparagus, radishes, cherry tomatoes, baby carrots, cauliflower, haricot vert. Served with herb chèvre dip.	<i>large</i>	\$120
CHARCUTERIE	<i>small</i>	\$100
A selection of Soppresato Venetta, sweet Coppa, prosciutto de Parma and cured sausages; accompanied by cornichons, imported olives and stone-ground and Dijon mustards; accompanied by sliced hearth baked breads.	<i>large</i>	\$140
ANTIPASTO MISTO	<i>small</i>	\$100
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>	\$140
PAN-ASIAN	<i>small</i>	\$175
Thai beef satay, lemon grass shrimp, asparagus spears, gingered carrots. Served with crispy wontons, soy scallion dipping sauce and plum sauce.	<i>large</i>	\$235
PROVENCE GRILL	<i>small</i>	\$150
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>	\$210
MEDITERRANEAN DIPPING BASKET	<i>small</i>	\$80
Grilled chicken; accompanied by baba ganoush, hummus, mixed olives, dolmas and pita bread. Served with raita sauce.	<i>large</i>	\$120
ENGLISH TEA	<i>small</i>	\$100
Smoked salmon points; chicken on pumpnickel; Heritage ham and Prairie Breeze cheddar on brioche; and egg salad with mustard cress sandwiches. Served with seedless grapes and strawberries.	<i>large</i>	\$140

Presentation on a DEAN & DELUCA® signature maple cutting board..... add \$35

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SUSHI PARTY PLATTERS

We offer delivery throughout NYC, delivery fees apply. Order's must be placed by 3:00p.m. for next day delivery. Small serves 8-10 guests, large serves 12-15 guests.

TEA PARTY PLATTER	48 pcs.	\$43⁷⁵
<ul style="list-style-type: none">• 16 pieces each of California Roll and Salmon Avocado Roll• 8 pieces each of Spicy Tuna Roll and Triple Vegetable Roll		
TUNA & SALMON PLATTER	42 pcs.	\$61
<ul style="list-style-type: none">• 8 pieces each of Spicy Tuna Roll, Salmon Avocado Roll, Tuna Komaki, and Salmon Komaki• 5 pieces each of Tuna Nigiri and Salmon Nigiri		
GARDEN PLATTER	40 pcs.	\$39
<ul style="list-style-type: none">• 8 pieces each of Avocado Roll, Triple Vegetable Roll, Carrot Komaki, Cucumber Komaki, Inari, and Edamame		
PICNIC PLATTER	48 pcs.	\$51²⁵
<ul style="list-style-type: none">• 16 pieces each of California Roll, Triple Vegetable Roll, and Eel Cucumber Roll• 8 pieces of Avocado Maki		
CLASSIC ROLL PLATTER	72 pcs.	\$64⁵⁰
<ul style="list-style-type: none">• 16 pieces each of California Roll, Spicy Tuna Roll, and Salmon Avocado Roll• 8 pieces each of Tuna Komaki, Salmon Komaki, Cucumber Komaki		
DELUXE ROLL PLATTER	96 pcs.	\$99⁵⁰
<ul style="list-style-type: none">• 16 pieces each of Rainbow Roll, California Roll, Spicy Tuna Roll, Eel Cucumber Roll, Tuna Komaki, and Salmon Komaki		
CLASSIC ROLL & NIGIRI PLATTER	69 pcs.	\$102
<ul style="list-style-type: none">• 16 pieces each of California Roll, Spicy Tuna Roll, and Salmon Avocado Roll• 7 pieces each of Tuna Nigiri, Salmon Nigiri, and Eel Nigiri		
D&D ROLL & NIGIRI PLATTER	74 pcs.	\$107⁵⁰
<ul style="list-style-type: none">• 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		
NIGIRI & MAKI PLATTER	66 pcs.	\$144⁷⁵
<ul style="list-style-type: none">• 10 pieces each of Tuna Nigiri, Salmon Nigiri, Yellowtail Nigiri, Eel Nigiri, and Shrimp Nigiri• 8 pieces each of Tuna Komaki and Salmon Komaki		
BROWN RICE SUSHI PLATTER	additional	\$5

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PASSED HORS D'OEUVRES

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SEAFOOD

SHRIMP COCKTAIL	<i>per dozen</i>	\$36
<i>Jumbo shrimp served with cocktail sauce.</i>		
SMOKED SALMON	<i>per dozen</i>	\$36
<i>Served on blini with dill crème fraiche.</i>		
DEVILED EGGS	<i>two dozen</i>	\$48
<i>Served with a dollop of caviar.</i>		
CRAB SALAD	<i>per dozen</i>	\$48
<i>Jumbo lump crab salad, gently seasoned with tarragon. Served in a cucumber cup.</i>		

POULTRY

CHICKEN LIVER PATE	<i>per dozen</i>	\$30
<i>Topped with toasted pistachios on crostini.</i>		
CHICKEN SATAY	<i>per dozen</i>	\$30
<i>Marinated in turmeric, ginger and coconut milk. Served with a sweet peanut sauce.</i>		
THAI CHICKEN MEATBALLS	<i>per dozen</i>	\$30
<i>Seasoned with lemongrass, galangal, cilantro and mint. Served with a spicy peanut sauce.</i>		

MEAT

FOIE GRAS	<i>per dozen</i>	\$48
<i>Toast points spread with foie gras and garnished with a tart cherry jam.</i>		
BEEF SATAY	<i>per dozen</i>	\$48
<i>Marinated in turmeric, ginger, garlic and coconut milk. Served with a sweet chili dipping sauce, garnished with cilantro.</i>		
STUFFED DATES	<i>per dozen</i>	\$48
<i>Medjool dates stuffed with marcona almonds and goat's cheese, wrapped in prosciutto.</i>		
SPANISH CHEESE	<i>per dozen</i>	\$48
<i>Perfect bites of manchego topped with membrillo and wrapped in Iberico ham.</i>		

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VEGETARIAN

VEGAN TAPENADE	<i>per dozen</i>	\$20
Choice of smooth olive or chunky tomato tapenade on crostini (Vegan).		
SPANIKOPITA	<i>per dozen</i>	\$20
Buttery filo triangles stuffed with sautéed spinach and feta cheese.		
SAMOSAS	<i>per dozen</i>	\$20
Bite-sized turnovers filled with a curried potato and vegetable mixture.		
LATKES	<i>per dozen</i>	\$25
Potato and zucchini fritters with a dollop of crème fraiche and diced chives.		
Add 2 oz Salmon Roe		\$40
PETITE MUSHROOM QUICHE	<i>per dozen</i>	\$35
Filled with wild mushroom duxelle.		
PETITE SPINACH QUICHE	<i>per dozen</i>	\$35
Filled with sautéed spinach, red pepper and parmesan.		

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DESSERTS

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GOURMET DESSERT PLATTER	<i>small, serves 8-10</i>	\$35
The finest selections of our fresh baked cookies, brownies and blondies, garnished with seasonal berries.		<i>large, serves 12-15</i> \$50
DEAN & DELUCA® HOMEMADE FUDGE BROWNIES & BLONDIES	<i>per dozen</i>	\$36
FRENCH MACARONS	<i>per dozen</i>	\$27
Chocolate, vanilla, pistachio, cherry and lemon.		
HAND-DIPPED CHOCOLATE STRAWBERRIES	<i>per dozen</i>	\$36
• Dark chocolate with white chocolate drizzle • Milk chocolate with white chocolate drizzle		
GLUTEN-FREE COOKIE PLATTER	<i>serves 8-10</i>	\$75
Garnished with seasonal berries.		
DEAN & DELUCA® HOUSE BAKED CUPCAKES	<i>per dozen</i>	\$36
• Classic Vanilla • Double Fudge • Red Velvet • Cookies and Cream <i>Additional seasonal flavors available.</i>		

CAKES, TARTS & PIES

NEW YORK CHEESECAKE	<i>each</i>	\$35
CHOCOLATE RASPBERRY SQUARE 6"	<i>each</i>	\$42
PRALINE CARAMEL CRUNCH CAKE SQUARE 6"	<i>each</i>	\$42
MATCHA OPERA CAKE 6"	<i>each</i>	\$38
CHOCOLATE BLACKOUT CAKE	<i>6"</i>	\$40
	<i>8"</i>	\$60

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BITE SIZED DESSERTS

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MINIATURE TARTS per dozen **\$30**
Select one.

TART SELECTIONS

FRESH FRUIT TART Strawberry, raspberry and blackberry with vanilla pastry cream.

CARAMEL FLEUR DE SEL TART Atop a sugared crust.

MINIATURE PASTRIES per dozen **\$36**
Select one.

PASTRY SELECTIONS

CHOCOLATE ÉCLAIR Cream filled pastry piped with chocolate frosting.

COFFEE ÉCLAIR Cream filled pastry piped with coffee frosting.

VANILLA ÉCLAIR Cream filled pastry piped with vanilla frosting.

OPERA Layered cake of ganache, espresso cream and almonds.

FLOURLESS CHOCOLATE CAKE With vanilla meringue atop a sugared crust.

CHOCOLATE TRUFFLE ON CRUST Rich chocolate on sugared crust.

CHOCOLATE CHERRY Almond biscuit and Amarena cherries covered in chocolate.

PISTACHIO LEMON MOUSSE Atop a sugared cookie.

BANANA CHOCOLATE MOUSSE Atop a sugared cookie.

RASPBERRY MOUSSE Atop a sugared cookie.

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BEVERAGES

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SOFT DRINKS	<i>each</i>	\$2
• Coke	• Diet Coke	
• Sierra Mist	• Diet Sierra Mist	
BOYLAN SODAS	<i>each</i>	\$2
• Ginger Ale	• Creme Soda	• Root Beer
• Black Cherry	• Seltzer	
PREMIUM BOTTLE BEVERAGES	<i>each</i>	\$3
• Honest Tea (<i>assorted flavors</i>)		
• San Pellegrino Sparkling Limonata or Arancita.....	<i>each</i>	\$2
FRESH SQUEEZED LEMONADE	<i>gallon</i>	\$22
HOUSE BREWED ICED TEA	<i>gallon</i>	\$20
DEAN & DELUCA® BOTTLE WATER	<i>each</i>	\$2
WATER		
• Acqua Panna spring water	<i>liter</i>	\$4⁵⁰
• San Pellegrino mineral water	<i>liter</i>	\$4⁵⁰
• San Pellegrino mineral water	<i>500 ml</i>	\$2⁵⁰
VITA COCONUT WATER	<i>each</i>	\$4²⁵
• Pure Coconut Water		
• Coconut Water with pineapple		
• Coconut Water with peach and mango		
FRESH SQUEEZED FRUIT JUICE	<i>quart</i>	\$6²⁵
• Orange	• Grapefruit	
FRESH SQUEEZED GREEN JUICE	<i>16 oz</i>	\$8
Made fresh daily.		
FRESH SQUEEZED CARROT ORANGE JUICE	<i>16 oz</i>	\$7
Made fresh daily. Additional seasonal flavors available.		

COFFEE SERVICE

DEAN & DELUCA® COFFEE SERVICE	<i>per box, serves 8-10</i>	\$26
DEAN & DELUCA's signature Counter Culture coffee—regular or decaffeinated.		
DEAN & DELUCA® HOT TEA SERVICE	<i>per box, serves 8-10</i>	\$26
The finest selections of black, green and herbal tea blends from around the globe.		

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BEER SELECTIONS

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LOCAL

BLUEPOINT TOASTED LAGER.....	each	\$2 ⁵⁰
BROOKLYN BREWERY	each	\$2 ⁷⁵
<ul style="list-style-type: none">• Lager• East India Pale Ale• Summer Ale		
SIX POINT	each	\$3
<ul style="list-style-type: none">• Sweet Action• Bengali Tiger• The Crisp		
OMMEGANG.....	each	\$4 ⁵⁰
<ul style="list-style-type: none">• Abbey Ale• Hennepin		

DOMESTIC

SIERRA NEVADA.....	each	\$2 ⁵⁰
<ul style="list-style-type: none">• Pale Ale• Summerfest		
LAGUNITAS.....	each	\$2 ⁵⁰
<ul style="list-style-type: none">• PILS• IPA		
MAGIC HAT #9	each	\$2 ⁵⁰

BELGIAN

CHIMAY.....	each	\$9
<ul style="list-style-type: none">• Red• White• Blue		
DUVEL BELGIAN ALE	each	\$5 ⁵⁰

IMPORTED

HEINEKEN	each	\$2 ⁵⁰
SMITHWICKS	each	\$2 ⁵⁰
GUINNESS STOUT.....	each	\$2 ⁵⁰
PAULANER HEFE-WEIZEN	each	\$3 ²⁵

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