

# FULL-SERVICE CATERING

for your next  
**MEETING OR EVENT**

Minimum 8 guests.

We accommodate all dietary requests

13% Additional fee is applied on all orders  
(for order set-up, production, transportation and packaging)

Menu development within budgets

Perfect for cocktail and office holiday parties

White glove waiters and bartenders available

Rentals available (tables, chairs, china, stemware, etc.)

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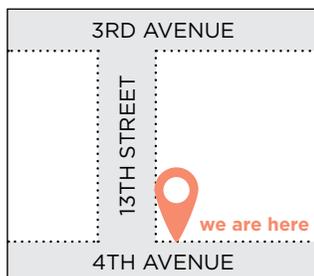
We can create custom packages based on your guests' needs.  
Visit one of our locations or call us today to speak with  
our catering representatives.

Julianne 646-649-5400

Kandy 212.972.5600

**Union Square**  
127 4th Ave, NYC

**Midtown East**  
202 East 42nd Street, NYC



+



# SANDWICHERIE

of NEW YORK

## CATERING MENU

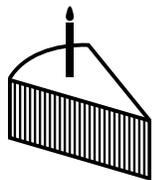
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CATER YOUR NEXT  
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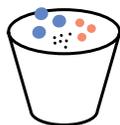
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## BEVERAGES

<b>HOT</b>	Columbian Coffee <i>Regular/Decaffeinated</i>	Herbal Tea Service	<b>3.75/pp</b> <i>10-guest minimum</i>
	Freshly Pressed Juice <b>39.95</b> Tropicana Orange Juice <b>18.95</b>	House-made Lemonade <b>29.95</b> Iced coffee <b>23.95</b>	Essentia Water and other Bottled Beverages <b>3.75</b>

## YOGURT BAR



### CUP

**6.95/pp**

Mixed fruit flavors and individually prepared parfaits with authentic Greek yogurt. The perfect breakfast treat for your guests

### SCOOP & MIX

**9.95/pp**

With authentic plain and berry flavored Greek yogurt, honey, granola, toasted almonds, seasonal berries, mixed pineapple and kiwi

## FRUITFUL DELIGHTS



### FRUIT SKEWERS

**4.95 each**

(10 pieces minimum)

### MIXED FRUIT SALAD

**69** (good for 10)

**119** (good for 20)

### SLICED FRUIT

**55** (good for 6)

**75** (good for 10-12)

**155** (good for 20-25)

## BOXES



### BREAKFAST BOX

**13.95/pp**

Muffin or bagel, fruit salad, yogurt parfait (served with butter and/or cream cheese and jam)

### LUNCH BOX

**18.95/pp**

Choice of sandwich, chips, fruit salad and cookie

## BREAKFAST

*6am - 11am*

### BAKERY BASKET

**6.95/pp**

Delicious and freshly baked miniature muffins, scones, danish, croissants and bagels (butter, cream cheese and jam on the side)

### SMOKED SALMON ROLLS

**9.95/pp**

Cream cheese, cucumber, red onion, capers, touch of habanero jelly

### BREAKFAST BURRITOS

**8.95/pp**

Egg whites roasted veggie

Chorizo con huevo

Bacon and egg

Huevos jamon

### EGG MUFFINS

**7.95/pp**

English muffin, cage-free egg, cheddar cheese, meat (choice of bacon, ham or sausage)

*or*

English muffin, cage-free egg, smashed avocado, Canadian bacon, roasted tomato

### FRENCH TOAST

**10.95/pp**

Oven-baked bites with maple syrup, and berries

### PANCAKES

**10.95/pp**

Mini pancake stack with maple syrup and berries

## BREAKFAST PACKAGES

*10-guest minimum*

### TRADITIONAL

**14.95/pp**

Delicious and freshly baked miniature muffins, scones, danish, croissants and bagels served with butter, cream cheese and jam, accompanied by sliced fruit and berries, our house blend coffee.

### HOT STUFF

**19.95/pp**

Cage-free scrambled eggs, breakfast potatoes, mini rolls and bagels accompanied by a sliced fruit tray and our house blend coffee. With choice of bacon, sausage, turkey bacon.

### SOMETHING SPECIAL

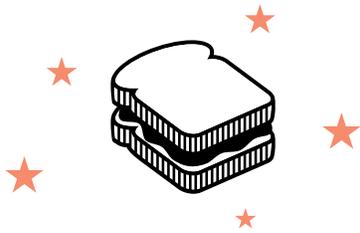
**24.95/pp**

Oven baked French toast bites, individual Greek yogurt parfaits, mini egg sandwiches, mini rolls with salmon, onion, capers cream cheese and cucumbers, accompanied by freshly squeezed orange juice and our house blend coffee.



# COLD SANDWICHES

11am - 7pm



## TUNA SALAD

house special tuna, avocado, lettuce, tomato, red onion, multigrain pullman

## SMOKED SALMON

cream cheese, cucumber, red onion, capers, green harissa, pumpernickel bread

## CRANBERRY TURKEY

roasted turkey salad, cranberry lime chutney, watercress, toasted walnuts, multigrain pullman

## SMOKED TURKEY

brie cheese, arugula, sweet pickles, honey mustard, baguette

## TURKEY CLUB

mesquite smoked turkey, bacon, avocado, roasted tomato, ancho chile mayo, crusty ciabatta

## CHICKEN SALAD

all-white-meat chicken, crisp lettuce, avocado, tomato, mayonnaise on multigrain Pullman

## BAJA CLUB

blackened chicken, smashed avocado, crisp bacon, tomato relish, romaine lettuce, lime avocado, flour tortilla

## SPICY CHIC

blackened chicken, pico de gallo, pepper jack cheese, cherry bomb hot sauce, ciabatta

## ROAST BEEF

thinly sliced beef, crispy onions, sharp cheddar and herb cream aioli, onion brioche

## TOSCANO

prosciutto riserva stradolce, arugula, garlic roasted tomatoes, stracciatella crema, fig balsamic glaze, crusty ciabatta

## ITALIAN MEATS

salami, mortadella, cappy ham, lower sodium provolone cheese, tomato, lettuce, banana peppers, garlic Italian dressing, semolina sub

## AVOCADO VEGGIE

alfalfa sprouts, tomatoes, shredded beets, thin sliced red onion, ripe avocado, Florina roasted peppers, lemon tahini humus on multi grain

## CAPRESE

Tuscan semi-dried in olive oil tomatoes, fresh mozzarella, spicy crema di pecorino, fresh basil, balsamic glaze, focaccia

# HOT SANDWICHES

11am - 7pm

Hot sandwiches are delivered in chafing pans — additional fees may apply

## TUNA MELT

house special tuna, roasted tomato, fresh onion, swiss cheese, ciabatta

## ROASTED SALMON

marinated salmon with a mango salsa, green harissa, cabbage, lime cilantro, ciabatta

## SHRIMP BLT

spicy braised shrimp, crispy smoked bacon, chimichurri, tomato onion relish, chopped romaine, habanero hot sauce, naan (flat bread)

## TURKEY SMASH

hand-rolled braised turkey patties, chunky pomodoro sauce, spicy crema di pecorino, fresh mozzarella, basil, sub roll

## CHICKEN PESTO

pesto marinated chicken, garlic roasted tomatoes, spicy crema di pecorino, walnut pesto, Italian flat bread

## SANTORINI

chicken shawarma, Mediterranean relish, diced cucumber, housemade tzatziki, spicy Greek yogurt, flat bread

## ADOBO (WRAP)

grilled herb chicken, fiesta rice, queso Oaxaca, corn & black bean salsa, red onions, guacamole, ancho adobo sauce

## TINGA (WRAP)

shredded chicken, fiesta rice, pico de gallo, refried beans, sour cream, shredded lettuce, flour tortilla

## MEATBALL SMASH

spicy hand-rolled braised lamb & beef patties, spicy whipped Greek yogurt, Mediterranean relish, diced cucumber, house-made tzatziki, flat bread

## UNION SQUARE

grilled flank steak, grilled sweet onion, blazing tomato relish, avocado, ancho-chile mayo, crusty ciabatta

## BLACK & BLUE

deluxe roast beef, crispy onions, Florina red peppers, MarBleu™ marbled blue monterey jack cheese, horseradish aioli ciabatta

## SPICY CORNED BEEF

swiss cheese, sauerkraut, chile horseradish aioli, ciabatta integrale

## SPICY ROAST BEEF

swiss cheese, grilled mushrooms, sautéed onions, chile horseradish aioli, ciabatta integrale

## FRENCH MELT

Fleur De Lis ham, brie and gruyere cheese, fig jam, apple saffron chutney, baguette

## MONTE CHRISTO

slow roasted turkey, smoked ham, roasted tomato, gruyere cheese, mighty hot pepper jelly, ciabatta

## SANDWICH PACKAGES

- PACKAGE 1** **11.95/pp**  
An assortment of cold sandwiches with pickles and chips
- PACKAGE 2** **15.95/pp**  
An assortment of cold sandwiches paired with a premium green or pasta salad
- PACKAGE 3** **13.95/pp**  
An assortment of hot sandwiches with pickles and chips
- PACKAGE 4** **19.95/pp**  
An assortment of cold sandwiches paired with a premium green or pasta salad, and completed with the perfect sweets tray
- PACKAGE 5** **18.95/pp**  
*12-guest minimum*  
Assorted breads, Italian meats, chicken, turkey, roast beef, mixed cheeses, paired with lettuce, tomatoes, pickles, Florina red peppers. Comes with ancho-Dijon potato salad

Proudly Featuring

**Boar's Head**  
PREMIUM DELI MEATS & CHEESES

### Unwavering Standards

We only use premium meats and cheeses from Boar's Head to create the perfect assortment for any occasion that will satisfy any and all tastes.

To learn more about Boar's Head brand or for nutrition information, please visit [boarshhead.com](http://boarshhead.com)

## GREEN SALADS

**8.95/pp**

*10-guest minimum*

### GARDEN SALAD

Almond-crusted chevre, dried cranberries, grape tomatoes, honey balsamic vinaigrette

### SPIKED CAESAR

Romaine hearts, seasoned croutons, parmesan, creamy Caesar, habanero hot sauce

### THE ROCKET

Arugula, mesclun greens, shaved parmesan, granny smith apple, dried figs, toasted walnuts, grapes, honey balsamic vinaigrette

### CHOP CHOP

Romaine hearts, grape tomatoes, cucumbers, chickpeas, seasoned croutons, banana peppers, goat cheese and paired with our house-made light vinaigrette

### ANTIOXIDANT ORCHARD

Arugula, walnuts, dried cranberries, grapes, apple slaw, gorgonzola cheese, scallions, cucumbers, raspberry vinaigrette

### GAUCHO SALAD

Kale and romaine, avocado, cucumbers, roasted corn and black bean salsa, crispy onions, ancho-chile vinaigrette

### HARVEST

Super greens, avocado, roasted sweet potato, walnuts, granny smith apples, mango, raisins, lime avocado vinaigrette

### SANTA FE

Romaine hearts, pepper jack cheese, corn and bean salsa, avocado, pico de gallo, black beans, scallions, tortilla chips, chipotle and ancho vinaigrette

### GREEK SALAD

Romaine hearts, imported barrel-aged feta, olives, Mediterranean relish, cucumbers, EVOO + red wine vinegar



ADD PROTEIN TO YOUR SALAD OR QUINOA BOWL!

## QUINOA BOWLS

**9.95/pp**

*10-guest minimum*

### TEX MEX

Kale, avocado, pepper jack cheese, pico de gallo, corn and black bean salsa, chipotle vinaigrette

### MEDITERRANEAN

Kale and romaine, imported barrel-aged feta, kalamata olives, Mediterranean relish, hot chickpeas, scallions, Greek vinaigrette

### BURRITO (VEGAN)

Grilled corn, tomatoes, cilantro, red beans, scallions, tortilla strips, satur farms kale, with chipotle vinaigrette

### FAR EAST (VEGAN)

Super greens, daikon, carrots, red peppers, edamame, brussels sprouts, scallions, sweet chili sauce

## PASTA SALAD BOWLS

8.95/pp

10-guest minimum

### ORZO

Garlic sautéed spinach, Tuscan semi-dried tomatoes, barrel aged feta, Greek vinaigrette

### ORECCHIETTE

Grilled asparagus, portobello mushrooms, parm vinaigrette

### GEMELLI

Spiral shaped pasta, toasted almonds, sundried tomatoes, walnut pesto

### PRIMAVERA

Al dente pasta with a mix of roasted squash, broccoli, Tuscan semi-dried tomatoes, hot pepper flakes, balsamic vinaigrette

### MARGARITA

Al dente penne mixed in a savory tomato sauce, mozzarella pearls, fresh basil and Kalamata olives, shaved parmesan

## MEDITERRANEAN BAR

26.95/pp

20-guest minimum

### Grilled flat breads

### White rice pilaf

**Meat:** herbed chicken, lamb kebobs, lamb meatballs, pork kebobs, Greek medium spiced sausage, falafel, (shrimp kebobs 4/pp extra)

**Mix-Ins:** Mediterranean relish, lettuce, kalamata olives, roasted tomatoes, Italian roasted peppers in olive oil, scallions, pita chips, bell peppers, banana peppers, diced cucumbers, authentic barrel aged feta

**Dips:** tzatziki sauce, humus, beet tahini, spicy Greek yogurt, olive tapenade, green harissa

## FIESTA BAR

24.95/pp

20-guest minimum

### Flour or corn tortillas

### Fiesta or coconut rice

**Meat:** pulled chicken, spicy pulled brisket, carnitas, chorizo

**Mix-Ins:** black beans, lettuce, sweet potato, red onions, fajita veggies, scallions, crispy onions, chopped cilantro, pico de gallo, oaxaca cheese, shredded pepper jack cheese, guacamole, sour cream

**Sauce:** pico de gallo, ancho salsa, hot habanero, corn and bean salsa, green tomatillo salsa, red chili salsa, lime avocado dressing

## HORS D'OEUVRES

Stationary presentation or served

### CHICKEN & TURKEY 7.95/pp

(skewers or sliders)

tuscan chicken bruschetta  
crispy chicken  
lemon chicken  
buffalo chicken

blackened chicken with ancho-chile dipping sauce  
turkey meatball sliders

### BEEF, PORK & LAMB 8.95/pp

hamburger sliders  
lamb chop lollipops and mint chutney

sirloin steak skewers  
pulled pork, coleslaw sliders

### SEAFOOD 10.95/pp

smoked salmon and caper cream crostini  
mini lobster rolls  
crab cakes  
jumbo shrimp cocktail

coconut shrimp with mango dipping sauce  
spicy grilled shrimp skewers  
pineapple grilled shrimp skewers

### VEGETARIAN

7.95/pp

wild mushroom tartlets  
sassy saffron brie crostini  
spanakopita  
avocado crostini with pico de gallo and corn nuts  
falafel sliders  
quiche lorraine bites  
tomato and goat cheese tartlets  
beet and goat cheese crostini  
parmesan rice balls  
stuffed grape leaves  
grape tomato and mozzarella skewers with balsamic glaze  
vegetable kebabs paired with a humus dip  
grilled seasonal vegetables pita chips with dipping sauce and hummus

## CHEESE & CRUDITÉ

The perfect option for picking, dipping, snacking creating a memorable get-together

12-guest minimum

### CHEESE BOARD

11.95 / pp

The perfect assortment of domestic and international cheeses with bread and crackers

### CRUDITÉ

8.95 / pp

Bite-size carrot, celery, zucchini sticks together with broccoli and cauliflower florets paired with a perfect dipping sauce

### CHEESE & FRUIT BOARD

13.95 / pp

The perfect assortment of domestic and international cheeses served with Carr's crackers and seasonal fruits

### ANTIPASTO

15.95 / pp

Fresh mozzarella pearls, figs, roasted red peppers, artichoke hearts, pecorino cheese (cubed), provolone cheese (cubed), sopressata, pepperoncini, marinated olives, salamis, prosciutto, breads and crisps

## HOT ENTREES

**29.95/pp**  
(10-guest minimum)

**Choice of one main, one side, house salad, sliced fruit tray or dessert**

*Assorted bread basket is included*

### MAIN DISHES

#### BEEF

Filet mignon with roasted shallots, blazing tomato chutney and chimichurri

Seared certified angus sirloin with mushrooms, sautéed broccoli

Beef bourgeon, mushrooms, pearl onions, herbs

Meatballs with bbq chipotle sauce

#### CHICKEN

Seared chicken breast with shiitake mushrooms in a red wine sauce

Chicken cacciatore with mushrooms, onions, peppers in wine tomato sauce

Chicken picatta, lemon and capers

Chicken shawarma

Chicken cordon bleu

Chicken saltimbocca with prosciutto and spinach

Chimichurri chicken breast

Panko parmesan chicken cutlets

#### VEGETARIAN / VEGAN

BBQ glazed tofu

Veggie meatballs with chipotle tomato sauce

Gingered tofu with cashews, broccoli, miso vinaigrette

#### SEAFOOD

Grilled spicy salmon

Grilled salmon with mango salsa

Crusted salmon, roasted shallots and Madras nectar

Tomato and tequila lime marinated shrimp **+4**

Shrimp saganaki, in a savory tomato sauce and imported barrel aged feta **+4**

### SIDES, GRAINS & VEGETABLES **8.95/pp**

mac and cheese

harvest grain blend of the day

organic quinoa

saffron basmati

roasted potatoes

smashed red bliss potatoes

honey roasted sweet potatoes

rigatoni florentine

roasted button mushrooms

roasted brussels sprouts

charred broccoli

roasted vegetable medley

curried cauliflower

roasted butternut squash

mexican street salad

mediterranean relish

## PASTA

### PENNE VODKA

**17.95/pp**

In a creamy tomato sauce with jumbo shrimp

### PENNE VODKA

**15.95/pp**

In a creamy tomato sauce with bacon and vodka

### RIGATONI BOLOGNESE

**14.95/pp**

Penne pasta in a zesty tomato meat sauce

### RIGATONI CAMPANOLA

**16.95/pp**

Italian sausage, mushrooms, spinach, olive oil and garlic in pomodoro sauce

### BASIL PESTO

**13.95/pp**

Whole wheat fusilli with pine nuts garlic and olive oil

### CHEESE TORTELLINI

**12.95/pp**

With basil pesto



## SHAREABLE SNACKS

Guacamole with tortilla chips

**65** (Good for 10)

Fresh tomato salsa with tortilla chips

**45** (Good for 10)

Corn and black salsa with tortilla chips

**50** (Good for 10)

Humus or beet tahini with pita crisps

**50** (Good for 10)

Tzatziki with pita crisps

**65** (Good for 10)

## SWEETS & PASTRIES

*A perfect and memorable ending to any meeting or event*

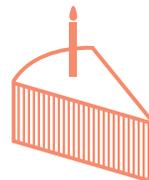
### ASSORTED SWEETS

**6.95/pp**

Brownies, cookies and dessert bars

### MINI CUPCAKES

**7.95/pp**



### MINI ITALIAN TREATS

**9.95/pp**

Cannoli, eclair, napoleon, fruit tarts

### MINI CAKES & TARTS

**7.95 each**

### SPECIALTY WHOLE CAKES

*available with  
48 hour notice*