

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.)

.....
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



+



CATERING MENU

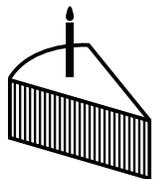
SANDWICHERIE.COM



CALL
US TO
ORDER!



CATER YOUR NEXT
MEETING OR EVENT
WITH US!



ORDERS@SANDWICHERIE.COM



DROP US A LINE
HELLO@SANDWICHERIE.COM

BEVERAGES

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

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 10-12)
119 (good for 20-25)

SLICED FRUIT

55 (good for 6-8)
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 & BAGELS

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

MINI ROLL BREAKFAST SANDWICHES

6.95/pp

Egg & cheese, egg meat & cheese, egg whites with spinach & feta **+1**

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

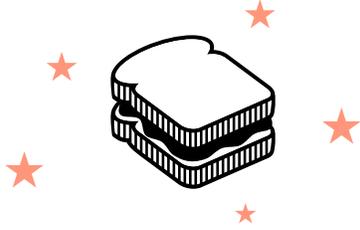
24.95/pp

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.



ARTISAN SANDWICHES

11am - 7pm



SPICY CHIC

Blackened grilled chicken, pico de gallo, pepper jack cheese, hot sauce, freshly baked ciabatta

TURKEY CLUB

oven roasted turkey, lettuce, tomato, smoked bacon, avocado, ancho chipotle mayo, freshly baked baguette

THE VERMONT

honey maple turkey, vermont cheddar, shaved apples & arugula, honey mustard

PEPPERED TURKEY

turkey, roasted peppers, swiss cheese, spicy slaw, russian dressing, sliced sourdough

CRANBERRY TURKEY

roasted turkey salad, cranberry lime chutney, watercress, toasted walnuts, sliced cranberry pecan

UNION SQUARE

grilled flank steak, grilled sweet onion, tomato relish, avocado, ancho-chile mayo, freshly baked ciabatta

BLACK & BLUE

roast beef, crispy onions, sweet roasted peppers, Vermont cheddar, horseradish cream, freshly baked ciabatta

TOSCANO

prosciutto, goat cheese, fig jam, wild thyme honey, arugula, freshly baked baguette

CLASSIC ITALIAN

spicy ham, sopresatta, mortadella, provolone, tomato, lettuce, roasted peppers, pesto, freshly baked, semolina sub

SMOKED SALMON

cream cheese, cucumber, red onion, capers, cusabi (cucumber & wasabi) spread, sliced seven grain

CHICKEN SALAD

white meat chicken, crisp lettuce, avocado, tomato, mayonnaise, sliced cranberry pecan

TUNA SALAD

house special tuna, avocado, lettuce, tomato, sliced seven grain

AVOCADO VEGGIE (VEGAN)

tomatoes, shredded beets, thin sliced red onion, baby spinach, ripe avocado, Florina roasted peppers, lemon tahini humus, cranberry pecan square

WRAPS

11am - 7pm

Hot sandwiches are delivered in chafing pans. Additional fees may apply.

CALIFORNIA

herb marinated grilled chicken, tomatoes, avocado, roasted peppers, dijon vinaigrette

ANCHO POLLO

chipotle chicken, queso fresco, pico de gallo, corn & black beans, sour cream, shredded lettuce

BAJA CLUB

blackened chicken, smashed avocado, smoked bacon, tomato relish, romaine lettuce, lime avocado

CHICKEN CAESAR

diced tomatoes, crisp romaine, shaved romano, mexican pepita caesar

TURKEY COBB

oven roasted turkey, candied bacon, marbled cheese, avocado, cage-free egg, lettuce, diced tomatoes

SHRIMP BLT

spicy braised shrimp, smoked bacon, tomato onion relish, shredded lettuce, habanero hot sauce

PANINI

EGGPLANT SMASH PANINO

grilled zucchini, eggplant smash, sweet red peppers, roasted tomatoes, smoked gouda, pesto mayo, focaccia pocket

SWISS STEAK PANINO

spicy beef, sautéed mushrooms, caramelized onions, baby swiss cheese, horseradish cream, sliced rye

OH HONEY PANINO

honey maple baked ham, ovengold turkey, sweet pickles, baby swiss cheese, sliced sourdough

PROSCIUTTO DI BUFALA PANINO

prosciutto, mozzarella di bufala, walnut & fig balsamic spread, focaccia pocket

TURKEY CHUTNEY PANINO

oven roasted turkey, green apple, brie cheese, cranberry chutney, sliced cranberry pecan square

BLACKENED CHICKEN PANINO

blackened grilled chicken, tomato relish, smoked bacon, pepper jack cheese, sliced white French

QUESADILLAS

10.95/pp

SIMPLE

three cheese

CHICKEN

chicken, sweet potato, corn & black bean

BEEF

chili-lime beef, poblano peppers

CHORIZO

chorizo, peppers, onions, potato, queso fresco

Dips: guacamole, roasted tomato salsa, sour cream

SANDWICH PACKAGES

PACKAGE

1

11.95/pp

An assortment of sandwiches and wraps with pickles and chips

PACKAGE

2

15.95/pp

An assortment of sandwiches and wraps paired with a premium green or pasta salad

PACKAGE

3

13.95/pp

An assortment of panini with pickles and chips

PACKAGE

4

19.95/pp

An assortment of sandwiches and wraps 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



We only use premium meats and cheeses to create the perfect assortment for any occasion.

GOURMET SALADS

8.95/pp

10-guest minimum

BABY SPINACH

goat cheese, cranberries, green apples, peaches, walnuts, gorgonzola & white balsamic vinaigrette

SPIKED CAESAR

romaine hearts, seasoned croutons, parmesan, mexican pepita caesar 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, honey balsamic vinaigrette

ANTIOXIDANT ORCHARD

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

GAUCHO SALAD

kale & romaine, avocado, cucumbers, roasted corn & black bean salsa, crispy onions, ancho-chile vinaigrette

CAPRESE

fresh mozzarella, roma tomatoes, balsamic glaze, pesto drizzle

HARVEST

super greens, avocado, roasted sweet potato, walnuts, granny smith apples, mango, craisins, lime avocado vinaigrette

SANTA FE

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

CALIFORNIA

10.95/pp

avocado, roasted asparagus, scallions, roasted zucchini, sweet potatoes, cherry tomatoes, gorgonzola cheese, seasoned croutons



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, 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 feta, olive tapenade

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

16.95/pp
12-guest minimum

Assorted bread basket and green salad included

PENNE VODKA

In a creamy tomato sauce with jumbo shrimp +4

PENNE VODKA

In a creamy tomato sauce with bacon and vodka

RIGATONI BOLOGNESE

Penne pasta in a zesty tomato meat sauce

RIGATONI CAMPANOLA

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

BASIL PESTO

Whole wheat fusilli with pine nuts garlic and olive oil

CHEESE TORTELLINI

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 bean 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

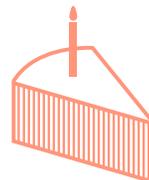
A perfect and memorable ending to any meeting or event

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