



EVENT AND CATERING MENUS



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PRICES ARE SUBJECT TO 5% SERVICE CHARGE, 18% GRATUITY AND 8.875% SALES TAX. ADMIN FEE MAY APPLY. ALL FOOD AND BEVERAGE PACKAGES ARE OFFERED AT A 12 PERSON MINIMUM(VARIES FOR STATIONS). MENUS ARE PRICED PER PERSON.



BREAKFAST

MIDTOWN BREAKFAST - \$30.00PP

MINIATURE MUFFINS • BAGELS • CROISSANTS AND DANISHES •
SERVED WITH BUTTER, JAMS, PEANUT BUTTER & CREAM CHEESE

RISE & SHINE - \$40.00 PP

BASKET OF CROISSANTS • ASSORTED MUFFINS • SCRAMBLED EGGS
BACON OR SAUSAGE • SKILLET HOME FRIES

CONTINENTAL - \$45.00 PP

FRESH SEASONAL FRUIT • MINI ASSORTMENT OF DANISHES •
BOX CEREALS • ASSORTMENTS OF MUFFINS • ASSORTMENTS OF CROISSANTS •
ASSORTED MINI BAGELS • GREEK YOGURT AND GRANOLA

NEW YORKER - \$50.00 PP

SLICED SEASONAL FRUITS • BOXED CEREAL ASSORTMENT • ASSORTED PASTRIES •
BASKET FRESH BAGELS • GREEK YOGURT AND GRANOLA • SCRAMBLED EGGS •
APPLEWOOD SMOKED BACON • SKILLET HOME FRIES

ALL BREAKFAST ARE SERVED BUFFET STYLE AND INCLUDE BUTTER, JAMS, PEANUT BUTTER + VEGETABLE,
CHIVE & SCALLION, AND PLAIN CREAM CHEESE.

INCLUDED BEVERAGES: FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, AND APPLE JUICE. COFFEE AND
BOTTLED WATER.

MENUS ARE PRICED PER PERSON WITH A MINIMUM OF 12 GUESTS. PRICES ARE SUBJECT TO 5% SERVICE
CHARGE, 18% GRATUITY AND 8.875% SALES TAX. ADMIN FEE MAY APPLY.



LUNCH

THE HEALTHY CHOICE \$60.00

AVOCADO KALE SALAD

TOMATO, RED ONION, AND BALSAMIC VINAIGRETTE

BAKED SALMON

LEMON BURRITO BLANC SAUCE

GRILLED LEMON CHICKEN

ASSORTED VEGETABLES AND COUSCOUS

SLICED ROAST BEEF

BELL PEPPERS, ONIONS, AND SAUTÉED SPINACH

VEGETABLE CRUDO & HUMMUS

FLAT BREAD AND BREAD STICKS

SEASONAL FRUIT



CLASSIC AMERICAN \$50.00

CAESAR SALAD

ROMAINE LETTUCE, TOMATO, RED ONION, PARMESAN CHEESE, AND HERB CROUTON

BEEF SLIDERS

CARAMELIZED ONIONS, PICKLES, AMERICAN CHEESE, AND SPICY AIOLI

GRILLED CHICKEN BLT

CRISPY BACON, ICEBERG LETTUCE, TOMATO, AND HERB AIOLI, SERVED ON CIABATTA BREAD

VEGETABLE CRUDO & HUMMUS

FLAT BREAD AND BREAD STICKS

3 CHEESE MAC AND CHEESE

NEW YORK STYLE CHEESE CAKE



THE DELICATESSEN \$45.00

GARDEN SALAD

ICEBERG LETTUCE, CHERRY TOMATO, CUCUMBER, RED ONION, AND BALSAMIC VINAIGRETTE

HOUSE - MADE SLAW

GREEN CABBAGE AND CARROT

TOMATO & MOZZARELLA

WITH BALSAMIC GLAZE

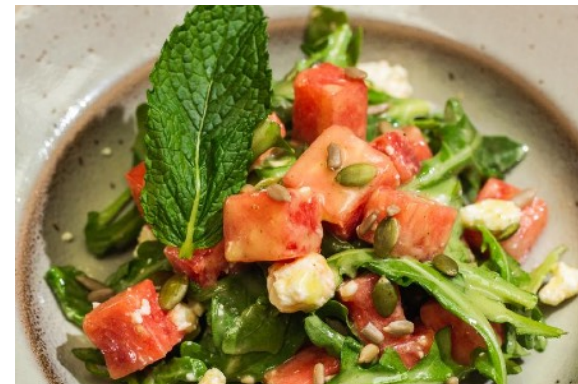
SLICED MEATS

ARTISAN PEPPERONI, MAPLE GLAZED HAM, SALAMI, AND ROAST BEEF

ASSORTMENT OF SLICED BREAD & ROLLS

GREEK YOGURT

ASSORTED CHIPS



ALL LUNCHES ARE SERVED WITH ASSORTED SOFT DRINKS, BOTTLED STILL AND SPARKLING WATER, FRESH BREWED COFFEE, AND SELECTION OF PREMIUM TEA | MENUS ARE PRICED PER PERSON WITH A MINIMUM OF 12 GUESTS. PRICES ARE SUBJECT TO 5% SERVICE CHARGE, 18% GRATUITY AND 8.875% SALES TAX. ADMIN FEE MAY APPLY.

BOXED LUNCH \$30.00

GRILLED HERB CHICKEN SANDWICH

HERB-MARINATED CHICKEN, LETTUCE, ROASTED RED PEPPERS, AND TOMATO, SERVED ON CIABATTA BREAD, WITH A SIDE OF ASSORTED POTATO CHIPS

TUNA SALAD SANDWICH

ROMAINE LETTUCE, TOMATO, HOMEMADE TUNA FISH WITH MAYO ON MULTIGRAIN BREAD

TURKEY WRAP

MAPLE GLAZED TURKEY, CHEDDAR CHEESE, LETTUCE, TOMATO, SPICY AIOLI, SERVED ON A WHEAT TORTILLA WRAP, WITH A SIDE OF ASSORTED CHIPS

CAESAR SALAD

ROMAINE LETTUCE, TOMATO, RED ONION, PARMESAN CHEESE, AND HERB CROUTON, SERVED WITH ROLL AND FRUIT CUP

GREEK SALAD

ROMAINE & ICEBERG LETTUCE, CUCUMBER, CHERRY TOMATO, RED ONION, FETA CHEESE, AND RED WINE VINAIGRETTE, SERVED WITH ROLL AND FRUIT CUP

ALL BOXED LUNCHES ARE SERVED WITH ASSORTED SOFT DRINKS, BOTTLED STILL AND SPARKLING WATER | MENUS ARE PRICED PER PERSON WITH A MINIMUM OF 12 GUESTS. PRICES ARE SUBJECT TO 5% SERVICE CHARGE, 18% GRATUITY AND 8.875% SALES TAX. ADMIN FEE MAY APPLY.



BREAKS

SNACKS

PLEASE CHOOSE 3 FOR \$25 PER ½ HOUR & \$35 FOR FULL HOUR

PLEASE CHOOSE 5 FOR \$40 PER ½ HOUR & \$55 FULL HOUR

TRAIL MIX
KIND BARS
CLIFF BARS
ASSORTED CHIPS
FRUIT SALAD
HUMMUS & CRACKERS
ASSORTED COOKIES
SCONES
CROISSANTS
GREEK YOGURT

MIDTOWN BREAKFAST OPTION \$30.00 PP

COFFEE, JUICE, BOTTLED WATER

MINIATURE MUFFINS

BAGELS

CROISSANT & DANISHES

SERVED WITH BUTTER, JAMS, PEANUT BUTTER & CREAM CHEESE

BEVERAGE PACKAGE FOR MIDTOWN

COFFEE, DECAF COFFEE & WATER

3 HRS - \$15

6 HRS - \$25



ALL BREAKS ARE SERVED WITH ILLY REGULAR AND DECAF COFFEE, BOTTLED WATER AND SELECTION OF PREMIUM TEA | MENUS ARE PRICED PER PERSON WITH A MINIMUM OF 12 GUESTS. PRICES ARE SUBJECT TO 5% SERVICE CHARGE, 18% GRATUITY AND 8.875% SALES TAX. ADMIN FEE MAY APPLY.

PLATTERS

SERVE 10-12 GUESTS | OPTIONS AVAILABLE UPON REQUEST

FINGER FOODS

VEGGIE SPRING ROLLS \$65.00
SWEET CHILI SAUCE

CHICKEN WINGS \$95.00
BUFFALO, KOREAN, CAJUN, JACK DANIELS

CHICKEN SATAY \$65.00
PEANUT SAUCE

FRIED CHEESE CURDS \$65.00
MARINARA

FLAT BREADS

MARGHERITA FLATBREAD \$115.00
MOZZARELLA CHEESE, MARINARA, BASIL

TARTUFO FLATBREAD \$135.00
MORNAY SAUCE, MUSHROOM, & TRUFFLE OIL

PROSCIUTTO FLAT BREAD \$135.00
MARINARA, ARUGULA, PARMESAN & OLIVE OIL

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SANDWICHES

MINI SHORT RIB GRILLED CHEESE \$135.00
MONTEREY JACK & PICKLED RED ONION

CHEESE BURGER SLIDERS \$95.00
AMERICAN CHEESE, PICKLES, HOUSE SAUCE

GRILLED CHICKEN SLIDERS \$90.00
MOZZARELLA CHEESE, TOMATO, PICKLES, HERB AIOLI

CAPERS SANDWICH \$85.00
TOMATO, MOZZARELLA CHEESE, BASIL, BALSAMIC GLAZE

ACCOMPANIMENTS

ARTISANAL MEAT AND CHEESE PLATTER \$310.00

ARTISANAL CHEESE PLATER \$155.00

HERB ROASTED FINGERLING POTATOES \$90.00

MASHED POTATOES \$75.00
ADD ROASTED GARLIC \$85.00

SAUTÉED MUSHROOMS \$70.00

ROASTED SEASONAL VEGETABLES \$90.00

SAUTÉED SPINACH \$70.00

VEGETABLE CRUDO & HUMMUS \$65.00
FLATBREAD & BREAD STICKS

SALADS

CAESAR SALAD \$75.00
ROMAINE, PARMESAN CHEESE, & HOUSE MADE CAESAR DRESSING

AVOCADO KALE SALAD \$75.00

GREEK SALAD \$75.00

ENTREES

BAKED MAC & CHEESE \$90.00
CHEDDAR, GRUYERE, AMERICAN, & BREAD CRUMBS

TRUFFLE \$110.00
SAUTÉED MUSHROOMS, TRUFFLE OIL, & BREAD CRUMBS

HERB MARINATED GRILLED STEAK \$135.00
RED WINE SAUCE

BRAISED SHORT RIB SLIDERS \$175.00
RED PICKLED ONIONS & SWISS CHEESE

PAN SEARED SALMON \$155.00
WHITE WINE BURR BLANC

HERB ROASTED PORK TENDERLOIN \$185.00
WHOLE GRAIN MUSTARD SAUCE

PENNE AL LA VODKA \$90.00
PARMESAN CHEESE
ADD CHICKEN OR STEAK

FRENCHED CHICKEN BREAST \$120.00
PAN SEARED CHICKEN & LEMON BUTTER SAUCE

DINNER BUFFET

BISTRO SPECIAL \$80.00

- GREEK SALAD
ROMAINE & ICEBERG LETTUCE, CUCUMBER, CHERRY TOMATO, RED ONION, FETA CHEESE, AND RED WINE VINAIGRETTE
- BAKED SALMON
LEMON BURRE BLANC SAUCE
- GRILLED LEMON CHICKEN
ASSORTED VEGETABLES AND COUSCOUS
- SLICED ROAST BEEF
BELL PEPPERS, ONIONS, AND SAUTÉED SPINACH
- ASSORTED DESSERT PLATER

LITTLE ITALY \$60.00

- GARDEN SALAD
ICEBERG LETTUCE, CHERRY TOMATO, CUCUMBER, RED ONION, AND BALSAMIC VINAIGRETTE
- ANTIPASTO
ARTISAN PEPPERONI, SALAMI, PROSCIUTTO, MOZZARELLA CHEESE, PARMESAN CHEESE, AND ASSORTED BREAD
- PASTA BOLOGNESE
RIGATONI PASTA AND PARMESAN
- ROSEMARY GARLIC GRILLED STEAK
SAUTÉED MUSHROOMS AND ROASTED VEGETABLES.
- SEASONAL FRUIT

ENHANCEMENTS

- CAESAR SALAD \$9.00
- LEMON HERB ROASTED CHICKEN \$12.00
- ROASTED BBQ PORK SPARERIBS \$18.00
- SEASONAL GRILLED VEGETABLES \$12.00
- PENNE AL LA VODKA \$10.00
- SHRIMP COCKTAIL \$14.00
- HERB MASHED POTATOES \$10.00
- LEMON ROASTED POTATOES \$10.00



ALL DINNER BUFFETS ARE SERVED WITH ASSORTED SOFT DRINKS, BOTTLED STILL AND SPARKLING WATER, FRESH BREWED COFFEE, AND SELECTION OF PREMIUM TEA | MENUS ARE PRICED PER PERSON WITH A MINIMUM OF 12 GUESTS. PRICES ARE SUBJECT TO 5% SERVICE CHARGE, 18% GRATUITY AND 8.875% SALES TAX. ADMIN FEE MAY APPLY.

DINNER BANQUET

PLATINUM PACKAGE \$150.00

HORS D 30 MINS
COCKTAIL 1 HOUR
CHOICE OF 3 APPS
CHOICE OF 3 MAINS
DESSERT SELECTION

PREMIUM PACKAGE \$120.00

HORS D 30 MINS
COCKTAIL 1 HOUR
CHOICE OF 2 APPS
CHOICE OF 2 MAINS
DESSERT SELECTION

GOLD PACKAGE \$90.00

HORS D 30 MINS
CHOICE OF 1 APP
CHOICE OF 1 MAIN
DESSERT SELECTION

APPETIZERS

CAESAR SALAD
QUINOA SALAD
SHRIMP COCKTAIL
MIXED GREENS
TOMATO AND MOZZARELLA

MAIN COURSE

PAN SEARED FRENCH CHICKEN BREAST
SEARED FILET MIGNON
OVEN ROASTED SALMON WITH LEMON BUTTER SAUCE
ASIAN STYLE TUNA STEAK
BERKSHIRE PORK CHOPS WITH APPLE CHUTNEY

SIDES

SEASONAL STARCH AND
VEGETABLE WITH EACH ENTRÉE

DESSERT

BINDI PREMIER SELECTION
COFFEE AND TEA

OUR RESTAURANT OFFERS PRODUCTS WITH PEANUT, MILK, EGGS AND WHEAT. WHILE WE TAKE STEPS TO ADHERE TO BIO-SECURITY, WE CANNOT GUARANTEE THAT ANY OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, MILK, EGG OR WHEAT ALLERGIES.
TAX AND TIP ARE INCLUDED IN THE PRICE.



HORS D'OEUVRES MENU



PASSED HORS D'OEUVRES

PLATINUM PACKAGE \$45.00

1 HOUR | CHOOSE 5

BUFFALO CHICKEN WINGS
VEGETABLE SPRING ROLLS
CHICKEN SATAY
CHEESE BURGER SLIDERS
TOMATO, MOZZARELLA, BASIL, BALSAMIC GLAZE, CROSTINI
FRIED CHEESE CURDS
MINI CRAB CAKES
SALMON TARTARE
COCONUT SHRIMP
GARLIC HERB MARINATED STEAK SKEWERS

PREMIUM PACKAGE \$40.00

1 HOUR | CHOOSE 4

BUFFALO CHICKEN WINGS
VEGETABLE SPRING ROLLS
CHICKEN SATAY
CHEESE BURGER SLIDERS
TOMATO, MOZZARELLA, BASIL, BALSAMIC GLAZE, CROSTINI
FRIED CHEESE CURDS
SALMON TARTARE

GOLD PACKAGE \$35.00

1 HOUR | CHOOSE 3

BUFFALO CHICKEN WINGS
VEGETABLE SPRING ROLLS
CHICKEN SATAY
CHEESE BURGER SLIDERS
FRIED CHEESE CURDS



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DRINK PACKAGES



DRINK PACKAGES

BEER AND WINE PACKAGE

\$25 PER HOUR, \$15 EACH ADDITIONAL HOUR

RUFFINO PROSECCO SPARKLING WINE
SANTA MARINA PINOT GRIGIO
CHÂTEAU ST MICHELLE RIESLING
COPPOLA MERLOT
TERRAZAS ALTOS DEL PLATA MALBEC
TERRAZAS ALTOS DEL PLATA CABERNET
BUDWEISER
BUD LIGHT
HEINEKEN
HEINEKEN LIGHT
HEINEKEN 00
COORS LIGHT
CORONA
ANGRY ORCHARD
WHITE CLAW

STANDARD OPEN BAR

\$35 PER HOUR, \$20 EACH ADDITIONAL HOUR

BEER AND WINE PACKAGE PLUS
HOUSE VODKA
HOUSE RUM
HOUSE GIN
HOUSE TEQUILA
HOUSE WHISKEY
MARGARITAS
MOJITOS
SANGRIA

PREMIUM OPEN BAR

\$35 PER HOUR, \$20 EACH ADDITIONAL HOUR

BEER AND WINE PACKAGE PLUS
STANDARD BAR PACKAGE PLUS
TITOS
TANQUERAY
BACARDI
JACK DANIELS
PATRON
KETEL ONE
CAPTAIN MORGAN
JIM BEAM
JOHNNY WALKER RED
ALL WHISKEYS AND SCOTCHES AT EITHER BAR

ULTRA PREMIUM OPEN BAR

\$35 PER HOUR, \$20 EACH ADDITIONAL HOUR

BEER AND WINE PACKAGE PLUS
STANDARD OPEN BAR
PREMIUM OPEN BAR

JW BLACK
CASAMIGOS
GREY GOOSE
BASIL HAYDEN
GLEN LIVET 12
GLEN FIDDICH 12



FOR MORE INFORMATION PLEASE CONTACT

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