



CASUAL CATERING MENU 2018



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cityfarm-catering.com



CASUAL FARE

mini fawkner burgers

\$48/doz, 3 doz minimum

cheese, dill pickle, white sauce

pulled pork sliders

\$48/doz, 3 doz minimum

coleslaw, dill pickle

veggie burger sliders

\$48/doz, 3 doz minimum (v)

dill pickle, white sauce

taco bar

\$60/doz, 4 doz minimum

corn tortillas, chili braised chicken, potato and pea mixture, pico de gallo, sour cream, jalapenos, pickled onions, cotija cheese

wings

\$15/doz, 3 doz minimum

classic buffalo style with celery and bleu cheese

v = vegetarian / vv = vegan / gf = gluten free

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CASUAL FARE

nacho platter

\$100/15 ppl (add \$30 per each additional 5ppl)

tortilla chips, nacho cheese, pickled onions, pico de gallo, sour cream, turkey chili

hummus & veggie platter

\$125/ serves approx. 10 ppl (vv)

handmade chickpea hummus, seasonal vegetables, olives, flatbread

mediterranean platter

\$185/serves approx. 10 ppl (vv)

hummus, pita, falafel, olives, tahini, cherry tomatoes, carrots, celery, hot sauce

meat and cheese platter

\$100/serves approx. 10 ppl

chef selection of cured meats and cheeses, beer cheese spread, seasonal fresh fruit, crackers

frites platter

\$50/approx. 10 ppl (v)

fresh cut fries with ketchup and japanese spicy mayo

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CROSTINIS

\$90 - Serves approx. 20 ppl

select 3

a spread of three toppings of your choosing with a display of freshly sliced and toasted baguette

- **fire roasted eggplant with pomegranate (vv)**
- **roasted butternut squash, hazelnuts & vin cotto (vv)**
- **tuscan white beans, fresh herbs & lemon (vv)**
- **ricotta, honey, hazelnuts & lemon (v)**
- **fresh tomato, garlic, basil & olive oil (vv)**
- **tuscan chopped liver, balsamic glaze**

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CANAPES

Each variety priced per doz,
2 doz min of any style

lobster salad - \$75

with toasted corn on brioche

fresh figs - \$50

balsamic glaze, prosciutto ham (gf) (seasonal)

roasted mushrooms - \$30

with cabrales & toasted walnuts (gf)

crab cakes - \$50

preserved lemon aioli, brunoise dill pickle

grilled marinated chicken brochette - \$30

pomegranate glaze (gf)

cucumber & salmon - \$45

herbed yogurt, black salt (gf)

caprese brochette - \$25

fresh mozzarella & cherry tomatoes (v) (gf)

poached shrimp - \$30

tomato relish

cured salmon - \$35

roasted fingerling potatoes, yuzu cream (gf)

beef tartare - \$75

horseradish, toasted garlic & chives (gf)

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