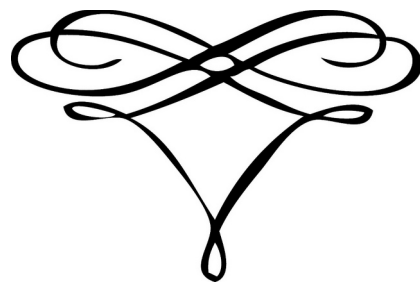


Brooklyn House Catering Menus



The Brooklyn House partners with award winning local caterers to offer full-service onsite catering for your event. We are committed to providing you with unsurpassed food, value, professionalism, and reliability to make your event a successful one.

Please review our full selection of catered offerings to select the menu which best fits your event. If you don't see what you want, please just let us know. We're eager to please!

We look forward to providing high-quality catered food and service that you and your guests will enjoy.

ARTISIAN BOARD CATERING MENU

BREAKFASTS

BREAKFAST PLATTER \$38

Croissant, Danish, pastries, scones and muffins with butter and preserves. *Serves 8-10 people.*

BAGEL BASKET \$28

Fresh bagels (plain, cinnamon raisin, Asiago cheese, multigrain everything) with cream cheese, butter and preserves. *Serves 8-10 people.*

BAGELS & LOX \$58

Atlantic smoked salmon, capers, red onions, bagels and cream cheese. *Serves 8-10 people.*

MINI QUICHES \$32

An assortment of small individual quiches: lorraine, broccoli and cheddar, asparagus and Swiss cheese. *Serves 8-10 people.*

FRESH FRUIT PLATTER \$38

Fresh cut fruit and berries. *Serves 10-12 people.*

BREAKFAST PARFAITS \$35

Fresh cut fruits and berries topped with non-fat vanilla yogurt, walnuts, almonds and granola. *Serves 8-10 people.*

FRESH JUICES \$35

Freshly squeezed orange juice or fresh fruit smoothies. *Serves 8-10 people.*

ILLY COFFEE OR TEA TO GO \$24

Freshly brewed world renowned Illy coffee or an exclusive selection of teas. Hot water, lemon and honey included. *Serves 8-10 people.*

ARTISIAN BOARD CATERING MENU

LUNCHESES

ARTISAN ASSORTED SANDWICHES \$50

Assortment of panini sandwiches cut in smaller portions. *Serves 6-8 people.*

ARTISAN ASSORTED WRAPS \$45

Assortment of wraps cut in smaller portions. *Serves 6-8 people.*

CORPORATE PLATTER \$65

Combination of wraps and panini sandwiches cut in smaller portions. *Serves 12-15 people.*

MEZZA PLATTER \$65

Tabouli salad, vegetarian grape leaves, hummus, baba ghanoush, olives, feta cheese with pita chips. *Serves 14-18 people.*

CRUDITES \$30

Fresh cut vegetables with a choice of dips. *Serves 10-12 people.*

COLD CUTS PLATTER \$60

Oven roasted turkey, black forest ham, roast beef, Swiss cheese Grilled vegetables. Served with portions of white or whole wheat baguette. *Serves 14-18 people.*

ATLANTIC SMOKED SALMON PLATTER \$65

Smoked Atlantic salmon, red onions, capers, fresh dill and thickly sliced sourdough bread. *Serves 10-12 people.*

SAVORY PIES (12 PCS) \$38

5 different flavors baked daily in our ovens.

Baby spinach & red onions

Feta cheese with dried tomatoes and black olives

Beef sirloin

Chicken Buffalo style

Chourico & peppers

SWEETS

COOKIES \$24

Assortment of freshly baked cookies: chocolate chip, white chocolate macadamia, oatmeal raisins, lemon or raspberry filled shortbread cookies. *Serves 10-12 people.*

BROWNIES \$30

Chocolate cream cheese and walnut brownies cut in smaller portions. *Serves 10-12 people.*

SIGNATURE DESSERT PLATTER \$51

Variety of cake slices: cheesecakes, tiramisu, carrot cake, lemon pie, pecan pie, apple pie. *Serves 8-10 people.*

ESPRESSO BAR

Choose one of our experienced Barristas to set up an espresso bar and serve your guests tasteful and decorated coffee drinks. It is definitely a way to impress your guests!

GROUP LUNCHESES

Prices are for per person in group

SANDWICH LUNCH BOX \$14

Choose a panini or wrap served with potato chips and a freshly baked cookie.

(Min. of 5)

\$28

BOARDROOM LUNCHEON \$28

Your choice of panini or wrap together with a fresh garden salad or salad du jour, roasted vegetables, and a hummus platter. Accompanied by a sweets and berries tray.

(Min. of 5)

SALADS

COSMOPOLITAN SALAD \$30

Mesculin salad and baby greens, natural walnut, dried cranberries, crumbled blue cheese, fresh strawberries, balsamic vinaigrette. *Serves 8-10 people.*

PENNE SALAD \$30

Penne pasta cooked al dente, basil pesto, fresh lemon juice, olive oil, sun dried tomatoes and black olives. *Serves 8-10 people.*

POTATO SALAD \$28

Red Bliss potatoes, light sour cream, chopped parsley and spices. *Serves 8-10 people.*

GREEK SALAD \$30

Tomatoes, cucumber, imported feta cheese, red onions, Kalamata olives, our own Greek dressing. *Serves 8-10 people.*

CAESAR SALAD \$30

Romaine lettuce, Asiago cheese, parmesan cheese, our own croutons, Caesar salad dressing. *Serves 8-10 people.*

TABOULI SALAD \$35

Chopped parsley, diced tomatoes, red onions bulgur, olive oil, fresh lemon juice, and spices. *Serves 8-10 people.*

SOUP & CHEESE

SOUP FOR A GROUP \$17

Nice addition to a luncheon buffet. Served with portions of white and/or wheat baguette. *Serves 3-4 people.*

CHEESE PLATTER \$38/\$60

Wonderful selection of fine artisan cheeses. Served with crackers and sweet seedless grapes. *Serves 8-10 people / Serves 15-20 people:*

BISTRO MENU

BREAKFAST

The Basic Breakfast \$9.50 *minimum 10*

Includes bagels with cream cheese, scrambled eggs, 2 bacon strips, 2 sausage links, home fries, coffee, and orange juice.

The Weekend Brunch \$10.50 *minimum 10*

Includes scrambled eggs with chives, cheddar cheese & hot sauce, sliced ham, French toast with berry sauce, and home fries with onions, peppers & cheese. Served with croissants, Danishes & muffins, fruit platter, coffee, and orange juice.

Continental Breakfast \$10.00 *minimum 10*

Includes croissants, pastries, Danish, muffins, fresh fruit platter, and vegetable & cheese frittata. Served with butter, jelly, coffee, and orange juice.

Morning Glory \$8.50 *minimum 10*

Croissants, Danish, pastries, and muffins. Served with butter, jelly, fruit platter, coffee, and orange juice.

Healthy Morning \$8.50 *minimum 10*

Includes fruit platter with low-fat vanilla yogurt honey dip, granola bars, bran & fruit muffins, coffee, and orange juice.

Southwest Breakfast \$10.25 *minimum 10*

Includes mini Denver omelet's (w/ diced ham, onions & peppers) with salsa & sour cream, corned beef hash, Texas French toast with cinnamon whipped cream, and fruit platter.

Breakfast in a Box \$6.50 *minimum 5*

Each box includes a bagel with cream cheese, whole fruit, yogurt & granola, orange juice.

LUNCH

Gourmet Sandwich Luncheon \$10.75 *minimum 10*

Your choice of gourmet sandwiches served with arugula salad, tortellini antipasto salad, gourmet chips, and cookies.

American Sandwich Luncheon \$9.75 *minimum 10*

Assorted deli meats & deli salads on breads and wraps. Served with mixed green salad with balsamic vinaigrette, Caesar pasta salad, chips and house baked cookies.

BISTRO MENU

Wrap Sandwich Luncheon \$10.20 *minimum 10*

Your choice of wraps served with mixed greens salad with balsamic vinaigrette, Caesar pasta salad, chips and house baked cookies.

Deli Boxed Lunch \$9.50 *minimum 10*

Each box includes your choice of deli sandwich, chips, whole fruit, a cookie, and bottled water.

Wrap Boxed Lunch \$10.25 *minimum 10*

Each box includes your choice of specialty wrap, chips, whole fruit, a cookie, and bottled water.

Napa Valley Sandwich Boxed Lunch \$10.75 *minimum 10*

Each box includes your choice of specialty sandwich on a brioche bun, Sun Chips, whole fruit, an oatmeal cookie, and bottled water.

New York Deli Luncheon \$9.25 *minimum 10*

Assorted deli meats & deli salads on crunchy mini rolls. Served with poppy seed coleslaw, potato salad, pickle spears, marinated olives, and cookies.

Hot Lunches

Lemon-Herb Grilled Chicken w/ Citrus Dressing \$14.00 *minimum 10*

Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

Cheese Tortellini, Grilled Chicken, Mushrooms & Parm Cream Sauce \$11.50 *minimum 10*

Served with mixed green salad, fruit salad, and house-baked cookies.

Chicken Piccata w/ Lemon, Capers & Butter Sauce \$14.00 **minimum 10**

Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

Chicken Marsala w/ Mushrooms & Marsala Wine Sauce \$14.00 *minimum 10*

Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

Baked Lemon, Garlic & Rosemary Chicken \$21.00 *minimum 10*

Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies and brownies.

Chicken Parmesan \$14.00 *minimum 10*

Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

Soy-Ginger Marinated Roasted Chicken \$14.00 *minimum 10*

Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

BISTRO MENU

Penne Primavera w/ Vegetables & Wine Butter Sauce \$10.50 *minimum 10*

Served with mixed green salad, fruit salad, and house-baked cookies.

Beef Bourguignon \$13.00 *minimum 10*

Served with roasted potatoes, mixed green salad, fruit salad, and house baked cookies.

Tortellini Creamy Pesto w/ Tomatoes, Portabellas & Spinach \$10.50 *minimum 10*

Served with mixed green salad, fruit salad, and house-baked cookies.

Penne Grilled Chicken w/ Broccoli & Cream Sauce \$11.00 *minimum 10*

Served with mixed green salad, fruit salad, and house-baked cookies.

Penne Grilled Chicken, Vegetables & Gorgonzola Cream Sauce \$11.00 *minimum 10*

Served with mixed green salad, fruit salad, and house-baked cookies.

Chicken Cordon Bleu w/ Ham, Swiss & Light Natural Sauce \$14.00 *minimum 10*

Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

Cheese-Filled Ravioli \$10.00 *minimum 10*

With your choice of sauce. Served with mixed green salad, fruit salad, and house-baked cookies.

Penne Grilled Chicken w/ Roast Peppers, Spinach, Cream Sauce \$11.00 *minimum 10*

Served with mixed green salad, fruit salad, and house-baked cookies.

Penne Pasta w/ Bolognese Meat Sauce & Parmesan Cheese \$12.00 *minimum 10*

Served with mixed green salad, fruit salad, and house-baked cookies.

Penne Pasta w/ Jumbo Shrimp Scampi & Lemon-Herb Butter Sauce \$13.00 *minimum 10*

Served with mixed green salad, fruit salad, and house-baked cookies.

Chicken Cacciatore w/ Vegetable Marinara \$14.00 *minimum 10*

Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

Chicken Gorgonzola w/ Spinach Portabella Gorgonzola Cream Sauce \$14.00 *minimum 10*

Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

Sweet & Sour Roasted Chicken Breasts \$14.00 *minimum 10*

Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

BISTRO MENU

Moroccan-Spiced Chicken Breasts w/ Dried Fruit & Tomato Broth \$14.00 minimum 10
Served with your choice of side, mixed green salad, crispy rolls w/ butter, and house-baked cookies.

Southwest Turkey Breast \$12.00 minimum 10
Served with rice, black beans, corn & tomatoes, mixed green salad, fruit salad, and cookies.

Boston Baked Scrod \$12.50 minimum 10
With lemon & herb crumb breadcrumbs. Served with seasoned jasmine rice, mixed green salad, fruit salad, and cookies.

Chicken Parmesan Inclusive Meal \$21.00 minimum 10
Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies & brownies.

Chicken Piccata Inclusive Meal \$21.00 minimum 10
With capers, lemon, and white wine sauce. Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies & brownies.

Roast Chicken Marsala Inclusive Meal \$21.00 minimum 10
With mushrooms and Marsala wine sauce. Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies & brownies.

Chicken Carbonara Inclusive Meal \$21.00 minimum 10
With prosciutto, peas, and cream sauce. Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies & brownies.

Baked Boston Scrod Inclusive Meal \$24.00 minimum 10
With lemon & herb breadcrumbs. Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies & brownies.

Spinach & Seafood-Stuffed Sole Inclusive Meal \$24.00 minimum 10
With creamy lemon sauce. Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies & brownies.

Grilled Pork Loin Inclusive Meal \$22.00 minimum 10
With apple, raisin & walnut compote. Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies & brownies.

BISTRO MENU

Grilled Seasoned Turkey Breast Inclusive Meal \$21.00 minimum 10

With tomato & avocado relish. Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies & brownies.

Braised Beef Stroganoff Inclusive Meal \$24.00 minimum 10

With creamy mushroom gravy. Served with your choices of pasta & 2 sides, mixed green salad (w/ balsamic vinaigrette), crispy dinner rolls w/ butter, and house-baked cookies & brownies.

Miscellaneous

Utensils \$8.00 table setting includes: (main dish, salad dish, soup bowl, water glass, wine glass, knife, fork(2), spoon)

TRADITIONAL DELI

Sandwiches

We hand craft (cure, brine, corn, smoke and cook) all of our meats from humanely raised and harvested animals from nearby farms.

Chips and pickle included

OPTIONS

Liverwurst • Curried Chicken Salad • Tuna Salad

Classic fills

Pastrami • Corned Beef • Roast Beef • Roasted Chicken • Smoked Tongue
Liverwurst • Curried Chicken Salad • Tuna Salad

Breads

Seeded Rye • Pumpernickel • Whole Grain • Kaiser • Bagel
Our Russian • Cream Cheese

Spreads

Yellow Mustard • Whole Grain Mustard • Seeded Dijon Mustard
Our Russian • Cream Cheese

Chips

Salt & Pepper • Salt & Vinegar • Ranch

Pickles

Kosher Dill • Half Sour • Green Tomatoes
\$1

Extras

Tomatoes • Greens • Avocado • Bermuda Onion • Caramelized Onion • Creamed
Slaw • Pickled Slaw • Sauerkraut • Swiss
\$1

TRADITIONAL DELI

COMPOSED SANDWICHES

\$11

Roasted Chicken
Avocado, Watercress, Tomato, Kaiser Roll

\$10

Meatball
Fresh Herbs, Marinara, Tomato, Mozzarella, Kaiser Roll

\$10

Curried Chicken Salad
Tomato, Arugula, Pecans & Raisins, Kaiser Roll

\$10

Tuna Salad
Watercress, Bermuda Onion, Kaiser Roll

\$12

Pressed Reuben
Corned Beef, Sauerkraut, Russian, Rye

\$12

Pressed Rachel
Roasted Chicken, Sauerkraut, Russian, Rye

SALADS

\$8

The Market Garden
Tomato, Mesclun, Cucumber, Radish, Herb Mustard Dressing

\$12

The California Cobb
Avocado, Peppers, Sunflower Seed, Feta, Garbanzos, Tomatoes, Parsely Lemon Dressing

TRADITIONAL DELI

\$9

Power Salad

Baby Kale, Arugula, Spinach, Blueberries, Almonds, Sesame Mango Vinaigrette

\$9

Great Grains Salad

Quinoa, Wild Rice, Broccoli, Spinach, Lentils, Couscous, Roasted Garlic Dressing

\$10

Beet And Citrus Salad

Beets, Oranges, Grapefruit, Walnuts, Goat Cheese, Orange Coriander Vinaigrette

SOUPS & SIDES

\$5

Soups

Matzo Ball • Turkey Chili • Soup of the Day

\$2

Chips

Salt And Pepper • Salt And Vinegar • Ranch

\$2-\$4

Sides

Creamy Cole Slaw • Potato Latkes (2) • Cucumber Radish Salad • Pickled Cole Slaw •
Mac And Cheese • Potato Salad • Potato Onion Knish • Spinach Feta Knish • Our
Sauerkraut

SWEETS

\$2

Chocolate Brownie • Black & White Cookie • Chocolate Brazil Nut Cookie • White Choc.
Cherry Almond Cookie • Pine Nut & Fig Rugelach • Chocolate Biscotti