

brownie's café

CATERING
SPECIAL EVENTS

café hours

Mon-Thurs 8:00am - 6:30pm

Friday 8:00am - 5:00pm

212-865-6590

info@brownies-cafe.com

breakfast (catering only - 10 guests and up)

CONTINENTAL BREAKFAST \$7.50 pp

assorted bagels, muffins & danish, cream cheese, butter & fruit preserves, coffee & tea

RISE AND SHINE \$9.00 pp

assorted bagels, muffins & danish, cream cheese, butter, fruit preserves, fresh orange juice, coffee & tea

NEW YORK BREAKFAST \$11.00 pp

assorted bagels, muffins & danish, butter, cream cheese, fruit preserves, fruit salad, fresh orange juice, coffee & tea
(add \$1.50 pp for fruit platter)

SWEET AND SALTY \$13.00 pp

assorted bagels, muffins & danish
platter of smoked salmon with tomatoes, onions, & capers
plain & scallion cream cheese, butter, fruit preserves, coffee & tea

AMERICAN BREAKFAST (*20 guests and up) \$14.50 pp

scrambled eggs, crispy bacon, turkey sausage, fresh whole fruits, fresh orange juice, coffee & tea

breakfast a la carte

OATMEAL BAR \$5.00 pp

includes brown sugar and cinnamon with a selection of currants, dried cranberries, sunflower seeds and nuts

BREAKFAST WRAPS \$5.00 pp

scrambled eggs with a choice of cheese, bacon, sausages, spinach, tomatoes, onions

BREAKFAST QUICHE \$5.00 pp

broccoli & cheddar; Lorraine (bacon & gruyere); or spinach & feta

Bagel & Cream Cheese Platter \$4.50 pp

Danish Pastry & Muffins Platter \$5.00 pp

Fruit Salad Bowl \$4.25 pp

Seasonal Fruit Platter \$5.00 pp

Individual Yogurt \$2.00 pp

breakfast beverages

coffee, decaf & tea service \$2.50 pp
available iced

freshly squeezed juice \$2.25 pp
orange or grapefruit

individual bottles of water \$1.50 pp

lunch

BOXED LUNCH #1 \$15.00 pp
assorted sandwiches, chips, dessert, assorted beverages
(add \$1.00 pp for whole fruit)

BOXED LUNCH #2 \$16.75 pp
assorted sandwiches, side salad, dessert, assorted beverages
(add \$1.00 pp for chips or whole fruit)

ASSORTED SANDWICH PLATTER \$8.75 pp
served on a variety of breads (gluten-free & wraps per request)

curried chicken salad *with mango chutney, greens*

breaded chicken breast cutlets *with arugula, tomato, balsamic syrup*

asian turkey salad *with basil leaves*

classic roast beef *with crumbled bleu cheese & rosemary aioli*

smoked turkey & havarti *with honey mustard & greens*

roast turkey & brie *with cranberry sauce*

italian cold cuts, provolone and roasted pepper *with oil and vinegar*

herb mustard chicken salad *with mesclun*

grilled southwestern chicken *with roasted red peppers,
romaine lettuce, avocado relish*

black forest ham & brie *with honey mustard*

tuna nicoise *with greens*

classic tuna fish salad *with lettuce, & tomato*

smoked salmon, cream cheese, cucumbers, tomatoes & onions

mediterranean vegetarian: ratatouille & mozzarella *with greens*

balsamic roasted portobello mushrooms, chevre and greens

fried eggplant, roasted red pepper, mozzarella, pesto

fresh mozzarella, plum tomatoes greens *with basil pesto*

ASSORTED SANDWICH PLATTER (contd.)

\$8.75 pp

hummus, avocado, peppers, sprouts

havarti, avocado, peppers, sprouts

lemon grilled shrimp salad & mesclun *with citrus aioli*

vegan BLT *with soy bacon, lettuce & tomato*

tofu salad sandwich

israeli eggplant, onions, hummus, tomato salsa

BBQ tofu *with cole slaw*

falafel sandwich *with cucumber sauce, onions, red cabbage & hot sauce*

fried portobello *with balsamic syrup, parmesan, rosemary aioli & greens*

*These sandwiches are also available on cocktail breads and rolls at an additional cost.

lunch a la carte

assorted bag of chips \$1.50 pp

fresh whole fruit \$1.00 pp

SIDE SALADS (10 guests and up)

POTATO SALADS

\$3.25 pp

creamy old-fashioned

roasted rosemary new potatoes, olive oil, salt & pepper

lebanese potato salad, olives, parsley & lemon

santa fe sweet potato, scallions & chipotle vinaigrette

PASTA SALADS

\$3.75 pp

santa fe macaroni, roasted corn, black beans, peppers

chipotle vinaigrette (vegan)

asian rice noodles, cucumbers, scallions, peppers, carrots,

tamari vinaigrette (vegan, gluten-free)

pesto, mozzarella, tomatoes

lemon orzo, garlic-infused oil, lemon zest, artichokes, olives, carrots,

feta, parsley

sundried tomato & mushroom, ricotta, basil leaves

whole wheat pasta, feta, caramelized butternut squash, shallots

sweet potato pasta, salad, portobello mushrooms, sage, shallots

orange glazed sesame noodles *with cucumber, julienned carrots and peppers*

GRAIN SALADS

\$3.75 pp

lentils provencal, feta, sundried tomatoes, red onions, red wine vinaigrette

israeli cous cous, feta, artichokes, olives

moroccan cous cous, toasted chickpeas, raisins, almonds, cumin dressing (vegan)

bulger wheat & kale salad, toasted almonds, dried apricots, apple cider vinaigrette (vegan)

VEGETABLE SALADS

\$3.50 pp

chipotle black beans, feta, tomatoes, red onions, scallions, feta, chipotle vinaigrette

mexican corn, red peppers, scallions, red onions, cilantro dressing (vegan)

tomato & fresh mozzarella, olive oil, fresh basil, balsamic vinegar

french beans provencal, tomatoes, olives (vegan)

roasted asparagus, caramelized onions (vegan)

crisp broccoli, red peppers, roasted garlic (vegan)

roasted vegetables: zucchini, red peppers, onions, eggplant (vegan)

roasted eggplant, tomato, feta, fresh mint

medley of root vegetables carrots, parsnips, turnips, brussels sprouts

GREEN SALADS

brownie's house salad, *mixed greens, cucumbers, tomatoes, carrots, choice of dressing (vegan)*

\$3.00 pp

caesar salad, *romaine, parmesan cheese, croutons, caesar dressing*

\$3.00 pp

baby kale ceasar salad

\$3.25 pp

arugula salad, *goat cheese, spicy pecans, balsamic vinaigrette*

\$3.50 pp

shaved brussel sprouts, *romaine, parmesan, lemon vinaigrette*

\$3.50 pp

MAIN DISHES (10 guests and up)

SALAD ENTREES

classic salad, choice of tuna, grilled chicken breast or tofu
with lettuce, tomato, cucumber, choice of dressing

\$8.00 pp

grilled chicken caesar salad

\$8.00 pp

romaine, parmesan, croutons, caesar dressing

chipotle chicken salad *with barley, black beans, feta, corn, sweet potatoes, chipotle vinaigrette*

\$8.00 pp

lemon chicken salad, *arugula, tomatoes, balsamic onions, lemon vinaigrette*

\$8.00 pp

SALAD ENTREES (cont)

- mediterranean pasta platter** with grilled chicken breast or tofu \$9.00 pp
feta, tomatoes, mushrooms, peppers, choice of dressing
- salmon whole wheat pasta salad**, arugula, artichokes, \$10.00 pp
olives, tomatoes, lemon vinaigrette

CHICKEN ENTREES

- chicken provencal, lavender sauce \$8.00 pp
- korean chicken
- mediterranean chicken breast, lemon, oregano, feta cheese
- southwestern grilled chicken, tomatillo salsa
- tuscan grilled chicken, rosemary aioli roasted red pepper coulis

FISH ENTREES

- herb baked salmon, sauce vert \$13.00 pp
- southwestern grilled salmon, tomatillo salsa
- tuscan grilled salmon, rosemary aioli or red pepper coulis
- crusted tilapia, citrus aioli
- roasted citrus herb crusted tilapia or catfish
choice of tartar sauce, sauce vert or citrus aioli
- buttermilk fried scrod, remoulade
- tilapia provencal, lavender sauce
- shrimp with scallion noodles \$9.50 pp
- orange glazed sesame noodles shrimp or salmon \$9.50 pp
*with broccoli, cauliflower, snap peas, julienned vegetables,
scallion, soy ginger dressing*

VEGETARIAN ENTREES

- eggplant rollatini, fried eggplant, tomato basil sauce, fresh mozzarella \$6.50 pp
- polenta lasagna, roasted vegetables, tomato sauce, mozzarella \$7.50 pp
- stuffed portobello, barley & vegetables, or polenta & spinach \$6.50 pp
- singapore noodles with tofu & vegetables \$7.50 pp
- oven-roasted seasonal vegetables with hummus, babaganoush, \$8.50 pp
mesclun greens, parmesan cheese & balsamic vinaigrette
- chana masala: spiced chickpeas, tomatoes, spinach served over basmati rice \$7.50 pp

PARTY PLATTERS (10 guests and up)

seasonal vegetables crudité s with choice of dips <i>parmesan chive, roasted red pepper aioli, or green goddess</i>	\$5.00 pp
premium cheese and fruit board <i>selection of 5 cheeses, assortment of grapes, dried figs, apricots, & dates, served with crackers</i>	\$8.00 pp
mediterranean chips & dips (vegan) <i>hummus, babaganoush with pita crisps</i>	\$4.00 pp
taverna platter <i>falafel, stuffed grape leaves, olives, hummus, babagaboush with pita chips</i>	\$7.00 pp
southwestern chips & dips (vegan) <i>pico de gallo, chipotle black bean, guacamole, tortilla corn chips</i>	\$5.00 pp
miniature sandwich platter (2 pcs pp) choose from sandwich section	\$9.00 pp
charcuterie platter <i>cured meats, aged cheeses, assorted olives, smokey eggplant & roasted red pepper spread, sliced rustic bread, pita, herbed mayonnaise and dijon</i>	\$9.00 pp
steamed or fried asian baskets of dumplings (3 pcs pp) <i>chicken, shrimp, pork and vegetarian with ginger-soy or chili dipping sauce</i>	\$5.00 pp
wine poached shrimp cocktail <i>choice of sauce vert, citrus aioli, or classic cocktail sauce</i>	\$8.00 pp
chipotle marinated shrimp with cojito sauce (3 pcs pp)	\$8.00 pp
grilled lemon rosemary shrimp <i>choice of sauce vert, citrus aioli or classic cocktail sauce</i>	\$8.00 pp
classic smoked salmon canapés (2 1/2 pcs pp) <i>herb cream cheese & pumpernickel</i>	\$6.00 pp
chicken satay skewers <i>spicy peanut sauce or cucumber dip</i> (3 pcs pp)	\$4.25 pp
asian marinated steak skewers w/ <i>chimichurri</i> sauce (3 pcs pp)	\$8.00 pp
santa fe chicken or salmon kebobs <i>tomatillo salsa</i>	\$4.25 / \$6.00 pp
tuscan chicken or salmon kebobs <i>rosemary aioli or red pepper coulis</i>	\$4.25 / \$6.00 pp
assorted savory hors d'oeuvre platter	\$5.00 pp

(items may change upon availability)

SWEETS (10 guests and up)

assorted cookies (3 pcs pp) \$2.75 pp

assorted brownies and cookies (3 pcs pp) \$3.75 pp

assorted bite-sized desserts: (3 pcs pp) \$4.50 pp

fruit salad bowl \$4.25 pp

seasonal fruit platter \$5.00 pp

fruit skewers, (2 pcs pp) \$5.00 pp

mango ginger coulis, raspberry sauce or chocolate sauce

BEVERAGES

individual bottles of water \$1.50 pp

assorted sodas and waters \$1.50 pp

coffee, decaf & tea service \$2.50 pp



SERVICES

PLACING AN ORDER

Please place orders by 4pm the previous day.

Weekend Catering Available upon request at additional cost. weekend orders need to be placed by 12pm on Fridays

SERVICE STAFF

We can supply you with experienced wait staff and bartenders upon request.

ABOUT BROWNIES

We use only the freshest ingredients available. We strive to give you special attention and exceed your expectations. We build long lasting relationships based on trust, so that you will feel comfortable to call on us again and again. Thanks for supporting your local small business. Thank you for choosing Brownie's Café.

FOR ADDITIONAL CATERING

This menu includes only a sampling of what we have to offer. From small private affairs to large corporate events, our experienced event planners are happy to assist you and will customize a menu tailored to your specific requests. For more elaborate events, please call Steven Brown Caterers at 212-406-7861 or visit us at

EQUIPMENT

All orders are subject to a \$10 surcharge including disposable plates, cutlery, napkins and serving utensils.

We can arrange for the rental of all other equipment including chafing dishes, china, flatware, glassware, linens, tables and chairs, flowers and other centerpieces are available upon request.

PAYMENT

Catering orders are subject to a 10% service charge. Gratuities are not included.

We welcome corporate accounts.

steven brown
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www.stevenbrown-caterers.com

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