

brownie's café

CATERERS

CATERING &  
SPECIAL EVENTS

café hours

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

Friday 8:00am - 5:00pm

212-865-6590

[info@brownies-cafe.com](mailto:info@brownies-cafe.com)



# Breakfast (Minimum of 10 guests)

<b>CONTINENTAL BREAKFAST</b>	\$7.50 pp
assorted bagels, muffins, danish, cream cheese, butter fruit preserves, coffee & tea	
<b>SMOKED SALMON ADD ON</b>	\$8.00 pp
tomatoes, onions, capers, scallion cream cheese	
<b>SCRAMBLED EGGS AND ROASTED POTATOES</b> (served warm)	\$4.50 pp
<b>CHALLAH FRENCH TOAST</b> (served warm)	\$4.00 pp
<b>MULTIGRAIN PANCAKES</b> (served warm)	\$4.00 pp
<b>SEASONAL SLICED FRUIT PLATTER</b>	\$5.50 pp
<b>SEASONAL FRUIT SALAD</b>	\$4.75 pp
<b>OATMEAL BAR</b>	\$5.25 pp
brown sugar, cinnamon, dried fruits and nuts (electrical outlet required)	
<b>QUICHE LORRAINE</b>	\$6.00 pp
bacon & gruyère	
<b>HAM QUICHE</b>	\$6.00 pp
<b>CHEDDAR &amp; SEASONAL VEGETABLE QUICHE</b>	\$6.00 pp
<b>HARD BOILED EGGS-</b> (2pc)	\$2.25 pp

## Breakfast Wraps

(Limited to 10-20 guests)

<b>SCRAMBLED EGG AND CHEESE</b>	\$5.00 pp
<b>SCRAMBLED EGG, CHEESE AND TURKEY SAUSAGE</b>	\$6.00 pp
<b>SCRAMBLED EGG, CHEESE AND BACON</b>	\$6.00 pp
<b>SCRAMBLED EGG, CHEESE AND SPINACH</b> (vegetarian)	\$6.00 pp

## breakfast à la carte

Assorted Bagels & Cream Cheese Platter	\$5.00 pp
Assorted Muffins & Danish Platter	\$5.50 pp
Individual Greek Yogurt	\$3.50 pp

## breakfast beverages

Coffee, Decaf and Tea	\$2.75 pp
sweeteners, cream, milk	
Iced Coffee	\$3.25 pp
Freshly Squeezed Orange Juice	\$2.50 pp
Freshly Squeezed Grapefruit Juice	\$2.50 pp
Bottled Water	\$1.50 pp

## BOXED LUNCH # 1

\$15.50 pp

sandwich, chips, dessert, beverage

## BOXED LUNCH # 2

\$17.25 pp

sandwich, side salad, dessert, beverage  
(add chips or whole fruit for \$1.00 pp)

## SANDWICHES

\$9.00 pp

Assorted sandwich platter served on a variety of breads.

Wraps (+\$1) or gluten free bread (+\$1.75) available upon request

Mini sandwiches (+\$1.00 for two pieces per person)

Please limit yourself to the following criteria: Up to 24 guests, choose no more than 3 sandwich types, 25-49 guests, no more than 4 sandwich types, 50 or more guests, no more than 5 sandwich types.

**Smoked Turkey & Havarti-** honey mustard, greens

**Classic Tuna Salad-** lettuce, tomato

**Herb Mustard Chicken Salad-** mesclun

**Curried Chicken Salad-** mango chutney, walnuts, raisins, curry mayo

**Black Forest Ham-** havarti, apple, dijon

**Grilled Chicken-** pesto, tomato

**Caprese-** fresh mozzarella, tomato, basil pesto

**Fried Eggplant-** roasted red peppers, pesto, mozzarella

**Hummus Avocado-** roasted red peppers, alfalfa sprouts (vegan)

**Grilled Vegetables-** seasonal vegetables, mozzarella (can be made vegan)

**Falafel-** cucumber, lettuce, tomato, aioli (can be made vegan)

**Portobello Mushroom-** balsamic glaze, mozzarella (can be made vegan)

**Cheese and Sprouts-** muenster, alfalfa sprouts, apple, dijon

## PREMIUM SANDWICHES

\$11.00 pp

**Daleen-** turkey, monterey jack cheese, avocado, onion, tomato

**Italian Special-** prosciutto, capicola, salami, provolone, roasted peppers

**Roast Beef Blues-** bleu cheese, rosemary aioli

**Prosciutto and Caprese-** fresh mozzarella, tomato, basil pesto

**Smoked Salmon-** cream cheese, cucumber, onion

**Xavier-** turkey, prosciutto, swiss, avocado, tomato

**Sriracha Chicken Melt-** pepper jack cheese, onions, peppers

**Roast Turkey and Brie-** cranberry sauce

# Side Salads

Salads must be ordered in quantities of 10 or more.

## POTATO SALADS (gluten free)

\$3.50 pp

**Creamy Old fashioned-** aioli, herbs

**Roasted Rosemary New Potatoes-** olive oil, salt, pepper (vegan)

**Santa Fe Sweet Potato-** scallions, chipotle vinaigrette

## PASTA SALADS

\$4.00 pp

**Santa Fe Macaroni-** roasted corn, black beans, peppers, chipotle vinaigrette

**Asian Rice Noodles-** cucumbers, scallions, peppers, carrots, tamari vinaigrette (vegan, gluten free)

**Pesto-** fresh mozzarella, tomatoes

**Lemon Orzo-** garlic infused oil, lemon zest, artichokes, olives, carrots, parsley (vegan)

**Whole Wheat Pasta-** feta, caramelized sweet potatoes, scallions, mushrooms

**Israeli Couscous-** feta, artichokes, olives

**Moroccan Couscous-** toasted chickpeas, raisins, almonds, cumin vinaigrette (vegan)

## GRAIN SALADS (vegan)

\$4.00 pp

**Quinoa Salad-** edamame, cucumber, cilantro-mint dressing (gluten free)

**Bulgur and Kale Salad-** toasted almonds, dried apricots, cider vinaigrette

**Farro Mushroom Salad-** kale, mushrooms, carrot, celery, parsley

## VEGETABLE SALADS (gluten free)

\$3.75 pp

**Chipotle Black Beans-** tomatoes, feta, red onions, scallions, chipotle vinaigrette

**Mexican Corn-** red peppers, scallions, red onions, cilantro dressing (vegan)

**French Beans Provençal-** tomatoes, olives (vegan)

**Crunchy Broccoli-** red peppers, roasted garlic (vegan)

**Roasted Vegetables-** zucchini, red peppers, onions, eggplant (vegan)

**Beets & Kale-** sunflower seeds, lemon vinaigrette (vegan)

**White Bean Salad-** peppers, tomatoes, white onion, basil

## GREEN SALADS

\$4.00 pp

**Brownie's House Salad-** mixed greens, cucumbers, tomatoes, carrots, house balsamic dressing (gluten free)

**Caesar Salad-** romaine lettuce, parmesan cheese, croutons, caesar dressing

**Baby Kale Salad-** dried cranberries, edamame, lemon vinaigrette (vegan, gluten free)

**Arugula Salad-** goat cheese, sunflower seeds, balsamic vinaigrette (gluten free)

## Entrée and Additions

Please limit yourself to the following criteria:

All entrées and additions must be ordered in quantities of 10 or more.

The following items are served room temperature unless requested or noted.

Warm items are served in open flame chafing dishes;

please ensure they are allowed in your event space.

**Southwestern Grilled chicken-** tomatillo salsa \$8.50 pp

**Korean Chicken-** ginger, garlic, soy, sesame oil, rice vinegar \$8.50 pp

**Mediterranean Chicken-** oregano, feta, lemon \$8.50 pp

**Herbed Baked Salmon-** basil herb sauce \$13.50 pp

**Southwestern Grilled Salmon-** tomatillo salsa \$13.50 pp

**Tuscan Grilled Salmon-** rosemary aioli \$13.50 pp

**Chipotle Lime Tortilla Crusted Tilapia-** citrus aioli \$13.50 pp  
served warm

**Grilled Shrimp-** garlic, pepper \$13.00 pp

**Shrimp Rice Noodles-** broccoli, snap peas, scallion, \$9.50 pp  
and soy ginger (gluten free)

**Eggplant Rollatini-** fried eggplant, tomato, basil, fresh mozzarella \$8.00 pp  
served warm

**Polenta Lasagna-** roasted vegetables, tomato sauce, mozzarella \$8.00 pp  
(gluten free) served warm

## ENTREES (cont.)

- Polenta Stuffed Portobello-** spinach, parmesan  
served warm \$8.00 pp
- Chana Masala-** spiced chickpeas, tomatoes, spinach  
served over rice (vegan, gluten free) served warm \$8.00 pp
- Singapore Tofu Rice Noodles-** curry, broccoli, snap peas,  
scallion, and soy ginger (vegan, gluten free) \$9.50 pp
- Mediterranean Oven Roasted Vegetables-** hummus, baba  
ganoush, mesclun, parmesan (gluten free, can be made vegan) \$8.75 pp

## Party platters

- Seasonal Crudités-** choice of green goddess, hummus (vegan) \$5.50 pp
- Cheese and Fruit Board-** brie, bleu, cheddar, chèvre, havarti,  
dried and fresh fruit, crackers \$8.50 pp
- Mediterranean Chips and Dips-** hummus, baba ganoush,  
pita points \$4.25 pp
- Taverna Platter-** falafel, stuffed grape leaves, olives,  
hummus, baba ganoush, pita points \$7.25 pp
- Southwestern Chips and Dips-** pico de gallo, chipotle black  
beans, guacamole, tortilla chips \$5.25 pp
- White Bean Dip-** with crostini \$4.25 pp
- Steamed or Fried Asian Dumplings-** (3 pieces) \$5.25 pp  
Dumplings must be ordered in quantities of 10.  
Ginger Soy and Chili Dipping Sauce
- Chicken**
- Pork**
- Shrimp**
- Vegetable**

## PARTY PLATTERS (cont.)

<b>Chicken Satay-</b> spicy peanut sauce or cucumber yogurt dip (3pcs)	\$5.00 pp
<b>Santa Fe Chicken Skewers-</b> tomatillo salsa (3pcs)	\$5.00 pp
<b>Tuscan Chicken Skewers-</b> rosemary aioli (3pcs)	\$5.00 pp
<b>Salmon Kebabs-</b> rosemary aioli or red pepper coulis (2pcs)	\$7.00 pp
<b>Vegetable Skewers-</b> seasonal vegetables (2pcs)	\$5.00 pp
<b>Assorted Savory Pastries-</b> samosas, spanakopita, franks in a blanket, mini vegetable quiche (3pcs) (served warm)	\$6.00 pp
<b>Mini Sandwich Platter-</b> see sandwich selection (2pcs)	\$10-\$12 pp

## Desserts and Sweets (10 guests and up)

<b>Assorted Cookies-</b> (3 pieces pp)	\$2.75 pp
<b>Assorted Brownies and Cookies-</b> (3 pieces pp)	\$3.75 pp
<b>Bite Sized Desserts-</b> includes a variety of brownies, lemon and magic bars, pecan squares, mini cheesecake (3 pieces pp)	\$4.50 pp
<b>Italian Cookies and Pastries-</b> cannoli, cream puffs	\$4.75 pp
<b>Seasonal Sliced Fruit Platter</b>	\$5.50 pp
<b>Seasonal Fruit Salad</b>	\$4.75 pp
<b>Fruit Skewers-</b> seasonal fruits, raspberry sauce or chocolate sauce (2 pieces pp)	\$5.50 pp

Cakes and other desserts available upon request with three business days advanced notice.



# Beverages

Bottled Water	\$1.50 pp
Assorted Sodas and Water (Pepsi and Coca Cola products)	\$1.50 pp
Bottled Juices (Tropicana)	\$3.50 pp
Lemonade (dispenser or pitcher)	\$2.50 pp
Sweetened Iced Tea (dispenser or pitcher)	\$2.50 pp
Assorted Snapple Iced Tea	\$2.75 pp
Assorted Ito En Iced Tea	\$3.50 pp
Sparkling Water (Poland Spring)	\$2.75 pp
Perrier	\$2.50 pp
Iced Coffee	\$3.25 pp
Coffee, Decaf & Tea Service	\$2.75 pp
Hot Chocolate	\$2.50 pp

# TERMS AND CONDITIONS

## DEADLINE

Orders must be placed by 2pm on the prior business day.

## WEEKEND CATERING

Brownie's Café welcomes weekend events. All requests must be submitted by 2pm on Thursday. Additional service charges will apply.

## SERVICE STAFF

Brownie's can supply you with experienced wait staff and bartenders upon request.

Materials and Equipment (includes paper goods)

Orders below \$300 are subject to a \$10 materials fee.

Orders above \$300 are subject to a \$20 materials fee.

Brownies reserves the right to hold responsible and bill for lost equipment.

This includes, but is not limited to: linens, platters, cutlery and coffee urns.

## ADDITIONAL FEES

Catering orders will incur a 10% administrative surcharge.

Additional Gratuities are Welcome.

Please be sure to include all proper documentation and contact information to aid in order acceptance, delivery and payment.

## RELEVANT FINANCIAL OFFICER INFORMATION REQUIRED

## SPECIAL EVENTS

For more elaborate catering, please contact our event specialists at Steven Brown Caterers, Inc.

steven brown  
CATERERS

212.406.7861

info@sbcnyc.com

www.stevenbrowncaaterers.com



brownie's café

CATERERS

CATERING &  
SPECIAL EVENTS

café hours

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

Friday 8:00am - 5:00pm

212-865-6590

[info@brownies-cafe.com](mailto:info@brownies-cafe.com)