

# steven brown CATERERS

MENU BY CHEF THOMAS DUGAL

**PLEASE PLACE YOUR ORDER BY 3 PM THIS FRIDAY, SEPTEMBER 11TH .  
WE WILL BE DELIVERING NEXT THURSDAY, SEPT 17TH,  
INSTEAD OF FRIDAY**

## BREAKFAST

acai blueberry chia pudding (vt, gf) – 12oz	I	\$14
raisin coconut walnut overnight oats (gf, vg)	I	\$8
egg muffins – pack of 4	I	\$18
<i>bacon &amp; cheddar and spinach &amp; gruyere</i>		
sour cream cinnamon walnut coffee cake (vt)	I	\$14
breakfast potatoes (vg, gf) – 2lbs	I	\$18
<i>peppers, onions, paprika</i>		
honey nut granola (vg)	I	\$12
fruit salad (gf, vg) – 2 lbs	I	\$20

## SALADS

*approximately serves 3-4*

chopped salad (vg, gf)	I	\$26
<i>romaine, radish, cucumber, tomato, hearts of palm, red onion, celery, red onion &amp; house vinaigrette</i>		
kale & romaine caesar salad	I	\$24
<i>croutons, parmesan &amp; creamy caesar</i>		
southwestern sweet potato, corn & black bean salad	I	\$24
<i>chipotle vinaigrette (vg, gf)</i>		
beet, carrot, kale and quinoa salad (vt, gf)	I	\$24
<i>toasted pepita, mint, goat cheese, white balsamic</i>		
mixed greens, roasted pears, cranberries, walnuts, goat cheese & sherry honey dressing (gf, vt)	I	\$26
classic chicken salad (gf) – 16oz	I	\$15
classic tuna salad (gf) – 16oz	I	\$15
pickled beets with dill and onions (vg, gf)	I	\$10

## SOUPS

carrot ginger (vg, gf) – 1 qt	I	\$16
split pea soup (vg) – 1qt	I	\$16

## SIDES

grilled vegetables with asparagus (vg, gf)	I	\$20
toasted farro with butternut squash (vg) – 2lbs	I	\$24
creamy mashed potatoes (gf, vt) – 2lbs	I	\$22
macaroni & cheese (vt) – 2lbs	I	\$22
mushroom & cauliflower rice pilaf (vg, gf) – 2lbs	I	\$24
sautéed spinach (vg, gf) – 1.5lbs	I	\$22
glazed carrots (gf, vt) – 2lbs	I	\$24
noodle kugel (vt) – 1lb	I	\$14

## SNACKS + DIPS

mushroom & truffle pecorino pizza (vt)	I	\$13
chopped eggplant dip & fig tapenade with crostini (vt)	I	\$24
classic shrimp cocktail – 8pcs	I	\$16
wagyu beef pigs in a blanket & deli mustard – 8pcs	I	\$12
samosas – potato and peas & tzatziki (vt) - 8	I	\$12
antipasto - cured meats, cheeses and olives	I	\$26
beet humus with celery, jicama & cucumber (vg)	I	\$20
guacamole & chips (vg, gf)	I	\$22

Minimum Order for \$100	(vt) vegetarian
Free Delivery to Manhattan, Queens, Brooklyn & The Bronx	(vg) vegan
New Jersey +\$20	(gf) gluten free
Hamptons +\$25	

## MAINS

*approximately serves 3-4*

pomegranate maple glazed salmon – 4 x 6oz	I	\$45
mapo tofu with shiitakes (vg) – 1 ½ lbs	I	\$24
whole roasted organic chicken (gf)	I	\$20
chicken parmesan	I	\$32
morrocan lamb stew with cous cous	I	\$48
chicken fingers with ranch x 8	I	\$18
chicken milanese x2	I	\$28
<i>arugula, lemon, cherry tomatoes</i>		
vegetable lo mein (vg)	I	\$22
satay coconut curry with chicken or tofu	I	\$38
<i>peanut butter, coconut milk, curry, turmeric</i>		
with one-pint basmati rice	I	\$44
korean bbq pork baby back ribs	I	\$27

## READY TO COOK

*marinated with garlic and herbs*

filet of beef (gf) – 2 x 8 oz portions (gf)	I	\$45
french cut chicken breast (gf) - 4	I	\$36

## DESSERTS

apple crisp (vt) – 2lbs	I	\$24
honey cake – 1lb	I	\$14
dark chocolate peanut butter bark (vt) – 1lb	I	\$20
fudge brownies (vt)– 4pcs	I	\$16
coconut macaroons (vg, gf)	I	\$16

## HOLIDAY SPECIALS

beef brisket – 1lb	I	\$40
extra brisket gravy – 1 pint	I	\$14
filet of beef – 2 x 8oz pieces	I	\$72
<i>cooked rare, served with red wine sauce on side</i>		
whole roast duck a l'orange	I	\$48
whole roast turkey with gravy – 20-24lbs	I	\$160
tzimmes (vg, gf)– 2lbs	I	\$24
<i>sweet potato, carrot, apricot, prune</i>		
broccoli soufflé (vt) – 1lb	I	\$16
potato lakes (vt)– per piece	I	\$4
apple sauce – 1 pint	I	\$12
gefilte fish (2 pieces) & red horseradish	I	\$18
chicken soup with 2 matzoh balls (qt)	I	\$20
extra matzoh ball – 1	I	\$3
sweet potato puree (vt) – 1 pint	I	\$14
round challah	I	\$10
chopped liver (gf)– 12oz	I	\$14
<i>eggs caramelized onions, schmaltz</i>		