

CHEFSCAPE

catering menu

180 Maiden Lane

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BREAKFAST

Fresh Fruit Platter

\$8 per person

Light Breakfast Bars

\$12 per person

- Yogurt Parfait Bar (*BYO style*). Greek yogurt served alongside cinnamon, granola, honey, mixed berries, peanut butter, and nuts.
- Overnight Oats Bar
- Chia Seed Parfait Bar

Breakfast Bakery

\$7 per person

- Assorted Mini Muffins and Pastries
- Mini Bagel Platter with Specialty Cream Cheeses (*choice of 3*): Plain, Scallion, Chipotle, Bacon Scallion, Vegetable, Vegan.

(Vegan and/or gluten free pastries available with a 7 day notice)

Tartines

\$12 per person

- *Option 1* - Spinach, Cherry Tomatoes & Whipped Feta
- *Option 2* - Smoked Ham, Gruyere Cheese, Shaved Hard Boiled Egg & Béchamel
- *Option 3* - Fresh Blueberry with Spiced Cashews, Thyme, Whipped Lemon Ricotta & Agave
- *Option 4* - Vegan Tofu Herb Ricotta with Cherry Tomatoes, Spinach & Pomegranate Balsamic Drizzle

Avocado Toast

\$12 per person

- *Option 1* - Fresh sliced Avocado, Chili Flakes, Sea Salt & EVOO.
- *Option 2* - Caprese with Fior di Latte Fresh Mozzarella, Plum Tomatoes, Basil & EVOO.
- *Option 3* - Chopped Smoked Bacon, Grated Hard Boiled Egg, Sliced Tomato & Cracked Black Pepper.

BREAKFAST

Continental Breakfast Scrambles

\$18 per person

Served with tater tots, bacon, toast and assorted pastries.

- Classic scramble
- Veggie Frittata
- Vegan Tofu Scramble with Seasonal Veggies

Griddle Platters

\$16 per person

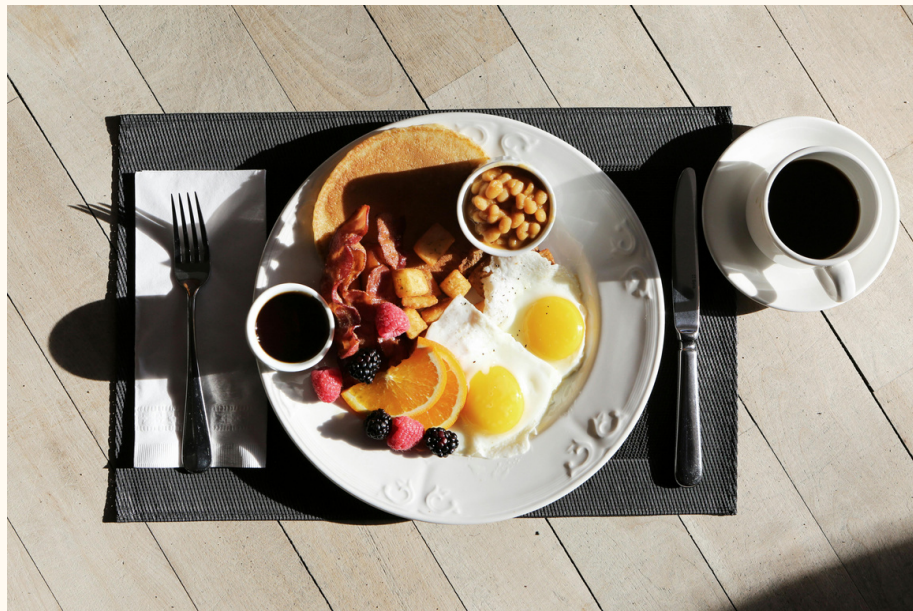
- Crispy French Toast
- Homemade Vegan Blueberry Waffles
- Chocolate Chip Pancakes

Breakfast Burritos

\$16 per person

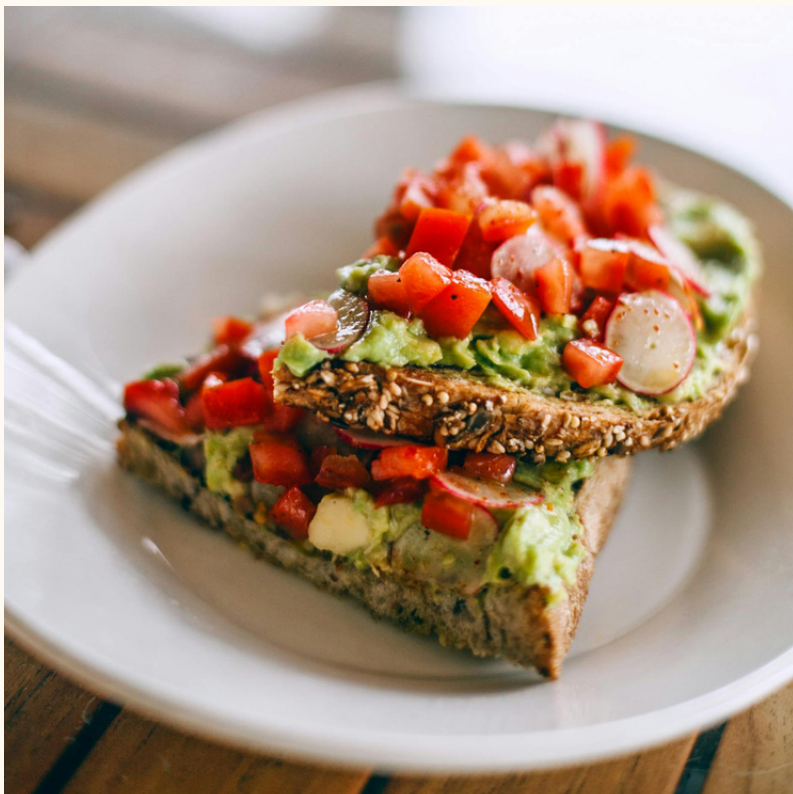
Served with salsa, guacamole and pico de gallo.

- Bacon, Homefries, Scrambled Eggs
- Mushrooms, Peppers, Onions, Homefries, Scrambled Eggs
- Chorizo, Homefries, Scrambled Eggs
- Vegan Tofu Scramble with Homefries, Spinach, Onion



HORS D'OEUVRES

- Fresh Vegetable Crudite Platter & Hummus or Babaganush. \$10
- Grilled Seasonal Garden Vegetable Brochette: Zucchini, Yellow Squash, Grape Tomatoes, Red Onions, Basil Pesto Dip (Vegan) \$10
- Organic Tomato Brochette, Fresh Buffalo Mozzarella, Fresh Basil. \$10
- Mini Calzone: Our signature dough stuffed with your choice of pizza toppings. \$10



LUNCH MENU

Salads

\$8 per person

GREEN GARDEN

Arcadian Mixed Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots.

CLASSIC CAESAR

Romaine, Parmesan, Croutons.

GREEK

Romaine, Cherry Tomatoes, Bell Peppers, Cucumbers, Onions, Kalamata Olives, Feta, Stuffed Grape Leaves

Salad Bowls

\$12 per person

POWER BOWL

Quinoa, Tofu, Arcadian Mixed Greens, zucchini, carrots, cherry tomatoes, cucumber.

GREEN HEARTY

Spinach, carrots, garbanzo, cherry tomato, bell pepper & balsamic vinaigrette.

LUNCH MENU

Sandwiches

\$16 per person

TURKEY - Turkey ham ,Turkey bacon, spinach, tomato, guacamole & chipotle aioli on brioche buns.

TUNA - Steak, bell peppers and onions, mozzarella cheese on mixed greens & our house made garlic aioli on brioche buns.

PHILLY CHEESE STEAK - Steak, bell peppers and onions, mozzarella cheese on mixed greens & our house made garlic aioli on a ciabatta.

BLT - Bacon of your choice with lettuce, tomato & garlic aioli on your choice of bread. Vegan version as well ****

MEXICAN GRILLED CHICKEN - Grilled seasoned chicken with tomato lettuce, pepper jack cheese & chipotle aioli on a ciabatta.

FISH FILET - Fried white fish, American cheese, tartar sauce & mixed greens in a ciabatta.

CRISPY CHICKEN - Crispy Panko chicken, tomato, lettuce, American cheese and pickles in a brioche bun.

Vegan alternative (+\$2) - Crispy Panko Oyster mushroom, tomato, lettuce, American cheese and pickles in a vegan brioche bun.

CHICKEN PARMESANO - Fried Chicken Breast, san marzano tomato sauce and mozzarella cheese on a ciabatta.

CAPRESE SANDWICH - Fresh mozzarella, tomato, fresh basil, balsamic reduction.

VEGGIE LOVER - Portobello mushroom, grilled tofu, tomato, fresh basil, arcadian mixed greens and vegan garlic aioli on a ciabatta.

LATIN

Burritos \$13

Flour Tortilla stuffed with black beans, Mexican rice, avocado, pico de gallo and your choice of protein. (Carne Asada, Chicken, Fish, Mixed Vegetables).

Flautas (3 units) \$10

Stuffed crispy corn tortillas with your choice of protein (Carne Asada, Chicken, Mixed Vegetables).

BYO Taco Station \$10

Served with your choice of protein and the following sides: Red Salsa, pepper Fresh Guacamole, pico de gallo, lettuce, crema.

Stuffed Tostones (3 units) \$10

Stuffed crispy mashed green banana topped with your choice of proteins

Corn Empanadas (3 units) \$10



PIZZA MENU

Traditional Pies

\$18

12" Pies.

Margherita

San marzano tomato, mozzarella, olive oil, basil.

Pepperoni

San marzano tomato, mozzarella, pepperoni , extra virgin olive oil, basil

Cacio e Pepe

Mozzarella cheese, cotija cheese, black pepper, basil, olive oil.

Hawaiian

San marzano tomato, mozzarella, olive oil, fresh pineapple and smoked ham and bacon bits.

Veggie

San marzano tomato, mozzarella cheese, crimini mushroom, bell pepper, onions and basil.



PIZZA MENU

Chefscape Specials

\$22

Shaped Pizzas

Bunny or Heart Shaped Pizzas with San Marzano tomato, mozzarella, EVOO, basil.

Lomo Saltado Pizza

Red pizza topped with steak, peppers, onions and scallions.

Breakfast Pizza

White pizza topped with 1 egg, cherry tomatoes and bacon.
More stuff from the grill menu items**

Calzone

12 inch Calzone stuffed with mozzarella cheese, one protein, one vegetable, topped with San Marzano tomato.



BUFFET

Rice

Yellow Rice
Cuban Style Rice
Veggie Fried Rice
White Rice with Vegetables

Proteins

Poultry

Chicken Parmesan
Chicken Teriyaki
Chicken Florentine
Breaded Chicken
Roasted Chicken
Sesame Chicken

Beef

Steak Chimichurri
Lomo Saltado
Beef stew
Meatloaf

Cold Salads & Sides

Macaroni salad
Pink Potato salad
Egg Salad

Pasta

Penne alla Vodka
Pasta Pomodoro
Chicken Alfredo with mushroom
Beef Lo Mein
Mac & Cheese
Pasta Primavera

Seafood

Fried Panko Fish
Ginger Miso Fish
Lemon Parsley Fish

CREATE YOUR OWN SALAD BAR
\$25.00 per person

3 Greens
2 Proteins
2 Cheeses
6 Veggies
3 Dressings
Croutons and a bread basket

DESSERTS

Assorted Pastries

\$12 per person

Cinnamon Danish
Cheese Danish

Blueberry Muffin
Banana-nut Muffin

Chocolate chip cookie
Triple Chocolate cookie
Oatmeal cookie

Chocolate dusted Brownie



BEVERAGE SERVICES

Juice

Freshly Squeezed Juice Carafe \$28
Orange

Freshly Squeezed Juice Carafe \$28
Grapefruit

Beverage Service

Coffee and Tea. \$4 per person
Cold Soft Drinks & Water \$4 per person



CATERING PACKS

Sweet Breakfast Pack

\$26 per person

Yogurt, Overnights or Chia pudding bar station served with + Fresh Fruit Platter + Assorted Breakfast Pastries.

Complete Savory Breakfast Pack *\$35 per person*

Your Choice of Continental Breakfast Scramble + Your choice of Avocado Toast + Freshly squeezed orange juice.

Casual Lunch Pack

\$25 per person

3 types of Sandwich from our lunch menu served with your choice of salad.

Pizzeria Pack

\$25 per person

Pizza with up to 3 toppings of your choice. Served with one Calzone option, focaccia and green olives.

Buffet Style Dinner Pack

\$35 per person

Your Choice of 2 Proteins + 2 Rice or Pasta + 1 Salad.



CUSTOMIZATION OPTIONS

Dietary Restrictions

We accommodate various dietary needs including vegetarian, vegan, gluten-free, and dairy-free. Please inform us of any dietary restrictions when placing your order.

Custom Menus

We offer personalized menu options tailored to your event's theme, preferences, and budget. Contact us to discuss custom menu options.

Additional Services

Event Staffing

Professional waitstaff and bartenders available to assist with setup, service, and cleanup during your event. Rates available upon request.

Equipment Rentals

We provide rental options for tables, chairs, linens, dinnerware, and more to complete your event setup. Inquire about rental options and pricing.

Event Coordination

Our experienced event planners can assist with coordination, logistics, and timeline management to ensure your event runs smoothly from start to finish. Contact us for event coordination services.

DELIVERY & SET UP

Delivery

We offer convenient delivery options to your event location. Delivery fees may apply based on distance and order size.

Setup

Our team will handle setup and presentation of your catering spread to ensure a beautiful and seamless dining experience for your guests. Setup fees may apply.

CONTACT

For inquiries, orders, and additional information, please contact:

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