

## Drop-Off Catering & Events 2019 Lunch Menu



## Welcome to Deborah Miller Catering & Events

### Take a Tour of Deborah Miller Catering & Events

Deborah Miller Catering & Events is a full-service catering and event planning company with over 20 year's experience. We cater both corporate and social events throughout New York City for various clients and venues – making sure that your evening is both, personal and delicious. We believe that every event should feature inspiring food, beautiful design, and unparalleled service. Our executive chef and culinary team stand behind strategically sourced local and seasonal ingredients and are continuously creating handcrafted elegant dishes that surprise and delight. From Gala's to a corporate start up, or a fortune 500 company, our team can hand craft a meal that will bring big city flavors, with a homemade feel. Our events team works with the best vendors in the *big city* and have a delicate eye for detail – ensuring a sophisticated and unique event every time. Our passion is stirred by the flavors, colors and textures found in the *big city* we all call home.

### Meet Deborah

Deborah is the root behind Deborah Miller Catering and over the years has built a foundation based on her personal passion for unique flavors; a culinary combination all while keeping her food simple and true to what it is. A Manhattan native, she has grown with the *big city* and has been exposed to the wonderful local markets, neighborhood butcheries and fantastic shops to enhance her culinary visions. Over the years, Deborah has constantly kept up with the evolving trends and desired flavor combinations, and nothing brings her more joy than working with her team to turn simple ingredients into your magical food moments!

## Big City Room Temp Sandwich Packages

*12 Person Minimum on All Packages*

### **Butcher Block Luncheon Package - \$24.95**

Sliced Genoa Salami, Fresh Roast Turkey, Smoked Ham, Chicken, Provolone Cheese and Swiss Cheese ~ *Served with Assorted Breads, Mustard, Mayonnaise, Russian Dressing with Platter of Lettuce, Tomato, Onions, Pickles, Portobello Mushrooms, and Roasted Peppers*

New Potato Salad with Heirloom Tomato, Haricot Vert, Shallots, Herbs, and a Dijon Vinaigrette  
Choice of Green Salad

Freshly Baked Sweets

*Add on Tuna Salad, Egg Salad or Chicken Salad \$4.95 per person*

*Add on Seasonal Sliced Fruit \$4.50 per person*

*Add on Individual Bag of Kettle Chips \$2.25 per person*

### **Stanton Street Sandwich Package - \$23.50**

Choice of Four Sandwiches from 'Between the Bread Sandwich Selection'

Choice of Two Sides

Freshly Baked Sweets

Cocktail Sandwiches (2 per person) - **\$25.50**

*Add on Seasonal Sliced Fruit \$4.50 per person*

*Add on Individual Bag of Kettle Chips \$2.25 per person*

### **Panini Package - \$21.95 per person**

Assorted Paninis to Include: Flank Steak with Caramelized Onions, Horseradish and Sharp Cheddar Cheese; Chicken Parmesan; Grilled Chicken with Avocado, Roasted Tomatoes and Cheddar Cheese; Grilled Portobello Mushroom with Mozzarella Cheese, Arugula, Roasted Tomato and Garlic Aioli

Choice of Two Sides

Freshly Baked Sweets

*Add on Seasonal Sliced Fruit \$4.50 per person*

*Add on Individual Bag of Kettle Chips \$2.25 per person*

### **Varick Street Sandwich Package - \$21.50**

Choice of Four Sandwiches from 'Between the Bread Sandwich Selection'

Choice of One Side

Freshly Baked Sweets

Cocktail Sandwiches (2 per person) - **\$23.50**

*Add on Seasonal Sliced Fruit \$4.50 per person*

*Add on Individual Bag of Kettle Chips \$2.25 per person*

## Between the Bread Sandwich Selections

### Chicken

Grilled Chicken *with Provolone Cheese, Mixed Greens, Marinated Tomatoes, Pickled Red Onion and Whipped Herb Crème Fraiche*

Chicken Bacon Ranch *with Fried Chicken Cutlet, Bacon, Bibb Lettuce, Marinated Tomatoes and Buttermilk Ranch*

Roast Chicken Bahn Mi *with Pickled Carrot, Daikon, Cilantro, Sweet Chili Sauce and Sriracha Aioli*

Chicken Salad *with Arugula*

### Ham, Roast Beef and Pork

Smoked Ham *with Mozzarella Cheese, Arugula, Tomatoes and Honey Dijon*

Roast Beef *with Cheddar Cheese, Mizuna, Fried Onions and Creamy Horseradish Aioli*

Classic Italian *Genoa Salami, Prosciutto, Soppressata, Roasted Red Pepper Aioli and Provolone Cheese*

### Seafood

Tuna Salad *with Lettuce and Tomatoes*

### Turkey

Smoked Turkey *with Mozzarella Cheese, Arugula, Marinated Cucumbers and Thyme Aioli*

El Paso Turkey *with Grilled Corn, Shaved Radishes, Cilantro, Pepper Jack Cheese and Chipotle Aioli*

Roasted Turkey *with Swiss, Tomato, Lettuce and Mayonnaise*

### Vegetarian

Portobello Mushroom *with Sweet Carrot Spread, Umami Napa Salad and Mayonnaise*

Mozzarella Cheese *with Tomatoes and Black Pepper Aioli*

### Vegan

Portobello Mushroom *with Sweet Carrot Spread, Umami Napa Salad and Veganise*

Falafel *with Hummus, Lettuce, Tomato, and Tahini*

*\*Gluten Free Options Available for Upcharge\**

## Big City Side Salads

*12 Person Minimum on All Items*

### **Greens - \$5.50**

Traditional Mixed Green Salad *with Carrot, Cucumber and Tomato* - VG

Harvest Mixed Green Salad *with Cranberries, Goat Cheese Crumbles, and Walnuts*

Classic Caesar Salad *with Chopped Romaine, Parmesan Cheese, Hand-Cut Croutons, and Classic Caesar Dressing*

Greek Salad *Romaine, Kalamata Olives, Red Onion, Peppers, Grape Tomato, Cucumber, and Feta Cheese*

Kale Salad *with Dates, Toasted Almonds, and Parmesan Cheese*

Classic Kale Caesar Salad *with Parmesan Cheese, Hand-Cut Croutons, and Classic Caesar Dressing*

*\*\* Ask for seasonal green salads options \*\**

### **House Dressings:**

Balsamic Vinaigrette ~ Red Wine Vinaigrette ~ Classic Caesar Dressing ~ Spicy Ranch Dressing ~  
Champagne-Citrus Vinaigrette ~ Sesame-Ginger Dressing ~ Blue Cheese Dressing

### **Potatoes & Grains - \$6.25**

New Potato Salad *with Heirloom Tomato, Haricot Vert, Shallots, Herbs, and a Dijon Vinaigrette* - VG

Quinoa *with Toasted Almonds, Cranberries, Orange Zest and Mint* - VG

Southwestern Black Bean Salad *with Red Pepper, Jalapeno, Red Onion, and Cumin* - VG

Moroccan Chickpea Salad *with Carrots, Shallots, Raisins, and Lemon Tabini dressing* - VG

*\*\* Ask for seasonal Grain, Bean, or Potato Salad options \*\**

### **Vegetables - \$6.25**

Brussels Sprout Slaw *with Pistachio, Dried Cranberries, and Parmesan Cheese*

Roasted Cauliflower Salad *with Capers, Parsley, Olives, Lemon Zest, and Parmesan Cheese*

Grilled Seasonal Vegetables - VG

*\*\* Ask for seasonal vegetable options \*\**

### **Pastas - \$6.25**

Penne *with Roasted Tomatoes, Basil, Olives and Parmesan Cheese*

Tortellini *with Nut-Free Pesto, Roasted Tomatoes, Parmesan Cheese, and Grilled Vegetables*

Spicy Peanut Noodles *with Zucchini, Squash, Red Pepper, Carrots, Scallions, and Cilantro*

Fusilli Pasta *with Nut-Free Pesto, Perlina Mozzarella, Grape Tomato, Arugula, Artichokes, and Red Onion*

*\*\* Ask for seasonal pasta options \*\**

### **Soups**

Selection of seasonally changing soups available upon request

Small Terrine (20 people) - \$85.00

Large Terrine (30 people) - \$125.00

## **Big City Boxed Lunch Packages:**

*12 Piece Type Minimum on All Boxed Items*

### **Entrée Salad Boxed Lunch - \$24.50**

One Entrée Salad with Choice of Protein: Chicken, Flank Steak, Salmon, Shrimp, or Tofu  
One Grain or Pasta  
One Roll with Butter  
One Fruit Cup  
Two House-Baked Cookies or Brownie Bite

### **Entrée Salad Selections:**

#### **Nicoise Salad**

with Choice of Protein, Mixed Greens, Haricot Vert, Hard Boiled Egg, Heirloom Tomatoes, New Potatoes, Marinated and Grilled Artichokes and Balsamic Vinaigrette

#### **Suit and Thai Salad**

Rice Noodles, Choice of Teriyaki Glazed Protein, Shredded Cabbage, Cilantro, Shaved Carrots, Cucumber, Crushed Peanuts, Crispy Shallots and Rice Wine Vinaigrette

#### **Southwestern Salad**

Choice of Protein, Mixed Greens, Peppers, Red Onion, Cilantro, Black Beans, Tortilla Strips and Spicy Ranch Dressing

### **Classic Boxed Lunch - \$17.50**

One Individually Wrapped Sandwich from Between the Bread Section  
One Green Salad  
Individual Bag of Kettle Chips  
Two House-Baked Cookies

### **Executive Boxed Lunch - \$23.50**

One Individually Wrapped Sandwich from Between the Bread Section  
Choice of Two Salads from Big City Side Salads  
Individual Bag of Kettle Chips  
Whole Fruit  
Two House-Baked Cookies

## Big City Salad Bars

### **Union Square Market - \$32.00 – 30 Person Minimum**

#### **Individual Bowls: (choose 3)**

*Mixed Greens, Kale, Arugula, Chopped Romaine*

#### **Protein Bar: (choose 3)**

*Diced Grilled Chicken or BBQ Chicken, Flaked Salmon, Tuna Salad, Egg Salad, Grilled Shrimp, Grilled Flank Steak, Quinoa or Flashed-Fried Tofu*

#### **Toppings Bar:**

*Tomatoes, Cucumbers, Red Onion, Black Beans, Grilled Corn, Mixed Olives, Chickpeas, Avocado, Hard-Boiled Eggs, Bacon Bits, Carrots, Shredded Cheddar Cheese, Feta Cheese, Croutons and Salted Pepitas*

#### **Dressings: (choose 3)**

*Sesame Ginger, Red Wine Vinaigrette, Balsamic Vinaigrette, Spicy Ranch, Blue Cheese Dressing, Champagne Citrus Vinaigrette, and Caesar Dressing*

Assorted Dinner Rolls and Butter

Seasonal Fruit Salad

Dessert: Gluten-free Granola Bars & Dark Chocolate Brownie Bites

### **DeKalb Market - \$25.00 – 25 Person Minimum**

#### **Individual Bowls: (choose 2)**

*Mixed Greens, Kale, Arugula, Chopped Romaine*

#### **Protein Bar: (choose 2)**

*Diced Grilled Chicken or BBQ Chicken, Flaked Salmon, Tuna Salad, Egg Salad, Grilled Shrimp, Grilled Flank Steak, Quinoa or Flashed-Fried Tofu*

#### **Toppings Bar:**

*Tomatoes, Cucumbers, Red Onion, Black Beans, Grilled Corn, Carrots, Mixed Olives, Bacon Bits, Hard-Boiled Eggs, Shredded Cheddar Cheese, Feta Cheese, Croutons and Salted Pepitas*

#### **Dressings: (choose 3)**

*Sesame Ginger, Red Wine Vinaigrette, Balsamic Vinaigrette, Spicy Ranch, Blue Cheese Dressing, Champagne Citrus Vinaigrette, and Caesar Dressing*

Assorted Dinner Rolls and Butter

Dessert – Choice Of: Gluten-free Granola Bars or Dark Chocolate Brownie Bites

## Big City Entrée Salads

*12 Person Minimum on All Items*

### **Cobb Salad - \$9.50**

Chopped Romaine Base with Components on the Side

Chopped Bacon, Heirloom Cherry Tomatoes, Hard Boiled Eggs, Citrus Avocado, Grilled Chicken, Crumbled Blue Cheese and served with a Red Wine Vinaigrette

### **Wedge Salad - \$9.50**

Iceberg Lettuce Wedges with Components on the side

Chopped Bacon, Heirloom Cherry Tomatoes, Hard Boiled Eggs, Chopped Chives, Diced Red Onion, Crumbled Blue Cheese and served with a Classic Blue Cheese Dressing

The following Entrée Salad Selections come with a choice of chicken, flank steak, salmon, shrimp, or tofu

### **Nicoise Salad - \$9.50**

Choice of Protein, Mixed Greens, Haricot Vert, Hard Boiled Egg, Heirloom Tomatoes, New Potatoes, Marinated and Grilled Artichokes and Balsamic Vinaigrette

### **Suit and Thai Salad - \$9.50**

Rice Noodles, Choice of Teriyaki Glazed Protein, Shredded Cabbage, Cilantro, Shaved Carrots, Cucumber, Crushed Peanuts, Crispy Shallots and Rice Wine Vinaigrette

### **Southwestern Salad - \$9.50**

Choice of Protein, Mixed Greens, Peppers, Red Onion, Cilantro, Black Beans, Tortilla Strips and Spicy Ranch Dressing



## Build Your Own Big City Room Temperature Lunch Packages

*12 Person Minimum on All Packages*

### Choose a Package:

Nolita = One Protein, One Salsa, One Side, Seasonal Sliced Fruit and One Dessert - **\$25.50**

Astor Row = Two Protein, Two Salsas, Two Sides, Seasonal Sliced Fruit and One Dessert - **\$34.50**

Yorkville = Three Protein, Three Salsas, Two Sides, Seasonal Sliced Fruit and Two Desserts - **\$38.50**

### **Chicken Entrée** served with seasonal garnish

Herb Grilled Chicken Breast

Citrus Ancho-Rubbed Chicken Breast

Blackened Grilled Chicken

Spicy Korean Chicken

### **Fish and Seafood Entrée** served with seasonal garnish

Almond Crusted Salmon

Grilled Salmon

Blackened Salmon

Soy-Ginger Marinated Salmon

Sesame Crusted Ahi Tuna - \$5 supplement

Grilled Shrimp

Blackened Shrimp

### **Beef Entrée** served with seasonal garnish

Chili-Crusted Filet Mignon - \$5 supplement

Cracked Pepper-Crusted Filet Mignon - \$5 supplement

Blackened Flank Steak

Sweet Soy-Grilled Flank Steak

### **Vegetarian and Vegan Entrée**

Quinoa-Stuffed Peppers with Feta *served with seasonal garnish*

California Cauliflower Steaks *with Italian Salsa Verde & Sweet Drop Peppers* - VG

Moroccan Couscous *with Grilled Portobello, Toasted Pistachios and Pomegranate Molasses*

Spicy Noodles *with Five-Spiced Tofu*

### **Salsas, Relishes and Sauces** – served on the side

Chimichurri ~ Italian Salsa Verde ~ Mediterranean Relish ~ Roasted Red Pepper and Pepitas ~

Corn Chipotle Salsa ~ Pineapple and Jalapeno Salsa ~ Sesame Cucumber Relish

**Salads:**

Traditional Mixed Green Salad with *Carrot, Cucumber and Tomato* - VG  
 Harvest Mixed Green Salad with *Cranberries, Goat Cheese Crumbles, Walnuts*  
 Classic Caesar Salad with *Romaine, Parmesan Cheese, Hand-Cut Croutons and Classic Caesar Dressing*  
 Greek Salad with *Romaine, Kalamata Olives, Red Onion, Peppers, Grape Tomato, Cucumber and Feta Cheese*  
 Kale Salad with *Dates, Toasted Almonds and Parmesan Cheese*  
 Classic Kale Caesar Salad with *Parmesan Cheese, Hand-Cut Croutons and Classic Caesar Dressing*  
 Chef Seasonal Salad

**House Dressings:**

Balsamic Vinaigrette ~ Red Wine Vinaigrette ~ Classic Caesar Dressing ~ Spicy Ranch Dressing ~  
 Champagne-Citrus Vinaigrette ~ Sesame-Ginger Dressing ~ Blue Cheese Dressing

**Room Temperature Sides:**

New Potato Salad with *Heirloom Tomato, Haricot Vert, Shallots, Herbs, and a Dijon Vinaigrette* – VG  
 Quinoa with *Toasted Almonds, Cranberries, Orange Zest and Mint* - VG  
 Southwestern Black Bean Salad with *Red Pepper, Jalapeno, Red Onion, and Cumin* - VG  
 Moroccan Chickpea Salad with *Carrots, Shallots, Raisins, and Lemon Tahini dressing* - VG  
 Brussels Sprout Slaw with *Pistachio, Dried Cranberries, and Parmesan Cheese*  
 Roasted Cauliflower Salad with *Capers, Parsley, Olives, Lemon Zest and Parmesan Cheese*  
 Grilled Seasonal Vegetables - VG  
 Penne with *Roasted Tomatoes, Basil, Olives and Parmesan Cheese*  
 Tortellini with *Nut-Free Pesto, Roasted Tomatoes, Parmesan Cheese and Grilled Vegetables*  
 Spicy Peanut Noodles with *Zucchini, Squash, Red Pepper, Carrots, Scallions, and Cilantro*  
 Fusilli Pasta with *Nut-Free Pesto, Perlina Mozzarella Cheese, Grape Tomato, Arugula, and Artichokes*

**Desserts:**

Freshly Baked Sweets  
 Mini Cupcakes  
 Assorted Jumbo NYC Cookies  
 Individual Mud Pies in Mason Jars  
 Individual Strawberry Shortcakes in Mason Jars  
 Individual Tiramisu in Mason Jars

## Build Your Own Big City Hot Lunch Packages

*12 Person Minimum on All Packages*

### Choose a Package:

NoMad = One Protein, One Side, Seasonal Sliced Fruit and One Dessert - **\$25.50**

Bowery = Two Protein, Two Sides, Seasonal Sliced Fruit and One Dessert - **\$35.50**

Soho = Three Protein, Two Sides, Seasonal Sliced Fruit and Two Desserts - **\$38.50**

### **Chicken Entrée** served with seasonal garnish

Herb-Grilled Chicken Breast

Herb-Rubbed Rotisserie-Style Chicken

Chicken Parmesan *with Marinara Sauce and Mozzarella Cheese*

Chicken Marsala *with Forest Mushrooms*

Citrus-Ancho Chicken Breast

Sweet Soy-Glazed Chicken

### **Fish and Seafood Entrée** served with seasonal garnish

Almond-Crusted Salmon

Grilled Salmon

Blackened Salmon

Soy-Marinated Salmon

Herb-Grilled Shrimp

Blackened Shrimp

Lump Crab Cake - \$5 supplement

### **Beef Entrée** served with seasonal garnish

Blackened Flank Steak

BBQ Beef Brisket

Sweet Soy-Marinated Flank Steak

### **Vegetarian and Vegan Entrée**

Quinoa-Stuffed Peppers *Served over Caramelized Onions* - VG

California Cauliflower Steaks - VG

Falafel Bake *with Blistered Tomato and Scallion garnish, served with Tahini sauce*

Sicilian Cauliflower Parmesan

Heirloom Eggplant and Chickpea Curry

**Salads:**

Traditional Mixed Green Salad with *Carrot, Cucumber and Tomato* - VG  
Harvest Mixed Green Salad with *Cranberries, Goat Cheese Crumbles, Walnuts*  
Classic Caesar Salad with *Romaine, Parmesan Cheese, Hand-Cut Croutons and Classic Caesar Dressing*  
Greek Salad with *Romaine, Kalamata Olives, Red Onion, Peppers, Grape Tomato, Cucumber and Feta Cheese*  
Kale Salad with *Dates, Toasted Almonds and Parmesan Cheese*  
Classic Kale Caesar Salad with *Parmesan Cheese, Hand-Cut Croutons and Classic Caesar Dressing*  
Chef Seasonal Salad

**House Dressings:**

Balsamic Vinaigrette ~ Red Wine Vinaigrette ~ Classic Caesar Dressing ~ Spicy Ranch Dressing ~  
Champagne-Citrus Vinaigrette ~ Sesame-Ginger Dressing ~ Blue Cheese Dressing

**Hot Sides:**

Creamy Parmesan Polenta *with Blistered Tomatoes and Fresh Herbs*  
Baked Macaroni and Cheese  
Pasta Primavera *with Shaved Parmesan*  
Herb-Roasted Potatoes – VG  
Garlic Mashed Potatoes  
Maple-Roasted Sweet Potatoes – VG  
Rice Pilaf – VG  
White or Brown Rice – VG  
Vegetable Fried Rice – VG  
Italian Slow-Cooked Eggplant – VG  
Harissa Heirloom Carrots – VG  
Roasted Cauliflower *with Capers and Parmesan Cheese*

**Desserts:**

Freshly Baked Sweets  
Mini Cupcakes  
Assorted Jumbo NYC Cookies  
Individual Mud Pies in Mason Jars  
Individual Strawberry Shortcakes in Mason Jars  
Individual Tiramisu in Mason Jars

## Big City Hot Lunch Packages

*12 Person Minimum Unless Otherwise Specified*

### **Midtown Meats - \$36.50**

Pepper-Crusted Flank Steak *Garnished with Charred Scallions*  
 Grilled Salmon *Garnished with Seasonal Kale and Roasted Heirloom Carrots*  
 Grilled Shrimp *Garnished with Grilled Lemon*  
 Garlic Mashed Potatoes  
 Grilled Seasonal Vegetables  
 Quinoa Salad *with Toasted Almonds, Cranberries, Orange Zest and Mint*  
 Kale Salad *with Citrus-Rubbed Kale, Dates, Toasted Almonds and Parmesan Cheese*  
 Seasonal Fruit Salad  
 Freshly Baked Sweets

### **Sunset Park - \$32.50**

Build Your Own Tacos  
 Choice of 2 Proteins:  
*Pulled Pork Carnitas, Chipotle Beef Brisket, Pulled Cumin-Lime Chicken, Blackened Salmon, or Sweet Potato Hash with Black Beans*  
 Toppings Bar:  
*Pepper Jack Cheese, Pickled Red Onion, Cilantro, Radish, Pico De Gallo, Avocado Crème, Shaved Jalapeno, Lime Wedges and Hot Sauce*  
 Flour Tortillas  
 Yellow Rice and Sofrito Black Beans  
 Tortilla Chips *Served with Pico De Gallo and Guacamole*  
 Mixed Green Salad *with Carrot, Cucumber and Tomato with Spicy Ranch*  
 Churros *Served with Chocolate and Caramel Dipping Sauce*

### **It's Greek to Me - \$32.50**

Chicken Shawarma  
 Lamb & Beef Gyro  
 Hand-Rolled Falafel  
 Yellow Rice  
 Pita Points  
 Toppings Bar: *Sliced Tomatoes, Cucumber, Red Onion, Tahini and Hot Sauce*  
 Greek Salad *with Romaine, Kalamata Olives, Red Onion, Peppers, Grape Tomato, Cucumber and Feta Cheese with Red Wine Vinaigrette*  
 Spanakopita  
 Cookies

**Little Italy - \$27.50**

Eggplant Parmesan  
 Chicken Marsala *with Forest Mushrooms*  
 Penne a la Vodka  
 Sautéed Broccoli with Blistered Tomatoes  
 Caesar Salad with *Chopped Romaine, Parmesan Cheese, Hand-Cut Croutons and Classic Caesar Dressing*  
 Focaccia  
 Classic Biscotti

**K –Town - \$26.50 – 15 Person Minimum**

Build Your Own Rice Bowl  
*Seasoned White and Brown Rice, Spicy Flaked Salmon, Flash-Fried Tofu, Teriyaki-Glazed Chicken, Sesame Seeds, Nori, Togarashi-Spiced In-Pod Edamame, Fried Shallots, Radish and Scallion*  
 Chicken Dumplings *Served with Scallion-Soy Sauce*  
 Vegetable Egg Rolls *Served with Sweet Chili Sauce*  
 Traditional Cucumber Salad *with Heirloom Tomatoes, Shallots, Parsley, Chives, Chervil, and Rice Wine Vinegar*  
 Seasonal Fruit Salad  
 Fortune Cookies

**Mott Street - \$26.50**

Teriyaki-Glazed Flank Steak *Served with Baby Bok Choy*  
 Sweet and Sour Lemongrass Chicken  
 Haricot Verts with Sesame Seeds  
 Vegetable Fried Rice  
 Sesame Crusted Tofu with Teriyaki Sauce  
 Mixed Green Salad *with Mixed Greens, Carrots, Cucumber and Tomato and Sesame-Ginger Dressing*  
 Seasonal Fruit Salad  
 Fortune Cookies

**Big City Grill - \$25.50**

Slider-Sized Burger Bar  
*Cheeseburgers, Hamburgers and Veggie Burgers*  
*Served with Pickle Chips, Bacon, Caramelized Onion, Smashed Avocado, Red Onion, Tomato, Lettuce, Ketchup, Mayonnaise, Chipotle Aioli, and BBQ Sauce*  
 Classic Chicken Fingers *Served with Honey Mustard*  
 New Potato Salad with Heirloom Tomato, Haricot Vert, Shallots, Herbs, and a Dijon Vinaigrette  
 Baked Macaroni and Cheese  
 Mixed Green Salad *with Mixed Greens, Carrots, Cucumber and Tomato*  
*Served with Champagne Citrus Vinaigrette*  
 Seasonal Fruit Salad  
 Jumbo Cookies

## A la Carte

### Protein Entrée

#### Chicken Entrée with Choice of Salsa: \$8

- Room Temperature
  - Blackened
  - Citrus Ancho Rubbed
  - Herb Grilled
  - Spicy Korean
  - Sweet and Sour Lemongrass
- Hot
  - Herb Rubbed Rotisserie
  - Marsala
  - Parmesan
  - Pulled Cumin Lime
  - Shawarma
  - Sweet Soy Glazed
  - Teriyaki Glazed

#### Filet Mignon Entrée (48hr notice): \$22.50

- Room Temperature
  - Chili Crusted
  - Pepper Crusted

#### Flank Steak Entrée: \$12.50

- Room Temperature
  - Blackened
  - Sweet Soy Grilled
- Hot
  - Teriyaki Glazed

#### Salmon Entrée: \$12.50

- Room Temperature OR Hot
  - Almond Crusted
  - Blackened
  - Grilled
  - Soy Ginger Marinated

#### Shrimp Entrée: \$18.75

- Room Temperature OR Hot
  - Blackened
  - Herb Grilled

**Vegetarian Entrée: \$9.50**

- Room Temperature
  - California Cauliflower Steaks
  - Quinoa Stuffed Peppers
  - Spicy Peanut Noodles with Five Spiced Tofu
  - Seared Tofu
- Hot
  - Eggplant Parmesan
  - Falafel Bake with Tahini, Cucumber, and Tomato Garnish
  - Moroccan Couscous with Grilled Portobello
  - Heirloom Eggplant and Chickpea Curry
  - Quinoa Stuffed Peppers
  - Sweet Potato Hash with Black Beans
  - Seared Tofu
  - Tofu and Vegetable Stir Fry

Lump Crab Cake with Grilled Citrus Garnish: \$12.50

Pulled Pork Carnitas: \$5.50

Chipotle Beef Brisket (48hr notice): \$5.30

Gyro Meat: \$6.50

Sesame Crusted Ahi Tuna (48hr notice): \$19.25



### Green Salads

- Mixed Green Salad: \$4.50
- Caesar Salad: \$5.50
- Greek Salad: \$5.50
- Kale Salad: \$5.50
- Kale Caesar Salad: \$5.50
- Harvest Mixed Green Salad: \$5.50

### Vegetable Salads

- Southwest Black Bean Salad: \$6.25
- Moroccan Chickpea Salad: \$6.25
- Brussels Sprout Slaw: \$6.25
- Roasted Cauliflower Salad: \$6.25
- Grilled Seasonal Vegetables: \$6.25

### Pasta & Grain Salads

- Penne with Roasted Tomato: \$6.25
- Pesto Tortellini Salad: \$6.25
- Spicy Peanut Noodle Salad: \$6.25
- Fusilli Pasta Salad with Pesto: \$6.25
- Quinoa Salad with Toasted Almonds: \$6.25

### Entrée Salads

- Cobb Salad with Romaine, Bacon, Tomato, Egg, Avocado, Chicken, and Blue Cheese: \$9.50
- Wedge Salad with Iceberg Lettuce, Tomato, Chive, Red Onion, Egg, Blue Cheese, and Bacon: \$9.50
- Nicoise Salad with Mixed Greens, Haricot Vert, Hard Boiled Eggs, Heirloom Tomatoes, Pickled Red Onions, Purple Potatoes, and Marinated and Grilled Artichoke: \$9.50
- Suit and Thai Salad with Teriyaki Glazed Shrimp, Rice Noodles, Shredded Cabbage, Cilantro, Shaved Carrots, Cucumber, Diced Peanuts, and Crispy Shallots: \$9.50
- Southwest Salad with Pulled Chicken, Mixed Greens, Peppers, Red Onion, Cilantro, Black Beans, and Tortilla Strips: \$9.50

## Hot Sides

- Creamy Parmesan Polenta with Blistered Tomatoes: 6.25
- Baked Macaroni and Cheese: \$6.25
- Pasta Primavera with Shaved Parmesan: \$6.25
- Herb Roasted New Potatoes: 6.25
- Garlic Mashed Potatoes: \$6.25
- Maple Roasted Sweet Potatoes: \$4.25
- Rice Pilaf: \$4.75
- Italian Slow-Cooked Eggplant: \$6.25
- White Rice: \$4.75
- Brown Rice: \$4.75
- Vegetable Fried Rice: \$6.25
- Harissa Heirloom Carrots: \$6.25
- Sofrito Black Beans: \$6.25
- Penne a la Vodka with Butterflied Shrimp: \$9.75
- Roasted Seasonal Vegetables: \$6.25

## Big City Sweets Shop

*12 Person Minimum Unless Otherwise Specified*

Freshly Baked Sweets - \$6.25

*Assortment of Freshly-Baked Cookies, Brownies and Dessert Bars*

Individual Dessert in 4oz Mason Jars

*Strawberry Shortcake* - \$5.75

*Tiramisu* - \$5.75

*Big City Mini Mud Pie* - \$5.75

French Macarons - \$5.25

Mini Biscotti - \$2.50

*Cantucci (Hazelnut) and Quaresimali (Almond)*

European Pastry Platter - \$6.25

*Mini Napoleans, Mini Cannoli, and Mini Eclairs*

Churros - \$2.25

*with Chocolate Sauce and Caramel Sauce*

Mini or Full-Size Cupcakes - \$18.00/\$48/dozen

Assorted Jumbo NYC Cookies - \$2.50

### **Big City Specialty Shop**

*All items offered in our specialty shop require 72 hours' notice.*

Cake Pops - \$4.50

Logo or Custom Print Cookies - Market Price – **24 Piece Minimum**

Gourmet Peanut Butter Cups - \$5.50 – **75 Piece Minimum**

*Peanut Butter and Jelly, Dark Chocolate and Sea Salt, Almond Butter, Oreo, Pretzel, Nutella, Original*

Special Occasion Cakes – Call for Availability

Pie Bites or Full-Size Pies - \$4.25/\$48.50 – **36 Piece Minimum**

### **Big City Chocolate Shop**

Shots of Chocolate-Covered Salted Caramels - \$4.75

Shots of Chocolate-Covered Espresso Beans - \$5.50

Shots of Chocolate-Covered Pretzel Bites - \$4.75

Chocolate Covered Rice Krispie Treats - \$3.50

Chocolate-Covered Strawberries - \$3.75

Chocolate-Covered Marshmallows - \$2.00

*Plain, Coconut, Sprinkles or Graham Crackers*

Deborah Miller Catering & Events

3 Madison St New York, New York 10038 | [letsconnect@deborahmillercatering.com](mailto:letsconnect@deborahmillercatering.com) | 212-964-1300

## Deborah Miller Catering & Events Policies

### Road Map of Deborah Miller Catering

- Most of our *Big City Homemade* offerings have a minimum of **12 guests** unless otherwise stated
- For delivery of our *big city* flavors, there is a **\$350.00 minimum spend** required. This is inclusive of tax & operational fee's
- A **20% Operational Charge** will be applied to all orders, this fee is associated with the production, packaging, transportation, support, execution and pick up of your order.
- Payment Options:
  - All Major **Credit Cards** accepted, 3% fee will apply to any order over \$1000.00
  - Want to be part of the *Big City Homemade* family, Open a **House Account** for easy ordering and monthly billing.
  - Deborah Miller was one of the first signed caterers on **Seamless Web**
- To create our homemade meals, we appreciate **24 hour's notice** on all orders. Some identified items do require more lead time as Deborah may need to call one of our local purveyors to source your ingredients! But being a well-established *big city* caterer, we are able to accommodate **same day catering** or pop up event needs, simply call to check what's cookin!
- Dietary Restrictions are no sweat for the team at Deborah Miller Catering; we have many Vegetarian, Vegan and Gluten- Free upgradable options to choose from. We also partner with a Full-Service Kosher vendor, so we have all your requests covered under one roof!
- You call, and we get right to work! Living in the city that never sleeps, we are working around the clock to make your culinary creations! We will honor a full refund should you need to cancel your order with more than **24 business hour's notice**. For Example, a Monday Order would need to be canceled on Thursday. Less than 24 hours will result in a full charge for the order. For orders over \$1,000.00, and contract will be sent at the time of booking with terms.
- Delivery windows are a way of life for us as we transport your meals in our Radish Vans! For all breakfast orders please allow a 15-minute window for delivery, and for all lunch or event orders we allocate a 30-minute + delivery window. Busy buildings, freights or tourist's sites may require more time.
- Want a *big city* experience at home? No problem, we have you covered! For all weekend service there is a **\$2500.00 culinary spend** and depending on the nature of the event or request, a delivery fee may apply.
- Live over a bridge or through a tunnel? We can still accommodate your needs, for an additional delivery & pick up fee the *Big City Homemade* team will deliver to any borough! Additionally, orders above 79<sup>th</sup> street will to be charged a reasonable delivery fee.

- Need a fully licensed and insured caterer; we have you covered in more ways than one! The *Big City Bar* packages are planned with full permits, insurance, and service staff to execute your perfect event! Please reference <https://www.sla.ny.gov/system/files/Special-Event-Permit-Terms-and-Conditions.pdf> for more details regarding the New York State Liquor Laws and requirements.
- Convenience is our goal, so we have partnered with the *big city's* best event professionals. Rather you need rentals, floral's, event production & design, draping, lighting, or transportation, reach out to your account manager for one stop event planning services!