

## Drop-Off Catering & Events 2019 Stationary Hors D'oeuvres 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 years' 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 All Day Snacks

*12 Person Minimum Unless Otherwise Specified*

### **Big City Snack Pack**- GF/Veg/V options **\$20.50**

Individual Shots of Sweet & Salty Nut Mix

Individual Shots of Chocolate Covered Pretzel Bites

Individual Hummus *Served with Seasonal Vegetables in Mini Mason Jars*

Individual Vidalia Onion Dip *Served with Rosemary Potato Chips in Mini Mason Jars*

Individual 5-Layer Bean Dip *Served with Plantain Chips in Mini Mason Jars*

### **Cheese and Charcuterie** GF options **\$15.75**

*Genoa Salami, Prosciutto, French Double Cream Brie, Tomme De Savoie, Red Wax Gouda and Mountain Gorgonzola*

Assorted Olives

Served with Sliced Baguette, Assorted Crisps, and Gluten Free Crackers

### **Imported Cheeseboard** GF options **\$14.50**

*French Double Cream Brie, Tomme De Savoie, Red Wax Gouda and Mountain Gorgonzola*

Assorted Dried Fruits and Nuts

Served with Carr's Crackers, Assorted Crisps, and Gluten Free Crackers

### **Slider Station\*** **\$12.75**

Choice of 3:

Cheddar Cheeseburger sliders with Pickles\*

Blue Cheese and Caramelized Onion Stuffed Sliders\*

BBQ Pulled Pork Sliders with Pickles\*

Pesto Turkey Burgers Sliders with Mozzarella\*

Buttermilk Fried Chicken Sliders with Chef's Special Sauce & Pickles\*

Veggie Burger Sliders with Sriracha Aioli\*

Mini Falafel Sliders with Red Onion, Cucumber and Tahini

### **Chips and Dips** GF/Veg/V options **\$12.50**

*Salsa, Black Bean Dip, Classic Hummus, Vidalia Onion Dip*

Served with Tortilla Chips, Rosemary Potato Chips and Pita Chips

### **Classic Cheeseboard** - **\$7.25**

*Cubes of Pepper Jack Cheese, Provolone Cheese, and Cheddar Cheese*

Served with Carr's Crackers, Assorted Crisps, and Gluten Free Crackers

### **Skewer Sampler** - **\$7.75**

Lemon-Herb Chicken, Coconut Shrimp, Brussels Sprout and Butternut Squash Skewers with Maple Mustard Sauce

(\*) Indicates item not available for next day orders

Deborah Miller Catering & Events

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

**Guac & Pico - \$11.50**

*Hand-Crushed Guacamole and Pico De Gallo with Tortilla Chips*

**Hummus Trio - GF/Veg/V options \$7.25**

*Classic Hummus, White Bean Dip, and Roasted Red Pepper Hummus*

Served with Pita Chips, Soft Pita, Carrots and Celery

**Seasonal Crudités - GF/Veg/V options \$6.75**

*Assorted Seasonal Vegetables served with Hummus and Artichoke Leek Dip*

## Big City Drop Off Stations

*12 Person Minimum Unless Otherwise Specified*

### **Antipasti Station - \$175 (serves 20) \$350 (serves 40) \$525 (serves 60)**

*Genoa Salami, Prosciutto, Soppressata and Chorizo*

*Cubed Cheeses to include Provolone, Cheddar and Pepper Jack*

*Imported Cheeses to include Manchego, Brie, Blue and Aged Parmesan*

Grilled Seasonal Vegetables, House-Pickled Vegetables, Assorted Olives, Cornichons, Sweetie Drop and Pepperoncini Peppers

Hummus, Leek and Artichoke Dip and Olive Tapenade

Served with Pita Chips, Crostini and Assorted Crisps

### **Margaritaville\* - \$31.75**

Pulled Pork Tacos\* *Garnished with Radish, Cilantro, Onions, Hot Sauce and Avocado Creme*

Chimichurri Shrimp and Ancho-Lime Chicken Skewers

Vegetable Quesadillas served Hot

Pico De Gallo, Guacamole, Salsa and Tortilla Chips

### **The Big Easy\* - \$31.00 – 48 Hour Notice**

Cajun-Style Shrimp Cocktail\* *Served with Cocktail Sauce*

Mini Lobster Rolls

Fried Artichoke Bites

Old Bay Potato Chips *Served with Vidalia Onion Dip*

Mini Crab Cakes served Hot

Mac & Cheese Fritters\*-served Hot

Buttermilk Fried Chicken and Waffle Bites *Served with Maple Mustard*

### **Cocktail Classics - \$30.50**

Honey Crostini with Ricotta, Lemon Zest and Marcona Almonds

Avocado Toast Crostini

Mini Crab Cakes served Hot

Wild Mushroom and Gruyere Mini Quiche served Hot

Hummus and Crudite in a Mason Jar

Mini Cocktail Sandwiches with Seared Tenderloin, Caramelized Onions & Horseradish Aioli

### **Mediterranean Madness\* - \$26.50**

Citrus-Herb Chicken and Grilled Shrimp Skewers

Mini Falafel Sliders *with Red Onion, Cucumber and Tabini* served Hot

Classic and White Bean Hummus and Tzatziki

Assorted Olives, Eggplant Caviar, and Pita Chips

Spanakopita\* served Hot

Seasonal Fruit Skewers

(\* ) Indicates item not available for next day orders

Deborah Miller Catering & Events

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

**Its Five O'clock Somewhere - \$26.25**

Mini Cocktail Sandwiches: *Seared Tenderloin, Caramelized Onions, and Horseradish Aioli; Falafel, Cucumber, Red Onion, and Tabini*

Smoked Salmon on Pumpernickel Points with Caper Cream Cheese & Lemon Zest

Individual Rosemary Potato Chips with Vidalia Onion Dip

Classic Cheese Board

Seasonal Crudités with Hummus, Artichoke-Leek Dip

Skewers: Lemon Herb Chicken and Brussels Sprout and Butternut Squash with Maple Mustard Sauce

**Asian Influence\* - \$25.50**

Sesame-Teriyaki Chicken Skewers

Spicy Peanut Noodles with *Zucchini, Squash, Red Pepper, Carrots, Scallions, and Cilantro in Mini Take-Out Containers*

Mini Veggie Egg Rolls\* *with Sweet Chili Sauce* served Hot

Coconut Shrimp Skewers

Veggie Summer Rolls

Togarashi Spiced In-Pod Edamame

Fortune Cookies

**American Afternoon\* - \$22.50**

Cheeseburger\*, Veggie Burger and Pulled Pork Sliders\* served Hot

Pigs-in-a-Blanket\* served Hot

Soft-Baked Pretzels\* *with Mustard*

Grilled American Cheese Triangles served Hot

Tater Tots\* served Hot

Rice Krispie Treats

**Tuscany Treats - \$22.50**

Mini Chicken Parm Sliders

Veggie Flatbread Pizza Triangles

Fried Artichoke Bites

Caprese Skewers

Wild Mushroom and Mozzarella Stuffed Arancini

Bruschetta Bar *Toasted Crostini with Bruschetta Dip*

**Dim Sum Delights\* - \$18.50 – 48 Hour Notice**

Ahi Tuna or Salmon Poke Bowls with Sushi Rice, Wakame, Cucumber, Sesame Seeds, and Sriracha Mayo\*

Homemade Pork Belly Bao buns with Quick Pickles and Hoisin Sauce\*

Flash Fried Chicken Dumplings\* with Soy Ginger Sauce served Hot

Veggie Summer Rolls

(\* ) Indicates item not available for next day orders

Deborah Miller Catering & Events

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

## A la Carte

Veggie Burger Slider - \$2.25

Cheeseburger Slider\* - \$2.50

Blue Cheese and Caramelized Onion Slider\*: \$3.75

BBQ Pulled Pork Slider with Pickles\*: \$3.75

Pesto Turkey Slider with Mozzarella\*: \$3.75

Fried Chicken Slider with Pickles and Chef's Sauce: \$3.75

Falafel Slider with Red Onion, Cucumber, and Tahini: \$3.75

Chicken Parm Slider: \$3.75

Seared Tenderloin, Caramelized Onion, and Horseradish Mini Cocktail Sandwich: \$4.75

Fried Chicken Mini Waffle Sandwich with Maple Mustard: \$4.50

Individual 5 Layer Dip with Plantain Chips: \$5.25

Individual Hummus with Crudite: \$6.50

Individual Caramelized Onion Dip with Rosemary Potato Chips: \$5.75

Hummus with Carrots, Celery, and Pita Chips: \$5.95

Rosemary Potato Chips with Caramelized Onion Dip: \$5.75

Old Bay Potato Chips with Caramelized Onion Dip: \$5.75

Kettle Chips: \$2.50

Chicken Skewers (Lemon Herb, Sesame Teriyaki, Ancho Lime, Blackened): \$1.50

Shrimp Skewers (Grilled, Coconut, Ancho Lime, Sweet and Sour Ginger, Old Bay): \$3.75

Vegetable Skewers (Caprese, Grilled Vegetable): \$1.50

Chimichurri Steak Skewer: \$3.75

Pulled Pork Taco with Cilantro, Onion, Radish, and Avocado Cream\*: \$3.25

Chicken Quesadilla Triangle: \$1.50

Vegetable Quesadilla Triangle: \$1.25

Ahi Tuna Poke Bowl with Sushi Rice, Wakame, Cucumber, Sesame, and Sriracha Mayo\*: \$7

Salmon Poke Bowl with Sushi Rice, Wakame, Cucumber, Sesame, and Sriracha Mayo\*: \$7

Vietnamese Summer Rolls (Chicken, Shrimp, Vegetable): \$2.95

Mini Vegetable Egg Rolls\*: \$1.25

Sea Salt Shelled Edamame: \$0.65

(\*) Indicates item not available for next day orders

Deborah Miller Catering & Events

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

Chicken Fingers: \$1.00  
Pigs in a Blanket\*: \$1.50  
Soft Baked Pretzels with Yellow Mustard\*: \$2.95  
Macaroni and Cheese Fritters\*: \$1.95  
Grilled Cheese Triangles: \$1.50  
Tater Tots\*: \$0.55

Mini Lobster Rolls with Chives: \$6.25  
Mini Crab Cakes: \$6.50  
Smoked Salmon on Pumpernickel Points with Caper Cream Cheese and Lemon: \$3.75  
Jumbo Shrimp Cocktail with Cocktail Sauce\*: \$14.50  
Jumbo Cajun Shrimp Cocktail with Cocktail Sauce\*: \$14.50

Honey Crostini with Ricotta, Lemon Zest, and Marcona Almonds: \$2.50  
Falafel Balls with Tahini Sauce\*: \$0.80  
Pita Pockets: \$1.50  
Spanakopita Triangles\*: \$3.50  
Fruit Skewers: \$1.50  
Fried Artichoke Bites: \$0.50

Veggie Flatbread Pizza Triangles: \$1.95  
Wild Mushroom and Mozzarella Stuffed Arancini: \$3.25

Sweet and Salty Nut Mix: \$3.95  
Dark Chocolate and Pomegranate Trail Mix: \$4.75  
Individual Box of Popcorn: \$4.25



## 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 - \$2.95

*Cantucci (Hazelnut) and Quaresimali (Almond)*

European Pastry Platter - \$3.50

*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

Jumbo Black and White NYC Cookies - \$5.50

### **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!