

## 2020 Drop-Off Catering & Events Menu



## Table of Contents

Welcome to Deborah Miller Catering & Events.....	3
Big City Room Temp Breakfast Packages.....	4
Big City Hot Breakfast Packages.....	6
Big City a la Carte Breakfast.....	8
Big City Beverages.....	9
Big City Room Temp Sandwich Packages.....	10
Between the Bread Sandwich Selections.....	11
Big City Side Salads.....	12
Big City Boxed Lunch Packages.....	14
Big City Salad Bars.....	16
Big City Entrée Salads.....	17
Big City Build Your Own Room Temp Lunch and Dinner Packages.....	18
Big City Build Your Own Hot Lunch and Dinner Packages.....	20
Big City Hot Lunch and Dinner Packages.....	22
Big City Sweets Shop.....	24
Big City All-Day Snacks.....	25
Big City Drop-Off Stations.....	27
Deborah Miller Catering & Events Policies.....	29

## 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 Room Temp Breakfast Packages:

*12 Person Minimum on All Packages*

### **Seaport - \$23.50**

Sweets Platter

*Assortment of Freshly Baked Croissants, Danishes, Scones and Muffins ~ Served with Butter and Strawberry Jam*

Nova Lox and Mini Bagel Platter

*Lox, Capers, Red Onion, Cucumbers, Sliced Tomato, Fresh Lemon and Dill Sprigs ~ Served with Plain Cream Cheese*

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

### **Wall Street - \$20.50**

Sweets Platter

*Assortment of Freshly Baked Danishes, Scones and Muffins ~ Served with Butter and Strawberry Jam*

Mini Croissant Sandwiches

*Mini Croissant Sandwiches with Brie and Apricot Preserves ~ Bacon, Lettuce and Tomato ~ Egg Salad and Chive*

Plain Greek Yogurt Parfaits with Seasonal Berries, Honey and Gluten-free Granola

*Served in a Mason Jar*

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

### **Midtown - \$19.50**

Classic Bakery

*Assorted Mini Bagels, Muffins, Danishes, Scones and Croissants ~ Served with Butter, Strawberry Jam and Plain Cream Cheese*

Granola and Greek Yogurt Bar

*Plain Greek Yogurt, Seasonal Berries, Gluten-free Granola and Toasted Almonds*

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

### **West Village - \$15.50**

Avocado Crostini

Homemade Gluten Free Granola Bars

Greek Yogurt Shots with Honey Drizzle and Fresh Berries

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

**Greek Yogurt, Granola and Berry Bar - \$11.00**

Yogurt Bar: *Greek Yogurt, Seasonal Berries, Gluten-free Granola, Toasted Almonds*

**Tribeca - \$10.95**

Classic Bakery

*Assorted Mini Bagels, Muffins, Danishes, Scones and Croissants ~ Served with Butter, Strawberry Jam and Plain Cream Cheese*

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

## Big City Hot Breakfast Packages:

*12 Person Minimum on All Packages*

### **Homemade Oatmeal Bar**

Steel-Cut and Dairy-Free Oatmeal

*Served with Brown Sugar, Peanut Butter, Sliced Almonds, Raisins and Seasonal Berries*

Small \$100.00 (serves up to 15) Large \$200.00 (serves up to 30)

### **Meatpacking - \$21.50**

Classic Bakery

*Assortment of Mini Bagels, Muffins, Danishes, Scones and Croissants ~ Served with Butter, Strawberry Jam and Plain Cream Cheese*

English Muffin Breakfast Sandwiches

*Egg Whites, Kale, and Swiss*

*Scrambled Eggs, Bacon & Cheddar*

Homefries

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

### **Gramercy Greats - \$15.50**

**25 person minimum**

Breakfast Frittatas

*Country Frittata with Bacon, Onion, and Cheddar*

*Vegetarian Frittata with Forest Mushrooms, Swiss and Kale*

Individual Overnight Oats in Mini Mason Jars

*Gluten Free Oats, Almond Milk and Pecans*

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

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

### **Chelsea - \$15.50**

Classic Bakery

*Assortment of Mini Bagels, Muffins, Danishes, Scones and Croissants ~ Served with Butter, Strawberry Jam and Plain Cream Cheese*

Scrambled Farm-Fresh Eggs

*Egg Whites Available for an Additional \$1.00 per person*

Choice of Bacon, Turkey Bacon or Sausage

Homefries

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

**Alphabet City - \$14.50**

Sweets Platter

*Assortment of Freshly Baked Croissants, Danishes, Scones and Muffins ~ Served with Butter and Strawberry Jam*

Jump Start Breakfast Burritos

*Scrambled Eggs with Bacon, Tomatoes, Scallions and Cheddar Cheese*

*Scrambled Eggs with Mushroom, Swiss and Kale*

*Egg Whites Available for an Additional \$1.00 per person*

Homefries

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

**NoHo Noshes - \$14.50**

Mini Egg Sandwiches

*Mini Bacon, Egg and Cheese, and Egg and Cheese Sandwiches on a Mini Roll*

*Upgrade to Full Size for \$1.95 per person*

3" Quiche

*Truffled Mushroom and Gruyere ~ Broccoli, Cheddar and Smoked Ham*

Plain Greek Yogurt Parfaits

*Seasonal Berries, Honey and Gluten-free Granola Served in a Mason Jar*

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

**Murray Hill Mornings - \$12.50**

Sweets Platter

*Assortment of Fresh Baked Croissants, Danishes, Scones and Muffins ~ Served with Butter and Strawberry Jam*

Mini Egg Sandwiches

*Mini Bacon, Egg and Cheese, and Egg and Cheese Sandwiches on a Mini Roll*

*Upgrade to Full Size for \$1.95 per person*

Seasonal Fruit Salad

Add on Regular, Decaf or Hot Tea: \$3.85 per person

## Big City a la Carte

### **Fresh Seasonal Fruit** – 12 Person Minimum

Seasonal Sliced Fruit: \$4.50

Seasonal Fruit Salad: \$3.50

Seasonal Fruit Skewers: \$1.95

Whole Seasonal Fresh Fruit: \$1.50

### **Individual Parfaits in Mason Jars** - \$6.50 – 8 Piece Minimum

*Greek Yogurt, Gluten-free Granola and Seasonal Berries*

### **Yogurt Shots with Yogurt, Honey and Berries** - \$3.75 – 6 Piece Minimum

### **Chobani Yogurt (Assorted Flavors)** - \$3.75 – 12 Piece Minimum

### **French Toast Popovers** - \$5.50 – 12 Piece Minimum

*Oven-Baked French Toast Popovers Dusted with Powdered Sugar and Maple Syrup*

### **Mini Doughnut Platter** - \$44.00

*24 Assorted Mini Doughnuts*

### **Homemade Gluten Free Granola Bars** - \$3.00 – 8 Piece Minimum

### **Individual Overnight Oats in Mini Mason Jars** - \$5.50 – 8 Piece Minimum

*Gluten Free Oats, Almond Milk and Pecans*

### **Triple Berry Smoothies with Mixed Berries** - \$4.50 – 6 Piece Minimum

### **Tropical Smoothies** - \$4.50 – 6 Piece Minimum

### **Mini Waffle Sandwich with Peanut Butter and Strawberry Jelly**

Small Platter (12 Pieces) : \$39

Medium Platter (28 Pieces) : \$79

Large Platter (40 Pieces) : \$185.25

### **Open-Faced Mini Waffle with Nutella, Banana and Chopped Pecans**

Small Platter (12 Pieces) : \$39

Medium Platter (28 Pieces) : \$79

Large Platter (40 Pieces) : \$185.25



## Big City Beverages

### Hot Beverages

Regular or Decaf Coffee Service \$3.85 - Ten person minimum  
 Assorted Harney and Sons Tea Service \$3.75 - Ten person minimum  
 Homemade Hot Chocolate \$4.25 - Ten person minimum

### Individual Homemade Beverages

Homemade Lemonade \$5.25  
 Green Juice with Cucumber, Apple, Celery, Kale, Lemon, and Ginger \$4.50 - Ten Piece minimum  
 Tropical Smoothies with Pineapple, Orange, and Apple Juice \$3.50 - Ten Piece minimum  
 Triple Berry Smoothies with Mixed Berries - \$4.50 – Six Piece Minimum  
 Freshly Brewed Iced Tea \$3  
 Home-Brewed Iced Coffee \$3  
 Orange Juice \$3.20  
 Freshly Squeezed Orange Juice \$5  
 Cranberry Juice \$3.20  
 Apple Juice \$3.20  
 Grapefruit Juice \$3.20

*\* Ingredient substitutions are not permitted*

### Milk

Skim Milk \$2.00  
 Whole Milk \$2.75  
 Half and Half \$3.30  
 Almond Milk \$3.30  
 Soy Milk \$3.30

### Specialty Beverages

Pure Leaf Iced Tea \$3.25  
 Coconut Water \$3.75  
 Large Saratoga Flat and Sparking Water \$10  
 Pellegrino Sparkling Water Liter \$5.50  
 Pellegrino Sparkling Water 8oz \$3.75

### Sodas, Snapple, and Water

Assorted Coke Bottles \$2.95  
 Assorted Pepsi Bottles \$2.95  
 Assorted Coke Cans \$1.95  
 Assorted Pepsi Cans \$1.95  
 Bottles of Assorted Snapple \$2.95  
 Poland Spring \$2.50  
 Mini Poland Spring \$1.25  
 Dasani and Aquafina Water \$2.75

## 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, Tomatoes, Pickled Red Onions, Pickles, Sliced 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 \$2.50 per person*

### **Madison Street Sandwich Package - \$11.10**

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

Cocktail Sandwiches (2 per person) - **\$13.10**

*Collard Green and Gluten Free Wraps Available for an Additional \$1.50 per person*

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

*Add on Individual Bag of Kettle Chips \$2.50 per person*

### **Stanton Street Sandwich Package - \$23.65**

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

Choice of Two Sides

Freshly Baked Sweets

Cocktail Sandwiches (2 per person) - **\$25.65**

*Collard Green and Gluten Free Wraps Available for an Additional \$1.50 per person*

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

*Add on Individual Bag of Kettle Chips \$2.50 per person*

### **Varick Street Sandwich Package - \$21.65**

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

Choice of One Side

Freshly Baked Sweets

Cocktail Sandwiches (2 per person) - **\$23.65**

*Collard Green and Gluten Free Wraps Available for an Additional \$1.50 per person*

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

*Add on Individual Bag of Kettle Chips \$2.50 per person*

## Big City Hot Sandwich Packages

*12 Person Minimum on All Packages*

### **Panini Package - \$23.50 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

*Gluten Free Paninis Available for an Additional \$1.50 per person*

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

*Add on Individual Bag of Kettle Chips \$2.50 per person*

## Between the Bread Sandwich Selections

### **Chicken**

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

Sweet and Spicy Chicken Bacon Ranch *with Breaded Chicken Cutlet, Hickory Smoked Bacon, Pineapple, Savoy Cabbage and Chipotle Ranch Dressing*

Chicken Bruschetta *with Grilled Chicken Breast, Tomato Bruschetta, Triple Cream Brie and Fresh Basil*

Chicken Salad *with Arugula*

### **Ham, Roast Beef and Pork**

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

Barbeque Roast Beef *with Herb Roasted Beef, Provolone, Barbeque Sauce, Fried Onions, Arugula and Pickled Sweet Peppers*

Muffuletta *with Genoa Salami, Soppressata, Mortadella, Ham, Provolone and Olive Spread*

### **Seafood**

Tuna Salad *with Lettuce and Tomatoes*

### **Turkey**

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

Tuscan Turkey *with Sundried Tomatoes, Fresh Basil, Mozzarella, Shredded Lettuce and Caper Aioli*

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

### **Vegetarian**

Ancho Roasted Sweet Potato *with Cilantro, Poblano Salsa, Marinated Tomatoes, Tortilla Strips and Lime Crema*

Tomato and Brie *with Marinated Tomatoes, Triple Cream Brie, Red Onion Aioli and Fresh Basil*

**Vegan**

Ancho Roasted Sweet Potato *with Cilantro, Poblano Salsa, Marinated Tomatoes, Tortilla Strips and Lime Tofu Crema*

**Big City Side Salads**

*12 Person Minimum on All Items*

**Greens**

Traditional Mixed Green Salad *with Carrots, Cucumbers and Tomatoes* – VG - **\$4.50**

Harvest Mixed Green Salad *with Cranberries, Goat Cheese Crumbles and Candied Walnuts* - **\$5.50**

Classic Caesar Salad *with Chopped Romaine, Parmesan Cheese, Hand-Cut Croutons, and Classic Caesar Dressing* - **\$5.50**

Greek Salad *with Romaine, Kalamata Olives, Red Onions, Peppers, Grape Tomatoes, Cucumbers, and Feta Cheese* - **\$5.50**

Kale Salad *with Dates, Toasted Almonds and Parmesan Cheese* - **\$5.50**

Classic Kale Caesar Salad *with Parmesan Cheese, Hand-Cut Croutons and Classic Caesar Dressing* - **\$5.50**

*\*\* 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 Tomatoes, Haricots Verts, Shallots, Herbs, and a Dijon Vinaigrette* - VG

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

Toasted Farro Tabbouleh Salad - VG

Orzo and Asparagus Salad *with Bell Peppers, Kalamata Olives, Feta and Lemon Garlic Vinaigrette* - - VG

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

**Vegetables - \$6.25**

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

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

Grilled Seasonal Vegetables – VG

Southwest Cucumber Salad *with Blistered Tomatoes, Roasted Corn, Pickled Red Onions and Cilantro Green Goddess Vinaigrette*

Chickpea and Green Bean Salad *with Shaved Radish, Cured Fennel and Herb Aioli*

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

**Pastas - \$6.25**

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

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

Fusilli Pasta Salad *with Nut-Free Pesto, Perlini Mozzarella, Grape Tomatoes, Arugula, Artichokes, and Red Onions*

*\*\* 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 Dinner Roll with Butter  
One Fruit Cup  
Two House-Baked Cookies or Brownie Bite

### **Entrée Salad Selections:**

#### **Niçoise Salad**

with Choice of Protein, Mixed Greens, Haricots Verts, 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 Onions, Cilantro, Black Beans, Tortilla Strips and Spicy Ranch Dressing

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

One Individually Wrapped Sandwich from Between the Bread Sections  
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

### **Vegan Boxed Lunch - \$19.50**

One Individually Wrapped Sandwich from 'Between the Bread Sections'  
One Green Salad  
One Side Salad  
One Vegan Cookie

**Gluten-Free Boxed Lunch - \$19.50**

One Gluten-Free Wrap

One Chef's Choice Green Salad

One Bag Kettle Chips

One Gluten-Free Dessert

## 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, and Croutons*

#### **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 - \$15.50**

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

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

### **Niçoise Salad - \$15.50**

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 - \$15.50**

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

### **Southwestern Salad - \$15.50**

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 and Dinner 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 Proteins, Two Salsas, Two Sides, Seasonal Sliced Fruit and One Dessert - **\$34.50**

Yorkville = Three Proteins, 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\* - \$2.50 supplement

Grilled Shrimp

Blackened Shrimp

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

Chili-Crusted Filet Mignon\* - \$2.50 supplement

Cracked Pepper-Crusted Filet Mignon\* - \$2.50 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

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

Deborah Miller Catering & Events

[letsconnect@deborahmillercatering.com](mailto:letsconnect@deborahmillercatering.com) | 212-964-1300

**Salads:**

Traditional Mixed Green Salad with *Carrots, Cucumbers and Tomatoes* - VG  
 Harvest Mixed Green Salad with *Cranberries, Goat Cheese Crumbles and Candied Walnuts*  
 Classic Caesar Salad with *Romaine, Parmesan Cheese, Hand-Cut Croutons and Classic Caesar Dressing*  
 Greek Salad with *Romaine, Kalamata Olives, Red Onions, Peppers, Grape Tomatoes, Cucumbers 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 Tomatoes, Haricots Verts, Shallots, Herbs and a Dijon Vinaigrette* – VG  
 Quinoa Salad with *Toasted Almonds, Cranberries, Orange Zest and Mint* – VG  
 Southwestern Cucumber Salad with *Blistered Tomatoes, Roasted Corn, Pickled Red Onions and Cilantro Green Goddess Vinaigrette* - VG  
 Brussels Sprout Slaw with *Pistachios, Dried Cranberries and Parmesan Cheese*  
 Roasted Cauliflower Salad with *Capers, Parsley, Olives, Lemon Zest and Parmesan Cheese*  
 Grilled Seasonal Vegetables - VG  
 Penne Pasta Salad with *Roasted Tomatoes, Basil, Olives and Parmesan Cheese*  
 Tortellini Pasta Salad with *Nut-Free Pesto, Roasted Tomatoes, Parmesan Cheese and Grilled Vegetables*  
 Spicy Peanut Noodles with *Zucchini, Squash, Red Peppers, Carrots, Scallions and Cilantro*  
 Fusilli Pasta Salad with *Nut-Free Pesto, Perlina Mozzarella Cheese, Grape Tomatoes, Arugula and Artichokes*

**Desserts:**

Freshly Baked Sweets  
 Mini Cupcakes  
 Jumbo Black & White Cookies  
 Jumbo Chocolate Chip 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 and Dinner 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\* - \$2.50 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

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  
 Jumbo Black & White Cookies  
 Jumbo Chocolate Chip Cookies  
 Individual Mud Pies in Mason Jars  
 Individual Strawberry Shortcakes in Mason Jars  
 Individual Tiramisu in Mason Jars

## Big City Hot Lunch and Dinner 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 Onions, Cilantro, Radish, Avocado Crème, Shaved Jalapenos, 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 and Spicy Ranch Dressing*  
 Churros\* *Served with Chocolate and Caramel Dipping Sauce*

### **It's Greek to Me\* - \$32.50 – 25 Person Minimum**

Chicken Shawarma\*  
 Lamb & Beef Gyro\*  
 Hand-Rolled Falafel\*  
 Yellow Rice  
 Pita Pockets  
 Toppings Bar: *Sliced Tomatoes, Cucumbers, Red Onions, Tabini and Hot Sauce*  
 Greek Salad *with Romaine, Kalamata Olives, Red Onions, Peppers, Grape Tomatoes, Cucumbers and Feta Cheese with Red Wine Vinaigrette*  
 Spanakopita\*  
 Cookies

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

**Little Italy\* - \$27.50**

Eggplant Parmesan  
 Chicken Marsala *with Forest Mushrooms*  
 Penne a la Vodka with Shrimp  
 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, Seared and Seasoned Tofu, Teriyaki-Glazed Chicken, Sesame Seeds, Nori, Togarashi-Spiced In-Pod Edamame, Fried Shallots, Radish and Scallions*  
 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  
 Haricots Verts with Sesame Seeds\*  
 Vegetable Egg Rolls\*  
 Vegetable Fried Rice  
 Sesame Crusted Tofu with Teriyaki Sauce  
 Mixed Green Salad *with Mixed Greens, Carrots, Cucumbers and Tomatoes 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 Pickles, Bacon, Caramelized Onions, Avocado, Red Onions, Tomato, Lettuce, Ketchup and Chipotle Aioli*  
 Classic Chicken Fingers *Served with Honey Mustard*  
 New Potato Salad with Heirloom Tomatoes, Haricots Vert, Shallots, Herbs, and a Dijon Vinaigrette  
 Mixed Green Salad *with Mixed Greens, Carrots, Cucumber and Tomato*  
*Served with Champagne Citrus Vinaigrette*  
 Seasonal Fruit Salad  
 Jumbo Black & White Cookies

## 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 Pastries - \$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 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 - \$4.25 – **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

[letsconnect@deborahmillercatering.com](mailto:letsconnect@deborahmillercatering.com) | 212-964-1300



## 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 \$235

#### **30-50 People**

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

Served with Sliced Baguette and Assorted Crisps

### **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\*

Caribbean Turkey Sliders with Pineapple Salsa and Garlic Aioli\*

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

Deborah Miller Catering & Events

[letsconnect@deborahmillercatering.com](mailto:letsconnect@deborahmillercatering.com) | 212-964-1300

**36 Person Minimum**

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

**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*

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

Pulled Pork Tacos\* *Garnished with Radish, Cilantro, Onions 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 Crudité in a Mason Jar  
 Mini Cocktail Sandwiches with Seared Tenderloin, Caramelized Onions & Horseradish Aioli

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

#### **25 Person Minimum**

Lemon 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

**Its Five O'clock Somewhere - \$26.25****25 Person Minimum**

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 Roll

Sea Salt 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 - \$22.95****25 Person Minimum**

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****25 Person Minimum**

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

Deborah Miller Catering & Events

[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 fees
- 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!