

2020 Drop-Off Catering & Events Menu

Breakfast



CATERING & EVENTS

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

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

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

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

Avocado Toast Bar - \$15.25

25 Person Minimum

Avocado Crostini
Hard Boiled Eggs
Smoked Salmon
Bacon Bits
Pickled Red Onions
Cheddar Cheese
Grape Tomatoes
Pepitas
Feta Cheese

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)

Gramercy Greats - \$15.50

25 person minimum

Breakfast Frittatas

Asparagus, Broccoli & Gouda ~ Turkey Sausage, Kale, Sundried Tomato & Swiss

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

Home Fries

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

Egg Whites, Spinach, Mushroom, Onions & Feta ~ Steak, Red Peppers, Tater Tots & Monterey Jack

Home Fries

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

Tomato, Mozzarella & Basil ~ Peas, Onions, Ham & Goat Cheese

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

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

A la Carte Continued

Continental Breakfast: \$9.25
Assorted Mini Bagels: \$7.50
Sweets Only: \$9.50
Smoked Salmon Platter: \$15.50

Egg and Cheese Mini Breakfast Sandwich: \$4.75
Bacon, Egg and Cheese Mini Breakfast Sandwich: \$4.75
Asparagus, Broccoli & Gouda Frittata: \$6.00
Turkey Sausage, Kale, Sundried Tomato & Swiss Frittata: \$6.00
Egg Whites, Spinach, Mushrooms, Onions & Feta Burrito: \$6.00
Steak, Red Peppers, Tater Tots & Monterey Jack Breakfast Burrito: \$6.00
Tomato, Mozzarella & Basil Mini Quiche: \$4.50
Peas, Onions, Ham & Goat Cheese Mini Quiche: \$4.50
Bacon, Lettuce and Tomato Mini Croissant Sandwich: \$4.50
Brie and Apricot Preserve Mini Croissant Sandwich

Greek Yogurt, Granola and Berry Bar: \$11.00
Greek Yogurt Shots with Berries, Honey and Mint: \$3.75
Plain Greek Yogurt Parfait with Seasonal Berries, Honey and Gluten Free Granola: \$6.50
Overnight Oats with Almonds and Pecans: \$5.50
Yogurt Bar (Small) with Brown Sugar, Peanut Butter, Almonds, Raisins and Berries: \$100.00
Yogurt Bar (Large) with Brown Sugar, Peanut Butter, Almonds, Raisins and Berries: \$200.00
Chobani Yogurt: \$5.50

Granola Bars: \$3.00
Avocado Toast with Blistered Tomatoes: \$3.95
Avocado Toast with Corn Salsa & Green Onions: \$3.95
Smoked Salmon on Pumpernickel with Caper Cream Cheese and Lemon Zest: \$3.75

Hard Boiled Egg: \$1.50
Scrambled Eggs: \$3.50
Scrambled Egg Whites: \$4.50
Bacon: \$3.75
Turkey Bacon: \$3.75
Sausage: \$3.75

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 79th 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!