

2020 Drop-Off Catering & Events Menu



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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

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, Chicken, Provolone Cheese and Swiss Cheese ~ *Served with Assorted Breads, Mustard, Mayonnaise, Russian Dressing with Platter of Lettuce, Tomatoes, Pickled Red Onions, Pickles, and Sliced Portobello Mushrooms*

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 Fruit Salad and One Dessert - **\$25.50**

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

Yorkville (**20 person min.**) = Three Proteins, Three Salsas, Two Sides, Seasonal Fruit Salad and One Dessert - **\$42.50**

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

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, Perlini 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 Fruit Salad and One Dessert - **\$25.50**

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

Soho (**20 person min.**) = Three Protein, Two Sides, Seasonal Fruit Salad and One Dessert - **\$42.50**

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

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

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* - \$26

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
 Mixed Green Salad *with Carrot, Cucumber and Tomato and Spicy Ranch Dressing*
 Churros* *Served with Chocolate and Caramel Dipping Sauce*
 Tortilla Chips *Served with Pico De Gallo and Guacamole (Additional \$8.50)*

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* - 15 Person Minimum

Build Your Own Rice Bowl:
White Rice - \$26.50
Brown Rice - \$28.50
White & Brown Rice - \$30.50
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

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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:

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 Garlic 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

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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* - \$15.95

Pulled Pork Tacos* *Garnished with Onions and Avocado Creme*
Ancho-Lime Chicken Skewers
Vegetable Quesadillas served Hot

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 Pumpnickel 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

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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 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!