

2020 Drop-Off Catering & Events Menu

Lunch & Dinner



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 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 Tomatoes, Haricots Verts, 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

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

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

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; 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 Onions 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, 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*

Barbecue 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 Capers 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 Eggs, Pickled Red Onions, 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 Sections'

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 or Chopped Romaine

Protein Bar: (choose 3)

Pulled Seasoned Chicken or BBQ Chicken, Flaked Salmon, Tuna Salad, Egg Salad, Grilled Shrimp, Grilled Flank Steak, Quinoa or Seared and Cubed 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 or Salted Pepitas

Dressings: (choose 3)

Sesame Ginger, Red Wine Vinaigrette, Balsamic Vinaigrette, Spicy Ranch, Blue Cheese Dressing, Champagne Citrus Vinaigrette or 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 or Chopped Romaine

Protein Bar: (choose 2)

Pulled Seasoned Chicken or BBQ Chicken, Flaked Salmon, Tuna Salad, Egg Salad, Grilled Shrimp, Grilled Flank Steak, Quinoa or Seared and Cubed Tofu

Toppings Bar:

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

Dressings: (choose 3)

Sesame Ginger, Red Wine Vinaigrette, Balsamic Vinaigrette, Spicy Ranch, Blue Cheese Dressing, Champagne Citrus Vinaigrette or 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, Haricots Verts, Hard Boiled Eggs, Pickled Red Onions, 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 Onions, 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, 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 Fruit Salad and One Dessert - **\$25.50**

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

Soho (**20 person min.**) = Three Proteins, 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* - \$4 supplement

Beef Entrée served with seasonal garnish

Blackened Flank Steak

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*

(*) Indicates item not available for next day orders

Salads:

Traditional Mixed Green Salad with *Carrots, Cucumbers and Tomato* - VG
Harvest Mixed Green Salad with *Cranberries, Goat Cheese 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

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
 Sesame Crusted Tofu with Teriyaki Sauce
 Vegetable Egg Rolls*
 Vegetable Fried Rice
 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

(*) Indicates item not available for next day orders

A la Carte

Protein Entrée

Chicken Entrée with Choice of Salsa: \$8

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

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

- Room Temperature
 - Chili Crusted*
 - Pepper Crusted*

Flank Steak Entrée: \$12.50

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

Salmon Entrée: \$12.50

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

Shrimp Entrée: \$18.75

- Room Temperature OR Hot
 - Blackened
 - Herb Grilled

Vegetarian Entrée: \$9.50

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

Lump Crab Cake with Grilled Citrus Garnish: \$12.50

Pulled Pork Carnitas: \$5.50

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

Gyro Meat: \$6.50

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

Green Salads

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

Vegetable Salads

- Southwest Cucumber Salad: \$6.25
- Chickpea and Green Bean Salad: \$6.25
- Brussels Sprout Slaw: \$6.25
- Roasted Cauliflower Salad: \$6.25
- Grilled Seasonal Vegetables: \$6.25

Pasta, Grain, and Potato Salads

- Penne with Roasted Tomato: \$6.25
- Pesto Tortellini Salad: \$6.25
- Fusilli Pasta Salad with Pesto: \$6.25
- Quinoa Salad with Toasted Almonds: \$6.25
- New Potato Salad: \$6.25
- Toasted Farro Tabbouleh Salad: \$6.25
- Orzo and Asparagus Salad: \$6.25

Entrée Salads

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

Hot Sides

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

Big City Sweets Shop

12 Person Minimum Unless Otherwise Specified

Freshly Baked Sweets - \$6.25

Assortment of Freshly Baked Cookies, Brownies and Dessert Bars

Individual Dessert in 4oz Mason Jars

Strawberry Shortcake - \$5.75

Tiramisu - \$5.75

Big City Mini Mud Pie - \$5.75

French Macarons - \$5.25

Mini Biscotti - \$2.95

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 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 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!