

Drop-Off Catering & Events 2018 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 year's 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 Scallion and Plain Cream Cheese

Seasonal Fruit Salad

Add on Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 per person

Wall Street - \$20.50

Sweets Platter

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

Breakfast at Tiffany's Croissant Sandwiches

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

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

Served in a Mason Jar

Seasonal Fruit Salad

Add on Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 per person

Midtown - \$19.50

Classic Bakery

Assorted Mini Bagels, Muffins, Danishes, Scones and Mini 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 Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 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 Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 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 Mini Croissants ~ Served with Butter, Strawberry Jam and Plain Cream Cheese

Seasonal Fruit Salad

Add on Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 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 Mini 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 Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 per person

Gramercy Greats - \$15.50

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 Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 per person

Chelsea - \$15.50

Classic Bakery

Assortment of Mini Bagels, Muffins, Danishes, Scones and Mini 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 Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 per person

Alphabet City - \$14.50

Sweets Platter

Assortment of Freshly Baked Croissants, Danishes, Scones, Muffins and Other Pastries ~ 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 Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 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 Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 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 Orange Juice: \$2.50 per person

Add on Regular, Decaf or Hot Tea: \$3.75 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 – 6 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 - \$66 – Per Dozen

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 Bar - \$3.00 – 6 Piece Minimum

Individual Overnight Oats in Mini Mason Jars - \$5.50 – 6 Piece Minimum

Gluten Free Oats, Almond Milk and Pecans

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

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

Cold Carafes

Orange Juice Served in a Carafe \$3.75
Cranberry Juice Served in a Carafe \$2.50
Grapefruit Juice Served in a Carafe \$2.50

Individual Homemade Beverages

Homemade Lemonade \$3
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

** Ingredient substitutions are not permitted*

Specialty Beverages

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

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 \$2.75
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, Tomato, Onions, Pickles, 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 \$2.25 per person

Stanton Street Sandwich Package - \$23.50

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

Choice of Two Sides

Freshly Baked Sweets

Cocktail Sandwiches (2 per person) - **\$25.50**

Add on Seasonal Sliced Fruit \$4.50 per person

Add on Individual Bag of Kettle Chips \$2.25 per person

Panini Package - \$21.95 per person

Assorted Paninis to Include: Flank Steak with Caramelized Onions, Horseradish and Sharp Cheddar Cheese; Pulled Pork with Avocado, Pico De Gallo and Pepper Jack Cheese; 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

Add on Seasonal Sliced Fruit \$4.50 per person

Add on Individual Bag of Kettle Chips \$2.25 per person

Varick Street Sandwich Package - \$21.50

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

Choice of One Side

Freshly Baked Sweets

Cocktail Sandwiches (2 per person) - **\$21.95**

Add on Seasonal Sliced Fruit \$4.50 per person

Add on Individual Bag of Kettle Chips \$2.25 per person

Between the Bread Sandwich Selections

Chicken

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

Chicken Bacon Ranch *with Fried Chicken Cutlet, Bacon, Bibb Lettuce, Marinated Tomatoes and Buttermilk Ranch*

Roast Chicken Bahn Mi *with Pickled Carrot, Daikon, Cilantro, Plum Sauce and Sriracha Aioli*

Chicken Salad *with Upland Cress*

Ham, Roast Beef and Pork

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

Mojo Pork *with Pickled Jalapeno, Avocado, Red Cabbage, Tortilla Strips and Cilantro-Lime Aioli*

Roast Beef *with White Cheddar Cheese, Mizuna, Fried Onions and Creamy Horseradish Aioli*

Classic Italian *Genoa Salami, Prosciutto, Soppressata, Roasted Red Pepper Aioli and Provolone Cheese*

Seafood

Tuna Salad *with Lettuce and Tomatoes*

Turkey

Smoked Turkey *with Jarlsburg Cheese, Upland Cress, Marinated Cucumbers and Thyme Aioli*

El Paso Turkey *with Grilled Corn, Shaved Radishes, Cilantro, Pepper Jack Cheese and Chipotle Aioli*

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

Vegetarian

Portobello Mushroom *with Sweet Carrot Spread, Umami Napa Salad and Mayonnaise*

Mock Chicken *with Vegetarian Caesar Salad Dressing, Tomatoes, Romaine Lettuce and Herbed Croutons*

Mozzarella Cheese *with Tomatoes and Black Pepper Aioli*

Vegan

Portobello Mushroom *with Sweet Carrot Spread, Umami Napa Salad and Veganise*

Gluten Free Options Available for Upcharge

Big City Side Salads

12 Person Minimum on All Items

Greens - \$5.50

Traditional Mixed Green Salad *with Carrot, Cucumber and Tomato* - VG

Harvest Mixed Green Salad *with Cranberries, Goat Cheese Crumbles, and Walnuts*

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

Greek Salad *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*

*** 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 Tomato, Haricot Vert, Shallots, Herbs, and a Dijon Vinaigrette* - VG

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

Southwestern Black Bean Salad *with Red Pepper, Jalapeno, Red Onion, and Cumin* - VG

Moroccan Chickpea Salad *with Carrots, Shallots, Raisins, and Lemon Tabini dressing* - VG

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

Vegetables - \$6.25

Brussel Sprout Slaw *with Pistachio, Pomegranate Seeds, and Parmesan Cheese*

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

Grilled Seasonal Vegetables - VG

*** Ask for seasonal vegetable options ***

Pastas - \$6.25

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

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

Spicy Peanut Noodles *with Zucchini, Squash, Red Pepper, Carrots, Scallions, and Cilantro*

Fusilli Pasta *with Nut-Free Pesto, Perlina Mozzarella, Grape Tomato, Arugula, Artichokes, and Red Onion*

*** 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:

Nicoise Salad

with 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

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 Onion, Cilantro, Black Beans, Tortilla Strips and Spicy Ranch Dressing

Classic Boxed Lunch - \$17.50

One Individually Wrapped Sandwich from Between the Bread Section
 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

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, 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

Dessert – Choice Of: Gluten-free Granola Bars or Dark Chocolate Brownie Bites

Big City Entrée Salads

12 Person Minimum on All Items

Cobb Salad - \$9.50

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

Wedge Salad - \$9.50

Iceberg Lettuce Wedges with Components on the side

Chopped Bacon, Heirloom Cherry Tomatoes, Hard Boiled Eggs, Chopped Chives, Diced Red Onion, Crumbled Blue Cheese and served with a Classic Blue Cheese Dressing

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

Nicoise Salad - \$9.50

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 - \$9.50

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

Southwestern Salad - \$9.50

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

Yorkville = Three Protein, 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 - \$5 supplement

Grilled Shrimp

Blackened Shrimp

Beef Entrée served with seasonal garnish

Chili-Crusted Filet Mignon - \$5 supplement

Cracked Pepper-Crusted Filet Mignon - \$5 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

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

Room Temperature Sides:

New Potato Salad with *Heirloom Tomato, Haricot Vert, Shallots, Herbs, and a Dijon Vinaigrette* – VG
 Quinoa with *Toasted Almonds, Cranberries, Orange Zest and Mint* - VG
 Southwestern Black Bean Salad with *Red Pepper, Jalapeno, Red Onion, and Cumin* - VG
 Moroccan Chickpea Salad with *Carrots, Shallots, Raisins, and Lemon Tabini dressing* - VG
 Brussel Sprout Slaw with *Pistachio, Pomegranate Seeds and Parmesan Cheese*
 Roasted Cauliflower Salad with *Capers, Parsley, Olives, Lemon Zest and Parmesan Cheese*
 Grilled Seasonal Vegetables - VG
 Penne with *Roasted Tomatoes, Basil, Olives and Parmesan Cheese*
 Tortellini with *Nut-Free Pesto, Roasted Tomatoes, Parmesan Cheese and Grilled Vegetables*
 Spicy Peanut Noodles with *Zucchini, Squash, Red Pepper, Carrots, Scallions, and Cilantro*
 Fusilli Pasta with *Nut-Free Pesto, Perlina Mozzarella Cheese, Grape Tomato, Arugula, and Artichokes*

Desserts:

Freshly Baked Sweets
 Mini Cupcakes
 Assorted Jumbo NYC 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 - \$5 supplement

Beef Entrée served with seasonal garnish

Blackened Flank Steak

Braised Beef Brisket

Sweet Soy-Marinated Flank Steak

Vegetarian and Vegan Entrée

Quinoa-Stuffed Peppers *Served over Caramelized Onions* - VG

California Cauliflower Steaks - VG

Falafel Bake *with Blistered Tomato and Scallion garnish, served with Tahini sauce*

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
 Ratatouille – VG
 Harissa Heirloom Carrots – VG
 Roasted Cauliflower *with Capers and Parmesan Cheese*

Desserts:

Freshly Baked Sweets
 Mini Cupcakes
 Assorted Jumbo NYC 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 Onion, Cilantro, Radish, Pico De Gallo, Avocado Crème, Shaved Jalapeno, 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 with Spicy Ranch*
 Churros *Served with Chocolate and Caramel Dipping Sauce*

Its Greek to Me - \$32.50

Chicken Shawarma
 Lamb & Beef Gyro
 Hand-Rolled Falafel
 Yellow Rice
 Pita Pockets
 Toppings Bar: *Sliced Tomatoes, Cucumber, Red Onion, Tahini and Hot Sauce*
 Greek Salad *with Romaine, Kalamata Olives, Red Onion, Peppers, Grape Tomato, Cucumber and Feta Cheese with Red Wine Vinaigrette*
 Spanakopita
 Baklava

Big City BBQ - \$30.50

BBQ Brisket

Herb-Rubbed Rotisserie Chicken *with Carolina Gold BBQ Sauce*

Coleslaw

Tomato and Green Bean Salad

Corn on the Cob Bites

Chopped Wedge Salad *with Chopped Bacon, Heirloom Cherry Tomatoes, Hard Boiled Eggs, Chopped Chives, Diced Red Onion, Crumbled Blue Cheese and served with a Classic Blue Cheese Dressing*

Seasonal Fruit Salad

Rice Krispie Treats

Little Italy - \$27.50

Eggplant Parmesan

Chicken Marsala *with Forest Mushrooms*

Penne a la Vodka

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, Flash-Fried Tofu, Teriyaki-Glazed Chicken, Sesame Seeds, Nori, Togarashi-Spiced In-Pod Edamame, Fried Shallots, Radish and Scallion*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 - \$26.50Teriyaki-Glazed Flank Steak *Served with Baby Bok Choy*

Sweet and Sour Lemongrass Chicken

Haricot Verts with Sesame Seeds

Vegetable Fried Rice

Sesame Crusted Tofu with Teriyaki Sauce

Mixed Green Salad *with Mixed Greens, Carrots, Cucumber and Tomato 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 Pickle Chips, Bacon, Caramelized Onion, Smashed Avocado, Red Onion, Tomato, Lettuce, Ketchup, Mayonnaise, Chipotle Aioli, and BBQ Sauce

Classic Chicken Fingers *Served with Honey Mustard*

New Potato Salad with Heirloom Tomato, Haricot Vert, Shallots, Herbs, and a Dijon Vinaigrette

Baked Macaroni and Cheese

Mixed Green Salad *with Mixed Greens, Carrots, Cucumber and Tomato*

Served with Champagne Citrus Vinaigrette

Seasonal Fruit Salad

Jumbo 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 - \$4.75

Tiramisu - \$4.75

Big City Mini Mud Pie - \$4.75

French Macarons - \$5.25

Mini Biscotti - \$2.50

Cantucci (Hazelnut) and Quaresimali (Almond)

European Pastry Platter - \$6.25

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

Assorted Jumbo NYC Cookies - \$2.50

Big City Specialty Shop

All items offered in our specialty shop require 72 hours' notice.

Cake Pops - \$4.50

Logo or Custom Print Cookies - Market Price – **24 Piece Minimum**

Gourmet Peanut Butter Cups - \$5.50 – **75 Piece Minimum**

Peanut Butter and Jelly, Dark Chocolate and Sea Salt, Almond Butter, Oreo, Pretzel, Nutella, Original

Special Occasion Cakes – Call for Availability

Pie Bites or Full-Size Pies - \$4.25/\$48.50 – **36 Piece Minimum**

Big City Chocolate Shop

Shots of Chocolate-Covered Salted Caramels - \$4.75

Shots of Chocolate-Covered Espresso Beans - \$5.50

Shots of Chocolate-Covered Pretzel Bites - \$4.75

Chocolate Covered Rice Krispie Treats - \$3.50

Chocolate-Covered Strawberries - \$3.75

Chocolate-Covered Marshmallows - \$2.00

Plain, Coconut, Sprinkles or Graham Crackers

Deborah Miller Catering & Events

3 Madison St New York, New York 10038 | letsconnect@deborahmillercatering.com | 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 & Charcuterie GF options \$15.75

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

Assorted Olives

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

Imported Cheeseboard GF options \$14.50

French Double Cream Brie, Tomme De Savoie, Red Wax Gouda and Mountain Gorgonzola Assorted Dried Fruits and Nuts

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

Slider Station \$12.75

Choice of 3:

Cheddar Cheeseburger sliders with Pickles

Blue Cheese and Caramelized Onion Stuffed Sliders

BBQ Pulled Pork Sliders with Citrus Slaw

BBQ Pulled Chicken Sliders with Pickles

Pesto Turkey Burgers Sliders with Mozzarella

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

Veggie Burger Sliders with Sriracha Aioli

Portobello Sliders with Crispy Onions and Goat Cheese

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, Cheddar Cheese and Swiss Cheese

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

Skewer Sampler - \$11.50

Sesame Teriyaki Chicken, Coconut Shrimp, Grilled Vegetable Skewers

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

Antipasto Station - \$525 – Serves 25

Genoa Salami, Prosciutto, Soppressata and Chorizo

Cubed Cheeses to include Provolone, Cheddar and Pepper Jack

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

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

Hummus, Leek and Artichoke Dip and Olive Tapenade

Served with Pita Chips, Crostini and Assorted Crisps

Margaritaville - \$31.75

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

Chimichurri Steak and Ancho-Lime Chicken Skewers

Mini Black Bean Empanadas served Hot

Vegetable Quesadillas served Hot

Pico De Gallo, Guacamole, Salsa and Tortilla Chips

The Big Easy - \$31.00

Cajun-Style Shrimp Cocktail *Served with Cocktail Sauce*

Mini Lobster Rolls

Fried Artichoke Bites

Old Bay Potato Chips *Served with Vidalia Onion Dip*

Mini Crab Cakes served Hot

Mac & Cheese Fritters-served Hot

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

Cocktail Classics - \$30.50

Honey Crostini with Ricotta, Lemon Zest and Marcona Almonds

Avocado Toast Crostini

Mini Crab Cakes served Hot

Wild Mushroom and Gruyere Mini Quiche served Hot

Hummus and Crudite in a Mason Jar

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

Mediterranean Madness - \$26.50

Citrus-Herb Chicken and Grilled Shrimp Skewers

Mini Falafel Sliders *with Red Onion, Cucumber and Tahini* 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

Mini Cocktail Sandwiches: *Seared Tenderloin, Caramelized Onions and Horseradish Aioli; Goat Cheese, Portobello Mushroom and Crispy Onions*

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

Individual Rosemary Potato Chips with Vidalia Onion Dip

Classic Cheese Board

Seasonal Crudité's with Hummus, Artichoke-Leek Dip

Skewer Sampler: Teriyaki Chicken Skewers, Coconut Shrimp Skewers, Grilled Vegetable Skewers

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

Togarashi Spiced In-Pod Edamame

Fortune Cookies

American Afternoon - \$22.50

Cheeseburger, Veggie Burger and Pulled Chicken Sliders served Hot

Pigs-in-a-Blanket served Hot

Soft-Baked Pretzels *with Mustard*

Grilled American Cheese Triangles served Hot

Tater Tots served Hot

Rice Krispie Treats

Tuscany Treats - \$22.50

Mini Chicken Parm Sliders

Veggie Flatbread Pizza Triangles

Fried Artichoke Bites

Caprese Skewers

Wild Mushroom and Mozzarella Stuffed Arancini

Bruschetta Bar *Toasted Crostini with Bruschetta Dip*

Dim Sum Delights - \$18.50

Ahi Poke Bowls with Sushi Rice, Wakame, Tuna, Cucumber, Sesame Seeds, and Sriracha Mayo

Homemade Pork Belly Bao buns with Quick Pickles and Hoisin Sauce

Flash Fried Veggie Dumplings with Soy Ginger Sauce served Hot

Veggie Summer Rolls

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!