



# CASUAL CATERING MENU 2018



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**cityfarm-catering.com**



## CASUAL FARE

### **mini fawkner burgers**

**\$48/doz, 3 doz minimum**

cheese, dill pickle, white sauce

### **pulled pork sliders**

**\$48/doz, 3 doz minimum**

coleslaw, dill pickle

### **veggie burger sliders**

**\$48/doz, 3 doz minimum (v)**

dill pickle, white sauce

### **taco bar**

**\$60/doz, 4 doz minimum**

corn tortillas, chili braised chicken, potato and pea mixture, pico de gallo, sour cream, jalapenos, pickled onions, cotija cheese

### **wings**

**\$15/doz, 3 doz minimum**

classic buffalo style with celery and bleu cheese

v = vegetarian / vv = vegan / gf = gluten free

[cityfarm-catering.com](http://cityfarm-catering.com)



## CASUAL FARE

### nacho platter

**\$100/15 ppl (add \$30 per each additional 5ppl)**

tortilla chips, nacho cheese, pickled onions, pico de gallo, sour cream, turkey chili

### hummus & veggie platter

**\$125/ serves approx. 10 ppl (vv)**

handmade chickpea hummus, seasonal vegetables, olives, flatbread

### mediterranean platter

**\$185/serves approx. 10 ppl (vv)**

hummus, pita, falafel, olives, tahini, cherry tomatoes, carrots, celery, hot sauce

### meat and cheese platter

**\$200/serves approx. 10 ppl**

chef selection of cured meats and cheeses, beer cheese spread, seasonal fresh fruit, crackers

### frites platter

**\$50/approx. 10 ppl (v)**

fresh cut fries with ketchup and japanese spicy mayo

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## **CROSTINIS**

**\$90 - Serves approx. 20 ppl**

**select 3**

a spread of three toppings of your choosing with a display of freshly sliced and toasted baguette

- **fire roasted eggplant with pomegranate (vv)**
- **roasted butternut squash, hazelnuts & vin cotto (vv)**
- **tuscan white beans, fresh herbs & lemon (vv)**
- **ricotta, honey, hazelnuts & lemon (v)**
- **fresh tomato, garlic, basil & olive oil (vv)**
- **tuscan chopped liver, balsamic glaze**

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## CANAPES

Each variety priced per doz,  
2 doz min of any style

**lobster salad - \$75**

with toasted corn on brioche

**fresh figs - \$50**

balsamic glaze, prosciutto ham (gf) (seasonal)

**roasted mushrooms - \$30**

with cabrales & toasted walnuts (gf)

**crab cakes - \$50**

preserved lemon aioli, brunoise dill pickle

**grilled marinated chicken brochette - \$30**

pomegranate glaze (gf)

**cucumber & salmon - \$45**

herbed yogurt, black salt (gf)

**caprese brochette - \$25**

fresh mozzarella & cherry tomatoes (v) (gf)

**poached shrimp - \$30**

tomato relish

**cured salmon - \$35**

roasted fingerling potatoes, yuzu cream (gf)

**beef tartare - \$75**

horseradish, toasted garlic & chives (gf)

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