



Empire

CATERING
NYC



CATERING & EVENTS 2024

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BREAKFAST

All Prices Per Guest.
8 Guest Minimum Per Order.

BREAKFAST PLATTERS

Bagel Platter \$5.50

Served with Sweet Butter, Fruit Preserves and Assorted Cream Cheeses.

Empire Mini Platter \$6.95

Assorted Mini Bagels, Homemade Mini Muffins, Danishes and Croissants, Served with Fruit Preserves, Sweet Butter and Assorted Cream Cheeses.

Empire Full Size Platter \$6.95

An Elegant Display of Freshly Homemade Full Sized Muffins, Danishes, Croissants and Bagels, Served with Fruit Preserves, Sweet Butter and Assorted Cream Cheeses.

Vegan & Gluten Free Additional \$2.50

Assorted Breakfast Wrap, Croissant and Bagel Sandwich Platter \$8.95

Assortment of Eggs, Eggwhites, Meats, Cheeses & Vegetables.

Smoked Wild Salmon Platter \$18.95

Smoked Norwegian Salmon Displayed with Shaved Red Onion, Capers, Cherry Tomatoes, Lemon and Cucumbers, Served with Assorted Miniature Bagels, Flavored Cream Cheese and Sweet Butter.

Mini Egg Frittatas Muffins \$ 10.95

With Cheese, Bacon, Ham, Spinach, Broccoli, Tomatoes and Peppers.

Smashed Avocado Toast Bar \$12.95

Choose four toppings:

Arugula, Basil Pesto, Cherry Tomatoes, Jalapeños, Bacon Bits, Cucumber, Feta cheese, Goat Cheese, Fruit, Smashed tomatoes or Soft Cooked Egg.

Additional \$2.50

Add Proteins: Salami, Sliced Ham, Sliced Turkey.
Smoked Salmon Add \$4.00

Oat Meal Bar \$7.95

Granola, Cinnamon, Brown Sugar, Seasonal Berries and Golden Raisins.

Breakfast Burrito \$9.95

Choose: Scrambled Eggs or Egg White

Choose Meat: Chorizo, Sausage, Bacon, Ham or Turkey, (Steak Additional \$2.50)

Choose Three Fillings: Tomato, Avocado, Jalapeño, Black Beans, Peppers, Onions

Choose One Cheese Option: Pepper Jack, Cheddar, Mix Blend or American Cheese

Pancakes or French Toasts \$12.95

Add on:

Egg \$2.00

Bacon, Sausages or Ham \$2.50

Fruit \$2.50

Scrambled Eggs or Egg Whites \$9.95

Choice of: Bacon, Sausages, Turkey Bacon or Ham. Accompanied by Toast and Home Fries.

Cinnamon Roll Breakfast Caserole \$8.95

Choice of: Blueberry, Apple, Strawberry
Topped with Vanilla cream.

Yogurt Loaf \$6.95

SNACKS

(One Dozen Minimum)

Potato Chips \$2.50

Kind Bars \$3.50

Welch's Fruit Snacks \$2.00

Rice Crispy Treats \$3.50

Pop Tarts \$2.75

Cinnamon Buns \$3.95

Muffins \$4.50

Mini Muffins \$3.50



BREAKFAST PACKAGES

Board Meeting \$13.50

- Empire Mini Platter
- Orange Juice
- Coffee Service

Corporate \$14.50

- Empire Mini Platter
- Sliced Fruit and Berry Platter
- Orange Juice Or Coffee Service

Working Hard \$15.50

- Breakfast Wrap, and English Muffin Platter
- Sliced Fruit and Berry Platter
- Orange Juice Or Coffee Service

VIP \$16.95

- Empire Mini Platter or Full Size Platter
- Sliced Fruit and Berry Platter
- Orange Juice
- Coffee Service

Salmon Platter \$23.95

- Smoked Wild Salmon Platter
- Sliced Fruit and Berry Platter
- Orange Juice Or Coffee Service

Additional Charge for Bottle Juice \$1.50

Breakfast Buffet \$17.95

- Pancakes or French Toast
- Scrambled Eggs
- Crispy Bacon and Sausage
- Country Style Potatoes
- Bagels or Toast with Maple Syrup and Sweet Butter

Mini Tea Sandwich Platter \$9.95

Savory Miniature Sandwiches (2 Per Person) Served on Multigrain or Brioche Bread

- Roast Beef with Havarti, Watercress and Horseradish Mustard.
- Smoked Salmon, Dill Cream Cheese and Cucumber
- Smoked Turkey with Brie, Arugula and Cranberry Mustard
- Tuna Salad with Lettuce and Tomato

FRUIT & YOGURT

Exotic Fruit and Berry Platter \$6.95

Mix Berries Bowl \$8.95

Assortment of Seasonal Mixed Berries.

Chia Pudding Parfait \$8.95

with Fruit.

Individual Yogurt Parfait \$6.95

Strawberry, Vanilla or Plain with Granola and Fruit.

Individual Greek Yogurt Parfait \$7.95

Additional Exotic Fruit \$9.95

Create Your Own Parfait \$8.95

Greek Yogurt \$9.95

A Bountiful Bowl of Organic Low-Fat Plain, Strawberry Or Vanilla Yogurt, Dried Fruits, Granola, Chopped Fruits And Seasonal Berries.

(Add Oatmeal \$3.00)

Exotic Fruit Bowl Bar \$8.95

Aça, Acerola or Dragon Fruit

with Hemp Granola, Banana, Strawberry, Blueberry.

Choice of Topping:

Peanut Butter, Almond Butter, Nutella or Coconut Shredded.



BEVERAGES



Coffee Service \$3.25

Freshly Ground House Blend Coffee
Available in Regular, Flavored or
Decaffeinated.

Served with Milk and Sweeteners.

Tea Service \$3.25

Black, Decaf & Herbal Tea

Served with Milk, Honey, Lemon and
Sweeteners.



Orange Juice \$2.95

Assorted Juices Grapefruit Juice, Cranberry
or Apple Juice.

Assorted Beverages

Spring Water \$2.50

Assorted Soda \$2.50

Snapple \$3.50

San Pellegrino or Perrier \$3.95

Assorted Tropicana \$3.50

Coconut Water \$4.25

Vitamin Water \$4.25

Honest Tea \$4.25



Assorted Refreshments

Ice Coffee \$2.95

Lemonade \$3.95

Passion Fruit \$3.95

Hibiscus Ice Tea \$3.95

Pineapple Juice \$5.50

Watermelon Juice \$5.50

LUNCH

All Prices Per Guest.
8 Guest Minimum Per Order.

KOSHER MEALS

Call For Prices

EMPIRE LUNCH PACKAGES

Assorted Sandwiches and Wraps \$12.50

Business Meeting \$14.50

- A Beautifully Arranged Tray of Our Chef's Special Selection of Sandwiches and Wraps.
- Empire Dessert Platter.

Executive Meeting \$15.95

- A Beautifully Arranged Tray of Our Chef's Special Selection of Sandwiches and Wraps.
- One Side Salad.
- Empire Dessert Platter.

VIP Board Lunch \$18.95

- A Beautifully Arranged Tray of Our Chef's Special Selection of Sandwiches and Wraps.
- One Side Salad.
- Exotic Fruit and Berry Platter.
- Empire Dessert Platter.

EMPIRE BOXED LUNCH \$19.50 PER BOX

Choice of a Sandwich or Wrap, Side Salad, Potato Chips, Chocolate Chip Cookie and Can Soda.



HEROS BY THE FOOT

- 3 Foot Round **\$140.00** (Serves 15-20)
- 3 Foot Hero **\$140.00** (Serves 15-20)
- 4 Foot Hero **\$170.00** (Serves 20-25)
- 5 Foot Hero **\$210.00** (Serves 25-30)
- 6 Foot Hero **\$240.00** (Serves 35-40)

Choose any of our House Sandwiches



EMPIRE'S PIZZA

- Regular 18" Pie - **\$21.95**
(Choose your ingredients)
- Personal Cheese Pie - **\$13.95**

CREATE YOUR OWN

BURGER BAR \$21.95

(12 Guest Minimum)

- Choice of two Meats: Chicken, Beef, Turkey, Veggie and Vegan Patties.
- Choice of two Cheeses: American, Mozzarella and Swiss Cheese.
- Lettuce, Tomato, Sliced Pickles, Sauteed Mushrooms.
- Homemade French Fries.
- Hot Dogs with Sauerkraut and Onions.
(Add \$2.00)

SANDWICHES

SIGNATURE SANDWICHES \$12.95

Grilled Chicken

With Fresh Mozzarella, Lettuce and Tomatoes and Basil Dressing.

Balsamic Marinated Chicken

With Plum Tomatoes, Avocado, Mix Greens with Mayonnaise and Balsamic Glazed.

Chicken Salad

With Celery, Lettuce and Tomatoes

Pyramid

Grilled Chicken With Hummus, Feta, Kalamata Olives and Tomatoes.

Pecan Crusted Chicken Cutlet

With Mix Greens, Plum Tomatoes and Chipotle Aioli.

Roast Beef

With Caramelized Onions, Cheddar Cheese, Plum Tomatoes and Lettuce with Russian Dressing.

Steak Carpaccio

With Goat Cheese, Shaved Parmesan, Arugula, Asparagus, Roasted Garlic and Truffle Oil.

Italiano

Pepperoni, Genoa Salami, Capicola, Roasted Peppers, Provolone, Fresh Oregano, Oil and Vinegar.

Prosciutto di Parma

With Tomatoes, Mix Greens, Fresh Mozzarella, Olive Oil, Balsamic Glazed, Salt and Pepper.

Fresh Grilled Salmon

With Lime, Mix Greens, Tomato, Grill Onions and Chipotle Aioli.

Traditional Tuna Salad

With Shredded Carrots, Oven Roasted Red Peppers, Plum Tomatoes and Watercress.

Egg Salad

With Lettuce and Tomato.

Turkey Club

Fresh Turkey, Swiss Cheese, Lettuce, Tomato and Mayonnaise.

Smoked Turkey

With Brie, Sliced Pear, Baby Greens, Plum Tomatoes and Honey Mustard.

Spicy Shrimp

With Avocado, Lettuce and Chipotle Mayo.

Tuscan Turkey

Fresh Turkey, Mozzarella, Roasted Peppers, Mix Greens and Pesto.

California Turkey

Roasted Turkey, Bacon, Avocado, Tomato, Lettuce and Asiago Lemon Dressing.

Ham & Swiss

Ham, Swiss Cheese, Lettuce, Tomatoes with Dijon Mustard.



HOT SANDWICHES \$14.95

Empire

Angus Steak, Mozzarella Cheese, Homemade Fries, Pickled Onions and Empire Sauce.

Italian

Chicken Cutlet, Roasted Peppers, Burrata, Balsamic Glaze and Basil Pesto.

Mariachi

Chicken Cutlet, Chipotle Shredded Chicken, Lettuce, Tomato, Onions, Avocado, Beans and Mozzarella Cheese.

Cuban

Empire Pernil, Ham, Dill Pickles, Swiss Cheese, Mozzarella Cheese and Yellow Mustard.

Philly Cheese Steak

Beefsteak, Melted American Cheese, Onions, Peppers and Empire Sauce.

Chopped Cheese

Angus Beef Patty, Grill Onions, American Cheese, Lettuce, Tomato and Chipotle Aioli Sauce.

Russian

Fresh Carved Turkey, Crispy Bacon, Swiss and Sliced Pickles with Russian Dressing.

WRAPS AND PRESSED PANINIS

All Prices Per Guest.
8 Guest Minimum Per Order.

WRAPS SELECTION \$12.95

Buffalo Chicken Wrap

Spicy Breaded Chicken, Celery and Carrots with Blue Cheese Dressing.

Crispy Chicken

Chicken Cutlet, Avocado, Plum Tomatoes and Lettuce with Chipotle Aioli.

Chicken Fajita

Chicken Breast, Roasted Peppers, Caramelized Onions, Avocado, Shredded Romaine Lettuce, Cheddar Cheese, Cilantro and Salsa Picante.

Chicken Caesar

Grilled Herb Chicken Breast, Romaine Lettuce, Roasted Peppers, Parmesan Cheese with Caesar Dressing.

Steak Wrap

Portobello Mushrooms, Endive and Goat Cheese.

Roast Beef

Sweet Onions, Tomato, Cucumber, Monterey Jack with Chipotle Lime Dressing.

Ranch Turkey

Smoked Turkey, Avocado, Jack Cheese, Lettuce, Tomato with Ranch Dressing.

Healthy Turkey

Fresh Turkey, Cucumber, Avocado, Sprout, Lettuce & Tomato.

PRESSED PANINIS \$12.95

Fajita

Grilled Chicken, Roasted Peppers, Caramelized Onions, Cheddar, Cilantro with Salsa Picante.

Chicken Parmesan

Oven Roasted Chicken, Fresh Mozzarella, Arugula with Tomato Sauce.

Grilled Chicken Club

Herb Grilled Chicken, Crispy Bacon, Plum Tomatoes with Ranch Dressing.

Chicken Italiano

Grilled Chicken Breast, Asiago Cheese, Sliced Roma Tomatoes And Baby Spinach With Italian Pesto.

Chipotle Turkey

Fresh Roasted Turkey, Fresh Mozzarella and Arugula with Chipotle Sauce.

Tuna Melt

Swiss Cheese, Red Onion, Avocado, Plum Tomatoes & Arugula Rockets.



VEGETARIAN SANDWICHES \$11.95

Melange Veggie

Melange of Vegetables with Mozzarella, Sun-dried Tomato and Pesto Sauce.

Portobello Mushrooms

Avocado, Kale, Caramelized Onions and Oven-dried Tomatoes.

Empire's Garden

Avocado, Cucumbers, Carrots, Sun Dried Tomatoes, Plum Tomatoes, Purple Cabbage with Hummus.

Burratta Veggie Caprese

Grill Veggies, Pesto, Mix Greens.

Fresh Mozzarella

Plum Tomatoes, Pesto Sauce, Roasted Peppers with Balsamic Glazed and Olive Oil.

Eggplant Milanese

Breaded Eggplant, Mozzarella and Fire Roasted Tomatoes.

Garden Veggie

Avocado, Cucumbers, Carrots, Sun Dried Tomatoes, Sprouts, Plum Tomatoes and Baby Greens with Hummus.

VEGAN SANDWICHES \$13.95

Napa Valley Pita

Carrots, Cucumber, Tomato, Sprouts, Avocado, Bell Pepper, Spinach with Spicy Tahini Spread.

Falafel Wrap

Falafel, Smashed Avocado, Tomato, Pickled onions, and Lettuce with Tahini Dressing.

Smashed Chickpeas

Smashed Chickpeas, Avocado, Sprouts and Red Onion.

ENTREE SALAD

10 Guest Minimum Per Order. All Prices Per Guest.

Chef Salad \$18.95

Sliced Ham, Turkey, Roast Beef, Swiss, Eggs, Tomatoes, Cucumbers, Olives, Over Mixed Greens.

California Chicken \$18.95

Grilled Chicken, Avocado, Asparagus, Alfalfa Sprouts, Cucumber, Carrots, Goat Cheese, Red Onion, Tomato on a Bed of Mixed Greens.

Cobb Chicken Salad \$16.95

Lettuce, Red Onions, Bacon, Blue Cheese, Avocado and Chicken.

Tropical Salmon Salad \$23.95

Salmon, Mango, Avocado, Spinach, Red Onions, Lemon Juice with Honey, Olive Oil, Ground Ginger and Ground Red Pepper.

Tuna Nicoise \$21.95

Seared Tuna, String Beans, Hard Boiled Eggs, Tomatoes, Roasted Potatoes, Olives on a Bed of Romaine Lettuce.

Grilled Shrimp \$22.95

Grilled Jumbo Shrimp Served Over Baby Arugula with Goat Cheese, Grilled Fennel, Grilled Asparagus, Grilled Eggplant and Kalamata Olives.

Filet Mignon \$24.95

Served on a Bed of Arugula with Roasted Peppers, Caramelized Onions and Grilled Shiitake Mushrooms.

Chicken Caesar \$16.95

Grilled Chicken with Cherry Tomatoes, Croutons Over a Baby Romaine Hearts.



TUREEN SOUPS

Soups \$7.95

(8 Guest Minimum)

Chicken Noodle, Minestrone, Vegetables, Beef Barley, Italian Wedding, Squash, Split Pea, Clam Chowder, Lentil, Seafood Gumbo, French Onions, Broccoli Cheddar. **Lobster Bisque Additional \$2.50**

HOT ITALIAN PASTA

8 Guest Minimum Per Order. All Prices Per Guest. Served with a Bread Basket.

Choice Of Pasta:

Penne - Spaghetti - Rigatoni - Fusilli - Bowtie - Ziti - Fettuccine - Whole Wheat Penne

Basil Pesto \$17.95

With Pine Nuts, Diced Fresh Mozzarella and Shredded Reggiano Parmesan Cheese.

Primavera \$17.95

Mixed Grilled Vegetables with Lightly Olive Oil and Spices.

Bolognese \$17.95

Fresh Ground Beef and Sausage in a Fresh Tomato and Basil Sauce.

A La Vodka \$17.95

Broccoli Florets, Grilled Vegetables and Fire Roasted Tomatoes.

Baked Ziti \$17.95

Crushed Tomatoes, Ricotta and Mozzarella Cheese.

Alfredo \$17.95

Sweet Peas and Caramelized Onions.

Lasagna Rolls \$17.95

Traditional Lasagna \$17.95

White Truffle \$17.95

Mac and Cheese \$17.95

Add-Ins:

Jumbo Shrimp: \$6.95 Per Guest
Grilled Chicken: \$4.95 Per Guest
Italian Sausage: \$4.95 Per Guest
Meat Sauce: \$4.95 Per Guest
Meat Balls: \$4.95 Per Guest

CREATE YOUR OWN SALAD BAR

Salad \$25.95

(15 Guest Minimum)

Choose Two Greens: Romaine, Spinach, Mixed Greens, Arugula.

Three Proteins - Grilled Chicken, Buffalo Chicken, Steak, Shrimp, Salmon, Eggs or Tofu.

Eight Toppings - Cucumber, Broccoli, Carrots, Mushroom, Avocado, Boil Eggs, Apples, Mandarin Orange, Peppers, Red Onions, Olives, Sunflower Seeds or Homemade Croutons.

Choose Three Dressings - Caesar, Ranch, Balsamic Vinaigrette, Italian or Raspberry Vinaigrette, French, Sesame Ginger or Lime Cilantro Vinaigrette.

HOT ENTREES

8 Guest Minimum Per Order. All Prices Per Guest.
All Entrees Include your Choice of 2 Sides.

POULTRY \$22.95

Chicken Cordon Bleu

Stuffed with Mozzarella and Ham.

Traditional Chicken Parmesan

With Fresh Tomato Basil Sauce, Parmesan Cheese.

Chicken Salina

With Artichokes, Sun-Dried Tomatoes, Sliced Portobello Mushrooms and Fresh Basil with Lemon Butter Sauce.

Chicken Roulade

Stuffed with Asparagus and Goat Cheese.

Served with Champagne Mustard Sauce.

Stuffed Boursin Chicken

Grilled Chicken Breast Filled with Spinach, Boursin Cheese and Sun Dried Tomatoes.

Herb Roasted Chicken

Seasoned with Rosemary and Thyme.

Chicken Francese

With Parsley and Asparagus Tips.

Chicken Cacciatore

With Tomatoes, Onions, Herbs, Vegetables & Wine Sauce.

Lemon and Dill Butter Garlic Chicken

With Asparagus.

BEEF AND LAMB \$23.95

Thai Chili Steak

Marinated in Sweet Chili Sauce.

Grilled Lamb Kebabs

Served with Greek Yogurt Sauce.

Churrasco Steak

Grilled Brazilian Steak with Chimichurri Sauce.

Grilled Filet of Beef

in a Portobello Cabernet Reduction.

Filet Mignon (Add \$4.00)

Garnished with Roasted Shallots and Sautéed wild Forest Mushrooms, Served Au Jus.

Lamb Chops (Add \$4.00)

With Strawberry Relish

Prime Rib in its Natural Juices.

SEAFOOD \$23.95

Blackened Louisiana Salmon

Over Braised Cajun Vegetables.

Honey Balsamic Salmon

Over Grilled Vegetables

Sweet Chilli Salmon

Salmon, Sweet Chilli Sauce, Lemon Juice, Garlic and Soy Sauce.

Grilled Salmon

Served with a Mixed Herb Truffle Reduction.

Roasted Red Pepper Snapper Filet

Stuffed with Garden Veggies and Served with Garlic Butter Sauce.

Maryland Crab Cakes

Served Over Mesclun with Remoulade.

Roasted Sea Bass Roulade

With Spinach and Sun Dried Tomato.

Zucchini Wrapped Salmon

Garnished with Fresh Basil and Cherry Tomatoes.

Filet of Sole

With Lemon Caper Sauce.

Cajun Style Shrimp

Grilled Jumbo Shrimp Served with a Smoked Tomato Reduction.

Shrimp Scampi

Served Over Linguine Noodle, Garlic and Butter Sauce.

Shrimp Fra Diabolo

Served Over Jasmine Rice, Snow Peas and Asparagus.

VEGETARIAN \$19.95

Eggplant Rollatini

Filled with Tomatoes, Ricotta, Parmesan and Mozzarella Topped with Tomato Basil Sauce.

Florentine Lasagna (No pasta)

Layers of Eggplant, Potatoes, Zucchini, Portobello Mushrooms Ricotta, Spinach, Carrots, Squash Covered in a Zesty Tomato Sauce Minus the Pasta.

Grilled Vegetable Napoleon

Garnished with Rosemary and Thyme.

Mediterranean Roasted Veggies (Vegan)

Roasted Squash, Peppers & Eggplant with Herbs & Spices.

SIDES DISHES

8 Guest Minimum Per Order.
All Prices Per Guest.

Green Salads \$6.95

Empire's Salad

Organic Baby Greens with Spiced Pecans, Cherry Tomatoes, Caramelized Pears, Crumbled Feta Cheese and Dried Cranberries.

Garden Salad

Organic Baby Greens with Carrots, Cherry Tomatoes, Yellow Peppers, Broccoli, Asparagus, Cucumbers and Red Onions.

Burrata Salad

Plum Tomatoes, Cherry Tomatoes, Fresh Basil Leaves and Burrata Cheese.

Caesar Salad

Empire's Own Homemade Croutons and Shaved Fresh Parmesan Cheese Over Baby Romaine Hearts.

Arugula Salad

Arugula Salad with Manchego Cheese, Honey Almonds, Chopped Tomatoes, Crispy Bacon, Avocado and Eggs.

Rainbow Salad

Bell Peppers, Carrots, Cucumber, Cherry Tomatoes, Scallions, Hummus with Balsamic Glazed and Chopped Romaine.

Mixed Green and Avocado Salad

Chopped Tomatoes, Cucumbers, Avocado, Feta Cheese, and Red Onions.

Avocado Salad

Avocado, Blueberries, Goat Cheese & Walnuts Over Baby Spinach.

Green Bean Salad

Green Beans, Radicchio, Red Onions, Toasted Nuts, Goat Cheese, Tarragon, Honey Mustard Dressing and Flaky Sea Salt.

Spinach and Portobello Salad

Crumbled Bacon Bits, Herbed Croutons and Tomato Basil Vinaigrette.

Strawberry Field Salad

Organic Baby Greens with Strawberry, Blueberry, Mandarin Oranges, Cranberries, Pecans, Green Onions, and Goat Cheese.

Broccoli Salad

Broccoli with Apples, Blueberry, and Almonds.

Burrata Caprese Salad

Mix Greens, Cherry Tomatoes, Roasted Pepper, Red Onions, Burrata Cheese, Pesto Sauce, and Balsamic Glazed.

Caprese Salad

Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil and Balsamic Glaze.

Greek Salad

Bell Peppers, Cucumbers, Tomatoes, Red Onions, Kalamata Olives, and Feta Cheese Over Romaine Hearts Sprinkled with Fresh Oregano.

Beet Salad

Beets, Pine Nuts, Goat Cheese, Pomegranate, Over Bed of Baby Spinach and Mixed Greens.

Three Beans Salad

Garbanzo, Black and White Beans, Green Onions, and Chopped Tomatoes.

Pomegranate Salad

Pomegranate, Mandarins, and Pumpkin Seeds Over Mixed Green.



SIDES DISHES

8 Guest Minimum Per Order.
All Prices Per Guest.

Pasta Salads \$6.95

Farfalle Pasta

Fresh Basil, Cherry Tomatoes, Ricotta Salata and Cubed Oven Roasted Vegetables.

Tri Color Fusilli

Kalamata Olives and Broccoli Florets with a Mixture of Sundried Tomato and Basil Pesto.

Tri Color Cheese

Tortellini Oven Roasted Wild Mushrooms, Sweet Pea Shoots, Asparagus Spears, Roasted Squash, Basil and Fresh Parmesan Cheese.

Farmers Market

Cherry Tomatoes, Zucchini, Sweet Peas, Carrots, Broccoli in Garlic and Olive Oil.

Pasta Primavera

Grilled Vegetable Medley with Parmesan Lightly Tossed in a Tomato Garlic Sauce.

Antipasto Pasta Salad

Rotini Pasta with Artichoke Hearts, Cherry Tomatoes, Pepperoncini, Red Onions, Olives, Basil, Salami, Pepperoni and Fresh Mozzarella.

Greek Pasta Salad

Rotini Pasta, Cucumber, Cherry Tomato, Olives, Red Onions, Bell Peppers, and Feta Cheese.

Italian Pasta Salad

Tricolor Rotini Pasta, Salami, Pepperoni, Bell Peppers, Black Olives, Red Onions, Cherry Tomato, Mozzarella and Parmesan Cheese.

Ultimate Sides \$6.95

Vegetables

Roasted Baby Carrots
Sautéed Vegetables
Medley Broccoli & Carrots
Broccoli Aglio e Olio
Grilled Vegetables
Roasted Brussel Sprouts
Grilled Asparagus
Green Beans Almondine

Potatoes

Classic Mashed
Lemon Potatoes
Roasted Herbed Potatoes
Mashed Sweet Potatoes
Garlic Mashed Potatoes
Scalloped Potatoes Au Gratin.

Legumes & Grains

Mediterranean Chick Peas
Moroccan Cous Cous
Israeli Cous Cous
Quinoa Tabbouleh
Grilled Veggie Quinoa

Rice

Wild Rice
Yellow Fried Rice
Basmati Rice
Jasmine Rice Pilaf
Spanish Rice
Steamed White or Brown Rice
Mexican Rice
Cauliflower Rice

Specialty Salads \$6.95

Fresh Mozzarella and Tomato Salad

Baby Mozzarella and Grape Tomato Salad Tossed with Pesto Sauce.

Saffron Infused Toasted Orzo

Baby Spinach, Scallions, Feta Cheese, Roasted Peppers and Lemon Basil Dressing.

Red Bliss Potato Salad

Creole Potato Salad

Cole Slaw

Macaroni Salad

Classic Home Style Potato Salad



THEMED RECEPTION BUFFET STATIONS

10 Guest Minimum Per Order Suggested. All Prices Per Guest.

Mexican Fiesta \$32.95

- Combination of Chicken and Beef Fajitas.
- Mexican Rice and Refried Beans.
- Warm Flour Tortillas and Taco Shells.
- Spicy Red Salsa, Salsa Verde, Guacamole and Pico De Gallo.
- Shredded Mexican Cheese, Chopped Tomatoes, Chopped Lettuce and Sliced Jalapeno.
- Mexican Salad.
- Authentic Mexican Churros with Caramel sauce.



New Latino \$32.95

- Paella – Saffron Rice with Chorizo, Chicken, Shrimp, Clams and Mussels.
- Baked Snapper with Garlic and Almond Sauce.
- Eggplant with Potatoes and Peppers.
- Stir Fried baby Bok Choy.
- Marinated Olives, Chopped Tomatoes with Basil and Garlic, Marinated Artichokes.
- Tres Leches or Flan with Caramel.

Colombian Fiesta \$32.95

- Ground Beef or Steak.
- White Rice.
- Colombian Red Beans.
- Sweet Plantains.
- Chicharron (Pork Belly).
- Chorizo.
- Avocado.
- Flan with Caramel.



Asian \$34.95

- Tamari Glazed Chicken with Shitake Mushrooms.
- Indonesian Sole with Coconut Lemongrass Sauce.
- Sautéed Baby Bok Choy with Ginger and Scallions.
- Traditional Sesame Noodles.
- Mandarin Salad.
- Mango Sago with Tapioca.

Italian \$35.95

- Chicken Francaise with Lemon Sauce.
- Sole with Roasted Tomatoes and Fresh Herbs.
- Lasagna Rolls.
- Ratatouille.
- Classic Caesar Salad.
- Homemade Cookies and Dessert Bars.



French \$35.95

- Grilled Hanger Steak With Garlic Butter Sauce.
- Salmon in Garlic Cream Sauce.
- Lemon Potatoes.
- Eggplant Rollatini Stuffed with Spinach and Ricotta Cheese.
- Endive and Arugula Salad with Goat Cheese and Beets.
- Assorted French Bread.
- Mini Dessert Platter

THEMED RECEPTION BUFFET STATIONS

10 Guest Minimum Per Order Suggested. All Prices Per Guest.



Old San Juan - \$34.95

- Bistec Encebollado – (Palomilla Steak).
- Pollo Al Carbon – (Roasted Chicken).
- Arroz Con Gandules or White Rice and Stewed Red Beans.
- Sweet Plantains or Fried Green Plantains – (Tostones).
- Spanish Potato Salad or Macaroni Salad.
- Green Salad – With Avocado, Corn, Tomatoes, Cucumbers & Carrots.
- Flan with Caramel, Tres Leche or Bread Pudding.

New York Style \$34.95

- Homemade Meatloaf with Gravy and mushrooms.
- Sliced Turkey Breast with Cranberry .
- Macaroni and Cheese.
- Classic Mashed Potatoes with Gravy.
- Sauteed Green Beans .
- Garden Green Salad with Roasted Corn.
- Freshly Baked Biscuits.
- Apple Pie or Empire Dessert Platter.



Middle Eastern \$34.95

- Chicken and Beef Kabobs with Mushrooms, Peppers and Onions.
- Roasted Salmon with Zaatar and Sumac.
- Green Salad with Assorted Vegetable.
- Moroccan Cous Cous with Garden Veggie.
- Sun Dried Tomatoes, Kalamata Olives and Hummus.
- Batata Harra (Lebanese Spicy Potato).
- Mini Baklava Bites.



Greek Athena \$35.95

- Sliced Roasted Lamb Gyros with Mini Pita Breads, Diced Tomatoes, Onions and Dill Cucumber with Yogurt Sauce.
- Greek Stuffed Chicken with Spinach and Feta Finished with Greek Lemon Sauce.
- Grilled Vegetables.
- Lemon Orzo Pasta.
- Greek Salad.
- Basket of Fresh Baked Bread.
- Baklava

Trailer \$34.95

- Grilled Salmon with Black Bean Salsa & Orange Chipotle Vinaigrette.
- Grilled Chicken Breast Chimichurri with Roasted Sweet Peppers.
- Roast Cauliflower with Smoked Paprika & Lemon.
- Roast Yams with Cinnamon, Pepper & Honey.
- Summer Strawberry Salad.
- Cornbread, Crisps, Rolls & Butter.
- Tropical Fruit Platter or Assorted Cookies and Brownies.

HORS D'OEUVRES

Prices Per Dozen. Minimum 2 Dozen.

Gluten Free Hors D'oeuvres are Available Upon Request.



CHICKEN

- Lime and Chili Marinated Chicken Skewers with Tahini Sauce \$30.00
- Tandoori Chicken Skewers with a Spicy Yogurt Dipping Sauce \$30.00
- Rice Paper Pockets Filled with Chicken, Avocado, Basil and Asian Vegetables with Ginger Sauce \$34.00
- Malaysian Style Chicken Satay with Peanut Sauce \$30.00
- Southern Fried Chicken Fingers with Sweet Dijon Mustard \$30.00
- Chicken Satay with Sesame Dressing \$30.00
- Chicken Wonton Purse \$30.00
- Chicken Wings \$30.00

(Choose your Flavor: Buffalo, Teriyaki, BBQ, Garlic Parmesan, Honey Garlic, Mango Habanero)



BEEF & LAMB

- Filet Mignon Crostini with Horseradish Cream and Caramelized Onions \$48.00
- Petite Filet Mignon with Truffle Chanterelle Sauce \$46.00
- Teriyaki Beef Skewers with Honey Soy Dipping Sauce \$34.00
- Homemade Pigs in a Blanket \$28.00
- Mini Beef Sliders with Cheese \$41.00
- Mini Reuben Sandwiches \$41.00
- Pulled Pork Sliders \$41.00
- Prosciutto Wrapped Asparagus \$34.00
- Sweet & Spicy Mini Meatballs \$30.00
- Petite New Zealand Lamb Chops with Strawberry Relish \$ 66.00
- Melon, Mozzarella & Prosciutto Skewers with a Balsamic Glaze \$34.00
- Mini Beef Wellington \$40.00

CROSTINI

- Ahi Tuna Tartar Over Frisee \$40.00
- Mozzarella with Tri Colored Peppers and Fresh Basil \$28.00
- Wild Mushroom and Goat Cheese \$28.00
- Asian Pear with Gorgonzola and Sliced Almond \$28.00
- Herbed Goat Cheese, Walnuts and Pomegranate Reduction \$30.00



SEAFOOD

- Grilled Salmon & Pineapple Skewers Served with Pineapple Habanero Sauce \$42.00
- Classic Shrimp Cocktail \$40.00
- Flying Coconut Shrimp with Thai Sweet Chili Sauce \$40.00
- Firecracker Grilled Jumbo Shrimp Served with Thai Lemongrass Dipping Sauce \$40.00
- Mini Maryland Crab Cakes with Remoulade \$40.00
- Spicy Guacamole Shrimp Bites \$40.00
- Smoked Salmon and Goat Cheese Bites \$40.00
- Shrimp Ceviche Cocktail \$12.95 pp

MINIATURE TARTS

- Feta and Spinach \$24.00
- Baked Feta, Roasted Peppers and Marinated Figs \$24.00
- Creamy Brie and Poached Pear \$24.00
- Roasted Vegetable \$24.00
- Sun Dried Tomato & Prosciutto \$24.00

VEGETARIAN

- Vietnamese Style Vegetarian Cocktail Spring Rolls with Kafir Thai Basil Vinaigrette \$30.00
- Homemade Mini Quiches \$28.00
- Spanakopita Triangles Filled with Spinach and Feta Cheese \$28.00
- Duxelle of Wild Mushrooms and Fresh Herbs Tartlets \$28.00
- Vegetarian Stuffed Mushrooms \$28.00
- Blue Cheese and Chive Stuffed Baby Potatoes \$28.00
- Fried Cauliflower with Apple Chutney \$28.00
- Greek Cucumber Cups \$28.00

VEGAN

- Falafel Sliders with Avocado Hummus \$40.00
- Avocado Tartare on Sweet Potato Rounds \$34.00
- Tofu Summer Rolls with Peanut Dipping Sauce \$34.00
- Nashville Hot Cauliflower Bites \$34.00
- Mediterranean Veggie Skewers \$34.00
- Tomato & Basil Bruschetta \$34.00

COCKTAIL PARTY BASKET

Small Serves 12 - 15 Guest
Large Serves 20 - 25 Guest

CHEESE & CRACKERS BOARD

Small \$140 • Large \$170

A selection of Imported and Domestic Cheese, Garnished with Grapes, Berries, Dried Fruits and Roasted Walnuts, Accompanied by a Selection of Crackers and Home-Made Bread Chips.

CHARCUTERIE BOARD

Small \$150 • Large \$190

Prosciutto, Sopressata, Capicola and Genoa Salami, Domestic Cheese, Garnished with Grapes, Berries, Dried Fruits, Roasted Walnuts, Mix Olives, Roasted Peppers Accompanied by a Selection of Crackers and Home-Made Bread Chips.

CRUDITE BOARD

Small \$130 • Large \$150

Garden Fresh Assortment of Seasonal Vegetables Served with Flavorful Dips.

MEDITERRANEAN

Small \$180 • Large \$210

Turkish Grilled Chicken Skewers, Lamb Kebabs, Hummus, Baba Ghanoush, Black Olives, Roasted Zucchini Accompanied by Pita Toast.

LAMB

Small \$180 • Large \$210

Kebabs, Hummus, Baba Ghanoush, Tabouli, Roasted Eggplant, Black Olives, Roasted Zucchini Accompanied by Pita Toasts.

AMERICAN

Small \$240 • Large \$280

Mini Crab Cakes, Skewers of Southern Parmesan Chicken Fingers, Mini Beef Sliders, Grilled Asparagus, Sweet Potato Sticks with Roasted Pepper Sauce and BBQ Sauce.

TANGIER

Small \$220 • Large \$270

Curried Lamb Skewers, Moroccan Chicken Skewers, Hummus, Black Olive Tapenade and Pita Chips with an Assortment of Grilled Vegetable.

PACIFIC

Small \$240 • Large \$280

Skewers of Grilled Shrimp, Red Curried Chicken, Vegetable Hand Rolls, Spring Rolls, Pickled Ginger Wasabi and Soy Scallion Dipping Sauce.

THAI

Small \$240 • Large \$280

Coconut Shrimp, Thai Beef Satay, Red Curried Chicken Skewers, Vietnamese Spring Rolls and Pan-Fried Dumplings Served with Coconut Milk & Peanut Dipping Sauce and Asian Chili Dipping Sauce.

PROVENCAL

Small \$240 • Large \$280

Skewers of Basil Infused Grilled Shrimp, Rosemary Lemon Chicken, Grilled Zucchini, Sun Dried Tomatoes, Roasted Vegetables, Belgian Endive, Herb Goat Cheese Dip and Roasted Pepper Collis.

SANTA FE

Small \$210 • Large \$250

Chipotle Chicken Skewers, Beef Skewers, Chicken Quesadilla Cones, Vegetable Quesadilla Cones, Corn Poppers and Tortilla Chips. Served with Homemade Guacamole and Pico de Gallo.

INDIAN

Small \$240 • Large \$280

Skewers of Tandoori Chicken, Skewers of Curried Grilled Shrimp, Fried Okra, Vegetable Samosas and Mini Naan, Served with Mango Chutney and Mint.

ANTIPASTO PLATTER

Small \$150 • Large \$190

Balsamic Grilled Vegetables, Italian Cheeses, Prosciutto, Peppered Salami, Capicola with Olives and Marinated Artichokes. Served with Foccacia.



DESSERTS & SNACKS

All Prices Per Guests. 10 Guest Minimum.

DESSERTS

Empire Dessert Platter \$6.95

A Sampling of Homemade Cookies and Brownies.

Mini Cupcakes \$36.00 per Dozen. (2 Dozen Minimum)

Mini Italian Pastry Platter \$8.95

Assortment of Cannolis, Fruit Tarts, Cream Puffs and Pecan Tarts.

Mini Dessert Cups \$9.95 (1 Dozen Minimum)

Tiramisu, Chocolate Mousse, Creme Brulee & Berries, Tres leches, Panna Cotta, Cheesecake.

Death by Chocolate Platter \$8.95

Chocolate Tarts, Double Chocolate Cookies, Mississippi Mud Bars & Chocolate Covered Strawberries.

Seasonal Fruit and Berry Platter \$6.95

A Bountiful Array of Luscious Seasonal Fruits, Sliced and Garnished with Assorted Berries.

Fruit Skewers \$4.50

1 Dozen Minimum

A Beautiful Display of Fresh Fruit Skewers.

Homemade Churros \$4.95

Plain or Strawberry or Cream filling Caramel dip or Nutella dip.

Dessert Treats Platter \$9.95

- Macaroon Cookies
- Madeline Cookies
- Mini Black & White Cookies
- Linzer tart Cookies

Chocolate Dipped Strawberry

\$36 per Dozen.

(2 Dozen Minimum)

SNACKS

Sweet & Savory Tray \$8.95

Dried Fruit Assortment, Pretzels, Granola Bites and Mixed Nuts.

Mixed Nuts Bowl \$7.95

Assorted Nuts and Dried Fruit.

Snack Platter \$9.95

Assorted Individually Packed Chips, Health Bars, Nuts and Chocolates, Pretzels .

Tortilla Chips \$9.95

with Guacamole and Salsa.

Pita Chips & Hummus \$8.95

Choose of Roasted Peppers, Garlic, Walnut and Plain.



CAKES

Custom Crafted Cakes for Every Occasion.

Square Cakes

1/4 Sheet - 25 People \$120.00

1/2 Sheet - 50 People \$180.00

Full Sheet - 100 People \$280.00

Cake Listing

- Red Velvet
- Black Forest
- Boston Cream Chocolate Chip
- Brown Derby Cake Tiramisu
- Chocolate Fudge
- Oreo Cheesecake Chocolate
- Mousse Strawberry
- Cheesecake German
- Carrot Cake

Home-Made Pies 10"

(Serves 12 - 16 people) \$85.00

Home-Made Pies 8"

(Serves 8 - 10 people) \$75.00

- Key Lime
- Cranberry Walnut
- Chocolate Cream
- Banana Cream
- Apple Crumb
- Blueberry
- Cherry

Custom Inscriptions and Photo Overlays are Available for an Additional Charge.

24 Hour Notice is Required.



Empire

CATERING
NYC



*Staffing
Rentals & Decor*

Rentals & Decor



*Whatever you want, we can personalized
your event for you.*

THE WORLD OF EVENTS GOES FAR BEYOND A GASTRONOMIC PROPOSAL OF EXCELLENCE. AT EMPIRE CATERING WE OFFER YOU EVERYTHING IN OUR POWER AND WE PUT AT YOUR DISPOSAL ADDITIONAL SERVICES SO THAT YOUR EVENT IS THE MOST MEMORABLE, AND THAT YOUR ONLY TASK IS TO ENJOY THAT SPECIAL DAY.

CREATIVITY AND IMAGINATION ARE OUR HALLMARKS AND MARK EVERY PHASE OF THE ORGANIZATIONAL PROCESS. OUR ATTENTIVE AND RELIABLE TEAM MAKES SURE THAT EVERYTHING IS FLAWLESS, TO GUARANTEE YOU A PERFECT EVENING.



WE PROVIDE EVERYTHING YOU NEED FOR YOUR MEETING, PARTY OR SPECIAL EVENT. YOU CAN SCHEDULE AN APPOINTMENT WITH ONE OF OUR EXPERIENCED EVENT SPECIALISTS TO SELECT ITEMS IN A PERSONALIZED SETTING.

- BASKETS
- BOARDS
- CHINA DISPLAYS
- CHAFING DISHES
- COFFEE SERVICE
- WARMERS
- BEVERAGE DISPENSER
- GLASSWARE
- WOODEN DISPLAYS
- SILVERWARE

WE WORK TO SPECIALIZE EACH EVENT BASED ON WHAT OUR CLIENTS NEEDS AND ADD UNIQUE TOUCHES THAT ARE SPECIAL TO THEM.

WE ALSO WORK WITH EACH CLIENT'S BUDGET TO GIVE THEM THEIR IDEAL EVENT.



Staffing

*Whatever your needs,
we have the person for you.*

WHETHER YOU NEED WAITERS, BARTENDERS,
TRAY TABLES OR BARTENDERS, THE
CONTRACTED CATERING STAFF AT EMPIRE
CATERING CAN MEET ALL OF YOUR CATERING
NEEDS.

FROM WEDDINGS, CORPORATE EVENTS, PRIVATE
PARTIES, SPECIAL OCCASIONS AND SOCIAL
EVENTS TO VENUES, OUR CATERING STAFF WILL
BRING THEIR KNOWLEDGE, EXPERIENCE AND
FRIENDLINESS TO ENSURE YOUR EVENT IS A
COMPLETE SUCCESS.

OUR CATERING STAFF WILL TAKE CARE OF ALL
THE HARD WORK SO YOU CAN SIT BACK, RELAX
AND SOCIALIZE WITH YOUR GUESTS.

BOOK WITH US TODAY!

929.895.1520

orders@empirecateringnyc.com



Ordering Guidelines

A GENERAL INFORMATION

The Following Ordering Guidelines Provide you with The Highest Level of Service.
We Value your Continued Patronage and Welcome Your Feedback.

PLACING YOUR ORDER

Our Account Executive is Available to Assist you Monday Through Friday
From 7:00 A.M. To 5:00 P.M. At 646.721.1142.
For Fast Service, Please Place your Orders as Soon as Possible.
Many Items Require 24-48 Hours Notice, However Last Minute Orders Can be Accommodated.

DELIVERIES

They are Available Before and After Business Hours with a Special Arrangement.
Saturday and Sunday Services are Available with Prior Notice.
All Catering is Subject to a 5% Service Charge. Service Charge is Not a Gratuity.
Additional Charges Apply Outside of our Immediate Delivery Area.

CANCELLATION AND CHANGES POLICY

Orders are Made To Order, Therefore a 24 Hour Cancellation Notice is Required.
Cancellation in Less Than 24 Hours Will Incur a 50% Charge Depending on The Nature of The Order.
Cancellations Cannot be Left on our Answering Machine or by Email.
Changes and Adjustments Can be Made Up To 12 Hours Before Delivery.

TERMS OF PAYMENT AND BILLING

Please Call For a Corporate Rate Request.
We Accept Most Major Credit Cards, Company Checks, Or COD.
All Deliveries From The House Account Must Be Made To The Client's Corporate
Address By The Authorized Person on File and Will Be.
Orders Placed Online are Charged to your Credit Card Immediately,
Except Where Otherwise Noted.
Be Billed Monthly.
A Deposit Is Required For Special Event Parties.

LARGE GROUPS AND PERSONALIZED MENUS

We Create Personalized Menus For Large Groups And Clients Who Order Regularly.
Please Call For Arrangements.

SERVICES AND EQUIPMENT FOR EVENTS

We Are A Full Service Provider Providing Event Planning Including Captains,
Bartenders, Servers, Chefs and Party Rentals.
Please Call Our Executive Director For More Details.
Personalized Gifts and Special Holiday Offers are Available For Corporate Events Throughout The Year.
Charges Will Apply For Lost, Unreturned or Damaged Equipment.