

EMPIRE

EATS & EVENTS

Let us tailor your next event

929.895.1520

orders@empircatering2022@gmail.com

www.empirecateringnyc.com

BREAKFAST PACKAGES

All Prices Per Guest.
8 Guest Minimum Per Order.

Empire Mini Platter \$6.95

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

Continental \$10.95

- Empire Mini Platter
- Coffee Service & Orange Juice

Corporate \$12.95

- Empire Mini Platter
- Exotic Fruit and Berry Platter
- Orange Juice or Coffee Service

Executive \$16.95

- Assorted Breakfast Sandwiches
- Exotic Fruit and Berry Platter
- Coffee Service & Orange Juice

Healthy Breakfast \$14.95

- Individual Yogurt Parfait
- Mini Egg Frittatas
- Exotic Fruit and Berry Platter
- Orange Juice & Coffee Service

Hot Breakfast Buffet \$17.95

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

Beverages

Coffee Service \$3.25

Tea Service \$2.95

Orange Juice \$2.95

Assorted Beverages \$2.00



LUNCH PACKAGES

**All Prices Per Guest.
8 Guest Minimum Per Order.**

Classic Meeting \$13.95

- Assorted Sandwiches and Wraps
- Potato Chips
- Dessert Cookie Platter

Executive Meeting \$15.95

- Assorted Sandwiches and Wraps
- One Side Salad
- Dessert Cookie Platter

VIP Board Lunch \$18.95

- Assorted Sandwiches and Wraps
- One Side Salad
- Exotic Fruit and Berry Platter
- Dessert Cookie Platter
- Waters or Sodas

Individual Boxed Lunch \$18.95

- Assorted Sandwich or Wrap
- Side Salad
- Potato Chips
- Chocolate Chips Cookie
- Water or Can Soda

Hot Pasta Buffet \$21.95

- Choice of Entrée: Penne alla Vodka, Chicken Marsala, or Pasta Primavera
- Garden or Caesar Salad
- Dessert Cookie Platter
- Assorted Sodas and Bottled Water



Custom Catering

Every event is unique. We are happy to customize menus to fit your event, dietary needs and preferences.

Dietary Accommodations

Custom meal packages are available upon request for dietary restriction, including gluten-free, nut-free, vegetarian, and food allergies. Special dietary accommodation may be subject to adjusted pricing.

HOUSE SANDWICHES \$12.95

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.

Philly Cheese Steak

Beef Steak, American Cheese, Onions, Peppers and Empire Sauce.

Chopped Cheese

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

Heart Attack

Chicken Cutlet, Bacon, French Fries, Lettuce, Tomato, American Cheese, and Chipotle Sauce.

Chicken Parm

Chicken Cutlet, Vodka Sauce, Parmesan Cheese and Pesto Sauce.

Heros by the foot

3 Foot Round \$140.00 (Serves 15-20)

3 Foot Hero \$140.00 (Serves 15-20)

6 Foot Hero \$240.00 (Serves 35-40)

Choose any of our House Sandwiches



WRAPS

Paris

Grilled Chicken, Burrata Cheese, Spinach, Tomato, Basil Pesto Sauce and Balsamic Glazed.

Chicken Fajita

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

Ranch Turkey

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

Turkey Club

Fresh Turkey, Mozzarella Cheese, Lettuce, Tomato and Empire Sauce.

Chicken Caesar

Breaded Chicken, Lettuce, Tomato, Mozzarella Cheese, Parmesan Cheese and Caesar Dressing.

VEGETARIAN

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.

Burrata Veggie Caprese

Grill Veggies, Pesto, Mix Greens.

Eggplant Parm

Breaded Eggplant, Mozzarella and Vodka Sauce, and Basil Pesto Sauce.

Falafel Wrap

Falafel, Avocado, Tomato, and Lettuce with Empire Sauce.

HOT ENTREES

All Prices Per Guest.
8 Guest Minimum Per Order.

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.

Herb Roasted Chicken

Seasoned with Rosemary and Thyme.

Chicken Francese

With Parsley and Asparagus Tips.

Beef and Lamb \$23.95

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.

Seafood \$23.95

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.

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.

Mediterranean Roasted Veggies (Vegan)

ENTREE SALAD

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.

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.

HOT ITALIAN PASTA

Choice Of Pasta

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

\$17.95

Basil Pesto, Primavera, Bolognese, A La Vodka, Alfredo

Lasagna Rolls \$17.95

Traditional Lasagna \$17.95

White Truffle \$17.95

Mac and Cheese \$17.95

SIDES DISHES

Pasta Salads \$6.95

Farfalle Pasta

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

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.

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.

Avocado Salad

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

Greek Salad

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

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

THEMED RECEPTION BUFFET STATIONS

10 Guest Minimum.
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.

French \$35.95

- Chicken Francaise with Lemon Sauce.
- Salmon in Garlic Cream Sauce.
- Lemon Potatoes.
- Ratatouille.
- Endive and Arugula Salad with Goat Cheese and Beets.
- Assorted French Bread.
- Mini Dessert Platter



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.

Trailer \$34.95

- Grilled Salmon with Black Beans
- 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.

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.

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.

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 m Sliders, Grilled Asparagus, Sweet Potato Sticks with Roasted Pepper Sauce and BBQ Sauce.

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.



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 \$45.00
- 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 \$48.00
- 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

DESSERTS & SNACKS

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.

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.



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.