



## Catering Menu

## BREAKFAST SELECTION

<b>Breakfast Essentials</b>	<b>\$5.75</b>
<ul style="list-style-type: none"><li>• Assorted Bagels, Muffins, Croissants and Danish</li><li>• House-made Cream Cheese (original, scallion, and strawberry)</li><li>• Sweet Butter and Jars of Jam</li></ul>	
<b>Freshly Baked Breakfast Breads</b>	<b>\$5.75</b>
<ul style="list-style-type: none"><li>• Sweet Butter and Jars of Jam</li></ul>	
<b>Smoked Salmon</b>	<b>\$9.50</b>
<ul style="list-style-type: none"><li>• Capers, Red Onion, Egg, Lemon &amp; Assorted Mini Bagels</li></ul>	
<b>Breakfast Wraps</b>	<b>\$6.75</b>
<i>served hot*</i> <ul style="list-style-type: none"><li>• Scrambled Eggs, Virginia Ham &amp; Swiss Cheese</li><li>• Scrambled Eggs, Sausage &amp; Cheddar Cheese</li><li>• Egg Whites, Oven Roasted Tomatoes &amp; Spinach</li></ul>	
<b>Individual Breakfast Frittatas</b>	<b>\$6.75</b>
<i>served hot</i> <ul style="list-style-type: none"><li>• Egg, Swiss Cheese &amp; Prosciutto</li><li>• Egg, Sausage &amp; Aged Cheddar Cheese</li><li>• Egg Whites, Roasted Tomatoes &amp; Fresh Spinach</li></ul>	
<b>Individual Breakfast Quiche</b>	<b>\$7.50</b>
<i>may be served hot or room temperature</i> <ul style="list-style-type: none"><li>• Bacon, Swiss Cheese &amp; Onions</li><li>• Roasted Pepper &amp; Sausage</li><li>• Mushroom &amp; Goat Cheese</li></ul>	
<b>Sliced Fruit</b>	<b>\$5.75</b>
<ul style="list-style-type: none"><li>• Fresh Melons, Grapes, Pineapple &amp; Assorted In-Season Specialties</li></ul>	







## BREAKFAST SELECTION

### POWER STARTERS

Yogurt Parfaits*	\$3.75
<ul style="list-style-type: none"><li>• Yogurt topped with Fresh Mixed Berries and Granola</li><li>• Selection of Vanilla and Strawberry Yogurts</li></ul>	
Assortment of Snack Bars*	\$2.85
<ul style="list-style-type: none"><li>• Granola, Power, Protein</li></ul>	
Individual Greek Yogurt	\$2.50
Whole Fresh Fruit	\$1.25
<b>MORNING BEVERAGES</b>	
Starbucks Coffee & Tazo Tea Service	\$3.95
Freshly Squeezed Juices	\$2.85
<ul style="list-style-type: none"><li>• Choice of Grapefruit, Orange or Cranberry</li></ul>	

*Customized Hot Breakfast Options are Available upon Request.  
Kindly contact Creative Gourmet*



## LUNCH SELECTIONS

### Entree Salads\*

\$10.95 per Guest

- Balsamic Grilled Seasonal Vegetable Salad, Micro Greens, Oven Roasted Tomatoes, Grilled Seasonal Vegetables, Balsamic Vinaigrette
- Chili Lime Flank Steak Salad, Hearty Greens, Grilled Flank Steak, Avocado, Black Beans, Roasted Corn, Plum Tomatoes, Cilantro Lime Dressing
- Crispy Chicken Salad, Romaine Lettuce, Crispy Chicken, Tomatoes, Cucumbers, Cheddar Cheese, Applewood Smoked Bacon, Crunchy Tortilla Strips, Buttermilk Ranch Dressing
- Grilled Salmon Salad, Spinach, Glazed Salmon, Shiitake Mushrooms, Pickled Carrots, Soba Noodle Salad, Ginger Soy Vinaigrette
- Sage Roasted Turkey Cobb Salad, Baby Spinach, Sliced Turkey, Avocado, Hard Boiled Egg, Applewood Smoked Bacon, Roma Tomatoes, Red Onion, Blue Cheese Crumbles, Maytag Blue Cheese Dressing
- Tuna Nicoise Salad, Mesclun Greens, Seared Tuna, Potatoes, Olives, String Beans, Hard Boiled Egg, Shallot Vinaigrette

### Deli Sandwich Luncheon\*

\$13.95 per Guest/  
\$9.50 Sandwiches Only

- Served with Mayo & Mustard
- Selection of Roast Beef, Turkey, Ham and Tomato, Mozzarella with Basil Pesto Deli-Style Sandwiches
- Choice of Mixed Green Salad, Fingerling Potato Salad, or Pasta Salad with Baby Spinach, Tomatoes & Pesto
- Assortment of Chips & Pretzels



## LUNCH SELECTIONS

The Luncheons Below include your choice of 2 Must-Have Side Salads, Sliced Fruit Platter, and Cookies & Brownies

### Executive Luncheon\*

\$18.95 per Guest/  
\$12.50 Sandwiches Only

Served with Trio of Spreads: Basil Pesto, Red Pepper Aioli, and Garlic Herb Aioli

- Choice of Five of the following Sandwiches
  - Broccoli Rabe, White Bean Spread, Provolone Grinder on a Pretzel Baguette
  - Granny Smith BLT on a Sliced Sourdough Toast
  - Grilled Chicken, Greens, Romesco on a Sourdough Baguette
  - Roast Beef, Swiss, Horseradish, Brussel Sprout Slaw on a Kaiser Roll
  - Roast Turkey, Asparagus, Brie, Honey Mustard on a Multigrain Roll
  - Sausalito Turkey, Avocado Mayo, Greens, Tomato on a Ciabatta Baguette
  - Speck Americano (Smoked Prosciutto), Fresh Figs, Goat Cheese, Arugula on a Pretzel Baguette
  - Tuna, Balsamic Tomato Salsa, Romaine, on a Multi-Grain Baguette
  - Vietnamese Caramel Braised Pork Belly Wrap
  - Virginia Ham, Boursin Cheese, Red Pepper on a Semolina Baguette

### Deli Creation Luncheon\*

\$18.95 per Guest/  
\$12.50 Sandwiches Only

Served with Trio of Spreads: Basil Pesto, Red Pepper Aioli, and Garlic Herb Aioli and Relish Tray

- Shaved Deli Meats: Turkey, Roast Beef, Ham, Grilled Chicken and Tuna Salad
- Lettuce, Tomato, Pickles and Sliced Cheese Platter
- Assortment of Freshly Baked Breads, Rolls, and Wraps

### Petite Sandwich Luncheon\*

\$20.95 per Guest/  
\$14.50 Sandwiches Only

Served with Trio of Spreads: Basil Pesto, Red Pepper Aioli, and Garlic Herb Aioli

- Broccoli Rabe, White Bean Spread on an Onion Ficelle
- Grilled Salmon, Pickled Onion on a Pumpernickel Ficelle
- Tuna Salad, Baby Greens on Olive Bread
- Turkey, Maple Onion Jam on a Brioche Roll
- Virginia Ham, Boursin Cheese on a Pretzel Roll



## LUNCH SELECTIONS

### Must-Have Side Salads

\$5.00 a la Carte

- Caesar Salad, Romaine Hearts, Parmesan Reggiano, Croutons, Creamy Caesar Dressing
- Curried Chickpeas, Cilantro, Red Onion, Roasted Red Pepper
- Fire Roasted Grilled Vegetables
- Greek Salad, Grape Tomatoes, Greek Feta, Kalamata Olives, Wild Oregano, Red Wine Vinegar, Olive Oil
- Israeli Couscous, Cranberries, Slivered Almonds, Red Onion
- Mixed Green Salad, Cucumbers, Tomatoes, Carrots, Balsamic Vinaigrette & Shallot Vinaigrette
- Pasta Salad, Baby Spinach, Tomatoes, Pesto
- Pasta Salad, White Beans, Broccoli, Roasted Tomatoes, Ricotta Salata
- Quinoa Salad, Cherry Tomatoes, Red Onions, Cilantro, Lime
- Roast Cauliflower Salad, Toasted Pine Nuts, Golden Raisins, Parsley
- Roasted Fingerling Potatoes, Rosemary Roasted Shallots, Red Peppers
- Sliced Tomato, Basil & Fresh Mozzarella Salad

### EXECUTIVE BOXED LUNCHES\*

#### Deli Sandwich Lunch Box

\$12.95

Your Choice of three Deli Sandwiches, Chips, Fresh Fruit, Cookie, Soda or Water

- Roast Beef, Turkey, Ham, and Tomato, Mozzarella with Basil Pesto Deli Sandwiches

#### Executive Sandwich Lunch Box

\$15.95

Your Choice of three Executive Sandwiches, Composed Salad, Fresh Fruit, Granola Bar, Soda or Water

#### Executive Sandwich Selections:

- Broccoli Rabe, White Bean Spread, Provolone Grinder on a Pretzel Baguette
- Grilled Chicken, Greens, Romesco on a Sourdough Baguette
- Roast Beef, Swiss, Horseradish, Brussel Sprout Slaw on a Kaiser Roll
- Roast Turkey, Asparagus, Brie, Honey Mustard on a Multigrain Roll
- Sausalito Turkey, Avocado Mayo, Greens, Tomato on a Ciabatta Baguette
- Speck Americano (Smoked Prosciutto), Fresh Figs, Goat Cheese, Arugula on a Pretzel Baguette
- Virginia Ham, Boursin Cheese, Red Pepper on a Semolina Baguette

#### Salad Selections:

- Curried Chickpeas, Cilantro, Red Onion, Roasted Red Pepper
- Fire Roasted Grilled Vegetables
- Israeli Couscous, Cranberries, Slivered Almonds, Red Onion
- Pasta Salad, Baby Spinach, Tomatoes, Pesto
- Pasta Salad, White Beans, Broccoli, Roasted Tomatoes, Ricotta Salata
- Quinoa Salad, Cherry Tomatoes, Red Onions, Cilantro, Lime
- Roast Cauliflower Salad, Toasted Pine Nuts, Golden Raisins, Parsley
- Roasted Fingerling Potatoes, Rosemary Roasted Shallots, Red Peppers

*Customized Hot Lunch Options are Available.  
Kindly contact Creative Gourmet Lunch Selections*





## MID-DAY SNACKS

<b>Fruit Salad</b> <ul style="list-style-type: none"><li>• Served with Cinnamon Yogurt Agave Dip and Nutella</li></ul>	<b>\$4.50</b>
<b>Domestic Cheese Platter</b> <ul style="list-style-type: none"><li>• Domestic Cheese, Sweet Grapes, Flatbreads &amp; Crackers</li></ul>	<b>\$6.25</b>
<b>100 Mile Cheese Platter</b> <ul style="list-style-type: none"><li>• Selection of local cheese all within 100 miles of NYC</li><li>• Accompanied with Fig Jam, Grainy Mustard, Mixed Nuts, Crackers &amp; Flatbreads</li></ul>	<b>\$7.95</b>
<b>Charcuterie</b> <ul style="list-style-type: none"><li>• Assorted Dried Sausages and Meats</li><li>• Pecorino Ubriaco, Aged Provolone</li></ul>	<b>\$10.50</b>
<b>Mediterranean Sampler</b> <ul style="list-style-type: none"><li>• Hummus, Baba Ghanoush, White Bean Spread, Toasted Flatbreads</li><li>• Marinated Olives, Mixed Nuts</li></ul>	<b>\$5.25</b>
<b>NY Style Pretzels</b> <ul style="list-style-type: none"><li>• Trio of Sauces: Chocolate, Caramel, &amp; Mustard</li></ul>	<b>\$3.25</b>
<b>Build Your Own Trail Mix</b> <ul style="list-style-type: none"><li>• Dried Cranberries, Pumpkin Seeds, Raisins, Chocolate Covered Pretzels and Shredded Coconut</li></ul>	<b>\$3.25</b>



## BEVERAGES

Assorted Sodas – Regular & Diet	\$2.00
Fresh Brewed Iced Tea	\$2.85
Fresh Squeezed Lemonade	\$2.85
Natural Spring Water	\$2.50
Starbucks Coffee & Tazo Tea Service	\$3.95

## DESSERTS

Assorted Celebration Cakes and Pies - Call for Selections and Pricing

Cookies & Brownies*	\$3.50
Individual Rice Pudding Topped with Toasted Coconut	\$3.25
Italian Cookies	\$4.25
Mini Cupcakes	\$5.00(2 per person)
Petit Fours	\$4.75



## MISCELLANEOUS

Please Inquire about Special Dietary Restrictions  
(Gluten Free, Halal, Kosher, Vegan)

We Offer Sushi and Sashimi from Shiro's of Japan

We can create a menu tailored to your event, just ask!

### CONTACT INFORMATION OFFICE

212 310 3060 • [CreativeGourmet.USA@sodexo.com](mailto:CreativeGourmet.USA@sodexo.com)

Hours of Operation: M-F - 7:00 am - 5:00 pm

Delivery Zone between 42nd and 57th Streets, 3rd Avenue and 6th Avenue

### POLICIES

- All orders must be received by 5 pm the day prior.
- One full business days' notice is required to cancel orders without penalty.
- A 7% Administrative Fee will be added to all orders.
- All major credit cards are accepted.

### SPECIAL EVENTS BY SPECIAL REQUEST

Creative Gourmet's Event Specialists will consult with you to create a flawless event that your guests are bound to enjoy and that meets your desired budget! We can provide elegant china, flatware, glassware, linens and presentation equipment for your formal catering and event needs. Additional charges will apply.

Creative Gourmet offers fresh, great-tasting food, beautifully presented, created and tailored for catering to the office environment by our experienced and creative chefs. Creative Gourmet's American and global menus are introduced with the seasons to take full advantage of the market's best ingredients. A high level of thoughtful, attentive, and personal service, combined with knowledgeable, courteous ordering and prompt delivery, make Creative Gourmet the caterer you can choose with confidence.

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