

GUY & GALLARD

Catering Menu





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Guy & Gallard

PURVEYORS OF SPECIALTY FOODS & COFFEES

SERVING NEW YORK FOR OVER 28 YEARS

Manhattan's favorite fast casual restaurants, where food is fresh and customers come first!

Our mission is to serve fast, casual, quality food to hungry, cost conscious New Yorkers.

We distinguish ourselves beyond food by delivering great customer service whether you dine-in, take-out, or have your meal delivered.

It's what's inside that counts, and wholesome, fresh food tastes best. At Guy & Gallard we serve specialty foods and coffees free from fertilizers, pesticides and other additives. It distinguishes us from the rest.

We're committed to serving you the best, healthiest and most natural foods available at a great price. So order online today for takeout, delivery, group orders or catering!

From great menu options to a variety of hot and cold gourmet coffees, service is always prompt, friendly, and accommodating.

We look forward to seeing you soon!





Breakfast*

ROOM TEMPERATURE

NY BAGELS PLATTER \$4.95

Full size bagels and bialys served with butter, fruit jam and assorted cream cheeses

FULL-SIZE TRAY \$7.95

An assortment of full size bagels, muffins, danishes, croissants, scones, homemade breakfast bread served with fruit jam, butter and cream cheeses

MINI-SIZE TRAY \$9.95

An assortment of mini size bagels, muffins, danishes, croissants, scones, and homemade breakfast bread served with fruit jam, butter and cream cheeses

SMOKED SALMON TRAY \$17.95

Smoked salmon, hard boiled eggs, red onion, caper berries, sliced tomatoes, lemon wedges, sliced cucumbers, with a tray of assorted miniature bagels, flavored cream cheeses and sweet butter.

SAVORY MINIATURE SANDWICHES AND PINWHEELS (Two per Guest) \$14.95

- White mozzarella, tomato, fresh basil, balsamic vinegar, olive oil on 7- grain
- Sliced smoked salmon with vegetable cream cheese on a miniature challah roll
- Honey virginia ham and orange marmalade on a buttermilk biscuit
- French brie and caramelized pear on a miniature butter croissant
- Crisp bacon, farmhouse cheddar and plum tomato on a chive biscuit
- Feta cheese, tomato with olive spread on sourdough
- Peanut butter and caramelized banana
- Egg salad and arugula on a mini brioche roll
- Goat cheese, basil and sundried tomato pesto on a 7-grain roll

HOT BREAKFAST

HOT CEREAL (OATMEAL OR CREAM OF WHEAT) \$8.95

Accompanied by: ·granola ·chopped fruits ·berries ·brown sugar · cinnamon · raisins
Nuts · honey

PANCAKES \$9.95

Stack of buttermilk pancakes. Served with maple syrup and butter served warm in a chafing dish.

THE BELGIAN WAFFLE \$9.95

Freshly made plain or fruit filled waffles accompanied by warm maple syrup, breakfast butter, whipped cream

* Prices Per Guest

Breakfast*

HOT BREAKFAST

PINA COLADA FRENCH TOAST **\$9.95**

Challah Bread Dipped in our Homemade Pina Colada Batter then pan fried to golden brown and topped with natural maple syrup.

BREAKFAST OMELET WRAPS **11.95**

(CHOICE OF MINI BRIOCHE, PANINIS, WRAPS ENGLISH MUFFIN)

- Plain Fluffy Eggs
- Bacon, Egg & Cheese
- Egg Whites, Baby Spinach & Swiss
- Eggs, American Cheese, Bacon & Home Fries
- Egg & Cheddar
- Eggs, Swiss Cheese & Sausage
- Egg whites, peppers, onions & mushrooms

BREAKFAST EGGS

- Scrambled Eggs (Plain) **\$5.95**
- Deluxe: Scrambled Eggs with Chives, Parmesan Cheese and Crème Fraiche **\$5.95**

BREAKFAST SIDES **\$5.95**

- Hash/Home Fries
- Bacon
- Turkey Bacon
- Sausage

HEARTY BREAKFAST **\$17.95**

Hot scrambled eggs with a choice of bacon or sausage. Served with home fries, bagels, croissants and rolls. Served with butter, cream cheese and fruit preserves. Turkey bacon available upon request.

LIGHT BREAKFAST AND HEALTHY CHOICES

FRUIT SALAD **\$6.95**

Selection of seasonal fruits, including: Pineapple, Honeydew, Cantaloupe, Papaya, Berries, and other exotic fruits of the season

FRUIT SKEWERS **\$7.25**

Selection of cut-up seasonal fruits fixed on skewers

SLICED FRUITS **\$8.95**

Arranged and garnished selection Fresh seasonal fruits including: pineapple, honeydew, cantaloupe, papaya, Mixed berries and other succulent fruits

WHOLE FRUITS **\$5.95**


Red delicious and granny smith apples, Valencia oranges, baby bananas, seedless grapes and other seasonal fruits

MIXED BERRIES **\$9.50**

Fresh seasonal berries in a bowl







HEALTHY CHOICES

BREAKFAST

LIGHT &
DELICIOUS

HOMEMADE INDIVIDUAL YOGURT PARFAIT \$8.95

Individual Cups of Homemade Low-Fat Berry Yogurt or Vanilla Yogurt Layered with Seasonal Berries, Bananas and Homemade Nut and Granola

GREEK YOGURT BAR \$11.95

Greek low-fat plain, strawberry and vanilla yogurt, homemade granola and sliced bananas, chopped fruits and seasonal berries

ASSORTED INDIVIDUAL YOGURT \$3.95

Assorted Greek Yogurts

AÇAÏ BOWLS \$12.95

NUTTER BUTTER

Açaï Berry, Strawberries, Banana, Almond Butter, Granola

VERY BERRY

Açaï Berry, Blueberries, Strawberries, Blackberries, Granola

* Prices Per Guest

Breakfast Avocado Toast Bar

\$17.95 Per Guest

Let Your Guests Help Themselves, Creating Their Flavor Combinations. Tray Of Hearty Whole-Grain Bread, Smashed Avocado Slices With Platters Of Meats, Smoked Fish, And Cheeses.

Choose Any 4 Toppings

- | | |
|---------------------------|-----------------------------|
| 1. Crumbled cooked bacon | 19. Sliced Ham |
| 2. Salami | 20. Cream cheese Any Flavor |
| 3. Goat Cheese | 21. Sautéed Spinach |
| 4. Arugula | 22. Mashed White Beans |
| 5. Scallions | 23. Sliced Radishes |
| 6. Walnuts | 24. Coconut Flakes |
| 7. Sweet Plantains | 25. Cilantro |
| 8. Extra-virgin olive oil | 26. Grainy Mustard |
| 9. Lemon Juice | 27. Sliced Turkey |
| 10. Smoked Salmon | 28. Sweet Cream Butter |
| 11. Soft-Cooked Egg | 29. Sautéed kale |
| 12. Gruyère Cheese | 30. Cherry tomatoes |
| 13. Smashed Tomatoes | 31. Almonds |
| 14. Cucumber | 32. Flaxseeds |
| 15. Dried Apricots | 33. Coconut Oil |
| 16. Grapes | 34. Sriracha |
| 17. Basil pesto | 35. Black Pepper |
| 18. Chili Pepper | 36. Sesame Seeds |

COMPLIMENTARY

Red pepper flakes
Sea salt







Mexican Breakfast Buffet

(minimum 10 guests)

\$23.95 Per Guest

- Fluffy Scrambled Eggs
- Thick-Sliced Bacon
- Golden Cubed Potatoes
- Seasoned Breakfast Sausage
- Vegetarian Refried Beans
- Warm Flour Tortillas
- Taco Shells
- Shredded Cheeses
- Pico De Gallo
- Sour Cream
- Guacamole
- Fresh Salsa

NEW YORK'S
♥ FAVORITE

Brunch Buffet

(minimum 10 guests)

\$29.95 Per Guest

- Lox, mini bagels, cream cheese, capers and red onion
- Eggs Benedict
- Belgian waffles with syrup & butter
- Farmers Scrambled Eggs
- Kielbasa sausage
- Hickory smoked bacon
- Country-fried potatoes with bell peppers & onions
- Seasonal fresh fruit
- Croissants, assorted muffins and breads with butter & jam
- Apple dumplings with a warm caramel sauce
- Assorted fruit juices, coffee & tea



Frittata Primavera Buffet

(minimum 10 guests)

\$15.95 Per Guest

1. Garden: Broccoli, Zucchini, Cherry Tomatoes, Asparagus, Basil and Mozzarella
2. Spanish Omelette: Pastrami, Potatoes & Onions
3. Signature: Roasted Mixed Vegetables with Gruyere Cheese
4. Western Frittata: Onions, Peppers, Ham, Parsley, Green Onions, Swiss
5. Wild Mushroom: Shiitake, Cremini Mushrooms, Portobello, Spinach and Goat Cheese
6. Roasted pepper, fontina cheese & basil
7. Florentine: Egg White, Potatoes & Spinach
8. Mexican: Jalapenos, Cheddar and Jack Mixed topped with Pico De Gallo
9. Healthy Egg White Vegetable Frittata zucchini, mushrooms, yellow squash, baby spinach, topped with cheddar and fresh mozzarella

Baked with whole eggs or egg whites

A top-down view of a breakfast buffet spread on a light-colored wooden surface. In the top left, a white ceramic cup filled with coffee sits on a matching saucer with a few sugar cubes. To its right is a glass of bright orange juice. On the right side, a golden-brown croissant with a dusting of powdered sugar rests on a wooden cutting board. In the bottom right corner, a small white bowl contains a vibrant orange fruit preserve. A piece of blue and white checkered fabric is visible in the top right corner, and a piece of natural twine is in the bottom left.

All American Buffet

(minimum 10 guests)

\$25.95 Per Guest

- Fresh scrambled eggs
- Fluffy buttermilk pancakes Or Challah French Toast
- Link sausage
- Bacon
- Turkey bacon
- Home fried Potatoes
- Breakfast Pastries, Bagels and muffins
- Cream cheese and fruit preserves.
- Coffee service
- Assorted chilled juices
- Sliced Fruits



Beverage Service

(minimum 8 guests)

INDIVIDUAL JUICE \$4.95

Orange Juice, Apple Juice, Grapefruit Juice, Cranberry Juice

FRESH SQUEEZED JUICE \$4.95

Selection: Orange, grapefruit, Apple or Cranberry

COFFEE SERVICE \$4.95

Freshly Ground House Blend Coffee Served with Whole Milk, Skim Milk, Half/Half and Sweeteners

Selection: Regular, Decaffeinated

TEA SERVICE \$4.95

Assortment of Black and Herbal Teas Served with Sweeteners

ICED COFFEE SERVICE \$5.95

Freshly Ground House Blend Coffee Served with Whole Milk, Skim Milk, Half/Half and Sweeteners

Selection: Regular, Decaffeinated

HOT CHOCOLATE \$3.25

Accompanied by Marshmallows and Whipped Cream

HOT APPLE CIDER \$3.95

Cinnamon Spiced winter Treat

ASSORTED CANNED SODA

\$2.50

SPRING WATER

\$2.50

SNAPPLE

\$3.95

SAN PELLIGRINO OR PERRIER

\$3.95



Lunch Packages*

(minimum 10 guests)

THE CONFERENCE LUNCH \$26.95

- Assorted Sandwiches and Wraps
- Two Sides of Your Choice (xxxxx)
- Sliced Fresh Fruit Platter
- Dessert Platter

EXECUTIVE LUNCH \$28.95

- Assorted Sandwiches and Wraps
- Two Sides of Your Choice (xxxxx)
- Dessert Platter
- Assorted Beverages

CEO LUNCH \$23.95

- Assorted Sandwiches and Wraps
- One Side of Your Choice (xxxxx)
- Dessert Platter

CLASSIC LUNCH \$19.95

- Assorted Sandwiches and Wraps
- One Side of Your Choice (xxxxx)

CREAT YOUR OWN LUNCH \$26.95

Create Your Own Sandwiches from an Elegant Array of Meats and Cheeses with Homemade Spreads

- Assorted Cold Cuts, Grilled Chicken and Fresh Turkey
- Assorted Cheeses
- Assorted Salads (Tuna, Egg, Chicken and Shrimp)
- Grilled veggies
- A Basket of Brick Oven Bread
- A Tray of Lettuce, Tomatoes, and Kalamata Olives
- Two Sides of Your Choice (xxxxx)
- Sliced fruit
- Dessert Platter

* Prices Per Guest



Boxed Lunches*

Convenient for Picnics, Corporate Outings, Bus Rides, Travelling

(minimum 10 guests)

SIMPLE BOX \$21.95

- Sandwich or wrap
- Potato chips
- Cookies

CEO BOX \$23.95

- Sandwich or wrap
- Side salad
- Potato chips
- Cookies
- Beverage

DELUXE BOX \$25.95

- Sandwich or wrap
- Side salad
- Fruit salad
- Potato chips
- Cookies
- Beverage

Sandwiches

COLD - \$12.95

CHICKEN

CHICKEN CAESAR

Cajun Chicken, Croutons, Romaine Lettuce & Parmesan Cheese

MARINATED GRILLED CHICKEN

With tomatoes, basil and fresh mozzarella, drizzled with a Balsamic Dijon

CAJUN CHICKEN

Cajun Chicken, Mixed Greens, Leaf Lettuce, Avocado, Pepper Jack Cheese and Herb Aioli

LEMON CHICKEN

With Oven Roasted Plum Tomatoes & Boston Lettuce

BALSAMIC CHICKEN

Balsamic Chicken with Baby Arugula, Sliced Cucumber & Plum Tomato

BUFFALO CHICKEN

Spicy Chicken with Lettuce, Celery and Chunky Blue Cheese Dressing

* Prices Per Guest

Sandwiches

COLD - \$12.95

TURKEY

TURKEY COBB

With Avocado, Crispy Bacon, Lettuce and Light Ranch Dressing

OVEN ROASTED TURKEY

With Prosciutto Di Parma, Provolone Cheese, Lettuce and Tomato drizzled with Extra Virgin Olive Oil

SMOKED TURKEY

Smoked Turkey, Brie Cheese, Arugula and Honey Mustard

HONEY ROASTED TURKEY

Honey Turkey, with Grilled Sliced Apples and Cranberry Spread

TURKEY CLUB

With Smoked Crisp Bacon, Lettuce, Tomatoes and Mayonnaise

BEEF

THE LEXINGTON

Roast Beef, Cheddar, Sautéed Onions, Roasted Peppers, Arugula and Russian dressing

THE ORIGINAL

Roast beef, Grilled Portobello Mushrooms and Roasted Red Peppers

EAST-SIDE

Roast Beef, Cheddar Cheese, Grilled Onions, Tomato, Mixed Greens and Horseradish Crème

HAM AND PORK

ITALIAN

Pepperoni, Genoa Salami, Capicola, Provolone, Lettuce, Tomatoes, Fresh Oregano, Oil and Vinegar

PROSCIUTTO DI PARMA

Mozzarella, Roasted Red Peppers, Basil, Olive Oil and Vinegar

HAM AND BRIE

Ham, Brie, Arugula and Honey Dijon Mustard

BLACK FOREST HAM

Swiss Cheese, Lettuce, Tomato and Honey Mustard





Sandwiches

COLD - \$12.95

TUNA, SHRIMP AND SALMON

ALBACORE TUNA

Mayonnaise, Fine Diced Celery, Carrots and a Hint of Lemon with Tomato and Alfalfa Sprouts

HERB GRILLED SALMON

Mesclun, Plum Tomato and Pesto Sauce **(Add \$5.00)**

NOVA SMOKED SALMON

Scallion Cream Cheese, Sliced Red Onions, Capers and Plum Tomato

SOUTHWEST SHRIMP SALAD (Add \$5.00)

Arugula, Tomato and Cilantro Aioli

VEGETARIAN

GRILLED PORTOBELLO MUSHROOM

Grilled Mushroom, Fresh Mozzarella, Roasted Peppers, Arugula and Herb Mayo

FRESH MOZZARELLA CAPRESE

Tomato, Arugula, Basil and Balsamic Glaze

GRUYERE CHEESE

with Alfalfa Sprouts, Avocado and Sundried Tomatoes

GUY AND GALLARD SIGNATURES SANDWICHES ADD - \$3.00

Cuban Sandwich

Cuban Bread, Roast Pork, Ham, Mustard, Pickled Chip, Swiss Cheese

Frita Cubana

Brioche Bread, Ground Beef, Onions, Paprika, Shortening Fries

Caponata with Ricotta

Ciabatta Bread, Roasted Vegetable Stew, Ricotta

Pastrami with Corned Beef Wrap

Sauerkraut, Pastrami, Corned Beef, Mustard

Pan con Bistec

Cuban Bread, Onion Steak Pickled, Garlic Mojito

Tripleta

Roasted Beef, Roast Pork, Chicken Breast, Garlic Mojito



Sandwiches

COLD - \$12.95

VEGAN

ROASTED EGGPLANT

Eggplant, Israeli Chopped Salad, Ripe Tomato with Vinaigrette

VEGAN PITA

Cucumber, Carrots, Avocado, Peppers and Baby Kale
in Pita with Traditional Hummus

VEGELICIOUS

Lettuce, Tomato, Avocado, Carrot, Cucumber, Sprouts, Shredded Red Cabbage, Sweet Peppers
Sesame Dressing

CLASSIC DELI STYLE

TURKEY

Turkey, American cheese, Tomato, Mixed Greens and Mayo

HAM

Ham, Leaf Lettuce, Tomato and Mayo

BLACK FOREST HAM

Ham, Aged Cheddar, Lettuce, Tomato and mayo

EGG SALAD CLASSIC

Egg Salad, Radish, Chives and Alfalfa Sprouts

CHICKEN SALAD

Old Fashioned Chicken Salad with Tomato and Leaf Lettuce

TUNA

Tuna Salad, Lettuce, Tomato and Mayo

GRILLED CHICKEN

Grilled Chicken, Provolone, Tomato, Green Leaf Lettuce and Herb Mayo

CORNED BEEF (EXTRA LEAN)

Corned Beef, Imported Swiss Cheese and Dijon Mustard



Panini Hot \$14.95

P1- CHICKEN FAJITA

Grilled Chicken, Oven Roasted Peppers, Caramelized Onions, Cheddar Cheese, Cilantro and Salsa Verde

P2- CUBAN

Roasted Pork, Ham, Swiss, Pickle Chips and Stone Ground Mustard

P3- EGGPLANT PARMIGIANA

Roasted Eggplant, Fresh Mozzarella, Fresh Tomato Basil Sauce and Aged Parmesan Cheese

P4- SICILIANO

Prosciutto, Ham, Mozzarella, Sundried Tomatoes, Baby Arugula & Creamy Balsamic Vinaigrette

P5- CREOLE

Homemade Roast Beef, Cheddar Cheese, Sautéed Peppers & Onions & Cajun Remoulade

P6- ROMA

Herb Marinated Grilled chicken, Fresh Mozzarella, Slivered Red Onions, Fresh Cut Cilantro and Chipotle Aioli

P7- THE TURKEY

Fresh Sliced Turkey Breast with Jalapeno Jack Cheese, Roasted Red Peppers, Baby Spinach and House Vinaigrette

P8- MEATLESS

Fresh Mozzarella, Ripe Plum Tomatoes, Fresh Basil, Baby Spinach and Sundried Tomato Spread

P9- CHICKEN PARMESAN

Chicken Cutlet, Fresh Mozzarella, Fresh Tomato Basil Sauce and Aged Parmesan Cheese

P10- DELIGHTFUL

Fresh Honey Glazed Turkey, Jarlsberg Cheese, Cole Slaw and Honey Mustard

P11- ALPINE

Corned Beef, Sliced Turkey, Cole Slaw, Swiss Cheese, Baby Spinach and Russian dressing

P12- RANCHERO

Homemade Roast beef, Muenster Cheese, Onions, Roasted Red Peppers with Sweet Honey BBQ Sauce

P13- SOHO

Lemon Grilled Chicken, Swiss Cheese, Fire Grilled Vegetables and Fresh Baby Spinach

P14- VEGGIE

Fire Grilled Vegetables with Alpine Lace Swiss Cheese, Ripe Hass Avocado and Lemon Herb Dressing.





Heroes By The Foot*

Minimum 3 Feet (One Foot Serves
Approximately 5 Guests)

\$50 Per Foot

GRILLED CHICKEN

Provolone Cheese, Lettuce, Tomato and Rosemary Mayonnaise

AMERICAN

Roast Beef, Roast Turkey, baked Virginia Ham, Swiss Cheese,
American Cheese, Lettuce and Tomato

TURKEY

Sliced Roast Turkey, Crispy Bacon, Jarlsberg Cheese, Lettuce,
Tomato, and Roasted Onion Mayonnaise

ITALIAN

Capicola, Genoa Salami, Pepperoni, Provolone, Onion, Lettuce,
Tomato, Oil and Vinegar

VEGETARIAN

Roasted Vegetables, Lettuce, Tomato, Fresh Mozzarella,
Roasted Peppers, Sun-dried Tomatoes and Balsamic Vinegar

*Your Hero Selection is accompanied by
Green Salad or Pasta Salad

Grain Bowl (\$26.95 Per Guest)

(Minimum 12 Guests)

STEP 1

CHOOSE TWO OF YOUR FAVORITE GRAIN

(Plain Or Seasoned With Sesame Oil And Sesame Seeds)

- Steamed Brown Rice
- Sticky White Rice
- Farro
- Basmati Rice
- Jasmine Rice
- Quinoa
- Wild Rice

STEP 2

PICK THREE OF THE FOLLOWING MEATS & PROTEIN

- Grilled Steak
- Korean Bulgogi Spicy Beef
- Ground Korean Beef
- Stir Fried Beef
- Sriracha Chicken
- Thai Chicken
- Teriyaki Chicken
- Roasted Teriyaki Salmon
- Grilled Green Curry Salmon
- Coconut Ginger Chicken
- Thai Spiced Tofu
- Thai-Spiced Turkey
- Roasted Fresh Turkey
- Garlic Shrimp
- Coconut Shrimp
- Herb Shrimp

STEP 3

SELECT UP TO 7 ITEMS FROM THE FOLLOWING VEGETABLES (HOT OR COLD)

- Roasted Portabella Mushroom
- Raw Baby Spinach
- Raw Baby Kale
- Sautéed Shitake Mushrooms
- Roasted Corn
- Sautéed String Green Beans
- Sautéed Kale
- Sliced Almond
- Walnuts
- Sunflower Seeds
- Peanuts
- Dried Seaweed
- Grilled Eggplant
- Roasted Brussels Sprouts
- Roasted Zucchini
- Roasted Carrots
- Roasted Sweet Potatoes
- Roasted Cauliflower
- Asparagus
- Fresh Avocado
- Artichoke Hearts
- Hearts Of Palm
- Green Papaya
- Tomatoes
- Seasoned Seaweed
- Edamame (Fresh Soy)
- Sliced Button Mushrooms
- Steamed Broccoli
- Bell Peppers
- Red Onions
- Green Peas
- Pickled Radish
- Pickled Ginger
- Grape Tomatoes
- Baby Corn
- Sesame Noodles

STEP 4

CHOOSE YOUR FAVORITE SAUCES (4)

- Teriyaki Sauce
- Garlic Sauce
- Sweet Chili Sauce
- Salsa Verde
- Avocado Cilantro
- Coconut Dressing
- Sweet And Sour Sauce
- Japanese Ponzu Sauce
- Miso Sauce
- Jalapeno Chimichurri
- Korean Bbq Sauce
- Sriracha
- Soy Sauce With Ginger
- Cilantro Garlic Sauce





Salads



(Minimum 8 Guests)
(Served As An Accompaniment To Your Sandwich Platter)

GREEN SALADS \$9.95 PER GUEST

Mixed Greens

Organic Field Greens, Seedless Cucumbers, Grape Tomatoes, Endives, Radishes and Carrots

Traditional Caesar

Romaine, Parmesan Reggiano, Croutons, Dual Color Cherry Tomatoes

Tricolor

Endive, Radicchio, Romaine and Baby Arugula

Country Salad

Mesclun Green, Crisp Bacon, Maytag Crumble Blue Cheese, Vine Ripened Grape Tomatoes

California Salad

Baby Spinach, Avocadoes, Red Onions, White Sliced Mushrooms

Garden Salad

Field Greens, Seedless Cucumbers, Grape Tomatoes, Endives, Radishes and Carrots, Asparagus

Caprese Salad

Organic Field Greens, Fresh Mozzarella, Vine Ripen Tomatoes, Fresh Basil

Goat Cheese Salad

Field Greens, Granny Smith Apples, Walnuts, Goat Cheese

Mesclun Salad

Grilled Pears, Goat Cheese, Pecans & Aged Balsamic Vinaigrette

Gramercy Salad

Mesclun Mixed Greens, Vine Ripened Grape Tomatoes, Sun Dried Cranberries, Crumbled Feta, Seedless Cucumbers, Sunkist Orange Segments

South Western Caesar Salad

Black Bean, Roasted Peppers, Roasted Corn, Chevre Cheese, Spicy Croutons, Tortilla Strips

Traditional Greek Salad

Hearts of Romaine, Green Peppers, Mixed Olives, Feta Cheese, Stuffed Grape Leaves, Red Onions, Seedless Cucumber, Vine Ripened Tomatoes



Salads

(Minimum 8 Guests)

(Served As An Accompaniment To Your Sandwich Platter)

PASTA SALADS

\$9.95 PER GUEST

Penne #1

Fresh Mozzarella, Dual Color Grape Tomatoes, Sun Dried Tomato Pesto, Parmesan Cheese & Fresh Basil

Penne #2

With Julienned Mixed Vegetables, Cherry Tomatoes, Arugula and a touch of Roasted Garlic & Olive Oil

Farfalle #1

With Spinach, Roasted Peppers, Lemon Zest and Roasted Shallot Oil

Farfalle #2

Roasted Vegetables, Shitake Mushrooms, Roasted Red Peppers, Touch of Pesto Vinaigrette

Rigatoni

Roasted Vegetables, Shitake Mushrooms, Roasted Red Peppers, Touch of Pesto Vinaigrette

GREEK ORZO

Orzo Pasta, Black Olive, Cucumber, Diced Tomato, Feta Cheese, Olive Oil and Fresh Dill

TRI-COLOR TORTELLINI

Arugula, Endive, Radicchio, Artichoke, Sun-Dried Tomato and Grated Parmesan

MINI PASTA SHELLS

Red and Yellow Tomato, Zucchini, Purple Onion, Fresh Basil and Parmesan Cheese Light Garlic Aioli

THREE COLOR FUSSILI

Roma tomatoes, Portobello and Fresh Basil

SESAME NOODLES

Oriental Noodles, Red Peppers, Scallion, Sesame Seeds, Slivered Carrots and Ginger Peanut Sauce

TOASTED ISRAELI COUSCOUS

Dried Apricots, Red Pepper, Cilantro and Cumin



Salads

(Minimum 8 Guests)

(Served As An Accompaniment To Your Sandwich Platter)

Traditional Salads

\$7.95 Per Guest

Classic Cole Slaw

Classic Macaroni Salad

Classic Potato Salad

Country Potato Salad

With Hard Boiled Eggs, Beets, Sweet Peas,
Diced Carrots And Mayonnaise

Southwest Red Potatoes

With Roasted Corn, Caramelized Onion,
Cilantro And Chipotle Dressing

BEAN & GRAIN SALADS

\$8.95 Per Guest

Tabouleh Salad

Bulgur Wheat, Diced Cucumber, Tomato,
Scallion, Mint, Parsley And Fresh Lemon Juice

Israeli Couscous

Diced Vegetables, Cilantro, Mint And A Garlic
Vinaigrette.

Wild Rice

Roasted Vegetables, Sun-Dried Fruits, Toasted
Nuts And Honey Orange Vinaigrette

Quinoa And Asparagus

Fire Roasted Peppers And Champagne
Orange Vinaigrette

Southwestern

Three Bean Fiesta, Corn, Avocado, Cilantro,
Chopped Tomato And Chipotle Dressing

ANTIPASTO SALADS

\$7.95 Per Guest

Fresh Mozzarella And Tomato

Baby Mozzarella and Grape Tomato Salad
Tossed with Pesto Sauce

Caprese

Sliced Fresh Mozzarella and Sliced Tomato
Topped with Fresh Basil, Balsamic Vinegar
and Extra Virgin Olive Oil

Green Beans

Green Bean, Grape Tomato, Roasted Shallots
and Lemon Zest

Mediterranean

Cucumber, Tri-Color Peppers, Tomato, Red
Onion, Feta and Olives

GUY AND GALLARD SIGNATURE SALADS

\$8.95 Per Guest

Melon Salad

Watermelon, Feta, Mints, Olive Oil
and Balsamic

Seasonal Berry Salad

Spinach, Seasonal Berries, Honey Lemon
Dressing

Quinoa Salad

Baby Kale, Arugula, Quinoa, Watermelon
Radish, Tomatoes, with Coconut Dressing



Chef Frank Maldonado



Chef Frank Maldonado was born in the kitchen and his passion for cooking has kept him there. Holidays and summer vacations were spent peeling shrimp and shucking oysters at a family-owned restaurant.

This inspired Maldonado to study culinary arts first at the Disney Institute in Orlando, and then at the Escuela Hotelera de San Juan where he obtained his culinary degree.

Maldonado has done the rounds in his ten years in New York, revamping the menu for Sazon's sister restaurant Sofrito and launching the menu at the FB Lounge on 106th Street.

He served as personal chef for Jorge Posada during his final year as a New York Yankee. Maldonado's nine years as Executive Chef at Sazon and Sofrito have culminated with the Gastrobar at Sol y Sombra on the Upper West Side.

Chef Frank's talent also captured the curiosity of the executives of Virgin Atlantic. They recruited him as executive chef of their clubhouse at JFK to spice up the menu and perfect the kitchen operations.

Maldonado is proud to announce that he participated in the 2013 James Beard Foundation Awards where he delighted the crowd with his gluten free Puerto Rican dumplings in Ron Barrilito sauce.

Maldonado's years as an Account Executive with Mendez & Co. and Destilleria Serralles have earned him an extensive knowledge of the wine industry.

Maldonado loves making music almost as much as he loves cooking. His customers request not only his delicious Osso Bucco, but also his tunes on the congas.

Maldonado has received recognition from a wide range of newspapers and publications such as El Diario in New York, El Nuevo Dia, Primera Hora, El Vocero, San Juan City Magazine, The San Juan Star, The Daily News and the NY Post.

He has appeared on all the major broadcast channels and don't forget his throw down with Bobby Flay at Sazon restaurant where he challenged Flay to the best empanada in New York City.

The Latin Corner

Powered by Chef Frank
Maldonado and Jospier



The Latin Corner

(Minimum 10 Guests)

Served with artisan crafted dinner rolls.

Add an additional side for \$6.95 per guest

PICK A PROTEIN AND TWO SIDES

OUR SPECIALTIES

Seafood Paella \$35.95

Jumbo Shrimp, Clams, Calamari & Lobster with Saffron Rice

Paella Del Campo \$28.95

with Green Pigeon Peas, Chicken, Pork and Spanish Sausage

Chorizo Al Vino \$9.95

Spanish Sausage Sautéed in a Wine

Bone In Adobo Roasted Chicken \$23.95

Served with your choice of Side

Chimichurri Mojo Grilled Rib Eye \$29.95

Served with your choice of Side

Chicken Chicarron \$19.95

Boneless Chicken Adobo with Calypso Sauce

Roasted Pork \$19.95

with a Criolli Mojito

Grilled Skirt Steak \$29.95

with Chimichurri Sauce

Chicken Stew \$23.95

Caribbean Fresh Red Snapper Filet Scampi \$27.95

Served with your choice of Side M/P

OUR FAMOUS HOMEMADE BAKED EMPANADAS

Chicken \$3.00

Beef \$3.00

Pizza \$3.00

Quinoa \$3.00

Guava and Farmer White Cheese \$3.00

Shrimp \$4.00



yum →

Chet Frank
Famous
Empanadas

Premiere Entrees

(Minimum 10 Guests)

Served with artisan crafted dinner rolls.
Add an additional side for \$6.95 per guest

PICK A PROTEIN AND TWO SIDES

CHICKEN ENTREES

\$23.95 PER GUEST

CHICKEN CACCIATORE

with Tomato, Mushroom, Onion, and Olive

CHICKEN FRANCAISE

with Lemon, Butter and Chardonnay Sauce

CHICKEN MARSALA

with Mushroom Marsala Sauce

CHICKEN MILANESE

with Parmesan Crusted Chicken, Baby Spinach,
Tomato and Balsamic Sauce

CHICKEN PARMIGIANA

with Fresh Tomato Basil Sauce, Mozzarella Cheese
and Shaved Parmesan

CHICKEN PICCATA

with Caper, Lemon Juice and White Wine Sauce

ROASTED GARLIC LEMON HERB CHICKEN (BONE-IN)

with Fresh Lemon Zest, Roasted Garlic and Herbs

SESAME CHICKEN BREAST

with Ginger and Scallion

STUFFED CHICKEN

with Asparagus, Sun-Dried Tomato and Fontina Cheese

ORIENTAL STUFFED CHICKEN

with Pepper, Spinach and Mozzarella

TRADITIONAL SOUTHERN FRIED CHICKEN

Marinated in Buttermilk, Herbs and Spices

TRADITIONAL ROASTED TURKEY BREAST

with a Cranberry Orange Relish and Turkey Gravy

ROASTED APRICOT SRIRACHA GLAZED CHICKEN (BONE-IN)

with Sriracha Sauce



PORK ENTREES

\$22.95 PER GUEST

ST. LOUIS STYLE SPARE RIBS
with Black Jack Barbecue Sauce

CUBAN STYLE LOIN OF PORK
with Sautéed Onion and Cumin Garlic Sauce

BRANDY AND BROWN SUGAR SMOKED SPIRAL HAM

SWEET ITALIAN SAUSAGE AND PEPPERS

ORANGE GLAZED ROASTED PORK SHOULDER (SKIN ON)

BEEF, LAMB AND VEAL ENTREES

(Priced per guest)

MEATBALLS \$22.95
Choose your favorite sauce (Madera Wine Sauce,
Sweet Honey BBQ, Marinara or Teriyaki)

CARVED FILET MIGNON \$25.95
with Fresh Watercress and Rosemary Roasted Potato

FILET MIGNON \$25.95
Topped with Sautéed Mushroom, Caramelized Onion
and Red Raspberry Reduction

ROASTED RIB EYE \$28.95
with Pineapple Salsa

SEAFOOD
(Priced per guest)

GRILLED SALMON \$27.95
with Lemon Pepper

CAJUN SALMON \$27.95
With Homemade Cajun Spices

SALMON \$27.95
with Miso, Mirin and Soy Glaze
and Roasted Sesame Seeds

PAN SEARED SALMON \$27.95
with Caramelized and Braised Shallots
Over Fennel and Spinach

TERIYAKI GLAZED SALMON \$27.95
with Black and White Sesame Seeds

BLACKENED SALMON \$27.95
in a Tangy Creole Tomato and Champagne Sauce

SEARED SESAME CRUSTED TUNA STEAK \$27.95
Over Bok Choy

SHRIMP SCAMPI \$29.95
with Garlic and White Wine Sauce Served
with Orzo Pasta

CILANTRO LIME SHRIMP \$29.95
with Mexican Black Bean and Corn Salad

BLACK GULF SHRIMP \$31.95
Stuffed with Lump Crabmeat

CHILEAN SEA BASS \$37.95
Miso Sriracha Glazed

HONEY SRIRACHA, MISO COD \$27.95
with Bok Choy

CAJUN SALMON \$27.95
with Homemade Cajun Spices

VEGETARIAN AND VEGAN ENTREES
\$17.95 PER GUEST

EGGPLANT AND SPINACH SORRENTINO
with Mezza Rigatoni, Tomato and Basil

KUNG-PAO TOFU
with Broccoli, Carrots, Zucchini, Asparagus, Sugar Snap Peas
and Cauliflower Sautéed in Kung-Pao Sauce

STUFFED PORTOBELLO
with Spinach, Roasted Peppers and Quinoa

ROASTED VEGETABLES LASAGNA
with Layers of Vegetables and Cheese in
a Delightful Red Sauce

VEGAN LASAGNA
with Tofu toppings

Entrée

Accompaniments

POTATOES

\$7.95 PER GUEST

- Roasted Red Potatoes with Sage and Rosemary
- Roasted Yukon Gold Potatoes with Fresh Herbs and Butter
- Classic Mashed Potatoes
- Mashed Sweet Potatoes with or without Marshmallow
- Chipotle Potato Wedges
- Maple Roasted Sweet Potatoes

RICE AND GRAINS

\$8.95 PER GUEST

- Black Bean Rice
- Spinach and Mushroom Rice pilaf
- Lemon Grass Infused Jasmine Rice
- Wild Rice Pilaf with Roasted Cubed Vegetables
- Steamed White or Brown Rice
- Spanish Rice (Arroz con Gandules)
- Vegetable Fried Rice
- Thai Coconut Basmati Rice
- Red and White Lemon Scented Quinoa
- Orzo Florentine

VEGETABLES

\$8.95 PER GUEST

- Sautéed String Beans with Shallots and Shiitake Mushroom
- Sautéed Broccoli with Garlic and Olive Oil
- Roasted Brussels Sprouts with Balsamic Reduction
- Steamed Garden Vegetables with Fresh Herbs
- Grilled Assorted Vegetables with Balsamic Reduction
- Roasted Vegetable Ratatouille
- Sautéed Spinach with Roasted Garlic and Lemon
- Sautéed Baby Bok Choy with Teriyaki Glaze and Sesame Seeds
- Fried Sweet Plantains
- Yucca with Garlic Sauce



Hot Italian Pasta

(Minimum 10 Guests)

\$13.95 PER GUEST (Served with Garlic Bread)

\$18.95 PER GUEST (Served with Caesar Salad and Garlic Bread)

Penne Ala Vodka

With Baby Peas And Roasted Plum Tomato

Rigatoni Primavera

With Fresh Grilled Garden Vegetable Medley Sautéed In Virgin Olive Oil, Fresh Garlic And Spices

Orzo Aglio E Olio

With Virgin Olive Oil, Garlic, Fresh Cut Basil And Tomato Concassé

Rigatoni Arrabiata

With Capers, Kalamata Olive, Tomato, Garlic, Onion, And Olive Oil

Cheese Ravioli

With Goat Cheese, Fresh Tomato And Basil Sauce

Tortellini

With Sautéed Shallots, Sun-Dried Tomato, Pepper & Cremini Mushroom

Baked Lasagna Primavera

With Roasted Vegetables, Ricotta And Mozzarella Cheese Layered In Pasta With Basil Marinara Sauce

Baked Classic Mac And Cheese

With Five Cheeses

Classic Baked Ziti

With Ricotta And Mozzarella Cheese Topped With Fresh Grated Reggiano Parmesan Cheese

Traditional Lasagna

With Fresh Spinach, Ricotta, Mozzarella Cheese And Parmesan Reggiano In A Beef Bolognese Sauce



Split Themed Buffets

(Minimum 10 Guests) 24 HOURS NOTICE REQUIRED

SERVED HOT OR ROOM TEMPERATURE

ADD-ONS FOR LUNCH AND DINNER BUFFET PACKAGES

Sliced fruit - \$4.95 PER GUEST

Fruit salad - \$4.50 PER GUEST

ITALY

\$32.95 PER GUEST

- Choice of Chicken Parmesan, Florentine Piccata or Françoise
- Charcoal Grilled Italian Herb Salmon
- Classic Meatballs
- Eggplant Rollatini
- Roasted Italian Vegetables
- Baked Ziti Formaggio
- Classic Caesar Salad
- Garlic Bread
- Mini Italian pastries

AMERICA

\$30.95 PER GUEST

- Mini Burgers with Lettuce, Tomato and Ketchup
- Southern Chicken Fingers with Honey Mustard Dipping Sauce
- Crab Cakes with Chipotle Aioli
- Classic Cole Slaw
- Roasted Red Potato Salad with Dill
- Corn on the Cob
- Apple pie

BBQ LOVERS

\$32.95 PER GUEST

- BBQ Mesquite Smoked Beef Brisket
- Smoked Baby Back Pork Ribs
- Smoked Turkey Breast
- Corn on the Cob
- Slow Cooked Baked Pinto Beans
- Fresh Coleslaw
- Garden Salad
- Homemade Corn Bread

INDIA

\$30.95 PER GUEST

- Lamb Tandoori Kabob with Cilantro Chutney
- Curry Salmon Broiled Over Sautéed Curry Spinach
- Chicken Tikka Masala
- Kheer Ka Raita (Yogurt with Cucumber and Mint)
- Curried Potato and Pea Samosa
- Biryani basmati rice with mixed vegetables and nuts
- Cookies and brownies

SPA BUFFET

\$29.95 PER GUEST

- Grilled Salmon with Roasted Red Pepper Coulis
- Soy and Ginger Glazed Chicken Brea
- Grilled Italian Vegetables
- Organic Brown Rice
- Mushroom and Asparagus Salad
- Garden Salad
- Chilled Ginger Spiced Melon Soup
- Hummus and Grilled Whole Wheat Pita
- Chef's Selection of Sorbets

CARIBBEAN

\$29.95 PER GUEST

- Jamaican Jerk Chicken
- Island Style Meatballs
- Grilled Mahi Mahi with Pineapple Glaze
- Rice Stewed with Beans and Coconut Milk
- Fried Cassava with Garlic Sauce
- Sliced Tomato and Avocado Salad
- Coconut Pudding

THAILAND

\$29.95 PER GUEST

- Chicken Satay with Spicy Peanut Sauce
- Chile, Lemongrass and Honey Skewered Beef
- Cod Marinated with Lemongrass, Chilis and Lime
- Pad Thai Noodles in a Sweet and Spicy Chili Sauce
- Jasmine Coconut Rice Garnish with Chunks of Coconuts
- Baby Asparagus, Baby Bok Choy and Lime Vinaigrette
- Assorted cookies and brownies

LATIN

\$29.95 PER GUEST

- Papaya Glazed Wild Salmon Fillet
- Cuban Style Roast Pork Loin
- Guava Glazed Roast Chicken
- Pan Latin Paella Valencia
- Boiled Yucca with Garlic Sauce
- Romaine Lettuce, Jicama, Avocado, Beans and Tomato
- Flan

INDIA

\$29.95 PER GUEST

- Lamb Tandoori Kabob with Cilantro Chutney
- Curry Salmon Broiled Over Sautéed Curry Spinach
- Chicken Tikka Masala
- Kheer Ka Raita (Yogurt with Cucumber and Mint)
- Curried Potato and Pea Samosa
- Biryani basmati rice with mixed vegetables and nuts
- Cookies and brownies

CHINA

\$29.95 PER GUEST

- Jumbo Bang-Bang Shrimp with Asparagus
- Chicken and Broccoli in Garlic Sauce
- Hoisin Beef, Shiitake Mushrooms and Snow Peas
- Vegetable Lo Mien
- Marinated Cucumber Salad with Sweet Soy-Chili Vinaigrette · Lettuce with Hearts of Palm, Mango and Cashew
- Almond and Fortune cookies

MIDDLE EAST

\$29.95 PER GUEST

- Tunisian Harissa Rubbed Chicken
- Ground Beef Kofta in Oregano Tomato Sauce
- Falafel (Ground Chick Pea Balls With Herbs)
- Koshari Rice with Lentil, Chickpea And Fried Shallot
- Tabbouleh Salad
- Israeli salad
- Babaganoush, Hummus and Tahini
- Assorted Toasted Pita and Flat Bread
- Desserts Platter

MEDITERRANEAN

\$29.95 PER GUEST

- Herbed Beef Kabobs
- Herbed Crusted Tilapia with Lemon Drizzle
- Honey and Za'atar Glazed Chicken Kabobs
- Orzo Salad with Sun-Dried Tomato, Olive and Fresh Basil
- Eggplant, Squash Caponata, Charred Onion and Nigella Seeds
- Endive, Radicchio, Arugula, Tomato and Radish
- Sun-Dried Tomato and Kalamata Olive Hummus
- Pita Triangles
- Dessert Platter

TEX-MEX

\$28.95 PER GUEST

- Assorted Quesadillas
- Assorted Burritos
 - Mini Chicken Tacos
 - Beef Flautas
 - Guacamole, Sour Cream, Pico de Gallo and Shredded Cheese
 - Green Salad
 - Assorted Indian Breads Including Nan
 - Cookies, Brownies and Tapioca Pudding Shooters

GREEK

\$29.95 PER GUEST

- Lamb Gyros with Pita Bread
- Stuffed Chicken with Spinach, Feta and Greek Lemon Sauce
- Spanakopita triangles (spinach pie)
- Grilled vegetables with olives and artichoke hearts
- Lemon Orzo Pasta, Arugula, Tomato, Roasted Pepper and Feta
- Greek salad, diced Tomato, Onion and Dill Cucumber Yogurt Sauce
- Dessert platter to Include Baklava and Kataifi

MEXICO

\$28.95 PER GUEST

- Grilled Steak Fajita
- Chicken Fajitas
- Spanish Rice
- Flour Tortillas
- Refried Beans
- Green Salad
- Corn Chips
- Guacamole, Sour Cream, Pico de Gallo
- Shredded cheese
- Churros

HORS D'OEUVRE

(Place Your Order At Least One Day In Advance)

When You Order We Recommend

When Accompanying a Meal 3 Pieces Per Guest

When Served as Light Cocktail Fare 6 Pieces Per Guest

When Substituted for a Meal 10 to 12 Pieces Per Guest

ORDERING GUIDE

Pre-Dinner Hors D'oeuvre

1-2 hours – (3) Pieces Per Guest

\$12.50 Per Guest

Afternoon Cocktail Party

2-4 hours – (6) Pieces Per Guest

\$23.00 Per Guest

In Lieu of Dinner

4-6 hours – (10) Pieces Per Guest

\$37.00 Per Guest

Please call for more Hors D'oeuvres options

- Apple Chutney & Brie Stars
- Asparagus Risotto Balls
- BBQ Pork Spring Rolls
- Beef Short Rib & Bacon on a Skewer
- Black Olive Two Cheese Cocktail Straws
- Brie & Raspberry Stars
- Chicken Empanadas in Blue Corn Dough
- Chicken Parm Bites
- Chicken Pot Pie
- Chicken Quesadillas
- Chile Vegetable Empanadas
- Chipotle Beef Blue Corn Empanadas
- Fig & Goat Cheese Phyllo Stars
- French Onion Soup Boule
- Fresh Apple Chutney & Brie
- Gargonzola Risotto Balls
- Herb Cheese Straws
- Kobe Cheeseburger Sliders
- Lobster Bisque Boule
- Manchego & Quince Tarts
- Mini Andouille En Croute
- Mini Stuffed Artichoke Hearts
- Mushroom Truffle Risotto
- Paella Bites
- Roasted Garlic & Fennel Straws
- Savory Artichoke Cheesecakes
- Shiitake Leek Spring Rills
- Smoked Swiss Bacon Quiches
- Spanish Beef Empanadas
- Steak & Cheese Spring Rolls
- Three Cheese Mini Pizza
- Truffle Mac & Cheese Tarts
- Venison Wellington
- White Truffle Potato Croquettes
- Wild Mushroom Phyllo Triangles
- Duck Prosciutto
- Spanakopita
- Coconut Chicken Skewers
- Coconut Shrimp
- Pear & Roquefort Phyllo Stars
- Porcini Mushroom Risotto Balls
- Crab Cakes

Mini Sliders

(Two Pieces Served Per Order)

- Lamb Burger **\$17.95**
- Hamburger **\$10.95**
- Cheeseburger with Pickles and Plum Tomato **\$11.95**
- Philly Cheesesteak in Brioche **\$11.95**
- Meatball Parmesan **\$10.95**
- BBQ Brisket with Asian Slaw on Brioche **\$11.95**
- Chicken Parmesan **\$10.95**
- BBQ Pulled Chicken with Sliced Pepper **\$11.95**
- Shrimp Parmesan **\$14.95**
- Lobster with Chipotle Aioli and Pickled Ginger **\$20.95**
- Barbecued Pulled Pork on a Cheddar Biscuit **\$11.95**
- BLT on Toasted Bread Squares **\$11.95**
- Cuban Sandwich **\$11.95**
- Shitake Mushrooms & Goat Cheese **\$11.95**



Party Hors D'oeuvre Melange

(Place Your Order At Least One Day In Advance)

Small Serves 12-18 Guests - \$295 Large Serves 20-25 Guests - \$395

FRUIT, CHEESE AND CRUDITÉS

(Two Pieces Served Per Order)

Celery and Carrot Baton, Broccoli Floret, Cherry Tomato, Snow Pea, Green Bean, Red and Yellow Pepper and Italian Olive, Batons of Vermont Cheddar, Chèvre, Jarlsberg, Istara, Azul Bleu, Brie, Fontina and Vintage Gouda Cheese, Seedless grapes, Strawberries, Apples, Pineapple and Melon.

Served with Milled Grain Crackers and Herb Dip



LOUISIANA MÉLANGE

- Spicy Shrimp Skewers
- Blackened Catfish Bites
- Sweet Potato Chips
- Creole Crab Dip with Toasts
- Hot & Spicy Pecans
- Jalapeño and Cheddar Biscuits
- Blackened Cajun Chicken
- Grilled Andouille Sausage

AMERICANA MÉLANGE

- Jumbo Shrimp Cocktail
- Kosher Franks in Puff Pastry
- Buffalo Chicken Fingers
- Quesadillas
- Mini spinach knish
- Homemade Yukon Gold Potato Chips
- Cocktail Sauce
- Spicy Mustard
- Carrots, Celery and Blue Cheese Sauce

CARIBBEAN MÉLANGE

- Coconut Shrimp
- Jerk Chicken
- Jamaican Beef Pies
- Curried Potato Pockets
- Mango Chutney Dip
- Plantain Chips
- Mango Avocado Salsa

ASIAN MÉLANGE

- Penang Grilled Beef
- Thai Chicken
- Coconut Shrimp
- Vegetable Spring Rolls
- Grilled Pineapple
- Cucumber Peanut Noodles
- Wonton Chips
- Plum Sauce
- Tamari-Ginger Dip

USA MÉLANGE

- Mini Crab Cakes
- Skewers of Sirloin Steak
- Skewers of Parmesan Chicken Fingers
- Smoked Salmon with Caper Cream Cheese on Black Bread
- Grilled Asparagus
- Sweet Potato Sticks
- Roasted Pepper Sauce
- BBQ Sauce
- Horseradish Cream sauce

THAI MÉLANGE

- Lemongrass Shrimp
- Thai Beef Satay
- Red Curried Chicken Skewers
- Vietnamese Winter Rolls
- Pan Fried Dumplings
- Coconut Milk & Peanut Dip
- Asian Chili Dip

SANTA FE MÉLANGE

- Assorted Mini Quesadillas: Chicken and Cheese in Four Different Colors
- Beef Empanada with Mint Mojo
- Tomato Corn Salsa
- Salsa Verde
- Cilantro and Cumin Dip
- Guacamole
- Pico De Gallo
- Corn Chips

MIDDLE EASTERN MÉLANGE

- Lamb Kebab mixed with Tahini
- Cumin rubbed Chicken Skewers
- Stuffed Grape Leaves
- Hummus
- Babaganoush
- Za'atar Spiced labneh Cheese
- Yogurt Mint Dip
- Spiced Pita Crisps



Sushi & Rolls

Medium (72 Pieces 6-8 People) **\$165.00**
Large Platter (88 Piece 8-12 People) **\$190.00**
Jumbo (112 Pieces 12-15 People) **\$215.00**
Sushi Boat (120 Pieces 15-20 People) **\$295.00**

SUSHI MÉLANGE

Assorted Sushi including California Rolls, Spicy Tuna Rolls, Vegetarian Rolls and Chef's Special Rolls Accompanied by Pickled Ginger, Wasabi and Scallion Soy Sauce

Specialty Selections (Priced Per Person)

Edamame (Priced Per Person) **\$5.95**
Shrimp Shumai (6 Pieces) **\$5.95**
Miso Soup (Priced Per Person) **\$3.95**
Shrimp Tempura (Dozen) **\$30.00**

Cocktail Party Platters

CRUDITÉS

\$7.95 PER GUEST

A variety of the season's best vegetables beautifully displayed and served with a variety of dips and spreads.

PREMIUM CHEESE & FRUIT BOARD

\$16.95 PER GUEST

Imported Cheeses such as Humboldt Fog, Brie, Basil Goat Cheese, Montrachet, Roquefort Grapes, Seasonal Fruit garnish, assorted Crackers, Cheesesticks, Gougers

CHEESE BOARD

\$11.95 PER GUEST

A delicious display of imported and domestic cheese with a variety of dried and fresh fruit, Nuts, crackers and breadsticks.

TUSCANY ANTIPASTO PLATTER

\$21.95 PER GUEST

- Balsamic Grilled Vegetables
- Marinated tomatoes
- Italian Cheeses
- Prosciutto
- Peppered Salami
- Capicola
- Pesto grilled shrimp
- Olives
- Marinated Artichokes
- Toasted Focaccia slices

Cocktail Party Platters

CHARCUTERIE

(Cured Meat And Cheese)

\$18.95 PER GUEST

- Sopressata
- Cured Smoked Ham
- Black Peppercorn Salami
- Cheddar
- Young Manchego
- Aged Gouda
- Mixed olives
- Roasted Peppers
- Sliced Ciabatta

AFTERNOON TEA SANDWICHES

(Two Per Guest)

\$12.95 PER GUEST

- Hand Carved Smoked Salmon with Chive Cream Cheese
- Tuna and Caper Salad
- Turkey on Wheat with Tarragon Mayo
- Smoked Turkey and French brie
- Black Forest Ham, French Brie and Honey Mustard
- Ham on Dark Rye with Dijon
- Mascarpone Cheese and Fresh Strawberries
- Cucumber and Butter with Mint
- Pignoli, Basil and Cream Cheese
- Devilled Egg Salad and Grain Mustard
- Chicken Tarragon Salad

MEDITERRANEAN MORSELS

\$15.95 PER GUEST

- Kalamata Olives
- Greek Feta
- Falafel Balls
- Spanakopita
- Roasted Eggplant Dip
- Tzatziki
- Dolma
- Toasted Pita Triangles

DIM SUM ASSORTMENT

\$15.95 PER GUEST

- Vegetarian Spring Rolls
- Sesame Chicken Strips
- Chicken Teriyaki Dumplings
- Sesame Skewered Beef with Soy Ginger Sauce

Snacks

(Minimum 8 Guests)

INDIVIDUAL BAG OF CHIPS \$4.75 EACH

SOUTHERN DIPS AND CHIPS

\$10.95 PER GUEST

Nacho Cheese Sauce, Salsa Picante, Guacamole, Sour Cream, Chipotle Cream and Tortilla Chips

AMERICAN HOT DIPS

\$11.95 PER GUEST

- Spinach and Artichoke Dip
- Chili Con Queso
- Broccoli with Cheddar and Assorted Bread Wedges

MEDITERRANEAN DIPS AND CHIPS

\$10.95 PER GUEST

Hummus, Babaganoush, Tahini and Spinach Yogurt with Pita Chips

FALAFEL

\$9.95 PER GUEST

Mini Falafel Served with Hummus and Pita Points

INTERNATIONAL DIPS (Choose 3)

\$9.95 PER GUEST

- Roasted Tomato Olive Relish with Multigrain Seed Toast
- Ginger Curry Lentil Dip Served with Crisp Papadums
- Roasted Red Pepper Hummus with Sesame Flatbread
- Tuscan White Bean Spread Served with Multigrain Seed Toast
- Yogurt Raita with Mint, Cumin and Chilis with Crisp Pappadums



SINFULLY DECADENT
DESSERTS
PREMIUM QUALITY

GLUTEN FREE COOKIES \$9.95

VEGAN COOKIES \$9.95

ONLY COOKIES \$5.95

An Assortment of our Homemade Cookies

BROWNIES AND BARS \$7.95

An Assortment of Brownies,
Blondies and Chocolate Dipped
Fruits and Berries

THE SWEET TOOTH \$8.95

A Sampling of Homemade Cookies,
Brownies and Mini Pastries with Chocolate Dipped Fruits and Berries

MINIATURE TARTS AND PASTRIES \$9.95

A Selection of Bite Sized Pastries and Fruit Tarts Garnished
with Fresh Berries and Champagne Grapes

ASSORTED ARTISANAL FRUIT CAKE \$9.95

ASSORTED PETIT FOUR 9.95

* Prices Per Guest



CHOCOLATE HEAVEN \$10.95

Chocolate Fudge Brownie, Chocolate Ganache Cup, Chocolate Cheesecake Bar, Chocolate Eclair, Chocolate Cream Puffs, Belgian Chocolate Bittersweet and White Chocolate Dipped Strawberries

MEDIUM CUPCAKES \$6.95

MINI CHEESECAKES \$7.95

An Incredible Assortment of our Mini Cheesecakes Including Plain, Chocolate Swirl, Strawberry, Guava, Banana, Blueberry & Pumpkin

CHOCOLATE DIPPED STRAWBERRIES \$5.95 EACH

MINI TRES LECHES CAKES \$6.95 EACH

MINI FLAN \$6.95 EACH

Vanilla or coconut

CHURROS \$6.95

with Chocolate Sauce



Catering Policies and General Information

Guy and Gallard Catering is a full service special event and corporate catering company. Our catering firm is owned and operated by Chefs and Event Professionals. We thrive on creating dishes that Displays Freshness, Creativity, And Seasonal Luster. What sets Guy and Gallard apart from other caterers is our longevity and experience in this industry, we have done trial and error and tested all dishes from our team of Chefs and our dynamic sales team, all of our staff strives for perfection and we can guarantee you will have one of the best experience.

ORDERING

You can place your order by phone; our catering sales managers are available to assist you Monday through Friday from 7:00am to 6:00pm at (212)920-5293. Alternatively, you can log to our website at www.guyandgallard.com where you will be able to place your order using our interactive catering menu For prompt service, we kindly ask you to place your orders as early as possible. Some Items require 24-48 hours notice (However, for most items, last -minute orders can be accommodated).

DELIVERIES

Are available before and after store hours with special arrangement. Saturday and Sunday services are available with advanced notice. Additional delivery charges apply outside the borough of Manhattan.

PRESENTATION

- All items are served in wicker baskets and high quality disposable platters and bowls.
- All orders include plastic plates, napkins, clear plastic cutlery, serving utensils, cups, etc.
- China trays and service plates, silverware and stainless steel chafers are available at additional charges.
- Customer will be charged for lost and damaged non-disposable equipment.

CANCELLATIONS & CHANGES POLICY

You may cancel your order up to 24 hours prior to delivery at no charge. Because your order is always Custom-prepared, cancellation within less than 24 hours will incur a 50% charge, depending on the nature of the order. Same day cancellations will Be Billed in full. Cancellations may not be left on our answering machine or by e-mail. Changes and adjustments may be made up to 12 hours prior to Delivery.

PAYMENT TERMS AND BILLING

We welcome corporate Charge accounts. Please call us for a corporate charge application. We accept most Major credit cards, cash, company checks. Guy and Gallard is not liable for unauthorized orders. All deliveries charged to the house accounts must be made to the customer's corporate address on file. Exceptions must be Pre-approved by phone. Special Event parties require a deposit. House accounts will be billed monthly.

PLEASE INQUIRE ABOUT OUR CAKES FOR BIRTHDAYS, BABY SHOWERS, GRADUATION PARTIES, ETC.

Thank You!



GUY & GALLARD

212-684-3898