

BLAKE & TODD

KITCHEN + DELIVERY

7 West 47th Street
(212) 869-1929

52 East 53rd Street
(212) 355-1800

2024 CATERING MENU

-TEMPERATE BREAKFAST-

PRICES PER PERSON - 5 PERSON MINIMUM

Smashed Avocado Toast +2.00 add arugula, feta or sunflower seeds +2.00 add hard boiled egg	7.75	Overnight Oats (VE/GF) » seasonal berries + local honey topping	6.25
Bagel Platter » freshly baked classic NYC bagel assortment w/butter, imported preserves + cream cheese	5.50	Tea Sandwiches on assorted healthy breads » black forest ham + brie » smoked salmon w/vegetable cream cheese » egg salad w/arugula + applewood smoked bacon » cream cheese w/watercress, cucumbers + walnuts » curried chicken salad w/apples + raisins » smoked turkey w/cranberry relish	10.50
Breakfast Pastry Platter » freshly baked mini muffins, danishes, croissants, bagels; fresh fruit garnish; w/butter, imported preserves + whipped cream cheese	6.50	Low-Carb Energy Wraps » peanut butter, organic granola, apple » peanut butter, baby spinach, bananas, organic granola, raisins » cream cheese, watercress, cucumbers, walnuts » brie, watercress, dried fruits, pecans, honey mustard	9.95
Mini Pastry Breakfast Platter » bite size pastries + bagels; fresh fruit garnish; w/butter, imported preserves + cream cheese	6.95	European Breakfast Sandwich Platter » breakfast sandwiches served on sourdough ficelle, brioche + raisin walnut breads » boiled egg, roma plum tomatoes + scallions » brie + grilled apples » ham + swiss	9.95
Nova Scotia Salmon Platter » double smoked hand sliced salmon w/bagels, assorted cream cheese, lettuce, tomato, cucumber, capers + bermuda onion	19.95	Fresh Fruit Salad » fresh cut melons, pineapple, berries + seasonal fruit	5.50
Low-Fat Greek Yogurt Parfaits » vanilla or strawberry yogurt in individual cups w/toasted organic granola, fresh fruit + berries	5.75	Sliced Fruit Platter » melons, pineapple, grapes, berries + seasonal fruit	9.95
Fruit, Granola & Low-Fat Greek Yogurt » build your own bowl w/fresh fruit, organic house roasted granola + low-fat greek yogurt	10.00		
Mixed Berry Bowl » assortment of seasonal mixed berries	7.95		

-BREAKFAST PACKAGES-

PRICES PER PERSON - 10 PERSON MINIMUM

Executive Breakfast » assorted bagels + mini pastry platter » freshly cut seasonal fruit salad » freshly squeezed orange juice	13.50	Working Breakfast » assorted bagel + mini pastry platter » mini greek yogurt parfaits » freshly squeezed orange juice	14.95
Boardroom Breakfast » assorted bagel + mini pastry platter » double smoked salmon w/fixings » freshly cut seasonal fruit salad » freshly squeezed orange juice	21.50	New Yorker » scrambled eggs w/chives + toast » cinnamon french toast or buttermilk pancakes » center-cut bacon or breakfast sausage » freshly squeezed orange juice	17.50

-BEVERAGES-

Coffee or Tea select blend of regular or decaffeinated coffee assorted collection of traditional or herbal teas served w/milk, sweeteners, lemon wedges		Freshly Squeezed Juices premium cold compressed orange, grapefruit or carrot juice » served in juice pitcher » served in individual 8oz bottle	26.00 4.75
» small (5 - 7 people)	30.00		
» medium (8 - 11 people)	42.00		
» large (15 - 21 people)	75.00		

-HOT BREAKFAST-

PRICES PER PERSON - 5 PERSON MINIMUM

<p>Cinnamon French Toast 9.45 » double thick sliced brioche coated in our famous housemade batter, w/maple syrup +1.00 add strawberry, blueberry or apple compote</p> <p>Buttermilk Pancakes 7.95 » w/maple syrup +1.00 add strawberry, blueberry or apple compote</p> <p>Chocolate Chip Pancakes 8.95 » w/brandied bananas</p> <p>Banana Walnut Pancakes 8.75 » w/bourbon maple butter</p> <p>Mushroom Frittata 11.25 » w/mushrooms, broccoli + parmesan</p> <p>Meat Lover Frittata 12.25 » w/applewood smoked bacon, sausage, ham, scallions + swiss</p> <p>Southwestern Frittata 11.75 » w/grilled red onion, corn, grilled zucchini, tortillas, cheddar + salsa</p> <p>Greek Frittata 11.75 » w/sautéed baby spinach, roasted peppers, kalamata olives + feta</p> <p>Oatmeal Bar 9.95 » milk, cinnamon, brown sugar, additional toppings available</p>		<p>Scrambled Eggs w/Chives 8.50 +3.75 add home fries + toast</p> <p>Brick Oven Breakfast Pizza (6-8 people)</p> <p>» eggs, bacon, cheddar 34.75</p> <p>» eggs, sausage, cheddar 34.75</p> <p>» eggs, bacon, sausage, cheddar 40.75</p> <p>» eggs, double smoked salmon, red onions, scallions, dill 38.95</p> <p>» eggs, potatoes, peppers, onions, cheese 34.75</p> <p>» eggs, garden vegetables, asiago 34.75</p> <p>Individual Quiche (per person) 15.00</p> <p>Large Quiche (6 people) 42.00</p> <p>» classic lorraine: bacon, ham, gruyere</p> <p>» florentine: baby spinach, tomato, cheddar</p> <p>» californian: broccoli, cheddar</p> <p>» forest: mushrooms, swiss, cheddar</p> <p>» italian: tomatoes, mozzarella, basil</p> <p>Breakfast Wraps 11.95 » eggs w/choice of sausage, bacon, ham, cheese + vegetables +0.75 add egg whites only</p> <p>Breakfast Sides</p> <p>» applewood smoked bacon 4.50</p> <p>» canadian bacon 3.75</p> <p>» breakfast sausage patties 3.95</p> <p>» turkey sausage 3.95</p> <p>» turkey bacon 3.75</p> <p>» home fries 3.50</p>
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-ONSITE OMELETTE STATION-

17.00 STARTING PER PERSON - 15 PERSON MINIMUM

180.00 ONE CHEF MINIMUM 3 HOURS

ALLOW 24 HOURS NOTICE

made to order gourmet breakfast preparation for clients + staff
 portable kitchen setup is noninvasive and fits in any office setting

three egg omelette
 egg whites available

vegetables
 mushrooms, onions, peppers, broccoli, spinach,
 eggplant, jalapeños, tomato, black/green olives

proteins
 sausage patty, crispy bacon, turkey bacon, smoked ham

cheeses
 american, cheddar, parmesan, swiss, pepper jack, provolone, mozzarella, feta

sides
 home fries + choice of toast

-SIGNATURE SANDWICH PLATTERS-

ASSORTMENT OF TRADITIONAL FAVORITES SERVED ON ARTISAN BREADS, ROLLS, FOCACCIA + WRAPS
14.50 PER PERSON - 5 PERSON MINIMUM

Strictly Vegetarian

» avocado, tomato, cucumber, organic sprouts

Grilled Seasonal Vegetables

» roasted red peppers, balsamic vinegar

Housemade Mozzarella

» vine ripe tomatoes, basil, evoo, balsamic vinegar

Prosciutto & Mozzarella

» roasted peppers, watercress, red pepper aioli

Apple Smoked Turkey

» brie, watercress, honey mustard

Grilled Marinated Chicken Breast

» tomato, romaine, evoo, cracked pepper

Cajun Chicken Breast

» avocado, tomato, cilantro ancho-chile mayo

Black Forest Ham & Brie

» tomato, watercress, honey mustard

Classic Italian

» genoa salami, soppressata, provolone, roasted red peppers

Roast Beef

» lettuce, tomato, caramelized shallots, horseradish aioli

Fresh House Roasted Turkey

» avocado, organic sprouts, tomato, ancho-chile mayo

Homestyle Chicken Salad

» romaine, tomato

Portobello Mushroom

» baby arugula, sun-dried tomatoes, swiss

Pesto Shrimp Salad

» romaine, tomato, pesto mayonnaise

Low-Carb Greek Wrap

» grilled chicken, romaine, tomato, cucumber, feta, kalamata olives

Curried Chicken Salad

» apples, raisins, curried mayonnaise

Chopped Chickpea Salad

» cucumbers, julienne carrots, roasted tomato puree

Mexican Chicken Salad

» organic alfalfa, beans, cilantro, corn, salsa, low-carb wrap

Spicy Crispy Fried Chicken

» shredded lettuce, guacamole, pico de gallo, tortilla strips, low-carb southwestern wrap

Chicken Milanese

» baby arugula, tomato, pecorino pepato, lemon basil dressing

Pulled Chicken

» roasted mushrooms, parsley, kalamata olives, scallions, aioli

Grilled Apples & Brie

» watercress, candied walnuts, honey mustard

Egg Salad

» hard boiled eggs, mustard, mayonnaise

Tuna Salad

» romaine, celery, tomato, mayonnaise

Italian Tuna (Mayo Free)

» red onion, tomato, capers, carrots, kalamata olives

-PREMIUM SANDWICHES-

ASSORTMENT OF GOURMET FAVORITES SERVED ON ARTISAN BREADS, ROLLS, FOCACCIA + WRAPS
17.50 PER PERSON - 5 PERSON MINIMUM

Double Smoked Atlantic Salmon

» dilled egg salad, capers, lemon zest

Grilled Filet Mignon

» baby arugula, roasted peppers, lemon zest, horseradish dressing

Poached Salmon Salad

» cucumber, orange segments, shaved fennel, roasted tomato puree

Maryland Lump Crab Cake

» tomato, romaine, red pepper aioli

BBQ Braised Short Ribs

» crumbled blue cheese, frizzled onions

Grilled Salmon

» cucumber, tomato, yogurt-dill dressing

Pastrami

» old world flavorful classic

Sliced Flank Steak

» baby spinach, tomato jam, horseradish cream

BBQ Brisket

» crispy onions

Nova Scotia Salmon

» tomato, red onion, cream cheese

Corned Beef

» classic new york style

-HOT PANINI SANDWICHES-

16.50 PER PERSON - 5 PERSON MINIMUM

Grilled Chicken

- » roasted peppers, smoked mozzarella, organic basil, ancho-chili aioli

Smoked Chili Rubbed Grilled Skirt Steak

- » baby arugula, roasted tomato

Chipotle Rubbed Slow Roasted Pulled Pork

- » roasted peppers, crispy onions

Grilled Portobello

- » roasted peppers, grilled onions, smoked mozzarella

Crispy Zucchini

- » baby arugula, tomato, pecorino pepato, pesto mayonnaise

Chicken Parmesan

- » breaded, housemade mozzarella

Portobello Cheese Steak Hero

- » peppers, onions, cheddar cheese

House Roasted Turkey

- » baby spinach, roasted tomato, applewood smoked bacon, brie, honey mustard

Pulled BBQ Chicken

- » housemade coleslaw side

Caprese Chicken

- » mozzarella, tomato, pesto, basil

Reuben

- » corned beef, swiss, sauerkraut, russian dressing

Eggplant Parmesan

- » golden fried eggplant, imported parmesan topping

Meatball Parmesan

- » housemade meatballs, melted mozzarella topping

-CHARCUTERIE & CHEESE PLATTER-

16.50 PER PERSON - 5 PERSON MINIMUM

assorted sliced artisanal meats, domestic + imported cheese, artistically presented w/fixings + assorted breads

-PACKAGES-

PRICED PER PERSON - 6 PERSON MINIMUM

Partner's Lunch

- » assorted sandwiches
- » choice of salad

18.50

Executive Package

- » assorted sandwiches
- » choice of salad
- » choice of pasta

21.00

Business Package

- » assorted sandwiches
- » choice of salad
- » cookies + brownies

21.75

Boardroom Package

- » assorted sandwiches
- » choice of salad
- » choice of pasta
- » cookies + brownies

24.00

CEO Package

- » assorted sandwiches
- » choice of salad or pasta
- » sliced fruit
- » cookies + brownies

26.00

-PARTY HERO-

35.00 PER FOOT - 3-6 FEET

ALLOW 24 HOURS NOTICE

Italian

- » soppressata, genoa salami, romaine, provolone, roasted peppers

American

- » black forest ham, turkey, swiss, romaine, tomatoes

Chicken Parmesan

- » panko-crusted chicken cutlet, housemade mozzarella, tomato sauce

Eggplant Parmesan

- » golden fried eggplant, housemade mozzarella, tomato sauce

-SIDE SALADS & GRAINS-

PRICED PER PERSON - 5 PERSON MINIMUM

GARDEN

Garden Salad	5.25
» market greens, tomatoes, cucumbers, peppers, carrots, olives	
Greek Salad	5.50
» crisp romaine, feta, red onion, cucumbers, stuffed grape leaves, kalamata olives, oregano	
Caesar Salad	5.25
» crisp romaine, croutons, parmesan	
Spinach Salad	5.25
» tender organic spinach, sliced fresh mushrooms, hard boiled eggs	

VE & GF

Spicy Thai Tofu Salad	6.00
» edamame, crushed peanuts, basil	
Coconut Curry Tofu	6.00
» green curry, coconut milk, bell peppers, corn, edamame, toasted coconut	
Mexican Tofu Salad	6.00
» kidney beans, cilantro, corn, plum tomatoes	

VEGGIES

Red Skin Potato Salad	4.75
» red potatoes, peppers, parsley, dijon dressing	
Cole Slaw	4.75
» housemade traditional green + red cabbage	
Roasted Potato Salad	5.50
» red potatoes, green beans, shaved fennel	
Asian Slaw	5.00
» green cabbage, pineapple, thai dressing	

GRAINS

Wild Rice	6.00
» toasted almonds, dried fruits	
White Bean Salad	5.50
» roasted tomatoes, brown butter dressing	
Three Bean Salad	5.50
» chick peas, kidney beans, string beans, red onion	
Barley Salad	5.50
» mango, chives	
Lentil Salad	5.50
» french lentils, vegetables, herbs	

PASTA

Penne Pomodoro	5.25
» quills of pasta, tomatoes, basil	
Mezze Rigatoni	5.25
» grilled vegetables, roasted tomato sauce, parm	
Whole Wheat Penne	5.50
» broccoli, plum tomatoes, extra virgin olive oil	
Tortellini Pepato	6.25
» roasted tomato sauce, tuscan pepper cheese	
Tricolor Fusilli	5.25
» mozzarella, sun-dried tomatoes, pesto sauce	
Orzo	5.25
» roasted red pepper sauce, feta, kalamata olives	

Mandarin Salad	5.25
» market greens, mandarin oranges, candied spiced walnuts	
Garden Cobb Salad	5.50
» market greens, chopped avocado, tomatoes, corn, broccoli, blue cheese	
Arugula Salad	5.50
» organic arugula, grape tomatoes, crispy shallots	
House Salad	5.50
» baby greens, dried cranberries, spiced candied walnuts, grilled apples	

California Salad	6.00
» grilled tofu, organic sprouts, plum tomatoes, avocado	
Steamed Vegetables	5.25
» garden fresh steamed vegetables	
Grilled & Roasted Vegetables	5.25
» grilled eggplant, peppers, green + yellow squash	

Beet & Apple Salad	5.50
» roasted fresh beets, granny smith apples	
Caprese Tomato Mozzarella	6.25
» housemade mozzarella, vine ripe tomatoes, basil	
Cucumber Watercress Salad	6.00
» goat cheese, roasted peppers	
Israeli Salad	6.00
» chopped cucumbers, peppers, plum tomatoes	

Wheat Berry Salad	6.00
» dried cranberries, toasted pecans	
Quinoa & Summer Squash	6.00
» scallions, capers, mustard vinaigrette	
Tabouleh	5.50
» fresh parsley, plum tomatoes, bulgar, lemon	
Moroccan Couscous	5.50
» durum wheat semolina, vegetables, spices	
Israeli Couscous	5.50
» pearl pasta, tomato, cucumber	

Farfalle Florentine	5.25
» bowtie pasta, baby spinach, mushrooms	
Gemelli	5.25
» roasted tomatoes, kalamata olives, roasted garlic	
Orecchiette Caprese	5.25
» housemade mozzarella, tomato, basil	
Rigatoni Basilico	5.25
» tomato, pesto sauce, parmesan	
Fusilli Primavera	5.50
» julienne garden vegetables, pesto cream	
Sesame Noodles	5.50
» long noodles, julienne vegetables, sesame sauce	

-TEMPERATE ENTRÉES-

PRICED PER PERSON - 5 PERSON MINIMUM

Herb Grilled Chicken Breast	17.50	Chef Salad	17.50
» w/warmed baby spinach + honey mustard		» sliced ham, turkey, roast beef, swiss, eggs, tomatoes, cucumbers, olives, over mixed greens	
Fried Chicken Salad	17.50	Thai Beef Salad	18.50
» southwestern spiced chicken over mixed greens, w/tomatoes, tortilla strips + fresh guacamole		» char-grilled strips of steak, w/broccoli, peppers, carrots + lime chili thai dressing	
Classic Caesar	12.25	Italian Beef Salad	18.50
» bed of romaine w/croutons, tomatoes + imported parmesan +3.25 add grilled chicken breast +7.25 add fire roasted salmon +8.00 add grilled shrimp		» char-grilled strips of steak, w/sun-dried tomatoes, peppers, capers, olives, basil + balsamic dressing	
Jerk Grilled Chicken	17.50	Sliced Filet Mignon	25.95
» lime cilantro dressing, w/grilled pineapple + frizzled ginger		» w/onion marmalade + croustades	
Chicken Cobb Salad	17.50	Seared Ahi Tuna	20.25
» over house greens, w/applewood smoked bacon, tomatoes, avocado, corn + crumbled blue cheese		» w/sesame noodles + julienne vegetables	
Chili Lime Grilled Chicken	17.50	Pepper Crusted Salmon	20.50
» ginger soy dressing, w/pineapple thai slaw + frizzled shallots		» over baby greens, w/tropical papaya mango salsa	
Grilled Chicken Caprese	17.50	Chili Lime Grilled Shrimp	20.25
» over house greens, w/bite size mozzarella, tomato, fresh basil + pesto balsamic vinaigrette		» chipotle dressing, w/avocado, plum tomatoes + grilled corn salad	
Pulled Chicken Salad	17.50	Grilled Yellow Fin Tuna	20.25
» over baby spinach, w/roasted garlic, fennel infused poached potatoes + roasted tomato vinaigrette		» over baby arugula, w/white bean salad	
Oregano Lemon Chicken	17.50	Teriyaki Grilled Shrimp	20.25
» grilled chicken strips over house greens, w/oregano lemon cream sauce		» over house greens, w/marinated cucumber salad	
Oriental Chicken Salad	17.50	Lump Crab Salad	22.50
» sliced grilled chicken over peppers, broccoli + carrots, w/sesame ginger dressing		» over house greens, w/balsamic strawberries, fresh basil + tangy citrus dressing	
Balsamic Chicken Salad	17.50	Tuna Nicoise	21.25
» sliced chicken breast over tomatoes, trio of peppers + fresh basil, w/balsamic dressing		» seared tuna steak over mesclun greens, w/olives, plum tomatoes, potatoes + sliced eggs	
Panko Crusted Chicken	17.75	Grilled Salmon	21.50
» over baby arugula, w/tomatoes, capers + mustard vinaigrette		» over baby greens, w/french lentil salad	
		Caribbean Shrimp Salad	21.25
		» grilled jerk shrimp over house greens, w/grilled pineapple + guava dressing	

-HOT ENTRÉES-

PRICED PER PERSON - 5 PERSON MINIMUM

Chicken Marsala	19.75	Grilled Mahi Mahi	21.25
» w/mashed potatoes + steamed vegetables		» peach ginger glaze, cilantro sauce, w/bok choy + pineapple brown rice	
Cajun Fried Chicken	18.00	Cardamom Dusted Pork Loin	21.25
» w/creamed corn + caramelized onion mashed potatoes		» balsamic glazed strawberries, grain mustard jus, w/mashed potatoes + grilled vegetables	
Turkey Meatloaf	17.00	Chili & Lime Marinated Flank Steak	24.00
» home-style meatloaf w/peas, carrots, gravy + mashed potatoes		» w/bourbon tomato jam + caramelized mashed potato	
Grilled Atlantic Salmon	24.00	Blackened Catfish	21.25
» ginger, soy, green peppercorns, w/fried rice + sesame broccoli		» over cilantro polenta, w/lime sauce + succotash	
Sole Florentine	23.50	Pan Roasted Atlantic Salmon	24.00
» atlantic sole stuffed w/baby spinach + lemon sauce, over rice pilaf		» w/yellow rice + tomato fondue	
Shrimp Scampi	23.50	Grilled Filet Mignon	32.00
» w/rice pilaf + julienne vegetables		» cognac sage mushroom cream sauce, w/roasted garlic mashed potatoes + grilled asparagus	
BBQ Beef Short Ribs	25.00	Herb Grilled Chicken Breast	21.25
» w/zucchini gratin + creamy polenta		» oregano-lemon cream sauce, w/multi-grain rice + string bean almondine	
Grilled Flank Steak	24.00	Pan Roasted Tilapia	21.25
» mushroom bacon gorgonzola sauce, w/soft polenta + summer squash		» w/spicy pepper polenta + tomatillo corn salsa	
Potato Crusted Salmon	24.00	Herb Panko Crusted Tilapia	21.25
» grain mustard sauce, w/sun-dried tomato, parmesan, caramelized mashed potatoes + sautéed broccoli		» orange-fennel tomato broth, w/parmesan roasted zucchini + vegetable orzo	
Grilled Balsamic Glazed Chicken Breast	21.25	Steak Teriyaki	25.00
» crumbled blue cheese topping, w/mushroom, shallot, tomato + green beans		» w/fried rice + ginger sautéed vegetables	
Herb Roasted Cod Fish	24.00	Grilled Steak & Mushrooms	28.00
» lemon grass sauce, w/ginger string beans + glass noodles		» new york sirloin, mushroom sauce topping, w/roasted potatoes, grilled squash + parmesan	
Sautéed Lemon Basil Chicken	19.75	Sole Française	23.50
» over roasted tomato risotto, w/sautéed zucchini + squash		» sautéed atlantic sole battered in egg + parmesan, w/steamed vegetable orzo pilaf	
Orange-Ginger Crab Cakes	24.00	Grilled Peppercorn Filet Mignon	34.00
» w/coconut sticky rice, sautéed vegetables + chipotle salsa		» beef tenderloin, green peppercorn brandy sauce, w/green tomatoes, sautéed broccoli + scalloped potatoes	
Grilled Chicken Breast	21.25	Dijon-Herb Crusted Lamb	34.00
» mushroom truffle leek sauce, w/vegetable risotto		» new zealand rack of lamb, mustard-herb crust, w/honey glazed carrots + cauliflower purée	

-HOT ENTRÉE SIDES-

4.95 PER PERSON - 5 PERSON MINIMUM

Grilled Vegetables	Roasted Red Bliss Potatoes	Honey Roasted Carrots	Spanish Rice
Sautéed Vegetables	Roasted Sweet Potatoes	Snow Peas + Carrots	Rice Pilaf
Vegetable Stir Fry	Parmesan Crusted Potatoes	Sesame Broccoli	Wild Rice
Steamed Vegetables	Scalloped Potatoes	Creamed Corn	Fried Rice
Julienne Vegetables	Mashed Potatoes	String Beans	Couscous
Sautéed Baby Spinach	Mashed Yams	Asparagus	Garlic Bread
Orzo w/Grilled Vegetables	Cauliflower Purée	Ratatouille	Artisan Bread Platter

-HOT PASTA ENTRÉES-

PRICED PER PERSON - 5 PERSON MINIMUM

Classic Lasagna	15.50	Tortellini Alfredo	14.75
» traditional pasta in ragù ground beef, pork, veal blended sauce, layered w/handmade mozzarella, ricotta + parmesan		» cheese tortellini in cream sauce, w/imported parmesan	
Vegetable Lasagna	14.25	Rigatoni Bolognese	15.50
» traditional pasta in creamy béchamel sauce, layered w/handmade mozzarella, ricotta + parmesan		» in ragù ground beef, pork, veal blended sauce	
Penne Pomodoro	13.50	Creamy Mushroom Penne	14.50
» classic homestyle pasta with tomato, fresh basil + shaved ricotta salata		» ivory sauce, w/wild mushrooms	
Baked Penne Siciliana	14.00	Farfalle Mateo	14.00
» w/eggplant, peppers + handmade mozzarella		» bowtie pasta in white wine tarragon sauce, w/roasted corn, asparagus, cherry tomato + roasted peppers	
Gemelli Twist Sauté	13.50	Farfalle Pesto	14.00
» garlic evoo sauce, w/broccoli + parmesan		» bowtie pasta in walnut arugula pesto, w/grilled vegetables + pecorino pepato	
Rigatoni Alla Vodka	13.50	Spinach & Cheese Ravioli	14.75
» large pasta tubes w/vodka tomato cream sauce		» baby spinach + ricotta filled pasta in rose sauce, w/parmesan	
Wild Mushroom Risotto	17.50	Penne Amatriciana	13.50
» arborio rice w/wild mushrooms, herbs + imported parmesan		» spicy tomato sauce w/applewood smoked bacon + onions	
Fusilli Rustica	13.50	Orecchiette "Little Ears"	14.75
» corkscrew pasta in roasted tomato sauce, w/grilled vegetables		» sautéed w/hot Italian sausage, plum tomatoes + broccoli	
Fusilli Primavera	13.50	Pasta Entrée Additions	
» corkscrew pasta in lemon pepper cream sauce, w/fresh vegetables		+3.75 add grilled chicken breast	
		+5.00 add fire roasted shrimp	

-HOT VEGETARIAN ENTRÉE-

PRICED PER PERSON - 5 PERSON MINIMUM

Vegetarian Black Bean Chili	11.50	Vegetable Kabobs	11.95
» w/cumin + orange		» grilled skewered garden vegetables	
Succotash Stuffed Peppers	12.50	Eggplant Rollatini	12.25
» w/asiago + imported parmesan		» stuffed w/ricotta + baby spinach, in light tomato sauce	
Curried Zucchini Frittata	10.50	Portobello Napoleons	12.95
» w/potatoes + peas		» portobello mushrooms layers w/tomato, zucchini + handmade mozzarella	
Roasted Summer Squash Casserole	12.50	Vegetable Strudel	15.25
» individually baked, stuffed w/creamed spinach, corn + pecorino pepato		» grilled + roasted vegetables, baked in flaky phyllo pastry	
Mixed Mushroom Truffle Polenta	12.75	Spicy Thai Eggplant & Tofu	12.25
» w/sautéed leeks		» w/thai basil, onions + chili sauce	
Eggplant Parmesan	13.50		
» breaded eggplant slices layered w/mozzarella, parmesan + tomato sauce			

-PRICE FIX MENU-

PRICED PER PERSON - 10 PERSON MINIMUM

<p>Pizza Party 21.50</p> <ul style="list-style-type: none"> » brick oven pizza (choose toppings) » chicken or eggplant parmesan party hero » garden or caesar salad » cookies + brownies 	<p>Soup Luncheon 20.75</p> <ul style="list-style-type: none"> » daily soup (call to inquire) + petit sandwich » market garden salad » cookies + brownies
<p>Hot Pasta 21.25</p> <ul style="list-style-type: none"> » choice of hot pasta entrée » caesar salad » garlic bread » cookies + brownies 	<p>French 28.25</p> <ul style="list-style-type: none"> » baby arugula w/crispy shallots + grape tomatoes » pan roasted tilapia w/roasted tomato sauce » sautéed chicken w/white wine truffle leek sauce » green beans w/almond + caramelized shallots » multigrain rice » assorted mini mousses
<p>Mexican 23.50</p> <ul style="list-style-type: none"> » chicken, beef or vegetable fajitas (choice of two) » spanish rice » black beans w/cilantro » guacamole w/tortilla chips + salsa » coconut custard pie 	<p>Italian 28.25</p> <ul style="list-style-type: none"> » shrimp scampi » chicken parmesan » rigatoni alla vodka » caesar salad » garlic bread » mini italian pastries
<p>Tuscan 31.00</p> <ul style="list-style-type: none"> » lemon basil sautéed chicken » pan seared sea bass w/tomato, leeks + herb sauce » roasted tomato risotto » zucchini gratin » caesar salad » italian cookies 	<p>New York 38.00</p> <ul style="list-style-type: none"> » sliced filet mignon » grilled shrimp » potato cakes » creamed baby spinach » mesclun salad » assorted mini pastries » bread + butter
<p>Asian Theme 27.00</p> <ul style="list-style-type: none"> » steak teriyaki » ginger chicken » vegetable stir fry » scallion fried rice » mandarin green salad » butter cookies + macaroons 	<p>American 22.50</p> <ul style="list-style-type: none"> » seasoned beef or turkey meatloaf w/gravy » oregano panko fried chicken » corn + caramelized onion casserole » baked chardonnay herb mac-n-cheese » chocolate walnut + zebra brownies
<p>Southern BBQ 26.00</p> <ul style="list-style-type: none"> » fried chicken » bbq ribs » corn on the cob » homestyle biscuits » homestyle cole slaw » apple pie 	<p>Japanese 26.25</p> <ul style="list-style-type: none"> » roasted cod w/lemongrass sauce » sweet + sour chicken w/pineapple + peppers » fensi noodles w/vegetables + scallions » bok choy w/ginger + garlic » candied ginger rice pudding
<p>Southwestern 26.00</p> <ul style="list-style-type: none"> » grilled chipotle steak fajitas » spicy smoked chicken enchiladas w/cheese » chorizo refried beans » smoked baked three cheese pasta » guacamole w/tortilla chips + salsa » assorted brownies 	<p>Middle Eastern 27.25</p> <ul style="list-style-type: none"> » lamb kabobs + chicken kabobs » greens w/feta, kalamata olives + cucumbers » moroccan couscous w/grilled vegetables » hummus or baba ghanoush w/pita triangles » baklava assortment

-CREATE YOUR OWN MENU-

PRICED PER PERSON - 10 PERSON MINIMUM - ONSITE PREPARATION

Burger Bar **+17.50**

- » choice of protein:
fresh ground angus beef, turkey, veggie burgers
- » choice of bread:
brioche, kaiser roll, traditional hamburger bun
- » choice of fixings:
sliced tomatoes, pickles, lettuce, red onion,
ketchup, mayonnaise, mustard
- » additional toppings:
sautéed onions, balsamic glazed onions, bacon,
mushroom, salsa, cheddar, swiss, american,
provolone, pepper jack, crumbled blue cheese,
housemade mozzarella
- » choice of side:
french fries, matchstick fries, potato chips

Pasta Bar **+17.50**

- » choice of (1) pasta:
spaghetti, penne, whole wheat penne, linguine,
farfalle, orecchiette, gemelli, rigatoni, fusilli
- » choice of sauce:
classic bolognese, tomato pomodoro, roasted
garlic, alfredo, vodka sauce, pesto cream
- » choice of (1) protein - (3) vegetable toppings:
sweet/hot italian sausage, tuscan meatballs,
grilled chicken, sautéed chicken, chopped plum
tomatoes, baby spinach, crispy julienne zucchini,
applewood smoked bacon, pecorino pepato,
ricotta salata, parmesan, herb infused ricotta
cheese, sautéed mushrooms, sautéed onions,
grilled peppers, peas

Chili Bar **+17.25**

- » choice of style (choose two):
chocolate chipotle, fiery texas, smokey cilantro,
turkey, santa fe vegetarian
- » choice of toppings:
onions, chopped tomatoes, sour cream, cheddar
cheese, tortilla strips, cilantro, fire roasted corn
- » choice of side:
baked potato or rice

Tossed Salad Bar **+15.25**

- » choice of base:
mixed greens, romaine, baby spinach,
arugula, kale
- » choice of dressing:
olive oil, vinegar, balsamic, roasted garlic red
wine, sesame ginger, caesar, blue cheese,
ranch, italian, balsamic vinaigrette, cilantro-lime
vinaigrette, thousand island, fat-free raspberry,
low-fat honey dijon
- » choice of toppings:
alfalfa sprouts, beets, broccoli, mushrooms,
red onion, raw peppers, roasted peppers,
black/green olives, carrots, celery, cucumber,
cauliflower, corn, edamame, chickpeas, green/
kidney/black beans, peas, jalapeños, grape/
plum/cherry tomatoes, tofu, mandarin orange,
raisins, dried cranberries, sunflower seeds,
couscous, crispy noodles, assorted pastas, sun-
dried tomatoes, asparagus, avocado, artichokes,
kalamata olives, roasted corn, roasted carrots,
roasted eggplant, roasted cauliflower, roasted
brussels sprouts, hearts of palm, organic quinoa,
walnuts
- » choice of cheese:
blue cheese, cheddar, swiss, feta, parmesan,
mozzarella
- » choice of protein:
hard boiled egg, bacon, roasted turkey, black
forest ham, grilled chicken, breaded chicken,
cajun chicken, tuna salad, italian tuna, fire
roasted salmon, seared tuna, charred shrimp,
grilled filet mignon

-TUREEN OF SOUP-

9.95 PER PERSON - 10 PERSON MINIMUM

choice of soup: tomato corn chowder, split pea, chicken gumbo, south-western chicken, french onion,
roasted mushroom + leeks, baked potato + cheddar, french lentil w/spinach, cuban black bean, grilled
vegetable, inquire for seasonal selections. +2.00 seafood chowder, shrimp + lobster bisque

-HORS D'OEUVRES-

PRICED PER PERSON - 6 PERSON MINIMUM
SERVED TEMPERATE OR HOT

Chicken Satay » thai peanut dipping sauce	6.25	Black Pepper Filet Mignon » on crostini w/horseradish custard	9.50
Pecan Crusted Chicken Skewers » orange dipping sauce	6.50	Norwegian Smoked Salmon » on black bread w/whipped cream cheese + dill	6.75
Grilled Lemon Shrimp Skewers » lemon wedges	9.50	Tuna Tartare » on plantain chip w/sushi tuna, soy, ginger + cilantro	8.50
Cajun Shrimp Skewers » mango glaze	9.50	Citrus Chili Shrimp » on jicama round w/micro basil	7.50
Chili & Herb Marinated Skirt Steak Satay » tomato jam dipping sauce	8.50	Lemon Tarragon Lobster Roll » on brioche w/cocktail sauce	12.95
Beef Satay » thai peanut dipping sauce	6.50	Citrus Crab Salad » on cucumber round w/balsamic glazed strawberries	9.75
Jerk Pineapple Shrimp Kebab » sweet spicy glaze	6.50	Mini Tostada » on corn tortilla w/pulled chicken, refried beans + shredded lettuce	6.50
Roasted Vegetable Salsa » pastry cup w/ricotta cheese + walnut arugula pesto	6.00	Grilled Vegetables » on focaccia toast w/herbed goat cheese	6.50
Peanut Crusted Chicken Satay » coconut passion fruit dipping sauce	6.50	Brandied Pear & Brie Croustade » crostini w/brandy infused pear + imported brie	6.50
Wild Mushroom Tartlet » herb pastry cup w/ricotta salata	6.50	Seared Tuna on Wonton Crisps » w/wasabi + pickled ginger	6.50
Chicken Fingers » buttermilk fried, buffalo bbq or asian sesame style	6.50	Mozzarella Skewers » w/cherry tomato + fresh basil	6.50
Shrimp or Chicken Quesadilla » salsa dip	6.50	Imported + Domestic Cheese & Fruit » w/grapes, berries, crackers + flatbreads	11.75
Shrimp Cocktail » housemade cocktail dipping sauce	9.75	Crudités » fresh garden vegetables w/dipping sauces	7.50
Blackened Salmon Gravlax » on tortilla crisp w/tropical fruit salsa	6.50	Antipasto » black forest ham, soppressata, genoa salami, marinated bocconcini, provolone, roasted peppers, mushrooms + artichoke hearts	11.50
Lemongrass Pulled Chicken » on green tea scone	6.50	Housemade Tomato Salsa » handmade tortilla chips	7.50
Nori Wrapped Sesame Crusted Salmon » miso cream	6.50	Housemade Guacamole » handmade tortilla chips	8.75
Roasted Beet & Chèvre Tart » goat cheese + herb beet topped pastry	6.50	Hummus or Baba Ghanoush » traditional pita triangles	6.75
Green Curry Marinated Duck Breast » on wonton w/coconut custard	8.75		
Horseradish Rubbed Filet Mignon » skewered w/cherry pistachio chutney	9.50		
Espresso Dusted Filet Mignon » w/cardamom cream cabbage + crispy leeks	9.50		

-HOT HORS D'OEUVRES-

PRICED PER PERSON - 6 PERSON MINIMUM

Coconut Shrimp » pineapple chutney	7.25	Mini Vegetable Quiche » market vegetables	6.25
Mini Beef Wellington » puff pastry wrapped w/mushroom duxelles	6.95	Old Fashioned Pastry Kosher Franks » deli mustard	6.25
Maryland Crab Cakes » red pepper aioli	7.95	Spring Rolls » pineapple apricot dipping sauce	6.25
Potato Truffle Croquet » chive aioli	5.50	Spanakopita » phyllo spinach pie w/feta	6.00
Mini Moroccan Salmon Burger » harissa aioli	7.25	Dijon-Herb Crusted Lamb Chops » new zealand rack of lamb w/mustard-herb crust	14.00
Chorizo Polenta Cake » jambalaya + mandarin orange dust	5.50	Beef Empanadas » flaky phyllo pocket w/seasoned beef + vegetables	6.00
Chardonnay & Herb Mac n' Cheese » in toasted pastry cups	5.50	American Slider » angus beef, american cheese, plum tomato, shredded lettuce, ancho chili aioli	7.95
Mini Risotto Cakes » smoked tomato puree + basil oil	5.50	Onion Slider » angus beef, balsamic caramelized onions, gorgonzola cheese, ketchup	7.95
Moroccan Braised Chicken » flaky phyllo crust wrapping, w/cilantro mango chutney	5.50	Bacon Slider » angus beef, applewood smoked bacon, mushrooms, swiss, ketchup	7.95
Mini Quiche Lorraine » bacon, onion, gruyère, swiss + parmesan	6.25		

-BEVERAGES-

INQUIRE FOR ADDITIONAL OPTIONS + SIZES

fresh squeezed juices	coconut water	can soda
brewed coffee/decaf	fresh squeezed lemonade	gatorade
iced tea	martinelli's apple juice	snapple
iced coffee	v8 vegetable juice	organic harney teas
espresso	tropicana juice	arizona iced teas
cappuccino	orangina	miller lite
café au lait	naked juice	brooklyn lager
san pellegrino	nantucket nectars	corona extra/light
poland spring	brew dr kombucha	cavit pinot grigio it
smart water	nesquick chocolate milk	woodbridge cab sav ca
fiji water	red bull/sugar free	additional bar menu

-DESSERT SELECTIONS-

PRICED PER PERSON - 5 PERSON MINIMUM

Cookies & Brownies	6.50	Mini New York Cheesecake	7.50
» housemade chocolate chip, oatmeal raisin fudge, butter cookies, brownies, fresh fruit garnish		» classic specialty	
Dessert Bars	6.95	Fresh Fruit Salad	5.50
» assorted fruit bars + brownies		» selection of melons, pineapple + berries	
Assorted Italian Cookies	6.95	Sliced Fruit Platter	7.95
» selection of butter cookies + biscotti		» seasonal fruit selection of melons, pineapple, grapes, papaya, berries + other exotic fruit	
Assorted Mini Pastries & Tarts	12.00	Fruit Kabobs	7.50
» mixed pastries, fruit tarts + mini mousse		» w/honey yogurt dipping sauce	
Petit Four	12.00	Cheese Platter	8.25
» assortment of classic mini cakes		» imported + domestic cheeses garnished w/ grapes, berries + assorted crackers/flatbreads	
Chocolate Covered Fruit Kabobs	9.50	Fruit & Cheese Platter	10.50
» skewered strawberries, bananas + pineapples, drizzled w/belgian dark + white chocolate		» imported + domestic cheeses, seasonal sliced fruit + berries, assorted crackers/flatbreads	

-SPECIALTY CAKES-

AVAILABLE FOR ALL OCCASIONS - ALLOW 24 HOURS NOTICE

BLAKE & TODD

KITCHEN + DELIVERY

We will be happy to discuss any variations to our menu to best suit your individual needs.

Please allow sufficient notice to accommodate your catered event.

We can supply waiters, chefs, china, glassware, flowers, decorations and linen.

If you have a special dietary requests please contact our catering department.

All prices are per person unless otherwise stated.

All orders are subject to a 50% cancellation fee if not cancelled 24 hours prior to the scheduled delivery. A 15% delivery fee will be added to your bill, this is not a gratuity. If your function is outside, our delivery area, a round trip transportation fee may be added to your bill.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

For Catering & Delivery Services

Please Call (212) 869-1929

If You Have A Food Allergy Please Notify Us