brownie's café C A T E R E R S

CATERING &
SPECIAL EVENTS

café hours

Mon-Thurs 8:00am - 5:30pm Friday 8:00am - 4:30pm

212-865-6590 info@brownies-cafe.com



Breakfast (Minimum of 10	guests on all items)	
continental breakfast assorted bagels, muffins, danish, creafruit preserves, coffee & tea		\$7.50 рр
SMOKED SALMON ADD ON tomatoes, onions, capers, scallion cred		\$8.00 pp
SCRAMBLED EGGS AND HASHBROWNS (served warm)	\$4.50 pp
CHALLAH FRENCH TOAST (served warm)	\$5.50 pp
MULTIGRAIN PANCAKES (served warm)	\$5.50 pp
SEASONAL SLICED FRUIT PL	ATTER	\$5.50 pp
SEASONAL FRUIT SALAD		\$4.75 pp
OATMEAL BAR		\$5.25 pp
brown sugar, cinnamon, dried fruits (electrical outlet required)	and nuts	
QUICHE LORRAINE bacon & gruyère		\$6.00 pp
HAM QUICHE		\$6.00 pp
CHEDDAR & SEASONAL VEG	GETABLE QUICHE	\$6.00 pp
HARD BOILED EGGS- (2pc)		\$2.25 pp
Breakfast Wraps (Limited to 10-20 guests)		
SCRAMBLED EGG AND CHEE	ESE	\$5.00 pp
SCRAMBLED EGG, CHEESE A	ND TURKEY SAUSAGE	\$6.00 pp
SCRAMBLED EGG, CHEESE A	ND BACON	\$6.00 pp
SCRAMBLED EGG, CHEESE A	ND SPINACH (vegetarian)	\$6.00 pp
breakfast à la carte	breakfast bevera	ges
Assorted Bagels & Cream Cheese Platter \$5.00 pp	Coffee and Tea *decaf included only upon request	\$2.75 pp
Assorted Muffins & Danish Platter \$5.50 pp	Freshly Squeezed Orange Juice Freshly Squeezed Grapefruit Juic	
Individual Greek Yogurt \$3.50 pp	Bottled Water	\$1.50 pp

BOXED LUNCH # 1 *premium sandwiches add \$2.00* sandwich, chips, dessert, beverage

\$15.50 pp

BOXED LUNCH # 2 *premium sandwiches add \$2.00* sandwich, side salad, dessert, beverage (add chips or whole fruit for \$1.00 pp)

\$17.25 pp

SANDWICHES

\$9.00 pp

Assorted sandwich platter served on a variety of breads. Wraps (+\$1) or gluten free bread (+\$1.75) available upon request Mini sandwiches (+\$1.00 for two pieces per person)

Please limit orders to the following criteria: Up to 24 guests, choose no more than 3 sandwich types, 25-49 guests, no more than 4 sandwich types, 50 or more guests, no more than 5 sandwich types.

Smoked Turkey & Havarti- honey mustard, greens

Classic Tuna Salad- lettuce, tomato

Herb Mustard Chicken Salad- mesclun

Curried Chicken Salad- mango chutney, walnuts, raisins, curry mayo

Black Forest Ham- havarti, apple, dijon

Grilled Chicken- pesto, tomato

Caprese- fresh mozzarella, tomato, basil pesto

Fried Eggplant- roasted red peppers, pesto, mozzarella

Hummus Avocado- roasted red peppers, alfalfa sprouts (vegan)

Grilled Vegetables- seasonal vegetables, mozzarella (can be made vegan)

Falafel- cucumber, lettuce, tomato, vegan aioli and hot sauce

Portobello Mushroom- balsamic glaze, mozzarella (can be made vegan)

Cheese and Sprouts_ muenster, alfalfa sprouts, apple, dijon

assorted bag of chips \$1.50

PREMIUM SANDWICHES

\$11.00 pp

Daleen- turkey, monterey jack cheese, avocado, onion, tomato

Italian Special- prosciutto, capicola, salami, provolone, roasted peppers

Roast Beef Blues- blue cheese, rosemary aioli

Prosciutto and Caprese- fresh mozzarella, tomato, basil pesto

Smoked Salmon- cream cheese, cucumber, onion

Xavier- turkey, prosciutto, swiss, avocado, tomato

Sriracha Chicken Melt- pepper jack cheese, onions, peppers

Roast Turkey and Brie- cranberry sauce

assorted bag of chips \$1.50

Side Salads

Salads must be ordered in quantities of 10 or more.

\$4.00 pp

POTATO SALADS (gluten free)

Creamy Old fashioned- aioli, herbs

Roasted Rosemary New Potatoes- olive oil, salt, pepper (vegan)

Santa Fe Sweet Potato- scallions, chipotle vinaigrette

PASTA SALADS

\$4.00 pp

Santa Fe Macaroni- roasted corn, black beans, peppers, chipotle vinaigrette Asian Rice Noodles- cucumbers, scallions, peppers, carrots, tamari vinaigrette (vegan, gluten free)

Pesto- fresh mozzarella, tomatoes

Lemon Orzo- garlic infused oil, lemon zest, artichokes, feta, olives, carrots, parsley

Whole Wheat Pasta- feta, caramelized sweet potatoes, scallions, mushrooms Israeli Couscous- feta, artichokes, olives

Moroccan Couscous- toasted chickpeas, raisins, almonds, cumin vinaigrette (vegan)

GRAIN SALADS (vegan)

\$4.00 pp

Quinoa Salad- edamame, cucumber, cilantro-mint dressing (gluten free) Bulgur and Kale Salad- toasted almonds, dried apricots, cider vinaigrette Farro Mushroom Salad- kale, mushrooms, carrot, celery, parsley

VEGETABLE SALADS (gluten free)

\$4.00 pp

Chipotle Black Beans- feta, red onions, scallions, chipotle vinaigrette

Mexican Corn- red peppers, scallions, red onions, cilantro dressing (vegan)

French Beans Provençal- tomatoes, olives (vegan)

Crunchy Broccoli- red peppers, roasted garlic (vegan)

Roasted Vegetables- zucchini, red peppers, onions, eggplant (vegan)

Beets & Kale- sunflower seeds, lemon vinaigrette (vegan)

White Bean Salad- peppers, tomatoes, white onion, basil

GREEN SALADS \$4.00 pp

Brownie's House Salad- mixed greens, cucumbers, tomatoes, carrots, house balsamic dressing (gluten free)

Caesar Salad- romaine lettuce, parmesan cheese, croutons, caesar dressing Baby Kale Salad- dried cranberries, edamame, lemon vinaigrette (vegan, gluten free)

Arugula Salad- goat cheese, sunflower seeds, balsamic vinaigrette (gluten free)

Entrées and Additions

Please limit orders to the following criteria:

The following items are served room temperature unless requested or noted. Warm items are served in open flame chafing dishes; please ensure they are allowed in your event space.

Southwestern Grilled Chicken- tomatillo salsa	\$9.00 pp
Korean Chicken- ginger, garlic, soy, sesame oil, rice vinegar	\$9.00 pp
Mediterranean Chicken- oregano, feta, lemon	\$9.00 pp
Herbed Baked Salmon- basil herb sauce	\$13.50 pp
Southwestern Grilled Salmon- tomatillo salsa	\$13.50 pp
Tuscan Grilled Salmon- rosemary aioli	\$13.50 pp
Summer Herb Crusted Cod-citrus aioli	\$13.50 pp
served warm	
Shrimp Rice Noodles- broccoli, snap peas, scallion,	\$11.50 pp
and soy ginger (gluten free)	

served warm *minimum of 20 guests on this item*

Polenta Lasagna- roasted vegetables, tomato sauce, mozzarella \$8.00 pp

Eggplant Rollatini- fried eggplant, tomato, basil, fresh mozzarella \$8.00 pp

(gluten free) served warm *minimum of 20 guests on this item*

ENTREES (cont.)	
Chana Masala- spiced chickpeas, tomatoes, spinach	\$8.00 pp
served over rice (vegan, gluten free) served warm *minimum of 20 guests on this item*	
Singapore Tofu Rice Noodles- curry, broccoli, snap peas,	\$9.50 pp
scallion, and soy ginger (vegan, gluten free)	
Party platters	
Seasonal Crudités- served with green goddess dressing	\$5.50 pp
Cheese and Fruit Board- brie, blue, cheddar, chèvre, havarti,	\$8.50 pp
dried and fresh fruit, crackers	
Mediterranean Chips and Dips- hummus, baba ganoush,	\$4.25 pp
pita points	
Taverna Platter- falafel, stuffed grape leaves, olives,	\$7.25 pp
hummus, baba ganoush, pita points	
Southwestern Chips and Dips- pico de gallo, chipotle black	\$5.25 pp
beans, guacamole, tortilla chips	
White Bean Dip- with crostini	\$4.25 pp
Steamed Asian Dumplings- (3 pieces) Ginger Soy and Chili Dipping Sauce	\$5.25 pp
Chicken	
Pork	
Shrimp	
Vegetable	

PARTY	PLATTERS ((cont.)
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Chicken Satay- spicy peanut sauce (3pcs)	\$5.00 pp
Santa Fe Chicken Skewers- tomatillo salsa (3pcs)	\$5.00 pp
Tuscan Chicken Skewers- rosemary aioli (3pcs)	\$5.00 pp
Salmon Kebabs- rosemary aioli(2pcs)	\$7.00 pp
Vegetable Skewers- seasonal vegetables (2pcs)	\$5.00 pp
Assorted Savory Pastries- samosas, spanakopita, franks	\$6.00 pp
in a blanket, mini vegetable quiche (3pcs) (served warm)	
Mini Sandwich Platter- see sandwich selection (2pcs)	\$10-\$12 pp

Desserts and Sweets (10 guests and up)

Assorted Cookies- (3 pieces pp)	\$2.75 pp
Assorted Brownies and Cookies- (3 pieces pp)	\$3.75 pp
Bite Sized Desserts- includes a variety of brownies, lemon	\$4.50 pp
and magic bars, pecan squares, mini cheesecake (3 pieces pp)	
Seasonal Sliced Fruit Platter	\$5.50 pp
Seasonal Fruit Salad	\$4.75 pp
Fruit Skewers- seasonal fruits, raspberry sauce or	\$5.50 pp
chocolate sauce (2 pieces pp)	

Cakes and other desserts available upon request with three business days advanced notice.

Beverages

*decaf included only upon request

Bottled Water	\$1.50 pp
Assorted Sodas and Water (Pepsi and Coca Cola products)	\$1.75 pp
Assorted Sodas	\$1.75 pp
Bottled Juices (Tropicana)	\$3.50 pp
Lemonade (dispenser or pitcher)	\$2.50 pp
Sweetened Iced Tea (dispenser or pitcher)	\$2.50 pp
Assorted Snapple Iced Tea	\$2.75 pp
Assorted Ito En Iced Tea	\$3.50 pp
Sparkling Water (Poland Spring)	\$2.75 pp
Perrier	\$2.50 pp
Coffee & Tea Service	\$2.75 pp

TERMS AND CONDITIONS

DEADLINE

All orders must be submitted and received by noon (12pm) two business days before the event

CHANGES AND CANCELLATIONS must be received by the order deadline (12pm) two days before event date

any orders for less than 10 guests will need to be picked up from the cafe

SERVICE STAFF

Brownie's can supply you with experienced wait staff and bartenders upon request.

Materials and Equipment (includes paper goods)

Orders below \$300 are subject to a \$10 materials fee.

Orders above \$300 are subject to a \$20 materials fee.

Orders above \$800 are subject to a \$50 materials fee.

Brownies reserves the right to hold responsible and bill for lost equipment.

This includes, but is not limited to: linens, platters, cutlery and coffee urns.

ADDITIONAL FEES

Catering orders will incur a 10% administrative surcharge.

Additional Gratuities are Welcome.

Please be sure to include all proper documentation and contact information to aid in order acceptance, delivery and payment.

RELEVANT FINANCIAL OFFICER INFORMATION REQUIRED

SPECIAL EVENTS

For more elaborate catering, please contact our event specialists at Steven Brown Caterers, Inc.

steven brown CATERERS

212.406.7861 info@sbcnyc.com www.stevenbrowncaterers.com



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