DESSERTS



BROWNIE PLATTER

Small: \$59.99

Bite size brownies.

Large: \$99.99

COOKIE PLATTER

Small: \$35.99

Selection of artisan cookies garnished with chocolates.

Large: \$69.99

CHEESECAKES

\$19.99 to \$29.99

Choose from our assortment of fresh baked cheesecakes: (plain, chocolate or strawberry)

All occasion cakes. Choose your cake and

7" Cheesecakes

SHEET CAKES

1/4 Sheet serves up to 30 people 1/2 Sheet serves up to 50 people Full Sheet serves up to 100 people

frosting, customize your cake designs, characters and logos.

Call for pricing.

FRESH FRUIT TARTS

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE COVERED PRETZELS

ARTISANAL BREADS

PAPER GOODS AVAILABLE

All prices are subject to change.





CATERING GUIDE

Proudly Featuring



FINE CRAFTED FOODS

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BREAKFAST

CONTINENTAL MUFFIN PASTRY BREAKFAST PLATTER \$8 per person

Flavorful assorted muffins, danishes, croissants and bagels served with cream cheese, butter and preserves on the side.

(minimum 8)

BAGEL PLATTER \$6 per person (minimum 8)

Delicious platter of assorted bagels (sesame, poppy seed, onion, whole wheat, cinnamon-raisin, plain and everything) served with scallion, plain, vegetable cream cheese, butter and preserves.

SMOKED SALMON PLATTER \$20 per person

(minimum 8)

An elegant display of freshly sliced smoked salmon beautifully placed on a tray with three types of cream cheeses, sliced red onion, capers, sliced plum tomato, sliced lemon, dill, cucumber and a tray of mini assorted bagels.

HOT COFFEE OR TEA CARAFE \$4.00 per person

Serves 15 or more. Includes milk, cream and sugar.

(minimum 15)









APPETIZERS

Small serves 12-15 people Large serves 15-30 people

PULLED PORK SLIDERS Slow cooked in BBQ sauce and pulled off the bone.	Small: \$79.99 Large: \$149.99
WING TRAYS Choose spicy BBQ, Honey, Asian, or BBQ sauce with blue cheese dressing.	Small: \$69.99 Large: \$129.99
ALL MEAT CHICKEN TENDERS Fried pieces of chicken cutlets, with mild or hot buffalo wing sauce or honey mustard dip.	Small: \$79.99 Large: \$149.99
BRUSCHETTA Served with toasted baguette rounds.	Dozen: \$24
PIGS IN A BLANKET All beef franks.	Dozen: \$24
SWEDISH MEATBALLS Beef and pork meatballs in a brandy sauce.	Dozen: \$25
MINI CRABCAKES A blend of fresh crabmeat, bread crumbs and herbs with chipotle aioli.	Dozen: \$60
ASPARAGUS WRAPPED IN PROSCUITTO Grilled marinated asparagus wrapped in prosciutto.	Dozen: \$35
TOMATO MOZZARELLA ON SKEWERS Marinated ciliegine mozzarella, tomato and basil with Balsamic drizzle.	Dozen: \$36
MINI SPANOKOPITAS Layers of phyllo dough with a filling of seasoned feta and spinach.	Dozen: \$40
JALAPEÑO POPPERS Stuffed jalapeño peppers with cream cheese or cheddar cheese.	Dozen: \$36
ARANCINI RICE BALLS Rice balls stuffed with beef, peas and fresh parmesan cheese.	Dozen: \$48
MINI EMPANADAS Choice of beef, chicken or spinach.	Dozen: \$24







Small serves 12-15 people Large serves 15-30 people

SALADS

ALL SALADS SERVED WITH CHOICE OF DRESSING

MESCLUN SALAD Small:\$59

Mesclun greens, cherry tomatoes, red onions, walnuts, Large:\$99 dried cranberries and goat cheese crumbles.

ARUGULA SALAD Small:\$59

Fresh arugula, endives, apples and shaved parmesan cheese. Large:\$99

BABY SPINACH Small:\$69

Fresh baby spinach, mushrooms, red onions and bacon. Large:\$119

CAESAR SALAD Small:\$59

Romaine lettuce, classic caesar dressing, Large:\$99

grated parmesan cheese with croutons on the side.

GREEK SALAD Small:\$59

Romaine lettuce, cucumbers, tomatoes, sliced green peppers, Large:\$99 feta cheese, pitted kalamata olives with red wine vinegar and olive oil.

CLASSIC GARDEN SALAD Small:\$49

Mixed greens, tomatoes, cucumbers, red onions and shredded carrots. Large:\$89

ADD: GRILLED CHICKEN Small \$15 Large \$30 GRILLED SHRIMP Small \$40 Large \$80



SPECIALTY SALADS

Serves 12-15 people

ROASTED BEET SALAD \$59 With mandarin oranges and raspberry vinaigrette.

QUINOA SALAD \$59 With spinach and feta cheese.

AVOCADO SALAD \$69 Avocado, tomatoes, sliced red onions with cilantro and olive oil. A best seller.

CRUNCHY VEGETABLE SALAD \$59
Fresh broccoli, cauliflower, carrots
with dried cranberries and onions.

Romaine lettuce, artichoke hearts, water tuna, green beans, cherry tomatoes, olives and Italian dressing.

COUSCOUS SALAD \$59 With mixed vegetables.





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HOT ENTRÉES

SALMON ENTRÉE Market Price

Baked or grilled salmon fillet, choice of dill sauce, teriyaki or lemon.

SHRIMP SCAMPI Market Price

Fantail shrimp in a wine, butter and garlic sauce.

EGGPLANT PARMESAN Small:\$60

Fresh breaded eggplant, layered with Italian seasoned ricotta and mozzarella Large:\$119

cheese in a fresh marinara sauce.

BBQ BABY BACK RIBS Small:\$90

Marinated and grilled in a BBQ sauce. Large:\$179

STUFFED HERB ROASTED PORK LOIN Small:\$80

Boneless pork loin, choice of stuffing in a natural gravy. Large:\$159

BBQ PULLED PORK Small:\$59

Pork butt, slow roasted in our special BBQ sauce, pulled off the bone. Large:\$119

CHILI Small:\$49

Ground sirloin and beans cooked in a spicy tomato sauce. Large:\$99

CHICKEN FRANCAISE Small:\$79

Chicken breast with lemon, capers and white wine sauce. Large:\$149

CHICKEN MARSALA Small: \$79

Thin chicken breast with a butter marsala wine sauce and mushrooms. Large:\$149

CHICKEN PARMESAN Small:\$79

Chicken cutlets breaded with marinara sauce, fresh mozzarella cheese and basil. Large:\$149

GRILLED CHICKEN CUTLETS Small:\$89

Choice of lemon, pepper, balsamic, sweet chili sauce or teriyaki glaze. Large:\$159

PASTA

PASTA BOLOGNESE Small: \$59

Pasta with fresh tomato sauce simmered with wine, vegetables Large: \$199

and seasoned chopped meat.

PASTA ALLA VODKA Small: \$49

Pasta in tomato cream sauce sautéed with pancetta, garlic, onions and basil. Large: \$99

LASAGNA BOLOGNESE Small: \$79

Fresh pasta layered with Italian seasoned chopped meat, Large: \$149

and ricotta, covered with homemade sauce.

VEGETABLE LASAGNA Small: \$65

Layered pasta filled with mixed vegetables, mozzarella, Large: \$129

ricotta and covered in a bechamel sauce.

BAKED ZITI Small: \$60

Pasta mixed with ricotta and fresh mozzarella smothered in marinara. Large: \$199

PASTA PRIMAVERA Small: \$50

Choice of pasta sautéed with mixed vegetables in garlic and oil. Large: \$99

PASTA BROCCOLI RABE AND SAUSAGE Small: \$79

Orecchiette "little ears pasta" sautéed with sausage, Large: \$149

broccoli rabe, chopped sundried tomatoes, garlic and oil.

MOUSSAKA (Greek Beef and Eggplant Lasagna) Small: \$79 eat tomato sauce layered with eggplant and topped Large: \$149

A rich meat tomato sauce layered with eggplant and topped with a thick layer of bechamel sauce.











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WHOLE MEATS

All whole meats are market price.

ROASTED TURKEY BREAST Whole or sliced served with gravy.

WHOLE ROASTED TURKEY Carved and put on frame.

SPIRAL HAM
1/2 Ham or Whole

BRISKET OF BEEF

FILET MIGNON

PRIME RIB

RACK OF LAMB



PLATTERS

Small serves 12-15 people Large serves 15-30 people

TUSCAN ANTIPASTO PLATTER Small: \$79

Large: \$149

A selection of imported and domestic Boar's Head, premium meats & cheeses, including prosciutto di parma, sopressata, garnished with olives, roasted peppers, garlic, tomato, mushroom, artichoke hearts, reggiano parmesan served with gourmet crackers or sliced French baguette on the side.

PREMIUM SLICED MEAT AND CHEESE PLATTER Small: \$119

A delicious combination of Boar's Head, premium sliced turkey, Large: \$189 chicken, ham, roast beef and more with swiss, american, cheddar and muenster cheese. Served with sliced tomato, lettuce, mayonnaise, mustard, honey mustard and sliced bread or rolls on the side.

MEDITERRANEAN MEZZE PLATTER Small: \$59

Large: \$99 Hummus, vegetarian stuffed grape leaves, baba ghanoush garnished with feta

cheese, olives and roasted red peppers. Served with pita bread on the side.

FRESH MOZZARELLA CAPRESE PLATTER Small: \$69

Large: \$119

Large: \$69.99

The perfect appetizer: homemade mozzarella cheese, sliced holland heirloom tomato, sundried tomato, fresh basil with olive oil and balsamic vinegar served with sliced toasted garlic bread or french baguette on the side.

CRUDITÉ PLATTER Small: \$39.99

Crispy fresh vegetables (broccoli, cauliflower, celery, peppers, carrots, cherry tomatoes and more). Complimentary with the platter is a choice of two of the following dips: mixed vegetables, sundried tomato, blue cheese, scallion with garlic or ranch dressing.

FRESH FRUIT PLATTER Small: \$59.99

Large: \$99.99 The season's best selections of berries, melons, pineapple, grapes and more.

FRESH SHRIMP PLATTER Market Price

Fresh cooked jumbo shrimp fully garnished with lemon and cocktail sauce. 60 count



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12" serves 8-10 people 16" serves 16-20 people 18" serves 24-30 people

PLATTERS & HEROS

CHEESE PLATTER 12" \$69.99

A selection of Boar's Head. premium cheeses including havarti with dill, cheddar, pepper jack and gouda garnsihed with strawberries, grapes and crackers. 18" \$189.99

EUROPEAN CHEESE SPECIAL 12" \$79.99

Choose from our selection of Boar's Head. imported cheeses – 16" \$149.99 manchego, parmigiano reggiano, swiss, fontina, aged gouda and brie garnished with berries, graped and crackers.

EXECUTIVE SANDWICH OR WRAP PLATTER \$119.99

An array of Boar's Head. premium sliced meats and cheeses, grilled Serves 12-15 chicken, roast beef or turkey and grilled vegetables for you to choose from.

GYRO PLATTERS \$119.99

Lamb and beef gyros, pita bread, tomato, onion, tzatziki sauce. Serves 12-15

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PARTY HEROS 3 to 6 FEET Boar's Head

AMERICAN HOAGIE \$19.99

Roast beef, turkey and ham with american or swiss by the foot cheese, lettuce and tomato.

ITALIAN HERO \$21.99

Genoa salami, prosciutto, mortadella, pepperoni, by the foot provolone cheese and roasted red peppers.

ITALIAN CHICKEN CUTLET HERO \$24.99

Grilled or breaded chicken cutlet, fresh mozzarella, by the foot roasted red peppers, lettuce and tomato.

GRILLED VEGETABLE HERO \$18.99

Assortment of fresh grilled marinated vegetables and mozzarella. by the foot

SUSHI MARU

CALIFORNIA PLATTER (56pc) 7 California Rolls (56pc)	\$49.99
TOKYO PLATTER (100pc) 1 Rainbow Roll (8pc), 1 Kabayaki Roll (8pc), 1 Tuna Hoso Roll (8pc), 1 Salmon Hoso Roll (8pc), 1 Cucumber Hoso Roll (8pc), 1 Avocado Hoso Roll (8p 1 Tuna Avocado Roll (8pc), 1 Salmon Avocado Roll (8pc), 2 California Rolls (16pc) 20 pieces Nigiri Sushi (Salmon, Tuna, Shrimp) (20pc)	
FUKUOKA PLATTER (56pc) 1 Avocado Roll (8pc), 1 Cucumber Roll (8pc), 1 Rainbow Roll (8pc), 1 Spicy Crab Roll (8pc), 1 Spicy Salmon Roll (8pc), 2 California Rolls (16pc)	\$59.99
KOBE PLATTER (64pc) 1 California Roll (8pc), 1 Avocado Roll (8pc), 1 Spicy Crab Roll (8pc), 1 Salmon Avocado Roll (8pc), 1 Tuna Avocado Roll (8pc), 1 Spicy Salmon Roll (8p 1 Spicy Tuna Roll (8pc), 1 Rainbow Roll (8pc)	\$74.99 oc),
OCEAN DELIGHT PLATTER (72pc) 1 Spicy Shrimp Avocado Roll (8pc), 2 California Rolls (16pc), 2 Salmon Avocado Rolls (16pc), 2 Shrimp Avocado Rolls (16pc), 2 Tuna Avocado Rolls (16pc)	\$79.99
MARU PLATTER (80pc) 1 New York Roll (8pc), 1 Rainbow Roll (8pc), 1 Red Dragon Roll (8pc), 1 California Roll (8pc), 1 Pink Lady Roll (8pc), 1 Kabayaki Roll (8pc), 1 Tuna Avocado Roll (8pc), 1 Salmon Avocado Roll (8pc), 2 Shrimp Tempura Rolls (16pc), 2 pieces Tuna Nigiri (2pc), 2 pieces Salmon Nigiri (2pc), 2 pieces Shrimp Nigiri (2pc)	\$109.99







SIDES

Sold by the pound

MACARONI AND CHEESE \$10.99 per lb

Elbow pasta with mixed cheeses, butter and cream.

PORTABELLO MUSHROOMS Market Price

Portabello mushroom caps marinated in balsamic vinegar and seasoning, grilled and finished with extra virgin olive oil.

BRUSSELS SPROUTS \$12.99 per lb

Roasted brussels sprouts.

HERB ROASTED POTATO MEDLEY \$8.99 per lb

With rosemary, garlic and olive oil.

MASHED POTATOES \$8.99 per lb

Yukon gold or sweet potatoes.

BALSAMIC ASPARAGUS \$14.99 per lb

Grilled asparagus with balsamic vinegar and breadcrumbs.

SPINACH \$16.99 per lb

Sautéed with garlic and oil, sprinkled with a touch of feta.

STRING BEANS ALMONDINE \$14.99 per lb

Fresh string beans sautéed with garlic and oil topped

with sliced almonds.

HOT GRILLED VEGETABLES \$12.99 per lb

Marinated fresh eggplant, yellow and green zucchini, mixed bell peppers, asparagus, mushrooms with olive oil and spice drizzle.