

BUFFET STYLE CATERING MENU

COFFEED
BEATERY • ROASTERY • CHARITY

SALADS (Select 2)

Grain & Greens – Quinoa on a Bed of Mixed Greens with Vegetables with Citrus Vinaigrette

Pasta Salad – Pasta with Rooftop Vegetables, Herbs & Olive Oil

Green House Salad – Cucumber, Tomatoes, Carrots on a Bed of Mixed Greens with Balsamic Vinaigrette

ENTREES (Select 3)

Chicken Fingers – Crispy White-Meat Chicken Strips

Falafel Burger - Falafel, Lettuce, Tomato, Pickles on a Brioche Bun

Classic Burger – Cheese, Lettuce, Tomato, Pickles on a Brioche Bun & our Signature Sauce

Herb-Marinated Grilled Chicken – Grilled Chicken Breast Marinated in our Special Blend of Spices & Grilled to perfection.

Pasta Primavera - Fresh Vegetables & Herbs in a Light Garlic Tomato Basil Sauce served over Angel Hair Pasta and Sprinkled with Parmesan Cheese.

Assorted Sandwiches & Wraps

SIDES (Select 2)

Potato Salad - Diced Potatoes and Shallots, Mixed with Creamy Sour Cream, Mayonnaise and Fresh Garden Herbs

Cole Slaw – NY Grown Fresh-Cut Cabbage and our House-Made Miso-Mayo

French Fries – Hand-Cut Golden French Fries

Summer Vegetable Penne Salad – Penne Pasta, Crunchy Vegetables with a Dijon Vinaigrette

DESSERT

Assorted Cookies & Fresh Fruit

ADDITIONS

Beer, Wine & Sangria

\$12.00 per person, per hour, plus Tax & Service

INFORMATION

Includes Soft Drinks & Water

For a 3-hour Event

**Price: \$35 per person, Plus 8.875% Sales Tax,
19% Gratuity and 4% Admin Fees**