

BREAKFAST

ADD – ONS

Prices shown are per person unless otherwise noted.

10" Quiche – Serves 12 Lorraine; Mixed Vegetables; Spinach & Mushrooms	\$40.00 ea.
Mini Nova Bagel	\$3.50 ea.
Fruit Skewers – order by the dozen Brochettes of Strawberries, Melon and Pineapple with Honeyed Mascarpone Dip	\$40.00 per dozen
Whole Fruit Basket	\$1.50
Fruit Salad	\$5.00
Dannon Yogurts	\$2.25 ea.
Yogurt Parfait – minimum 12 people	\$4.00
Homemade Granola	\$3.00
Tropicana Juices	\$2.00
Freshly Squeezed Orange Juice	\$3.50
Bottled Water	\$2.00 ea.
Coffee, Decaffeinated or Tea (order by whole thermos only / price per thermos)	
2 Liter Thermos – 12 Cups	\$32.00
3 Liter Thermos – 18 Cups	\$48.00

LUNCH

ADD – ONS

Prices shown are per person unless otherwise noted.

Hot Soup – minimum of 20 people Served with rolls and butter	\$5.00
Extra Side Salad	\$5.00
Pasta Salad of the Day, Leafy Green Salad, Potato Salad, Grain Salad, Cole Slaw or Health Slaw	
Individual Bag of Kettle Potato Chips	\$2.25 ea.
Homemade Potato and Plantain Chips	\$4.50
Regular, Diet Soda and/or Bottled Water	\$2.00 ea.
Freshly Brewed Unsweetened Ice Tea and Lemonade	\$3.00
Snapple	\$2.50 ea.

DESSERT

Cookies and Brownies	\$5.00
Italian Pastries and Finger Sweets	\$6.50
Mini Cannolis, Eclairs, Fruit Tarts, Cheesecake Squares, Cookies & Biscotti	
Assorted All American Pastries 3 per person Cupcakes, Brownies, Rice Krispy Treats, Pecan Bars, Whoopie Pies & Apple Tarts	\$6.00
price per dozen - (minimum 2 dozen of any one kind)	
Mini Cupcakes	\$18.00
Medium Cupcakes	\$24.00
Large Cupcakes	\$32.00
Chocolate Dipped Strawberries	\$36.00

CAKES

Please visit our website www.321cake.com for information on our specialty cakes.

SPECIAL EVENTS

You only get one chance to make a lasting impression. For 30 years Neuman's has been trusted with life's most important events. Winner of the 2009 Catersource ACE Award for catering excellence and the 2010 ISES Award for Special Event of the Year; Neuman's is your source for the most memorable catering. Call one of our event specialists to understand the Neuman's difference.

THE ENVIRONMENT

At Neuman's, green is not just for salads. Reducing our carbon footprint is a top priority. Membership in the Green Restaurant Association is your guarantee that every year we have advanced our commitment to sustainability.

For the past 3 years, Neuman's has actively addressed many environmental concerns facing the catering industry. Our sustainability initiatives are monitored and certified by The Green Restaurant Association.

To offset a portion of the expenses related to these changes we are asking clients to support a voluntary 3% charge on all drop-off catering services. We appreciate your support and will continue to reduce our carbon footprint. We are trying to make green more than just the color of our salads.

To learn more about our sustainability efforts please visit our website or call Paul Neuman at 212-228-2444.

GUIDELINES

- Please contact us to place an order: 212-228-2444
- In order to best service your request, we require a 48 hour notice for any catering function. We will do our best to accommodate any last minute orders.
- You may cancel your order up to 24hrs prior to delivery at no charge. Because your order is always custom-prepared, cancellation with less than 24hrs will incur a 50% charge. Changes may be made up to 12 hours prior to delivery.
- Delivery charges (total order value in dollars)
0 - 750 = \$25 | 750 - 1,500 = \$50 | 1,500 - 3,000 = \$75
3,000+ = \$100

caterernyc.com

ZAGATSURVEY

QUALITY **25** DISPLAY **23** SERVICE **22**

BREAKFAST

Minimum order of \$100.00 - excluding delivery and tax. We can also provide omelet, smoothie, & waffle stations with attendants for your larger breakfast meetings. Please inquire about cost & availability.

A selection of the following pastries are available daily:

Assorted Mini Muffins, Plain Chocolate or Almond Croissants, Mini Fruit Turnovers, Cinnamon Twists, Assorted Donuts, Churros, Fruit Danish, Scones, Mini Strudel, Pound Cakes, Banana Breads, Crumb Topped Cakes and Babkas, Financiers, Madelaines, Mini Babka and Schnecken

Prices shown are per person

CONTINENTAL BREAKFAST	\$5.50
Assorted Breakfast Pastries, Miniature Bagels, Bialys and Breakfast Breads Vegetable Cream Cheese, Cream Cheese, Sweet Butter and Jams	
HEALTHY BREAKFAST	\$13.50
Assorted Mini Breakfast Pastries and Mini Bagels; Butter, Jams, Plain and Vegetable Cream Cheese; Fruit Salad; Dannon Yogurts or Cottage Cheese Homemade Granola	
FULL AMERICAN BREAKFAST	\$13.50
minimum of 15 people Egg Burritos, Scrambled Egg or Frittata; Ham, Bacon or Sausage; Home Fries; Mini Rolls, Sliced Breads and Butter	
BOARDROOM BREAKFAST	\$14.00
minimum of 20 people Assorted Breakfast Pastries, Miniature Bagels, Bialys and Breakfast Breads Vegetable Cream Cheese, Cream Cheese, Sweet Butter and Jams, Fruit Platter; Orange Juice, One Hot Beverage (Coffee, Decaf or Tea)	

BREAKFAST PLATTERS

Prices shown are per platter size

BREAKFAST TEA SANDWICHES

Please Select Four

Whitefish Salad; Smoked Salmon; Egg Salad with Fine Herbs;
Ham & Cheese; Orange Cream Cheese; Smoked Trout with
Horseradish Butter and Cucumber; Virginia Ham with Maple Cream
Cheese. Served on a variety of Home Baked Breads, Biscuits,
Zucchini Bread, Mini Brioche Buns and Flaky Croissants

10 - 15 people	Small:	\$90.00
16 - 20 people	Medium:	\$135.00
21-30 people	Large:	\$180.00

SMOKED SALMON PLATTER

Smoked Salmon with Sliced Tomatoes, Red Onions, Capers, Lemon and
Assorted Cream Cheese. Served with Assorted Miniature Bagels

10 - 15 people	Small:	\$110.00
16 - 20 people	Medium:	\$165.00
21-30 people	Large:	\$180.00

SLICED FRUIT PLATTER

A Selection of Seasonal Fruit. May include:

Sliced Honeydew, Cantaloupes, Pineapple, Seedless Grapes, Mango,
Raspberries, Blueberries, Strawberries, Papaya, Star Fruit, Kiwi and Figs

10 - 15 people	Small:	\$70.00
16 - 20 people	Medium:	\$110.00
21-30 people	Large:	\$140.00

NEUMAN'S
caterernyc.com

2009 ACE AWARD WINNER
2010 ISES BEST CORPORATE EVENT

A TRADITION OF EXCELLENCE

203 CHRYSTIE STREET, NEW YORK, NY 10002
212-228-2444

LUNCH

Minimum order of \$175.00 - excluding delivery and tax.
For presentation on china please add 10%.

Extraordinary, creative, generous and distinctive sandwiches are our specialty. They may be delivered on disposable or china platters, in baskets or in picnic boxes ready to unwrap and serve.

Prices shown are per person unless otherwise noted.

LOWER EAST SIDE \$11.00

An Assortment of Deli Style Sandwiches
Bag of Potato Chips
20 person minimum.

DELI LUNCHEON \$16.50

Assorted Deli-Style Sandwiches
Freshly Sliced Deli Meats on Rolls and Sliced Breads only
choice of one salad: (group 20+ may choose two salads)
Macaroni Salad, Potato Salad, Cole Slaw, Pasta du Jour or Health Slaw
Chocolate Chip and Oatmeal Raisin Cookies with Brownies
Substitute Leafy Green Salad – Add \$2.00 per person

CREATE YOUR OWN SANDWICHES \$19.50

Platters of Sliced Meats and Cheeses Including Fresh Roast Turkey,
Roast Beef, Smoked Turkey, Genoa Salami and Black Forest Ham,
Tuna Salad & Egg Salad, Sliced Tomatoes, Deluxe Relish Platter
Assorted Breads and Rolls
choice of one salad: Pasta Salad of the Day, Leafy Green Salad,
Grain Salad Cole Slaw or Health Slaw
Cookies & Brownies or Fruit Salad

MADISON AVENUE \$15.00

Assorted Gourmet Sandwiches
Homemade Potato Chips and Sour Cream Chive Dip

EXECUTIVE LUNCHEON \$19.50

Assorted Gourmet Sandwiches
choice of two salads: Pasta Salad of the Day, Leafy Green Salad,
Potato Salad, Grain Salad, Cole Slaw or Health Slaw
Cookies & Brownies or Fruit Salad

TRIBECA \$19.50

Petite Sandwiches
choice of one salad: Pasta Salad of the Day, Leafy Green Salad
or Grain Salad
Cookies & Brownies or Fruit Salad

BOX LUNCHEON \$17.00

Your choice of a Sandwich, Pasta, Potato or Grain Salad
Whole Fruit and Large Cookie

ENTRÉE SALAD PLATTERS

Each is served with mixed greens, a bread basket & a choice of daily dressings on the side, except for the Asian salad which are accompanied by wonton crisps.

CAESAR CHICKEN SALAD

Grilled Chicken Breast, Roasted Peppers, Croutons and Parmesan
Reggiano on a Bed of Romaine Lettuce
8 - 12 people Small: \$110.00
13 - 17 people Medium: \$165.00

CALIFORNIA SALAD

Grilled Chicken, Avocado, Asparagus, Alfalfa Sprouts, Cucumber, Carrots,
Goat Cheese, Red Onion Slaw and Tomato on a Bed of Mixed Greens
8 - 12 people Small: \$120.00
13 - 17 people Medium: \$180.00

COBB SALAD

Grilled Chicken, Blue Cheese, Avocado, Cucumber, Bacon and Tomato
on Bed of Mixed Greens
8 - 12 people Small: \$120.00
13 - 17 people Medium: \$180.00

TUNA OR SALMON NICOISE

Grilled Tuna or Salmon, String Beans, Tomatoes, Roasted Potatoes, Kalamata
Olives and Hard Boiled Eggs on a Bed of Romaine Lettuce
TUNA
8 - 12 people Small: \$165.00
13 - 17 people Medium: \$250.00

SALMON
8 - 12 people Small: \$150.00
13 - 17 people Medium: \$225.00

MEDITERRANEAN GRILLED SHRIMP SALAD

Grilled Large Shrimp, Roast Fennel, Grilled Asparagus and White Beans
with Peppers on a Bed of Mixed Greens
8 - 12 people Small: \$165.00
13 - 17 people Medium: \$250.00

SALAD BAR STYLE

A Blend of Leaf Lettuce Hearts accompanied by an assortment of mix-ins
including; Herbed Grilled Chicken, Flaked Atlantic Salmon, Hard Boiled Eggs,
Three Bean Salad, Marinated Mushrooms, Grape Tomatoes, Cheddar and Chevre
Also included are seasonal vegetables
8 - 12 people Small: \$110.00
13 - 17 people Medium: \$165.00
18 - 24 people Large: \$220.00

CHEF SALAD

Virginia Ham, Roast Beef, Roast Turkey, Swiss and Cheddar Cheese, Hard Boiled
Egg and Cherry Tomatoes on a Bed of Mixed Greens
8 - 12 people Small: \$110.00
13 - 17 people Medium: \$165.00

GREEK SALAD

Feta Cheese, Stuffed Grape Leaves, Grilled Eggplant and Zucchini, Kalamata
Olives and Grape Tomatoes on a Bed of Mixed Greens
8 - 12 people Small: \$100.00
13 - 17 people Medium: \$150.00
Add Chicken – Add \$30 to SM; \$50 to MED; \$60 to LG

SOUTHWESTERN STEAK PLATTER

Southwestern Dry-Rubbed Petite Filet served with Grilled Corn and Black
Bean Salad, Cojita Cheese, Tomatoes, Grilled Red Onions, Pepitas, Jicama, Avocado
and Tri-Colored Tortilla Crisps.
8 - 12 people Small: \$120.00
13 - 17 people Medium: \$180.00

ASIAN CHICKEN PLATTER

Teriyaki Chicken with Bean Sprouts, Shittake Mushrooms, Julienne Carrots,
Sesame Crusted Asparagus, Edamame, Wok Stirred Bell Peppers, Daikon and
Crispy Fried Chow Mein Noodles.
8 - 12 people Small: \$110.00
13 - 17 people Medium: \$165.00

HORS D'OEUVRES PLATTERS

Please inquire about our hor d'oeuvres by the dozen.
Platter Prices reflect total cost per group. Please contact us for special events.

TAPAS, MEZZE AND ANTIPASTI

Fennel Pesto Grilled Shrimp with Turkish Red Pepper Sauce;
Cigellini Mozzarella, Roasted Tomato and Basil Banderilla Skewers;
Lamb, Pomegranate and Pine Nut Empanaditas; Lemon, Sumac and
Fennel Pollen Dusted Chicken Skewers; Mini Falafel Pitas with Tahini Yogurt;
Sun-dried Beef wrapped Asparagus Spears with Sherry-Almond Dipping Sauce.
12 - 18 people \$160.00
24 - 36 people \$320.00

THE BOARD ROOM

Steamed Shrimp with Classic Cocktail Sauce; Grilled Chicken Satay with
Thai Peanut Dip; Tenderloin of Beef Skewers with Blue Cheese Dip
California Chicken Club Spirals; Tuscan Tuna Salad on Mini Brioche; Smoked
Salmon with Caper Cream Cheese on Black Bread; Asparagus with Romesco
Sauce; Cheese Straws and Homemade Potato Chips
12 - 18 people \$160.00
24 - 36 people \$320.00

PACIFIC RIM

Smoked Salmon and Cucumber Maki Rolls; California Rolls; Chicken Satay with
Javanese Peanut Sauce; Chili-Lime Grilled Shrimp on Sugarcane Skewers;
Vietnamese Beef and Scallion Rolls; Sesame Chicken Tea Sandwich with
Cucumber and Sprouts; Vegetable Summer Rolls with Sweet Chili Dipping
Sauce; Edamame with Sea Salt and Yuzu Dressing; Shrimp and Pappadum Chips.
12 - 18 people \$160.00
24 - 36 people \$320.00

INDIAN PLATTER

Chicken Tikka Masala Skewers; Tandoori Shrimp; Lamb Korma; Vegetable
Samosas; Coronation Chicken Salad on Mini Brioche Buns; Papadum Chips
served with Mango Chutney, Coriander Chutney, Riata Dip and Naan Bread
12 - 18 people \$160.00
24 - 36 people \$320.00

ALL AMERICAN PLATTER

Cheeseburger Empanaditas; Mini Pretzels with Jalapeno Cheese Sauce
Buffalo Chicken Skewers with Blue Cheese Dressing
Blackened Shrimp with Creole Aioli; BLT Maki Roll
Mini Smoked Salmon Bagels with Chive Cream Cheese
Homemade Potato Chips with French Onion Dip
Seasonal Crudite with Romesco and Green Goddess
12 - 18 people \$160.00
24 - 36 people \$320.00

PARTY PLATTERS

MEXICAN PLATTER

Chicken Spiral Wrap – Ancho Dusted Chicken, Creamy Black Beans, Avocado,
Tomato, Queso Fresco, Cilantro; Mini Steak Tacos in Flour Tortillas;
Guacamole, Tomato Salsa, Tomatillo Salsa, Grilled Corn Salsa and Black
Bean Dip; Blue and Yellow Corn Tortilla Chips.
8 - 13 people \$90.00
16 - 26 people \$180.00

CRUDITE

Seasonal, Gracefully Arranged Fresh and Blanched Vegetables Served
with Green Goddess and Charred Tomato Dipping Sauce
8 - 13 people \$90.00
16 - 26 people \$180.00

CHIPS AND DIPS

Potato and Plantain Chips. Served with House Made Three Onion Dip
or Chive Sour Cream Dip and Mango Salsa
8 - 13 people \$80.00
16 - 26 people \$150.00

MIDDLE EASTERN PLATTER

Lemon, Sumac and Fennel Dusted Chicken Skewers with Charmoula
Dipping Sauce; Hummus, Babaghanoush, Tabbouleh, Tzatziki and Kalamata
Olives; Feta, Carrot and Mint Salad; Stuffed Grape Leaves and Arabic
Pickles. Served with Pita Chips, Pita Breads and Afghan Breads
12 - 18 people \$90.00
24 - 36 people \$170.00

CHEESE AND FRUIT PLATTER

Cheddar, Swiss, Brie and Smoked Gouda with Grape and Strawberries
Served with Crackers and Toast
12 - 18 people \$90.00
24 - 36 people \$160.00

DELUXE CHEESE AND FRUIT PLATTER

A Selection of Seasonal Artisanal Cheeses with Grapes, Strawberries,
Grilled Pineapple and Dried Fruit. Served with Crackers, Toasts and
Crostini
12 - 18 people \$180.00
24 - 36 people \$350.00

ITALIAN ANTIPASTO

Prosciutto, Genoa Salami, Sopresata, Provolone, Cigeline Mozzarella,
Grilled Vegetables, Marinated Mushrooms, Artichokes and Olives Served
with Toasts, Focaccia and Italian Breads
12 - 18 people \$170.00
24 - 36 people \$340.00

VEGETARIAN ANTIPASTO

Grilled Vegetable and Portobello Mushrooms, Roasted Plum Tomatoes,
Capunata, Tapenade, Marinated Mushrooms, Olives and Pickled Peppers
Served with Toasts, Focaccia and Italian Breads
12 - 18 people \$150.00
24 - 36 people \$290.00

SNACK PLATTER

Chocolate Pretzel Bark, Flavored Popcorn, Dried Fruit, Neuman's Snack
Mix and Mixed Spiced Nuts.
12 - 18 people \$80.00
24 - 36 people \$150.00