

2011 SEASONAL CELEBRATIONS



NEUMAN'S


caterernyc.com

WINTER | COLD MANHATTAN NIGHTS



WELCOMING & WARMING

Hot Meadowbrook Farms
Spiced Apple Cider

Winter Spiced Mulled Wine
with Orange and Brandy

ONE HOUR COCKTAIL PARTY

Passed Hors D'oeuvres

Black Truffle Grilled Cheese Sandwiches
with Warm Tomato Soup

Ruby & Golden Beet Parfait with Mint Infused Goat Cheese

Chicken Sausage Skewer with Reblochon Fondue

Cocoa and Cardamon Dusted Duck Breast
with Pomegranate on Walnut Toast

Hoisin Glazed Beef Short Ribs with Daikon and Scallion

Mini Burgers with Truffle Mayonnaise and Three Pepper Ketchup

Nantucket Bay Scallops with Melted Leeks and Chervil

Mini Philly Cheese Steak Sandwiches

Mini Chicken Pot Pies with Warm Gravy

Pickled Lobster and Bloody Mary Shooters with Micro Celery

SEATED FIVE COURSE DINNER

Apple and Celery Root Soup
with Black Truffle Foam and Brown Butter

Roasted Beet Salad
with Ginger Spiced Labne Yogurt, Citrus Segments and Micros Basil

Grilled Filet Mignon
with Truffle Mushroom Wellington, Herb Puree and Pan Jus

Cheese Course
Nettle Meadow Farms Kunik, Preserved Walnuts, Manhattan Rooftop Honey, Caramelized-Fig

Dessert
Warm Caramelized Banana Spring Rolls with Rum Raisin Ice Cream and Spiced Caramel

SPRING | HUDSON VALLEY BOUNTY



SPRING AWAKENINGS

Tequilla Sunrise

Fresh Squeezed Navel Oranges
Don Eduardo Silver Tequilla
Manhattan Rooftop Honey

Strawberry Rhubarb Sparkler

Local Rhubarb
Strawberry Infused Vodka
Hudson Valley Sparkling Wine

Caribbean Sorrel Cocktail

Hibiscus, Ginger
Key Lime Juice, White Rum

COCKTAIL GATHERING

Passed Hors D'oeuvres

Tuna Tartare Cornets with Yuzu and Ginger
Chimichurri Marinated Spring Lamb on Feta Crostini
Mini Montauk Lobster Rolls with Dill Sprig
Smoked Trout Croûte with Fava Beans
Smoked Salmon on Golden Earthworm Farms Breakfast Radish with Micro Celery
Sweet Onion, Asparagus and Prosciutto Tartlet
Shrimp Wontons with Ramp-Jalapeño Jam
Beurre Monte Braised Crab with Melted Spring Leeks
Thai Style Fluke Sashimi Skewers

Passed Small Plates

Caesar Style Dandelion Green Salad with Applewood Smoked Bacon
Duck Confit Tagatelli with Locally Foraged Morel Mushrooms
North Shore Fluke Crudo with Avocado, Poblano Relish & Cilantro

Passed Small Plates

Atlantic Salmon with Sweet Pea Puree and Pickled Ramps
Thinly Sliced Sirloin with Blackberry Demi over Cauliflower-Fennel Puree
Spring Lamb Chops with Minted Yogurt and Meyer Lemon Chutney
Surf and Turf with Grilled Shrimp, Braised Short Rib, Buttermilk Biscuit and Horseradish

Dessert Small Plates

Strawberry Rhubarb Tartlet with Thyme Crème Fraîche
Mango Bavarian Custard with Tropical Fruit Compote
Spring Melon Soup with Orange Sorbet
Buttermilk Panna Cotta with Macerated Mixed Berries
Triple Layer Chocolate Parfait with Dark Chocolate Crumbs and Strawberry Coulis

SUMMER | ROOFTOP BARBEQUE – NEW YORK STYLE



REFRESHING COCKTAILS

Fresh Housemade Meyer Lemon
Lemonade with Jack Daniels

Mango and Lychee Martinis

Mojitos
Traditional Rum Mojitos with
Mint and Lime Caviar

Fresh Muddled Lime and
Caribbean Cane Sugar,
Anejo Tequilla

ONE HOUR COCKTAIL PARTY

Passed Hors D'oeuvres

Chicken and Black Bean and Tortilla Cups

Corn Arepas with Blue Cheese Chimichurri

Mini Montauk Lobster Rolls

Mini Kobe Beef Corn Dogs

BBQ Skirt Steak and Sweet Corn Phyllo Cup

Chicken 'n Waffles with Black Pepper Maple Syrup

Goat Cheese and Fennel Pollen Stuffed Cherry Tomatoes

Yellow and Red Tomato Gazpacho in Shot Glasses

Mini Burger Station

Ground Sirloin Cheddar Burger with Grilled Red Onion Relish

Truffle Mayonnaise and Three-Pepper Ketchup

Shoestring French Fries Served in Bamboo Cones

Ketchup and Mayonnaise on the Side

DINNER STATIONS

Our Chefs Preparing Small Plates to Order

Grilled Dry Rubbed Skirt Steak with Roasted Corn and Tomato Salsa

Coffee Barbeque Chicken Breast with Three-Cheese Macaroni

Grilled Baby Back Ribs served with Yukon Gold Smashed Potatoes

Sliced Smoked Brisket with Basil Buttered Corn on the Cob

Pulled Pork Sandwiches served with North Carolina Tangy BBQ
Sauce, Hot Sauce and Cole Slaw

Spicy Mango Glazed Grilled Salmon Kebabs served with
Tropical Salsa

Passed Desserts

Mini Milk Chocolate Smores with Marshmallow Creme and
Graham Cracker Crumble

Tequila-Lime Granita with Cactus Sugar

Mini Georgia Peach Crisps

Ricotta Zeppoles with Vanilla Sugar

Cherry Ice Cream Sandwich with Mint Cookie

Watermelon Soup with Mint Scented Tapioca

FALL | A CELEBRATION OF LOCAL GROWERS



DESSERT CORNUCOPIA

Tuthilltown Hudson Valley
Bourbon Bread Pudding with
Local Apples

Cayenne Spiced Pecan
Cranberry Caramel and
Fig-Almond Tartlets

Mini Caramel Apples
Three Ways

Pistachio Fudge
Chocolate Almond Fudge
Peanut Butter Fudge

Brown Butter-Fig Squares
Sweet Potato Mousse

Rich Chocolate Cake
Salty Caramel
Espresso Cookie Crumbs

ONE HOUR COCKTAIL PARTY

Passed Small Plates

Thinly Sliced Grass Fed Ribeye with Fava Bean & Jersey Sweet
Corn Succotash

Grilled Artichokes with Warm Bagna Cauda and Quail Eggs

Satur Farms with Baby Carrots, Mint Salad and Roasted Red Pepper

Crispy Skinned Long Island Duck Breast with Parsnip-Apple Puree
and Cider Glaze

Pumpkin Ravioli with Sage Brown Butter and Crispy Prosciutto

Pulled BBQ Pork with Golden Earthworm Farms Kohlrabi Slaw

Crispy Buttermilk Fried Chicken Roulade with Manhattan
Rooftop Honey

BUFFET DINNER

From the Earth

Local Heirloom Tomato Salad with Arugula & Coach Farms Goat Cheese

Quinoa Salad with Roasted Red Peppers and Currants

Corn & Chantrelle Salad

Sautéed Green Beans with Marcona Almond Pesto

Satur Farms Mesclun Mix with Farmer's Market Vegetables & Assorted
Dressings offered with Assorted Local Artisanal Breads

From the Land

Maple Glazed Pork Loin with Smoked Apple Sauce & Grilled Apricots

Roasted Long Island Duck Breast with Curried Apples & Baby Carrots

Grilled Pennsylvania Lamb Chops with Roast Beets, Fried Chickpea
& Harrisa

Eberly Farms Chicken Breast with Lemongrass-Cranberry Chutney &
Cinnamon Spiced Cous-Cous.

Grilled Filet Mignon with Glazed Carrots & Hudson Valley
Foie Gras Stuffing

From the Sea

Seared Black Cod with White Beans, Escarole and Horseradish

Seared Salmon with Sauteed Fingerling Potatoes & Truffle Celeriac
Remoulade

Local Striped Bass with Tomato-Chickpea Stew and Fried Herbs

Baked Snapper with Spiced Carrots and Gingered Beets



Photo: Neuman's award winning design from the ISES Tabletop competition

This Lower East Side caterer / event planner 'does a spectacular job' at delivering 'everything you ask for and much more' in the way of 'fabulous' seasonal spreads and 'wonderful' off-site set-ups; admirers attest 'you can't go wrong' with their handling of 'all types of parties' and they 'don't charge ridiculous prices – although they could'.

A TRADITION OF EXCELLENCE

caterernyc.com

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