

catering kitchen  
**Brooklyn Fare**



**Let's talk food.**

**West-Village**

666 Greenwich Street  
New York, NY 10014

**Hudson Yards**

431 West 37th Street  
New York, NY 10018

**Lincoln Square**

75 West End Ave  
New York, NY 10023

**Lower East Side**

227 Cherry Street  
New York, NY 10002

**To place an order,  
ask a question,  
or just say hello,  
you can find us here:**

**Phone:** (212) 216–9700

**Email:** [catering@brooklynfare.com](mailto:catering@brooklynfare.com)

**Web:** [www.BrooklynFare.com](http://www.BrooklynFare.com)

Since 2009, our goal at **Brooklyn Fare** has been to explore the values of the old school **New York** grocer, merging the gourmet with the familiar. We focus on building community centered access to fresh groceries and prepared foods, at approachable prices.

Initially based in downtown Brooklyn, **Brooklyn Fare** has since grown to service **Hudson Yards, West Village, Lower East Side, and Lincoln Square.**

We cook our catered and prepared foods in-house daily at our 37th Street location in Hudson Yards. Our chefs work with the best quality ingredients from our grocery stores to create **gourmet yet approachable dishes** for your catering needs.

Everything is cooked fresh daily, ensuring flavor and quality. Our selection rotates seasonally so be sure to check in to see what's new!

# Breakfast Platters

small serves 6-8, medium 10-14, large 16-18

## Morning Pastries

danishes, croissants, mini muffins, mini bagels, butter, cream cheese, seasonal jams.

— **small** \$115, **medium** \$125, **large** \$150

— add coffee box for \$25

## Morning Starter

bacon, eggs, tortilla espanola.

— **small** \$100, **medium** \$120, **large** \$145

## Smoked Salmon Platter

smoked salmon, cream cheese, fresh herbs, shaved red onions, capers, cucumbers, mini bagels.

— **small** \$130, **medium** \$160, **large** \$200

## Tortilla Española

traditional Spanish omelette with potatoes, eggs, herbs, sea salt, pepper.

— **small** \$65, **medium** \$75, **large** \$100

## The Lighter Side

buffet spread with homemade granola, yogurt, fruits, berries, honey.

— **price** varies seasonally

## Fresh Fruit Platter

seasonal fruits

— **small** \$100, **medium** \$110, **large** \$125

# Breakfast à La Carte

serving size varies per order

## Artisinal Croissants

— one dozen (plain) \$50

— one dozen (assorted) \$65

## Artisinal Muffins

— one dozen (assorted) \$50

## Fresh Donuts

— one dozen (assorted) \$65

## Fresh Bagels (inquire for variety)

—one dozen \$40

## Assorted Danishes

— one dozen (assorted) \$65

# Coffee & Tea

serving size varies per order

## Coffee Box

coffee, sugar, milk, cups

—serves 8-10, \$40

## Coffee Service

coffee, sugar, milk, cups, urn rental

—110-cup, heated urn, \$100

## Assorted Teas

sugar, milk, cups

—serves 8-10, \$35



# Deli Platters



## Delicatessen Platters

small serves 10, medium 15, large 20

### Sandwich Platter

assorted sandwiches and wraps from our deli. house-roasted and brined meats, cold cuts, fresh produce, and home-baked bread.

— **small \$120 medium \$175, large \$220**

### Pinwheel Platter

assorted wraps, house roasted brined meats, cold cuts, fresh produce.

— **small \$120, medium \$175, large \$200**

### Boxed Lunches

individual boxed lunches with half-sandwiches, market salad, petit brownies or fruit cup.

— **\$14.99 each**

\***gluten free** and/or **vegetarian** options available upon request.

Our in-store delicatessen selects some of the finest domestic and imported meats and cheeses — bringing a world-class palate to a classic and distinct New York deli tradition.

From Italian combos to Cubanos and Banh Mis, our deli staff has you covered. Plus, our sandwich breads are all baked in-house, ensuring a consistently fresh New York taste.



## Specialty Combinations

Try our themed combination platters  
to elevate any gathering.

## Tea Pavillion Party

Experience the perfect pairing of savory sandwiches  
and aromatic teas, complimented  
by a selection of delectable pastries.



### **Egg Salad Sandwiches**

Tea Pairing: Organic Earl Gray Cream

### **Chicken Salad Sandwiches**

Tea Pairing: Indian Spiced Chai Black

### **Cucumber Sandwiches**

Tea Pairing: Jasmine Pearl Green

### **Prosciutto & Apple Sandwiches**

Tea Pairing: Spiced Apple

### **Smoked Salmon & Capers Sandwiches**

Tea Pairing: Lemon Black

### **Fig & Goat Cheese Sandwiches**

Tea Pairing: Butterfly Pea Flower

### **Avocado & Cream Cheese Sandwiches**

Tea Pairing: Egyptian Chamomile

### **Mini Pastries Selection**

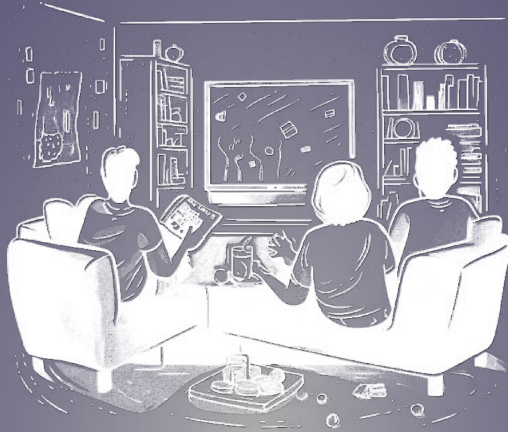
Danishes, Scones, Muffins, Crumpets

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**\$300** Serves 10

## Movie Night

An irresistible assortment of candies and munchies to satisfy every craving as you immerse yourself in the magic of the silver screen.



**Natural Yogurt Covered Pretzels**

**Dark Chocolate Covered Pretzels**

**Dried Mango Slices**

**Sun-Dried Candied Pineapple Chunks**

**Oriental Party Mix**

**Cajun Hot Mix**

**Peach Rings**

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**\$150 • Serves 10**

## Hydration Station

Stay refreshed and revitalized with our Hydration Station package, featuring a diverse selection of electrolyte-rich drinks. Perfect for any athletic event or summer kickback.



**(2) Electrolit Assorted Drinks**

**(2) Prime Hydration**

**(2) Body Armor Sports Drinks**

**(2) Pure Coconut Water / Pineapple / Mango**

Please inquire for additional beverage options,  
We've got a whole grocery store full of them!

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**\$60 • Serves 10**

## NYC Staycation

Unwind with our Staycation selection, offering a range of freshly squeezed juices, rejuvenating teas, and invigorating green blends.



**Orange Juice**  
Freshly Squeezed

**Blood Orange Juice**  
Freshly Squeezed

**Grapefruit Juice**  
Freshly Squeezed

**Pomegranate & Elder Berry Boost Tea**  
POM Wonderful Tea®

**POM Pomegranate & Honey Green Tea**  
POM Wonderful Tea®

**SUJA Uber Greens**  
Cucumber, Celery, Grapefruit, Green Chard, Lettuce

**SUJA Green Delight**  
Apple, Mango, Banana, Cucumber, Lemon

**Pure Green Golden Girl**  
Turmeric, Carrot, Pineapple, Lemon, Ginger.

—  
**\$70 • Serves 10**

## Metropolitan Barbecue

Indulge in a barbecue feast, featuring a tantalizing array of savory meats, delicious sides, and wholesome accompaniments for a truly satisfying culinary experience.



**Rib Eye Steak**  
3 lbs **A1 / Grass fed/quality?**

**Sweet & Hot Italian Sausages**  
3 lbs

**Baby Back Ribs**  
3lbs

**Whole Spatchcocked Chicken**  
10-12lbs estimate??

**Mac & Cheese**  
3lbs

**Loaf of Cornbread**  
Homemade at 37th street

—  
**\$350 to \$400 • Serves 10**



# Charcuterie & Cheese Wine Pairings

Elevate your gathering with our *Charcuterie Collection*, expertly crafted to pair with either red or white wines of your choice. We'll curate an array of domestic & imported cheeses, cured meats, and more for a perfect spread.



## Red Wine Pairing

### **Aged Gouda**

Firm, nutty, with caramel notes

### **Alpine Style**

Semi-firm, nutty, with hints of grass and fruit

### **Clothbound Cheddar**

Crumbly, sharp, with earthy undertones.

### **Ementaler**

Mild, nutty, with a smooth, creamy texture.

### **Prosciutto**

Delicately thin, salty, with a sweet, savory flavor.  
Italian dry-cured ham.

### **Chorizo**

Spicy, smoky, with a rich, robust flavor. Spanish cured sausage.

### **Tuscan Red Wine Beef Salami**

Rich, savory, infused with bold red wine flavors.

—  
**\$190 • Serves 10**

## White Wine Pairing

### **Montchevre Goat Cheese Log**

Creamy, tangy, with a smooth texture. Perfect for spreading.

### **Saint Angel Triple Crème Brie**

Ultra-creamy, buttery, with a velvety texture.  
Luxuriously rich.

### **La Bonne Vie Goat Cheese**

Fresh, tangy, with a creamy texture. Delicate and flavorful.

### **Jarlsberg**

Semi-firm, nutty, with a buttery texture. Mild and versatile.

### **Peppered Salami**

Spicy, savory, with a bold pepper kick.

### **Prosciutto Toscano**

Silky, savory, with a delicate sweetness.

### **Culatello di Zibello**

Tender, rich, with a delicate sweetness.  
A prized Italian cured meat.

—  
**\$190 • Serves 10**

## Entrée Salads

**small** serves 6-8, **medium** 14-16, **large** 18-20  
1 lb. of our entrée salads serves about 3 guests

### Chicken Salad

greens, carrots, celery, shallots, herbs,  
home-made mayonnaise  
— **small** \$100, **medium** \$125, **large** \$165

### Albacore Tuna Salad

baby spinach, nicoise olives, tomato, cucumber, radishes  
— **small** \$100, **medium** \$130, **large** \$160

### Kale Salad

pumpkin seeds, pumpkin oil, lemon  
— \$17.99/lb

### Organic Quinoa Salad

assorted fruit, lemon zest  
— \$18.99/lb

### Couscous Salad

roasted peppers, black olives, cilantro  
— \$18.99/lb

## Side Salads

**small** serves 6-8, **medium** 14-16, **large** 18-20

### Organic Mixed Greens

sliced vegetables, greens, house dressing  
— **small** \$75, **medium** \$90, **large** \$105

### Classic Caesar

organic kale or romaine, parmesan cheese,  
home-baked croutons, house dressing  
— **small** \$75, **medium** \$90, **large** \$105

## Sushi Platters

serving size varies per platter

### Vegetable Platter

10 assorted vegetable rolls  
— serves **8-10**, \$85

### Regular Platter

5 vegetable rolls, 5 fish rolls  
— serves **8-10**, \$85

### Assorted Platter

2 specialty rolls, 8 regular rolls  
— serves **8-10**, \$90

### Combination Platter

4 specialty rolls, 8 regular rolls  
— serves **12**, \$120

### Deluxe Platter

10 specialty rolls  
— serves **12**, \$110

### Sushi & Sashimi Platter

10 sushi rolls, 10 sashimi pieces  
— serves **8-10**, \$120

# Hors D'oeuvres

**small** serves 10, **medium** 15, **large** 20

\*prices by group unless otherwise indicated

## Vegetarian

**small** \$120, **medium** \$150, **large** \$175

### — Goat Cheese Tartlets

bite size tartlets topped with minted peas and charred spring onions

### — Black Truffle Deviled Eggs

classic style deviled eggs with a touch of black truffle

### — Vegetable Wontons

meticulously crafted and served with ponzu sauce

### — Hummus Crostini

homemade crostinis dolloped with hummus and topped with roasted seasonal vegetables

### — Caprese Salad Skewers

ripe caprese tomatoes skewered with bocconcini mozzarella, served with aged balsamic vinegar

### — Artichoke Tartlets

served with roasted peppers and taggiasca olives

## Beef & Game

**small** \$140, **medium** \$180, **large** \$230

### — Sweet & Spicy Beef Kebabs

seasoned beef on skewers

### — Herb Crusted Lamb Skewers

served with dijon sauce

## Chicken

**small** \$125, **medium** \$150, **large** \$190

### — Lemon Chicken Skewers

lemon-marinated grilled chicken skewers served with a fresh rosemary and garlic dressing

### — Chicken Satay

grilled chicken strips served with a classic peanut dipping sauce

### — Teriyaki Chicken Skewers

served with homemade teriyaki sauce

### — Chicken Meatball Sliders (48 hour min. notice)

chicken meatballs topped with homemade marinara sauce and parmigiano reggiano, on our specialty home-baked brioche buns  
\***small** \$130, **medium** \$160, **large** \$200

## Seafood

**small** \$135, **medium** \$180, **large** \$225

### — Tangled Shrimp

with salsa verde

### — Crab Cakes

with mango salsa

### — Petit Lobster

served on brioche

\***small** \$150, **medium** \$180, **large** \$205

\*Tartlets, wontons, kebabs, skewers, and sliders are served in lots of:  
35 per order (**small**)  
45 per order (**medium**)  
60 per order (**large**)

# Spreads & Platters

small serves 10, medium 15, large 20

## Mediterranean Spread

house-made hummus, smoked baba ghanoush, imported olives, vegetables, feta cheese, pita  
— **small** \$100, **medium** \$120, **large** \$150

## Crudite Platter

fresh steamed vegetables served with assorted house-made dips  
— **small** \$80, **medium** \$100, **large** \$120

## Fresh Fruit Platter

assortment of seasonal fresh fruits  
— **small** \$110, **medium** \$120, **large** \$135

## Shrimp Cocktail

fresh chilled tail-on shrimp and cocktail sauce  
— **small** \$200, **medium** \$250

## Chips & Dip

house-made guacomole, assorted salsas, corn tortilla chips  
— **small** \$80, **medium** \$110

# Spreads & Platters

small serves 10, medium 15, large 20

## Antipasti

assorted Italian appetizers, grilled and pickled vegetables, salami, assorted cheeses  
— **small** \$120, **medium** \$150, **large** \$200

## Domestic Cheese Platter

selection of domestic cheeses, fruits, nuts, chutney, crackers  
— **small** \$95, **medium** \$115, **large** \$145

## Imported Cheese Platter

selection of domestic and imported cheeses served with fruits, nuts, chutney, crackers  
— **small** \$120, **medium** \$150, **large** \$175

## Charcuterie Spread

domestic and imported salamis, cured meats, pate Mediterranean olives, pickles, crostinis  
— **small** \$120, **medium** \$160, **large** \$200

# Entrées

**sold by the pound**, inquire for pricing

## **Pasta Salad**

seasonal offerings vary

## **Marinated Beets**

raspberry vinaigrette

## **Brussel Sprouts**

garlic oil, herbs

## **Roasted Fennel & Artichoke**

garlic oil, herbs

## **Carrots and Shiitake**

maple syrup, soy sauce

## **Corn Salad**

green bell peppers, jalapeños, lime, red onion

## **Baby Zucchini Salad**

tarragon, garlic, shallots, chili flakes

## **Haricots Verts**

pistachios, shallots

## **Mashed Potatoes**

cream, butter, chives

## **Mississippi Caviar**

black eyed peas, avocado, peppers

## **Spanish Rice**

olives, tomato, peppers

## **Mushroom Salad**

garlic oil, vinegar, herbs

## **Macaroni & Cheese**

panko crumbs

## **Roasted Asparagus**

with lemon zest, garlic oil

## **Broccolini**

ricotta salata, crushed peppers, garlic oil

## **Broccoli Salad**

with toasted garlic

## **Pico de Gallo Salad**

mozzarella, red onions, herbs

## **Coleslaw**

pecans, honey, mustard, vinegar

# Entrées

**sold by the pound**, inquire for pricing

## **Potato Salad**

onions, celery, mayonnaise, sour cream, vinegar

## **Roasted Cauliflower Salad**

almonds, golden raisins, capers, parsley, chili, lemon

## **Baby Bok Choy**

cranberries, roasted sunflower seeds, mint, lemon

## **Roasted Butternut Squash**

grilled halloumi cheese, almonds, raisins, herbs

## **Baby Caprese**

mixed heirloom cherry tomatoes, sundried tomato vinaigrette

## **Roasted Potatoes**

paprika and olive oil

## **Sweet Potatoes**

maple syrup on the side

## **Kale Salad**

pumpkin seeds, pumpkin oil, lemon

## **Organic Quinoa Salad**

assorted fruit, lemon zest

## **Couscous Salad**

roasted peppers, black olives, cilantro

# Main Courses

sold by the pound, inquire for pricing

**All Natural Flank Steak**  
grilled and sliced

**All Natural Short Ribs**  
served with demi-glace

**Roast Pork Loin**  
with thyme, rosemary

**House Roasted Beef**  
with horseradish creme  
fraiche

**Luger Loaf**  
meat, haricots vert, mashed  
potatoes

**Sausage & Peppers**  
hot italian sausage,  
peppers, onions, garlic oil

**Shrimp Salad**  
with sundried tomato, dijon

**Baked Cod**  
portuguese style

**Grilled Salmon**  
with lemon

**Lasagna Bolognese**  
ground beef, ricotta, garlic,  
mozzarella, marinara

# Main Courses

sold by the pound, inquire for pricing

**Veggie Lasagna**  
carrot, onion, zucchini,  
roasted pepper

**Cajun Chicken Breast**  
new york raised

**Turkey Patty**  
served w/o bun

**Veggie Patty**  
served w/o bun

**Grilled Chicken**  
new york raised

**Lemon Grilled Chicken**  
new york raised

**Jerk Chicken**  
house jerk sauce

**Teriyaki Chicken**  
soy sauce, ponzu, sweet chili  
garlic, ginger, lemon juice

# Desserts



## Desserts

small serves 8-10, medium 12-15, large 20

### Assorted Fresh-baked Cookies

— small \$60, medium \$75, large \$100

### Assorted Fresh-baked Cookies & Brownies

— small \$75, medium \$100, large \$120

### Customizable Cakes

inquire for flavor availability, sizing, and pricing.

\*please allow a 72-hour minimum notice

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