

Silver Spoon Catering and Events

To-Go Menu

914.241.955

***Our Artisanal Homemade Hors D'oeuvres
Taste the Difference!***

***There is a 2 Dozen Minimum for each item selected
Our Minimum Food Catering Order is \$450***

Cold Hors D'oeuvres

<i>Sesame-Ginger Chicken on Belgium Endive</i> G	\$2.25 each
<i>Caprice Bruschetta Brustolina, Tomato Confit and Mozzarella</i>	\$2.35 each
<i>Grape Tomatoes, Bocconcini, Fig Balsamic Glaze</i> G	\$2.35 each
<i>Grilled Wild Mushroom Skewers with Balsamic Fig Glaze</i> G V	\$2.65 each
<i>Herb Crusted Roast Beef Canapé, Tomato Relish Aioli</i>	\$2.95 each
<i>Asparagus Wrapped in Prosciutto with Asiago</i> G	\$2.95 each
<i>Skewered Shrimp with Green Chili Pesto</i> G	\$3.25 each
<i>Smoked Salmon Bite, Lemon Caper Cream, Dill Crepe</i>	\$3.25 each
<i>Filet Mignon Canape, Horseradish Dressing</i>	\$3.95 each

Hot Hors d'oeuvres

<i>Risotto Croquettes, Ratatouille Garden Dip</i> V	\$1.65 each
<i>Those "Special" Franks in Blanket (Hand Rolled)</i>	\$1.95 each
<i>Skewered Basilica Chicken with Piccata Sauce</i> G	\$1.95 each
<i>Skewered Chicken with Satay Coriander-Ginger Dressing</i> G	\$1.95 each
<i>Mushroom filled with Focaccia and Chevre</i>	\$2.35 each
<i>Mediterranean Savory Meatballs with Tzatziki Dip</i>	\$2.35 each
<i>Chicken and Mozzarella Sausage Encrute with Maple Dijon</i>	\$2.45 each
<i>Cremini Mushrooms, Vegetable and Goat Cheese Filling</i> V	\$2.95 each
<i>Coconut Shrimp and Pineapple, Pena Colada Dressing</i>	\$3.25 each
<i>Crab Cakes with Lemon Dill Dressing</i>	\$3.45 each
<i>Beef Wellington with Truffle and Shitake Mushrooms</i>	\$4.35 each

Silver Spoon Catering

Office Party Lunch Menu

Salads (Choose 1)

Salad of Field Greens Winter Happenings

Dried Cranberries, Pecan, Fig Balsamic Dressing, Goat Cheese

Tri Color Caesar Salad

Rich and Creamy with Focaccia Croutons, Shaved Parmesan

Baby Arugula, Mushroom and Apple-Wood Smoked Bacon

Mushrooms, Red Onions, Cider, and Herb Dressing

Hot Chicken Dishes (Choose 1)

Moroccan Sauté, Chicken, Raisins, Chickpeas, and Carrots

Chicken Dijonaise Wild Mushrooms and Roasted Shallots

Chicken Piccata, Cremini Mushrooms, Rosemary -Caper Sauce

Chicken Francaise, White Wine and Thyme Lemon Sauce

Chicken Oreganata, Artichokes, Olives, and Sun Dried Tomato

Chicken Rollatini of Ratatouille Vegetables and Basil marinara

Chicken Marbella with Olives, Capers, and Dried Fruits

Chicken Breast with Pistachio Crust, Cumin-Coconut Sauce

Chicken Mediterranean with Artichokes, Pesto, and Sundried Tomatoes

Grilled Breast of Chicken with a Balsamic-Maple Almond Glaze

Chicken Tagine with Lemon Confit, Shallots, and Honey

Seared Medallions, Asparagus, Lemon, and Fresh Thyme

Bourbon Grilled Chicken Breast, Sweet Bourbon Barbeque Sauce

Accompaniments (Choose 2)

Lyonnais Potatoes with Caramelized Shallots and Fresh Thyme Oil

Smashed Potatoes, Sautéed Shiitake Mushrooms, or Basil Mashed Potatoes

Yukon Gold and Idaho Mashed Potatoes, Roasted Fennel, Garlic, Porcini Oil

Jeweled Basmati, Wild Rice with Cranberries, Dried Fruits, Toasted Pecans

Roasted Brussel Sprouts with Apples and Pancetta

French Green Beans with Prosciutto and Pine Nuts

Cider Glazed Root Vegetables with Cinnamon Walnuts

Pearled Couscous with Roasted Winter Vegetable Casablanca

Roasted Fingerling, Purple, Sweet and New Potatoes, Rosemary, and Chives

Jeweled Basmati, Wild Rice with Cranberries, Dried Fruits, Toasted Pecans

Trio of French Green Beans, Baby Carrots, and Caramelized Pearl Onions

Julienne Vegetable Medley (Bell Peppers, Yellow/ Green Squash, Leeks, Carrots)

Green Beans and Grape Tomatoes tossed in Champagne Vinaigrette

Farfalle Pasta Salad with Roasted Vegetables, Basil Dressing

Mediterranean Orzo, Artichokes, Oven Roasted Tomatoes, Olives, Pine Nuts

Diced Fresh Fruit with Berries

Silver Spoon Buttery Sweet Tray

Plastic plates, napkins, flatware

\$595 Serves 18-20 guests

Grilled Atlantic Salmon, Dill, and Dijon, Our Signature Shallot Cucumber Dressing Add \$8/person

Grilled Flank steak with Pineapple and Sesame Marinade, Chimichurri Dressing Add \$7/person

Silver Spoon Catering and Events

SilverSpoonCateringNY.com

914.241.0955

Artistically Arranged Platters (Serves 15-18 guests)

G= Gluten Free V= Vegetarian

Farmers Market, Dips & Spreads G	\$75
Beautifully Garnished Flowering Vegetables, Homemade Dips, Edible Greens, Vegetable Ratatouille, Blue Cheese, Hummus V, French Onion Dips	
Warm Ratatouille Parmesan Dip with Braised Leeks	\$75
Silver Spoon Vegetable Chips, house made Crostini, French Baguette	
Baked Brie with Caramelized Apples, Pears, and Walnuts	\$75
Creamy Troubadour Brie with Caramelized Apples and Nuts in Delicate Pastry Arranged with Colorful Grapes, Flatbreads, and Dried Fruits	
International and Domestic Cheese Platter G	\$130
A selection of International & soft Cheeses including Brie, Chevre, Cheddar Gorgonzola and Smoked Gouda. Grapes, Crackers, Crostini	
Pate Maison and Artisan Breads	\$155
Terrine of Seasonal Vegetables, Saucisson, Pate de Provence, Pecorino Romano Country Tuscan and herbed Focaccia Breads, Greek Olives	
Anti-Pasto Display	\$110
Fresh Buffalo Mozzarella, Marinated Portobello Mushrooms, Pepperoncini Peppers, Salami and Soppresata, Artisan Provolone and Potato Rosemary Breads	
Shrimp Cocktail G	\$120
Jumbo Shrimp, Cocktail Sauce, and Roasted Red Pepper Sauce Duet	
Mediterranean Eastern Plate	\$110
Falafel Balls, Grape Leaves, Pita, Roasted Garlic Hummus, Greek Olives,	
Hand Rolled Flaky Phyllo Strudels	\$120
Wild Mushroom, Potato Shallot, Curried Walnut Chicken, Spinach & Feta,	
Caprese Salad G V	\$90
Vine Ripe Red & Yellow Layered with Bocconcini Mozzarella, Basil, Virgin Olive Oil	
Smoked Salmon Platter G	\$120
Local Smokehouse Salmon served with Capers, Chopped Onions, and Cream Cheese	
Platters of Oven Roasted Turkey or Honey Glazed Ham, Roast Beef Prices vary	
Artistically arranged and garnished with honey mustard, cranberry or Horseradish Sauces	
Sliced Chicken Platter G	\$140
Mesclun, Arugula or Baby Spinach Greens Choose Style:	
Moroccan (Coriander, Cumin, and Turmeric) Tuscany (Red Wine, Garlic, Shallots)	
Tuscan Style (Basil, Olives, Lemon) Shanghai (Orange-Ginger-Garlic)	
Grilled or Poached Medallions of Salmon G	\$210
Tuscan Style (Basil, Garlic, Lemon) Moroccan (Coriander, Cumin, and Turmeric)	
Marseille (White Wine, Garlic, Shallots) Dijonaise (Dill, Lemon Honey, Dijon)	
Shanghai (Orange-Ginger-Garlic) Malaysian (Lemongrass, Ginger, Garlic)	

Silver Spoon Catering and Events

SilverSpoonCateringNY.com

914.241.0955

Artistically Arranged Platters (Serves 15-18 guests)

G= Gluten Free V= Vegetarian

Baby Back Ribs with our Signature Bourbon Barbeque G	\$185
Tender Baby Back Ribs, Our Signature Barbeque Sauce	
Buffalo Chicken Wings G	\$105
Seasoned Chicken Wings served with Blue Cheese, Carrots, and Celery	
Rosemary and Garlic Fingerling Potatoes G V	\$85
Petite roasted Fingerling Potatoes with fresh Herb Dipping Sauce	
Grilled Vegetable Platter G V	\$105
Portobello Mushrooms, Bell Peppers, Squash, Asparagus, Artichokes, and Endive Choice of Marinades includes: Rosemary-Thyme-Garlic or Coconut-Lime-Ginger	
Quiche de Jour or Frittata, without crust G	\$115
Tomato & Basil, Broccoli & Cheddar, Mushroom & Onion, Meats available	

G= Gluten Free V= Vegetarian

Silver Spoon Catering and Events

Buttery Desserts (Serves 20)

Assorted Mini Cookies - Buttery Chocolate Chip, White Chocolate Cranberry, Double Chocolate, Oatmeal Raisin, Peanut Butter	\$30
Decadent Chocolate Brownies - Rich and delicious with Semi-Sweet Chocolate and Cocoa	\$45
Mini Cupcake Selection - Buttery and Homemade with Flavored Cream Frostings	\$45
Chocolate Covered Strawberries - Twenty to Forty Berries depending on season	\$40
Buttery Sweet Tray - Assorted Cookies, Brownies, Pecan Diamonds, Lemon Bars	\$75
Midnight Layer Chocolate Cake - Moist Chocolate Cake for the true Chocolate Lovers	\$80
Lemon Lime Bars - Delicate, Lemony, and Sweet	\$55
Coconut Macaroons G - House made Macaroons Dipped in Chocolate	\$40
Lemon Meringue Kisses G - Light and sweet with a touch of Lemon and Raspberry	\$30
Velvety Chocolate Mousse G - Creamy and Silky Chocolate Mousse	\$80
Tropical Fruit Stand G V - Melons, Pineapple, Berries, Kiwi, Grapes, Mango	\$75

G= Gluten Free V= Vegan