



City Cafe *caterers*



Corporate Catering and Special Event Planner

*Specializing in Fine Distinctive Catering for 20 Years
Redefining the Art of Catering*



Order Online at SeamlessWeb.com

35 West 43rd Street, New York, New York

Tel: 212.764.0444 Fax: 212.764.0472



OUR CATERING POLICIES

Some orders may need some deposit. Some orders may need 24-hour notice. One day required for any cancellations. Orders may be placed from 8:00 am to 4:00 pm - Monday to Saturday. Major credit cards and company checks are accepted.

CORPORATE ACCOUNTS ARE WELCOME



Thank you for your interest in City Café!

We are a one-stop catering company. Not only offering fantastic, affordable, quality food, but event services as well - such as rentals, staffing, and planning. We have plenty of menu ideas to get you started.

We would love the opportunity to prepare a bid based on your specific requests.

We Collaboratively Work to Guarantee that your Event will be a Memorable One

TABLE OF CONTENTS

2 Breakfast Packages
3 Breakfast Selections
4 Lunch Packages
5 Sandwiches, Wraps & Panini
6 Hot Entrees
7 Heroes - Melt
8 Pizza

9 Entree Salads - Gourmet Side Salads
10 Pasta
11 Tex Mex - Lunch Box
12 Finger Food
13 Cakes & Desserts
14 Smoothies & Beverages



Breakfast Packages

Priced per Guest Minimum 6 Guests

COMBO # 1 5.45

City Breakfast Platter, Hot Beverage Service
Fresh Squeezed Orange Juice (add \$2.00)

COMBO # 2 13.45

Smoked Norwegian Salmon Platter
Hot Beverage Service
Squeezed Fresh Orange Juice

COMBO # 3 8.45

Farmer Boy Breakfast, Hot Beverage Service
Squeezed Fresh Orange Juice (add \$2.00)

COMBO # 4 11.45

City Breakfast Buffet, Hot Beverage Service
Squeezed Fresh Orange Juice (add \$2)

COMBO # 5 13.45

City Breakfast Platter, Create your own
Low-Fat Parfait, Hot Beverage Service
Squeezed Fresh Orange Juice

COMBO # 6 9.45

Kellogg's cereals, City Breakfast Platter,
coffee service and fresh squeezed orange Juice



CITY EXECUTIVE BREAKFAST 19.45

City Breakfast Platter, Pressed Jumbo English Muffins
Grilled Breakfast Wraps, Create Your Own Low-Fat
Yogurt Parfait, Sliced Fruit & Mixed Berries, Fresh
Squeezed Orange Juice, Hot Coffee Service,
Bottled Cold Water

ADD-INS TO YOUR BREAKFAST 5.45

LOW-FAT PARFAIT

A bountiful bowl of layered non-fat Yogurt, sliced fresh Fruit,
home-made Granola, Nuts, Raisins, Sun-dried Cranberries
and fresh Berries

TROPICAL FRESH FRUIT SALAD 4.45

Seasonal Fruit Salad with mixed Berries

FRESHLY SQUEEZED JUICES 3.45

A selection of fresh Orange, Grapefruit,
Cranberry and Apple Juices

WATER BOTTLE (16OZ.) 2.00

ASSOCIATED NAKED JUICES 5.75

ASSORTED OF TROPICANA JUICES 3.00 OR SNAPPLE

HOT BEVERAGE SERVICE 2.75

Our Signature City Dark Roast, Decaf and
Flavored Coffees, Herbal Teas or Hot Chocolate



Breakfast Selections

Priced per Guest Minimum 6 Guests



CITY BREAKFAST PLATTER

4.45

An arrangement of our freshly baked Miniature Pastries: Bagels, Muffins, Croissants, Danishes and English Scones, Muffins & Bagels garnished with seedless Grapes and Driscoll's Strawberries, served with Butter, Cream Cheese & Fruit Preserves

NEW YORK BAGEL PLATTER

3.45

A delicious assortment of our freshly baked Miniature Bagels served with flavored and traditional Cream Cheese, Butter & Fruit Preserves

SMOKED NORWEGIAN SALMON PLATTER

10.45

An elegant display of thinly sliced Nova Scotia Smoked Salmon, garnished with Capers, sliced Red Onion, Roma Tomatoes and Kalamata Olives. Served with three types of Cream Cheese and an assortment of our freshly baked Miniature Bagels & Bialys

PRESSED JUMBO ENGLISH MUFFINS

5.45

Scrambled Eggs, Spinach and Feta Cheese, \Scrambled Eggs, Ham and Smoked Gouda, Egg Whites, crispy Bacon and Cheddar Cheese

GRILLED PRESSED BREAKFAST WRAPS

5.45

CLASSIC WRAP Scrambled Eggs, melted Cheese and Bacon in a Plain Wrap
SUNRISE WRAP Scrambled Eggs, Mushrooms, sauteed Spinach and fresh Mozzarella in a Spinach Wrap

FARMER BOY BREAKFAST

7.25

Farm Fresh Scrambled Eggs Slow Roasted Home-Fries Assorted Toast with Choice of Bacon, Sausage or Ham

BREAKFAST BUFFET ON GRILL

9.45

Scrambled Eggs or Scrambled Egg Whites Challah French Toast or Buttermilk Pancakes with diced Bananas and Strawberries Crisp Smoked Turkey Bacon or Turkey Sausage Slow-Roasted Home Fries Maple Syrup and Sweet Butter

HOT CEREAL BAR & GRITS

5.45

Oatmeal or cream of wheat, served with brown sugar, honey and fresh fruit

FRUIT SMOOTHIES

34.50

Per pitcher (serves 6 to 8 guests)
Tropical Tango, Berry Crush, Sunset Orange, Mocha Java

All drinks made with the freshest blends of fresh fruits



Lunch Packages

Priced per Guest at a Minimum of 6 Guests.

LUNCH COMBO # 1 10.45

- *A delicious assortment of our City Signature Sandwiches
- *Our Chef's Specialty Wraps
- *Your Choice of Gourmet Side Salad or
- *Assortment of Flavored Chips

LUNCH COMBO # 2 14.45

- *A delicious assortment of our City Signature Sandwiches
- *our Chef's Specialty Wraps
- *Your choice of Gourmet Side Salad or Assortment of Flavored Chips.
- *City Signature Cookies & Brownies Platter

LUNCH COMBO # 3 15.45

- *Create your own Sandwiches from an elegant array of Meats and Cheeses with home-made Spreads
- *A Basket of brick oven baked Italian Bread
- *A Relish Tray of Lettuce, Tomatoes and Kalamata Olives
- *Choice of Gourmet Side Salad
- *City Signature Dessert Platter

LUNCH COMBO # 4 18.45

- *A delicious assortment of our City Signature Sandwiches and our Chef's Specialty Wraps
- *Your choice of Gourmet Side Salad
- *City Signature Dessert Platter
- *Tropical Fruit & Mixed Berries

COMPLIMENTARY SALAD

Garden Salad, Potato Salad, Macaroni Salad, Cole Slaw & Pasta Primavera

LUNCH COMBO # 5 20.45

- *City Power Combo a display of City Signature Sandwiches, Pressed Sandwiches and Chef's Specialty Wraps
- *Choice of Gourmet Side Salad
- *Sliced Seasonal Fruits & Mixed Berries.
- *City signature Desserts
- *Refreshing Beverages. Assorted Bottled Water and Ice

OLD FASHIONED NEW YORK DELI STYLE SANDWICHES 10.00

A selection of our finest meats & salads presented on a decorative party platter. Make your selection from the following:

Ham & Cheese, Shrimp Salad, Roast Beef, Beef Salami, Tuna salad, Grilled Chicken Breast, Egg salad, Smoked Turkey, Chicken Salad, Oven Roasted Fresh Turkey with an assortment of domestic and imported cheeses



City Signature Sandwiches 9.45

RARE ROAST BEEF

Cheddar, tomato, mesclun greens Russian dressing and caramelized onions on a hero bread

SMOKED TURKEY

Brie cheese, leaf lettuce, plum tomatoes and honey mustard on a crispy Parisian baguette

TRADITIONAL TUNA

White albacore tuna tossed with mayo and celery, topped with shredded carrots, oven roasted peppers, plum tomatoes and watercress on a whole grain Baguette

BASIL PARMESAN CHICKEN SALAD

Chunks of chicken salad tossed with fresh basil parmesan dressing, garnished with tomatoes, arugula and thinly sliced parmesan cheese on a country rustic roll

TURKEY CLUB

Oven roasted turkey, crispy bacon, ripe avocado, plum tomatoes, leaf lettuce and light mayo on a crispy ciabatta

VEGETARIAN SANDWICHES

Eggplant Parmigian, Grilled Veggie

OVEN ROASTED FRESH TURKEY

Sliced avocado, bacon, tomatoes and baby spinach on a sliced sourdough

BLACK FOREST TURKEY HAM

Swiss, tomato, leaf lettuce deli mustard on black bread

CHICKEN CAESAR

Grilled chicken, sliced aged Romano topped with roasted peppers and caesar salad on a ciabatta

Low Fat and Low Calorie Pita

FRESH TURKEY PITA

Turkey, leaf lettuce, tomatoes and low fat mayo

CALIFORNIA PITA

Smoked turkey, avocado, cucumber, tomatoes, sprouts and lemon herb dressing

TUSCAN TUNA SALAD PITA

Tuna, leaf lettuce, tomatoes and low fat mayo

VEGGIE PITA

Swiss cheese, avocado, tomatoes, sprouts, carrots, lettuce and chipotle pepper spread

City Signature Wraps 9.45

GRILLED CHICKEN

With caesar salad

TUNA SALAD

With hard boiled egg, lettuce and tomato with mayo

ROAST BEEF

Cheddar, roasted peppers, plum tomato, lettuce, tomato BBQ sauce

CALIFORNIA WRAP

Grilled chicken, roasted peppers, plum tomatoes, Romaine lettuce, avocado and ranch dressing

VEGETARIAN WRAP CHOICES

Greek Island, Fresh Mozzarella

CAJUN CHICKEN

Grilled marinated chicken topped with cajun seasonings, cheddar, lettuce, tomatoes and roasted peppers

VEGETARIAN

Oven roasted vegetables, sun-dried tomatoes and alfalfa sprouts with balsamic vinaigrette in a black bean wrap

TURKEY BLT

Boar's Head turkey topped with crispy bacon, fresh lettuce, sliced tomatoes and mayo. Served in a soft tortilla wrap

FRESH TURKEY

Fresh sliced turkey and Swiss cheese topped with Romaine lettuce, sun-dried tomatoes and honey mustard served in a soft tortilla wrap

MEXICAN CHICKEN

Grilled chicken, avocado, Mexican salsa in a soft tortilla wrap

FRESH MOZZARELLA

Grilled chicken, fresh mozzarella sun-dried tomatoes and basil

City Signature Panini 9.45

TOASTED MONTE CRISTO

Layers of ham and smoked turkey, Swiss, cheddar, lettuce, tomato and honey mustard

CHICKEN CAPRESE

Grilled chicken, plum tomatoes, fresh mozzarella, arugula leaf and tomato sauce

VEGETARIAN PANINIS

Eggplant Parmigian, Grilled Veggie, Portabella Mushroom

CHICKEN CLUB

Grilled chicken, smoked bacon, brie, plum tomatoes and house dressing

DELIGHTFUL

Fresh honey glazed turkey, cheddar, cole slaw, lettuce and honey mustard

Sandwich Creation Platter 9.45

Thinly sliced, over roasted turkey, rare roast beef, genoa salami, boiled ham with choice of cheeses, decorated on a platter. Sandwich Creation Platter is served with an assortment of breads and two complementary salads



Hot Entrees

Served with your choice of Rice or Mashed Potatoes
and Vegetable du jour or Organic Complimentary
Salad with artisan crafted bread

MEAT

14.45

OLD FASHION MEATLOAF

with a sauteed Mushroom Gravy

GRILLED NEW YORK STEAK

with crispy Onions

SESAME SOY-MARINATED FLANK STEAK

Shallots and Peppers

VEAL MARSALA

with Sauteed Mushrooms

LEBANESE BEEF KEBABS

with Tahini Sauce

ITALIAN MEATBALLS

with fire-roasted Basil Marinara Sauce

BEEF & MACARONI

POULTRY

13.45

CHICKEN MARSALA

with sun-dried Tomatoes and a Wild Mushroom Sauce

CHICKEN CORDON BLEU

with a Portobello Mushroom Sauce

CHICKEN TERIYAKI

Bone in Chicken and Ginger Teriyaki Sauce

WILD MUSHROOM CHICKEN

with Lemon Shallot Sauce

PECAN CRUSTED CHICKEN

with a Honey Dijon Sauce

CAJUN CHICKEN

with Pineapple and Mango Salsa

OVEN-ROASTED FRESH TURKEY

with Cranberry Sauce

BALSAMIC HERB GRILLED CHICKEN BREAST

with melted Tomatoes

CHICKEN PARMESAN

with fresh Mozzarella and Fire-Roasted

Basil Marinara Sauce

CHICKEN FRANCAISE

in a Lemon Butter Sauce

SEAFOOD 16.45

TERIYAKI GINGER GLAZED SALMON

With Julienned Vegetables

CAJUN SALMON

With Corn Salsa

FILLET OF SOLE FRANCAISE

In A Lemon Butter Sauce

MEDITERRANEAN STYLE TILAPIA

Black Olives, Capers & Tomatoes

FILET OF SOLE

Stuffed With Spinach, Feta Cheese And Wild Rice

PECAN CRUSTED FILET OF SOLE

In A Lemon Butter Sauce

COCONUT CRUSTED JUMBO SHRIMP

In Thai Chili Sauce

SEAFOOD PAELLA

FRIED FISH FILLET

Hot Sides

VEGETABLES

String Beans Almondine

Sauteed Garlic Broccoli Rabe

Steamed Mixed Vegetables

Sauteed Spinach with Mushrooms

Grilled Vegetables

Pasta

POTATOES

Old-fashioned Mashed Potatoes

Oven-roasted Vegetables

Roasted Garlic Mashed Potatoes

Oven-roasted Red Skin Potatoes

Mashed Sweet Potatoes

Fried Potato Wedge

RICE

Spanish Rice

Rice Pilaf with Vegetables

Oriental Fried Rice

Brown Rice Mushroom Pilaf

Yellow or White Rice



City Party Heroes

**\$179.95 PER 6 FEET SERVES 25-30
PEOPLE 24 HOURS NOTICE REQUIRED**

(Served with two Complimentary Salad)

\$99.00 PER 3 FEET

(Served with two Complimentary Salad)

ITALIAN STYLE

Made on italian brick oven sesame semolina hero stuffed to overflowing with all of the following: Boar's head turkey ham, beef salami, smoked turkey, imported provolone cheese, thinly sliced Romano cheese, pepperoncini, sliced red onions, shredded lettuce, sliced plum tomatoes, oregano and two dressings [olive tapenade and extra virgin olive oil and vinegar]



ROSEMARY CHICKEN BREAST

Made on italian brick oven sesame semolina hero stuffed with all the following: Grilled rosemary breast of chicken, fresh mozzarella cheese, sliced roma tomatoes, caramelized onions, watercress and sun-dried tomato spread



GREAT AMERICAN STYLE

Made on italian brick oven sesame semolina hero brimming with good stuff: Thinly sliced lean roast beef, oven roasted fresh turkey breast, low fat ham, imported swiss cheese, american cheese, leaf lettuce, roasted peppers & sliced tomatoes served with our homemade Russian dressing and mayonnaise

VEGETARIAN STYLE

Made on italian brick oven sesame semolina hero overstuffed with all of the following: Fire roasted mixed peppers, sauteed baby eggplant, grilled portobello mushrooms, sliced fresh mozzarella cheese & sauteed garlic fresh baby spinach served with two dressings [basil pesto spread and goat cheese spread]

THE FRENCH CONNECTION

A classic combination of thinly sliced smoked breast of turkey imported french brie cheese, sliced tomatoes & tri-color mesclun with honey dijon mustard

City Signature Melts 9.45

Delicious, Crispy, Hot Combo Sandwiches
Freshly Grilled just for you!!

CITY VEGETABLE MELT

Fresh grilled seasonal vegetables, ripe avocado, fresh mozzarella cheese, pesto mayo on a whole wheat

CHICKEN MILANO

Charbroiled chicken breast, fresh mozzarella cheese, oven roasted peppers, arugula & fresh basil pesto mayonnaise on brick oven focaccia

THE PERFECT PHILLY CHEESE STEAK

Prime roast beef, sauteed mushrooms, peppers, onions & pepper jack cheese with light mayo on a Philadelphia onion club roll

CHICKEN CUTLET PARMIGIANA

Crispy oven baked breaded chicken breast with our fresh homemade marinara sauce, fresh basil & just made fresh mozzarella cheese on a semolina hero

FRESH ROASTED TURKEY

Smoked turkey bacon, Swiss Cheese, sliced dill pickle & Russian dressing on a whole wheat hoagie

THE MEATLESS

Fresh Mozzarella, ripe plum tomatoes, fresh basil, baby spinach & sundried tomato pesto on brick oven focaccia



Pizza

Classic Cheese Pie	19.00	Mushrooms	22.00	Margarita	23.00
Sicilian	23.00	Meatballs	25.00	Meat Lover	30.00
Pepperoni	21.00	Onions and Peppers	22.00	Chicken Cutlet	30.00
Sausage	22.00	Buffalo Chicken	27.00	Veggie Lover	23.00

CREATE YOUR OWN PIZZA 19.00

Build a pizza that custom made for you. Add all the toppings you want and just the right amount of cheese and sauce

TOPPINGS

1.50

Tri-Color Peppers
Basil Leaves
Mushrooms
Diced Tomatoes
Eggplant
Red Onions
Fresh Pineapple

2.50

Hot Chilli Peppers
Extra Cheese
Bacon
Black/Green Olives
Sun-Dried Tomatoes
Broccoli
Cherry Tomatoes

3.50

Sausage
Pepperoni
Meatballs
Buffalo Chicken
Grilled Chicken
Breaded Chicken
Fresh Mozzarella



THIN CRUST PIZZA 10" PIE 9.49 WITH ANY TOPPINGS 3.50 EXTRA





Chef's Entree Salads

Served With A Basket of Brick Oven Bread and Assorted Homemade Dressings

CHEF'S SPECIALTIES 10.45 **CHICKEN CAESAR SALAD**

Grilled Breast of Chicken, crisp Romaine Lettuce tossed with imported shaved Romano Cheese, Herbed Focaccia Croutons served with our Chef's Special Caesar Dressing

CITY COBB

Smoked Turkey Breast, rows of ripened Avocado, Bacon, Roasted Sweet Corn, sliced fresh Mushrooms over Mixed Greens

CHEF SALAD

Smoked Turkey, Roast Beef, Ham, fresh Turkey, Chicken Breast, asst cheeses, Romaine Lettuce, Roma Tomatoes, Sprouts, Cucumbers, Green Peppers, sliced Eggs and shredded Carrots

GRILLED TUNA NICOISE

Fresh Spinach, Grilled Yellow Fin Ahi Tuna, sliced Hard Eggs and Dijon Potatoes, Capers, Black Olives, Green Beans, Cherry Tomatoes and Red Onions

GRILLED SHRIMP

Romaine Lettuce, Grilled Jumbo Shrimp, Garlic Croutons, Roasted Tomatoes, Sweet Peppers and Sweet Corn

CITY SALAD

Grilled Marinated Shrimp, French Green Beans, ripe Tomatoes, Red Potatoes, Red Onion, Crumbled Smoked Bacon over Baby Mesclun Greens

GRILLED BALSAMIC CHICKEN

Marinated Breast of Chicken over fresh Mixed Greens with roasted Italian Vegetables

CHAR-GRILLED FLANK STEAK

Crisp Greens, Roasted Balsamic Portobello Mushrooms and Crispy Onions

BABY SPINACH BACON AND FRESH MUSHROOMS

GREEK SALAD 6.45 classic version

Salad chef available to toss and serve your salad creation at an additional charge.

Gourmet Side Salads

ORGANIC GREEN SALADS 4.45

CLASSIC CAESAR SALAD with imported shaved Romano Cheese

ORGANIC MESCLUN GREENS freshly made just for you

CREATE YOUR OWN SALAD BAR 15.49

An elegant display of salad bases, toppings and dressings to create your ideal salad. per person a minimum 8 guests
Romaine and Field Greens • Two Cheese Choices • Three Dressing Choices • Homemade Croutons & Chinese Noodles
• Two Protein Choices • Eight Vegetable Choices

CHOICE OF DRESSINGS

*Sesame Ginger * Honey Dijon * Classic French * Honey Balsamic Vinaigrette * Low-fat Caesar * Blue Cheese Fat-Free Raspberry Vinaigrette * Low-Fat Italian * Balsamic Vinaigrette * Fat-Free Lemon Herb * Russian * Balsamic Vinegar * Virgin Olive Oil * Roasted Garlic Red * Wine Vinaigrette*



Pasta & Sides

11.45

Minimum of 10 persons

HOT PASTA

(Served with one Complimentary Salad or any Hot Side and with Brick Oven Bread)

PASTA PRIMAVERA WITH SHRIMP SCAMPI

FUSILLI BOLOGNESE

Melted Roma Tomatoes in a Basil Bolero Sauce

PENNE PESTO

Sauteed Spinach and Grilled Portobello Mushrooms in a Lite Basil Pesto Velouté Sauce

STUFFED SHELLS

with Ricotta Mousse and Fire Roasted Basil Marinara

TORTELLINI ALFREDO

sauteed Breast of Chicken and Grilled Asparagus

BAKED ZITI

BAKED LASAGNA

Your Choice of Meat or Vegetarian

SPAGHETTI

with Your Choice of Meat Sauce or Italian Meatballs

LINGUINI CARBONARA

Bacon, Melted Tomatoes and Jumbo Shrimp

FARFALLE PESTO

Sauteed Breast of Chicken, Sun-dried Tomatoes, Ricotta and Fresh Basil Pesto

PENNE ALA VODKA with Chicken Cutlet

SPINACH FETTUCCHINI

Grilled Breast of Chicken, Wild Mushrooms, and Cherry Tomatoes in a Lite Olive Oil

PASTA SICILIANO

With Beef Sausage, Sauteed Eggplant, Grilled Zucchini & Red Peppers in a Lite Marinara Sauce

BAKED PASTA MARINARA

with Smoked Mozzarella Cheese & Ricotta Mousse in Basil Marinara Sauce

PENNE PESTO VELOUTE

with Sauteed Spinach, Grilled Portobello Mushrooms & Melted Plum Tomatoes in Lite Basil Pesto Velouté Sauce Topped with Toasted Almonds

CHEESE RAVOLI IN BOLOGNESE SAUCE

Stuffed Shells with Ravoli Cheese in Marinara Sauce, Charcoal Chicken Paste in Garlic Oil Sauce

Cold Pasta Salads **5.45**

TRI-COLOR FUSILLI

Grilled Asparagus, Portobello Mushrooms and Sundried Tomato Pesto

PENNE PRIMAVERA

Assorted fresh steamed seasonal Vegetables in a Lite House Dressing

PENNE PESTO

Toasted Pine Nuts and Sun-dried Tomatoes



Tex Mex - Burger - Gyros & Soup

Minimum of 10 Guest

TACOS 9.45

- SOFT OR HARD
- BEEF
- CHICKEN
- VEG

Served with
sour cream salsa
sauce and guacamole
with curly fries

QUESADILLA 9.45

- THREE CHEESE
- CHICKEN
- STEAK
- VEG

Served with rice
or fries, Sour cream
salsa & guacamole

BURGER AVE 9.45

per person a minimum 8 guests

CHOICE OF ANY ONE

1. BEEF
2. TURKEY
3. GARDEN
4. BERMUDA
5. PIZZA

Served with fries & soda
(fries choice: regular, curly or waffle)

GYROS 9.45

- CHICKEN
- LAMB

Served with fries

QUICHE 89.50

Served with garden salad

Serves 8 guests

Broccoli and Cheddar Cheese

Fresh Spinach and Feta Cheese

Ham and Melted Pepper Jack Cheese

Julienne Vegetables and Parmesan Cheese

24 hour notice is required

SIGNATURE SOUPS 69.50

Served with artisan crafted rolls

Soup tureen, serves 15 guests

Chicken Noodle

Tomato Basil

Yellow/Green Split Pea

Boston Clam Chowder

Cream of Spinach

24 hour notice is required

Classic Minestrone

Seafood Bisque

Cream of Broccoli

Mushroom Barley

Turkey Chilli

City Lunch Boxes

Priced per Box - Minimum of 6 Boxes

PICNIC BOX

Choice of Sandwich or Wrap

Choice of Whole Fresh Fruit

A Bag of Potato Chips

BUSINESS BOX

Signature Sandwich or Wrap

Choice of Side Salad

Freshly Baked Cookie

11.45

12.45

EXECUTIVE BOX

Signature Sandwich or Wrap

Choice of Side Salad

Choice of Whole Fresh Fruit

Freshly Baked Cookies

CITY FAVORITE

*Signature Sandwich or Wrap

*Choice of Side Salad

*Fresh Fruit Cup with Mixed Berries

*Freshly Baked Cookie

*Bag Of Potato Chips

13.45

16.45

Add Soft Drinks to any Boxed Lunch add \$2.45 • Add Bottled Water to any Boxed Lunch add 2.00





Finger Food

IMPORTED FRUIT AND CHEESE PLATTER

7.45

An artful selection of French Brie, English Cheddar, Chevre Goat's Cheese, and Smoked Gouda with Seedless Grapes, Golden Pineapple and Drisooll's Strawberries served with Carr's British Crackers, Breadsticks and Flatbreads

-per person

VEGETABLE CRUDITE PLATTER

5.45

Crisp Seasonal Vegetables tastefully arranged: Tri-color Peppers, Broccoli, Carrot Sticks, Cauliflower, Grape Tomatoes, Sweet Potatoes and your choice of two Home Made Dips [Basil Aioli, Garlic Aioli, Sun Dried Tomato, Hummus or Bean]

-per person

FINGER SANDWICH & WRAP

5.45

Assortment of Sandwich & Wrap

- 2 finger per person

SLICED FRUIT PLATTER

5.45

A mouthwatering selection of Golden Pineapple, Honeydew, Cantaloupe, Seedless Grapes, Kiwi Watermelon, Mixed Berries and other Seasonal Fruit

-per person

CHIP AND DIP

4.45

Assorted Nacho Chips, Potato Chips and Tortilla Chips served with our spicy Guacamole or Salsa Picante Dipping Sauce

-per person

CHEESE CRACKER PLATTER

6.45

A selection of cheeses is decorated on a tray surrounded by selected crackers
per person minimum 8 guests





Custom Cakes

[24-Hour Notice]

AVAILABLE IN THE FOLLOWING SIZES:

8" inch Round, Serves 12-15 Guests	49.50
12" inch I/4 Sheet, Serves 18-22 Guests	75.50
1/2 Sheet, Serves 30-40 Guests	125.50
3/4 Sheet Serves 45-55 Guests	175.50
Full Sheet, Serves 70-90 Guests	225.50

ITALIAN TIRAMISU

STRAWBERRY SHORTCAKE

CARROT WALNUT

CHOCOLATE MOUSSE

SEVEN LAYER

WHITE CHOCOLATE

GERMAN CHOCOLATE

WALNUT MOCHA

*Inscriptions are complementary on all cakes
City Cafe customizes cakes for every occasion*



Decadent Desserts

LOAVES & BERRIES 5.45

An assortment of Homemade Low-Fat Yogurt Loaves and fat free Rice Crispy Treats, garnished with fresh Seasonal Berries

COOKIES & BROWNIES 4.45

An Assortment of Miniature Cookies and Brownies

BROWNIES & FUDGES 6.45

An Assortment of Brownies and Fudges

DRIED FRUIT & BROWNIE 6.45

An Assortment of Brownies and Dried Fruit (Organic Dry Fruits)

BROWNIE SELECTION

Cheese Cake - Lemon Square - Apricot Square
Raspberry Square - Chocolate Chips - Chocolate
Pecan Square - Walnut Brownie

PASTRIES 6.45

An Assortment of French or Italian Pastries

PUDDING 4.45

Rice - Chocolate - Vanilla

JELLO PLAIN 3.45 / WITH FRUITS 4.45

SLICED FRUIT 4.45

An Assortment of sliced Seasonal Fruit decorated on a tray per person minimum 8 guests



Smoothies

FRUIT SMOOTHIES NEW! 6.00
All-natural chilled drinks made with the freshest blends of fresh fruits. 99% Fat Free

ALOHA BERRY
CRAZY CARIBBEAN
PEACH ALMOND FREEZE
BAHAMA MAMA
MAUI SUNSET
PINK HURRICANE
PEANUTTY BLAST

Beverage

ASSORTMENT 3.45
Vitamin Water, Gatorade and assorted juice
SPRING WATER 2.00
CANNED BEVERAGES 1.75
ASSORTED SNARRLE ICE TEAS 2.75
VITAMIN WATER 3.45
NAKED SMOOTHIES 5.45
FRESHLY MADE LEMONADE 2.75
OR ICED TEA

Beverages

CITY COFFEE SERVICE 2.75
Featuring Our Signature Roast, Or Decaffeinated
Fresh Brewed Coffee

CITY TEA SERVICE 2.75
Our Fresh Brewed Leaf Tea, Decaffeinated
and Herbal Teas

HOT CHOCOLATE 3.45
Belgian COcOa with Steamed Milk

**ALL NATURAL FRESH
SQUEEZED JUICES** 3.00
Orange Juice, Ruby Red, Grapefruit,
Cranberry Or Fresh Pressed Apple Juice

**ASSORTED
BEVERAGE PACKAGE** 2.45
Bottled Spring Water & Snapple Ice Tea





*35 West 43rd Street
New York, New York*

City Cafe *caterers*

Tel: 212.764.0444

Fax: 212.764.0472

