

TABLED

CORPORATE & EVENTS

CATERING

— MENU —



TABLEDNY.COM
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TABLED

PLACING YOUR CATERING ORDER

Please contact us at catering@tabledny.com or 516.602.9383 to make arrangements.

ORDERING HOURS

Monday through Friday 8am –6pm.
For orders outside of our standard ordering hours, special arrangements may be required.

SET-UP

All orders include disposable napkins, cups, plates, cutlery, serving utensils, and descriptive food signs for display. Disposable tablecloths are available upon request. In an effort to minimize single use, please let us know if you do not need these items

SERVICE FEE

Our 5% - 20% service fee covers costs associated with the packaging, transportation, administration, support and execution of the catering order. This charge is not a gratuity and will not be distributed as a gratuity.

CANCELLATION POLICY

To guarantee service, orders must be placed by 3pm 48 Hours prior. We will try to accommodate all last-minute orders, but certain menu items require 24-48 hours notice. Orders cancelled within less than 24 hours will result in a 100% charge. This policy includes weather related conditions, office closures and cancellations.

PAYMENT

We accept all major credit cards: American Express, MasterCard, Visa and Discover. We accept checks. Corporate accounts can be set up upon request. Gratuities are not included.

GENERAL

Menu items are subject to availability and ingredients may change based on seasons.

For information about our services, please contact us at catering@tabledny.com

GF = Gluten Free | DF= Dairy Free | V= Vegan | VEG = Vegetarian



BREAKFAST PLATTERS

- THE MINI** **\$8.99**
Assorted mini pastries, bagels & muffins
- EVERYTHING BAGEL** **\$7.25**
Assorted hand rolled bagels with cream cheese, butter & assorted jellies
- THE NOVA** **\$19.99**
Assorted Bagels, Nova Salmon Platter with tomatoes, onions, lemon, Capers and Fresh Herbs
- ASSORTED FRITTATAS (per Dozen)** **\$36**
Ham & cheese
Tomato & Spinach
Jalapeno cheddar
- ASSORTED QUICHES** **\$48**
Quiche Loraine
Mixed Vegetable and Swiss Cheese
Mushroom & Caramelized Onions
- SEASONAL FRUIT PLATTER** **10ppl \$69.99**
Freshly sliced fruit **20ppl \$135**

PARFAITS & OATS

- ASSORTED YOGURT PARFAITS** **\$5.99**
Vanilla
Greek Yogurt
Strawberry Dairy free (+\$1.25)
served with fresh berries and granola
- ASSORTED OVERNIGHT OATS** **\$5.99**
Peanut butter banana overnight oat
Chia Seed, berries and coconut Pudding
Blueberry overnight oat

HOT BREAKFAST

- BREAKFAST SANDWICHES** **\$9.99**
served on croissant or wraps

- Bacon, Egg & Cheese
- Egg white, Spinach & Tomato
- Black forest ham, Egg and Swiss
- Red Peppers, Caramelized onion and Egg

ALL AMERICAN BREAKFAST

Fluffy Scrambled Eggs

\$15.99

Proteins: (pick 2)

- Hickory Smoked Bacon
- Black Forest Ham
- Herbed Turkey Sausage links

Potato: (pick 1)

- Hash Browns
- Home Fries

served with assorted toasts, butter & Jam

- PANCAKES OR FRENCH TOAST** **\$7.99**

Buttermilk pancakes or challah French toast served with mixed berries, syrup and butter.

BEVERAGES

- Poland Spring **\$1.99**
- La Croix Sodas **\$1.99**
- Assorted Sodas **\$1.75**
- Snapples **\$2.50**
- Tropicana Juices **\$2.99**
- Full Coffee Service **\$3.50**
- Full Tea Service **\$3.50**





OFFICE LUNCHES

THE EASY LUNCH	\$15.99
Assorted sandwiches and wraps with a salad	
THE QUICK LUNCH	\$19.99
Assorted sandwiches and wraps with a salad and cookies	
FOODIE LUNCH	\$22.99
Assorted sandwiches and wraps with two salads and fruit or cookies	

SANDWICH OPTIONS

- Tomato & Mozzarella (Veg)**
with pesto on ciabatta
- TURKEY B.L.T**
with homemade aioli on ciabatta
- Grilled Chicken with Red Pepper Aioli**
with fresh mozzarella
- Homemade Roast Beef & White Cheddar**
with grilled red onions and horseradish aioli
- Roasted Turkey & Brie**
with grilled apples, honey mustard on ciabatta
- Italian Hero**
with Salami, Roasted Red Peppers, Capicola & Provolone
- Reuben on Rye**
with sauerkraut, Russian dressing and Swiss cheese

WRAP OPTIONS

- Roasted Vegetable & Goat's cheese Wrap (Veg)**
with basil chimichurri on ciabatta
- Turkey Club Wrap**
with homemade aioli on a whole wheat wrap
- Hummus & Falafel Wrap (DF,GF, V)**
with israeli salad and tahini dressing
- Tuna Salad Wrap (DF)**
with romaine lettuce and fresh dill
- Chicken Salad Wrap (DF)**
with romaine lettuce
- Grilled Salmon Wrap (DF)**
with romaine lettuce, cucumber, carrots & honey mustard

SALAD OPTIONS

- Seasonal Garden Salad (V, DF, GF)**
with seasonal vegetables
- Bowtie Pasta Salad**
with ricotta, peas, corn and fresh basil
- Chickpea Quinoa Salad**
with carrots and herbs
- Caesar Salad with Homemade Dressing**
with sourdough croutons, parmesan and lemon zest.
- Antipasto Potato Salad**
with roasted red peppers, salami, olives, parmesan, onions & tomatoes
- Toasted Faro & Edamame Salad**
with peas, mint and toasted sunflower seeds
- Mediterranean Orzo Salad**
With Feta, Cucumbers, tomatoes and Fresh Dill

TABLED SPINACH SALAD

Fresh Spinach, Mushroom, crispy bacon and onions

PICK YOUR DRESSING

Pick 2 options

- Citrus Oregano Dressing
- Balsamic vinaigrette
- Honey Mustard Dressing
- Homemade Ranch Dressing

DESSERT OPTIONS

- Assorted Cookies
- Brownies
- Assorted Fruit Platter
- Specialty Italian Desserts (additional cost)

ORDERS: CATERING@TABLEDNY.COM / 516.602.9383

Please be advised that our food may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Please call 516.602.9383 or email hello@tabledny.com if you or someone has severe food allergies.

LUNCH BOWLS & BENTO BOXES

Grilled Salmon Bowl (GF,DF)	\$15.99
with Chickpeas, Quinoa and romaine lettuce	
Grilled Chicken Caesar Bowl	\$14.99
with homemade Caesar dressing	
Protein Power Bowl (V,DF,GF)	\$13.99
Falafel, Hummus, romaine and carrots	
Cold Sesame Ramen Noodle & Tofu	12.99
Seared Marinated tofu and scallions	
Greek Salad with Herb Marinated Chicken	\$14.99
with quinoa and citrus oregano dressing	
Chicken Antipasto Salad	\$14.99
with olives, artichokes, salami, provolone & vinaigrette	
Green Goddess Bowl	\$12.99
with edamame, celery, spinach and cucumbers	
Healthy Tuna Salad Bento Box	\$14.99
with Tuna Salad, House Salad and crostinis	
Italian Hero Sandwich Box	\$13.99
with House salad and a cannoli	
Caprese Ciabatta Sandwich Box	\$12.99
with quinoa and citrus oregano dressing	
Chicken & Pepper aioli Sandwich Box	\$14.99
with House salad and cookies	
Roasted Vegetables & Goat Cheese Wrap	\$13.99
with house salad and a brownie	
B.L.T on Whole Grain box	\$13.99
with house salad and a brownie	

BEVERAGES

Poland Spring.....	\$1.99
La Croix Sodas.....	\$1.99
Assorted Sodas.....	\$1.75
Snapples.....	\$2.50
Tropicana Juices.....	\$2.99
Coffee.....	\$3.50
Tea.....	\$3.50



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BUILD YOUR OWN BOWL \$19.99

PICK YOUR OWN GRAINS OR SALADS (2 OPTIONS)

- Steamed Quinoa (GF,DF,V)
- Tuscan Farro (DF, V)
- Jasmine Rice (V, DF, GF)
- Kale (GF,DF,V)
- Romaine Lettuce (GF,DF,V)

PICK YOUR PROTEIN (2 OPTIONS)

- Seared Steak (\$1.00 Additional Fee) (DF,GF)
- Citrus & Fresh Herb Charred Chicken (DF,GF)
- Tofu Chimichurri (DF,GF,V)
- Shredded Blackened Salmon (DF,Veg,GF)

**Add an additional protein: \$4.99 Per person*

PICK YOUR TOPPINGS (5 OPTIONS)

- Charred Broccoli with Pickled Chilis (GF,DF,V)
- Roasted Cauliflower with crunchy seeds (GF,DF,V)
- Grilled Corn, basil and cherry tomatoes (GF,V)
- Sriracha Honey Roasted Sweet Potatoes (GF,DF,Veg)
- Braised Zucchini & Blistered tomatoes (GF,DF,V)
- Grilled asparagus with Parmesan & Lemon Zest (GF,DF,V)
- Balsamic Roasted Brussel Sprouts (GF,DF,V)

SAUCES

- Lemon & Herb vinaigrette
- Homemade Honey Mustard dressing
- Ranch Dressing

PLATTERS

- Crudite Platter** \$6.99
with homemade ranch dipping sauce
- Charcuterie Platter** \$8.99
with pita bread triangles
- Assorted Cheese Platter** \$9.99
with crackers and jam
- Shrimp Cocktail Platter** sm \$125
with homemade cocktail sauce and lemon wedges lg \$250



PRIX FIXE LUNCHES

Can be served hot or at room temperature

CLASSIC LUNCH SPREAD \$26.99

1. Chicken Piccata (GF, DF)
Shrimp Scampi (GF)
Caprese Pasta Salad (Veg)
Roasted Seasonal Vegetables (GF,DF,V)
Served with a Classic Dessert Tray
2. Chicken Franchise (GF)
Salmon with Lemon, Capers & Dill (GF,DF)
Roasted Herb Potatoes (DF,GF,V)
Braised Kale & White Beans with Lemon & Parm (GF,Veg)
Served with a Classic Dessert Tray
3. Ricotta Oregano Meatballs
Shrimp Oreganata
Cavatappi with Blistered Tomatoes & Basil (Veg)
Charred Broccoli with Roasted Red Peppers (GF,DF,V)
Served with a Classic Dessert Tray

BUSINESS LUNCH SPREAD \$31.99

4. Herb Crusted Salmon (GF, DF)
Lemon & Herb Rotisserie Chicken (GF, DF)
Parmesan Baked Potato Wedges (GF,DF,V)
Roasted Cauliflower with Crunchy Seeds (GF,DF,V)
Served with Dinner Rolls & a Dessert Tray
5. Lemon & Herb Baked COD (DF,GF)
Chicken with Artichokes & Blistered Tomatoes (GF)
Braised Zucchini & Summer Squash (GF,DF,V)
Mediterranean Citrus Rice Pilaf (GF,DF,V)
Served with Dinner Rolls & a Dessert Tray
6. Teriyaki Glazed Salmon (GF,DF)
Miso & Ginger Glazed Chicken Thighs (GF,DF)
Fresh Lo Mein with Sesame & Asian Greens
Orange & Soy Glazed Bok Choy
Served with Dinner Rolls & a Dessert Tray

EXECUTIVE LUNCH SPREAD \$37.99

7. Chilean Sea Bass with a Tomato & Caper Relish (GF,DF)
Port Wine Braised Short Ribs (GF, DF)
Seasonal Grilled Vegetables (GF,DF,V)
Roasted Potatoes & Caramelized Onions (GF,DF,V)
Served with Dinner Rolls, Garden Salad & a Dessert Tray
8. Pistachio Crusted COD with an Orange Salsa (DF)
Seared Filet with Pearl Onions & Mushrooms (DF,GF)
Sautéed Spinach & Blistered Cherry Tomatoes (GF,DF,V)
Leek & Potato Rosti (GF,DF,V)
Served with Dinner Rolls, Garden Salad & a Dessert Tray
9. Arctic Char with a Citrus Edamame (DF,GF)
Milanese with Cherry Tomatoes Arugula and Pecorino
Tri Color Roasted Cauliflower with Toasted Almonds (GF,DF,V)
Mushroom Rice Pilaf (GF)
Served with Dinner Rolls, Garden Salad & a Dessert Tray

PLANT BASED LUNCH SPREAD \$29.99

10. Organic Chimichurri Tofu (GF,DF,V)
Homemade Falafel with Hummus (GF,DF,V)
Edamame & Peas Barley Salad (GF,DF,V)
Braised Zucchini & Blistered Tomatoes (GF,DF,V)
Served with Garden Salad & Dessert Tray
11. Zucchini, Corn Patties with a Citrus Hummus (GF,DF,V)
Vegan Rigatoni Lentil Bolognese (DF,V)
Tomato Rice Pilaf (GF,DF,V)
Sautéed Broccoli Rabe with Confit Garlic (GF,DF,V)
Served with Garden Salad & Dessert Tray

CREATE YOUR OWN SPREAD \$39.99

Choose Any Two Proteins and Two Sides.
Served with Dinner Rolls, Garden Salad & a Dessert Tray

THEMED MENUS

We can create a customized menus for administrative professionals day, staff appreciation day, Cinco de Mayo, and holiday parties etc...

Please inquire with our catering and events specialists at catering@tabledny.com and 516.682.9383

AMERICAN . ITALIAN . FRENCH . MEXICAN . ASIAN .
MEDITERRANEAN







TABLED AT THE WORKPLACE

Elevate your office dining experiences with our catering services. From a simple drop-off order, to an elaborate occasion. Our catering services are designed to make your event a success.

Our catering services include:

- Employee Lunches
- Regularly Scheduled Meetings
- Breakfast & Lunch Meetings
- Conferences & Conventions
- Special Events
- Roadshows
- & more...

Tabled is here to make your next event memorable. Contact one of our catering experts for more information.

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