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[www.OrganiqueOnline.com](http://www.OrganiqueOnline.com)

# ORGANIQUE CATERING MENU

or contact us at:  
212-674-2229

## BREAKFAST TRAY

\$4.29 per person

- An assortment of: muffins, croissants, scones and danishes, freshly baked bagels: whole wheat, pumpkinnickel, plain, everything, sesame seeds and cinnamon raisin, served with butter, cream cheese, low fat or flavored and jelly.
- Mini breakfast and bagels add \$1.50
- With fresh fruit salad add \$2.49
- With fresh orange juice add 2.49

## SMOKED SALMON PLATTER

\$9.99 per person (Minimum of 5 people)

- A beautiful presentation of smoked salmon with red onions, tomatoes, capers, cream cheese and assortment of bagels.

## FRUIT PLATTER

\$7.00 per person

- A selection of seasonal melons, citrus and berries.

## FRESH FRUIT SALAD SERVED IN A BOWL

\$3.00 per person

- The best selection of organic fruits season has to offer.

## YOGURT PARFAIT

\$3.95 per person

- Low fat yogurt, home-made granola, honey, bananas and berries.

## FRESHLY SQUEEZED ORANGE JUICE

\$3.99 per person (Minimum of 6 people)

## COFFEE OR TEA

\$3.49 per person (Minimum of 6 people)

- **Coffee:** decaffeinated coffee or fresh "Organique" coffee, served with: milk, soy milk or lactose free milk.
- **Tea:** Certified organic full-leaf teas.

## BREAKFAST SANDWICHES

\$7.00 per person

- Freshly baked croissant with:
- Ham and cheese omelettes
- Mushroom omelettes
- Turkey, onion, tomato and roasted pepper omelettes
- Spinach, mushroom and cheese omelettes
- With choice of whole eggs or white eggs

## PETITE SANDWICHES

\$55.99 per person (Serves 5 people)

Your choice of:

- Tomato, basil chiffonade, fresh mozzarella, sprinkled with Basil Fleur de Sel, extra virgin olive oil and balsamic glaze on sourdough ficelle
- Prosciutto, arugula, arugula and parmigiano reggiano pesto and extra virgin olive oil on sourdough ficelle
- Smoked salmon, cucumber, cream cheese, capers and dill on pumpkinnickel ficelle.
- Chicken salad, basil on mini pepper brioche bread
- Ripe brie cheese, tomato and chutney on ficelle

## ROASTED BREAST OF CHICKEN

\$11.99 per person (Minimum of 6 people)

- With artichoke hearts, palm hearts and roasted pepper salad.

## SAVORY TRAY

\$7.00 per person

- Savory filling on miniature rolls, croissants or brioches:
- Prosciutto with fig butter
- Smoked salmon with cream cheese and dill
- Egg salad with scallions and watercress
- Ham, cheddar cheese and basil

## BLACK PEPPERED FILET OF BEEF

Price per person \$30.99 (Minimum of 6 people)

- With: arugula, tomato and red onion salad or onion marmalade with fingerling potato salad.

## GRILLED TUNA

\$27.99 per person (Minimum of 6 people)

- Served rare with organic canellini white bean salad, organic cherry tomato, three color organic peppers and organic Italian dressing.

## POACHED SALMON

\$22.99 per person (Minimum of 6 people)

- Served with: fennel, orange and scallion salad or red bliz potato, celery, lack olive and mustard dijonaise sauce.

## SALADS

\$7.95 per person

- Mescaline, goat cheese, toasted walnut, cranberries, olive oil and balsamic vinegar
- Romaine, parmigiano reggiano cheese, flax seeds, home made croutons and cesar dressing
- Romaine, onion, feta cheese, tomato, olives, cucumber and red wine dressing
- Spinach, roasted pears, goat cheese and Alex's dressing.
- Spicy roasted eggplant salad with: cherry tomato, pistachios and goat cheese.
- Roasted beet salad with: green apples, walnut and citrus dressing.

## PASTA / GRAIN SALAD

\$7.49 per person (Minimum of 6 people)

- Choice of whole wheat or gluten free penne, olives, broccoli, shaved parmigiano reggiano cheese, roasted red peppers and chille flakes.
- Cavatappi pasta, cherry tomato and basil pesto
- Whole wheat rigatoni, tomato, ricotta salatta and basil
- Wild and brown rice, dried apricot, dried cherry, pecan, scallion and orange marmalade dressing

## CHEESE PLATTER

\$11.00 per person

- A selection of cheeses with grapes, berries, walnuts and dry cranberries served with homemade crostini or crackers.

## CRUDITES PLATTER

\$7.50 per person

- An assortment of lightly steamed and fresh vegetables served with two dips.

## SWEET TREAT PLATTER

\$5.50 per person (Minimum of 6 people)

- A selection of homemade cookies, biscotti, brownies and blondies garnished with fresh berries.

**Catering Terms:** We would like 24 hour notice for orders. However, we recognize that this is not always possible and we will do our best to accommodate same day orders. There is a 50% deposit required at the time the order is placed. To cancel an order, please notify us 24 hours in advance and your deposit will be refunded in full. Menu and prices are subject to change. There is a \$15 surcharge on all catering platters.