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**2009 CORPORATE CATERING MENU**

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Serving the Los Angeles Area



# Great Food. Great Events. Anywhere. Anytime... And Now Online!

You are just a few clicks away from a great catering experience. Our customized online ordering system is easy to use, totally safe and allows you to customize your order like no other.

## NYFC Online Ordering

- ◆ Fast. Convenient. Totally secure.
- ◆ Customized ordering, “no mayonnaise, extra mustard please.”
- ◆ Email confirmations of your order.
- ◆ Quickly repeat previous orders.
- ◆ Sample images for each menu item.

At NYFC we never stop working to make your next catering experience better.

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## Delivered Fresh to Your Door



### DELIVERY AREA

Regular deliveries are made in an area bordered by Santa Monica, Southern Los Angeles, Long Beach and all communities in between. Deliveries outside of this area are provided at a slight addition to the standard delivery fee.

### DELIVERY TIMES

Your order will be delivered within a 15-minute window (under ordinary traffic conditions) by our uniformed “server on wheels.” We will confirm the accuracy of your order, assist in the set-up and leave as quietly as we arrived. An attendant will return to retrieve all equipment the following business day or, if desired, a same day or after hours pick-up may be arranged (additional fee may apply.)

### DELIVERY FEE

Fees vary depending on the time of day, location of delivery and size of the order. Our “Servers on Wheels” are not working for tips. Client is responsible for all parking charges associated with deliveries to their location. Our delivery supervisor is available to discuss any special delivery concerns, including security issues, background checks, loading dock protocol, etc. Just let us know how we can make your delivery more convenient.



# Breakfast

## CONTINENTAL BREAKFAST **\$9.50**

Fresh muffins, bagels, cinnamon rolls, breakfast breads, rosettes, croissants, bearclaws, and assorted danishes are served with jam, butter, cream cheese and your choice of autumn berry spread or olive sun-dried tomato spread. Coffee and choice of seasonal fresh fruit or juice.

## CONTINENTAL EXECUTIVE UPGRADE **\$16.75**

Add protein to your morning without changing to a hot breakfast selection. The Executive includes our Continental Breakfast Pastries, rolled sliced deli meats, raw mixed nuts, vanilla yogurt and seasonal sliced or whole fruits. Served with fresh squeezed orange juice and coffee.

## BREAKFAST CROISSANTS **\$9.75**

Choose from four different varieties. Served with coffee and choice of seasonal fresh fruit or juice. *(Minimum of 5 orders per style)*

- ◆ COUNTRY HAM & SWISS CHEESE
- ◆ ROAST TURKEY & CHEDDAR CHEESE
- ◆ ITALIAN SAUSAGE & MOZZARELLA CHEESE
- ◆ EGG & SWISS CHEESE

## EARLY BIRD BREAKFAST **\$11.75**

Scrambled eggs, sausage or bacon, potatoes O'Brien, breakfast pastries, and condiments. Coffee and choice of seasonal fresh fruit or juice.

## PANCAKE BREAKFAST **\$11.75**

Select your favorite style of pancakes, served with bacon or sausage, whipped butter, and warm syrup. Coffee and choice of seasonal fresh fruit or juice. *(Minimum of 5 orders per style)*

- ◆ BUTTERMILK
- ◆ MAINE BLUEBERRY
- ◆ CHOCOLATE CHIP

## BREAKFAST TACOS **\$11.75**

Soft flour tortillas filled with your choice of roasted chicken and potato hash or Angus beef and potato hash, along with scrambled eggs, chopped fresh cilantro and a trio of shredded cheeses. Coffee and choice of seasonal fresh fruit or juice. *(Minimum of 5 orders per style)*

## BREAKFAST BURRITO **\$11.25**

A flour tortilla layered with a fresh omelet, ground turkey, tri-colored bell peppers, refried beans, pepper jack cheese and homemade salsa. Coffee and choice of seasonal fresh fruit or juice.

## BREAKFAST POTATO SKINS **\$7.95**

Choose from the following three varieties. Served with coffee and choice of seasonal fresh fruit or juice. *(Minimum of 5 orders per style)*

- ◆ CLASSIC - Scrambled eggs, bacon, cheddar cheese, green onions and sour cream.
- ◆ SOUTH OF THE BORDER - Scrambled eggs, crumbled chorizo, pepper jack cheese and cilantro, served with homemade salsa.
- ◆ ITALIAN - Scrambled eggs, Genoa salami, mild Italian sausage, basil, homemade marinara and mozzarella cheese.

## SUNRISE FRITTATA **\$8.50**

Fluffy whipped eggs and Italian cheeses are combined with black olives, diced tomatoes, sweet red bell peppers, mushrooms and diced potatoes. Finished with homemade marinara sauce and whole milk mozzarella. Accompanied with seasonal fresh fruit or juice and coffee. Add sausage for an additional \$1.00

## GRIDDLE MUFFIN BREAKFAST SANDWICHES **\$11.50**

Two varieties from which to choose. Includes hash brown potatoes. Coffee and choice of seasonal fresh fruit or juice. *(Minimum of 5 orders per style)*

- ◆ EGG, TAVERN HAM AND CHEDDAR
- ◆ EGG, ITALIAN SAUSAGE, MOZZARELLA AND MARINARA

## BREAKFAST PANINI **\$10.50**

Three varieties of Panini grilled sandwiches from which to choose. Includes potatoes O'Brien, coffee and choice of seasonal fruit or juice. *(Minimum of 5 orders per style)*

- ◆ BREAKFAST CLUB - Sliced turkey, smoked ham, applewood smoked bacon and fried egg on French bread.
- ◆ TORTA SONORA - Sausage patty with cilantro and Ortega chilis, fried egg, Monterey jack cheese on a fresh Kaiser roll.
- ◆ SOUTHERN FRYER - Country-fried chicken, cheddar cheese and sausage gravy on Texas toast.

*Minimum of 15 orders for cold breakfast items and 20 orders for hot breakfast items*

## BREAKFAST ADDITIONS

The following additions are available to compliment your breakfast order:

**BAGEL PLATTER **\$3.95****  
Assorted bagels served with cream cheese and your choice of autumn berry spread or olive sun-dried tomato spread.  
Add thinly sliced Norwegian smoked salmon, sliced red onions, sliced tomatoes, and capers. **\$7.50**

◆ ASSORTED INDIVIDUAL YOGURT **\$2.95**  
◆ HOMEMADE GRANOLA AND BERRIES **\$3.75**  
◆ SMOKED BACON OR LINK SAUSAGE **\$3.25**  
◆ POWER BARS **\$4.75**  
◆ GRANOLA BARS **\$1.75**  
◆ ASSORTED BREAKFAST PASTRIES **\$3.75**

Egg Beaters available by request on all of the above.

# Cold Selections

## GOURMET MINI SANDWICHES \$11.75

A quartet of mini gourmet sandwiches. Served two per person with choice of salad. (Minimum of 5 per style)

- ◆ **BLACK FOREST HAM AND GOUDA**  
Petite rosemary rolls filled with thinly sliced black forest ham, frisée and sliced Gouda cheese. Finished with a touch of honey mustard.
- ◆ **SMOKED TURKEY WITH PROVOLONE**  
Hickory smoked breast of turkey layered with butter lettuce, roasted red bell peppers, provolone cheese on an olive roll. Finished with a red pepper aioli.
- ◆ **ROAST BEEF AND BLUE**  
Certified Angus roast beef topped with caramelized red onion and blue cheese. Served on a grilled onion roll with shredded iceberg lettuce.
- ◆ **TBLT**  
Mini rosemary roll layered with sliced garlic herb turkey, house cured black-pepper-molasses bacon, butter lettuce, Roma tomatoes and a touch of mayonnaise.

## LEMON BAKED CHICKEN \$12.50

Tender boneless breast of chicken marinated in lemon juice then lightly floured and baked in brown sugar. Served with honey mustard dipping sauce, and choice of salad, rolls and butter.

## MEAT & CHEESE PLATTER \$11.95

A variety of roast beef, turkey breast, tavern ham, corned beef, and/or pastrami with Gouda, provolone, cheddar and Swiss (choice of two cheeses). Served with assorted sandwich breads and rolls, relish platter; condiments, and choice of salad.

## CILANTRO CHICKEN \$11.95

Boneless breast of chicken marinated in fresh fruit juices, charbroiled, chilled and sliced. Served with slices of fresh tomato, pesto mayonnaise, and fresh salsa, choice of salad, rolls and butter.

## THE FEAST \$13.25

Albacore tuna salad and chicken salad plus your choice of two of the following deli meats: turkey, roast beef, ham, pastrami, or corned beef. Choice of two cheeses: Gouda, provolone, cheddar or Swiss. Served with assorted sandwich breads and rolls, relish platter; condiments, choice of two side salads and sliced fresh fruit.

## PITA KABOBS \$11.95

Choice of chicken breast or beef filet medallions skewered with bell pepper and onion, marinated then grilled and chilled. Served with shredded lettuce, cherry tomatoes, tzatziki (yogurt & cucumber sauce) and pita bread. Served with choice of salad.

## PEPPER STEAK & PESTO CHICKEN ROULADE \$13.25

Thin slices of peppered Angus top sirloin combined with pinwheel slices of our pesto encrusted chicken roulade. Served with sliced tomato, choice of salad, rolls and butter.

## BAJA BUNDLES 🌱 \$10.25

Tri-colored tortillas layered with your choice of thinly sliced turkey, roast beef, ham, or vegetarian style. All include cheddar cheese, lettuce, tomatoes, alfalfa sprouts, and an herbed cream cheese spread. Served with homemade salsa and choice of salad.

## GOURMET SAMPLER \$12.25

Create your own variety of NYFC's best selling "up-scale" sandwiches. Served with choice of salad.

- ◆ **FOCACCIA**  
Oven roasted turkey, capicola ham, smoked mozzarella cheese, lettuce, sliced tomatoes with pesto mayonnaise on our homemade focaccia bread.
- ◆ **BUFFALO CHICKEN**  
Spicy breast of chicken, Gouda cheese, sliced tomatoes, diced celery with blue cheese spread on a fresh kaiser roll.
- ◆ **COBB**  
Carved turkey breast, house cured black-pepper-molasses bacon, avocado, lettuce, hard cooked egg, sliced tomatoes, and blue cheese on a rosemary olive roll.
- ◆ **NYFC'S GRINDER**  
Capicola ham, Genoa salami, roast turkey, fresh basil, sliced tomatoes, mozzarella cheese, and lettuce with an herbed dressing on a French roll.
- ◆ **GRILLED PORTOBELLO 🌱**  
Fire roasted Portobello mushroom, mesclun greens, Swiss cheese with sweet pepper vinaigrette on a sesame kaiser roll.
- ◆ **PANINI DE SICILY**  
Parmesan encrusted chicken breast, fresh mozzarella cheese, lettuce, Roma tomatoes, and garlic aioli on a panini style roll.
- ◆ **PHILLY CHICKEN**  
Marinated grilled breast of chicken, sautéed onions, bell peppers, and provolone cheese on a French roll.
- ◆ **COWBOY STEAK**  
Marinated skirt steak, grilled onions, pepperjack cheese, sliced tomatoes, and shaved cabbage with cilantro aioli on a panini style roll.

🌱 Vegetarian Option

All selections are made from the freshest ingredients and contain no artificial flavoring or preservatives. All items are prepared in a kitchen facility that utilizes nuts and nut oils. Items that do not include nuts as an ingredient may still contain traces of nuts or nut oils.



# Cold Selections

## CROISSANT SANDWICHES

**\$10.95**

Choose from the six delicious combinations below. All served on our flaky croissant rolls with your choice of side salad:

- ◆ Egg salad with black-pepper-molasses bacon and cheddar cheese
- ◆ Tavern ham with provolone cheese
- ◆ Roast turkey with Monterey jack cheese
- ◆ Chicken salad with cheddar cheese
- ◆ Albacore tuna salad with Swiss cheese
- ◆ Club style with cheddar cheese

## DELI SANDWICH BASKET

**\$11.50**

Decorative baskets filled with a variety of our best deli style sandwiches. Served with choice of salad and assorted relishes:

- ◆ Roast beef with horseradish cheddar cheese
- ◆ Tavern ham with provolone cheese
- ◆ Roast turkey with Monterey Jack cheese
- ◆ Peppered pastrami with Swiss cheese
- ◆ Corned beef with Swiss cheese
- ◆ Chicken salad with cheddar cheese
- ◆ Tuna salad with Swiss cheese
- ◆ Grilled vegetables with cheddar cheese 🌱

## NYFC'S WRAPS

**\$11.75**

Four different "wrap" style sandwiches rolled in giant tri-colored flour tortillas. Served with your choice of salad.

- ◆ **TUNA, SPINACH AND PESTO**  
All white flaky Albacore, celery, carrots, onions and broccoli combined with a pesto aioli and layered with fresh spinach and Swiss cheese.
- ◆ **SOUTHWEST CHICKEN**  
Honey chipotle marinated charbroiled chicken is combined with roasted corn, black beans, onions and cilantro. Layered with shredded iceberg lettuce and a Southwest spiced cream cheese.
- ◆ **ANGUS SIRLOIN**  
Charbroiled and piled high atop farm fresh romaine, beefsteak tomatoes, Hass avocados, and horseradish cream cheese.
- ◆ **VEGETARIAN** 🌱  
Romaine lettuce, sliced zucchini, carrots and crooknecked squash, cheddar cheese, sliced tomato and alfalfa sprouts.

## ENTREE SALADS

**\$10.95**

(Minimum of 10 orders per style)

### ◆ CHINESE CHICKEN SALAD

Charbroiled breast of chicken tossed with fresh greens, mai fun noodles, Mandarin oranges, snow peas, bell peppers, water chestnuts, and green onions. Served with our homemade dressing, rolls and butter.

### ◆ BARBECUE CHICKEN CHOP SALAD

A fork friendly julienne of grilled barbecue chicken, roasted pasilla peppers, black-pepper-molasses bacon, Gouda cheese, iceberg lettuce, cilantro, and tomatoes. Served with a honey Dijon dressing, rolls and butter.

### ◆ BUFFALO BLUE SALAD

Spicy buffalo chicken strips served atop a bed of fresh greens with diced celery and onions. Finished with homemade focaccia croutons, blue cheese vinaigrette, rolls and butter.

### ◆ STEAK AND SPINACH SALAD

Citrus-soy marinated Angus flat iron steak is charbroiled, sliced thin and served within a fresh spinach salad with grilled mushrooms, sweet cherry tomatoes, buttermilk onion straws. Served with ginger dressing, rolls and butter.

**SOUP & HALF SANDWICH COMBO**  
**\$9.95**

Choose your favorite soup from the list below and we'll pair it with a half portion sandwich from our Deli Basket variety. Served with choice of salad and assorted crackers.

Broccoli White Cheddar  
Lentil  
Arroz Con Pollo  
Mexican Black Bean  
Tortellini  
Baked Potato  
Cream of Asparagus

Cold selections prepared for a minimum of 10 orders.

# Hot Selections

## MANHATTAN MEATLOAF **\$12.95**

Back by popular demand. Joe's secret recipe served with homemade mashed potatoes and fresh vegetable medley. Served with rolls and butter.

## YANKEE POT ROAST **\$12.95**

Slow cooked until fork tender with carrots, broccoli and red potatoes in a rich tomato reduction. Served with rolls and butter.

## PINENUT ENCRUSTED CHICKEN **\$12.95**

A boneless, skinless breast of chicken coated with crushed pinenuts, sautéed to a juicy golden brown and served with fresh tomato basil sauce, apricot almond rice, and sautéed green beans. Served with rolls and butter.

## CITRUS GLAZED SALMON **\$13.95**

Filet of Alaskan salmon in a three-citrus cilantro marinade, charbroiled and served with a soba noodle stir-fry and a side of pickled cucumber and onions. Served with choice of salad.

## PASTA MARSALA **\$11.25**

Radiatore noodles sautéed with chicken breast, button mushrooms, roasted red peppers, asparagus, red onions, garlic, basil, zucchini, tomatoes, and baby artichoke hearts, finished with Marsala cream sauce. Served with tossed green salad and Italian flatbread.

## APRICOT CHICKEN **\$12.95**

Boneless breast of chicken stuffed with a unique mixture of Jarlsberg cheese, Hawaiian sweet bread, and Granny Smith apples. Baked and glazed with an apricot brandy sauce. Served with wild mushroom pecan pilaf and vegetable medley, rolls and butter.

## BEEF STROGANOFF **\$12.95**

Angus boneless short rib braised until fork tender, served with whole mushrooms, sweet pearl onions, penne noodles and finished with a rich sour cream infused demi-glace. Choice of salad, rolls and butter.

## CHARBROILED TERIYAKI CHICKEN **\$10.50**

Citrus teriyaki marinated chicken, bell peppers, onions, and button mushrooms are charbroiled and served with steamed white rice and vegetable wontons.

## MEXICAN MEDLEY **\$13.50**

Choose crisp corn or soft flour tortillas then add shredded beef or chopped chicken, grated cheddar cheese, shredded lettuce, homemade salsa, sour cream and green onions. Served with choice of chicken, beef or cheese enchiladas, Spanish beans, and rice. Fresh tortilla chips and salsa. *(Minimum of 15 orders per style)*

## CHICKEN RICOTTA **\$12.95**

Boneless, skinless breast of chicken filled with a mixture of ricotta, Parmesan, and mozzarella cheeses, spinach, Italian spices, topped with our fresh tomato sauce then baked. Served with parsleyed new potatoes, choice of salad or mixed vegetable medley and garlic rosemary breadsticks.

## CHICKEN SCALOPPINE **\$13.50**

Boneless, skinless chicken breast sautéed in olive oil with mushrooms, artichoke hearts, onions, and fresh basil, in a Marsala cream sauce. Served with oven browned potatoes and fresh vegetables. Served with rolls and butter.

## CHICKEN PICCATA **\$12.25**

Boneless, skinless breast medallions, quickly sautéed in olive oil, lemon juice, white wine and capers. Served with oven browned potatoes and choice of green salad or vegetables. Served with rolls and butter.

## TOSTADA BAR **\$10.50**

A build-your-own buffet with choice of ground beef or chopped chicken, with refried beans, fresh salsa, sour cream, green onions, shredded lettuce, grated cheese, olives, and chopped tomatoes in a crisp flour tortilla bowl. *(Minimum of 15 orders per style)*

## FAJITAS **\$11.25**

Choice of chicken or top sirloin marinated in fresh citrus juices, then charbroiled and sliced. Served with sautéed onions and bell peppers, homemade salsa, sour cream, flour tortillas, black beans, and Mexican rice. (Substitute shrimp for an additional \$2.00 per person.) *(Minimum of 15 orders per style)*

## GRILLED PESTO CHICKEN WITH PASTA **\$10.75**

Pesto marinated breast of chicken, charbroiled then tossed with oven roasted shitake mushrooms, red onion, asparagus, toasted pine nuts, penne noodles and whole milk mozzarella. Served with choice of salad and garlic breadsticks.

## TRADITIONAL CHICKEN & RIBS **\$15.75**

Apple wood smoked and slow roasted until tender and juicy, brushed with NYFC's secret BBQ sauce and served with molasses baked beans, choice of two salads, and garlic breadsticks.

## SOUTHERN SMOKED BRISKET & BARBECUE PORK **\$16.95**

Slow smoked for 12 hours in our own kitchen, this tasty combination of carved brisket and pulled pork is perfect for any true BBQ lover. Includes creamy coleslaw, cilantro potato salad, fried pickles, and homemade bacon corn muffins.

## CHICKEN ROLLANTINI **\$13.75**

Boneless, skinless breast of chicken is layered with thinly sliced capicola ham, whole milk mozzarella then rolled, breaded and baked in a sherry infused chicken glaze. Served with saffron butter rice, choice of sautéed vegetables or salad, rolls and butter.

## ROLLED LASAGNA **\$11.25**

Your choice of traditional or fresh spinach style lasagna. Both are combined with a trio of cheese and fresh spices, individually rolled, and then baked with your choice of our homemade marinara or meat sauce. Served with fresh vegetables or choice of salad, and focaccia bread. *(Minimum of 15 orders per style)*

## BONELESS FRIED CHICKEN **\$12.25**

A boneless breast of chicken, marinated in buttermilk then rolled in Japanese style bread crumbs, quick-fried to a golden brown and served with homemade mashed potatoes, country style gravy, and coleslaw. Served with biscuits and butter.

## BLACK PEPPER BEEF **\$11.50**

Stir fry of beef filet and bell pepper in a peppery sauce. Served with garlic-ginger rice and an Asian spinach salad.

 Vegetarian Option



## Hot Selections

### CHICKEN FLORENTINE

**\$12.25**

Boneless, skinless breast of chicken filled with a spinach and cheese mix, topped with a Marsala mushroom sauce. Served with garlic mashed potatoes and Caesar salad.

### NYFC'S LITTLE ITALY

**\$11.25**

Homemade spinach and cheese manicotti topped with alternating stripes of pesto cream and marinara sauces. Served with grilled Italian sausage, peppers and onions. Tossed Caesar salad, and focaccia bread.

### ITALIAN FEAST

**\$14.75**

Parmesan encrusted boneless breast of chicken and handmade beef cannelloni finished with sun-dried tomato marinara and sauce béchamel. Served with choice of Caesar salad or fresh vegetables, and Italian flatbread.

### PENNE AL FORNO

**\$8.95**

Penne noodles combined with sweet Italian sausage, zucchini and red onion folded into a rich dual-cheese sauce then baked to perfection. Served with choice of salad and Italian flatbread.

### STREET TACOS

**\$10.75**

Make your own taco bar by choosing between diced chicken or seasoned carne asada, a duo of fresh salsas, marinated shredded cabbage, pickled onions, lime wedges and choice of flour or corn tortillas. Finish with our "street sauce" and a side of cilantro-tomatillo rice.

### SALISBURY STEAK

**\$9.25**

Our version of this classic dish is topped with caramelized onions in a rich mushroom sauce and served with herbed garlic mashed potatoes. Choice of salad or fresh vegetable, rolls and butter.

## NYFC Style Pizza

Served with choice of salad.

**\$8.95**

### BBQ CHICKEN

Cilantro, honey BBQ sauce, grilled chicken, red onion with Gouda and mozzarella cheese.

### MARGHERITA

Garlic crust, fresh basil, roma tomatoes and two types of mozzarella cheese.

### TRADITIONAL

Rosemary crust, rich marinara, sweet Italian sausage, pepperoni and mozzarella.

## Hot Sandwiches

### PANINI SAMPLER

**\$12.50**

A variety of our warm panini style grilled sandwiches. Served with choice of salad. (Minimum of 5 orders per style)

- ◆ **HERBED TURKEY CLUB** - Sliced oven roasted breast of turkey, black-pepper-molasses bacon, shaved capicola ham, mozzarella cheese, and beef steak tomatoes with pesto mayonnaise.
- ◆ **CHICKEN PROSCIUTTO** - Chicken medallions, lightly sautéed, layered with shaved prosciutto ham, and Gouda cheese. Finished with garlic aioli.
- ◆ **ROAST BEEF STACK** - Thinly sliced Angus sirloin with grilled onions and horseradish white cheddar cheese.

### SLIDER BURGER TRIO

**\$10.25**

Gourmet mini burgers served with choice of salad. (2 sliders per person) (Minimum of 5 orders per style)

- ◆ **TUSCAN TURKEY** - Grilled, Italian seasoned ground turkey patty topped with fresh pesto and mozzarella cheese. Served on an onion ranch roll with a drizzle of garlic aioli.
- ◆ **HAWAIIAN CHICKEN** - Grilled, island spiced chicken patty, fresh pineapple and Swiss cheese served on a Hawaiian sweet roll with a touch of teriyaki sauce.
- ◆ **ALL AMERICAN** - Grilled, certified Angus beef patty, applewood smoked bacon, cheddar cheese and fried onion straws served on a sesame ranch roll with a splash of bbq sauce.

### MEATBALL SANDWICH

**\$8.95**

Handmade meatballs with provolone and mozzarella cheese within a freshly baked French roll, topped with homemade marinara sauce.

### GOURMET BURGER BAR

**\$13.25**

Begin with a half pound of charbroiled Angus burger along with a freshly baked sesame-seed bun, and then let the customization begin. Selections include grilled onion, smoked portabello mushroom, black-pepper molasses bacon, lettuce, tomato, assorted cheeses and condiments. Served with choice of salad.

### CALZONE

**\$8.95**

Guests can select either Traditional style featuring salami, pepperoni, mozzarella and homemade marinara or Chicken Caesar style with pesto aioli. Served with choice of salad. (Minimum of 5 per style)

### GRILLED CHICKEN SANDWICH BAR

**\$12.95**

Build your own favorite hot grilled chicken sandwich. Start with a toasted Kaiser roll, choose from leaf lettuce, sliced tomatoes and your choice of following three selections. Served with choice of salad. (Minimum of 5 orders per style)

- ◆ **KEY LIME BBQ** - Marinated in a key lime BBQ sauce, charbroiled and topped with strips of black-pepper-molasses bacon, pepper jack cheese and fried shoestring onions. Served with a BBQ aioli.
- ◆ **CALIFORNIAN** - Marinated in a tangy citrus sauce, charbroiled and topped with sliced avocado and cheddar cheese. Served with pesto mayonnaise.
- ◆ **TERIYAKI STYLE** - Marinated in teriyaki sauce, charbroiled and topped with shaved tavern ham, Swiss cheese, and Hawaiian pineapple.

Hot entrées prepared for a minimum of 15 orders

# Desserts

Often imitated but never duplicated – NYFC's in-house pastry department is known for producing some of the best desserts in Southern California. Ask anyone who has tried one of our cookies, they'll tell you!

## NYFC'S FAMOUS COOKIES & BROWNIES \$3.95

(Two pieces per order)

- ◆ Dark Chocolate Chunk\*
- ◆ Double Chocolate Chip Walnut
- ◆ Oatmeal Raisin\*
- ◆ Peanut Butter Chip
- ◆ White Chocolate Chip Macadamia Nut
- ◆ Molasses Spice\*
- ◆ Chocolate Brownies with Walnuts

◆ Snickerdoodle\*

## BARS & SQUARES \$3.95

(Two pieces per order)

- ◆ Lemon Bars\*
- ◆ Coffee Crunch
- ◆ Coconut Lime Macadamia
- ◆ Munchie Bar
- ◆ Date Bar\*
- ◆ Pecan Diamonds
- ◆ Baseball Bars

## CONFECTIONS \$3.95

(Two pieces per order)

- ◆ Lemon Crunch\*
- ◆ Rocky Road Fudge
- ◆ Pecan Caramel Shortbread
- ◆ Eclairs\*
- ◆ Cream Puffs\*
- ◆ Palmier\*

## INDIVIDUAL TARTS \$4.95

- ◆ Rustic Apple\*
- ◆ Seasonal Fresh Fruit\*
- ◆ Chocolate Hazelnut
- ◆ Tiramisu\*
- ◆ Keylime\*

## COBBLER \$3.95

Served warm (Minimum of 15 orders per style)

Add Vanilla Bean Ice Cream **\$2.25**

- ◆ Peach-Blackberry Cobbler
- ◆ Apple Brown Betty Crumble\*

## GOURMET CUPCAKES \$3.25

- ◆ Boston Cream\*
- ◆ White Chocolate Mousse\*
- ◆ Chocolate Mint\*
- ◆ Red Velvet\*
- ◆ Strawberry Cream\*
- ◆ Coconut\*

## HOMEMADE ICE CREAM SANDWICHES \$4.75

(Minimum of 5 per style – 10 minimum per order)

Two favorites from which to choose.

- ◆ Double chocolate chip cookies with vanilla bean ice cream.
- ◆ Dark chocolate chunk with mint chocolate chip ice cream for two.

## EUROPEAN VARIETY \$4.75

- ◆ Chocolate Mousse Cake\*
- ◆ Traditional New York Style Cheesecake\*
- ◆ Banana Nut Cake
- ◆ Caramel Apple Cheesecake\*
- ◆ Lemonade Cake\*
- ◆ Carrot Cake

All selections are made from the freshest ingredients and contain no artificial flavoring or preservatives.

All items are prepared in a kitchen facility that utilizes nuts and nut oils. Items that do not include nuts as an ingredient may still contain traces of nuts or nut oils.

\*These items do not include nuts as a listed ingredient.

# Mid-Day Snacks

Delivered with your breakfast or lunch order, ready to unwrap and serve at your convenience.

(Minimum of 10 per selection)

- |  |                        |   |               |
|--|------------------------|---|---------------|
| ◆ Whole Fresh Fruit                                      | <b>\$3.00</b>          | ◆ Ice Cream Bars:<br>Häagen Daz or Dove Bar | <b>\$4.75</b> |
| ◆ Assorted Candy Bars                                    | <b>\$2.25</b>          | ◆ Chips and Salsa                           | <b>\$3.25</b> |
| ◆ Power Bars   | <b>\$4.75</b>          | ◆ Guacamole                                 | <b>\$3.50</b> |
| ◆ Granola Bars   | <b>\$1.75</b>          | ◆ Grilled & Chilled Vegetable Platter       | <b>\$4.75</b> |
| ◆ Individual Bags:<br>Peanuts, Assorted Chips or Popcorn | <b>\$1.20 - \$3.00</b> | ◆ Antipasto Platter                         | <b>\$4.75</b> |
| ◆ Mini Cheese Basket                                     | <b>\$4.00</b>          |   |               |



## Beverages

### MISCELLANEOUS BEVERAGES \$1.50

- ◆ Assorted Soft Drinks
- ◆ Mineral Water
- ◆ Bottled Water
- ◆ Individual Milk

### JUICES, ETC. \$2.00

- ◆ Assorted Sparkling Juices
- ◆ Snapple

### COFFEE & TEA \$1.75

(Minimum of 20 orders)

- ◆ Ethiopian Roast Coffee
- ◆ Decaffeinated Coffee
- ◆ Herbal Teas

## Options and more...

### SALAD SELECTIONS

- ◆ Red Rose Potato
- ◆ Pasta Salad Primavera
- ◆ Tossed Green
- ◆ Spinach
- ◆ Coleslaw
- ◆ Asian Noodle
- ◆ Traditional Caesar
- ◆ Caesar Style Pasta
- ◆ Greek
- ◆ Traditional Fruit
- ◆ Exotic Fruit with  
Passion Fruit Dressing
- ◆ Mexican Caesar

### UPGRADE SIDE SALADS

- ◆ Asian Style Spinach **add \$1.75**
- ◆ Greek Chop **add \$3.00**
- ◆ Barbecue Chicken Chop **add \$3.00**
- ◆ Chinese Chicken **add \$3.25**
- ◆ Club or Cobb **add \$4.00**
- ◆ Italian Antipasto **add \$3.00**
- ◆ Steak & Spinach **add \$3.00**
- ◆ Buffalo Blue **add \$3.00**

### SALAD DRESSINGS

- ◆ House Vinaigrette
- ◆ Balsamic Vinaigrette
- ◆ Honey Lime
- ◆ Fat Free Tomato Basil
- ◆ Blue Cheese
- ◆ Creamy Thai
- ◆ Ranch
- ◆ Hard Cider Vinaigrette
- ◆ Honey Poppy Seed
- ◆ Honey Dijon
- ◆ Champagne Vinaigrette
- ◆ Blue Cheese Vinaigrette

## Alternative Packaging Options

**\$1.50**

All orders are delivered in our sustainable, reusable packaging such as attractive baskets, platters and bowls. Deliveries include everything necessary for presentation and enjoyment of your meal such as recyclable plates, utensils and napkins.

We understand that some situations may call for alternative packaging options and we are happy to accommodate your needs.

- ◆ Disposable/Recyclable Presentation
- ◆ Boxed Meals

*Note: You can also upgrade to all china and glass, another option that eliminates landfill waste. Please talk to your account representative about this option.*

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**NYFC Foodies** is a savory concoction of culinary trends, news about our ever-changing seasonal and fresh menus, food presentation ideas and more. We've even begun divulging some of our chefs' most sought after recipes so don't miss a single blog!

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Our newsletter allows us to be in touch with you each month to give you the latest happenings at New York Food Company as well as our venues – La Venta Inn and Verandas.

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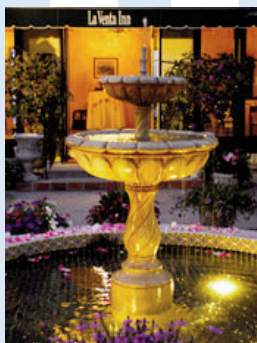
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