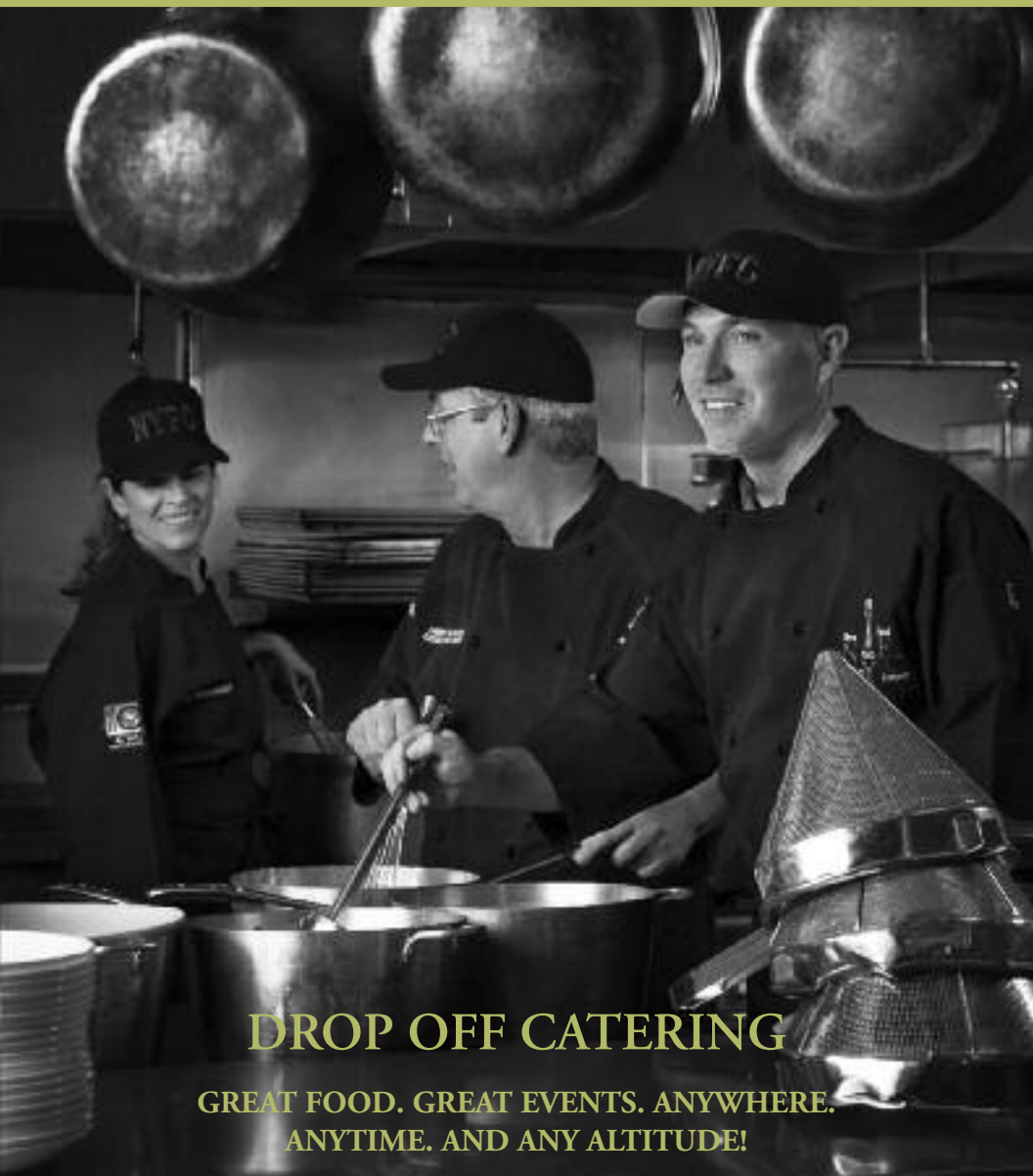


NEW YORK FOOD COMPANY

# NYFC

CATERING & EVENTS



**DROP OFF CATERING**

**GREAT FOOD. GREAT EVENTS. ANYWHERE.  
ANYTIME. AND ANY ALTITUDE!**

**NEWYORKFOOD.COM**

# NYFC

## WELCOME



[NEWYORKFOOD.COM](http://NEWYORKFOOD.COM) / 310.643.6151

# NYFC DROP OFF CATERING

**DELICIOUS FOOD MADE TO ORDER AND DELIVERED  
TO YOUR HOME, OFFICE OR EVENT!**

## Made To Order

Every menu item is prepared in house by our chefs to your specifications. NYFC uses only the freshest natural ingredients sourced locally whenever possible.

## Prompt Delivery

24/7 deliveries available to your office, home, venue or other Southern California location. Delivery fees are based on location and time of delivery. Transported in our fleet of temperature controlled vans; we ensure that hot food arrives hot & cold food remains cold. Professional uniformed staff deliver & set up all catering orders.

## Inclusive Pricing

Menu pricing includes everything required to serve & enjoy your selections. Standard orders are presented on attractive platters, bowls or baskets and include disposable plates, cutlery and napkins.

## Catering Minimum

We request a minimum of 10 guests for Cold Entrée Orders and 15 Guests for Hot Entrée Orders. Smaller orders are available for pickup only.

## Special Requests

Your order is prepared fresh from scratch specifically for you. We happily accommodate dietary requests such as food allergies, gluten free, vegan, kosher-style, or others.

## ASAP Orders

Select menu items can be prepared with minimal notice. We will work with you to satisfy those last minute needs. Deliveries may be limited, however, ASAP orders are always available for curbside pickup.

### KEY:

**V** = Vegetarian Items    **VGN** = Vegan Items

**GF** = Gluten Free Options

**ASAP** = Items Available for Last Minute Orders

## HOW TO ORDER

Call: **310.643.6151**

Email: **info@newyorkfood.com**

Online: **newyorkfood.com**

# NYFC BREAKFAST



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# BREAKFAST

## CONTINENTAL

8.75

An assortment of sweet breakfast pastries baked in-house including cinnamon twists, muffins and assorted Danish. Served with coffee and fresh orange juice.

**Options:** Sub Savory Croissants: **-NEW-** .50  
Ham & Swiss ♦ Spinach & Provolone

## EARLY BIRD

11.95

Scrambled eggs, bacon or sausage, potatoes O'Brien and homemade salsa. Served with assorted breakfast pastries and fresh orange juice.

## BREAKFAST BURRITO **-NEW/V-** 8.95

Scrambled eggs, cheddar cheese, refried beans and hash browns wrapped in a large flour tortilla. Served with homemade salsa and fresh orange juice.

**Options:** Include Bacon or Sausage 1.75  
Include Peppers & Onions 1.25

## SCRAMBLES **-NEW-**

9.95

Egg scrambles in your choice of styles. Served with flour tortillas, homemade salsa and fresh orange juice.

### CHICKEN KALE

Ground chicken, sautéed kale, tri-colored bell peppers and diced tomatoes.

### TURKEY QUINOA

Ground turkey, quinoa, mushrooms, onions, diced tomatoes and cheddar cheese.

### SPINACH MOZZARELLA **-V-**

Sautéed spinach, onions, fresh basil, mozzarella cheese and sun-dried tomatoes.

## INDIVIDUAL QUICHE **-NEW-** 10.25

Individual quiche baked to perfection in your choice of styles. Served with seasonal fresh fruit salad and fresh orange juice.

### QUICHE LORRAINE

Smoked bacon, green onions and Swiss cheese.

### TURKEY SAUSAGE

Turkey sausage, tomato, peppers, onion and mozzarella cheese.

### SPINACH **-V-**

Spinach, onion, mushrooms, cheddar and feta cheeses.

**Options:** Sub Vegan Quiche **-VGN-** n/c

## BREAKFAST SLIDERS

10.75

Served two sliders per order in your choice of styles with fresh orange juice.

### BACON PROVOLONE

Applewood smoked bacon, provolone cheese and scrambled eggs, topped with seasoned hash browns, on house baked Parmesan rolls.

### HAM SWISS

Shaved ham, Swiss cheese, Ortega chilies and scrambled eggs, topped with seasoned hash browns on house baked onion rolls.

### SPINACH CHEDDAR **-V-**

Sautéed spinach, mushrooms, cheddar cheese and scrambled eggs, topped with seasoned hash browns, on house baked poppy seed rolls.

## PANCAKES

10.75

Select your favorite style of pancakes, served with bacon or sausage, whipped butter, warm maple syrup and fresh orange juice.

### BUTTERMILK

### BLUEBERRY

### CHOCOLATE CHIP

## CUSTOMIZE YOUR ORDER

### Substitutions

1/2 Fresh Fruit and 1/2 Juice	.75
Fresh Fruit for Juice	1.25
Pancakes for Pastries	.50
Egg Whites for Scrambled Eggs	2.00
Pepper Jack for Cheddar Cheese	.25

### Additions

Coffee Service	1.75
Fresh Sliced Fruit	3.50
Pancake with Syrup & Butter	2.50
Breakfast Pastry	3.50
Bagel & Cream Cheese	3.50
Bacon or Sausage	3.50
Hash Browns	1.25
Hardboiled Eggs	1.25
Individual Yogurt	2.25
Oatmeal	4.00
Breakfast Parfait	6.50

Peach Raspberry ♦ Triple Berry ♦ Banana Mango

We request a 10 Guest Minimum on Cold Breakfast Orders,

15 Guest Minimum on Hot Breakfast Orders and a Minimum of 10 per Choice of Style.



SANDWICHES

NYFC

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# COLD SANDWICHES & WRAPS

All of our sandwiches are served with individual bags of chips & dill pickle spears

## DELI SANDWICHES -ASAP- 10.95

Choose a variety of premium deli sandwiches with assorted cheeses on fresh gourmet breads with condiments on the side.

**Turkey ♦ Ham ♦ Roast Beef**

**Chicken Salad ♦ Tuna Salad ♦ Egg Salad**

**Options:** Sub Grilled Veg and Cheese -V- n/c

Sub Gluten Free Bread -GF- 2.00

## NYFC'S WRAPS -ASAP- 10.25

Choose a variety of "wrap" style sandwiches rolled in tri-colored flour tortillas.

### TUNA SPINACH PESTO

All white flaky albacore, celery, carrots, onions, broccoli and pesto aioli, layered with fresh spinach and Swiss cheese.

### SOUTHWEST CHICKEN

Honey-chipotle marinated chicken, roasted corn, black beans, onions, cilantro, iceberg lettuce and Southwest spiced cream cheese.

### TURKEY

Thinly sliced turkey, cheddar cheese, lettuce, tomatoes and herbed cream cheese.

**Options:** Sub Sliced Veg & Cheddar -V- n/c

Sub Angus Sirloin & Cheddar .50

## CROISSANT SANDWICHES 10.95

Choose a variety of flaky house-baked croissants with premium deli meats, cheeses, lettuce and tomatoes.

**Turkey Club ♦ Ham ♦ Tuna Salad**

**Chicken Salad ♦ Egg Salad Club**

## GOURMET MINI SANDWICHES 11.25

Choose a variety of gourmet mini sandwiches on our house baked rolls. Served two per guest.

### HAM SWISS

Black forest ham, lettuce, Swiss cheese and honey mustard on a rosemary roll.

### TURKEY PROVOLONE

Turkey breast, lettuce, roasted red bell peppers, provolone cheese and red pepper aioli on an olive roll.

### TBLT

Turkey breast, bacon, lettuce and sliced tomatoes with a touch of mayonnaise on a poppy seed roll.

**Options:** Sub Grilled Veg & Cheese -V- n/c

Sub Roast Beef & Blue Cheese .50

## ULTIMATE SUB STARS 11.75

Choose a variety of ultimate sub sandwiches served on our house baked rolls.

### SONOMA TURKEY

Turkey breast, provolone cheese, lettuce, onion, pepperoncini, basil, tomato and our signature spice blend on a ciabatta roll.

### RED, WHITE & BLUE

Turkey breast, ham, Genoa salami, bacon, tomato, lettuce, onion, pepperoncini, mozzarella cheese, our secret sauce and signature spice blend on a sub roll.

### NYFC HERO

Genoa salami, mortadella, capicola, tomato, provolone cheese, lettuce, onion, pepperoncini, black pepper vinaigrette and our signature spice blend on a sub roll.

**Options:** Sub Angus Sirloin Cheddar .75

## GOURMET SAMPLER 11.95

Choose a variety of our signature sandwich creations served on fresh baked gourmet breads.

### TURKEY CAPICOLA

Sliced turkey breast, capicola, lettuce, tomato, mozzarella cheese and our homemade pesto on focaccia bread.

### CHICKEN CAESAR

Grilled chicken breast, pancetta, lettuce, Parmesan cheese and our house Caesar dressing on focaccia bread.

### BUFFALO CHICKEN

Spicy marinated chicken breast, Jack cheese, tomato, diced celery and blue cheese mayo spread on a Kaiser roll.

### PHILLY CHICKEN

Marinated grilled breast of chicken, sautéed onions, bell peppers, tomato, provolone cheese and homemade aioli on Italian flatbread.

**Options:** Sub Grilled Portobello Swiss -V- 2.00

Sub Gluten Free Bread -GF- 2.00

## CUSTOMIZE YOUR ORDER

### Substitutions

Relish Platter for Pickles	.75
Side Salad for Chips & Pickles	.75

### Additions

Side Salad	2.50
Side of Soup	3.75

*See our list of Side Salads & Soups*

We request a 10 Guest Minimum  
on Cold Sandwich Orders.



# ENTRÉE SALADS

# NYFC

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# ENTRÉE SALADS

## BBQ CHICKEN CHOP 9.95

Grilled barbecue chicken, roasted bell peppers, bacon, Jack cheese, iceberg lettuce, cilantro and diced tomatoes.  
Honey Dijon dressing.

## ITALIAN CHOP -NEW- 10.95

Romaine lettuce, salami, ham, shredded mozzarella cheese, chickpeas, grape tomatoes, black olives, shredded carrots and scallions.  
Fresh herb vinaigrette dressing.

## CHICKEN CAESAR 9.95

Romaine lettuce, grilled chicken, house made croutons and grated parmesan cheese.

Traditional Caesar dressing.

**Options:** Sub Grilled Steak 3.00  
Sub Grilled Shrimp 3.50

## QUINOA SALAD -NEW/GF/VGN- 10.95

Spring mix, romaine lettuce, quinoa, white beans, green beans, Roma tomatoes, cucumbers and chopped scallions.

White balsamic vinaigrette dressing.

**Options:** Add Grilled Chicken 2.00

## SPINACH KALE SALAD -NEW- 12.25

Spinach and kale, parmesan cheese, candied walnuts and crisp apples.

Hard cider vinaigrette dressing.

**Options:** Add Grilled Chicken 2.00

## TOFU RAMEN SALAD -NEW/VGN- 12.25

Iceberg lettuce, spinach, daikon sprouts, grilled teriyaki tofu, ramen noodles, snap peas, pickled ginger, broccoli and crispy chow mein noodles.

Toasted sesame seed dressing.

**Options:** Sub Grilled Chicken .50  
Sub Grilled Steak 3.50

## TOSTADA SALAD -NEW- 10.95

Romaine lettuce, grilled chicken, cheddar cheese, grape tomatoes, jicama, black beans, roasted corn and tortilla strips.

Chipotle ranch dressing.

**Options:** Sub Grilled Steak 3.00

## STEAK PASTA SALAD -NEW- 11.25

Grilled steak with rigatoni pasta, kalamata olives, green beans, red rose potatoes, tomatoes, baby spinach and parmesan cheese tossed in our Caesar dressing.

### CUSTOMIZE YOUR ORDER

#### Additions

Rolls & Butter	1.00
Focaccia Bread	1.25
Side of Soup	3.75

*See our list of Homemade Soups*

We request a 15 Guest Minimum and a Minimum of 10 per Choice of Style on Entrée Salad Orders.



# NYFC HOT ENTRÉES



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# CHICKEN & BEEF ENTRÉES

## CHICKEN SCALOPPINE **-ASAP-** 10.95

Chicken sautéed in olive oil with mushrooms, artichoke hearts, onions and fresh basil in our Marsala cream sauce.

Served with oven-browned potatoes, fresh sautéed vegetables and house baked rolls with butter.

## DIJON CHICKEN **-NEW/ASAP-** 10.95

Chicken marinated in lemon juice, white wine and fresh herbs then charbroiled, served with our homemade creamy dijon sauce.

Served with basmati rice, choice of salad or vegetable sauté and house baked rolls with butter.

## CHICKEN PICCATA 10.95

Chicken medallions sautéed in olive oil with our traditional piccata sauce.

Served with oven-browned potatoes, and choice of salad or vegetable sauté.

## CHICKEN FLORENTINE 13.95

Breast of chicken filled with spinach and cheese, baked and topped with Marsala mushroom sauce.

Served with garlic mashed potatoes, choice of salad and house baked focaccia bread.

## BONELESS FRIED CHICKEN 11.25

Breast of chicken marinated in buttermilk then quick fried to golden perfection.

Served with four-cheese macaroni and cheese and choice of salad.

## BONE-IN FRIED CHICKEN 10.95

Our signature golden crispy bone-in fried chicken.

Served with coleslaw and four-cheese macaroni and cheese.

**Options:** Side of Buffalo Sauce .75

## SALISBURY STEAK 10.95

Our traditional Salisbury steak and homemade brown gravy.

Served with mashed potatoes and choice of salad or vegetable sauté.

## MANHATTAN MEATLOAF 11.25

Joe's secret meatloaf recipe of tender vegetables, ground beef and Italian sausage, slow roasted and finished with a red wine reduction sauce.

Served with mashed potatoes, choice of salad or vegetable sauté and house baked rolls with butter.

## YANKEE POT ROAST 14.50

Boneless short ribs slow cooked until fork tender with carrots, broccoli and red potatoes in a rich tomato sauce.

Served with house baked rolls and butter.

## BLACK PEPPER BEEF **-NEW-** 14.50

Stir-fry brochette of beef with green and red bell peppers, white onions and homemade black pepper sauce.

Served with garlic ginger rice.

## ORANGE CHICKEN 11.95

Stir-fry of marinated chicken and green onions with our orange-soy glaze.

Served with sweet and sour noodles, vegetable eggrolls and fortune cookies.

### CUSTOMIZE YOUR ORDER

#### Additions

Rolls & Butter	1.00
Focaccia Bread	1.25
Side Salad or Sautéed Vegetables	2.50
Side of Soup	3.75

*See our list of Side Salads & Soups*

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We request a 15 Guest Minimum and a Minimum of 10 per Choice of Style on Hot Entrée Orders.

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# PASTA

## MEDITERRANEAN PASTA -ASAP- 10.95

Bowtie pasta, charbroiled chicken, mushrooms, kalamata olives and capers, tossed in our homemade tomato concassé and topped with crumbled feta.

Served with choice of salad.

## PASTA MARSALA -ASAP- 10.95

Radiatore noodles sautéed with chicken breast, mushrooms, roasted red peppers, asparagus, red onions, garlic, basil, zucchini, tomatoes and artichoke hearts in our homemade Marsala cream sauce.

Served with choice of salad.

## TEQUILA LIME FETTUCCINE 10.25

Fettuccine tossed with grilled marinated chicken breast, tri-colored bell peppers and our homemade tequila lime cream sauce.

Served with choice of salad.

## PESTO CHICKEN PASTA 10.95

Pesto marinated breast of chicken, charbroiled then tossed with oven roasted shiitake mushrooms, red onion, asparagus, mozzarella and penne pasta.

Served with choice of salad.

## BAKED PENNE 10.95

Choice of Italian pork or turkey sausage, grilled onions, penne pasta and our hearty house marinara sauce, topped with bread crumbs and a trio of cheeses then baked.

Served with choice of salad.

## SPAGHETTI & MEATBALLS 11.25

Tender spaghetti seasoned with fresh garlic and parsley served with a choice of traditional beef and sausage meatballs or chicken Florentine meatballs with our house marinara sauce.

Served with choice of salad and house baked focaccia bread.

## LASAGNA 11.95

Individual lasagne rolled with Italian sausage, a trio of cheeses and fresh spices, and then baked with our hearty house marinara sauce.

Served with choice of salad or vegetable sauté and house baked focaccia bread.

**Options:** Sub Spinach Cheese Lasagna -V- n/c  
Add Side of Meatballs 3.00

# BBQ

## BBQ FEAST -NEW- 12.95

Applewood smoked BBQ pulled chicken, slowly smoked and basted in our original BBQ sauce. Served with creamy coleslaw, cilantro potato salad and our homemade jalapeno cornbread with butter.

**Options:** Chicken & Pork Combo 2.00  
Chicken & Brisket Combo 3.00  
Sub All Pulled Pork 4.00  
Sub All Sliced Brisket 6.00

Minimum of 15 per style for BBQ Feast

## BBQ CHICKEN & RIBS 16.95

Applewood smoked BBQ bone-in chicken and BBQ beef ribs, slowly smoked and basted in our original BBQ sauce.

Served with molasses baked beans, coleslaw and fresh garlic bread sticks

## BBQ CHICKEN SANDWICH 11.50

Hand-pulled BBQ chicken sandwich, slowly smoked and basted in our original BBQ sauce.

Served with our spicy slaw, cilantro potato salad and pickled jalapeños.

## PULLED PORK SANDWICH 12.95

Hand-pulled BBQ pork sandwich, slowly smoked and basted in our original BBQ sauce.

Served with our spicy slaw, cilantro potato salad and pickled jalapeños.

## CUSTOMIZE YOUR ORDER

### Additions

Rolls & Butter	1.00
Focaccia Bread	1.25
Side Salad or Sautéed Vegetables	2.50
Side of Soup	3.75

*See our list of Side Salads & Soups*

We request a 15 Guest Minimum and a Minimum of 10 per Choice of Style on Hot Entrée Orders.

# TACOS, BURGERS & MORE

## STREET TACOS 13.95

Build your own street tacos with diced chicken, carne asada or grilled white fish. Includes flour tortillas, house salsa, shredded cabbage, pickled onions, lime wedges and our homemade "street sauce".

Served with a side of cilantro-tomatillo rice.

**Options:** Sub Fajita Veg & Tofu **-VGN-** n/c

## FAJITAS 11.95

Citrus marinated chicken sautéed with onions, red and green bell peppers. Includes house salsa, sour cream and flour tortillas.

Served with Spanish rice.

**Options:** Sub Fajita Veg & Tofu **-VGN-** n/c  
 Chicken & Steak Combo .25  
 Chicken & Shrimp Combo .25  
 Sub All Steak or Shrimp 2.50

Minimum of 15 per style for Fajitas

## TOSTADA BAR 10.25

Build your own tostada bowl with ground beef or chopped chicken, refried beans, sour cream, green onions, shredded lettuce, grated cheese, black olives, chopped tomatoes and our house made salsa.

## ENCHILADAS 13.95

Homemade chicken enchiladas in traditional red sauce, topped with ranchero cheese. Served two enchiladas per guest.

Served with Spanish rice and choice of salad.

**Options:** Sub Cheese Enchiladas **-V-** n/c

## BURGER BAR 11.95

Third of a pound charbroiled, all beef or turkey patties on fresh baked buns. Served with your choice of cheddar, Swiss or provolone cheese, lettuce, tomatoes, onions, brown mustard and our house made aioli.

Includes individual bags of chips and dill pickle spears.

**Options:** Veggie Patties **-V-** .75  
 Side of Molasses Baked Beans 1.25

## BURGER SLIDERS 11.95

Your choice of our gourmet slider burgers on our fresh baked rolls. Served two sliders per guest.

Includes individual bags of chips and dill pickle spears.

### TUSCAN TURKEY

Grilled Italian seasoned ground turkey patty topped with fresh pesto, mozzarella cheese and a drizzle of garlic aioli on an onion ranch roll.

### HAWAIIAN CHICKEN

Grilled island spiced chicken patty, fresh pineapple, Swiss cheese and a touch of teriyaki sauce on a Hawaiian sweet roll.

### ALL AMERICAN

Grilled ground beef burger with bacon, cheddar cheese, fried onion straws and a splash of BBQ sauce on a sesame ranch roll.

**Options:** Sub Smoked Portobello **-V-** n/c

## DELI MELT SLIDERS 10.95

Your choice of gourmet deli melt sandwiches on our fresh baked rolls. Served two sliders per guest.

Includes individual bags of chips and dill pickle spears.

### CHICKEN

Chicken Marsala, sautéed mushrooms, Jack cheese and homemade garlic mayo on a whole wheat roll.

### TURKEY CLUB

Sliced turkey breast, bacon, capicola, mozzarella cheese and homemade pesto on a rosemary roll.

### GRILLED VEGGIES **-V-**

Grilled crimini mushrooms, zucchini, yellow squash, carrots and Jack cheese with herb vinaigrette on a ranch roll.

**Options:** Sub Roast Beef Stack 1.00

## HEARTY PANINIS **-NEW-** 11.95

Convert any of our Deli Melt Slider styles into a heartier portioned panini sandwich served on house baked ciabatta bread.

Includes individual bags of chips and dill pickle spears.

**Options:** Sub Roast Beef Stack 1.75

## CUSTOMIZE YOUR ORDER

### Substitutions

Relish Platter for Pickles .75  
 Side Salad for Chips & Pickles .75

### Additions

Chips & Salsa 1.75  
 Side of Guacamole 3.50  
 Side Salad or Sautéed Vegetables 2.50  
 Side of Soup 3.75

*See our list of Side Salads & Soups*

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We request a 15 Guest Minimum and a Minimum of 10 per Choice of Style on Hot Entrée Orders.

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NYFC

SOUP, SALAD  
& VEGETABLES

NEWYORKFOOD.COM / 310.643.6151

# SOUP & SALAD

## SOUP & SALAD **-NEW-** 9.95

Choose from the selections below: one of our delicious homemade soups and one of our signature side salads made fresh daily.

Served with house baked rolls and butter.

## SOUP, SALAD & HALF SANDWICH 11.95

Choose up to 3 styles of our half sandwich selections below, and choose one of our homemade soups and one of our signature side salads made fresh daily.

### HALF SANDWICH options

Premium deli meats and assorted cheeses on fresh gourmet breads with condiments on the side.

Turkey ♦ Ham ♦ Tuna

Grilled Vegetable **-V-** ♦ Chicken Salad

### CUSTOMIZE YOUR ORDER

#### Additions

Rolls & Butter	1.00
Focaccia Bread	1.25
Cornbread & Butter	1.75

# VEGETARIAN

## CHICKPEA CURRY **-NEW/VGN/GF/ASAP-** 9.95

Chickpea and spinach curry with tomatoes, cilantro and Serrano chillies.

Served with basmati rice.

## KABOB & COUSCOUS **-NEW/GF-** 9.95

Marinated grilled veggie kabob of red and green bell peppers, red onions and button mushrooms. Served with warm red pepper and feta couscous.

The following Vegetarian Options are served with choice of salad.

## PENNE CONCASSE **-VGN-** 9.95

Penne pasta tossed with sautéed mushrooms, Roma tomatoes, red onion, broccoli, black olives and homemade marinara sauce.

## VEGETARIAN MANICOTTI **-NEW-** 11.95

Grilled crimini mushrooms, eggplant, zucchini, ricotta, mozzarella, parmesan cheese and our homemade marinara sauce.

## EGGPLANT STACK **-NEW-** 11.95

Grilled eggplant layered with balsamic spinach, sun-dried tomatoes, feta and mozzarella cheeses and homemade marinara sauce.

## STUFFED PORTOBELLO **-GF-** 11.95

Roasted Portobello mushroom filled with grilled vegetables, topped with potato purée.

# SIDE SALADS

Add a Side Salad to your Order for \$2.50 (Minimum of 10)

TOSSED GREEN  
CAESAR

RED ROSE POTATO  
THAI QUINOA

CHICKPEA  
CURRIED COUSCOUS

FETA COUSCOUS  
PASTA PRIMAVERA

ASIAN NOODLE  
MACARONI

COLESLAW  
SPICY SLAW

FRUIT SALAD 1.00  
APPLE KALE 1.00

TOSSED SPINACH 1.00  
GREEK 1.00

CAESAR PASTA 1.00  
GREEK ORZO 1.00

# HOMEMADE SOUPS

Add a Side of Soup to your Order for \$3.75 (Minimum of 15)

TOMATO BASIL BISQUE **-V-**  
TURKEY CHILI

MATZO BALL SOUP  
THAI CHICKEN COCONUT  
BROCCOLI CHEDDAR **-V-**

LENTIL **-VGN/GF-**  
MEXICAN BLACK BEAN **-V-**

We request a 15 Guest Minimum and a Minimum of 10 per Choice of Style on Hot Entrée Orders.



DESSERTS  
& BEVERAGES  
NYFC

NEWYORKFOOD.COM / 310.643.6151



# DESSERTS

NYFC's desserts are all baked in-house. Served one per guest (unless noted otherwise).

## **NYFC'S FAMOUS COOKIES 2.25**

Our signature dessert! An assortment of our large delicious cookies fresh baked in-house, including oatmeal raisin, peanut butter chip\*, double chocolate chip, dark chocolate chunk, snickerdoodles and our seasonal cookie additions.

## **2 MINI COOKIES 2.95**

An assortment of our delicious fresh baked cookies in a smaller size, so guests can enjoy more than one flavor! Served two per guest.

## **BROWNIES -ASAP- 2.25**

Our decadent double fudge brownies with walnuts\* baked in-house.

## **COOKIES AND BROWNIES 3.75**

Can't decide? Try our assorted Mini Cookies and Brownies. Served one of each per guest.

## **BARS AND SQUARES 2.25**

Our delicious assortment of dessert bars and squares all made in-house, including NYFC munchie bars\* with white chocolate, dark chocolate, butterscotch, coconut and walnuts; as well as lemon bars, cranberry orange bars, PB&J bars\*, chocolate pecan bars\* and our seasonal additions.

## **CONFECTIONS 3.95**

Our assortment of sweet confections all made in-house, including red velvet, espresso and pistachio French macarons, eclairs, cream puffs and our seasonal additions. Served two per guest.

## **HAND PIES 3.95**

Fresh baked hand pies filled with tasty sweets including salted caramel apple, triple berry, blueberry lemon, chocolate cherry and our seasonal pie flavors.

## **BUNDT CAKES -NEW- 3.95**

Individual Bundt cakes baked in-house and topped with sweet glazes, including chocolate chocolate chip, lemon, vanilla bean, cinnamon, pineapple coconut, banana chocolate chip and our seasonal Bundt cake flavors.

## **CHEESECAKES -NEW- 4.50**

Individual cheesecakes baked in-house in flavors including our vanilla bean with berries, salted caramel, raspberry swirl, brownie cheesecake and our seasonal cheesecake flavors.

## **ADDITIONS**

Vanilla Bean Ice Cream 2.00

**\*NOTE:** These items contain nuts.



# BEVERAGES

Assorted Soft Drinks	1.95
Bottled Water	1.95
Individual Juices	3.00
Orange ♦ Apple ♦ Cranberry	
Snapple Teas	3.50
Coffee Service	1.75
Hot Tea Service	1.75

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We request a 10 Guest Minimum on  
Dessert Orders and Coffee & Hot Tea Service

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# DROP-OFF CATERING SERVICE

## Delivery and Setup

We deliver your order to you with all serving equipment and utensils included. Our courteous professional uniformed delivery staff will set everything up for you in an attractive buffet style arrangement, then schedule a return to pick up the equipment. All included in your delivery fee.

## “NYFC Style” Serving Equipment

Our green choice: orders are presented in our attractive lined woven baskets, clear glass bowls and aluminum chafing dishes that we then pick up and professionally clean for reuse.

## Disposable Equipment Option

Option for order served in disposable hard plastic bowls, platters and serving utensils that are yours to keep – no need to schedule an equipment pickup. \$1.50 additional cost per guest.

## Utensils Included

Sturdy disposable recyclable plates, forks, knives, spoons and white dinner napkins provided at no additional charge for your guests.

## Clear Plastic Upgrade

Substitute our standard guest plates and utensils with our clear plastic recyclable plates and utensils for an upgraded look. \*Inquire for details and additional costs.

## China Glass Silver Option

Ultimate in style and elegance: Full china, glass and silver serving equipment and utensils for your guests. Linens, décor and buffet styling also available upon request. \*Inquire for details and additional costs.



# THE NYFC CATERING DIFFERENCE

## **NYFC'S Catering Standards**

Every recipe is developed and tested to assure it is perfected for a catering delivery. This ensures that your order is just as delicious for your first guest as your last!

## **Don't see it? We can create it!**

Custom menus are our specialty. Our chefs create custom menus for meetings, events, weddings, any celebration!

## **Large Event Specialists**

We have been catering large events for over 35 years!

## **Events**

### **Celebrations by NYFC**

Experts in wedding and corporate event design, menu development, service, décor, rentals and more!

### **Specialty Desserts**

#### **The Sugar Party by NYFC**

Decadent desserts and custom styled sweets displays designed to your theme and budget!

### **Private Charter Jet Catering**

#### **Chefs With Altitude by NYFC**

24/7 gourmet cuisine, concierge, customer service for in-flight charter jet needs.

## NYFC'S EXCLUSIVE EVENT VENUES

**Weddings ♦ Events ♦ Celebrations ♦ Meetings**

### **La Venta Inn**

Luxury vintage estate with spectacular ocean and city views and private grounds in Palos Verdes Estates for events up to 250 guests.

### **The Redondo Beach Hotel**

Boutique hotel located steps from the sands of Redondo Beach for events up to 175 guests.

### **Verandas Beach House**

Contemporary two story beach house with amazing sunset views and private garden in Manhattan Beach for events up to 250 guests.

### **Space 23661**

Hip industrial space in South Torrance for events up to 800 guests.

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