

SIDE DOOR >>

CATERING SERVICES & EVENTS

buffet style packages

3RD AVE. \$25 PP

FLATBREAD TRIO

MARGARITA, MOZZARELLA, TOMATO SAUCE

CARPATHIA, SAUSAGE, ONIONS, HAVARTI CHEESE

WILD MUSHROOM, MOZZARELLA, TRUFFLE PARM

MORE..

DEILED EGGS, GIARDINNIERA, CHICHARRON

SPICY CHICKEN MEAT BALLS, CRUDITEE, BLUE CHEESE

CRISPY CAULIFLOWER, SOUR CHERRY GLAZE

57TH ST. \$35 PP

FLATBREAD TRIO

MARGARITA, MOZZARELLA, TOMATO SAUCE

CARPATHIA, SAUSAGE, ONIONS, HAVARTI CHEESE

WILD MUSHROOM, MOZZARELLA, TRUFFLE PARM

MORE..

DEILED EGGS, GIARDINNIERA, CHICHARRON

SPICY CHICKEN MEATBALLS, CRUDITE, BLUE CHEESE

CRISPY CAULIFLOWER, SOUR CHERRY GLAZE

PANKO SHRIMP, HARISSA MAYO

LEXINGTON AVE. \$45 PP

FLATBREAD TRIO

MARGARITA, MOZZARELLA, TOMATO SAUCE

CARPATHIA, SAUSAGE, ONIONS, HAVARTI CHEESE

WILD MUSHROOM, MOZZARELLA, TRUFFLE PARM

MORE..

DEILED EGGS, GIARDINNIERA, CHICHARRON

SPICY CHICKEN MEATBALLS, CRUDITEE, BLUE CHEESE

CRISPY CAULIFLOWER, SOUR CHERRY GLAZE

PANKO SHRIMP, HARISSA MAYO

GOULASH CROQUETTES, HORSERADISH AIOLI

BLOOMBERG'S \$55 PP

FLATBREAD TRIO

MARGARITA, MOZZARELLA, TOMATO SAUCE

CARPATHIA, SAUSAGE, ONIONS, HAVARTI CHEESE

WILD MUSHROOM, MOZZARELLA, TRUFFLE PARM

MORE..

DEILED EGGS, GIARDINNIERA, CHICHARRON

SPICY CHICKEN MEATBALLS, CRUDITEE, BLUE CHEESE

CRISPY CAULIFLOWER, SOUR CHERRY GLAZE

PANKO SHRIMP, HARISSA MAYO

GOULASH CROQUETTES, HORSERADISH AIOLI

SMOKED SALMON ARANCINI, MISO RANCH

served and replenished for 121 minutes

add some platters to your table

OLD WORLD CHARCUTERIE BOARD

\$150 FOR 10PPL/ \$240 FOR 20PPL

WESTPHALIAN HAM, HUNGARIAN SALAMI
SMOKED PORK LOIN, KIELBASA ROLL, COUNTRY
PATE, CORNICHON, GIARDINIERA, MUSTARD,
COUNTRY BAGUETTE, GRISSINI

ARTISAN CHEESE BOARD

\$130 FOR 10PPL/ \$190 FOR 20PPL

SELECTION OF 3 TYPES OF
LOCAL AND IMPORTED CHEESES
(SOFT, SEMISOFT, HARD),
GRAPES, SWEET AND SAVORY CROSTINI,
HOME MADE JAMS , DRY FRUITS, NUTS

DIPS & CRUDITÉ PLATTER

\$120 FOR 10PPL/ \$180 FOR 20PPL

WHITE BEAN DIP, ROASTED PEPPERS DIP,
SMOKED EGGPLANT DIP,
CUCUMBER, RADISHES, CARROTS, CELERY,
PEPPERS, CORN CHIPS

SEASONAL ANTIPASTO PLATTER

\$120 FOR 10PPL/ \$180 FOR 20PPL

MARINATED FETA, CRUSHED OLIVES,
PEPERONATA, ROASTED ARTICHOKEs,
CRISPY CHICKPEAS, GRILLED EGGPLANT,
GRILLED ZUCCHINI, ZA'ATAR PITA

AMERICANA PLATTER

\$150 FOR 10PPL/ \$240 FOR 20PPL

CHICKEN WINGS, CRUDITÉ, BLUE CHEESE
DRESSING, ONION RINGS, CHEESE CURDS &
SMOKEY MARINARA,
FRANKS IN THE BLANKET, SPINACH DIP & CHIPS

SAUSAGE BOARD

\$150 FOR 10PPL/ \$240 FOR 20PPL

MICI (ROMANIAN LAMB & BEEF)
KABANOSY (THIN SMOKED KIELBASA),
HUNGARIAN VIRSLI (SMOKED PAPRIKA)
KASEKRAINER (PORK & GOUDA)
WEISSWURST (PORK & VEAL)
BEET-HORSERADISH RELISH,
SAUERKRAUT, PICKLED RED CABBAGE,
PICKLES, PRETZELS, ROLLS, MUSTARDS

SLIDERS PLATTER

SALMON (AVOCADO, BLACK GARLIC AIOLI)
\$50/1DZ - \$90/ 2DZ

BBQ PORK, SLAW, HORSERADISH AIOLI
\$40/1DZ - \$72/ 2DZ

FRIED CHICKEN (KIMCHI, AIOLI)
\$40/1DZ - \$72/ 2DZ

CHEESEBURGERS (SECRET SAUCE, PICKLE)
\$50/1DZ - \$90/2DZ

LAMB (AJI FETA, GIARDINIERA, ZHOUG)
\$60/1DZ - \$100/2DZ

FALAFEL (AJVAR, ONION PICKLE, TAHINI)
\$36/1DZ - \$66/2DZ

and more.....

SEAFOOD PLATTER

\$160 FOR 10PPL / \$250 FOR 20PPL

OYSTERS, CHILLED SHRIMP, CALAMARI SALAD,
SALMON POKE, SUPER LUMP CRAB COCKTAIL
MIGNONETTE, COCKTAIL SAUCE, TABASCO,
GRILLED LEMON

TACO CART

\$150 FOR 10PPL / \$240 FOR 20PPL

PORK CARNITA
CHICKEN TINGA
BEEF RANCHERO
BAJA SHRIMP
SALSA VERDE, PICO DE GALLO, CHOLULA

BUSINESS BREAKFAST

\$250 FOR 10PPL / \$450 FOR 20PPL

MIXED BAGELS, CROISSANTS,
DANISHES, MUFFINS
ASSORTED FRUIT PRESERVES
CREAM CHEESE, HONEY BUTTER
VANILLA YOGURT PARFAIT
COFFEE, TEA
ORANGE JUICE, PINEAPPLE JUICE,
TOMATO JUICE

BRUNCH BUFFET

\$300 FOR 10PPL / 550 FOR 20PPL

DEVILED EGGS, CHICHARRON
WINGS & WAFFLE
FRENCH TOAST, FRUIT COMPOTE
FRITTATA, FETA, SPINACH, TOMATO
EGGS & BACON SLIDERS
CRISPY HOME FRIES, TOAST
COFFEE, TEA
ORANGE JUICE, PINEAPPLE JUICE,
TOMATO JUICE

SALADS

\$45 FOR 10PPL / \$80 FOR 20PPL

CLASSIC CAESAR
ROMAINE, RADISH, CROUTONS, PARMESAN
CHOPPED MEDITERRANEAN
LETTUCE, TOMATO, CUCUMBER, OLIVE, FETA
SIDE DOOR
BABY ARUGULA, TOMATO CHERRY, PICKLED
ONION, PARMESAN

FRIES BAR

\$45 FOR 10PPL / 80 FOR 20PPL

REGULAR FRIES
SWEET POTATO FRIES
KETTLE POTATO CHIPS
HERBED FETA
TRUFFLE PARMESAN
AIOLI
KETCHUP

OPEN BAR PRICING

DURATION 3 HRS

LEVEL I

\$45 PER PERSON

INCLUDES WELL DRINKS, SELECT DRAUGHT BEER, RED AND WHITE WINE, SANGRIA

LEVEL II

\$55 PER PERSON

INCLUDES CALL LIQUOR (E.G. TITO'S VODKA, JACK DANIELS, BACARDI),
SELECT DRAUGHT BEER, RED AND WHITE WINES, SANGRIA

LEVEL III

\$65 PER PERSON

INCLUDES ALL TOP SHELF LIQUORS
(E.G. GREY GOOSE, JW BLACK, HENDRICKS GIN, MAKERS MARK)
ALL BEER AND WINE SELECTIONS

◆ FINAL NUMBER OF GUESTS MUST BE SUBMITTED 7 BUSINESS DAYS BEFORE EVENT

◆ AT THE TIME OF THE BOOKING, 50% DEPOSIT IS REQUIRED,
IN ORDER TO CONFIRM THE BOOKING.

THE REMAINING BALANCE - INCLUDING 8.875 % TAX AND 20% GRATUITY -
IS DUE ON THE DAY OF EVENT.

◆ SHOULD BOOKING BE CANCELLED WITH 30 DAYS OR MORE NOTICE,
THE DEPOSIT WILL BE REFUNDED IN FULL.

50% WILL BE REFUNDED IF CANCELLATION NOTICE IS GIVEN 14 TO 29 DAYS IN ADVANCE
(THE REMAINDER MAY BE APPLIED TO ANOTHER EVENT AT A FUTURE DATE).

SHOULD EVENT BE CANCELED WITH LESS THAN 14 DAYS NOTICE, THERE WILL BE NO REFUND.
HOWEVER. IT CAN BE APPLIED TO A FUTURE EVENT.

◆ WE ACCEPT ALL MAJOR CREDIT CARDS. CASH & CHECKS FOR DEPOSITS.

◆ 4% FEE WILL BE CHARGED ON CREDIT CARD PAYMENTS.