



ON SITE EVENT MENU

45 ROCKEFELLER PLAZA, 3RD FLOOR
SALES@EQXCITYCATERING.COM - 212.532.9119
WWW.CITYCATERINGCAFE.COM

HORS D'OEUVRES

VEGETARIAN

- Endive Topped with Camembert, Figs & Toasted Pecans
- Sicilian Arancini topped with a Tomato Pipette
- Goat Cheese & Onion Tartlets
- Macaroni & Cheese Tartlets
- Pear & Brie in a Puff Pastry
- Wild Mushroom Risotto on a Toasted Crostini
- Strawberry & Whipped Brie on a Toasted Crostini
- Tomato & Basil Bruschetta on a Crostini
- Spanakopita with a Yogurt Dill Dipping Sauce
- Lettuce Wraps with Marinated Julienne Vegetables
- Vietnamese Vegetable summer Rolls with Thai Chili Sauce
- Mini Avocado, Roasted Red Pepper & Gouda Frittata Tartlets
- Veggie Burger Sliders Topped with a Gherkin
- Pear & Gorgonzola in Phyllo Dough
- Deviled Eggs
- Fried Vegetable Spring Rolls with Dipping Sauce

SEAFOOD

- Bacon-Wrapped Sea Scallops
- Mini Sweet Potato Latkes with Sour Cream & Lox
- Mini Maryland Crabcakes
- Coconut Shrimp with Mango Salsa
- Firecracker Roasted Shrimp
- Portuguese Salt Cod Fritters with Peri Peri Sauce
- Sesame Crusted Rare Tuna on Crackers with Wasabi Mayonnaise
- Asparagus Wrapped in Smoked Salmon
- Shrimp, Avocado, Cilantro & Tomato Crostini
- Shrimp Cocktail
- Paella Croquettes with Chorizo and Octopus
- Halibut in Phyllo Dough with Harissa Mayonnaise
- Mini Fish Tacos with Horseradish & Avocado
- Lox, Dill Cream Cheese on Sliced Cucumber
- Shrimp Skewers Wrapped in Pancetta with Korean BBQ Sauce
- Bang Bang Shrimp Taquitos with Spicy Salsa

HORS D'OEUVRES

POULTRY

- Mini Chicken Tostadas with Sour Cream & Avocado
- Chicken Parmigiana & Pesto Sliders Skewered with Bocconcini
- Coconut Chicken Tenders with Pineapple Dip
- Thai Chicken Skewers with Peanut Dipping Sauce
- Turkey, Brie & Cranberry Beggars' Purses
- Asian Chicken Lollipops
- Teriyaki Chicken Skewers
- Mini Chicken Bacon Ranch Roll
- Chicken Wings: General Tso, Lemon Pepper, BBQ, Buffalo, Garlic Parmesan
- Tostones with Jerk Chicken & Mango
- Mini Chicken Empanadas
- Mini Chicken Quesadillas
- Mini Paninis

SHOOTERS

- Tomato Soup with Mini Grilled Cheese
- Shrimp Ceviche
- Tuna Tartar & Avocado
- Gazpacho with Serrano Ham and Croutons
- French Onion Soup

BEEF

- Mini Yuka Cakes Topped with Braised Short Rib
- Beef Wellington Bites
- Seared Hanger Steak & Chipotle Aioli Crostini
- Cheeseburger Sliders Topped with a Gherkin
- Brazilian Rodizio Beef Skewers
- Steak & Roasted Pepper Skewers
- Ropa Vieja & Chives Crostini
- Mini Beef Empanadas
- Mini Beef Burritos
- Mini Corned Beef Ruebens

PORK

- Prosciutto, Whipped Brie & Balsamic Crostini
- Pigs in a Blanket
- Pork Dumplings
- Chorizo Stuffed Mushrooms
- Pulled Pork Sliders with Three Veggie Slaw
- Glazed Ham, Brie & Onion Jam Tartlet

LAMB

- Lamb Slider with Feta and Kalamatas Mousse and Sundried Tomato Pesto
- Lamb Croquettes with Herb and Garlic Aioli

BUFFET DINNER

2 ENTREES, 2 HOT SIDES, SALAD, DINNER ROLLS & DESSERT

POULTRY

- BOURBON CHICKEN
- WALNUT-CRUSTED CHICKEN
- CHICKEN CORDON BLEU
- TOMATO & MOZZARELLA-STUFFED CHICKEN
- MEDITERRANEAN STUFFED CHICKEN
- LEMON-HERB CHICKEN
- COCONUT & ALMOND CRUSTED CHICKEN
- CHILI-GINGER CHICKEN

RED MEAT & PORK

- SEARED HANGER STEAK
- CHIMI CHURRI SLICED SKIRT STEAK
- SHORT RIB BRAISED WITH TOMATO
- APRICOT GLAZED PORK CHOPS
- STEAK PORTOBELLO
- RACK OF LAMB

SEAFOOD

- PAN SEARED SALMON
- PARMESEAN CRUSTED SALMON
- ASIAN GLAZED SALMON
- SHRIMP SCAMPI
- SHRIMP DI PARMA
- PAN-SEARED GROUPE
- SUN-DRIED TOMATO CHILEAN SEA BASS

BUFFET DINNER

2 ENTREES, 2 HOT SIDES, SALAD, DINNER ROLLS & DESSERT

VEGETARIAN & VEGAN

- EGGPLANT ROLLATINI
- SPINACH & MOZARELLA STUFFED PORTOBELLO
- TOFU LASAGANA
- VEGETABLE RISOTTO
- RICE & MIXED VEGETABLE STUFFED PEPPERS
- CAULIFLOWER STEAKS

SIDES

- POTATOES: ROASTED YUKON POTATOES, POTATOES AU GRATIN, MASHED POTATOES, MASHED SWEET POTATOES, ROASTED YAMS, BAKED POTATOES
- RICE & GRAINS: YELLOW RICE WITH VEGETABLES, WILD RICE, BASMATI RICE, RICE PILAF, ARROZ CON GANDULES, QUINOA WITH VEGETABLES, MEDITERRANEAN COUSCOUS, BLACK BEAN SALAD
- VEGETABLES: SAUTEED STRING BEANS, ROASTED ASPARGUS, SAUTEED SNOW PEAS & BUTTON MUSHROOMS, GINGER GLAZED CARROTS, SAUTEED SPINACH, ROASTED BRUSSEL SPROUTS, SAUTEED BROCCOLI RABE, STEAMED BROCCOLI

-MORE ENTREE OPTIONS UPON REQUEST -

SPECIALTY STATIONS

ENQUIRE FOR PRICING

CARVING STATION

FILET MINGNON

SERVED WITH: HORSERADISH CREAM SAUCE, GRAVY, MUSTARD
GOLDEN ROASTED TURKEY

SERVED WITH: GRAVY, SHALLOT MUSTARD SAUCE, CRANBERRY SAUCE
& APRICOT DIPPING SAUCE

PASTA STATION

PENNE A LA VODKA WITH PECORINO ROMANO CHEESE AND A
CREAMY PINK VODKA SAUCE

RIGATONI MEZZI PAESANNA WITH SWEET & HOT SAUSAGE, ROMA
TOMATOES, PARMESAN CHEESE AND A TOUCH OF CREAM
ORRECHIETTE WITH FENNEL SAUSAGE, ROASTED PEPPERS AND
MARSALA MUSHROOM SAUCE

TOPPINGS ON THE SIDE: GRILLED CHICKEN, BACON BITS, PORTOBELLO
MUSHROOMS, BASIL, GRILLED TOMATOES, GRATED PARMESEAN REGGIANO

SUSHI STATION

ASSORTED SUSHI PLATTER INCLUDING
CALIFORNIA ROLLS, SPICY TUNA ROLLS, VEGETARIAN ROLLS, SALMON
ROLLS, SHRIMP TEMPURA, SASHIMI
WITH PICKLED GINGER, WASABI & SCALLION SOY SAUCE

DESSERT STATION

CAKE POPS, ASSORTED FRUIT, NUT & CHOCOLATE TARTS, GOURMET
COOKIES & BROWNIES, ASSORTED DESSERT SHOOTERS, MACAROONS
& ITALIAN DESSERTS