

Brooklyn Fare

C a t e r i n g



Brooklyn Fare
Catering Menu

(212) 216-9700
catering@brooklynfare.com
www.brooklynfare.com/catering



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Since opening in 2009, our goal at Brooklyn Fare has been to reinstate the values of the old school New York grocer, merging the gourmet with the familiar. We focus on building community centered access to fresh groceries and prepared foods at approachable prices.

Initially based in the heart of downtown Brooklyn, Brooklyn Fare has expanded to service midtown Manhattan and the West Village with personable counter-service, catering, and delivery options.



Our catering department is a natural extension of our approach to grocery. We cook our catered and prepared foods in-house daily, sharing the same facilities as our 3-star Michelin-rated restaurant, Chef's Table at Brooklyn Fare. Our chefs infuse the nuances of a world-renowned kitchen into restaurant-quality dishes.

In addition to our extensive catering kitchen, we're proud to provide a stellar, in-house bakery that cooks fresh baked breads and pastries early every morning. Our selection rotates seasonally so be sure to stop by to see what's new!



Brooklyn Fare has three locations in New York City. Our catering kitchen is located on 37th street, between 9th and 10th avenues.

Brooklyn Fare, Downtown BK
200 Schermerhorn Street
Brooklyn, NY 11201

Brooklyn Fare, Hudson Yards
431 West 37th Street
New York, NY 10018

Brooklyn Fare, West Village
666 Greenwich Street
New York, NY 10014

Delivery

We offer free delivery at a sliding scale based on proximity. Most catering orders are prepared and sent out from our 37th St location. Please inquire about our delivery zones for specific pricing.

Find us online!
www.brooklynfare.com
[@brooklynfare](https://www.instagram.com/brooklynfare)

Catering Policy

All prepared foods and platters are fresh and made to order. Kindly note that some orders require a minimum of 48 hours notice. All orders are charged upon placement. Cancellations or alterations require 72 hours notice for a full refund prior to delivery or pickup.

Orders for Monday delivery must be placed by 2pm of previous Friday.

Please note that some items may require additional notice.



Breakfast Platters

Small serves 6-8 | Medium 10-14 | Large 16-18

Morning Pastries

Danishes, croissants, mini muffins, mini bagels, butter, cream cheese, seasonal jams.
Sm \$90 | Md \$105 | Lg \$125
*Add coffee box for \$25

Morning Starter

Bacon, eggs, tortilla española.
Sm \$85 | Md \$100 | Lg \$130

Smoked Salmon Platter

Smoked salmon, cream cheese, fresh herbs, shaved red onions, capers, cucumbers, mini bagels.
Sm \$120 | Md \$150 | Lg \$190

Artisanal Bread Basket

Selection of house-baked breads, butter, cream cheese, jams.
Sm \$55 | Md \$75 | Lg \$100

Coffee & Tea

Serving size varies per order

Coffee Box

Serves 8-10 | \$30
Sugar, milk, cups

Assorted Teas

Serves 8-10 | \$25
Sugar, cups

Coffee Service

110-cup, heated urn | \$75
Coffee, sugar, milk, cups,
urn rental

Tortilla Española

Traditional Spanish omelette with potatoes, eggs, herbs, sea salt & peppers.

Sm \$45 | Md \$55 | Lg \$75

The Lighter Side

Buffet spread with homemade granola, yogurt, fruits, berries, honey.

*Price varies seasonally, inquire for details

Fresh Fruit Platter

Assortment of seasonal fruits.
Sm \$55 | Md \$75 | Lg \$100

À la Carte

Serving size varies per order

Homemade Croissants

One dozen (plain) | \$27
One dozen (assorted) | \$40

Homemade Muffins

One dozen (assorted) | \$40

Donuts by Dough

One dozen (assorted) | \$40

Bagels by H&H

One dozen | \$27
Includes cream cheese, butter

Homemade Danishes

One dozen (assorted) | \$40



Delicatessen Platters

Small serves 10 | Medium 15 | Large 20



Our in-store delicatessen selects some of the finest domestic and imported meats & cheeses, bringing a world-class palate to a classic deli tradition. From roast beef sandwiches to Cubanos and Bánh Mìs, our deli staff has your covered. To close the deal, our sandwich breads are all baked in-house, ensuring a consistently fresh taste.



Sandwich Platter

Assorted sandwiches and wraps from our gourmet deli. House roasted, brined meats, cold cuts, and fresh produce. Made with artisanal, house-baked breads.
Sm \$95 | Md \$145 | Lg \$195

Pinwheel Platter

Assorted wraps. House roasted, brined meats, cold cuts, and fresh produce.
Sm \$110 | Md \$160 | Lg \$200

Boxed Lunches*

Individual boxes with half-sandwich, market salad, petit brownies or fruit cup.
\$16.99/ea. (8 box min.)
*please allow 48 hour min. notice

Stationary Platters

Small serves 10-12 | Medium 14-16 | Large 20

Mediterranean Spread

House-made hummus, smoked baba ghanoush, imported olives, vegetables, feta, pita.
Sm \$70 | Md \$90 | Lg \$125

Crudité Platter

Fresh & steamed vegetables served with house-made dips.
Sm \$50 | Md \$70 | Lg \$95

Fresh Fruit Platter

Assortment of seasonal fresh fruits.
Sm \$55 | Md \$75 | Lg \$100

Shrimp Cocktail

Fresh chilled tail-on shrimp and cocktail sauce.
Sm \$125 | Md \$175

Chips & Dip

House-made guacamole, assorted salsas, corn tortilla chips.
Sm \$55 | Md \$80 | Lg \$105

Antipasti

Assorted Italian appetizers, grilled & pickled vegetables, salamis, assorted cheeses.
Sm \$90 | Md \$130 | Lg \$160

Domestic Cheese Platter

Selection of domestic cheeses accompanied by fruits, nuts, chutney, crackers.
Sm \$70 | Md \$90 | Lg \$120

Imported Cheese Platter

Fine selection of domestic & imported cheeses. Served with fruits, nuts, chutney, crackers.
Sm \$90 | Md \$120 | Lg \$150

Charcuterie Spread

Domestic & imported salamis, cured meats, mustards, Mediterranean olives, pickles, crostini, pates.
Sm \$85 | Md \$130 | Lg \$165



Hors D'oeuvres

Small serves 10-12 | Medium 15-17 | Large 20-25

*prices arranged by category unless otherwise indicated

Vegetarian (choice of one)

Sm \$80 | Md \$110 | Lg \$135

Goat Cheese Tartlets

Bite size pastry tartlets topped with minted peas & charred spring onions.

Black Truffle Deviled Eggs

Classic style deviled eggs with a touch of black truffle.

Vegetable Wontons

Meticulously crafted and served with ponzu sauce.

Hummus Crostini

Homemade crostinis dolloped with hummus and topped with roasted seasonal vegetables.

Caprese Salad Skewers

Juicy ripe caprese tomatoes skewered with boccocini mozzarella. Served with aged balsamic vinegar.

Artichoke tartlets

Served with roasted peppers & Taggiasca olives.

Beef & Game (choice of one)

Sm \$95 | Md \$140 | Lg \$185

Sweet and spicy beef kabobs.

Seasoned beef on skewers.

Herb crusted lamb skewers

Herbs w/ dijon sauce.

Poultry (choice of one)

Sm \$85 | Md \$115 | Lg \$140

Lemon Chicken Skewers

Lemon marinated grilled chicken skewers served with a fresh rosemary and garlic dressing.

Chicken Satay

Grilled strips of chicken served with a classic peanut dipping sauce.

Teriyaki Chicken Skewers

Served with homemade teriyaki sauce.

Chicken Meatball Sliders

Made with homemade brioche buns. Topped with classic homemade marinara sauce and sprinkled with authentic Parmigiano Reggiano.

*Sm \$95 | Md \$125 | Lg \$155

Seafood (choice of one)

Sm \$95 | Md \$122 | Lg \$160

Tangled Shrimp

with salsa verde.

Crab Cakes

with mango salsa.

Petit Lobster on brioche.

*Sm \$105 | Md \$140 | Lg \$170

Entrée Salads

Small serves 6-8 | Medium 14-16 | Large 18-20

Chicken Salad

Greens, carrots, celery, shallots, herbs, house-made mayonnaise.
Sm \$75 | Md \$100 | Lg \$130



Albacore Tuna Salad

Baby spinach, nicoise olives, tomato, cucumber, radishes.
Sm \$90 | Md \$120 | Lg \$150

Side Salads

Small serves 6-8 | Medium 14-16 | Large 18-20

*Add all natural chicken for \$2.00 p/p

Organic Mixed Greens

Sliced vegetables, house-made dressing on the side.
Sm \$50 | Md \$60 | Lg \$75

Classic Ceasar

Organic kale or romaine, parmesan cheese, house seasoned croutons, house-made dressing on the side.
Sm \$50 | Md \$60 | Lg \$75

Sushi platters

Serving size varies per platter



Vegetable Platter

10 assorted vegetable rolls
Serves 8-10 | \$50

Regular Platter

5 vegetable rolls & 5 fish rolls
Serves 8-10 | \$60

Assorted Platter

2 specialty rolls, 8 regular rolls
Serves 8-10 | \$70



Combination Platter

4 specialty rolls, 8 regular rolls
Serves 12 | \$90

Deluxe Platter

10 assorted specialty rolls
Serves 12 | \$100

Sushi & Sashimi Platter

10 rolls, 10 sushi, 10 sashimi
Serves 8-10 | \$110

Entrées and Mains

Sold by the pound, inquire for individual pricing



Haricot Verts

with pistachios, shallots

Mashed Potatoes

with cream, butter, chives

Spanish Rice

with olives, tomato, peppers

Mississippi Caviar

with black eyed peas, avocado, peppers

Mushroom Salad

with garlic oil, vinegar, herbs

Macaroni & Cheese

with panko crumbs

Roasted Asparagus

with lemon zest, garlic oil

Broccolini

with ricotta salata, crushed peppers, garlic oil

Pasta Salad

seasonal offerings vary

Marinated Beets

with raspberry vinaigrette

Brussel Sprouts

with garlic oil, herbs

Roasted Fennel & Artichoke

with garlic oil, herbs

Carrots & Shiitake

with maple syrup, tamari soy sauce

Corn Salad

with green bell peppers, jalapeños, lime, red onion

Baby Zucchini Salad

with tarragon, garlic, shallots, chili flakes

Entrées and Mains, continued

Sold by the pound, inquire for individual pricing

Broccoli Salad

with toasted garlic

Pico de Gallo Salad

with mozzarella, red onions, herbs

Coleslaw

with pecans, honey, mustard, vinegar

Potato Salad

with onions, celery, mayonnaise, sour cream, vinegar

Roasted Cauliflower Salad

with almonds, golden raisins, capers, parsley, chili, lemon

Baby Bok Choy

with cranberries, roasted sunflower seeds, mint, lemon

Roasted Butternut Squash

with grilled halloumi cheese, almonds, raisins, herbs

Baby Caprese

with mixed heirloom cherry tomatoes, sundried tomato vinaigrette

Roasted Potatoes

with paprika and olive oil

Sweet Potatoes

with maple syrup

Kale Salad

with pumpkin seeds, pumkin oil, lemon

Organic Quinoa Salad

with assorted fruit, lemon zest

Couscous Salad

with roasted peppers, black olives, cilantro



Main Courses

Sold by the pound, inquire for individual pricing

Baked Cod

portuguese style

Grilled Salmon

with lemon

Lasagna Bolognese

Veggie Lasagna

Cajun Chicken Breast

new york raised

Turkey Patty

served w/o bun

Veggie Patty

served w/o bun

Turkey Breast

Grilled Chicken

new york raised

Lemon Grilled Chicken

new york raised

Jerk Chicken

house-made jerk sauce

Teriyaki Chicken

All Natural Flank Steak

Grilled, sliced

All Natural Short Ribs

served with demi-glace

Roast Pork Loin

with thyme, rosemary

House Roast Beef

with horseradish crème fraiche

Luger Loaf

Sausage & Peppers

Shrimp Salad

with sundried tomato, dijon



Desserts

Small serves 8-10 | Medium 12-15 | Large 20

*please allow a 48-hour min notice

Tarts

Inquire for flavor and price availability

Assorted Home-made Cookies

Sm \$30 | Md \$45 | Lg \$50

Assorted Home-made

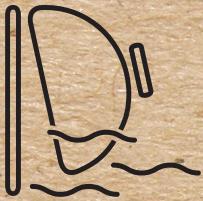
Cookies & Brownies

Sm \$40 | Md \$60 | Lg \$80

Cakes

We offer a selection of fine customizable cakes. Please call in advance for flavor availability, sizing and pricing.

*please allow a 72-hour min. notice



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