

MID-DAY SNACKS

- **TRADITIONAL FRUIT TRAY** \$5.75 PER GUEST
Fresh Melons, Citrus, Grapes, Pineapple and Assorted In-Season Specialties
- **ARTISANAL CHEESE TASTING** \$7.95 PER GUEST
Fourme d'Ambert, Manchego, and Crottin de Chavignol Goat Cheese served with baguettes and sour dough breads
- **CHARCUTERIE** \$9.75 PER GUEST
Imported Dried Sausages, Sopressata and Wild Boar Pate Served with Mixed Antipasto Olives, Marinated Mushrooms and Roasted Peppers
- **MEDITERRANEAN SAMPLER** \$4.25 PER GUEST
Flat Breads and Hummus, Baba Ghanouj with Cucumber Raita and lightly Spiced Nuts
- **THE "THREE HOUR FOCUS"** \$4.75 PER GUEST
Granola, Trail Mix and Nuts, Brown Organic Hard Cooked Eggs and Crudites
- **THE VEGAN DREAM** \$5.75 PER GUEST
Marinated, Pickled, and Roasted Vegetables; Cabbage Leaves filled with Celery, Apples, and Avocado Salad; Hummus and Flaxseed Chips
- **ASSORTED ITALIAN COOKIES** \$4.75 PER GUEST
Biscotti, Rugalah, Chocolate Dipped Shortbreads and Macaroons
- **NEW YORK PRETZELS** \$2.75 PER GUEST

BEVERAGES

- Starbucks Coffee Service \$3.95 PER GUEST
- Tazo Tea Service \$2.00 PER GUEST
- Odwalla Juices \$3.50 PER GUEST
- Fiji Natural Artesian Water \$2.50 PER GUEST
- San Pellegrino Sparkling Water \$2.50 PER GUEST
- Dr. Brown's Soda \$1.75 PER GUEST

DESSERTS

- **Perfect Fruit Selection: Fresh Melons, Citrus, Grapes, Pineapple and Assorted In-season Specialties** \$5.75 PER GUEST
- **Yogurt Pots – A Collection of Fresh Seasonal Fruits and Organic Yogurt Topped with House-made Granola** \$3.50 PER GUEST
- **Sweet Shots – (Two-bite Dessert Shots) Strawberries and Cream, Oreo Cookie Crumble and Bananas Foster** \$2.50 PER GUEST
- **Teeny Tiny Cup Cakes, Assorted** \$2.50 PER GUEST
- **Cookies, Brownies and Cupcakes** \$3.50 PER GUEST
- **Power Bars, Granola Squares and Nutrient Bars** \$3.00 PER GUEST
- **Celebration Cakes and Pies** Call for Selections and Pricing

CHEF LUNCHEONS

- NEW YORK LUNCHEON** \$17.95 PER GUEST
• Collection of New York and Panini Sandwiches, choice of two "Must Have, On The Side" Salads Cookies, Brownies, Perfect Fruit Tray
- SANDWICH PETITES LUNCHEON** \$19.95 PER GUEST
• Selection of Sandwich Petites, choice of two "Must Have, On The Side" Salads Fresh Fruit Tartelettes, Petit Fours



- POLICIES**
- All orders must be received by 5 pm the day prior.
 - One full business day's notice is required to cancel orders without penalty.
 - A 7% delivery charge will be added to all orders.
 - All major credit cards are accepted..

SPECIAL EVENTS
By special request, Creative Gourmet can provide elegant china, flatware, glassware, linens, and presentation equipment for your more formal catering and event needs. Additional charges will apply.



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Catering Menu

CONTACT INFORMATION

Tel - 212 310 3060
Fax - 212 310 3543
creativegourmet@sodexo.com
www.creativegourmet.com

HOURS OF OPERATION
M-F - 7:00 am - 5:00 pm

DELIVERY ZONE
Between 42nd and 57th Streets,
3rd Avenue and 6th Avenue



Creative Gourmet offers fresh, great tasting food, beautifully presented, created, and tailored for catering to the office environment by our collection of restaurant chefs. Creative Gourmet's American and global menus, custom-designed by well-known chefs, are introduced with the seasons to take full advantage of the market's best ingredients. A high level of thoughtful, attentive, and personal service, combined with knowledgeable, courteous, ordering and prompt delivery, make Creative Gourmet the caterer you can choose with confidence.
www.creativegourmet.com

BREAKFAST

BREAKFAST ESSENTIALS \$5.25 PER GUEST

- Assorted Mini Bagels, Muffins, Scones, Croissants and Danish
- Cream Cheese (original, scallion, walnut raisin, "feather-lite")
- Sweet Butter, Almond Spread, Preserves

BREAD AND BUTTER TABLE \$6.75 PER GUEST

- Freshly Baked Cherry, Zucchini and Orange-spritzed Cranberry Breads
- Chocolate-Pecan Coffee Cake, Corn Bread and Banana Bread
- Made Right Lemon Pepper Popovers with Praline Cream
- Sweet Butter, Preserves

BEIGNETS \$9.75 A DOZEN

- Freshly Made Beignets with Chocolate Dipping Sauce, Caramel Sauce or Brown Sugar and Cinnamon Dust



MORNING TRAY DISPLAYS \$9.50 PER GUEST

- Smoked Trout, Scottish Salmon, and White Fish with Appropriate Accompaniments, Spreads and Tasty Flatbreads
- Virginia Ham, Sopressata, Grilled Sausage and Prosciutto with Fresh Melons, Cheese and Berries
- Traditional Fruit Tray: Fresh Melons, Citrus, Grapes, Pineapple and Assorted In-Season Specialties

HODGEPODGE \$3.50 PER GUEST

- Yogurt Pots – An assortment of Fresh Seasonal Fruits, Organic Yogurt Topped with House-made Granola
- Assortment of Cold Organic Cereals, Whole and Skim Milk
- Power Bars, Granola Squares and Nutrient Bars

\$3.50 PER GUEST
\$2.85 PER GUEST

LUNCH

FLAT BREAD, OPEN FACE SANDWICH "BITES" \$13.50 PER GUEST

- Tuscan Grilled Chicken Breast
Kalamata Olive and Artichoke Tapenade, Oven Roasted Tomatoes, Haricots Verts, Tarragon Aioli Served on Focaccia Croustade
- Grilled Beef Tenderloin
Boursin Cheese, Caramelized Shallots, Served on Sour Dough Crostini
- Seared Ahi Tuna Pizzette
Wasabi Creme Fraiche, Pickled Ginger, Served on a Scallion Pancake
- Grilled Vegetable Stack
Fresh Mozzarella, Arugula Pesto, Aged Balsamic Vinegar Served on Grilled Seven Grain Bread
- Smoked Trout and Scottish Salmon
Dill Cream, Heirloom Tomato, Radish Sprouts, on Black Russian Crisp

SANDWICH PETITES \$12.50 PER GUEST

- Roasted Filet Mignon, Sauteed Shiitake Mushrooms and Grilled Onions Served on Mini Croissant
- Tuna Nicoise, Baby Greens and Oven Dried Tomatoes Served on Black Olive Pocket Bread
- Grilled Vegetables, Fresh Mozzarella, Basil Pesto Served on Ciabatta Roll
- Jumbo Lump Crab Cake, Cajun Remolaude, Micro Greens Served on Mini Brioche
- Prosciutto, Roasted Peppers, Sharp Provolone, Arugula and Extra Virgin Olive Oil Served on a Baguette

PANINI AND PRESSED SANDWICHES \$10.25 PER GUEST

- Chicken Parmigiana Panini
- Classic Tuna Melt Panini
- Cuban Pork Panini
- Roasted Vegetable Panini
- Classic Reuben Press-atta

NEW YORK SANDWICHES WITH ACCOMPANIMENTS \$12.50 PER GUEST

- Roast Beef, Boursin and Sprouts in a Pocket Pita
- Oven Roasted Turkey, Muenster, and Honey Mustard on Sourdough
- Honey Roasted Ham, Swiss, and Horseradish Mustard on Rye
- Smoked Salmon, Red Onion Cream Cheese on Black Bread
- Grilled Vegetables and Fresh Mozzarella on Ciabatta



ENTREE SALADS \$9.95 PER GUEST

- Grilled Hoisin Glazed Salmon Salad
Glazed Salmon, Shiitake Mushrooms, Baby Corn, Pickled Carrots, Spicy Cashews, Baby Bok Choy, Asian Slaw, Served over Tatsoi
- Crisp Ranch Chicken Salad
Fried Boneless Chicken, Hard Cooked Eggs, Tomatoes, Cheddar Cheese, Cucumbers, Bacon, Served over Romaine
- Chili Lime Skirt Steak Salad
Grilled Skirt Steak, Jicama Slaw, Avocado, Black Beans, Roasted Corn, Plum Tomatoes, Cilantro Lime Dressing, Served over Hearty Greens
- Sage Roasted Turkey Cobb Salad
Sliced Turkey, Avocado, Hard Boiled Egg, Crisp Bacon, Diced Roma Tomatoes, Red Onion, Blue Cheese, Served over Baby Spinach
- Mediterranean Vegetable Salad
Grilled Artichokes, Cured Olives, Ricotta Salata, Oven Roasted Tomatoes, Grilled Vegetables, Hearts of Palm, Served over Micro Greens



"MUST HAVE, ON THE SIDE" SALADS \$4.95 PER GUEST

- Curried Chick-peas, Roasted Vegetables, Baby Spinach
- Campanelle Pasta, Broccoli Rabe, White Beans, Roasted Tomatoes, Ricotta Salata, Lemon Oil
- Fingerling Potatoes, Roasted Shallots, Maytag Blue Cheese, Rosemary
- Baby Field Greens, Plum Tomatoes, Red Onions, Cucumber, Julienned Carrots
- Caesar Salad, Romaine Hearts, Reggiano, Croutons, Creamy Dressing