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MANHATTAN CATERING

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Menu

“IF YOU CAN’T EAT IT WHAT’S THE POINT?”

Steve Jenkins

“ALL THAT YOU SEE I OWE TO SPAGHETTI.”

Sofia Loren

“TELL THE COOK, THANKS FOR THE MEAL.”

Buddha’s last words

“BE A FEARLESS COOK AND NEVER APOLOGIZE.”

Julia Child

“NEVER TRY TO LIFT ANYTHING BIGGER THAN
SOMETHING YOU CAN PUT IN YOUR STOMACH.”

Miss Piggy

“STRANGE TO SEE HOW A GOOD DINNER AND
FEASTING RECONCILES EVERYBODY.”

Samuel Pepys

“IF YOU ACCEPT A DINNER INVITATION, YOU HAVE
A MORAL OBLIGATION TO BE AMUSING.”

Duchess of Windsor

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Party Platters

FRESH FRUIT

OUR DAY'S BEST SELECTION OF FRESH SEASONAL FRUITS, MELON AND BERRIES
SM \$25 ST \$45 LG \$90

GRILLED VEGETABLES

A MELANGE OF GRILLED ZUCCHINI, YELLOW SQUASH, CARROTS, EGGPLANT, ASPARAGUS, PEPPERS AND PORTOBELLO MUSHROOMS WITH BALSAMIC GLAZE
SM \$40 ST \$70

SWEET PEPPERS & FRESH MOZZARELLA

MARINATED SWEET PEPPERS, FAIRWAY FRESH, HAND-PULLED MOZZARELLA AND OLIVES; DRIZZLED WITH FAIRWAY OLIVE OIL
SM \$35 ST \$68

ANTIPASTO

AN ARRAY OF ITALIAN MEATS, CHEESES, MARINATED VEGETABLES AND FLATBREAD
SM \$35 ST \$75

CHARCUTERIE PLATTER

PATES, CHEESES, MEATS, OLIVES, CORNICHONS, PEPPADEW PEPPERS, FRESH-BAKED FAIRWAY BAGUETTES AND FLATBREAD
ST \$95 LG \$165

CUBED CHEESE PLATTER

FAIRWAY'S BEST SELECTION OF ASSORTED CHEESES, CUBED FOR EASE. GARNISHED WITH CRACKERS AND FRUIT
SM \$40 ST \$60 LG \$100

CLASSIC CHEESE PLATTER

A SELECTION OF EUROPEAN CHEESES PAIRED WITH GRAPES, DRIED FRUITS, NUTS, CRACKERS AND FAIRWAY FRESH-BAKED BAGUETTE
ST \$90 LG \$160

CRUDITE

OUR DAY'S BEST SELECTION OF FRESH SEASONAL VEGETABLES SERVED WITH FAIRWAY SIGNATURE DIP OR HUMMOS
SM \$30 ST \$60 LG \$100

FRESH MOZZARELLA

SLICED TOMATOES, FAIRWAY FRESH, HAND-PULLED MOZZARELLA AND BASIL WITH BALSAMIC GLAZE
SM \$35 ST \$68

SMOKED SALMON COCKTAIL PLATTER

FAIRWAY SMOKED SALMON, PUMPERNICKEL COCKTAIL BREAD, BLINIS, CHOPPED RED ONION, CAPERS, CREME FRAICHE AND WHOLE GRAIN MUSTARD
ST \$100

MEDITERRANEAN TRIO PLATTER

HUMMOS, BABA GANOUSH, TABBOULEH, TARAMASALATA, FETA, STUFFED VEGETARIAN GRAPE LEAVES, TUNISIAN BLEND OLIVES, ALMONDS, DRIED FRUIT AND PITA WEDGES
SM \$45 ST \$80

BABY BRIOCHE ASSORTMENT

- GRILLED VEGETABLES, MOZZARELLA & PESTO
 - GRILLED CHICKEN, MAYONNAISE, AVOCADO & SPROUTS
 - TUNA SALAD, LETTUCE & TOMATO
 - SMOKED SALMON, CREAM CHEESE & CUCUMBER
 - ROAST BEEF, HORSERADISH CREAM & ARUGULA
 - CUCUMBER & HERBED GOAT CHEESE
 - BAKED SALMON SALAD, CUCUMBER & TOMATO
 - BRIE, SUN-DRIED TOMATOES & DILL
 - GOAT CHEESE & ROASTED VEGETABLE
 - WHITEFISH SALAD, TOMATO & MESCLUN
 - DILLED EGG SALAD, MESCLUN GREENS & TOMATO
- ONE FLAVOR PER EACH DOZEN ORDERED
\$25/dz

SATE PLATTER

PLEASE SELECT SKEWERS:

- BEEF WITH CHIMICHURRI OR BBQ SAUCE
 - CHICKEN WITH THAI PEANUT SAUCE
 - SHRIMP WITH SWEET CHILE SAUCE
 - VEGETABLES WITH PESTO
- 30 PCS \$70 60 PCS \$130

MEZE PLATTER

LAMB KOFTA SKEWERS, ROASTED EGGPLANT DIP, CREAMY TZATZIKI, DRIED APRICOTS, DRIED FIGS, PISTACHIOS AND LAVASH
ST \$80

SHRIMP COCKTAIL

COCKTAIL SAUCE, CREAMY REMOULADE AND LEMON WEDGES
SM \$70 ST \$120 LG \$220

Hors d'Oeuvres

HORS D'OEUVRES SPECIAL

SELECT 6 HORS D'OEUVRES \$16 PP

SELECT 8 HORS D'OEUVRES \$20 PP

\$18/DZ

- SPANIKOPITA
- PIGS IN A BLANKET
- SWEDISH MEATBALLS
- MINI QUICHE

\$35/DZ

- MINI BRIE EN CROUTE
- MINI BEEF WELLINGTON
- MALAYSIAN SHRIMP
- CRABMEAT STUFFED MUSHROOMS

\$24/DZ

- STUFFED MUSHROOMS (VEGETARIAN OR SAUSAGE)
 - SAMOSAS WITH MANGO SALSA
 - CAVIAR IN CUCUMBER CUPS
- MINI CRAB CAKES WITH REMOULADE
 - CHEESY POTATO-LEEK PUFFS
- ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO WITH AIOLI
- CHICKEN SATE WITH THAI DIPPING SAUCE • EMPANADAS
- FILET OF BEEF ON CROSTINI WITH HORSERADISH CREAM, CHIVE AND TOMATO
 - SMOKED SALMON ON BLACK BREAD WITH CREAM CHEESE & DILL
 - BUTTERMILK BISCUITS, PLEASE SELECT FROM:
 - SMOKED HAM & HONEY MUSTARD OR
 - COUNTRY HAM & DIJON MUSTARD
 - OR COUNTRY HAM & CHEDDAR OR
 - ROAST TURKEY & RED PEPPER AIOLI

TEA SANDWICHES

AN ARRAY OF TUNA SALAD; EGG SALAD; SMOKED SALMON; CUCUMBER AND GOAT CHEESE; WHITEFISH SALAD; SALMON SALAD AND CHICKEN SALAD SERVED ON COMBINATIONS OF PUMPERNICKEL AND WHOLE WHEAT BREADS

\$65 SERVES 10

6

Brunch & Breakfast

SMOKED FISH PLATTER

FAIRWAY SMOKED SALMON, WHOLE BONED WHITEFISH, SMOKED SABLE, BAKED SALMON AND HERRING IN CREAM SAUCE WITH ONION. FAIRWAY FROM-SCRATCH BAGELS (MINI OR REG) AND/OR PUMPERNICKEL BREAD, A SELECTION OF CREAM CHEESES AND ACCOMPANIMENTS

SM \$75 ST \$150 LG \$250

WITH SMOKED STURGEON

SM \$100 ST \$190 LG \$300

SMOKED SALMON PLATTER

FAIRWAY SIGNATURE SMOKED SALMON, FAIRWAY FROM-SCRATCH BAGELS (MINI OR REG) AND/OR PUMPERNICKEL BREAD, A SELECTION OF CREAM CHEESES AND ACCOMPANIMENTS

SM \$55 ST \$110 LG \$200

A SELECTION OF SALADS

PLATTERED AND GARNISHED FAIRWAY-FRESH DELI SALADS

PLEASE SELECT FROM:

TUNA, CHICKEN, WHITEFISH, DILLED EGG, BAKED SALMON SALAD
AND HEALTHY TUNA

\$10 PER LB

MINI BREAKFAST PASTRIES

ASSORTED MINI PASTRIES, MINI SCONES AND MINI CROISSANTS

ST \$65 LG \$120

MINI BAGEL PLATTER

ASSORTED MINI BAGELS SERVED WITH CREAM CHEESE, BUTTER, ASSORTED JAMS

ST \$40 LG \$80

MINI BAGEL SANDWICHES

FAIRWAY MINI BAGELS WITH EGG SALAD, TUNA SALAD, BAKED SALMON SALAD, WHITEFISH SALAD, CHICKEN SALAD OR SMOKED SALMON AND CREAM CHEESE

\$5 PP

QUICHE

- LORRAINE • MUSHROOM & ONION • BROCCOLI, CHEDDAR & BACON
- ROASTED VEGETABLE • SPINACH, FETA & TOMATO

\$14 EACH SERVES 6-8

7

Sandwiches @ Such

NEW YORK DELICATESSEN \$120 SERVES 10-12

DELI MEATS AND CHEESES SERVED WITH LETTUCE, TOMATO, RED ONION, PICKLES, OLIVES, COLESLAW, POTATO SALAD, CONDIMENTS AND A VARIETY OF BREADS FROM FAIRWAY BAKERY. WE PROUDLY FEATURE BOAR'S HEAD DELI MEATS & CHEESES.

PLEASE SELECT FROM YOUR CHOICE OF 4 DELI MEATS AND 3 SLICED CHEESES:

CHEESE: SWISS, PROVOLONE, MONTERREY JACK, PEPPER JACK, SWISS LORRAINE, AMERICAN, HAVARTI, JARLSBERG, CHEDDAR OR MUENSTER

HAM: DELUXE, BLACK FOREST, CALABRESE, HONEY, VIRGINIA

TURKEY: OVENGOLD, SMOKED, HONEY MAPLE, CRACKED PEPPER, EMPIRE TURKEY BREAST AND TURKEY PASTRAMI

SALAMI: GENOA, HEBREW NATIONAL (HARD OR SOFT)

MEATS: CORNED BEEF, ROAST BEEF OR PASTRAMI

HERO SANDWICHES

3 FT SERVES 10-12 \$65 INCLUDES SIDES
6 FT SERVES 20-22 \$125 INCLUDES SIDES
JUST THE 3 FT HERO \$50 JUST THE 6 FT HERO \$95

PLEASE SELECT FROM:

ITALIAN CHICKEN CUTLET

ROASTED RED PEPPERS, FRESH MOZZARELLA AND TOMATOES WITH BALSAMIC CREAM DRESSING

THE ITALIAN

HAM, SALAMI, CAPPICOLA, PEPPERONI, PROVOLONE, MESCLUN AND TOMATOES WITH BALSAMIC CREAM DRESSING

THE AMERICAN

ROAST BEEF, ROAST TURKEY, HAM, HARD SALAMI, CHOICE OF SWISS, CHEDDAR OR AMERICAN CHEESE, MESCLUN AND TOMATOES WITH MUSTARD AND MAYONNAISE

CLASSIC ROAST BEEF

ROAST BEEF, MESCLUN, TOMATOES AND RED ONION WITH CREAMY HORSERADISH SAUCE

ROAST TURKEY

TURKEY BREAST, CHEDDAR, TOMATOES AND MESCLUN WITH RUSSIAN DRESSING OR HONEY MUSTARD DRESSING

GRILLED VEGETABLES

GRILLED ZUCCHINI, YELLOW SQUASH, PORTOBELLO, EGGPLANT AND FRESH MOZZARELLA WITH BASIL PESTO

BUFFALO CHICKEN

CHICKEN STRIPS IN A ZINGY BUFFALO WING-INSPIRED SAUCE, MESCLUN AND TOMATOES WITH BLUE CHEESE DRESSING

BBQ SKIRT STEAK

GRILLED MARINATED BBQ SKIRT STEAK, CARMELIZED ONION, CHEDDAR AND MESCLUN WITH HORSERADISH CREAM

GRILLED CHICKEN

ROASTED RED PEPPERS, SLICED GRILLED CHICKEN, FRESH MOZZARELLA, MESCLUN AND TOMATOES WITH BASIL PESTO

Sandwiches Wraps @ Pinwheels

SANDWICHES ARE CUT IN HALF AND PLATTERED. WRAPS ARE CUT ON THE BIAS AND OFFER TWO HALVES. PINWHEELS ARE WRAPS THAT ARE CUT INTO FOUR PIECES; PLATTERED FOR MAXIMUM VARIETY. SANDWICHES ARE SERVED ON AN ASSORTMENT OF FRESH-BAKED BREADS AND ROLLS.

PLEASE SELECT FROM THESE SIDES:

LUCIA'S POTATO SALAD, COLESLAW, HEALTHY DELI SLAW, BATON ROUGE MACARONI SALAD,
JUST THE SANDWICHES, WRAPS OR PINWHEELS \$7 PER PERSON WITH SIDES \$9 PER PERSON

PLEASE SELECT FROM:

- HUMMUS, VEGETABLES & SPROUTS
- HEALTHY TUNA SALAD, ARUGULA & TOMATO
- SLICED AVOCADO, CUCUMBERS, ROASTED PEPPERS & SPROUTS
 - TURKEY, LETTUCE, TOMATO, SPROUTS & AVOCADO
 - ROAST BEEF, HORSERADISH CREAM, MESCLUN & TOMATO
- GRILLED CHICKEN, MONTERREY JACK, MESCLUN, TOMATOES & CHIPOTLE AIOLI
 - HAM, GENOA SALAMI, PEPPERONI, PROVOLONE, BALSAMIC VINAIGRETTE & ROASTED PEPPERS
 - CUCUMBER-HERBED GOAT CHEESE
 - SMOKED SALMON WITH CREAM CHEESE
 - PROSCIUTTO, BASIL PESTO, MOZZARELLA & TOMATO
 - GRILLED VEGETABLES, FRESH MOZZARELLA & BASIL PESTO
- FRENCH HAM, CREAMY DIJON MUSTARD, SWISS & MESCLUN
 - CHICKEN SALAD, LETTUCE & TOMATO
- CHICKEN CAESAR SALAD
- TUNA SALAD, LETTUCE & TOMATO
 - ROASTED EGGPLANT, ARUGULA & PARMESAN
- GRILLED CHICKEN, LETTUCE, TOMATO & HERB MAYONNAISE

Main Courses

ROASTED TURKEY BREAST \$10 PP

HERB ROASTED TURKEY BREAST WITH GRAVY, LUCIA POTATO SALAD,
CRANBERRY RELISH, DIJON AIOLI AND BUTTERMILK BISCUITS
JUST THE TURKEY HALF \$35 FULL \$65

HONEY SPICE GLAZED HAM \$10 PP

WHOLE HORMEL SPIRAL SLICED CURE 81 COUNTRY GLAZED HAM WITH COLESLAW,
BUTTERMILK BISCUITS, CHUTNEY, HONEY MUSTARD AND DIJON MUSTARD
JUST THE HAM HALF \$35 FULL \$65

FRIED CHICKEN OR CHICKEN FINGERS \$9 PP

PREMIUM CHICKEN FINGERS AND PIECES OF FAIRWAY FRIED CHICKEN WITH
COLESLAW, BUTTERMILK BISCUITS, HONEY MUSTARD AND BBQ SAUCE

MEDITERRANEAN VEGETABLES AND GRAINS \$10 PP

A SELECTION OF FIRE-ROASTED AND GRILLED VEGETABLES
WITH AN ASSORTMENT OF GRAIN AND LEGUME SALADS
WITH GRILLED CHICKEN \$15 PP
WITH GRILLED SALMON \$16 PP

GRILLED FILET MIGNON \$14 PP

SLICED FILET OF BEEF WITH BAGUETTE SLICES AND YOUR CHOICE OF
HORSERADISH CREAM, DIJON AIOLI OR BRUSCHETTA
GRILLED FILET MIGNON PLATTER INCLUDES GREEN BEANS WITH SHALLOTS
PLATTER \$125 SERVES 10

SALMON FILLET \$12 PP

GRILLED, POACHED OR ROASTED SALMON SERVED ON A BED OF BABY GREENS
WITH FRESH MANGO SALSA AND DILL SAUCE
SALMON FILLET PLATTER INCLUDES CHOICE OF CUCUMBER-DILL SALAD OR ORZO FETA SALAD
PLATTER \$100 SERVES 10

GRILLED LEMON CHICKEN PAILLARD \$9.50 PP

THINLY CUT CHICKEN BREASTS ARE MARINATED, GRILLED AND ACCOMPANIED BY
ARUGULA, TOMATO AND RED ONION SALAD WITH HERB VINAIGRETTE DRESSING
PLATTER \$95 SERVES 10

WHOLE POACHED SALMON \$150 SERVES 15-18

WHOLE POACHED SALMON GARNISHED WITH OLIVES, CAPERS,
LEMONS AND SOUTH AFRICAN PEPPADEW PEPPERS, ACCOMPANIED
WITH CUCUMBER-DILL SALAD, DILL SAUCE AND MANGO SALSA

Family Style Entrees

LASAGNA

CHEESE, VEGETARIAN, WILD MUSHROOM OR BOLOGNESE
HALF TRAY \$50 FULL TRAY \$100

EGGPLANT PARMESAN

HALF TRAY \$35 FULL TRAY \$70

EGGPLANT FLORENTINE

HALF TRAY \$35 FULL TRAY \$70

MACARONI AND CHEESE

HALF TRAY \$35 FULL TRAY \$70

BAKED ZITI

HALF TRAY \$45 FULL TRAY \$90

CHICKEN FRANCESE

HALF TRAY \$45 FULL TRAY \$90
IN LEMON-BUTTER CAPER SAUCE

CHICKEN MARSALA

HALF TRAY \$45 FULL TRAY \$90
WITH MUSHROOMS IN MARSALA SAUCE

STUFFED CHICKEN BREAST

CHOICE OF SPINACH & CHEVRE, HAM &
SWISS OR PROSCIUTTO & MOZZARELLA
HALF TRAY \$60 FULL TRAY \$120

ROTISSERIE CHICKEN

PLAIN, HERB, LEMON, GARLIC,
BBQ & LATIN
GRADE A \$7 EA MURRAY'S \$8 EA

SLICED ROASTED TURKEY BREAST

WITH HERB ROASTED GRAVY
HALF TRAY \$50 FULL TRAY \$100

ORECCHIETTE

FENNEL SAUSAGE, SHIITAKE
MUSHROOMS AND BROCCOLI RABE
HALF TRAY \$55 FULL TRAY \$100

PENNE A LA VODKA

PLEASE SPECIFY WITH OR WITHOUT
PEAS AND PROSCIUTTO
HALF TRAY \$45 FULL TRAY \$90

PENNE AND ROASTED TOMATOES

WITH GARLIC, BASIL AND PARMESAN
HALF TRAY \$45 FULL TRAY \$90

TRE COLORE BOWTIE PRIMAVERA

WITH PEPPERS, CARROTS,
ASPARAGUS AND OLIVE OIL
HALF TRAY \$55 FULL TRAY \$100

FUSILLI AND ROASTED ASPARAGUS

WITH GRAPE TOMATOES AND PARMESAN
HALF TRAY \$55 FULL TRAY \$100

Just for Kids

KIDS ASSORTMENT PLATTER \$60

FINGER SANDWICHES, CUT INTO SQUARES WITHOUT CRUST, PLEASE SELECT THREE:

- PEANUT BUTTER & JELLY • CREAM CHEESE & JELLY
- AMERICAN OR SWISS CHEESE • HAM & AMERICAN CHEESE
- BOLOGNA & AMERICAN CHEESE • TURKEY & CHEDDAR • TUNA SALAD

PLEASE SELECT ONE:

MAC 'N CHEESE OR CHICKEN FINGERS WITH KETCHUP

KIDS PLATTERS ARE GARNISHED WITH CHERRY TOMATOES, BABY CARROTS AND CELERY

CHICKEN FINGERS PLATTER \$40

FAIRWAY CHEF-MADE FRESH CHICKEN FINGERS WITH
BBQ SAUCE, KETCHUP OR HONEY MUSTARD DIPPING SAUCE

On the Side

\$4 PER PERSON

GRAINS

- MOROCCAN COUSCOUS • COCONUT BASMATI RICE & CASHEWS • WHEATBERRY SALAD
- WILD RICE SALAD • ORZO & FETA • SPANISH RICE • RICE PILAF • SESAME NOODLES
- BARLEY, SHIITAKE MUSHROOMS, SUN-DRIED TOMATOES & ASPARAGUS SALAD
- BARLEY VEGETABLE SALAD • LENTIL SALAD WITH LEMON-THYME VINAIGRETTE

\$5 PER PERSON

TRADITIONAL

- BROCCOLI RABE WITH GARLIC • BROCCOLI WITH GARLIC • CUCUMBER-DILL SALAD
- BABY MOZZARELLA & GRAPE TOMATO • GREEN BEANS WITH SHALLOTS • HARICOT VERTS
- GREEN BEANS WITH LEMON, OLIVE OIL & BASIL • ROSEMARY-ROASTED POTATOES
- ROASTED VEGETABLES • MASHED POTATOES • ROASTED PARSNIPS • SWEET POTATO PUREE
- ISRAELI SALAD • AU GRATIN POTATOES • ROASTED CARROTS
- LIGURIAN POTATOES • FARMER'S MARKET CORN SALAD (SEASONAL)
- FUSILLI WITH ROASTED ASPARAGUS, GRAPE TOMATOES AND PARMESAN CHEESE
- FUSILLI WITH ROASTED EGGPLANT, ARUGULA AND PINENUTS
- ORECCHIETTE WITH FENNEL SAUSAGE AND BROCCOLI RABE
- ASPARAGUS: STEAMED OR GRILLED • ROASTED RATATOUILLE
- ROASTED BUTTERNUT SQUASH • CARROT PUREE • NOODLE KUGEL
- SICILIAN CAULIFLOWER • ROASTED MUSHROOMS

12

Sushi

BROWN, WHITE OR MULTIGRAIN RICE

VEGETABLE ROLLS

\$50 (54 PCS)

\$95 (108 PCS)

BROWN, WHITE OR MULTIGRAIN RICE

FAIRWAY DELUXE ASSORTED

\$70 (54 PCS)

\$120 (108 PCS)

Entree Salads

GRILLED CHICKEN CAESAR \$10 PP

SLICED GRILLED CHICKEN, ROMAINE LETTUCE, PARMESAN AND CROUTONS WITH CAESAR DRESSING

NICOISE \$10 PP

MIXED GREENS, GREEN BEANS, RED POTATOES, HARD BOILED EGGS, GRAPE TOMATOES
AND NICOISE OLIVES WITH DIJON VINAIGRETTE

PLEASE SELECT ONE: PREMIUM CANNED TUNA, GRILLED SALMON OR GRILLED CHICKEN

CHILE-GRILLED SHRIMP \$10 PP

MIXED GREENS, MANGO, JICAMA, MANDARIN ORANGE SEGMENTS AND CHILE "DUSTED"
GRILLED SHRIMP WITH CILANTRO-LIME VINAIGRETTE

COBB \$10 PP

GRILLED CHICKEN, BLUE CHEESE, BACON, HARD BOILED EGG, GRAPE TOMATOES
AND ROMAINE LETTUCE WITH SHERRY VINAIGRETTE

BEEF, BLACK AND BLUE \$10 PP

ROMAINE LETTUCE, RED LEAF LETTUCE, BLACKENED STRIPS OF GRILLED SIRLOIN, GRILLED
PORTOBELLO MUSHROOMS, RED ONION, GRAPE TOMATOES, PISTACHIOS AND BLUE CHEESE
CRUMBLES WITH SHALLOT CHAMPAGNE VINAIGRETTE

MARINATED CHICKEN BREAST \$10 PP

MESCLUN, ROASTED ASPARAGUS, PINE NUTS, GRAPE TOMATOES AND MARINATED GRILLED
CHICKEN BREAST WITH BALSAMIC VINAIGRETTE

SPRING JOY CHICKEN \$10 PP

ROMAINE LETTUCE, RED AND GREEN LEAF LETTUCE, CRISPY CABBAGE,
CARROT SLIVERS, RED PEPPERS, SESAME SEEDS, CHIVES, ORANGE
SEGMENTS, LINGUINI CRISPS AND GRILLED MARINATED
CHICKEN BREAST WITH SOY GINGER DRESSING

13

Salads

SMALL SERVES 6-8

STANDARD SERVES 10-12

LARGE SERVES 18-20

CLASSIC CAESAR

ROMAINE LETTUCE, PARMESAN AND CROUTONS WITH CAESAR DRESSING

SM \$10 ST \$20 LG \$40

MIXED GREENS

FRESH GREENS, SHREDDED CARROTS, SLICED CUCUMBER, RED ONION
AND GRAPE TOMATOES WITH YOUR CHOICE OF DRESSING

SM \$10 ST \$20 LG \$40

MESCLUN MIX

BABY GREENS OR ARUGULA, TOASTED WALNUTS, MANDARIN ORANGE SEGMENTS, DRIED
CRANBERRIES, RED ONION, GRAPE TOMATOES AND GOAT CHEESE WITH RASPBERRY VINAIGRETTE

SM \$15 ST \$30 LG \$60

CLASSIC GREEK

ROMAINE LETTUCE, KALAMATA OLIVES, FETA, GREEN PEPPERS AND RED ONION WITH
RED WINE VINAIGRETTE (ANCHOVIES UPON REQUEST)

SM \$15 ST \$30 LG \$60

TRE COLORE

ARUGULA, ENDIVE, RADICCHIO, PARMESAN, AND TOASTED ALMONDS WITH BALSAMIC VINAIGRETTE

SM \$15 ST \$30 LG \$60

CLASSIC SPINACH

FRESH BABY SPINACH, HARD BOILED EGGS, TOASTED WALNUTS, BACON, RED ONION, GRAPE
TOMATOES, MUSHROOMS AND BLUE CHEESE WITH POPPY SEED DRESSING

SM \$20 ST \$40 LG \$80

ITALIAN

MIXED FIELD GREENS, BOCCONCINI MOZZARELLA, GRAPE TOMATOES, AVOCADO,
ARTICHOKES AND RED ONION WITH CREAMY PEPPERCORN DRESSING

SM \$20 ST \$40 LG \$80

CRANBERRY PECAN

MIXED GREENS, DRIED CRANBERRIES, CANDIED PECANS, GORGONZOLA CRUMBLES,
FRESH PEAR SLICES, GRAPE TOMATOES AND RED ONION WITH MUSTARD VINAIGRETTE

SM \$20 ST \$40 LG \$80

WATERCRESS ROQUEFORT

ENDIVE, WATERCRESS, ROQUEFORT AND TOASTED WALNUTS
WITH BALSAMIC VINAIGRETTE

SM \$20 ST \$40 LG \$80

Signature Fairway Dishes

BEEF WELLINGTON

SEARED BEEF FILET MIGNON AND CLASSIC MUSHROOM DUXELLE ENROBED IN
BUTTERY PUFF PASTRY. OVEN-READY, COMPLETE WITH COOKING DIRECTIONS

ENTREE SERVES 10 \$140

ENTREE SERVES 5 \$75

BRIE EN CROUTE

BUTTERY BRIE WRAPPED IN GOLDEN BROWN PUFF PASTRY.
OVEN-READY, COMPLETE WITH COOKING DIRECTIONS

PLEASE SELECT FROM:

- SPICY PEAR CHUTNEY • CARMELIZED GARLIC & ONION

ENTREE SERVES 10 \$65

ENTREE SERVES 5 \$35

SALMON EN CROUTE

SALMON, KALE AND SHIITAKE MUSHROOMS IN PUFF PASTRY.
OVEN-READY, COMPLETE WITH COOKING DIRECTIONS

ENTREE SERVES 10 \$120

Desserts

SOFT-BAKED COOKIE PLATTER

SM \$25 ST \$45 LG \$90

FAIRWAY COOKIE PLATTER

AN ASSORTMENT OF BUTTER COOKIES, BROWNIES AND RUGELACH

SM \$25 ST \$45 LG \$90

SPECIALTY COOKIE PLATTER

AN ASSORTMENT OF SINGLE BITE BUTTER COOKIES FEATURING SHORTBREAD,
SANDWICH COOKIES AND OL' FASHIONED FAVORITES

ST \$75

MINI DESSERT PASTRIES PLATTER

MINI ECLAIRS, CANNOLIS, CREAM PUFFS AND ASSORTED FRUIT TARTS

ST \$75

BROWNIES AND BARS PLATTER

AN ASSORTMENT OF BROWNIES AND BAR COOKIES

ST \$60

Cakes & Pies

FAIRWAY FRESH-BAKED FROM SCRATCH
ALL CAKES AND CUPCAKES REQUIRE 48 HOUR ADVANCE NOTICE

CUPCAKES

PLEASE SELECT CUPCAKES: VANILLA, CHOCOLATE OR RED VELVET
PLEASE SELECT FROSTING: VANILLA, CHOCOLATE BUTTERCREAM,
CREAM CHEESE OR CHOCOLATE GANACHE
STANDARD SIZE \$18/DZ LARGE SIZE \$25/DZ

LOGO CUPCAKES

TURN YOUR FAVORITE CHARACTER, PHOTO OR BUSINESS LOGO INTO AN EDIBLE TREAT
STANDARD SIZE \$36/DZ LARGE SIZE \$60/DZ

CLASSIC CAKES

PLEASE SELECT CAKE: VANILLA OR CHOCOLATE
PLEASE SELECT FROSTING: VANILLA OR CHOCOLATE BUTTERCREAM

7" ROUND SERVES 6-10	\$13
10" ROUND SERVES 10-12	\$25
1/4 SHEET CAKE SERVES 25	\$35
1/2 SHEET CAKE SERVES 40	\$50
FULL SHEET CAKE SERVES 80	\$95

SPECIALTY CAKES

PLEASE SELECT CAKE:

- CHOCOLATE MOUSSE • CARROT CAKE WITH CREAM CHEESE FROSTING
- CHOCOLATE GANACHE • STRAWBERRY SHORTCAKE
- RED VELVET WITH CREAM CHEESE FROSTING • GERMAN CHOCOLATE
- COOKIES AND CREAM • CANNOLI CREAM

7" ROUND SERVES 6-10	\$15
10" ROUND SERVES 10-12	\$35
1/4 SHEET CAKE SERVES 25	\$45
1/2 SHEET CAKE SERVES 40	\$60
FULL SHEET CAKE SERVES 80	\$105

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SPECIALTY CAKE DECORATING FEE \$25 EXTRA AND UP
(DESIGNS, LOGOS, PICTURES AND MORE)

FAIRWAY FRESH-BAKED FRUIT PIES

- APPLE • FRENCH APPLE • APPLE CRUMB • CHERRY
 - BLUEBERRY • PECAN
- 10" PIES \$10 EA

FAIRWAY FRESH FRUIT TART

THE DAY'S BEST SELECTION OF FRUITS AND BERRIES
IN A CREAM-FILLED, ALL-BUTTER TART
\$16 EA

FAIRWAY CHEESE CAKES

PLAIN

7" SERVES 6-10 \$11 10" SERVES 10-12 \$16

TOPPED WITH FRESH FRUIT

7" SERVES 6-10 \$15 10" SERVES 10-12 \$20

ENROBED IN CHOCOLATE GANACHE

7" SERVES 6-10 \$18 10" SERVES 10-12 \$25

Additions

BEVERAGES

1.5 LITERS COKE AND DIET COKE \$1.50 EA	2 LITERS OF SODA \$2 EA
CANS OF SODA \$1 EA	12 PK OF SODAS \$5 EA
4 PK OF GOURMET SODAS \$5	GALLON OF ORANGE JUICE \$6
GALLON OF APPLE JUICE \$6	GALLON OF CRANBERRY JUICE \$7
ASSORTED PK OF JUICE BOXES \$4	ASSORTED PK OF ORGANIC JUICE BOXES \$5
ASSORTED VITAMIN WATER & SPECIALTY ICED TEA \$1.50	ICE \$4 BAG

ADDITIONAL BEVERAGES AVAILABLE UPON REQUEST

EXTRA SAUCES, DRESSINGS, CONDIMENTS AND ADDITIONAL PORTIONS
OF FOOD ARE AVAILABLE FOR AN EXTRA CHARGE. PLEASE DISCUSS WITH YOUR
CATERING MANAGER. 48 HOURS ADVANCED NOTICE IS REQUIRED.

STERNO/CHAFFER UNITS \$10 EA (DISPOSABLE)

ADDITIONAL STERNO FUEL CARTRIDGES \$2 PER PAIR

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Entertaining Success

FAIRWAY CATERING IS THE ULTIMATE FAIRWAY MARKET EXPERIENCE FROM START TO FINISH. THE MENU OFFERS A VARIETY OF TRADITIONAL DISHES, AS WELL AS AVANT-GARDE AND IMPORTED ITEMS THAT REVEAL THE UNIQUE TASTE OF FAIRWAY MARKET. OUR CATERING MANAGERS LOOK FORWARD TO ANSWERING YOUR QUESTIONS AND TO WORKING WITH YOU TO CREATE A MENU THAT BEST REFLECTS YOUR CONCERNS WHILE TEMPTING YOUR PALATE. PLEASE KNOW THAT OUR KITCHENS ARE CONTINUALLY CREATING NEW DISHES AND OUR CHEFS HARNESS THE SEASONAL AND LOCAL GROWING PATTERNS WITH FLAIR. FEEL FREE TO ASK OUR STORE CATERING MANAGER FOR OUR NEWEST SELECTION OF DISHES CREATED ESPECIALLY FOR FAIRWAY CATERING CUSTOMERS.

HOW MUCH TO SERVE FOR A COCKTAIL PARTY

FOR COCKTAIL PARTIES, PLAN ON EACH GUEST ENJOYING 4-5 FOOD ITEMS DURING EACH HOUR. IF THE PARTY BEGINS DURING DINNER HOURS, PLAN ON MORE. A THREE HOUR COCKTAIL PARTY WITH 40 GUESTS AT 8 PM WOULD REQUIRE AT LEAST 200 MORSELS OF FOOD.

HOW MUCH TO SERVE FOR AN ENTREE

MOST OF OUR TYPICAL ENTREES ARE FASHIONED AFTER RESTAURANT PLATING STYLES.

GENERALLY, 4-6 OUNCES OF PROTEIN, 3-4 OUNCES OF STARCHY VEGETABLES AND 3-4 OUNCES OF NON-STARCHY VEGETABLES. 2-3 OUNCES OF SAUCE OR GRAVY IF IT IS INCLUDED.

WHEN TO SERVE CHEESE

THERE ARE TWO OPTIMAL TIMES TO SERVE CHEESE, AT THE START OF YOUR AFFAIR (AMERICAN STYLE) OR AS A DESSERT COURSE OR A PRELUDE TO A RICHER DESSERT COURSE (EUROPEAN STYLE).

THE BEST DISPLAYS COMBINE A MELANGE OF COW'S, SHEEP'S AND GOAT'S MILK CHEESES; OFFERING A WIDE RANGE OF TEXTURES, TASTES AND FLAVORS.

WHERE TO START

GENERALLY, TWO OR THREE STARTERS PRIOR TO DINNER WOULD BE IDEAL. THE FOCUS IS TO OFFER A VARIETY OF TASTES AND TEXTURES TO OPEN THE APPETITE, NOT OVERWHELM. THERE ARE NO FIRM RULES AND MANY HOSTS TODAY ARE OPTING FOR A MUCH MORE INTENSE COURSE OF STARTERS AND PASSED HORS D'OEUVRES BEFORE TRANSITIONING TO A LIGHTER MAIN COURSE AND THEN FINALLY TO THE GRAND FINALE... DESSERT.

- 48 HOUR ADVANCE NOTICE IS REQUIRED ON ALL CATERING ORDERS
- ORDERS CANCELLED UNDER 48 HOURS ARE SUBJECT TO A 50% FEE OF THE FINAL BILL
- WE CANNOT ACCEPT CHANGES TO YOUR CATERING ORDER 48 HOURS PRIOR TO YOUR EVENT
- CANCELLATIONS AND CHANGES TO ORDERS MUST BE MADE DIRECTLY WITH THE STORE CATERING MANGER IN PERSON OR VIA PHONE
- ITEMS PRICED PER PERSON, THERE IS A TEN PERSON MINIMUM ORDER
 - DELIVERY IS AVAILABLE FOR A FEE
 - ORDERS MUST BE PICKED UP AT THE STORE WHICH WAS SPECIFIED AT THE TIME THE ORDER WAS PLACED
 - ORDERS MAY BE PLACED VIA PHONE OR IN-PERSON ONLY
 - FAIRWAY CATERING DOES NOT PROVIDE STAFFING SERVICES: BARTENDERS, WAITERS OR BUSSERS

PLEASE LET OUR CATERING MANAGERS KNOW IF THERE ARE ANY DIETARY CONCERNS SUCH AS ALLERGIES AT THE TIME THE ORDER IS PLACED. ALL ITEMS ARE MADE IN AN ENVIRONMENT WITH EXPOSURE TO PEANUTS, TREE NUTS, MILK, EGGS, SOY, WHEAT, FISH AND SHELLFISH.

