



CATERING MENU

THE FINE PRINT

PLACING YOUR ORDER

YOU HAVE THE OPTION TO CONVENIENTLY PLACE YOUR ORDER ONLINE OR CONTACT US VIA EMAIL AT CATERING@EATWISHBONEFARMS.COM.

ORDERING HOURS

OUR STANDARD ORDERING HOURS ARE MONDAY THROUGH FRIDAY, FROM 8 AM TO 6 PM BUT WE WILL ALWAYS RESPOND TO EMAILS PROMPTLY..

MENU

PLEASE NOTE THAT MENU ITEMS ARE SUBJECT TO AVAILABILITY, AND INGREDIENTS MAY CHANGE BASED ON SEASONAL AND MARKET AVAILABILITY. PRICES ARE PER PERSON AND DO NOT INCLUDE TAX, GRATUITY OR SERVICE CHARGE. PLEASE NOTIFY US OF ANY ALLERGIES OR FOOD SENSITIVITIES AND WE WILL ALWAYS DO OUR BEST TO ACCOMMODATE.

SET-UP

ALL ORDERS COME COMPLETE WITH DISPOSABLE NAPKINS, CUPS, PLATES, CUTLERY, SERVING UTENSILS, AND FOOD SIGNS FOR DISPLAY. IF YOU DO NOT REQUIRE DISPOSABLE PRODUCTS, PLEASE LET US KNOW WHEN PLACING YOUR ORDER. WE ALSO OFFER THE OPTION TO RENT COFFEE URNS, CHINA, AND ANY OTHER EQUIPMENT AND WILL PICKUP WITHIN 24 HOURS OF THE ORDER, UNLESS OTHERWISE SPECIFIED. HOT FOOD ITEM PRICES INCLUDE WIRE RACKS, STERNOS, AND WATER TRAYS. METAL CHAFERS ARE AVAILABLE FOR AN ADDITIONAL FEE, AND BAMBOO 'PAPER' GOODS CAN BE PROVIDED AT AN EXTRA CHARGE.

RENTALS

FOR ADDITIONAL NEEDS SUCH AS DÉCOR, EQUIPMENT, GLASSWARE, PLATES, LINEN TABLECLOTHS, ICE BUCKETS, ETC., PLEASE INQUIRE, AND PRICING WILL BE PROVIDED UPON REQUEST. A MINIMUM 3-DAY ADVANCE NOTICE IS REQUIRED FOR RENTALS.

ADMINISTRATIVE FEE

AN ADMINISTRATIVE FEE IS APPLIED TO COVER THE COSTS ASSOCIATED WITH PACKAGING, TRANSPORTATION, ADMINISTRATION, SUPPORT, AND EXECUTION OF THE CATERING ORDER. PLEASE NOTE THAT THIS CHARGE IS NOT CONSIDERED GRATUITY.

CANCELLATION POLICY

TO ENSURE SMOOTH SERVICE, ORDERS MUST BE PLACED BY 3 PM ET FOR NEXT-DAY ORDERS. WHILE WE STRIVE TO ACCOMMODATE LAST-MINUTE ORDERS, CERTAIN MENU ITEMS REQUIRE 24-48 HOURS NOTICE. ORDERS CANCELED WITHIN LESS THAN 24 HOURS WILL INCUR A 100% CHARGE. THIS POLICY APPLIES TO WEATHER-RELATED CONDITIONS, OFFICE CLOSURES, AND CANCELLATIONS. FOR LARGER CATERING ORDERS EXCEEDING, CANCELLATIONS WITHIN LESS THAN 48 HOURS WILL RESULT IN A 100% FEE.

PAYMENT

WE ACCEPT ALL MAJOR CREDIT CARDS, INCLUDING AMERICAN EXPRESS, MASTERCARD, VISA, AND DISCOVER. CHECKS ARE ALSO ACCEPTED. HOUSE ACCOUNTS CAN BE SET UP FOR MONTHLY PAYMENTS.

BREAKFAST

10 PERSON MINIMUM PER ITEM

LITE n' FRESH

- Pastries** 9 pp
Fresh baked pastries, muffins and scones with butter and jam
- Bagels and Spreads** 9 pp
Fresh baked assorted bagels with assorted cream cheese and butter
- Overnight Oats** 8 pp
Cacao
Banana
Blueberry
"Carrot Cake"
- Fruit Salad** 7 pp
Sliced Fruit 8 pp

EGGS n' THINGS

- Frittata with bread** 10 pp
Spinach, Feta, scallion
Mushroom, Kale, Gruyere
Chorizo, Cheddar, Caramelized Onion
- Breakfast Burritos** 12 pp
Eggs with refried beans, queso chihuahua, potatoes and salsa verde
Egg Whites with refried beans, roasted tomato, queso chihuahua, salsa verde
Add Chorizo
- Egg Sandwiches** 12 pp
Bacon Egg and Cheese
Turkey Egg and Cheese
Prosciutto, Egg, Cheese and Truffled Caramelized Onions

BOARDROOM - 28

- › Fresh baked pastries and bagels with butter, cream cheese and jam
- › Breakfast Burritos
- › Mini Bacon, egg and cheese
- › Fruit Salad

FRESH START - 20

- Fresh baked pastries and bagels with butter, cream cheese and jam
- Fruit Salad
- Coffee and Tea

THE DELANCY - 18

- Assorted bagels with smoked salmon and whitefish salad, tomato, onion and cucumbers
- Assorted cream cheese



Boxed Breakfast

AVE A - 12

- Bagel with spreads
- Nine Minute egg with Maldon salt
- Fruit Salad

AVE B - 10

- Plain yogurt
- Fresh mixed Berries
- Granola
- Mini Muffin

AVE C - 12

- Frittata
- Fruit Salad
- Bread

BEVERAGES

- Fresh OJ
- Apple Cider (hot or cold)
- Coffee Service
- Tea (hot or cold)
- Iced coffee or Cold Brew

LUNCH

SANDWICHES AND WRAPS

Quick Lunch 20 pp

Assorted sandwiches and wraps
Green Salad

Grand Street 24 pp

Assorted sandwiches and wraps
Green Salad & dessert

The Wishbone 26 pp

Assorted sandwiches and wraps
Lentil Salad or Green salad
Mini cookies and bars

The Boardroom 28 pp

Assorted sandwiches and wraps
Lentil Salad or Green salad
Mini cookies and bars and Fruit

SANDWICHES 14 each

Grilled Chicken

Russian, Slaw on Ciabatta

Fresh Roasted Turkey and Brie

Cranberry Relish and Lettuce on Baguette

Fresh Roasted Turkey

Bacon, Avocado, Chipotle May-o on Ciabatta

French Ham & Cultured Butter,

Cornichons on a Baguette

Black Forest Ham and Swiss

Honey mustard, Tomato and watercress on Multi Grain Bread

Italian Tuna (No May-O)

Tomatoes, Arugula, Roasted Red Peppers, Olive Paste on Ciabatta

Grilled Portabella

Herbed Goat Cheese, Roasted Tomato Spread on Focaccia

Fresh Mozzarella and Tomato

Pesto and Arugula on Ciabatta, add Prosciutto

Sharp Cheddar

Apples, Arugula, Honey Mustard on Multigrain

Marinated Grilled Steak

Chimmichuri, Tomato and Greens on Baguette

Roast Beef and Sharp Cheddar Cheese

Horseradish May-o, and Mesclun on Multigrain

Italian Combo

Soppresata, Prosciutto, Cappicola Ham, Provolone, Roasted Peppers, Balsamic Vinegar, Olive Oil on Ciabatta

WRAPS 13 each

Basil Chicken Salad

Roasted Red Peppers and Arugula (No Mayo) on Ciabatta

Hummus

Za'atar, Cucumber, Carrots, pickled red onion and Greens in a Tomato Wrap

Chicken

WBF Chicken Salad with Greens in a Wheat Wrap

Tuna Salad

Dill, Mayo and carrots with tomato and Lettuce

BLT

With Avocado and Chipotle

Greek Salad

Cucumber, Tomato, Pickled Onion, Lettuce and Tzatziki

Buffalo Chicken

Blue Cheese, Lettuce, Celery

DESSERTS 6

Assorted cookies
Brownies & Blondies
Assorted Bars

BOXED LUNCH

Cherry St - 22

Sandwich

Leafy salad

Fruit Salad

Clinton St - 22

Sandwich

Bag of Chips

Cookie or Brownie

Orchard St -24

Quiche

Leafy Salad

Fruit Salad

Cookie or Brownie

SALADS

10 PERSON MIN PER SALAD
8 PER PERSON

Simple Mixed Greens

Tomato, Cucumber, Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Shaved Parmesan

Greek Salad

Romaine, Tomato, Cucumber, Peppers, Onions, Feta, Stuffed Grape Leaves, Lemon Oregano Dressing

Arugula, Radicchio and Endive

shaved parmesan, balsamic vinaigrette

Chinese Chop

Cabbage, Kale, Carrot, Watermelon Radish, Cucumber, Scallion, Sesame Ginger Dressing

Fiesta

Romaine, Tomato, Peppers, Black Beans, Pickled Red Onion, Cilantro, Tortilla Chips, Tomatillo Dressing

Arugula and Beets

Roasted Beets, Goat Cheese, Hazelnuts Lemon Dressing

Season Farro Salad

Farro, Kale, Butternut Squash, Pickled Red Onion

Quinoa Salad

Bell Pepper, Tomato, Red Onion, Pomegranate Seeds, Cucumber, Cilantro, Mint, Lemon Vinaigrette

Superfood

Kale, Red Cabbage, Carrots, Celery, Broccoli, Sunflower Seeds, Date Vinaigrette

Brooklyn Chopped

mixed greens, cucumber, peppers, beets, carrots, garbanzo

Wishbone Wedge

Bacon, Tomato, Frizzled Onion, Buttermilk Ranch

Add Protein to any salad:

Grilled Chicken - 6

Grilled Steak - 8

Grilled Salmon - 8

Grilled Shrimp - 6

Cauliflower Shawarma 6

Seared Tofu - 5



PLATTERS

10 PERSON MIN PER PLATTER

Caesar Salad. 16

Grilled Chicken, Tomato and Homemade Croutons

Cobb Salad 16

Grilled Corn, Crispy Bacon, Avocado, Hard Boiled Eggs

Grilled Salmon Niçoise 18

Red Bliss Potatoes, Boiled Eggs, Tomato, Green Beans, Olives, Greens, Herb Vinaigrette

Sesame Crusted Tuna 22

Smashed Cucumber Salad, Soy and Wasabi

Pastrami Grilled Salmon. 20

Cole Slaw and Herbed Mustard Sauce

Citrus Rubbed Salmon 20

Chickpeas with Sundried Tomato, Arugula, Red Onion and Pumpkin Seed Romesco

Grilled Tandoori Shrimp 18

Turmeric Cauliflower, Peppers, Scallion and Tomato Chutney

Balsamic Grilled Chicken 16

Black Lentils, Radicchio, Endive and Arugula and Pesto Aioli

Sweet Chili Chicken 16

Asian Slaw, Nuoc Cham, Peanuts

Grilled Herb Marinated Steak 20

Herbed Potato Salad and Chimichurri Blue Cheese, Grilled Chicken and Tomato with Greens

Grilled Pork al Pastor 18

Grilled Pineapple, Black Bean Salad and Salsa Verde

Shawarma Tofu 14

Israeli Salad and Tahini Sauce

Grilled Za'atar Squash 16

Greens, Feta, Pistachios, Yogurt Sauce



SNACKS & LITE BITES

10 PERSON MIN PER PLATTER

Imported and Domestic Cheeses 14 pp

Dried /Fresh Fruits and Nuts (Breads and Crackers included)

Charcuterie 18 pp

Assorted Sausages, Cured Meats, Pates, Prosciutto, Duck Confit, Cornichons, Bread and Condiments

Middle Eastern Platter 9 pp

Hummus, Baba G'Noush, Grape Leaves Mixed Olives, Pita

Antipasti 15 pp

Grilled and Marinated Vegetables, Marinated Mozzarella, Salamis, Mixed Olives and Focaccia

Chips and Dips 8 pp

Tortilla Chips with Salsa, Guacamole, Black Bean Dip

Grilled Shrimp 14 pp

Herb Marinated Jumbo Shrimp with Lemon Chive Aioli

Shrimp Cocktail 14 pp

Steamed Jumbo Shrimp with Cocktail Sauce

Colorful Crudité 8 pp

Seasonal Vegetables with Green Goddess Dip (vegan)

Potato Chips 8 pp

with French Onion Dip, Chipotle Dip

Fresh Pretzels 8 pp

Mustards and Cheese Dip

Mixed Nuts 6 pp

Curried, Spiced and Sugared, Dates and Figs

Mini Wraps (choose up to 3) - 8 pp

Roasted Turkey and Honey Mustard

Pimento Cheese & Bacon

Fresh Mozzarella & Sundried Tomato Pesto

Grilled Steak & Horseradish May-o

Wishbone Chicken Salad (curried or OG)



A LA CARTE

10 PERSON MIN PER SELECTION

It is recommended to choose two to three items and our event planner will work with you on suggested quantities for your group. All selections are intended to be kept warm in metal chafers for an additional charge if we are to supply them

POULTRY 24 pp

Rotisserie Chicken

chimichurri and chipotle may-o

Citrus Grilled Chicken

mango salsa

Moroccan Chicken

olives, tomato and preserved lemon

Honey Balsamic Chicken

sweet onion relish

Southern Fried Chicken

the real thing with sides of bbq and honey mustard sauces

Duck Confit

tender duck leg in saucy french lentils

SEAFOOD 28 pp

Miso Glazed Salmon

"eel" sauce and pickled carrot and daikon

Mustard Crusted Salmon

whole grain mustard, dijon and honey

Salmon Cakes

old bay tartar sauce

Spicy Thai Steamed Fish

coconut milk, red curry, lemon grass and scallion

BEEF, PORK & LAMB 28 pp

Grilled Pork Tenderloin

ancho apricot barbeque sauce

Rum Brined Pork Loin

pineapple salsa

Grilled Flank Steak

firecracker relish

Tri Tip

chimichurri sauce

Roasted Tenderloin of Beef +4

with a wild mushroom saute

Old Fashioned Meatloaf

roasted onion gravy

Spice Rubbed Roasted Beef

shallot bourbon sauce

Grilled Loin of Lamb

smoky eggplant and roasted red pepper sauce

Braised Lamb Shank

Red wine and Figs



A LA CARTE

10 PERSON MIN PER SELECTION

VEGETARIAN 20 pp

Southwestern Vegetable Strudel

Black beans, corn, tomato and chipotle with a smoky red pepper sauce

Stuffed Eggplant (GF)

with Rice and Almonds, Lebanese tomato sauce

Cous Cous Stew (vegan)

chickpeas and veggies with Moroccan spices

Cauliflower Parmesan (GF)

a twist on an old favorite

Falafel

tahini sauce and zhoug

PASTA 18 pp

Spaghetti with Meatballs +2

Traditional with Tomato Sauce

Pappardelle with Duck Ragout +4

Fresh Pasta and Rich and Tender Duck

Macaroni and Many Cheeses

Sharp Vermont Cheddar, Gruyere and Parmesan

Penne with Chicken and Broccoli

Roasted Garlic and Sundried Tomatoes

Ziti with Fresh Tomato Sauce

Fresh Ricotta, Plum Tomatoes, Garlic, Basil and EVOO

Spinach and Artichoke Lasagna

like the dip, but better

SIDES - VEGETABLES & PASTA 7 pp

Cole Slaw

Traditional, creamy

Vietnamese Slaw

Sweet and spicy with fresh herbs

Turmeric Cauliflower

Pickled Red Onion, Raisins, Cilantro

Honey Glazed Carrots

Honey, Thyme, EVOO

Mac and Cheese

creamy and cheesy

Broccoli

Steamed, EVOO, Garlic, Lemon Zest

Japanese Eggplant

Sesame and Lime

Collard Greens

Chicken Stock, onion, chili (not too spicy)

Smashed Potatoes

Olive Oil, Maldon Salt

Orzo Salad

Feta, tomato, olives, lemon

Sesame Noodles

Cucumber, pickled carrot daikon, Peanuts

Potato Salad

Old School Style

Sweet Potato Wedges

Tahini Sauce and Dukkah

SIDES - RICE, GRAINS + BEANS 6 pp

Red Rice & Beans

With Cilantro

Seasonal Farro

Ask for preparation

Quinoa Pomegranate Salad

Cucumber, Tomato, Peppers, Herbs

Curried Couscous

Chickpeas, Carrot, Scallions, Raisins

Cannelini Beans

Tomato and Roasted Garlic

Mujhdara

Rice and Lentils with Caramelized Onion

DESSERT 8 pp

CARROT CAKE

BANANA CARAMEL BREAD PUDDING

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE

APPLE CRISP

BAKLAVAH

MINI CUPCAKES

FLAN

BROWNIES & BLONDIES

MINI COOKIES & BARS



Please reach out if there is anything specific you Are looking for or if you need assistance in planning your event.

Our team is comprised of creative, flexible, and motivated professionals dedicated to working with you to ensure your event exceeds your expectations.

We're here to provide support, ideas, and expertise to make your event a memorable success.

Contact us at

Catering@eatwishbonefarms.com