



Village Crown is NYC's experienced casual kosher catering company, offering fresh and abundant menu selections of breakfast pastries & bagels, sandwiches & salads, hot buffets and appetizer platters. All orders are prepared fresh daily in our midtown Manhattan commissary

We also operate a separate Glatt Kosher kitchen with pareve & meat selections

You will find the following menus in the coming pages...

[Breakfast & Mid-morning Snacks](#)
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Customization!

We're always happy to recommend menus and tailor menu items for your events. Our menus include options for guests who require vegan, gluten-free and nut-free meals.

Displays

Our standard presentation is on disposable round aluminum platters with a clear lid that can be "popped off" when you are ready to serve. We also offer our upscale white disposable square and rectangular platters for an upcharge. Similarly, our disposable plates/utensils are clear and heavyweight (see pricing on the last page) but we offer a "faux-china" ivory disposable for events that need to be a bit more special!

Minimum Order

Our requested minimum for all orders is 250.00. If your order is less than that amount, please ask - when our schedule permits we are happy to accommodate.

Delivery

Delivery is an additional fee and is based on the size & delivery distance of your order. We can also arrange for courier delivery if your order is below our minimum.

Staffed Events

These menus are intended for drop-off service, but we can always arrange waiters to assist with your event. Please inquire for more information.

Full-Service Events

We provide full-service catering through our sister company, Esprit Events – www.espritevents.com also under the OU Supervision. For more information – info@espritevents.com



BREAKFAST & MID-MORNING SNACKS

We request a minimum of 20 guests for all breakfast packages

Cold Breakfast Selections

Continental Breakfast – 9.95 per person

An assortment of freshly-baked bagels, miniature muffins, scones and Danish served with assorted cream cheese, butter & fruit preserves. Accompanied by a sliced fresh seasonal fruit display

The Baker's Oven – 6.95 per person

An assortment of freshly-baked bagels, miniature muffins, scones and Danish served with assorted cream cheese, butter & fruit preserves

Smoked Salmon Platter

Smoked salmon served with assorted bagels and plain and chive cream cheese, accompanied by a platter of sliced tomatoes, onions and lemon wedges

Small – 3 lbs. 89.95 Large – 5 lbs. 149.95

Breakfast Baguettes – 7.75 per person

Filled house-baked baguette sandwiches with a variety of room-temperature fillings, including

Scrambled egg whites with spinach & crumbled feta

Goat cheese omelet with black olive & sun-dried tomato spreads

Mushroom & onion omelet with sliced tomato and Swiss

Hot Breakfast Selections

Can be delivered with chafers & sternos for an additional charge of 6.00 per chafing dish setup

Brunch Buffet – 18.95 per person

Smoked salmon with bagels, cream cheese, capers, sliced tomatoes & onions and lemon wedges

Chafers of spinach & egg timbales, hash brown potatoes

Assorted freshly baked scones, pastries and muffins

Sliced fresh seasonal fruit

Classic Quiche Buffet – 19.95 per person

Assorted freshly baked scones, pastries and muffins

Nova Scotia salmon with bagels, cream cheese, capers, tomatoes, Bermuda onions and lemon

Mushroom Quiche OR Broccoli & Swiss Quiche

Sliced fresh seasonal fruit

Hot Breakfast Wraps – 7.75 per person

Flour tortilla filled with scrambled eggs, Southwest potatoes and cheese or veggies only served with fresh salsa and sour cream

South of the Border Breakfast – 13.95 per person

Eggs scrambled with cheese, bell peppers & cilantro.

Served with tortillas, sour cream, guacamole and fresh salsa. Accompanied by breakfast potatoes and sliced fresh seasonal fruit

Breakfast Package Additions

Assorted individual fruit yogurt parfaits — 4.95

Sliced Fresh Seasonal Fruit Platter: Small - 44.95 & Large –69.95

Assorted Muffins & Fruit Danish *Small - 44.95 & Large –64.95*



SANDWICHES & WRAPS

We request a minimum of 15 guests for all Sandwich packages

What to Order? It's up to you! Whether you need just the sandwiches, perhaps a salad or our value catering packages, your order will arrive on-time, attractively presented and of course, provide a delicious assortment for your guests. Our catering packages offer a great value for a full meal – assorted sandwiches, two side salads, dessert and serving utensils.

Board Room Sandwich & Wrap Luncheon – 16.95 per person

Your menu also includes your choice of two side salads and a tempting arrangement of cookies & brownies. (For groups of 40 or fewer, please select four fillings and for larger groups please select up to six fillings)

A la Carte Options – 8.00 per sandwich/wrap

DAIRY SELECTIONS

Avocado & Feta

With tomato & cucumber

Goat Cheese with Fruit & Nuts

With fresh pears, slivered almonds and dried cranberries

Classic England

Cheddar & tomato with spicy mustard

TBM

Tomato, fresh basil and fresh mozzarella with a pesto tapenade

Swiss & Avocado

With green leaf lettuce, tomato, onion, carrot, cucumber

Avocado & Parmesan with Pignoli

With tomato and cucumber

VEGETARIAN & VEGAN SELECTIONS

Traditional Egg Salad

With arugula and light mayo

Sabich

Hardboiled eggs, fried eggplant, hummus, tahini and chopped vegetables (hot sauce on the side)

Grilled Vegetables with Humus

Grilled eggplant, zucchini and red peppers with creamy chickpea hummus

Cranberry & Feta

With sliced avocado, tomato, baby Arugula and a light cranberry spread

Fresh Mozzarella & Eggplant

With roasted eggplant & olive tapenade

Grilled Vegetables with Cream Cheese

With marinated onion & baby arugula

TUNA & SALMON SELECTIONS

Smoked Nova with Cream Cheese Bagel

(4.00 surcharge)

With tomato, onion & capers

Classic Tuna

With cucumber, romaine, mayo, seasoning

Preserved Lemon Tuna

With sliced tomato, alfalfa sprouts & citrus aioli

Tuna Salad

With tomatoes, lettuce, cucumbers and red onions

Rainbow

Grilled yellow & green zucchini, red peppers, baby spinach, sun-dried tomato spread & pesto

Thai Marinated Tofu

Peanut & sesame-marinated tofu with cabbage and carrots

Avocado & Leafy Greens

With spinach, sauteed kale and sundried tomato tapenade



SALAD SELECTIONS

Available as part of a package or a la carte as noted below

Grain, Pasta & Traditional Salads – Pareve

Available as part of a package or a la carte by the bowl –29.95 - small bowl, 42.95 -large

- Wild Rice with Tomatoes, Radish & Roasted Cashews
- Orzo Pasta with Sun-dried Tomatoes, Green Peas & Olives
- Penne Pesto Primavera
- White & Black Quinoa Salad with Heirloom Tomatoes, Basil & Toasted Sunflower Seeds
- Black Bean & Edamame Salad
- Herbed Aioli Potato Salad with Haricots Verts & Kalamata Olives
- Couscous & Mixed Herbs with Dried Cranberries & Toasted Walnuts
- Whole Wheat Penne with Spinach, Sage & Oranges
- Black Lentils with Fennel & Tomato Wild Rice with Tomatoes, Radish & Roasted Cashews
- Jasmine Rice with Red & Green Peppers & Green Peas
- Israeli Salad of chopped Tomatoes & Cucumbers with Parsley & Lemon

Grain, Pasta & Traditional Salads – Dairy

Available as part of a package or a la carte by the bowl –29.95 - small bowl, 42.95 -large

- Whole Wheat Pasta with Sundried Tomatoes, Chickpeas, Crispy Sage, Feta & Kalamata Olives
- Tricolor Pasta Herbed Farmers Cheese, Sautéed Spinach, Sweet Potatoes and Toasted Sesame
- Black Lentils, Baby Arugula, Goat Cheese, Fennel, Red Onions, Green Peppers & Heirloom Tomatoes
- Wild Rice with Fresh Basil, Roma Tomatoes, Fresh Mozzarella, Pine Nuts & Roasted Garlic
- Israeli Couscous, Green & Yellow Squash, Feta & Rosemary

Side Green Salads – Pareve

Available as part of a package or a la carte by the bowl –42.95 - small bowl, 59.95 -large

- Baby Greens, Caramelized Pecans & Dried Cranberries tossed with fresh oranges
- California Baby Greens Salad, sliced peppers, carrots, mushrooms, cherry tomatoes and cucumbers
- Baby Arugula Salad with Cubed Sweet Potatoes also red beets, tomato fillets and roasted pistachios
- Semi-traditional Caesar Salad of green leaf lettuce, anchovies, toasted croutons & cherry tomatoes
- Albacore Tuna Niçoise of frisee, Kalamata olives, haricots verts, new potatoes, heirloom tomatoes – please add 3.00/pp
- Artichoke Hearts, Fennel & Baby Heirloom Tomatoes, arugula & sprouts, cucumbers and red cabbage
- Fresh Spinach with Red Grapes & Crunchy Tortillas, sliced fennel, yellow peppers, roasted portabella
- Baby Greens with Roasted Butternut Squash, broccoli, mushrooms, carrots and cherry tomatoes
- Frisee & Greens with Dried Apricots & Toasted Almonds roasted turnips, shoestring & daikon radish
- Baby Arugula with Kidney Beans, Avocado & Egg, new potatoes, heirloom tomatoes & red onions

Side Green Salads – Dairy

All green salads come with vinaigrette and a creamy dressing

Available as part of a package or a la carte by the bowl –42.95 - small bowl, 59.95 -large

- Greens with Baby Potatoes, Swiss & Haricots Verts
- Red Beet, Chickpea & Feta, arugula, shaved baby fennel, orange fillets & toasted pistachios
- Greens with Portabellas & Goat Cheese, frisée & radicchio mix, roasted butter nut squash, goat cheese
- Greens with Feta, Olives & Onions, Persian cucumbers, baby heirloom tomatoes
- Caesar-Style! Baby heirloom tomatoes, anchovies, shredded parmesan & anchovy-crusting croutons



HOT PACKAGES

15 guest minimum

* All menus include rolls except Touch of Heat

Spa – 24.95 per guest

Green Salad with assorted dressing on the side
Grilled Salmon with Herbs & Lemon
Black & White Quinoa with Basil, Cherry Tomatoes,
Cranberries & Balsamic Vinaigrette
Steamed String Beans

Japanese Fusion – 21.95/24.95 per guest

Mixed greens with an Asian-influenced dressing
Lightly-salted Edamame in the Pod
Soft Summer Rolls filled with Julienned Vegetables
Assorted Sushi Rolls (5 pieces per guest)
Teriyaki Tofu (21.95) OR Teriyaki Salmon (24.95) served with
Sticky Rice

Pastalicious – 18.95 per guest

Caesar Salad, home-made garlic croutons, a tangy dressing
accompanied by Grilled Garlic Baguette
Orzo Pasta with sautéed spinach, black olives, crumbled feta,
fresh tomatoes and roasted sunflower seeds
Lasagna layered with wide noodles, grilled vegetables,
roasted tomato sauce and bubbling mozzarella
Broccoli sautéed with garlic

Classic Quiche Luncheon – 18.95 per guest

Salad of baby greens with chopped vegetables
Black & white quinoa salad with baby tomatoes
Orzo salad with black olives and sundried tomatoes
Broccoli & cheddar and feta & spinach quiches

A Touch of Heat – 13.95 per guest

Chopped Green Salad with Avocado, Tomatoes, Cubed
Sweet Potatoes and Croutons
Tortilla Chips with Salsa
Assorted Burritos - Black Bean & Yellow Rice with Mozzarella
and Grilled Vegetable with Beans & Rice

Greek Fiesta – 21.95 per guest

Chopped Salad with feta, black olives and diced tomatoes
Whole Wheat Pasta Salad with chickpeas, Kalamata olives,
sundried tomatoes and crispy goat cheese
Filo pastry Spanakopita parcels with spinach & feta
Baked Tilapia with fresh mint and lemon

Vegan Menu – 14.95

Broccoli Salad with Roasted Sesame Seeds & Lemon
Lentil Stew over Quinoa Pilaf
Sautéed String Beans with Slivered Almonds

A LA CARTE HOT DAIRY ENTREES

½ size pans serve 8 to 12 guests. Includes serving utensils and sternos if needed. Chafing racks are available for 6.00/setup

Eggplant Rollatini

Thin slices of eggplant wrapped around Ricotta cheese in tomato sauce – 52.95

Eggplant Parmesan

Layers of eggplant, Mozzarella and tomato sauce baked until bubbly, served with linguini – 62.95

Lasagna

Flat noodles layered with cheese and our chef's special filling, and then baked until bubbly and golden brown – 52.95

Baked Ziti

Ziti baked with mushrooms, red peppers and zucchini in a tomato cream sauce topped with melted Mozzarella – 52.95

Grilled Salmon (served plattered, room temperature)

Grilled Salmon with Herbs – 30 - 4 oz. portions – 159.95

Macaroni & Cheese

Macaroni in our traditional cheddar sauce topped with crispy bread crumbs – 47.95

Fettuccini Alfredo

Fettuccine in cream sauce topped with grated Parmesan and plentiful grindings of black pepper – 52.95



DAIRY & PAREVE APPETIZER PLATTERS

Enjoy our appetizer platters with evening cocktails or as a refreshment break for a working meeting. As a guideline our small platters serve 10-12 guests and the large platters serve 16-20 guests.

Cheese Platter Selections

1. Sliced Cheese & Crackers – a variety of sliced cheeses accompanied by crackers
2. Cheese with Dried Fruits & Nuts – assortment of cubed cheeses, dried apricots, dates and walnuts



Small - 69.95 Large - 89.95

Tomato & Mozzarella Platter

Slices of fresh mozzarella with sliced tomatoes and fresh basil, served with crostini - *Small - 44.95 | Large - 59.95*

Tomato & Mozzarella Skewers

Skewers of fresh mozzarella, fresh tomatoes and fresh basil leaves *Small with 36 pieces - 44.95*

Pesto Tortellini Skewers

Bite-sized cheese tortellini and cherry tomatoes tossed with pesto, then skewered (two pieces per skewer)
Small 48 pieces - 69.95 Large 72 pieces - 99.95

Assortment of Flaky Pastry Borekas

Triangular Flaky Pastries filled with cheese, potato & mushroom and spinach *Small - 30 pieces - 39.95*
Large - 50 pieces - 64.95

Spanakopita

Flaky filo pastry layered with spinach & feta
Small - 36 pieces - 54.95 Large - 50 pieces - 69.95

Assorted Miniature Quiches

House-made miniature tarts filled with a variety of fillings including Swiss & broccoli, feta & spinach and caramelized onion *36 pieces - 69.95*

Flaky Cigars and Crunchy Kuba

Crispy Moroccan Cigars filled with potatoes and Crunchy Cracked Wheat Kuba filled with onions & mushrooms, with tahini sauce. (served hot)
Small 30 pieces - 54.95 Large 50 pieces - 89.95

Vegetarian Empanadas

Crescent pastries filled with a vegetable medley, served with dipping sauces (served hot)
Small 30 pieces - 54.95 Large 50 pieces - 89.95

Cilantro and Mint Salmon Croquettes

Bite-sized croquettes of fresh salmon with cilantro - encrusted in crunchy flakes topped with a spicy mayonnaise
Small 48 pieces - 59.95 Large 72 pieces - 89.95

Tequila & Lime Gravlax

Homemade gravlax infused with tequila, lime, cilantro & chili on a cucumber round, served with toast on the side
Platter with 36 pieces - 69.95

Sushi! Made by our in-house Sushi Chef!

An assortment of Tekka Maki (tuna), Salmon Maki, California Rolls and Veggie Maki. Includes ginger, soy, wasabi and chopsticks
Small - 40 pieces - 42.95 Medium - 72 pieces - 69.95
Large - 106 pieces - 99.95

Our Signature Garden Sushi!

Absolutely beautiful! Six-grain and black rice rolled with amazing combinations of fresh vegetables & fruits topped with a variety of tofu-based sauces including chili & mango, tofu & miso and more!
Small 36 pieces - 49.95 Large 62 pieces - 79.95

Smoked Salmon Platter

Smoked Nova served with assorted bagels and plain and chive cream cheese, accompanied by a platter of sliced tomatoes, onions and lemon wedges.
Small - 3 lbs. 89.95 Large - 5 lbs. 149.95

Soft Summer Rolls

Shredded carrots, cucumbers, alfalfa sprouts, avocado, imitation crab with lettuce, rolled in a rice wrapper and sprinkled with sesame – served with a spicy peanut sauce (*this item contains sesame oil*) *Platter with 36 pieces - 62.95*

Assorted Pinwheel Wraps

Enjoy an assortment of pinwheel wraps - smoked salmon, grilled vegetables, tomato-mozzarella-basil and tuna
Small 40 pieces - 39.95 Large 70 pieces - 59.95

Assorted Cocktail Finger Sandwiches

An assortment of mini cocktail finger sandwiches on freshly baked breads including grilled vegetables, tomato-mozzarella-basil and avocado & parmesan with pine-nuts - *Platter with 30 pieces - 59.95*

Assorted Miniature Croissant Sandwiches

Fresh flaky croissants split and filled with tomato-mozzarella-basil, traditional tuna salad and cheddar & tomato
Platter with 30 pieces - 59.95

Hand-rolled Vegetarian Grapeleaves

Rice & vegetables rolled in a grape leaf, topped with apricot sauce
Platter with 30 pieces - 44.95



DAIRY & PAREVE APPETIZER PLATTERS CONTINUED...

Mediterranean Salads with Pita

1. Tahini, hummus & babaganoush served with pita
Small platter - 49.95 Large platter - 69.95
2. Hummus & Babaganoush & pita
2 lb. bowl of each salad 39.95
3. Israeli Salad of chopped Tomatoes & Cucumbers with Parsley & Lemon
*Small bowl 29.95
Medium bowl 42.95*

Chips with Guacamole & Salsa

Crispy tortilla chips to dip into a creamy chunky avocado guacamole & tomato salsa
One 4 lb. bowl of salsa and one of guacamole served with chips - 59.95

Traditional Salads

Tuna & Egg Salad accompanied by sliced tomatoes and lettuce and assorted breads

<i>Tuna Salad</i>	<i>small 42.95</i>	<i>large 59.95</i>
<i>Egg Salad</i>	<i>small 31.95</i>	<i>large 47.95</i>
<i>Potato Salad</i>	<i>small 25.95</i>	<i>large 35.95</i>
<i>Coleslaw</i>	<i>small 25.95</i>	<i>large 35.95</i>
<i>Penne Pasta</i>	<i>small 29.95</i>	<i>large 42.95</i>

Watermelon with Feta & Mint Skewers

Skewered juicy chunks of watermelon, feta & fresh mint
Small - (30 pcs) 44.95 Large (50 pcs) - 69.95

Antipasti

Your platter will include a selection from the following, marinated artichokes, marinated mushrooms, seared string beans, mixed olives, sun-dried tomatoes and fresh mozzarella with crostini
Small - 49.95 Large - 79.95

Vegetable Crudités

Baskets of seasonal vegetables including cauliflower, carrot sticks, strips of red & green peppers, cherry tomatoes, baby squash and zucchini served with assorted dips
Small - 49.95 Large - 64.95

Grilled Vegetables

Lightly brushed with olive oil and then put on the grill - eggplant, zucchini, plum tomatoes, onions, yellow squash, red & green peppers and portabella mushrooms served with crostini
Small - 49.95 Large 64.95

SWEETS & FRUITS

Fresh Seasonal Fruit Assortment

1. The Best of the Season - cantaloupe, honeydew, strawberries, watermelon and grapes

Small - 44.95 Large - 69.95

Sweet Assortments

We offer a variety of different platters for your sweet enjoyment! -

Small platter 44.95 Large platter 64.95

- ❖ Assorted Cookie & Brownie Platter
- ❖ Just Cookies! Chocolate chip, double chocolate, oatmeal & sugar
- ❖ Chocolate Brownies and Blondies served with fresh strawberries
- ❖ Freshly-baked Assorted Muffins & Fruit Danish
- ❖ Freshly-baked Miniature Chocolate & Vanilla Cupcakes
- ❖ Assorted Biscotti - Small - 59.95 and Large - 89.95
- ❖ Old-World Traditions - poppy roll, cinnamon babka and chocolate- iced Mandelbrot
- ❖ House-made Tartelettes - chocolate espresso, key lime pie and fruit - 20 pieces - 39.95





BEVERAGES

We estimate 12 oz. per person for the following beverages

- Regular & Diet Soda – 1.95
- Bottled Water – 1.95
- Orange Juice – 1.75
- Coffee & Tea Station – 2.75 (20 guest minimum plus 20.00 for return delivery pickup fee)

CLEAR HEAVYWEIGHT DISPOSABLE GOODS

Serving utensils are provided with all orders. Additional items as follows -

Plates

6" plates – 3.50 for 20
9" plates – 6.00 for 20
Bucket of ice – 5.00 each

Glasses

8 oz. beverage glasses – 3.50 for 25
5 oz. wine glasses with stem – 5.00 for 10
Chafing rack with pan & sterno – 6.00 each

Utensils

Clear Forks – 1.95 for 25
Clear Knives – 1.95 for 25