



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 dairy kitchen with dairy (OU-D and Cholev Israel) & pareve selections

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

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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



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)

Build-Your-Own-Deli – 16.95 per person

Generous portions of turkey breast, roast beef, first-cut pastrami and corned beef on platters with fresh tomato slices, lettuce, red onions and pickle spears. Served with freshly-baked rolls and assorted condiments including mayo, mustard and Russian dressing. Your menu also includes your choice of two side salads and an arrangement of cookies & brownies.

Pita Luncheon – 16.95 per person

Smoked turkey, tuna & chicken salad in whole wheat and regular pita pockets with sprouts, tomatoes, lettuce and cucumbers, served in wicker baskets. Includes assorted condiments pickles, lettuce, tomatoes, and red onions. Your menu also includes your choice of two side salads and a tempting arrangement of cookies & brownies.

Panini luncheon – 16.95 per person

Pastrami, roast beef, turkey, corned beef and grilled vegetables pressed in a variety of flat bread paninis with our home made spreads served with condiments and pickles and olives, served in wicker baskets. Your menu also includes your choice of two side salads and a tempting arrangement of cookies & brownies.

A la Carte Options – 8.00 per sandwich/wrap

CHICKEN & TURKEY SELECTIONS

Herbal Chicken

With avocado & greens

Peanut Chicken

With a spicy peanut sauce, cucumber and shredded lettuce

Caribbean Grilled Chicken

With pears, cilantro & alfafa sprouts

California Club

Roasted turkey breast, hardboiled egg, avocado, tomato, mesclun & pesto

Crispy Chicken Schnitzel

With grilled onion, sweet peppers & greens

Curry Chicken Salad

With golden raisins, sliced tomato, mixed greens

Chicken Salad

With cucumbers, shredded red cabbage, green leaf lettuce & tomato

Ali Baba

Grilled chicken, hummus, roasted red peppers, cucumbers & shaved red onion

Mediterranean Turkey

Oven-roasted turkey with hummus, black olives, tomato & baby spinach

Tuscan Pesto Chicken

Shredded romaine, sundried tomato and a fresh basil pesto spread

Turkey Club

Roasted turkey, tomato, shredded romaine & carrot



ROAST BEEF, PASTRAMI & CORNED BEEF SELECTIONS

Corned Beef with Avocado

With tomato, romaine, chopped capers and horseradish mayo

Corner Deli

Turkey & corned beef with coleslaw & Russian dressing

Roast Beef with a Tang

With red onion marmalade, roasted red peppers & arugula

Kosher Club

Turkey breast & roast beef with lettuce, tomato, onion

Grilled Pastrami

With deli mustard, pickles, bell peppers, marinated red onion, green leaf lettuce

Beef Satay - – please add 4.00/pp

With shaved red onion, cucumbers, black olives, cilantro and house satay sauce

Smoked Brisket – please add 4.00/pp

With tomato, romaine and shaved red onion

TUNA & SALMON SELECTIONS

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

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

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

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



HOT PACKAGES

15 guest minimum

** All menus include rolls except Touch of Heat*

Japanese Fusion – 22.95/24.95 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 Salmon (24.95) OR Teriyaki Chicken (22.95) served
with Sticky Rice

Spa – 22.95/24.95 per guest

Green Salad with assorted dressing on the side
Grilled Salmon with Herbs & Lemon (24.95) OR Grilled
Chicken with Herbs (22.95)
Black & White Quinoa with cherry tomatoes, thinly diced red
onion, basil and balsamic vinaigrette
Steamed String Beans

Viva Italia – 19.95 per guest

Caesar Salad (pareve)
Penne Bolognese OR Lasagna with Meat & Vegetables
Sautéed broccoli with lemon

Le Dejeuner – 19.95 per guest

Fresh Spinach Salad with Cherry Tomatoes and two kinds of
dressing on the side
Breast of Chicken in a White Wine & Lemon Sauce
Roasted Potato Wedges with garlic, rosemary and olive oil
String Beans with Slivered Almonds

Israeli – 11.95 per guest (20 guest minimum)

Humus & Babaganoush
Flaky Pastry Borekas with Potato & Mushroom
Falafel with Israeli Salad, Hot Sauce, Tahini & Pita

Middle Eastern – 23.95 per guest

Chopped Israeli Salad
Hummus, Babaganoush, Tomato Matbucha and Carrots
served with pita
Flaky Pastry Borekas with Potato & Mushroom
Grilled Chicken & Beef Kebabs with Onions & Tomatoes
Saffron Jasmine Rice

General Tsao – 21.95/23.95

Chopped Cabbage with Water Chestnuts & Asian dressing
General Tsao's Chicken (21.95) OR Beef & Broccoli (23.95)
Veggie Fried Rice
Green Beans in Black Bean Sauce

Burrito Loco – 13.95 per guest

Chopped Green Salad with Avocado, Tomatoes, Cubed
Sweet Potatoes and Croutons
Tortilla Chips with Salsa
Assortment of Beef & Bean, Chicken & Bean and Grilled
Vegetable Burritos

Vegan Menu – 14.95

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

Marrakech Calling – 19.95 per guest

Chopped Cucumbers & Tomatoes with Fresh Parsley
Mezze of Chickpea Humus, Roasted Eggplant & Cumin
Carrots served with Pita
Chicken on the Bone simmered with Dried Plums
Semolina Grain Saffron Couscous with Simmered Root
Vegetables



MEAT & 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.

DELICIOUS COLD OR AT ROOM TEMPERATURE

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

Vegetable & Fish Summer Rolls

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

Chicken Summer Rolls

Shredded seasoned chicken with carrots, cucumbers, alfalfa sprouts, lettuce & avocado rolled in a soft rice wrapper and sprinkled with sesame – served with a spicy peanut sauce - *36 pieces - 62.95*

Tequila & Lime Gravlax

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

Assorted Pinwheel Wraps

Enjoy an assortment of pinwheel wraps including roast beef, grilled vegetables and turkey
Small 40 pieces - 39.95 Large 70 pieces - 59.95

Assorted Cocktail Finger Sandwiches

Enjoy an assortment of mini cocktail finger sandwiches on freshly baked breads to include grilled chicken with avocado, roast beef, oven roasted turkey and grilled veggies & hummus *30 pieces - 59.95*

Assorted Miniature Croissant Sandwiches

Fresh flaky croissants split and filled with turkey and avocado, traditional tuna salad and roast beef
30 pieces - 59.95

Hand-rolled Vegetarian Grapeleaves

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

Assortment of Flaky Pastry Borekas

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

Mediterranean Salads with Pita

1. Tahini, hummus & babaganoush served with quartered pita *Small platter - 49.95 Large platter - 69.95*
2. Hummus & Babaganoush & pita - *2 lbs of each 39.95*
3. Israeli Salad of chopped Tomatoes & Cucumbers with Parsley & Lemon *Small 9.95 Medium 42.95*

Ginger Chicken Sliders

Chicken burgers infused with ginger & shitake mushrooms on a challah bun (36 Sliders). Served room-temperature *36 pieces - 74.95*

Grilled Chicken Fingers

We serve these marinated & grilled chicken strips with honey Dijon mustard and tangy BBQ for a tasty dipping duo. Enjoy at room temperature or hot – please specify your preference!
Small with 36 pieces - 69.95 Large with 50 pieces - 89.95

Grilled Herbal Salmon - served plattered, room temp

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

Cilantro and Mint Salmon Croquettes

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

Traditional Salads

Tuna & Egg Salad accompanied by sliced tomatoes and lettuce and assorted breads
Tuna Salad small 42.95 large 59.95
Egg Salad small 31.95 large 47.95
Potato Salad small 25.95 large 35.95
Coleslaw small 25.95 large 35.95
Penne Pasta small 29.95 large 42.95

Assorted Cold Cut Medley

Sliced smoked turkey, pastrami and corned beef served with sliced tomatoes, onions & lettuce, accompanied by Russian dressing, mustard, mayonnaise, pickles & olives. Served with assorted sliced breads
Small – 89.95 Large – 129.95

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*

Chips with Guacamole & Salsa

Crispy tortilla chips to dip into a creamy chunky avocado guacamole & tomato salsa
One bowl of salsa and one of guacamole with chips – 59.95



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

By the Platter Small. 49.95 Large – 64.95

DELICIOUS WHEN HOT

Best when hot, so let us know if you need chafers and sternos

Miniature Franks in Puff Pastry served with Mustard

Miniature beef franks in flaky pastry (served plattered room-temperature or in aluminum pans for heating) 50 pieces - 49.95

Grilled Chicken Kebabs

Miniature brochettes each with two bite-size pieces of tender grilled chicken (delivered in aluminum pans for heating)

36 pieces - 59.95

Chicken Schnitzel Fingers with dipping sauce

Miniature white meat chicken fingers in a crunchy coating served with a honey mustard dip. Served room-temperature

Small with 36 pieces - 69.95 Large with 50 pieces - 89.95

BBQ Chicken Wings

Crispy, tender wingettes and drumettes, drizzled with a homemade zesty, tangy, and not-too-spicy barbecue sauce. 50 pieces - 39.95

Antipasti

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

Small – 49.95 Large – 79.95

Grilled BBQ Short Ribs

Enjoy our most tender rib meat marinated in our barbecue sauce and grilled to perfection 36 pieces - 129.95

Flaky Beef Cigars and Crunchy Beef Kuba

Crispy Moroccan Cigars with spiced beef and Crunchy Cracked Wheat Kuba with beef and pinenuts. Served with tahini sauce

Small 30 pieces - 54.95 Large 50 pieces - 89.95

Flaky Vegetarian Cigars and Crunchy Kuba

Crispy Moroccan Cigars filled with potatoes and Crunchy Cracked Wheat Kuba filled with onions & mushrooms, with tahini sauce.

Small 30 pieces - 54.95 Large 50 pieces - 89.95

Vegetarian Empanadas

Crescent pastries filled with a vegetable medley, served with dipping sauces

Small 30 pieces - 54.95 Large 50 pieces - 89.95

Falafel Platter

Crispy falafel served with tahini, hot sauce, Israeli salad & pickles with pita (falafel delivered in aluminum pans)

Small 36 pieces - 54.95 Large 60 pieces - 89.95

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