

# Catering! *Fall & Winter 2016-2017*

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Call, email or come in to arrange your order. Small orders need about 24 hrs. notice, big ones need more time. We can help you arrange rentals, servers and whatever else you may need for your event.



## Breakfast

<b>Muffins</b> Ask for daily specials, minimum order 6 pieces	6 pieces	\$22.00
<b>Scones</b> Ask for daily specials, minimum order 6 pieces	6 pieces	\$19.00
<b>Croissants</b> Traditional, minimum 6, feel free to mix orders of any type of croissants	6 pieces	\$14.50
<b>Mini Chocolate Croissants</b> minimum 6, feel free to mix orders of any type of croissants	6 pieces	\$10.00
<b>Almond Croissants</b> minimum 6, feel free to mix orders of any type of croissants	6 pieces	\$22.00

All baked fresh daily

V, GF **Fresh Fruit Platter** Chef's choice of seasonal fresh fruit. Serves 10-15 people MP +/- \$50

V, GF **Frittata** (10", 12 slices) - Vegetable \$30.00

GF **Frittata** (10", 12 slices) - Meat \$30.00

Our savory frittatas are made with fresh eggs, vegetables and cheese, no crust (GF)

**Quiche** (10", 16 slices) - Vegetables \$45.00

**Quiche** (10", 16 slices) - Meat \$45.00

Our savory quiches are made with fresh eggs, vegetables and cheese and a delicious pie crust

## Salads

1/2 Tray serves approximately: 10 -- Full Tray serves approximately: 20

	1/2 Tray	Full tray
GF <b>Dark</b> kale, vegetables, spiced nut mix & parmesan	\$35.00	\$70.00
GF <b>Light</b> mixed greens, dried fruit, spiced nut mix, apple & goat cheese	\$35.00	\$70.00
V, GF <b>Falafel</b> mixed greens, falafel, cucumber, tomato, & pickled onion	\$40.00	\$80.00
<b>Crunchy</b> superfood slaw: kohlrabi & brussels sprouts, kale, pepitas & tortilla strips	\$40.00	\$80.00
GF <b>Farm</b> mixed greens, beets, tomatoes, green beans & hard cooked egg	\$40.00	\$80.00
GF <b>Nicoise</b> mixed greens, tuna, olive spread, tomatoes, haricot verts, onion & hard boiled egg	\$45.00	\$90.00
<b>Baby Spinach</b> blue cheese, candied walnuts, & roasted strawberry vinaigrette	\$32.50	\$65.00

Sold by the quart, approx 4 servings per quart

	Quart
GF <b>Caprese</b> tomatoes, mozzarella & basil	\$15.00
V, GF <b>Roast Potato</b> whole grain mustard, shallots & oregano	\$12.00
V, GF <b>Quinoa</b> arugula, cashews, dried currants & herbs	\$25.00
V <b>Toasted Couscous</b> lemon zest, olives, green onions & marjoram	\$12.00

## Soups

**Soup** freshly made, consult with chef for our selections, some ideas: tomato basil, curried carrot, senagalese chicken, italian wedding, thai noodle, sold by the quart \$23.00

## Sandwiches

Sandwich platters, choose a minimum of 4 from the list below. Each sandwich is cut in half to offer variety. Priced per sandwich. Bread substitutions: gluten free, multi-grain are fine!

	<b>Chicken</b> grilled chicken breast, greens, tomato, avocado smear on ciabatta	\$11.00
	<b>Ham</b> ham, camembert, greens, dijon mayo on pretzel baguette	\$11.00
	<b>Vegetable</b> grilled eggplant, roast red pepper, caramelized & fried onions, goat cheese & chimichurri on ciabatta	\$10.00
	<b>Egg Salad</b> egg salad, edamame, chives, homemade aioli & arugula on ciabatta	\$10.00
V	<b>Apple</b> apple, smoked cheddar & sage pesto on multigrain	\$10.00
	<b>Caprese</b> tomato confit, mozzarella, pesto, balsamic vinegar on ciabatta	\$10.00
	<b>Salami</b> salami, fontina, caramelized onion, herbs & red wine vinaigrette on ficelle plus \$5 platter charge	\$11 \$5

## Platters

	<b>Cheese</b> chef's selection of local, artisanal cheeses, with bread crisp and cracker assortment dried fruit & quince paste	\$75	\$100
	<b>Charcuterie</b> chef's selection of sliced cured meats, with housemade bread crisps, cornichons, olives & mustard	\$80	\$110
	<b>Cheese &amp; Charcuterie</b> combination of the two platters described above	\$100	\$150
	<b>Guacamole &amp; Store Made Chips</b> 12oz. of guac, bag of chips		\$16

## Hors D' Oeuvres

	<b>Toasts</b> on baguette slices, minimum order 1 dozen	
	<b>Heirloom Tomato</b> ricotta, basil & balsamic glaze	\$20
	<b>Blue Cheese</b> caramelized onion & thyme	\$14
	<b>Roast Beets</b> walnut goat cheese, balsamic & chives	\$22
V	<b>Grilled Eggplant</b> white bean, roasted garlic & preserved lemon	\$14
	<b>Parisian</b> camembert, and a yummy compote	\$20
	<b>Small Bites</b> minimum order 1 dozen	
	<b>Smoked Salmon</b> chive crema, cucumber, fried capers on crisp or cucumber	\$20
GF	<b>Caprese Skewers</b> basil pesto, marinated mozzarella, tomato confit	\$16
GF	<b>Tuna Poke</b> on wonton crisp or cucumber	\$34
	<b>Salmon Cakes</b> miso, watercress	\$16
GF	<b>Peruvian Chicken</b> satay	\$12
GF	<b>Pimenton Shrimp</b> romesco sauce	\$33
	<b>Eggplant Involtini</b> stuffed w. spinach & feta, tahini sauce	\$14
GF	<b>Cumin Roast Pork</b> pineapple, cilantro on corn tostada	\$12
	<b>Roast Mushrooms</b> in pastry, goat cheese, herbs	\$14
	<b>Open Faced BLTs</b> on focaccia	\$12
	<b>Cubano</b> sandwich bites	\$20
GF	<b>Skirt Steak Skewers</b> w. chimichurri	\$33
	<b>Pretzel Chicken Fingers</b>	\$20

**Main Course**

**Beef Tenderloin** *whole roast tenderloin, medium rare with horseradish crème or chimichurri* MP  
**Salmon** *side of fresh salmon roasted or poached with dill crème* MP

**Dessert**

**Cookies** *Chocolate Chip, Lemon Sugar, Oatmeal. Minimum order 6 of any flavor.* \$19  
**Brownies** *Minimum order 6.* \$25  
GF **Rice Krispie Treats** *Minimum order 6.* \$16  
  
**Crostada** *Rustic tart w. seasonal fruit. Serves approximately 8. Speak with Chef for details* MP +/- \$35

*Gluten Free dessert items available upon request*

**Beverages**

**Big Box of Coffee** *with cups, milk, sugar, etc...Serves 8 (96oz coffee)* \$22  
**Bottled Beverages** *variety of artisanal sodas, jucie and tea drinks as well as bottled waters* mp  
**Beer!** *we gots tons son* mp  
**Ice** *you bet!* \$2/bag

*\* Just call Pete. He'll help you figure it all out.*