

We bring
the **food**,
you bring
the **people**.

catering kitchen
Brooklyn Fare

Let's talk food.

To place an order,
ask a question,
or just say hello—
you can find us here:

Phone: (212) 216-9700

Email: catering@brooklynfare.com

Web: brooklynfare.com

Downtown Brooklyn

200 Schermerhorn Street
Brooklyn, NY 11201

West-Village

666 Greenwich Street
New York, NY 10014

Hudson Yards

431 West 37th Street
New York, NY 10018

Since 2009, our goal at **Brooklyn Fare** has been to explore the values of the old school **New York** grocer, merging the gourmet with the familiar. We focus on building community centered access to fresh groceries and prepared foods, at approachable prices.

Initially based in downtown Brooklyn, **Brooklyn Fare** has since grown to service **Hudson Yards**, **West Village**, and **Lincoln Square**.

We cook our catered and prepared foods in-house daily, sharing the same kitchen as our 3-star Michelin-rated restaurant: **Chef's Table at Brooklyn Fare**. Our chefs infuse the nuances of a world-renowned kitchen into budget-friendly dishes for your home, office, or event.

In addition to our catering kitchen, we also have an in-house bakery that bakes fresh breads and pastries, early every morning. Our selection rotates seasonally so be sure to check in to see what's new!

Breakfast Platters



breakfast p6

breakfast p7

Breakfast Platters

small serves 6-8, medium 10-14, large 16-18

Morning Pastries

danishes, croissants, mini muffins, mini bagels, butter, cream cheese, seasonal jams.

— small \$100, medium \$115, large \$135

*add coffee box for \$25

Morning Starter

bacon, eggs, tortilla espanola.

— small \$95, medium \$110, large \$135

Smoked Salmon Platter

smoked salmon, cream cheese, fresh herbs, shaved red onions, capers, cucumbers, mini bagels.

— small \$130, medium \$160, large \$200

Artisanal Bread Basket

selection of house-baked breads, butter, cream cheese, jams.

— small \$100, medium \$110, large \$125

Tortilla Española

traditional Spanish omelette with potatoes, eggs, herbs, sea salt, pepper.

—small \$55, medium \$65, large \$80

The Lighter Side

buffet spread with homemade granola, yogurt, fruits, berries, honey.

—price varies seasonally

Fresh Fruit Platter

seasonal fruits

—small \$60 medium \$80, large \$110

Breakfast à la carte

serving size varies per order

Homemade Croissants

— one dozen (plain) \$30

— one dozen (assorted) — \$50

Homemade Muffins

— one dozen (assorted) \$50

Donuts

— one dozen (assorted) \$50

Bagels by H&H

—one dozen \$35

Homemade Danishes

— one dozen (assorted) \$50

Coffee & Tea

serving size varies per order

Coffee Box

coffee, sugar, milk, cups

—serves 8-10, \$35

Coffee Service

coffee, sugar, milk, cups, urn rental

—110-cup, heated urn, \$85

Assorted Teas

sugar, milk, cups

—serves 8-10, \$30



Delicatessen Platters



p10 delicatessen platters

Delicatessen Platters

small serves 10, medium 15, large 20

Sandwich Platter

assorted sandwiches and wraps from our deli. house-roasted and brined meats, cold cuts, fresh produce, and home-baked bread.

—small \$100 medium \$155, large \$200

Pinwheel Platter

assorted wraps, house roasted brined meats, cold cuts, fresh produce.

—small \$110, medium \$155, large \$200

Boxed Lunches

individual boxed lunches with half-sandwiches, market salad, petit brownies or fruit cup.

—\$12.99 each

***gluten free** and/or **vegetarian** options available upon request.

Our in-store delicatessen selects some of the finest domestic and imported meats and cheeses — bringing a world-class palate to a classic and distinct New York deli tradition.

From Italian combos to Cubanos and Banh Mis, our deli staff has you covered. Plus, our sandwich breads are all baked in-house, ensuring a consistently fresh New York taste.

delicatessen platters p11

Salads & Sushi



Entrée Salads

small serves 6-8, **medium** 14-16, **large** 18-20
1 lb. of our entrée salads serves about 3 guests

Chicken Salad

greens, carrots, celery, shallots, herbs,
home-made mayonnaise

— **small** \$85, **medium** \$115, **large** \$155

Albacore Tuna Salad

baby spinach, nicoise olives, tomato, cucumber, radishes

— **small** \$100, **medium** \$130, **large** \$160

Kale Salad

pumpkin seeds, pumpkin oil, lemon

— \$16.99/lb

Organic Quinoa Salad

assorted fruit, lemon zest

— \$18.99/lb

Couscous Salad

roasted peppers, black olives, cilantro

— \$17.99/lb

Side Salads

small serves 6-8, **medium** 14-16, **large** 18-20

Organic Mixed Greens

sliced vegetables, greens, house dressing

— **small** \$65, **medium** \$75, **large** \$90

Classic Caesar

organic kale or romaine, parmesan cheese,
home-baked croutons, house dressing

— **small** \$65, **medium** \$75, **large** \$90

Sushi Platters

small serves 6-8, **medium** 14-16, **large** 18-20

Vegetable Platter

10 assorted vegetable rolls

— serves **8-10**, \$60

Regular Platter

5 vegetable rolls, 5 fish rolls

— serves **8-10**, \$70

Assorted Platter

2 specialty rolls, 8 regular rolls

— serves **8-10**, \$70

Combination Platter

4 specialty rolls, 8 regular rolls

— serves **12**, \$100

Deluxe Platter

10 specialty rolls

— serves **12**, \$110

Sushi & Sashimi Platter

10 sushi rolls, 10 sashimi pieces

— serves **8-10**, \$120

Hors D'oeuvres



Hors D'oeuvres

small serves 10, **medium** 15, **large** 20

*prices by group unless otherwise indicated

Vegetarian

small \$100, **medium** \$130, **large** \$155

Goat Cheese Tartlets

bite size tartlets topped with minted peas and charred spring onions

Black Truffle Deviled Eggs

classic style deviled eggs with a touch of black truffle

Vegetable Wontons

meticulously crafted and served with ponzu sauce

Hummus Crostini

homemade crostinis dolloped with hummus and topped with roasted seasonal vegetables

Caprese Salad Skewers

ripe caprese tomatoes skewered with bocconcini mozzarella, served with aged balsamic vinegar

Artichoke Tartlets

served with roasted peppers and taggiasca olives

Beef & Game

small \$120, **medium** \$160, **large** \$210

Sweet & Spicy Beef Kebabs

seasoned beef on skewers

Herb Crusted Lamb Skewers

served with dijon sauce

Chicken

small \$100, **medium** \$135, **large** \$165

Lemon Chicken Skewers

lemon-marinated grilled chicken skewers served with a fresh rosemary and garlic dressing

Chicken Satay

grilled chicken strips served with a classic peanut dipping sauce

Teriyaki Chicken Skewers

served with homemade teriyaki sauce

Chicken Meatball Sliders (48 hour min. notice)

chicken meatballs topped with homemade marinara sauce and parmigiano reggiano, on our specialty home-baked brioche buns
***small** \$110, **medium** \$140, **large** \$170

Seafood

small \$115, **medium** \$160, **large** \$205

Tangled Shrimp

with salsa verde

Crab Cakes

with mango salsa

Petit Lobster

on brioche

***small** \$135, **medium** \$160, **large** \$195

*Tartlets, wontons, kebabs, skewers, and sliders are served in lots of:
35 per order (**small**)
45 per order (**medium**)
60 per order (**large**)

Stationary Platters



Stationary Platters

small serves 10, medium 15, large 20

Mediterranean Spread

house-made hummus, smoked baba ghanoush, imported olives, vegetables, feta cheese, pita
— **small** \$80, **medium** \$100, **large** \$135

Crudite Platter

fresh steamed vegetables served with assorted house-made dips
— **small** \$60, **medium** \$75, **large** \$100

Fresh Fruit Platter

assortment of seasonal fresh fruits
— **small** \$100, **medium** \$110, **large** \$125

Shrimp Cocktail

fresh chilled tail-on shrimp and cocktail sauce
— **small** \$150, **medium** \$199

Chips & Dip

house-made guacomole, assorted salsas, corn tortilla chips
— **small** \$65, **medium** \$90, **large** \$115

Stationary Platters

small serves 10, medium 15, large 20

Antipasti

assorted Italian appetizers, grilled and pickled vegetables, salami, assorted cheeses
— **small** \$100, **medium** \$140, **large** \$175

Domestic Cheese Platter

selection of domestic cheeses, fruits, nuts, chutney, crackers
— **small** \$85, **medium** \$100, **large** \$130

Imported Cheese Platter

selection of domestic and imported cheeses served with fruits, nuts, chutney, crackers
— **small** \$100, **medium** \$130, **large** \$165

Charcuterie Spread

domestic and imported salamis, cured meats, pate Mediterranean olives, pickles, crostinis
— **small** \$95, **medium** \$140, **large** \$175

Entrées & Main Courses



Entrées

sold by the pound, please inquire for seasonal pricing*

Pasta Salad

seasonal offerings vary

Marinated Beets

raspberry vinaigrette

Brussel Sprouts

garlic oil, herbs

Roasted Fennel & Artichoke

garlic oil, herbs

Carrots and Shiitake

maple syrup, tamari soy sauce

Corn Salad

green bell peppers, jalapeños, lime, red onion

Baby Zucchini Salad

tarragon, garlic, shallots, chili flakes

Haricots Verts

pistachios, shallots

Mashed Potatoes

cream, butter, chives

Mississippi Caviar

black eyed peas, avocado, peppers

Spanish Rice

olives, tomato, peppers

Mushroom Salad

garlic oil, vinegar, herbs

Macaroni & Cheese

panko crumbs

Roasted Asparagus

with lemon zest, garlic oil

Broccolini

ricotta salata, crushed peppers, garlic oil

Broccoli Salad

with toasted garlic

Pico de Gallo Salad

mozzarella, red onions, herbs

Coleslaw

pecans, honey, mustard, vinegar

Entrées

sold by the pound, please inquire for seasonal pricing*

Potato Salad

onions, celery, mayonnaise, sour cream, vinegar

Roasted Cauliflower Salad

almonds, golden raisins, capers, parsley, chili, lemon

Baby Bok Choy

cranberries, roasted sunflower seeds, mint, lemon

Roasted Butternut Squash

grilled halloumi cheese, almonds, raisins, herbs

Baby Caprese

mixed heirloom cherry tomatoes, sundried tomato vinaigrette

Roasted Potatoes

paprika and olive oil

Sweet Potatoes

maple syrup on the side

Kale Salad

pumpkin seeds, pumpkin oil, lemon

Organic Quinoa Salad

assorted fruit, lemon zest

Couscous Salad

roasted peppers, black olives, cilantro

Main Courses

sold by the pound, inquire for pricing*

All Natural Flank Steak
grilled and sliced

All Natural Short Ribs
served with demi-glace

Roast Pork Loin
with thyme, rosemary

House Roasted Beef
with horseradish creme
fraiche

Luger Loaf
meat, haricots vert, mashed
potatoes

Sausage & Peppers
hot italian sausage,
peppers, onions, garlic oil

Shrimp Salad
with sundried tomato, dijon

Baked Cod
portuguese style

Grilled Salmon
with lemon

Lasagna Bolognese
ground beef, ricotta, garlic,
mozzarella, marinara

Veggie Lasagna
carrot, onion, zucchini,
roasted pepper

Cajun Chicken Breast
new york raised

Turkey Patty
served w/o bun

Veggie Patty
served w/o bun

Grilled Chicken
new york raised

Lemon Grilled Chicken
new york raised

Main Courses

sold by the pound, inquire for pricing*

Jerk Chicken
house jerk sauce

Teriyaki Chicken
soy sauce, ponzu, sweet chili
garlic, ginger, lemon juice

Desserts



Desserts

small serves 8-10, medium 12-15, large 20

Tarts

inquire for flavor and price availability

Assorted Homemade Cookies

— small \$40, medium \$55, large \$60

Assorted Homemade Cookies & Brownies

— small \$50, medium \$70, large \$90

Customizable Cakes

inquire for flavor availability, sizing, and pricing.

*please allow a 72-hour minimum notice

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