

FRIEDMANS

RESTAURANT

CATERING MENU

TO PLACE AN ORDER FOR DELIVERY OR
PICK UP CONTACT OUR CATERING TEAM

phone
347.205.8588

email
catering@friedmansnyc.com

WE  GLUTEN FREE

BREAKFAST PACKAGES

served with coffee or tea

small serves 4-6 / large serves 10-12

assorted mini bagels & fresh fruit 85 / 125

mini bagels with a variety of cream cheeses & a fresh fruit board

assorted mini pastries & greek yogurt parfaits 85 / 130

mini danish, muffins, croissants, pain au chocolat & organic granola greek yogurt parfaits

smoked salmon board & mini quiche 110 / 180

north atlantic smoked salmon with all accoutrement & mini vegetarian quiche

HOT BREAKFAST

small serves 4-6 / large serves 10-12

challah french toast 50 / 85

served with fresh fruit & vermont maple syrup

pastrami hash 60 / 85

hand cut potato hash mixed with chunks of pastrami served with sunnyside eggs, scallions & whole grain bread

breakfast grain bowl 50 / 70

assorted grains, seasonal vegetables, sunny side eggs, sesame soy vinaigrette

assorted egg wraps 40 / 70

scrambled eggs & cheese

egg whites & spinach

chicken sausage, avocado, cheddar & salsa

BREAKFAST A LA CARTE

small serves 4-6 / large serves 10-12

assorted mini bagels & spread board 35 / 55
served with cream cheese & jam

assorted mini pastry & muffin board 40 / 60
mini danish, croissants, pain au chocolate, muffins

steel cut oats 60 serves 10-12
served with fresh fruit & VT maple syrup

fresh fruit board 35 / 55
assorted melons & seasonal berries

avocado toast board 45 / 75
rustic bread, avocado mash, chili flakes

greek yogurt parfait cups 30 / 55 6 cups / 12 cups
greek yogurt, mixed berries, organic granola

seasonal mini vegetarian quiche board 30 / 55

smoked salmon board 70 / 110
north atlantic smoked salmon served with scallion cream cheese, lemon, capers, cucumber & hand rolled mini bagels

smoked fish power play 100 / 140
north atlantic smoked salmon, baked salmon, smoked whitefish served with lox & scallion cream cheese, lemon, capers, cucumber & hand rolled mini bagels

hard boiled farm fresh egg cups 12 / 20

LUNCH PACKAGES

small serves 4-6 / large serves 10-12

entry 130 / 200

assorted sandwiches, house green salad or kale salad, mixed mini sweets board or assorted cookie board

middle of the road 150 / 215

assorted sandwiches, quinoa mix salad or chopped chicken shawarma salad, mixed mini sweets board or assorted cookie board

executive 160 / 235

assorted sandwiches, cobb salad or asian salmon salad, mixed mini sweets board or assorted cookie board

SANDWICH BOARDS

small serves 4-6 / large serves 10-12 65 / 110

garden veggie hummus, cucumber, avocado, sprouts, carrot, lettuce, tomato, peppers, on multigrain

egg salad avocado, sprouts, on multigrain

tuna salad aged cheddar, on whole wheat

chicken salad walnut, apple, on sourdough

turkey club turkey, avocado, blt, pepperjack, red onion, cranberry aioli, on multigrain

b.l.a.t. bacon, lettuce, avocado, tomato, herb mayo, on sourdough

grilled chicken bacon jam, gruyere, avocado aioli, on ciabatta

pastrami stone ground beef, mustard & a pickle, on rye

smoked salmon cream cheese, onion, tomato, on multigrain

SALADS

served with a side of bread

small serves 4-6 / large serves 10-12

chopped chicken shawarma 55 / 85

romaine, tomatoes, onions, cucumbers, radishes, chickpeas
yogurt vinaigrette

sesame salmon salad 60 / 90

kale, grains, pickled beets, pickled carrots, avocados, edamame, sprouts
soy vinaigrette

asian chicken salad 55 / 85

cabbage, peppers, green beans, peanuts, scallions, cilantro, sesame seeds
hoisin dressing

cobb salad 60 / 90

romaine, grilled chicken, avocado, blue cheese, cherry tomatoes, egg
buttermilk ranch dressing

kale salad 40 / 60

dried cranberries, butternut squash, red onions, sunflower seeds, ricotta salata
lemon maple vinaigrette

house green 30 / 50

mesclun mix, seasonal vegetables, cucumbers, carrots
house vinaigrette

quinoa mix 40 / 60

arugula, avocado, chickpeas, tomatoes
house basil vinaigrette

add tofu +10/15 / add chicken +15/25 / add steak +20/30 / add salmon +20/30

SOUP

served with a side of bread

serves 10-12

chicken matzah ball 65

turkey chili 65

tomato 55

split pea 55

corn chowder 60

STARTERS & SIDES *serves 10-12*

chicken wing board 35
sweet chili glaze

cheese board 125
imported & domestic, caramelized walnuts, Spanish fig cake, olive medley, bread & crackers

crudité board 85
seasonal medley of fresh cut vegetables, herb dip

roasted vegetables 70
rainbow carrots, asparagus, seasonal

charcuterie board 135
salami, prosciutto, pepperoni, marinated artichoke hearts, roasted red peppers, olive medley, bread & crackers

avocado mash 60
tostones, pickled pepper

assorted breads 20
sourdough, rye, ciabatta, whole wheat

whole wheat penne 70
pesto, roasted vegetable, ricotta salata

mozzarella skewers 90
tomato, basil, balsamic reduction

jamaican chicken skewers 90
allspice, cinnamon, chilis

stuffed mushrooms 90
artichoke, herbs & truffle aioli

chips & dip 40
vinegar chips, caramelized onion dip

DESSERTS & TREATS *serves 10-12*

home baked cookie board 50
chocolate chip, oatmeal & sugar

cheesecake bite board 40
house made, ny style

mixed mini sweets board 50
cookies, cheese cake bites, tarts & strawberries

seasonal pie 40

BEVERAGES

coffee 25
with assorted milks & sugar

tea 25
harney and sons brand with honey, assorted milks & sugar

boylans 3.50 each
ginger, root beer, black cherry, seltzer

bottled water 2.50 each
sparkling, still

fresh squeezed juices 25
orange, grapefruit, green, carrot / half gallon

iced tea 18
unsweetened / half gallon

lemonade 18
half gallon

assorted soda 2.50 each
coke, diet coke, sprite
