

David Ziff Cooking... to go

184 E 93rd St, New York, NY 10128 · 212.289.6199 · davidziffcooking@gmail.com

HORS D'OEUVRES (per 10 pieces, minimum 20 pieces per item)

ROOM TEMPERATURE

- Caramelized bacon ... \$25
- Black bean tortilla pinwheels ... \$25
- Parmesan toast with kalamata olive ... \$25
- Deviled eggs with chives ... \$30
- Gorgonzola pecan crisp ... \$25
- Mini lobster rolls ... \$100
- Macadamia nut chicken ... \$30
- Savannah shrimp, marinated in pickling spices ... \$35
- Zucchini wrapped grilled shrimp ... \$35
- Smoked salmon on whole grain bread with butter and dill ... \$40
- Vegetable summer rolls with pineapple, mint, basil ... \$25
- Seared tuna in tortilla with arugula, red pepper, wasabi mayonnaise ... \$35

WARM (require oven warming)

- Crab cakes with chipotle crema ... \$40
- Pigs 'n blankets with mustard mayonnaise ... \$30
- Potato pancakes with sour cream ... \$30
- Pomodori and goat cheese tartlets ... \$30
- Potato samosas with cumin mayonnaise ... \$30
- Texas barbecue (beef brisket) on mini brioche ... \$35

SMALL SANDWICHES (thin sliced bread)

- Roast beef with mustard mayonnaise ... \$35
- Petite fillet on focaccia with roasted garlic mayonnaise, open-faced ... \$60
- Prosciutto and gruyere on raisin nut bread ... \$30
- Mustard crusted chicken on grilled focaccia ... \$30
- Turkey, arugula, coriander mayonnaise on seven-grain ... \$30
- Smoked salmon and cream cheese on whole grain ... \$40
- Roasted red pepper and hummus on whole grain ... \$30
- Roasted tomato and cheddar on grilled focaccia ... \$30
- Portobello and gruyere with onion butter ... \$30

SNACKS

- Crudités with herbed yogurt (per 10 portions) ... \$40
- Guacamole with homemade tortilla chips (per 10 portions) ... \$50
- Hummus with homemade pita chips (per 10 portions) ... \$35
- Spicy nuts (16 oz bag) ... \$40

SUSHI (per 10 pieces, minimum 20 pieces per item)

- Spicy tuna roll ... \$30
- Salmon belly roll ... \$30
- Avocado roll ... \$25

David Ziff Cooking... to go

184 E 93rd St, New York, NY 10128 · 212.289.6199 · davidziffcooking@gmail.com

MAIN COURSES *(per 5 portions)*

ROOM TEMPERAURE

Fillet of beef with roasted garlic mayonnaise **or** mustard mayonnaise ... \$160
Grilled salmon fillet with herbed yogurt sauce ... \$120
Seared tuna steak with wasabi mayonnaise ... \$110
Grilled marinated chicken breast with herbed yogurt sauce ... \$80

WARM *(require oven warming)*

Wild mushroom and goat cheese lasagna ... \$100
New Orleans Jambalaya with chicken, shrimp, Andouille sausage ... \$125
Crab cakes with chipotle crema ... \$100
Vegetarian mushroom 'meatballs' in roasted tomato sauce ... \$80

SIDES *(per 5 portions)*

Orzo with caramelized onions, peas, pine nuts ... \$50
Farro with corn, tomato, scallions, mint ... \$50
Cous cous with zucchini, carrots, currants ... \$50
Saffron rice with fresh herbs, orange rind, barberries ... \$50
New potato salad in a mustard vinaigrette ... \$50
Pesto penne ... \$50
Black bean and corn salad ... \$50
Peperonata (red & yellow pepper stew with kalamata olives, fresh basil) ... \$50
Grilled or oven-roasted vegetables ... \$50
Roasted cauliflower with potato, kalamata olive, red onion ... \$50
Roasted green beans with pine nut vinaigrette ... \$50
Kale salad with marinated red onions, tomato vinaigrette ... \$50
Caesar salad with focaccia croutons ... \$50

SMALL DESSERTS *(per 10 pieces, minimum 20 pieces per item)*

Chocolate butterscotch brownies (no nuts) ... \$25
Apple **or** pecan tartlets ... \$25
Candied grapefruit peel ... \$15
Carrot cake with cream cheese squiggle ... \$30
Coconut cupcakes ... \$35
Chocolate chip cookies ... \$20
Oatmeal raisin cookies ... \$20
Coconut chocolate cookie (vegan) ... \$20
Dried cherry and pistachio cookies ... \$20