

CEO LUNCH.....\$14.95 per person

*An assortment of our gourmet sandwiches and wraps, featuring Boarshead Brand deli meats, served on a variety of freshly baked breads with garnishes and condiments.
Served with dessert platter, pasta salad or garden salad.
Add soup for \$2.00 per person*

EXECUTIVE LUNCH.....\$12.95 per person

Same as CEO lunch, without dessert platter

SOUP & SALAD LUNCH.....\$14.95 per person

*Your choice of 2 homemade piping hot soups and our own bring to you salad bar with all the trimmings.
Dessert platter and soda*

SIX FOOT HERO.....\$22.95 per foot

*A delicious overstuffed hero sandwich made on our jumbo version of our freshly baked breads.
Includes potato salad, cole slaw and macaroni salad with pickles and condiments*

ASSORTMENT OF FRESH GRILLED PANINIS

Choose up to 3 types.....\$11.95 Per

Comes with pickles, pasta salad and cookie

*Chicken Parmigiana Mozzarella & Tomato Buffalo Chicken Turkey Club
Eggplant Parmigiana Tunamelt Chicken Francaise with Mozzarella Italian
Monte Cristo Chicken Cordon Bleu Chicken Fajita Chicken Caesar
Roman (Roast Beef au jus with fresh mozzarella)*

Also, we can provide a panini bar.

We press the panini right at your location for an additional serve charge of \$75.00

GOURMET HOT WRAPS

Choose up to 3 types.....\$11.95 Per

*Chicken Fajita Shrimp Fajita Buffalo Chicken Antipasto
Beef Fajita Vegetable Fajita Sweet & Sour Chicken Turkey Club
Roast Beef, Provolone, Mixed Greens, Portobello with Chipotle Mayo*

We also provide a wrap service.

*We will send one of our chefs for \$75.00 service charge
and we will wrap it up right in front of you*

TRY OUR SKILLFULLY ARRANGED DELI PLATTERS.....\$11.95

*The American...rare roast beef, fresh turkey breast, chicken breast, honey cured ham,
American Cheese, Swiss and provolone*

*Italian...Salami, prosciutto, cappicola, ham, mortadella, pepperoni, sopressata,
mozzarella, provolone, & fontina*

Served with pickles, olives, hot & sweet peppers, mayo, mustard, cole slaw and assorted breads

ESPRESSO BAR & PASTRY

Decadent Desserts

DEATH BY CHOCOLATE.....\$4.50

*Double chocolate macadamia cookies. Triple fudge and oreo brownies,
chocolate decadence triangles, chocolate peanut butter and gooey squares*

VENNIERO'S ITALIAN BUTTER COOKIES and BISCOTTI.....\$5.00

HOMESTYLE & BROWNIE PLATTER.....\$3.50

Assortment of our freshly baked cookies and homemade brownies

TIRAMASU.....\$4.00

HOMEMADE ITALIAN CHEESECAKE.....\$4.00

SHEETCAKES...any style...\$3.50 per

BREAKFAST PLATTERS PER PERSON

COMPLETE BREAKFAST.....\$6.25

with COFFEE...\$8.25 with FRESH FRUIT...\$10.25

*An arrangement of freshly baked muffins, danish, croissants, scones
and hand-rolled bagels served with assorted cream cheese, butter, jam
and freshly squeezed orange juice*

NEW YORK BREAKFAST TRAY.....\$9.75

*A selection of freshly baked muffins, danish, croissants, scones and bagels.
Arranged with sliced cheeses, such as brie, munster, jarlsberg and harvati.
Served with an assortment of crackers, sliced breads, baguettes
and beautifully garnished with fresh fruits*

ASSORTED BAGEL PLATTER.....\$4.25

An assortment of fresh hand-rolled bagels served with butter, cream cheese and jam

FRESH FRUIT TRAY.....\$4.75

FRUIT SALAD is also available...\$3.25

A selection of fruit, carved and arranged on a platter

Includes: melons, grapes, strawberries, pineapple, kiwi, oranges and baby bananas

NOVA SCOTIA SMOKED SALMON PLATTER.....\$15.95

*With assorted cream cheese, sliced red onions, tomatoes, capers, cucumbers and lemon
Served with an assortment of hand-rolled freshly baked bagels*

VERMONT BREAKFAST BUFFET.....\$10.50

*Choice of buttermilk pancakes, french toast or creme brulee french toast
Accompanied by your choice of bacon, ham or sausage
Served with bananas, strawberries and Vermont maple syrup*

AMERICAN BREAKFAST BUFFET...\$11.50

*Buttermilk pancakes, french toast, scrambled eggs with cheese, bacon and sausage, home fries
Served with bananas, strawberries and Vermont maple syrup*

ASSORTED BREAKFAST WRAPS.....\$5.95

BEVERAGE SERVICE

*Fresh Squeezed All Natural Juices.....\$2.95 per
Valencia Orange, Golden Grapefruit, Cranberry or Fresh Pressed Apple Juice*

N.Y. COFFEE SERVICE.....\$2.75

Featuring our signature New York Roast, decaffeinated and flavor coffees

TEA SERVICE.....\$1.55

SPRING WATER OR SNAPPLE.....\$1.50 CANNED SODA.....\$1.00

AFTERNOON SNACK

FRUIT KEBOBS...Fresh Cubed Fruit Skewers...\$5.25

Served with honey yogurt dipping sauce

HIGH TEA...Assorted Tea Sandwiches, Mini...\$9.95

Scones and strawberries and cream served with imported and herbal tea

BALL PARK SPECIAL.....\$6.50

Popcorn, peanuts, cracker jack and cotton candy

CALIFORNIA.....\$9.50

Energy bars, granola yogurt parfaits, fresh fruit smoothies, seasonal fruit and powerade



942 Westside Ave.
Jersey City, NJ 07036
e-mail: downtown516@aol.com

Phone: 521-2061
Fax: 201-521-2063

We are not your ordinary caterers. Our team of professionals have a wide range of culinary diversities, all with the same goal...to give our clients the ultimate dining experience from a cup of our speciality soup to an elaborate catered event. From top to bottom, we ensure our culinary excellence, tremendous on-time service and continuous courtesy from our distinguished catering sales managers. New York Minute aims to please any request or changes and welcomes the challenge. We want you to have what you deserve...no worries, just satisfaction. Thank you for choosing us as your caterer.

CORPORATE LUNCH CATERING MENU

MINIMUM of 12 PEOPLE

APPETIZERS.....

\$4.50 per person per Appetizer

Eggplant Rollantine

Clams Oreganato

Proscuitto Wrapped Shrimp

Clams Casino

Mozzarella en Carroza

New Zealand Mussels Porto

(Grain mustard, vermouth, cream & roasted garlic)

Stone Crab with Dijon Sauce

Clams Possilippo

(Light tomato basil & garlic)

Fried Calamari with Hot Sauce

Shrimp Cerviche

(Tomato, cilantro, lime, red onions, green peppers
and garlic lemon herbs)

Stuffed Zucchini

Portobello with Melted Mozzarella

(Marinated in brandy demi glaze)

Green Pepper Corned Beef Au Povre

Smoked Salmon

(Rolled with burson cheese, capers & red onions)

Bruschetta Bar

(Tomato, mozzarella, grilled vegetable, wild mushroom)

Filet Mignon Bruschetta

\$1.50 extra

Seafood Bruschetta

\$1.50 extra

Baby Lobster Tails (Scampi style)

\$1.50 extra

A Borrajado

(Sweet plantains, guava & cheese)

Coconut Chicken

Beef Empanadas

Cocktail Franks

Chicken Fingers

Beef Satay

Chicken Satay

THEMED EVENT PACKAGES

All Inclusive with Dessert Platter.....\$18.95

TOUR OF ITALY

Chicken Parmigiana

Eggplant Rolatini

Penne Vodka

Garlic Bread

Tri-Color Salad with Balsamic Vinaigrette

THE MEDITERRANEAN

Shrimp Scampi over Rice

Sole Francaise

Linguine (red or white clam sauce)

Caesar salad

ASIAN MARKET

Pepper Steak

Sesame Teriyaki Chicken & Vegetables

Fried Rice

Spicy Lo Mien Noodle

Salad

GREEK ISLAND

Gyros

Greek Salad

Chicken & Beef kebobs

Grilled Pita & Tzatziki Sauce

Lettuce, Tomato & Onions, Feta & Olives

CLASSIC FRENCH

Veal Stew

String Beans Almandine

Mixed greens with Dried Cranberries, Toasted Walnuts, Grape Tomatoes,

Red Onions & Grilled Asparagus with a Raspberry Vinaigrette

Chicken Champagne...Sauteed chicken with mushrooms, peas,

artichokes & red peppers in a champagne cream sauce

AMERICAN BISTRO

Tender Cooked Pot Roast...pan gravy

Roasted BBQ Chicken

Garlic Smashed Potatoes

Chopped Salad

Corn Bread

JEWISH DELI

Carved Corned Beef

Carved Pastrami

Carved Brisket

Served with mustard, horseradish & assorted rye breads

Israeli Salad...chopped tomato, cucumber, feta, peppers& parsley

Potato Pancakes

PICNIC BASKET... Also can be done outdoors

Burgers...Turkey, Beef and Veggie

Hot Dogs

Grilled Chicken

Corn-on-the-Cob

Salad Bowl

Baked Potato

Macaroni Salad

Tuna Salad

Fruit kebobs

COSTA DEL SOLE

Assorted Empanadas

Awesome Paella...Lobster, shrimp, clams, mussels, chorizo & chicken
in a saffron seasoned rice

Latin Chicken Stew...Bite size chicken, capers, olives, cilantro, fried plantain

Black or Red Beans & Yellow Rice, Peppers, Onions in a Lite Tomato Garlic Sauce

ALA CARTE...\$13.95

Chicken Saltimbocca

Chicken Florentine

Chicken Marsala

Chicken Rolatini

Chicken Parmigiana

Latin Chicken Stew

Chicken Shrimp & Scampi

Roasted BBQ Chicken

Chicken Scamperiello

SEAFOOD...\$15.95

Shrimp Scampi

Sole Francaise

Stuffed Sole with Crabmeat

Grilled Salmon

Mussels (light tomato garlic sauce)

Paella

Teriyaki Tuna

Shrimp Francaise

Codfish Oreganato

CARVING STATION...with appropriate Gravy...\$15.95

Eye Round

Loin of Pork

Corned Beef

Leg of Lamb

Turkey Breast

Beef Brisket

Marinated Flank

Prime Rib...\$4.00 extra

Potatoes & Vegetables Included with

Chicken, Seafood & Carving Station

PASTA...\$7.00

Penne Vodka

Tortellini Alfredo

Rigatoni Bolognese

Fusilli Carbonara

Baked Ziti

SIDE DISHES...\$3.50

Sauteed Broccoli Rabe

Wild Rice Pilaf

Creamed Spinach

Rosemary Garlic Roasted

Red Potatoes

Potato Croquettes

Garlic Smashed Potatoes

Italian Style Potatoes

Any Style Risotto

Sauteed Escarole

Twice Baked Potatoes

String Beans with

Toasted Almonds

Sauteed Button Mushrooms

Grilled Vegetables

Medley Vegetables

SALADS...\$3.95 per person

MESQUILIN GREENS..... with goat cheese, roasted peppers,

dried cranberries, poached pears and toasted walnuts with homemade vinaigrette

SPINACH SALAD..... with hard cooked eggs, mushrooms, onions,

toasted pine nuts, cooked chopped bacon, grape tomatoes,

all tossed with a family secret bacon dressing

NOT YOUR ORDINARY CHEF SALAD..... Store cooked eye round

of beef, oven roasted sliced sweetheart turkey breast, honey glazed ham, salami,

american & swiss cheese with marinated grilled vegetables, all rolled and sliced

over our house salad (recommend Italian dressing)

NEW YORK MINUTE HOUSE SALAD..... Grilled vegetables,

fresh mozzarella, tomato, onion and balsamic vinaigrette

CLASSIC CAESAR SALAD..... Crisp romaine, garlic croutons,

roasted peppers, grated cheese tossed with creamy caesar dressing

BUFFALO CHICKEN SALAD

COBB SALAD