



Neuman's Catering – 2010 Schooner Menus

2009 Zagat's Marketplace Survey

Among caterers...

3rd highest numerical score awarded for quality.
7th highest aggregate score overall.

Sales Representative

Vanessa Wells

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COCKTAIL PARTY PLATTERS

Availability on items varies from several hours to 48 hours. Please call and inquire about your event.

CRUDITE

Seasonal, Gracefully Arranged Fresh and Blanched Vegetables Served with Green Goddess and Charred Tomato Dipping Sauce

8 – 13 Guests	\$90.00
16 – 26 Guests	\$180.00

MIDDLE EASTERN PLATTER

Lemon, Sumac and Fennel Pollen Dusted Chicken Skewers with Charmoula Dipping Sauce; Hummus, Babaghanoush, Tabbouleh, Tzatziki and Kalamata Olives; Feta, Carrot and Mint Salad; Stuffed Grape Leaves and Arabic Pickles. Served with Pita Breads and Afghan Breads

8 – 13 Guests	\$ 90.00
16 – 26 Guests	\$170.00



CHEESE AND FRUIT PLATTER

Cheddar, Swiss, Brie and Smoked Gouda with Grapes and Strawberries

Served with Crackers and Toast

12 – 18 Guests \$ 90.00

24 – 36 Guests \$160.00

DELUXE CHEESE AND FRUIT PLATTER

A Selection of Seasonal Artisanal Cheeses with Grapes, Strawberries, Grilled Pineapple, Membrillo Paste and Dried Fruit. Served with Crackers, Toasts and Crostini

12 – 18 Guests \$180.00

24 – 36 Guests \$350.00

TAPAS, MEZZE AND ANTIPASTI

Fennel Pesto Grilled Shrimp with Turkish Red Pepper Sauce;

Cigellini Mozzarella, Roasted Tomato And Basil Banderilla Skewers;

Lamb, Pomegranate and Pine Nut Empanaditas;

Lemon, Sumac and Fennel Pollen Dusted Chicken Skewers;

Mini Falafel Pitas with Tahini Yoghurt and Zhour Dressing

Sun-dried Beef Wrapped Asparagus Spears with Sherry-Almond Dipping Sauce.

12 – 18 Guests \$145.00

24 – 36 Guests \$290.00

THE BOARD ROOM

Steamed Shrimp with Classic Cocktail Sauce

Grilled Chicken Satay with Thai Peanut Dip

Tenderloin of Beef Skewers with Blue Cheese Dip

California Chicken Club Spirals

Tuscan Tuna Salad on Mini Brioche

Smoked Salmon with Caper Cream Cheese on Black Bread

Asparagus with Romesco Sauce

Homemade Cheese Straws

12 – 18 Guests \$145.00

24 – 36 Guests \$290.00



PACIFIC RIM

Smoked Salmon and Cucumber Maki Rolls; California Rolls;
 Chicken Satay with Javanese Peanut Sauce;
 Chili-Lime Grilled Shrimp on Sugarcane Skewers;
 Vietnamese Beef and Scallion Rolls;
 Sesame Chicken Tea Sandwich with Cucumber and Sprouts;
 Vegetable Summer Rolls with Sweet Chili Dipping Sauce;

12 – 18 Guests	\$145.00
24 – 36 Guests	\$290.00

ALL AMERICAN PLATTER

Cheeseburger Empanaditas
 Mini Pretzels with Jalapeno Cheese Sauce
 Buffalo Chicken Skewers with Blue Cheese Dressing
 Blackened Shrimp with Creole Aioli
 BLT Maki Roll
 Mini Smoked Salmon Bagels with Chive Cream Cheese
 Seasonal Crudite with Romesco and Green Goddess

12 – 18 Guests	\$160.00
24 – 36 Guests	\$320.00

PETITE SANDWICH PLATTER

Smoked Turkey, Dried Apricot Chutney, Watercress & Feta Aioli on Mini Cornbread
 Buffalo Chicken Milanese with Spicy Sauce, Celery & Blue Cheese on Brioche Bun
 Prosciutto, Truffled Goat Cheese & Arugula on Mini Baguettes
 Shrimp Salad on Mini Croissants
 White Cheddar Salad with Grilled Portabellas, Arugula & Roast Peppers on Mini Biscuit
 Tomato, Mozzarella and Basil on Focaccia

12 – 18 Guests	\$160.00
24 – 36 Guests	\$320.00



HOR D' OEUVRES

Minimum order of 2 dozen per item.

*Items with * are recommended served hot.*

Availability on items varies from several hours to 48 hours.

Please call and speak with us about your particular event.

\$25.00 per Dozen.

Parmesan Cheese Straws

Potato Latkes Served with Rosemary Apple Chutney and Sour Cream

Grilled Vegetable Brochette with Basil Aioli

Spanikopita*

Spinach and Feta in Phyllo

Franks in a Blanket*

Served with Ball Park Mustard

Chicken Fingers

Served with Honey Mustard Sauce

\$28.00 per Dozen.

Vegetable Spring Rolls* Served with Pineapple Curry Sauce

Chicken Yakitori with Carrot Miso Sauce

Chicken, Black Bean and Tortilla Cups

Chicken or Beef Satay Served with Javanese Peanut Sauce

\$34.00 per Dozen.

Smoked Salmon Canapés on Black Bread with Dill Cream Cheese

Maryland Crab Cakes* Served with Burnt Orange, Tomato Remoulade

Tuna Confit Empanaditas with Smoked Paprika Aioli*

\$40.00 per Dozen.

Thai Grilled Jumbo Shrimp Served with Pineapple Curry Dipping Sauce

Steamed Shrimp

Served with Classic Cocktail Sauce

*Items maybe served hot or room temperature



Minimum order of 4 dozen per item.

*Items with * are recommended served hot.*

Availability on items varies from several hours to 48 hours.

\$25.00 per Dozen.

Bruschetta

Fresh Mozzarella, Tomato and Basil; Goat Cheese
and Roasted Tomatoes; Eggplant Capunata

Stuffed Mushrooms*

\$28.00 per Dozen.

California Chicken Club Spirals

Chicken, Almond and Mint Salad on Mini Brioche Rolls

Tuscan Tuna Salad on Mini Brioche

Tea Sandwiches:

*Fine Herbs Egg Salad; Curried Egg Salad, Smoked Salmon; Smoked Trout; Cucumber
Watercress; Grilled Zucchini and Shiitake; Slivered Chicken Avocado and Roasted Peppers; Thai
Curry Chicken Salad; Prosciutto and Truffled Goat Cheese; Corned Beef with Russian Dressing
and Saurkraut on Black Bread, Gruyere and Honey Mustard; Roast Beef with Caramelized
Mushrooms on Rosemary Biscuits*

\$34.00 per Dozen.

Coffee BBQ Glazed Pork Spare Ribs

Rare Roast Tenderloin of Beef with Parmesan Aioli
and Tapenade on Rosemary Biscuits

Vegetarian or Chicken Vietnamese Summer Rolls
Served with Sweet Chili Dipping Sauce

Minced Lamb Empanaditas*

Served with Mint Mojo

\$40.00 per Dozen.

Lobster Summer Rolls served with Peanut Mirin Sauce

Spicy Crab and Pea Shoot Summer Roll with Tamarind-Ponzu Dipping Sauce

*Items maybe served hot or room temperature



DESSERTS

All of our pastries, cookies, cakes, pies, tarts and breakfast pastries are baked fresh each day in our bakery using only the finest butter, chocolate, dairy products and freshly ground flour.

Fresh Fruit Skewers \$40.00 per dozen

Cookies and Brownies \$5.00 per guest

Italian Pastries and Finger Sweets \$6.50 per guest
Includes Mini Cannolis, Eclairs, Fruit Tarts, Cheesecake Squares, Cookies and Biscotti

Assorted All American Pastries \$6.00 per Guest
Includes Cupcakes, Brownies, Rice Krispy Treats, Pecan Bars, Whoopie Pies and Apple Tarts 3/Guest

By the Dozen - (minimum 2 dozen of any one kind)

Mini Cupcakes \$14.00 per Dozen

Medium Cupcakes \$20.00 per Dozen

Large Cupcakes \$28.00 per Dozen

Chocolate Dipped Strawberries \$34.00 per Dozen

Mini Fruit Tarts \$24.00 per Dozen

Mini Cannolis \$33.00 per Dozen

Decorated Holiday Cookies \$40.00 per Dozen

(Thanksgiving, Christmas, New Years',
 Chanukah, St. Patricks' Day, Easter, Birthday, Anniversaries)

Mouse filled chocolate cups \$27.00 per Dozen

Chocolate truffles \$24.00 per Dozen

2 1/2" individual tarts \$46.00 per Dozen

Mixed fruit, lemon meringue, apple, pecan



ORDERING GUIDELINES

The following ordering guidelines are designed to allow us to provide you with the highest level of service. We welcome your comments and feedback and value your continued patronage.

Placing Your Order

Vanessa Wells your account executive is available to assist you Monday through Friday from 7:00am to 5:00pm at 212-228-2444 or by cell phone at 646-338-6377. Orders must be placed 5:00 PM to guarantee next day service. Same day orders will be accommodated whenever possible. Please allow for a half an hour before your sail time for us to deliver your menu.

Cancellations/ Changes

You may cancel your order up to 24 hours prior to delivery at no charge. Because your order is always custom-prepared, cancellation with less than 24 hours will incur a 50% charge. Changes may be made up to 12 hours prior to delivery.

Delivery & Weekend Minimums and Charges

There is a \$25.00 delivery charge within Manhattan. Charges for deliveries outside of Manhattan vary based on location. Saturday and Sunday orders require a \$50.00 delivery charge. Weekend minimum order is \$1,500.00. If we are unable to pick up our equipment on our first attempt there will be a \$20.00 charge for each additional attempt to collect our service wares.

Additional Services

We are a full service caterer and can provide a wide range of services including rentals, linens, captains, bartenders, waiters and chefs. Please call our event manager for details.

Large Groups and Customized Menus

For large groups and clients who order regularly we create customized menus and employee enhancement program. Please call to inquire about these programs.