



## Neuman's Catering – 2011 Schooner Menus

### 2009 Zagat's Marketplace Survey

#### Among caterers...

3rd highest numerical score awarded for quality.  
7<sup>th</sup> 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	\$176.00
24 – 36 Guests	\$352.00

**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	\$176.00
24 – 36 Guests	\$352.00



**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	\$176.00
24 – 36 Guests	\$352.00

**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	\$176.00
24 – 36 Guests	\$352.00

**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

\$15 per person- Minimum of 8 Guests



## 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.*

### **\$27.50 per Dozen.**

Parmesan Cheese Straws

Grilled Vegetable Brochette with Basil Aioli

### **\$30.80 per Dozen.**

Chicken Yakitori with Carrot Miso Sauce

Chicken, Black Bean and Tortilla Cups

Chicken or Beef Satay Served with Javanese Peanut Sauce

### **\$37.40 per Dozen.**

Smoked Salmon Canapés on Black Bread with Dill Cream Cheese

Tuna Confit Empanaditas with Smoked Paprika Aioli\*

### **\$44.00 per Dozen.**

Thai Grilled Jumbo Shrimp Served with Pineapple Curry Dipping Sauce

Steamed Shrimp

Served with Classic Cocktail Sauce



**Minimum order of 4 dozen per item.**

*Items with \* are recommended served hot.*

*Availability on items varies from several hours to 48 hours.*

**\$27.50 per Dozen.**

Bruschetta

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

**\$30.80 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*

**\$37.40 per Dozen.**

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

**\$44.00 per Dozen.**

Lobster Summer Rolls served with Peanut Mirin Sauce

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



## 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** \$44.00 per dozen

**Cookies and Brownies** \$5.50 per guest

**Italian Pastries and Finger Sweets** \$7.00 per guest

*Includes Mini Cannolis, Eclairs, Fruit Tarts, Cheesecake Squares, Cookies and Biscotti*

**Assorted All American Pastries** \$6.60 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 \$15.40 per Dozen

Medium Cupcakes \$22.00 per Dozen

Large Cupcakes \$30.80 per Dozen

Chocolate Dipped Strawberries \$37.40 per Dozen

Decorated Holiday Cookies \$44.00 per Dozen

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



## **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 100% 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 \$2,000.00. 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.