

# THE HOBOKEN GOURMET COMPANY

## CATERING MENU



# BREAKFAST

*All muffins, croissants, cakes, parfaits, quiches, cream cheese spreads and jellies are freshly made in our kitchen using local ingredients.*

*All breakfast caterings include utensils unless requested otherwise.*

*Prices shown per guest*

**Traditional Breakfast** (minimum 10 guests) \$8

Assorted fresh muffins, danishes, scones, croissants, bagels, plain and vegetable cream cheese, assorted jellies, sliced bread, butter chips

**Continental Breakfast** \$14

Assorted fresh muffins, danishes, scones, croissants, bagels, plain and vegetable cream cheese, assorted jellies, granola parfaits with fresh berries, fresh fruit platter, crumb cake, granola bars

**Hot Breakfast** \$11

Scrambled eggs, Home Fries, choice of bacon or sausage, choice of pancakes, French toast or waffle, maple syrup, assorted bagels with plain and vegetable cream cheese

**Egg Breakfast** \$10

Vegetarian Strata or Western Ham frittata, bacon chorizo burrito or mushroom Swiss burrito, open-faced egg sandwich or Cuban breakfast sandwich, sliced bread with butter chips and homemade jellies

**Full House Breakfast** (minimum 20 guests) \$16

Assorted fresh pastries, croissants, granola parfaits, fresh fruit platter, mini quiches, scrambled eggs or Western Ham frittata, bacon chorizo egg burritos, bagels, plain, vegetable, and cinnamon walnut cream cheese

# BREAKFAST PLATTERS

## Seasonal Fresh fruit platter

Sliced assorted melons, berries, grapes, peaches, kiwis, pineapples, Asian pears, and mangos (based on availability)

10-14 guests \$65

15-20 guests \$95

## Steel Cut Dairy-free Oatmeal

Served with honey, brown sugar, dried cranberries and grapes, cinnamon, sliced almonds

10-14 guests \$75

20-28 guests \$145

## Smoked Salmon Platter

Hard-boiled eggs, sliced tomatoes, cucumbers, capers, red onions, assorted mini bagels, selection of cream cheeses

10-15 guests \$75

16-20 guests \$125

## ADD ONS

Whole fruit basket \$2

Fresh fruit salad \$3

Granola parfaits \$4

Granola Bars \$3

Assorted Mini-Quiches \$3

HGC Signature muffins (large) \$3

Assorted scones and danishes \$3

Fresh Orange Juice \$3

Bottled Water \$2

Coffee & Tea Station \$3

# BUFFET PLATTERS

## Mediterranean Mezze Platter

Hummus, tzatziki with pine nuts, whipped feta, mint, cucumbers, dry apricots, olives, grapes, red pepper, thyme

10-14 guests	\$85
20-28 guests	\$170

## Vegetarian Tapas (Mezze)

Marinated artichoke hearts, cauliflower, mixed olives, baby mixed tomato, grilled pepper, zucchini, squash, grilled pita, tzatziki

10-14 people	\$80
20-28 people	\$160

## Crudit  Platter

Fresh seasonal vegetables, asparagus, zucchini, squash, cauliflower, cherry tomato, French beans, green goddess sauce, blue cheese

10-14 people	\$65
20-28 people	\$130

## Vegetable Antipasti

grilled eggplant, zucchini, Portobello mushrooms, asparagus, roasted tomatoes, baby carrots, kalamata olives, roasted heads of garlic, olive tapenade, mixed bread

10-14 people	\$80
20-28 people	\$160

## Traditional Cheese Platter

Seasonal selections of artisanal cheeses, dried fruits, nuts with crackers and crostini

10-14 people	\$75
20-28 people	\$150

## Charcuterie Platter

Selection of cured meats, sopressata, salami, prosciutto, capocollo, bresaola, grainy mustard, baby pickles, pickled vegetable, nuts, crostini

10-14 people	\$125
20-28 people	\$250

## Cheese & charcuterie Platter

Seasonal mixes of cheese and cured meats, grainy mustard, pickled vegetable, salty nuts, crackers, crostini

10-14 people	\$110
20-28 people	\$220

## Tex-Mex Bowl

Guacamole, nacho chips, diced red onions, chopped iceberg lettuce

10-14 people	\$85
20-28 people	\$170

## Hummus Bowl

Crispy pita chip, stuffed grape leaves, kalamata olive

10-14 people	\$85
20-28 people	\$170

## Pico De Gallo Bowl

Tortillas chips, queso fresco, jalape o pepper

10-14 people	\$80
20-28 people	\$160

## Seasonal Fruit Platter

Selection of seasonal fruits berries, melon, pineapple, grapes

10-14 people	\$75
20-28 people	\$150

# HORS D'OEUVRES

*Price per guest: \$15 – Includes 7-8 pieces per guest.*

*10 – 30 guests: select 3 options – 30-50 guests: select 4 options – 50+ guests: select 5 options*

## Popular Selections

Avocado Crostini

Edamame & Shrimp Bruschetta

Salmon Mousse on Tea Crackers

Chicken Salad Filo Cups

Honey Garlic Meatball

Melon, Mozzarella, Prosciutto Skewers

Stuffed Mushrooms

## Meat

Bacon Stuffed Baby Red Potato Sour Cream, Chives

Bacon Wrapped Shrimp Skewers

Beef Tartar with Horseradish Mayo Crostini

Chicken Pineapple Skewers

Chicken Salad Filo Cups

Curry Chicken Skewers

Fig and Prosciutto Crostini

Hoisin Duck Salad w/ Rice Cracker

Honey Garlic Meatball

Melon, Mozzarella, and Prosciutto Skewers

Pimento Cheese Filo Cups with Bacon

Pulled Pork Sliders

Beef Sliders

## Seafood

Crab Salad Canapé

Cured Salmon w/ Crème Fraiche Scallion Pancake

Edamame and Shrimp Bruschetta

Salmon Mousse on Tea Crackers

Smoked Salmon, Dill Cream, Cucumber Rounds

Tuna Tartar in Cucumber Cups

## Vegetarian

Beet Cream Cup

Brie chutney on crisp cracker

Caramelized Onions & feta on Puff Pastry

Caramelized Onions and Fennel Crostini

Cherry Tomato Caprese Skewers

Curried Deviled Eggs with Chutney

Dried Fruit w/ Crème Fraiche on Endive Leaves

Fig Jam and Goat Cheese Bruschetta

Hummus Cucumber Cups

Mini Mushrooms & Gorgonzola Bites

Mini Vegetable Roll (Rice Paper)

Mushroom, Goat Cheese Bruschetta

Spinach Artichoke Cups

Spinach, Artichoke Stuffed Mushrooms

Stuffed Mushrooms

Tomato Bruschetta

# SANDWICHES & WRAPS

## Classic Selection

\$11

### Black Forest Ham and Swiss

with honey mustard, lettuce, tomatoes on crispy Ciabatta

### Grilled Chicken and Mozzarella

with arugula, sun-dried tomatoes and pesto mayo on a French baguette

### Hoboken Joes

Ham, turkey, Swiss, coleslaw, Russian dressing on rye bread

### Homemade Veggie Burger

Brown rice, black beans, spinach, select vegetables on multigrain bun

### Spinach Asiago

Spinach, mushrooms, imported Asiago cheese on a multigrain baguette

### The Club

Turkey, bacon, lettuce, avocado, tomatoes, Dijonnaise on white bread

### Cajun Chicken

Field greens, tomatoes, chipotle mayo on a multigrain baguette

### Albacore Tuna Salad Wrap

Field greens, tomatoes, onions, celery, cornichon

### Chicken Salad Wrap

Field greens, tomatoes, onions, celery, avocado dressing

### Curry Chicken Salad Wrap

Currants, celery, red onions, curry mayo on spinach wrap

### Fresh Roasted Turkey Wrap

Turkey Breast, provolone, lettuce, tomatoes, herb mayo

### Grilled Chicken Caesar Wrap

Romaine lettuce, Parmesan cheese, anchovy, creamy Caesar dressing

### Grilled Ratatouille Wrap

Zucchini, squash, tomatoes, mushrooms, on whole wheat wrap

## Premium Selection

\$14

### Pan Seared Ahi Tuna

Cilantro mango salsa, baby spinach, chili glaze

### Prosciutto Sandwich

Buffalo mozzarella, basil pesto, arugula, roasted tomatoes

### Shrimp Wrap

Shredded mango, sour cream, watercress, lemon juice

### Grilled Fresh Vegetables

Mushrooms, zucchini, squash, olive tapenade on onion Ciabatta

### Lamb Wrap

Boneless leg of lamb, shredded lettuce, sautéed mushrooms, artichoke hearts, and tzatziki spread on a whole wheat wrap

### Marinated Chicken Breast

Baby spinach, Fontina cheese, pickled red onions, sun-dried tomatoes on Rosemary Focaccia

### Pan Seared Salmon

Guacamole, baby spinach, tomatoes on Ciabatta bread

### Grilled Tuna

Mission fig spread, field greens, and crumbled feta cheese

### Roast Beef

Watercress, Swiss cheese, red pepper, Horseradish on Focaccia

### Smoked Salmon

Romaine lettuce, cucumber, cream cheese, Horseradish cream

### Roasted Turkey Brie

Arugula, red onions, brie, tomatoes, lemon aioli

### Smoked Turkey

with avocado, crispy shallots, Jack cheese, cranberry mayo on semolina fennel bread

# SALAD PLATTER

Medium bowl (8-12 people) \$40  
Large bowl (15-20 people) \$70

## Artichoke Pistachio Salad

Mixed greens, mâche, artichokes, pistachios, parmesan

## Green Bean and Fingerling Potato Salad

Pomery mustard dressing

## Horiatiki Salata

Greek salad, tomatoes, green peppers, Kalamata olives, crumbled feta cheese, balsamic dressing

## Asian Noodle Salad

Vermicelli noodles, julienne red and yellow peppers, bean sprouts, cherry tomatoes, peanuts, scallions, mint, honey, rice wine vinaigrette

## Cobb Salad

Roquefort, apples, walnuts, romaine lettuce, Cobb dressing

## Israeli Couscous

Roasted peppers, feta cheese, basil purée

## Whole Wheat Couscous

Green peppers, red onions, diced tomatoes, olive oil, chopped cilantro

## Spinach Salad

Red peppers, cherry tomatoes, vinaigrette

## Creole Salad

Tomatoes, green peppers, green stuffed olives, white wine vinegar

## Sweet and Sour Mango Salad

Sweet mango, baby greens, citrus cilantro dressing

## Roasted Mixed Beets

Crumbled feta, baby greens, parsley, roast lemon dressing

## Garden Salad

Cherry tomatoes, red onions, cucumbers, carrots, sliced radishes

## Caesar Salad

Leafy romaine, homemade croutons, creamy Caesar dressing

# SIDES

Medium bowl (8-12 people) \$30  
Large bowl (15-20 people) \$50

## Starches

Couscous

Israel Basil Couscous w/ Feta, Roasted Red Pepper

Garlic Mashed Potatoes

Herb-Roasted Red Potatoes

Roasted Fingerling Potato

Pasta Salad

Tri-color Pasta

Macaroni Salad

Basmati Rice Pilaf

Mini Rice Balls w/ Tomato Sauce

Vegetable Fried Rice

## Vegetables

Roasted Asparagus

Broccoli Rabe

Brussels Sprouts

Crispy bacon and Brussels Sprouts

Creamed Spinach

Gorgonzola Cream Spinach

Asian Long Beans

French Beans Amandine

Green Peas and Minted Pearl Onions

Sugar Snap Peas

Mixed Baby Carrots

Orange Cumin Carrots

Cole Slaw

Ratatouille

# EMPLOYEE APPRECIATION LUNCH

*Minimum 20 guests  
Drinks & desserts available upon request*

## **Taco Day / Make your own tacos \$19**

Jalapeno dip, Tortillas, Salsa, Ground Beef, Guacamole, Hard Taco, Onions, Jalapeno, Iceberg Lettuce, Tomatoes, Cheddar cheese, Chicken, Frijoles, Cilantro, Sour Cream, Spanish Onions, Spanish Rice, Black Beans

## **Salad Bar \$22**

Field Greens, Chopped Romaine, Baby Arugula, Baby Spinach, Shaved Parmesan, diced Tomatoes, Sliced Red onions, Cherry Tomato, Julienne Carrots, Artichokes, Shredded Pepper Jack, Grilled Chicken, Chipped Beef, Tuna, Turkey, diced Ham, Baby Shrimp, Assorted Dressings

## **Italian Lunch \$24**

Parmesan tomato chicken, Osso Bucco, Pasta Ponza, Bocconcini Tomato Salad, Roasted Potatoes, Mix Vegetables, Spicy Caramelized Beans  
Over 40 guests: add Chicken and Prosciutto Pasta, Peperonata

## **Middle Eastern Lunch \$26**

Meat Moussaka, Chicken Shawarma, Hummus with Chips, Falafel, Eastern Mujadara, Whole Wheat Couscous, Tabbouleh, Fattoush Salad  
Over 40 guests: add Vegetable Moussaka, Chicken and Chickpea Stew

## **New Orleans Lunch \$27**

Shrimp Jambalaya, Cajun Gumbo, Beignets, New Orleans Black-eyed Peas, Corn Pudding, Creole Green beans  
Over 40 guests: add Chicken wings, Gumbo Potato Salad, Cajun Rice

## **Spanish Lunch \$23**

Arroz con Pollo with green olives, Albondigas Meatballs, Red Rice, Patatas Brava's Home fries, Spanish Zucchini and Corn with Cheese  
Over 40 guests: add Pontevedra Chicken

## **Butcher Lunch (make your own sandwich) \$22**

Meat: Salami, Beef Pastrami, Turkey Breast, Roast Beef, Bologna, Ham, Cheese: Manchego, Swiss, American, Provolone, Condiments: Lettuce, Sliced tomato, Grainy Mustard, Mayo, Ketchup, Pickles, Cole Slaw, Sliced Bread, Mixed Hero Breads, Ciabatta

## **Asian Lunch \$23**

Sesame Chicken Ginger, Stir Fry Shrimp, Vegetable Fried Rice, Lo Mein Noodle, Broccoli with Garlic Sauce, Roasted Green Beans  
Over 40 guests: add Miso salmon, roasted carrots and broccoli, Asian slaw

## **South of the border Lunch \$23**

Chicken or Steak Fajita, pasta and chicken skillet, Corn and Black Bean Salad, Cilantro Jalapeno Coleslaw, Guacamole, black beans, Mexican white sauce, Poblano sauce  
Over 40 guests: add beef with peppers and onions, Southwest Chili

## **Burger Bar \$22**

8oz Angus Beef Patties, Veggie Patties, Bacon, Brioche Buns, Sliced Onions, French Fries, Caramelized Onions, Sliced Jalapenos, Shredded Lettuce, Sliced Pickles, American Cheese, Crumbled Blue Cheese, Sautéed Mushrooms, Radish, Jasmine Rice  
Over 40 guests: add Grilled chicken, Onion Rings, Baked Beans

## **Vegetarian Lunch \$23**

Vegetarian Shepherd Pie, Eggplant Lasagna, Almandine Green Beans, Basmati Rice, Garlic Mash Potato, Orange Cumin Baby Carrots, Couscous  
Over 40 guests: add Spicy Ratatouille with Spaghetti, Sautéed Brussels Sprouts, Herb Roasted Red Potatoes

# EVENTS & MEETINGS BUFFETS

*\$16 per guest*

*Minimum 10 guests per person*

*Drinks and desserts available upon request*

## Package 1

Soy marinated pork loin with ginger, tail on shrimp cooked in butter and garlic, basmati rice pilaf, Asian long beans, Sautéed Water Spinach

## Package 2

Boneless pork stuffed with mushrooms and water spinach, penne vodka with peas, basil, pancetta and a splash of Grey Goose, tri-color pasta, creamed spinach

## Package 3 +\$3

Filet mignon seasoned and slow roasted with walnut pesto sauce, pan-seared skin-on cod fish with a Greek lemon sauce, macaroni and cheese, roasted asparagus

## Package 4

Sliced tender veal finished in a sweet wine and mushrooms, sesame crusted tuna with mixed sesame seeds cooked to rare, whipped potatoes, Italian Roasted Mushrooms and Vegetables

## Package 5

Chicken Francese with white wine, chicken stock, parsley, lemon, and butter, baked tilapia wrapped on asparagus, potato salad, ratatouille

## Package 6

Chicken breast stuffed with spinach, sundried tomatoes and feta cheese, eggplant lasagna with mushrooms, homemade mozzarella and tomato sauce, pasta salad, mixed baby carrots

## Package 7 +\$3

Chicken Parmigiana with Italian breading, crushed tomatoes and homemade mozzarella, Cajun blacken salmon with garlic powder and paprika, vegetable fried rice, Brussels sprouts

## Package 8

Flounder stuffed with crabmeat and breadcrumbs, vegetarian meatloaf with veggie burger mix, onions, peppers and eggs, Israel basil couscous with feta and roasted red peppers, French beans amandine

## Package 9

Baked lasagna with ricotta cheese and homemade mozzarella, chicken cooked in fresh orange juice with scallions, orange zest, lemon juice, ginger and garlic, herb-roasted red potatoes, eggplant rollatini



# PORTIONED LUNCH

*\$12.95 per guest*

*Meals are served room temperature in a three-compartment container*

## Grilled Pesto Chicken

with Mushroom Orzo and Sautéed Squash

## Honey Lime Marinated Grilled Chicken

with Spanish Rice and Green Beans

## Maple Balsamic Glazed Chicken

with Mediterranean Vegetable Couscous Spinach Raita

## Rosemary Grilled Flank Steak

with Israeli Couscous and Fava Beans

## Grilled Tarragon Chicken

with Tangy Red Potato Salad and Grilled Leeks

## Coriander Crusted Flank Steak

with Sautéed Bok Choy and Fried Rice

## Balsamic Grilled Salmon

with Whole Roasted Garlic Baby Potato and Rosemary Lemon Asparagus

## Chermoula Marinated Salmon

with Zucchini, Olives, Chickpeas, Creamy Garlic Parmesan Potatoes

## Stuffed Tomato

with Rice, Ground Beef, Tomato Sauce, Seasonal Vegetables

## Southwest Grilled Flank Steak

with Sautéed Mixed Peppers and Oven Baked Potato

## Mediterranean Grilled Steak

with Greek Salad and Orzo with Tzatziki

## Sesame Crusted Tuna

with Asian Rice Salad and Asian Long Beans

## Blackened Mahi Mahi

with Citrus Rice Noodle Salad and Spicy Napa Cabbage

## Blackened Salmon

with Hoisin Mixed Vegetables and Grilled Eggplant

# BOXED LUNCH

*\$12.95 per guest - served with a 4oz fruit cup and a choice of  
brownie, chocolate chip cookie, homemade kettle chips*

## Prosciutto Sandwich

Buffalo mozzarella, basil pesto, arugula, and roasted baby tomatoes

## Grilled Fresh Vegetables

Served with Portobello mushrooms, zucchini squash, red onions and olive tapenade on an onion Ciabatta

## Roasted Turkey Brie

Served with lemon aioli, arugula, red onions, brie, and tomatoes

## Marinated Chicken Breast

Served on a Rosemary Focaccia with baby spinach, Fontina cheese, pickled red onions, and sundried tomatoes

## Roast Beef

Served on a Rosemary Focaccia with Horseradish mayo, watercress, Swiss cheese, and roasted red pepper

## Smoked Salmon

Horseradish cream, romaine lettuce, cucumber, and cream cheese

## Cobb Salad

Bacon, eggs, tomatoes, lettuce, avocado, red wine vinaigrette

## Roka Salad

Arugula, walnuts, Parmesan cheese, dried figs, balsamic dressing

## Grilled Steak Salad

Arugula, roasted tomatoes, red onion, avocado, blue cheese, vinaigrette

## Greek Salad

Tomatoes, red peppers, feta cheese, cucumbers, balsamic dressing

## Asian Noodle Salad

Vermicelli noodles, julienne peppers, bean sprouts, cherry tomatoes, peanuts, scallions, mint, honey, rice wine vinaigrette

## Whole Wheat Couscous

green peppers, red onions, tomatoes, cilantro, olive oil