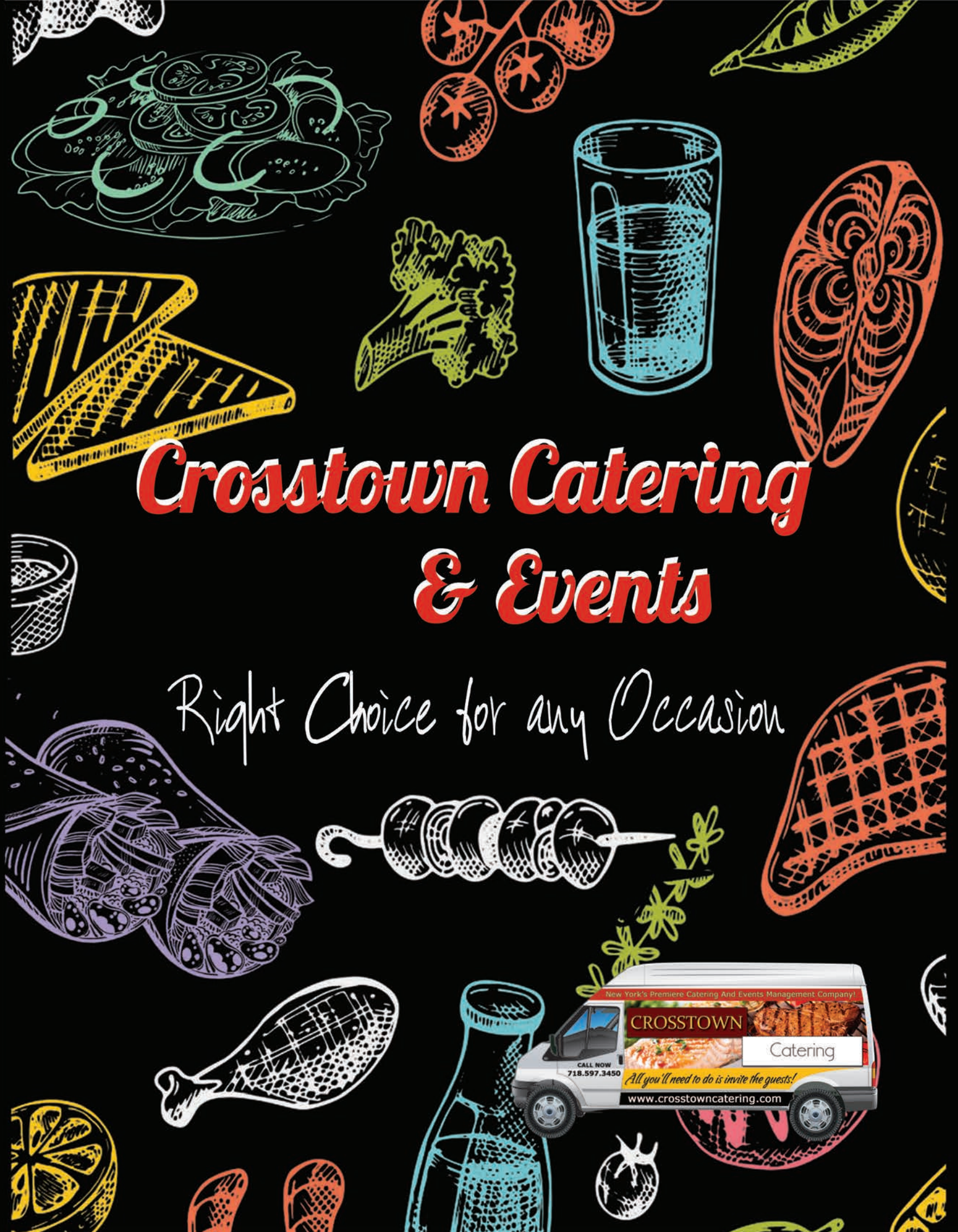


WHY COOK?



Crosstown
Home of
Papa's Cheesecake Diner
Serving the Bronx since before most of you were born. Est 1935
2880 Bruckner Blvd. Bronx, NY 10465



Crosstown Catering & Events

Right Choice for any Occasion



WHY COOK?



Approved Public School Vendor
Approved New York City School Vendor
Pharmaceutical Accounts Welcome
Corporate Accounts Welcome

We're very social

 @OFFICIALCROSSTOWNDINER

  @CROSSTOWNDINER

 SOCIALMEDIA@CROSSTOWNDINER.COM

www.crosstowndiner.com

718 597 FOOD
718 597 1978

Elegant to Everyday — Corporate to Casual

We are New York's catered event specialists, because we deliver you **perfection beyond expectations** from beginning to end.

Our Services

Whether you're looking to serve breakfast, lunch, dinner, brunch, buffet or just appetizers, our menu offers many choices that will satisfy an assortment of tastes. Crosstown Catering is perfect for business and training events, company meetings, personal get-togethers or any party or event you require.

Our coordinators are available to take same-day online and telephone inquiries to assure that every detail of your event, party or banquet is handled with perfection.

NO PARTY IS TOO BIG OR TOO SMALL.

We can assist every step of the way including venue site inspections, catering comparisons, reserving floral arrangements, reserving audio/visual equipment, choices in china, linen, event theme and corresponding with other vendors. We can also consult you on the location of the venue, theme development and décor to set the perfect mood for your guests. Warming options will be provided upon request. Should any linens, floral arrangements, china, tents or staff is needed, a three day notice is required.

Party-Sized Trays

Half trays feed 5 to 7 people approximately. Full trays feed 12 to 15 people approximately.

About Our Menu

We give your guests a great tasting fresh food experience with a team of individuals who have a passion for culinary excellence.

At Crosstown Catering we take pride and serve the finest and freshest ingredients. Our recipes are prepared fresh daily in a clean and safe environment.

Serving All Five Boroughs

Serving all of the five boroughs and Long Island including some of the most influential organizations and people in New York, including the

New York Yankees, Merrill Lynch, and Goldman Sachs, Einstein Hospital
NYC Board of Education - POLICE Department - CITY OF NEW YORK

SBA (Sergeants Benevolent Associations) - Detectives' Endowment Association
Throggs Neck Merchant Association - Hunts Point Terminal Market - Macy's - Pepsi
Chase Bank - Deutsche Bank - TD Bank - Ponce de Leon Bank - Con Edison - MTA

We are also a Licensed NYC Vendor to all NYC Schools.

"I would love to thank you for making our events a great success. It was a great pleasure to work with your firm as everything came together perfectly".

— Julie Mitchel, Deutsche Bank - New York, NY

Our Mission

To have every customer to be more than impressed with Crosstown Catering and excited to come back again because our goal was to pay attention to every detail of the event.

All you'll need to do is invite the guests!

Visit our website: www.CrosstownCatering.com - Email: Info@CrosstownDiner.com



Or call a catering specialist today and ask about our Full Service Catering with wait staff, servers, bartenders and party rentals.

Labor and equipment charges additional. Please confirm with your sales representative.

Party-Sized Trays

Half trays feed 5 to 7 people approximately. Full trays feed 12 to 15 people approximately.

Our Policies

Catering orders may be placed seven days a week 6:00 am to 5:00 pm

Some items may require 48 hours notice. Please place orders as early as possible.

Orders may be subject to deposit. One full business day's notice is required to cancel an order.

Payment may be made by cash or company check, American Express, Visa, Master Card or Discover Card. House Account inquiries are welcome.

Catering deliveries are subject to a service charge. Delivery to all parts of the city is available by special arrangement and at an additional charge.

We are trying to save the world one plate at a time. Please advise us if you require paper products for your meeting or event.

Menus are deemed correct at time of publication. Packages and pricing are subject to change as per market conditions. Menus will be updated on our website. Please verify final pricing with all extras included with your catering specialists.

Charges for lost or unreturned catering equipment will apply. Standard service charge applies to all orders.

Appetizers

Chicken Wings Gone "Wild" Choose Your Style

BONE IN OR

NO BONES ABOUT IT

Tossed in the Sauce of Your Choice
Celery and/or Carrot Sticks
on Request

Hot - Honey Mustard

Sweet N Spicy Barbecue

Ranch - Bleu Cheese

Sweet Teriyaki - Buffalo Sauce

Garlic Parmesan

Mango - Habanero

Sweet Red Chili - Barbecue

Full Tray \$150

Chicken Fingers

With honey mustard dressing

Full Tray \$100

Buffalo Chicken Tenders

Tossed in hot sauce, celery sticks and bleu cheese dressing Full Tray \$150

Mozzarella Sticks

Homemade, breaded and fried, marinara sauce Full Tray \$80

Fried Calamari

Tomato and chipotle dipping sauces Full Tray \$110

Soft Tacos (Beef or Chicken)

Chopped lettuce, tomatoes & shredded cheddar served with sour cream, salsa and guacamole Full Tray \$125

Shrimp Cocktail

Jumbo shrimp (Market Price)

Taquitos

Spicy chicken and cheese in fried corn tortillas, guacamole, sour cream and tomato salsa Full Tray \$125

Vegetable Sides

Cream Spinach

Spinach, heavy cream, nutmeg, shallots and butter

Half Tray \$50 Full Tray \$70

Sautéed Spinach

Extra virgin olive oil, garlic and a touch of lemon juice Full Tray \$60

Mushrooms Balsamico

Grilled portobello mushrooms, balsamic vinegar, shredded mozzarella, basil and oregano Half Tray \$55 - Full Tray \$75

Steamed or Sautéed Broccoli

Simply steamed or sautéed with garlic and extra virgin olive oil Half Tray \$50 - Full Tray \$60



Main Events

Chicken

Chicken Athenian

With spinach & feta cheese
Half Tray \$60 Full Tray \$85

Chicken Teriyaki

Tender slices of chicken, sautéed mushrooms, peppers & onions in teriyaki sauce
Half Tray \$60 Full Tray \$85

Chicken Cutlet Parmigiana

Half Tray \$60 Full Tray \$85
Add: Half Tray Spaghetti \$50

Chicken Marsala

Chicken breast and mushrooms sautéed in a marsala wine sauce
Half Tray \$60 Full Tray \$85

Chicken Pesto Pasta

Sautéed pieces of chicken breast tossed with creamy pesto sauce
Half Tray \$60 Full Tray \$85

Chicken Francese

Tender breast of chicken sautéed in lemon butter wine sauce
Half Tray \$60 Full Tray \$85

Beef

Grilled NY Strip Steak

Our acclaimed strip steak seasoned to perfection for the ultimate full flavor steak experience Market price

CROSTOWN Porterhouse

Our biggest steak - 22 oz. New York strip & filet in one delicious cut

Market Price

Skirt Steak

Marinated flame grilled
Market Price

Pasta

Penne a la Vodka

Penne pasta, tomato cream sauce, peas, cracked black pepper, flamed in vodka
Half Tray \$50 - Full Tray \$70

Four Cheese Pasta

Mozzarella, ricotta, romano & parmesan together in our chef's special marinara sauce
Half Tray \$60 - Full Tray \$80

Fettucine Alfredo

Parmesan cream sauce over fettucine pasta
Half Tray \$55 - Full Tray \$75

WHY BAKE ?

72 hour notice required

Chocolate Delight Tray

Chocolate brownies, fudge and chocolate bars, chocolate dipped pretzels and chocolate dipped strawberries

Assorted Sweets Tray

Assortment of rich chocolate brownies, soft chewy cookies, crunchy granola bars and sweet strawberries

Cookie Tray

Assortment of soft cookies, chocolate chip, double chip, M&M, peanut butter and white macadamia nut

Italian Mini Pastry Tray

Cannolis, napoleons, assorted Italian style mini pastries and butter cookies served with sweet fruit garnish

Chocolate Mousse Cake

Sweet creamy chocolate mousse and a chocolate fudge icing

Sliced Fruit Platter

Assortment of strawberries, melon, pineapple, grapes and kiwi. Perfect by itself and even better when paired with our cheese platter

Mixed Fruit Bowl

Fresh seasonal fruit

Red Velvet Cake

With cream cheese filling

Papa's Cheesecake

Papa's Famous Cheesecake made by Peter himself. Plain, strawberry, Oreo, chocolate or blueberry

Papa's Credo

A century of a cherished family tradition and honor goes into every Papa's handmade cheesecake. Made fresh using "Farm-to-Cheesecake" highest quality, fresh raw ingredients. No preservatives or processed foods.

Every cheesecake is handmade wholesomeness, flavorful and fresh! Compared to the "factory-made" high volume producers and negative effects of long-term freezing and storage. No Compromise...Papa's culinary career signature for his 50-Years of Cheesecake Perfection!

Strawberry Shortcake

Classic strawberry shortcake made with layers of sweet butter cream, fresh strawberries and white cake

Toasted Almond Treat

Ladyfingers soaked in amaretto, with mascarpone and topped with roasted almonds



Pastries ..Plus

Mediterranean Desserts

Baklava (Per guest)
12 People | Galaktobureko

Mini Bakery Tray

An assortment of mini muffins, mini danishes, mini croissants and mini bagels

Mini Muffins Tray

An assortment of freshly baked mini muffins

Mini Danish & Croissant Trays

Raspberry and cherry mini danishes, cinnamon buns and mini croissants

Coconut Custard

Freshly baked custard topped with coconut

Éclair

Puff pastry filled with pastry cream

Carrot Cake

Buttery cream cheese frosting

Chocolate Mousse

Tiramisu

Ladyfingers soaked in coffee syrup with a light mascarpone mousse cream, dusted with cocoa powder

Cakes & Pies

Specialty Round Cakes

(12-14 People)
Red Velvet • Big Fat Chocolate
Carrot Cake • Piña Colada

Home Made Specialty Cakes

(16-18 People)
48-hour notice
Seven Layer Chocolate Cake

Checkered Board Cake

Strawberry Short Cake

Chocolate Mousse Mouse

Specialty Pies (14 People)

Key Lime Pie • Oreo Pie

Peanut Butter Pie

Fruit Pies (8 People)

48-hour notice

Apple • Cherry • Blueberry

Beverages

Soda, Snapple, and Water

20oz bottles of soda, Snapple, bottled water (choose from VOSS, Poland Spring or Fiji)

Fresh & Natural Juices

Orange, cranberry or grapefruit

Iced Tea and Lemonade

Hot Coffee

Box of Joe: (8 to 10 People) \$18.95
Coffee set-up includes: coffee, milk, sugar, stirrers and cups

Hot Tea

A variety of herbal and black teas

All our breads and breakfast pastries are baked fresh daily

Seafood

Fettuccine and Shrimp Alfredo

In a traditional parmesan cream sauce Full Tray \$130

Shrimp Your Way

Shrimp prepared scampi, marinara, fra diavolo, francaise or parmigiana over your favorite pasta Full Tray \$130

Broiled Stuffed Shrimp

Jumbo shrimp baked with buttery crabmeat stuffing Full tray \$160

Seafood Lovers Alfredo

Shrimp, scallops & grilled salmon over fettuccine in our alfredo sauce with broccoli Full Tray \$185

Classic Favorites

Eggplant Parmigiana

Breaded & fried layered with mozzarella and marinara sauce Full Tray \$70

Pernil

Full Tray \$125

Full Tray Spanish Rice \$70

Salmon for You

Your choice of salmon dijon, teriyaki, scampi or poached Half Tray \$95 - Full Tray \$125

Sautéed Tilapia

Herbs, black olives, tomato, capers, garlic basil and white wine sauce Half Tray \$80- Full Tray \$115

English Style

Fish N' Chips

Beer batter dipped scrod Full Tray \$120

Fried Calamari

With marinara sauce or fra diavolo Half Tray \$75 Full Tray \$110

Homemade Yankee Pot Roast

With Gravy Full Tray \$125
Add: Mashed Potatoes Half Tray \$40
Add: Vegetable Medley Half Tray \$40

Mama's Homemade Meatloaf

With Gravy Full Tray \$75
Add: Mashed Potatoes Half Tray \$40
Add: Vegetable Medley Half Tray \$40



Quick Pick Lunch Boxes

One

Choice of half a sandwich, homemade chips and a cookie

Three

Choice of half a sandwich, homemade chips, soup, fruit salad and a cookie



Two

Choice of half a sandwich, homemade chips, soup and a cookie

Four

Choice of half a sandwich, homemade chips, soup, fruit salad, cookie and beverage

Soup Choices: Chicken noodle, matzo ball, onion, soup of the day

Beverage Choices: Snapple iced tea, canned soda, bottled water

Luncheon Packages

Minimum of 15 people

Simple Luncheon

Assorted Paninis - Assorted Wraps
Choice of Salad - Soda
\$15 per person

Complete Luncheon

One Pasta Selection
One Chicken Selection
Assorted Wraps or Paninis
(choose one)
Choice of Salad - Soda
\$20 per person

Assorted dressings with all salads

Add Fresh Fruit Salad

\$4 additional per person

Vegetarian Luncheon

Penne Pesto or Whole Wheat Pasta
Eggplant Parmigiana or Rollantini
Choice of Salad - Soda
\$20 per person

Seafood Luncheon

Salmon or Shrimp Scampi
Choice of Pasta
Choice of Salad - Soda
\$25 per person

Executive Luncheon

One Chicken Selection
One Pasta Selection
Choice of Salad - Soda
\$22 per person

Breakfast Packages

15 Guest Minimum Per Order

Continental Breakfast

Bagels • Muffins • Croissants
Includes butter, cream cheese
and jelly \$6 per person

Hot Breakfast

Scrambled eggs • bacon or sausage
and homefries \$12
Turkey bacon \$1 additional

Hot Complete Breakfast

French toast or pancakes • scrambled
eggs • bacon or sausage • homefries
and syrup \$14 per person
Turkey bacon \$1 additional
To Add Coffee \$3 per person
To Add Juice \$4 per person

California Dreaming

Choice of breakfast sandwich or build
your own yogurt parfait, coffee
service and orange juice
\$20 per person

Create Your Own Omelette Bar

40 Guest Minimum
Made to order omelettes
Includes:
Egg whites and whole eggs
3 Protein and
6 Veggie Selections
Your choice of fillings
including: peppers, spinach,
mushrooms, avocado, broccoli,
diced tomato, cheddar cheese,
mozzarella cheese,
ham, sausage or bacon
\$22 per person

Add - Ons

Fruit Trays

\$4 per person

Fruit Juice

Orange, grapefruit, cranberry
or apple juice \$4 per person

Coffee & Assorted Teas

\$3 per person

Pastries & Cookie Platters

\$3.00 per person

V.I.P faux china & silverware

\$3.00 per person

Healthy beverage assortment

Honest Tea, Vitamin water,

Coconut water \$3.95

Spring water \$2.50

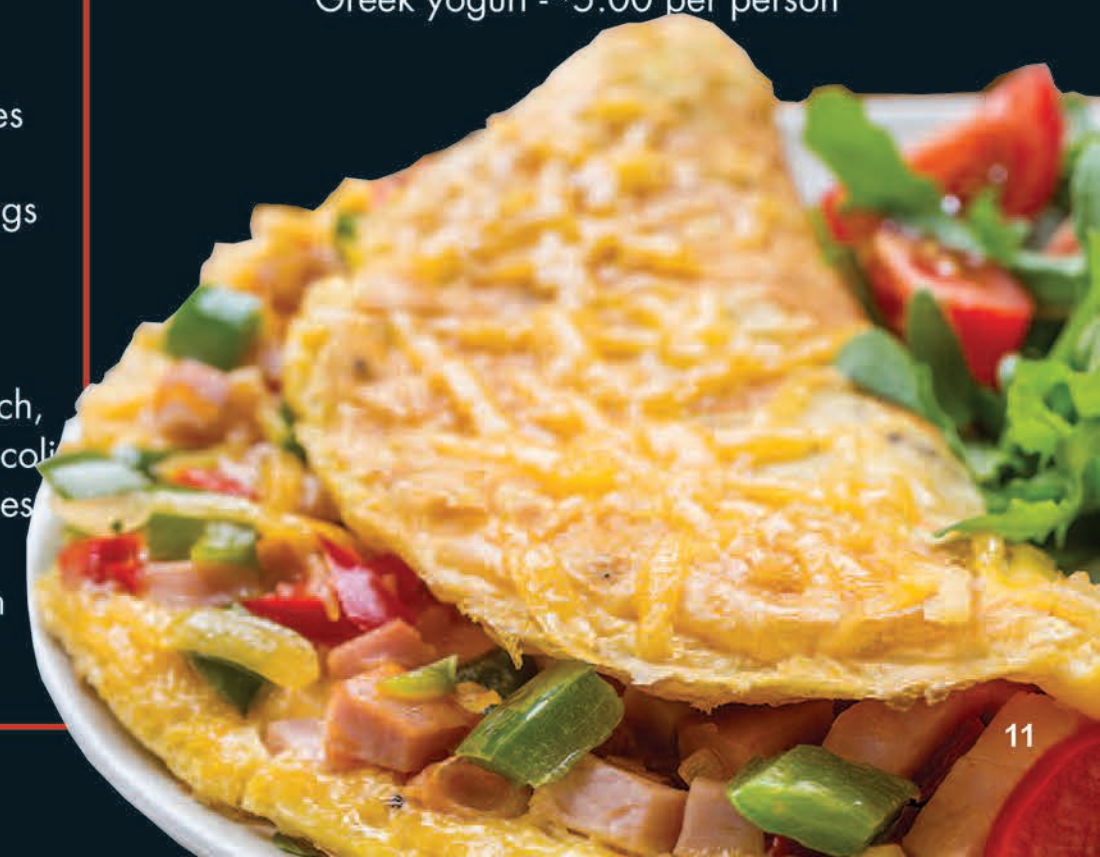
Assorted Snapple beverages \$3.00

Extras

Granola bar - \$3 per person

Yogurt - \$5.00 per person

Greek yogurt - \$5.00 per person



Breakfast Selections

15 Guest Minimum Per Order

Belgian Waffles

With fresh strawberries and whipped cream

Irish bacon, Irish sausage, black and white pudding & fried tomato

Apple Pie French Toast

French toast topped with warm apples, caramel, sprinkle of cinnamon

Cream Cheese French Toast

French toast topped with cream cheese and fresh strawberries

Banana Brown Betties

Topped with banana chocolate chip pancakes

Caramel Apple Pancakes

Filled with warm apples, drizzled with caramel

Chocolate Chip Pancakes

Filled with chocolate chips, topped with powdered sugar & whipped cream

Fresh Blueberry Pancakes

Spiked with fresh blueberries

Cinnamon Raisin Pancakes

California raisins & cinnamon powder

Banana Pancakes

Bananas & powdered sugar

Pecan Pancakes

Pecans & powdered sugar

Build Your Own French Toast or Pancakes

Choice of french toast or pancakes, Choice of breakfast meat powdered sugar, seasonal berries, whipped cream & chocolate chips

Classic Salads

Presented in 18 inch Platter

Classic Caesar Salad

Romaine lettuce, shaved romano cheese and homemade croutons \$55

Garden Salad

Crisp leaf lettuce, radicchio, watercress, romaine, carrots and tomato \$45

Chef Salad

Julienne turkey, roast beef, virginia ham and swiss cheese, garnished with hard-boiled egg, tomato, cucumbers and bell peppers \$80

The Diner Salad

Crisp breaded chicken, chopped lettuce, canadian bacon, avocado and chopped egg \$75

Classic Cobb Salad

Tossed salad, bacon, avocado, onion, cheddar, boiled egg, tomato and grilled chicken \$75

The Ritz Salad

Romaine lettuce, grilled chicken, feta cheese, avocado, dried cranberries and walnuts \$85

Specialty Salads

Presented in 18 inch Platter

Crosstown Special

Mixed greens, grilled eggplant, roasted peppers, sun-dried tomato, mozzarella and grilled chicken \$80

Traditional Greek Salad

Romaine greens, feta cheese, cucumbers, olives, stuffed grape leaves, tomato, red onion, oil and vinegar on the side \$70

Italian Grilled Chicken Salad

Mixed greens, grilled chicken, fresh mozzarella, roasted peppers \$85

Seared Steak Salad

Seared skirt steak over mixed greens, tomatoes, red onion, pecans and our special aussie crunch and crumbled bleu cheese \$90

Spinach Salad

Tomato, mushrooms, sliced egg, bacon & homemade croutons \$70



Gourmet Sandwiches & Platters

New York Cold Cuts Platter

This new favorite includes the most popular meats and cheeses: ham, roast beef, sliced grilled chicken, sliced swiss and cheddar cheese. Served with sliced pickles, tomato and a basket of sliced fresh breads

Assorted Wrap Platter

This includes all of your favorite Crosstown wraps: earth, roma, cleopatra, ceasar, greek, philly and bbq chicken wraps

Assorted Sandwiches Tray

This assorted sandwich platter includes our most popular classic sandwiches and wraps. Sandwiches and wraps come sliced in half so everyone can mix and match

Vegetarian Sandwiches Tray

Assorted sandwiches: mozzarella caprese, egg salad, avocado and tomato

Classic Sandwiches Tray

Our classic sandwiches include: Chicken caesar, chicken salad, classic Italian, egg salad, New York roast beef, smoked turkey and tuna



Soups On!

Our hearty soups are made daily with market fresh ingredients

Chicken Chili

Chipotle chiles, kidney beans, peppers, onions, cheddar cheese & rice served with toasted tortilla chips

Beef Barley - Chicken Noodle

Chicken Rice - Chicken Pasta

Cream of Potato Leek

Cream of Vegetable - French Onion

Lentil - Matzoh Ball

Manhattan Clam Chowder

Seafood Bisque - Split Pea

Vegetable - Yankee Bean



Individual Sandwiches

Triple Decker Turkey Club

Roasted turkey, crispy bacon, lettuce, vine ripe tomato and mayonnaise on white toast

Classic Reuben

Home cured corned beef or pastrami, sauerkraut, russian dressing and swiss cheese pressed between grilled rye

Corned Beef or Pastrami

On your choice of bread

Sloppy Joe

Turkey, pastrami, corned beef, russian dressing and cole slaw on rye

Beef Gyro Sandwich

In a pita with shredded lettuce, tomato, tzatiki sauce, onions, feta and lettuce

Classic Grilled Cheese Sandwich

On our hand cut homemade white bread

B.L.T.

Bacon, lettuce and tomato with mayonnaise on white toast

Tuna Salad Sandwich

Albacore white tuna with lettuce on rye toast

Julienne Grilled Chicken Pita Sandwich

Served in a pita with shredded lettuce, tomato, tzatiki sauce, onions and feta

Philly Cheese Steak

Hand chopped rib-eye steak, american cheese and fried onions on hero bread

Monte Cristo Sandwich

Oven roasted turkey, virginia ham and swiss cheese on challah bread

Grilled Virginia Ham Sandwich

Smoked in house, sliced paper thin and piled high, with melted american cheese on grilled rye bread

Solid White Albacore Tuna Melt

On a single slice of grilled homemade rye, roasted tomato and melted american cheese

Roasted Beef Sandwich

Freshly roasted beef with lettuce and mayonnaise on homemade rye bread

Egg Salad Sandwich

Made to order egg salad with lettuce on toasted rye bread

