WHY COOK?







WHY COOK?



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

We're very social







@CROSSTOWNDINER



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 Menn

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 Boronghs

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 quests!

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.



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 \$160
Chicken Fingers

With honey mustard dressing Full Tray \$130

Buffalo Chicken Tenders

Tossed in hot sauce, celery sticks and bleu cheese dressing Full Tray \$155

Mozzarella Sticks

Homemade, breaded and fried, marinara sauce Full Tray \$110 Fried Calamari

Tomato and chipotle dipping sauces Full Tray \$130

Soft Tacos (Beef or Chicken)

Chopped lettuce, tomatoes & shredded cheddar served with sour cream, salsa and guacamole Full Tray \$145

Shrimp Cocktail

Jumbo shrimp (Market Price)

Spicy chicken and cheese in fried corn tortillas, guacamole, sour cream and tomato salsa Full Tray \$140

Vegetable Sides

Cream Spinach

Spinach, heavy cream, nutmeg, shallots and butter Half Tray \$60 Full Tray \$80 Sautéed Spinach

Extra virgin olive oil, garlic and a touch of lemon juice Full Tray \$70



Grilled portobello mushrooms, balsamic vinegar, shredded mozzarella, basil and oregano Half Tray \$65 Full Tray \$85

Steamed or Sautéed Broccoli Simply steamed or sautéed with

garlic and extra virgin olive oil Half Tray \$60 Full Tray \$80



Chicken

Chicken Athenian

With spinach & feta cheese Half Tray \$70 Full Tray \$95 Chicken Teriyaki

Tender slices of chicken, sautéed mushrooms, peppers & onions in teriyaki sauce Half Tray \$70 Full Tray \$95

Chicken Cutlet Parmigiana

Half Tray \$70 Full Tray \$95 Add: Half Tray Spaghetti \$60 Chicken Marsala

Chicken breast and mushrooms sauteed in a marsala wine sauce Half Tray \$70 Full Tray \$95

Chicken Pesto Pasta

Sauteed pieces of chicken breast tossed with creamy pesto sauce Half Tray \$70 Full Tray \$95 **Chicken Francese**

Tender breast of chicken sauteed in lemon butter wine sauce Half Tray \$70 Full Tray \$95

Grilled NY Strip Steak

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

CROSSTOWN 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 \$70 Full Tray \$90

Four Cheese Pasta

Mozzarella, ricotta, romano & parmesan together in our chef's special marinara sauce Half Tray \$75 Full Tray \$95

Fettucine Alfredo

Parmesan cream sauce over fettucine pasta Half Tray \$75 Full Tray \$95

WHY BAKE?—

72 hour notice required

Chocolate Mousse CakeSweet creamy chocolate mousse and a chocolate fudge icing

Assorted Sweets Tray

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

Toated Almond Treat

Lady fingers soaked in amaretto with mascarpone and topped with roasted almonds

Red Velvet Cake

With cream cheese filling

Strawberry Shortcake

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

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!





Pastries .. Plus

Mediterranean Desserts

Baklava (Per guest) 12 People | Galaktobureko **Bakery Tray**

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

Muffins Tray

An assortment of freshly baked mini muffins

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



Cares & 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

Hot Tea

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) Coffee set-up includes: coffee, milk sugar, stirrers and cups

A variety of herbal and black teas

All our breads and breakfast pastries are baked fresh daily



Fettuccine and Shrimp Alfredo

In a traditional parmesan cream sauce Full Tray \$170

Shrimp Your Way

Shrimp prepared scampi, marinara, fra diavolo, française or parmigiana over your favorite pasta Full Tray \$170

Broiled Stuffed Shrimp

Jumbo shrimp baked with buttery crabmeat stuffing Full Tray \$195

Seafood Lovers Alfredo

Shrimp, scallops & grilled salmon over fettucine in our alfredo sauce with broccoli Full Tray \$200

Salmon for You

Your choice of salmon dijon, teriyaki, scampi or poached Half Tray \$110 Full Tray \$150 Sautéed Tilapia

Herbs, black olives, tomato, capers, garlic basil and white wine sauce

Half Tray \$100 Full Tray \$130

English Style Fish N' Chips

Beer batter dipped scrod Full Tray \$150

Fried Calamari

With marinara sauce or fra diavolo Half Tray \$85 Full Tray \$125

Classic Favorites -

Egaplant Parmigiana

Breaded & fried layered with mozzarella and marinara sauce Full Tray \$90

Pernil

Full Tray \$140

Full Tray Spanish Rice \$80

Homemade Yankee Pot Roast

With Gravy Full Tray \$150 Add: Mashed Potatoes Half Tray \$50 Add: Vegetable Medley Half Tray \$50

Mama's Homemade Meatloaf

With Gravy Full Tray \$95 Add: Mashed Potatoes Half Tray \$50 Add: Vegetable Medley Half Tray \$50



Quick Fich Lunch Boxes

Choice of half a sandwich. homemade chips and a cookie

Three

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



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 20 people

Simple Luncheon

Assorted Paninis - Assorted Wraps Choice of Salad - Soda \$20

Complete Luncheon

One Pasta Selection One Chicken Selection Assorted Wraps or Paninis (choose one) Choice of Salad - Soda \$25

Assorted dressings with all salads

Add Fresh Fruit Salad

additional per person

Vegetarian Luncheon

Penne Pesto or Whole Wheat Pasta Eggplant Parmigana or Rollantini Choice of Salad - Soda

Seafood Luncheon

Salmon or Shrimp Scampi Choice of Pasta Choice of Salad - Soda \$30

Executive Luncheon

One Chicken Selection One Pasta Selection Choice of Salad - Soda



Breakfast Packages

15 Guest Minimum Per Order

Continental Breakfast

Bagels • Muffins • Croissants Includes butter, cream cheese and jelly \$6.50 Per Person

Hot Breakfast

Scambled eggs • bacon or sausage and homefries \$13 Per Person Turkey bacon \$1.00 additional

Hot Complete Breakfast

French toast or pancakes • scambled eggs • bacon or sausage • homefries and syrup \$16 Per Person Turkey bacon \$1.00 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 \$25 Per Person

Add - Ons

Fruit Trays \$5 per person **Fruit Juice**

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

Coffee & Assorted Teas

\$3 per person

Pastries & Cookie Platters V.I.P faux china & silverware

\$3 per person

Healthy beverage assortment Honest Tea, Vitamin water, Spring water Assorted Snapple beverages

Extras

Granola bar Yogurt Greek yogurt

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, broccol diced tomato, cheddar chees mozzarella cheese.

> ham, sausage or bacon \$25 Per Person



15 Guest Minimum Per Order

Belgian Waffles

With fresh strawberries and whipped cream

Irish Combo

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,

Chassic Salads

Presented in 18 inch Platter

Classic Caesar Salad

Romaine lettuce, shaved romano cheese and homemade croutons \$60

Garden Salad

Crisp leaf lettuce, radicchio, watercress, romaine, carrots and tomato \$60

Chef Salad

Julienne turkey, roast beef, virginia ham and swiss cheese, garnished with hard-boiled egg, tomato, cucumbers and bell peppers \$95

The Diner Salad

Crisp breaded chicken, chopped lettuce, canadian bacon, avocado and chopped egg \$95

Classic Cobb Salad

Tossed salad, bacon, avocado, onion, cheddar, boiled egg, tomato and grilled chicken \$95 The Ritz Salad

- Specialty Salads

Presented in 18 inch Platter

Crosstown Special

Mixed greens, grilled eggplant, roasted peppers, sun-dried tomato, mozzarella and grilled chicken \$100

Traditional Greek Salad

Romaine greens, feta cheese, cucumbers, olives, stuffed grape leaves, tomato, red onion, oil and vinegar on the side \$90

Italian Grilled Chicken Salad

Mixed greens, grilled chicken, fresh mozzarella, roasted peppers \$100

Seared Steak Salad

Seared skirt steak over mixed greens, tomatoes, red onion, pecans and our special aussie crunch and crumbled bleu cheese \$110

Spinach Salad



Pourhet 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**

Grilled Virginia Ham Sandwick 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

