

The Food Emporium



ENTERTAINING
made easy!



The Food Emporium





Full Service Catering for Corporate and Residential Affairs

**See the last page for prices and
full menu!**

**Please contact our stores to
place an order!**

**Call and ask to speak with the
Deli Manager or Email Us!**

We deliver!

**810 8th Ave
Bet 49th & 50th Street
Theater District, NY 10019
Tel: 212-977-1710**

**452 W 43rd St
bet 9th & 10th Ave
New York, NY 10019
Tel: 212-714-1414**

Call or Email orders to:

catering@shopfoodemporium.com

Deposit required to place an order.

BREAKFAST



CONTINENTAL MUFFIN PASTRY BREAKFAST PLATTER

A flavorful platter of assorted muffins, danishes, croissants, scones and bagels served with cream cheese, butter and preserves on the side. (Min 8)

BAGEL PLATTER

Delicious platter of assorted bagels (sesame, poppy seed, onion, whole wheat, cinnamon-raisin, plain, and everything) served with scallion, plain, vegetable cream cheese, butter and preserves. (Min 8)

SMOKED SALMON PLATTER

An elegant display of freshly sliced smoked salmon beautifully placed on a tray with three types of favorite cream cheeses, shaved red onion, capers, sliced plum tomato, sliced lemon, cucumber and a tray of assorted mini bagels. (Min 8)

CLASSIC HOT BREAKFAST PACKAGE (Min 10)

Scrambled Eggs or Egg Whites

- Bacon, link sausages, beef patties, or honey ham.
- Pancakes, French toast, assorted mini rolls or sliced bread.
- Home fries or roasted potatoes
- Orange, cranberry, apple or grapefruit juice.
- Your choice of tea or coffee (regular and decaffeinated)

HEALTHY BREAKFAST PACKAGE

Yogurt and granola parfaits. Individual cups of Kashi and multi-grain cereals with milk of your choice. Platter of fresh berries, nuts and dried cranberries.

HOT COFFEE OR TEA CARAFE

Service for 10 people. Includes milk, cream and sugar.

TRADITIONAL BREAKFAST PACKAGE

- Fresh pastry platter of muffins, danishes, croissants, scones and bagels arranged and garnished with fresh berries, served with cream cheese, butter and preserves.
- Your choice of fresh squeezed orange, cranberry or apple juice.
- Your choice of tea or coffee (regular or decaffeinated)

*Pastry items are available in miniatures for 30 people or more

APPETIZERS

MOZZARELLA CAPRESE SKEWERS

Bocconcini mozzarella balls and sweet cherry tomatoes on a skewer, served with balsamic vinaigrette.

MINI CRAB CAKES

Fresh crabmeat mixed with bread crumb seasoning, and baked served with tartar or soy wasabi dipping sauce.

PIGS IN A BLANKET

Mini franks wrapped in puffed pastry served with deli mustard.

ASSORTED SLIDERS

- Pulled chicken or pork, slow cooked in BBQ sauce, pulled off the bone
- Chicken or tuna salad
- Your favorite cold cuts
- Skirt steak slightly higher, or custom to your liking

WING TRAYS

The anytime appetizer, choose from spicy BBQ, Honey, Asian or BBQ sauce, served with blue cheese dressing.

ALL MEAT CHICKEN TENDERS

Fried pieces of chicken cutlets, your choice of mild or hot buffalo wing sauce or honey mustard dip.



SALADS



MESCLUN SALAD

Mesclun greens, cherry tomatoes, red onions, walnuts, dried cranberries and goat cheese crumble.

ARUGULA SALAD

Fresh arugula, endives, apples and shaved Parmesan cheese.

BABY SPINACH SALAD

Fresh baby spinach, mushroom, red onions and bacon.

CAESAR SALAD

Romaine lettuce, classic Caesar dressing, grated Parmesan cheese with croutons on the side.

GREEK SALAD

Romaine lettuce, cucumbers, tomatoes, sliced green peppers, feta cheese, pitted Kalamata olives with red wine vinegar and olive oil.

CLASSIC GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions and shredded carrots.

All salads served with choice of dressing.

SPECIALTY SALADS

ROASTED BEET SALAD

With mandarin orange and raspberry vinaigrette.

QUINOA SALAD

With spinach and feta cheese.

AVOCADO SALAD

Avocado, tomatoes, sliced red onions with cilantro and olive oil. A best seller.

CRUNCHY VEGETABLE SALAD

Fresh broccoli, cauliflower, carrots with dried cranberries and onions.

ITALIAN TUNA SALAD

Romaine lettuce, artichoke hearts, water tuna, green beans, cherry tomatoes, olives and Italian dressing.

COUSCOUS SALAD

With mix vegetables.

PLATTERS

TUSCAN ANTIPASTO PLATTER

A premier selection of imported and domestic old world meats and cheeses including prosciutto di parma, sopressata, garnished with olives, roasted peppers and garlic, tomato, mushroom, artichoke hearts, reggiano parmesan served with gourmet crackers or sliced French baguette on the side.

COLD CUT PLATTER

A delicious combination of sliced turkey, chicken, ham, roast beef, pastrami, and more with Swiss, American, cheddar and muenster cheese. Served with sliced tomato, lettuce, mayonnaise, mustard, honey mustard and sliced bread or rolls on the side.

MEDITERRANEAN MEZE PLATTER

Hummus, vegetarian stuffed grape leaves and baba gannoush garnished with feta cheese, olives and roasted red peppers and served with pita bread on the side.

FRESH MOZZARELLA CAPRESE PLATTER

The perfect appetizer: homemade mozzarella cheese, sliced Holland Heirloom tomato, sundried tomato, fresh basil with olive oil and balsamic vinegar served with sliced toasted garlic bread or French baguette on the side.



MARGARITA PLATTER

Fresh "bocconcini" mozzarella tossed with cherry tomatoes, fresh basil and extra virgin olive oil.

LARGE SHRIMP COCKTAIL PLATTER

Poached large shrimp beautifully arranged and garnished with lemon wedges and cocktail sauce.

SMOKED SALMON COCKTAIL PLATTER

Norwegian smoked salmon served with sliced tomatoes, chopped red onions, capers, crème fraiche and pumpnickel cocktail bread.

CHIPS AND SALSA PLATTER

The perfect platter for any occasion, choice of pita or Mexican tortilla chips, fresh salsa and guacamole.

CRUDITE PLATTER

Crispy fresh vegetables (broccoli, cauliflower, celery, peppers, carrots, cherry tomatoes and more) Complimentary with the platter is a choice of two of the following dips: mixed vegetables, sundried tomato, blue cheese, scallion and garlic or ranch dressing.

FRESH FRUIT PLATTERS

The seasons best selections of berries, melons, pineapples, grapes and more.

COLD PASTA PLATTERS

GARDEN STYLE PRIMAVERA

With or without tomato sauce, grilled vegetables, roasted garlic with a touch of Parmesan cheese and olive oil.

PESTO

Olive oil, fresh basil, pinenuts, pecorino and parmesan cheese.

ORZO SPINACH PASTA

Celery, spinach, parsley, sliced almond, olives, onions, Thai and feta cheese.

HOT ENTREES

For all seafood & meat entrees please choose one sidedish: Mashed potatoes, Roasted potatoes, White or Yellow rice

SALMON ENTRÉE

Baked or grilled salmon fillet, choice of dill sauce, teriyaki or lemon.

FRESH ROASTED TILAPIA OREGANATA

Fillet of tilapia baked in a breadcrumb seasoning and white wine sauce.

BBQ BABY BACK RIBS

Marinated and grilled in a BBQ sauce.

STUFFED HERB ROASTED PORK LOIN

Boneless pork loin, choice of stuffing in a natural gravy.

BBQ PULLED CHICKEN OR PORK

Pulled chicken or pork butt, slow roasted in our special BBQ sauce, pulled off the bone.

CHILI

Ground sirloin and beans cooked in a spicy tomato sauce.

CHICKEN FRANCAISE

Chicken breast with lemon, capers and white wine sauce.

CHICKEN MARSALA

Thin chicken breast with a butter marsala wine sauce and mushrooms.

CHICKEN PARMESAN

Chicken cutlets breaded with marinara sauce, fresh mozzarella cheese and basil.

GRILLED CHICKEN CUTLETS

With choice of lemon, pepper, balsamic, sweet chili sauce or teriyaki glaze.

EGGPLANT PARMESAN

Fresh breaded eggplant, layered with Italian seasoned ricotta and mozzarella cheese in a fresh marinara sauce.

PASTA BOLOGNESE

Fresh marinara sauce simmered with wine, vegetables and seasoned chopped meat.

PASTA ALLA VODKA

Pasta in a plum tomato cream sauce sautéed with pancetta, garlic, onions and basil.

PASTA ALFREDO

Alfredo with sun dried tomatoes and fresh basil. Suggested with fettucine.

LASAGNA BOLOGNESE

Fresh pasta layered with Italian seasoned chopped meat (beef or chicken), ricotta, covered with homemade marinara sauce.

VEGETABLE LASAGNA

Layered pasta filled with mixed vegetables, mozzarella, ricotta and covered in marinara sauce.

BAKED ZITI

Pasta mixed with ricotta and fresh mozzarella smothered in marinara sauce.

PASTA PRIMAVERA

Choice of pasta sautéed with mixed vegetables in garlic and oil.

PASTA BROCCOLI RABE AND SAUSAGE

Orecchiette "little ears pasta" sautéed with sausage, broccoli rabe, chopped sundried tomatoes, garlic and oil.

CRISPY FRIED CHICKEN PLATTER

Our own recipe - A Favorite.

ROASTED TURKEY BREAST

Whole or sliced served with gravy.

WHOLE ROTISSERIE CHICKEN

Choice of classic, lemon and pepper- Italian or BBQ sauce.

BRISKET OF BEEF**FILET MIGNON****RACK OF LAMB**

CHEESE PLATTERS

CHEESE NIBBLER XS 55.00 (4-6p) Sm 75.00 (8-10p) Md 95.00 (12-14p) Lg 115.00 (16-18p)

A selection of muenster, Swiss, N.Y State cheddar, pepper jack, gouda garnished with berries, grapes and crackers.

EUROPEAN CHEESE BOARD Ask for Price

Choose from our selection of fine imported cheeses- manchego, parmigiano, reggiano, emmental Swiss, jarlsberg, fontina, tomme, imported cheddar, aged gouda, brie garnished with berries, grapes and crackers.



EXECUTIVE LUNCH SOLUTION

- Assorted sandwiches and wraps of an endless selection of cold cuts (turkey, corned beef, roasted or grilled chicken, ham, pastrami, salami, prosciutto) tuna salad, fresh mozzarella, grilled vegetables with assorted cheese on our fresh baked bread with lettuce and tomato.

Served with mayonnaise, mustard, honey mustard, olive oil and balsamic vinegar on the side.

- One choice of our side salad: coleslaw, potato, pasta primavera or green salad.
- Dessert platter of famous butter cookies, fruit bars, delicious brownies and dessert squares or a delicious fruit platter.

ROYAL SANDWICH OR WRAP PLATTER

An endless array of fresh cold cuts and wraps (turkey, corned beef, roast beef, roasted or grilled chicken, ham, pastrami, salami, prosciutto) and tuna salad, fresh mozzarella, grilled vegetables, all made with assorted cheeses served on a variety of artisan breads and wraps with lettuce and tomato.

Served with mayonnaise, mustard and honey mustard on the side.

COCKTAIL SANDWICH OR WRAP PLATTER

An elegant selection of bite size gourmet sandwiches or wraps, freshly prepared with an array of cold cuts and assorted cheese from around the world on a bed of lettuce and tomatoes.

Served with mayonnaise, mustard and honey mustard on the side.



SANDWICH PLATTERS

HOT PANINI SANDWICH

All made of assorted cheese on a variety of artisan panini breads (plain & whole wheat)
Served with mayonnaise, mustard and honey mustard on the side.

TURKEY, GRILLED CHICKEN, HAM, ITALIAN COMBO, FRESH MOZZARELLA, GRILLED VEGETABLES

PARTY HEROS

American

Our own roasted beef, turkey and ham with American or Swiss cheese, lettuce and tomato.

Italian

Genoa salami, prosciutto, mortadella, pepperoni, roasted red peppers and provolone cheese.

Chicken Cutlet

Grilled or breaded chicken cutlet with fresh mozzarella, roasted red peppers, lettuce and tomatoes.

Grilled Vegetable Hero

Assortment of fresh grilled marinated vegetables and mozzarella.
(add grilled chicken)

Served with mayonnaise, mustard, honey mustard, olive oil and balsamic vinegar on the side.



SUSHI

SUSHI PLATTER COMBO A (7 ROLLS-63 PIECES)

Please select 1 from Chef's Special and 6 from the roll menu.

SUSHI PLATTER COMBO B (11 ROLLS-99 PIECES)

Please select 3 from Chef's Special and 8 from the roll menu.

SUSHI PLATTER COMBO C (15 ROLLS-135 PIECES)

Please select 5 from Chef's Special and 10 from the roll menu.

CHEF'S SPECIAL

Tuna Wrap

Rice paper, tuna, cucumber, carrot, avocado, lettuce, spicy mayo

Salmon Wrap

Rice paper, salmon, cucumber, carrot, avocado, lettuce, spicy mayo

Spicy Dragon Roll

Immi. crab meat, avocado, cucumber, carrot, lettuce, spicy mayo

Rainbow Roll

Immi. crab meat, tuna, salmon, shrimp, yellowtail, cucumber, eel on top, avocado

Spicy Rainbow Roll

Spicy tuna and avocado

Jalapeno Roll

Yellowtail, avocado, cucumber, tuna on mayo

ROLL MENU

California Roll

Immi. crab meat, cucumber and avocado

Cream Cheese Roll

Salmon, avocado, cucumber

Vegetable Roll

Avocado and cucumber

Salmon Avocado Roll

Salmon and avocado

Tuna Avocado Roll

Tuna and avocado

Spicy Tuna Roll

Spicy tuna, avocado, cucumber, mayo

Crunchy Roll

Immi. crab meat, avocado, cucumber and fried onion

Shrimp Tempura Roll

Shrimp, avocado, cucumber, carrot, immi. crab meat

Grilled Salmon Roll

Grilled salmon, avocado, cucumber, carrot, spicy mayo

Eel Roll

Eel, avocado

Philadelphia Roll

Cream cheese, salmon, avocado





SIDES

MACARONI AND CHEESE

Elbow pasta with mixed cheese, butter and cream.

PORTOBELLO MUSHROOM

Portobello mushroom caps marinated in balsamic vinegar and seasonings grilled and finished with extra virgin olive oil.

BRUSSEL SPROUTS

Roasted brussel sprouts.

HERB ROASTED POTATO MEDLEY

With rosemary, garlic and olive oil.

MASHED POTATOES

Yukon gold or sweet potatoes.

BALSAMIC ASPARAGUS

Grilled asparagus with balsamic vinegar and breadcrumbs.

SPINACH

Sautéed with garlic and oil and sprinkled with a touch of feta cheese.

RICE PLATTER

- Saffron yellow rice with herbs & vegetables
- White rice
- Yellow rice
- Couscous

STRING BEAN ALMONDINE

Fresh string beans sautéed with garlic and oil topped with sliced almonds.

HOT GRILLED VEGETABLES TRAY

Marinated fresh eggplant, yellow and green zucchini, mixed bell peppers, asparagus, mushrooms with olive oil and spice drizzle.

DESSERTS

BROWNIE PLATTER

Bite size brownies.

COOKIE PLATTER

Selection of Artisan cookies garnished with chocolates.

DESSERT PLATTER

Brownies, butter cookies, rugelachs, chocolate and covered pretzels.

FRESH BAKED CUP CAKES

Choose a cupcake: vanilla, chocolate or red velvet.
Frostings: vanilla, chocolate, dark chocolate, butter cream.

CHEESECAKES JUNIOR

Choose from our assortment of fresh baked cheesecakes: 7" -plain, chocolate or strawberry.

FRUIT PIES 3" / 7"

Fresh fruit tarts, seasons best fruits and berries.

SHEET CAKES

¼ Sheets 15-20pp

½ Sheets 30-40pp

Choose your cake and frosting, customize your cake designs, characters, logos.

CHOCOLATE COVERED STRAWBERRIES



BREAKFAST			HOT ENTREES & PASTA			HOT ENTREES		
	# PPL	\$\$		# PPL	\$\$		# PPL	\$\$
Continental Muffin Pasrty Breakfast Platter	Min 8	\$5.99PP	BBQ Baby Back Ribs	8-12	\$59.99	Salmon Entree (Pre Cooked)		MP
Bagel Platter	Min 8	\$5.99PP	Stuffed Herb Roasted Pork Loin	8-12	\$69.99	Fresh Roasted Tilapia Oreganata	8-12	\$59.99
Smoked Salmon Platter	Min	\$16.99PP		15-20	\$124.99	Eggplant Parmesan	15-20	\$99.99
Classic Hot Breakfast Package	Min 10	\$15.99	BBQ Pulled Pork	8-12	\$69.99		8-12	\$69.99
Healthy Breakfast Package	1	\$12.99PP	Chili	15-20	\$99.99		15-20	\$124.99
Hot Coffee or Tea Carafe	10	\$30.00	Chicken Francaise	8-12	\$69.99	PLATTERS		
APPETIZERS				15-20	\$124.99	Tuscan Antipasto Platter	6-10	\$39.99
Mozzarella Caprese Skewers	per doz	\$29.99	Chicken Marsala	8-12	\$69.99		14-20	\$159.99
Mini Crab Cakes	per doz	\$29.99		15-20	\$124.99	Cold Cut Platter	6-10	\$79.99
Pigs in a Blanket	per doz	\$14.99	Chicken Parmesan	8-12	\$69.99		14-20	\$149.99
Assorted Sliders	per doz	\$39.99		15-20	\$124.99	Mediterranean Platter	6-10	\$59.99
Wing Trays	8-12	\$49.99	Grilled Chicken Cutlets	8-12	\$69.99		14-20	\$104.99
	15-20	\$49.99		15-20	\$124.99	Fresh Mozzarella Caprese Platter	6-10	\$49.99
All Meat Chicken Tenders	8-12	\$59.99	Baked Ziti	8-12	\$59.99		14-20	\$84.99
	15-20	\$99.99		15-20	\$109.99	Margarita Platter	6-10	\$59.99
SALADS			Pasta Primavera	8-12	\$59.99		14-20	\$99.99
Mesclun Salad	6-10	\$39.99		15-20	\$109.99	Large Shrimp Cocktail Platter	6-10	\$79.99
	14-20	\$69.99	Pasta Bolognese	8-12	\$59.99		15-20	\$149.99
Arugula Salad	6-10	\$39.99		15-20	\$109.99	Smoked Salmon Cocktail Platter	6-10	\$109.99
	14-20	\$69.99	Pasta Alla Vodka	8-12	\$59.99		15-20	\$199.99
Baby Spinach Salad	6-10	\$39.99		15-20	\$109.99	Chips and Salsa Platter	6-10	\$39.99
	14-20	\$69.99	Lasagna Bolognese	8-12	\$59.99		15-20	\$59.99
Caesar Salad	6-10	\$39.99		15-20	\$99.99	Crudite Platter	6-10	\$49.99
	14-20	\$69.99	Vegetable Lasagna	8-12	\$59.99		10-15	\$59.99
Greek Salad	6-10	\$39.99		15-20	\$99.99		20-25	\$79.99
	14-20	\$69.99	Cheese Lasagna	6-12	\$59.99		6-10	\$49.99
Classic Garden Salad	6-10	\$39.99		15-20	\$99.99	Fresh Fruit Platters	10-15	\$ 59.99
	14-20	\$69.99	Pasta Broccoli Rabe and Sausage	8-12	\$59.99		20-25	\$ 79.99
Add. grilled chicken to any salads	Small	\$8.99		15-20	\$109.99	SANDWICH PLATTERS		
	Large	\$16.99	Roasted Turkey Breast	10-12lb	\$69.99	Royal Platter		\$14.99 PP
Add salmon to any salad	Small	\$19.99		18-20lb	\$119.99	Executive Lunch Solution	MIN 6	19.99PER PERSON
	Large	\$34.99	Whole Roasted Turkey	14-16lb	\$99.99	PARTY HEROS		
Substitute organic greens	Small	\$10.00		18-20lb	\$119.99	American, Italian, Chicken Cutlet Hero. Italian Chicken Cutlet, Grilled Vegetable Hero		\$29.99 per foot
	Large	\$15.00	Whole Rotisserie Chicken		\$10.99EA	SIDES		
All salads serve with a choice of dressing						Macaroni and Cheese	8-12	\$49.99

Substitute organic greens	Small	\$10.00	Whole Roast Turkey	14-16lb	\$99.99		
	Large	\$15.00		18-20lb	\$119.99	SIDES	
All salads serve with a choice of dressing			Whole Rotisserie Chicken		\$10.99EA	Macaroni and Cheese	8-12 \$49.99
SPECIALTY SALADS			Spiral Ham	8-10lbs	\$89.99		15-20 \$79.99
Roasted Beet Salad	6-10	\$39.99	Brisket of Beef		\$14.99/LB	Portobello Mushroom	8-12 \$59.99
Quinoa Salad	6-10	\$39.99	Filet Mignon		MP		15-20 \$89.99
	14-20	\$59.99	Rack of Lamb		MP	Brussel Sprouts	8-12 \$49.99
Avocado Salad	6-10	\$49.99	CHEESE PLATTERS				15-20 \$89.99
Crunchy Vegetable Salad	6-10	\$49.99	DOMESTIC Cheese Board	8-12	\$69.99	Herb Roasted Potato Medley	8-12 \$39.99
	14-20	\$79.99		15-20	\$129.99		15-20 \$49.99
Italian Tuna Salad	6-10	\$49.99	European Cheese Board	8-12	\$89.99	Mashed Potatoes	8-12 \$39.99
	14-20	\$79.99		15-20	\$ 159.99		15-20 \$49.99
Couscous Salad	8-10	\$39.99	DESSERTS			Balsamic Asparagus	8-12 \$59.99
	14-20	\$59.99	Brownie Platter	6-10	\$39.99		15-20 \$99.99
SUSHI CATERING MENU			Cookie Platter		\$49.99	Spinach	8-12 \$49.99
SUSHI PLATTER COMBO A (63 pieces)	7 rolls	\$69.99	Dessert Platter	6-10	\$49.99		15-20 \$79.99
SUSHI PLATTER COMBO B (99 pieces)	11 rolls	\$99.99		14-20	\$79.99	String Bean Alrnodine	8-12 \$49.99
SUSHI PLATTER COMBO C (135 pieces)	15 rolls	\$126.99	Fresh Baked Cup Cakes	1 Doz	\$19.99		15-20 \$89.99
VEGAN PLATTER COMBO (54 pieces)	6 rolls	\$49.99	Cheesecakes	7"	\$22.99	Hot Grilled Vegetables Tray	8-12 \$59.99
			Fresh Fruit Tarts		\$26.99		15-20 \$99.99
			Sheet Cakes			CHARCUTERIE BOARD	
			1/4 Sheets	15-20	\$59.99	Asstd Cheeses & Meats	8-12 \$69.99
			1/2 Sheets	30-40	\$99.99	Asstd Cheeses & Meats w/ Spreads & Grapes	15-20 \$129.99
			CALL STORE FOR CUSTOM CAKES				



1366 6th Avenue
(55th & 56th)
Midtown West, NY 10019
Tel: (212) 245-7720
(212) 245-7721

The Food Emporium

810 8th Ave
Bet 49th & 50th Street
Theater District, NY 10019
Tel: 212-977-1710

452 W 43rd St
bet 9th & 10th Ave
New York, NY 10019
Tel: 212-714-1414

Call or Email orders to:

catering@shopfoodemporium.com