



D R O P   O F F

F A L L - W I N T E R - M E N U

# About Us

**Purslane** is New York City's only **zero-waste** and **carbon neutral** caterer. As an environmental pioneer of the catering industry, we aim to send nothing to landfill, relying instead on composting, recycling, and TerraCycling programs. We offset the carbon footprint of every meal we serve and event we create by investing in carbon sequestration initiatives.

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Brought to you by the team behind **Rucola**, **June**, and **Rhodora**, our food is ingredient - driven with a slow food ethos and a vegetable - focused menu. Our primary mission is to provide food that is delicious, sustainable, and beautifully executed. Our chef and event staff work with you to create personalized, elegant, seamless and memorable events that reflect your taste. Our team has decades of experience in both catering and fine dining restaurant service.



# Breakfast





## Continental Breakfast

Each Platter Serves 12 – 15 Guests

**Seasonal Fruit Salad – \$65**

*micro mint*

**Assorted Breakfast Breads & Pastries – \$120**

*mini muffins, scones, croissants  
vegan available upon request \$145*

**Assorted Mini Bagels – \$100**

*cream cheese, butter, jam*

**Parfait Station – \$130**

*Greek yogurt, wild blueberry preserves,  
house made granola*

## Enhancements

Each Platter Serves 12 – 15 Guests

**Soft or Hard Boiled Farm Fresh Eggs – \$40**

*12 eggs (GF)*

**Smoked Atlantic Salmon Platter – \$85**

*red onions, capers, tomatoes (GF)*

**Breakfast Sandwich – \$75**

*farm fresh scrambled eggs, aged NY State cheddar,  
thick cut smoked bacon, croissant  
12 sandwiches*

**Spanish Tortilla – \$75**

*farm fresh eggs, Yukon potatoes, romesco (GF)  
12 pieces*

**Cinnamon Overnight Oats – \$75**

*organic oats, unsweetened coconut milk,  
sliced almonds (V)*

**Fresh Juices – \$5 per person**

*orange, grapefruit, carrot ginger, green juice*

*GF – Gluten Free • V – Vegan*

# Lunch





## Sandwiches

\$70 Per Platter

\$95 Per Platter with GF Bread

12 Sandwiches Per Platter

### Crispy Eggplant

*tomato aioli, baby arugula, balsamic reduction,  
whole grain bun*

### Herb Roasted Turkey Breast

*cranberry chutney, NY State cheddar, romaine, sourdough*

### Curried Free-Range Chicken Salad

*golden raisins, celery, cashews, mixed greens, nut bread*

### Roasted Portobello

*avocado, chimichurri, ciabatta (V)*

### BLT

*North Country smoke house bacon, romaine, vine ripened  
tomatoes, garlic aioli, sourdough*

### Roast Beef

*horseradish aioli, arugula, brioche*

### Cured Meat

*salami, prosciutto, fresh mozzarella, pepperoncini, Brooklyn  
Grange basil aioli, focaccia*

### Antipasti

*roasted red peppers, marinated artichokes, caramelized onions,  
charred broccoli rabe, ciabatta (V)*

## Salads

\$65 Per Platter

Each platter serves 10 Guests

### Baby Kale Caesar

*parmigiano reggiano, focaccia croutons,  
house made caesar dressing*

### Butternut Squash & Quinoa Salad

*baby romaine, feta, roasted tomatoes, pepitas,  
lemon vinaigrette (GF)*

### Black Lentil Salad

*baby arugula, goat cheese, watermelon radish,  
shaved fennel, citrus vinaigrette (GF)*

### Chilled Sesame Noodle Salad

*shaved carrots, scallions, red peppers,  
peanut sauce (V)*

### Roasted Beet Salad

*lollo rosso & tango lettuce, caramelized pears,  
stilton blue cheese, spiced pecans, balsamic  
vinaigrette (GF)*

### Mixed Green Salad

*roasted tomatoes, English cucumbers,  
shaved tri-colored carrots, crispy chickpeas,  
lemon vinaigrette (GF, V)*

GF – Gluten Free • V – Vegan



Dinner



## Mains

**\$200 Per Platter**  
Each platter serves 10 – 12 Guests  
Served at Room Temp

**Seared Arctic Char**  
*miso beurre blanc (GF)*

**Roasted Free-Range Chicken**  
*au jus (GF)*

**Rosemary Balsamic Marinated Hanger Steak**  
*red wine reduction (GF)*

**Stuffed Pork Loin**  
*mortadella, truffle butter (GF)*

**Garlic Confit Chicken (GF)**

**Roasted Butternut Squash**  
*red quinoa, roasted tomatoes, pomegranate molasses (GF, V)*

**Cauliflower Steaks**  
*romesco (GF, V)*

**Orecchiette**  
*roasted butternut squash, whipped ricotta, sage, parsley, parmigiano*

## Sides

**\$65 Per Platter**  
Each platter serves 10 Guests  
Served at Room Temp

**Herb Roasted Fingerlings (GF, V)**

**Zaatar Roasted Cauliflower (GF, V)**

**Roasted Brussels Sprouts**  
*pancetta, caramelized onions (GF)*

**Cauliflower Rice**  
*sliced almonds, Brooklyn Grange herbs (GF, V)*

**Roasted Butternut Squash**  
*fennel, fried sage (GF)*

**Haricot Verts**  
*harissa, cumin (GF, V)*

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# Cocktail Party





## Cocktail Bites

40 Pieces Per Platter  
Served at Room Temp

**Vegetable Glass Roll - \$100**  
*carrot, jicama, mango, rice noodles, mint, tamarind dipping sauce (GF, V)*

**Gougeres - \$90**

**Mini Arancini - \$90**  
*butternut squash, sage, saffron aioli*

**Quinoa Tabbouleh - \$90**  
*cucumber cup, sumac, mint (GF, V)*

**Mini Black Bean Cakes - \$90**  
*vegetable salsa (GF, V)*

**Everything Smoked Salmon - \$90**  
*pumpernickel toast, crème fraîche*

**Ginger Chicken Meatball - \$90**  
*sesame hoisin glaze*

**Duck Confit Crepe - \$110**  
*pickled carrots, port cherry sauce*

## Party Platters

Each platter serves 10 – 15 Guests

**Cheese Selection – \$135**

*imported and domestic cheeses, spiced nuts, seasonal fruit, sliced baguette, crackers*

**Charcuterie Board – \$135**

*selection of cured meats, marinated olives, cornichons, whole grain mustard, grissini, sliced baguette*

**Mezze Platter – \$95**

*harissa hummus, smoky babaganoush, roasted red pepper dip, marinated olives, fava bean dip, zaatar pita, lavash*

**Bruschetta Bar – \$95**

*White bean puree with pesto, butternut squash puree with whipped ricotta, grilled and chopped artichokes & garlic confit goat cheese, herbed roasted wild mushrooms, crostini, grissini*

**Crudité Platter – \$70**

*assorted seasonal vegetables, beet dip, green goddess dip (GF, V)*

**Seasonal Fruit Salad – \$65**

*(GF, V)*



Desserts  
Snacks

## Desserts

\$60 Each Platter  
20 Pieces Per Platter

Assorted Cookies

Dark Chocolate Brownies

Lemon Bars

Almond Flour Financiers  
*fall blueberries (GF)*

## Snacks

\$65 Each Platter  
Each platter serves 10 – 12 Guests

Dried Fruit & Nut Station (GF, V)

Date, Nut & Coconut Balls (GF, V)

Spiced Nuts (GF, V)

Pretzel Bites (V)

Zaatar Pita Chips (V)

Fried Chickpeas (GF, V)

## Beverage

Case of 24 – 12oz  
Sparkling Saratoga Water - \$48

Case of 24 – 12oz  
Spring Saratoga Water - \$48

Selection of Soft Beverages for 10 - \$38

Coffee and Tea Service - \$5  
*regular, decaf, hot water, selection of teas, milks,  
sugars*

Orange, Apple, or Cranberry Juice –  
\$6 per liter

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# More Information

## Presentation

All orders will be presented on ready to serve, premium compostable platters and bowls, with the appropriate serving utensil. Any item that requires heating will be delivered in foil containers with heating instructions; a platter and utensil will then be sent to transfer items after being warmed. All orders will be delivered with compostable plates, utensils, and napkins with pricing starting at \$1 per guest.

## Payment, Pricing and Cancellation

There is a \$500 food and beverage minimum order Monday – Thursday and \$1,000 Friday – Sunday. All orders must be confirmed by 5pm five business days before your catered event. Any cancellation after five business days will be charged the full food amount. There is an 9% admin fee on all orders. We request full payment when confirmation of an order is placed. We gladly accept credit card (with a 3.5% processing fee), cash, check, or wire transfer.

## Delivery & Set-up

We offer delivery within a 60 minute window to the five boroughs and Long Island. Delivery starts at \$35 and will be adjusted based on the distance from our kitchen. If you require set-up of your delivery pricing starts at \$50.

## Sustainability Package

Our sustainability package includes delivery and pick-up of all of your catering items. We will provide recycling bags, compost bins, and other containers for your food service. At the end of your event we will pick everything up to thoughtfully dispose of in order to prevent items ending up in landfills. Pricing starts at \$150 and will be adjusted based on the distance from our kitchen.

## Add On Items

Add on item orders will also be billed for two way transportation to retrieve items:

Chafing Dish Set - \$25

Non Disposable Platters - \$10 per platter

Non Disposable Plates and Utensils - \$3 per person \*can be provided for groups of up to 40 guests

## Event Staff

All staff is booked with a five hour minimum and requires 1 captain and a sustainability package.

Server - \$35 per hour (1 server per 20 guests is recommended)

Bartender - \$40 per hour (1 bartender per 50 guests is recommended)

Once rentals and staffing are added to an event the food and beverage minimum increases to \$2,500.

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