



CATERING MENU

*call 914.222.4151 to order
3 day lead time required
delivery available for \$15 flat fee
all dishes serve 8 unless specified*

breakfast

coconut apple flax muffins gluten free & dairy free 24 per 1/2 dz.

morning buns cinnamon sugar or pecan sticky bun 26 per 1/2 dz.

croissants plain or chocolate 22 per 1/2 dz.

belgian waffles served with butter & maple syrup \$35

house granola (gf) oats, walnuts, coconut, maple, seeds 55
served with ronnybrook yogurt & preserved cherries

kids

pasta tomato sauce, parmesan 35

chicken tenders 45

drinks

intelligentsia coffee freshly brewed 96 oz. box 28

intelligentsia cold brew made in house 96 oz. box 28

kilogram iced tea freshly brewed 96 oz. box 24

valrhona hot chocolate made in house with whole milk 96 oz. box 35

bottled drinks 15 per 1/2 dz

boylans soda (cola, diet cola, gingerale, root beer, black cherry)

red jacket apple juice

natalie's orange juice

saratoga water (sparkling or still)

spindrift sparkling water (lemon or raspberry lime)

soup & salads

summer minestrone (gf) heirloom beans, leeks, green beans, zucchini, spinach, tomato 40

kale salad (gf) roasted carrot, aged cheddar, pecorino, almonds, lemon 55

mixed organic greens (gf) seasonal lettuces, herbs, sherry-shallot vinaigrette 40

sandwiches

croque monsieur ham, gruyere, bechamel, nine-grain bread 65 per 1/2 dz.

broccoli melt bechamel, garlic, lemon, jack cheese, nine-grain bread 65 per 1/2 dz.

mains

braised chicken (gf) joyce farms chicken, tomato, onion, garlic, herbs 100

slow roasted salmon (gf) ratatouille & herbs de provence 110

stewed grass fed short rib (gf) bacon, porcini, carrot, onion, beef stock 110

rigatoni bolognese beef, pork, white wine, tomato, parmesan 95

mushroom ragu rigatoni, wild mushrooms, thyme, shallot, white wine, pecorino 85

summer saffron gnocchetti arugula-walnut pesto, heirloom tomatoes, basil, pecorino 85

macaroni & cheese (gf) jasper hill cheeses, torn bread crumbs 85

sides

heirloom tomatoes (gf) basil, house vinaigrette, sea salt 45

grilled eggplant (gf) anson mills farro, cucumber yogurt, mint 45

brussels sprouts (gf) sherry shallot vinaigrette 35

whipped ricotta & bread fennel pollen, olive oil, sourdough 35

sweets

custards vanilla, chocolate 30 per 1/2 dz.

chocolate tartlet chocolate ganache, vanilla whipped cream 35 per 1/2 dz.

lemon almond tea cake citrus glaze 35 each

cookies 16 per 1/2 dz.

chocolate chip, ginger molasses, oat cherry walnut, double chocolate

swiss almond meringues (gf) 12 per dz.

gluten free bread & pasta available on request

If you have a food allergy, please speak to the owner, manager, chef or your server.