



For any Specialty Menus

or

Unique Party Plans

just call Angela,

between 2:30pm & 4:30pm,

Monday - Friday

(Please allow one week's notice to insure availability)

Drop By Gourmet

Phone: (845) 634-2828

Custom Caterers



Catering Menu



Fall/Winter

40 S. Main Street, New City, NY

(corner of Demarest & Main)

Phone: (845) 634-2828 Fax: (845) 634-9337





BEGINNINGS

BRIE EN CROUTE with raspberry preserves & walnuts..sm. (serves 6-8) \$16.99
lg. (serves 12-15) \$32.99

ARTISANAL CHEESE PLATTER Chef's choice of imported cheeses
with crackers & seasonal fruit \$6.50 per person

MEDITERRANEAN BASKET with hummus, eggplant caviar &
tabbouleh with toasted pita wedges \$5.50 per person

CRUDITE—raw veggies with choice of dip (green herb, roasted pepper &
cumin, pepita & roasted garlic or caramelized onion). \$3.00 per person

FOCCACIA—12-15 pieces per tray

PLUM TOMATO BASIL \$11.99
ONION & HERB \$12.99
WILD MUSHROOM & GOAT CHEESE \$16.99
PEAR, PECAN & GORGONZOLA \$15.99
FARMHOUSE CHEDDAR & CARMELIZED APPLE \$14.99

HOR 'D'OEURVES

MINI CORN MUFFINS with fig tapenade.....\$16.00 dz
SMOKED TROUT DEVILED EGGS.....\$18.00 dz
CURRIED CHICKEN & TOASTED COCONUT STRIPS.....\$16.00 dz
BACON-WRAPPED ASPARAGUS.....\$12.00 dz
SMOKED SALMON & GOAT CHEESE CROSTINI.....\$18.00 dz
SOUTHWEST CHIPOTLE CHICKEN CUPS with black bean & corn salsa.....\$18.00 dz
STUFFED FIG with bleu cheese and dizzled with honey.....\$12.00 dz
UMEBOSHI (PICKLED PLUM PASTE) on hothouse cucumbers with
pomegranate seeds.....\$9.00 dz
STUFFED MUSHROOMS with spinach, feta & walnuts.....\$16.00 dz
STUFFED MUSHROOMS with ground lamb & goat cheese.....\$18.00 dz
CHICKEN TERIYAKI & PINEAPPLE SKEWERS.....\$18.00 dz
SALMON CROQUETTES with pico de gallo.....\$2.25 each
POTATO & FETA PANCAKES with plum applesauce.....\$2.00 each
NEW POTATOES stuffed with Feta, green olives, currants & pignoli.....\$18.00 dz



COOKIES

CHOCOLATE CHIP, POTATO CHIP, PEANUT BUTTER & JELLY,
OATMEAL, RED QUINOA & WALNUT, GINGER &
RUSSIAN TEACAKES.....\$12.99 lb.
CHOCOLATE DIPPED COCONUT MACAROONS.....\$12.99 lb.
LINZER HEARTS with raspberry preserves.....\$14.99 lb.
BROWNIES — WHITE & DARK CHOCOLATE CHIP, HALVAH
or PISTACHIO.....\$2.50 each

ASSORTED DESSERT PLATTER

COOKIES, TEA BREADS & BROWNIES.....\$3.50 per person

Please let us know if you have any special dietary restrictions or would like further options, for those with allergies or who adhere to a specific food plan. We can customize menus to include sugar-free, gluten-free, dairy-free & raw food items.



To place an order,
call Angela, between 2:30 pm & 4:30 pm, Monday - Friday
Please allow one week's notice to ensure availability





MAIN COURSES

CHURRASCO STEAK with Chimichurri Verde	\$13.99 lb.
LONDON BROIL with Balsamic Dijon Teriyaki	\$11.99 lb.
BRISKET with wild mushrooms & dried cranberries	\$12.99 lb.
LAMB STEAKS with milk, honey & cumin marinade	\$10.99 lb.
SHEPHERDS PIE—ground lamb, layered mashed potatoes & eggplant (serves 8-10)	\$39.99 tray
FARMHOUSE CHICKEN POT PIE—sauteed vegetables with shredded chicken in cognac cream, 9" pie (serves 4-6)	\$19.99
ROASTED CHICKEN with tomato, cilantro & ginger	\$9.99
CORNISH GAME HENS with fig and shallot compote	\$7.99 each
WHOLE ROASTED CHICKEN with garlic & herbs	\$9.99 lb.
TURKEY MEATLOAF with marinara sauce (serves 8-10)	\$19.99
AISAN STYLE MEATLOAF with scallion ginger & sesame (serves 8-10)	\$19.99
SALMON with lemon-chive oil	\$21.99 lb.
HAZELNUT PESTO ARTIC CHARR	\$20.99 lb.
PAN-SEARED AHI TUNA with roasted grape tomatoes & basil	\$19.99 lb.
DR. PEPPER & PRUNE GLAZED SMOKED HAM	Market Price
PORK TENDERLOIN with dates and water chestnuts	Market Price

VEGETABLES

PAN SAUTEED ASPARAGUS with lemon brown butter & almonds	\$8.50 lb.
STRING BEANS with tri-color peppers & caramelized onions	\$8.50 lb.
ROASTED VEGETABLES	\$9.50 lb.
MARINATED CREMINI MUSHROOMS with fresh herbs	\$10.50 lb.
CURRIED CABBAGE with Granny Smith apple, caramelized onion & chickpeas	\$7.50 lb.
ROASTED BRUSSEL SPROUTS with parsnips, carrots & walnuts	\$9.50 lb.
CURRIED CHINESE LONG BEANS with black-eyed peas	\$9.50 lb.
BROCCOLI ROMANESCO and Parmesan puree	\$5.99lb.



ORGANIC GRAINS & RICE

QUINOA WALDORF with grapes, apples & walnuts	\$9.50 lb.
WHEATBERRY SALAD with Feta, spinach, toasted pignoli	\$8.50 lb.
COUS COUS with dried apricots, pomegranate, pistachios & feta	\$8.50 lb.
BROWN RICE with gingered tofu, bok choy, onion & carrots in sesame & soy.	\$8.50 lb.
BROWN RICE with tamari almonds, tofu, cabbage & herbs in red wine & honey viniagrette	\$8.50 lb.
GARDEN PILAF with petite chopped vegetables	\$6.50 lb.
FORBIDDEN BLACK RICE SALAD with autumn vegetables	\$8.50 lb.
BASMATI RICE with almonds and coconut	\$7.99 lb.

PASTA & POTATOES

GEMELLI with dried cranberries, almonds & scallions	\$8.50 lb.
PENNE with roasted eggplant, tomatoes & peppers	\$7.50 lb.
BOWTIES with sundried tomato & chestnut cream	\$9.50 lb.
ORZO PRIMAVERA with sauteed chopped veggies	\$7.50 lb.
PUMPKIN RAVIOLI in nutmeg cream	\$13.50 per dozen
CHICKEN & PROSCIUTTO RAVIOLI Carbonara with peas	\$15.50 per dozen
EGGPLANT RAVIOLI with caponata	\$13.50 per dozen
THREE CHEESE BAKED ZITI	\$35.00 tray
MEAT LASAGNE or VEGETABLE LASAGNE	\$35.00 tray
POTATO GRATIN with gruyere, apple & thyme casserole (serves 6-8)	\$12.00
ROASTED POTATOES BALSAMICO with roasted peppers	\$7.50 lb.
ROASTED SWEET POTATOES with chipotle aioli	\$9.50 lb.





DESSERTS

BIRTHDAY CAKE Yellow cake & chocolate frosting or
 Chocolate cake & vanilla frosting, festively decorated Priced according to size

CHECKERBOARD LAYER CAKE with Chocolate frosting and mini M&M's \$35.99

RUSTIC BROWN SUGAR & BLACKBERRY LAYER CAKE
 (serves 10-12) \$32.99

SKILLET CAKE with caramelized pears (serves 8-10) \$14.99

GRAHAM CRACKER POUND CAKE (serves 8-10) \$16.99

CHOCOLATE GUINNESS CAKE with burnt sugar whipped cream
 (serves 10-12) \$24.99

RED VELVET CAKE (serves 12-15) \$28.99

TOMATO SPICE LAYER CAKE with lemon cream cheese frosting \$28.99

COCONUT MILK CAKE Priced according to size

BUTTERMILK SAFFRON CAKE with honey butter icing Priced according to size

LEMON POPPY SEED BUNDT CAKE
 with sour lemon syrup (serves 12-15) \$28.99

CORN BREAD with maple butter (serves 8-10) \$16.99

PUMPKIN LOAF with pepita streusel & berry butter (serves 8-10) \$16.99

TARTS

(Priced according to size. Also available as tartlets)

RUSTIC APPLE & PLUM with calvados whipped cream

CHOCOLATE & PEANUT BUTTER MOUSSE

LEMON CURD with fresh whipped cream and berries

COFFEE PECAN TART

CUPCAKES

YELLOW, CHOCOLATE or BANANA with choice of frosting—
 Chai Spice, Earl Grey & Honey, Peanut Butter, Vanilla, Chocolate,
 Strawberry and Creamsicle \$2.50each



SOUPS—\$7.95 quart

COUNTRY CHICKEN — TOMATO BASIL — SPLIT PEA WITH HAM
 CREAM OF WILD MUSHROOM & LEEK —ITALIAN WEDDING
 APPLE PARSNIP — CARROT DILL— BUTTERNUT SQUASH & ROASTED GARLIC
 LENTIL — CUBAN BLACK BEAN

CHILI, beef, turkey or vegetable.....\$9.95 qt.
 with white rice.....\$4.95 qt.
 with brown rice.....\$5.50 qt.

SALADS

Accompanied by our housemade croutons and choice of dressing:
 Balsamic, Tomato Parmesan, Cilantro Lime, Dijon, Apple Cider & Shallot, Lemon &
 Honey, Raspberry Vanilla and Blackberry Vinaigrette,
 Caesar, Honey Mustard, Yogurt Dill, Chipotle Ranch, BBQ Russian

TOSSED GREEN SALAD gamished with cabbage, carrots
 and bell pepper \$3.00 per person

CAESAR SALAD with romano cheese \$3.00 per person

SPINACH & BASIL SALAD with blood oranges, red onion, dried cranberry
 and pumpkin seeds \$4.50 per person

MESCLUN with Farm stand apples, goat cheese, cranberries and
 and candied pecans \$4.99 per person

ARUGULA with black grapes, pear and pecorino \$4.50 per person

SPINACH, MINT & BLACK PLUM SALAD \$4.50 per person

CHOPPED SALADS/BEANS

CELERY ROOT with apples, walnuts & blue cheese in
 apple cider & shallot vinaigrette \$7.50 lb.

GREEK SALAD with feta, cucumber, tomatoes, peppers,
 black olives, red onion in red wine vinaigrette \$7.50 lb.

EGYPTIAN CHOPPED SALAD with chick peas, zucchini, squash,
 carrots & scallions in harissa vinaigrette \$7.50 lb.

FRANK'S FORKLIFT CHOPPED SALAD with zucchini, carrots, garbanzos \$7.50 lb.

THREE BEAN SALAD with red kidney, garbanzo and black beans
 in cilantro lime vinaigrette \$6.50 lb.

HIJIKI & EDAMAME SALAD with miso dressing \$9.50 lb.

PONDICHERY LENTIL SALAD with apple, jalepeno pepper, coconut & ginger \$7.50 lb.

INDIAN CARROT & CILANTRO SALAD with dried cranberries & sesame seeds. \$7.50 lb.

