

For Catering Appointments & Questions

Specialty Menus

and

Unique Party Menus

call

Drop By Gourmet

Monday - Friday after 2:30 p.m.

We offer many items for people with food allergies.

To ensure availability of all menu items, and for large parties, we prefer one week's notice.

For sandwich platters, we recommend at least 24 hrs notice.

*Professional wait/bar Staff available:
\$125 for 5 hour minimum, \$25/hr for each additional hour. For parties over 30 guests, we recommend that you hire 2 wait staff*

No orders taken via email

Phone: (845) 634-2828

HOURS:

Mon-Thur 10:00 a.m.-6:00 p.m. | Fri 10:00 a.m.-5:00 p.m.

Sat 10:00 a.m.-4:00 p.m. | Sun by appointment only

Catering Menu



40 S. Main Street, New City, NY

(corner of Demarest & Main)

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

www.dropbygourmet.com



CHILLED SOUPS—\$7.95 quart

Gazpacho—Banana Vichyssoise—Sweet Pea and Mint
Apple Curry with Beet Relish—Chilled Avocado & Coriander
Orange Cantelope—Cucumber Yogurt—Greek Gazpacho

PESTOS—\$4.00 half pint —\$7.50 pint

Classic Basil—Spinach—Roasted Red Pepper—Artichoke
Sundried Tomato—Arugula—Cilantro—Lemon Parsley
(Pick up a container and use as a marinade or meat, fish or pasta)

PARTY PLATTERS

CRUDITE—\$3.00 per person

(Assorted raw seasonal vegetables beautifully displayed
in basket with choice of dip)
Carmelized Onion—Green Herb—Apple Horseradish Dill
Sweet Pea and Curry—Creamy Roasted Pepper and Cumin—Chipotle Ranch

MEDITERRANEAN PLATTER—\$4.50 per person

(Herb toasted pita wedges arranged in basket with Middle Eastern Dips)
Hummus—Tabbouleh—Eggplant Caviar

ARTISANAL IMPORTED CHEESE PLATTER

Chef's Choice served with seasonal fruit and crackers
small (serves 10-12)—\$50.00 large (serves 20-25)—\$100.00
Beautifully arranged in baskets*

BRIE CHEESE with homemade Blackberry Preserves & Roasted Almonds

small (serves 10-12)—\$16.00 large (serves 20-30) \$35.00

BRIE EN CROUTE with Raspberry Preserves & Walnuts

small (serves 10-12)—\$21.00 large (serves 20-30) \$40.00

(*Please Note—we take deposits for all baskets)

SALADS FOR A CROWD

MIXED GREEN SALAD garnished with cabbage, carrots
and bell pepper \$3.00 per person
CAESAR SALAD with romano cheese \$3.00 per person
CLEOPATRA—A CAESAR SALAD with herb chicken breast \$4.50 per person
SUMMER FRUIT SALAD \$4.99lb.
MIXED GREENS WITH GOAT CHEESE & BEETS \$6.00 per person

All salads include our homemade croutons and choice of dressing:
Balsamic Vinaigrette, Tomato Parmesan Vinaigrette, Light Caesar, Low Fat Yogurt Dill,
Dijon Vinaigrette, Cilantro Lime Vinaigrette, Lemon Caper Vinaigrette
Wild Berry Vinaigrette, Pesto Vinaigrette and Fat Free Honey Mustard

Dressings are available by the pint.....\$4.99



SALADS BY THE POUND

(All made with Hellmann's lowfat mayo)

CHICKEN SALAD with dill \$ 9.98lb.
CHICKEN SALAD with raisins and walnuts \$10.98lb.
CILANTRO CHICKEN SALAD \$ 9.98lb.
CHICKEN with tarragon and almonds \$10.98lb.
PESTO CHICKEN with dried cranberries, golden raisins and walnuts \$10.98lb.
CHICKEN D'ANGELA with red grapes, red onion and sundried tomato \$10.98lb.
CURRIED CHICKEN SALAD \$10.98lb.
CHIPOLTLE CHICKEN SALAD \$10.98lb.
RUTHIE'S RED BERRY CHICKEN SALAD \$10.98lb.
EGG SALAD and dill \$ 7.98lb.
ROASTED TURKEY SALAD with dried cranberries and pecans \$10.98lb.
SMOKED TURKEY WALDORF with grapes, apple and walnuts \$10.98lb.
TUNA SALAD (our house recipe) \$ 9.98lb.
SHRIMP SALAD with dill caper mayonnaise \$12.75lb.
SHRIMP CEVICHE with avocado, cilantro, lime, tomato and red onion \$12.95lb.

(Salads available in basket with assorted breads)

QUICHE (serves 8-10)

Baked in Puff Pastry Crust (All available as Frittata without crust)

CLASSIC LORRAINE with Bacon and Swiss \$10.95
SPRING VEGETABLE with Monterey Jack \$11.95
BROCCOLI and CHEDDAR \$11.95
SPINACH FLORENTINE with Feta \$11.95
SMOKED SALMON and Goat Cheese \$13.95
ASPARAGUS, POTATO & GRUYERE \$12.95
ROASTED VEGETABLE with aged Gouda \$12.95

CHECK OUT OUR BRUNCH MENU FOR MORE OPTIONS

www.dropbygourmet.com/brunch.htm

CHECK OUT OUR GOURMET SANDWICH MENU

FOR PLATTERS OF TEA SANDWICHES, WRAPS AND HEROS

www.dropbygourmet.com/lunch.pdf





MEAT AND FISH

ROASTED CHICKEN BREAST

(specify boneless \$9.99lb. or on the bone \$8.99lb.)

CHICKEN WINGS

(\$6.99lb.)

Choice of Marinades

Lemon and Rosemary, Tomato Cilantro and Ginger, Sundried Tomato Pesto
Coconut Curry, Roasted Red Pepper Pesto, Honey Soy and Ginger, Lemon Parsley Pesto
Thai Basil and Orange, Roasted Garlic and Sea Salt, Chipotle Barbeque

LONDON BROIL—Sliced Steak with Aged Balsamic and Teriyaki Marinade	\$ 11.99lb.
Carmelized Onions or Sauteed Mushrooms	add \$2.00lb.
COUNTRY RIBS with Chipotle Barbeque Sauce	\$ 7.99lb.
CHICKEN SAUSAGE with Carmelized Apples and Onions	\$ 7.99lb.
SUNDRIED TOMATO TURKEY SAUSAGE with Carmelized Onions and Peppers	\$ 7.99lb.
PAN SEARED TUNA (rare) with Summer Nectarine and Green Olive Salsa	Market Price
SWORDFISH with Roasted Tomato and Basil Relish	Market Price
POACHED HALIBUT with Butterscotch Miso	Market Price
COLD ROASTED SALMON with Lime Aioli	Market Price
ARTIC CHARR with Soy, Ginger, Sesame & Lemongrass	Market Price

POTATOES/GRAINS/RICE SALADS

COUNTRY POTATO SALAD—house red potato salad with carrots, bell pepper & scallions	\$4.75lb.
ROASTED SWEET POTATOES with chipotle aioli	\$10.50lb.
ROASTED POTATOES BALSAMICO with roasted peppers and parsley	\$7.50lb.
QUINOA WALDORF with grapes, apples, roasted cashews & scallions in lemon-honey vinaigrette	\$8.50lb.
WHEATBERRY SALAD with dried cranberries, roasted pecans & scallions	\$8.50lb.
CALIFORNIA BROWN RICE SALAD with chick peas, cucumber, bell pepper, scallions & dill	\$7.00lb.
GARDEN PILAF with petite diced summer vegetables	\$6.50lb.
FORBIDDEN BLACK RICE with carrots, zucchini & bell pepper	\$8.50lb.
ORGANIC BROWN RICE with tofu, cabbage & tamari almonds	\$8.00lb.



PASTA SALADS (Cold/Room Temperature)

GARDEN MACARONI SALAD house macaroni salad with carrots, scallion and bell pepper	\$6.50lb.
FARMER'S MARKET PASTA your choice pasta with chef's choice market veggies in garlic, oil and fresh herbs	\$7.50lb.
COLD SESAME NOODLES in peanut sauce with julienned zucchini and carrots	\$7.50lb.
GEMELLI with dried cranberries, raisins, almonds and scallions	\$8.50lb.
PICNIC PASTA SALAD with oven roasted tomatoes, bell peppers eggplant and basil	\$8.50lb.
BOWTIES with fresh mozzarella and grape tomatoes in pesto	\$8.50lb.
CHEESE TORTELLINI with cherry tomatoes, carrots, zucchini and onion in creamy lemon and garlic dressing	\$7.50lb.
ORZO FRESCA with mozzarella, peas, tomatoes & carrots	\$7.50lb.

CHOPPED SALADS/SLAWS/SIDES

GREEK CHOPPED SALAD with feta, cucumber, bell pepper, tomato, onion and black olives in red wine vinaigrette	\$7.50lb.
CALIFORNIA CHOPPED SALAD with cucumber, tomato, bell pepper, onion, avocado in lemon caper vinaigrette	\$7.50lb.
EGYPTIAN CHOPPED SALAD with carrots, zucchini, squash, cilantro scallion in harissa vinaigrette	\$7.50lb.
RED CABBAGE COLESLAW	\$6.50lb.
GRANNY SMITH APPLE and Celery Root Coleslaw in creamy lime dijon dressing	\$6.75lb.
WATERMELON CUCUMBER and Ricotta Salata with lime	\$6.50lb.
THREE BEAN SALAD with red kidney, garbanzo and black beans in cilantro lime vinaigrette	\$7.00lb.
BEEF AND GRANNY SMITH APPLE SALAD in raspberry vinaigrette	\$8.50lb.
FRESH MOZZARELLA BALLS in pesto with grape tomatoes	\$8.50lb.
SUMMER CORN, HEIRLOOM TOMATO AND BLACK BEAN SALAD in avocado vinaigrette	\$6.50lb.
MANGO, AVOCADO & RED ONION in creamy lime vinaigrette	\$8.50lb.
BLACK EYED PEAS with Fresh Parsley, Red Onion, Capers, Lemon and Cornichon	\$6.75lb.
FRANK'S FORKLIFT with Chick Peas, Zucchini, Tomato, Bell Peppers & Carrots	\$6.75lb.





VEGETABLES

- ROASTED VEGETABLES with carrots, bell pepper, zucchini, eggplant
broccoli, cauliflower and onion \$8.50lb.
- CRAZY CORN - ears of farm fresh corn with Chipolte mayo, Queso Blanco
and lime \$2.50ea.
- SESAME SNOW PEAS with baby carrots \$9.50lb.
- ORIENTAL BROCCOLI AND MUSHROOM SALAD in sesame
soy vinaigrette \$8.50lb.
- ASPARAGUS with tomato concasse and shallots \$9.50lb.
- STRING BEAN SALAD with lemon & roasted almonds \$9.50lb.
- NEW STYLE SUCCOTASH WITH EDAMAME with corn, tomato & carrots \$9.50lb.

DESSERTS/CAKES

- BIRTHDAY CAKE—Yellow cake, chocolate frosting or
chocolate cake & vanilla frosting, festively decorated..... Priced according to size
- GIANT CUPCAKE Serves 12-16 \$39.99
- INA'S FRESH RASPBERRY CHEESECAKE 8"—\$18.00 14"—\$35.00
- LOLA'S TOASTED COCONUT AND WHITE CHOCOLATE CHIP
BREAD PUDDING serves 15-20 \$30.00
- SOUR CREAM DOUBLE CHOCOLATE BUNDT CAKE serves 12-15 \$32.00
- STRAWBERRY SHORTCAKE with fresh strawberries and
homemade whipped cream price according to size
- THREE BERRY SHORTCAKE with lemon curd,
raspberry preserves and fresh cream price according to size
- DESSERT PLATTER—assortment of cookies, brownies,
crumb cake and tea breads \$3.50 per person
- PETITE FOURS (pastel iced moist cake with buttercream) \$2.50/\$2.95 each

TARTS/PIES

- ANGIE'S KEY LIME PIE with graham cracker crust \$16.00
- FRESH PEACH & RASPBERRY PIE (10" pie) \$18.00
- NECTARINE & BLACKBERRY PIE (10" pie) \$18.00
- STRAWBERRY RHUBARB (10" pie) \$18.00
- FARMER'S MARKET FRESH FRUIT TART with Vanilla Pastry Cream
- SLY'S BLUEBERRY AND LIME SOUR CREAM TART
7" serves 7-9—\$18.00 9" serves 10-13—\$24.00

CUPCAKES—\$3.00 each

- Banana with Honey Vanilla Frosting—Pink Lemonade Frosted—Creamsickle
- Devils Food with Vanilla Frosting—Chocolate with Peanut Butter Frosting
- Garden Tea Party Cupcakes --Chocolate or Yellow Cake with Strawberries & Cream,
Lemon & Cream, Earl Grey & Honey or Chai Frosting.....\$3.50 each



APPETIZERS

FOCCACIA BREADS—(12-15 pieces per tray)

- PLUM TOMATO BASIL \$11.99
- ONION AND HERB \$12.99
- WILD MUSHROOM AND GOAT CHEESE \$16.99
- PEAR, PECAN AND GORGONZOLA with brown sugar butter \$15.99
- CARMELIZED APPLE & FARMHOUSE CHEDDAR \$14.99
- FIGS WITH PEAR, GOAT CHEESE, MOZZARELLA & TRUFFLE OIL \$17.99

CHICKEN FINGERS, KABOBS and SKEWERS

- UNFRIED CHICKEN FINGERS with fat free honey mustard dip \$ 9.99lb.
- PARMESAN CHICKEN FINGERS with lemon garlic dip \$10.99lb.
- CRUNCHY PECAN CHICKEN FINGERS with honey pecan butter \$11.99lb.
- BALSAMIC CHICKEN AND VEGGIE KABOBS \$ 3.50ea.
- CHICKEN SATAY in peanut sauce \$ 2.50ea.
- LAMB & FETA WITH CHERRY TOMATO SKEWERS
with rosemary yogurt dip \$ 3.50ea.

CANAPES—\$18.00 per dozen (2 dozen minimum)

- SMOKED SALMON with Dilled Cream Cheese on Hothouse Cucumber Rounds
- MINI CORN MUFFINS with Fig & Olive Tapenade
- CHIPOTLE CHICKEN CUPS with Corn Salsa
- PROVENCAL PEPPER and Goat Cheese Tartlets
- SMOKED TROUT DEVILED EGGS (Add \$2.00)
- STUFFED MUSHROOM with Spinach, Feta & Walnuts
- PLAINTAINS with PEANUT SALSA
- GOAT CHEESE & DRIED FIG EMPANADITA
- PHYLLO CUPS with Spiced Lamb, Feta and Mint
- KATY'S DATES with Ancho Chile Oil stuffed with Walnuts and Chorizo
- MINI TARTLETS with Brie, Walnuts and Grape Salsa
- ARTICHOKE LEAVES with Parmesan Basil Aioli
- BACON WRAPPED SCALLOPS.....MP
- ITALIAN TUNA MOUSSE.....\$10.99 lb.
- SALMON CROQUETTES with Pico de Gallo.....\$3.50/each

We cannot take orders via email. Please call us at 845-634-2828

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