

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

Gift Certificates

Gift Baskets

Catering Menu



40 S. Main Street, New City, NY

(corner of Demarest & Main)

Phone: (845) 634-2828

www.dropbygourmet.com



CHILLED SOUPS— per quart

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

PESTOS—per half pint or 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— 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— 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) large (serves 20-25)
Beautifully arranged in baskets*

BRIE CHEESE with homemade Blackberry Preserves & Roasted Almonds

small (serves 10-12)— large (serves 20-30)

BRIE EN CROUTE with Raspberry Preserves & Walnuts

small (serves 10-12) large (serves 20-30)

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

SALADS FOR A CROWD

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



SALADS BY THE POUND

(All made with Hellmann's lowfat mayo)

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

(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
SPRING VEGETABLE with Monterey Jack
BROCCOLI and CHEDDAR
SPINACH FLORENTINE with Feta
SMOKED SALMON and Goat Cheese
ASPARAGUS, POTATO & GRUYERE
ROASTED VEGETABLE with aged Gouda

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	per lb.
Caramelized Onions or Sauteed Mushrooms	additional per lb.
COUNTRY RIBS with Chipotle Barbeque Sauce	per lb.
CHICKEN SAUSAGE with Carmelized Apples and Onions	per lb.
SUNDRIED TOMATO TURKEY SAUSAGE with Carmelized Onions and Peppers	per lb.
PAN SEARED TUNA (rare) with Summer Nectarine and Green Olive Salsa	per lb.
SWORDFISH with Roasted Tomato and Basil Relish	per lb.
POACHED HALIBUT with Butterscotch Miso	per lb.
COLD ROASTED SALMON with Lime Aioli	per lb.
ARTIC CHARR with Soy, Ginger, Sesame & Lemongrass	per lb.

POTATOES/GRAINS/RICE SALADS

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



PASTA SALADS (Cold/Room Temperature)

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

CHOPPED SALADS/SLAWS/SIDES

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





VEGETABLES

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

DESSERTS/CAKES

- BIRTHDAY CAKE—Yellow cake, chocolate frosting or
chocolate cake & vanilla frosting, festively decorated..... Priced according to size
- GIANT CUPCAKE Serves 12-16
- INA'S FRESH RASPBERRY CHEESECAKE 8" or 14"
- LOLA'S TOASTED COCONUT AND WHITE CHOCOLATE CHIP
BREAD PUDDING serves 15-20
- SOUR CREAM DOUBLE CHOCOLATE BUNDT CAKE serves 12-15
- 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 per person
- PETITE FOURS (pastel iced moist cake with buttercream) each

TARTS/PIES

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

CUPCAKES

- 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



APPETIZERS

- FOCCACIA BREADS—(12-15 pieces per tray)
- PLUM TOMATO BASIL
- ONION AND HERB
- WILD MUSHROOM AND GOAT CHEESE
- PEAR, PECAN AND GORGONZOLA with brown sugar butter
- CARMELIZED APPLE & FARMHOUSE CHEDDAR
- FIGS WITH PEAR, GOAT CHEESE, MOZZARELLA & TRUFFLE OIL

CHICKEN FINGERS, KABOBS and SKEWERS

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

CANAPES—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
- 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
- ITALIAN TUNA MOUSSE
- SALMON CROQUETTES with Pico de Gallo

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

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