



## Catering Menu

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### European Breakfast

8/10 guests

An assortment of freshly baked – mini or regular sized – pastries  
(Platter may include a variety of croissants, danishes, scones, muffins, and bombolone)

Seasonal Fresh Fruit Platter

Coffee

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### Executive Breakfast

8/10 guests

Whole Quiche (seasonal)

Mini Pastry or Regular Pastry Platter (includes croissants, muffins, scones)

Yogurt with Homemade Granola

Coffee and Tea

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### The Healthy Start

8/10 guests

Yogurt with Homemade Granola

Seasonal Fresh Fruit Platter

Mini Breakfast Wraps

Whole Quiche

(seasonal – served room temperature)

Coffee and Tea

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### White Gloves Gourmet Catering

8/10 guests

All items to be served on porcelain china, silver, and glassware  
Includes gourmet coffee service

\*Please inquire about breakfast options offered for White Glove Catering

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### Coffee

Medium Coffee Thermos (serves 10 - 8oz cups)

Large Coffee Thermos (serves 18 – 8oz cups)

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**All orders for 8 or more guests require a minimum of 48 hours notice.**

**Catering menus may be customized to client's individual requests.  
Please call or email us to discuss menu options.**

**\*Gluten-Free and Vegan Options Available Upon Request**

9 Bar Café

Phone: 646-708-3750 (Stefania) or 908-328-5425 (Dariel – Catering Manager)

Email: [catering@9barcafe.com](mailto:catering@9barcafe.com) website: [www.cafeninebar.com](http://www.cafeninebar.com)



## Lunch

(All served at room temperature)

### The Lunch Box – min. 15 guests

Individually packed lunches – Includes a cookie and choice of chips or fruit salad  
(option to substitute for mixed green salad – additional fees apply)

Choose from the following:

- Virginia Ham & Provolone – Fresh Tomatoes & Arugula
- Caprese – Homemade Local Mozzarella, Tomato, Fresh Basil, and Olive Oil
- Salame & Provolone – Imported Italian Salame, Fresh Provolone, & Sundried Tomato Spread
- Prosciutto & Mozzarella – Imported Italian Prosciutto with Fresh Homemade Mozzarella
- Vegetable Panini – Grilled Seasonal Vegetables with Fresh Homemade Mozzarella
- Black Forest Ham & Swiss Wrap
- Chicken Caesar Garlic Pesto Wrap
- Homemade Local Mozzarella & Fresh Tomatoes Wrap
- Grilled Chicken BLT Wrap
- Turkey & Red Pepper Wrap

\*Other Lunch Box Options Available Upon Request

### Sandwich Platters – up to 15 guests

Choose from the following:

- Virginia Ham & Provolone – Fresh Tomatoes & Arugula
- Caprese – Homemade Local Mozzarella, Tomato, Fresh Basil, and Olive Oil
- Salame & Provolone – Imported Italian Salame, Fresh Provolone, & Sundried Tomato Spread
- Prosciutto & Mozzarella – Imported Italian Prosciutto with Fresh Homemade Mozzarella
- Black Forest Ham & Swiss Wrap
- Chicken Caesar Garlic Pesto Wrap
- Homemade Local Mozzarella & Fresh Tomatoes Wrap
- Grilled Chicken BLT Wrap
- Turkey & Red Pepper Wrap

\*Other Lunch Platter Options Available Upon Request

### Salads – Individual Portions | Buffet Style (8/20 guests)

- Mixed Green Salad
- \*Garbanzo Salad – Vegan
- \*Quinoa & Cranberry Salad – GF & Vegan
- Dancing Goat Salad
- Mediterranean Sunset Salad
- Caesar Salad
- Kale Salad

### Assorted Dessert Platters

#### 8/10 guests | up to 20 guests

- Chocolate Chip Cookies
- Bombolone – Italian plain sugar donut
- Mini Fruit Crostatas (seasonal)
- Biscotti
- Sfogliatelle
- Assorted Mini Pastries Platter
- Belgian Waffles

### Happy Hour (please ask us for pricing)

Choose From:

- Pastries Platters (regular size or mini)
- Bruschetta
- Mozzarella & Tomato Skewers
- Charcuterie Platters (includes imported Italian cheese and meats)

\*Inquire about more bite size options

### Beverages Available Upon Request

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## **Pricing Information**

Please contact us for all pricing

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All orders for 8 or more guests require a notice of **minimum 48 hours**.

**Catering menus may be customized to client's individual requests.  
Please call or email us to discuss menu options.**

**\*Gluten-Free and Vegan Options Available Upon Request.**

A deposit of 50% is due on the booking date, which also includes a damage deposit fee. If any 9 Bar Café equipment is returned damaged or broken, the cost to repair or replace these items will be deducted from the deposit. The remaining balance is due when service is rendered. We require 48 hours notice to cancel your service without penalty, otherwise down payment will not be refunded. Less than 24 hour notice incurs a 50% charge.

We accept checks, cash, and credit cards.

**Tax is not included in prices.**

**Unless stated otherwise, 15% gratuity will be added to the final invoice.**

**A service charge of 15% will also be added to the final invoice.**

### **Delivery**

Harborside Financial District \$8

Downtown Jersey City \$8

(please contact us for delivery pricing outside the above neighborhoods)

### **Ordering**

To place a catering order, please email us at [catering@9barcafenj.com](mailto:catering@9barcafenj.com)

or call our Catering Manager Dariel Farin - 908.328.5425

or owner Stefania Coccozza - 646.708.3750

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