

ESSEN®

8 AVENUE • 36 • STREET

CATERING & EVENT

ESSEN • 36 • CATERING • MENU

519 8TH AVENUE 36TH STREET, New York, NY 10018

Tel: 212.290.1515 • Fax: 212.290.1518

FINANCIAL DISTRICT | SOHO | CHELSEA | NOMAD | MIDTOWN

www.essenfood.com

BREAKFAST
ESSEN'S BASKETS

6 GUESTS MINIMUM ORDER UNLESS OTHERWISE SPECIFIED

ESSEN'S CONTINENTAL

*An elegant display of our freshly home baked Full sized muffins, Danishes, croissant, English scones, yogurt loaves and bagels

Served with fruit preserves, sweet butter and Assorted Cream cheeses

\$4.95 Per Guest

ESSEN'S MINI CONTINENTAL

*Assorted mini bagels, homemade mini Muffins, Danishes, croissant and mini Pastries

Served with fruit preserves, sweet butter and Assorted cream cheeses

\$6.75 Per Guest

SEASONS

*An elegant display of our freshly home baked Full sized muffins, Danishes, croissant, English scones, yogurt loaves and bagels

Served with fruit preserves, sweet butter and Assorted Cream cheeses

\$4.95 Per Guest

ON THE GO

*Chef's selection of eggs or egg-whites with Spinach, peppers, tomatoes, apple wood Bacon and sharp cheddar served in Assorted Flavored wraps, pressed Paninis Or English Muffins

\$6.75 Per Guest

METROPOLITAN

*Thinly sliced smoked Norwegian salmon Attractively placed with shaved red onion, caper Berries, cherry tomatoes, lemon, and cucumbers.

Complimented with a tray of assorted miniature Bagels Flavored cream cheese and sweet butter.

\$10.95 Per Guest

**HEARTY BREAKFAST BUFFET
(15 GUESTS MINIMUM ORDER)**

*Cinnamon Brioche French Toast or Strawberry Pancakes

*Scrambled eggs

*Crispy bacon

*Country style potatoes

Served with fruit preserves, sweet butter and Assorted Cream cheeses

\$15.95 Per Guest

**CITY HOPPER
(15 GUESTS MINIMUM ORDER)**

*A bountiful bowl of organic low-fat plain, Strawberry or vanilla yogurt Homemade organic Raisin-cranberries and dried fruits granola, Sliced bananas, chopped fruits and seasonal Berries

\$6.75 Per Guest

ESSENS PACKAGES (16 GUESTS MINIMUM ORDER)

Breakfast \$9.95 Per Guest

- *Bagels, Muffins, Danishes, Croissant and pastries
 - *Sliced fresh fruit platter
 - *Freshly squeezed orange juice
- Served with preserves, sweet butter and cream cheese.

Combo # 1 \$10.75 Per Guest

- *Breakfast Wraps, Panini and Pressed English Muffins Basket
 - *Sliced fresh fruit platter
 - *Freshly squeezed orange juice OR Coffee
- Served with preserves and sweet butter.

Combo # 2 \$10.95 Per Guest

- *Full Size Continental Basket
 - *Sliced fresh fruit platter
 - *Freshly squeezed orange juice
 - *Coffee service: freshly ground coffee
- Served with preserves and sweet butter.

BREAKFAST ON THE GO IN A BOX (15 GUESTS MINIMUM ORDER)

1-Your choice of (Bagels, Muffins, Danishes, Croissants or pastries) with pot of fruits and orange juice \$9.95 Per Guest

2-Pot of homemade parfait, mini muffin, mini pastry, one whole fruit and small orange juice \$10.50 Per Guest

BREAKFAST A LA CARTE (16 GUESTS MINIMUM ORDER)

Our Own Yogurt Blend \$3.50 Per Guest

- *Assorted flavors of low-fat or original yogurt blended.
- With honey, banana or black currants.

Fresh Fruit Platter.....\$5.50 Per Guest

- *A bountiful array of fresh luscious seasonal fruits. Will include assorted melons and other succulent fruits in season.

Coffee Service \$2.25 Per Guest

- *Freshly ground house blend coffee Available in regular, flavored or decaffeinated
- Served with whole milk and sweeteners

Freshly Squeezed Juices \$3.25 Per Guest

- *your choice of freshly squeezed Florida orange juice or grapefruit.

LUNCH
ESSEN'S LUNCH PACKAGES
 6 GUESTS MINIMUM ORDER UNLESS OTHERWISE SPECIFIED

LUNCH PRIX FIXE PACKAGES (6 GUESTS MINIMUM ORDER)

- Simple(Cold) \$9.95 Per Guest
 *A delicious assortment of our Signature Sandwiches Paninis or wraps (Hot) \$9.95 Per Guest
- Essen's Combo \$13.50 Per Guest
 *A delicious assortment of our Signature Sandwiches, Paninis or wraps.
 *Your Choice of one Ultimate side.
- Back To Work Fast \$16.50 Per Guest
 *A tray of our chef's special selection of sandwiches and wraps basket, beautifully arranged.
 *One Ultimate side of your choice.
 *Essen famous homemade cookies, brownies and mini pastries.
- Impress Your Guests \$18.50 Per Guest
 *A tray of our chef's special selection of sandwiches and wraps basket, beautifully arranged.
 *Two Ultimate Sides of your choice.
 *Essen famous homemade cookies, brownies and mini pastries.
- Full Board Lunch \$21.95 Per Guest
 *A tray of our chef's special selection of sandwiches and wraps basket, beautifully arranged.
 *Two Ultimate Sides of your choice. *Sliced fresh fruit platter.
 *Essen famous homemade cookies, brownies and mini pastries.

ESSENS LUNCH IN A BOX (10 GUESTS MINIMUM ORDER)

Convenient for quick meetings, tours, outdoor events, sporting events, garden parties, picnics, and seminars

- All in One \$14.95 Per Box
 *Choice of a sandwich or wrap, side salad, potato chips and assorted cookies.
- Essen \$16.50 Per Box
 *Choice of a sandwich, side salad, fruit salad, and mini cookies.
- All in One Deluxe \$20.95 Per Box
 *Choice of a sandwich or wrap, two side salad, fruits, potato chips and Assorted Desserts and beverage.

HEROES BY THE FOOT (\$189 PER 6 FEET (23-35 GUESTS))

American

*Roast beef, roast turkey, baked Virginia ham Swiss cheese, American cheese, lettuce and Lettuce, tomato

Italian

*Cappicola, Genoa salami, pepperoni, prosciutto provolone, Onion, oil & vinegar , lettuce and tomato

Grilled Chicken

*Roasted vegetables, roasted peppers and grilled Chicken with balsamic vinegar

Essen Style (Vegetarian)

*Roma Tomato, fresh mozzarella, fresh basil, Roasted peppers, Sun dried tomatoes and Vinaigrette or roasted pepper aioli

OUR SANDWICHES SELECTIONS *16 GUESTS MINIMUM ORDER*

Our Sandwiches are dressed Unless otherwise instructed

Essen's Signature Sandwiches..... \$9.95 Per Guest

Smoked turkey	and Brie Cheese, Sliced apple , baby greens, plum tomatoes and honey mustard on a multi grain.
California turkey	Fresh Carved Roasted Turkey Breast, Apple wood Smoked Bacon, Ripe Avocado, Plum Tomatoes and Leaf Lettuce with Asia go Lemon Dressing on rosemary foccatia.
Rare Roast Beef	caramelized onions, cheddar cheese, plum tomatoes and leaf lettuce with Russian dressing on an onion foccatia
Balsamic marinated chicken breast	honey melted plum tomatoes ripe avocado and Arugula with honey balsamic vinaigrette on Rustic squares.
Black Forest Ham and Prosciutto	w/ fresh mozzarella, basil, tomatoes and honey Dijon mustard On seeded French bread.
Vegetarian Foccatia	roasted vegetables, melted tomatoes, Arugula and Sun dried tomato pesto spread on tomato foccatia.
Italian	cappy Ham, Prosciutto, salami, pepperoni, provolone, roasted peppers, lettuce and tomatoes On a French Baguette.
Fresh Mozzarella	Sliced plum tomatoes, fresh basil, oven roasted eggplant and roasted peppers with balsamic vinegar and olive Oil on Semolina Hero.

Essen's Wraps\$9.95 Per Guest

Crispy Chicken	Chicken Cutlet, avocado, plum tomatoes and Arugula w/Chipotle aioli in a roasted pepper wrap
Chicken Fajita	Our traditional Mexican Fajita having charbroiled chicken breast, oven roasted peppers, Caramelized onions, avocado, shredded romaine lettuce, cheddar cheese and fresh cilantro with salsa Picante in A black bean wrap
Chicken Caesar	Grilled herb chicken breast, crisp romaine lettuce, oven roasted peppers and aged fresh Parmesan cheese, with a light home made Caesar dressing in a Caesar wrap
California	Free range chicken marinated in Rosemary and lemon, grilled and mixed with baby lettuce, ripe avocado Sprouts, oven roasted peppers and plum tomatoes with low fat ranch dressing served in a plain wrap
Grilled Roast Beef	With Portabella mushrooms, crispy onions, roasted red peppers, Provolone and mixed Greens with Chipotle mayo in a Whole Wheat wrap
Acapulco BLT	Apple wood Smoked Turkey, Ripe Avocado, chopped lettuce, tomatoes, Bacon and Watercress with honey mustard in a sundried tomato basil wrap
Cobb Wrap	Grilled chicken, smoked bacon, avocado, hard-boiled egg, lettuce and tomato with blue cheese dressing in a whole grain wrap

Essen's Healthy Alternatives_(Low Carb Heart Healthy Alternative).....\$9.95 Per Guest

Garden Veggie	Ripe Avocado, Sliced Cucumbers, Carrots, Sun dried Tomatoes, Sprouts, Plum Tomatoes and Medley Baby Greens with Iranian Style Hummus in Middle Eastern Whole wheat pita pocket
Traditional Tuna Salad	white albacore tuna tossed with mayonnaise and celery, topped with shredded carrots, oven Roasted red peppers, plum tomatoes and watercress in a whole grain hero

Essen's Hot Italian Brick Oven Sandwiches_(Served on Home baked bread).....\$9.95 Per Guest

Chicken Milanese	Grilled Chicken Breast, Melted Roma Tomatoes, Fresh Mozzarella & Pesto Aioli
Essen Combo	Hot pastrami and corned beef with finlandia Swiss cheese, coleslaw and Russian dressing
Chelsea	Roast beef, Pepper jack Cheese, Crispy onions, roasted peppers, arugula with Chipotle dressing
Roma	Roasted vegetables, melted tomatoes, fresh basil and goat cheese spread
Russian turkey	Fresh Carved Turkey, Crispy Bacon, Swiss, Sliced Dill Pickle with Russian dressing

Essen's Pressed New Panini.....\$9.95 Per Guest

Vegetarian	Spinach, basil, Fresh mozzarella and Plum Tomato with Sun Dried Tomato Pesto in a multi grain flat bread
Eggplant Milanese	Oven Roasted Eggplant, Melted Mozzarella and Tomatoes. with Pesto-Ricotta
Mediterranean Fajita	Grilled chicken, roasted peppers, caramelized onions, cheddar, cilantro with salsa picante
Chicken parmesan	Oven roasted chicken, fresh mozzarella, basil and arugula with Tuscan tomato sauce
Chipotle Turkey	Fresh roasted turkey, fresh mozzarella and Arugula with southwestern Chipotle sauce
Tuna Melt	Swiss cheese, red onion, avocado, plum tomatoes & Arugula rockets in European whole wheat flat bread
Grilled Chicken Club	Herb Grilled Chicken, Crispy Bacon, Plum tomatoes and Brie cheese with Ranch
Chicken Italiano	Grilled Chicken Breast, Asiago Cheese, sliced Roma Tomatoes, and Baby Spinach with Italian Pesto
Cuban	Fresh Turkey, Turkey Ham, Imported Swiss Cheese and Dill Pickle Chips with Stone Ground Mustard

HOR D'OEUVRES (10 GUESTS MINIMUM ORDER)

Mini quiches.....	\$5.95 Per Guest
Mini hot dogs.....	\$5.95 Per Guest
Crudite.....	\$6.95 Per Guest
Hummus and pita.....	\$7.95 Per Guest
Guacamole and homemade tortilla chips.....	\$7.95 Per Guest
Spring roll.....	\$5.95 Per Guest
Quesadilla (chicken, shrimp, steak).....	\$7.95 Per Guest
Skewers (chicken, shrimp, steak).....	\$7.95 Per Guest
Shumai (Pork, chicken, veggie, shrimp).....	\$5.95 Per Guest
Grilled assorted vegetables.....	\$7.95 Per Guest
Charcuterie platter (assortment of prosciutto, mortadella, salami, ham).....	\$9.95 Per Guest
Cheese platter.....	\$7.95 Per Guest

ULTIMATE SIDES (6 GUESTS MINIMUM ORDER)

Salads and Greens \$4.75 Per Guest

Essen's Salad	Organic baby field greens with caramelized grilled apple pears, spiced pecans, cherry tomatoes, crumbled feta cheese and sun dried Cranberries.
House Garden Salad	Organic baby field greens, radicchio, watercress, romaine, shredded carrots, grape tomatoes, bell peppers, broccoli asparagus, cucumbers, sprouts and sunflower seeds.
Greek Farmers Salad	Red and green peppers, cucumbers, tomatoes, red onions, Kalamata olives, stuffed grape leaves and feta cheese over crispy Romaine hearts sprinkled with fresh oregano and topped with anchovies.
Classic Caesar	croutons and shaved fresh parmesan cheese over baby romaine hearts.
Endive Salad	Watercress, sliced Apples, Blue Cheese, Tomatoes, raisins and toasted Honey Walnuts.
Spinach and portabello salad	with crumbled bacon bites, herbed croutons and tomato basil vinaigrette.
Fresh Mozzarella and Tomato Salad	Your choice of: Baby mozzarella and grape tomato salad tossed with pesto sauce.
Sliced fresh mozzarella	and sliced tomato topped with fresh basil and drizzled with balsamic vinegar and extra virgin olive oil.

Cold Pasta and Noodle Salads.....\$5.75 Per Guest

(Any with firecracker grilled jumbo shrimp \$5.95 additional)

- Farfalle Pasta** with fresh basil, cherry tomato, ricotta and cubed oven roasted vegetables
- Three Color Fusilli** with Kalamata olives, broccoli florets, with a mixture of sun dried tomato and basil pesto
- Tri color Cheese Tortellini** with oven roasted wild mushrooms, sweet pea, and asparagus spears, Roasted squash Cubes and fresh parmesan cheese
- Greek Style Bowtie Pasta salad** Greek olives, red peppers, genoa salami, fresh and dried basil leaves, Cucumber, feta, parmesan and tomatoes

Vegetables.....\$4.75 Per Guest

- Grilled Assorted** Season Vegetables
- Napoleon** A stack of grilled vegetable Napoleon with mozzarella and a balsamic reduction
- Sautéed Shiitake** Mushrooms, kale with scallions and sesame seeds
- Asparagus** Portobello mushrooms and grilled onion with lemon zest
- Sautéed baby** bock choy with a ginger soy dressing
- Mélange** of roasted vegetables ratatouille

Side Potatoes.....\$3.25 Per Guest

- Roasted red potatoes** with olives, scallions, caramelized onions, cilantro and chipotle dressing
- Classic** home style potato salad
- Roasted baby Carrots** with orange Glaze
- Roasted Butter nut** squash with dried fruits
- Rosemary Roasted Red Potatoes**
- Mashed Sweet Potatoes**
- Garlic Mashed Potatoes**

Grain and Legume Salads.....\$4.75 Per Guest

- Black eyed peas** red onions, oranges, spinach and orange chipotle vinaigrette
- Curried chick peas** roasted vegetables and spinach
- Chick pea** scallions, cherry tomatoes, feta cheese, watercress, radicchio with curry vinaigrette
- Barley** bell peppers, cherry tomatoes with diced mango, cilantro and citrus vinaigrette
- Cous Cous** with roasted vegetables, chick peas, dried fruits and cumin cilantro vinaigrette
- Tabouli Salad** with fresh basil, chopped onions, parsley, cucumber and lime vinaigrette
- White Beans** with cherry tomatoes, red onions, roasted peppers rosemary and sun dried tomato pesto
- Southwestern Black Bean** with corn, avocado, cilantro, chopped tomato and chipotle dressing
- French Lentil** with Arugula with feta cheese, cherry tomatoes, scallions and citrus wine vinaigrette
- Israeli Cous Cous** with diced veggies, cilantro and roasted garlic vinaigrette

Chicken & Turkey Breast..... \$15.95 Per Guest

- Good Old Fashioned Chicken Parmesan** With fresh tomato basil sauce, fresh parmesan cheese, fresh basil and a Side of spaghetti primavera
- Chicken Salina** With artichokes, sun-dried tomatoes, sliced Portobello mushrooms and fresh basil with lemon butter Sauce and a side of charcoal grilled herb asparagus
- Stuffed Chicken** Grilled chicken breast filled with spinach, cheese and sun dried tomatoes with a side of balsamic roasted mini vegetables
- Coconut and Almond crusted chicken breast** With Dijon citrus chipotle sauce and roasted rosemary baby red Potatoes or saffron vegetables ratatouille cous cous
- Maple And Orange Glazed turkey breast** With cranberries and roasted vegetables

Beef & Lamb Price Per Guest

- Skirt Steak with Rosemary and Pepper Crust.....\$17.50**
With raspberry roasted shallots, sautéed wild mushroom and roasted potato
- Veal Pizzaiola.....\$17.50**
Sautéed in tomato sauce, peppers, onion and mushroom
- Grilled Lamb Kabobs.....\$16.50**
On rosemary skewers, bell peppers, served with Greek yogurt sauce and vegetables couscous
- Braised New York Steak.....\$16.50**
With baby carrots, turnips, parsnips and a side of vegetables wild rice pilaf
- Lamb Vindaloo.....\$16.50**
Potato, onion, jalapeno, green curry with cilantro serve with basmati rice

Vegetarian Entrees Price Per Guest

- Eggplant Rollatini.....\$8.95**
Filled with tomatoes, ricotta, parmesan and mozzarella topped with tomato basil sauce.
- Pasta-less Florentine Lasagna.....\$9.95**
Includes eggplant, potatoes, zucchini, portabella mushrooms ricotta, spinach, carrots, Squash, and zesty tomato sauce served piping hot.
- Curried Vegetable Stew.....\$12.00**
A spicy curry garlic stew of carrots, potatoes, zucchini, chick pea and tomatoes Served with cous cous.
- Tofu Marsala.....\$9.95**
with mushrooms and sundried tomatoes

Fish and Sea Food Entrees.....Price Per Guest

Baked Salmon \$14.95

Served on wilted spinach and asparagus finished with an lemon sauce

Coconut Crusted Shrimp \$15.95

With a Thai chili sauce over Thai vegetables noodles

Grilled Sword Fish Veracruzana \$15.95

Served with steamed vegetable and saffron rice

Thai Stir Fry Jumbo Shrimp \$13.95

With bok Choy, carrots, zucchini, red pepper, lemon grass on a bed of Asian noodles

Sweet Lobster and Crab Cakes \$29.95

Topped with Cajun béarnaise sauce and served over mixed field greens

Sesame Crusted Seared Tuna Steak \$15.95

Served over bok Choy with Wasabi mashed potatoes

ENTRÉES SALADS (12 GUESTS MINIMUM ORDER)

Caesar Chicken.....\$11.95 Per Guest

Grilled chicken breast, roasted peppers, croutons and parmesan reggiano on a bed of romaine lettuce

California Chicken.....\$11.95 Per Guest

Grilled chicken, avocado, asparagus, alfalfa sprouts, cucumber, carrots, goat cheese, red onion and tomato On A bed of mixed greens

Salmon Nicoise.....\$13.95 Per Guest

Grilled salmon, string beans, tomatoes, roasted potatoes, Kalamata olives and hard boiled eggs on a bed of Romaine Lettuce

Sesame Seared Tuna.....\$14.95 Per Guest

Sashimi grade tuna, Portobello mushrooms, roasted tomatoes, caper berries, Celingine mozzarella

Grilled Shrimp.....\$14.95 Per Guest

Grilled firecracker jumbo shrimp served over baby arugula with goat cheese, roasted fennel. Grilled asparagus, Grilled eggplant
toasted almonds and Kalamata olives

HOT ITALIAN PASTA (12 GUESTS MINIMUM ORDER)

Hot Italian Pasta.....\$10.95 Per Guest

Lobster Ravioli in shrimp sauce voulet with roasted mixed vegetables \$16.95 Per Guest

Pasta Basil Pesto With pine nuts, diced fresh mozzarella and shredded reggiano parmesan cheese

Pasta Primavera With mixed grilled vegetables lightly tossed in extra virgin olive oil and spices

Pasta Bolognese With ground meat and sausage in a light fresh tomato sauce and basil

Pasta Ala Vodka Broccoli florets, grilled vegetables and melted tomatoes

Pasta Baked al Forno With crushed tomatoes, ricotta and mozzarella cheese

Tricolor Tortellini Roasted eggplant, artichokes and broccoli in light sun dried tomato sauce

Our Pastas (Penne-Fussily-Bowtie-Ziti-Manicotti-Orzo)

Jumbo Shrimp add: \$4.95 Per Guest

Grilled Chicken add: \$2.95 Per Guest

Italian sausage add: \$2.95 Per Guest

ESSEN'S SUSHI PACKAGES (6 GUESTS MINIMUM ORDER)

Tuna, Salmon Roll or Vegetarian Roll.....	\$5.95 Per Guest
Yellow tail, scallion, avocado	
California Roll.....	\$4.25 Per Guest
Cucumber, carbmeat, avocado	
Yellow Tail Roll.....	\$6.25 Per Guest
Yellow tail, scallion, avocado	
Philadelphia Roll.....	\$6.25 Per Guest
Smoked salmon, cream cheese, avocado	
Spicy Tuna Roll.....	\$5.95 Per Guest
Chopped tuna, cucumber with spicy sauce	
Shrimp Tempura Roll.....	\$6.25 Per Guest
Deep fried shrimp, cucumber, avocado, sesame	
Eel & Avocado.....	\$5.95 Per Guest
Eel and avocado	
Spicy Crab Roll.....	\$5.95 Per Guest
Crabmeat with spicy sauce	
Rainbow.....	\$9.95 Per Guest
Topped with tuna, salmon, white fish on California roll	
Orange Dragon.....	\$9.95 Per Guest
Topped with Salmon on a California roll	
Black Dragon.....	\$9.95 Per Guest
Topped with Eel on a California roll	
Shrimp California Roll.....	\$5.95 Per Guest
Shrimp, avocado, cucumber	
FutoMaki.....	\$8.95 Per Guest
Tomago, crabmeat, cucumber, Japanese vegetables	
Alaskan Roll.....	\$6.50 Per Guest
Smoked salmon, avocado	
Vegetable Roll.....	\$4.25 Per Guest
Carrot, cucumber, avocado	
Essen Sushi and Roll Platter Med(serves 6-8).....	\$100
Large(serves8-12).....	\$150
Essen Maki Roll Platter Med(serves 6-8).....	\$75
Large(serves8-12).....	\$90
Essen Sushi and Sashimi Platter Med(serves 6-8).....	\$100
Large(serves8-12).....	\$150

Brown Rice add \$1.50

BUFFET
THEMED RECEPTION BUFFET
 24 HOURS NOTICE REQUIRED SERVED HOT

THEMED RECEPTION BUFFET STATIONS MENUS (10 GUESTS MINIMUM ORDER)

Mexican Fiesta..... \$25.95 Per Guest

- *Combination of chicken and beef fajitas and tacos
 - *Mexican rice *Tostinos plantanos (homemade fried bananas)
 - *Warm flour tortillas, taco shells and tri-colored tortilla chips
 - *Spicy red salsa, salsa Verde, salsa fresca, guacamole and Pico de Gallo
 - *Shredded Mexican cheese, chopped tomatoes, chopped lettuce and sliced jalapeño
 - *Fresh garden Mexican salad roasted corn, cucumbers, avocado, peppers and jalapeños
 - *Fresh baked cookie and brownie tray garnished with fruits
- Add Shrimp Veracruzana for \$5.95 per person

Nuevo Latino.....\$27.95 Per Guest

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| *Lime cured salmon | * Roasted potatoes |
| *Cuban Style Baked chicken with cilantro | *Fried plantains |
| *Spanish rice and beans | *Fresh baked cookie and brownie tray garnished with fruits |
| *Fresh tossed salad with Arugula | *A Basket of Assorted Plantains Crackers |
| *Hearts of palm and pickled onion with roasted peppers | |

Taste of the Orient.....\$25.95 Per Guest

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| *Hoisin Szechwan beef with shiitake mushrooms, broccoli and snow Peas | *White rice or jasmine rice |
| *Ying Yang shrimp stir fry | *General Tao's chicken |
| *Basket of assorted Asian crackers | *Essen's Famous dessert Platter |
| | *Long beans and cashews in oyster sauce |
| | *Fresh sliced fruits |

All American.....\$25.95 Per Guest

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| *Mini burgers in toasted Brioche bread with all the trimmings | |
| *Southern style buttermilk battered chicken fingers with BBQ or honey mustard dipping | |
| *Jumbo lump crab cakes | *Old fashioned coleslaw |
| *Roasted red potato salad with dill | *Apple pie or pecan pie |
| *Basket of fresh bread and rolls | |

Classic.....\$24.95 Per Guest

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|---|---|
| #1 | #2 |
| *Homemade meatloaf with gravy and crispy onions | *Sliced turkey breast with cranberry relish |
| *Macaroni and cheese | *Classic mashed potatoes with gravy |
| *Wedge Cut Fries | *Sauteed Green beans almondine |
| *Garden Green salad with roasted corn | *Freshly Baked biscuits |
| *Apple pie | |

Mediterranean..... \$24.95 Per Guest

- *Herb crusted charcoaled grilled fresh salmon with lemon drizzles
- *Cumin and rosemary marinated grilled chicken kabobs
- *Couscous with chick peas and roasted vegetables
- *Middle eastern rice
- *Hummus with pita triangles Toasts
- * Essen's famous dessert platter

Italian Menu #1 Tuscany.....\$25.95 Per Guest

- *Chicken parmigiana with fresh mozzarella and basil
- *Pasta a la vodka with shrimp, baby peas
- *Grilled Italian vegetables with a drizzle of balsamic reduction
- *Tri-color salad with a pesto sauce and baby mozzarella
- *Dessert with assorted Italian cookies and mini italian pastries
- *Assorted Italian breads and focaccia

Italian Menu #1 Palermo.....\$25.95 Per Guest

- *Chicken rollatini with asparagus, sundried tomatoes
- *Egg plant rollatini stuffed with spinach and ricotta cheese
- *Baked Ziti with Four cheese
- *Baby mozzarella salad, tomatoes and basil
- *Classic Caesar salad
- *Assorted Italian breads and focaccia
- *Italian cookies, biscotti and mini Pastries

COCKTAILS PLATTERS (10 GUESTS MINIMUM ORDER)

Cheese & Cracker Platter.....	\$7.95 Per Guest
Assorted domestic & imported cheese w/ various cracker	
Meze Platter (A Mediterranean treat).....	\$9.95 Per Guest
Kalamata olives, Greek feta, spinach triangles, roasted eggplant dip, tzatziki and dolma served with toasted pita triangles	
Mediterranean Platter.....	\$11.95 Per Guest
Assorted imported Domestic Cheeses, Olives Roasted Peppers, Marinated Boccancini and Artichokes Served With Crackers and Crostini	
Antipasto Platter.....	\$12.95 Per Guest
with balsamic grilled vegetables, Italian cheeses and prosciutto, peppered salami, capicola with olives and marinated artichokes served with focaccia	
Antipasto Platter (Vegetarian).....	\$11.95 Per Guest
with balsamic grilled vegetables, marinated artichokes, Italian cheeses, fire roasted tomato and olive relish, Parmesan crisps, olives and caper berries served with focaccia	
Toasted Pita.....	\$7.95 Per Guest
Creative and distinctive dips (Baba Ghanoush, Tahini, Hummus, olive hummus, Yogurt) surrounded with an assortments of pitas (spiced, parmesan and curried)	
Hot- Dips Station.....	\$7.95 Per Guest
Three assorted warm dips (creamy spinach and artichoke, Chile con queso and broccoli cheddar) served with toasted sliced baguettes	
Tex-Mex Fiesta.....	\$8.95 Per Guest
A bountiful assortment of tortilla chips, guacamole, salsa and black bean dip served with a selection of Monterey Jack, Sharp cheddar cheeses	
Snack.....	\$5.95 Per Guest
Colorful terra potato chips, nachos and pretzels with fresh salsa and guacamole	
Assorted Premium Mixed Nuts.....	\$6.95 Per Guest
Special blend of cashews, pistachios, almonds and pecans	

ESSENS DESSERTS (6 GUESTS MINIMUM ORDER)

Cookies and Brownies Selection..... \$4.95 Per Guest

A sampling of homemade cookies, brownies and mini pastries

Exotic Fruits and Berries Platter..... \$4.95 Per Guest

Presentations of sliced fruit with decorative garnish, comes with flavored and plain cottage cheese

Miniature Platter..... \$6.95 Per Guest

A selection of bite sized pastries and fruit tarts garnished with fresh berries and grapes

All Italians platter..... \$6.95 Per Guest

Assortment of cannolis, fruit tarts, cream puffs, pecan tarts

Chocolate Dipped Strawberries.....\$28.00 Per Dozen (one Dozen minimum)

ESSENS DESSERTS (6 GUESTS MINIMUM ORDER)

Birthday cakes and other special event cakes available upon request

10 inch feeds 10 to 15 People..... \$45

14 inch feeds 20 to 25 People..... \$65

(Please ask about our cake selection)

ORDERING GUIDELINES

GENERAL INFORMATION

The following ordering guidelines are designed to allow us to provide you with the highest level of service. We welcome your comments and Feedback and value your continued patronage.

PLACING YOUR ORDER

Our account executives are available to assist you Monday through Friday from 7:00am to 5:00pm at 212-689-0800. For prompt service, we kindly ask you to place your orders as early as possible. Many Items require 24-48 hours notice (However last -minute orders can be accommodated).

DELIVERIES

Are available before and after store hours with special arrangement. Saturday and Sunday services are available with advanced notice. Additional charges apply outside our immediate delivery area.

PRESENTATION

All items are served in wicker baskets and high quality plastic platters and bowls.
All orders include plastic plates, napkins, clear plastic cutlery, serving utensils and cups.
Some of our china and stainless steel chafers may require additional charges.
Platters and catering equipments will be picked up the same day.
Customer will be charged for lost and damaged equipment.

CANCELLATIONS & CHANGES POLICY

You may cancel your order up to 24 hours prior to delivery at no charge. Because your order is always custom-prepared, cancellation Within less than 24 hours will incur a 50% - 75% charge, depending on the nature of the order. Same day cancellations will be billed in full. Cancellations may not be left on our answering machine or by e-mail. Changes and adjustments may be made up to 12 hours prior to Delivery.

PAYMENT TERMS AND BILLING

Orders placed online are charged to your credit card immediately, except where noted.
We are glad to open a corporate charge account for you. Please call us for a corporate charge application or visit our website. We accept most major credit cards, cash, company checks or Essen house account. For online orders, Essen accepts creditcards & "Bill Me later" (Billed on delivery)
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