EMMA'S TORCH

OFF-PREMISE CATERING 2022

EMMASTORCH.ORG
A DELICIOUS SOCIAL ENTERPRISE

Inspired by the poet and refugee advocate Emma Lazarus, whose words adorn the Statue of Liberty, Emma’s Torch was founded in 2016 as a non-profit social enterprise whose mission is to empower refugees, asylees, and survivors of human trafficking by providing essential culinary-focused training to gain meaningful employment. Through our kitchens, graduates have learned cooking techniques and professional skills that have taken them into full-time positions with some of the city’s most-lauded food service and hospitality businesses.

With the ongoing support of our community and raves for our students’ cooking under the direction of Culinary Director Alex Harris, what began as a pop-up venture four years ago, in 2019 expanded to include a learning center, restaurant, cafe, & beloved catering business.

Thank you for being part of making our students’ dreams come true through our shared passion for delicious experiences around the table!
AROUND OUR DINNER TABLE

Emma’s Torch is in the unique position of offering our guests a window into a diverse array of cultures through food.

Our Culinary Director, Chef Alexander Harris, crafts seasonal menus for the restaurant & catered events rooted in his culinary background and extensive experience in some of the North East’s most heralded kitchens.

Through his work with students and guest chefs alike, Emma’s Torch’s menus are infused with a sense of time and place. Each dish blends local ingredients with flavors inspired by our students from around the world; whether it’s a twist on a traditional Moroccan Tagine, or our popular Black-Eyed Pea Hummus that blends together American and Middle Eastern influences.
SEASONAL MENUS

Offered annually for events scheduled from October 21 - March 23

*Event parameters that may affect capacity & offerings are subject to change as directed by government public health mandate.
APPETIZER & CANAPE | WINTER & FALL

Lamb Meatballs
*Tomato Pepper Relish & Yogurt Sauce*

Tamarind Barbecue Wings
*Green Onion & Buttermilk Sauce (gf)*

Black-Eyed Pea Hummus
*with Toufayan Pita with Green Olive (vg)*

Delicata Squash
*Smoked Ricotta & Za’atar (v)*

Eggplant Mousse
*on Pappadam with Mint & Pickled Carrot (vg, gf)*

Potato & Pea Samosas (v)

Mushroom & Parmesan Bread Pudding with Parsley (v)

Kunik Bloomy Rind Cheese
*with Baguette with Vanilla-Plum Mustard & Spiced Nuts (v)*

*Ingredients are subject to change pending local, seasonal availability.*
SALAD | WINTER & FALL

House Vegetable Salad
*Seasonal Vegetables, Tomato, Cucumber, Sweet and Sour Pickles & Buttermilk Dressing (v)*

Kale Salad
*Roasted Winter Squash, Dried Cherries, Red Onion, Spiced Nuts & Maple Vinaigrette (v)*

Red & Gold Beet Salad with Goat Cheese (v)

Ingredients are subject to change pending local, seasonal availability.
ENTREE | WINTER & FALL

Herb Roasted Chicken
*Brussels Sprouts & Harissa (gf)*

Pan-Seared Fish
*Hoppin' John, Green Onions & Sauce Piquant (gf)*

Braised Short Ribs
*Celery Root Puree, Roasted Carrots & Red Wine Reduction*

Vegetable Tagine
*Winter Squash, Prunes & Cilantro (v)*

Butternut Squash Pasta
*Red Onion, Sage, Pumpkin Seeds & Gremolata (v)*

*Ingredients are subject to change pending local, seasonal availability.*
SEASONAL MENUS

Offered annually for events scheduled from March 24 - October 20

*Event parameters that may affect capacity & offerings are subject to change as directed by government public health mandate.
APPETIZER & CANAPE | SPRING & SUMMER

Lamb Meatballs
*Tomato Pepper Relish & Yogurt Sauce*

Tamarind Barbecue Wings
*Green Onion & Buttermilk Sauce (gf)*

Black-Eyed Pea Hummus
*with Toufayan Pita with Green Olive (vg)*

Heirloom Tomato, Grilled Corn Salsa & Pickled Chili (vg)

Eggplant Mousse
*on Pappadam with Mint & Pickled Carrot (vg, gf)*

Potato & Pea Samosas (v)

Mushroom & Parmesan Bread Pudding with Parsley (v)

Kunik Bloomy Rind Cheese
*with Baguette with Vanilla-Plum Mustard & Spiced Nuts (v)*

*Ingredients are subject to change pending local, seasonal availability.*
SALAD | SPRING & SUMMER

House Vegetable Salad
Seasonal Vegetables, Tomato, Cucumber, Sweet and Sour
Pickles & Buttermilk Dressing (v)

Kale Salad
Seasonal Fruit, Red Onion, Bell Pepper, Sunflower Seeds
& Sherry Vinaigrette (v)

Butter Lettuce Salad
Haricots Verts, Asparagus & Mustard Vinaigrette (v)

Ingredients are subject to change pending local, seasonal availability.
ENTREE | SPRING & SUMMER

Herb Roasted Chicken
Zucchini Stew & Harissa

Pan-Seared Fish
Pepper Stew, Olives & Pimenton

Coffee-rubbed Brisket
Potato Salad

Vegetable Tagine
Eggplant, Peppers & Mint (vg)

Yellow Squash Pasta
Calabrian Chili, Sweet Peppers & Green Onion (v)

Ingredients are subject to change pending local, seasonal availability.
DESSERT & BEVERAGE MENUS

*Event parameters that may affect capacity & offerings are subject to change as directed by government public health mandate.
DESSERT MENU

Pistachio Bread Pudding
*with Honeycomb & Crème Anglaise*

Saffron Rice Pudding

Marble Date Cake
*with Vanilla Cream*

Knafeh
*Shredded Filo Dough layered with Cheese & topped with Orange Blossom Syrup*

Assortment of Brownies & Cookies
*Fudgy Brownie, Chocolate Chip & Tahini Cookies*

*Ingredients are subject to change pending local, seasonal availability. Select menu items are gluten-free and vegan. Inquire for details.*
PREMIUM BAR MENU

WINE SELECTIONS
White | Sauvignon Blanc, New Zealand OR Viognier, France
Red | Côtes-du-Rhône, Rhône Valley OR Pinot Noir, Oregon
Rose | Mourvèdre, Provence
Sparkling Wine Toast | Prosecco, Italy

BOTTLED BEER SELECTIONS
Pilsner
IPA

COCKTAILS
Champagne Cocktail | Prosecco, Bitters, Twist
White Wine Spritzer | White Wine, Club Soda, Lemon
Turmeric Tonic | Prosecco, Ginger-Turmeric Honey, Club Soda, Lemon
Jamaica Punch | Rosé Wine, Hibiscus, Silk-Chili Grenadine, Lime

NON-ALCOHOLIC BEVERAGES
Soda | Coke, Diet Coke, Ginger Ale
Juice | Orange, Cranberry
Water | Sparkling, Still

Emma’s Torch carries a Wine & Beer Only License. We do not serve Liquor.
STANDARD BAR MENU

WINE SELECTIONS

WHITE WINE
*Pinot Grigio, Italy OR Chardonnay, Sonoma*

RED WINE
*Chianti, Tuscany OR Cabernet Sauvignon, Chile*

ROSE WINE
*Zweigelt, Austria*

BOTTLED BEER SELECTIONS

Pilsner OR IPA

NON-ALCOHOLIC BEVERAGES

Soda | *Coke, Diet Coke, Ginger Ale*

Juice | *Orange, Cranberry*

Water | Sparkling, Still (Tap Water)

*Emma’s Torch carries a Wine & Beer Only License. We do not serve Liquor.*
PRICING | FOOD MENU

FAMILY-STYLE TABLE SERVICE* | from $110 per person
One Table Snack, Three Appetizers, Two Entrees with Sides, Two Desserts

PLATED TABLE SERVICE | from $95 per person
Two Appetizers, One Salad Course, One Entree, One Dessert

BUFFET SERVICE* | from $50 per person
Two Appetizers, Two Entrees, One Dessert

PASSED CANAPES | from $35 per person
Three Savory, One Sweet

*Buffet & Family-style service for events are subject to public safety guidelines.

Staffing, rentals (kitchen & furniture), & transportation costs are additional and based on venue facilities, event details and guest count.
PRICING | BEVERAGE MENU

STANDARD BAR | from $35 per person
House Red and White Wine, Domestic Beer, Soda, Juice, Sparkling & Still Water

PREMIUM BAR | from $50 per person
Specialty Wine-based Cocktail, Premium Red and White Wine, Sparkling Wine, Domestic Beer, Soda & Juice, Sparkling & Still Water

AFTER DINNER | from $25 per person
Dessert Wine, Equator Drip Coffee, Herbal Tea, Milk & Sugar

NON-ALCOHOLIC BAR | from $25 per person
Equator Drip Coffee, Herbal Tea, Milk & Sugar, Soda, Juice, Sparkling & Still Water

Pricing is based on standard 3-hour event open bar. Increased event hours may affect final beverage package pricing.
EVENT PLANNING & BUDGET GUIDE

To help our clients anticipate an event budget, we have prepared the below pricing reference for costs associated with off-premise catering as a preliminary guide.

RENTAL ESTIMATE | from $45 per person
Dependent on venue facilities & event style, spend may include tables, chairs, linens, glassware, china, utensils, paper goods & serviceware.

STAFFING ESTIMATE | from $1,500 +
Dependent on service style, guest count, event duration & venue set-up needs. As a sample reference, the staffing cost for a 6-hour Buffet Dinner & Dancing for 100 guests is approximately $5,000.

TRANSPORTATION ESTIMATE | $200 - 350
Pending distance to venue from our catering kitchen

ADMINISTRATIVE SERVICE FEE | 10% of Subtotal
Administrative & operating costs associated with your event. This is not a service tip for staff.
EMMA’S TORCH

We welcome the opportunity to be part of your celebration and are here to help you navigate the planning!

Please email catering@emmastorch.org for a custom proposal for your event.

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