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!
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
*Pita with Za’atar (v)*

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

Eggplant Mousse
*Rice Crackers, Mint & Pickled Carrot (v, gf)*

Potato & Pea Samosas
*Tamarind Sauce (vt)*

Mushroom & Parmesan Bread Pudding with Parsley (vt)

Kunik Bloomy Rind Cheese
*Baguette, Vanilla-Plum Mustard & Spiced Nuts (vt)*

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 (vt, gf)

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

Red & Gold Beet Salad with Goat Cheese (vt, gf)

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 (vt)*

Butternut Squash Pasta
*Red Onion, Sage, Pumpkin Seed Gremolata (vt)*

*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
*Pita with Za’atar (v)*

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

Eggplant Mousse
*Rice Crackers, Mint & Pickled Carrot (v, gf)*

Potato & Pea Samosas
*Tamarind Sauce (vt)*

Mushroom & Parmesan Bread Pudding with Parsley (vt)

Kunik Bloomy Rind Cheese
*Baguette, Vanilla-Plum Mustard & Spiced Nuts (vt)*

*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 (vt, gf)

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

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

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

Herb Roasted Chicken
*Zucchini Stew & Harissa (gf)*

Pan-Seared Fish
*Pepper Stew, Olives & Pimenton (gf)*

Coffee-Rubbed Brisket
*Potato Salad*

Vegetable Tagine
*Eggplant, Peppers & Mint (v)*

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

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
Crème Anglaise (vt)

Saffron Rice Pudding (vt)

Knafeh
Shredded Filo Dough layered with Cheese & topped with Orange Blossom Syrup (vt)

Assortment of Brownies & Cookies
Fudgy Brownie, Chocolate Chip & GF Double Chocolate Cookies (vt)

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 | Premium White Wine
- Red | Premium Red Wine
- Rosé | Premium Rosé Wine
- 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
- Rosé Lemonade | Rosé Wine, Housemade Lemonade

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
House White

RED WINE
House Red

ROSE WINE
House Rosé

BOTTLED BEER SELECTIONS

Pilsner OR IPA

NON-ALCOHOLIC BEVERAGES

Soda | Coke, Diet Coke, Ginger Ale

Juice | Orange, Cranberry

Water | Sparkling, Still (Tap Water)

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

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

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*
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.
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.

EMMA'S TORCH