

SKOPÓS
CATERING

— MENU —

SKOPÓS

CATERING

Skopos Catering is part of the award-winning hospitality group comprising The Barrow House, Franklin Social, Gus' Last Word and more. Skopos Catering is committed to the highest quality food, service and presentation. Whether it is an office lunch, a TV production, or a wedding, Skopos Catering delivers exceptional food and turns any event into a celebration. We pride ourselves on creating a menu that sets the tone no matter what the event, always within your budget. We promise an inventive combination of delicious and artfully presented cuisine, served by courteous staff.



THE FOLLOWING PAGES CONTAIN SAMPLE MENUS
AND SELECTIONS WE OFFER.

FOR PRICING AND ORDERING PLEASE CONTACT:

Talya Rose Cacchione

Director of Corporate Sales & Private Events

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APPETIZERS

PASSED OR STATIONED PRICED PER PIECE MINIMUM 20 PER ITEM

Deviled Eggs *hazlenut, lemon, Himalayan pink salt*

Beet Cured Salmon Canape *cucumber, dill creme fraiche*

Pear & Wild Honey Toast *goat cheese, caramelized onions, candied pecans*

Caprese Skewers *reduced balsamic, sea salt*

Caponata Bruschette *basil oil*

Vegetable Samosa *tamarind dipping sauce*

Watermelon Gazpacho Shooter *chili lime rim*

Kielbasa in a Blanket *dijonaise*

Short Rib Tostada *avocado sour cream, micro herb salad*

Chicken & Belgian Sugar Waffles *hot honey*

Baby Crab Cake *lemon & caper aioli*

Mini Fish Taco *mango, pickled watermelon*

Butter Poached Scallop *crispy pancetta*

Raspberry & Brie Canape *pistachio*

Shrimp *Michelada cocktail sauce*

Ceviche Cups *shrimp, sea bass, cilantro, lime, plantain chip*

Baby Corn Dogs *jalapeno mustard*

Mini Cornbread *pulled pork, coleslaw*

Mini Saffron Risotto Cakes *parmesan, spiced tomato aioli*

Blini *lemon creme fraiche, caviar*

Mini Lobster Rolls *Hawaiian bun*

GRAZING BOARDS SMALL SERVES 10 / LARGE SERVES 20

Charcuterie

variety of imported cured meats, artisanal cheeses, olives, nuts, marinated vegetables, dips & flatbreads

Cheese *variety of artisanal cheeses served flatbreads, crackers and assorted jams* **V**

Mediterranean Dips

house-made hummus, babaganoush, plant based dill yogurt dip and locally made pita **V+**

Crudite *variety of seasonal raw vegetables and plant based dips* **V+ GF**

SALAD

Candied Pecan & Goat Cheese

*baby greens & seasonal fruit,
white balsamic vinaigrette* **V GF**

Fennel

*orange, pistachio, red onion,
orange vinaigrette* **V+ GF**

Arugula

*prosciutto di parma, shaved parmesan reggiano,
white balsamic vinaigrette* **V GF**

Greek

*tomato, cucumber, red onion, feta, kalamata olive,
red wine vinaigrette* **V GF**

Classic Caesar

Simple

*baby greens, tomato, red onion, cucumber,
balsamic vinaigrette* **V+ GF**

SIDES

Grilled Asparagus

lemon oil **V+ GF**

Broccolini

roasted garlic **V+ GF**

Herb Roasted Potatoes **V+ GF**

Roasted Garlic & Chive Potato Puree **V GF**

Vegetable Medley **V+ GF**

Saffron Rice **V+ GF**

Warm Orzo Salad

tomato, zucchini, red onion **V+**

Roasted Tri Color Carrots **V+ GF**

Charred Brussels Sprouts **V+ GF**

Macaroni and Cheese

buttered breadcrumbs **V**

PASTA

Penne ala Vodka **V**

Primavera

*mint, zucchini, parmigiano reggiano,
red pepper flake* **V**

Orecchiette *sausage & broccoli rabe*

MAINS

Grilled Skirt Steak

charred tomato basil vinaigrette **GF**

Orange Blossom Honey Salmon **GF**

Grilled Mediterranean Salmon

olive, tomato, capers, red wine vinaigrette **GF**

Shrimp Provencal

garlic, white wine, tomato, basil **GF**

Tuscan Chicken

mushroom, roasted tomato, spinach, garlic, light cream

Balsamic Chicken

blistered tomato, garlic confit **GF**

Honey Garlic Sticky Spare Ribs **GF**

Braised Short Rib

demi glaze **GF**

Chicken Parmesan

Pan Roasted Chicken

madeira, caramelized cipollini onion, spinach **GF**

Sweet and Sticky Tofu

roasted chili glaze **V+**

Chicken Fried Oyster Mushroom

charmed leek aioli **V+**

Minimum order 15 boxed lunches, choose up to 3 varieties with a minimum of 5 per variety.

SKOPOS BOWLS

Served room temperature, with cookie and bag of chips.

Cauliflower Shawarma *hummus, tomatoes, cucumbers, olives. Saffron, vegan tzatziki, pita* **V+**

Tofu Poke Bowl *miso glaze, sesame brown rice, edamame, shredded carrots, spicy cucumber, radish, avocado, black and white sesame seeds* **V+**

Vegan Steak Bowl *seitan, charred corn, roasted peppers, brown rice, black beans, jalapeno, cilantro avocado, lime vinaigrette* **V+**

Steak Bowl *charred corn, roasted peppers, brown rice, black beans, jalapeno, cilantro avocado, lime vinaigrette*

Salmon Bowl *miso glaze, sesame brown rice, edamame, shredded carrots, spicy cucumber, radish, avocado, black and white sesame seeds*

Chicken Shawarma *hummus, tomatoes, cucumbers, olives. Saffron, vegan tzatziki, pita*

HOT BOXED MEALS

Served warm, with cookie and bag of chips.

Orange Blossom Honey Salmon *served saffron rice and grilled asparagus*

Grilled Salmon Mediterranean Vinaigrette *olives, tomato, capers, red wine vinaigrette, served with asparagus, saffron rice*

Shrimp Provencal *garlic, white wine, tomato, basil served with orzo*

Tuscan Chicken *mushrooms, roasted tomatoes, spinach, light cream served with herb roasted potatoes*

Balsamic Chicken *blistered tomatoes, garlic confit served with broccolini and lemon pasta*

Skirt Steak *with carrot top chimichurri, saffron rice and grilled asparagus*

BOXED SANDWICHES

Served with cookie and bag of chips.

Turkey Brie *green apple, fig, honey, baguette*

Olive Oil Cured Tuna Sandwich *lemon caper aioli, sliced cucumber, heirloom tomato, sliced olives, focaccia*

Fresh Mozzarella Caprese *heirloom tomato, reduced balsamic, ciabatta*

Italian Combo *ham, salami, prosciutto, provolone, lettuce, tomato, balsamic glaze, ciabatta*

Vegetable Baguette *seasonal vegetable, arugula, vegan basil aioli, baguette* **V+**

Grilled Chicken & Arugula *roasted tomato, hazelnut pesto, shaved parmesan, baguette*

BOXED SALAD can add grilled chicken

Served with cookies and bag of chips.

Candied Pecan and Goat Cheese Salad *mixed greens and seasonal fruit, white balsamic vinaigrette*

Greek Salad *tomatoes, cucumber, red onion, feta, kalamata olives, red wine vinaigrette*

Classic Caesar Salad

Arugula Salad *baby arugula, prosciutto di parma, shaved parmesan reggiano, white balsamic vinaigrette*

SANDWICH PLATTERS

Choose a variety of three sandwiches for your platter

Turkey Brie

green apple, fig, honey, baguette

Olive Oil Cured Tuna Sandwich

lemon caper aioli, sliced cucumber, heirloom tomato, sliced olives, focaccia

Fresh Mozzarella Caprese **V**

heirloom tomato, reduced balsamic, ciabatta

Italian Combo

ham, salami, prosciutto, provolone, lettuce, tomato, balsamic glaze, ciabatta

Grilled Vegetable Baguette **V+**

seasonal vegetable, arugula, vegan basil aioli, baguette

Grilled Chicken & Arugula

roasted tomato, hazelnut pesto, shaved parmesan, baguette



BRUNCH

A LA CARTE TRAYS EACH TRAY SERVES 20

Breakfast Meats: Bacon, Sausage, Turkey Sausage, Taylor Ham

Breakfast potatoes *onions and peppers*

Scrambled Eggs

French Toast *blueberry compote, maple syrup*

Fresh Fruit

Balthazar Pastries *scones, danish, croissants*

Orange Blossom Honey Salmon

Pasta Primavera *mint, red pepper flake, zucchini ribbons, parmigiano reggiano*

Grilled Chicken Breast *meyer lemon jus*

Baby Bagel and Lox *dill creme fraiche, cucumber, pickled red onion - Open faced*

Mini Chicken and Waffles *Belgian sugar waffles, cornflake crusted chicken breast, hot honey*



BRUNCH

SUGGESTED PACKAGES

BRUNCH BUFFET

Includes fresh fruit and mini pastries

Choose 3 of the following:

Breakfast Meats: Bacon, Sausage, Turkey Sausage, or Taylor Ham

Breakfast potatoes *onions and peppers*

Scrambled Eggs

French Toast *blueberry compote, maple syrup*

Orange Blossom Honey Salmon

Pasta Primavera *mint, red pepper flake, zucchini ribbons, parmigiano reggiano*

Grilled Chicken Breast *meyer lemon jus*

BRUNCH COCKTAIL PARTY

Includes fresh fruit and mini pastries, breakfast potatoes, scrambled eggs and bacon

Choose 3 of the following:

Baby Bagel and Lox *dill creme fraiche, cucumber, pickled red onion - Open faced*

Mini Chicken and Waffles *Belgian sugar waffles, cornflake crusted chicken breast, honey comb*

Mini Avocado Toast *confit heirloom tomatoes and garlic* **V+**

Cinnamon Toast Crunch French Toast Bites

Short Stack Skewers *layers of blini, fresh strawberries and cream*

Bloody Mary Shrimp Cocktail Shooters

BREAKFAST

A LA CARTE TRAYS EACH TRAY SERVES 20

Scrambled Eggs

Breakfast Meats: Bacon, Sausage, Turkey Sausage, Taylor Ham

Vegan Breakfast sausage

Taylor Ham or Bacon, Egg and Cheese Sliders

Egg and Cheese Sliders

Cheddar Scramble Wraps

Breakfast potatoes *Peppers and onions* **V+**

Vegetable Frittata

Challah French Toast *blueberry compote, maple syrup*

Parfait *vegan and traditional, granola, peaches or strawberries*

Avocado Toast *served with everything bagel seasoning* **V+**

Fresh Fruit Cups

Balthazar Pastries *scones, danish, croissant*

Overnight Oats *peaches and cream or lavender blueberry* **V+**

Smoked Salmon *capers, red onions*

Bagels *cream cheese, butter, jam, peanut butter*

Ricotta Toast *whipped lemon ricotta, honey, seasonal fruit, granola*

Nutella Toast *strawberries*



BREAKFAST

SUGGESTED PACKAGES

CONTINENTAL

Choose 3 of the following:

Yogurt parfait (*vegan coconut yogurt or dairy*) granola, mixed berries (*can be vegan*)

Fresh Fruit Cups **V+**

Balthazar Pastries *scones, danish, croissant*

Overnight Oats *peaches and cream or lavender blueberry* **V+**

Assorted Bagels *cream cheese, butter, peanut butter, jam*

Smoked Salmon *capers, red onion*

Avocado Toast *everything bagel seasoning* **V+**

Muffins

HOT BREAKFAST

Includes fresh fruit and mini pastries

Choose 3 of the following:

Bacon

Sausage

Turkey Sausage

Vegan Breakfast sausage

Taylor Ham or Bacon Egg and Cheese Sliders

Egg and Cheese Sliders

Breakfast potatoes *Peppers and onions* **V+**

Vegetable Frittata

Challah French Toast *blueberry compote, maple syrup*

DELUXE BREAKFAST

Choose Three from Continental

Choose Two from Hot Breakfast

Includes coffee, tea and orange juice

BREAKFAST

TOAST BAR

Build your own toast bar with all the accouterments

Thick cut whole grain bread

Choose Two Spreads: whipped lemon ricotta, nutella, avocado spread

Ricotta | Nutella Toppings

Granola, honey, blueberries, strawberries, seasonal fruit, candied nuts, House-made jam

Avocado Toppings

everything bagel seasoning, crumbled bacon, Pico de Gallo pickled red onion, chickpea salad

BOXED BREAKFAST

Served with mini fruit cup.

Minimum order of 10 boxes. Please choose a variety of 2 from below.

Avocado Toast *green salad* **V+**

Bacon Egg and Cheese Wrap *breakfast potatoes*

Vegetable Frittata *breakfast potatoes*

Challah French Toast *blueberry compote and maple syrup*

Bagel with Lox *charred scallion cream cheese, cucumber, red onion*

Tofu Scramble *with seasonal vegetables, vegan chorizo and breakfast potatoes* **V+**



CRAFT SERVICES

TIER 1

Assorted chips

Fresh Fruit

Assorted Health Bars

Nuts

Cookies

Candies

Jerky and Dried Fruit

Bottled Water, a variety of Sparkling Water and Soda

TIER 2

All items in Tier 1, plus:

Crudite with plant based dips

Premium Beverage (based on availability, examples are kombucha, coconut water, probiotic sodas)

TIER 3

All items in Tier 2, plus:

Mid Afternoon Charcuterie or Petite Sandwiches



BARBECUE & COOKOUT

SKOPOS COOK OUT

Includes

Hot Dogs
Hamburgers
BBQ Chicken
Roasted Corn on the Cob
Potato Salad
Pasta Salad
Mixed Green Salad
Veggie Burgers available on request*
Chocolate Chip Cookies and Double Fudge Brownies

Served with buns, ketchup, mustard, relish, sauerkraut, barbecue sauce pickles and butter

PREMIUM ITEMS

BBQ Pulled Pork with Brioche Buns

Steak Skewers

Baby Back Ribs

Add any of our ala carte trays to boost up your barbecue!

Please inquire for pricing for onsite grill master and service attendants



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