



212 EVERY DAY

E&E

New York Casual - Corporate Catering by E & E
Every Day Exciting! Every Day Healthy! Every Day Fresh!

212-383-7932 EandE.com





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CORPORATE CATERING

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EVENTS & SOCIALS

1



MORNING MIX & MATCH

Please select one Morning Bakery Suggestion & one Breakfast Side from below
\$10.75 (8-person minimum)

BREAKFAST

MORNING BAKERY SUGGESTIONS

\$5.50 per person (8-person minimum)

Breakfast Minis

Freshly Baked Danish, Bagels, Muffins, Cinnamon-Buns, Butter & Filled Croissants

Savory Biscuits & Scones

Baker's Selection of Buttermilk Scones & Homemade Tea Biscuits

All Natural Yogurt Loaf

Vanilla, Banana, & Carrot (flavors may vary)

Crumb Cake

Traditional, Cocoa, & Berry (flavors may vary)

Bagel Corner

Miniature Bagels, Bialys, Brioche & Mini Baguettes

French Pound Cake

Vanilla-Bean, Double-Chocolate, & Banana

Yogurt Bundt Cake

Blueberry, Chocolate, & Lemon

BREAKFAST SIDES

Organic Parfait Cups

(please visit our website for seasonal flavors)

\$5.50 each

(6-person minimum)

Sliced Sectioned Fruit

\$5.50 per person

(8-person minimum)

Organic Greek Yogurt

Served with Homemade Granola

\$5.50 each

(6-person minimum)

Fresh Cut Melon & Berries

\$5.50 per person

(8-person minimum)



HEARTY BREAKFAST COMBO

Scrambled Eggs, Bacon, Home Fries & Rustic Breads

\$159.00 serves approximately 10
\$189.00 serves approximately 12
\$299.00 serves approximately 20

Breakfast Frittata

Farm Fresh Eggs & Local Market Ingredients
\$9.95 each
(8-person minimum)

Smoked Norwegian Salmon

Served with Bagels, Cream Cheese, Tomatoes, and Red Onions
\$15.00 per person
(6-person minimum)

FRENCH TOAST & HOMEMADE WAFFLES

French Toast

Plain or Multi-Grain served with Butter, Syrup, Powdered Sugar, & Cinnamon
\$129.00 per tray
(24-slices – 1-tray minimum)

Homemade Waffles

Served with Syrup, Butter, Powdered Sugar & Cinnamon
\$129.00 per tray
(24-slices – 1-tray minimum)

BEVERAGES

Coffee Bar

Regular House Blend Coffee: \$35.00
Decaffeinated House Blend Coffee: \$35.00
Tea service: \$35.00
(All complete with cream/milk, sugars/sweeteners, cups, stirrers, & napkins)

Juice Bar

(per pitcher – 38oz)
Orange, Grapefruit, or Apple \$18.00
Carrot, Triple-berry, or Strawberry-Orange-Banana \$24.00

Freshly Brewed Iced Tea

(per pitcher - 38oz)
Traditional Tea Leaf \$18.00
Green Tea Leaf \$25.00

CHEF'S LUNCHEON PACKAGES
(6- person minimum)

SANDWICH PACKAGES

Working Lunch: Sandwich + Side Salad + Dessert \$17.50 per person
Premier Lunch: Sandwich + Side Salad + Sliced Fruit + Dessert \$20.95 per person
Just Sandwiches: \$10.50 each

WRAPS

- Smoked Turkey Breast
- Chicken Caesar
- Roast Beef
- Vegetarian
- Thai Chicken
- Tuna

FRESCO PANINI PRESS

- Grilled Chicken
- Caprese
- BLT
- Fresh Turkey

DELI STYLE SANDWICHES

- Fresh Roasted Turkey
- Roast Beef
- Chicken Salad
- Tuna Salad
- Italian Sub
- Ham & Cheese
- Breaded Chicken Cutlet
- Turkey Pastrami

CHEF'S GOURMET SUGGESTIONS

- #1: Fresh Cut Ham
- #2: Tuscan Grilled Chicken
- #3: Banh mi Smoked Turkey
- #4: Glazed Chicken
- #5: Fresh Mozzarella
- #6: Spicky Chicken
- #7: Maryland Crab Cake
- #9: Filet Mignon
- #10: Portobello
- #12: Grilled Vegetables
- #13: Fresh Carved Turkey
- #14: Crispy Eggplant
- #15: Catch of the Day
- #17: Lemon Marinated Grilled Chicken
- #18: Barbeque
- #19: Chef's Sandwich of the Month



CHEF'S SALAD SUGGESTIONS

Side Salads: \$5.50 per person (8- person minimums)

Cellentani Pasta – Homemade Arugula Dressing, Topped With Fresh Sweet Peas (v)

Gemelli Pasta – Chick Peas, Sweet Peas, & Homemade Yogurt Dressing (v)

Mediterranean Pasta – Fresh Mushrooms, Chick Peas, & Champagne Vinaigrette (vg)

Asian Wild Rice – Fresh Peas, Celery, & Sun Dried Cranberries (gf)

Farro & Roasted Porcini Mushrooms – Virgin Olive Oil & Fresh Kale (vg)

Black Bean Quinoa – Slow Roasted Cherry Tomatoes With A Hint Of Cayenne (vg)

House Salad – Organic Mesclun Greens, Persian Cucumber & Tomatoes (vg)

Spinach Salad – Baby Spinach Leaf, Sliced Mushrooms & Ripe Tomatoes (vg)

Greek Salad – Leaf Lettuce, Feta, Stuffed Grape Leaves & Fresh Oregano (vg)

Garden Salad – Crisp Lettuce, Fresh Garden Vegetables & Ripe Olives (vg)

Caesar Salad – Romaine Leaf, Homemade Croutons & Imported Romano Cheese (v)

Italian Penne Pasta – Oven Roasted Tomatoes, Mozzarella & Raspberry Vinaigrette (v)

Bowtie Pesto Pasta – Basil Pesto, Topped With Diced Fire Roasted Peppers & Pignoli Nuts (v)

Fusilli Pasta – Cork Screw Shaped Pasta, Herbed Roasted Vegetables & Olive Oil (v)

Soba Noodle Pasta – Stir Fry Vegetables, Sesame Vinaigrette & Toasted Sesame Seeds (vg)

Shell Pasta – Everyone's Favorite (Secret Sun-Dried Tomato Dressing) (v)

Roasted Potato Salad – Smothered In Caesar Dressing, Topped With Grated Parmesan & Fresh Chives (v)



SANDWICH COLLECTION



SANDWICH COLLECTIONS

\$20.95 per person (6-person minimum)

Wraps

- Vegetable & Hummus Wrap
- Ham & Cheese Wrap
- Chicken Caesar Wrap
- Tuna Salad Wrap
- Mesclun Salad, Goat Cheese & Oranges
- Sliced Sectioned Fruit
- Chewy Mini Cookies & Brownies

Paninis

- Grilled Chicken - Panini
- Caprese - Panini
- BLT - Panini
- Fresh Turkey - Panini
- Tomato & Mozzarella Salad
- Fresh Fruit Salad
- Biscotti, Quaresimale & Butter Cookies

Minis

- Fresh Carved Turkey
- Tuna Salad
- Rosemary Grilled Chicken
- Genoa & Provolone
- Caesar Salad
- Sliced Sectioned Fruit
- Healthy Granola Bars

Pitas

- Smoked Breast of Turkey – Pita
- Grilled Vegetable & Hummus – Pita
- Grilled Chicken & Caesar – Pita
- Tuna Salad – Pita
- Greek Salad with Dolmades & Feta Cheese
- Fresh Cut Fruit Salad
- Trail Mix Bars

Deli Style

- Lean Turkey Pastrami
- Fresh Turkey
- Ham & Swiss
- Tuna Salad
- Potato Salad
- Relish Platter
- Fruit Salad
- Jumbo Chocolate Chip & Oatmeal Cookies

BOXED LUNCHES

\$19.95 per person (serves 1)

(8-box minimum,

please add \$3.00 each for fresh fruit salad)

Italian Primo - Italian Sandwich, Cookies, Chef's Pasta & Green Salad of the Day

Chelsea - Smoked Turkey Sandwich, Cookies, Chef's Pasta & Green Salad of the Day

Kips Bay - Crab Cake Sandwich, Cookies, Chef's Pasta & Green Salad of the Day

NoHo - Cajun Chicken Sandwich, Cookies, Chef's Pasta & Green Salad of the Day

Hell's Kitchen - Rare Roast Beef Sandwich, Cookies, Chef's Pasta & Green Salad of the Day

Greenwich - California Vegetable Wrap, Cookies, Chef's Pasta & Green Salad of the Day

Tribeca - Glazed Chicken Sandwich, Cookies, Chef's Pasta & Green Salad of the Day

West Village - Tuna Salad over Greens, Veggie Sticks, Dip & Red Delicious Apple

East Village - Chicken Salad over Greens, Veggie Sticks, Dip & Red Delicious Apple



ENTREE SALADS

\$14.95 per person (8- person minimum)
Served with grain rolls & fresh grilled pita

- Miami Beach Chicken** – Avocado, Mango, & Greek Yogurt Dressing (gf)
- Quinoa & Fire Grilled Chicken** – Baby Spinach, Chickpeas & Toasted Pine Nuts (gf)
- Tuna & Avocado Cobb** – Carrots, Sweet Peas, & Lemon-Lime Vinaigrette (gf)
- Pesto Chicken** – Chick Peas, Roasted Peppers & Shaved Red Onion (gf)
- Waldorf Salad** – With Smoked Turkey Breast, Apples, Pineapple & Walnuts (gf)
- Tex-Mex Chicken & Pasta** – With Diced Peppers & Sweet Roasted Onions (gf)
- Tibetan Chicken & Wild Rice** – Fresh Cilantro & Thai Spices (gf)
- Atlantic Herbed Baby Shrimp** – Tossed In Fresh Lemon Vinaigrette With Julienne Vegetables (gf)
- Cheese Filled Tortellini** – With Slow Roasted Tomatoes & Parmesan Vinaigrette (v)
- Sweet Chili Asian Grilled Chicken** – With Sweet Chili Sauce & Crispy Lo Mein Noodles (df)
- Antipasto Pasta** – With Imported Julienne Meats & Cheeses (gf)
- Grilled Vegetables Over Micro Greens** – Virgin Olive Oil & Fresh Herbs (vf) (gf)
- Fresh Turkey & Spinach** – Tossed With Dill Yogurt Dressing, Topped With Sliced Almonds (gf)
- Smoked Chicken & Blue Cheese** – Turkey Bacon, Romaine, Nu Potato & Smoked Chicken (gf)
- Shrimp & Organic Quinoa** – Fresh Corn, Basil, Cayenne & Virgin Olive Oil (gf)

CLASSICO

Served with Green Salad & Fresh Baked Breads
\$17.95, 10-person minimum

Bucatini with Home-Style Tomato Sauce

Roma Tomato, Italian Parsley & Virgin Olive Oil

Fettuccine Alfredo

Parmesan Cream Sauce with a Hint of Nutmeg

Linguine Carbonara

White Wine, Pancetta & Pecorino Romano

Mezzi Rigatoni Caprese

Vine Ripened Tomatoes, Basil & Fresh Mozzarella

Penne Alla Vodka

Italian Tomato-Cream Sauce with Sweet Peas

Spaghetti with Meatballs

Classic Roma Tomato Sauce & Miniature Meatballs

Baked Ziti

Tomato, Ricotta & Fresh Mozzarella

CLASSICO OLTRE

Served with Green Salad & Fresh Baked Breads
\$20.95, 10-person minimum

Roasted Eggplant Lasagna

Fresh Lasagna, Diced Eggplant, Black Olives, Ricotta & Goat Cheese

Whole Wheat Penne with Braised Radicchio

Roasted Garlic, Virgin Olive Oil, Shredded Asiago & Toasted Pignoli Nuts

Cavatappi with Cauliflower

Saffron, Pine Nuts & Fresh Currants

Penne with Roasted Peppers

Sweet Vermouth, Ricotta Salata & Fresh Basil

Tagliatelle with Prosciutto

Mascarpone, Fava Beans & Fresh Leeks

Gemelli with Genoese Pesto

Extra Virgin Olive Oil, Pignoli, Green Beans & Potatoes

Fusilli with Sweet Tuscan Sausage

Braised Fennel, Pecorino & White Wine



HOT KETTLE SOUPS

(24-hour notice)

served with crackers & rustic rolls

Soup tureen - \$129.00

(serves approximately 15 persons)

- Tomato Rice (v) (gf)
- BBQ Sweet Potato (v)
- Broccoli & Cheddar (v) (gf)
- Chicken Noodle
- Chicken Rice (gf)
- Country Harvest Vegetable (v) (gf)
- Maryland Corn & Crabmeat
- Parmesan Cream of Broccoli (v)
- Pasta Fagioli (v)
- Seafood Jambalaya
- Vegetable Lentil (v)
- Vegetable Minestrone (v)

*seafood soups are \$149.00 per tureen



SAVORY QUICHE

(24-hour notice) (serves approximately 8 persons)

served with Fancy House Salad - \$179.00

- | | |
|-----------------------------------|---------------------------------------|
| Fontina & Sweet Onion | Kale, Pear & Gruyere (v) |
| Spinach & Bacon | Pesto & Sundried Tomato (v) |
| Arugula & Turkey Bacon | Ricotta & Gorgonzola (v) |
| Broccoli & Cheddar (v) | Savory Three Cheese (v) |
| Fresh Spinach & Crumbled Feta (v) | Trio of Mushrooms & Goat Cheese (v) |
| Ham & Lorraine | Zucchini, Carrots & Monterey Jack (v) |





ROOM TEMPERATURE

15 Person Minimum - Call For Fresh Market Pricing

(All Room Temperature Packages include Brick Oven Breads, Chef Salad & Dessert of the Day)

SIX

Smokey Thai Chicken
Sweet Chili & Lime Grilled Red Snapper
Fresh Pineapple Salsa, Thai Rice & Quinoa
Broccoli & Grilled Zucchini

SEVEN

Grilled Seabass – Miso Mustard Sauce
Brown Sugar Pineapple Chicken
Citrus Wheatberry & Brussels Sprouts
Bok Choy & Mushroom Stir Fry

EIGHT

Tarragon Mustard Chicken
Grilled Salmon – Homemade Chimichurri
Basmati Rice Pilaf – Sweet Peas
Ginger & Lemon Steamed Vegetables

NINE

Lemon Maple Mustard Chicken Breast
Orange Fennel Fresh Salmon Filet
Savory Herb Couscous
Blanched Spring Vegetables

TEN

Turkish Style Chicken Kebabs
Grilled Sword Fish
Lemon Herb Infused Farro & Purple Kale Sauté
Charred Broccoli - Burnt Orange Vinaigrette

OPTIONAL VEGAN ENTREES

Portobello Towers – Salsa Verde
Quinoa Stuffed Bell Peppers
Roasted Vegetable Stuffed Squash



15 person minimum (includes Brick Oven Breads, Chef Salad & Dessert of the Day)
Call For Fresh Market Pricing

SIX HUNDRED

Steak - Mushrooms & Brandy Sauce
Honey Mustard Glazed Salmon
Homemade Mashed Potatoes
Vegetable Sauté

SEVEN HUNDRED

Braised Balsamic Chicken Breast
Pan Seared Branzino – Tomato & Olive
Root Vegetable Sauté
Wheatberry & Fresh Mushrooms

EIGHT HUNDRED

Crispy Rosemary Sriracha Chicken
Sesame Crusted Salmon – Chablis Wine Sauce
Honey & Thyme Glazed Carrots
Farro & Wild Rice Pilaf

NINE HUNDRED

Stuffed Chicken – Low Fat Mozzarella
Maple Mustard Salmon – Fresh Chives
Quinoa & Vegetable Pilaf
Organic Kale Sauté

ONE THOUSAND

Roasted Chicken – Orange & Fennel
Fresh Seabass – Lemon Cilantro
Rosemary Herb Purple Potatoes
Fire Grilled Vegetables

FRIDAY CHEATS

Chicken Française – White Wine Butter Sauce
Chicken Tikka Masala – Tomato Cream Sauce
Herb Scalloped Potatoes
Mac & Cheese

**HOT BUFFET
COLLECTION**