



CATERING 2022

1201 Second Avenue, NYC 212-753-0600

BREAKFAST A LA CARTE

6 GUESTS AND UP

SLICED FRUIT PLATTER

ASSORTED SEASONAL FRUITS AND BERRIES

GREEK YOGURT PARFAIT BAR

GREEK YOGURT SERVED WITH SEASONAL FRUITS AND BERRIES, GRANOLA, WALNUTS AND HONEY

NORWEGIAN SMOKED SALMON PLATTER

SERVED WITH TOMATOES, ONIONS, CAPERS AND LEMON WEDGES
ACCOMPANIED BY A BASKET OF FRESHLY BAKED MINI BAGELS AND A VARIETY OF CREAM CHEESES

NEW YORK BAGEL PLATTER

ASSORTED MINI BAGELS WITH AN ASSORTMENT OF CREAM CHEESES AND SPREADS

SAVORY BREAKFAST TRAY

MINIATURE BAGELS & CROISSANTS FILLED WITH TUNA SALAD, CHICKEN SALAD, EGG SALAD AND SMOKED SALMON & CREAM CHEESE

HEARTY EGG SANDWICHES

- SCRAMBLED EGGS, SPINACH, TOMATO AND MOZZARELLA
 - SCRAMBLED EGGS, BACON AND AMERICAN CHEESE
 - SCRAMBLED EGGS, SAUSAGE AND CHEDDAR CHEESE
 - SCRAMBLED EGGS, HAM AND SWISS CHEESE
 - EGG WHITES, PEPPER, ONION AND MUSHROOM
 - EGG WHITES, BROCCOLI, MUSHROOM AND CHEDDAR
- OR CREATE YOUR OWN

BREAKFAST & LUNCH PACKAGES

6 GUESTS AND UP

CONTINENTAL BREAKFAST

FRESHLY BAKED MINI BREAKFAST TREATS (BAGELS, MUFFINS, CROISSANTS, DANISHES) AND A VARIETY OF CREAM CHEESES, BUTTER & PRESERVES
ACCOMPANIED BY COFFEE AND FRESHLY SQUEEZED ORANGE JUICE

ADD SLICED FRUIT PLATTER

AMERICAN BREAKFAST

SCRAMBLED EGGS, TWO BREAKFAST MEATS AND ROASTED HOME FRIES
ASSORTED MINI BREAKFAST TREATS AND A VARIETY OF CREAM CHEESES, BUTTER & PRESERVES
COFFEE AND FRESHLY SQUEEZED ORANGE JUICE

COUNTRY BREAKFAST

CHOICE OF PANCAKES OR FRENCH TOAST
SCRAMBLED EGGS WITH TWO BREAKFAST MEATS AND ROASTED HOME FRIES
ASSORTED MINI BREAKFAST TREATS AND A VARIETY OF CREAM CHEESES, BUTTER & PRESERVES
COFFEE AND FRESHLY SQUEEZED ORANGE JUICE

JUNIOR EXECUTIVE

ASSORTED SIGNATURE SANDWICHES AND WRAPS (COLD OR HOT)
CHOICE OF ONE GREEN SALAD
CHOICE OF DESSERT OR SLICED FRUIT PLATTER

BOARDROOM CLASSIC

ASSORTED SIGNATURE SANDWICHES (COLD OR HOT)
CHOICE OF ONE PASTA SALAD
CHOICE OF ONE GREEN SALAD
DESSERT TRAY AND SLICED FRUIT PLATTER

CLIENT LUNCH

PREMIUM ENTRÉE WITH TWO PREMIUM SIDES
CHOICE OF ONE GREEN SALAD
ARTISANAL BREAD BASKET
DESSERT TRAY AND SLICED FRUIT PLATTER

HOT SIGNATURE SANDWICHES

ALL SERVED ON OUR ARTISANAL CIABATTA ROLLS OR BREAD SELECTION
6 GUESTS AND UP

BRISKET FRENCH DIP

TEXAS STYLE BRISKET SERVED IN ITS OWN NATURAL AU JUS SAUCE AND BUTTER

JERK CHICKEN SUB

JERK SEASONED ROASTED CHICKEN WITH PEPPER JACK CHEESE AND AVOCADO

ROASTED TURKEY HERO

HOUSE ROASTED TURKEY BREAST IN ITS OWN GRAVY

ROASTED TURKEY MILANO

HOUSE ROASTED TURKEY BREAST, AGED PROVOLONE, TOMATO, ARUGULA, OLIVE OIL, LEMON JUICE AND OREGANO

ITALIANO PANINI

HAM, FRESH MOZZARELLA, ROMA TOMATOES, ARUGULA AND PESTO ON A BAGUETTE

CHICKEN FAJITA

CHICKEN BREAST, MELTED CHEDDAR, PEPPERS, ONIONS AND SALSA ON A TOASTED BRIOCHE

CHICKEN VERA CRUZ

PANKO CRUSTED CHICKEN CUTLET, AGED PROVOLONE, AVOCADO, TOMATO, ARUGULA AND JALAPENO MAYO

CHICKEN CUTLET PARMESAN

PANKO CRUSTED CHICKEN CUTLET, HOMEMADE MARINARA SAUCE WITH FRESH MOZZARELLA AND PARMESAN CHEESE

MEATBALL PARMESAN

HAND ROLLED AND SLOW ROASTED BEEF AND LAMB MEATBALLS, HOMEMADE MARINARA SAUCE WITH FRESH MOZZARELLA AND PARMESAN CHEESE

VEGGIE BALL PARMESAN

FARRO, BLACK BEANS, KIDNEY BEANS, CHICK PEAS, MIXED PEPPERS, CILANTRO, SWEET POTATO AND PANKO BREADCRUMBS

COLD SIGNATURE SANDWICHES & SPECIALTY WRAPS

ALL SERVED ON OUR ARTISANAL BREAD SELECTION
6 GUESTS AND UP

CALIFORNIA CHICKEN PITA

CHICKEN BREAST, AVOCADO, LETTUCE, TOMATO, CUCUMBER, JALAPENO MAYO ON A WHOLE WHEAT PITA

EMPIRE ROASTED TURKEY

HOUSE ROASTED TURKEY, AGED PROVOLONE, APPLES, GRAPES, HONEY DIJON MUSTARD ON A CIABATTA ROLL

TUNA SALAD ON MULTIGRAIN

CHICKEN SALAD ON A BAGUETTE

SHRIMP SALAD ON A BAGUETTE

GRILLED VEGETABLES AND HUMMUS

GRILLED ZUCCHINI, YELLOW SQUASH AND ROASTED PEPPERS, HUMMUS, LETTUCE, AVOCADO ON WHOLE WHEAT PITA

SMOKED SALMON

NORWEGIAN SMOKED SALMON, CREAM CHEESE, CAPERS, CUCUMBERS AND DILL ON A FICELLE

CAPRESE

FRESH MOZZARELLA, TOMATOES, FRESH BASIL AND PESTO ON A BAGUETTE

BUFFALO CHICKEN IN A LETTUCE WRAP

ROASTED CHICKEN, QUINOA, AVOCADO, CELERY, SRIRACHA MAYO WRAPPED IN A LETTUCE LEAF (GLUTEN FREE)

TEX-MEX CHICKEN WRAP

ROASTED CHICKEN, GREEN AND RED PEPPERS, BLACK BEANS, CORN, PEPPER JACK CHEESE AND CILANTRO MAYO

PESTO CHICKEN WRAP

ROASTED CHICKEN, BASIL AND PESTO ON A SPINACH WRAP

CHICKEN CAESAR WRAP

ROASTED CHICKEN, PARMESAN CHEESE, ROASTED RED PEPPERS AND CAESAR DRESSING

ITALIAN TUNA WRAP

ALBACORE TUNA WITH SHREDDED CARROTS, RED ONIONS, OLIVE OIL AND LEMON JUICE (NO MAYO)

GREEN SALADS

6 GUESTS AND UP

VERITABLE HOUSE SALAD

ORGANIC FIELD GREENS, SEARED APPLES, CANDIED WALNUTS, DRIED CRANBERRIES, GRAPE TOMATOES AND CRUMBLED BLUE CHEESE.

CLASSIC CAESAR

HEARTS OF ROMAINE, GRAPE TOMATOES, ROASTED RED PEPPERS, CROUTONS & SHAVED REGGIANO PARMESAN WITH OUR HOMEMADE CAESAR DRESSING

BABY SPINACH

CHOPPED HARD BOILED EGGS, RED ONIONS, BACON & CRUMBLED BLUE CHEESE SERVED WITH A RASPBERRY VINAIGRETTE

GREEK SALAD

HEARTS OF ROMAINE, RIPE ROMA TOMATOES, CUCUMBERS, RED ONIONS, STUFFED GRAPE LEAVES AND GREEK FETA CHEESE SERVED WITH A LEMON AND CRETAN EXTRA VIRGIN OLIVE OIL VINAIGRETTE

GARDEN SALAD

ORGANIC FIELD GREENS, RIPE ROMA TOMATOES, CUCUMBERS, RED ONIONS, CARROTS AND MUSHROOMS WITH YOUR CHOICE OF DRESSING

SPECIALTY & PASTA SALADS

6 GUESTS AND UP

SUN DRIED TOMATO PESTO

PENNE PASTA WITH SUN DRIED TOMATOES, SAUTÉED MUSHROOMS AND WILTED SPINACH IN OUR FRESHLY MADE BASIL PESTO AND SHAVED PARMESAN CHEESE

MEDITERRANEAN PASTA

PENNE PASTA WITH PEPPERS, RED ONION, KALAMATA OLIVES, GRAPE TOMATOES IN EXTRA VIRGIN OLIVE OIL AND LEMON ZEST

ROASTED BEET SALAD

WITH A FRESH ORANGE REDUCTION, CANDIED WALNUTS AND CRUMBLED GORGONZOLA SERVED WITH RED WINE VINAIGRETTE

INSALATA CAPRESE

FRESH MOZZARELLA, SLICED RIPE ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH CRETAN EXTRA VIRGIN OLIVE OIL

THE SANTA FE

ORGANIC FIELD GREENS WITH GRILLED CORN, BLACK BEANS, RIPE CHOPPED TOMATOES AND CILANTRO SERVED WITH A CHILI LIME VINAIGRETTE

ISRAELI

RIPE ROMA TOMATOES, CUCUMBERS, RED ONIONS AND PARSLEY SERVED WITH A LEMON AND CRETAN EXTRA VIRGIN OLIVE OIL VINAIGRETTE

ENTRÉE SALAD SELECTIONS

6 GUESTS AND UP

GRILLED CHICKEN VERITABLE

GRILLED CHICKEN BREAST, ORGANIC FIELD GREENS, SEARED APPLES, CANDIED WALNUTS, DRIED CRANBERRIES, GRAPE TOMATOES & CRUMBLLED BLEU CHEESE SERVED WITH A BALSAMIC VINAIGRETTE

IMPERIAL CHICKEN SALAD

TERIYAKI GLAZED CHICKEN BREAST, ORGANIC FIELD GREENS WITH MANDARIN ORANGES AND TOASTED ALMONDS
SERVED WITH SESAME GINGER VINAIGRETTE

THE SANTA FE SHRIMP SALAD

GRILLED SHRIMP, ORGANIC FIELD GREENS, CORN, BLACK BEANS, CHOPPED TOMATOES AND CILANTRO SERVED WITH A CHILI LIME VINAIGRETTE

ASIAN SALMON SALAD

WASABI KISSED SALMON WITH BLACK & WHITE SESAME SEEDS, ASIAN COLD NOODLES, ORGANIC FIELD GREENS WITH MANDARIN ORANGES AND TOASTED ALMONDS SERVED WITH SESAME GINGER VINAIGRETTE

TEXAS STYLE BRISKET HOUSE SALAD

SLOW ROASTED AND SLICED TEXAS STYLE BRISKET, ORGANIC FIELD GREENS, RED BLISS POTATOES, GREEN BEANS, RIPE CHOPPED TOMATOES, RED ONIONS, ROASTED PEPPERS, AND CRUMBLLED BLEU CHEESE SERVED WITH A BALSAMIC VINAIGRETTE

MEDITERRANEAN GRILLED VEGETABLES

EGGPLANT, ZUCCHINI, SUMMER SQUASH, PEPPERS, ONIONS, MUSHROOMS AND GREEK FETA CHEESE DRIZZLED WITH A BALSAMIC REDUCTION

PREMIUM ENTREES

WITH YOUR CHOICE OF TWO SIDES AND SAUCES
6 GUESTS AND UP

TEXAS STYLE SLOW COOKED BRISKET
GRILLED STEAK WITH CHIMICHURRI *
BBQ SPARE RIBS
BBQ PULLED PORK
LAMB & BEEF MEATBALLS MARINARA
TURKEY MEATBALLS
MEDITERRANEAN HERB ROASTED TURKEY BREAST
GREEK STUFFED CHICKEN BREAST WITH SPINACH & FETA CHEESE *
ROTISSERIE JERK CHICKEN
ROTISSERIE MEDITERRANEAN CHICKEN
ROTISSERIE TERIYAKI CHICKEN
SOUTHERN STYLE FRIED CHICKEN
FRENCH CUT CHICKEN *
CHICKEN CACCIATORE
HERB ROASTED SALMON.
POACHED SALMON WITH YOGURT DILL SAUCE
TERIYAKI SALMON
VEGGIE BALLS MARINARA
TOFU CACCIATORE

* (TWO-DAY NOTICE REQUIRED)

SAUCES

LEMON HERB TAHINI, YOGURT DILL, MARINARA, BRISKET AU JUS, TURKEY GRAVY,
CHIPOTLE GRAVY

PREMIUM SIDES

QUINOA, CORN & KALE PILAF
BROWN RICE WITH MUSHROOM DUXELLES
HOMESTYLE MASHED POTATOES
ROSEMARY ROASTED RED POTATOES
CARAMELIZED SWEET POTATOES
CREAMY MAC AND CHEESE
COWBOY PINTO BEANS WITH ROASTED RED PEPPERS
ROASTED BUTTERNUT SQUASH WITH ROSEMARY AND CINNAMON
STEAMED SEASONAL VEGETABLES
STRING BEANS ALMONDINE
GRILLED VEGETABLES WITH BALSAMIC REDUCTION
PAN SEARED BRUSSEL SPROUTS WITH A LEMON VINAIGRETTE
SKILLET CHARRED BROCCOLI WITH AN ITALIAN VINAIGRETTE

DESSERT PLATTERS

6 GUESTS AND UP

COOKIES & BROWNIES

FRESHLY BAKED HOMEMADE COOKIES AND BROWNIES

MINI ITALIAN PASTRIES

MINI CANNOLI, NAPOLEON, TIRAMISU AND ECLAIRS

MINI CUPCAKES

ASSORTED VANILLA, CHOCOLATE AND RED VELVET CUPCAKES

CHOCOLATE COVERED STRAWBERRIES.

DARK AND WHITE CHOCOLATE COVERED STRAWBERRIES

BEVERAGES

COFFEE & TEA SERVICE

COLD BREW COFFEE

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED UNSWEETENED AND FLAVORED ICED TEA

FRESH SQUEEZED LEMONADE

OUR PROMISE

HERE AT VERITABLE WE EMPHASIZE THE REAL AND GENUINE! OUR STORY STARTED MORE THAN TWENTY YEARS AGO HERE IN THE HEART OF NEW YORK CITY. AFTER A LONG CAREER IN DEVELOPING BRANDS AND CONCEPTS FOR OTHER 'FAST FOOD' COMPANIES, WE REALIZED THAT TOO MUCH TIME WAS INVESTED IN EXPANDING QUICKLY AND NOT ENOUGH TIME SPENT ON SERVING QUALITY FOOD TO OUR COMMUNITY. WE WANTED A PLACE WHERE WE COULD FEED OUR OWN KIDS AND NOT FEEL GUILTY. SO, WE EMBARKED ON A MISSION TO PREPARE REAL FOOD.

WE STARTED WITH FRESH, AND BY FRESH, WE DON'T MEAN FRESH OUT OF THE FREEZER, OR FRESH FROM A FACTORY FAR AWAY. OUR INGREDIENTS ARE HAND SELECTED, LOCALLY GROWN, AND DELIVERED DAILY. WE PRIDE OURSELVES ON SUPPORTING AND SUSTAINING LOCAL FARMS, PRODUCE, DAIRY, AND MEATS, WITH NO ADDED HORMONES OR ANTIBIOTICS. THE ONLY PRESERVATIVES WE CARE FOR IS PRESERVING THE NATURAL TASTE OF OUR INGREDIENTS.

THEN THERE'S THE HARD WORK. LIKE OUR ARTISANAL PRODUCERS, WE BELIEVE IT'S NOT TOO MUCH TO ASK FOR SOMETHING GOOD AND GOOD FOR YOU, SOMETHING MADE WITH A LITTLE LOVE AND CARE! THAT'S WHY EVERYTHING AT **VERITABLE** IS MADE FROM SCRATCH, BY HAND, USING ONLY THE MOST NATURAL INGREDIENTS, FRESH THROUGHOUT THE DAY. ALL WE ASK FOR IN RETURN IS THAT YOU TAKE THE TIME TO ENJOY!

VERITABLE SERVICES

ORDERS AND CANCELLATIONS

PLACE ORDERS BEFORE 3PM FOR NEXT DAY DELIVERY.
WEEKEND CATERING IS AVAILABLE FOR ORDERS MINIMUM OF \$1000
24-HOUR NOTICE IS REQUIRED TO CANCEL AN ORDER.
SAME DAY CANCELLATIONS ARE SUBJECT TO FEES
ALL ORDERS ARE CHARGED A \$25 DELIVERY FEE

EQUIPMENT

ALL CATERING EQUIPMENT WILL BE PICKED-UP WITHIN THE SAME OR FOLLOWING DAY.
BOXED LUNCHES AND GIFT BASKETS ARE AVAILABLE.
ALL DISPOSABLE EATING UTENSILS, PLATES, FORKS, KNIVES, NAPKINS, CHAFING DISH,
AND SERVING UTENSILS ARE PROVIDED AT NO ADDITIONAL COST.
ADDITIONAL FEE MAY BE APPLIED FOR LOST OR DAMAGED EQUIPMENT

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