



CATERING MENU



www.ejsluncheonette.com
Ph: (212) 472-0600

Minimum Order \$250.00 - 10 Person Minimum, Priced Per Guest

PRIXE FIXE BREAKFAST BUFFET PACKAGES

<p>The Eastsider \$13.00 per person Scrambled Eggs, Choice of Applewood Smoked Bacon, Country Sausage, Black Forest Ham, OR Turkey Bacon, and Home Fries OR Southern Grits</p>	<p>The Metro Continental Breakfast \$10.95 per person An assortment of Bagels, Mini Croissants and Mini Muffins, served with Cream Cheese, Sweet Butter and Fruit Preserves, Coffee Service & Juice</p>
<p>EJ's Special \$15.50 per person Scrambled Egg, Challah or EJ's Signature Crunchy French Toast or Silver Dollar Buttermilk Pancakes, Hickory Smoked Bacon, Turkey Sausage, and Home Fries AND Fresh Fruit Bowl</p>	<p>EJ's Executive Buffet Breakfast \$21.50 per person Smoked Salmon & Bagels with Cream Cheese, Scrambled Eggs, Challah French Toast OR Silver Dollar Buttermilk Pancakes, Hickory Smoked Bacon, Turkey Sausage, Home Fries, Irish Steel Cut Oatmeal, Fresh Fruit Bowl, Fresh Squeezed Orange Juice & Coffee Service</p>

BREAKFAST PLATTERS

Serves 10-12 People

<p>Smoked Norwegian Salmon Platter \$120.00 Bagels, Cream Cheese, Sliced Tomatoes, Cucumbers, Red Onion & Capers</p>	<p>Assorted Danish Platter \$49.00</p>
<p>Smoked Norwegian Salmon Sliders \$79.00 Mini Bagels, Cream Cheese</p>	<p>Basket of Assorted Mini Muffins & Pastries \$59.00</p>
	<p>Avocado Toast Triangles \$79.00 Fresh Haas Avocado on Toasted Seven Grain Bread, Topped with Pico de Gallo & Black Beans</p>

A LA CARTE BREAKFAST

10 Person Minimum, Priced Per Guest

<p>Fresh Egg & Cheese Sandwich \$7.50 Scrambled Eggs & American Cheese served on a Brioche Roll Substitute Egg Whites - Add \$1 Per Person Add Bacon or Ham - Add \$2 Per Person</p>	<p>Assorted Breakfast Wraps \$7.50 An assortment of EJ's Signature Breakfast Wraps served in Whole Wheat OR Flour Tortillas (Substitute Egg Whites for \$1)</p> <ul style="list-style-type: none"> • Eggs, Bacon & Cheddar • Western: Eggs, Black Forest Ham, Onions & Peppers • Greek: Egg, Spinach, Tomato & Feta Cheese • Little Italy: Eggs, Tomato, Mozzarella & Fresh Basil • Health Kick: Egg Whites, Mushrooms, Tomato & Fresh Basil • Lox, Eggs & Onions: Smoked Nova & Sautéed Onions - Add \$2 Per Person
<p>Greek Yogurt Parfait Cups \$7.50 Low Fat Yogurt Layered with Organic Maple Granola & Fresh Seasonal Berries</p>	
<p>Fresh Fruit Salad Bowl \$5.50 Melon, Pineapple, Grapes & Strawberries</p>	
<p>Crunchy French Toast Fingers \$6.50</p>	
<p>Organic Maple Granola with Greek Yogurt or Milk \$5.50</p>	
<p>Basket of Whole Fresh Fruit \$35.00 12 pcs - Apples, Bananas & Oranges</p>	
<p>Irish Steel Cut Oatmeal \$7.50 Served with Raisins, Brown Sugar & Low Fat Milk</p>	<div style="border: 1px solid #ccc; padding: 10px; background-color: #f9f9f9;"> <p style="text-align: center;">EJ's Breakfast Favorites <i>Served with Syrup & Butter</i></p> <p>Buttermilk or Multigrain Pancakes \$7.50</p> <p>Challah French Toast \$7.50</p> <p>EJ's Famous Crunchy French Toast \$8.50 Coated with Toasted Almonds & Corn Flakes</p> </div>

BREAKFAST BEVERAGES

- Coffee & Tea Service** \$3.95 Per Person
- Juices** \$3.95 Per Person (Fresh Orange, Fresh Grapefruit & Apple)
- Bottled Water** \$2.95 (Flat or Sparkling)

LUNCH & DINNER CATERING (10 Person Minimum, Priced Per Guest • All Platters Serve 10-12 People)

EJ's Sandwich Platters \$12.00 Per Person

Choice of freshly baked breads: Challah, 7 Grain, French Baguette, Rye or Ciabatta

- Tuna Salad
- Chicken Salad
- EJ's Turkey Club with Basil Mayo
- Ham & Swiss with Mustard Aioli
- Avocado Toast - Avocado, Pico de Gallo & Black Beans
- Caprese - Fresh Mozzarella, Tomato & Basil Pesto
- Crispy Chipotle Chicken - Pepper Jack Cheese, Avocado, Bacon, Tomatoes & Chipotle Mayo

EJ's Specialty Sandwiches offered with Lettuce & Tomato (unless otherwise noted)

Signature Wrap Platters \$12.00 Per Person

- Roast Beef & Swiss with Mustard Aioli
- California Chicken Ranch - Pepper Jack Cheese, Avocado, Alfalfa Sprouts & Tomatoes
- Tuna Salad
- Chicken Salad
- Egg Salad
- Turkey Club with Bacon Mayo
- Ham & Swiss with Mustard Aioli
- Garden Vegetable
- Chicken Caesar
- Crispy Buffalo Chicken - Buffalo Chicken, Carrots & Celery

Signature Salad Bowls

- **Mixed Greens \$6.95 Per Person**
Tomatoes, Cucumbers, Carrots & Herb Baked Croutons with Balsamic Vinaigrette
- **Classic Caesar \$6.95 Per Person**
With Grated Parmesan Cheese & Herb Baked Croutons (Add Chicken \$2)
- **Cobb Salad \$8.95 Per Person**
Grilled Chicken, Avocado, Blue Cheese, Applewood Smoked Bacon, Hard Boiled Egg, Tomatoes, Cucumbers, Red Onions & Mixed Greens with Balsamic Vinaigrette
- **Greek Chicken \$8.95 Per Person**
Grilled Chicken, Feta Cheese, Stuffed Grape Leaves, Olives, Cucumbers, Tomatoes, Red Onion & Romaine Lettuce with Lemon Herb Vinaigrette
- **Power Greens \$9.95 Per Person**
Grilled Chicken, Kale, Romaine, Spinach, Craisins, Corn, Pumpkin Seeds, Carrots, Cucumbers, Tomatoes with Red Wine Vinaigrette
- **Granny Smith Chicken \$8.95 Per Person**
Grilled Chicken, Granny Smith Apples, Blue Cheese, Pecans, Golden Raisins, Tomatoes & Romaine Lettuce with Balsamic Vinaigrette
- **Grilled Salmon Avocado Quinoa Platter \$119.00**
Grilled Salmon, Haas Avocado, Red & White Quinoa, Sweet Corn, Tomatoes, Cucumbers, Petit Greens, Sea Salt, Lemon Juice & Olive Oil
- **Caprese Salad Platter \$79.00**
Fresh Mozzarella, Tomatoes & Basil Pesto

DRESSINGS & SAUCES

Balsamic Vinaigrette, Red Wine Vinaigrette, Lemon Herb Vinaigrette, Fat Free Honey Dijon Mustard, Chunky Blue Cheese, Creamy Ranch, Russian

APPETIZERS (10 Person Minimum, Priced Per Guest)

Mozzarella Sticks with Marinara Sauce \$5.95

Chicken Fingers or Chicken Wings \$6.95

(Plain, Buffalo or BBQ Style with a choice of Honey Mustard, Blue Cheese or Ranch Dipping Sauce)

Crudités Platter \$9.95

(Ranch & Blue Cheese Dipping Sauce)

Fruit & Cheese Platter \$12.95

HOT ENTRÉES (Serves 10-12 People)

Chicken & Turkey \$18.95 Per Person

- Roast Turkey Dinner - Combination of White and Dark Meat, Served with Turkey Gravy & Cornbread Sage Stuffing
- Chicken Francaise
- Chicken Marsala
- Chicken Picatta
- Chicken Parmigiana
- Grilled Chicken Parmigiana (GF)
- BBQ Chicken (GF)
- Herb Roasted French Breast (GF)
- Chicken Schnitzel
- Chicken Rollatine - Stuffed with Provolone Cheese, Spinach & Mushrooms
- Chicken Cordon Bleu - Stuffed with Ham & Cheese
- Chicken Scarpariella

Seafood \$21.95 Per Person

- Salmon - Oreganata, Herb Roasted, Provencal, Thai Sweet Chili Glazed, Hot OR Cold Poached (GF)
- Sole Francese
- Baked Stuffed Sole - Stuffed with Crab Meat, Spinach & Mushrooms
- Baked Cod Oreganata
- Shrimp Fra Diavolo (GF)
- Shrimp Scampi (GF)

Beef & Pork \$19.95 Per Person

- Petite Filet - Madeira Mushroom Sauce, Green Peppercorn Sauce OR Teriyaki Sauce
- Meatloaf - Mushroom Gravy
- Braised Brisket - Onion Gravy (Add \$2)
- Pepper Steak - Peppers & Onions (GF)
- Roast Pork Tenderloin (GF)
- Homemade Jumbo Meatballs
- Prime Rib - P/A (GF)

Pasta \$10.95 Per Person

- Lasagna - Meat, Cheese OR Vegetable
- Baked Ziti
- Bolognese
- Vodka Sauce
- Garlic & Oil
- Pesto
- Chilled Pasta Salad

Pasta Choices: Penne, Orecchiette, Bow Tie Mac & Cheese (Gluten Free Available Upon Request)

Vegan \$18.95 Per Person

- Veggie Lasagna
- Impossible Ground Beef Lasagna
- Grilled Tofu with Stir Fry Vegetables (GF)
- Penne Bolognese with Impossible Ground Beef

SIDES - \$4.95 (10 Person Minimum, Priced Per Guest)

Herb Rice Pilaf
Vegetable Couscous
Mashed Potatoes
Mashed Sweet Potatoes
Garlic & Herb Roasted Potatoes
Homemade Potato Chips

Steamed Vegetable Medley -
Broccoli, Cauliflower, String Beans & Carrots
Roasted Seasonal Vegetables
Cole Slaw
Favorite Veggie Requests
(When Available)

DESSERTS

Chocolate Layer Cake - 14 Slices \$75.00
New York Cheesecake - 16 Slices \$59.00
Grandma's Cinnamon Walnut Coffee Cake - 12 Slices \$59.00
Key Lime Pie - 8 Slices \$39.00
Chocolate Peanut Butter Pie - 8 Slices \$39.00
Rice Pudding Bowl - 24 oz. \$39.95
Double Chocolate Fudge Brownies - \$3.95 Per Person
Chocolate Chip Cookies - \$3.95 Per Person

DESSERT PLATTERS

\$5.95 Per Person (10 Person Minimum, Priced Per Guest)

Brownies & Chocolate Chip Cookies
Fresh Fruit Salad Bowl

BEVERAGES (10 Person Minimum, Priced Per Guest)

Iced Tea, Lemonade, Bottled Flat & Sparkling Water

Canned Sodas (Add \$1 Per Person) - Pepsi, Diet Pepsi, Sprite, Orange Crush, Stewart's Root Beer/Diet Root Beer, Dr. Brown's Cream Soda/Diet Cream Soda/Black Cherry/Diet Black Cherry