

BENVENUTO CAFE

t r i b e c a

g r a n d c e n t r a l

f l a t i r o n



CATERING

Always in Good Taste
Outstanding Food
Extraordinary Service

Since 1977, the third generation of the Mallas Family has created wonderful food and delicacies for you to enjoy. Lovingly prepared and exquisitely presented, many of these dishes are from generations of family recipes. Cutting edge, contemporary creations come from our Culinary staff who know what our customers enjoy and the quality they expect.

Sure, it takes more time and effort to prepare your food the Benvenuto way, but for us, there is no other way.

We take great pleasure in continuing our family legacy by giving our customers the best in quality and service.

Whenever you are feeding a small intimate group of six or a large crowd of one hundred fifty, we promise you and your guests nothing but the best. Make Benvenuto your partner in easy entertaining and exceptional food.

Thank you and enjoy.

The logo for Mallas, featuring a stylized, cursive script of the word "Mallas" with a horizontal line above the 'M'.

Perry Mallas
President
Benvenuto Catering

Contents

- 3 Breakfast Platters
- 4 Panini Selections
- 5 Wrap Selections
- 6 Lunch Packages
- 7 Platters
- 8 Entree Salads &
Little Salads du Jour
- 9 Pasta & Hot Entrées
- 10 Event Displays
- 10 Hors D'Oeuvres
- 11 Desserts
- 12 Catering Policies

We're Cooking For You.
212-614-7224

Order On Line
www.BenvenutoCafe.com

Breakfast Platters Priced per person. Minimum 8 people per order.

Benvenuto Breakfast Platter — \$4.95
Assorted freshly baked bagels, muffins, croissants, danishes and scones arranged with fresh fruit; Jam, sweet butter, and cream cheese

N.Y. Bagel Breakfast — \$3.95
Assortment of fresh Baked bagels; Sweet butter, plain cream cheese, veggie cream cheese, lox spread cream cheese and fruit preserves.

Power Breakfast — \$7.95
Yogurt parfaits (crunchy low-fat granola layered with plain or strawberry low-fat yogurt, berries and seasonal fruit) Assorted low-fat, high fiber bran muffins, multi-grain bagels; honey and all natural fruit preserves.

Country Breakfast — \$13.50
Scrambled eggs, fluffy French toast or buttermilk pancakes. Served with home fries, ham, crispy bacon or sausages; Breakfast toast, English muffins, butter and fruit jams. Complete with our house blend coffee or tea. (minimum 15 people)

Carved Fruit Platter — \$4.95
A succulent display of seasonal sliced fruit which may include: melon, pineapple, berries, kiwi, mango, grapes and watermelon.

Egg Sandwich & Wrap Platter — \$6.95
Please select 4

- Classic bacon, ham or sausage, fried egg and cheese;
- Egg whites with spinach, tomatoes and feta;
- Breakfast fajita (onion, cheddar, jalapeno, sausage and tomato on a wrap);
- Protein wrap (egg whites, fresh turkey, tomato, peppers, onions);
- Simple egg and cheese.

Norwegian Smoked Salmon Platter — \$12.95

Please select 4
Thinly sliced imported smoked salmon attractively displayed with Bermuda onion, capers, sliced tomatoes and cucumbers. Complemented with a tray of assorted bagels, Russian black bread and cream cheeses.

The Pancake House Breakfast — \$8.95
Choice of French toast or pancakes with maple syrup

Breakfast



Compliment Your Breakfast Catering With Our Beverage Services!

Coffee Service - \$2.50
Featuring our signature roast, decaffeinated and flavored coffees.

Tea Service - \$2.50
Our premium teas presented with fresh cut lemon wedges and milk. We also offer fine decaffeinated and herbal teas.

Belgian Hot Chocolate - \$3.00
Made with imported chocolate and steamed milk.

Freshly Squeezed and Natural Juices - \$2.75
Valencia orange, golden grapefruit, cranberry and apple.

Continental Breakfast Package - \$8.95

Benvenuto Breakfast Platter
Your choice of freshly roasted coffees and fresh squeezed juices

At Benvenuto we are well known for our gourmet Paninis. We carefully select the finest ingredients and combine them to compliment one another; creating the finest flavors available. Assorted Paninis and wraps served in our Lunch platters are listed below. Feel free to choose your favorites or let us decide for you.

**\$9.50 per person -
Served Hot or Cold with homemade chips and dip
(Minimum 8 persons)**

- P1. UNO** - tomato and fontina cheese on ciabatta
- P2. DUE** - smoked turkey, smoked bacon, cheddar, tomatoes on country bread
- P3. TRE** - chicken strips, spinach, provolone, herbs, roasted tomatoes, sun-dried tomato spread
- P4. QUATTRO** - prosciutto, roasted tomatoes, mozzarella and basil on ciabatta
- P5. CINQUE** - chicken pesto, arugula, tomatoes, Romano cheese and pesto mayo
- P6. SEI** - roast turkey, Havarti cheese, roasted peppers and pesto mayo on herb focaccia
- P7. SETTE** - roast beef, caramelized onions and cheddar
- P8. OTTO** - genoa salami, sopresseta, prosciutto, provolone, mozzarella, roasted peppers, onions and olive spread
- P9. NOVE** - tuna salad with mayonnaise
- P10. DIECI** - American and black forest ham, cheddar, dijon mustard on a baguette
- P11. UNDICI** - grilled vegetables, mozzarella, arugula on multi-grain
- P12. DODICI** - hummus, cucumbers, tomato, relish, and olives on ciabatta
- P13. TREDICI** - smoked salmon, herb cream cheese on norde black bread
- P18. DICIOOTTO** - smoked turkey, brie, lettuce, honey mustard on baguette
- P19. DICIANOVE** - goat cheese, caramelized onions, Portobello mushrooms, grilled vegetables, arugula and olive spread on multi-grain

Grilled Panini





Wrap Favorites

\$9.50 per person
Served Hot or Cold with
homemade chips and dip
 (Minimum 8 persons)

W1. HUMMUS - avocado, roasted peppers and sprouts

W2. GRILLED PORTOBELLO - roasted peppers, provolone, mixed greens, balsamic vinaigrette

W3. ROASTED VEGGIE - roasted eggplant, zucchini, yellow squash, peppers, mozzarella, mixed greens

W4. CHICKEN CAESAR - herb grilled chicken, romaine, tomatoes, Caesar dressing

W5. ROASTED SALMON - sliced olives, extra virgin olive oil, red onion, roasted peppers, arugula, tomato

W6. TUNA BOLO - tuna salad (no-mayo) with veggies, lettuce, tomatoes, sprouts

W7. BLACK FOREST HAM - Swiss cheese, roasted vegetables

W8. PESTO CHICKEN - with Portobello mushroom, spinach, tomatoes

W9. ROAST TURKEY - Canadian bacon, romaine lettuce, tomatoes

W10. SHRIMP & CHICKEN - with avocado, arugula, cilantro dressing, tomatoes

W11. COBB - grilled chicken, avocado, bacon, gorgonzola cheese, mixed greens

W12. CAJUN - grilled Cajun chicken, pepper jack cheese, lettuce, tomato and ranch dressing

Wraps

Lunch Packages

Lunch Packages

Price per person
(Minimum 8 persons)

Panini or Wrap Feast – \$9.50

An Attractive Assortment of Paninis and Wraps. Served with Homemade Potato Chips and Dip.

Add a Salad or Pasta for \$13.50

Add a Salad and a Pasta \$16.50

Add Salad, Pasta and Dessert Tray \$18.50

Tea Sandwiches and Pin Wheels \$15.00

Miniature Versions of our Gourmet Paninis and Wraps Served Elegantly in Bite Sized Portions. Choice of One Salad du Jour.

Brooklyn Deli Special 16.50

Assorted Classic Deli Sandwiches arranged on rolls and hero bread. Served with Potato Salad and Cole Slaw. Includes a Tray of Black and White Cookies and Brownies

Lunch Box Special

\$17.50

Your Choice of Sandwich with Pasta or Soup, Homemade Potato Chips, a Whole Fruit and a Cookie. Each Individually Packaged in Paper Lunch Boxes.

We also customize box lunches and supply beverages of your choice.



Carving Board Buffet

Hand-carved thinly sliced array of our quality meats and cheeses. Served with a basket of fresh bread and rolls.

\$17.95 per person
(Minimum 8 persons)

Your Choice of 8 From the Following:

- Fresh Roasted Turkey
- Black Forest Ham
- Grilled Chicken
- Prime Roast Beef
- Breaded Chicken Cutlet
- Genoa Salami
- Smoked Turkey
- Provolone Cheese
- Fresh Mozzarella
- Swiss Cheese
- American

Accompanied with potato salad, cole slaw, kosher dill pickles and an array of spreads.

A wonderful ending with either our famous dessert-sweet tray or the luscious sliced fruit platter.

Platters

LOVE AT STEAK SANDWICH PLATTER

Your Choice of 5 From the Following:

Chicken Parmesan Hero

Meatball Parmesan Hero

Philly Cheese Steak Sandwich

Ms. Belle Star - Roast Beef, Melted Swiss, Sautéed Mushrooms on a Hero

Peter the Great - Pastrami Sauerkraut, Mustard, Melted Swiss on Rye

Ragin' Cajun - Spicy Roast Beef and Cheddar on a Hero

Big Pockets Benny - Steak Chunks, Diced Tomato, Shredded Lettuce, Melted Cheese and Salsa on a Wrap)

Small 10-15 people \$150

Medium 16-20 people \$215

Large 21-30 people \$300

CHICKEN CUTLET SANDWICH PLATTER

Your Choice of 5 From the Following:

Chicken BLT - Grilled Chicken, Avocado, Bacon, Lettuce, Tomato, Mayo, on Whole Wheat Pita or Roll

Dangerous Dan - Grilled Chicken, Fresh Mozzarella, Tomato Sauce and Spinach on Whole Wheat Pita

Cap N' Trails - Grilled Chicken, Swiss Cheese, Sautéed Mushrooms on a Roll

Chicky Chick - Grilled Chicken Green Peppers, Sautéed Onions, Mozzarella Cheese

Classic Grilled Cheese Sandwich

Grilled Cheese with Bacon and Tomato

Halumi Sandwich - Grilled Halumi Cheese, Cream Cheese, Pickles, Lettuce and Tomato On Ciabatta Bread

Small 10-15 people \$150

Medium 16-20 people \$215

Large 21-30 people \$300

ORIENTAL PLATTER

Teriyaki Chicken Skewers

Stir-Fry Beef and Vegetables

Spicy Noodle Salad with Peanut Sauce, Edamame

Spring Rolls with Sweet and Sour Dipping Sauce

Small 10-15 people \$110

Medium 16-20 people \$190

Large 21-30 people \$260

BURGER PLATTER

Your Choice of 6 From the Following:

Classic Cheeseburger

Classic Hamburger

Classic Angus Beef Hot Dog

Salmon Burger

Pizza Burger - Mozzarella, Tomato Sauce, Parmesan Cheese

Grand Central - American Cheese, Mushrooms, Sautéed Onions

New Yorker - Jumbo English Muffin, Avocado, Bacon, Cheddar

Ana Madama - Turkey Burger with Lettuce, Tomato, Monterey Jack Cheese and Turkey Bacon

Kiki Kontiki - Turkey Burger with Cheddar and Avocado

Veggie Burger on Multi-Grain Bread with Cheese

Chicago Style Hot Dog (Sliced Tomato, Chopped Onions, Sport Peppers, Sliced Pickles and Mustard on a Toasted Hero. Served With All The Fix Ins.

Small 10-15 people \$150

Medium 16-20 people \$215

Large 21-30 people \$300

SOUTH OF THE BORDER PLATTER

Individual Chicken Beef, Shrimp and Vegetable Quesadillas

Fajita Wraps with Chicken, Beef, Shrimp, Peppers, Onions

Chili Glazed Shrimp Skewers

Tortilla Chips; Served with Guacamole, Salsa, Sour Cream, Black Bean Dip, Rice

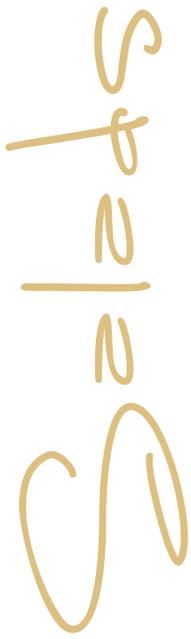
Small 10-15 people \$175

Medium 16-20 people \$235

Large 21-30 people \$375

Platters





Entrée Salads

Each Salad Served with Bread and 2 Side Dressings

\$9.95 per person

(Minimum 8 persons)

Poached Pear Salad

Baby Arugula, Ginger Poached Pear, Bleu cheese, Sundried Cranberries and Walnuts with Champagne Vinaigrette

Rosa Salad

Portobello Mushrooms, Fresh Mozzarella, Basil, Tomato and Grilled Vegetables with Mixed Baby Greens

Yippie

Asparagus, Roasted Peppers, Artichokes, Hearts of Palm, beets, and Tomato atop Mesclun Greens

Tuna Tartar

Over Organic Field Greens, Avocado, Drizzled with Aged Balsamic & Extra Virgin Olive Oil

Pan Seared Tuna Steak Salad

Mandarin Oranges, Avocado, Chinese Noodles over Mixed Greens and Tossed with Asian Sesame Seed Dressing

Effie Salad

Buffalo Spiced Chicken, Celery, Carrots and Crumbled Blue Cheese with Romaine Lettuce

Chicken or Classic Caesar

Grilled Chicken Breast, Shredded Parmesan, Homemade Croutons with Romaine Lettuce, Tossed with Creamy Caesar Dressing

American Cobb Salad

Chicken, Bacon, Roquefort Cheese, Avocado, Romaine Lettuce Served with Creamy Balsamic Vinaigrette

Nicoise Salad

Pan Seared Tuna over Romaine Lettuce, Red Potatoes, Hard Boiled Egg, String Bean, Red Onion, Olives and Capers with Your Choice of Dressing

Capria Grecia

Anchovies, Feta, Tomato, Cucumbers, Olives, Red Onion with Romaine Lettuce and Greek Dressing (Feta, Red Wine Vinegar, Extra Virgin Olive Oil, Oregano)

Roasted Salmon Salad

Our Delicious Roasted Salmon Salad (Mixed with Onions, Roasted Peppers and Olives) Over a Bed of Fresh Greens

Little Salads du Jour

Served as an accompaniment to your sandwich or wrap.

\$4.95 per person

(Minimum 8 persons)

- Penne salad with roasted pepper sauce or sun-dried tomato sauce.
- Israeli cous cous salad with grilled vegetables, toasted almonds and raisins.
- Santa Fe with black beans, roasted corn, mango and Chipotle lime sauce.
- Traditional Caesar salad with homemade garlic croutons.
- Green garden mixed salad.
- Israeli salad with cucumber and cherry tomatoes in a vinaigrette dressing.
- Traditional Greek salad.
- Classic Spinach salad.
- Penne pesto almondine.
- Spicy Thai noodle salad with peanut dressing.
- Chipotle potato salad.

Dressings

REGULAR

**Balsamic Vinaigrette,
Balsamic Vinegar and EVOO**

Blue Cheese

Creamy Caesar

Ranch

Russian

Cranberry Citrus

Pomegranate Vinaigrette

Asian Sesame

Wasabi

Caribbean Mango

Champagne Vinaigrette

FAT FREE

Honey Dijon

Cesar

Raspberry Vinaigrette

Ranch

Cilantro Lime

Italian

Primo Pastas

All pastas served with Caesar or House Garden salad, oven baked breads and grated Peccorino Romano cheese.

\$12.95 per person

(Minimum 10 persons)

Served with your choice of pasta

Angel Hair | Tricolor Fussili | Fettuccini | Linguini | Penne | Whole Wheat Pasta | Farfalle

Meatballs Marinara

Broccoli, Garlic & Olive Oil

Puttanesca – capers, olives, oregano, chopped tomatoes and anchovies

Shrimp Scampi (add \$3.00 extra)

Carbonara Sauce, Peas & Prosciutto

Classic Alfredo with Grilled Chicken and Broccoli

Meat or Cheese Ravioli

*Roasted Vegetable Lasagna

Garden Style – zucchini, asparagus, broccoli, peas, garlic, scallions, chopped tomatoes, mushrooms.

Bolognese Sauce

White or Red Clam Sauce

Anbulante – chicken, marinara sauce, pesto garlic, sun-dried tomatoes and onions

Alla Vodka

Ziti al Forno

Fresh Tomato & Basil

*Meat Ragu Lasagna

*Lobster Ravioli (*extra \$3.00)



Chef's Table Entrées

All entrées are served with baby organic greens, brick oven bread, potato or rice of your choice and a medley of garden veggies.

Price per person

(Minimum 10 persons)

Chicken Entrées — \$17.95

Rosemary Grilled Chicken

Chicken Marsala

Chicken Parmagiana

Chicken Francaise

Barbeque Chicken

Home-Style Roasted Herb Chicken

Stuffed Chicken Florentine

*Southern Fried Chicken

Beef and Pork Entrées — \$19.95

Grilled Flank Steak

Barbeque Steak Tips

Pork Chops

Bistro Steak with Wild Mushroom Sauce

London Broil

*Filet Mignon (*extra \$3.00)

Seafood — \$21.95

Maryland Crab Cakes

*Dover Sole Florentine

Grilled Salmon Supreme

*Grilled Red Snapper

Salmon Teriyaki

Alaskan Salmon stuffed with Crabmeat

*Cod Fish Provençal

*Mahi Mahi with Mango Sauce

Shrimp Stir Fry

Grilled Shrimp

*24 hour notice required.

Side Dishes

Potatoes

Lemon Herb Roasted

Parmagiana Roasted

Mashed – homestyle, garlic or spinach

Roasted Mini Red Bliss

Potatoes O'Brien

Sweet Potatoes Mashed or Roasted

Potatoes Au Gratin

Rice

Lemon Dill

Vegetable

Florentine

Vegetable Cous Cous

Rice Pilaf

Red Beans and Rice

Basmati Rice with Almonds

and Dried Cranberries

Vegetables

String Beans and Julienne Carrots

Grilled Vegetable Medley

Broccoli Aglio e Olio

String Beans Almondine

Sauteed Broccoli Rabe

Sautéed Brussel Sprouts

Grilled Asparagus

Sautéed Spinach



Specialty Displays

Event Displays

Benvenuto's event displays make your meeting or occasion perfect!

Price per person (Minimum 8 persons)

A. Crudite and Dip Basket — \$5.95
Crisp freshly cut vegetables beautifully arranged with your choice of creamy blue cheese dressing, low fat herb or tangy southwestern dip.

B. Jumbo Shrimp Cocktail Display — \$8.95
Succulent shrimp with sliced lemon and a tangy cocktail sauce.

C. Cheese and Fruit Display — \$7.95
Soft, semi-soft and hard cheeses combined with a mélange of fresh exotic fruits, grapes and berries. Accompanied by our just baked fresh baguette and crackers.

D. Chicken Fingers and Buffalo Wing Platter — \$8.95
Served with blue cheese dip, garnished with carrot and celery sticks.

E. English Tea Sandwiches — \$8.95
Brie and turkey on miniature baguette, smoked salmon and cream cheese on russian black bread, egg salad on multi-grain bread, cucumber, smoked turkey and sweet butter.



Hors D'Oeuvres

\$35 per dozen 2 dozen minimum each

Spinach and Feta wrapped in fillo dough (Spinach Pies)

Jumbo Shrimp Cocktail

Classic Bruschetta with Diced Tomatoes and Basil

Stuffed Mushrooms

Ahi Tuna Sliders with Avocado and Asian Sesame Dressing

Maryland Crab Cake Sliders with Chipotle Mayo

Seared Flank Steak Sliders with Melted Cheese and Sautéed Onions

Chicken Satay Skewers with Peanut Dressing

Mini Maryland Crab Cakes with Chipotle Dip

Fresh Mozzarella, Basil and Cherry Tomatoes

Buffalo Chicken Tenders with Blue Cheese Dressing

Smoked Salmon with Cream Cheese on Black Bread

Coconut Crusted Shrimp with Mango Salsa

Vegetable or Chicken Spring Rolls with Sweet and Sour Dipping Sauce

Pigs in a Blanket

*Grilled Lamb Chops with Rosemary and Lemon

Quesadilla Triangles (Steak, Chicken, Vegetable or Shrimp)

*24 hour notice required

Your Dessert Makes the Occasion Memorable!

Remember, our desserts are sensational and mouth-watering because they are freshly made in-house by our pastry chef and bakers.

Price per person

(Minimum 8 persons)

Our Signature Dessert Platter — \$4.95
Luscious cookies, brownies and specialty bars.

*Benvenuto Patisserie Display — \$6.95
Mini Italian and French pastries including éclairs, napoleans, cannolis, fresh fruit tarts and French cream rolls.

Berries and Whipped Cream — \$6.50
A bounty of fresh seasonal berries with a bowl of just-whipped fresh country cream.

Giant Cookie Basket — \$3.25
Freshly baked jumbo chocolate chip, oatmeal raisin, black and whites and peanut butter cookies.

Cupcake Café — \$4.50
Luscious in-house baked assortment of today's greatest cupcake treats.

*24 hour notice required.

Compliment Your Dessert With Our Beverage Services!

Coffee Service - \$2.50
Featuring our signature roast, decaffeinated and flavored coffees.

Tea Service - \$2.50
Our premium teas presented with fresh cut lemon wedges and milk. We also offer fine decaffeinated and herbal teas.

Belgian Hot Chocolate - \$3.00
Made with imported chocolate and steamed milk.



Finishing Touches

Please Let Us Help You!

Last minute meetings, luncheons, or forgotten orders, we will do everything to bring your food.

Call ... Benvenuto Catering at **1-212-614-7224**

Free delivery in designated areas.

Delivery to all parts of the city is available by special arrangements and at an additional charge.

Our Policies:

Some items may require 24 hour notice. Orders may be subject to deposit.

One full business day's notice is required to cancel an order without penalty.

All orders include the highest quality disposable napkins, cups, plates, cutlery and serving utensils. We can arrange for the rental and usage of chafing dishes, china, flatware, glassware, linens, tables and chairs.

Payment may be made by cash or company check, American Express, Visa, MasterCard or Discover Card. We welcome corporate house accounts.

Our staff always goes above and beyond, and additional tips are discretionary.

Special Requests:

- Waiter and Server Staff
 - Party Rentals (Table, Chairs, Tents)
 - Individual Chef Stations
- Prices upon request

FULL OPEN BAR AVAILABLE



Please call to utilize our Event Service Dept. Our party planners and event coordinators are there to help you plan and execute all your needs.

CRAFT SERVICE AVAILABLE

Benvenuto

BENVENUTO CAFE
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