



## **Garden & Off-site Catering Packages**

Roberta's offers full-service food & beverage catering in our Garden and at any off-site venue of your choice.

We take pride in on our ability to provide completely seasonal, restaurant-quality menus using the best locally-sourced produce available. We can take care of everything from the food and drink menus, ordering rentals, and providing staffing. To ensure the highest quality of food just like you'd get directly from our kitchens here at Roberta's, we cook and assemble as much as possible directly at the venue right before serving, forgoing the use of warming lamps, chafing dishes, etc.

For off-site pizza, we utilize a mobile wood-fired pizza oven on wheels, not a self-contained truck or cart. Our team of pizzaiolos tows the oven with a van, parks and sets up a prep area outside on the street, then pizzas are brought into the event over a period of time by our servers.

The following menus are applicable both on- and off-site, and are served family-style or as a buffet. We always consider the logistics for each specific venue to develop an appropriate menu.

Food and beverage packages are priced per person and include a team of chefs. Front-of-house service staff, rentals, applicable fees, and tax are charged in addition.

**Each quote is completely tailored to your event needs and specifics.  
Please email [inquiries@cateredbyrobertas.com](mailto:inquiries@cateredbyrobertas.com) to learn more!**

## Fall 2016 Menu

### COCKTAIL HOUR

### PASSED CANAPÉS

#### GARDEN/MARKET

Smoked Stracchino Crostini  
*Chestnut, fig mostarda, cru di cures*

Beets and Grains  
*puréed and pickled beets, smoked mitcrema, teff, seed dress*

Charred Broccoli  
*bagna cauda, goat butter, rapini*

Buckwheat Blini  
*charred pumpkin, fennel kimchi*

Fire Roasted Black Twig Apple  
*foie gras, puffed amaranth, vincotto*

#### LAND & SEA

Market Fish Crudo  
*white soy, yuzu, black lime, soy salt*

Arctic Char on Everything Crisp  
*pickled shallot, cream cheese, dill*

Mesquite Sasso Chicken in Alfalfa  
*Brussels sprout, smoked carrot, preserved lemon*

Pork Rilette  
*grilled persimmon, shallot jam, pickled currant*

Scotch Quail Egg  
*rutabaga, lamb bacon, smoked cinnamon*

### STATIONARY BITES

#### RAW BAR

*Build your own seasonal raw bar.  
Choices are subject to availability and include,  
but are not limited to, the following items:*  
Oysters mignonette  
Shrimp cocktail sauce  
Ceviche citrus, chili  
Caviar crème fraîche, blini, chive

#### BOARDS

Combo Salumi & Cheese  
*Roberta's bread and butter, marinated olives*  
Market Crudité  
*everything crackers and seasonal dips*

## DINNER SELECTIONS

### SALADS

**Romaine**  
*candied walnut, pecorino, mint*

**Grilled Leek**  
*miticrema, leek ash, pickled shallot*

**Arugula**  
*honey, Calabrian chili, apple cider vinegar, goat cheese, pumpkin seeds*

**Kale**  
*grilled beans, parmigiano, lemon*

### FISH & MEAT ENTREES

**Roasted Sasso Chicken**  
*lemon-rosemary brine*

**Market Fish**  
*line-caught, olive oil poached*

**Red Wattle Porchetta**  
*fennel, -kaffir lime rub*

**Braised Short Rib**  
*slow-cooked*

**Market Lamb\***  
*seasonal accompaniments*

**Dry-Aged Strip Steak\***  
*Creekstone 70-day aged beef*

### VEGETARIAN ENTREES

**Swiss Chard Gratin**  
*ricotta, crouton, custard, thyme, chili*

**Winter Squash Mille-feuille**  
*shaved squash, mascarpone, lemon*

**Garden Vegetable Pot-au-Feu**  
*seasonal root vegetables*

**Allium Risotto**  
*pickled shallot, charred onion, leek ash*

### SIDES

**New Potato**  
*crème fraiche, pecorino, bonito flakes, chives*

**Roasted Root Vegetables**  
*vin cotto, toasted amaranth, crispy garlic*

**Market Beans**  
*gremolata, parmesan, lemon*

**Roasted Beets**  
*smoked yogurt, grains, orange*

Items marked with \* are subject to an upcharge based on market prices.

## CLASSIC PIZZAS

### Rosso

*tomato, garlic, oregano*

### Margherita

*tomato, mozzarella, basil*

### Famous Original

*tomato, mozzarella, caciocavallo, chili flake, oregano*

### Bee Sting

*tomato, mozzarella, soppressata, chili, basil, honey*

### The Good Girl

*taleggio, garlic, kale, pork sausage*

### Speckenwolf

*mozzarella, speck, mushroom, onion, oregano*

### Cheesus Christ

*cream, mozzarella, taleggio, parmigiano reggiano, black pepper*

### Da Kine

*tomato, mozzarella, ricotta, prosciutto cotto, pineapple, jalapeño*

### Beastmaster

*tomato, mozzarella, gorgonzola, pork sausage, capers, red onion, jalapeño*

### Axl Rosenberg

*tomato, mozzarella, soppressata picante, mushrooms, double garlic, jalapeño*

### Millennium Falco

*tomato, parmigiano reggiano, pork sausage, onion, chili flake, bread crumbs*

## SEASONAL DESSERTS

### Pavlova

*cocoa nib cream, orange custard, seasonal fruit*

### Chocolate Cake

*ganache, seasonal fruit*

### Sticky Bun Bread Pudding

*crème anglaise, cinnamon*

### Seasonal Gelato

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### Roberta's Cookie Board

*dark chocolate chip*

*seasonal biscotti*

*oatmeal crisp*

*chocolate sandwich with mascarpone*

*cocoa nib meringue*

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### Roberta's Pastry Board

*Choices are subject to availability and include, but are not limited to, the following:*

#### **sweet**

*coffee cake (slice)*

*almond croissant*

*chocolate croissant*

*kouign amman*

*sticky bun*

#### **savory**

*croissant*

*ham & cheese croissant*

*garlic knot*

*bialy*

*everything bagel*

## FOOD PACKAGES

Select a package or customize with add-ons.  
Menus are served family-style or as a buffet

### Pizza Party

3 passed canapés  
1 salad  
3 kinds of pizza

### Dinner Party

1 salad  
2 entrées  
2 sides

## PACKAGE ADD ON'S OR BUILD YOUR OWN MENU

Menus are served family-style or as a buffet.

## PASSED CANAPÉS Choice of 3

## STATIONARY BITES

### RAW BAR

**Oysters** *mignonette*  
**Shrimp** *cocktail sauce*  
**Ceviche** *citrus, chili*  
**Caviar** *crème fraîche, blini, chive*

### BOARDS

**Market Crudité**  
**Combo Salumi & Cheese**

## FOR THE TABLE

### Bread & Butter

*with mixed, marinated olives*

**Salad**

**Entrée**

**Side**

**Pizza**

## DESSERTS, BAKERY & PASTRY

**Seasonal Desserts** Served to the table or at a station

**Roberta's Cookie Board** Your choice of 3 seasonal house-baked cookies

**Roberta's Pastry Board** Select 4 types of house-baked pastries

## **BEVERAGE PACKAGES**

*Select a package or customize with add-ons.*

*Beers, batched & specialty cocktails may be chosen from our seasonal catering list.*

*Wines are selected seasonally by our sommelier.*

### **Beer & Wine Bar Package**

Sparkling, white, & red wine  
2 bottled beers  
Canned soda  
Sparkling water

### **Cocktail Bar Package**

1 specialty cocktail  
6 selected spirits  
Mixers & garnishes  
Sparkling, white, & red wine  
2 bottled beers  
Canned soda  
Sparkling water

## **BEVERAGE PACKAGE ADD-ONS**

**Cocktails by the batch**  
**Iced Ceylon tea with lemon)**  
**Mint lemonade**  
**Grapefruit-basil soda**

**Stumptown Coffee-only service, with whole milk & brown sugar**  
**Stumptown Coffee & In Pursuit of Tea service, with whole milk & brown sugar**

## **DESCRIPTION OF COSTS**

*The general pricing structures for on- and off-site events are as follows:*

### **ON-SITE GARDEN EVENTS**

#### **Food & Drink Packages**

*priced per person, applied to a weekday or weekend minimum; includes a team of chefs*

#### **Rentals & Pickup/Delivery Fees**

*i.e. tent, any specialty furniture, linens, plates, silverware, glassware, etc.*

#### **Front-of-House Service Staff**

*at an hourly wage, based on format & length*

#### **15% Administrative Fee**

*covering ancillary costs associated with planning a catered event*

#### **Garden Rental Fee**

#### **Tax**

### **OFF-SITE EVENTS, WITHIN NYC**

#### **Food & Drink Packages**

*priced per person, applied to a weekday or weekend minimum; includes a team of chefs*

#### **Rentals & Pickup/Delivery Fees**

*i.e. kitchen equipment, timed delivery & same-night pickup fees, furniture, serviceware, etc.*

#### **Front-of-House Service Staff**

*at an hourly wage, based on format & length*

#### **15% Administrative Fee**

*covering ancillary costs associated with planning a catered event*

#### **Oven Moving and/or Transportation Fee**

#### **Tax**

#### **Additional minimums and fees may apply. These include, but are not limited to:**

- On- and off-site events are subject to an outside dessert service fee of \$2 per person.
- On-site pizza parties have a 30-pie minimum.
- Off-site pizza parties have a 100-pie minimum.
- Off-site events only may opt to provide their own liquor to be served by Roberta's for a bar setup & service coordination fee. Fee is contingent on the bar scope & scale.

**Roberta's also caters events outside of NYC! Please email us to inquire further.**

*Please contact [inquiries@cateredbyrobertas.com](mailto:inquiries@cateredbyrobertas.com) to learn more and receive a detailed quote tailored to your specific event needs and vision.*