

BLANK SLATE

catering

breakfast

EGG SCRAMBLES

SMALL (serves 5 - 7) \$50
LARGE (serves 8 - 10) \$75

choose one – served with toasted country bread

Hardwood Smoked Bacon
aged cheddar, caramelized onions

Roasted Mushroom
herbed feta, spinach

Smoked Salmon
goat cheese, fresh dill

Plain
scrambled eggs only

AVOCADO TOAST PLATTER

smashed avocado, chili flakes, smoked salt on country bread *chili honey topper available upon request

SMALL (serves 5 - 7) \$55
LARGE (serves 8 - 10) \$80
+ \$12/18 for gluten free toast

SEASONAL FRUIT PLATTER

assorted sliced fruits

SMALL (serves 5 - 7) \$50
LARGE (serves 8 - 10) \$75

YOGURT PARFAIT BAR

greek yogurt served with maple walnut granola and fresh mixed berries *honey available upon request

SMALL (serves 5 - 7) \$55
LARGE (serves 8 - 10) \$80
+ \$20/30 for dairy-free yogurt

INDIVIDUAL YOGURT PARFAIT

greek yogurt, maple walnut granola, roasted berries

INDIVIDUAL \$9
+ \$3 for dairy-free yogurt

PASTRY PLATTER

Assorted muffins, croissants and scones served with butter and preserves

SMALL (serves 5 - 7) \$50
LARGE (serves 8 - 10) \$75

BAGEL BAR

assorted bagels, served with butter, cream cheese, lettuce, tomato, and onion

SMALL (serves 5 - 7) \$45
LARGE (serves 8 - 10) \$60
add smoked salmon +\$30/40
add dijon chicken salad +\$15/20

BREAKFAST SIDES

hardwood smoked bacon or chicken sausage

SMALL (serves 5 - 7) \$35
LARGE (serves 8 - 10) \$50

breakfast beverages

COFFEE SERVICE

hot or cold brew courtesy of *DEVOCION* farm-fresh specialty coffee -- includes cups, stirrers, sugars, sweeteners and assorted milks (dairy and non-dairy)

(8-10 Cups) \$30

HOT TEA SERVICE

premium teas courtesy of *In Pursuit of Tea* -- includes hot water, cups, stirrers, sugars, sweeteners and assorted milks (dairy and non-dairy)

(8-10 Cups) \$30

ICED TEA SERVICE

black or hibiscus -- includes ice, cups, stirrers, sugars and sweeteners

(8-10 Cups) \$30

FRESH JUICES

Orange Juice \$4 Each
Natural Lemonade \$4 Each
Assorted raw & cold-pressed juices \$8 Each

sandwiches

SIGNATURE SANDWICH PLATTER

Choose up to four

SMALL (serves 5 - 7) \$65

LARGE (serves 8 - 10) \$90

+\$12/18 for gluten-free bread

DIJON CHICKEN SALAD

sliced tomato, cucumber, butter lettuce, dijonnaise on walnut raisin bread

ROASTED TURKEY

balsamic roasted squash, cranberry goat cheese, sautéed kale on seven grain ciabatta

SMOKED SALMON

herbed goat cheese, lemon kale, sliced tomato, cucumber, red onion on ciabatta

BLT

bacon, arugula, sliced tomato, avocado, honey goat cheese on sourdough

ROASTED VEGGIE

eggplant, zucchini, peppers, goat cheese, avocado pesto on sourdough

AVOCADO CAPRESE

fresh mozzarella, sliced tomato, avocado, greens, balsamic glaze on focaccia

salads

SMALL (serves 5 - 7) \$65

LARGE (serves 8 - 10) \$90

add grilled chicken +\$24/36

add flank steak +\$30/45

add tofu +\$18/27

BLANK SLATE CHOPPED

kale, arugula, pecorino, artichoke hearts, spicy peppers, shaved fennel, toasted pine nuts, cider vinaigrette on the side

BRUSSELS SPROUT CAESAR

shaved brussels sprouts, shredded kale, parmesan, homemade croutons, lime caesar dressing on the side

AVOCADO CAPRESE

mixed greens, fresh mozzarella, tomatoes, avocado, onions, homemade croutons, fresh basil, balsamic vinaigrette on the side

GARBANZO GREEN

shredded kale, chickpeas, goat cheese, seasonal squash, caramelized onions, dried cranberries, spiced pepitas, lemon tahini on the side

QUINOA BOWL

quinoa, avocado, shredded kale, roasted squash, cherry tomatoes, cucumbers, carrots, cilantro pepita dressing on the side

snacks

TRUFFLED POPCORN

parmesan, fresh parsley

SMALL (serves 5 - 7) \$35

LARGE (serves 8 - 10) \$50

CHEESE PLATTER

a selection of artisanal cheeses served with crackers, seasonal fruits and chili honey

SMALL (serves 5 - 7) \$60

LARGE (serves 8 - 10) \$85

SEASONAL FRUIT PLATTER

assorted sliced fruits

SMALL (serves 5 - 7) \$50

LARGE (serves 8 - 10) \$75

CRUDITE PLATTER

assorted raw vegetables served with tahini yogurt

SMALL (serves 5 - 7) \$50

LARGE (serves 8 - 10) \$75

TACO BAR

tortillas, corn, quinoa, black beans, avocado, pickled onions, cotija cheese, spicy mayo

SMALL (serves 5 - 7) \$50

LARGE (serves 8 - 10) \$75

add grilled chicken +\$24/36

add flank steak +\$30/45

add tofu +\$18/27

BREAD & DIPS

grilled garlic bread with avocado basil and tahini yogurt pepita dips

SMALL (serves 5 - 7) \$45

LARGE (serves 8 - 10) \$60

desserts

COOKIE TRAY

an assortment of freshly baked cookies

SMALL (serves 5 - 7) \$45

LARGE (serves 8 - 10) \$60

DESSERT PLATTER

assorted cookies, brownies, and decadent sweets

SMALL (serves 5 - 7) \$50

LARGE (serves 8 - 10) \$75

COOKIE DOUGH \$6 Each

gourmet edible cookie dough -- assorted flavors

JARS BY DANI \$6 Each

handcrafted layers of dessert, presented in mason jars -- assorted flavors

beverages

COFFEE SERVICE

hot or cold brew courtesy of *DEVOCION* farm-fresh specialty coffee -- includes cups, stirrers, sugars, sweeteners and assorted milks (dairy and non-dairy)

(8-10 Cups) \$30

HOT TEA SERVICE

premium teas courtesy of *In Pursuit of Tea* -- includes hot water, cups, stirrers, sugars, sweeteners and assorted milks (dairy and non-dairy)

(8-10 Cups) \$30

ICED TEA SERVICE

black or hibiscus -- includes ice, cups, stirrers, sugars and sweeteners

(8-10 Cups) \$30

FRESH JUICES

Orange Juice \$4 Each

Natural Lemonade \$4 Each

Assorted raw & cold-pressed juices \$8 Each

BOTTLED WATERS

Still \$2.50 Each

Sparkling \$4 Each

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale \$2.50 Each

KOMBUCHA

Assorted flavors \$4.75 Each

CRAFT BEER / DRY WINE CIDER

6 bottles \$30

12 bottles \$50

ordering

We invite you to visit our cafes or our website at www.blankslatenyc.com, to experience the style of our food and service.

For inquiries and to place an order, please visit www.blankslatecatering.com or email catering@blankslatenyc.com.

We recommend reaching out 48 hours in advance to guarantee your desired selections. For orders placed with less notice, we will do our very best to accommodate.

payment & delivery

Payment is due in full at the time of order. All orders are subject to a 12.5% administrative fee which covers delivery, setup, and disposables. Plates, napkins, cups, utensils, and serving-ware will be supplied with each order unless otherwise requested.

We deliver anywhere in Manhattan seven days a week. Please allow for a 15 minute delivery window. Minimum order for delivery is \$200 (subtotal). There is no minimum for pick up orders.

changes & cancellations

Cancellations must be made 48 hours prior to scheduled delivery or pick-up times to receive a refund. Otherwise, all sales are final. We will do our best to accommodate changes, but cannot guarantee changes if requested within 24 hours.

BLANK SLATE CATERING 941 2nd Ave. NY, NY 10022
catering@blankslatenyc.com // blankslatecatering.com