

Entrees

Each entree served with two side options

GRILLED SALMON 19
GRILLED HERB CHICKEN 17
SKIRT STEAK 19

CHICKEN MILANESE 17
ROASTED LEMON CHICKEN 18
OVEN-ROASTED TURKEY 17

Individual Package Option Siders

Roasted Potatoes • Roasted Corn, Sautéed Spinach • Sautéed Broccoli Rabe •
Baked Sweet Potato • Brussels Sprouts • Classic Macaroni & Cheese • Brown Rice •
Primavera Quinoa • Sautéed Broccoli with Honey Sriracha

Hors d'oeuvres

10 Guest Minimum Order

ANTIPASTO PLATTER 12.95

Selection of Imported & Domestic Meat and Cheeses, including 18-Month Old Prosciutto, Salami, Mortadella, Pecorino Romano, Fresh Mozzarella, Gruyere and Provolone Cheese served with Olives, Artichoke Hearts and Crackers

CHEESE & FRUIT PLATTER 10.95

Selection of Cheese, Fresh Fruit served with Artisan Bread and Crackers

CRUDITÉS 6.95

Sliced Baby Vegetables served with a selection of Three Dips

HUMMUS & PITA PLATTER 6.95

Served with Sliced Baby Carrots and Celery

ARTICHOKE & KALAMATA OLIVES CROSTINI 8.95

Served with 18-Month Old Prosciutto

VIVA MEXICO

TORTILLA CHIPS 8.95

Includes Guacamole, Pico De Gallo and Tortilla Chips

Sweet Ending

Six Guest Minimum Order

MINIATURE PLATTER

A selection of Mini Pastries served with Fruit and Berries. 7.95 per person
*48 Hours Notice Please! +

Sweet Dreams

COOKIES, BROWNIES & RICE CRISPY TREATS 5.25

Add Fruit +3.00

FRESH FRUIT & BERRIES 7.95

Sliced Seasonal Fruit and Berries



Catering Menu

***Our menu is based on local products
and passionate cooking.
We offer individually containers or paper
wrapping.***

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MGUSTONYC.COM



645 2nd Ave, New York, NY 10016

Breakfast

Ten Guest Minimum Order

BAGEL PLATTER

Served with butter, jelly and assorted cream cheese

5.75

MORNING SUNSHINE PLATTER

Assortment of Freshly Baked Muffins, Bagels, Croissants and Danishes

8.50

MINI SIZE MORNING SUNSHINE PLATTER

Assortment of Freshly Baked Miniature Bagels, Croissants and Danishes.
*48 Hours Notice Please!

7.95

+ ADD COFFEE

2.75

+ ADD FRESH SQUEEZED ORANGE JUICE

3.75

+ ADD FRESH FRUIT

4.99

CONTINENTAL BREAKFAST

Assortment of Fresh Baked, Fresh Squeezed Orange Juice, Fresh Fruit, Egg Wraps & Eggs Sandwich

20.99

INDIVIDUAL BREAKFAST BOX Individual Package Option

Mini Pastries, Fruit Jam, a Wedge of Cheese and Fresh Fruit
*24 Hours Notice Please! +

16.99

BREAKFAST PRIX FIXE

Assortment of Freshly Baked Miniature Bagels and Pastries,
Greek Yogurt Parfait with Gluten-Free Granola and Seasonal Berries
*48 Hours Notice Please! +

18.99

SMOKED SALMON PLATTER

Thinly sliced Smoked Salmon, Hard-Boiled Eggs, Red Onions, Capers, Lemon Wedges, Cucumber Slices

12.95

BREAKFAST SANDWICH Individual Package Option

Served on Balthazar Brioche Bread, Egg- Your-Way, Cheese, Choice of Meat, Grilled Tomatoes or Grilled Onion

7.95

OMELET BUFFET

Our Omelet Varieties: Cheese • Vegetable • Western • Ham & Cheese • Baby Spinach & Feta. Accompanied by Country Home Fries, Assortment of Sliced Toast, Fresh Fruit, Fresh Squeezed Orange Juice and Coffee

18.95

HOT CEREAL

Choose Oatmeal or Quinoa. Accompanied by Gluten-Free Granola, Chopped Fruits and Berries, Brown Sugar, Raisins and Honey served with Almond or Soy Milk

5.95

INDIVIDUAL YOGURT PARFAITS

Greek Yogurt with Gluten-Free Granola, Seasonal Berries and Agave

5.95

YOGURT PARFAITS BAR

Bowl of Organic, Low-Fat, Plain, Strawberry and Vanilla Yogurt with Gluten-Free Granola, Sliced Banana, Chopped Fruits and Seasonal Berries

6.25

Lunch

Eight Guest Minimum Order

C.E.O PACKAGE 15.99

Assorted Hot & Cold Sandwiches and Wraps

HEROES PLATTER 18.25

Assorted Hot & Cold Heroes each cut into 4 individual pieces

MARKET PACKAGE 19.95

Assorted Hot & Cold Sandwiches and Wraps with your choice of one (1) side

WORKING LUNCH 22.95

Assorted Hot & Cold Sandwiches and Wraps with your choice of two (2) sides

EXECUTIVE PACKAGE 28.95

Assorted Hot & Cold Sandwiches and Wraps with your choice of three (3) sides

Individual Lunch Boxes

Individual Package Option

SANDWICH (TEN GUEST MINIMUM)

-With a assortment of cold sandwich and one side 16.99

- With your choice of a Bag of Chips and Mini Cookies 18.49

-With Mixed Greens, Piece of Fruit and Mini Cookies 19.99

Salads

Salads • Pasta • Vegetables 6.25 pp | 8 guest minimum

MIXED GREENS GARDEN 6.25

Mixed Greens with Fresh Vegetables and choice of your favorite dressing

SPINACH-APPLE-CRANBERRY 3.00 +

Baby Spinach, Apples, Cranberry, Walnuts and Blue Cheese with House Made Balsamic Vinaigrette

MEDITERRANEAN

CRUISE 3.00 +

Mixed Greens, Hummus, Goat Cheese, Cucumbers, Tomato Salad, Sweet Potato, Quinoa, House Made Falafel and Lemon Tahini Dressing

TRI-COLOR FETA 6.25

Tri-Color Pasta, Feta Cheese, Kalamata Olives, Sun-Dried Tomatoes and Extra Virgin Olive Oil

CUCUMBER-TOMATO-AVOCADO SALAD 3.00 +

Tomato, Avocado, Red Onions, Cucumbers with Golden Italian Dressing

SEASHELL BRUSCHETTA

PASTA SALAD 6.99

Seashell Pasta, Italian Herbs, Pecorino Romano Cheese with House Made Balsamic Glaze

CAESAR

Romaine Lettuce, Croutons, Cherry Tomatoes, Shaved Parmesan and Pepita Caesar Dressing

GREEK

Romaine Lettuce, Cherry Tomatoes, Onions, Kalamata Olives, Feta Cheese and Olive Oil & Vinegar

ASIAN REPUBLIC

Green Squash Zucchini Noodles, Arugula, Edamame, Carrots, Bell Peppers, Red Cabbage, Bean Sprouts and Roasted Spicy Tofu with Sesame Ginger

VERA CRUZ

Baby Arugula, Roasted Corn, Black Beans, Pico de Gallo, Cucumber, Fresh Cilantro and Spicy Cilantro Lime

CAPRESE SALAD

Fresh Mozzarella, Sliced Tomatoes, Basil and House Made Balsamic Glaze

FARFALLE TUNA SALAD

Farfalle, Tuna, Chopped Celery, Chopped Bell Peppers with Mayo

SPINACH PESTO PASTA

Fusilli Pasta, Cherry Tomatoes, Shaved Parmesan and House Made Pesto Sauce