114 Fourth Ave. NYC, NY 10003



646.416.6709 info@paradistogo.com

CATERING MENU

Breakfast & Pastries

EGGS

Seasonal Fritatta GF

eggs, vegetables and cheese, baked Small \$35 • Large \$65

Daily Quiche

Small \$35 • Large \$65

Egg & Cheese Croissant

Small \$45 • Large \$80 Add Bacon Small +\$8 • Large +\$12

Whole Wheat Burrito

scrambled egg, black bean, cheddar jack, pico de gallo Small \$35 • Large \$65

Egg & Cheddar on Roll or Biscuit

Small \$45 • Large \$80 Add Bacon Small +\$8 • Large +\$12

SIDES

Paradis Famous Spiced Bacon

Small \$45 • Large \$60

Breakfast Potatoes

Small \$40 • Large \$60

TOAST PLATTERS

Tomato & Herbed Goat Cheese

Small \$45 • Large \$72

Banana, Tahini & Pumpkin Seeds vg

Small \$40 • Large \$72

Avocado & Seeds vg

Small \$60 • Large \$90

DIY Toast Bar

herb spread, cucumber, tomato, radish, avocado

Small \$65 • Large \$95

DIY TOAST BAR ADD ONS:

Smoked Salmon Sm + $$30 \cdot Lg +40 Hard Boiled Eggs Sm + $$10 \cdot Lg +20

BAGELS

Served with Butter & Cream Cheese

Small \$55 • Large \$70

BAGEL ADD ONS:

Sliced Tomato, Cucumber, Onion, Smoked Salmon Sm +\$30 • Lg +\$45

ASSORTED PASTRIES

Housemade Quick Breads, Muffins & Scones

Inquire about gluten free and vegan options Small \$50 • Large \$75

SPECIALTY PLATTERS

Seasonal Fruit

Small \$60 • Large \$90

Sliced Avocado

Small \$45 • Large \$80

Breakfast Fruit & Cheese Board

an assortment of hard cheese, fresh and dried fruits

Small \$60 • Large \$90

YOGURT PARFAIT

Greek yogurt, Paradis granola and Greek cherries

Make-Your-Own Parfait

Small \$50 • Large \$75

Make-Your-Own Dairy Free Parfait

Small \$70 • Large \$105

Individual Parfait

\$8 • 16oz cup

Individual Dairy Free Parfait

\$11 • 16oz cup



Lunch

SANDWICH PLATTER

Sandwiches cut in half. Choose up to four.

Small \$70 • Serves 5-7 Large \$120 • Serves 8-10

Roast Turkey & Sharp Cheddar Paradis tomato jam, NY State whole wheat oat pecan

Curry Chicken Salad & Greens on five grain

Tumeric Cauliflower, Green Tahini & Greens on ciabatta vg

Salami, Brie & Cornichon on ciabatta

Seasonal Roasted Vegetables, Goat Cheese & Greens on ciabatta

Avocado, Paradis Spiced Bacon & Greens on five grain

Calabrese Salami, Smoked Mozzarella & Chimichurri on ciabatta

SALADS

Small \$60 • Serves 5-7 Large \$95 • Serves 8-10

Mediterranean Chopped

baby spinach, olive, chickpea, marinated tomato

Loaded Kale

grainy mustard vinaigrette, toasted sesame, sunflower, pumpkin seeds

Harvest Salad

mixed baby greens, apple, cranberries, goat cheese, pumpkin seeds, toasted walnuts



MAINS

Pan Roasted Salmon

herbs and lemon Small \$65 • Large \$90

Seared Hanger Steak

sauce vert Small \$65 • Large \$90

Cumin Rubbed Chicken

pico de gallo Small \$55 • Large \$72

Cauliflower - Turmeric Scented

Green Goddess tahini drizzle Small \$60 • Large \$72

Roasted Tofu

blistered tomato, olive Small \$60 • Large \$72

SIDES

You may also choose from our weekly changing menu.

Small \$60 • Serves 5-7 Large \$95 • Serves 8-10

Broccoli GF V

mustard seed roasted

Roasted Brussel Sprouts GF V

agrodolce tamari chili

Organic Quinoa GF V

sultanas, pumpkin seeds, herbs

Daily Pasta v

fines herbs, roasted tomato

Roasted Sweet Potato GF VG

side of chipotle aïoli

Buffalo Cauliflower GF V

Dijon Roasted Yukon Potatoes GF v

Roasted Seasonal Vegetables

Snacks

SNACKS

Cheese Platter

artisanal cheese selection, dried fruits, flatbread crackers Small \$70 • Large \$95

Crudite Platter

assorted vegetables, hummus Small \$60 • Large \$80

Spiced Nuts

savory and sweet with a hint of spice Small \$60 • Large \$80

Charcuterie

cured meats & pickled vegetables Small \$70 • Large \$95

Seasonal Fruit Platter

Small \$60 • Large \$90

Mezze Plate

feta, olives, nuts, flatbread crackers, hummus, vegetables Small \$70 • Large \$95

Assorted Chips

Truffle • Dill Pickle • Dirty Cajun • Siracha MP

Sweets

FRESH BAKED TREATS

Small \$30 • Large \$45

Paradis Famous Chocolate Chip Cookie

Super Rich Brownie

Double Chocolate Almond Cookie GF V

Peanut Butter GF

Almond Joy GF

Loaded Oatmeal GF

Assortment of Sweets

Small \$50 • Large \$65



ORDERING

- For inquiries and to place an order, email us at info@paradistogo.com or visit us at www.paradistogo.com.
- Please contact us 48 hours in advance to guarantee availability of selections.
- We will make every attempt to accommodate last minute requests.

PAYMENT & DELIVERY

- · Payment is due in full prior to the day of the order.
- All orders are subject to a fee to cover delivery, set up, and all sustainable serving ware.
- · We deliver to Manhattan, Brooklyn, and Queens.
- Gratuity is not included (but always appreciated).

CANCELLATIONS & CHANGES

- Cancellations must be made 48 hours prior to scheduled order to receive a refund.
- We cannot guarantee changes if requested within 24 hours, but we will always do our best to accommodate you.

Beverages

COLD BEVERAGES

Hand-Crafted Citrusades

Raspberry Lemon • Meyer Lemon Lavender • Turmeric Lemongrass \$4 • Individual 12oz. Bottle

Fresh Squeezed Orange or Grapefruit Juice

\$5 • Individual 12oz. Bottle

Assorted Pelligrinos

Sparkling • Orange • Lemon • Blood Orange \$3 • 12oz

Open Water in sustainable packaging

\$2 • 12oz can

\$3 • 16oz resealable bottle

COFFEE SERVICE

Kobricks locally roasted beans. Box carafe (8-10 cups) served with sugars, sweeteners and dairy and non-dairy milks.

Hot • \$35

Iced (served with ice) • \$40

Cold Brew (served with ice) • \$50

TEA SERVICE

Box carafe (8-10 cups) served with sugars, sweeteners and dairy and non-dairy milks.

Hot (Assorted Organic Teas) \$35

Iced (Black • Green • Hibiscus) served with ice \$40

