

# Bubby's

CATERING  
since 1990

## BREAKFAST

### BREAKFAST PLATTERS SERVES 12

\*Add flaky buttermilk biscuits\* served with Vermont Creamery butter and homemade local jam to any platter for \$60.00

#### BUBBY'S BIG BREAKFAST \$250

choice of Brey's Farm egg frittata, served with applewood smoked bacon, Anson Mills grits or home fries, seasonal fruit, Bubby's buttermilk biscuits\* with Vermont Creamery butter and homemade jam

- potato, broccoli, cheddar
- bacon, apple, cheddar
- market veggie frittata

#### SILVER DOLLAR PANCAKES \$225

choice of Bubby's silver dollar sour cream pancakes, served with applewood smoked bacon

- banana walnut
- blueberry
- chocolate chip
- Nutella

#### AVOCADO TOAST \$225

cherry tomatoes, goat cheese, basil, red chili flakes, eight minute eggs, on Sullivan Street Bakery sourdough toast, served with house salad

#### BACON AND EGG JALAPEÑO BISCUITS \$225

Brey's Farm scrambled eggs, applewood smoked bacon, cheddar, scallions, on a Bubby's biscuit\* served with seasonal fruit salad

#### HUEVOS RANCHEROS \$225

Brey's Farm scrambled eggs, tortillas, avocado, queso fresco, green rice

#### HOUSE SMOKED SALMON PLATTER \$250

smoked salmon, plain and horseradish cream cheese, assorted Kossar's bagels, red onion, cucumbers, dill and capers, house salad

#### GRANOLA PARFAIT \$150

local seasonal fruit, Kesso Greek yogurt, organic honey

#### PASTRY BASKET\* \$95 - (24hr notice required)

Seasonal fruit pop tart and hand pies, Bubby's buttermilk biscuits with Vermont Creamery butter and homemade jam

\*contains lard



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## BREAKFAST

### SIDES SERVES 12

APPLEWOOD SMOKED BACON \$72

PORK SAUSAGE \$72

BUILD YOUR OWN FRITTATA \$150

potato, broccoli, cheddar // bacon, apple, cheddar // market veggie frittata

SILVER DOLLAR PANCAKES \$120

select one topping: Nutella, blueberry, chocolate chip, seasonal when available

BREY'S FARM SCRAMBLED EGGS \$72

HOME FRIES \$72

SEASONAL FRUIT SALAD \$95

JALAPEÑO CHEESE GRITS \$72

Anson Mills grits

FLAKY BUTTERMILK BISCUITS \$60

Vermont Creamery butter and homemade jam

ASSORTED KOSSAR'S BAGELS \$72

plain and everything, with cream cheese and homemade jam

### BEVERAGES

VARIETY COFFEE \$40

drip or cold Brew

BELLOCQ HOT TEA \$40

English breakfast, earl grey, mint, ginger chamomile, or green

BUBBY'S GREEN JUICE \$85

cold pressed kale, apple, celery, lemon

IMMUNE BOOSTER SHOT \$48

cold pressed orange, lemon, ginger, turmeric, cayenne, honey, sea salt

ORANGE JUICE \$85

PINK LEMONADE \$60

ICED TEA // HIBISCUS ICED TEA \$48

ARNOLD PALMER \$60

HIBISCUS PALMER \$60

COKE // DIET COKE \$48

### CBD INFUSED BEVERAGES 25 MG per drink - \$155

We are proud to present Azuca CBD drinks. Azuca is derived from pure hemp CBD, and has zero other cannabinoids. We believe in the immense benefits of CBD & cannabis.

AZUCA COFFEE

drip or cold brew

AZUCA INFUSED HOT TEA

English breakfast, earl grey, mint, chamomile, or green

AZUCA PINK LEMONADE

AZUCAR ICED TEA

AZUCA WATERMELON LEMONADE



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## LUNCH

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### LUNCH PLATTERS SERVES 12

\*Add flaky buttermilk biscuits served with Vermont Creamery butter and homemade local jam to any platter for \$60.00

#### APPETIZER PLATTER — SELECT 3 \$150

##### BUFFALO CHICKEN WINGS

Frank's Red Hot, blue cheese sauce

##### DEVILED EGGS

Brey's Farm eggs, mayo, horseradish

##### SEASONAL VEGETABLE CRUDITE

green goddess

##### MAC N' CHEESE

applewood smoked bacon

##### PIGS IN A BLANKET\*

#### SANDWICH & SALAD PLATTERS — SELECT 2 \$195

Select two salads and two sandwiches

#### SALAD PLATTERS — SELECT 2 \$195

##### MARKET GREENS SALAD

blend of herbs, greens, radishes, lemon vinaigrette

##### KALE & FARRO

currants, pine nuts, ricotta salata, grapefruit, radishes, cider vinaigrette

##### COBB

roasted chicken, bacon, hard boiled eggs, avocado, tomato, blue cheese, red wine vinaigrette

##### CAESAR

romaine, parmesan, radishes, croutons, creamy caesar dressing

##### GREENS & GRAIN BOWL

greens, millet, avocado, beets, pecans, pomegranate, parsnip chips, green goddess dressing

#### BUBBY'S SANDWICH PLATTERS — SELECT 2 \$195

##### TURKEY B.A.L.T

shaved roast turkey, bacon, avocado, lettuce, tomato, mayo

##### AVOCADO TOAST

haas avocado, cherry tomatoes, goat cheese, basil, red chili flakes, eight minute eggs

##### COUNTRY HAM AND CHEESE

swiss, lettuce, tomato, onion, pickles, whole grain mustard, sourdough

\*contains lard



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## LUNCH

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### **FRIED CHICKEN PICNIC LUNCH** \$225

Sullivan County Farms chicken, 24 hour brine, crispy southern fried chicken, served with coleslaw, and Bubby's Buttermilk biscuits\* with Vermont creamy butter and homemade jam

### **SLIDER PLATTER** \$150

Bubby's mini burgers on homemade bun, with American cheese, Bubby's sauce, pickles

### **BEEF BURGER\***

grass fed & finished beef, Romulus, NY. Each burger comes from one animal

### **CHICKEN BURGER\***

all natural chicken, onion, carrot, zucchini, fresh herbs

### **VEGGIE BURGER**

homemade lentil veggie patty

## **SIDES** SERVES 12

SPICY CHARRED BROCCOLI \$72

BACON MAC N' CHEESE \$95

MARKET GREENS SALAD \$60

## **PIES** SERVES 7-10 \$40

### **LOCAL APPLE \***

cinnamon, cloves, lemon zest, sea salt, double crusted

### **BANOFFEE**

bananas, dulce de leche, espresso, whipped cream, graham cracker crust

### **MICHIGAN SOUR CHERRY\***

tart, juicy, lattice crust

### **PEANUT BUTTER CHOCOLATE**

peanut butter mousse, ganache, chocolate cookie crust

### **KEY LIME**

tangy, tart, Florida Key limes, graham cracker crust

## **BEVERAGES**

PINK LEMONADE \$60

ARNOLD PALMER \$60

ICED TEA // HIBISCUS ICED TEA \$48

COKE // DIET COKE \$48

## **CBD INFUSED BEVERAGES** 25 MG per drink - \$155

We are proud to present Azuca CBD drinks. Azuca is derived from pure hemp CBD, and has zero other cannabinoids. We believe in the immense benefits of CBD & cannabis.

### **AZUCA COFFEE**

drip or cold brew

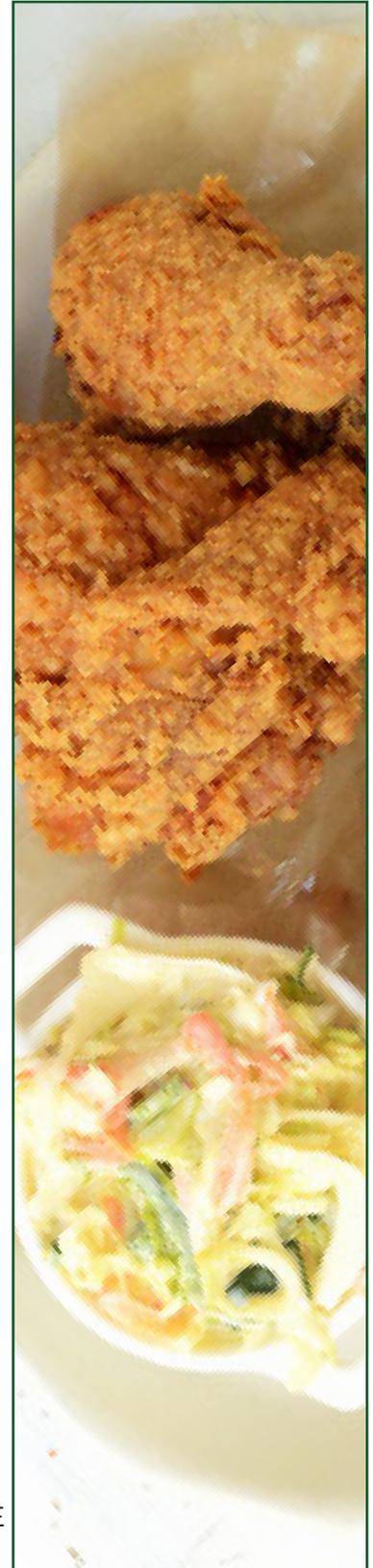
### **AZUCA PINK LEMONADE**

### **AZUCAR ICED TEA**

### **AZUCA INFUSED HOT TEA**

English breakfast, earl grey, mint, chamomile, or green

### **AZUCA WATERMELON LEMONADE**



\*contains lard

# Bubby's

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## DINNER

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### DINNER PLATTERS SERVES 12

\*Add flaky buttermilk biscuits with Vermont Creamery butter and homemade jam for \$60.00

#### APPETIZER PLATTER — SELECT 3 \$150

##### BUFFALO CHICKEN WINGS

Frank's Red Hot, blue cheese sauce

##### DEVILED EGGS

Brey's Farm eggs, mayo, horseradish

##### SEASONAL VEGETABLE CRUDITE

green goddess

##### MAC N' CHEESE

applewood smoked bacon

##### PIGS IN A BLANKET\*

#### SALAD PLATTERS — SELECT 2 \$195

Add on: roasted chicken breast \$60 // grilled salmon \$95

##### MARKET GREENS SALAD

blend of herbs, greens, radishes, lemon vinaigrette

##### KALE & FARRO

currants, pine nuts, ricotta salata, grapefruit, radishes, cider vinaigrette

##### COBB

roasted chicken, bacon, hard boiled egg, avocado, tomato, blue cheese, red wine vinaigrette

##### CAESAR

romaine, parmesan, radishes croutons, creamy caesar dressing

##### GREENS & GRAIN BOWL

greens, millet, avocado, beets, pecans, pomegranate, parsnip chips, green goddess dressing

#### SLIDER PLATTER \$150

Bubby's mini burgers on homemade bun, with American cheese, Bubby's sauce, pickles

##### BEEF BURGER\*

grass fed & finished beef, Romulus, NY. Each burger comes from one animal

##### CHICKEN BURGER\*

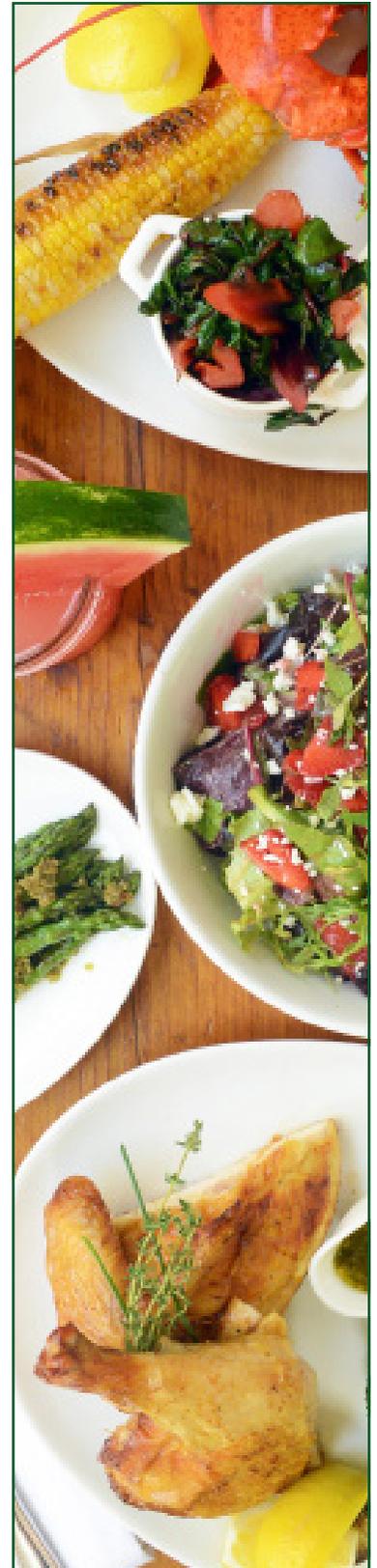
all natural chicken, onion, carrot, zucchini, fresh herbs

##### VEGGIE BURGER

homemade lentil veggie patty

##### ASSORTED SLIDERS

\*contains lard



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## DINNER

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### **BUBBY'S DINNER PLATTER** SERVES 12 \$300

\*Add flaky buttermilk biscuits with Vermont Creamery butter and homemade local jam for \$60.00

#### **MEAT — SELECT 2**

##### PERUVIAN STYLE ROASTED CHICKEN

marinated in lime, garlic, oregano, slow roasted, mojo

##### FRIED CHICKEN

Sullivan County Farms, 24 hour brine, crispy southern style

##### BACON WRAPPED MEATLOAF

grass fed & finished beef, Autumn Harvest Farm, NY. Classic American preparation

##### SEARED SALMON

green goddess

#### **SIDES — SELECT 2**

##### BRAISED GREENS

mustard greens, spinach, kale, garlic chips

##### MASHED POTATOES

chicken gravy

##### CREMINI MUSHROOMS

tarragon, Calabrian chilis, garlic

##### BACONY BRUSSEL SPROUTS

##### HAND CUT FRIES

##### SPICY SAUTEED BROCCOLI

##### BACON MAC N' CHEESE

##### COLESLAW



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## DINNER

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### PIES \$40

Bubby's whole pie serves 7 to 10 guests. All of our pies are made using only the best ingredients and produce from local farms.

#### LOCAL APPLE \*

cinnamon, cloves, lemon zest, sea salt, double crusted

#### MICHIGAN SOUR CHERRY\*

tart, juicy, lattice crust

#### KEY LIME

tangy, tart, Florida Key limes, graham cracker crust

#### BANOFFEE

bananas, dulce de leche, espresso, whipped cream, graham cracker crust

#### PEANUT BUTTER CHOCOLATE

peanut butter mousse, ganache, chocolate cookie crust

\*contains lard

### BEVERAGES

#### BUBBY'S GREEN JUICE \$85

cold pressed kale, apple, celery, lemon

#### IMMUNE BOOSTER SHOT \$48

cold pressed orange, lemon, ginger, turmeric, cayenne, honey, sea salt

#### PINK LEMONADE \$60

#### ICED TEA // HIBISCUS ICED TEA \$48

#### ARNOLD PALMER \$60

#### HIBISCUS PALMER \$60

#### COKE // DIET COKE \$48

### CBD INFUSED BEVERAGES 25 MG per drink - \$155

We are proud to present Azuca CBD drinks. Azuca is derived from pure hemp CBD, and has zero other cannabinoids. We believe in the immense benefits of CBD & cannabis.

#### AZUCA COFFEE

drip or cold brew

#### AZUCA PINK LEMONADE

#### AZUCAR ICED TEA

#### AZUCA INFUSED HOT TEA

English breakfast, earl grey, mint, chamomile, or green

#### AZUCA WATERMELON LEMONADE



# Bubby's

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## CELEBRATE WITH US!

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large reservations, semi private & private events  
info@bubbys.com • 646.300.3853

### TRIBECA

120 Hudson Street  
New York, NY 10013

Bubby's Tribeca, celebrating 27 years in the neighborhood, can accommodate reservations and events of all sizes. Our semi-private dining room, with large windows and sliding French doors, makes for a perfect place for a seated dinner for up to 40 guests while our dimly lit bar room is the perfect setting for an after work or late night cocktail gathering for up to 25. Our entire restaurant can be booked for up to 100 guests seated or 130 guests for cocktails.



### HIGH LINE

73 Gansevoort Street  
New York, NY 10014

Bubby's High Line, in the center of New York's Meatpacking District, located directly across from the Whitney museum. We can accommodate up to 95 guests for seated events and up to 130 guests for cocktail-style receptions. Our outdoor patio is available for group dining and cocktail events, making this location perfect for events of any type.



# Bubby's

## BREAKFAST

### STARTERS

Family style

#### FLAKY BUTTERMILK BISCUITS\*

Vermont Creamery butter and homemade jam

#### FRUIT SALAD

seasonal selection

### MAINS

Select three

#### BUBBY'S BREAKFAST

Brey's Farm scrambled eggs, bacon, home fries, sourdough toast

#### AVOCADO TOAST

cherry tomatoes, goat cheese, basil, chili flakes, sunny side egg

#### BENTON'S SHAVED HAM SANDWICH

fried egg, Swiss, homemade hot sauce, toasted brioche bun

#### HUEVOS RANCHEROS

sunny side eggs, tortillas, avocado, black beans, green rice, queso fresco

#### GRIDDLE SPECIAL

scrambled eggs, pancake, pork sausage

#### HOUSE SMOKED SALMON BAGEL

cucumber, horseradish cream cheese, onion, capers, salad

#### HOMEMADE GRANOLA

local seasonal fruit, Kesso Greek yogurt, local honey

#### CHEESE GRITS BREAKFAST

two scrambled eggs, pork sausage, sourdough toast, Anson Mills grits

#### EGGS BENEDICT

choice of house cured Canadian bacon, smoked salmon or avocado & tomato, pletzel, hollandaise

### BEVERAGES

Choice of

Unlimited

#### BUBBY'S GREEN JUICE

cold pressed kale, apple, celery, lemon

#### VARIETY COFFEE

drip or cold brew

#### IMMUNE BOOSTER SHOT

cold pressed orange, lemon, ginger, turmeric, cayenne, honey, sea salt

#### BELLOCQ HOT TEA

Breakfast // Earl Grey // Mint // Chamomile // Green

#### FRESH SQUEEZED ORANGE JUICE

\*contains lard



# Bubby's

## LUNCH

### STARTERS

Select two

#### FLAKY BUTTERMILK BISCUITS\*

Vermont Creamery butter and homemade jam

#### KALE & FARRO SALAD

currants, ricotta salata, grapefruit, radishes, pine nuts, cider vinaigrette

#### DEVILED EGGS

mustard, mayo, horseradish

#### CAESAR

romaine, parmesan, radishes, croutons, creamy caesar dressing

### MAINS

Select three

#### BUBBY'S BREAKFAST

Brey's Farm scrambled eggs, bacon, home fries, sourdough toast

#### GRIDDLE SPECIAL

scrambled eggs, pancake, pork sausage

#### COBB SALAD

roasted chicken, bacon, hard boiled egg, avocado, tomato, blue cheese, red wine vinaigrette

#### GRAIN BOWL

greens, millet, avocado, beets, pecans, pomegranate, parsnip chips, green goddess dressing

#### AVOCADO TOAST

avocado, cherry tomatoes, goat cheese, basil, chili flakes, sunny side egg

#### TURKEY B.A.L.T.

roasted turkey, bacon, avocado, lettuce, tomato, mayo

#### CRISPY CHICKEN BISCUIT\*

mustard greens, spicy honey mustard

#### BUBBY'S BURGER

beef, chicken or veggie, with lettuce, onion, tomato

#### FRIED CHICKEN LUNCH

Sullivan County Farm chicken, biscuit\*, coleslaw

### PIES

Select two

#### LOCAL APPLE \*

cinnamon, cloves, lemon zest, sea salt, double crusted

#### PEANUT BUTTER CHOCOLATE

peanut butter mousse, ganache, chocolate cookie crust

#### KEY LIME

tangy, tart, Florida Key limes, graham cracker crust

#### MICHIGAN SOUR CHERRY\*

tart, juicy, lattice crust

#### BANOFFEE

bananas, dulce de leche, espresso, whipped cream, graham cracker crust

#### HOMEMADE ICE CREAM ++\$2.00

vanilla or chocolate (TriBeCa only)

#### AMPLE HILLS ICE CREAM +\$3.25

Nonna D's Oatmeal Lace // Vanilla Bean // Chocolate Milk & Cookies // Strawberries & Cream (High Line only)

\*contains lard

**BEVERAGE PACKAGES AVAILABLE UPON REQUEST**



# Bubby's

## DINNER

### STARTERS

Select two

#### FLAKY BUTTERMILK BISCUITS\*

Vermont Creamery butter and homemade jam

#### BUFFALO CHICKEN WINGS

Franks Red Hot, blue cheese sauce

#### CAESAR SALAD

romaine, radishes, Parmesan, baguette croutons, creamy caesar dressing

#### MARKET GREENS SALAD

blend of herbs, greens, radishes, lemon vinaigrette

#### DEVILED EGGS

mustard, mayo, horseradish

#### NACHOS

cheddar, jalapeño, black beans, guacamole, sour cream, green & red salsa

#### KALE & FARRO SALAD

currants, ricotta salata, grapefruit, radishes, pine nuts, cider vinaigrette

### MAINS

Select three

#### PERUVIAN STYLE ROASTED CHICKEN

marinated in lime, garlic, oregano, slow roasted, mojo

#### BACON WRAPPED MEATLOAF

grass fed & finished beef, Autumn Harvest Farm, NY. Classic American preparation

#### BUBBY'S BURGER

beef\*, chicken\* or veggie, with lettuce, onion, tomato

#### FRIED CHICKEN

Sullivan County Farms 1/2 chicken, 24 hour brine, crispy southern style

#### SEARED SALMON

green goddess

#### GRAIN BOWL - (TriBeCa only)

greens, millet, avocado, beets, pecans, pomegranate, parsnip chips, green goddess dressing

### SIDES

Select two

#### BRAISED GREENS

mustard greens, spinach, kale, garlic chips

#### MASHED POTATOES

chicken gravy

#### CREMINI MUSHROOMS

tarragon, Calabrian chilis, garlic

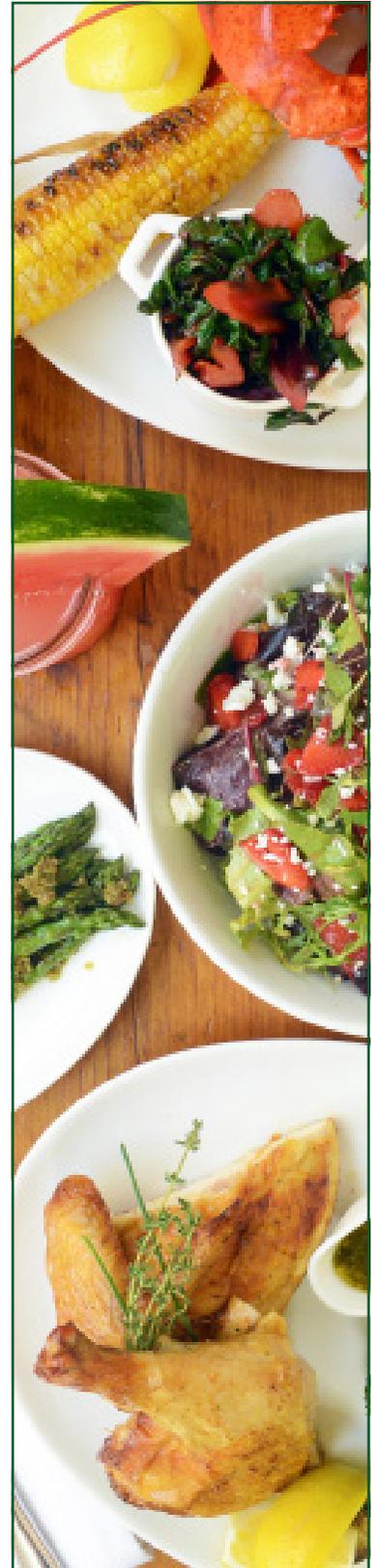
#### BACONY BRUSSEL SPROUTS

#### HAND CUT FRIES

#### SPICY SAUTEED BROCCOLI

#### BACON MAC N' CHEESE

#### COLESLAW



**BEVERAGE PACKAGES AVAILABLE UPON REQUEST**

# Bubby's

## DESSERTS

### PIES

Select two

#### LOCAL APPLE\*

cinnamon, cloves, lemon zest, sea salt, double crusted

#### MICHIGAN SOUR CHERRY\*

tart, juicy, lattice crust

#### BANOFFEE

bananas, dulce de leche, espresso, whipped cream, graham cracker crust

#### PEANUT BUTTER CHOCOLATE

peanut butter mousse, ganache, chocolate cookie crust

#### KEY LIME

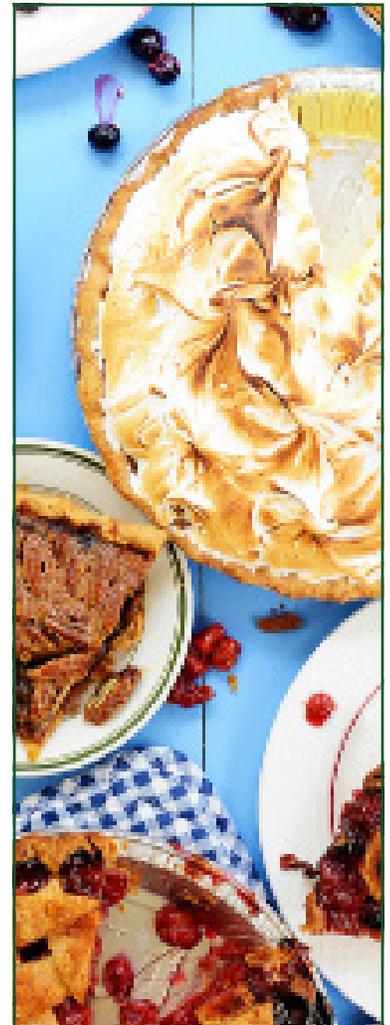
tangy, tart, Florida Key limes, graham cracker crust

#### HOMEMADE ICE CREAM +\$2.00 - (TriBeCa only)

vanilla or chocolate

#### AMPLE HILLS ICE CREAM +\$3.25 - (High Line only)

Nonna D's Oatmeal Lace // Vanilla Bean // Chocolate Milk & Cookies // Strawberries & Cream



\*contains lard



# Bubby's

## COCKTAIL HOUR

### WINES

Select two

#### SAUVIGNON BLANC

Long Meadow Ranch, CA 2015

#### CHARDONNAY

Fess Parker, Santa Barbara, CA 2016

#### BLANC DE BLANC (sparkling)

Paul De Cotes, FR 2013

#### PINOT NOIR

Lewis Max, Burgundy, FR 2015

#### CABERNET SAUVIGNON

Excelsior, South Africa 2015

#### JOLIE FOLLE (rose)

Provence, FR 2017 2016

### BEER ENJOY OUR FULL SELECTION OF TAP BEERS

### SIGNATURE COCKTAILS

Select two

#### GREEN & EVIL

vodka or gin, Bubby's green juice

#### EASTSIDE

Greenhook gin, elderflower, lime, cucumber, mint

#### BOURBON SWEET TEA

mango infused bourbon, sweet tea, lemon

#### LAVENDER HAZE

Thomas Daiken gin, lavender & purple pea flowers, lemon

#### MOSCOW MULE

vodka, lime, homemade ginger beer

#### PIMM'S CUP

Greenhook gin, Pimm's, lemon, seasonal flavor

#### BUBBY'S PUNCH

mix of spirits, citrus, spices, fresh juices

#### BOURBON SMASH

Virgil Kane bourbon, ginger, lemon, mint, seasonal flavor

### APPETIZERS

Select three

#### MINI AVOCADO TOAST

cherry tomatoes, goat cheese, basil, chili flakes

#### GENERAL TSO'S MEATBALLS

chicken, ginger, garlic, soy

#### ASSORTED SLIDERS

choice of beef\*, chicken\*, or veggie with American cheese, pickles, Bubby's sauce

#### DEVILED EGGS

mustard, mayo, horseradish

#### BUFFALO CHICKEN TENDERS

Frank's Red Hot, blue cheese sauce

#### PIGS IN A BLANKET\*

