



55 WATER STREET CATERING MENU

BREAKFAST

BREAKFAST | (8 persons minimum)

Morning Bakery	\$6.50
Selection of: Large Muffins, Scones, Bagels, Danish & Croissants Served with Cream Cheese, Butter, and Jams & Jellies, Seasonal Fresh Fruit Platter Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection.	
Tea Time	\$6.50
Savory and Sweet scones, Tea Biscuits and filled Shortbread Miniatures	
Crumb-Cake	\$6.50
Old Fashion Plain, Blueberry, and Raspberry	
Let's get it going	\$15.00
Selection of Muffins, Scones, Bagels, Danish & Croissants Served with Cream Cheese, Butter, and Jams & Jellies, Seasonal Fresh Fruit Platter Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection.	
Sunrise Start	\$16.00
Selection of: Miniature Muffins, Scones, Bagels, Danish & Croissant Served with Seasonal Fruit Platter, Cream Cheese, Butter, and Jams & Jellies Freshly Brewed Coffee & decaffeinated Coffee and Tea Selection	

BREAKFAST SIDES | (8 persons minimum)

Seasonal Sliced Fruit	\$6.95
Fresh Cut Fruit & Berries	\$6.50
Organic Parfait Cups	\$6.50
House-Made Granola	
24 Hour Oats	\$6.50
Almond Milk or Coconut Milk	

BREAKFAST BEVERAGES | (8 persons minimum)

House-Blend Coffee	\$4.50
Decaffeinated Coffee	\$4.50

HOT BREAKFAST PACKAGES

Price is per person (12 persons minimum)

Stay Healthy **\$19.50**
Scrambled Egg, White Sandwiches on Whole Wheat English Muffins with or without Turkey Sausage. Fresh Fruit Platter & House-Made Yogurt Parfait
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

All American **\$24.50**
Farm Fresh Soft Scrambled Eggs, Applewood Bacon, Pork Sausage Patties & Seasoned Breakfast Potatoes. Served with Seasonal Fresh Fruit Salad
Freshly Brewed Coffee & Decaffeinated Coffee and Tea Selection

Additional Breakfast Option:
Scrambled Egg Whites with Spinach **\$2.00**

HOT BREAKFAST SELECTIONS
Price is per person (12 persons minimum)

Chef's Breakfast Sandwich **\$12.50**
A New York Kaiser Roll with Farm Fresh Soft Scrambled Eggs, Applewood Bacon & American Cheese.

Healthy Choice **\$11.75**
Scrambled egg Whites on Wheat Muffins, with Turkey Sausage

Breakfast Wrap **\$11.75**
Soft Scrambled Eggs, Cheddar Cheese, Home-Fried Potatoes & Tomatoes, Jalapeño Wrap

Individual Breakfast Vegetable Quiche **\$12.50**
Savory Custard

OPTIONAL BREAKFAST PLATTERS

Hand-Rolled Bagels, Cream Cheese, Vegetable Cream Cheese & Strawberry Cream Cheese **\$8.00**

Scones, Croissants & Assorted Muffins **\$8.00**
Sweet Butter & Preserves

Hand-Rolled Bagels with Smoked Salmon & Cream Cheese, Red Onion & Vine-Ripened Tomatoes **\$15.50**

Chef's Bakery Basket **\$8.00**
Mini Croissants, Danish, Muffins & Scones with Sweet Butter & Preserves

24 HOUR OATS **\$4.25**
Price is Per Item (6 pieces minimum)

Whole Milk | Greek Yogurt, Banana, Chia, House-Made Granola
Coconut Milk | Fresh Berries, Shredded Coconut, House-Made Granola
Almond Milk | Toasted Almonds, Honey, Raspberry, House-Made Granola

LUNCH

SANDWICHWRAP PLATTER

Price is Per person (6 persons minimum)

Our Chef's Four

\$23.00

Select Four Sandwiches or Wraps to Complete Your Platter
Accompanied with a Salad, Chips, & Our Chef's Dessert Selection

SANDWICH & WRAP OPTIONS

\$14.50

MINIATURE SANDWICHES – Optional

\$15.50

Price is per person (6 persons minimum)

The Italian Hero | Genoa Salami, Cured Ham, Mortadella, Imported Provolone Cheese
Hot Peppers, Shredded Lettuce, Tomatoes, Red Wine Vinegar & EVOO
on a Semolina Sesame Roll

Cuban | Sliced Ham, Pork Shoulder, Dijonnaise, Pickles, Baguette

Grilled Chicken Caesar Wrap | Grilled Chicken, Romaine Lettuce, Croutons
Caesar Dressing & Shaved Parmesan Cheese in a Honey Wheat Wrap

Buttermilk Fried Chicken | Pickles, Shredded Cabbage, Smoked Paprika Aioli, Whole Wheat Roll

Chicken Salad | Tomatoes, Butter Lettuce on Cranberry Walnut Bread

Roasted Breast of Turkey | Avocado, Field Greens, Provolone Cheese, Roasted Plum Tomatoes
on Pretzel Roll

Healthy Tuna | Assorted Peppers, Onion, Dijon Mustard and Lemon Juice in a Spinach Wrap

Shrimp Tempura | Chipotle Mayonnaise, Shredded Lettuce, Jalapeño Wrap

Roast Beef | Horseradish Cheddar Cheese, Green Leaf Lettuce, Vine- Ripened Tomatoes on Potato
Bread

Steak Sandwich | Horseradish Spread, Shredded Lettuce & Tomato

Additional \$3.00 per

Smoked Salmon Salad Wrap | Shaved Red Onions, Fried Caper Dill Aioli

Cobb Salad Wrap | Grilled Chicken, Bacon, Crumbled Bleu Cheese, Red Leaf Lettuce
Tomatoes & Ranch Spread

Cajun-Fired Chicken Breast | Red Leaf Lettuce, Tomatoes, & Chipotle Dressing on a Tomato Wrap

Grilled Vegetable Wrap | Zucchini, Yellow Squash, Tri-Color Peppers
Portobello Mushroom, Red Onions, Tomatoes, Greek Yogurt & Goat Cheese Spread

Curried Cauliflower & Chickpea | Mustard Greens, Dried Cherries, Apricot, Whole Wheat Wrap
[Vegan]

Fried Artichoke | Parmesan, Sautéed Spinach, Basil Aioli, Tomato Wrap

Falafel Pita | Tzaki, Tomato, Cucumber, Red Onion

Fresh Mozzarella & Tomato Wrap
Basil Oil, Sun-dried Tomato Pesto, Baby Arugula

HOT BUFFET SELECTIONS **\$33.00**

Price is per Person (12 persons minimum)

Select | 2 Entrees | 1 Vegetable | 1 Starch

Field Green Salad & Caesar Salad | Desserts Included in Menu

1 Dedicated Attendant at \$ 250.00 will be required for all Hot Buffets

ENTRÉES | Select 2

Chicken Breast Marsala

Chicken Parmigiana

Grilled Filet Mignon | Bordelaise Sauce

Additional \$ 10.00 per guest

Skewered Tenderloin Tips | Diable Sauce

Grilled New York Stripe | Creamy Cognac Sauce

Grilled Flank Steak | Chimichurri Sauce

Port Wine-Braised Lamb Shank

Pan Seared Chicken Breast with Muenster Cheese, Cucumber & Tomato Salad

Grilled Salmon Fillet with Dill Butter
Panko Crusted Cod Loin | White Balsamic Beurre Blanc
Sautéed Basa Fillet | Toasted Almonds & Lemon Butter Sauce
Penne Pasta | Grilled Chicken Breast, Garden Vegetables & Garlic Cream **Penne Ala Vodka**
Cheese Ravioli | Roasted Red Pepper Sauce & Goat Cheese
Mezzi Rigatoni Pasta | Alfredo Cream Sauce

VEGETABLES | Select 1

Candied baby Carrots with Dill
Grilled Asparagus with Truffle Oil
Cauliflower Au Gratin
Steakhouse Style Creamed Spinach
Shallot Buttered Green Beans

STARCH | Select 1

Yukon Gold Mashed Potatoes
Jasmine Rice with Scallions
Roasted Fingerling Potatoes
Roasted New York Potatoes with Caramelized Onions
Wild Rice Blend

SALAD OPTIONS

Price is per person (6 persons minimum)

Baby Field Greens Salad **\$5.50**
 With Cherry Tomatoes, Shredded Carrots, Red Onions, Croutons and Shredded Cabbage

DRESSINGS | Select 2

Steakhouse Bleu Cheese | Caesar | Golden Italian | Strawberry & Cracked Pepper Vinaigrette
 Dijon Mustard Vinaigrette | Red Wine Vinaigrette

Caesar Salad **\$5.50**
 Croutons, Shredded Parmesan Cheese & Caesar Dressing

Additional Option:

Grilled Chicken **\$8.50**
 Steak **\$9.50**
 Grilled Shrimp **\$10.50**

Italian Green Bean Salad **\$5.00**
 Sun-Dried Tomatoes, Roasted Red Onions, Black Olives & Balsamic Vinaigrette

Roasted Heirloom Beets **\$6.00**
 Goat Cheese, Fried Cipolini Onions & Sherry Vinaigrette

Vine-Ripened Tomato **\$6.00**
 Fresh Bocconcini Mozzarella, Roasted Peppers with Truffle Shallot Vinaigrette

Heirloom Tomato & Beet Salad \$6.00
Fresh Mozzarella, Fried Croutons, Basil Pesto

Blackened Chicken \$8.00
Avocado, Grape Tomatoes, Baby Arugula with Tomatoes Vinaigrette

Tri-Color Fusilli Pasta \$7.00
Feta Cheese, Grilled Seasonal Vegetables, Divina Tomatoes, Red Wine & Shallot Vinaigrette

Quinoa Salad \$7.00
Cucumbers, Grape Tomatoes, Red Onions, Baby Kale, Sherry Vinaigrette

Baby Arugula Salad \$7.00
Candied Pecans, Crumbled Maytag Bleu Cheese, Bosc Pears, Mustard Vinaigrette

Grilled Asparagus & Fingerling Potato Salad \$7.00
Arugula, Sliced Hard Boiled Eggs, Radish, Herb Vinaigrette

Shrimp & Artichoke Salad \$9.00
Seasonal Greens, Red Onion, Cherry Tomatoes, Pine Nuts, Lemon Vinaigrette

CHOPPED SALADS \$10.25
Price is per person (12 person minimum)

Café 55
Blue Cheese, Raisin, Sliced Apples, Grape Tomatoes, Sunflower Seeds, Honey Mustard Dressing

Cobb
Grilled Chicken, Smoked Bacon, Avocado, Hard Boiled Egg, Blue Cheese, Balsamic Vinaigrette

California Club
Roasted Turkey, Ham, Smoked Bacon, Cheddar Cheese, Cucumber, Grape Tomatoes
Avocado Dressing

Sante Fe
Grilled Chicken, Avocado, Grilled Corn Tomatoes, Cucumbers, Red Onion, Tortilla Chards
Chipotle Dressing

Mediterranean
Cucumbers, Feta Cheese, Grape Tomatoes, Red Onion, Peppers, Herb Vinaigrette

Caesar
Grilled Chicken, Romano Cheese, Creamy Caesar Dressing

Grilled Shrimp Add \$2.00

Chili-Lime Grilled Steak Add \$2.00

Old Bay Shrimp Add \$5.00
Cucumber, Grape Tomatoes, Goat Cheese, Quinoa, Avocado, Lemon Vinaigrette

Steakhouse
Chili-Lime Grilled Steak, Red Onion, Bell Pepper, Crumbled Blue Cheese, Olives
Blue Cheese Dressing

Southwest Tuna

Grilled Corn, Black Beans, Avocado, Grape Tomatoes, Ranch Dressing

Grilled Salmon

Avocado, Chickpeas, Grape Tomatoes, Hard Boiled Egg, Lemon Dressing

SPECIAL LUNCH STATIONS

Price is per person (24 person minimum) | Requires 72 Hour Notice

STREETS OF NEW YORK**\$28.00**

Chicken & Lemongrass Pot Stickers | Mandoo Glaze | Sesame Scallion Oil
Coney Island All Beef Hot Dogs | Mustard | Sauerkraut
Jamaican Beef Patties | Jerk Chicken Boneless Thighs
Beef Souvlaki | Dill Garlic Aioli | Pita Bread

WHEN HARRY MET SALLY**\$28.00**

Carved Pastrami and Roasted Turkey Breast
Jewish Marble Rye | Spicy Brown Mustard | Cole Slaw
Dill Pickles | Bite Sized Knishes | Mini Stuffed Cabbages

TIMELESS CURRY**\$32.00**

This station is served with classical accompaniments of:
Chopped Peanuts | Golden Raisins | Mango Chutney
Toasted Shredded Coconut | Basmati Rice

Breast of Chicken with Madras Curry Sauce
Salmon Curry with Thai Green Curry Sauce

MEDITERRANEAN**\$32.00**

Marinated-Grilled Chicken, Beef, & Salmon Kabobs
Served with Creamy Tzatziki Sauce & Pita

Falafel Salad

Green Leaf Lettuce | Radicchio | Cucumber | Cherry Tomatoes | Cilantro | Mint
Served with a Spicy Yogurt Sauce

Platters of Marinated Olives | Feta Cheese | Stuffed Grape Leaves | Artichokes Hearts | Roasted Baby Carrots, Roasted Tri-Color Peppers | Grilled Fennel | Marinated Mushrooms

NANTUCKET**\$32.00**

Miniature New England Lobster Roll | Lemon Aioli | Atlantic Cod Cakes | Tartar Sauce
Steak Bomb Sliders | Mushrooms, Peppers, Onions, Provolone Fondue
Shrimp Cocktail | House-Made Cocktail Sauce, Lemon Wedges
Boston Baked Beans | Rosemary Garlic Potatoes

FAR EAST**\$28.00**

Chicken Lemongrass Potstickers | Mandoo Glaze
Firecracker Shrimp | Sweet Chili Dip | Mongolian Beef Satay | Ponzu Sauce
Coconut Curry Chicken Skewers | Peanut Sauce | Vegetable Dumplings | Sesame Scallion Soy Sauce

SOUTHERN BELL**\$28.00**

Buttermilk Fried Chicken Sliders | Ranch Sauce
Pulled Pork Sliders | Southern Slaw | Andouille Mac & Cheese Balls
Boneless Chicken BBQ Bites | Pickled Onion Aioli

Skillet Corn Bread | Cheddar Chive Biscuits | Jalapeño Honey Butter

DUCK STATION **\$32.00**

Five-Spiced Duck | Spring Onions | Hoisin Sauce | Scallion Pancakes
Pan-Seared Vegetable Dumplings | Sweet Chili Glaze | Chicken & Lemongrass Pot Stickers | Mandoos
Glaze | Vegetable Fried Rice | Soy Sauce | Wonton Shards

MEXICAN STATION **\$32.00**

Mexican Chopped Salad | Avocado, Corn, Tomatoes, Red Onion, White Cheddar, Tortilla Chards
Cilantro Lime Dressing
Shrimp a la Parrilla
Sizzling Stripes of Chicken Breast and Steak | Yellow Rice | Black Beans
Served on the Side: Sautéed Onions, Chopped Lettuce, Pico de Gallo, Sour Cream, Tortilla Chips
Dark Chocolate-Dipped Mini Churros

HOUSE-MADE PIZZA

Served with Crushed Red Pepper, Garlic Powder, Grated Parmesan Cheese

Margherita Tomatoes, Fresh Basil, EVOO	\$22.00
Cheese	\$18.00
White Pizza & Sautéed Vegetables	\$24.00
Grilled Vegetable	\$20.00
Italian Sausage Garlic Buttered Crust	\$24.00
Mushroom Grilled Onions, Fontina Cheese	\$20.00
BBQ Chicken Monterey Jack Cheese	\$23.00
Pepperoni	\$21.00

SNACKS & BEVERAGES

Price is per person (6 persons minimum)

Mini Butter Cookies	\$5.00
Chocolate Chip Cookies, Brownies & Blondie's	\$4.00
Desserts Select 3	\$4.00
Double Chocolate Bar – Ebony & Ivory Chocolate Bar, House-Made Pinenut & Cranberry Biscotti House-Made Currant & Cinnamon Rugelach, House-Made Lemon Sherbet Cookies and Southern Georgia Pecan Bar	
Coffee Cakes	\$4.00
Cinnamon Coffee Cake, Chocolate Crumb Cake, Vanilla Crumb Cake, Danish Coffee Cake	
Kind Bar Selection	\$5.00
Nature Valley Granola Bars Honey & Oats, Peanuts Butter Bar	\$3.50
Assorted Candy Basket	\$3.25
Assorted Bagged Chips: Potato Chips, Sun Chips, Pretzels	\$2.50
Seasonal Fresh Fruit Platter	\$7.75
Assorted Whole Fruits	\$2.00
Raw & Grilled Vegetables	\$10.00
Lemon & Roasted Garlic Hummus Dip & Pita Chips	

International Cheese Display	\$10.50
Smoked Gouda Cheese, Crackers, French Baguettes, Grape Clusters & Strawberries	
South of the Border	\$9.50
Tortilla Chips, Tomatillo, Pico de Gallo, Guacamole & Sour Cream	

BEVERAGES

Coffee, Decaf, Tazo Tea Selection	\$4.00
Assorted Lipton Pure Leaf Iced Tea	\$3.50
Bottled Water	\$2.25
Assorted Canned Soda	\$2.25
Assorted Juices	\$3.25
Perrier Sparkling Water	\$3.50

PANTRY EXPRESS

Quart Size Only | Pricing is Per Quart

Skim Milk	\$3.00
1% Milk	\$3.00
2% Milk	\$3.00
Whole Milk	\$3.00
Half & Half	\$3.00
Soy Milk	\$5.00
Almond Milk	\$5.00

BEVERAGES BY THE CASE

Price is per case

Water (24 bottles)	\$26.00
Small Perrier Sparkling Water (24 bottles)	\$50.00
Soda (24 cans)	\$30.00
Lipton Tea (12 bottles)	\$25.00
Orange Juice (24 bottles)	\$32.00
Apple Juice (24 bottles)	\$32.00
Cranberry Juice (24 bottles)	\$32.00

CAKES

Price is per cake

Choose you Cake Flavor, Frosting & Theme	
Flavors Include Strawberry Chocolate Carrot Black Forest Yellow Cake	
10" Round Cake	\$95.00
12" Round Cake	\$135.00
14" Round Cake accommodates for 20 to 30 people	\$195.00
Half Sheet Cake accommodates for 30 to 50 people	\$240.00
Full Sheet Cake accommodates for 70 to 100	\$335.00
Assorted Sliced Loaf Cake: Plain, Carrot, Banana, Marble	\$4.00 per slice