

We provide services from start to finish, tailored menus, and customized beverage lists for any size event

By Chef Albert Salas and Miguel

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**GF = Gluten Free**

**V = Vegan**

**VEG = Vegetarian**

### *Entrees*

*Organic roasted chicken breast with fluffy wasabi mashed potatoes. (GF)*

*Slow-cooked braised short ribs with creamy celery root puree. (GF)*

*Pan roasted black sea bass, ginger rice and organic asparagus with a mango and pineapple salsa. (GF)*

*Sustainable wild caught salmon with lemon dill butter potatoes and organic asparagus. (GF)*

*Local rib eye steak with chimichurri sauce, herbed baby potatoes, and local seasonal vegetables. (GF)*

*Plant-Based Chef's Special: Couscous with sauteed rainbow swiss chard, shallots, red peppers and raisins. Topped with vegan fried oyster mushrooms, served with a vegan white dill sauce. (V)*

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## **Taco Bar**

*Shrimp Tempura - Lightly fried shrimp topped with red cabbage, fresh mango, cilantro and chipotle mayo sauce. (GF)*

*Chicken Tinga - Traditional braised dish from Oaxaca, Mexico with shredded chicken, stewed tomatoes, guajillo chile, cumin, garlic, and chipotle, topped with queso fresco, onion and cilantro (GF)*

*Al Pastor – Spicy pork marinated in guajillo sauce, topped with grilled pineapple, onions, cilantro, and jalapeno avocado sauce (GF)*

*Plant-based Chef's Special: Juicy and crispy vegan fried oyster mushrooms topped with sauteed corn, beans, shallots and red peppers served with a spicy vegan chipotle lime sauce. (V)*

*Tacos de rajas – A little sweet and a little spicy sauteed poblano and red peppers, oyster mushrooms, and onions topped with thinly sliced baby radishes and vegan jalapeno avocado sauce. (V) & (GF)*

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## **Cheese, Fruit & Crudite plates**

*Cheese plate: Chef selection of premium cheeses, garlic crostini served with strawberry-guava jam and fig jam.*

*Fruit plate: Chef selection of local seasonal fruits*

*Crudite plate: Chef selection of local seasonal vegetables served with organic tahini sauce.*

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## **Paella**

*Epic Valencian paella made with traditional Bomba rice, organic chicken thighs, rabbit, chorizo, fava beans, red tomatoes, and onions, seasoned with garlic and Spanish saffron. **(GF)***

*Seafood paella made with traditional Bomba rice, mussels, littleneck clams, squid, shrimp, red and green peppers, green peas, and onions, seasoned with garlic and Spanish saffron. **(GF)***

*Vegetable paella made with traditional Bomba rice, local seasonal vegetables, red tomatoes, and onions, seasoned with garlic and Spanish saffron. **(V)***

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## **Appetizers**

*Beef, Chicken and Cheese Empanadas with chipotle mayo sauce (GF)*

*Chia and cheese taquenos with fresh tomato sauce (GF)*

*Beef or salmon sliders on mini brioche buns with chipotle mayo sauce or jalapeno avocado sauce.*

## **Salads**

*Organic kale caesar salad with homemade parmesan croutons, Caesar dressing, freshly cracked black pepper. \*Salad can be made Vegan as well.*

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*Fees Deposit of 20% estimated total due on contract signing to hold date.*

*NY Tax of 8% and Service fee of 20% not included Full rentals of kitchen equipment, platters, serving utensils is required for any off site catering event.*