Breakfast Selections

**Breakfast Cheer**
Assortment of muffins, danish, croissants and breakfast breads. Garnished with tropical berries and grapes. Served with assorted spreads and coffee. (15 guest minimum)
- with melon & berry salad
- with sliced fruit
- add fresh juice

**Minicette Breakfast Cheer**
Assortment of mini muffins, danish, croissants and bagels. Garnished with tropical berries and grapes. Served with flavored cream cheese, butter, preserves and coffee. (15 guest minimum)
- with melon & berry salad
- with sliced fruit
- add fresh juice

**Scandinavian Breakfast Buffet**
Basket of muffins, danish, croissants and breakfast breads surround a sliced imported cheese centerpiece. Served with melon and berry salad, flavored cream cheese, butter and preserves. (12 guest minimum)
- add coffee
- add fresh juice

**Delancey Breakfast Buffet**
Old fashioned appetizing platter with smoked salmon, whitefish salad, tomato wedges, cucumbers, capers and bermuda onions, "breakfast cheer" basket, melon and berry salad, flavored cream cheese, butter and preserves. (15 guest minimum)
- add coffee
- add fresh juice

**Hot-n-Hearty Oatmeal Bar**
With authentic Irish oatmeal and a fresh toppings bar (berries, nuts, bananas, raisins and brown sugar). Accompanied by an assortment of muffins, danish, croissants and breakfast breads. Served with flavored cream cheese, butter and preserves. (15 guest minimum)
- add coffee
- add fresh juice

**Northeast Breakfast Buffet**
Mini omelettes (western, cheese and plain) or Cinnamon french toast. Served with ham, bacon or sausage (choose two), melon and berry salad, "breakfast cheer" basket, flavored cream cheese, butter and preserves. (15 guest minimum)
- add coffee
- add fresh juice

**Happy Day Breakfast Buffet**
Farm-fresh scrambled eggs, scrambled eggs with ham and cheese, or scrambled eggs with chopped tomato, mushrooms and cheese (choose two). Accompanied by an assortment of muffins, danish, croissants and breakfast breads. Served with flavored cream cheese, butter and preserves. (15 guest minimum)
- add coffee
- add fresh juice

**Naturally Refreshing, Low-Fat Yogurt Bar**
With lower fat plain and fruit yogurt, assortment of fresh berries, sliced banana, granola, raisins and nuts. Accompanied by the "miniature breakfast cheer" plan. Served with low-fat flavored cream cheese and fruit preserves. (12 guest minimum)
- add coffee
- add fresh juice

Inquire about our special pricing on orders not meeting our minimums. Substitutions are available upon request at an additional cost.

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Breakfast Selections

On-site Omelette Station Breakfast Buffet
Have our chef prepare customized omelettes for your guests. Includes eight omelette fillings to choose from, roasted potatoes, whole fruit basket, bagels, croissants, bialys, cream cheese, butter and preserves.

Omelette chef
Minimum 15 ppl (3 Hours)

On the Side
Melon and berry salad
Sliced seasonal fruits with berries
Indonesian blend coffee
Tea service
Fresh-squeezed orange juice or grapefruit juice
Bottled water
Granola with yogurt and teernes

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Holiday Gift Platters
(10 guest minimum on all platters)
Fruit and Cheese Display: Melon and berries with brie, jarlsberg, fontina and havarti cheeses, and an assortment of Carr’s crackers and crunchy breads.

New Age Crudite: Garden-fresh vegetable wedges and sticks, olives and homemade dip.

Festive, seasonal sliced fruit and berry tray.

Holiday Sweet Treats: An assortment of holiday butter cookies, brownies, blondies and fruit bars, garnished with grapes and berries.

Miniature Holiday Sweet Treats:
A selection of bite-sized pastries, fruit tarts and cream puffs, garnished with grapes and berries.

Now Featuring

Decorative Gift Baskets for any Occasion

Small   Medium   Large

Whole Fruit Display, Candy and Nut Assortment or Classic Sampler includes: Tate’s Cookies, chocolates, candy, exotic chips and nuts.

Gift baskets can be ordered for local or nationwide delivery. Inquire about delivery charges and quantity discounts.

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Lunch Selections

**Cold Selections**

**Gala Office Plan**
Includes:
- Imported cheeses and crunchy breads
- Chicken satay with a Thai dipping sauce
- Selection of our finest sandwiches
- Mesculin or Italian green salad
- Sliced, seasonal fruit platter
- Holiday cookies
(12 guest minimum)

**Eastern Plan**
Includes:
- Asian style chicken skewers with a Thai dipping sauce
- Antipasto platter with sliced meats and cheese, imported olives and marinated vegetables
- Pepperoncini-crusted filet mignon
- Grilled teriyaki salmon filet with sesame seeds and scallions
- Wild rice salad with nuts, currants, chopped vegetables and herbal vinaigrette
- Artisan dinner rolls
- Tossed green or authentic Caesar salad
- Holiday cookies and fruit bars
(12 guest minimum)

**New Year’s Plan**
Includes:
- New Age crudite with homemade dipping sauce
- An assortment of our finest sandwiches
- Garden or authentic Caesar salad
- Potato chips or pretzels
- Holiday cookies and fruit bars
(12 guest minimum)

**Hot Selections**

**Year End Plan**
Includes:
- New Age crudite with homemade dipping sauce
- Authentic chicken breast parmigiana
- Breaded eggplant parmigiana
- Garlic bread basket
- Garden salad
- Holiday cookie tray
(12 guest minimum)

**Happy Holiday Plan**
Includes:
- Tortilla chips served with guacamole and salsa
- Antipasto platter with sliced meats and cheese, baguette toast, imported olives and marinated vegetables
- Fresh mozzarella platter with sliced beefsteak tomato, basil leaves and fresh pesto sauce drizzle
- Assortment of our finest sandwiches
- Mesculin or authentic Caesar salad
- Choice of cold pasta
- Melon and berry salad
- Holiday cookies and fruit bars
(15 guest minimum)

**Big Apple Plan**
Includes:
Imported cheese and crackers
or
New Age crudite with homemade dipping sauce

**Choose two entrees**
- Portabella chicken paillard with herbed rice
- Eggplant rollatini served with sautéed vegetables
- Burgundy London broil with roasted new potatoes

**Served with**
- Artisan dinner rolls
- Tossed green or authentic Caesar salad
- Holiday cookies and fruit bars
(15 guest minimum)

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**Lunch Selections**

**Seasonal Celebration Plan**
Jumbo shrimp cocktail with two dipping sauces or fresh mozzarella skewers with fresh basil and grape tomatoes, drizzled with fresh pesto sauce.

**Choose two entrees**
- Teriyaki grilled salmon filet, served with grilled vegetables
- Peppercorn crusted London broil, served with sauteed vegetables
- Chicken breast rollatini, served with rice pilaf
- Farfalle pasta with sun-dried tomato, poached asparagus and tomato basil cream sauce

**Served with**
- Artisan dinner rolls
- Caesar or mesclun salad
- Sliced, seasonal fruit garnished with berries
- Holiday cookies and chocolate squares
(15 guest minimum)

**Executive Plan**
Choose two
- Alaskan crabmeat bites with a tangy Creole dipping sauce
- Teriyaki grilled chicken breast skewers with a sesame and ginger dipping sauce
- Imported cheese board with crunchy breads and fruit garnish
- New Age crudite with two dipping sauces

**Choose two entrees**
- Cedar-plank salmon, served with sauteed vegetables
- Chicken breast with sliced portabellas, grated fontina cheese, asparagus and white wine sauce
- Mushroom and sage chicken breast, served with roasted new potatoes
- Filet mignon Bourguignon, served with lemon broccoli

**Served with**
- Artisan dinner rolls
- Choice of hot pasta entree
- Mesclun or Italian green salad
- Sliced, seasonal fruit garnished with berries
- Miniature pastries
- Fruit tarts and chocolate dipped fruit
(15 guest minimum)

**Cinco de Mayo in December**
This year, why not impress your guests with something out of the ordinary? Introducing “Cinco de Mayo in December,” an authentic build-your-own Mexican taco fiesta. With hard and soft taco shells, seasoned ground sirloin, grilled chicken breast, sauteed garden vegetables, guacamole, refried beans, jalapeno peppers, chopped tomato, shredded lettuce, minced onion, sour cream, chunky salsa, yellow rice and grated cheese.
(15 guest minimum)

**Hot Hero Selections**

**Basic 3-4-5-6 Foot Hero**
Your choice of an Italian hero, American hero, or half of each.

**Exotic 3-4-5-6 Foot Hero**
Breaded chicken cutlet, fresh mozzarella cheese, fire-roasted red pepper, fresh basil leaves, sliced tomato and romaine lettuce.

Imported prosciutto di parma, smoked fresh mozzarella, sun-dried tomato, fire-roasted red pepper, fresh basil leaves, sliced tomato, romaine lettuce, extra-virgin olive oil and fresh pesto sauce.

Grilled garden vegetables, fresh buffalo mozzarella, fire-roasted red pepper, extra-virgin olive oil and balsamic vinaigrette.

All of the above served with potato salad, coleslaw, all condiments, and disposable paperware setup.
Hot hors d’oeuvres

Priced per person.
Minimum 12 per item.*

“Old School”
Black Angus Sliders
Barbecue Chicken Wings with celery & cucumber sticks
Buffalo Wings with celery & pepper sticks
Breaded Chicken Tenders
Authentic Spanokopita
Pizza Bagels

Nostalgic Sampler
Hebrew National pigs-n-blankets and assorted mini knishes

“Italian Delights”
Breaded Cheese Ravioli
Mozzarella Fingers
Best-Ever Vegetarian Stuffed Mushrooms (min. 24 orders)
Mini Calzone (min. 24 orders)
Mini Pizza

“Hot Sassy Skewers”
Grilled Shrimp with Vegetables
Lemon Pepper Grilled Shrimp
Teriyaki Grilled Shrimp
Bacon-Wrapped Shrimp
Chicken Satay
Grilled Vegetables
Sesame Crusted Salmon
Teriyaki Grilled Salmon
Mandarin Beef Satay
Sesame-Glazed Filet Mignon
Burgundy-Glazed Filet Mignon

Something out of the ordinary in mind? Special requests are graciously welcomed.

*Exceptions apply.
Hot hors d’oeuvres

Priced per person.
Minimum of 12 per item.*

“Continental Classics”
Mini Crab Cakes
Mushroom & Swiss Kobe Sliders
Free-Range Turkey Sliders
Chicken Breast & Portabella Mushrooms wrapped in bacon
Scallops wrapped in bacon
Popcorn Chicken
Beef Wellington Purses
Mini Kobe Meatloaf (min. 24 orders)
Mini Quiche
Honey-Teriyaki Chicken Drummets
Mini Potato Pancakes with caviar & sour cream

“Far East”
Dim Sum
Bacon Wrapped Water Chestnuts (min. 24 orders)
Polynesian Mini Meatballs
Dumplings
Gyoza (min. 24 orders)
Wontons
Spring Rolls
Potstickers
Egg Rolls
Steamed or Fried
Chicken, Beef, Pork, Shrimp or Vegetable, your choice!

Far East Sampler
Egg rolls, spring rolls and dumplings

“Southwest”
Chicken Avocado Spring Rolls (min. 24 orders)
Taco Roll-Ups
Grilled Vegetable Quesadillas
Beef Empanadas
Tortilla Chips with guacamole & salsa

Sombrero Sampler
Quesadillas, tacquitos & empanadas, served with chunky salsa & sour cream

Crowd-pleaser suggestion: “Cinco de Mayo in December” buffet.

*Exceptions apply.
Cold hors d’oeuvres

Priced per person.
Minimum of 12 per item. *

“Continental Classics”
Sesame Crusted Sushi-Grade Tuna with Asian dipping sauce
Creamy Crab Canapés
Jumbo Shrimp Cocktail with horseradish cocktail & ginger dipping sauces
Filet Mignon Bruschetta
Salmon Caviar Crustini with lemon cream on crostini
Chicken Rollatini Pinwheels filled with smoked mozzarella,
sautéed spinach and portabella mushrooms
Almond Chicken Salad Tea Sandwiches
Pinwheels with smoked turkey, bacon, arugula and basil mayonnaise
Tea Sandwiches: Maine Lobster Salad, Dill Chicken Salad and Shrimp Salad
Mini Sandwiches: Chicken Salad, Fresh Mozzarella, Tuna and Turkey Club,
served on Artisan rolls
Vegetable Napolean
Salmon and Cucumber Rolls
Chipotle-Bacon Wrapped Shrimp (min. 24 orders)

Cold and Tasty Samplers
Fresh Mozzarella, Roasted Pepper, Tomato & Basil
Antipasto: Imported Italian Meat and Cheese, Marinated and Grilled Vegetables,
Mixed Olives and Crunchy Breads

“Cold Sassy Skewers”
Prosciutto and Melon
Fresh Mozzarella with roasted pepper, basil & bear pond pesto
Grilled Pineapple with smoked ham and aged cheddar
Antipasto with imported Italian meats and cheese
Turkey Club with honey turkey, smoked bacon & grape tomatoes
Melon & Berries

“Dips and Chips”
Nacho Dip with tortilla chips
Caviar Dip with homemade kettle chips
Pumpernickel Bread Bowl with spinach dip
Artichoke Spinach Dip with toasted garlic pita chips
Black Bean Dip with yellow and blue tortillas
Mediterranean Dip Sampler with vegetable spears and crunchy breads
Creamy Onion Dip with french fried onions and thick-sliced potato chips
Ginger Dip with celery, cucumber and carrot sticks
Three Cheese Dip with potato chips and pretzels
Homemade Chex Mix
Homemade Trail Mix
Mixed Nuts
Guacamole with tortilla chips, chunky salsa & sour cream
Chips & Pretzels
Vegetable Chips

*Exceptions apply.
Pie Pantry

Apple Crumb
Cherry Crumb
Blueberry Cobbler
Key Lime
Pecan
Banana Cream
Chocolate Pecan
Chocolate Cream
Rhubarb
Lemon Meringue
Coconut Custard
Pumpkin

8” Round serves 7 persons
10” Round serves 10 persons

Pastries & Treats

Miniature Platter
per person (8 guest minimum)
Miniature Napoleans
Miniature Eclairs
Miniature Cannolis
Miniature Fruit Tarts
Miniature Cream Puffs
Garnished with tropical berries & grapes.

Visit us @bagandco.com for a large selection of dessert platter ideas.

Homestyle Rugalah per lb.
Miniature Cupcakes (min. four dozen)
Large Cupcakes (min. two dozen)
Chocolate Covered Strawberries (min. one dozen)
Chocolate Covered Blueberry Skewers (min. two dozen)
Chocolate Covered Kiwi Skewers (min. two dozen)

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View our comprehensive twelve page catering menu online @bagandco.com.
Cake Box

Red Velvet
Strawberry Shortcake
Chocolate Fudge
Checkerboard
Chocolate Mousse
Black & White Mousse
Brown Derby
Cappuccino
Fruit Supreme
St Honor’e
Chocolate Ganache
Lemon Coconut
Tiramisu
Banana Whipped Cream
Miss Grimble’s Cheesecakes (all flavors)
Pineapple Upside-Down
  8-Layer
  Fudge Layer
  Lemon Chiffon
  Mocha Apricot
Cream Cheese Carrot Cake
Walnut Brownie Cake
Deep Chocolate

Give us 24 hours, and we’ll create practically any cake you can dream up.

7” Round serves 8 persons
10” Round serves 15 persons
12” Round serves 25 persons
1/4 Sheet serves 25 persons
1/2 Sheet serves 45 persons
Full Sheet serves 100 persons

All cakes come tastefully decorated.
Additional charge for custom inscription or photo screening.

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Beverages

Priced per person.

Assorted Soda
Assorted Iced Teas
Bottled Water
Sparkling Water
Assorted Tea (Complete Service)
Brewed Indonesian Coffee (Complete Service)
Brewed Flavored Coffee (Complete Service)

Brewed Decaffeinated Coffee
Cappuccino Style Hot Chocolate
Bottled Juice 10 Oz.
Fresh-Squeezed Orange Juice
Fresh-squeezed Grapefruit Juice

Our fruit juices are freshly-squeezed in house.

Details for Ordering

- Advance orders receive priority and are greatly appreciated.
- Cancellations require 12 hours notice and are subject to 25% Cancellation Fee.
- Certain orders require 24 hours notice.
- Only deliveries outside of Manhattan are subject to a Delivery Fee.
- Gratuity is not included. Our policy is to leave gratuity to our clients’ own discretion.
- All orders include full paperware set-up.
- Full rentals (china, flatware, glassware, etc.) are available for an additional charge.
- Wait staff is available by the hour, with a four hour minimum.
- Orders prepared on our china and polished stainless will be subject to a surcharge.
- There is a per person surcharge on orders that are below our minimums.
- All non-disposable catering items and equipment must be returned to our delivery people on the day of or directly after your event.
- Glatt Kosher meals are available.
- Delivery services are available 24 hours a day, 7 days a week throughout Manhattan and the Tri-state area.
- House accounts are welcome.
- We accept all major credit cards. Company checks are accepted as well.

Baguettes & Company

Baguettes & Company is passionate about food and has been offering “great things to eat” for over twenty years. We take great pride in providing quality catering services with an emphasis on culinary flavor and presentation. Catering Managers are available to creatively accommodate your special catering and dietary needs. We can customize menus, provide a full service staff, arrange for floral and/or other decorations and provide musical talent upon request.

Please give us a call at 212-608-2525 or visit us on the web at @bagandco.com.