



Art & Belle
Catering and Events



Art&Belle
Catering and Events

23 East 51st Street, New York, NY 10022 Tel. (212) 486-8111 Fax. (212) 371-7931

BREAKFAST A LA CARTE (Minimum of 6 guests)

H & H NEW YORK BAGELS

Assorted hand-rolled bagels accompanied with sweet butter, cream cheese, flavored cream cheese and jelly.

\$3.25 per guest

BREAKFAST TREATS

Assortment of full sized bagels, muffins, Danish pastries, croissants, and sweet yogurt cakes. Accompanied with sweet butter, cream cheese, flavored cream cheese and jelly.

\$4.95 per guest

MINI BREAKFAST TREATS

Miniature bagels, muffins and Danish pastries. Accompanied with sweet butter, cream cheese, flavored cream cheese and jelly.

\$6.45 per guest

FRUIT SALAD

Medley of cubed fresh fruits, including cantaloupe, honeydew, mango, pineapple, grapes, oranges, kiwi and berries.

\$4.95 per guest

SLICED FRUIT

An elegant arrangement of seasonal fruit.

\$5.50 per guest

HEALTHY YOGURT PARFAIT BAR

Vanilla and strawberry flavors with granola, chopped fruit, mixed berries and chopped banana.

\$5.95 per guest

NORWEGIAN SMOKED SALMON

Slices of smoked salmon, served with capers, tomatoes, onions and lemon wedges. Accompanied with a tray of assorted miniature bagels and a variety of cream cheeses.

\$11.95 per guest

PANCAKES OR FRENCH TOAST

Served with sliced bananas, berries and walnuts. Accompanied with maple syrup, sweet butter and jelly.

\$7.75 per guest

Additional breakfast protein (sausage, bacon or ham)

\$2.25 per guest

BREAKFAST WRAPS, PRESSED PANINI OR ENGLISH MUFFIN BASKET

Chef's selection of eggs or egg-whites with assorted toppings, including spinach, peppers, tomato, crispy bacon, ham, sausage and sharp cheddar served in assorted flavored wraps, pressed paninis or English muffins

\$6.75 per guest

OATMEAL

Oatmeal with: Granola • Caramelized Pears • Chopped Fruit • Berries • Honey Cranberries • Brown Sugar • Cinnamon • Raisins • Nuts or Honey
(Please choose four toppings)

(Minimum of 10 people)

\$5.45 per guest

Coffee and/or tea service

\$2.50 per guest

Freshly squeezed orange juice

\$2.95 per guest

BREAKFAST TEA SANDWICHES

Savory Miniature Sandwiches

***Roast beef** with havarti, watercress, and horseradish mustard on multigrain bread

***Smoked salmon** with dill cream cheese and cucumber on black bread

***Smoked turkey** with brie, arugula and cranberry mustard on raisin walnut bread

***Mini bagels** with smoked salmon and cream cheese

***Mini Croissants** with granola, peanut butter and sliced banana

***Chicken Salad** on mini brioche

\$9.95 per guest (Minimum of 6 guests)



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BREAKFAST PACKAGES (Minimum of 6 guests)

FULL SIZE PACKAGE

- *Full size bagels, muffins, and pastries
Served with preserves, sweet butter and cream cheese
 - *Fresh seasonal fruit platter
 - *Freshly squeezed orange juice
 - *Regular coffee
Served with sweeteners and whole milk
- \$10.95 per guest**

CONTINENTAL BREAKFAST

- *Mini bagels, muffins, and pastries
Served with preserves, sweet butter and cream cheese
 - *Fresh seasonal fruit platter
 - *Freshly squeezed orange juice
- \$10.95 per guest**

BOARDROOM BREAKFAST

- *Mini bagels, muffins, and pastries
Served with preserves, sweet butter and cream cheese
 - *Fresh seasonal fruit platter
 - *Freshly squeezed orange juice
 - *Regular coffee
Served with sweeteners and whole milk
- \$11.95 per guest**

HEARTY BREAKFAST BUFFET

- *Cinnamon French toast and pancakes
 - *Scrambled eggs *Crispy bacon
 - *Country style potatoes
 - *Freshly squeezed orange juice
Served with maple syrup and sweet butter
- \$13.95 per guest (Minimum of 10 people)**

ART & BELLE BUFFET TABLE

- *Eggs any style
 - *Choice of 2 kinds of meats (ham, bacon, sausage, Canadian bacon or beef sausage)
 - *Home fries and toast
 - *Fresh fruit salad
 - *Assortments of mini bagels, muffins, and Danish pastries.
 - *Regular coffee
 - *Freshly squeezed orange juice
- \$19.95 per guest (minimum of 15 guests)**

DELUXE BREAKFAST

- *Smoked wild salmon basket
 - *Fresh seasonal fruit platter
 - *Freshly squeezed orange juice
Served with cream cheese and scallion cream cheese
- \$17.95 per guest**

BREAKFAST EXTRAVAGANZA

- *Mini bagels, muffins, and pastries
Served with preserves, sweet butter and cream cheese
 - *Grilled breakfast wraps and paninis
 - *Sliced fruits & mixed berries
 - *Low-fat yogurt parfait
 - *Fresh squeezed orange juice
 - *Full coffee and/or tea service
- \$17.95 per guest (minimum of 15 guests)**

Coffee and/or tea service **\$2.50 per guest**
Freshly squeezed orange juice **\$2.95 per guest**



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LUNCH PACKAGES (Minimum of 6 guests)

<u>SIMPLE</u>	\$10.95 per guest	<u>FULL LUNCH</u>	\$21.95 per guest
Assorted hot and cold sandwiches and wraps		* Assorted hot and cold sandwiches and wraps	
		* Your choice of two sides	
		* Fresh seasonal fruit platter	
		* Assorted dessert platter	
<u>ART & BELLE'S COMBO</u>	\$13.95 per guest	<u>CREATE YOUR OWN LUNCH</u>	\$21.95 per guest
* Assorted hot and cold sandwiches and wraps		(Minimum of 10 guests)	
* Your choice of one side		* Create your own sandwiches from an elegant array	
<u>TRADER'S LUNCH</u>	\$16.95 per guest	of meats and cheeses with homemade spreads	
* Assorted hot and cold sandwiches and wraps		* A basket of brick oven baked bread	
* Your choice of one side		* A relish tray of lettuce, tomato, pickles	
* Assorted dessert platter		* Your choice of two sides	
<u>MADISON AVENUE</u>	\$19.95 per guest	* Assorted dessert platter	
* Assorted hot and cold sandwiches and wraps			
* Your choice of two sides			
* Assorted dessert platter			

LUNCH IN A BOX

Convenient for quick meetings, tours, outdoor events, sporting events, garden parties, picnics and seminars.

<u>*Madison Avenue</u>	\$15.95 per box
Choice of a sandwich or wrap, side salad, potato chips and freshly baked cookies	
<u>*Art & Belle</u>	\$17.95 per box
Choice of a sandwich, side salad, fruit salad, potato chips and freshly baked cookies	
<u>*Midtown</u>	\$18.95 per box
Choice of a sandwich or wrap, side salad, fruits, potato chips, freshly baked cookies and beverage	



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HEROES BY THE FOOT (\$38.00 per foot)

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One foot serves approximately 5 guests

A sandwich of heroic proportions of 3 to 6 feet of fresh, crusty Italian brick oven sesame semolina hero that is bursting with your choice of delectable meats, cheeses, and condiments. Get ready for raves!

All party heroes will be served with a gourmet side salad.

*American

Roast Beef, Roast Turkey, Baked Virginia Ham, Swiss Cheese, American Cheese, Lettuce and Tomato

*Grilled chicken

With Roasted Vegetables, Roasted Peppers and Balsamic Vinegar

*Italian

Cappicola, Genoa Salami, Provolone, Onion, Oil and Vinegar, Lettuce and Tomato

*Vegetarian

Roma Tomato, Fresh Mozzarella, Basil, Roasted Peppers, Sundried Tomato with Vinaigrette or Roasted Pepper Aioli

OUR SANDWICHES

SIGNATURES SERVED COLD

Italian - Genoa salami and cappicola ham with provolone, lettuce, tomato, onion, hot peppers, and oil and vinegar

Alice - Turkey, brie, granny smith apples, romaine lettuce, and honey mustard served on multigrain bread

Downtown - Turkey and roast beef with swiss cheese, lettuce, tomato, onion, horseradish and herb mayonnaise

Smokey - Smoked ham and smoked turkey with finlandia swiss vheese, coleslaw, and russian dressing

Sue's Combo - Honey maple turkey with brie, romaine lettuce, tomato and honey mustard

Coscia - Prosciutto with fresh mozzarella, romaine lettuce, sundried tomato pâté, olive oil and balsamic vinegar

Jimbo - Virginia ham with gouda cheese, mesclun, tomato, and asian sesame ginger dressing

Dory's Catch - Cured salmon filet with scallion cream cheese, sliced cucumber, and tomato

Caspar - Turkey Breast with sliced avocado, mesclun, hummus, and balsamic vinaigrette served on rye bread

American -Virginia ham and smoked ham with american cheese, lettuce, tomato, and mayonnaise



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OUR SANDWICHES

CHICKEN SALAD/TUNA SALAD

Birdie - Chicken salad with bacon, monterey pepper jack cheese, romaine lettuce and tomato

Bird's Eye - Chicken salad with cheddar cheese, pico de gallo, guacamole, pickles, and romaine lettuce

Tuna Melt - Tuna salad with melted gouda cheese, mesclun, and tomato on toasted bread

Honey Fish - Tuna salad with sliced carrots, cucumber, alfalfa sprouts, tomato, and honey mustard

Tuna BLT - Tuna salad with fresh mozzarella, bacon, romaine lettuce, and tomato

SIGNATURES SERVED HOT

E - Z - Grilled turkey with melted monterey pepper jack cheese, bacon, sautéed mushrooms, and mayonnaise

House Combo - Grilled pastrami and corned beef with finlandia swiss cheese, coleslaw, and russian dressing

Smoked Jack - Grilled smoked turkey, melted monterey pepper jack cheese, bacon, spinach, sundried tomato pâté and honey mustard

Union Square - Grilled pepper turkey, melted monterey pepper jack cheese, grilled onions, romaine lettuce, and dijon mustard

Russian - Grilled smoked ham, smoked turkey, melted swiss cheese, coleslaw, romaine lettuce, and russian dressing

Emily Waits - Grilled honey maple turkey with melted muenster cheese, spinach, tomato and apple butter

CHICKEN CUTLET

Barbecue Chicken - Chicken cutlet with melted fresh mozzarella, lettuce, grilled onions, and BBQ sauce

Chicken Cheddar - Chicken cutlet with melted cheddar cheese, crispy bacon, lettuce, and tomato

Cordon Blue - Chicken cutlet and grilled honey ham, fresh mozzarella, grilled onions, lettuce, and tomato

Sergeant Sweet Pepper - Chicken cutlet, melted fresh mozzarella, sweet peppers, grilled onions, and honey mustard

Smoked Deluxe - Chicken cutlet and grilled pastrami with melted fresh mozzarella, lettuce, and tomato

Chicken Parm - Chicken cutlet with melted fresh mozzarella and marinara sauce

Asian Chicken - Chicken cutlet, slivered almonds, cilantro, shredded red cabbage, carrots, romaine, tomato and Asian sesame ginger dressing served in a warm wheat wrap



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OUR SANDWICHES

GRILLED CHICKEN

- Caesar** - Grilled chicken breast with parmesan cheese, romaine lettuce, onion and caesar dressing
- Classic** - Grilled chicken, melted fresh mozzarella, grilled onions, romaine, and roasted red peppers
- Cobb** - Grilled chicken breast with crispy bacon, avocado, romaine lettuce, and blue cheese dressing
- Palta** - Grilled chicken breast with melted cheddar cheese, guacamole, pico de gallo, and romaine
- Popeye** - Grilled chicken, melted fresh mozzarella, spinach, alfalfa sprouts, roasted red peppers, shredded red cabbage, romaine, and honey mustard
- Spicy Chicken** - Grilled chicken, melted fresh mozzarella, grilled onions, romaine lettuce, hot peppers and tabasco sauce
- Teriyaki** - Grilled chicken, melted fresh mozzarella, grilled onions, romaine lettuce, tomato, and teriyaki sauce
- Sophie Blue** - Grilled chicken, avocado, romaine lettuce, cucumber, green peas, blue cheese and honey dijon
- Chicken Caliente** - Grilled chicken, melted three-pepper colby jack cheese, avocado, arugula, tomato and chipotle mayonnaise
- Chicken Philly** - Grilled chicken with melted american cheese, grilled onions and bell peppers

GRILLED ROAST BEEF

- Philly** - Grilled roast beef with melted american cheese, grilled onions, and bell peppers
- White Collar Philly** - Grilled roast beef with melted fresh mozzarella, grilled onions, and roasted red peppers
- Piper's Philly** - Grilled roast beef with melted cheddar cheese, sautéed mushrooms, sweet peppers, grilled onions, and herb mayonnaise
- RB King** - Grilled roast beef with melted american cheese, bacon, sliced pickles, grilled onions, lettuce, tomato, and A-1 sauce
- Spicy Roast Beef** - Grilled roast beef with melted monterey pepper jack cheese, romaine, tomato, grilled onions, hot peppers, and tabasco sauce
- Chipotle Roast Beef** - Grilled roast beef with melted three-pepper colby jack cheese, grilled onions, arugula, tomato and herb mayonnaise
- Pizza Steak** - Grilled roast beef with mozzarella cheese, grilled onions, grilled bell peppers and marinara sauce

CHEESE AND VEGGIES

- Eat Your Greens** - Romaine lettuce with sliced avocado, tomato, carrots, cucumber, alfalfa sprouts, shredded red cabbage, sweet peppers, honey mustard on multigrain bread
- Mozzarella Supreme** - Fresh mozzarella with roasted red peppers, basil, capers, and asian sesame ginger dressing
- Spinach Rolly** - Spinach with melted swiss cheese, avocado, sautéed mushrooms, sundried tomato pâté, and honey mustard
- Vivaldo** - Hummus with sliced avocado, alfalfa sprouts, sweet peppers, romaine, and tomato on multi-grain bread



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SPECIALTY SALADS (Minimum of 6 people served as a side dish)

GREEN SALADS \$4.95 per guest

- Big Apple** - Field greens, sliced apples, spiced walnuts, cherry tomato, feta cheese golden raisins and dried cranberries
- House Garden** - Field greens, carrots, tomato, pepper, broccoli, asparagus, cucumber, sprouts and mushroom
- Greek** - Pepper, cucumber, tomato, red onion, olives, stuffed grape leaves, feta over crispy romaine hearts sprinkled with fresh oregano
- Caesar** - Homemade croutons and shaved fresh parmesan cheese over baby romaine hearts
- Endive** - Watercress, sliced apples, blue cheese, tomato, raisins and toasted honey walnuts
- Cole Slaw** - Red and green cabbage, carrots, candied walnuts, dried cranberries and diced apples
- Spinach and Portabello** - With crumbled bacon bits, herbed croutons and tomato basil vinaigrette
- Salada Frisca** - Field greens with goat cheese, red beets, toasted walnuts, mandarin oranges and sliced avocado
- Baby Mozzarella and Grape Tomato** - Tossed with basil pesto sauce
- Sliced Fresh Mozzarella** - Sliced tomato topped with fresh basil and drizzled with balsamic vinegar and extra virgin olive oil
- Chop Chop** - A mélange of diced cucumber, bell pepper, avocado, roasted sweet corn, black olive and tomato served over chopped romaine hearts
- Nuevo Spinach Salad** - Fresh edamame, sliced apples, roasted wild mushrooms, scallion, mandarin oranges, toasted black and white sesame seeds over baby spinach, with lime soy dressing
- Imperial Salad** - Field greens with mandarin oranges, crispy chinese noodles, toasted almonds, served with asian sesame ginger dressing
- Almonds & Beet Salad** - Field greens with candied almonds, beets, edamame, red onion, goat cheese, dried cranberries, sliced apples and mandarin oranges, served with asian sesame ginger dressing
- Fig Salad** - Field greens with dried black mission figs, goat cheese, shredded carrots, red cabbage, sliced mango, golden raisins, sliced apples, and honey roasted almonds served with balsamic vinaigrette

CREATE YOUR OWN SALAD BAR

(Minimum of 10 Guests, \$15.95 per Guest)

Choose from these Salads: * Crisp Romaine * Mesclun * Baby Spinach * Baby Arugula * Kale

Choose Two (2) Salad Greens, Six (6) Vegetable Toppings, Two (2) Protein Toppings, Two (2) Cheese Toppings, and Two (2) Dressings

Vegetable Toppings: Black Beans, White Beans, Kidney Beans, Red Onion, Green Peas, Bell Peppers, Sliced Mushroom, Diced Tomato, Shredded Carrots, Cucumber, Broccoli, Celery, Corn, Chinese Noodles, Alfalfa Sprouts, Hot Peppers, Chick Peas, Avocado, Bacon, Tofu, Black Olives, Green Olives, Asparagus, Cherry Tomato, String Beans, Hardboiled Egg, Sundried Tomato, Mandarin Orange, Roasted Red Peppers, Walnuts, Sliced Almonds, Sunflower Seeds, Raisins, Dried Cranberries, Edamame, Red Beets, Pea Pods, Strawberries, Granny Smith Apples, Roasted Eggplant, Portobello Mushroom, Egg Whites, Brussel Sprouts, Artichoke Hearts, Hearts of Palm

Cheese Toppings: Blue Cheese, Feta Cheese, Cheddar Cheese, Fresh Mozzarella, Parmesan Cheese

Protein Toppings: Tuna Salad, Chicken Salad, Grilled Chicken, Cajun Chicken, Ham, Turkey, Shrimp, Albacore Tuna (No Mayonnaise)

Choice of Dressings: Honey Lime, Honey Dijon, Caesar, French, Russian, Ranch, Blue Cheese, Balsamic Vinaigrette, Roasted Garlic, Asian Sesame Ginger, Red Wine Vinegar, White Wine Vinegar, Apple Cider Vinegar, Balsamic Vinegar, Fat Free Raspberry, Low Fat Caesar, Low Fat Italian, Low Fat Ranch, Low Fat Honey Dijon



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SPECIALTY SALADS (Minimum of 6 people served as a side dish)

COLD PASTAS \$4.95 per guest

Mini Bowtie Pasta - With fresh basil, cherry tomato, fresh mozzarella, and oven roasted vegetables

Tricolor Fusilli - With sliced black olives, broccoli florets, and sundried tomato, tossed with basil pesto sauce

Tricolor Tortellini - With sundried tomato, mushroom, spinach, tossed with basil pesto sauce

Fusilli Primavera - Broccoli, zucchini, squash, cauliflower, eggplant, parmesan cheese and roasted red peppers

Rotini Pasta - Artichoke, white wine vinegar, roasted peppers, sliced black olives, parsley, mozzarella, tossed with olive oil

Orzo Antipasto - Orzo, black olives, onion, fresh mozzarella, cherry tomato, and fresh basil

Soba Noodle - Julienne vegetables, celery, bell peppers, napa cabbage, scallions, topped with black and white sesame seeds and tossed with hoisin soy sauce

Penne al a Provencal - Zucchini, summer squash, carrot, tomato, and sliced black olives, tossed in a herb vinaigrette

Asian Cold Noodle - Lo Mein noodles in a sesame ginger dressing with scallion and toasted sesame seeds

Farfalle Parmesan - Farfalle pasta with fresh basil, oven roasted vegetables, sundried tomato, and shaved parmesan tossed in a light sundried tomato and pesto sauce

VEGETABLES \$4.95 per guest

Roasted Beet Salad - with a fresh orange reduction, candied walnuts, crumbled gorgonzola and red wine vinaigrette

Napoleon - a stack of grilled vegetable napoleon with mozzarella and a balsamic reduction

Haricot Vert Amandine - with a julienne of red and yellow peppers and toasted pine nuts

Asparagus, portobello mushrooms, grilled bermuda onion with lemon zest

Sautéed Shiitake Mushrooms - with kale, scallions and sesame seeds

String Beans Amandine

Sautéed Asian Baby Bok Choy with Soy & Ginger

Grilled Assorted Season Vegetables

Broccoli E Aglio Olio

Sautéed Spinach & Mushrooms

Roasted Butternut Squash

Mélange of roasted vegetables ratatouille



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GRAINS AND POTATO \$4.95 per guest

Chick pea with scallion, cherry tomato, feta cheese, watercress, radicchio with curry vinaigrette

Barley with bell pepper, cherry tomato with diced mango, cilantro and citrus vinaigrette

Moroccan Cous Cous with roasted vegetables, chick peas, dried fruit, cumin and cilantro vinaigrette

Tabouli Salad with fresh basil, chopped onions, parsley, cucumber and lime vinaigrette

White Beans with cherry tomato, red onions, roasted peppers, rosemary and sundried tomato pâté

Southwestern Black Bean with corn, avocado, cilantro, chopped tomato and chipotle dressing

French Lentil and arugula with feta cheese, cherry tomato, scallion, and citrus wine vinaigrette

Israeli Cous Cous with diced vegetables, cilantro and roasted garlic vinaigrette

Country Potato Salad red bliss potato, pepper, red onion, celery, with egg mayonnaise

Creole Potato Salad with pepper, onion, parsley, celery and spicy mayonnaise

Roasted Red Potatoes with olive, scallion, caramelized onion, cilantro and chipotle dressing

Honey Orange Glazed Sweet Potatoes with dried fruit and toasted pecans

Wild Rice Salad with sundried cranberries, currants, seedless grapes, toasted pecans, scallion, parsley, dill and raspberry vinaigrette

Black Rice with haricot vert, roasted oven peppers and balsamic vinaigrette dressing



HOT ENTRÉES

Served with bread basket and garden salad (Minimum of 10 people, priced per guest)

POULTRY ENTRÉES \$15.95 per guest

- Chicken Scaloppine** - sautéed chicken, lemon white wine sauce, artichoke hearts, topped with walnuts
Honey Ginger Chicken Breast - marinated with fresh ginger, honey, soy sauce, scallion, and cilantro
Stuffed Boursin Chicken - grilled chicken breast filled with spinach, boursin cheese and sundried tomato
Apricots, Figs and Prunes Stuffed Chicken Breast Roulade with orange and apricot glaze
Coconut and Almond Crusted Chicken Breast with dijon chipotle sauce
Chicken Rollatini - chicken breast rolled with spinach, asparagus, ricotta and mozzarella in lemon butter
Chicken Provencal - marinated herbed grilled chicken, capers, olives, diced tomato, provencal vinaigrette
Chicken Valdostino - chicken breast topped with prosciutto, mushroom and provolone cheese
Chicken Cordon Bleu - chicken breast rolled with cured ham and fresh mozzarella and béchamel sauce
Chicken Cacciatore - chicken breast in tomato and wine sauce with onion, garlic, bell peppers and capers
Orange Sesame Chicken - panfried boneless chicken with a sesame and orange sauce
Teriyaki Chicken - boneless teriyaki glazed chicken with sautéed peppers and onions
Chicken Fajitas - sliced chicken breast with sautéed bell peppers, onion, tomato and cilantro
Chicken Curry - curried chicken with potatoes, carrots, bell peppers and green peas
Baked Chicken in Sweet Chili Sauce - chicken breast in sweet chili sauce
Roasted Chicken Chipotle - boneless chicken with spicy chipotle sauce, onion and cilantro
Chicken Piccata - chicken breast sautéed in butter, white wine, lemon juice, and capers
Classic Chicken Tomato Stew - chicken stew with tomato, potato, carrot, celery and peas
Chicken Marsala - chicken breast in mushroom and marsala wine sauce
Mediterranean Chicken - chicken sautéed with tomato, olives, onion and lemon white wine sauce
Rosemary Chicken - chicken breast marinated in white wine, rosemary and garlic
Chicken Casserole - chicken breast with onion, carrot, and celery in garlic sauce

BEEF, LAMB & PORK ENTRÉES

- | | |
|--|-------------------|
| Japanese Beef Negimaki Rolls with asparagus and julienne vegetables | \$17.95 per guest |
| Churrasco Steak with chimichurri sauce served with caramelized shallots | \$18.95 per guest |
| London Broil with sautéed onions, mushroom and gravy | \$18.95 per guest |
| Beef Pizzaiola sautéed in tomato sauce, pepper, onion and mushroom | \$18.95 per guest |
| Salisbury Steak with gravy, onion and mushrooms | \$17.95 per guest |
| French Lamb Stew with potato, carrot, celery, rosemary and garlic | \$18.95 per guest |
| Braised New York Steak with root vegetables | \$18.95 per guest |
| Marinated Grilled Lamb Chops with natural jus and fresh mint | \$19.95 per guest |
| Braised Lamb Shanks with winter vegetables and white bean cassoulet | \$19.95 per guest |
| Beef Brisket with roasted vegetables | \$18.95 per guest |
| Pork Tenderloin al a Florentine stuffed with sautéed spinach, garlic and rosemary | \$17.95 per guest |
| Grilled Center Cut Pork Chops with a sherry wine reduction, mushroom and shallots | \$18.95 per guest |
| Roasted Pork Loin - with bell peppers, sautéed onions and balsamic glaze | \$17.95 per guest |
| Barbeque Pork Ribs - panfried barbeque pork ribs with onions and peppers | \$17.95 per guest |



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Served with bread basket and garden salad. (Minimum of 10 people, priced per guest)

SEAFOOD ENTRÉES

Maryland Crab Cakes with a spicy remoulade sauce	\$16.50 per guest
Ginger Soy Glazed Salmon with sautéed baby bok choy	\$16.50 per guest
Parmesan and Artichoke Crusted Salmon	\$16.50 per guest
Baked Salmon with a walnut and parmesan crust finished with orange butter sauce	\$16.50 per guest
Shrimp Scampi - shrimp sautéed with garlic in butter, olive oil, lemon, and white wine, tossed with red pepper flakes and parsley	\$15.50 per guest
Red Snapper Acapulco with tequila and shrimp sauce	\$17.50 per guest
Shrimp and Scallop Papillote with julienne vegetables and lemon herb butter	\$15.50 per guest
Sautéed Tilapia with capers, tomato, artichokes, black olives, topped with a lemon drizzle	\$16.50 per guest
Parmesan Crusted Tilapia served with creamy spinach and parmesan sauce	\$16.50 per guest
Fried Whitefish fillet with homemade tartar sauce	\$15.50 per guest
Whitefish Fillet Rollatini with spinach, ricotta and mozzarella	\$15.50 per guest

VEGETARIAN ENTRÉES

Eggplant Rollatini	\$12.95 per guest
filled with tomato, ricotta, parmesan and mozzarella, topped with tomato basil sauce	
Pasta-less Florentine Lasagna - Eggplant, potato, zucchini, portabello mushroom, ricotta, spinach, carrot, and squash in our zesty tomato sauce	\$12.95 per guest
Curried Vegetable Stew - Spicy curry garlic stew of carrots, potato, zucchini, chick pea and tomato	\$12.95 per guest
Chinese Stir Fry Vegetables and Tofu in a garlic and ginger soy sauce	\$11.95 per guest
Falafel with Israeli salad of cucumber, tomato, onion, tahini sauce and hummus	\$12.95 per guest

PASTA/RICE ENTRÉES (served with grated cheese)

Penne Arrabiata with crushed tomatoes, hot peppers, olives and garlic	\$11.95 per guest
Spaghetti Pomodoro with roma tomatoes, fresh basil, and olive oil	\$11.95 per guest
Pasta Primavera with mixed grilled vegetables lightly tossed in extra virgin olive oil and herbs	\$11.95 per guest
Penne Ala Vodka with crushed tomatoes, fresh basil and cream	\$11.95 per guest
Tricolor Tortellini with olives, grilled red onions, and artichoke in a light sundried tomato sauce	\$11.95 per guest
Fettuccine with wild mushroom ragout	\$11.95 per guest
Baked Penne with three cheeses, spinach and herbs	\$13.95 per guest
Penne Pasta with grilled chicken, sundried tomato, pine nuts in a pesto sauce	\$13.95 per guest
Linguini Alfredo with salmon, fresh dill and snow peas in a parmesan and cream sauce	\$13.95 per guest
Rigatoni Bolognese with ground meat, sausage and basil in a light fresh tomato sauce	\$13.95 per guest
Beef Lasagna - ground beef, ricotta cheese, and mozzarella in marinara sauce	\$13.95 per guest
Cajun Jambalaya long grain rice with chicken, shrimp and andouille sausage	\$13.95 per guest
Seafood Paella saffron infused rice with shrimp, mussels, and calamari	\$14.50 per guest



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Rice & Grains

Saffron Rice with Garden Peas and Red Peppers
Classic Rice Pilaf
New Orleans Dirty Rice
Coconut Jasmine Rice
Basmati Rice Pilaf
Wild Rice Pilaf with Orange Zest and Dried Cranberries
Grilled Vegetable Couscous
Parmesan Polenta
Jasmine Rice Salad
Coconut Curried Basmati Rice Pilaf
Chinese Vegetable Fried Rice
Steamed Brown Rice

Potatoes

Herb Roasted Potatoes with Fresh Rosemary
Potato Gratin with Gruyere and Parmesan Cheese
Balsamic Glazed Sweet Red Potatoes
Twice Baked Potato
Scalloped Potatoes with Béchamel Sauce
Cheddar and Bacon Mashed
Roasted Garlic Mashed
Classic Mashed

Vegetables

Garlic Sautéed Broccoli with Red Pepper
String Beans Amandine
Sautéed Broccoli Rabe
Grilled Asparagus
Garden Peas and Pearl Onions
Sautéed Spinach with Mushrooms
Creamed Spinach
Orange Glazed Carrots
Cauliflower Cheddar Gratin
Steamed Asian Vegetable with Sesame and Soy Glaze
Ratatouille Provencal
Brown Sugar Roasted Butternut Squash
Roasted Winter Vegetables
Grilled Italian Vegetables
Corn and Lima Bean Succotash
Sweet Plantains



THEMED BUFFETS (Minimum of 10 Guests)

FRENCH LE PAVILLON \$38.95 per guest **MEXICAN** \$32.95 per guest

- Stuffed Chicken Napoleon - Spinach, sundried tomato and béchamel Sauce
- Sautéed Tilapia with Espagnole Sauce
- Beef Bourguignon with Mushrooms
- Classic Rice Pilaf
- Baby Carrots with Fleur de Sel
- Endive Salad
- Sliced Baguette
- Petit Fours, Cookies and Brownies
- Chicken and Vegetable Fajitas
- Shrimp Chimichangas
- Mexican Yellow Rice, Refried Beans, Plantains
- Warm Flour Tortillas
- Fresh Garden Mexican Salad
- Spicy Red Salsa, Guacamole and Pico de Gallo
- Shredded Mexican Cheese, Diced Tomatoes, and Shredded Lettuce
- Churros

GREEK \$38.95 per guest **PAN-ASIAN** \$34.95 per guest

- Baked Lemon Chicken with Potatoes and Carrots in a Lemon White Wine Sauce
- Lamb Moussaka layered with Eggplant and Shredded Lamb topped with Parmesan Cheese
- Monkfish with lemon zest, tomato and topped with julienne vegetables
- Spanakopita (Spinach and Feta Turnovers)
- Traditional Greek Salad with Stuffed Grape Leaves
- Roasted Lemon Dill Potatoes
- Baklava, Cookies and Brownies
- Thai Pepper Basil Chicken
- Beef and Chinese Broccoli with Oyster Sauce
- Whitefish in Green Curry and Vegetable Broth
- Oriental Style Sautéed String Beans
- Vegetable Fried Rice
- Asian Spring Salad
- Coconut Rice Pudding with fruit

ITALIAN \$37.95 per guest **INDIAN** \$38.95 per guest

- Sundried Tomato Crusted Salmon with lemon drizzle
- Chicken Rollatini with Asparagus and Sundried Tomato
- Baked Ziti with Four Cheeses
- Baby Mozzarella, Tomato and Basil Salad
- Classic Caesar Salad
- Assorted Italian Breads and Focaccia
- Mini Italian Pastries and Cookies
- Chicken Tikka Masala in spicy tomato cream sauce
- Lamb Madras Curry
- Coconut Curry Fish
- Basmati Rice
- Vegetable Samosas with spiced potato, onion, peas and lentils
- Garden Salad
- Nan Basket
- Rice Pudding

CARIBBEAN \$36.95 per guest

- Jerk Chicken with Pineapple Salsa
- Mango BBQ Rib Tips
- Grilled Red Snapper with Coconut and Vegetable Sauce
- Rice and Peas
- Jamaican Potato Salad
- Kingston Garden Salad
- Tropical Fruit Salad



Art&Belle
Catering and Events

23 East 51st Street, New York, NY 10022 Tel. (212) 486-8111 Fax. (212) 371-7931

HORS D'OEUVRES

(Requires 24 to 48 hour notice. Pricing based on volume and availability.)

Chicken

- Southern fried pecan chicken fingers \$26.00 per dozen
- Rosemary chicken with roasted peppers on rustic white bean crostini \$30.00 per dozen
- Rice paper pockets filled with chicken, avocado, basil, and oriental vegetables with ginger sauce \$30.00 per dozen
- Malaysian style skewered chicken satay with peanut sauce \$28.00 per dozen
- Coconut crusted chicken fingers with piña colada sauce \$28.00 per dozen
- Mini quesadillas with chicken, Monterey jack cheese and cilantro \$24.00 per dozen
- Curried chicken with toasted coconut in cucumber cups \$26.00 per dozen

Beef & Lamb

- Filet mignon croustade with horseradish cream and caramelized onions \$36.00 per dozen
- Petit New Zealand lamb chops \$38.00 per dozen
- Teriyaki beef skewers with honey soy dipping sauce \$36.00 per dozen
- Mini beef frankfurters with southern style mustard \$24.00 per dozen
- Beef Negimaki rolls with asparagus \$36.00 per dozen
- Swedish meatballs on bamboo skewers \$36.00 per dozen
- Ban Mai pork in cocktail brioche \$36.00 per dozen

Seafood

- Classic shrimp cocktail with classic cocktail sauce \$36.00 per dozen
- Coconut shrimp with apricot ginger dipping sauce \$36.00 per dozen
- Firecracker grilled jumbo shrimp served with Thai style lemongrass dipping sauce \$36.00 per dozen
- Smoked salmon tartare in cucumber rounds with crème fraiche \$36.00 per dozen
- Mini Maryland crab cake with Chipotle-lime Sauce \$36.00 per dozen
- Clams casino in pastry shells \$36.00 per dozen
- Sesame crusted grilled rare tuna on rice cracker with wasabi mayonnaise and pickled ginger \$36.00 per dozen
- Endive spears filled with cumin scented roast salmon \$38.00 per dozen

Vegetarian

- Vietnamese style vegetarian cocktail spring rolls with Thai basil vinaigrette \$24.00 per dozen
- Mini assorted quiches (spinach, vegetable or Lorraine) \$24.00 per dozen
- Japanese eggplant crisp with oven-dried cherry tomatoes, fresh mozzarella and basil \$26.00 per dozen
- Spanakopita triangles filled with spinach and feta cheese \$26.00 per dozen
- Wild mushroom ragout in mini brioche \$32.00 per dozen
- Stuffed mushrooms of spinach and mozzarella \$28.00 per dozen

Crostini

*Black mission fig and goat cheese

*Mozzarella with tricolored peppers and fresh basil

\$20.00 per dozen

Please note that we have additional selections available upon request



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HORS D'OEUVRES BASKETS

*Small baskets serve approx. 10 guests

*Large baskets serve approx. 15 guests

24 hour notice required

MEDITERRANEAN BASKET

Small - \$180.00

Large - \$270.00

- Turkish Grilled Chicken Skewers
- Lamb Kebabs
- Hummus
- Assorted Olives
- Baba Ghanoush
- Tabouli
- Roasted Zucchini Skewers
- Pita Toasts

ALL AMERICAN

Small - \$180.00

Large - \$270.00

- Mini Crab Cakes
- Skewers of Sirloin Steak
- Sweet Potato Sticks
- Skewers of Southern Fried Chicken Fingers
- Grilled Asparagus
- Roasted Pepper Sauce & Horseradish Cream

ITALIAN BASKET

Small - \$180.00

Large - \$270.00

- Rosemary Garlic Chicken Skewers
- Lemon Basil Shrimp Skewers
- Marinated Baby Mozzarella and Grape Tomato Skewers
- Olive Medley, Salamis and Dried Sausage

SANTA FE

Small - \$180.00

Large - \$270.00

- Mini Chicken Cheese and Veggie Quesadilla
- Fajita Chicken Skewers
- Carne Asada Skewers
- Tricolored Tortilla Chips
- Tomato Salsa
- Fresh Guacamole
- Pico de Gallo

ASIAN FUSION

Small - \$210.00

Large - \$315.00

- Glazed Shrimp Skewers
- Malaysian Beef Satay Skewers
- Teriyaki Chicken Skewers
- Coconut Shrimp
- Vegetarian Spring Rolls
- Pan Fried Dumplings
- Roasted Vegetables
- Hoisin Glaze and Honey Soy Sauce

FROM TOKYO

Small - \$180.00

Large - \$270.00

- Japanese Ginger Chicken Wings
- Grilled Shrimp with Mirin Glaze
- Yakiniiku BBQ Beef Skewers
- Hibachi Zucchini and Pepper Skewers
- Vegetables Dumplings
- Soy sauce, Wasabi and Sweet Chili Sauce

THAI BASKET

Small - \$180.00

Large - \$270.00

- Skewers of Grilled Chicken and Beef Satay
- Skewers of Lemongrass Shrimp
- Vegetable Spring Rolls
- Sweet Corn Patties
- Crisp Wonton Strips
- Spicy Peanut Dip and Ginger Scallion Dip



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PARTY PLATTERS (Minimum of 10 guests)

Americana **\$10.95 per guest**

Macaroni and cheese poppers, chicken fingers with honey mustard dip and buffalo chicken wings

Meze Platter (A Mediterranean treat) **\$9.95 per guest**

Kalamata olives, Greek feta, spanakopita, roasted eggplant dip, tzatziki and dolma served with toasted pita triangles

Mexican Seven Layer Dip **\$8.95 per guest**

Generous layers of refried beans, sour cream, guacamole, cheddar cheese, tomato, black olives and jalapeño peppers. Served with a basket of our homemade tortilla chips

Tex-Mex Fiesta **\$7.95 per guest**

A bountiful assortment of tortilla chips, guacamole, salsa and black bean dip served with a selection of monterey jack, sharp cheddar cheeses, and a crunchy garnish of jicama and red sweet bell peppers.

Snacks **\$5.95 per guest**

Colorful terra potato chips, nachos and pretzels with fresh salsa and guacamole

Assorted Premium Mixed Nuts **\$8.95 per guest**

Special blend of cashews, pistachios, almonds, Brazilians, filberts and pecans

Cheese and Fruit **\$8.95 per guest**

A selection of imported and domestic cheeses, garnished with grapes, berries, roasted walnuts, and crackers

Crudités Basket **\$6.95 per guest**

Fresh assortment of garden vegetables served with ranch and blue cheese dressing



DESSERTS

ASSORTED DESSERTS

Assorted Dessert Platter

Butter Cookies, Brownies, Bars, Chocolate
Dipped Strawberries

\$5.50 per guest

Italian Pastries

An assortment of Mini Cannolis, Fruit Tarts,
Cream Puffs, Pecan Tarts and Chocolate
Covered Fruits

\$5.95 per guest

Chocolate Dipped Strawberries

Available in Dark, Milk or White Chocolate

\$28.00 per dozen

Fresh Seasonal Fruit Platter

\$5.50 per guest

Fruit Skewers

\$5.95 per guest

Fruit Salad

\$4.95 per guest

CAKE SELECTIONS

Available in 10"

Red Velvet Cake **\$60.00**

Grand Marnier **\$60.00**

Grand Mousse Cake **\$60.00**

Black & White Mousse Cake **\$60.00**

Black Forest Cake **\$60.00**

Strawberry Short cake **\$60.00**

Tiramisu **\$60.00**

Carrot Cake **\$60.00**

Checker Board **\$60.00**

Customized Cake -24 Hour Notice in advance with
inscription, various colors and décor maybe at an
additional cost.

PIES

(Serves approximately 10 guests)

Blueberry, Apple Crumb, Cherry and Apple

\$35.00 per pie



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BEVERAGES

(All prices are per guest)

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Regular Coffee	\$2.50
Decaffeinated Coffee	\$2.50
Herbal & Flavored Tea (wide selections)	\$2.25
Freshly Squeezed Orange Juice	\$2.95
Flavored Coffee (ask for availabilities)	\$2.50
Bottled Water	\$2.00
Hot Chocolate	\$2.50
Hot Apple Cider (a real treat for winter)	\$2.95
Home-brewed Iced Tea	\$2.50
Assorted Sodas	\$2.00
Snapple	\$2.50
Bottled Juice	\$2.95



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CATERING POLICIES

Please place your order from 7:00 a.m. to 5:00 p.m., Monday to Friday.

We can arrange early deliveries and late deliveries.

Weekend catering is available with a minimum of \$ 500.00

There will be a fee for same day cancellation of order.

One full business day notice is required to cancel the order.

Please ask for a complete list of wine, beer, and liquor options.

Bartending, professional wait staff and executive chefs are available.

**Tables, linens, china, flower arrangements can be provided
for your office functions and private parties.**

Most credit cards and company checks are accepted.

House accounts are welcome.

All catering equipment will be picked-up within the same or the following day.

Clients will be charged for lost and broken equipment.

**Disposable paper goods, eating utensils, forks, knives, napkins, chafing wire and
sterno are provided at no additional cost.**

Eco-friendly disposable ware is available at an additional cost.

Thank you for choosing Art & Belle Catering and Events.

**Our event planners will gladly assist you with any special requests. We use only
the highest quality ingredients to create our culinary delights. We look forward
to making your event spectacular.**



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