

COBBLESTONE

CATERING & FINE FOODS

EASTER & PASSOVER

Easter Orders by MARCH 21ST

Passover Orders by APRIL 18TH

CHEF'S SPECIAL \$295

Serves 10-12 people

1 Whole Brisket, 3 Sides (2 qts. of each), 2 Sauces (1 qt. of each), 1 Soup (4 qts.)

FROM OUR OVENS

_____	Free Range Chickens (3 lbs)	\$16
	Serves 3-4	
_____	Herb Roasted Turkey Breast	\$65
	Serves 8-10	
_____	Apple & Pear Glazed Ham (6 lbs)	\$85
	Serves 12-15	
_____	Grandma's Brisket	Half \$65 Full \$130
_____	Herb Crusted Angus Beef Tenderloin	
	Half \$85 Full \$165	
_____	Colorado Boneless Leg of Lamb	\$160
	w/ Salsa Verde	
_____	Rotisserie Long Island Ducking	\$50

BREADS & DINNER ROLLS

_____	Pane Pugliese	\$7.5
_____	Pane Sesamo	\$7.5
_____	Seven Grain Pullman (1.5 lb)	\$6.5
_____	Semolina Bread w/ Fennel & Raisins	\$10.5
_____	French Baguette	\$3
_____	Chive & Garlic Buttermilk Biscuits	\$3
_____	Multigrain Baguette	\$4.5
_____	Braided Challah	\$6.5
_____	French Tear Offs	\$0.90 ea
_____	Pocket Olive Rolls	\$1.25 ea
_____	Multigrain Rolls	\$1 ea
_____	Whole Wheel Tear Off Rolls (35)	\$30
_____	Hot Cross Buns	\$3 ea

HOMEMADE SOUPS & SAUCES

Each order serves 3-5

_____	Chicken Vegetable Soup	\$9 / qt
_____	Matzo Ball Soup (4 balls/qt)	\$10 / qt
_____	Tomato Soup (Creamless)	\$9 / qt
_____	Potato Leek Soup (Creamless)	\$9 / qt
_____	Turkey Gravy	\$8 / pt
_____	Brisket Gravy	\$8 / pt
_____	Apple Sauce	\$8 / pt

PASSOVER SPECIALTIES

_____	Sweet Potato Tzimmis	\$18
_____	Kasha Varnishkas	\$18
_____	Traditional Chopped Liver	\$8 / 8 oz
_____	Potato Latkes	\$3 ea
_____	Spinach & Leek Latkes	\$3 ea
_____	Matzo Balls	\$1.5 ea
_____	Noodle Kugel (1 lb. loaf)	\$9
_____	Apple Walnut Haroset	\$9.5 / pt

SIDES DISHES

Each order is 1 quart and serves 3-5

_____	Swiss Chard Gratin	\$6.25 ea
_____	Roasted Asparagus	\$16
	w/ Mushrooms & Parmesan	
_____	Haricots Verts w/ Almonds & Shallots	\$18
_____	Roasted Sweet Potatoes w/ Sage	\$14
_____	Roasted Brussels Sprouts	\$16
_____	Roasted Cauliflower	\$14
_____	Sautéed Spinach w/ Onion & Garlic	\$24
_____	Macaroni & Cheese	\$18
_____	Herb Roasted Mushrooms	\$18
	w/ Caramelized Onion	
_____	Roasted Broccoli w/ Fried Garlic	\$14
_____	Sautéed Green Beans	\$18
	w/ Bacon & Pecans	
_____	Cheddar Corn Pudding	\$24
_____	Braised Kale w/ Chickpeas & Tomato	\$16
_____	Roasted Root Vegetables	\$16
_____	Caramelized Baby Turnip, Radish, Carrot	\$20
_____	Wild Rice w/ Cranberries & Pecans	\$26
_____	Whipped Sweet Potatoes	\$14
_____	Toasted Spaetzle	\$22
	w/ Shaved Brussels Sprouts & Bacon	
_____	Mashed Potatoes w/ Garlic	\$16
_____	Herb Roasted Red-Skinned Potatoes	\$14
_____	Traditional Sage Stuffing	\$17
_____	Cornbread Stuffing w/ Sausage & Fig	\$24
_____	Roasted Beets w/ Red Onion & Honey	\$15
_____	Roasted Acorn Squash w/ Sage	\$16

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SIDES DISHES *(continued)*

_____	Creamed Spinach	\$26
_____	Honey Roasted Carrots	\$13
_____	Vegetarian Collard Greens	\$16
_____	Chestnut Farro w/ Quince, Cranberries	\$22
_____	Organic Quinoa	\$18
	w/ Dried Fruit & Pumpkin Seeds	
_____	Roasted Fennel with Pearl Onions	\$19
_____	Wild Rice Pilaf	\$12
	w/ Thyme, Onion & Parsley	

HOMEMADE DESSERTS & SWEETS

_____	Old Fashioned Apple Pie	\$38
_____	Apple Tarte Tatin	\$32
_____	Maple Pumpkin Pie	\$38
_____	Bourbon Pecan Pie	\$38
_____	Toasted Marshmallow S'mores Cake	\$35 7"
		\$55 10"
_____	Flourless Chocolate Cake	\$28 7"
		\$38 10"
_____	Rugelach - Raspberry & Chocolate	\$26 / lb
_____	Cobblestone Famous Caramel	\$11
	Matzo Crunch (per .5 lb)	
_____	Honey Nut Cake	\$14
_____	Peanut Brittle	\$13
_____	Almond Roca	\$18
_____	Coconut Macaroons	\$1.25 ea
_____	Chocolate Covered Coconut Macaroons	\$1.5 ea
_____	Pecan Meringue Cookies	\$1.25 ea

PLATTERS

Small serves 10-15 / Large serves 20-25

Cheese Display w/ Olives, Pickled Peppers & Crostini

_____	Small (3 Cheeses)	\$55
_____	Large (5 Cheeses)	\$115

Baby Vegetable Crudit  Tray w/ Caramelized Onion Dip

_____	Small	\$55	_____	Large	\$90
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Grilled Market Vegetables w/ Romesco Sauce

_____	Small	\$55	_____	Large	\$115
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Seasonal Market Fruit Platter

_____	Small	\$55	_____	Large	\$90
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Assorted Mini Cookies & Brownies

_____	Small (appx. 45 pieces)	\$55
_____	Large (appx. 75 pieces)	\$90

DIPS

Each order is 8 oz

_____	Baked Crab Dip w/ Red Pepper, Herbs	\$8
_____	Caramelized Onion & Chive Dip	\$4.5
_____	Guacamole	\$6
_____	Pico de Gallo	\$4
_____	Buffalo Chicken Dip	\$5.5
_____	Spinach Artichoke Dip	\$5
_____	Green Goddess Tofu Spread	\$5
_____	Tuscan White Bean Dip	\$4.5
_____	Homemade Ricotta Bruschetta Topping	\$8
_____	Tomato Basil Bruschetta Topping	\$4

CHIPS

_____	Fresh Tortilla Chips	\$5 / 8 oz
_____	Plantain Chips	\$5 / 8 oz
_____	Homemade Potato Chips	\$5 / 6 oz
_____	Sweet Potato Chips	\$6 / 8 oz
_____	Plain Crostini	\$3 / 4 oz
_____	Whole Wheat Crostini	\$3.5 / 4 oz
_____	Rosemary Crostini	\$4 / 4 oz

HORS D'OEUVRES & ORDERING INFORMATION

(next page)

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HORS D'OEUVRES

Priced per dozen; Minimum of two dozen

CHILLED:

_____	Vegetarian Summer Rolls <i>Soba, Pickled Vegetables, Cilantro, Sweet Chili Sauce</i>	\$21
_____	Organic Cherry Tomato Tartlet <i>Caramelized Onions, Thyme, Chevre</i>	\$21
_____	Pesto Palmiers <i>Parmigiano Reggiano, Pine Nuts, Basil</i>	\$21
_____	Hoisin Duck Rolls <i>Peking Duck, Mint, Pickled Vegetables Chili Sauce</i>	\$24
_____	B.L.T. Bites <i>Smoked Bacon, Cherry Tomatoes, Romaine, Peppercorn Aioli</i>	\$27
_____	Smoked Salmon Pinwheels <i>Dill Crepe, Crème Fraiche, Asparagus</i>	\$36
_____	Deviled Eggs w/ Smoked Paprika	\$22
_____	Jumbo Shrimp Cocktail <i>Homemade Cocktail Sauce (U12 size), Lemon</i>	\$42 / lb
_____	Spicy Lobster Cocktail <i>Lemon, Celery Leaves, Calabria, Chili (Tail & Claw Meat)</i>	\$42 / lb

WARM:

_____	Potato & Pea Samosa <i>Spiced Cilantro Sauce</i>	\$24
_____	Mini Truffle Grilled Cheese <i>Gruyere, Truffle Butter, Brioche</i>	\$24
_____	Petit Pulled Pork <i>Brioche Buns, Chipotle Sauce</i>	\$36
_____	Mini Cubano Sandwiches <i>Gus' Pickles, Grainy Mustard, Swiss Cheese, Ham</i>	\$24
_____	Mini Banh Mi <i>Vietnamese Seasoned Pork, Herbs, Pickled Vegetables, Sriracha Aioli</i>	\$42
_____	Tiny Potato Skins <i>Vermont Cheddar, Scallion, Crème Fraiche (Bacon optional)</i>	\$24
_____	Crispy Shrimp Lollipops <i>Lemongrass Dipping Sauce</i>	\$42
_____	Mini Swiss Burger <i>Pickle, Tomato Ketchup, Brioche Bun</i>	\$39
_____	Maryland Lump Crab Cakes <i>Old Bay, Saltines, Remoulade</i>	\$36
_____	Devils on Horseback <i>Dates, Smoked Almonds, Bacon, Sweet Chili Glaze</i>	\$30

Hors d'oeuvres are packaged in aluminum trays and are accompanied by heating instructions when necessary.
We will be happy to arrange any hors d'oeuvres on nice, clear plastic platters for an additional \$5 per selection.

ORDER INFORMATION

OPEN March 27 10am - 7pm
April 28 11am - 7pm

Email orders to
info@cobblestonecatering.com

Call in orders to 212-991-5634
Delivery \$100.00 (\$200.00 minimum)

_____	Name	_____	Phone
_____	Email	_____	
_____	Address	_____	
_____	Credit Card #	_____	Exp. Date CVV
_____	Pick Up Date/Time	_____	Delivery Date/Time
_____	Subtotal	_____	Order Taken By