

# 61 LOCAL CATERING

61 Local loves working with local vendors to provide you with the best products from Brooklyn and beyond.

Our chef is happy to work with you to customize a menu that will be perfect for your event.

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## PLATTERS

### Artisan Cheese and Cured Meat Platter

Selection of northeast farmstead cheeses cured meats paired with mustard, preserves and spiced nuts. Served with a selection of artisan breads.\*

*Large: serves 18-20: Small serves 10-15*

### Mediterranean Mezze Platter

House-made lentil hummus, smoked almond romesco, labne, and chef's selection of fresh or roasted vegetables. Served with a selection of artisan breads\*

*Serves 15-20*

### Soft Pretzels and Beer Cheese Platter

German-style soft pretzels from Bronx Baking Co. served warm with house-made beer cheese

*Serves 12-20*

### Crudité Platter ☺

An assortment of fresh vegetables served with your choice of creamy ranch dip or house-made lentil hummus.

✓vegan option available

*Serves 10-15*

### Fresh Fruit Platter ✓☺

A selection of fresh, seasonal fruit. Ask us about the fruit available on the date of your event.

*Serves 10-15*

### Roasted Seasonal Vegetable Platter ✓☺

An assortment of roasted vegetables. Ask us about the vegetables available on the date of your event.

*Serves 10-15*

### Pretzel Reuben Sliders Platter

Reuben sandwiches with *Brooklyn Cured* pastrami, sauerkraut & "61,000 island" dressing on Bronx Baking Co. pretzel rolls.

*Serves 15-25*

☺ made without gluten \*gluten-free substitutions for bread available on request.  
✓vegan

## HORS D'OEUVRES

*2 dozen minimum order*

### Vegetarian

*served by the dozen*

### Delhi Deviled Eggs ☺

Farm eggs stuffed with *Brooklyn Delhi's* roasted garlic achar.

### Mini Avocado Toasts

Avocado spread sheep's milk feta, and roasted cherry tomatoes on mini toasts.

### Vegetable Summer Rolls ☺✓

Filled with fresh vegetables, and served with sesame soy dipping sauce.

### Meat

*served by the dozen*

### Bacon-Wrapped Figs ☺

Stuffed with smoked almonds and feta and wrapped with bacon.

### Chicken Satay Skewers

Featuring *We Rub You* Korean BBQ Sauce and served with spicy peanut dipping sauce

### Smoked Trout Crostini

Featuring *Acme* smoked trout salad with zesty pickled red onion and fresh dill.

*Hors d'oeuvres may be passed by our events staff for an additional cost*

☺ made without gluten ✓vegan

# BRUNCH

Brunch selections available any time of day  
Minimum order of 15 servings.

## Brunch B.L.A.T

Open face "BLT" with smoked coppa, raclette, avocado spread, tomatoes and soft-boiled farm egg on challah toast.  
*vegetarian option available.*

## Breakfast Sandwich

Fluffy, creamy, baked farm eggs, bacon, kale and cheese on a ciabatta roll.  
*vegetarian option available.*

## House-Made Quiche

Ask about our seasonal flavors.  
*(vegetarian options available)*

## Yogurt & Granola

Cranberry cashew granola, local farm yogurt, seasonal fruit & toasted almonds.

## Polenta Scramble Ranchero



Savory polenta scramble, farm eggs, black beans, rice, fresh salsa, cheese, sour cream & cilantro served with corn tortillas  
*✓vegan option available*

## Baked French Toast

French toast made with *Hot Bread Kitchen's* challah. Served with local maple syrup and butter.  
+ add seasonal fruit

## Parisian Pastry Platter *serves 12-15*

Selection of croissants from award-winning bakery *Bien Cuit*. Served with farm butter and local jam.

## Bacon *or* Chicken Garlic Sausage

## BAGEL BRUNCH PACKAGE

Assorted bagels served with lox, cream cheese, butter, jam, pickled red onions, capers and tomatoes. With your choice of fresh fruit platter or salad. Coffee and orange juice included.

made without gluten *✓vegan*

# A LA CARTE

Mix & match to make your perfect buffet-style lunch or dinner. Minimum order of 15 servings

## ENTRÉES

### Pretzel Reuben

Reuben sandwiches with *Brooklyn Cured* pastrami, sauerkraut and "61,000 island" dressing on a *Bronx Baking Co.* pretzel roll.  
+\$1 add sharp NY cheddar

### Chicken & Biscuits

Crispy roasted chicken legs with homemade corn biscuits. Served with *Mike's Hot Honey* and savory mushroom sauce.

### Trout Salad

Smoked trout salad with pickled onions and hard-boiled farm egg over baby greens

### Veggie Burger

Made by Lukas beet veggie burger on a ciabatta roll with pickled onions, miso sauce & baby greens.  
+ add sharp NY cheddar

### Brown Rice, Feta & Pesto Salad

Brown rice in house-made pesto with tomatoes, green beans and sheep's milk feta.  
+ add chicken garlic sausage  
*✓vegan option available*

### Mac & Cheese

Elbow macaroni in creamy 3 cheese sauce

## SIDES

### Fresh Green Salad

Baby greens with Vermont cow's milk cheese, pickled onions and spiced pepitas.

### Kale Salad

Tuscan kale leaves with shaved pecorino in a miso-shallot vinaigrette and crispy kale chips

### Crispy Red Potatoes

With rosemary and olive oil

### Cheesy Grits

### Roasted Market Vegetables

Ask about our seasonal offerings

# DESSERTS

### Cookie Platter *serves 20-25*

Jam shortbread cookies, cardamom almond biscotti, and dark chocolate brownies.

### Sweets Platter *serves 20-25*

A selection of delicious, locally-made sweets: gluten-free salted peanut butter cookies from *Ovenly* and artisan toaster pastries by *Megpie*.

### Bundt Cake *serves 20-25*

Decadent buttery cakes in vanilla, lemon, chocolate or marble. Made with cultured butter and farm eggs. Add a personalized message to your cake free of charge.

### Flourless Chocolate Cake

Decadent, moist chocolate cake served with blackberry coulis and whipped crème fraîche.

### House-made Seasonal Pie

Made with local fruit and an oat crumble streusel topping. Served warm with whipped crème fraîche.

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*All catering orders are subject to 18% gratuity, 8.875% tax, and 5-10% administrative fee.*

*Because we work seasonally and with local vendors, menu offerings are subject to substitutions and changes. Your event coordinator will be happy to confirm seasonal offerings available for the day of your event.*

*Outside desserts and cakes are welcome, with a plating fee of \$15 per platter.*