



CITY ACRES MARKET

CATERING MENU

To order, call our catering team at the City Acres Market.

70 Pine Street, New Nork

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(917) 261-4531

catering@cityacresmarket.com

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PLEASE PLACE ORDERS 48 HOURS IN ADVANCE

* Cakes, Pastries and Pies allow 72 hours advance notice



BREAKFAST

SM = Small (serves 8 to 12 people) | LG = Large (serves 15 to 20 people)

BAGEL PLATTER

A variety or your choice of mini sliced bagels.
Includes butter, cream cheese and fruit preserves.

SM \$30 / LG \$50 **VEGETARIAN**

FRENCH TOAST

Thick and fresh white Pullman loaf bread with real
maple syrup and whipped butter.

SM \$35 / LG \$55 **VEGETARIAN**

PANCAKES

Buttermilk pancakes served with whipped butter and
real maple syrup.

SM \$30 / LG \$50 **VEGETARIAN**

SCRAMBLED EGGS

Fresh eggs scrambled to perfection.

SM \$25 / LG \$ 40 **VEGETARIAN**

BREAKFAST SAUSAGE

Prime and juicy sausage meat with a touch of brown
sugar and spices.

SM \$35 / LG \$ 55

SMOKED BACON

Always a fan favorite cooked to perfection.

(SM \$35 / LG \$55)

HOME FRIES

Sautéed cubed potatoes, onions and peppers.

SM \$30 / LG \$50 **VEGAN**

PARFAIT CUPS

Fresh Greek yogurt layered with your choice of fresh
blueberries, raspberries or strawberries, preserves
and topped with granola.

\$7.99 each **VEGETARIAN**

RISE AND SHINE BREAKFAST PLATTER

Continental breakfast platter. An assortment of
freshly baked mini bagels, muffins, Danish and scones.
Includes butter, cream cheese and fruit preserves,
garnished with fresh berries.

SM \$ 45 / LG \$75 **VEGETARIAN**

“

So long as you have food in your
mouth, you have solved all questions
for the time being.

”

FRANZ KAFKA



PLATTERS

SM = Small (serves 8 to 12 people) | LG = Large (serves 15 to 20 people)

CRUDITÉ PLATTER

Vegetables include celery, baby carrots, cauliflower, broccoli, cucumbers, cherry tomatoes, peppers and zucchini, served with ranch or hummus.

(SM \$40 / LG \$70) **VEGETARIAN**

DIP AND CHIP PLATTER

Hummus, guacamole and salsa, served with our signature flour tortilla chips.

(SM \$40 / LG \$70) **VEGETARIAN**

ARTICHOKE DIP & CHIP PLATTER

The vegan version of the American classic. We replaced the dairy with cashews and nutritional yeast, includes our signature flour tortilla chips.

(SM \$40 / LG \$70) **VEGAN**

ASSORTED CHEESE PLATTER

A staple at any event. Your choice of 4 or 8 cheeses elegantly plattered. Name your cheeses or our cheesemonger would be delighted to assist you. The platter is garnished with fresh berries, grapes and crackers.

(SM \$80 / LG \$110) **VEGETARIAN**

BAKED BRIE PLATTER

Brie cheese stuffed with cranberries, golden raisins, and strawberry preserves, wrapped in puff pastry, washed with egg yolk and dressed in sesame seeds. Baked to perfection and garnished with fresh berries and table crackers.

(serves 20 \$75) **VEGETARIAN**

BRUSCHETTA PLATTER

Store made bruschetta consists of fresh chopped tomatoes, olive oil, minced garlic, Italian parsley, basil and a touch of balsamic vinegar, served with our signature flour tortilla chips.

(SM \$40 / LG \$70) **VEGETARIAN**

FRESH MOZZARELLA AND TOMATO PLATTER

Fresh mozzarella layered with vine ripe tomatoes and basil, served with extra virgin olive oil and balsamic glaze.

(SM \$50 / LG \$85) **VEGETARIAN**

SMOKED SALMON PLATTER

Thinly sliced smoked nova elegantly plattered. Includes slivered ripe tomatoes, red onions and capers. Served with toasts.

(SM \$80 / LG \$110)

JUMBO SHRIMP COCKTAIL PLATTER

Fresh steamed jumbo shrimp served with lemon wedges and our signature cocktail sauce.

(Market Price)

SESAME CRUSTED TUNA

Seared bigeye tuna, crusted with black and white sesame seeds, served with soy sauce and a soy wasabi aioli sauce.

(Market Price)

ITALIAN ANTIPASTO PLATTER

A savory combination of aged Italian provolone, ciliegine mozzarella, Genoa salami, sopressata, prosciutto, pepperoni, cappy ham, roasted red peppers, artichoke hearts and imported olives. Served with an artisanal bread platter.

(SM \$80 / LG \$110)

FRESH FRUIT PLATTER

Fresh fruit including pineapple, watermelon, cantaloupe, honeydew, grapes, orange slices and fresh berries.

(SM \$55 / LG \$90) **VEGAN**



APPETIZERS

ANTIPASTO SKEWERS

Dry sausage, provolone, roasted peppers and marinated mushrooms skewered for easy handling. Served with balsamic dipping sauce.

(\$20 a dozen)

ASIAN BEEF SATAY

Thinly sliced flank steak grilled and skewered. Served with Asian teriyaki sauce.

(\$24 a dozen)

ASPARAGUS WRAPPED WITH PROSCIUTTO AND BRIE

Crisp grilled asparagus wrapped with Brie cheese and Prosciutto di Parma. Heavily garnished with shaved Parmesan cheese.

(\$30 a dozen)

BBQ PULLED PORK SLIDERS

Slow cooked pork with a zesty BBQ sauce served on mini brioche rolls.

(\$30 a dozen)

BUFFALO WINGS

A great appetizer for watching any sport or just for the heck of it. Your choice of Blazing Buffalo, Sweet Chili Lime or BBQ. Served with blue cheese or ranch.

(\$15 a dozen)

CILIEGINE MOZZARELLA AND CHERRY TOMATO SKEWERS

Sweet cherry tomatoes, mozzarella and basil skewered and served with balsamic vinaigrette for dipping.

(\$24 a dozen) **VEGETARIAN**

COCONUT SHRIMP

Jumbo panko and coconut breaded shrimp. Served with duck sauce or honey mustard.

(\$30 a dozen)

FILET MIGNON ON CROSTINI BREAD

Perfectly grilled filet mignon placed on sliced and toasted baguettes. Served with a creamy horseradish sauce.

(\$30 a dozen)

MINI CHICKEN TACOS

Seasoned ground chicken in a crisp mini taco shell. Comes complete with sour cream and salsa.

(\$10 a dozen)

MINI CRAB CAKES

Succulent two bite crab cakes, served with our chipotle aioli sauce.

(\$24 a dozen)

MINI MEATBALLS

Grandma style all beef mini meatballs in marinara.

(\$18 a dozen)

MOZZARELLA STICKS

Crunchy breaded exterior with a warm and gooey mozzarella filling, served with marinara sauce.

(\$12 a dozen) **VEGETARIAN**

PIGS IN A BLANKET

Classic all beef mini cocktail franks wrapped in puff pastry and baked, served with mustard and ketchup.

(\$12 a dozen)

SCALLOPS WRAPPED WITH BACON

Fresh sea scallops with savory smoked bacon.

(Market Price)

SLIDERS

Your choice of beef or chicken sliders and cheddar, Swiss, bacon or mushrooms, served on mini brioche with lettuce, tomato and onion on the side.

(\$30 a dozen)

VEGAN MINI MEATBALLS

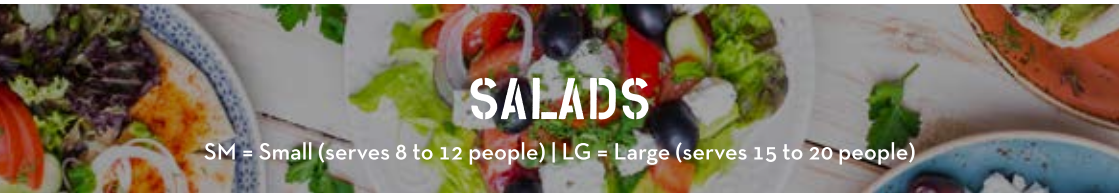
Rice, mushrooms and flour with herbs and spices rolled into bite sized balls.

(\$24 a dozen) **VEGAN**

ZUCCHINI FRITTERS

Delicious garlic zucchini pancakes.

(\$20 a dozen) **VEGAN**



SALADS

SM = Small (serves 8 to 12 people) | LG = Large (serves 15 to 20 people)

CHICADO CAESAR

Romaine with grilled chicken, tomatoes, avocado and shaved Parmesan, served with our signature creamy Caesar dressing.

(SM \$45 / LG \$65)

GREEK SALAD

Romaine, cucumbers, green and yellow peppers, Kalamata olives, stuffed grape leaves and feta cheese served with olive oil and red wine vinegar dressing.

(SM \$40 / LG \$60) **VEGETARIAN**

KALED IT

Kale, steak, tomatoes, mushrooms, onions and sunflower seeds, served with blue cheese dressing.

(SM \$50 / LG \$70)

LE SOUK

Spring mix, sumac chickpeas, roasted cauliflower, cucumbers, tomatoes, green onions and sunflower seeds, served with our spicy tahini dressing.

(SM \$40 / LG \$60) **VEGAN**

MARKET SALAD

Kale, roasted broccoli, roasted sweet potatoes, avocado, dried cranberries, green onions and pumpkin seeds, served with a jalapeno cashew dressing.

(SM \$45 / LG \$65) **VEGAN**

OLIVE YOU

Spring mix, quinoa, tomatoes, olives, feta cheese and sunflower seeds, served with tzatziki dressing.

(SM \$40 / LG \$60) **VEGETARIAN**

STRAWBERRY SPINACH SALAD

Fresh baby spinach and strawberries with black and white sesame seeds and toasted sliced almonds, served with our signature strawberry vinaigrette.

(SM \$40 / LG \$60) **VEGETARIAN**

SXSW

Spinach, grilled chicken, roasted corn, black beans, roasted peppers and avocado, served with our signature tomatillo dressing.

(SM \$45 / LG \$65)

YUM FOR YOUR TUM

Spring mix, grilled chicken, shredded carrots and cabbage, mango, bean sprouts, cashews and crunchy noodles, served with our peanut dressing.

(SM \$45 / LG \$65)

HEROES – SANDWICHES – WRAPS & MORE

HEROES

AMERICAN HERO

Roast beef, turkey, Black Forest ham with American cheese, lettuce, tomato, served with mayo and mustard on the side.

GOODFELLA HERO

Genoa Salami, mortadella, capicola, Italian ham, provolone, lettuce, tomato and pepperoncini with extra virgin olive oil and red wine vinegar on the side.

HAMBITIOUS HERO

Black Forest ham, cheddar, lettuce with mayonnaise on the side.

GRILLED VEGETARIAN HERO

Assortment of grilled vegetables and fresh mozzarella with a balsamic vinaigrette or pesto sauce on the side. **VEGETARIAN**

CHICKEN CUTLET HERO

Breaded chicken cutlet with lettuce, tomato and American cheese, served with mayo and Russian on the side.

(3 Foot - \$55 | 4 Foot - \$70 | 6 Foot - \$110)

SANDWICH, WRAPS & MORE PLATTERS

WRAP PLATTER

Your choice of fillings and wraps.

(\$8.95 each)

SANDWICH PLATTER

Your choice of fillings on bakery fresh breads, including multigrain rolls, heroes, ciabattas, etc.

(\$8.95 each)

CROISSANT PLATTER

Flaky fresh croissants with your selection of meat, cheese and other fillings.

(\$8.95 each)

PANINI PLATTER

Grilled panini sandwiches.

(\$9.99 each)

PRETZEL STICK SANDWICH PLATTER

(\$5.99 each)

PINWHEEL PLATTER

Wraps cut 10-12 pieces for mini pinwheels. Delicious and colorful.

(\$9.49 each)

“

People who love to eat are always
the best people.

”

JULIA CHILD



PASTA

SM = Small (serves 8 to 12 people) | LG = Large (serves 15 to 20 people)

BAKED PASTA CARBONARA

Pancetta, onions, bacon and mixed cheeses in a light creamy white sauce.

(SM \$45 / LG \$80)

BAKED ZITI

Baked ziti with our fresh marinara sauce, mozzarella and ricotta cheese.

(SM \$40 / LG \$70)

VEGETARIAN

CHICKEN LO MEIN

Asian noodles mixed with teriyaki marinated diced chicken.

(SM \$40 / LG \$70)

FETTUCCINE ALFREDO

Ribbons of fresh fettuccine with creamy alfredo sauce and Parmesan.

(SM \$45 / LG \$80)

VEGETARIAN

LINGUINE WITH WHITE CLAM SAUCE

Linguine with chopped and whole clams in a creamy garlic and oil white sauce with parsley.

(SM \$50 / LG \$85)

MAC AND CHEESE

Al dente elbow pasta with our signature creamy cheese sauce.

(SM \$40 / LG \$70)

VEGETARIAN

MEAT LASAGNA

Grandma style meat lasagna, layers of meat sauce, mozzarella and ricotta cheese.

(SM \$55 / LG \$95)

MEAT OR CHEESE RAVIOLI

Topped with marinara, grated Parmesan cheese and fresh basil.

(SM \$45 / LG \$80)

PENNE ALA VODKA

Penne pasta with our signature vodka sauce topped with Parmigiano Reggiano.

(SM \$40 / LG \$70)

RIGATONI BOLOGNESE

Rigatoni and our homemade meat sauce topped with grated Parmigiano Reggiano.

(SM \$45 / LG \$80)

TRUFFLE MAC AND CHEESE

Mac and cheese with truffle sauce.

(SM \$45 / LG \$80)

VEGETARIAN

VEGAN SWEET POTATO LASAGNA

Layers of vegan bolognese, tofu béchamel, sweet potatoes and vegan cheese.

(SM \$55 / LG \$95)

VEGAN

VEGETABLE LASAGNA

Lasagna noodles layered with an assortment of the freshest vegetables, ricotta cheese and fresh mozzarella.

(SM \$55 / LG \$95)

VEGETARIAN

VEGAN TRUFFLE MAC AND CHEESE

A mixture of gluten free pasta, vegan truffle mayonnaise and vegan cheese.

(SM \$50 / LG \$85)

VEGAN

VEGETABLE LO MEIN

Asian noodles mixed with diced vegetables and light soy sauce.

(SM \$40 / LG \$70)

VEGETARIAN



CHICKEN

SM = Small (serves 8 to 12 people) | LG = Large (serves 15 to 20 people)

BREADED CHICKEN CUTLETS

Classic, tender white meat chicken, thinly sliced, breaded and baked.

(SM \$50 / LG \$90)

CHICKEN CORDON BLEU

Thinly sliced chicken cutlets breaded and rolled with ham and Swiss cheese. Baked to perfection and served with our creamy white sauce.

(SM \$50 / LG \$90)

CHICKEN MARSALA

Thinly sliced chicken cutlets sautéed with mushrooms, butter and white wine sauce.

(SM \$50 / LG \$90)

CHICKEN PARMIGIANA

Thinly sliced breaded chicken cutlets and fresh mozzarella, served with our signature marinara.

(SM \$50 / LG \$90)

CHICKEN TIKKA MASALA

Chunks of roasted marinated chicken in our spicy curry.

(SM \$50 / LG \$90)

GENERAL TSO'S CHICKEN

Boneless chicken breasts fired up and tossed with General Tso's Sauce.

(SM \$50 / LG \$90)

GRILLED CHICKEN TERIYAKI, LEMON OR BALSAMIC

Thinly sliced cutlets marinated in your choice of tasty marinade and grilled perfectly.

(SM \$50 / LG \$90)

SESAME CHICKEN

Cubed and breaded white meat chicken, tossed in honey teriyaki with sesame seeds.

(SM \$50 / LG \$90)

SOUTHERN FRIED CHICKEN

Chicken marinated in buttermilk dressing, floured and fried. Always awesome.

(SM \$50 / LG \$90)

“

First we eat, then we do
everything else.

”

M.F.K. FISHER



BEEF AND PORK

SM = Small (serves 8 to 12 people) | LG = Large (serves 15 to 20 people)

ASIAN FLANK STEAK

Thinly sliced flank steak served with teriyaki sauce and dressed with scallions.

(SM \$70 / LG \$115)

BBQ PORK DRUMSTICKS

Pork drumsticks with our BBQ sauce.

(SM \$55 / LG \$95)

BBQ PULLED PORK

Boneless pork butt slowly cooked, pulled and tossed in our signature BBQ sauce.

(SM \$65 / LG \$105)

BBQ SPARE RIBS

Southern style spare ribs with tangy BBQ Sauce.

(SM \$50 / LG \$85)

BEEF AND BROCCOLI

Sautéed beef tips and broccoli roasted to perfection.

(SM \$65 / LG \$105)

CITRUS BRAISED PORK CHOPS

Pork chops braised with oranges, pineapple and lemon.

(SM \$55 / LG \$95)

LONDON BROIL WITH GRILLED PORTOBELLO MUSHROOMS

Top round London broil grilled to your specifications and served with our mushroom sauce and portobellos.

(SM \$70 / LG \$115)

TERIYAKI BEEF KEBABS

Grilled skewers of beef cubes, tomatoes, onions and peppers marinated in our teriyaki sauce.

(SM \$70 / LG \$115)

TERIYAKI SKIRT STEAK

Thinly sliced skirt steak marinated in teriyaki and served with additional teriyaki sauce to keep the flavor going.

(SM \$70 / LG \$115)

“

You don't need a silver fork
to eat good food.

”

PAUL PRUDHOMME



SEAFOOD

SM = Small (serves 8 to 12 people) | LG = Large (serves 15 to 20 people)

CALAMARI

Tubes and tentacles fried until golden brown and served with our own marinara sauce.

(SM \$55 / LG \$95)

CRAB CAKES

Fresh lump crab meat blended with butter and bread crumbs, baked and served with our chipotle aioli sauce.

(\$4.99 each)

GRILLED OCTOPUS SALAD

Refreshing grilled octopus salad with diced celery and vinaigrette dressing.

(SM \$75 / LG \$140)

GRILLED SALMON TERIYAKI

Grilled salmon marinated in our signature teriyaki with scallions and sesame seeds.

(SM \$75 / LG \$140)

GRILLED SALMON WITH LEMON AND DILL

Perfectly grilled salmon with lemon juice and fresh dill.

(SM \$75 / LG \$140)

SALMON BRUSCHETTA

Grilled Salmon topped with our store made fresh bruschetta.

(SM \$75 / LG \$140)

SHRIMP SCAMPI

Jumbo shrimp in our garlic butter white wine sauce, served with rice or linguine.

(SM \$95 / LG \$145)

SPICY SHRIMP SAUTÉ

Jumbo shrimp with spicy Szechuan sauce, red pepper flakes and sesame noodles.

(SM \$95 / LG \$145)

TILAPIA OREGANATA

Breaded tilapia filets baked in our white wine sauce.

(SM \$75 / LG \$130)

“

Tis an ill cook that cannot lick
his own fingers.

”

WILLIAM SHAKESPEARE



VEGETABLES

SM = Small (serves 8 to 12 people) † LG = Large (serves 15 to 20 people)

ASIAN STRING BEANS

Fresh string beans with sesame oil, soy sauce and sesame seeds.

(SM \$40 / LG \$70) **VEGAN**

ASSORTED GRILLED OR ROASTED VEGETABLES

An assortment of fresh vegetables including asparagus, carrots, zucchini, eggplant, peppers and mushrooms. Roasted or grilled, your choice!

(SM \$50 / LG \$85) **VEGAN**

BAKED FAVA BEAN SALAD

Fava beans baked with spinach and topped with tomato sauce and diced tomatoes.

(SM \$40 / LG \$70) **VEGAN**

BROCCOLI AND CAULIFLOWER OREGANATA

Roasted broccoli and cauliflower tossed in olive oil, bread crumbs and Parmesan cheese.

(SM \$40 / LG \$70) **VEGETARIAN**

CURRIED CAULIFLOWER

Fresh cauliflower with curry seasoning, olive oil and other spices roasted to perfection.

(SM \$40 / LG \$70) **VEGAN**

EGGPLANT PARMIGIANA

Thinly sliced baked eggplant layered with ricotta, fresh mozzarella and our marinara sauce.

(SM \$50 / LG \$85) **VEGETARIAN**

EGGPLANT ROLLATINI

Thinly sliced eggplant cutlets wrapped around fresh mozzarella and ricotta cheese. Breaded then topped with our marinara and Parmigiano Reggiano and baked.

(SM \$50 / LG \$85) **VEGETARIAN**

GRILLED ASPARAGUS WITH LEMON

Grilled asparagus with olive oil and lemon.

(SM \$50 / LG \$85) **VEGAN**

HOT AND STICKY CAULIFLOWER WITH MASHED POTATOES

Vegan soul food for spice lovers. Deep fried cauliflower with hoisin sauce and spices over vegan mashed potatoes.

(SM \$60 / LG \$95) **VEGAN**

ROASTED BROCCOLI

Simple dish of fresh broccoli with olive oil and garlic.

(SM \$40 / LG \$70) **VEGAN**

SAUTÉED BROCCOLI RABE

Lightly seasoned broccoli rabe sautéed with garlic and olive oil.

(SM \$40 / LG \$70) **VEGAN**

SAUTÉED SPINACH

Fresh spinach lightly seasoned and sautéed with garlic and vegetable broth.

(SM \$40 / LG \$70) **VEGAN**

SPINACH PIE

Classic Mediterranean style spinach pie consisting of flaky puff pastry, spinach, leeks, onions, feta cheese and spices.

(SM \$50 / LG \$85) **VEGETARIAN**

STRING BEAN ALMONDINE

Fresh string beans sautéed in garlic and olive oil topped with slivered almonds.

(SM \$40 / LG \$70) **VEGAN**

VEGGIE CASSEROLE

Brown rice, mushroom stew and brussel sprouts layered and infused with tofu cream.

(SM \$60 / LG \$95) **VEGAN**



POTATOES – PASTA SALADS – GRAINS

SM = Small (serves 8 to 12 people) | LG = Large (serves 15 to 20 people)

ALMOST BLT PASTA SALAD

Bacon and diced tomatoes mixed with pasta shells and ranch dressing.

(SM \$40 / LG \$70)

BOW TIE PASTA WITH GORGONZOLA

A cold pasta salad with bow tie pasta, sundried tomatoes, crumbled gorgonzola, oregano and olive oil.

(SM \$45 / LG \$80) **VEGETARIAN**

FARO AND BLACK BEAN SALAD

Faro, black beans, avocado, corn, onions, shallots, garlic, cilantro and cumin.

(SM \$40 / LG \$70) **VEGAN**

GARLIC MASHED POTATOES

Our mashed potatoes with chunks of fresh garlic.

(SM \$35 / LG \$60) **VEGETARIAN**

GREEK PASTA SALAD

Your choice of penne or bowtie pasta with feta cheese, Kalamata olives, diced plum tomatoes, scallions and oregano.

(SM \$40 / LG \$70) **VEGETARIAN**

GREEK QUINOA

Quinoa with Kalamata olives, feta cheese, scallions, oregano and olive oil.

(SM \$50 / LG \$85) **VEGETARIAN**

LEMON ROASTED POTATOES

Roasted Idaho potatoes with garlic, lemon, oregano and olive oil.

(SM \$35 / LG \$60) **VEGAN**

MASHED POTATOES

Classic side dish, mashed Idaho potatoes seasoned and mixed with light cream and butter.

(SM \$35 / LG \$60) **VEGETARIAN**

MASHED SWEET POTATOES

Sweet potatoes mashed and mixed with honey and brown sugar.

(SM \$35 / LG \$60) **VEGETARIAN**

MIXED ROASTED POTATOES

An assortment of potatoes roasted with garlic, olive oil and spices.

(SM \$35 / LG \$60) **VEGAN**

MULTICOLOR QUINOA

Quinoa with cranberries, yellow peppers, scallions, sliced almonds and raspberry vinaigrette.

(SM \$50 / LG \$85) **VEGAN**

PENNE WITH BOCCONCINI MOZZARELLA

Penne pasta with bocconcini mozzarella, cherry tomatoes, garlic, basil and olive oil.

(SM \$40 / LG \$70) **VEGETARIAN**

TORTELLINI SALAD

Cheese tortellini with cherry tomatoes, mixed peppers, ciliegine mozzarella, olive oil and a dash of balsamic vinegar.

(SM \$45 / LG \$80) **VEGETARIAN**

TRUFFLE QUINOA

Quinoa with brussel sprouts, chickpeas, mushrooms and truffle mayo.

(SM \$60 / LG \$95) **VEGAN**

VEGAN LAYERED POTATOES

Paper thin potatoes layered with tofu cream and vegan butter.

(SM \$50 / LG \$85) **VEGAN**

VEGETABLE FRIED RICE

Seasonal vegetables with fried rice, sesame oil, soy sauce and teriyaki.

(SM \$35 / LG \$60) **VEGETARIAN**



COLD SALADS

SM = Small (serves 8 to 12 people) | LG = Large (serves 15 to 20 people)

ARTICHOKE SALAD

Artichoke hearts, roasted peppers, rosemary, lemon zest and extra virgin olive oil.

(SM \$50 / LG \$85) **VEGAN**

BEET SALAD

Beets, red onions and vinegar.

(SM \$40 / LG \$70) **VEGAN**

BIBIMBAP QUINOA

A light vegan version of the world famous Korean dish. Quinoa baked tofu, shitake mushrooms, carrots and scallions fused with gochujang dressing.

(SM \$60 / LG \$95) **VEGAN**

BLACK BEAN AND CORN SALAD

Black beans, corn, cilantro, lemon juice, spices and olive oil.

(SM \$35 / LG \$60) **VEGAN**

CHICKPEA SALAD

Chickpeas, cilantro, lemon juice and olive oil.

(SM \$35 / LG \$60) **VEGAN**

CLASSIC POTATO SALAD

Idaho potatoes, onions, parsley, vinegar and mayonnaise.

(SM \$35 / LG \$60) **VEGETARIAN**

COLESLAW

Shredded cabbage, carrots, vinegar and mayo.

(SM \$35 / LG \$60) **VEGETARIAN**

CORN SALAD

Sweet corn, olive oil, parsley and lemon juice.

(SM \$35 / LG \$60) **VEGAN**

GERMAN POTATO SALAD

Idaho potatoes, bacon, parsley and vinegar.

(SM \$35 / LG \$60)

LENTIL QUINOA

Quinoa, lentil beans, tri color peppers, red onions and seasonal vegetables with extra virgin olive oil.

(SM \$50 / LG \$85) **VEGAN**

MIXED BEAN SALAD

Red, black, and cannellini beans, chickpeas, corn, cilantro, lemon juice, spices and olive oil.

(SM \$35 / LG \$60) **VEGAN**

MUNG BEAN SALAD

Mung beans, dried cherries, cranberries, pickled red onions and extra virgin olive oil.

(SM \$50 / LG \$85) **VEGAN**

RED SKIN POTATO SALAD

Red skin potatoes, carrots, celery, tri color peppers, onions, vinegar and mayo.

(SM \$35 / LG \$60) **VEGETARIAN**

WILD TABOULI SALAD

Wild tabouli, garlic, parsley, lemon juice, tangerine zest and juice with extra virgin olive oil. Clean, fresh, bright and vegan.

(SM \$50 / LG \$85) **VEGAN**



DESSERT

All selections are vegetarian

PLATTERS

COOKIE PLATTER

Assortment of fresh baked cookies including chocolate chip, oatmeal raisin, rainbow cookies and more!

(SM \$40 / LG \$70)

DESSERT PLATTER

Assortment of cookies, chocolates, and crumb cakes.

(SM \$40 / LG \$70)

CAKES *

RED VELVET

(8 INCH \$39 / 10 INCH \$45 / HALF SHEET \$105)

TIRAMISU

(8 INCH \$39 / 10 INCH \$45 / HALF SHEET \$105)

CHOCOLATE FUDGE

(8 INCH \$39 / 10 INCH \$45 / HALF SHEET \$105)

BLACK FOREST

(8 INCH \$39 / 10 INCH \$45 / HALF SHEET \$105)

CARROT CAKE

(8 INCH \$39 / 10 INCH \$45 / HALF SHEET \$105)

STRAWBERRY SHORTCAKE

(8 INCH \$39 / 10 INCH \$45 / HALF SHEET \$105)

NY STYLE CHEESECAKE

(8 INCH \$39 / 10 INCH \$45)

STRAWBERRY CHEESCAKE

(8 INCH \$44 / 10 INCH \$50)

MISSISSIPPI MUD CHEESECAKE

(8 INCH \$44 / 10 INCH \$50)

PASTRIES *

ÉCLAIR (12 PIECES)

(\$30)

BERRY NAPOLEON (12 PIECES)

(\$60)

NAPOLEON (12 PIECES)

(\$30)

BROWNIES (24 PIECES)

(\$50)

CANNOLI (12 PIECES)

(\$30)

BAKLAVA (24 PIECES)

(\$55)

PIES *

APPLE

(10 INCH \$20)

APPLE CRUMB

(10 INCH \$20)

BLUEBERRY

(10 INCH \$20)

PECAN

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