

CATERING BY



THE PERFECT TABLE

NEW YORK

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We are a collection of hospitality professionals with years of experience providing catering and event services to the most discerning clientele in New York.

Our culinary team is classically trained and draws inspiration from cuisines around the world. We pride ourselves on understanding the unique elements of each meeting or event and will always find a way to exceed your expectations.

From a simple catered breakfast to large scale gala events, our exacting attention to detail will assure you of a flawless execution. The Perfect Table is not just a catering company, but a true hospitality experience.

www.theperfecttablenyc.com

212.697.0400

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BREAKFAST

PASTRIES AND SWEET BITES

*a selection of our signature homemade breakfast pastries**

miniature muffins, croissants, danish, scones, bagels, and sliced breads garnished with fresh berries

**gluten-free and vegan items available on request*

YOGURT AND GRANOLA PARFAITS

Mango - greek yogurt, fresh mango, homemade granola, toasted coconut, honey

Blueberry - greek yogurt, fresh blueberries, homemade granola, toasted almonds, honey

Strawberry Banana - greek yogurt, fresh strawberries, bananas, homemade granola, honey

BREAKFAST SANDWICHES AND WRAPS

served on english muffins, wraps and fresh baked brioche buns:

The Classic

scrambled egg, bacon, tomato, swiss cheese

The Tuscan

egg, sausage, fresh spinach, tomato basil sauce, fresh mozzarella

The Healthy

turkey bacon, arugula, hardboiled egg, asparagus, goat cheese, olive oil, balsamic reduction

The Mediterranean

truffle egg whites, kale, portobello mushroom, crumbled feta cheese, fig jam

The Farmer

egg, bacon, arugula, tomato, goat cheese

The New Yorker

plant-based scrambled eggs, vegan cheese

MORNING TEA BISCUITS

scratch made herbed buttermilk biscuits

-turkey, sliced apple, fig jam

-iberico ham, brie cheese

-truffle egg salad, chives

-heirloom tomato, boston bibb lettuce, applewood smoked bacon, herbed aioli

AVOCADO TOAST BAR

our 'make your own' avocado toast bar served with artisanal multigrain breads

smashed avocado

lemon wedges

crumbled goat cheese

pear tomatoes

cilantro

chives

pico de gallo

smoked salmon florets

sliced hard boiled eggs

SMOKED SALMON PLATTER

scottish smoked salmon
hand rolled mini bagels
toast points
potato blinis

assorted cream cheeses
sliced red onion
beefsteak tomato

capers
crème fraiche
diced egg

STEEL CUT OATS

dried figs
dried apricots
sliced apples
agave syrup

PANCAKES AND FRENCH TOAST

served with butter, vermont maple syrup and berry compote

whole wheat pancakes
banana oatmeal pancakes
challah french toast



FRITTATAS

roasted tomato caprese

wild mushroom, ham, gruyère cheese

egg whites, asparagus tips, shiitake mushrooms, herbed goat cheese

THE PERFECT TABLE BREAKFAST AND LUNCH BOXES

chef curated meals individually packaged for contactless service. Please speak to our hospitality specialists

EUROPEAN BREAKFAST MEAT PLATTER

a selection of charcuterie meats and cheeses served with assorted european breads

salami
prosciutto
soppressata

pepperoni
iberico ham

fresh mozzarella
provolone

SCRAMBLED EGGS

traditional scrambled eggs

healthy egg whites

plant-based scrambled eggs

FARM FRESH OMELETS

asparagus tips, roast turkey, aged cheddar cheese

broccoli florets and aged manchego cheese

truffle wild mushrooms, fresh baby spinach

SIDES

fingerling home-fried potatoes

sweet potato hash drizzled with manuka honey

applewood smoked maple bacon with orange zest

turkey bacon

esposito's breakfast link sausage
pork
turkey
chicken apple

SEASONAL FRUITS

elegantly sliced fruit
mixed berries
orange and grapefruit sections

FRESH SQUEEZED CHILLED JUICES

orange
grapefruit
carrot

ANTIOXIDANT JUICES

antioxidant blast
green goddess
tropic-kale

COFFEE SERVICE

regular and decaffeinated coffee
cold brewed coffee

TEA SERVICE

herbal and black teas

BEVERAGES

bottled spring water- *still and sparkling*

assorted canned and bottled beverages

LUNCH

SIGNATURE NEW YORK DELI STYLE SANDWICHES

Roasted Turkey
heirloom tomato, cabot clothbound black label
cheddar, baby romaine

Corned Beef
cole slaw, manuka honey mustard

Reuben
pastrami, jalsberg, barrel aged sauerkraut,
russian dressing

Rare Roast Beef
horseradish mayonnaise

Solid Albacore Tuna Salad
field greens

The Perfect Club
roasted turkey, applewood smoked bacon,
aged cheddar cheese, crisp lettuce, beefsteak
tomato, basil mayonnaise

Tarragon Chicken Salad
sliced granny smith apples, micro greens

Egg Salad
applewood smoked bacon, boston lettuce, chives



SPECIALTY SANDWICHES

Smoked Turkey & French Brie
sliced roasted apples, arugula, maple mayonnaise,
raisin walnut bread

Fresh Roast Turkey
avocado, lettuce, beefsteak tomato, fresh mozzarella,
herb mayonnaise

Balsamic Grilled Chicken
portobello mushroom, fresh mozzarella, beefsteak
tomato, field greens

California Chicken Wrap
romaine, bacon, avocado, heirloom tomato,
lime mayonnaise

Chicken Cutlet
radicchio, arugula, parmesan, balsamic oregano

Filet Mignon
caramelized onions, arugula, smoked jalapeño aioli

Fig & Prosciutto
arugula, grilled onions, fig jam, fior di latte,
balsamic glaze

Adobo Grilled Shrimp BLT
applewood smoked bacon, heirloom tomato,
field greens, chipotle aioli

Pan Seared Salmon Steak
sautéed spinach, herb spread

Portobello Cauliflower Wrap
arugula, chickpea hummus, roasted red pepper

Filet Mignon BLT
applewood smoked bacon, heirloom tomatoes,
field greens, dill dressing

Kobe Roast Beef
arugula, horseradish aioli

Roast Beef
chive havarti, plum tomato, watercress, smoked pickles,
truffle mayonnaise

Virginia Ham
Sliced apples, cabot cheese, field greens,
maple dijon mustard

The Perfect Table Lobster Roll
boston lettuce, mayonnaise, chives, basil

Vegan Crab Cake
hearts of palm, chickpeas, artichokes, red pepper,
butter lettuce, panko breading, vegan tartar sauce



FRESH HOMEMADE PASTAS

Asparagus Arugula Penne

creamy feta cheese, heirloom grape tomatoes, meyer lemon juice, olive oil

Rainbow Roasted Cauliflower Orecchiette

white beans, san marzano tomatoes, garlic, olive oil,

Broccolini Sundried Tomato Orzo

fresh plum tomatoes, olive oil, garlic, sun dried tomato, chiffonade of basil

Mediterranean Whole Wheat Fusilli

sundried tomatoes, kalamata olives, artichokes, sautéed baby zucchini

Cavatelli Pasta Salad

white balsamic, cucumbers, shallots, red sorrel

Sweet Potato Gnocchi (gluten-free)

brown butter, spiced pumpkin seeds, crisp sage

Yellow Tomato Baby Farfalle

yellow tomato sauce, sautéed baby spinach, shaved parmigiano

Baby Cheese Ravioli

fresh spinach, san marzano truffle marinara, shaved parmigiano

GRAINS

Summer Quinoa Salad (gluten-free /vegan)
sautéed tuscan kale, baby vegetables

Truffle Wild Mushroom Farro
sautéed oyster & shiitake mushrooms, asparagus tips, pecorino romano

Cauliflower Rice (gluten-free /vegan)
baby arugula, white beans, broccolini, corn, quinoa, asparagus and carrots

Barley and Avocado
microgreens, dried cranberry, sun gold cherry tomato, goat cheese, citrus aioli

FARM SALADS

Heirloom Tomatoes & Fresh Mozzarella
thick sliced fresh mozzarella, yellow and red tomatoes, chiffonade basil, evoo

Toasted Goat Cheese & Baby Arugula
roasted pear, candied walnuts, dried cranberry, toasted goat cheese, champagne vinaigrette

The Perfect Table Caesar Salad
baby romaine, avocado, shaved parmesan, crisp pear tomatoes,
homemade croutons, caesar dressing

Mediterranean Chopped Salad
baby romaine, arugula, grilled artichokes, kalamata olives, farro, cucumber, shaved red onion, pear tomatoes,
homemade croutons, preserved lemon oregano vinaigrette

California Peach Salad
grilled peaches, roasted beets, roquefort cheese, red onion, pecans, baby kale, honey citron vinaigrette

Baby Kale Salad
sautéed wild mushrooms, cherry tomatoes, crispy shallots, shaved parmesan,
preserved lemon oregano vinaigrette

Asparagus Salad
fresh dill, red and yellow tomatoes, asparagus tips, shaved parmesan, fusion baby lettuce,
honey mustard dressing

Harvest Salad
field greens, roasted beets, orange sections, apples, watermelon radishes, pecans, crumbled bleu cheese,
red wine vinaigrette

Grilled White Corn Salad
heirloom cherry tomatoes, grilled white corn, english cucumber, avocado, shaved parmesan, baby arugula,
chipotle vinaigrette

Summer Berry Salad
blueberries, strawberries, blackberries, crumbled goat cheese, candied walnuts, baby spinach,
balsamic vinaigrette

SPECIALTY SALADS

The Perfect Table Cobb Salad

roast chicken, thick cut bacon, baby romaine hearts, avocado, heirloom grape tomatoes, roquefort blue cheese, balsamic vinaigrette

Seared Ahi Tuna Nicoise

baby lettuce, asparagus tips, marble baby potatoes, hard boiled egg, heirloom grape tomatoes, kalamata olives, miso vinaigrette

Teriyaki Glazed Salmon Salad

baby romaine, wonton chips, avocado, carrots, black radish, sesame-soy dressing

Grilled Filet Mignon Salad

baby iceberg, campari tomatoes, red onion, crumbled gorgonzola cheese, chives, slab bacon, champagne vinaigrette

Super Food Salad (V-GF)

baby kale, crisp romaine, quinoa, roasted sweet potatoes, broccoli, walnuts, spirulina vinaigrette

Grilled Shrimp Spring Salad

baby field greens, roasted corn, black beans, feta cheese, grape tomatoes, red onion, cilantro lime vinaigrette



POULTRY

Asparagus Stuffed Chicken
prosciutto, fontina, asparagus

Pan Seared French Cut Chicken
sherry wild mushroom sauce

Stuffed Chicken Oreganata
quinoa, oven dried tomatoes, kalamata olives, feta cheese,

Truffle French Cut Chicken
marble potatoes, black truffle butter

Chicken Limone
white wine, capers, meyer lemon juice, garlic, basil

Tuscany Chicken Breast
tomato coulis, roasted eggplant,

Roasted Chicken
grilled white asparagus, truffle pan sauce

Tuscan Grilled Chicken
roasted red peppers, fresh mozzarella cheese, fresh yellow tomato ratatouille

Stuffed Lemon Chicken
quinoa, sun dried tomatoes, kalamata olives, feta cheese, honey mustard glaze

Chicken Milanese
pan-fried chicken medallions, frissée, shaved fennel, shaved parmigiano, figs, pecans

Baby Chicken Cordon Bleu
turkey bacon, brie, beurre monte sauce

FROM THE BUTCHER

Sliced Herb Filet Mignon Steaks
sautéed portobello mushroom, frizzled shallots, port wine glaze

Roast NY Strip
braised rainbow chard rosemary Au jus

Braised Short Ribs
black garlic bordelaise, ginger bok choy

Herb-Crusted Rack of Lamb
vidalia, sage bordelaise

Filet Mignon Kebabs
herb roasted marble potatoes chimichurri sauce

Roasted Baby Tenderloin of Pork
bourbon caramelized baby apples, apricot glaze

FROM THE SEA

Sautéed Jumbo Shrimp
lemon, garlic, fennel, carrots

Baked Halibut
lemon basil crust, white asparagus

Pan Seared Chilean Seabass
garlic-infused white beans, baby spinach

Miso Sake Glazed Seabass
shiitake mushrooms, baby bok choy

Broiled Atlantic Cod
swiss chard, lemon caper sauce

Seared Summer Alaskan Salmon
sautéed baby spinach, lemon beurre blanc

Saffron Seafood Risotto
shrimp, scallops, lump crab, asparagus, wild mushroom

Pan Seared Scallops
white wine, capers, lemon zest, sautéed spinach

Poached Atlantic Cod
sautéed sliced new potatoes, leeks,
orange balsamic blaze

Panko Crusted Alaskan Halibut Steak
sautéed herb fennel, roasted peppers, tomatoes

Cedar Plank Alaskan Salmon
sautéed spinach, ginger maple sauce

Grilled Salmon Kebabs
tzatziki sauce

Lobster and Crab Ravioli
white wine lemon butter, herbs, garlic cream sauce



VEGETARIAN

Portobello Mushroom Risotto

Harissa Roasted Sweet Potatoes
lemon kale, spiced pepitas

Portobello & Fontina Cheese Ravioli
truffle mushroom sauce

Vegetarian Linguini Bolognese
shiitake mushrooms, tofu, campari tomatoes,
ricotta salata

Vegetable Stacks
portobello, carrots, zucchini, yellow squash,
eggplant, fresh mozzarella, asparagus tips,
aged balsamic reduction

Thai Grilled Vegetable Kebabs
cauliflower fried rice

Spring Pea Risotto
english peas, chanterelle mushrooms

Charcoal Campanella
oyster mushrooms, artichokes, scallions,
champagne leek sauce

Grilled Eggplant Rolatini
herb ricotta, san marzano sauce,
fresh mozzarella

VEGETABLES

Sautéed Haricot Vert
lemon, shallots, grape tomatoes

Fire Grilled Asparagus
black lava salt, lemon zest

Szechuan Sautéed Broccolini

Roasted Brussel Sprouts
crispy bacon, dried cranberries, calabrian chili, honey

Sautéed Wild Mushrooms
leeks, crispy shallots

Sautéed Baby Zucchini
grape tomatoes

Roasted Cauliflower Steaks
thyme, breadcrumbs

Lemon Roasted Rainbow Cauliflower

Roasted Butternut Squash
aleppo pepper, crispy sage

Sautéed Peapods & Baby Carrots
orange zest

Sautéed Spring Vegetables
asparagus, scallions, mushrooms,
snap peas, fresh mint

STARCH

Chive Mashed Potatoes

Truffle Parmesan Mashed Potatoes

Confit Potatoes
fresh rosemary, parmigiano

Basmati Rice Pilaf

Roasted Marble Potatoes

Celery Root & Parsnip Mash

Roasted New Potatoes
spring herbs

Smoked Gouda & Bacon Gratin

Forbidden Black Rice
ginger, coconut, furikake

AFTERNOON TEA SANDWICHES

Roasted Wild Mushroom
camembert, garlic aioli

Thinly Sliced Smoked Salmon
whipped cream cheese, lemon butter

Rare Roast Beef
watercress, roasted garlic horseradish aioli

Curried Egg Salad
mango chutney

PLATTERS

Charcuterie Board

International & Domestic Cheese Board

Baked Brie
sliced artisan breads

Seasonal Crudite
baby vegetables, assorted homemade dips

HORS D'OEUVRES

POULTRY

Chicken Kebab
bourbon bbq glaze

Peking Duck Spring Roll
hoisin miso mustard

Chicken Empanada
chimichurri

Chicken Satay
lemongrass miso glaze

BEEF, LAMB & PORK

Taco de Carnitas
slow cooked Mexican pulled pork con crema

Kobe Beef Meatball
herb ricotta, pomodoro sauce

Iberico Chorizo Deviled Eggs

Filet Mignon Bite
creamy horseradish sauce

Mini Beef Wellington
bordelaise reduction

Wagyu Frank In a Blanket

White Bean & Smoked Bacon Dip

Creamy Camembert & Prosciutto Tartine

Honey Ricotta Peach Crostini
crispy pancetta

Pork & Vegetable Potsticker

Baby Potato Bite
spanish chorizo

Pork & Chive Teriyaki Dumpling

Beef Empanada
sofrito

Lamb Meatball
saffron tomato sauce

SEAFOOD & SHELLFISH

Mini Crab Cake
herb aioli

Lobster Mac n' Cheese Croquette

Pan-Seared Scallop
candied applewood bacon wrapped

Chilled Jumbo Shrimp Cocktail
spicy miso mustard sauce

Mini Lobster Rolls

Tuna Tartare
house made sea salt potato chips

Smoked Salmon Canapé

Tuna Poke
wasabi avocado mousse

Chilled Lobster Cocktail

Mini Crab Taco
cucumber, avocado, radish, chipotle aioli

Seafood Meatball
carrot salad, lime mustard sauce, avocado,
mango mustard vinaigrette

Shrimp Taco
sweet corn slaw and avocado

Grilled Shrimp & Avocado Bite

Salmon Ceviche

Smoked Salmon Deviled Eggs

SLIDERS

Filet Mignon
aged white cheddar, caramelized onion, garlic aioli

The Perfect Table Meatball Slider
melted fontina

Turkey Slider
sweet potato bun

Sirloin
white american, smoked pickle, special sauce

Mini Reuben
jarlsberg, barrel aged sauerkraut

Beef Short Rib
pickled vegetable slaw, cilantro

Slow Cooked Pulled Pork
cheddar chive biscuit

Crab Cake
sautéed wild mushrooms, house made pickle,
heirloom tomato, butter lettuce

Pork Belly
gochujang mayo, house made kimchi

TACO BAR

Grilled Flank Steak
Chicken Tinga
Carnitas

Brown Rice
Cilantro-Lime Rice
Lettuce
Guacamole
Re-Fried Black Beans
Pinto Beans
Crema
Cotija Rubbed Corn
Grilled Vegetable
Pico De Gallo
Shredded Jack Cheese

Flour Tortillas
Tortilla Chips

VEGETARIAN & VEGAN

Artisanal Grilled Cheese Bite

Belgium Endive
raspberry goat cheese floret

Fig & Bleu Cheese Bruschetta

Fig & Fontina en Croute
black pepper agrodolce glaze

Truffle Mac & Cheese Tart

Tofu Ceviche
seasonal emulsion, cucumber cup

Impossible Meatball

Buffalo Cauliflower

Carrot Harissa Hummus Crostini

Fennel & Marscapone Puff Pastry Bite

Shiitake Spring Roll
yuzu sweet chili

Truffle Potato Croquette
herb aioli

Spanakopita
tzatziki



MIMOSA TASTING BAR

sparkling wine mixed with an assortment
of seasonal fresh fruit purées



HOMEMADE DESSERTS

Petit Fours & Truffles

Artisanal Italian Pastries

Handmade French Pastries

Miniature Fresh Berry Cream Tarts

Chocolate Chip Blondies

Miniature Cupcakes

Double Chocolate Fudge Brownies

Gourmet Chocolate Covered Pretzels

Homemade Butter Cookies

Chocolate Covered Strawberries

Decadent Individual Cake Jars

FULL-SERVICE CATERING

The Perfect Table is a full-service event planner & caterer. Our hospitality professionals will coordinate and manage every aspect of your event. From staffing, rentals, and venue selection, our dedicated team of experts will provide you with unparalleled excellence in service.

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