



# CASUAL CATERING MENU



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**cityfarm-catering.com**



## CASUAL FARE

**mini fawkner burgers** ..... \$48/doz, 3 doz minimum  
cheese, dill pickle, white sauce

**pulled pork sliders** ..... \$48/doz, 3 doz minimum  
coleslaw, dill pickle

**taco bar** ..... \$15.00 per person, 15 person minimum  
corn tortillas, chili braised chicken, potato + peas, guacamole,  
pico de gallo, sour cream jalapenos, pickled onions

**nacho bar** ..... \$10 per person, 15 person minimum  
nacho cheese, tortilla chips, pickled onions,  
pico de gallo, sour cream  
with turkey chili..... \$14 per person

**wings**..... \$12/doz, 3 doz minimum  
classic buffalo style with celery and bleu cheese

**hummus + veggie platter** ..... \$9 per person (vv)  
handmade chickpea hummus, seasonal vegetables,  
olives, flatbread

**frites** (only available at fawkner and union hall) ..... \$5 per person (vv)  
cone of fresh cut fries with one of the following sauces:  
house mayo, japanese style spicy mayo, maple mustard

**poutine** (only available at fawkner and union hall)..... \$5 per person  
fresh cut fries with new england style gravy &  
cheddar cheese curds

v = vegetarian / vv = vegan / gf = gluten free



## MEDITERRANEAN PLATTER

\$14 per person (vv)

- hummus
- pita
- falafel
- pickled vegetables
- hot sauce
- stuffed grape leaves
- olives
- lettuce
- tomato
- tahini

## MEAT AND CHEESE PLATTERS

starts at \$12 per person

- chefs selection cured meats
- chefs selection cheeses
- seasonal fresh fruit
- crackers

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## CROSTINIS

\$9 per person / per hour

choice of 3 served on toasted baguette

minimum of 10 people.

- fire roasted eggplant w/ pomegranate (vv)
- romesco with toasted marcona almonds (vv)
- roasted butternut squash, hazelnuts & vin cotto (vv)
- tuscan white beans, fresh herbs & lemon (vv)
- ricotta, honey, hazelnuts & lemon (v)
- fresh tomato, garlic, basil & olive oil (vv)
- olive oil marinated tuna, capers, olives and lemon
- tuscan chopped liver, balsamic glaze

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## ONE BITE CANAPES

\$14 per person / per hour, choice of 3

\$18 per person / per hour, choice of 5

can be passed or stationary (passed requires extra staffing)  
minimum of 10 people.

**lobster salad** with toasted corn on brioche +\$2

**yellow beet 'tartare'** with feta on papadam (v) (gf)

**fresh figs** balsamic glaze, prosciutto ham (gf)

**roasted mushrooms** with cabrales & toasted walnuts (gf)

**crab cakes** preserved lemon aioli, brunoise dill pickle +\$2

**grilled marinated chicken brochette**

pomegranate glaze (gf)

**cucumber & salmon** herbed yogurt, black salt +\$2 (gf)

**poached shrimp** tomato relish +\$2

**cured salmon** roasted fingerling potatoes, yuzu cream +\$2 (gf)

**beef tartare** horseradish, toasted garlic & chives +\$2 (gf)

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