



Café

World Catering - A Step Above!

Catering Menu
390 5th Avenue
(corner of 36th street)
New York, NY 10018

Tel: 212-563-9444
Fax: 212-563-9817

Breakfast Suggestions

(Minimum 6 Persons) Priced Per Person

Our Breakfast Presentations Are Perfect For Your Morning Needs - Sales Meetings, Seminars, Showroom Events, Holidays and any Special Occasions. We Deliver Delicious and Beautifully Designed Platters as Early as You Need Them.

W Café Breakfast Platter **\$3.50**

An Elegant Display of our Freshly Baked Bagels, Muffins, Croissants and Danish. Accompanied by Butter, Cream Cheese and Preserves, Beautifully Garnished with Fresh Fruit

New York Bagel Platter **\$2.75**

An Assortment of our Hand Rolled NY Bagels. Accompanied by Butter and Cream Cheeses

Norwegian Smoked Salmon Platter **\$7.95**

Thinly Sliced Imported Smoked Salmon Attractively Displayed with Bermuda, Onions, Capers and Sliced Tomatoes, Complimented with a Tray of Assorted Bagels and Cream Cheeses

Power Breakfast **\$5.25**

A Bountiful Bowl of Layered Crunchy Homemade Granola, Non-Fat Yogurt, Seasonal Berries and Fresh Fruit. Accompanied by a Display of Lowfat High Fiber Muffins, Multigrain Bagels and Breads, Honey & Fruit Preserves

Morning Buffet **\$7.95**

Scrambled Eggs, Challah French Toast, or Fluffy Buttermilk Pancakes Served with Crisp Home Fry Potatoes, Ham, Bacon or Smithfield Sausages. This Hearty, Delicious Breakfast is served with Mini-French Rolls, Butter, Fresh Fruit Jams and W Café House Blend Coffee

Let's Wrap Platter **\$3.95**

Flavorsome Easy to Eat Breakfast Wraps

- Egg Whites with Spinach and Feta Cheese
- Scrambled Eggs, Salsa & Monterey Jack Cheese
- Our Chef's Choice
- Your Choice

Fresh Fruit Salad **\$3.50**

A Bowl of the Markets Sweetest, Luscious Fruits and Berries

Sliced Fruit Melange **\$4.50**

A Refreshing Display of Seasonal Sliced Fruits, Melons, Pineapple and Berries

Freshly Squeezed & All Natural Juices **\$1.95**

Valencia Orange, Golden Grapefruit, Cranberry or Apple Juice

Beverage Service

Coffee Service **\$1.75**

Featuring our Signature Roast, Decaffeinated and Flavored Coffees

Tea Service **\$1.75**

Our Fresh Brewed Leaf Tea, Decaffeinated and Herbal Teas

Hot Chocolate **\$2.25**

Belgian Chocolate with Steamed Milk

Your Favorite Continental Package

\$6.95 Per Person
W Café Breakfast Platter

Your Choice of Freshly Roasted Coffees and Freshly Squeezed Juice

With Fresh Fruit Salad \$8.95

Event Displays

Priced Per Person

W Café Event Displays are Perfect for any Occasion. Corporate Gatherings, Intimate, Private Events or that Big Bash. We Help Make the Occasion Perfect!

Crudite and Dip Basket **\$4.95**

Crispy Freshly Cut Vegetables Beautifully Arranged with Your Choice of Creamy Dill, Blue Cheese or Lowfat Herb Dip

Cheese Board **\$4.95**

A Tasteful Selection of Imported and Domestic Cheese Arranged with Crackers and Savory Breads

Cheese & Fruit Display **\$5.50**

Soft, Semi-Soft and Hard Cheeses, Combined with a Melange of Fresh Exotic Fruits, Grapes and Berries. Accompanied by Our Just Baked French Baguette and Crackers

W Café Antipasto **\$7.50**

Grilled Vegetables, Sun-dried Tomatoes, Marinated Cellinigi (Fresh Mozzarella Balls), Cured Italian Meats, Spiced Olives, Provolone Cheese and a Basil Tapenade Dip Served with Focaccia Crisps

Tex-Mex Display **\$7.50**

Chipotle Chicken, Sante Fe Salad, Guacamole, Tortilla Chips, Salsa and Pepperjack Cheese

Ask About Our Sushi Presentations!

All our Catering Presentations Arrive Beautifully Decorated Complete with Plates, Napkins, Cutlery to Let You Enjoy a Perfect Worry Free Occasion

At W Café We Go Out of Our Way to Please Your Every Whim!

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Decadent Desserts

*(Minimum 6 Persons) Priced Per Person
24 Hour Notice Required

Your Dessert Makes the Meal Memorable.

Homemade Sweet Tray **\$3.95**

Luscious Cookies, Brownies and Specialty Bars

Chocolate Lovers **\$4.50**

Overwhelming Tray of Brownies, Chocolate Cookies, Chocolate Biscotti and Chocolate Covered Strawberries

Patissiere Display* **\$4.95**

Mini Italian and French Pastries, Including Eclairs, Napoleons, Cannolis, Fresh Tarts and French Cream Rolls

Break Time

*(Minimum 6 Persons) Priced Per Person
(After 1:30PM)*

Specialize in That Break Time Snack to Reenergize Your Day

Freshly Baked Cookies **\$3.25**

Brownies and Coffee Cake Attractively Displayed and Garnished

Coffee Service **\$1.50**

Including Teas, Hot Chocolate or Cooling Lemonades

Carved Fresh Fruit and Berries **\$4.50**

A Refreshing Platter of Seasonal Sliced Fruits, Melons and Berries

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Lunch Packages

(Minimum 6 Persons) Priced Per Person

Our Speciality Sandwich and International Wrap Platters are Especially Made for Your Catering Enjoyment, Beautifully Designed and of the Highest Culinary Standards

1. Favorite Sandwich, Wrap or Panini with Your Choice of One Side Salad **\$9.95**

2. Favorite Sandwich, Wrap or Panini with Your Choice of One Side Salad and Our Famous Dessert Sweet Tray **\$13.95**

3. Favorite Sandwich, Wrap or Panini with Your Choice of One Side Salad, Our Famous Dessert Sweet Tray and a Carved Fresh Fruit and Berry Display **\$15.95**

4. Carving Board Buffet, Hand Carved Thinly Sliced Array of Quality Meats and Cheeses Served with a Basket of Oven Fresh Old World Breads **\$11.95**

Your Choice of the Chef's Selection From the Following:

- Fresh Roasted Turkey
- Grilled Chicken
- Cajun Chicken
- Swiss
- Smoked Turkey
- Black Forest Ham
- Corn Beef
- Prime Roast Beef
- Cheddar
- Provolone

Accompanied with Potato Salad, Cole Slaw, Kosher Dill Pickles and an Array of Spreads with Our Famous Dessert Sweet Tray or Sliced Fruit Platter

5. New York Deli Sandwich Platter, Selections of New York's Finest Deli Meats and Salads **\$8.95**
Choose Your Favorites:

- Ham & Cheese
- Rare Roast Beef
- Chicken Salad
- Chicken Cutlet
- Tuna Salad
- Egg Salad
- Smoked Turkey
- Oven Roasted Turkey
- Black Forest Ham

All Sandwiches Artistically Arranged Using an Assortment of Brick Oven Breads. Served with Spreads, Homemade Cole Slaw & Pickles.

Add our Wonderful Dessert Platter \$3.25

Little Salads du Jour

The Perfect Accompaniment to Your Sandwich or Lunch Package 3.95 per person

- Organic Mesclun Greens
- Mediterranean Orzo Salad
- Penne with Roasted Pepper Sauce
- Penne with Sun-dried Tomato Sauce
- Sante Fe with Black Beans, Roasted Corn, Mango and Chipotle Lime Sauce
- Traditional Caesar Salad with Homemade Parmesan Croutons
- Penne Pesto Almondine
- Classic Baby Spinach Salad
- Green Garden Mixed Salad
- Israeli Salad with Cucumbers and Cherry Tomatoes in a Vinaigrette Dressing
- Pasta Primavera Salad
- Roasted Jalapeno Potato Salad
- Athena Mediterranean Salad

Food in a Box

Lunch Box **\$9.95**

Choose From Any of Our Sandwiches or Wraps, a Side Salad and Cookie

Salad Box **\$8.95**

Choice of Just Tossed or Entree Salad, Brick Oven Roll & Tree Ripened Apple

We Also Customize Box Lunches of Your Choice

Primo Pastas

(Minimum 6 People) **\$9.25 Per Person**

Our Chef Tosses Imported Pasta with His Signature Sauces and Old World Ingredients to Create Tastes that are Reminiscent of Your European Experiences. All Pasta Entrees Served with Caesar or House Garden Salad, Fresh Oven Baked Bread with Freshly Grated Peccorino Romano Cheese

Penne Alla Vodka

Creamy Tomato Sauce Finished with Fresh Basil and that Wonderful Russian Vodka

Spiralli Pollo

Corkscrew Pasta Tossed with a Sauce of Roasted Garlic, Parmesan Cheese and Cream Adding Grilled Chicken Breast, Cremini Mushrooms and Sun-dried Tomatoes

Rigatoni Bolognese

Beef and Tomato Ragout, Slowly Cooked in a Red Wine and Rosemary Sauce, Topped with Peccorino Romano Cheese.

Farfalle Rustica

Bowtie Pasta, Homemade Tiny Meatballs with a Toasted Sage Tomato Basil Sauce

Baked Ziti

With Four Cheeses

Roasted Vegetables Lasagna

Roasted Garden Vegetables Layered with Tomato Basil Sauce and Ricotta Cheese Baked in Our Brick Oven to Perfection

Baked Lasagna Bolognese

Made with Lean Ground Beef, Imported Cheese, Plum Tomatoes, Great Spice Combination and Basil Marinara Sauce

Giant Party Heros

One Foot Serves 3-4 People
\$19.00 Per Foot

The Hit of the Party on Crusty Italian Bread Accompanied by Cole Slaw, Potato Salad or Green Salad

1. Italian

Genoa Salami, Turkey, Baked Ham, Provolone, Roasted Peppers, Lettuce, Tomato, Shaved Red Onions, Oil & Vinegar

2. Vegetarian

Grilled Eggplant, Fire-Roasted Peppers, Portobello Mushrooms, Grilled Zucchini & Squash, Oven Roasted Carrots, Fresh Mozzarella Cheese and Basil Pesto

3. Turkey Cuban

Fresh Roasted Turkey, Oven Baked Ham, Pickles, Swiss Cheese & Russian Dressing

4. All-American

Roast Beef, Turkey, Virginia Ham, American Cheese, Lettuce and Tomato with Lemon Herb Mayo

5. Mexican

Cajun Chicken, Pepperjack Cheese, Roasted Peppers & Onions, Lettuce & Tomato with Chipotle Roasted Pepper Dressing

6. European

Grilled Chicken Breast, Honey Mustard, Roasted Red Peppers, Leaf Lettuce, Plum Tomatoes and Shredded Carrots

Please Let Us Help You!

Last Minute Meetings, Luncheons, or Forgotten Orders, We Will Do Everything to Bring Your Food!

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Entree Salads

(Minimum 6 Persons) **\$8.25** Per Person

Crisp, Refreshing, All Natural. W Café Entree Salads Provide the Right Approach to Today's Lite Wholesome Eating. All Salads Are Accompanied with a Crisp Flavorsome Bread Display and Recommended Salad Dressing.

W Café Chopped Salad - Chicken Breast, Smoked Country Ham, Hard Cooked Eggs, Tomatoes, Bacon, Cheddar Cheese & Swiss Cheese Over Iceberg Lettuce

Grilled Chicken Over Caesar - Grilled Chicken Breast Over our Crisp Refreshing Caesar Salad

Southwestern Chicken - Slow Roasted Cajun Chicken, Sante Fe Corn Salad, Gami Over Baby Organic Greens

Oriental Chicken Salad - Tender Chicken in Light Ginger Sesame Dressing wih Chinese Noodles, Oriental Vegetables and Water Chestnuts Over House Salad (Low Fat)

Cobb Salad - Oven Roasted Turkey, Rows of Perfect Avocado, Sprouts, Sliced Mushrooms, Sliced Tomatoes Over House Salad

Greek Salad - Feta Cheese, Stuffed Grape Leaves, Cherry Tomatoes, Red Onions, Kalamata Olives on a Bed of Mixed Greens

Grilled Portabello - Blue Cheese and Baby Organic Greens with Roasted Red Peppers and Crispy Walnuts

W Café's Favorite - Grilled Marinated Shrimp, Crumbled Smoked Bacon, Fresh Tomato & Red Onion Over Baby Organic Greens

Chef's Salad - Prime Roast Beef, Fresh Turkey, Swiss and American Cheese, Hard Cooked Eggs, Cherry Tomatoes, Gami on a Bed of Mixed Greens

Tuna Nicoise - Fresh Baby Spinach topped with Grilled Yellow Fin Tuna, Hard Boiled Eggs, Golden Yukon Potatoes, Capers, Nicoise Olives, Green Beans and Cherry Tomatoes, Served with a Basil Vinaigrette Dressing

Chef's Table Entrees

(Minimum 6 People) 24 Hour Notice Required

Our European Trained Chefs Create Entrees to Enable Our Clients to Serve Them Hot or at Room Temperature. Please Let Us Know Which You Prefer When Ordering. All Entrees are Served with a Baby Green or House Garden Salad, Brick Oven Bread, Potato or Rice of Your Choice and a Medley of Fresh Vegetables.

Rosemary Grilled Chicken	\$11.95
Teriyaki Salmon	\$12.95
Sliced Steak Cabernet	\$13.95
Oven Roasted Fresh Turkey with Stuffing	\$11.95
Chicken Francals	\$11.95
Grilled Steak Tips	\$12.95
Chicken Cordou Bleu	\$11.95
Fire Roasted Chicken	\$11.95
Old Fashioned Meatloaf with Mushroom Sauce	\$12.95
Southwestern Roasted Pork Loin	\$12.95
London Broil	\$12.95
Chicken Cacciatori	\$11.95