

1000 Third Avenue, New York, NY 10022

DAVID BURKE
at bloomingdale's

212.705.3800 • burkeinthebox.com

CATERING

FULL SERVICE CATERING MENU

CONTACT

email catering@craveablehg.com

phone 212.705.3800

48-hour notice required for all full-service events

HORS D'OEUVRES

priced per person

\$25 selection
of four items,
half hour of
service

\$45 selection
of six items,
one hour of
service

\$60 selection
of eight items,
two hours of
service

SURF

crab cake
tomato marmalade

steamed lobster dumplings
sesame ginger

tuna tartare
whipped avocado

crab cocktail
cucumber cups, sweet
& spicy chili sauce

mini lobster roll
split brioche bun

hamachi crudo
crushed avocado, soy yuzu
vinaigrette

pastrami salmon
scallion pancakes,
horseradish crème fraîche

mini shrimp tostada
pico chipotle mayo

TURF

cheeseburger sliders
candied bacon, american
pickles, sesame ginger aioli

bbq chicken & jack cheese
dumplings

dry-aged steak crostini
horseradish mousse

mini cobb salad
chicken, bacon, blue cheese,
walnuts

signature candied bacon
skewers

spicy pulled pork tacos

chicken satay
lemongrass, citrus dressing

kobe pigs in a comforter
poppy seeds, mustard

VEGETABLE

cheddar chive biscuit bites
truffle ricotta, onion jam

parmesan & red pepper
stuffed mushrooms

basil ricotta crostini
olive, tomato

mini pear & walnut salad
endive, blue cheese

roasted beets
orange, almonds, skordalia

marinated baby tomatoes
mozzarella, basil salt

seared polenta cake
mushroom medley, crispy sage

spinach & artichoke wontons
balsamic glaze

STATIONS chef's fee of 150 per station

ENTRÉES

aged prime rib	38 pp
roasted duck	26 pp
leg of lamb	28 pp
seasonal fish	26 pp
cedar plank salmon	24 pp
skirt steak	24 pp
roasted chicken	24 pp
raw bar	40 pp

*sides not included with raw bar

SIDES

two sides included with each entrée
6 per person for each additional side

roasted brussel sprouts & apple butter
braised red cabbage
fingerling potatoes
local market salad
thai stir fry
steamed asparagus & almonds

STATIONARY BAR SNACKS

spiced nuts	4 pp	chipped cheese	5 pp	homemade potato chips	5 pp
hummus	6 pp	guacamole	5 pp	smokey river blue	
crudités, pita chips		spiced tortilla chips, pico		cheese fondue, bacon	

BOARDS

artisanal cheese	12 pp	charcuterie	16 pp	assorted sliders	15 pp
chef's selection		chef's selection		cheeseburger, veggie burger,	
smoked salmon	10 pp	assorted mini tacos	15 pp	crab cake	
traditional & signature		tuna tartare, angry shrimp,			
accompaniments		short rib			

DESSERTS 12 per person | choose two

oatmeal cream pies	assorted fruit pies	chocolate pudding cups
chocolate covered strawberries	key lime pie shots	lemon meringue pie shots
mini cupcakes		

BAR PACKAGES

2 hour minimum for all packages
no shots, or doubles
last call will be 15 minutes prior to end of your event

***for licensing purposes, bar order must be submitted 15 business days in advance*

PREMIUM BAR

35 per person for first hour
30 per person for each additional hour
premium liquor
sommelier selected red, white & sparkling wines
variety of seasonal craft & imported beer

STANDARD BAR

30 per person for first hour
25 per person for each additional hour
house liquor
sommelier selected red, white & sparkling wines
variety of domestic & imported beer

WINE & BEER BAR

28 per person for first hour
23 per person for each additional hour
sommelier selected red, white & sparkling wines
variety of domestic & imported beer

For any questions please call Craveable Hospitality Group's special events at 212.705.3800 or email Catering@CraveableHG.com
Menu pricing does not include tax, delivery, service, or administrative fees

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illnesses