



Fine Food Catering and Event Planning

Serving all of New York City for Over 30 Years

**For Catering Information Call 631-637-3209
or email us at info@marchenyc.com
www.MarcheNYC.com**



Breakfast Platters

Minimum 10 People

MINI RISE & SHINE PLATTER

Freshly Baked Mini Danish, Muffins, Bagels & Croissants, served with Butter, Assorted Cream Cheese & Preserves

BAGELS FOR BREAKFAST

Assortment of Freshly Hand Rolled Bagels served with Choice of Cream Cheese (Plain, Scallion, Vegetable) accompanied with Butter & Preserves

GOOD MORNING PLATTER

Freshly Baked Mini Danish, Muffins, Bagels & Croissants served with Butter, Assorted Cream Cheese and Preserves, with a Seasonal Display of Freshly Cut Fruits

NORWEGIAN SMOKED SALMON PLATTER

Thinly Sliced Salmon served with Tomato, Red Onions, Capers, Lemon Slices, served with Assorted Bagels and Assorted Cream Cheese

MINI BAGEL, PASTRY & DANISH PLATTER

Mini Bagels, Muffins, Croissants, Danish, Turnovers, served with Individual Butter, Jelly & Cream Cheese

HIGH PROTEIN PLATTER

Scoops of Tuna and Egg Salad served on a Bed of Greens, served with Tomato Slices, Bermuda Onion and a Selection of Breakfast Breads

POWER BREAKFAST

Non Fat Yogurt accompanied with Fruit, Berries, Granola and Honey, served with Freshly Baked Muffins



Breakfast Packages

Minimum 10 People

MINI RISE & SHINE PACKAGE

Freshly Baked Mini Danish, Muffins, Bagels & Croissants served with Butter, Assorted Cream Cheese and Preserves, served with Coffee & Fresh Squeezed Juice

GOOD MORNING PACKAGE

Freshly Baked Mini Danish, Muffins, Bagels & Croissants served with Butter, Assorted Cream Cheese and Preserves, with a Seasonal Display of Freshly Cut Fruits, served with Coffee & Fresh Squeezed Juice

LUMBERJACK BREAKFAST PACKAGE

Scrambled Eggs and Choice of Buttermilk Pancakes or French Toast, garnished with Fresh Berries, choice of Bacon or Sausage, accompanied with Butter & Maple Syrup, served with Coffee & Fresh Squeezed Juice



Breakfast Favorites

Minimum 10 People

OVERNIGHT OATMEAL (MADE WITH ORGANIC MILK)

Blueberry Maple with Fresh Blueberries and Maple Syrup

Apple Cinnamon with Unsweetened Applesauce, Cinnamon & Honey

Banana Peanut Butter

The Vegan with Unsweetened Almond Milk, Peanut Butter, Banana, Honey and Vanilla Extract

AVOCADO TOAST

Classic Toast with Olive Oil, Chili Flakes, Sea Salt

Hercules with Crumbled Feta, Olive Oil, Micro Oregano

Protein with Hard Boiled Egg, Everything Bagel Spice, Cherry Tomatoes

Breakfast Suggestions

Minimum 10 People

Country Style Breakfast

Scrambled Eggs with choice of Turkey Bacon or Turkey Sausage & Breakfast Potatoes accompanied with the Mini Rise & Shine Platter

Pancakes or French Toast

Served with Butter & Syrup
Gluten-Free +
Add Mixed Berries +

Mini Omelette Buffet

Choose from:

Western, Mediterranean Feta, Tex Mex, Village Mushroom, Garden Roasted Vegetable, served with Home Fries, Muffins, Danish, Bagels, Butter, Preserves

with Turkey Bacon, Ham, Sausage, +
with Veggie Sausage, Patty Sausage or Canadian Bacon +

Breakfast Wraps

Egg Whites +

Power AM: Grilled Chicken, Spinach, Mozzarella

Zeus: Feta, Tomato, Onion

Kale: Kale, Avocado, Cheddar, Tomato

California BLT: Turkey Bacon, Avocado, Tomato



Beverage Corner

Minimum 10 People

COMPLIMENT YOUR BREAKFAST
CATERING WITH OUR BEVERAGE SERVICES!

JAVA BOX

Serves 8-10 people

Serves 15-18 people

COFFEE SERVICE

Featuring our Signature Roast, Decaffeinated & Flavored Coffees

TEA SERVICE

Our premium teas presented with fresh cut lemon wedges.

We also offer fine decaffeinated & herbal teas.

HOT CHOCOLATE

Made with imported chocolate & steamed milk

FRESHLY SQUEEZED JUICE

Orange, Grapefruit, Apple

MILKS - Regular, Skim, Soy

Almond Milk Additional



Breakfast Boxes

Minimum 10 People

Option 1.

Mini Pastry & Mini Bagel with Cream Cheese, Fresh Fruit Cup & Fresh Juice

Option 2.

Bagel, Muffin or Danish served with Butter, Cream Cheese, Jelly & Granola Honey Yogurt Parfait with Fresh Berries & Fresh Juice

Option 3.

Granola Honey Yogurt Parfait, Fresh Fruit Cup & Fresh Juice

Option 4.

Avocado Toast with a Fresh Fruit Cup & Fresh Juice





Pressed Panini Melts

Minimum 10 People

Your selection of our Hot Grilled Pressed Paninis.
Accompanied with a choice of two Specialty Salads and Chips.
Gluten Free Bread +

Turkey Avocado:

Pepper Jack Cheese, Arugula,
Tomato & Chipotle Aioli

Falafel:

Avocado, Tomato, Snow Pea Shoots,
Pickled Cherry Peppers & Lemon Tahini

Crispy Chicken:

Artichoke, Arugula, Sun-Dried
Tomato Pesto

Crispy Buffalo Chicken:

Blue Cheese, Scallion, Tomato
& Buffalo Sauce

Grilled Veggie:

Roasted Vegetables, Arugula
& Garlic Aioli

Monte Cristo:

Ham, Turkey, Swiss, Cheddar & Mustard

Reuben:

Pastrami, Sauerkraut & Swiss

Roast Beef:

Mozzarella, Carmelized Onions
& Gravy on Garlic Ciabatta

Grilled Chicken Portabello:

Fresh Mozzarella, Roasted Peppers,
Pesto Spread & Balsamic Glaze

Smoked Turkey & Cheddar:

Avocado, Tomato & Chipotle Aioli

Chicken Cutlet Parmigiana:

Marinara Sauce & Mozzarella

Specialty Sandwich Platters

Minimum 10 People.

Individual Bag Lunch Additional

Accompanied with Choice of Two Specialty Salads, Chips & Sweet Basket

Smoked Turkey:

Brie & Honey Mustard

Chicken Pesto:

Tomatoes, Arugula, Pesto Mayo

Black Forest Ham:

Jarlsberg, Honey Mustard

Roast Turkey:

Monterey Jack Cheese, Roasted Peppers, House Vinaigrette

Grilled Chicken:

Fresh Mozzarella, Roasted Peppers, Basil & Balsamic Glaze

Fresh Mozzarella:

Tomatoes, Basil, Pesto Mayo

Vegetarian: ✓

Avocado, Tomato, Sprouts, Red Onion, Roasted Peppers, Spicy Hummus

Monterey Grilled Chicken:

Chicken, Avocado, Tomato, Red Onion, Mesclun, Chipotle Dressing

Portobello Mushroom: ✓

Avocado, Kale, Caramelized Onion, Balsamic Glaze

Avocado BLT:

Avocado, Bacon, Tomato, Mayo, Summer Superfoods Blend

Albacore Tuna Salad:

Lettuce & Tomato

Wrap Platters

Minimum 10 People

Your Selection of Wraps Served with Choice of Two Specialty Salads, Chips & Sweet Basket

Choice of Wraps:

Sundried Tomato, Whole Wheat, Spinach, White

Cobb Wrap:

Roasted Turkey, Avocado, Bacon, Blue Cheese, Mixed Greens

Chicken Pesto:

Fresh Mozzarella, Arugula, Tomatoes

Roasted Vegetables: ✓

Avocado, Roasted Peppers, Hummus

All American:

Roast Beef, Turkey, American Cheese, Lettuce, Tomato, Mayo

Tuna Salad: Lettuce & Tomato





Super Baguette Hero

3 feet minimum.

Traditional:

Roast Beef, Roast Turkey, Black Forest Ham, American Cheese, Muenster Cheese, Romaine Lettuce & Choice of Dressing

Italiano:

Ham, Genoa Salami, Prosciutto, Mozzarella, Provolone, Romaine, Tomatoes, Roasted Peppers, Olive Oil Vinaigrette

Specialty:

Grilled Marinated Chicken Breast, Brie Cheese, Avocado, Roasted Vegetables, Romaine, Tomatoes, Choice of Dressing

Mexican:

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

Vegetarian:

Marinated & Roasted Vegetables (Zucchini, Eggplant, Portabello Mushrooms), Alpine Lace Cheese or Mozzarella, Sprouts, Romaine, Tomatoes, Olive Spread

Accompanied by Pickles. Sides Additional.



Bag Lunch

All prices per person - minimum 10 people

Option 1. Sandwich or Wrap, Chips, Soda & Homemade Cookies

Option 2. Sandwich or Wrap, Choice of Side Salad, Chips, Can of Soda & Homemade Cookies

Option 3. Sandwich or Wrap, Choice of Side Salad, Fruit Cup, Chips, Can Sodas & Homemade Cookies

Entree Salads

Minimum 10 people

HARVEST SALAD

Mixed Greens, Pear, Walnuts, Dried Cranberries, Mandarin Oranges, with Crumbled Goat Cheese

TURKEY COBB

Roasted Turkey, Bacon, Avocado, Bleu Cheese & Romaine Lettuce with Balsamic Vinaigrette

GARDEN SALAD

Mixed Salad Greens Topped with Grape Tomatoes, Cucumber, Red Onion, Bell Peppers, Carrots & Alfalfa Sprouts

KALE CAESAR SALAD

Tuscan Kale, Romaine, Shredded Parmesan, Croutons & Tomatoes

CONFETTI SLAW

Shaved Cabbage, Dill, Scallion & Shredded Carrots

HOMEMADE POTATO SALAD

Idaho Potatoes, Scallion, Carrots, Egg and Sour Cream

MACARONI SALAD

Elbow Macaroni with Carrots, Celery & Red Onion



Platters

Minimum 10 People

CRUDITE DISPLAY

Seasonal Fresh Vegetables Chilled and served with Ranch or French Onion Dip

FRESH FRUIT PLATTER

Fresh Sliced Seasonal Fruits

CHEESE PRESENTATION

A Selection of Fine Cheese: Havarti, Sharp Cheddar, Jarlsberg, Fontina, cut into bite size pieces served with Fine Crackers and Breadsticks

With Seasonal Fruit

TEA SANDWICHES

Assorted Bite Size Sandwiches on Artisanal Bread

PINWHEEL PLATTER

Assorted Choice Wraps served in Bite Size Pieces

TORTILLA CHIPS

with Nacho Cheese & Guacamole

FRESH MOZZARELLA, BASIL & TOMATO SKEWERS

World Taste

Minimum 10 People

NEWYORKER

- Crispy Chicken Skewers
- V V Bistro House Sliders
- Buffalo Chicken Skewers
- Franks in a Blanket
- Mini Quesadillas
- Honey Mustard Sauce
- Blue Cheese Dressing

THAI BASKET

- Shrimp Skewers
- Thai Chili Beef Skewers
- Lemon Ginger Chicken Skewers
- Mini Spring Rolls **V**
- Duck Sauce
- Sweet Chili Sauce

VEGGIE **V**

- Falafel Sliders
- Buffalo Spiced Baked Tofu
- BBQ Zucchini Biscuits
- Vegan Meatballs
- BBQ Sauce

MEDITERRANEAN

- Beef Kebabs
- Chicken Skewers
- Grilled Shrimp Skewers
- Stuffed Grape Leaves
- Spanakopita Triangles
- Chickpea Hummus
- Tzatziki Greek Yogurt Dip
- Assorted Flat Bread & Pita Points

Farmer's Table

Minimum 15 People

Choose Two Protein, Two Sides & One Salad. Includes Fresh Baked Bread.

BEEF

Montreal Seasoned
Hangar Steak +
Chimichurri Grilled
Steak +
Seared Filet Mignon
with Roasted Shallots +

VEGETARIAN / VEGAN

Portabella Burgers
with Vegan Cheese
Grilled Tofu
Vegan Meatballs with
Tomato Sauce

SEAFOOD

Garlic Butter Roasted Salmon
Honey Garlic Grilled Shrimp
Coconut Baked Shrimp

CHICKEN

Herb Garlic Chicken Breasts
Thai Chili Chicken Thighs
Herb Lemon Roasted Chicken

SIDES, GRAINS & VEGETABLES

Rainbow Carrots
Charred Broccoli
Roasted Sweet Potato
Spanish Yellow Rice
Mac & Cheese
Cranberry Walnut Wild Rice
Seasonal Quinoa Salad
Roasted Fingerling Potatoes
Mashed Potatoes
Roasted Seasonal Veggies

Balsamic Roasted
Brussels Sprouts
Roasted Cauliflower
Roasted Mushrooms
& Brussels Sprouts
Mexican Street Corn,
Queso Fresco & Cilantro
Roasted Butternut Squash
Shiitake Mushrooms
Mashed Cauliflower

SALAD

Organic Mixed Greens
Traditional Greek Salad
Baby Romaine Kale Caesar
Tex-Mex Salad

INDIVIDUAL ENTREES

Served with Two Sides, a Garden Salad
& a Fresh Baked Roll
10 guest minimum

Vegetarian / Vegan
Chicken
Beef
Seafood



Desserts

Minimum 10 People

SWEET TRAY

Cookies, Brownies & Bars

CANNOLI CRUMBLE

Cannoli Chips & a Bowl of Cannoli Cream

CAKE POPS

Mini Cheesecakes & Brownies Dipped in Milk Chocolate on Lollipop Sticks

CHOCOLATE DIPPED STRAWBERRIES

Smothered with Dark Belgian Chocolate

ASSORTED MINI CUPCAKES

FRUIT SKEWERS

WHOLE CAKES

Custom Crafted Cakes For Every Occasion

ROUND CAKES

10" 12 – 16 Guests

SQUARE CAKES

1/4 Sheet 25 Guests

1/2 Sheet 50 Guests

full Sheet 100 Guests

(All Serving Sizes Approximate)

CAKE LISTING

Please Inquire About our Cake Options.

Custom Inscriptions & Photo Overlays
Are Available For An Additional Charge
24 Hours Notice Required



OUR POLICIES

Catering orders may be placed Monday through Friday, 6:00 A.M. To 5:00 P.M.

Some items may require 24 hour notice.

Orders may be subject to deposit. one full business day's notice is required to cancel an order.

Delivery is available 7 days a week.