

THE PROVISIONER

NEW YORK DELI & CAFE

CATERING MENU

SANDWICHES \$10.95/each - sliced into 3

- Turkey- Mayo, Swiss, Greens
- Roast Beef- Horseradish Sauce, Cheddar, Greens
- Prosciutto & Mozzarella- Roasted Red Peppers, Arugula, Lemon Vinaigrette
- Italian- Mortadella, Salami, Soppressata, Provolone, Marinated Tomatoes & Onions, Vinaigrette
- Soho (Vegetarian) - Pesto, Fresh Mozzarella, Tomatoes, Arugula, Lemon Vinaigrette

BOXED LUNCHES 13.75/each

Your choice of sandwich, pickle, bag of chips, bottle of water, and cookie

PULLED PORK (full tray) \$180 (half tray) \$100

15 hour housed braised pork butt simmered in the provisioner's house BBQ sauce, served with fresh brioche slider buns.

BBQ BEEF BRISKET (full tray) \$200 (half tray) \$110

12 hour housed braised BBQ brisket simmered in the Provisioner's house BBQ sauce, served with fresh brioche slider buns.

GRILLED CHICKEN KABOBS (full tray) \$120 (half tray) \$65

Lemon herb grilled chicken skewers with red pepper, red onion, and drizzled with balsamic reduction.

WINGS (full pan) \$90 (half pan) \$50

Wings smothered in your choice of BBQ, Buffalo, Carolina Gold, Teriyaki or Truffle Parmesan sauce (Sides of ranch or blue cheese available upon request)

RIGGATONI (full pan) \$75 (half pan) \$40

EGGPLANT PARM (full pan) \$100 (half pan) \$60

House battered, locally sourced eggplant, pan fried and smothered with our house made San Marzano tomato sauce then topped with melted mozzarella

CHICKEN PARM (full pan) \$120 (half pan) \$65

In house, pan fried fresh chicken breast, topped with our San Marzano tomato sauce, and smothered with melted mozzarella

MEATBALL PARM (full pan) \$125 (half pan) \$65

House braised meatballs in our San Marzano pomodoro sauce, served with rigatoni pasta and topped with perfectly melted mozzarella cheese

LASAGNE (full pan) \$100 (half pan) \$55

Classic house made lasagna, with layers of lasagna pasta, San Marzano tomato sauce, ricotta, and mozzarella cheese, baked until all have melted perfectly

MAC N CHEESE: (full pan) \$75 (half pan) \$40

Classic macaroni and cheese made with our in-house creamy five-cheese sauce and shells

ARTISAN CHARCUTERIE BOARD \$200

This is a centerpiece of any event featuring hand cut Italian salamis and prosciutto, 6 cheeses including truffle cheese, manchego, dop parmesan, assorted brie's assorted crackers and bread sticks, fresh fruit, figs and jams includes handcrafted wood cheese gift board

CHARCUTERIE PLATTER \$75

Classic charcuterie featuring, hand cut Italian salami, prosciutto, soppressata, provolone cheese, fresh mozzarella and house roasted red peppers

ORZO SALAD (full pan) \$75 (half pan) \$40

Fresh orzo salad, dressed with lemon herb vinaigrette, plum tomato, dill, red onion, cucumber and topped with fresh feta cheese

TRIBECA SALAD (full pan) \$50 (half pan) \$30

Fresh field greens, cucumber, tomato, red onion, and feta cheese served with a lemon/dill vinaigrette, house made tzatziki sauce and pita bread

Add grilled chicken: \$50 for full pan, \$30 for half pan

CLASSIC BACKYARD POTATO SALAD (full pan) \$75 (half pan) \$40

Scratch made red russet potato salad featuring brined red russet potatoes, celery, onion, and our house made mustard dressing.

FRUIT SALAD: (full pan) \$125 (half pan) \$60

Orange, pineapple, cantaloupe, honey dew and watermelon as well as assorted berries

COLESLAW (full pan) \$75 (half pan) \$40

our house-made slaw

ROASTED VEG (full pan) \$75 (half pan) \$40

CHIPS 2.00/each

COOKIES .100/each

BROWNIES 2.95/each

BEVERAGES:

- Bottled water 2.00/each
- Iced Tea 2.50/each
- San Pellegrino 2.75/each
- Private Label Craft Soda 3.75/each
 - Root Beer, Orange Soda, Cream Soda
- Soda 2.25/each
 - Diet Coke, Coke, Sprite

***Half Pan feeds 10-15 people *Full Pan feeds 20-30 people**

Please see our facebook or website for images. (www.provisionerdeli.com)