



Full-Service Corporate & Private Event Menu

Hors D'Oeuvres

From the Sea
From the Land
From the Garden

Starters

Insalata
Pasta

Entree

From the Sea
From the Land
From the Garden

Accompaniments



(V) Vegetarian

(V+) Vegan

(GF) Gluten Free

EVENTFULLNYC
CATERING & EVENT PLANNING

(718) 624 - 5777 hello@eventfullnyc.com



Hors D'Oeuvres

From the Sea

Shrimp Cocktail (GF)

Served with Traditional
Cocktail Sauce

Grilled Shrimp (GF)

Lemon Chile Glaze
or Lemon Chive Aioli
or with Chorizo

Pickled Shrimp (GF)

Fennel, Pink Peppercorns,
Red Onions, Lemon & Capers

Skewered Shrimp

Scampi (GF)

Tossed in a Roasted
Garlic Parsley Sauce

Smoked Salmon Roses

Served on Black Bread
or Cucumber Rounds

Gravlax on Pumppernickel

Dill Mustard Sauce

Angels on Horseback* (GF)

Grilled Scallops Wrapped in Bacon

Scallop Ceviche (GF)

Served on Cucumber Rounds

Maryland Crab Cakes*

Served with Roasted Red Pepper Sauce

Seared Tuna*

Served on Rice Cake with Wasabi Aioli

Tuna Tartare

Lime Chile served in Savory
Cone with Black Sesame Seeds

Lobster Salad*

Served on Endive or Potato Roll

Fish or Shrimp or

Lobster Tacos (GF)

Served in Tortilla Cups with
Avocado Puree & Fresh Salsa



Hors D'Oeuvres

From the Land

Spicy Cuban Style

Filet Skewers GF

Spicy Mojo Aioli

Prime Filet of Beef

Served on French Bread with Country

French Mustard or Horseradish Cream

Sauce or Truffle Crostini with Green

Peppercorn Aioli

Mini Reubens

Corned Beef, Swiss Cheese,

Sauerkraut & Russian Dressing

Swedish Meatballs GF

Lingonberry Chutney

Asian Meatballs GF

Pork & Beef with an Apricot BBQ Sauce

Miniature Pigs in Blankets

Served with Dijon Mustard

All Beef Sliders

Served with or without Cheese, Dill

Pickles, Chipotle Ketchup on Mini

Brioche Rolls

Braised Short Ribs GF

Dried Fruit Chutney Served in

Tasting Spoons

Grilled Lemon-Thyme

Chicken Brochettes GF

Roasted Garlic Aioli Dipping Sauce

Jerked Chicken Skewers GF

Served with Mango Vinaigrette

Japanese Chicken Bites

Ginger Sauce

Curry Chicken Roulades

Mango Chutney, Celery, & Currents

Rolled in White Flatbread



Hors D'Oeuvres

From the Land

Tarragon Chicken Roulades

Fresh Tarragon, Celery & Red Onion
Rolled in White Flatbread

Chicken Sate

Served with a Thai Peanut Sauce

Latin Spiced Chicken Fajitas

Wrapped in Flour Tortilla with Salsa
& Guacamole - Can Substitute for Beef

Chicken Croquettes

Sriracha Crème

Moroccan Lamb Balls GF

Served with Tomato Jam

New Zealand Lamb Chop*

Tapas Style - with Harissa Aioli

Peking Duck*

Served in a Chive Pancake with Hoisin

Smoked Duck Breast

Served on Savory Thyme Biscuit
with Plum Chutney

Duck & Sweet Potato Croquette

Blood Orange Marmalade

Dates Stuffed with Water

Chestnuts GF

Wrapped in Caramelized Bacon

Asparagus GF

Wrapped in Prosciutto & Herb Chevre

Croque Monsieur

Parma Ham, Swiss, Pesto & Tomato

Antipasto Skewers GF

Prosciutto, Smoked Mozzarella,
Salami, Artichoke Hearts, Cherry
Tomato & Fresh Basil



Hors D'Oeuvres

From the Garden

Caprese Kebabs (GF) (V)

Bocconcini, Cherry Tomatoes
& Fresh Basil

Quesadillas (V)

Truffle Cheese & Wild Mushrooms

Fig & Goat Cheese (V)

Served on Flat Bread

Risotto Puffs (V)

Served with Fontina or Asparagus
& Parmesan

Tartlets (V)

Wild Mushroom & Parmesan
or Caramelized Onion & Gorgonzola

Parmesan Crostini (V)

Served with a Wild Mushroom Duxelles

Spanakopita (V)

Spinach & Feta Cheese in Phyllo

Creamy 4-Cheese

Macaroni (V)

in Tasting Spoons

Gruyere Grilled Cheese (V)

Served with Rosemary Aioli

Fried Mac &

Cheese Balls (V)

Spicy Tomato Sauce

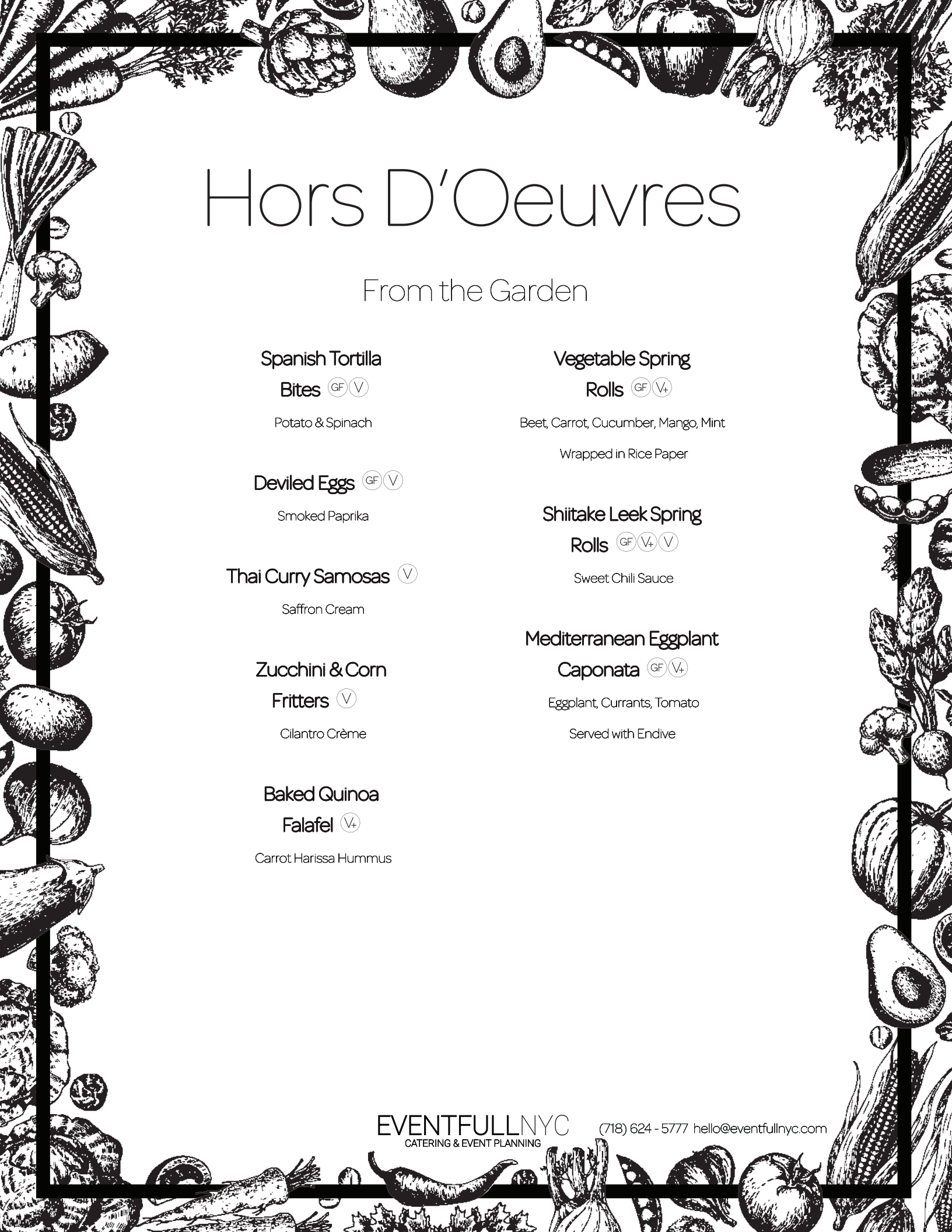
Black Bean

Corn Sliders (V)

Served with or without Cheese,
Chipotle Ketchup on Mini Brioche Rolls

Celery Remoulade (GF) (V)

on Endive Spears



Hors D'Oeuvres

From the Garden

Spanish Tortilla

Bites  

Potato & Spinach

Deviled Eggs

Smoked Paprika

Thai Curry Samosas

Saffron Cream

Zucchini & Corn

Fritters 

Cilantro Crème

Baked Quinoa

Falafel 

Carrot Harissa Hummus

Vegetable Spring

Rolls  

Beet, Carrot, Cucumber, Mango, Mint

Wrapped in Rice Paper

Shiitake Leek Spring

Rolls   

Sweet Chili Sauce

Mediterranean Eggplant

Caponata  

Eggplant, Currants, Tomato

Served with Endive



Starter

Insalata

Insalata Mista Agli

Agrumi (GF) (V+)

Arugula, Cucumber, Shaved Fennel

Grapefruit & Orange Supremes, Citrus

Vinaigrette

Mediterranean Burrata

Salad (GF) (V)

Frisee, Radicchio, Watercress, Heirloom

Tomatoes, Kalamata Olives, Tuscan Olive

Oil, Aged Balsamic, Micro Basil

Heirloom Tomato

Salad (GF) (V+)

Seasonal Greens, Grilled

Peaches, Fresh Basil

w or w/o Fresh Mozzarella

Little Gem Salad (V)

Candied Walnuts, Cucumber

Ribbons, Finely Grated Parmesan

& Champagne Vinaigrette

Shaved Fennel Salad (GF) (V+)

Apples, Radishes, Toasted Hazelnuts

Lemon Mint Dressing

Mixed Green Salad (GF) (V+)

Seasonal Greens

Choice of (2) Add-in's

Choice of Vinaigrette



Starter

Pasta

Linguine ai Frutti di Mare*

Lobster, Shrimp, & Scallops

Squid Ink Linguine

Smoked Rigatoni *

Lamb Sausage, Tomatoes, Artichokes,

Shaved Pecorino

Penne Primavera (V)

Zucchini, Squash, Sweet Peppers Sugar

Snaps, Roasted Garlic Cream Sauce

All'arrabbiata Gnocchi (V+)

Spicy Tomato, Fresh Herbs

Wild Mushroom

Lasagna (V)

Parsley, Thyme, Shallot Bechamel

Parmesan, Fresh Mozzarella

Assorted Ravioli (V)

Wild Mushroom, Cream Sauce

Butternut Squash, Sage Butter

Cheese, Pomodoro

Lobster, Americana

Chefs Seasonal Risotto

Lobster & Scallop

Beets & Goat Cheese

Wild Mushroom

Butternut Squash

Asparagus



Entrée

From the Sea

Oven Roasted Salmon (GF)

Mustard, Tarragon, Chive Sauce

--

Wild Rice with Dried Cherries & Chives
Roasted Tri-Color Carrots with Tahini
Sauce & Pistachios

Chilean Sea Bass

Papillote* (GF)

Olives, Capers, Herbs, Peppers
Baked in Parchment Paper

--

Three Grain Rice Pilaf
Steamed Asparagus Spears

Chilean Sea Bass*

Crispy Shallot Rings
Shallot Vinaigrette

--

Lemon Zest Orzo, Fresh Parsley
Zucchini Cherry Tomato Baked, Basil

Roasted Halibut* (GF)

Vegetable Ragu

--

Mushrooms, Potatoes, Fava Beans
Tri-Color Steamed Carrots, Dill Butter

Pan Seared Monkfish (GF)

Saffron Beurre Blanc

--

Herb Rice Pilaf
Sautéed Rainbow Swiss Chard, Garlic

Fresh Seared Tuna* (GF)

Warm Ginger Shitake Vinaigrette

--

Soba Noodles
Steamed Baby Bok Choy

Seared Scallops (GF)

Pinot Noir Sauce

--

Celery Root Puree
Asparagus, Carrot, Haricot Bundles

Pan Seared Crab Cakes*

Lemon Caper Aioli

--

French Beans, Toasted Almonds
Summer Succotash



Entrée

From the Land

Roasted Filet Mignon (GF)

Red Wine Demi-Glace, Wild Mushrooms

-or-

Red Onion Marmalade

--

Truffle Potato Gratin

Roasted Brussel Sprouts, Chestnuts

Dry Rubbed Brisket (GF)

Ancho BBQ Sauce

--

Creamy Homestyle Mashed Potatoes
Steamed Tri-Color Carrots, Maple Glaze

Roasted Rack of Lamb* (GF)

Rosemary, Garlic, Fresh Herbs

Red Wine Demi-Glace Sauce

--

Bejeweled Rice

Braised Red Cabbage, Sautéed Apples

Cuban Style Skirt Steak (GF)

Salsa Verde

--

Yellow Rice, Red Beans

Sweetened Plantains

30 Day Aged Rib Eye* (GF)

Red Wine Sauce

--

Garlic Parmesan Roasted Potatoes, Mint
Creamed Spinach

Porcini Crusted Rack of Lamb*

Red Wine Demi-Glace Sauce

--

Savory Bread Pudding

Mashed Butternut Squash, Rosemary,
Goat Cheese

Red Wine Braised

Short Ribs (GF)

Pearl Onions, Baby Carrots

--

Truffle Potato Gratin

Roasted Root Vegetables

Chicken Provencal

Artichoke Hearts, Mushrooms

Tomatoes, Capers

--

Baked Layered Semolina Gnocchi
Roasted Cauliflower, Golden Raisins,
Toasted Pine Nuts



Entrée

From the Land

Curry Chicken

Coconut, Cashews, Currents,

Mango Chutney

--

Coconut Rice

Sautéed Fresh Seasonal Greens

Roasted Rack of Pork (GF)

Au Jus

--

Sweet Potato Grain

Steamed Green Beans, Toasted Almonds

Chicken Dijonnaise (GF)

Leeks, Dijon Mustard

--

Wild Rice Pilaf

Roasted Brussel Sprouts,

Sweet Chestnuts

Fanned Five Spice Muscovy

Duck Breast* (GF)

Dried Cherry Sauce

--

Be Jeweled Rice

Sautéed Fresh Spinach

Chicken Forestière

Wild Mushroom Brandy Cream Sauce

--

Wild Rice Pilaf

Haricot Verte with Shallot Butter



Entrée

From the Garden

Grilled Portabella

Mushroom* (GF) (V+)

Stuffed with Vegetable Quinoa

--

Grilled Vegetables

Roasted Carrots Tahini, Pistachios, Pomegranate

Wild Mushroom Risotto* (V)

Truffle Oil, Parmesan

--

Roasted Root Vegetables

Steamed Asparagus

Vegetable Bolognese (V)

Wild Mushroom

--

Over Creamy Polenta

Roasted Root Vegetables

Butternut Squash

Curry (GF) (V)

Cauliflower, Peas, Carrots

--

Over Coconut Rice

Grilled Vegetables

Eggplant Parmesan (V)

Fresh Mozzarella

--

Buttered Wide Egg Noodles

Broccoli Rabe with Garlic Oil

Eggplant Chickpea

Ragu (GF) (V+)

Mediterranean Herbs

--

Served on Spaghetti Squash

Steamed Carrots, Tahini, Pistachio,

Pomegranates

Stuffed Poblano

Chilies (GF) (V+)

Black Beans, Fresh Corn, Sweet Potatoes,

Peppers, Fresh Cilantro

--

Avocado Crème

Spanish Rice



Accompaniments

-All Accompaniments are Gluten Free-

**Steamed Tri-Color
Baby Carrots** (V)

Maple Glazed

**Roasted New Red
Potatoes** (V)

Garlic Parmesan, Fresh Mint

Roasted Carrots (V+)

Tahini Sauce, Pistachios, Pomegranates

**Zucchini and Cherry
Tomato Bake** (V)

Fresh Basil, Parmesan

Wild Rice with Scallions (V+)

Dried Cherries, Roasted Pine Nuts

**Roasted Brussels
Sprouts** (V)

Crumbled Sweet Chestnuts

Jeweled Basmati Rice (V+)

Apricots, Carrots, Scallions, Toasted

Almonds, Saffron, Aromatic Spices

**Pan Roasted
Cauliflower** (V+)

Toasted Pine Nuts, Golden Raisins

Herb Rice Pilaf (V)

Shallots, Parsley, Thyme

**Roasted Tri Color Fingerling
Potatoes** (V+)

Fresh Rosemary & Thyme

**Sautéed Rainbow Swiss
Chard** (V+)

Fresh Garlic



Accompaniments

-All Accompaniments are Gluten Free-

Creamed Spinach (V)	Mashed Butternut Squash (V)
Fresh Garlic, Shallots	With Rosemary and Goat Cheese
Sautéed Broccoli Rabe (V+)	Potato Gratin (V)
Roasted Garlic Oil	Truffle Oil, Truffle Cheese, Parmesan, Creme
Steamed French Beans (V)	Sweet Fresh Corn Souffle (V)
Shallot Butter	Sautéed Peppers, Scallions
Sweet Potato Chipotle Gratin (V)	

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Creamed Spinach

Fresh Garlic, Shallots

Mashed Butternut

Squash 

With Rosemary and Goat Cheese

Sautéed Broccoli Rabe (V+)

Roasted Garlic Oil

Potato Gratin (V)

Truffle Oil Truffle Cheese Parmesan Creme

Steamed French Beans (V)

Shallot Butter

Sweet Fresh Corn

Souffle

Sautéed Peppers, Scallions

Sweet Potato Chipotle

Gratin

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