



## CATERING MENU

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### HORS D'OEUVRES

*All items priced per dozen (\*assembly required)*

PIGS IN BLANKET \$18

MEATBALLS \$24

ADOBE PULLED PORK SLIDERS\* \$26

BEEF FILET BRUSCHETTA WITH RED ONION JAM\* \$30

MOROCCAN LAMB LOLLIPOP \$50

CHICKEN KABOB SKEWERS \$28

WALDORF SALAD (w/ chicken) SPEARS \$24

AVOCADO CROSTINI WITH SMOKED BACON AND TOMATO \$24

POTATO CROQUETTE \$18

CAPRESE SKEWERS \$18

FALAFEL SKEWERS \$22

TOMATO GOAT CHEESE TARTLETTE \$24

CAPONADE BRUSCHETTA\* \$22

SPANAKOPITA \$24

MINI MAC & CHEESE CUPS \$18

BELUGA LENTILS SALAD IN ZUCCHINI CUPS \$20

MINI SALMON CAKES \$26

SHRIMP WRAPPED IN SMOKED BACON \$28

SMOKED SALMON BRUSCHETTA WITH GOAT CHEESE MOUSSE\* \$30

TUNA TARTAR ON RICE CRACKERS\* \$30

NEW YORK STATE FARMSTEAD CHEESE (from Sprout Creek Farm)

*Small \$45.00 (serves 4-6) | Large \$80.00 (serves 10-12)*

JUMBO WILD GULF SHRIMP COCKTAIL

*Small \$50.00 (serves 4-6) | Large \$95.00 (serves 10-12)*

APIARY CRUDITE

Choice of Hummus, Tzatziki or Classic Blue Cheese dips

*Small \$40.00 (serves 4-6) | Large \$65.00 (serves 10-12)*

HUMMUS PLATTER

Hummus served with baked pita chips, crudité and roasted chickpeas

*Small \$45.00 (serves 4-6) | Large \$75.00 (serves 10-12)*

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### SANDWICHES

*An assortment of made to order sandwiches & wraps from the list below.  
\$11.95 per person (6 person minimum)*

- CHICKEN & KALE w/ avocado & spinach wrap
- APPLE & GRAPE CHICKEN SALAD in whole-wheat wrap
- PROSCIUTTO & PROVOLONE w/ arugula & fig jam on baguette
- BLACK FOREST HAM & BRIE w/ arugula & fig jam on baguette
- ROAST BEEF & CHEDDAR CHEESE w/ sriracha jam, tomatoes & baby arugula on Bronx hero
- FRESH ROASTED TURKEY w/ arugula sprouts, tomatoes, Monterey Jack on WW bread
- TUSCAN TUNA FISH SALAD in whole-wheat wrap
- NYS FARMSTEAD CHEESE w/ pear, honey & arugula on baguette
- GRILLED VEGETABLE w/ goat cheese in sun-dried tomato wrap
- CAPRESE (tomato, basil & fresh mozzarella) on Portuguese roll

### SALADS

*Small - half pan \$35.00 (serves 8-12) | Large - full pan \$65.00 (serves 16 - 20)*

- ARUGULA w/ dried cherries, endive, Kinkead cheese & roasted shallot vinaigrette
- BABY KALE w/ chickpeas, orange, fennel, Parmesan cheese & lemon vinaigrette
- BABY SPINACH w/ pomegranate seeds, smoked bacon, goat cheese & lemon vinaigrette
- CAESAR (romaine or kale) w/ grape tomatoes & Parmesan cheese

*Small - half pan \$45.00 (serves 8-12) | Large - full pan \$90.00 (serves 16 - 20)*

- HORIATIKI w/ tomato, cucumber, green pepper, red onion, kalamata olives, feta cheese & herb vinaigrette

### SOUPS

*All soups are freshly prepared & made to order | \$5.95 - pint \$10.95 - quart (\*\$1 extra)*

- Beef Barley\*, Broccoli, Butternut Squash, Carrot Ginger, Chicken Vegetable, Curry Cauliflower, Mushroom Soup, Lobster Bisque\*, Parsnip Sage, Roasted Tomato & Fennel, Roasted Red Pepper & Fennel, Saffron Cauliflower, and more!

### DESSERTS

- COOKIES & BROWNIES \$6.00 per person
- BROWNIES & STRAWBERRIES \$7.00 per person
- COOKIES, BROWNIES & SEASONAL BERRIES \$8.00 per person
- FRUIT SKEWERS \$2.00 per person
- SLICED SEASONAL FRUIT PLATTER \$6.00 per person
- MINI BANANA PUDDING \$3.00 per person

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### ENTRÉES

*All entrees are delivered at room temperature unless otherwise arranged.*

LEMON - THYME FRENCHED CHICKEN BREAST

*\$12.95 per person (8 ounces per portion)*

PORK LOIN WITH WILD MUSHROOMS

*\$14.95 per person (8 ounces per portion)*

SLICED OR WHOLE FILET MIGNON

Served with either horseradish crème fraîche or red onion jam

*\$18.95 per person (6 ounces per portion)*

RACK OF LAMB - HERB CRUSTED

*\$28.95 per person (8 ounces per portion)*

GRILLED OR POACHED SALMON

Served with either romesco (nut free) or lemon mint yogurt crème fraîche

*\$14.95 per person (8 ounces per portion)*

GRILLED OR POACHED GULF SHRIMP

Served with mango salsa or cucumber-mint crème fraîche

*\$14.95 per person (7 ounces per portion)*

CHICKEN KABOB WITH GRILLED VEGETABLE

*\$11.95/each (10" skewer)*

### ENTRÉE PLATTERS

*Small - half pan (serves 6-8) | Large - full pan (serves 12-16)*

MAC & CHEESE *Small \$40 | Large \$70*

PASTA BOLOGNESE *Small \$45 | Large \$90*

TURKEY CHILI (all natural turkey) *Small (half pan) \$45 | Large (full pan) \$90*

LASAGNA (MEAT OR VEGETABLE) *Small \$50 | Large \$100*

### SIDES

*(serves 3-4 people per pound)*

MUSHROOM RISOTTO CAKE *\$4.50 each*

SPINACH BALL WITH PARMESAN *\$2.50 each*

HONEY GLAZED BABY CARROTS *\$11.95 per portion*

BRUSSELS SPROUTS WITH SMOKED BACON *\$12.95 per pound*

SAUTED FRENCH BEANS *\$12.95 per pound*

GRILLED VEGETABLES WITH FETA CHEESE *\$12.95 per pound*

HERB ROASTED POTATOES *\$10.95 per pound*

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### BREAKFAST/BRUNCH

**KALE AND EGG CUPS TRAY (LOW CARB, HIGH PROTEIN BREAKFAST!) \$35 (serves 8)**  
Kale, egg, and roasted cherry tomato custard, either in mini or regular size

**BREAKFAST BURRITO \$55 (serves 8)**  
Two eggs, black beans, peppers, onion, cheddar, pepper jack & avocado

**AVOCADO TOASTS PLATTER \$55 (serves 8)**  
3X smoked salmon & 3X smoked bacon and tomato

**MINI SALMON CAKES \$30 (serves 8)**  
Served with lemon mint yogurt crème fraîche

**BREAKFAST SANDWICH TRAY \$50 (serves 8)**  
A variety of two scrambled eggs, tomato on brioche roll with cheese, smoked bacon, or black forest ham

**FRITTATA TRAY \$35 (serves 8)**  
A choice of asparagus & mushroom, bacon & cheddar cheese, mozzarella & tomatoes, broccoli & cheddar cheese, smoked bacon, spinach & Gruyere cheese

**BREAKFAST PASTRY PLATTER \$35 (serves 8)**  
A variety of mini or regular sized breakfast baked goods on a platter. Selection may include: muffins, scones, croissants, bagels and pain au chocolat. Served with butter, jams and cream cheese.

**MINI MUFFINS \$18 per dozen**  
A choice of berry corn, cranberry chocolate chips, banana crumb

**SMOKED BACON - SIDES \$24 (serves 8)**

**TURKEY BREAKFAST SAUSAGE - SIDES \$24 (serves 8)**

**SEASONAL FRUIT SALAD WITH MINT - SIDES \$24 (serves 8)**

### BEVERAGES

**COFFEE LABS' FARM TO CUP COFFEE \$35/POT (SERVES 8-10)**  
**HARNEY'S AND SONS TEA SERVICE - ENGLISH BREAKFAST \$25/POT (SERVES 8-10)**

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