

Standard Passed Package

- Choice of 4 Passed**
\$25/person for the 1st hour
\$20 per person for subsequent hours

Choice of 3 Sweet Passed
\$5/person

Beer/Wine
\$15/person per hour

Champagne
\$25/person per hour

Premium Passed Package

- Choice of 6 Passed**
\$30/person for the 1st hour
\$20 per person for subsequent hours

Sweet Passed
\$7/person
Premium Package includes:
Tartlettes, Chocolate, Fruit, Nut

Beer/Wine
\$15/person per hour

Champagne
\$25/person per hour
Premium Package includes:
Caviar, Smoked Salmon, Lobster

Passed Hors d'Oeuvres Options:

BBQ Pork with pickled red cabbage
House Smoked Trout; green apple, horseradish
truffled Egg salad on croute; fine herbs
Dauphinos; sweet onion puree, caviar
Breaded sweet Pickle, w/ Smoke Salmon & Tziki
Gateau de foie, currents and sweet sherry
Bobo chicken rilette; preserved mango and lemon aioli
Smoked beets and goat cheese with chives
Roasted figs, prosciutto lemon thyme
Grilled Cheese, spiced tomato dipping sauce

Passed Sweet Options:

Cookies
Brownies
Biscotti
Bead Pudding

Platters (Min 12 people)

- Butcher's Selection of Premium Charcuterie**
Prosciutto, Salami, Pate, Mortadela
\$14/person

- Seasonal Crudités**
Market Vegetables with dipping sauce
\$6/person

- Artisanal Cheese**
Local Cheeses
\$14/person

- Exotic Fruit**
With a yogurt dipping sauce
\$9/person

- House Smoked Salmon**
Chopped egg, red onion, capers & crème fraiche
\$12/person

- Market Seasonal Greens**
Choice of vinaigrette
\$3/person

Raw Bar

- \$20/person per hour
- Oysters** East&West Coast
- Clams**
- Shrimp**
- Mussels**
- Crab Claws**
- Calamari Salad**
- Lobster + \$5**

Desserts

- All prices per person/hour
- Cookies** \$5
- Brownies** \$5
- Fresh Fruit** \$3
- Baked Alaska** \$6
- Bread Pudding** \$4
- Ice Cream Sandwiches** \$5
- Flourless chocolate cake** \$6

Breakfast Packages (includes coffee/water/tea)

- Danish, Bagels** \$8/person
- Smoked Salmon** \$10/person
- Charcuterie** \$12/person
- Quiche/Frittata** \$5/person
- Add Cocktails** \$10/person
- Full Breakfast Package** \$12/person
Choose 1:
French toast, Waffles, Scalloped Potatoes or Morning Potatoes
Choose: Bacon or Sausage
Scrambled Eggs
Add Cocktails \$10/person

Sandwiches & Sides

- Sandwiches + 1 side**
Includes Coffee & Water
10-20 people \$10/person
20 people + \$8/person
- Order 2 sides, get 1 free**
Choose below
10-20 people \$13/person
20 people + \$12/person

Sandwich Choices

House Roast Turkey
lettuce, tomato, honey mustard, Hudson Valley whole wheat

Smoked Chicken Salad
herbs, lettuce, tomato, sourdough

Pulled BBQ Pork
pickled red cabbage, toasted garlic bread

Roast Beef
charred onions & chimichurri dressing, sourdough

Caprese
balsamic, basil, local tomatoes and mozzarella, focaccia

Tuna
parsley, capers, lemon, olive oil, roasted pepper (no mayo)

Prosciutto
gruyere cheese, dressing, sourdough

Side Choices

Classic Green Bean Salad
roasted red pepper vinaigrette

NY state Potato Salad

Pasta Salad
oven dried tomatoes, basil & feta cheese

Dill Coleslaw

Mixed Greens

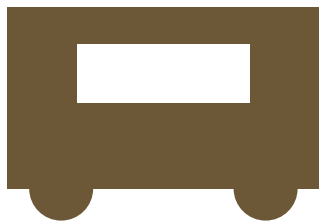


LOCAL



GLOBAL

HAVING A PARTY? WE'VE GOT A FOOD CART! & BBQ!



Off Site Trailer/Smoker Catered Parties

- From family reunions to corporate events, anywhere in the tri-state area, we will bring everything you need to host your own BBQ.
Ask for prices

Children's Party

- \$10 per Child / \$15 per Adult/per hour
Food Platters with child friendly food
*Grilled Cheese with or without ham,
Turkey Roll-ups, PB&J, Celery Peanut Butter &
Raisins or Cream Cheese*

Adults - Light passed food

*Cake
Cookies, Brownies
Juice/soda
Beer/Wine/Specialty Wine cocktails*

We customize menus to accommodate tastes and budgetary needs

Picnick is a sustainable food kiosk located at the Battery of New York City. As a mini model of consumer & eco conscious food service, Picnick sources most ingredients from small farms and local businesses; any global vendors must meet Fair Trade quotas or adhere to a socially conscious philanthropy.

MENU



OUR FOOD MAKES A DIFFERENCE



catering

www.mypicnick.com