

Corporate Catered Events by “Voila” Caterers

Whether you need drop-off catering for a casual luncheon, or on-site catering for a more formal corporate event, Voila Caterers will work with you to ensure all your needs are met. We offer a wide menu selection and work with you to create a custom, made from scratch menu to suit your specific needs.

Some of the various types of corporate events we cater include:

- Awards Dinners
- Board Meetings
- Company Picnics
- Conferences
- Conventions
- Corporate Lunches
- Corporate Parties
- Employee Appreciation Days
- Holiday Parties
- In-office Parties
- Quarterly Meetings
- Retirement Parties
- Sales Meetings
- Team-Building Outings

Our professional team brings the perfect combination of experience and passion to every event through our set & service and drop off options. We'll be there to guide you every step of the way, from planning through execution, helping you produce a highly successful and memorable corporate event, whether it's at one of New York's most sought after venues or right in your office.

Corporate Breakfast Packages

Continental Breakfast 12

Assortment of Freshly Baked Muffins, Bagels, Croissants and Fresh Fruit Salad. Served with Butter, Regular and Vegetable Cream Cheese & Fruit Preserves. Accompanied by Fresh Orange Juice

Executive Breakfast 14

Assortment of Freshly Baked Muffins, Bagels, Croissants, Oatmeal and Gluten Free Granola and Fresh Fruit Salad. Served with Butter, Regular and Vegetable Cream Cheese & Fruit Preserves. Accompanied by Fresh Orange Juice and Freshly Brewed Coffee.

CEO Breakfast 16

Assortment of Freshly Baked Muffins, Bagels, Croissants, Oatmeal and Gluten Free Granola, Coffee Cake and Banana Walnut Bread and Fresh Fruit Salad Garnished with Seasonal Berries. Served with Butter, Regular and Vegetable Cream Cheese & Fruit Preserves. Accompanied by Fresh Orange Juice and Freshly Brewed Coffee.

Corporate Breakfast Platters *A La Carte*

Fresh Baked Pastries 9

Select up to 4

Fresh Muffins, Danishes, Croissants, Yogurt Loaves, Crumb Cake, Lemon Lavender Cake, Banana Walnut Bread, Croissants, Coffee Cake, Carrots Cake accompanied by fresh whipped butter and seasonal preserves

Muffins 4 or Mini Muffins 2.50

Assortment of Freshly Baked Muffins Garnished with Assorted Berries. Served with Butter & Fruit Preserves

Bagels 4

Fresh Oven Baked Bagels served with Butter, Seasonal Preserves, Vegetable, Plain and Scallion Cream Cheese. Add \$3 for Gravlax

Breakfast Frittata 9

- Vine Ripe Tomatoes, Hand Torn Basil and Fresh Mozzarella
- Applewood Smoked Bacon, Caramelized Onions, and Gruyere
- Sautéed Kale, Sweet Potato, Wild Mushroom and Smoked Gouda
- Granny Smith Apple, Caramelized Onions and Brie
- Berkshire Pork Sausage, Overnight Tomatoes, Baby Spinach & Fresh Mozzarella
- Honey Glazed Oven Roasted Ham, Extra Sharp NY Cheddar, Shaves Green Onions
- Grilled Garden Vegetables, Basil Pesto & Fresh Mozzarella
- Ratatouille and Goat Cheese with Overnight Tomatoes
- Roasted Cauliflower, Extra Sharp NY Cheddar with Chives
- Grilled Asparagus and Goat Cheese with Fresh Herbs De Provençal

Health Conscious 12

Seasonal Fruit Salad with Berries, Oatmeal with Gluten Free Granola and Dried Fruit, Low Fat Greek Yogurt with Preserves and Honey accompanied by Seven Grain and Bran Mini Muffins

Smoked Salmon Platter 16

House Cured Gravlax & Smoked Salmon Platter with Fresh Oven Baked Bagels, Butter, Shaved Red Onions, Vine Ripe Tomatoes, Capers and Baby Arugula with House Made Dill, Scallion and Plain Cream Cheese

Deluxe Breakfast Buffet 16

Scrambled Eggs, Smoked Paprika Home Fries with Peppers and Onions, Applewood Smoked Bacon, Turkey Sausage, Overnight Tomatoes, Spicy Citrus Kale and Honey Butter Biscuits

Challah French Toast Breakfast 13

Challah French toast with Vermont Maple Syrup, Berkshire Pork Sausage Patties, Smoked Paprika Home Fries with Peppers and Onion and Seasonal Fruit Salad

Petite Breakfast Wraps 6

Add \$1.00 for Egg Whites

Assortment of Mini Breakfast Wraps:

- Scrambled Eggs, Spinach, Tomato and Feta Cheese.
- Smoked Bacon, Eggs and Cheddar Cheese.
- Sausage, Egg, Grilled Onions and American Cheese.
- Grilled Ham, Eggs and Blue Cheese.
- Grilled Vegetable, Eggs and Smoked Chipotle Gouda Cheese

Gluten Free Petite Breakfast Wraps 8

Add \$1.00 for Egg Whites

Assortment of Gluten Free Mini Breakfast Wraps:

- Applewood Smoked Bacon, Home Fries With Peppers, Onions and Extra Sharp NY Cheddar
- Smoked Ham, Caramelized Onions and Brie Cheese
- Berkshire Pork Sausage, Home Fries with Peppers and Onions and Extra Sharp NY Cheddar
- Hickory Smoked Turkey Breast, Granny Smith Apples and Gruyere
- Sautéed Spicy Citrus Kale, Roasted Overnight Tomatoes, Fresh Mozzarella
- Huevos Rancheros with Avocado, Salsa, Sour Cream, Pepper Jack And Black Beans
- Grilled Garden Vegetables, Fresh Mozzarella and a Basil Pesto
- Overnight Tomatoes, Fresh Herbs, Smoked Mozzarella
- Spinach, Mushroom and Herb Goat Cheese Goat Cheese
- Probiotic Kimchi and Kale with Extra Sharp NY Cheddar

English Muffin Breakfast Sandwiches 6

Add \$1.00 for Egg Whites

Freshly Scrambled Eggs with Tomato Jam, Herb Aioli and Hot Sauce on the side

*Fried eggs available by request

Meats: Hickory Smoked Turkey, Honey Baked Ham, Berkshire Pork Sausage or Applewood Smoked Bacon

Cheeses: Extra Sharp NY Cheddar, Gruyere, Fresh Mozzarella, Smoked Gouda, Munster, Pepper Jack, Brie, Maytag Blue, Feta, Goat

Breakfast Beverages

Premium Gourmet Coffee

10 Cup \$25.00 – 20 Cup \$50.00 – 30 Cup \$75.00

Tea Service- Assortment of Herbal Teas

10 Cup \$25.00 – 20 Cup \$50.00 – 30 Cup \$75.00

Juice by the Pitcher

\$15.00 Serves 10 Cups

Orange Juice – Grapefruit Juice – Cranberry Juice – Apple Juice

Breakfast Add-on's

Whole Fruit \$2.00

Yogurt Cups \$3.00

Fruit & Yogurt Parfait \$3.95

Yogurt & Granola Parfait \$3.95

Fruit Salad \$3.95

Sliced Fruit Platter \$4.95

Corporate Lunch Packages

Sandwich Buffet Package 12

Choice of Two Types of Signature Sandwiches, Homemade Chips and Garden Salad with your choice of dressing.

Box Lunch 14

Choice of a Sandwich or Wrap, Piece of Fruit, Chips, Cookie and Bottled Water.

Executive Lunch 16

An Assortment of Four Signature Sandwiches and/or Wraps, Garden Salad, Fresh Fruit Salad With Seasonal Berries, Chocolate Chunk Cookie and Brownie Tray and Bottled Water

CEO Lunch 21

An Assortment of Six Sandwiches and/or Wraps, Seasonal Salad, Fresh Fruit Salad with Seasonal Berries, Homemade Potato Chips, Spiced Mixed Nuts, Assorted Hummus Crudité Platter, Chocolate Chunk And Brownie Platter

SIGNATURE SANDWICHES 8

Maple Glazed Ham with Brie Cheese, Honey-Dijon Mustard, Vine Ripe Tomatoes and Crisp Romaine

Hickory Smoked Turkey Breast, Gruyere Cheese, Garlic Confit Aioli, Vine Ripe Tomatoes, Baby Arugula

Herb Crusted Turkey Breast with Granny Smith Apples, Brie Cheese and Honey-Dijon Mustard, Baby Arugula

Herb Crusted Rare Roast Beef with Gruyere Cheese, Horseradish Aioli, Vine Ripe Tomatoes & Crisp Green Leaf

Curry Grilled Chicken Salad with Shaved Shallots, Dark Raisins, Celery Salt Baby Arugula

Grilled Cheese with Vine Ripe Tomato and Applewood Smoked Bacon (Bacon Can Be Substituted)

Hickory Smoked Turkey Breast Club, Applewood Smoked Bacon, Vine Ripe Tomatoes, Crisp Romaine, and Garlic Confit Aioli

Classic B.L.T. Applewood Smoked Bacon, Crisp Romaine, and Thick Cut Vine Ripe Tomatoes with Myer Lemon-Garlic Confit Aioli ** Add Avocado +1

Grilled Garden Vegetable with Melted Fresh Mozzarella and a Humus-Basil Pesto Spread (Vegetarian)

Grilled Eggplant and Roasted Peppers Baby Spinach with Fresh Mozzarella and Kale Pesto

Albacore Tuna Salad with Shaved Red Onion, Celery, Dried Cranberries and Baby Arugula

Egg Salad Seven Minute Eggs, Smoked Paprika-Garlic Confit Aioli, Myer Lemmon Zest, Dill, Shaved Sea Salt, Fresh Cracked Black Pepper

Chicken Cutlet with Melted Provolone, Vine Ripe Tomatoes, Shredded Green Leaf Lettuce and Garlic Confit Aioli

Premium Sandwiches 12

Rare Thin Sliced Roast Prime Rib

With Baby Arugula and Horseradish Mayonnaise on Rye Bread

Croque Monsieur

Classic French Grilled Ham and Cheese on Sourdough Bread

Ratatouille with Herb Goat Cheese, Humus and Basil Pesto (Vegetarian)

Kimchi Grilled Cheese with NY Sharp Cheddar, Sautéed Kale and Pickled Red Onions (Vegetarian)

Thanksgiving Style Hickory Smoked Oven Roasted Turkey Breast, Homemade Cranberry Jam, Corn Bread Stuffing, Turkey Gravy

Smoked Salmon & Vine Ripe Tomato with Caper- Myer Lemon Cream Cheese, Pickled Red Onion, Baby Arugula

Blackened Catfish BLT with Pepper Jack Old Bay Crusted, Charred Catfish, Applewood Smoked Bacon, Crisp Romaine, Vine Ripe Tomatoes, Myer Lemon Aioli

Seared Tofu and Kimchi Banh Mi with Cilantro, Pickled Daikon and Carrots, Sautéed Kale

Louisiana Shrimp Po Bo Old Bay Battered Popcorn Shrimp, Horse Radish-Pickle Aioli, Lime Zest, Shredded Lettuce

Sandwiches are cut into halves and served on platters unless specified otherwise. Sauces and condiments can be served on the side if desired.

Salads 4

Mesclun Salad with Balsamic or Dijon Vinaigrette

Romaine Heart Salad with Caesar Dressing

French Lentil Salad with Fresh Ginger and Balsamic Vinaigrette

Tricolor Pasta Salad Provençale with Tomato, Basil, and Olive

Homemade Macaroni Salad

Elbow Macaroni with Homemade Mayo, Celery, Hard Boiled Eggs, and Sour Cream

Dill Potato Salad

Farm Fresh Potatoes homemade Mayo, Sour Cream, and Fresh Dill.

Garden Salad

Mixed Greens, Cherry Tomatoes, Shredded Carrots and Cucumbers.

Caesar Salad

Crisp Romaine Lettuce, Oversized Homemade Garlic Croutons Topped With Grated Parmesan Cheese.

Kale Salad

Fresh Kale, Cherry Tomatoes, Dried Cranberries, Cucumbers, Feta Cheese with A Balsamic Dressing.

Spring Salad

Mixed Greens, Cherry Tomatoes, Dried Cranberries, Raisins and Topped With Goat Cheese Served with Raspberry Dressing.

Pasta Pesto

Penne Pasta, Grilled Red Peppers, Carrots, Zucchini, Yellow Squash, and Topped Parmesan Cheese and Pesto Sauce.

Signature Salads 6

Tomato Cucumber Red Onion and Feta Israeli Salad
with Oregano Vinaigrette

Raw Kale and Pickled Golden Beet Quinoa Toasted Pumpkin Seeds and Shaved Pecorino
with a Red Wine Dijon Vinaigrette

Roasted Cauliflower and Baby Spinach Salad
with Blood Oranges Shaved Red Onion and a Ginger Soy Vinaigrette

Grilled Watermelon and Feta Salad
with Shaved Jalapeño and Radish and Lime Zest with a Balsamic Reduction

Baby Spinach and Date Salad
with Spiced Almonds and Gorgonzola with Lemon Vinaigrette

Baby Arugula Mint and Basil Salad
with Fried Goat Cheese and Seared Artichoke Hearts with Green Goddess

Papaya and Calamari Salad
with Cilantro Carrots and Lionfish Sauce Vinaigrette

Pickled Garden Vegetables and Spicy Chickpea Salad
with a Preserved Lemon and Curry Yogurt

Beet and Feta Salad
with Spiced Almonds Micro Celery and Shallot Vinaigrette

Kohlrabi and Watermelon Radish Salad
with Aged Parmesan Market Carrots Dandelion Greens with a Preserved Lemon and Dijon Vinaigrette

Grilled Kale and Kimchi Salad
with Pickled Daikon with a Rice Wine Vinaigrette

Baby Arugula Salad
with Grilled Calamari Preserved Lemon Pickled Shallots and Balsamic Reduction

SOUPS 3

Classic Chicken Noodle with Garden Vegetables, Kidney Beans & Fresh Herbs

Curried Green Lentil with Carrots, Celery, Garlic Chips and Fire Roasted Tomatoes (Vegan)

Tomato Basil with Garlic Confit, Fresh Herbs De Provence & Shaved Pecorino (Vegetarian & Vegan)

White Bean & Kale with Homemade Vegetable Broth, Caramelized Onions & Red Pepper Flakes (Vegan)

Garden Vegetable Minestrone with Fire Roasted Tomatoes, Kidney Beans, Pasta, Baby Spinach (Vegan)

Split Pea with Smoked Ham and Fresh Parsley

SOUPS (cont) 3

Fire Roasted Tomato Bisque with Fresh Herbs and Garlic Confit (Vegetarian)

Apple Pumpkin with Toasted Pumpkin Seeds, Maple Syrup, Balsamic Reduction (Vegan)

Mushroom Barley with Grilled Garden Vegetables and Baby Spinach (Vegan)

Four Bean Chili with Smoked Paprika, Garlic, Onions, Fire Roasted Tomatoes (Vegan)

Chili Con Carne...Our Four Bean Chili with Grass Feed Ground Beef

New England Clam Chowder with Applewood Smoked Bacon, White Wine, Heavy Cream, Idaho Potatoes

Manhattan Clam Chowder with Long Island Sound Cherry Stone Clams, Fire Roasted Tomatoes, Garlic Chips, Smoked Bacon

Potato Leek with Smoked Gouda, Caramelized Onions and Green Onions

Curry Roasted Cauliflower and Granny Smith Apple with Coconut Milk & Red Pepper Flakes

Italian Wedding with Berkshire Pork Meatballs, Shaved Pecorino, Orzo, Garlic Confit and Baby Spinach

Chilled Summer Gazpacho with Squash, Onions, Tomatoes, Lemon Zest, Cucumbers, Cilantro

Chilled Green Gazpacho with Grapes, Tomatoes, Jalapenos, Grilled Tomatillos, Garlic Confit

Cold Watermelon with Cantaloupe, Honey Dew, Oranges, Cider Vinegar

HOT LUNCH MENU

PASTA MAIN ENTREES

Baked Ziti 10

Penne Ala Vodka 10

Rigatoni Bolognese with Meat Sauce 12

Handmade Cheese Tortellini 11

Penne Primavera with Seasonal Grilled Vegetables 12

Homemade Meat Lasagna 13

Homemade Vegetable Lasagna 12

Add \$3pp for choice salad, sliced baguettes and garlic butter

Protein Add - Grilled Chicken 3, Salmon 4, Tofu 4

HOT LUNCH ENTRÉES

Includes Garden or Caesar salad with a choice of one starch and one vegetable.

Served with bread and butter.

Chicken Entrée 18

Chicken Marsala: Sautéed mushrooms finished with a rich Marsala sauce.

Chicken Francaise: Sautéed chicken breast white wine lemon butter sauce.

Rotisserie Chicken: Oven roasted chicken in Spanish spices.

Chicken Parmigiana: Lightly fried and covered with our homemade mozzarella cheese and marina sauce.

Beef or Pork Entrée 21

Sirloin Steak: Sautéed with sautéed Spanish onions and peppers

Beef & Broccoli: Sautéed beef, broccoli in a light teriyaki sauce.

Grilled 6oz Fillet Mignon: In a Merlot mushroom sauce. (add \$5.00)

Seafood Entrée 22

Market Fish with Garlic Herb Panko Crust and Shallot White Wine Sauce **\$17**

Asian Shrimp Stir Fry: Sautéed shrimp with sautéed vegetables in a sesame ginger sauce.

Shrimp Scampi: Sautéed in a lemon Italian parley garlic sauce served over linguini.

Shrimp Fra Diabolo: Lightly fried in a spicy marina sauce served over wild rice

Tilapia: Fried tilapia in a White wine sauce.

Grilled Salmon: In a white wine butter garlic sauce. (add \$4.00)

Lunch Side Dishes (select one each)

Starch Dishes

Garlic herb mashed potato

Oven rosemary roasted potato

Three cheese baked macaroni

White rice or +\$1 Brown Rice

Spanish rice & black beans

Penne ala vodka

Baked Ziti

Végétales Sides

String beans almandine

Roasted corn & roasted red peppers with chipotle peppers

Steam carrots, broccoli, & cauliflower w/ garlic butter sauce

Sweet plantains

Grilled marinated vegetables

(priced at a minimum of 25 guest)

“Voila” Caterers- Buffet Select Packages

(priced at a minimum of 25 guest)

AFTERNOON TEA 16

ASSORTED TEA SANDWICHES

- Mozzarella, Roast Pepper, Tomato and Pesto on Mini Brioche Rolls
 - Smoked Salmon Salad on Pumpnickel Bread
 - Ham, Brie, Sun-dried Tomato, Dijon Mayonnaise on Mini 7-grain Rolls
 - Curried Chicken Salad on Mini Croissants
- Accompanied by** -Assorted French Cookies
-Scone with homemade strawberry preserves and whipped cream
-TEA, COFFEE, DECAF

Bistro Buffet 25

Brings the flavors of Celebrated French Bistro - Café du Soleil to your event with this satisfying and crowd pleasing inspired menu.

Niçoise Salad with Tomato, Hard-Boiled Eggs, Niçoise Olives, Anchovies, Dressed w/Olive Oil
French Baguette and Butter

Pan Roasted Free Range Chicken Breast with Wild Mushroom Sauce

Market Fish with Garlic Herb Panko Crust and Shallot White Wine Sauce

Brown and Wild Rice Pilaf

Steamed Broccoli Salad with Roasted Garlic

Sweets –Mini Crème Brulée, Mini Double Chocolate Brownie, and Mini Fresh Fruit Tarts

ITALIAN AND MEDITERRANEAN BUFFET 30

This popular menu blends hot and cold dishes featuring the distinct flavors of Southern France, Italy, and the Mediterranean region.

Caesar Salad with Grilled Chicken or Shrimp (\$5.00/person additional for Shrimp) Romaine Lettuce with Sourdough Croutons, Parmesan Cheese, and Classic Caesar Dressing

Salumeria Platter

Assorted Custom Cured Salamis, Saucisson, Prosciutto di Parma, Breadsticks and Olives

Antipasto Platter

Grilled Zucchini and Yellow Squash, Roasted Peppers, Grilled Portobello Mushrooms, Marinated Artichoke Hearts, Assorted Olives, and Parmesan Cheese, Served with Italian Breadsticks

Baked Penne Pasta with Chicken, Fresh Mozzarella, and Tomato Sauce (Vegetarian option available)

Rustic Sourdough Bread and Herb Infused Extra Virgin Olive Oil

Sweets – Classic Tiramisu, Mixed Berries with Marsala Zabaglione, and Italian Butter Cookies

Desserts

Cookie Platter 3

Freshly baked homemade chocolate chip, oatmeal raisin, macadamia nut, and an assortment of butter cookies garnished with sliced strawberries and assorted berries.

Cookie & Brownie Platter 4

Freshly baked chocolate chip, oatmeal raisin, macadamia nut cookies, freshly baked brownies and an assortment of butter cookies garnished with sliced strawberries and berries.

Dessert and Coffee Break 6

Freshly baked chocolate chip, oatmeal raisin, macadamia nut cookies, freshly baked brownies and an assortment of butter cookies garnished with sliced strawberries and berries. Served with freshly brewed coffee.

MORNING OR AFTERNOON BREAK Mix & Match 10

Please select 2 items

- Assorted Mini Pastries and Muffins
- Assorted Cookies and Brownies
- Granola Snack Bars
- Fresh Fruit Salad
- Whole Fruit Basket *Apples, Banana and Clementine's*

Served with fresh brewed coffee.

Dessert and Fruit Platter 8

Freshly baked chocolate chip, oatmeal raisin, macadamia cookies, freshly baked brownies and an assortment of butter cookies, fresh sliced fruit or fruit skewers garnished with sliced strawberries and berries.

Mini Cheesecake Platter 5

Garnished with assorted fruit toppings.

Health Break 8

Trail mix, granola bars and fresh fruit salad.

Fruit Salad \$3.95

Sliced Fruit Platter \$4.95