



indulge

Catering



Unique Full Service Catering
Reliable. Professional. Honest.



SUPERIOR QUALITY

With Michelin Star experience, our chefs are top-of-the-line.

EXCLUSIVE EXPERIENCE

Attentive attitude to the requirements and wishes of every client.

EXPANSIVE VARIETY

Highly trained in French, Italian, Asian, African and American cuisines.

WWW.INDULGEATS.COM



201-430-9550



email: orders@indulgeats.com

PRESENTATION OPTIONS

Standard

Disposable Plastic Trays

Eco-Friendly

Recyclable Individual Packaging

Self-Service Buffet

Returnable Porcelain Platters & Wicker Baskets

EVENT SERVICES

Catering Manager Available to Assist with Menu Planning

Wait Staff and/or Bartenders Available Upon Request

China, Flatwear, Linens and Other Rentals as Needed

**WE TAKE ANY DIETARY RESTRICTIONS AND PREFERENCES INTO
SERIOUS CONSIDERATION. PLEASE LET US KNOW ABOUT ANY
ALLERGIES OR ADJUSTMENTS IN THE MENU PLANNING PROCESS.**

ORDERING & PAYMENT

Some Items May Require 48-hour Notice

Three Full Business Day's Notice Required to Cancel Without Penalty

Payments May Be Made by:

Cash, Company Check, House Account or Major Credit Card



BREAKFAST

25 person minimum order

Continental

Assorted New York Bagels
Scallion & Plain Cream Cheese

Assorted Chef's Selection of Breakfast Breads & Muffins
Muffins, Croissants & Artisanal Breads
Butter, Almond Butter & Jam

Fresh Cut Fruit Salad

Healthy

Assorted Whole Wheat & Multigrain Bagels
Sliced Tomatoes & Cucumbers
Low Fat Plain & Scallion Cream Cheeses

Artisanal Breads
(Gluten-free & Rice Cakes Available)
Butter, Almond Butter & Jam

Low Calorie Yogurts
Homemade Granola
Assorted Nuts & Dried Fruits

Fresh Cut Fruit Salad

American

Market Vegetable Frittata
(Egg Whites Available)
Ham, Smoked Bacon or Breakfast Sausage
Served with Home Fries

Assorted Chef's Selection of Breakfast Breads & Muffins
Butter & Jam

Assorted New York Bagels
Scallion & Plain Cream Cheese

Market Breakfast

Seasonal Fruit
Low Fat Plain Greek Yogurt & Honey
House Signature Granola
An Assortment of Dried Fruits & Nuts

Then Choose One Hot Item

FRITTATAS

Spinach, Mushroom & Fontina Frittata

Classic Lorraine

Wild Mushroom, Sausage & Sage

Ham, Gruyere & Caramelized Onion

Spinach & Feta

Hot Items Continued...

Breakfast Burrito
With Veggies and Sausage

PANCAKES & FRENCH TOAST

Cranberry Walnut Pancakes
With Maple Syrup

Lemon Sour Cream Pancake
With Raspberry Coulis

Almond Pancakes
With Maple Syrup & Blueberry Compote

Chocolate Chip Pancakes
With Cinnamon Cream

Grand Marnier French Toast
With Apricot, Currant & Walnut Compote

Apple Cinnamon French Toast
With Pecan & Raisins

OMELETS

Smoked Salmon, Cream Cheese & Scallion

Tomato, Ham & Chevre

Gruyere, Kale, Bacon & Parmesan

Mushroom, Spinach & Leeks

Potatoes, Basil & Parmesan



SANDWICHES, SIDES & SALADS

25 person minimum order

SANDWICHES

Roasted Vegetables and Chevre

Balsamic Roasted Peppers
Focaccia or Seven Grain Bread

Mediterranean Tuna Salad

Capers and Tomatoes on Whole Grain

Curried Chicken Salad

Scallions & Currants on Baguette

Smoked Turkey

Apricot Chutney on Ciabatta

Wood Smoked Ham & Brie

Honey Mustard, Tomatoes and
Watercress on Pumpernickel Bread

Turkey & Gruyere

Rosemary Aioli on Ciabatta

Prosciutto and Fresh Mozzarella

Roasted Peppers
and Arugula on Focaccia

SIDES & SALADS

Marble Potato Salad

Capers, Tomatoes &
Creamy Dijon Vinaigrette

Homestyle Potato Salad

Red Potatoes with Dill

Pesto Orzo Salad

Roasted Red Pepper & Baby Spinach

French Curry Couscous Salad

Black Currants & Mint

Farro & French Lentil Salad

Walnut Sherry Vinaigrette

Quinoa Salad

with Charred Broccoli

Chick Pea Salad

With Feta Cheese &
Sun Dried Tomatoes

Mediterranean Farfalle

Mediterranean Vegetables with
Balsamic Vinaigrette

SIDES & SALADS

Green Bean & Roasted Red Pepper Salad

EVOO & Aged Balsamic

Mixed Field Greens

Marinated Baby Tomatoes
House Vinaigrette

Romaine Caesar Salad

Garlic Croutons
Creamy Caesar Dressing

Arugula & Beet Salad

Goat Cheese Croutons
Sherry Vinaigrette

Fresh Mozzarella, Tomatoes & Basil

EVOO & Balsamic
(Seasonal)

Grilled Asparagus

Lemon Shallot Vinaigrette
(Seasonal)

PACKAGE OPTIONS

Bag Lunch

One Sandwich, Kettle Chips,
Homemade Cookie

Executive Box Lunch

One Sandwich, One Side
Piece of Fresh Fruit
Homemade Cookie

Sandwich & Salad Buffet

Three Sandwiches
Two Sides or Salads
Dessert Platter



ENTREE LUNCH PACKAGES



25 person minimum order

TUSCAN

Tuscan Herb Roasted Chicken

Roasted Red Peppers, Black Olives & Herbs

Saffron Shrimp Couscous

Tuscan Herbs

Penne Pasta with Basil Pesto

Market Vegetables & Aged Pecorino

Green Bean & Roasted Red Pepper Salad

EVOO & Aged Balsamic

Mixed Field Greens & Baby Tomatoes

House Vinaigrette

RUSTIC

Simple Herb Roasted Chicken

with Rosemary

Butternut Squash Ravioli

Wild Mushrooms & Aged Parmesan

Eggplant Parmesan

Rosemary Roasted Potatoes

Mixed Field Greens

Marinated Tomatoes, House Vinaigrette

SOUTHERN

Homestyle BBQ Chicken

Cajun Spiced Shrimp

Classic Mac & Cheese

Jalapeno Cornbread

Braised Collard Greens

with Tomatoes

Mixed Field Greens

Blue Cheese Dressing

ITALIAN

Sunday Gravy with Rigatoni

Parmesan Cheese & Pecorino

Sicilian Cod

Lemon Panko Crusted with Tomato & Capers

Vegetable Layered Lasagna

Basil Ricotta, Mozzarella & Parmesan Cheese

Green Bean & Roasted Red Pepper Salad

EVOO & Aged Balsamic

Classic Caesar Salad

Garlic Croutons & Creamy Dressing

ASIAN

Thai Lemongrass Chicken

Sweet Chili Sauce & Lime

Thai Beef and Soba Noodles

Market Vegetables, Bean Sprouts & Lime

Ginger Jasmine Rice Pilaf

Szechuan Green Bean Salad

Soy, Ginger & Garlic

Five Spiced Roasted Carrots

TACO BAR

Shredded Chicken & Carne Asada

Yellow Rice & Black Beans

Soft Tortillas & Guacamole

Pico de Gallo & Sour Cream

Taco Salad Cilantro Lime Vinaigrette

AMERICAN

Marinated Flank Steak

Grilled Portabellas & Red Onions
With Salsa Verde

Penne Pasta with Basil Pesto

Market Vegetables & Aged Pecorino

Rosemary Roasted Potatoes

Grilled Market Vegetables

Aged Balsamic

Market Salad

Brioche Croutons & Dijon Vinaigrette

MEDITERRANEAN

Roasted Citrus Salmon

Shitake Mushrooms

Herb Chicken Paillard

Lemon Butter Sauce

Summer Ratatouille

Roasted Zucchini, Squash,
Eggplant & Tomato

Basmati Rice

Spring Peas

Arugula, Fennel, Orange Salad

Shaved Parmesan, Lemon Vinaigrette

INDULGE

Fennel Crusted Salmon

Yogurt Dill Sauce

Rosemary Chicken Breast

Charred Broccoli

with Romesco sauce

Rainbow Green and Beet Salad

Goat Cheese, Croutons, Sherry Vinaigrette

Toasted Farrow & Lentil

Arugula, Walnuts, Dried Cherries



STATIONS

Italian Meat and Cheese Platter

With Prosciutto Di Parma, Capicola, Mortadella, Provolone, Peperoncini, Olives, Grainy Mustard & Focaccia

Fine Domestic and Imported Market Cheese Board

With Strawberries, Grapes, Spiced Pecans & Crackers

Deluxe Mediterranean Display

With Imported Cured Meats, Cheeses, Marinated Olives, Roasted Garlic Hummus, Eggplant Baba Ganoush, Focaccia, Falafel, Stuffed Grape Leaves & Grilled Vegetable Kebobs

Fruit Platter

A Display Of The Freshest Seasonal Fruits
[Serves 10-12]

Assorted Sweets

Cookies, Pastries, And Mini Cannoli's

DIPS

Trio Of Hummus: Roasted Garlic, Sundried Tomato, Goat Cheese

With Herbed Pita Chips

Roasted Red Pepper And Artichoke

With Flatbreads

Lentil & Green Curry

With Sesame Focaccia

Smoked Salmon

With Bagel Chips

Olive Tapenade

With Flatbread

RAW BAR

Blue Point Oysters Clams On The 1/2 Shell Snow Crab Claws

Jumbo Shrimp Cocktail

Served With A Mignonette Sauce,
Cocktail & Tabasco

Jumbo Shrimp Cocktail

With Traditional Cocktail Sauce



HORS D'OEUVRES

COLD HORS D'OEUVRES

VEGETARIAN

Golden Beet Crostini

Pistachio Goat Cheese Mousse,
Citrus Cranberry Jam

Torched Apple Bruschetta

With Fig, Brie And Balsamic Reduction

Avocado Deviled Eggs

Smoked Paprika, Micro Herb

Thai Summer Rolls

With Chili Vinaigrette

Macadamia Nut Crusted Honey Goat Cheese Lollipop

Grilled Balsamic Marinated Vegetable Bruschetta

Pear, Fig, Brie Bruschetta

With Blush Wine Reduction

Strawberry Goat Cheese Bruschetta

With Basil Balsamic Reduction

Cucumber Cup

Roasted Garlic Blue Cheese Mousse,
Cherry Tomato

Mexican Cucumber Cup

Black Bean & Roasted Corn Salsa,
Cilantro Pesto

Edamame Avocado Hummus

Stuffed Cherry Tomato, Cilantro

Mascarpone Cheesecake Tart

Brandy Marinated Figs

COLD HORS D'OEUVRES

MEAT

Prosciutto Wrapped Asparagus

Beef Carpaccio Crostini

Truffled Aioli Arugula

SEAFOOD

Seared Tuna

Snow Pea, Wasabi Aioli

Smoked Salmon Mousse

Cucumber Cup, Salmon Roe, Chive Stick

Shrimp Cocktail Shooter

Cocktail Sauce

Lobster Deviled Eggs

Salmon Roe

HOT HORS D'OEUVRES

SEAFOOD

Red Curry-Crusted Shrimp

Coconut Cream Sauce

Applewood-Smoked Bacon Wrapped Sea Scallops

Orange Horseradish

Alaskan Salmon Cakes

Lemon Caper Aioli

Crab Cakes

Creole Remoulade Sauce

Thai BBQ Shrimp Skewer

With Passion Fruit Sauce

Sweet Chili Glazed Tuna Tataki Skewer

HOT HORS D'OEUVRES

MEAT

Coconut Chicken Bites

Mango Curry Dipping Sauce

Moroccan Chicken Satay

Ginger Mango Chutney

Mini Cheeseburger Slider

Dill Pickle, Ketchup

Jerk Chicken Skewers

Pineapple Rum Glaze

Caribbean Beef Meatballs

Rosemary & Garlic Marinated Lamb Lollipops

With Salsa Verde

Beef Empanada

Chermoula Dipping Sauce

Singapore Beef Satay

Sesame Chili Dipping Sauce

Mini Cuban Sandwiches

Roasted Pork, Ham, Swiss Cheese
& Mustard

Curry Lamb Croquettes

Mint Pesto

VEGETARIAN

Fingerling Potatoes

Camembert, Truffle Oil, Scallion

Falafel Spheres

Chipotle Hummus

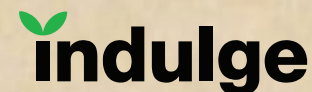
Wild Mushroom Phyllo Samosas

Portabella Risotto Arancini

Truffle Aioli



PRE-FIXED PLATTERS



TUSCANY MEDLEY

Chicken Roulade
Sun-dried Tomatoes, Spinach
Balsamic Portobello Mushroom Skewers
Skewered Duck Breast
Grilled Eggplant, Tri-color Peppers
Zucchini Fritters

TAPAS CANAPE

Whole Poached Shrimp
Lemon, Dill Sauce
Grilled Chorizo On Skewer
Skewered Seville Orange Chicken
Spinach, Pine Nuts, Raisin Empanadas
Stuffed Eggplant
With Monterey Jack &
Marinated Spanish Olives

EL RIO GRANDE MEDLEY

Grilled Beef Empanadas
With Vegetable & Cheese
Crispy Taco Cup
With Spicy Beef
Medallions Of Chicken Roulade
Filled With Monterey Jack, Chili Peppers
Cayenne Zucchini Skewers
Batons Of Jalapeno Cheddar

THAI HORS D'OEUVRES

Grilled Shrimp
Ginger, Coconut Chili Sauce
Crab Roll
With Mango, Chinese Cabbage
Beef Satay
Fried Vegetable Wanton
Batons Of Daikon Radish & Pea-Pods

VEGETARIAN ADRIATIC MEDLEY

Mezzaluna Phyllo
Eggplant, Raisins, Walnuts
Spanakopita
Spinach, Feta, Pine Nuts
Skewered Marinated Bocconcini
Marinated Peppers, Mushrooms
Kalamata Olives, Feta Cheese

MEDITERRANEAN MIXED GRILL

Skewered Grilled Chicken Breast
Skewered Grilled Shrimp
Leg of Lamb Kebab
Oven-Roasted Tomatoes
Roasted Carrots, Beets & Parsnips
Parmegiano Reggiano
Mango-Chutney Dipping Sauce

INTERNATIONAL HORS D'OEUVRES

Grilled Marinated Shrimp
Grilled Cod Kebabs
Skewered Grilled Chicken Breast
Skewered Batons of
Glazed Sweet Potatoes
Grilled Asparagus & Pepper Garnish

VEGETARIAN ANTIPASTO

Herbed Bocconcini On Skewer
Smoked Mozzarella
Parmegiano Reggiano
Grilled Zucchini, Grilled Eggplant
Marinated Artichokes
Roasted Red Peppers & Italian Olives
Hearth Baked Breads

NUEVO LATINO MEDLEY

Rum Marinated Whole Shrimp
Grilled Chicken Empanadas
Lime-salsa
Grilled Skirt Steak Roulade
Filled With Caramelized Mushrooms
& Onions
Sweet Potato Batons
Avocado & Lime Salsa



ENTREE PACKAGES

25 person minimum order

MENU OPTION 1

Baby Spinach Salad

Almonds, Cranberries,
Sesame Seed Dressing

Miso Salmon

Grilled Soy Ginger Chicken Breast

Toasted Barley, Green Beans

Shitake Salad

Snow Peas, Sprouts &
Water Chestnuts

Artisanal Bread & Miniature Dessert Platter

MENU OPTION 2

Greek Salad

Romaine, Cucumbers, Tomatoes,
Kalamata Olives, Shallots, & Feta

Eggplant Parmesan

Crispy Lemon Chicken Breast

With Artichoke Hearts

Broccoli Salad

Dried Cherries, Sunflower Seeds,
Bacon & Rice Wine Vinaigrette

Ancient Faro

With Carrots, Peas & Asparagus

Artisanal Bread & Miniature Dessert Platter

MENU OPTION 3

Classic Caesar Salad

Baked Zucchini Parmesan

Grilled Sesame Lime Chicken Breast

Brown Sugar-Cured Salmon Filet

Springtime Fusilli Carbonara

Artisanal Bread & Miniature Dessert Platter

MENU OPTION 4

Spinach & Romaine Salad

Radicchio, Cranberries, Sunflower
Seeds & Sherry Vinaigrette

Cilantro Lime Marinated Chicken Paillard

With Corn & Avocado Salad

Balsamic Honey Dijon Marinated Sliced Steak

Lemon Herb Roasted Yukon Potatoes

Butternut Caponata

Artisanal Bread & Miniature Dessert Platter

MENU OPTION 5

Mixed Greens Salad

Cherry Tomatoes, Cucumber,
Olives, Feta, Balsamic Vinaigrette

Grilled Lamb Chops

Marinated with Rosemary,
Lemon & Garlic

Chicken Pallard

With Grilled Meyer Lemon

Tuscan Bean Cassoulet

Sautéed Broccoli, Garlic & Herbs

Artisanal Bread & Miniature Dessert Platter

MENU OPTION 6

Mixed Greens Salad

Cherry Tomatoes, Cucumber,
Olives, Shaved Asiago
& Balsamic Vinaigrette

Lemon Caper Chicken

With Artichokes

Panko & Mustard Crusted Pork Medallions

Mixed Steamed Vegetables

Roasted New Potatoes

With Rosemary

Artisanal Bread & Miniature Dessert Platter

MENU OPTION 7

Mixed Greens

Cherry Tomatoes, Cucumber,
Balsamic Vinaigrette

Chicken Milanese Tenderloin

Fresh Mozzarella

Tomato, Fresh Basil & EVO

Sliced Marinated Steak

With Grilled Portobello's

Orzo Pasta

With Squash, Arugula,
Walnut & Pesto

Artisanal Bread & Miniature Dessert Platter

MENU OPTION 8

Arugula Salad

Endive, Apples, Cranberry &
Crumbled Goat Cheese

Curried Chicken Breast

With Zucchini

Sweet & Spicy Grilled Flank Steak

Lentils & Rice With Roasted Vegetable

Green Beans & Carrots

With Mustard Vinaigrette

Artisanal Bread & Miniature Dessert Platter

MENU OPTION 9

Arugula Salad

Frizee, Walnuts, Goat Cheese
& Balsamic Vinaigrette

Summer Ratatouille

Roasted Citrus Salmon Shiitake

Herb-Lemongrass

Crusted Chicken Breast

Basmati Rice & Spring Peas

Artisanal Bread &

Miniature Dessert Platter

MENU OPTION 10

Watercress & Bibb Salad

Tomatoes, Asparagus, Feta Cheese,
Walnuts, Sherry Vinaigrette

Summer Ratatouille

Fennel Crusted Salmon

Chicken Marsala Sauce

Ratatouille With Brown Rice

Green Beans & Fingerling Potatoes

With Vinaigrette

Artisanal Bread & Miniature Dessert Platter



SEASONAL DINNER MENU

ACCOMPANIMENTS

Mesclun Salad

With Kohlrabi-Radish Slaw,
Fresh Grapes, Toasted Pumpkin Seeds
& Pink Peppercorn Vinaigrette

Field Green Salad

With Fresh Strawberries, Toasted Pumpkin
Seeds, Shaved Radish & Poppy Seed Dressing

Moroccan Spiced Red Garnet Sweet Potato "Fries"

Sauteed Sugar Snap Peas
With Garlic & Grated Parmesan

Roasted Brussels Sprouts

With Aged Balsamic Glaze & Crispy Bacon

Vegan Roasted Brussels Sprouts

With Aged Balsamic Glaze

French Lentil Salad

With Crispy Roasted Mushrooms, Frisee,
Fingerling Potatoes & Creamy Roasted
Garlic-Chive Vinaigrette

Sauteed Rainbow Swiss Chard

With Dried Cranberries & Toasted Pine Nuts

Simply Grilled Asparagus

With Whole Grain
Mustard-Tarragon Vinaigrette

Simply Grilled Asparagus

With Charred Orange

Sauteed Haricot Vert

With Fried Thyme & Roasted Garlic

Grilled Zucchini, Squash & Red Onion

With Lemon-Basil Dressing

VEGETARIAN ENTREES

Roasted Kambocha Squash Mezzaluna

Roasted Squash, Toasted Pumpkinseeds,
Sage Beurre Noisette

Bowtie Pasta Salad

With Grilled Artichoke Hearts, Golden Tomatoes,
English Peas, Cucumber & Shaved Pecorino

Gluten Free Penne Pasta Salad

With Grilled Artichoke Hearts, Golden Tomatoes,
English Peas, Cucumber & Shaved Pecorino

Sweet Potato Gnocchi

Roasted Brussel Sprouts,
Agrodolce Carrot Puree, Crispy Sage

Vegetable Tagine

With Chickpeas, Heirloom Carrots, Thai Chilis,
& Lemon Curry Sauce

Vegan Paella

Ancient Faro With Carrots, Peas & Asparagus

FISH ENTREES

Poppy Crusted Salmon

With Fresh Dill Lemon Dill Yogurt

Pan Roasted Market Fish

With Marinated Olive, Shaved Fennel,
& Citrus Salad

Coconut Crusted Cod

Mango Ginger Emulsion

MEAT ENTREES

Braised Beef Short Ribs

With Chickpeas, Shallots, & Apricots

Free Range Chicken

With Roasted Root Vegetables &
Roasted Garlic Chicken Jus

"Caramel" Braised Chicken Legs

With Broccoli, Ginger, & Scallion

Roasted Garlic Crusted Pork Loin

With Whole Grain Mustard &
Cider Braised Cabbage

Urfa Biber Crusted Pork Tenderloin

Roasted Romanesco, Romanesco Puree
& Apple Pork Jus

Rosemary Parmesan Crusted Beef Tenderloin

Parsnip Puree, Charred Broccolini,
Crispy Parsnips & Borolo Wine Sauce

Pan Seared Lamb Chops

Roasted Root Vegetables
With Rosemary Sauce

Rosemary Crusted Whole Filet Mignon

With Herb Potatoes & Red Wine Sauce



SNACKS

THE SWEETS PLATTER

Mini Cannoli, Berry Tarts, Assorted Cookies

THE CLASSIC COOKIE PLATTER

Chewy Chocolate Chip, Double Chocolate Chip
Oatmeal Raisin & Peanut Butter

MARKET CRUDITE PLATTER

Buttermilk Dressing
Holi Aioli Sampler

CHEF'S SELECT CHEESE BOARD

Aged Cheddar, Brie, Blue,
Smoked Gouda & Goat
Fruit Garnish, Rustic Bread & Flatbreads

MEDITERRANEAN BREADS & DIPS

Tzatziki Yogurt Dip
Garlic Hummus
Served with Naan, Herbed Pita
& House Marinated Olives

MINI PEANUT BUTTER & JELLY SANDWICHES

Whole Grain Bread

HOUSEMADE APPLE OATMEAL BARS

(serves 15-20)

MIXED DRIED FRUITS & NUTS

Apricots, Raisins,
Almonds, Cashews & Pecans

ROSEMARY INFUSED POPCORN

SWEET & SPICY MIXED NUTS

(serves 10-12)

BEVERAGES

HOMEMADE BEVERAGES

(per gallon)

Lemonade or Limeade

Fresh Brewed Black or Green Iced Tea

Arnold Palmers

Hibiscus Raspberry Punch

Watermelon Lemonade *(Seasonal)*

Cucumber Mint Limeade *(Seasonal)*

COFFEE & TEA SERVICE

(serves 10-12)

Brooklyn Roasting Coffee

Assorted Harney & Sons Teas

Includes Milk & Assorted Sweeteners

Cups, Lids & Stirrers

SODA & JUICE

Individual Poland Spring Water,
Coke, Diet Coke, Sprite & Ginger Ale

Pellegrino Limonata & Aranciata

Orange, Apple, Cranberry Juice

Grapefruit Juice

ICE

7lb bag with Plastic Ice Bucket

