

POPPY'S

MAY 2026

CATERING MENU



MORNING OFFERINGS

SAVORY

FRITTATA 75.00

seasonal ingredients, changes weekly

GLUTEN FREE • VEGETARIAN

SERVES UP TO 12

TORTILLA ESPAÑOLA 70.00

eggs, potato + onion with smoked paprika aioli

GLUTEN FREE • VEGETARIAN

SERVES UP TO 12

BEET CURED SALMON PLATTER 160.00

slided beet cured salmon, scallion cream cheese, shaved vegetables, + fried capers

GLUTEN FREE

SERVES UP TO 10

CHOICE OF BREAD 12.00 - 34.00

sliced assorted bagels, sesame loaf, or gluten free loaf

SWEET

FRUIT PLATTER 80.00 / 130.00

assorted seasonal fruit

GLUTEN FREE • VEGAN

SMALL [SERVES 5-10] • LARGE SERVES [10-15]

MINI BUNDT CAKE PLATTER 98.00

VEGETARIAN

20 PIECES

PARFAIT PLATTER 75.00

organic yogurt, seasonal fruit, lavender + poppy's granola

GLUTEN FREE • CONTAINS NUTS

6 PARFAITS

MINI SEASONAL SCONE PLATTER 46.00 / 90.00

VEGETARIAN

SMALL [12 PIECES] • LARGE [25 PIECES]

MINI LEMON POPPY LOAF PLATTER 46.00 / 90.00

VEGETARIAN

SMALL [10 PIECES] • LARGE [24 PIECES]

MINI BANANA BREAD PLATTER 46.00 / 88.00

VEGAN

SMALL [10 PIECES] • LARGE [20 PIECES]





GRAZING PLATTERS



CHEESE PLATTER

150.00 / 195.00

five cheeses, fried fava beans + seasonal preserves, add assorted crackers \$20

GLUTEN FREE • VEGETARIAN

SMALL [SERVES 5-10] • LARGE [SERVES 10-15]

CHARCUTERIE PLATTER

150.00 / 195.00

housemade porchetta, prosciutto, coppa, salami, chorizo, olives + grain mustard

GLUTEN FREE

SMALL [SERVES 5-10] • LARGE [SERVES 10-15]

VEGETABLE PLATTER

115.00 / 170.00

assorted seasonal raw, grilled + pickled vegetables + pumpkin seed herb dip

GLUTEN FREE • VEGAN

SMALL [SERVES 5-10] • LARGE [SERVES 10-15]

FRUIT PLATTER

80.00 / 130.00

assorted seasonal fruit

GLUTEN FREE • VEGAN

SMALL [SERVES 5-10] • LARGE [SERVES 10-15]

PROSCIUTTO + SEASONAL FRUIT PLATTER

190.00

prosciutto, berries, stone fruit and seasonal fruit with ricotta, honey + taralli crackers

SERVES UP TO 10

CROSTINI + VEG PLATTER

150.00

crostini, crudité, white bean + garlic dip, artichoke tapenade + burrata

VEGETARIAN

SERVES UP TO 10

MEZE PLATTER

140.00

hummus, labneh, baba ghanoush, israeli salad + housemade naan

VEGETARIAN

SERVES UP TO 10



[ORDER ONLINE FOR PICKUP OR DELIVERY!](#)

SMALL BITES

SAVORY

BEET CURED SALMON + POTATO PANCAKES 95.00/180.00

house cured salmon, horseradish crème fraiche + potato pancakes

GLUTEN FREE

SMALL [12 PIECES] • LARGE [24 PIECES]

LAMB ROLL PLATTER 120.00

za'atar + sesame seeds with preserved lemon raita [24 PIECES]

GRILLED CHICKEN, LAMB + SHRIMP KABOBS 165.00 / 245.00

assorted kabobs + preserved lemon raita

GLUTEN FREE

SMALL [36 PIECES] • LARGE [54 PIECES]

PORCHETTA SLIDERS 90.00 / 175.00

poppy's housemade porchetta, calabrian chile relish, sauteed lacinato kale, piparra peppers + brioche bun

SMALL [12 PIECES] • LARGE [24 PIECES]

GRILLED CHICKEN SLIDERS 90.00 / 175.00

grilled chicken, romaine, pickles, mayo + brioche bun

SMALL [12 PIECES] • LARGE [24 PIECES]

LENTIL QUINOA SLIDERS 75.00 / 145.00

lentil quinoa patty, romaine, pickles, citrus mayo + brioche bun

VEGETARIAN

SMALL [12 PIECES] • LARGE [24 PIECES]

FALAFEL + FRITTERS 150.00

green falafel, red lentil falafel, spinach fritters, cucumbers, radishes, green tahini sauce + preserved lemon raita

GLUTEN FREE • VEGAN (LEMON RAITA CONTAINS DAIRY)

36 PIECES

SWEET

MINI COOKIES + GF BROWNIES 68.00

40 PIECES

MINI GOAT CHEESE TARTS 85.00

25 PIECES

MINI CARAMEL GANACHE TARTS 85.00

40 PIECES

MINI CHOCOLATE + VANILLA POPPY O'S 48.00

21 PIECES



MAINS



GRILLED FREE RANGE CHICKEN 70.00

with choice of sauce:
salsa verde, tomato jam, or za'atar tahini

GLUTEN FREE
SERVES UP TO 4

GRILLED GRASSFED HANGER STEAK 125.00

with choice of sauce:
salsa verde, chili crisp, or horseradish cream

GLUTEN FREE
SERVES UP TO 4

SEARED SALMON 130.00

with choice of sauce:
salsa verde, preserved lemon raita, or green olive vinaigrette

GLUTEN FREE
SERVES UP TO 4

ROASTED PASTURE RAISED CHICKEN 34.00

GLUTEN FREE
SERVES UP TO 4

SANDWICH PLATTER 85.00 - 96.00

chicken cutlet on focaccia, roast turkey on focaccia,
or roasted vegetable with mozzarella on ciabatta

6 PIECES

FRITTATA 75.00

seasonal ingredients, changes weekly

GLUTEN FREE • VEGETARIAN
SERVES UP TO 12





SIDE DISHES

SALADS

GREEN SALAD 55.00

greens with shaved radishes, peas, mint + crispy quinoa with lemon thyme vinaigrette

GLUTEN FREE • VEGAN

SERVES UP TO 4

CHOPPED SALAD 40.00

shredded radicchio, chickpeas, artichokes, celery, pepperoncini, tomatoes, red onions, mozzarella + oregano vinaigrette

GLUTEN FREE • VEGETARIAN

SERVES UP TO 4

KALE SALAD 55.00

lacinato kale with shaved fennel, halved cherry tomatoes, pickled red onions, grated parmean + tahini vinaigrette

GLUTEN FREE • VEGETARIAN

SERVES UP TO 4

CHICKPEA SALAD 40.00

chickpeas, cucumbers, shaved fennel, grilled halloumi, scallions, dill + apple cider vinaigrette

GLUTEN FREE • VEGETARIAN

SERVES UP TO 4

SIDES

GRILLED ASPARAGUS 42.00

sugar snap peas + pickled red onions

GLUTEN FREE • VEGAN

SERVES UP TO 4

ORZO 42.00

basil pesto, roasted spring onions, sauteed greens + green olives

VEGETARIAN • CONTAINS NUTS

SERVES UP TO 4



SWEETS

WHOLE

YELLOW CAKE 85.00

with whipped chocolate fudge or vanilla frosting
SERVES UP TO 10

CARROT PISTACHIO CAKE 90.00

with tangy citrus cream cheese frosting
GLUTEN FREE
SERVES UP TO 10

FLOURLESS CHOCOLATE CAKE 75.00

with sea salt, cocoa nibs + cornflowers
GLUTEN FREE
SERVES UP TO 14



INDIVIDUAL

MINI SEASONAL SCONE PLATTER 46.00 / 90.00

SMALL [12 PIECES] • LARGE [25 PIECES]

MINI LEMON POPPY LOAF PLATTER 46.00 / 90.00

SMALL [10 PIECES] • LARGE [24 PIECES]

MINI BANANA BREAD PLATTER 46.00 / 88.00

VEGAN

SMALL [10 PIECES] • LARGE [20 PIECES]

MINI BUNDT CAKE PLATTER 98.00

20 PIECES

MINI CARAMEL GANACHE TARTS 85.00

25 PIECES

MINI GOAT CHEESE TARTS 85.00

25 PIECES

MINI COOKIES + BROWNIES 68.00

sea salt chocolate chip cookies + rich chocolate brownies

BROWNIES ARE GLUTEN FREE

40 PIECES

SEA SALT CHOCOLATE CHIP COOKIES 60.00

12 PIECES

MINI CHOCOLATE + VANILLA POPPY O'S 48.00

21 PIECES

KIDS



CHICKEN FINGERS

65.00

served with heinz ketchup

DAIRY FREE

24 PIECES

PIGS IN A BLANKET

85.00

made with fingerlakes farms all beef hotdog
served with grain mustard

24 PIECES

PASTA + BUTTER

30.00

VEGETARIAN

SERVES 10-15 KIDS

SIGNATURE MAC + CHEESE

60.00

VEGETARIAN

SERVES 10-15 KIDS

STEAMED BROCCOLI + CARROTS

38.00

GLUTEN FREE · VEGETARIAN

SERVES 10-15 KIDS



#EASYENTERTAINING

EASY ENTERTAINING PACKAGES

Planning the menu for your next event is as simple as selecting a Poppy's catering package! Items are packaged in disposable containers, and all packages include eco-friendly plates, napkins + utensils.

Don't see exactly what you want? Simply use our packages as a guide to put together your own a la carte order on our website or through our sales team.

ALL PACKAGES SERVE UP TO 10 PEOPLE

EASY ENTERTAINING PACKAGES

BRUNCH	540.00	BUSINESS LUNCH	640.00
<p>GREEN SALAD (2)</p> <p>greens with shaved radishes, peas, mint + crispy quinoa with lemon thyme vinaigrette</p> <p>GLUTEN FREE • VEGAN</p>		<p>GREEN SALAD (2)</p> <p>greens with shaved radishes, peas, mint + crispy quinoa with lemon thyme vinaigrette</p> <p>GLUTEN FREE • VEGAN</p>	
<p>FRITTATA (1)</p> <p>12 slices of our seasonal vegetable frittata made with lancaster farm fresh cooperative eggs</p> <p>GLUTEN FREE • VEGETARIAN</p>		<p>FALAFEL + FRITTER PLATTER (1)</p> <p>36 total pieces of green falafel, red lentil falafel + spinach fritters with cucumbers, radishes, green tahini sauce + preserved lemon raita (sauce contains dairy)</p> <p>GLUTEN FREE • VEGAN • CONTAINS SESAME (TAHINI)</p>	
<p>BEET CURED SALMON PLATTER (1)</p> <p>12 sliced bagels, sliced beet cured salmon, scallion cream cheese, shaved vegetables + fried capers</p> <p>GLUTEN FREE</p>		<p>GRILLED CHICKEN PLATTER (2)</p> <p>grilled lemons, roasted red onions + your choice of sauce</p> <p>GLUTEN FREE</p>	
<p>SMALL MINI SEASONAL SCONES PLATTER (1)</p> <p>12 buttery scones filled with seasonal fruit + topped with raw sugar</p> <p>VEGETARIAN</p>		<p>SEASONAL VEGETABLE (2)</p> <p>grilled asparagus with sugar snap peas + pickled red onions</p> <p>GLUTEN FREE • VEGAN</p>	
<p>SMALL FRUIT PLATTER (1)</p> <p>assorted seasonal fruit</p> <p>GLUTEN FREE • VEGAN</p>		<p>SEASONAL GRAIN (2)</p> <p>orzo with basil pesto, roasted spring onions, sauteed greens + green olives</p> <p>VEGETARIAN • CONTAINS NUTS</p>	
<p>BOXED COFFEE (1)</p> <p>la colombe coffee, whole + oat milks, sugar, cups + stirrers</p>		<p>MINI COOKIE + BROWNIE PLATTER (1)</p> <p>40 total pieces of our chewy chocolate chip cookies + gluten free brownie bites</p>	

ALL PACKAGES SERVE UP TO 10 PEOPLE

EASY ENTERTAINING PACKAGES

COCKTAIL PARTY

680.00

DINNER PARTY

880.00

SMALL CHEESE PLATTER

(1)

five cheeses, fried fava beans, seasonal preserves + assorted crackers

VEGETARIAN

PROSCIUTTO + SEASONAL FRUIT PLATTER

(1)

prosciutto, berries, stone fruit and seasonal fruit with ricotta, honey + taralli crackers

MEZE PLATTER

(1)

hummus, labneh, baba ghanoush, israeli salad + housemade naan

VEGETARIAN

SMALL KABOB PLATTER

(1)

36 total kabobs including grilled za'atar chicken, lamb kofta + shrimp kabobs with preserved lemon raita sauce

GLUTEN-FREE

GREEN SALAD

(2)

greens with shaved radishes, peas, mint + crispy quinoa with lemon thyme vinaigrette

GLUTEN FREE • VEGAN

GRILLED GRASSFED HANGER STEAK

(2)

grilled hanger steak, radishes, parsley + your choice of sauce: salsa verde, chili crisp, or horseradish cream

GLUTEN FREE

SEARED SALMON

(2)

baharat spiced salmon, cucumbers, radishes, grilled lemons + your choice of sauce: salsa verde, preserved lemon raita, or green olive vinaigrette

GLUTEN FREE

SEASONAL VEGETABLE

(2)

grilled asparagus with sugar snap peas + pickled red onions

GLUTEN FREE • VEGAN

SEASONAL GRAIN

(2)

orzo with basil pesto, roasted spring onions, sauteed greens + green olives

VEGETARIAN • CONTAINS NUTS

MINI TARTS OF YOUR CHOICE

(1)

your choice of our mini goat cheese tarts or mini salted caramel ganache + chocolate tarts

ALL PACKAGES SERVE UP TO 10 PEOPLE

POPPY'S

READY TO PLACE AN ORDER? NEED SOME MORE INFO?

visit poppysbrooklyn.comcatering

