# POPPY'S

MAY 2025

# CATERING MENU



#### MORNING OFFERINGS

#### **SAVORY**

#### **SWEET**

FRITTATA 75.00

seasonal ingredients, changes weekly
GLUTEN FREE • VEGETARIAN

SERVES UP TO 12

TORTILLA ESPAÑOLA 70.00

eggs, potato + onion with smoked paprika aoili
GLUTEN FREE • VEGETARIAN
SERVES UP TO 12

EGG SALAD PLATTER 100.00

egg salad, shaved vegetables, pickled red onions, + capers GLUTEN FREE • VEGETARIAN

BEET CURED SALMON PLATTER

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

GLUTEN FREE SERVES UP TO 10

SERVES UP TO 8

CHOICE OF BREAD 12.00 - 34.00

sliced assorted bagels, sesame loaf, or gluten free loaf



FRUIT PLATTER

assorted seasonal fruit

GLUTEN FREE • VEGAN
SMALL [SERVES 5-10] • LARGE SERVES [10-15]

PARFAIT PLATTER 70.00

80.00 / 130.00

46.00 / 90.00

organic yogurt, seasonal fruit + poppy's granola
GLUTEN FREE • VEGETARIAN • CONTAINS NUTS
6 PARFAITS

MINI BUNDT CAKE PLATTER 98.00

VEGETARIAN 20 PIECES

MINI SEASONAL
SCONE PLATTER

VEGETARIAN

SMALL [10 PIECES] • LARGE [25 PIECES]

MINI LEMON POPPY LOAF PLATTER

AF PLATTER 46.00 / 88.00

VEGETARIAN
SMALL [10 PIECES] • LARGE [24 PIECES]

MINI BANANA BREAD PLATTER 46.00 / 88.00

VEGAN

160.00

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, crudités, 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

## **SMALL BITES**

#### **SAVORY**

#### **SWEET**

#### **TEA SANDWICHES**

68.00

za'atar chicken salad, dilly egg salad, labneh with cucumbers + radishes

12 PIECES

## 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)

• CONTAINS SESAME (TAHINI)

36 PIECES

MINI COOKIES + GF BROWNIES	68.00
40 PIECES	
MINI GOAT CHEESE TARTS	85.00
25 PIECES	
MINI CARAMEL GANACHE TARTS	85.00
40 PIECES	85.00
40 11555	
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

#### **BIG GLORY BAY KING 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 honeynut squash on ciabatta 6 PIECES

#### **FRITTATA**

75.00

seasonal ingredients, changes weekly
GLUTEN FREE • VEGETARIAN
SERVES UP TO 12



#### SIDE DISHES

#### **SALADS**

#### **SIDES**

#### **GREEN SALAD**

55.00

little gem lettuce, radicchio, radishes, peas, mint, crispy quinoa + 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 fennel, cherry tomatoes, pickled red onions, shaved parmesan + maple tahini vinaigrette

GLUTEN FREE • VEGETARIAN SERVES UP TO 4

#### **NICOISE SALAD**

90.00

little gem lettuce, green beans, cherry tomatoes, shallot, red potatoes, olives + hard boiled eggs + vinaigrette

GLUTEN FREE • VEGETARIAN SERVES 5-10

#### **CHICKPEA SALAD**

40.00

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

GLUTEN FREE • VEGETARIAN SERVES UP TO 4

#### **GREEK SALAD PLATTER**

125.00

little gem lettuce, house roasted red peppers, cherry tomatoes, marinated white beans, cucumber, olives, goat's milk feta, shaved red onion, fresh herbs + oregano vinaigrette

GLUTEN FREE • VEGETARIAN SERVES UP TO 10

#### **GRILLED ASPARAGUS**

42.00

with sugar snap peas + picked red onions
GLUTEN FREE • VEGAN
SERVES UP TO 4

ORZO 42.00

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

VEGETARIAN • CONTAINS NUTS

SERVES UP TO 4



## **SWEETS**

WHOLE		INDIVIDUAL	
YELLOW CAKE with whipped chocolate fudge or vanilla frosting SERVES UP TO 10	85.00	MINI SEASONAL SCONE PLATTER 46.00 , SMALL [12 PIECES] • LARGE [25 PIECES]	/ 90.00
CARAMEL APPLE GALETTE local apples baked with caramel in a flaky crust SERVES UP TO 10	42.00	MINI LEMON POPPY LOAF PLATTER 46.00 , SMALL [10 PIECES] • LARGE [24 PIECES]	/ 90.00
CARROT PISTACHIO CAKE with tangy citrus cream cheese frosting GLUTEN FREE SERVES UP TO 10	90.00	MINI BANANA BREAD PLATTER 46.00 , VEGAN SMALL [10 PIECES] • LARGE [20 PIECES]	/ 88.00
FLOURLESS CHOCOLATE CAKE with sea salt, cocoa nibs + cornflowers GLUTEN FREE SERVES UP TO 10	75.00	MINI BUNDT CAKE PLATTER 20 PIECES	98.00
		MINI CARAMEL GANACHE TARTS 25 PIECES	85.00
		MINI GOAT CHEESE TARTS 25 PIECES	85.00
	No.	MINI COOKIES + BROWNIES	68.00
		sea salt chocolate chip cookies + rich chocolate brownies BROWNIES ARE GLUTEN FREE 40 PIECES	
		SEA SALT CHOCOLATE CHIP COOKIES 12 PIECES	60.00
		MINI CHOCOLATE + VANILLA POPPY O'S 21 PIECES	48.00

## **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.

## EASY ENTERTAINING PACKAGES

BRUNCH	540.00	BUSINESS LUNCH 640	0.00
GREEN SALAD	(2)	GREEN SALAD	(2)
little gem lettuce, radicchio, radishes, peas, mint, crispy quinoa + lemon thyme vinaigrette GLUTEN FREE • VEGAN		little gem lettuce, radicchio, radishes, peas, mint, crispy quinoa + lemon thyme vinaigrette GLUTEN FREE • VEGAN	
FRITTATA	(1)	FALAFEL + FRITTER PLATTER	(1)
12 slices of our seasonal vegetable frittata made with lancaster farm fresh cooperative eggs GLUTEN FREE • VEGETARIAN		36 total pieces of green falafel, red lentil falafel + spinach fritters with cucumbers, radishes, green tahini sauce + preserved lemon raita (sauce contains dairy) GLUTEN FREE • VEGAN • CONTAINS SESAME (TAHINI)	
BEET CURED SALMON PLATTER	(1)		
12 sliced bagels, sliced beet cured salmon, scallion cream cheese, shaved vegetables + fried capers GLUTEN FREE		GRILLED CHICKEN PLATTER  grilled lemons, roasted red onions + your choice of sauce GLUTEN FREE	(2)
SMALL MINI SEASONAL SCONE PLATTER	(1)	SEASONAL VEGETABLE grilled asparagus, sugar snap peas + pickled red onions	(2)
12 buttery scones filled with seasonal fruit + topped with raw sugar VEGETARIAN		GLUTEN FREE • VEGAN	
SMALL FRUIT PLATTER	(1)	SEASONAL GRAIN	(2)
assorted seasonal fruit GLUTEN FREE • VEGAN	(1)	orzo with basil pesto, roasted spring onions, sauteed greens + green olives  VEGETARIAN • CONTAINS NUTS	
BOXED COFFEE	(1)	MINI COOKIE + BROWNIE PLATTER	(1)
la colombe coffee, whole + oat milks, sugar, cups + stirrers		40 total pieces of our chewy chocolate chip cookies + gluten free brownie bites	

## EASY ENTERTAINING PACKAGES

COCKTAIL PARTY	830.00	DINNER PARTY 880	0.00
SMALL CHEESE PLATTER	(1)	GREEN SALAD	(2)
five cheeses, fried fava beans, seasonal preserves + assorted crackers		little gem lettuce, radicchio, radishes, peas, mint, crispy quinoa + lemon thyme vinaigrette	
VEGETARIAN		GLUTEN FREE • VEGAN	
PROSCIUTTO + SEASONAL FRUIT PLATTEI	R (1)	GRILLED GRASSFED HANGER STEAK	(2)
prosciutto, berries, stone fruit and seasonal fruit with ricotta, honey + taralli crackers		grilled hanger steak, radishes, parsley + your choice of sauce: salsa verde, chili crisp, or horseradish cream	
		GLUTEN FREE	
CROSTINI + VEG PLATTER	(1)	BIG GLORY BAY KING SALMON	(2)
crostini, crudités, white bean + garlic dip, artichoke tapenade + burrata VEGETARIAN		baharat spiced salmon, cucumbers, radishes, grilled lemons + your choice of sauce: salsa verde, preserved lemon raita, or green olive vinaigrette GLUTEN FREE	<b>\</b>
MEZE PLATTER	(1)		
hummus, labneh, baba ghanoush, israeli salad + housemade naan		SEASONAL VEGETABLE grilled asparagus, sugar snap peas + pickled red onions	(2)
VEGETARIAN		GLUTEN FREE • VEGAN	
SMALL KABOB PLATTER	(1)	SEASONAL GRAIN	(2)
36 total kabobs including grilled za'atar chicken, lamb kofta + shrimp kabobs with preserved lemon raita sauce		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	

# POPPY'S

#### READY TO PLACE AN ORDER? NEED SOME MORE INFO?

Scan the QR code below or visit poppysbrooklyn.com/catering



