

POPPY'S

SEPTEMBER 2025

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

EGG SALAD PLATTER 100.00

egg salad, shaved vegetables,
pickled red onions, + capers

GLUTEN FREE • VEGETARIAN

SERVES UP TO 8

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]

PARFAIT PLATTER 70.00

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 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

SHRIMP ROLLS 110.00 / 210.00

wild gulf shrimp, celery, dill + tarragon mayo on a 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]

BLT SLIDERS 90.00 / 175.00

bacon, lettuce, tomato, green goddess aioli + brioche bun
SMALL [12 PIECES] • LARGE [24 PIECES]



GRILLED CHICKEN, LAMB + SHRIMP KABOBS 165.00 / 245.00

assorted kabobs + preserved lemon raita
GLUTEN FREE
SMALL [36 PIECES] • LARGE [54 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]

TEA SANDWICHES 68.00

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

FALAFEL + FRITTERS 150.00

green falafel, red lentil falafel, spinach fritters, cucumbers, radishes, green tahini sauce + preserved lemon raita
GLUTEN FREE • VEGAN (RAITA CONTAINS DAIRY) • CONTAINS SESAME
36 PIECES

LAMB ROLL PLATTER 120.00

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

SWEET

MINI COOKIES + GF BROWNIES 68.00

40 PIECES

MINI GOAT CHEESE TARTS 85.00

25 PIECES

MINI CARAMEL GANACHE TARTS 85.00

25 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

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 grilled artichoke 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

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

SIDES

CHARRED GREEN BEANS 42.00

cauliflower, heirloom tomatoes + pine nuts
GLUTEN FREE • VEGAN • CONTAINS NUTS
SERVES UP TO 4

ORECCHIETTE 42.00

roasted onions, peppers + calabrian chile
VEGAN
SERVES UP TO 4



SWEETS

WHOLE	INDIVIDUAL
MIXED BERRY YELLOW CAKE 90.00 with blackberry & blueberry cream cheese frosting + fresh fruit SERVES UP TO 10	MINI SEASONAL SCONE PLATTER 46.00 / 90.00 SMALL [12 PIECES] • LARGE [25 PIECES]
YELLOW CAKE 85.00 with whipped chocolate fudge or vanilla frosting SERVES UP TO 10	MINI LEMON POPPY LOAF PLATTER 46.00 / 90.00 SMALL [10 PIECES] • LARGE [24 PIECES]
CARROT PISTACHIO CAKE 90.00 with tangy citrus cream cheese frosting GLUTEN FREE SERVES UP TO 10	MINI BANANA BREAD PLATTER 46.00 / 88.00 VEGAN SMALL [10 PIECES] • LARGE [20 PIECES]
FLOURLESS CHOCOLATE CAKE 75.00 with sea salt, cocoa nibs + cornflowers GLUTEN FREE SERVES UP TO 14	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

GREEN SALAD

(2)

little gem lettuce, radicchio, radishes, peas, mint, crispy quinoa
+ lemon thyme vinaigrette

GLUTEN FREE • VEGAN

GREEN SALAD

(2)

little gem lettuce, radicchio, radishes, peas, mint, crispy quinoa
+ lemon thyme vinaigrette

GLUTEN FREE • VEGAN

FRITTATA

(1)

12 slices of our seasonal vegetable frittata made
with lancaster farm fresh cooperative eggs

GLUTEN FREE • VEGETARIAN

FALAFEL + FRITTER PLATTER

(1)

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

(2)

grilled lemons, roasted red onions + your choice of sauce

GLUTEN FREE

SMALL MINI SEASONAL SCONE PLATTER

(1)

12 buttery scones filled with seasonal fruit +
topped with raw sugar

VEGETARIAN

SEASONAL VEGETABLE

(2)

charred green beans + cauliflower with heirloom tomatoes + pine
nuts

GLUTEN FREE • VEGAN • CONTAINS NUTS

SMALL FRUIT PLATTER

(1)

assorted seasonal fruit

GLUTEN FREE • VEGAN

SEASONAL GRAIN

(2)

orecchiette pasta with roasted onions, peppers + calabrian chile

VEGAN

BOXED COFFEE

(1)

la colombe coffee, whole + oat milks,
sugar, cups + stirrers

MINI COOKIE + BROWNIE PLATTER

(1)

40 total pieces of our chewy chocolate chip cookies
+ gluten free brownie bites

ALL PACKAGES SERVE UP TO 10 PEOPLE

EASY ENTERTAINING PACKAGES

COCKTAIL PARTY

830.00

DINNER PARTY

880.00

SMALL CHEESE PLATTER

(1)

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

VEGETARIAN

GREEN SALAD

(2)

little gem lettuce, radicchio, radishes, peas, mint, crispy quinoa + lemon thyme vinaigrette

GLUTEN FREE • VEGAN

PROSCIUTTO + SEASONAL FRUIT PLATTER

(1)

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

GRILLED GRASSFED HANGER STEAK

(2)

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

GLUTEN FREE

CROSTINI + VEG PLATTER

(1)

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

VEGETARIAN

BIG GLORY BAY KING SALMON

(2)

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

GLUTEN FREE

MEZE PLATTER

(1)

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

VEGETARIAN

SEASONAL VEGETABLE

(2)

grilled corn, green beans, cherry tomatoes, feta, pickled fresno peppers, pepitas + cilantro

GLUTEN FREE • VEGETARIAN

SMALL KABOB PLATTER

(1)

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

SEASONAL GRAIN

(2)

orecchiette pasta with roasted onions, peppers + calabrian chile

VEGAN

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?

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

