

POPPY'S

OCTOBER 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 APPLE CIDER BUNDT CAKES 98.00

with maple glaze

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, 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



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

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 cauliflower 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, shaved vegetables
+ citrus aleppo 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

BADGER FLAME BEETS 42.00

roasted red onions, charred kale, golden raisins + toasted almonds

GLUTEN FREE • VEGAN • CONTAINS NUTS
SERVES UP TO 4

COUSCOUS 42.00

cucumber, tomatoes, feta, nigella seeds + red wine vinegar

VEGETARIAN
SERVES UP TO 4



SWEETS

WHOLE	INDIVIDUAL
PUMPKIN CAKE 80.00 with brown butter cream cheese frosting + candied pepitas SERVES UP TO 10	MINI SEASONAL SCONES 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 APPLE CIDER BUNDT CAKES 98.00 with maple glaze 20 PIECES
	MINI CARAMEL GANACHE TARTS 85.00 25 PIECES
	MINI PUMPKIN 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, shaved vegetables + citrus aleppo vinaigrette GLUTEN FREE • VEGAN		GREEN SALAD (2) little gem lettuce, shaved vegetables + citrus aleppo 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) badger flame beets, roasted red onions, charred kale, golden raisins + toasted almonds GLUTEN FREE • VEGAN • CONTAINS NUTS	
SMALL FRUIT PLATTER (1) assorted seasonal fruit GLUTEN FREE • VEGAN		SEASONAL GRAIN (2) couscous, cucumber, tomatoes, red onion, feta, nigella seeds + red wine vinegar 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, shaved vegetables + citrus aleppo 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)

badger flame beets, roasted red onions, charred kale, golden raisins + toasted almonds

GLUTEN FREE • VEGAN • CONTAINS NUTS

SMALL KABOB PLATTER

(1)

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

SEASONAL GRAIN

(2)

couscous, cucumber, tomatoes, red onion, feta, nigella seeds + red wine vinegar

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

