POPPY'S

AUGUST 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
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



FRUIT PLATTER

80.00 / 130.00

70.00

98.00

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

PARFAIT PLATTER

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

MINI BUNDT CAKE PLATTER

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, 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

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 40 PIECES	68.00
MINI GOAT CHEESE TARTS 25 PIECES	85.00
MINI CARAMEL GANACHE TARTS 25 PIECES	85.00
MINI CHOCOLATE + VANILLA POPPY O'S 21 PIECES	48.00

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

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 CORN

42.00

green beans, feta, cherry tomatoes, pickled fresnos, pepitas + GLUTEN FREE • VEGETARIAN SERVES UP TO 4

QUINOA TABBOULEH

42.00

stone fruit + mint
GLUTEN FREE • VEGAN
SERVES UP TO 4



SWEETS

WHOLE		INDIVIDUAL		
MIXED BERRY YELLOW CAKE with blackberry & blueberry cream cheese frosting + fr	90.00 resh fruit	MINI SEASONAL SCONE PLATTER SMALL [12 PIECES] • LARGE [25 PIECES]	46.00 / 90.00	
YELLOW CAKE with whipped chocolate fudge or vanilla frosting SERVES UP TO 10	85.00	MINI LEMON POPPY LOAF PLATTER SMALL [10 PIECES] • LARGE [24 PIECES]	46.00 / 90.00	
CARROT PISTACHIO CAKE with tangy citrus cream cheese frosting GLUTEN FREE SERVES UP TO 10	90.00	MINI BANANA BREAD PLATTER VEGAN SMALL [10 PIECES] • LARGE [20 PIECES]	46.00 / 88.00	
FLOURLESS CHOCOLATE CAKE with sea salt, cocoa nibs + cornflowers GLUTEN FREE SERVES UP TO 14	75.00	MINI BUNDT CAKE PLATTER 20 PIECES	98.00	
SERVES OF 15 14		MINI CARAMEL GANACHE TARTS 25 PIECES	85.00	
		MINI GOAT CHEESE TARTS 25 PIECES	85.00	
		MINI COOKIES + BROWNIES	68.00	
		sea salt chocolate chip cookies + rich chocolate BROWNIES ARE GLUTEN FREE 40 PIECES	brownies	
		SEA SALT CHOCOLATE CHIP COOK 12 PIECES	IES 60.00	
		MINI CHOCOLATE + VANILLA POPE 21 PIECES	PY O'S 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

GLUTEN FREE · VEGETARIAN SERVES 10-15 KIDS 38.00



#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	.00
GREEN SALAD little gem lettuce, radicchio, radishes, peas, mint, crispy qu + lemon thyme vinaigrette GLUTEN FREE • VEGAN	(2) vinoa	GREEN SALAD little gem lettuce, radicchio, radishes, peas, mint, crispy quinoa + lemon thyme vinaigrette GLUTEN FREE • VEGAN	(2)
FRITTATA 12 slices of our seasonal vegetable frittata made with lancaster farm fresh cooperative eggs GLUTEN FREE • VEGETARIAN	(1)	FALAFEL + FRITTER PLATTER 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)	(1)
BEET CURED SALMON PLATTER 12 sliced bagels, sliced beet cured salmon, scallion cream cheese, shaved vegetables + fried capers GLUTEN FREE	(1)	GRILLED CHICKEN PLATTER grilled lemons, roasted red onions + your choice of sauce GLUTEN FREE	(2)
SMALL MINI SEASONAL SCONE PLATTER 12 buttery scones filled with seasonal fruit + topped with raw sugar VEGETARIAN	(1)	SEASONAL VEGETABLE grilled corn with green beans, cherry tomatoes, feta, pickled fre peppers, pepitas + cilantro GLUTEN FREE • VEGETARIAN	(2)
SMALL FRUIT PLATTER assorted seasonal fruit GLUTEN FREE • VEGAN	(1)	SEASONAL GRAIN quinoa tabbouleh with stone fruit + mint GLUTEN FREE • VEGAN	(2)
BOXED COFFEE la colombe coffee, whole + oat milks, sugar, cups + stirrers	(1)	MINI COOKIE + BROWNIE PLATTER 40 total pieces of our chewy chocolate chip cookies + gluten free brownie bites	(1)

EASY ENTERTAINING PACKAGES

COCKTAIL PARTY	830.00	DINNER PARTY 880	.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 PLATTER	(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	
MEZE PLATTER	(1)	SEASONAL VEGETABLE	(2)
hummus, labneh, baba ghanoush, israeli salad + housemade naan		grilled corn, green beans, cherry tomatoes, feta, pickled fresno peppers, pepitas + cilantro	
VEGETARIAN		GLUTEN FREE • VEGETARIAN	
SMALL KABOB PLATTER	(1)	SEASONAL GRAIN	(2)
36 total kabobs including grilled za'atar chicken, lamb kofta + shrimp kabobs with		quinoa tabbouleh with stone fruit + mint	
preserved lemon raita sauce		GLUTEN FREE • VEGAN	
		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



