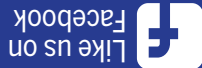


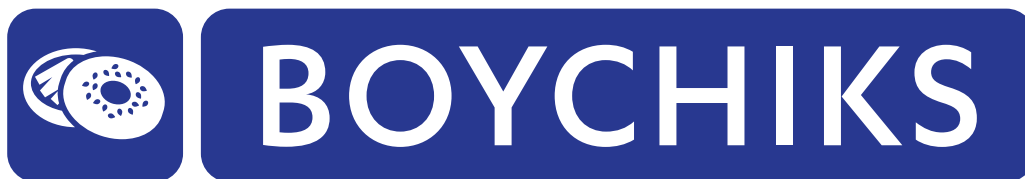
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices subject to change. Plus sales tax.



We accept

900 Port Washington Blvd., Port Washington, NY 11050
Tel: 516-918-9444

Boychiks Bagels & Eatery



BAGELS • EATERY

CATERING MENU

Long Island's Premiere Caterer



There are many caterers to choose from but only one clear choice...

Whether an intimate social gathering or a large scale corporate or personal event, one of our professional catering consultants will guide you through the planning process and ensure an extraordinary affair. Our innovative menu designs, knowledgeable staff and commitment to excellence will allow you the opportunity to be a guest at your own event. So sit back, relax and enjoy the party. You've already made the most important choice!

CONTINENTAL BREAKFAST

\$10.95 per person (15 guest minimum)

Great for corporate meetings or casual get togethers. Assorted fresh bagels, bialys and flagels, assorted pastry platter, a variety of cream cheeses, butter & jelly. Everything is beautifully presented on elegant catering platters and wicker baskets. Coffee, premium orange juice, complete paper and cutlery service finish off this classic offering.

HOT BREAKFAST OFFERING

\$15.95 per person (20 guest minimum)

Perfect for brunches, corporate meetings, and seasonal entertaining. Farm fresh scrambled eggs, old fashioned challah french toast or fluffy buttermilk pancakes, bacon, sausage and savory home fries, Coffee, premium orange juice, complete paper and cutlery service, chafing dishes and sterno racks included. A basket of fresh, sliced bagels, bialys, and flagels. Plus, a platter of assorted cream cheeses, butter and jelly to accompany this delicious package.

OMELETTE STATION

\$175 (4 hours with Hot Breakfast Offering)

Have one of our master chefs come to your event and cook to order any style omelette.

COFFEE BREAK

\$7.49 per person (15 person minimum)

A great mid-afternoon snack – Regular and decaf coffee, cut up fresh fruit in a deco bowl and a delicious platter of our fine pastries and cakes.





VEGETABLE CRUDITE

Petite 10-14 Guests \$49.95 / Grande 20-25 Guests \$79.95

A beautiful wicker basket filled with an assortment of crispy julienne vegetables, florets of broccoli and cauliflower, ripe cherry tomatoes, and holland pepper spears. Served with a choice of dip. A stunning centerpiece for your buffet table and a must for cocktail parties.

CHEESE PLATTER – SLICED OR CUBED

Petite 10-14 Guests \$49.95 / Grande 20-25 Guests \$79.95

A perfect addition to any menu. A stunning presentation of an assortment of fine cheeses. Garnished with grape clusters and fresh strawberries served with flavorful cracker flats.

FRESH FRUIT

Petite 15-20 Guests \$69.95 / Grande 35-40 Guests \$110.00

Mouth watering fruit featuring canteloupe, honeydew, watermelon, pineapple, strawberries, red and green grapes, and seasonal specialties.

PASTRIES & CAKES

\$13.95 per lb.

Delicious old world rugalach, cookies, danish, crumcake, mini black and whites, and brownies beautifully arranged on platters for any occasion.

SPECIALTY SALADS

Petite 10-15 Guests \$39.95 / Grande 20-25 Guests \$59.95

Tossed Garden Salad – Iceberg lettuce with cucumber slices, diced red holland peppers, radishes, broccoli florets, julienne of carrot and celery, and ripe cherry tomatoes.

Caesar Salad – Crispy romaine lettuce leaves with bermuda onions and red holland pepper strips – dusted with grated parmesan cheese. Served with a lively garlic parmesan dressing and homemade croutons.

Classic Spinach Salad – Fresh tender leaf lettuce, sliced hard boiled eggs, fresh button mushrooms, diced swiss cheese, bacon bits, sliced bermuda onion.

Greek Salad – Crisp romaine and iceberg leaf lettuce, ripe tomato wedges, bermuda onion, cucumber slices, imported greek olives and chunks of feta cheese.

California Spring Mix – Mesculin lettuce, plum tomatoes, red onion, cucumber, mandarine orange, walnuts, and chunks of feta cheese.

Arugula Mango Salad – Grape tomatoes, red peppers, fresh peeled mangos, cucumbers and craisins over mixed greens.

Portabella Mushroom/Asparagus – Grilled portabella mushrooms, red peppers, grape tomatoes, asparagus, and feta cheese over romaine lettuce.





SPECIALTY SALADS (cont.)

Petite 10-15 Guests \$44.95 / Grande 20-25 Guests \$64.95

House Salad – Grilled chicken, goat cheese, and raisins over mixed greens with cucumber slices, diced red holland peppers, radishes, broccoli florets, julienne of carrot and celery, and ripe cherry tomatoes.

Choice of 2 Dressings: Fat-free ranch, fat-free italian, fat-free french, lite honey mustard, fat-free raspberry vinaigrette, low-fat honey poppy, french, caesar, russian, thousand island, balsamic vinaigrette, blue cheese, creamy italian, and yogurt dill.

GOURMET SALAD MEDLEY

\$12.95 per person (12 guest minimum)

A must for informal get togethers, luncheons, corporate events, bridal and baby showers or any occasion where you crave a salad platter. Beautiful garnished platters of your choice of 4 salads – one of our gourmet tuna or chicken salads, whitefish salad, egg salad, egg white spinach salad or egg onion mushroom salad.

Included in this package are 2 garnished bowls of your choice: pasta primavera, Israeli, tuscan bean, tomato and onion, cucumber, potato, cole slaw, macaroni, red bliss potato, sundried tomato pasta, greek pasta, chick pea or mediterranean cheese.

A tomato, red bermuda onion, cucumber, and olive platter.

Assorted bagels, bialys and flagels sliced and presented in wicker baskets.

OVERSTUFFED SANDWICH BUFFET

\$10.95 per person (15 guest minimum)

Overstuffed sandwiches of your choice: chicken, classic tuna, low-fat or fat-free veggie tuna, honey mustard tuna, baked salmon salad, whitefish salad, poached salmon salad, classic egg salad, low-fat veggie egg white salad, low-fat egg white spinach salad or Boar's Head deli meats prepared as you wish on your choice of bagels, wraps, kaiser rolls, egg twist rolls, bialys and flagels.

Your choice of two different salad accompaniments: pasta salad, israeli, tuscan bean, tomato and onion, cucumber, potato, macaroni, cole slaw or tossed garden salad.

WRAP BASKET

\$11.95 per person (10 guest minimum)

Choose your favorite Boar's Head Deli meats and cheeses, or one of our gourmet salads wrapped, garnished and presented in a wicker basket.

Choose 2 of our homemade side salads to include Red Bliss Potato, Cole Slaw, Macaroni, Cucumber & Dill, Pasta Salad, or Tuscan Bean Salad

Assortment of Pickles and Olives

Also includes a tray of assorted pickles and olives. (Complete paper and cutlery)





SMOKED FISH MEDLEY

\$21.95 per person (12 guest minimum)

An all time favorite perfect for any occasion... The centerpiece of our platter is a beautiful fillet or stuffed whitefish, surrounded by tempting layers of the finest sable plate, kippered baked salmon and slices of our own master smoked nova and/or belly lox.

- A garnished bowl of tender marinated herring fillets in your choice of our classic cream and/or wine sauce.
- Your choice of 3 of our homemade cream cheese spreads.
- Our beautifully garnished tomato, red bermuda onion, cucumber, and olive platter.
- An assortment of your favorite varieties of bagels, bialys and flagels. All sliced to order.

THE NOSH

\$13.95 per person (10 guest minimum)

The classic bagel and lox platter offering mouth-watering slices of nova and/or belly lox is the centerpiece of this platter which includes all the fixins – fresh assorted bagels & bialys, choice of two of our homemade cream cheeses – sliced tomato and bermuda onion swirl. All beautifully garnished like only we can do!

ANY OCCASION PLATTER

\$15.95 per person (10 guest minimum)

All beautifully decorated and plattered...

Nova Lox • Tuna & Egg Salad • Plain and Scallion Cream Cheese Sliced Tomato and Onion • Assorted Bagels, Bialys & Flagels

HOT FOOD FAVORITES

	1/2 TRAY	FULL TRAY		1/2 TRAY	FULL TRAY
Honey Balsamic Glazed Salmon	n/a	\$120.00	Eggplant Rollatini	\$60.00	\$80.00
Blackened Cajun Style Salmon	n/a	\$120.00	Eggplant Parmigiana	\$55.00	\$75.00
Sesame Crusted Ahi Tuna	n/a	MP	Chicken Francais	\$55.00	\$85.00
Flounder Florentine	n/a	\$95.00	Chicken Marsala	\$55.00	\$85.00
Steamed Vegetables	\$40.00	\$65.00	Chicken Scarpiello	\$55.00	\$85.00
Rice Pilaf	\$35.00	\$45.00	Chicken Parmigiana	\$55.00	\$85.00
Grilled Vegetables in a Balsamic Glaze	\$45.00	\$75.00	Grilled Chicken (choice of seasonings)	\$55.00	\$85.00
Lasagna (Vegetable or Spinach)	\$45.00	\$75.00	Marinated Grilled Balsamic Chicken	\$55.00	\$85.00
Fettucini Alfredo	\$45.00	\$75.00	Skirt Steak with Caramelized Onions	\$75.00	\$135.00
Penne ala Vodka in a Pink Cream Sauce	\$45.00	\$75.00	Sausage (Hot or Sweet) & Peppers	\$55.00	\$85.00
Pesto Chicken Pasta	\$45.00	\$75.00	Roasted Potatoes	\$35.00	\$50.00
Baked Ziti	\$45.00	\$75.00			
Pasta Primavera with Fresh Vegetables in a Garlic Shallot Sauce	\$45.00	\$75.00			

Also Includes: Basket of Dinner Rolls, Chafing Dishes and Sterno Racks.





GOLD PACKAGE

\$44.95 per person (50 guest minimum)

Includes buffet tables with skirts

A Selection of Mouth Watering Smoked Fish

Nova scotia lox, whitefish fillet, kippered baked salmon, and sable plate Tender marinated herring fillets in cream sauce or wine sauce

A Choice of Two Gourmet Salads

Classic tuna, honey mustard tuna, lite vegetable tuna, whitefish, baked salmon, poached salmon, classic egg, egg onion mushroom, low-fat vegetable egg white, low-fat spinach egg white

A Choice of Green Salads

Spinach, california spring mix, greek or caesar

A Choice of Two Accompaniments

Pasta primavera, greek pasta, sun-dried tomato pasta, tuscan bean salad, mediterranean cheese salad, israeli salad, cucumber salad, tomato and onion salad, potato salad, macaroni salad, cole slaw or health salad

A Variety of Cream Cheeses

Plain, scallion, and vegetable

Sliced Tomato & Red Bermuda Onion, Cucumber, and Olive Platter

Baskets of Assorted Sliced Fruit

Cantaloupe, honeydew, watermelon, pineapple, strawberries, and grapes

Baskets of bagels, bialys and flagels

Ceremonial challah bread

Assorted Desserts

Assorted demi danish, cookies, rugalach

Hot & Cold Beverage Service

Regular and decaf coffee, hot water, assorted tea bags, assorted sodas, juices, Snapple, and water

Complete Paper Service, Fine Plasticware & Wait Staff

(\$10.00 discount per child Sales tax and gratuity not included.)

Gold package can be customized to meet personal preference.

