



## CATERING MENU

(914) 633-3224

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**GF=Gluten Free**

### APPETIZERS

	Small 9" x 13"	Large Full Size
<b>Grilled Maitake Mushrooms<sup>GF</sup></b>	<b>\$72</b>	<b>\$144</b>
<i>Organic mushrooms grilled over an open flame, topped with chives.</i>		
<b>Guac &amp; Chips</b>	<b>\$86</b>	<b>\$173</b>
<i>Fresh avocado, lime and crispy fried tortilla chips.</i>		
<b>Pastrami Croquettes</b>	<b>\$50 (30 pcs)</b>	
<i>Crispy hand-rolled pastrami balls with a savory dipping sauce.</i>		
<b>Wings</b>	<b>\$65</b>	<b>\$130</b>
<i>Fried or grilled (gluten free), choose from the following: Buffalo, BBQ, Sesame BBQ, Sweet Chili, Fire &amp; Honey</i>		
<b>Baby Chicken Poppers</b>	<b>\$77</b>	<b>\$154</b>
<i>Breaded bites of marinated chicken thighs tossed with your choice of Buffalo, BBQ, Sesame BBQ, Sweet Chili sauce, or Fire &amp; Honey Sauce.</i>		
<b>Mia's Loaded Fries</b>	<b>\$96</b>	<b>\$192</b>
<i>French fries topped with pulled beef, beef bacon, Mac sauce and chives. (Loaded fries come disassembled.)</i>		
<b>Street Tacos<sup>GF</sup></b>		
<i>Warm corn tortillas with a bold jalapeño lime sauce, radish, red onion and cilantro. (Tacos come disassembled.)</i>		
<b>Pulled Beef</b>	<b>\$170 (45 pcs)</b>	
<b>Grilled Chicken</b>	<b>\$150 (45 pcs)</b>	

### FISH DISHES

Lemon & Dill Salmon <sup>4 oz</sup> <sup>GF</sup> \$120 (12 pcs)

### SALADS

	Small 9" x 13"	Large Full Size
<b>Avocado Salad<sup>GF</sup></b>	<b>\$86</b>	<b>\$173</b>
<i>Fresh avocado, romaine, carrots, cucumber, tomato, red onion, hearts of palm and citrus vinaigrette.</i>		
<b>Tomato &amp; Cucumber Salad</b>	<b>\$72</b>	<b>\$144</b>
<i>Heirloom tomatoes, arugula, cucumber, croutons* and red wine vinaigrette. *Croutons are hamotzi</i>		
<b>House Salad<sup>GF</sup></b>	<b>\$67</b>	<b>\$134</b>
<i>Mixed greens, cucumber, carrot, tomato and balsamic vinaigrette.</i>		
<b>Create Your Own Salad</b>		
<i>Customize lettuce, vegetables, protein, toppings. Please inquire for pricing.</i>		
<b>Taco Salad</b>		
<i>Romaine, rice, guacamole, beans, pickled onion and tortilla chips with jalapeño lime dressing and either steak or grilled chicken. Each component is packed separately to be combined upon serving.</i>		
<b>Steak</b>	<b>\$154</b>	<b>\$307</b>
<b>Grilled Chicken</b>	<b>\$110</b>	<b>\$221</b>

### MEAT DISHES

	Small 9" x 13"	Large Full Size
<b>Pulled Brisket<sup>GF</sup></b>	<b>\$135</b>	<b>\$270</b>
<b>Meatballs in Marinara<sup>GF</sup></b>	<b>\$150 (25 pcs)</b>	
<b>Marinated Beef Skewers<sup>GF</sup></b>	<b>\$250 (20 pcs)</b>	
<b>Sliders</b>	<b>\$45 (8 pcs)</b>	
<i>Choose one variety: Beef, Beef with mushrooms, Beef with Pastrami, or Lamb</i>		
<b>Hot Dogs &amp; Buns</b>	<b>\$45 (9 pcs)</b>	

### SHABBAT DISHES

	Small 9" x 13"	Large Full Size
<b>Chulent</b>	<b>\$70</b>	<b>\$140</b>
<b>Potato Kugel<sup>GF</sup></b>	<b>\$25</b>	<b>\$50</b>

### CHICKEN

	Small 9" x 13"	Large Full Size
<b>Grilled Baby Chicken<sup>GF</sup></b>	<b>\$90</b>	<b>\$180</b>
<b>Grilled Chicken Cutlet<sup>GF</sup></b>	<b>\$75</b>	<b>\$150</b>
<b>Chicken Fingers</b>	<b>\$80</b>	<b>\$150</b>
<b>Schnitzel</b>	<b>\$85 (7 pcs)</b>	
<b>Schnitzel</b>	<b>\$160 (14 pcs)</b>	
<b>Whole Roasted Chicken</b>	<b>\$30 (each)</b>	

### SANDWICH PLATTER

**Assorted Sandwich Platter \$199**  
*An assortment of 15 of the following sandwiches:*

**Chicken Avocado Sandwich (4)**  
*Grilled chicken cutlet with sliced avocado, jalapeño mayo and romaine lettuce on a baguette.*

**Stacked Pastrami on Rye (4)**  
*Pastrami on grilled rye bread with sauerkraut and Russian dressing.*

**Turkey Sandwich (4)**  
*Sliced turkey, avocado and beef bacon served with honey mustard on rye bread.*

**Grilled Eggplant Hoagie (3)**  
*Grilled Japanese eggplant, roasted peppers and pesto on a hoagie roll.*

### SIDE DISHES

	Small 9" x 13"	Large Full Size
<b>French Fries</b>	<b>\$34</b>	<b>\$67</b>
<b>Onion Rings</b>	<b>\$43</b>	<b>\$86</b>
<b>Green Beans<sup>GF</sup></b>	<b>\$43</b>	<b>\$86</b>
<i>sautéed with garlic and lemon</i>		
<b>Roasted Potatoes<sup>GF</sup></b>	<b>\$43</b>	<b>\$86</b>
<i>parsley and thyme</i>		
<b>Zucchini &amp; Squash<sup>GF</sup></b>	<b>\$43</b>	<b>\$86</b>
<i>herbes de Provence and lemon</i>		
<b>Sweet Potato Wedges<sup>GF</sup></b>	<b>\$43</b>	<b>\$86</b>
<i>oven roasted</i>		
<b>Grilled Japanese Eggplant<sup>GF</sup></b>	<b>\$43</b>	<b>\$86</b>
<i>lemon tahini and sesame seeds</i>		
<b>Steamed Basmati Rice<sup>GF</sup></b>	<b>\$43</b>	<b>\$86</b>
<b>Roasted Cauliflower<sup>GF</sup></b>	<b>\$43</b>	<b>\$86</b>