



# Selene

Discover Selene's Catering  
Services In New York

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# CATERING

Our catering service offers a diverse menu of delicious, freshly prepared dishes tailored to your needs. We provide professional service, ensuring a memorable experience for corporate events, parties and charters. Quality and satisfaction are our top priorities.

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2024 Catering Deck

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# BREAKFAST

## HOT BUFFET

Scrambled Eggs, Chives, Home Fries, Glazed Bacon, Breakfast Chicken Sausage

## CHOICE OF FOUR :

Banana Pancakes, Chicken & Waffles, Avocado Toast, Angus Beef Burger, Shakshuka, Fish Sandwich

## PASTRIES :

Strawberry Shortcake, Chocolate Chip Bread Pudding, Plain or Chocolate Croissant

All breakfast comes with coffee, water, apple + orange juice

**\$36**  
Per Person



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\$36

Per Person

# PLATED BRUNCH

## APPETIZERS:

- Zucchini Chips
- Arugula Salad w/ Strawberries
- Mac and Cheese

## MAIN COURSE:

- Banana Pancakes
- Chicken and Waffles
- Avocado Toast
- Angus Beef Burger

## DESSERT:

- Strawberry Coffee Cake Muffin
- Orange Zest Bread Pudding

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# LUNCH PACKAGES

## CHOICE OF FOUR :

- Lemon Chicken / Mushroom Chicken  
Chicken Cordon Bleu
- Jerk Salmon / Grilled Salmon Grilled Jumbo  
Shrimp / Coconut Shrimp
- Branzino Filet
- Grilled Hanger Steak / Braised Short Ribs
- Lamb / Chicken Kebab

## SIDES: :

- French Fries, Mixed Salad, Rice

\$22

Per Person

ALL LUNCHES SERVED WITH A CHOICE OF ONE SIDE



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# LUNCH BUFFET

\$38  
Per Person



## CHOICE OF TWO APPETIZERS

Greek Salad  
Cesar Salad  
Fried Calamari w/ Marinara  
Zucchini Sticks w/ Tsatsiki  
Meatballs w/ Marinara  
Greek Spinach Pie



## CHOICE OF TWO MAIN COURSES

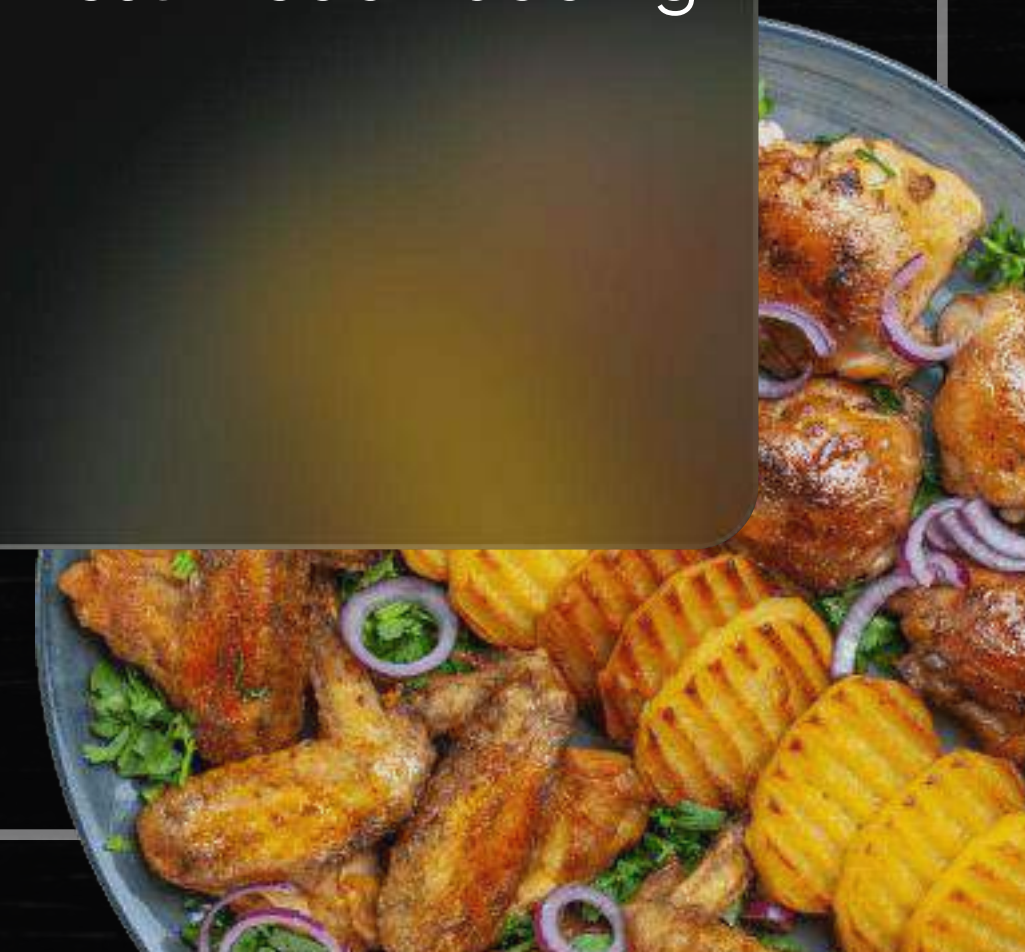
Branzino Filet  
Grilled Salmon  
Lamb or Chicken Souvlaki  
Grilled Hanger Steak  
Vegetable Linguini  
Seafood Orzo

## SIDES

French Fries  
Mixed Salad  
Brussel Sprouts  
Roasted Artichokes

## CHOICE OF DESSERT

Chocolate Lava Cake  
Orange Zest Bread Pudding



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# DINNER

Our catering dinner service features a delectable array of gourmet dishes, crafted with fresh ingredients to suit your events. We deliver exceptional service, ensuring a delightful dining experience for any occasion, from intimate gatherings to large celebrations.



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# DINNER BUFFET #1

## APPETIZERS:

Tahini Cesar Salad  
Greek Salad  
Zucchini Sticks with Tzatziki

## SIDES :

Mixed Green Salad  
Roasted Fingerling Potatoes  
Roasted Leeks, Zucchini and Feta  
Couscous with Asparagus

## MAIN COURSE :

Grilled Salmon  
Braised Short Ribs  
Mushroom Chicken  
Spinach Pasta with Roasted  
Vegetables

## DESSERTS:

Chocolate Lava Cake  
Orange Zest Bread Pudding

**\$44**

Per Person





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# DINNER BUFFET #2

\$54

Per Person

## APPETIZERS:

Tahini Cesar Salad  
Arugula Strawberry Salad w/Walnuts  
Zucchini Sticks with Tzatziki  
Fried Calamari

## MAIN COURSE :

Branzino Filet  
Braised Short Ribs  
Mushroom Chicken  
Zucchini Spaghetti  
Black Ink Linguini

## SIDES :

Mixed Green Salad  
Roasted Fingerling Potatoes  
Roasted Leeks, Zucchini and Feta  
Couscous with Asparagus

## DESSERTS:

Chocolate Lava Cake  
Orange Zest Bread Pudding  
Deconstructed Apple Strudel



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# DINNER BUFFET #3

\$64

Per Person

## APPETIZERS:

Tahini Cesar Salad  
Arugula Strawberry Salad w/Walnuts  
Zucchini Sticks with Tzatziki  
Fried Calamari

## MAIN COURSE :

Branzino Filet  
Grilled Ribeye  
Mushroom Chicken  
Zucchini Spaghetti  
Lobster Ravioli

## SIDES :

Brussel Sprouts  
Roasted Fingerling Potatoes  
Roasted Leeks, Zucchini and Feta  
Couscous with Asparagus

## DESSERTS:

Chocolate Lava Cake  
Chocolate Chip Bread Pudding



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# PLATED DINNER

## FIRST COURSE CHOICE OF:

Buratta & Fig Jam, Arugula Salad with Strawberries, Greek Salad Tahini Cesar Salad, Scallion Salad, Cucumber Salad

Salmon Tartar w/ Avocado, Tuna Tartar w/ Sesame Oil, Steak Tartar w/ Qual Egg, Branzino Crudo

Baked Oysters, Crab Cake, Grilled Halloumi Cheese, Grilled or Fried Squid, Tempura Avocado Fries, Zucchini Sticks w/ Tzatziki

**\$39**

Per Person



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# PLATED DINNER

## SECOND COURSE CHOICE OF :

- Grilled or Fried Branzino
- Grilled Salmon
- Coconut Shrimp
- Angus Beef Burger
- Lemon Chicken
- Chicken or Lamb Kebabs
- Chicken Mango
- Grilled Hanger Steak
- Mussels
- Spinach Pasta
- Zucchini Spaghetti
- Cheese, Mushroom or Meat Ravioli
- Greek Salad, Tahini Cesar Salad, Scallion Salad, Cucumber Salad

## ADDITIONAL \$10 :

- Grilled or Fried Red Snapper
- Seared Scallops
- Grilled Lobster Tails
- Grilled Ribeye
- Braised Short Ribs
- Charred Lamb Chops
- Chicken Cordon Blue
- Seafood Carbonara
- Lobster Pasta
- Lasagna (Beef or Eggplant)



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# PLATED DESSERT

- Chocolate Lava Cake
- Orange Zest Bread Pudding
- Chocolate Chip Bread Pudding
- Apple Strudel Cups
- Nutella Fried Pita
- Baklava
- Caramel Flan

\$12  
Per Person



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# SMALL PLATES

\$18

2 Options

\$26

3 Options

## Fried Calamari

battered, marinara

## Falafel

chick pea, vegetarian

## Mac and Cheese Bites

four cheese, deep fried

## Zucchini Sticks

tempura, tzatziki dip

## Meatballs

beef, marinara sauce

## Tempura Avocado Fries

sweet chili sauce, tempura

## Crab Cakes

lump crab meat, tobiko

## Mezze Platter

babaganosh, humus, spicy feta,  
Pita bread



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# SALAD PLATER

\$16

2 Options

\$23

3 Options

## Greek Salad

Tomato, Cucumber, Onion, Feta

## Cesar Salad

Romaine, Parmesan, Croutons

## Arugula with Strawberries

Honey Lemon Dressing, Walnuts

## Scallion Salad

Grilled Halloumi Tomato, Mini Peppers

## Cucumber Salad

Cantaloupe, Red Onion, Feta, Radish



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# FLATBREAD

## Truffle Arugula Mushrooms

Truffle Oil, Mozzarella

## Burrata Basil

Marinara Sauce

## Prosciutto Arugula

Mushrooms, Mozzarella

\$12

1 Option

\$22

2 Options



# SANDWICHES

## Salmon Burger

Onions, Lettuce, Spicy Aioli

## Angus Beef Burger

Sauteed Onions or Avocado/Ranch

## Fish Sandwich

Breaded Cod, Tartar

## Chicken Sandwich

Spicy Aioli

## Stuffed Pita

Scrambled Eggs, Cheddar, Bacon

\$14

Per Person

\$20

Per Person





# PASSED HORS D'OEUVRES

Our Catering Service Offers Exquisite Passed Hors D'oeuvres, Artfully Crafted with Premium Ingredients. Perfect For Any Event, These Bite-sized Delights Ensure a Sophisticated, Flavorful Experience. Professional Staff Provide Seamless Service, Adding an Elegant Touch to Your Special Occasion.



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# CRUDOS & TARTARS

- Steak Tartar
- Quail Egg, Capers

\$18

2 Options

- Salmon Tartar
- Chopped Avocado, Shallots

\$24

3 Options

- Tuna Tarter
- Sesame Oil

- Octopus Crudo
- Chili Oil, Radish, Orange

- Scallops On Half Shell
- Soy Sauce, Ginger, Lemon Zest



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# SLIDER STATION

- Angus Beef Slider, Gruyere, Aoli Mayo
- Chicken Slider, Mozzarella
- Cod Fish Slider, Tartar Sauce

\$25

For 60 min

\$30

For 90 min



# PASTA STATION

- Ravioli: Meat, Cheese, or Mushrooms
- Sauce: Garlic Oil, Marinara or Vodka
- Risotto, Add: Mushrooms, Asparagus, Shrimp, Chicken
- Spinach Pasta
- Sesame Seeds, Olive Oil
- Seafood Carbonara
- Mussels, Calamari, Shrimp Over Linguini
- Zucchini Spaghetti
- Eggplant Mouse
- Lasagna

\$25

For 60 min

\$30

For 90 min



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About Us

