



*Selene*

SELENE CATERING

## SMALL PLATES AND BITES

Zucchini Sticks tempura, tzatziki dip	\$120/12 ser \$10 Pp
Tempura Avocado Fries sweet chili sauce, tempura	\$120/12 ser \$10 Pp
Fried Calamari battered, marinara	\$120/10 ser \$12 Pp
Crab Cakes lump crab meat, tobiko	\$120/20 ser \$6 Pp
Mac and Cheese Bites four cheese, deep fried	\$120/30 ser \$4 Pp
Meatballs beef, marinara sauce	\$120/24 ser \$5 Pp
Falafel chick pea, vegetarian	\$120/30 ser \$4 Pp

## SALADS

Greek Salad tomato, cucumber, onion, feta	\$120/12 ser \$10 Pp
Cesar Salad romain, parmesan, croutons	\$120/12 ser \$10 Pp
Arugula with Strawberries honey lemon dressing, walnuts	\$120/10 ser \$12 Pp
Cucumber Salad cantaloupe , red onion , feta, radish	\$120/20 ser \$6 Pp
Scallion Salad grilled halloumi tomato, mini peppers	\$120/30 ser \$4 Pp





## FLATBREADS

Truffle Arugula Mushrooms \$120/12 pc  
truffle oil, mozzarella \$10 Pp

Burrata Basil \$120/12 pc  
marinara sauce \$10 Pp

Prosciutto Arugula \$120/12 pc  
mushrooms, mozzarella \$10 Pp

## SANDWICHES

Salmon Burger \$120/10 ser  
onions, lettuce, spicy aioli \$12 Pp

Angus Beef Burger \$120/10 ser  
sauteed onions or avocado/ranch \$12 Pp

Fish Sandwich \$120/10 ser  
breaded cod, tartar \$12 Pp

Chicken Sandwich \$120/10 ser  
spicy aioli \$12 Pp

Stuffed Pita \$120/10 ser  
scrambled eggs, cheddar, bacon \$12 Pp

\*ser - 1 serving \*pc - 1 piece \*Pp - per person





\*ser - 1 serving \*pc - 1 piece \*Pp- per person

## PASTA

(ALL PASTA IS HOMEMADE)

### Ravioli

marinara, garlic butter or vodka sauce

Cheese

\$120/12 pc \$10 Pp

Meat

\$120/12 pc \$10 Pp

Spinach

\$120/12 pc \$10 Pp

Mushroom

\$120/12 pc \$10 Pp

### Lasagna

bechamel sauce, homemade marinara

Beef

\$140/10 pc \$14 Pp

Eggplant

\$120/10 pc \$12 Pp

### Spinach Linguini

spinach infused linguini, garlic butter sauce

\$120/10 pc \$12 Pp

### Black In Linguini

squid infused linguini, shallots

Beef

\$140/10 pc \$14 Pp

Eggplant

\$140/10 pc \$14Pp

### Risotto

white wine sauce, parmesan, butter

Veggie

\$120/10 pc \$12 Pp

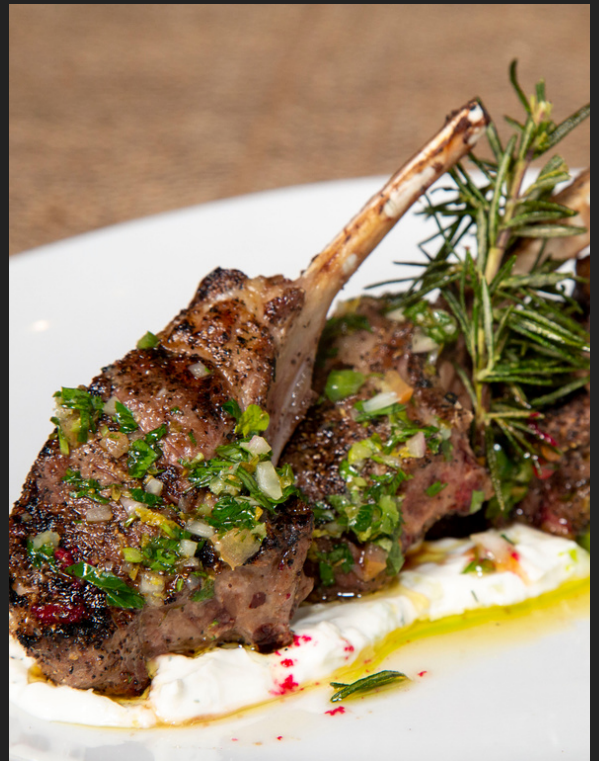
Shrimp

\$140/10 pc \$14 Pp

Chicken

\$120/10 pc \$12 Pp







## POULTRY

Chicken Cordon Bleu	\$180/10 ser
breaded chicken stuffed with ham and cheese	\$18 Pp
Lemon Chicken	\$160/10 ser
chicken breast, lemon, garlic sauce	\$16 Pp
Mushroom Chicken	\$160/10 ser
chicken breast, mushroom stroganoff	\$16 Pp
Chicken Kebab	\$140/10 ser
marinated chicken breast, onions, peppers	\$14 Pp

## SEAFOOD

Jerk Salmon	\$140/10 ser
8 oz, jerk glazed	\$14 Pp
Grilled Salmon	\$140/10 ser
8 oz, skin on	\$14 Pp
Branzino Filet	\$160/10 ser
1.25 lbs head/tail off, deboned	\$16 Pp
Halibut Filet	\$160/10 ser
8 oz, skin on, poached	\$16 Pp
Coconut Shrimp	\$140/10 ser
5 jumbo shrimps, deep fried	\$14 Pp
Grilled Jumbo Shrimp	\$140/10 ser
5 jumbo shrimps, butterflied skin on	\$14 Pp

\*ser - 1 serving \*pc - 1 piece \*Pp- per person







\*ser - 1 serving \*pc - 1 piece \*Pp- per person

## M E A T

Grilled Hanger Steak 10 oz, sliced, chimichuri sauce	\$240/10 ser \$24 Pp
Charred Ribeye 10 oz, butter	\$260/10 ser \$26 Pp
Lamb Chops 4 pcs, on bone, chimichuri	\$240/30 ser \$24 Pp
Lamb Kebab marinated lamb chunks, onions, peppers	\$160/10 ser \$16 Pp
Filet Mignon 9 oz, red wine reduction	\$280/10 ser \$28 Pp
Braised Short Ribs 10 oz, on the bone, red wine reduction	\$240/10 ser \$24 Pp

## V E G E T A R I A N   C O R N E R

Zucchini Spaghetti thinly sliced zucchini, tomato basil sauce	\$120/10 ser \$12 Pp
Zucchini Lasagna bechamel sauce, parmesan	\$120/10 ser \$12 Pp
Stuffed Portobello Mushrooms spinach, onions, parmesan	\$120/10 ser \$12 Pp
Stuffed Peppers quinoa stuffed bell peppers	\$100/10 ser \$10 Pp







\*ser - 1 serving \*pc - 1 piece \*Pp- per person

## S I D E S

French Fries	\$60/10 ser	\$6 Pp
Potato Wedges	\$60/10 ser	\$6 Pp
Mashed Potato	\$60/10 ser	\$6 Pp
Mixed Vegetables	\$60/10 ser	\$6 Pp
Corn Wedges	\$60/10 ser	\$6 Pp
Artichokes	\$70/10 ser	\$7 Pp
Roasted Brussel Sprouts	\$70/10 ser	\$7 Pp
Cauliflower Rice	\$60/10 ser	\$6 Pp
Grilled Asparagus	\$70/10 ser	\$7 Pp
Mixed Green Salad	\$50/10 ser	\$5 Pp
Rice	\$50/10 ser	\$5 Pp

## D E S S E R T

Chocolate Lava Cake	\$90/10 ser	\$9 Pp
Orange Zest Bread Pudding	\$90/10 ser	\$9 Pp
Chocolate Chip Bread Pudding	\$90/10 ser	\$9 Pp
Candied Fruit Skewers	\$100/10 ser	\$10 Pp
Baklava	\$100/10 ser	\$10 Pp
Deconstructed Apple Strudel	\$80/10 ser	\$8 Pp





# LUNCH PACKAGES

Lemon Chicken/Mushroom

Chicken, Chicken Cordon Bleu

Choice of one side

\$20 Pp

Jerk Salmon, Grilled Salmon, Grilled

Jumbo Shrimp , Coconut Shrimp

Choice of one side

\$28 Pp

Branzino Filet, Halibut Filet

Choice of one side

\$20 Pp

Grilled Hanger Steak, Lamb Chops,

Braised Short Ribs, Grilled Ribeye

Choice of one side

\$27 Pp

Lamb or Chicken kebab

Choice of one side

\$19 Pp

\*ser - 1 serving \*pc - 1 piece \*Pp- per person



UFFET TIER 1

# BUFFET MENU

## APPETIZERS

CHOICE OF:

DAILY SELECTION OF SOUP

CREAM OF CAULIFLOWER OR ZUCCHINI,  
CHICKEN SOUP

CESAR SALAD

FRIED CALAMARI

ZUCCHINI STICKS

## MAIN COURSE

CHOICE OF ONE SIDE:

GRILLED BRANZINO FILET

LEMON CHICKEN

ZUCCHINI SPAGHETTI (V)

GRILLED HANGER STEAK

SPINACH PASTA

## DESSERTS

BREAD PUDDING WITH RAISINS AND WALNUTS

APPLE STRUDEL CUPS WITH RICOTTA MOUSE

## SIDES

GRILLED MIXED VEGETABLES

ROASTED FINGERLING POTATOES

ROASTED LEEKS AND ZUCCHINI WITH CRUMBLLED FETA

MASHED POTATOES

# BUFFET MENU

## APPETIZERS

CHOICE OF:

DAILY SELECTION OF SOUP  
CREAM OF CAULIFLOWER OR ZUCCHINI,  
CHICKEN SOUP

GREEK OR CESAR SALAD

FRIED CALAMARI

TEMPURA AVOCADO FRIES

## MAIN COURSE

CHOICE OF ONE SIDE:

GRILLED BRANZINO FILET

LEMON CHICKEN

EGGPLANT LASAGNA (V)

CHARRED LAMB CHOPS

SEAFOOD CARBONARA

## DESSERTS

BREAD PUDDING WITH RAISINS AND WALNUTS

CHOCOLATE LAVA CAKE

APPLE STRUDEL CUPS WITH RICOTTA MOUSE

## SIDES

ROASTED ARTICHOKE

BRUSSEL SPROUTS (BALSAMIC GLAZE)

ROASTED FINGERLING POTATOES

ROASTED LEEKS AND ZUCCHINI WITH CRUMBLLED FETA

MASHED POTATOES



BUFFET TIER 3

# BUFFET MENU

## APPETIZERS

CHOICE OF:

DAILY SELECTION OF SOUP

CREAM OF CAULIFLOWER OR ZUCCHINI,  
CHICKEN SOUP, CREAM OF MUSHROOM

CUCUMBER SALAD

CANTALOUPE, RED ONION, FETA CHEESE,  
RADISH, MINT

CRAB CAKES

TEMPURA AVOCADO FRIES

## MAIN COURSE

CHOICE OF ONE SIDE:

HALIBUT FILET

CHICKEN CORDON BLEU

MUSHROOM AND ASPARAGUS  
RISOTTO

GRILLED RIBEYE

CRAB MEAT SQUID INK LINGUINI

## DESSERTS

BREAD PUDDING WITH RAISINS AND WALNUTS

APPLE STRUDEL CUPS WITH RICOTTA MOUSE

FRESH STRAWBERRIES AND BAILEYS

CHOCOLATE LAVA CAKE

## SIDES

ROASTED ARTICHOKE

BRUSSEL SPROUTS (BALSAMIC GLAZE)

ROASTED FINGERLING POTATOES

ROASTED LEEKS AND ZUCCHINI WITH CRUMBLIED FETA

MASHED POTATOES



BUFFET TIER 4

# BUFFET MENU

## APPETIZERS

CHOICE OF:

DAILY SELECTION OF SOUP

CREAM OF CAULIFLOWER OR ZUCCHINI,  
CHICKEN SOUP, CREAM OF MUSHROOM

GREEK OR CESAR SALAD

BURATTA AND FIGS

CRAB CAKES

TEMPURA AVOCADO FRIES

## MAIN COURSE

CHOICE OF ONE SIDE:

RED SNAPPER FILET

CHICKEN CORDON BLEU

MUSHROOM & CHEESE RAVIOLI  
(V)

GRILLED FILET MIGNON

LOBSTER PASTA

SCALLOPS RISOTTO

## DESSERTS

BREAD PUDDING WITH RAISINS AND WALNUTS

APPLE STRUDEL CUPS WITH RICOTTA MOUSE

FRESH STRAWBERRIES AND BAILEYS

CHOCOLATE LAVA CAKE

## SIDES

ROASTED ARTICHOKE

BRUSSEL SPROUTS (BALSAMIC GLAZE)

ROASTED FINGERLING POTATOES

ROASTED LEEKS AND ZUCCHINI WITH CRUMBLLED FETA

MASHED POTATOES



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