

Vegetable Salads & Sides

Famous Cucumber Salad – Thinly sliced pickled cucumbers *(served in the tearoom)*

Watermelon Salad (seasonal) – With feta cheese, fresh mint & balsamic glaze

Fresh Cantaloupe – Thinly sliced prosciutto di Parma, fresh mint & balsamic glaze

Chili Roasted Sweet Potatoes – With black beans and lime tahini drizzle

Grilled Asparagus – With roasted cherry tomatoes

French Beans Almondine – With fresh garlic, lemon juice & toasted almonds

Roasted Butternut Squash – With goat cheese, fresh herbs & pomegranate seeds

Black Bean Salad – Roasted corn, diced bell peppers & cilantro vinaigrette

Green Bean Salad – With spicy sesame dressing

German Potato Salad – With fresh herbs and creamy vinaigrette

Creamy Cucumber Salad – Sliced cucumber, fresh dill, red onion & chickpeas with creamy yogurt dressing

Grilled Vegetable Platter – Grilled eggplant, zucchini, yellow squash, assorted bell peppers, radicchio & asparagus. Served with crumbled goat cheese & balsamic glaze

Florrie's Potato Salad – Boiled baby potatoes, French beans, scallions & boiled egg with grainy mustard dressing

Summer Zucchini Salad – Freshly shaved zucchini, roasted cherry tomato, fresh mozzarella & toasted pine nuts in a lemon herb dressing

Zesty Corn Salad – Grilled corn, cherry tomato, red onion, feta cheese, fresh herbs & chipotle ranch dressing

Sandwich Platters:

All sandwiches are plated over greens and beautifully garnished

Panini Sandwiches – *On Crusty French Baguette – Cut into thirds so its 2 – 3 bites for every guest*

- Ham, Brie, Fresh Apple & Champagne Mustard • Turkey, Brie & Cranberry Sauce •
- Turkey, House Made Apricot Stuffing & Cranberry Mayo • Turkey, Bacon, Lettuce, Tomato & Mayonnaise •
- Freshly Grilled Marinated Chicken Breast With Lettuce, Tomato & Garlic Aioli • Classic Blt •
- Bacon, Sharp Cheddar, Fresh Apple, Arugula & Hot Honey • Roast Beef, Swiss Cheese & Horseradish Cream •
- Roast Beef, Provolone, Caramelized Onions, Arugula & Pickled Pepper Mayo •
- Roasted Vegetables With Fresh Mozzarella, Pesto & Balsamic •

Croissant Platters – *Miniature buttery and flaky croissants freshly baked and filled with your favorite ingredients. The perfect unique party platter for any occasion or brunch event.*

- Waldorf Chicken Salad • Florrie's Signature Coronation Chicken Salad •
- Blt • Turkey Club • Egg Salad • Tuna Salad • Turkey, Brie & Cranberry •

Tea Sandwiches – *Bite size delicate finger sandwiches are the perfect appetizer or entree choice for any event - Offer your guests something different.*

- Coronation Chicken Salad On House Made Zucchini Walnut Bread • Waldorf Chicken Salad •
- Ham, Brie, Apple & Champagne Mustard • Turkey With Cranberry Mayo & Arugula •
- Roasted Vegetables With Goat Cheese & Balsamic • Walnut Cream Cheese With Honey-Thyme Roasted Grapes •
- Cucumber With Watercress Butter • Tomato, Sharp English Cheddar & Herb Mayonnaise •
- Fresh Vegetable Cream Cheese • Smoked Salmon With Lemon-Dill Cream Cheese On Pumpernickel Bread •

Several other varieties available, ask for our full list



Main Protein Platters

Carving Stations Available Upon Request

- Filet Mignon Platter • Grilled Chicken Thighs • Grilled Chicken Platter • Grilled Salmon •
- Poached Salmon • Braised Short Rib • Chicken, Filet of Beef or Jumbo Shrimp Kabob • Salmon Cakes •
- Sausage & Peppers • Bangers & Mash • Chicken Fingers • Prime Rib • Meatballs • Lamb Meatballs •



Hot Trays

- Meat Lasagna • Vegetable Lasagna • Penneodka/Bolognese • Orecchiette with Broccoli Rabe & Sausage •
- Pasta Primavera • Ravioli & Tortellini • Macaroni & Cheese • Potatoes Au Gratin •



Sweets

Scone Bar – Variety of house made traditional British scone & flavored sweet scones • Served with assorted jams, fresh whipped cream & butter. Garnished with fresh seasonal fruit

* Available in Platters * Available Gluten Free & Vegan *

Miniature Dessert Bar – Assortment of house made desserts beautifully presented with fresh seasonal fruit and edible flowers. Custom platters available. Some of our available options are:

- Lemon Bar • Caramel Apple Bar • Brownies with White Chocolate Drizzle • Blondies with Chocolate Drizzle •
- Assorted Miniature Cupcakes • Banana Nut Cakes with Cream Cheese Frosting • Victoria Sponge Cakes •
- Lemon Meringue Cups • Key Lime Pies • Pecan Pies • Miniature Cheesecakes • Chocolate Mousse Tarts •
- Cream Puffs Dipped In Chocolate • Maple Glazed Cookies • Pecan Puff Cookies • Flourless Chocolate Torte •
- Assorted Macarons • Coconut Macaroons • Linzer Tart Cookies • Rugalach • Meringues with Curd •
- Mini Cookies • Chocolate Covered Strawberries •

Available Gluten Free & Vegan

Candy Bar – Assorted gum balls, gummies, chocolates & candies matching a particular color or theme. All beautifully displayed in glass jars. Includes baggies for guests to make their own favor.

Cookie Platters – Assorted Sized Cookies & Flavors

- Sugar • Red Velvet • Chocolate Chip • S'more • White Chocolate Macadamia Nut • Linzer •

Unique Cakes & Cupcakes – Available for groups of 6 guests to 150 guests. Beautifully decorated with fresh fruit & flowers – customized to any color scheme or theme*Available Gluten free & Vegan*

Bread Pudding – House made flaky croissant bread pudding with a variety of available fillings Served in half or full trays

Brownies – Nutella stuffed brownies, fudge brownies, rocky road & blondies



Catering Menu

The Florrie Kaye's team can help make your next private or corporate event unforgettable. Our catering team has over 30 years of combined experience providing professional catering services in New York City, Westchester, Putnam, Dutchess & Fairfield Counties.

Our unique plating and stunning food & beverage displays are sure to set your event apart from the rest. Our team will spend time going over all the details for your specific occasion to help you develop a menu, find out what services you need, and suggest the perfect quantities so that your vision can come to life.

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We offer several different options for your upcoming event:

Ready to go Platters – Beautiful & delicious catering platters, decorated and garnished to be placed out on your table. Available for pick up or delivery

Set up & Display – Our team will deliver all the food & beverages to your event location and set up a stunning food table that will wow all your guests. Includes all platters and displays for the food/beverage table as well as serving utensils, decorative florals & signage. We can coordinate décor with any theme or color scheme. Our staff will then return at a pre-determined time to collect all our dishes & utensils. No need to wash them, we will handle it all!

Fully Staffed Catering Event – Our team will stay throughout your event to serve your guests, maintain all food & beverage tables, provide clean up & full breakdown service. Let our team do all the work so you can enjoy all your guests!

Beverage Stations – Beautiful glass canisters filled with fresh lemonade or iced tea. 95 different varieties to choose from. All garnished with lemon wheels & floating fruit.

- Hot Tea Service & Coffee Service • Mimosa Bars • Gin/Tequila/Vodka Bars •
- Sangria Bars • Frozen Drink Station • Hot Chocolate Bar •

Favor Bars – Beautiful & interactive display gives guests an activity and lets them create their own party favor

- Create your own shower scrub • Create your own flower arrangement •

Rentals – Let us bring the tearoom to you! We offer rentals of all Florrie Kaye’s silverware, glassware, plate ware & teacups. Unique presentation without all the fuss and fees of using a large rental company.

Additional Services – Event Planning, flower arrangements, candy bars, dessert tables, custom cakes, plated sit down meals, passed appetizers & grazing tables.

If you have any questions or need any additional information:

Contact Samantha:
Phone: 845-225-TEAS
Email: Samantha@FlorrieKayes.com



Appetizers/Grazing Tables:

Available in to go platters as well
Custom grazing tables can be selected – speak with our catering manager for more details

Meat & Cheese Grazing Table – Variety of artisanal meats & cheeses served with house made hummus & olive medley. Served with fresh fruit, dried fruit, bread, crackers, nuts & condiments.

Fresh Vegetable Crudite – Beautifully displayed fresh vegetables with choice of house made hummus, roasted red pepper dip or creamy spinach dip

Mediterranean Grazing Table – Fresh vegetable crudité, assorted meats & cheeses, flatbreads, olives, hummus, grilled & roasted vegetables, tzatziki sauce & fresh fruit

Miniature Hors D'oeuvres – *Selection of our favorites listed below – for our full menu reach out to our team*

- Charcuterie cups • Shrimp Cocktail • Individual soup cups • Polenta cake topped with pesto & cherry tomato •
- Polenta with creamy mushrooms • Mini pizzas with variety of toppings • Wild mushroom tartlet with brie & pesto •
- Asparagus wrapped in prosciutto with lemon mascarpone • Mini quiche • Cocktail franks in a blanket •
- Antipasti skewers • Caprese skewers with fresh basil & balsamic • Fresh watermelon with feta & balsamic •
- Crostini topped with walnut cream cheese & roasted grapes • Filet & horseradish on crostini • Mini meatballs •
- Mini sliders with bacon jam & brie on brioche • Tomato bruschetta • Deviled eggs • Mini avocado toasts •
- Miniature croissants filled with chicken salad, egg salad, or tuna • Goat cheese stuffed dates wrapped in bacon •
- Miniature sausage rolls • Cantaloupe with prosciutto & balsamic glaze • Spring pea pesto with parmesan on crostini •
- Stuffed mushrooms • Fava bean & cucumber flatbread with burrata • Pate’ on toasts with pickled grapes •
- Brussels sprouts with bacon jam • Endive cups with beets, citrus & feta •



Breakfast & Brunch

Continental Breakfast Bar – Freshly baked croissants & assorted bagels with a variety of jams & flavored cream cheeses • Belgium waffles with fresh berries, whipped cream, flavored butter & Vermont maple syrup • Assorted pastries, pound cakes & fresh seasonal fruit

Platters & Extras – Smoked salmon platter with capers, fresh lemon, red onion, dill cream cheese, sliced tomato & cucumber with pumpernickel bread • Fresh fruit skewers • Yogurt parfaits • Mini pancake skewers • Cinnamon french toast bites/skewers • Fruit platters • Bagel, muffin, croissant & scone platters

Savory Bread Pudding – Can be filled with a variety of ingredients. Baked with flaky croissants in an egg custard – similar to quiche

Quiche – Can be made crust-less or baked in a flaky pastry crust

Bacon, breakfast sausage, Traditional English bangers

Roasted Potatoes with bell peppers & scallions



Salad Menu

All Salads Are Served
Deep Half Tray – feeds 8-10 guests | Deep Full Tray – feeds 18-20 guests

Green Salads

- Dressings:**
- Balsamic Vinaigrette • Cranberry-Thyme • Orange-Grainy Mustard • Citrus •
 - Apple Cider Vinaigrette • Caesar • Buttermilk Ranch

All salad dressings are made in house, are nut free & gluten free
Add grilled chicken, grilled shrimp, grilled steak to any salad

Build Your Own Salad Bar – Beautiful display of assorted lettuces, freshly prepared vegetables, cheeses & nuts with a variety of dressings for guests to assemble (can only be selected if Florrie Kaye’s is providing a set up)

Caesar – Romaine lettuce, grated parmesan, house made Caesar dressing & savory cheddar & herb croutons

Florrie’s Salad – Mixed greens, dried cranberries, candied walnuts, fresh Granny smith apple & feta cheese. Suggested: cranberry-thyme dressing

Summer Salad – Grilled peaches & burrata, with pistachio pesto over a bed of arugula

Mediterranean Salad – Arugula, chickpeas, roasted bell peppers, black olives & fresh mozzarella cheese

Garden Salad – Mixed baby field greens, cherry tomato, shredded carrot, English cucumber & house made croutons

Chopped BLT Salad – Chopped mixed greens, cherry tomato, diced bacon & cheddar cheese

Strawberry Fields Salad – Mixed greens, fresh strawberries, feta cheese & toasted almonds

Fresh Spinach Salad – Baby spinach, mandarin oranges, dried cranberries, sliced fennel & toasted almonds

Kale Salad – Fresh curly kale, currants, pine nuts & white balsamic vinaigrette

Arugula Salad – Wild arugula, roasted butternut squash, roasted tomato, pumpkin seeds

Perfect Cobb Salad – Romaine, boiled eggs, cherry tomato, avocado (seasonal) bacon bits & gorgonzola cheese

Fall Salad – Mixed greens, dried apricots, walnuts, crispy bacon bits & gorgonzola dulce

Pasta & Grain Salads

Greek Orzo Pasta Salad – Fresh cucumber, cherry tomato, red onion, feta cheese, black olives & lemon herb vinaigrette

Orecchiette Pasta – With roasted vegetables, fresh mozzarella cheese, pesto & balsamic dressing

Classic Macaroni Salad – Diced celery, red onion, shredded carrot, bell pepper, creamy mayo dressing & fresh parsley

Antipasti Pasta Salad – Diced mortadella, diced salami, banana peppers, fresh mozzarella, cherry tomato, red onion & black olives in a red wine vinaigrette

Faro Salad – Dried apricots, toasted almonds & scallions in a citrus dressing

Mixed Grain Salad – Faro, green lentils, capers, pomegranate seeds, golden raisins & olives with red wine vinaigrette

Wheat Berry Salad – Fresh cucumbers, cherry tomato, red onion, chick peas & feta cheese in lemon herb vinaigrette

Quinoa Salad – Edamame, black beans & scallions in a cumin-lime dressing

Wild & Basmati Pilaf Rice Salad – Dried cranberries & diced apples, toasted pumpkin seeds & pecans in citrus dressing

Panzanella Salad – House made croutons, cherry tomato, red onion, fresh basil & mozzarella cheese in a red wine vinaigrette