

Destination Ome™

Cuisine delivered anywhere™

Corporate Catering Menu

Breakfast

Bakery Basket\$9.00 per guest

Fresh-Squeezed Orange Juice
Platter of Seasonal Fruits and Berries
Ome Signature Petite Blueberry Muffins, NY Bagels,
Butter, Preserves and Philadelphia Cream Cheese

Garden Breakfast\$11.00 per guest

Fresh-Squeezed Orange Juice
Individual Yogurt Parfaits with Fresh Fruit,
Honey and Granola
Assortment of Ome Freshly Baked Breakfast Bundts
(Coffee Cake, Seasonal Berry and Chocolate)
Starbucks® 'Regular' and 'Decaf' and Premium Teas

Continental\$12.00 per guest

Fresh-Squeezed Orange Juice
Platter of Seasonal Fruits and Berries
Assortment of Breakfast Pastries,
Bagels and Petit Croissants
Butter, Preserves and Philadelphia Cream Cheese
Starbucks® 'Regular' and 'Decaf' and Premium Teas

Executive 'Healthy Start'\$14.00 per guest

Fresh-Squeezed Orange Juice and Cranberry Juice
Platter of Seasonal Fruits and Berries,
Individual Yogurt Parfaits w/ Fresh Fruit, Honey and Granola
Artisan Bran Muffins and Grain Breads
Butter and Preserves
Starbucks® 'Regular' and 'Decaf' and Premium Teas

American\$18 per guest

Fresh-Squeezed Orange Juice
Platter of Seasonal Fruits and Berries
Assortment of Breakfast Pastries,
Bagels and Petit Croissants
Choice of one of the following:
– Scrambled Eggs with Fresh Herbs
– Challah French Toast with 100% Vermont
Maple Syrup
– Southwestern Breakfast Wrap
– Scrambled Egg, Ham and Swiss Cheese Wrap
– Scrambled Egg, Bacon and Cheddar Cheese Wrap

Plus Your Choice Of One Meat:

– Applewood Smoked Bacon
– Pork Sausage

Breakfast Potatoes
Butter and Preserves
Plain and Scallion Cream Cheese
Starbucks® 'Regular' and 'Decaf' and Premium Teas

Prices based on a minimum of 10 guests

Breakfast À La Carte Options

Smoked Nova Scotia Salmon

Sliced Tomatoes, Bermuda Onion,
Capers and Lemon Wedges\$8 per guest
"Add Petite Bagels" and Cream Cheese\$8 per guest
(24 hours notice)

Sliced Seasonal Fruits and Berries\$4 per guest

Yogurt Parfait

Nonfat Vanilla Yogurt with Fresh Fruit,
Honey and Granola\$4 per guest

Challah French Toast with

Vermont Maple Syrup\$5 per guest

Scrambled Eggs with Fresh Herbs\$3 per guest

Breakfast Frittata (serves 10-12)

Chef's Selection\$40 per platter
Pork Sausage\$3 per guest
Applewood-Smoked Bacon\$3 per guest

Breakfast Potatoes

Fresh-Cut Potato Wedges with
Onions and Peppers\$3 per guest

Classic Oatmeal Station

Served with Granola, Raisins and
Brown Sugar\$3 per guest

Petite Danish (by the dozen)\$15 per dozen

Assorted Scones Basket (by the dozen)

Plain, Currant, and Orange Scones,
Butter and Preserves\$20 per dozen

Freshly-Baked Large Muffins (by the dozen)

Blueberry, Banana Nut, Corn,
Cranberry-Orange\$24 per dozen

Petite Muffins (by the dozen)

Blueberry, Banana Nut, Corn, Cranberry-Orange
and Lemon-Poppyseed\$10 per dozen

Bagels

An assortment of Freshly Baked Large Bagels, Cream
Cheese, assorted Preserves and Butter\$3.50 each

Flavored Cream Cheese (1/2 pint)

Vegetable or Scallion\$5 each
Smoked Salmon\$6.50 each

Home-Made Gourmet Quiches (9")

Portobello and Asparagus
Broccoli and Cheddar Cheese
Classic Quiche Lorraine
.....\$20 each

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Sandwiches À La Carte

THE CLASSICS

Imported Ham And Swiss On Rye	\$7
Classic Tuna Salad On Multi-Grain Bread	\$7
Shrimp Salad On Pumpernickel	\$8
Grilled Chicken Caesar Wrap	\$7
Classic Chicken Salad Wrap	\$7
House Roasted Turkey On Wheat	\$7
Classic Roast Beef On Rye	\$7
Egg Salad On Whole Wheat	\$6

Gourmet Sandwiches

VEGETABLE

Fresh Mozzarella, Tomato, and Arugula	\$8
Basil-Pesto Sauce Served on a Ciabatta	
Rosemary-Roasted Eggplant and Asiago	\$8
Sun-Dried Tomato Tapenade and Lettuce on Semolina Bread	
Portobello Mushrooms and Hummus	\$8
Portobello Mushrooms, Red Peppers and Hummus on Baguette	
Greek Vegetarian Pocket	\$9
Hummus, Grilled Eggplant, Tomato, Arugula and Cilantro Pesto in an Olive Pocket	

SEAFOOD

Tuna Club	\$11
White Albacore Tuna Salad with Applewood Smoked Bacon, Romaine Lettuce and Tomato in a Spinach Wrap	
Salmon BLT	\$11
Grilled Farm-Raised Atlantic Salmon with Lettuce, Plum Tomatoes and Grilled Prosciutto with Dill Mayonnaise on a Soft Brioche Bun	
Shrimp Salad	\$11
Creamy Shrimp Salad with Lettuce and Tomato on Brioche Roll	

Gourmet Sandwiches

POULTRY

Southwestern Turkey Wrap	\$9
House-Roasted Turkey Breast, Smoked Bacon, Pepper Jack Cheese and Avocado Aioli	
Turkey BLT	\$9
House-Roasted Turkey Breast, Romaine, Plum Tomatoes, and Applewood-Smoked Bacon with Chipotle Aioli on Focaccia	
Turkey and Brie	\$9
House-Roasted Turkey Breast, Brie Cheese, Romaine, Plum Tomatoes, and Cranberry Relish on Brioche Roll	
Chipotle Glazed Grilled Chicken Breast	\$10
With Pepperjack Cheese, Grilled Red Onions, Romaine Lettuce and Tomato on Baguette	
Italian Marinated Grilled Chicken Breast	\$10
with Prosciutto, Mozzarella, Oven-Dried Tomatoes, Cracked Black Pepper And Red Wine Vinaigrette Served On Ciabatta	
Grilled Chicken, Arugula and Roasted Red Peppers	\$10
Shaved Parmesan And Lemon-Pepper Aioli on Semolina Baguette	
Mediterranean Grilled Chicken	\$10
With Hummus, Feta Cheese, Roasted Tomatoes and Romaine in an Olive Pocket	
MEAT	
Freshly Roasted Beef and Caramelized Onions	\$10
Oven-Roasted Tomatoes and Horseradish Aioli served on a Soft Brioche Bun	
Black Forest Ham and Brie	\$10
Whole Grain Mustard Served on a Multi-Grain Baguette	
Black Forest Ham and Cheddar	\$10
With Baby Spinach, Tomato and Balsamic Aioli on Brioche Roll	
Pastrami and Swiss	\$9
Coleslaw and Russian Dressing Served on Rye	
Classic Italian Hero	\$9
Soppressata, Salami, Prosciutto, and Provolone with Lettuce, Tomato, Onion, Oregano, Oil and Vinegar served on Sesame Seed-Semolina Baguette	

Prices based on a minimum of 10 guests

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Corporate Catering Menu

Entree Salads

(platters serve 10-12 guests)

.....single platter

Cobb Salad with Grilled Chicken

Hard-Boiled Egg, Crumbled Bacon,
Blue Cheese, Tomatoes, Haas Avocado
and Kalamata Olives over Romaine
with Balsamic Dressing \$10 \$90

Lemon and Rosemary Grilled Chicken

Roasted Fennel, Pepper, Artichokes,
Shaved Parmesan over Field Greens
with Sherry Vinaigrette \$11 \$100

Grilled Salmon

Over Arugula Salad with Shaved Fennel,
Tomato and Sherry Vinaigrette \$10 \$85

Cracked Pepper-Crusted Tenderloin

Caramelized Onions, Blue Cheese
and Arugula over Romaine with
Sherry Vinaigrette..... n/a \$135

Entree Platters

(platters serve 10-12 guests)

.....single platter

Tuna Niçoise Salad

Tuna, New Potatoes, Artichokes, Haricots Verts, Black
Niçoise Olives, Heirloom Tomatoes, Frisée Lettuce and
Hard-Boiled Eggs with Lemon and Extra-Virgin Olive Oil
With Albacore Tuna.....\$14\$145
With Ahi Tuna.....\$17\$175

Roast Tenderloin of Beef (one half tenderloin)

Green Peppercorn Aioli and
Garlic Croustades \$n/a \$145

Whole Poached Salmon

Garnished with Cucumbers and Dill, served
with 'Sauce Verte' and Lemon Wedges.....\$13\$135

Grilled Tiger Shrimp with Tuscan Flavors

(4 medium shrimp per person)
White Cannellini Bean Salad with Roasted
Garlic Fennel, Tomatoes and Peppers.
Extra-Virgin Olive Oil and Fresh Herbs
over Field Greens\$10\$140

Side Salads

(platters serve 10-12 guests)

.....single platter

Mixed Green Salad\$5\$50
Mixed Greens, Seasonal Vegetables served
with Ranch Dressing and Balsamic Vinaigrette

Grilled Seasonal Vegetables, Basil Oil ..

..... \$5\$50
Over Mixed Green Salad

Classic Caesar Salad\$6\$60

Romaine, Shaved Parmesan, Caesar Dressing
and Focaccia Croutons

Southwestern Caesar Salad\$6\$60

Black Beans, Roasted Red Peppers, Roasted Corn,
Goat Cheese, Spicy Caesar Dressing And Tortilla Strips

Arugula Salad\$6\$60

Shaved Fennel, Orange Segments and Sherry Vinaigrette

Mesclun Salad\$7\$70

Dried Cranberries, Crunchy Wasabi Peas, Diced Red
and Green Peppers, With Raspberry Vinaigrette

Citrus Salad\$7\$70

Orange Segments, Dried Cranberries and Shaved
Fennel Over Mesclun Greens With Raspberry Vinaigrette

Spinach and Green Apple Salad\$7\$70

Baby Spinach, Sliced Granny Smith Apples,
Manchego Cheese, Toasted Walnuts and
Sherry Vinaigrette

Mesclun and Roasted Pear Salad\$7\$70

Mesclun Greens with Bleu Cheese, Spiced Pecans,
Roasted Pears and Balsamic Vinaigrette

Add Your Choice to any Salad.....\$4\$40 (supplement)

Grilled Chicken, Grilled Salmon or Italian Marinated Albacore Tuna

Add Grilled Shrimp\$10\$70
(supplement)

Add Grilled Beef Filet.....\$12\$100
(supplement)

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Corporate Catering Menu

Accompaniments

Farfalle Pasta Salad	\$4 per guest
With Broccoli, Cannellini Beans, and Sweet Garlic	
Penne Pasta Salad	\$4 per guest
With Roasted Tomato Vinaigrette, Spinach, and Ricotta Salata	
Angel Hair Pasta Salad	\$4 per guest
With Radicchio, Arugula, Plum Tomato and Herb Vinaigrette	
Mezza Rigatoni Salad	\$4 per guest
Radicchio, Pecorino, Pine Nuts, and Arugula Pesto	
Grilled Fresh Vegetables	\$4 per guest
With Balsamic and Olive Oil	
Mediterranean Couscous Salad	\$4 per guest
Shaved Fennel, Red Onion, Ginger, Orange and Star Anise	
Green Bean, Tomato and Mozzarella Salad	\$4 per guest
Classic Coleslaw	\$3 per guest
Red Skin Potato Salad	\$3 per guest
with Whole Grain Mustard Dressing	
Yukon Gold Potato Salad	\$4 per guest
Asiago cheese, Olive Oil and Rosemary	
Assortment of Potato Chips and Pretzels	\$2 per guest

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Corporate Catering Menu

Prix-Fixed Luncheon

Conference Luncheon..... \$17 per person

Assortment of Five Gourmet Sandwiches
Your Choice of an Accompaniment
Fresh Seasonal Fruit Salad
Seasonal Green Salad
Assorted Dessert Squares and Cookies

Executive Luncheon..... \$20 per person

Assortment of Five Gourmet Sandwiches
Your Choice of (1) Salad Platter
Your Choice of an Accompaniment
Fresh Seasonal Fruit Salad
Assorted Dessert Squares and Cookies

VIP Luncheon \$25 per person

Your Choice of Five Gourmet Sandwiches
Your Choice of (1) Entrée Salad Platter
Your Choice of an Accompaniment
Grilled Seasonal Vegetable Platter
Fresh Seasonal Fruit Salad
Assorted Dessert Squares and Cookies

The Boardroom \$30 per person

Your Choice of (1) Entrée Salad Platter
Your Choice of (1) Entrée Platter
Your Choice of an Accompaniment
Grilled Seasonal Vegetable Platter
Fresh Seasonal Fruit Salad
Assorted Dessert Squares and Cookies

Box Lunches

"Classic" Deli Sandwich..... \$15 per person

Pasta Salad, Seasonal Whole Fruit,
Freshly Baked Cookies, Bottled Water,
Paper and Plastic Products

Gourmet Sandwich..... \$18.50 per person

Pasta Salad, Seasonal Fruit,
Freshly Baked Cookies, Bottled Water,
Paper and Plastic Products

Entree Salad Lunch \$15.00 per person

Choice of Entrée Salad, Whole Fruit,
Freshly Baked Cookies, Sliced Baguettes,
Bottled Water Paper and Plastic Products

Supplemental charge will apply to seafood sandwiches
prices based on a minimum of 10 guests



Blue Plate specials

*Call Jordan Stack at
973-560-4540 to inquire
about today's special
entrée selection*

Hot Lunch Packages

SALADS (Select One)

Arugula Salad

with Shaved Fennel, Orange Segments
and Sherry Vinaigrette

Caesar Salad

Shaved Parmesan and Focaccia Croutons

Mesclun Salad

Bleu Cheese, Spiced Pecans, Roasted Pears,
and Balsamic Vinaigrette

Spinach and Green Apple Salad

With Baby Spinach, Sliced Granny Smith Apples,
Manchego Cheese, Toasted Walnuts and
Sherry Vinaigrette

ENTREES (Select One)

Baked Cheese Lasagna

Marinara Sauce \$15.95

Penne Vodka, Pancetta

Caramelized Onions and Green Peas \$15.95

Orecchiette Pasta, Sweet Italian Sausage

Broccoli Rabe and Cannellini Beans \$15.95

Fettucini Alfredo

Fresh Pecorino \$15.95

Gemelli

with Spicy Tomato Sauce \$15.95

Pan Seared Salmon

French Green Lentils \$21.95

Broiled Filet of Tilapia

with Fennel Tomato Ragout \$18.50

Parmesan Crusted Chicken

over Artichokes and Sun-Dried Tomatoes \$16.95

Chicken Picatta

Capers, Lemon and White Wine \$16.95

Chicken Marsala

Wild Mushrooms \$16.95

ENTREES (continued)

Roasted and Stuffed Chicken Breast

Spinach, Ricotta and Fresh Herbs \$16.95

Breast of Chicken Parmesan

Linguini Marinara \$16.95

Rosemary Grilled Chicken Breast

Wild Mushrooms, Sun-Dried Tomatoes
and Basil Ragout \$16.95

Tuscan Chicken

Stewed Chicken Breast, Sausage, Peppers,
Cannellini Beans, Lemon and Rosemary \$16.95

Includes artisanal rolls and sweet butter

ACCOMPANIMENTS (Select Two)

Grilled Asparagus

Assortment of Grilled Vegetables

Sautéed Broccoli With Garlic and Olive Oil

Sautéed Green Beans

Sautéed Buttered Carrots

Rosemary Roasted Red Potatoes

Confetti Rice Pilaf

Mashed Potatoes

DESSERTS (Select One)

Assortment of Petit Desserts

Assorted Freshly Baked Cookies

Assorted Dessert Squares

Chocolate Fudge Brownies

Prices based on a minimum of 10 guests.
chafng dishes and serving utensils included

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Theme Buffets

MENU 1 - French Bistro

\$30- per person

Potage St. Germain

French Split-Pea Soup

Salade Frisée Au Confit De Canard

Curly Endive Salad with Preserved Duck and Red Wine Vinaigrette

Coq Au Vin

Chicken Cooked in Red Wine with Mushrooms, Onions and Bacon

-or-

Pavé De Saumon Rôti Aux Lentilles

Pan-Seared Atlantic Salmon Served With French Lentils

Ratatouille or French String Beans

Gratin Dauphinoise

French Scalloped Potatoes With Cheese

Tarte Tatin

French Upside-Down Caramelized Apple Tart

Minimum order: eight guests

MENU 2 – Italian

\$30- per person

Insalata Gorgonzola

Italian Lettuces with Walnuts, Gorgonzola and Balsamic Vinaigrette

Chicken Piccata

with Capers Brown Butter Parsley And Lemon

Eggplant Rollantinis

with Ricotta, Mozzarella And Pomodoro Sauce

Spinach and Cheese Tortellini's

with Tomato Sauce

Broccoli and Green Beans

in Garlic and Olive Oil

Tiramisu, Cannolis, Pignoli Cookies

MENU 3 – Pacific Rim

\$30- per person

Udon Noodle Salad

in Spicy Peanut Sauce

Stir-Fry Beef

with Sesame, Snow Peas and Water Chestnuts

Korean-Style Crispy Chicken

with Hoisin Glaze

Jasmine-Orange Blossom Rice Pudding

MENU 4 – Southwestern

\$30- per person

Santa Fe Cæsar Salad

Pollo En Pepian Dulce

Mayan Chicken Fricassee

Fire-Grilled Flat Iron Steak

with Chimmichuri Sauce

Guatemalan-Style Tamales

Mexican Rice and Beans

Pan De Banano

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Beverage

Coffee Service

Fresh Brewed Starbucks Coffee

\$ 4.00 per guest

Hot Chocolate

\$ 2.50 per guest (seasonal)

Hot Cider

\$ 2.50 per guest (seasonal)

Soft Drinks

Canned Soda

\$ 1.50 each

Assorted Snapple

\$ 1.75 each

Waters

Bottled Water

\$ 1.50 each

Perrier, - 11oz

\$ 2.25 each

San Pellegrino - liter

\$ 6.00 each

Pana Still Water - liter

\$ 6.00 each

Juice

Fresh Squeezed Orange Juice

\$ 8.95 qt. (serves 4-6)

Assorted Tropicana Juices

\$ 2.25 each

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Corporate Catering Menu

Information

Ome Caterers uses only the finest and freshest ingredients. In addition to our 'Corporate Menu', we offer you detailed planning and coordination, professional staffing and assistance with rentals for any corporate or social event. We can accommodate any size party. Please feel free to call us at 973-560-4540 to customize your event. You may also find complete information and sample menus on our website at: www.omecaterers.com.

Ome Offers Three Presentations

Environmentally Friendly

\$1.75 per person

Ome Caterers is now offering a full line of green products – Our plates, bowls and cutlery are produced from 100% sustainable raw materials.

Boardroom

\$2.75 per person

Disposable high quality clear plastic plates, bowls, utensils, beverage cups and napkins

VIP

\$10 per person

All china plates, glassware, silverware, cloth napkins. Additional rentals will be charged accordingly. Appropriate serving utensils will be provided with each order.

Ordering and Payment

To ensure proper service and delivery, please place orders a minimum of 24 hours in advance. (Note: some orders will require additional advance notice)

Any orders placed after 2:00 pm for next day or any orders placed "day-of" are subject to menu and delivery availability. Minimum 24 hour notice is required to cancel orders

Deliveries that require equipment to be picked up at a later time are subject to a \$50- delivery/pickup charge

Gratuities are optional and can be added to your bill for your convenience.

Payment may be made by cash, company check, house account or major credit card

(House accounts are established by Ome finance department following credit approval)

Delivery Fees

Weekday Delivery

(excluding holidays) (6am-4pm)

\$10 Delivery Fee Within 5 Mile Radius Of Ome

\$20 Delivery Fee Within 10 Mile Radius Of Ome

\$30 Delivery Fee Within 20 Mile Radius Of Ome

Weeknight and Weekend Delivery

(all other times)

\$50

\$65

\$75