

Set & Go

**Our
Company**

**Our
Service**

Venues

**Awards,
Recognitions
& Press**

Enjoy our convenient catering for all Corporate and Social affairs. Our food is delivered to your location on decorative disposable platters and baskets for everyone in your party to enjoy.

**914-949-3543
www.caperberryevents.com**



NY HOSPITALITY GROUP

Caperberry Events is an extension of our sister company, NY Hospitality Group, incorporated in 2005. We began 25 years ago from our restaurant, Sam's of Gedney Way in White Plains NY. We opened Caperberry Events and The Great American BBQ Co. in the 90's. Our group is committed to fine food at an exceptional value. We hope you enjoy our food as much as we enjoy making it!

Our team of Catering Event Planners is dedicated to providing extraordinary culinary delights to you, your guest and associates. We have many resources available. Please inquire.

Our Group can host events from 20 – 220 at three different locations that we operate. Please ask about The Oak Room that accommodates 100 guests, Mapleton Conference Center that accommodates 120 guests or The CV Rich Mansion for events up to 220 guests. We also have an outdoor space and smaller rooms at Sam's of Gedney Way Restaurant.

NY Hospitality Group has seen a lot over the past 25 years. We have been featured on the McNeil Lehrer Report on PBS. We have done seasonal food demonstrations on Channel 12 local TV, and have been featured in The Westchester Business Journal, Catersource Magazine and other trade publications.

- 2004 Small Business Hall of Fame Honors – Westchester Business Council
- 2002 Restaurant of the Year –

NY State Restaurant Association

- 2002 Grace Community Church Honors for Community Service

In addition we support fine charities from all over the tri-state area including:

- Westchester ARC
- Make a Wish Foundation
- Food Bank of Westchester
- White Plains Beautification
- Share Our Strength

GF - Gluten Free • V - Vegetarian • \$250 minimum on all orders

Breakfast

15 guest minimum

Morning Beverages

Ice Included with morning juices

Orange Juice \$2.50

Free Trade Coffee

Regular

Decaf

Tea Selection & Hot Water

96oz. Java Pot \$21.95

Cranberry Juice \$2.50

Continental Breakfast

\$7.25

An assortment of bagels, muffins, danish, cream cheese, butter & jams

Fruit and Bagels

\$6.00

Our fresh carved seasonal fruit platter with an assortment of bagels. Includes jams, butter, plain cream cheese & scallion cream cheese

Just Bagels!

\$4.25

An assortment of bagels including jams, butter, plain cream cheese, strawberry cream cheese and scallion cream cheese.

Healthy Choice Morning Starter

\$7.00

Featuring our fresh seasonal fruit salad with berries, individual yogurts, banana bread and bagels. Includes jams, butter, plain cream cheese and scallion cream cheese.

Hot Breakfast

\$10.75

Scrambled eggs or individual frittatas, bacon, hash browns, fruit salad, an assortment of bakery fresh bagels and scone. Includes jams, butter, plain cream cheese & scallion cream cheese

Add On's to Your Breakfast

House Made Granola \$3.50

Individual Frittatas \$4.50

Hot Stuffed French Toast with Cream Cheese & Orange Marmalade \$5.50

Sliced Smoked Salmon Platter

Chopped Egg, Capers, Sliced Tomatoes & Cucumbers, Cucumber Dill Sauce..... \$14

White Fish Salad Platter

Sliced Tomatoes, Cucumbers, Olives and Flat Bread \$7

Egg Salad & Tuna Salad

Presented with Pickles, Lettuce, Tomato - Sliced Rye Bread..... \$6

Challah Bread

three pounds \$25

Chilled Poached Salmon with Cucumber,

Tomatoes, Sliced Egg & Dill Caper Cream \$12

Chicken Salad Platter with Tomato, Red Onion & Lettuce \$8

“WOW” Your Breakfast

20 guest minimum

Lunch

minimum
5 per tray

Our Specialty Sandwiches

Shrimp Caesar Wrap

Classic Turkey Club Sandwich on 10 Grain Bread

Chicken Salad Wrap with Tarragon, Grapes & Fresh Baby Lettuce

Portabella Sandwich on Foccacia, Roasted Peppers, Fresh Mozzarella & Basil Mayo (v)

Herb Grilled Salmon on 10 Grain Bread, Lettuce, Tomato & Caper Dill Mayo

Maryland Crab Cake on Brioche Roll with Fresh Baby Lettuce & Tomato - Lemon Caper Remoulade

Monterey Grilled Chicken on Ciabatta , Avocado, Tomato, Bacon, Jack Cheese

Classic Italian Hero - Salami, Ham, Prosciutto , Mozzarella Cheese, Peppers, Tomato & Lettuce

Bistro Roast Beef Sandwich Hero, Cheddar Cheese, Tomatoes & Caramelized Onions

Steak Burrito with Salsa Verde

Egg Salad Wrap with Crisp Lettuce (v)

Mozzarella Caprese on Baguette (v)

Albacore Tuna Salad Wrap with Crispy Onions, Tomato & Lettuce

Grilled Marinated Eggplant, Fresh Mozzarella, Tomato & Basil (v)

Pressed Sandwiches

Traditional Cuban Sandwiches, Sliced Pork, Ham, Pickles & Swiss Cheese

Turkey Panini Jack Cheese & Caramelized Onions

Grilled Chicken Caprese with Tomato, Roasted Peppers, Pesto, & Fresh Mozzarella

Pressed Sandwich Tray \$10.25

A combo of our Pressed Sandwiches cut in 4's to allow for sharing among guests

Specialty Sandwich Tray \$8.95

A selection of our Specialty Sandwiches cut in 3's to allow mixing and sharing among guests.

Combo Sandwich Tray \$9.50

Any sandwich on our list cut into 3's and 4's to allow for sharing

Vegetarian Sandwich Platter (v) \$7.95

Any of our vegetable sandwiches for your guests to enjoy

Salads

individual – \$5.50
small bowl, serves 10 - \$28.95
large bowl, serves 20 - \$50.00
*served with bakery
fresh rolls & butter*

two pound bowls
serves 10 people

serves 10-12 people

Green Salads

Salad of Arugula, Kalamata Olive, Grape Tomato, Feta Cheese, Balsamic Vinaigrette

Baby Iceberg Salad with Beefsteak Tomatoes, Bacon & Wisconsin Blue Cheese Dressing

Caesar Salad with Roasted Peppers & Focaccia Croutons

Mixed Organic Greens with Grape Tomatoes, Cucumbers, Red Onion & Kalamata Olives

Composition Salads

Orzo Wilted Arugula Salad..... \$19.75

Wild Mushroom Israeli Cous Cous, Classic Vinaigrette \$19.50

Orecchiette Pasta with Asparagus Tips, Cremini Mushrooms, Portabella Mushrooms & Truffle Oil \$19.75

Gemeli Pasta with Spinach Pesto, Slivered Almonds, Tomato & Crumbled Goat Cheese..... \$19.25

Asparagus, Ricotta Salata, Orange Segments & Roasted Red Peppers..... \$18.95

Green Bean & Crumbled Hudson Valley Goat Cheese, Toasted Almond Lemon Vinaigrette \$18.95

Local Tomatoes, Fresh Mozzarella, Basil Olive Oil Drizzle..... \$19.75

Classic Southern Potato Salad \$18.50

Tangy Coleslaw \$18.50

Buffet Entrée Salad Platters

Cilantro & Lime Seared Salmon on Soba Noodles with Asian Vegetable Slaw \$130

Santa Fe Sliced Flank Steak on Crispy Tortilla Spinach Salad, Tri Color Peppers & Salsa Vert \$135

Herb Grilled Chicken Over Field Greens, Grapes, Dried Cherries, Candied Pecans & Blue Cheese (GF) \$120

Grilled Balsamic Chicken with Roasted Vegetable and Wild Mushroom Israeli Cous Cous..... \$120

Chilled Grilled Marinated Shrimp over Asian Greens, Oranges, Spiced Pecans & Toasted Coconut (GF)..... \$125

Seared Ahi Tuna on a Bed of Greens, Asian Orzo & Crisp Wontons..... \$130

"Build Your Own" Salad Bar \$12.50 per guest

(15 guest minimum)

Organic Mixed Greens & Spinach Salad with seven toppings & two dressings

Chic peas, tomato, cucumbers, carrots, feta cheese, olives, bacon, dried cranberries, croutons, almonds

Includes three dressings:
Balsamic, Ranch, Blue Cheese

All wrapped in individual containers so guests can build their own salad.

Event & Cocktail Baskets

serves
15-20
guests

Cocktail Hour

serves 10-12 Persons

Display Platters

Cheese Display (2 hard and 2 soft cheeses) with Crisp Grapes & Flat breads	\$75
Crudités Display with Blue Cheese Dip	\$40
Classic Antipasto Platter – Prosciutto, Salami, Soppresatta, Mushrooms, Cheese, Olives & Peppers	\$70

Pacific Rim	\$185	Mediterranean	\$145
Crisp Pork Dumpling Sambal Plum Sauce		Rosemary and Lemon Olives	
Glazed Chicken Sate, Peanut Drizzle		Marinated Mushrooms	
Coconut Shrimp Skewers, Chili Lime Sauce		Roasted Pepper Feta Dip	
California Rolls		Hummus	
Pickled Ginger & Soy Scallion Dipping Sauce		Artichoke and Spinach Bruschetta	
Chop Sticks		Tomato Basil Bruschetta	
		Grilled Marinated Eggplant and Asparagus	
		Spicy Garlic Crostini & Grilled Pita Chips	
Tortilla Chip & Kettle Potato Chip Basket	\$55	Aztec Basket	\$75
House Made Caramelized Onion Dip & Pico De Gallo		Zesty Sofrito	
		Hand Made Guacamole	
		Salsa Vert	
		Plantain Crisps & Tri Color Tortilla Chips	
Latino Cha Cha	\$170		
Tortilla Crusted Shrimp			
Chicken Mojito Skewers			
Grilled Pineapple			
Black Bean Corn Salsa			
Salsa Vert			
Plantain Chips			
Pico de Gallo and Guacamole			

Petite Bite Size Hors D'oeuvres Platters

delivered chilled,
on decorative
platters

Price Per Dozen, 3 Dozen Minimum

Crisp Potato Pancake with Smoked Salmon Rosettes and Caviar	\$29
Honey & Lime Glazed Beef Satay	\$36
Fresh Mozzarella and Baby Tomato Lollipops	\$18
Classic Bite Size New England Lobster Roll	\$42
Sushi Rolls with Pickled Ginger and Wasabi (Salmon Avocado, Tuna and Vegetable Rolls)	\$35
Chilled Shrimp Cocktail Horseradish Cocktail Sauce and Lemons.....	\$29
Coriander and Ginger Crusted Tuna, Sesame Wonton Cup and Wakami Salad	\$31
Prosciutto Wrapped Asparagus with Lemon Aioli.....	\$35

delivered in
bulk package,
requires reheating

Price Per Dozen, 3 Dozen Minimum

BBQ Chicken Wings with Blue Cheese Dressing, Celery and Carrots (served hot - chaffer pans required)	\$22
Crisp Pork, Chicken or Vegetable Dumpling with Sambal Plum Sauce.....	\$24
Thai Chicken Satay with Spicy Peanut Drizzle.....	\$23
Outer Banks Crab Cake with Mustard Caper Cream	\$24
Crisp Coconut Shrimp and Chili Lime Sauce	\$29
Buffalo Chicken Skewers Creamy Bleu Cheese Dip	\$17
Smoked Chicken Quesadilla with Salsa Verde.....	\$21
Bacon Wrapped Sea scallops.....	\$28
Brie and Roasted Shallot Tart with Caramelized Fig Chutney...	\$24
Hebrew National Franks in a Blanket	\$21

Complete Meals

come with entrée, any two side dishes, rolls and butter

minimum 10 guests on all complete meal orders

all food sold by pan feeds 10-12 guests

Chicken

	complete meal per guest	per pan
Pecan Crusted Chicken	\$14.50	\$65
Chicken Francese with Asparagus Tips & Cherry Tomatoes	\$13.75	\$60
Grilled Glazed BBQ Chicken - on the bone	\$13.00	\$55
Southern Fried Chicken - on the bone	\$13.00	\$55
Tuscan Lemon Chicken with Artichoke Hearts, Capers & Tomatoes	\$14.00	\$62
Panko Crusted Chicken Florentine with Spinach, Fresh Mozzarella & Mushrooms	\$14.00	\$62
Chicken with Wild Mushroom Truffle & Marsala Wine Sauce	\$14.25	\$64
Chicken Portofino with Dried Cherries, Spinach, Ricotta Salatta with Madeira Wine Sauce	\$15.00	\$68

Beef and Pork

Bistro Meatloaf with Red Wine Reduction	\$15.00	\$70
Slow Roasted BBQ Pulled Pork, Our famous BBQ Sauce	\$16.00	\$75
Stuffed Pork Loin, Herb Crouton, Prosciutto, Dried Apricot and Sage, Natural Sauce	\$16.75	\$78
Carved Grilled Flank Steak with Woodland Mushroom Sauce	\$17.50	\$80
Grilled Marinated Hanger Steak, Caramelized Onion Sauce	\$17.50	\$80
Sliced Garlic and Herb Crusted Filet Mignon, Port Wine Sauce	\$23.00	\$190
Braised Short Ribs, Red Wine Reduction	\$16.50	\$77
Smoked Slow Roasted Brisket of Beef	\$16.50	\$77
Dry Rubbed BBQ St. Louis Ribs	\$16.50	\$77

Seafood

complete meal per guest per pan

Baked Filet of Sole Stuffed with Shrimp & Vegetables.....	\$17.50	\$80
Cilantro Shrimp Skewers Layered with Peppers, Pearl Onions and Crimini.....	\$16.75	\$78
Maple Soy Glazed Salmon with Caramelized Pearl Onions	\$17.50	\$80
Maryland Crab Cakes with Classic Tartar Sauce	\$16.00	\$75
Potato Crusted Salmon with Wilted Spinach	\$17.50	\$80
Sautéed Tilapia with Lemon, Parsley, Cherry Tomato, Caper White Wine Sauce	\$16.00	\$75

Vegetarian (v)

Asian Vegetable Stir-Fry with Tofu & Scallion White Rice	\$11.00	\$45
Rolled Eggplant Rollantini with Basil Parmesan Ricotta Filling.....	\$11.00	\$45
Grilled Vegetable Au Gratin with Portabella, Roasted Peppers, Zucchini & Mozzarella Cheese	\$10.50	\$43

Sides

choice of two included with your entrée selection

ala carte pricing per pan is listed

each pan feeds 10-12 guests

Veggies

Golden Sweet Corn Pudding, Our Famous	\$40
Maple Glazed Carrots.....	\$40
Roasted Asparagus with Sea Salt and Olive Oil.....	\$45
Broccoli with Garlic and Olive Oil.....	\$40
French Green Beans with Toasted Almonds	
Roasted Shallot Herb Butter	\$45
Spring - Summer Medley of Vegetables.....	\$45
Fall-Winter Maple Herb Glazed Medley of Vegetables.....	\$45

Grains - Potatoes

Basmati Rice Pilaf with Fine Herbs	\$35
Au Gratin Potatoes	\$50
Basmati Rice with Pecans and Apricots	\$35
Mashed Potatoes – Truffle, Garlic or Traditional.....	\$50
Roasted Red Bliss Potatoes	\$40
Grilled Herb and Garlic Baked Potatoes.....	\$40
Spanish Rice, Tomatoes, Olives and Cilantro	\$35

only available
by the pan,
serves 10-12

Pasta

Cheese Tortellini with Veal and Beef Bolognese Wilted Arugula	\$55
Penne Carbonara, with Chicken, Prosciutto & Asparagus Tips	\$50
Gemelli with Roasted Garlic Vegetables, Ricotta Salada, Fresh Tomato and Basil Sauce (v).....	\$50
Orecchiette, Shrimp, Peas, Grape Tomatoes, Spinach Cream Sauce	\$55
Penne Vodka with Grape Tomatoes, Prosciutto & Peas	\$50
"Mac and Jack" with Wild Mushrooms, Toasted Parmesan Herb Crumbs	\$55
"Mac and Jack," Toasted Parmesan Herb Crumbs	\$45
Rolled Spinach Lasagna with Plum Tomato Sauce (v)	\$60

Bread Basket

2 dozen Artisan Rolls, flat breads and Butter.....	\$18
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Kids Favorites

Seasoned Steak Cut Fries	\$28
Chicken Fingers.....	\$45
Meatball and Penne Pasta Marinara	\$50
Penne with Butter & Parmesan Cheese	\$30

Themed Food Packages

minimum
20 guests

Packages are
designed for
larger parties

Professional
waiter service
and rental
equipment is
additional

<p>The Great American BBQ \$19.50</p> <p>Slow Roasted BBQ Pulled Pork Buttermilk Fried Chicken Grilled Marinated Baked Potatoes Tangy Coleslaw Honey Jalapeño Biscuits Chocolate Chip Cookies</p>	<p>New Orleans Marti Gras \$24.50</p> <p>Blackened Salmon Grilled Creole Chicken Red Beans and Rice Chopped Salad with Poppy Seed Dressing Jalapeño Biscuits Brownie Squares</p>
<p>Taste of Asia \$22.50</p> <p>Sesame Chicken Stir Fry Honey and Lime Glazed Beef Satay Fried Rice (Choice of Pork, Chicken or Beef) Wok Stir Fried Vegetables 5 Spice Dusted Crisp Wontons Sambal Plum Sauce & Ginger Soy Sauce Sliced Fruit Plate</p>	<p>Mulberry Street \$22.95</p> <p>Chicken Francese, Tomatoes, Asparagus, Lemon Sauce Penne ala Vodka with Asparagus Tips Baked Eggplant Parmesan Broccoli with Garlic and Olive Oil Focaccia Bread Caesar Salad Biscotti & Tiramisu</p>
<p>South of The Boarder \$24.50</p> <p>Sizzling Fajitas, Onions, Peppers, with Soft Tortillas Beef Burritos Mex-Tex Rice (GF) Shredded Lettuce, Tomato and Cheese Salsa and Chips Guacamole and Sour Cream Fruit Salad with Cilantro and Mint</p>	<p>Steak & Fish House Carver \$31.50</p> <p>Flank Steak, Natural Gravy, Horseradish Cream (GF) Vegetable and Leek Stuffed Salmon with Basil Oil (GF) Grilled Asparagus, Eggplant, Charred Pepper & Crumbled Goats Cheese (GF) Creamed Spinach with Wild Mushroom Gratin (GF) Stuffed Red Potatoes with Bacon, Cheddar and Chive Sour Cream Baked Oatmeal and Chocolate Chip Cookies</p>

Additional Party Package Ideas

	per guest
Decorated Sheet Cake and Sliced Fruit	\$4.75
Decorated Sheet Cake	\$3.50
Mini Pastries with berry garnish	\$5.50
Coffee Service	\$2.00

Desserts

pricing per piece

minimum
10 guests

Cookies and Fruit

Butter Cookies	\$4.00
House Baked Cookies and Brownies.....	\$3.25
Mini Black and White Cookies	\$4.50
Chocolate Chip, Oatmeal Cookie, Macadamia White Chocolate & Chocolate Chocolate Chip Cookies	\$3.25
Fruit Platter	\$4.00
Fruit Kabobs	\$3.00

Pastries

Mini Pastry Tray.....	\$5.50
Mini Pastries and Butter Cookies	\$5.25

Fresh Fruit Tartlet

\$38.00

9 inch, serves 10 - 12 people

Cup Cakes

\$3.50

Red Velvet Cake with Cream Cheese Frosting
Vanilla Bean Cake with Vanilla Butter Cream Frosting
Chocolate Blackout – Chocolate Cake with Chocolate Frosting
Carrot Cake with Vanilla Butter Cream Frosting

Dessert Shots

\$3.25

Espresso Pana Cotta Shot
Triple Chocolate mousse
Creamsicle – seasonal fruit galee topped with cream

Beverages

minimum
10 guests

Coffee - Regular or Decaf

96 oz. Java Pot (12 cups of hot coffee)	\$21.95
Freshly Brewed Columbian Coffee with cups, sugar, sweet-n-low, milk and stirrers	

Cold Beverages & Soda

All Pepsi Products	
2-liter.....	\$4.50
Cans.....	\$1.50
Snapple	\$2.00
Sparkling Water –Saratoga 1liter	\$6.00
Individual Bottle Water – 16oz.....	\$1.25