



Corporate Catering Menu





www.tabletales.com



LUNCH

Prix-Fixe Lunch 1	\$15.50 pp
Gourmet Sandwiches, Chips and Cookies	
Prix-Fixe Lunch 2	\$18.75 pp
Gourmet Sandwiches and 2 Accompaniments	
Prix-Fixe Lunch 3	\$23.25 pp
Gourmet Sandwiches and 3 Accompaniments	
Prix-Fixe Lunch 4	\$27.50 pp
Gourmet Sandwiches and 4 Accompaniments	
Prix-Fixe Premium Lunch	\$30.00 pp
Premium Gourmet Sandwiches and 4 Accompaniments	

Chef Selected Accompaniments

Potato or Pasta Salad, Green Salad, Fruit Salad,
Table Tales Assortment of Brownies & Cookies

GOURMET SANDWICH ASSORTMENT

\$10.00 pp

10 Guest Minimum - 24 Hours Notice -
Order By 12 Noon The Preceding Business Day
Choose up to 5 kinds of sandwiches

Classic Tuna Salad,

Lettuce and Tomato, Oval Brioche Roll

Grilled Lemon Chicken,

Arugula, Rosemary Mayonnaise, Grain Bread

Freshly Roasted Turkey Breast,

Lettuce and Tomato, Mayonnaise, Wheat Bread

Grilled and Roasted Vegetables,

Herbed Chèvre, Honey Wheat Wrap

Prime Rare Roast Beef,

Watercress, Mustard-Mayonnaise, Ciabatta

Prosciutto Cotto,

Italian Ham, Herbed Fresh Chèvre, Asparagus, Pressed Felone

Old Fashioned Pot Roast,

Slow Roasted Beef Brisket, Caramelized Onions, Ciabatta

Buttermilk Chicken,

Crispy Chicken, Romaine, Tomato, Cajun Mayonnaise, Seeded Parker House Roll

Eggplant Parmesan,

Thin Layers of Tasty Eggplant, Mozzarella, Grated Parmesan, Semolina Hero

Corned Beef Reuben,

Corned Beef, Swiss, Sauerkraut, Russian Dressing, Seeded Rye

Chicken Caesar,

Grilled Chicken, Romaine, Croutons, Caesar Dressing, Parchment Wrap

Mozzarella and Portobello,

Fresh Mozzarella, Sherry Roasted Portobello, Arugula, Pesto, Ciabatta

Grilled Chicken BRAT,

Breast of Chicken, Bacon, Romaine, Avocado, Tomato, Grain Bread

Tuna Niçoise,

Lemon and Extra Virgin Olive Oil Laced Tuna, Egg, Haricot, Greens, Olive Roll

PREMIUM SANDWICHES

\$15.00 pp

Sliced Prime Filet Mignon,
Watercress, Tarragon Mustard, Stirato.

Pan Seared Salmon Wrap,
Rémoulade, Baby Spinach, Parchment Wheat Wrap

Grilled Shrimp Adriatic,
Frisée, Extra Virgin Olive Oil and Lemon, Brioche Roll.

Accompaniments

\$4.75 pp

Table Tales' Mixed Greens, Tomato and Cucumber, Red Wine Vinaigrette

Penne Pasta Salad with Roasted Eggplant, Tomato and Basil

Farfale Pasta Salad with Spinach and Mushrooms

Classic Sour Cream and Dill Potato Salad

Tuscan Potatoes with Olive Oil, and Herbs

Old Fashioned Macaroni Salad

Fresh Seasonal Fruit Salad

Table Tales' Assortment of Brownies & Cookies

\$3.75 pp

Mixed Berries in Season

\$5.75 pp

Pastry Tarts, Cream Puffs, Cannoli, Chocolate Dipped Strawberries

\$7.50 pp

Greek Salad, Greens, Black Olives, Tomatoes, Imported Feta

\$5.75 pp

Caesar Salad, Hearts of Romaine, Croutons, Parmesan, Caesar Dressing

\$5.75 pp

Mesclun Salad, A Traditional Mix of Baby Greens

\$5.75 pp

Gourmet Chips

\$2.50 pp

PRIX-FIXE MEAT AND CHEESE LUNCH

\$25.00 pp

Select 1 Accompaniment,

Served With Table Tales' Assortment of Brownies & Cookies

Thinly Sliced Rare Roast Beef

Fresh Roasted Hand Carved Turkey Breast

Smoked Ham and Genoa Salami - Swiss and Cheddar Cheese,

Classic Lemony Tuna Salad

Assortment of Breads and Rolls, Lettuce, Tomato & Pickles

Mustard, Mayonnaise, Russian Dressing

Accompaniments

Potato Salad, Pasta Salad, Green Salad, Fruit Salad

PRIX-FIXE ROOM TEMPERATURE ENTREES

\$25.00 pp

10 Guest Minimum - 24 hours notice

Order by 12 noon the preceding business day.

Select 2 Entrées, 2 Accompaniments,

Served With Table Tales' Assortment of Brownies & Cookies.

Room Temperature Entrées

Grilled Breast of Rosemary Chicken

Pan Seared French Cut Breast of Chicken

Breast of Freshly Roasted Turkey, Sliced

Pan Seared Filet of Citrus Salmon

Herb Crusted Red Snapper Filet

\$2.50 add/pp

Prime Filet Mignon, Sliced

\$7.50 add/pp

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Accompaniments

Brown Basmati Rice, Fresh Herbs
Large Pearl Mediterranean Couscous
Roasted Rosemary Potatoes
Vegetarian Pasta Salad, Fresh Vegetables
Haricot Vert, Mushrooms, Shallots
Roasted Oregano Carrots
Mixed Roasted Root Vegetables

PRIX-FIXE SALAD ENTREES

\$20.00 pp

Select 2 Salad Entrées, Served With Brownies and Cookies

Chicken Caesar Salad

Grilled Chicken Tenderloins, Romaine, Croutons, Parmesan, Classic Dressing.

Tuna Niçoise Salad

Mixed Greens, Olive Oil, Lemon Tuna, Green Beans, Olives, Tomatoes, Potatoes

Lemon Laced Tuna and Shell Pasta Salad

Tomato, Basil, Lemon Olive Oil, Red Wine Vinaigrette

NYC Chicken Cobb Salad

Mixed Greens, Roasted Chicken, Slab Bacon, Blue Cheese Crumble, Avocado, Tomato and Cucumbers, Vinaigrette

Premium Salads - for each salad selected

\$5.00 add/pp

Char Grilled Spicy Beef and Shitake Mushrooms

Chive Laced Buckwheat Soba Noodles, Tamari Ginger Dressing

Steamed Shrimp, Asian Mixed Greens

Shelled Edamame, Pea Pods, Sprouts, Anoka Mushrooms, Thai Style Vinaigrette

Grilled Shrimp and Shell Pasta Salad

Roasted Peppers, Mushrooms, Caramelized Fennel, Lemon Vinaigrette.

PRIX-FIXE HOT ENTREES

\$35.00 pp

10 Guest Minimum - 24 hours notice - Order by 12 noon the preceding business day

Select 2 Hot Entrées, 2 Accompaniments, Served with Baby Greens
and Table Tales' Brownies and Cookies

Hot Entrées

Chicken Marsala with Mixed Mushrooms, Natural Sauce

Chicken Roasted On the Bone, Braised with Garlic, Lemon and Rosemary

Chicken Parmesan, Breaded Chicken Breast, Mozzarella, Tomato Sauce

Filet of Salmon, White Wine and Butter Sauce

Filet of Red Snapper Provencal, Black Olive, Tomatoes, Evo

Medallions of Prime Filet Mignon, Port Wine Sauce

BBQ Beef Brisket, Dry Rubbed Slow Roasted Beef Brisket

Roasted Brined Loin of Pork, Fennel Seed Rubbed Center Cut Loin of Pork

Rigatoni with Sunday Meat Sauce, Braised Pork and Beef, Tomatoes, Basil

Penne Pasta Alfredo, Parmesan and Romano Cheeses, Sweet Cream Butter

\$2.50 add/pp

\$10.00 add/pp

Accompaniments

Rice Pilaf

Mashed Potatoes

Potato-Mushroom Fricassee

Mixed Roasted Vegetables

Eggplant Parmesan

Green Beans Sautéed with Almonds

Penne Pasta ala Vodka

Ziti Pasta Marina, Imported Plum Tomatoes, Evo, Basil

BREAKFAST

10 Guest Minimum - 24 hours notice - Order by 12 noon the preceding business day

PRIX-FIXE BREAKFAST

Seasonal Fresh Cut Fruit Platter and Chef Selected Breakfast Pastries

\$10.00 pp

Other Breakfast Choices

All Served with Sweet Butter, Preserves and Cream Cheese

Assorted Bagels and Table Tales' Freshly Baked Muffins

\$3.50 pp

Pastry Assortment, Danish, Croissants, Muffins, Bagels

\$5.00 pp

Healthy Breakfast, Wheat Bagels, Pecan Loaf, Bran Muffins

\$5.00 pp

Fruit

Fresh Cut Seasonal Fruit Platter

\$6.50 pp

Seasonal Fruit Salad

\$4.75 pp

Fresh Berries In Season

\$5.75 pp

Whole Bananas and Oranges

\$2.50 ea

Breakfast Additions

Panini Assortment

\$8.50 pp

Mini Brioche; Salmon with Scrambled Egg; Ham and Hard Boiled Egg;

Brie, Sweet Butter, Watercress

Smoked Salmon Platter

\$12.50 pp

Petrossian's Sliced Smoked Salmon, Capers, Tomato, Red Onion,

Scallion Cream Cheese. Black Bread & Miniature Bagels

Individual Premium Low Fat Yogurt, Fruit and Vanilla

\$2.50 ea

Table Tales' Signature Granola, Honey Oats, Nuts, Dried Fruit

\$2.50 ea

Individual Cold Cereals, Served with Milk and Sugar

\$2.50 ea

Hot Breakfast

Farm Fresh Scrambled Eggs, Brioche Bread

\$10.00 pp

Three Cheese Omelet, Sweet Onion Jam, Canadian Bacon, Buttermilk Biscuit

\$10.00 pp

Quiche Classic Lorraine – A Melt of Smoked Ham and Emmentaler

\$10.00 pp

Pillows of French Toast, Served with Syrup and Butter

\$10.00 pp

Hot Breakfast Accompaniments

Double Smoked Bacon

\$5.00 pp

Breakfast Sausages

\$5.00 pp

Savory Home Fries

\$5.00 pp

Breakfast Beverages

Fresh Squeezed Orange or Grapefruit Juice

\$10.00 qt

Coffee or Decaf Coffee (three liters – serves 6 to 10)

\$25.00 ea

Served with sugars, 1 quart of milk

Hot Water for Tea (three liters -- serves 6 to 10)

\$25.00 ea

Assorted Tea Bags, Served with sugars, 1 quart of milk, Lemon Slices

Additions

Whole Milk, Skim Milk

\$2.50 qt

Half and Half

\$3.50 qt

Mineral Water

\$1.95 bt

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Desserts

Fresh Seasonal Fruit Salad	\$4.75 pp
Table Tales' Assortment of Brownies and Cookies	\$3.75 pp
Palm Sized Chocolate Chip, Peanut Butter, Oatmeal Cookies	\$5.00 pp
Fruit Kabobs – Seasonal Fruit on Bamboo Skewers	\$5.00 pp
Fresh Berries in Season	\$5.75 pp
Pastry Tarts, Cream Puffs, Cannoli, Chocolate Dipped Strawberries	\$7.50 pp

Beverages

Quarts of Fresh Squeezed Orange or Grapefruit Juice (serves 4 to 6)	\$10.00 qt
Table Tales' Signature Iced Tea	\$10.00 qt
Assorted Soft Drinks – Coke, Diet Coke, 7 up, Diet 7 up	\$1.95 ea
Poland Spring Natural Mineral Water	\$1.95 ea
Pellegrino Sparkling Water	\$2.95 ea

Snacks

Savory Snack	\$5.00 pp
Individual Bags of Chips, Dried Fruit and Nuts, Popcorn	
Table Tales' Assortment of Brownies and Cookies	\$3.75 pp
Fresh Fruit Kabobs – Seasonal Fruit on Bamboo Skewers	\$5.00 pp
Cheese, Fruit and Crudités	\$8.50 pp
Seedless Grapes and Strawberries, Bite Sized Swiss and Cheddar Lightly Blanched Baby Crudités Vegetables, Crackers & Dips	
Antipasto	\$8.50 pp
Hot & Sweet Salamis, Imported Provolone Marinated Hearts of Artichoke and Sweet Red Peppers Roasted Cremini Mushrooms and Fennel, Green and Black Olives, Italian Breads	
Chips and Dips	\$6.00 pp
Assorted Chips, Toasted Breads, Crackers Guacamole, Salsas, Hummus	
Nuts, Pretzels, Cheese Straws	\$6.50 pp
Spicy And Sweet Roasted Nuts, Soft Crunchy Pretzels Our Acclaimed And Addictive Parmesan Pastry Cheese Straws	

HORS D'OEUVRE COLLECTIONS

Prix-fixed Placed Hors D'oeuvres – 1	\$25.00 pp
Cheese, Fruit and Crudités Skewers of Red Curry Rubbed Chicken Tenders Serrano Wrapped Asparagus. Lemon Crumble Spinach and Mushroom Tarts Mini Franks Wrapped in Pastry Ribbons	
Prix-fixed Placed Hors D'oeuvres – 2	\$32.50 pp
Antipasto Platter Skewers of Grilled Shrimp Adriatic Spicy Thai Style Filet Mignon Grilled Rosemary Chicken Tenders Classic Miniature Quiche Lorraine	

TABLE TALES FINE FOODS

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CATERING AND EVENTS

T. 212.766.0917

CORPORATE CATERING

Steven Smith steven@tabletales.com

SPECIAL EVENTS

Grace Clerihew grace@tabletales.com

DELIVERY

Table Tales Catering offers two presentations:
One-way deliveries that are totally disposable
or set up on China. A service charge of 10%
is added to all orders.

ORDERING

Place your catering orders Monday to Friday -
8 am to 5 pm. Table Tales requests 24 hours
or one full business day for most items,
although some presentations require 48 hours notice.
We value our customers and make every effort
to accommodate last minute orders.
Please give us a call and we will do our best
to provide a solution that fits your needs.

EVENTS

Table Tales offers a full range of services
from a drop off delivery to full service catering.
We supply china, glassware and linens as well as
wait staff and servers for special events.

TABLE TALES CAFÉ

243 Water Street, New York, NY 10038

Serving Lunch and Dinner – Monday to Saturday

Dinner Reservations: T. 212.766.2370

