



CATERING MENU

To order, call our catering team at

**CITY ACRES
MARKET**

(718) 392-2406

catering@cityacresmarket.com

INDEX

BREAKFAST	2
PLATTERS	3 - 4
APPETIZERS	5 - 6
SALADS	6
HEROES - SANDWICHES - WRAPS & MORE	7
PASTA	8
CHICKEN	9
BEEF & PORK	10
SEAFOOD	11
VEGETABLE SIDES	12
POTATOES - PASTA SALADS - GRAINS	13
COLD SALADS	14

***PLEASE PLACE ORDERS 48 HOURS IN ADVANCE**



BREAKFAST

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

BAGEL PLATTER

A variety of your choice of sliced bagels. Includes butter, cream cheese and fruit preserves.

sm. \$45 / lg. \$70 **VEGETARIAN**

BREAKFAST SAUSAGE

Prime and juicy sausage meat with a touch of brown sugar and spices.

sm. \$45 / lg. \$70

FRENCH TOAST

Thick and fresh white Pullman loaf bread with real maple syrup and whipped butter.

sm. \$50 / lg. \$75 **VEGETARIAN**

HOME FRIES

Sautéed cubed potatoes, onions, and peppers.

sm. \$40 / lg. \$60 **VEGAN**

PANCAKES

Buttermilk pancakes served with whipped butter and maple syrup.

sm. \$50 / lg. \$75 **VEGETARIAN**

PARFAIT CUPS

Fresh Greek yogurt layered with fresh blueberries and raspberries topped with granola.

\$7.99 - 12oz **VEGETARIAN**

RISE AND SHINE BREAKFAST PLATTER

Continental breakfast platter. An assortment of freshly baked bagels, muffins, Danish and scones. Includes butter, cream cheese and fruit preserves, garnished with fresh berries.

sm. \$60 / lg. \$90 **VEGETARIAN**

SCRAMBLED EGGS

Fresh eggs scrambled to perfection.

sm. \$45 / lg. \$70 **VEGETARIAN**

SMOKED BACON

Always a fan favorite cooked to perfection.

sm. \$55 / lg. \$85

YOGURT & GRANOLA

Choice of Greek Strained or french vanilla yogurt. Served with granola.

3lbs (serves 8-12) \$30 **VEGETARIAN**

5lbs (serves 12-15) \$50

FRESH SQUEEZED ORANGE JUICE

\$11.99 - Quart

FRESH SQUEEZED GRAPEFRUIT JUICE

\$12.99 - Quart

“
**FIRST WE EAT,
THEN WE DO EVERYTHING ELSE.**
”

M.F.K. FISHER



PLATTERS

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

ARTICHOKE DIP & CHIPS

The vegan version of the American classic. We replaced the dairy with cashews and nutritional yeast, includes our signature flour tortilla chips.

sm. \$50 / lg. \$80 **VEGAN**

ASSORTED CHEESE PLATTER

A staple at any event. Enjoy an assortment of Brie, Holland gouda, mild yellow cheddar, Jarlsberg swiss, fresh mozzarella and pepperjack cheeses. The platter is garnished with fresh berries, grapes and crackers.

sm. \$90 / lg. \$130 **VEGETARIAN**

BAKED BRIE PLATTER

Brie cheese stuffed with cranberries, golden raisins, and strawberry preserves, wrapped in puff pastry, washed with egg yolk and dressed in sesame seeds. Baked to perfection and garnished with fresh berries and table crackers.

Serves 20 / \$85 **VEGETARIAN**

BRUSCHETTA PLATTER

Store made bruschetta consists of fresh chopped tomatoes, olive oil, minced garlic, Italian parsley, basil, and a touch of balsamic vinegar, served with our signature flour tortilla chips.

sm. \$50 / lg. \$80 **VEGETARIAN**

CHIPS & DIP PLATTER

Hummus, guacamole and salsa, served with our signature flour tortilla chips.

sm. \$50 / lg. \$80 **VEGETARIAN**

COOKIE PLATTER

Assortment of fresh baked cookies including chocolate chip, oatmeal rasin, rainbow cookies and more.

sm. \$50 / lg. \$75 **VEGETARIAN**

CRUDITÉ PLATTER

Vegetables include celery, baby carrots, cauliflower, broccoli, cucumbers, cherry tomatoes, peppers, and zucchini, served with ranch dressing or hummus.

sm. \$50 / lg. \$80 **VEGETARIAN**

DESSERT PLATTER

Assortment of cookies, chocolates and crumb cakes.

sm. \$50 / lg. \$75 **VEGETARIAN**

FRESH FRUIT PLATTER

Fresh fruit including pineapple, watermelon, cantaloupe, honeydew, grapes, orange slices and fresh berries.

sm. \$60 / lg. \$90 **VEGAN**

FRESH MOZZARELLA & TOMATO PLATTER

Fresh mozzarella with vine ripened tomatoes and basil, served with extra virgin olive oil and balsamic glaze.

sm. \$60 / lg. \$90 **VEGETARIAN**

“
**PEOPLE WHO LOVE TO EAT
ARE ALWAYS THE BEST PEOPLE.**

”
JULIA CHILD



PLATTERS

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

ITALIAN ANTIPASTO PLATTER

A savory combination of aged Italian provolone, ciliegine mozzarella, Genoa salami, sopressata, prosciutto, pepperoni, cappy ham, roasted red peppers, artichoke hearts and imported olives.

sm. \$90 / lg. \$130

JUMBO SHRIMP COCKTAIL PLATTER

Fresh steamed jumbo shrimp served with lemon wedges and our signature cocktail sauce.

Market Price

SESAME CRUSTED TUNA

Seared big eye tuna, crusted with black and white sesame seeds, served with soy sauce and a soy wasabi aioli sauce.

Market Price

SMOKED SALMON PLATTER

Thinly sliced smoked nova elegantly plattered. Includes slivered ripe tomatoes, red onions and capers. Served with toasts.

sm. \$90 / lg. \$130

“
**FOOD, IN THE END, IN OUR OWN TRADITION, IS
SOMETHING HOLY. IT'S NOT ABOUT NUTRIENTS AND
CALORIES. IT'S ABOUT SHARING. IT'S ABOUT HONESTY.
IT'S ABOUT IDENTITY.**

”
LOUISE FRESCO



APPETIZERS

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

ANTIPASTO SKEWERS

Dry sausage, provolone, roasted peppers and marinated mushrooms skewered for easy handling. Served with balsamic dipping sauce.

(\$24 a dozen)

ASIAN BEEF SATAY

Thinly sliced flank steak grilled and skewered. Served with Asian teriyaki sauce.

(\$30 a dozen)

ASPARAGUS WRAPPED WITH PROSCIUTTO & BRIE

Crisp grilled asparagus wrapped with brie cheese and prosciutto di parma. Heavily garnished with shaved parmesan cheese.

(\$30 a dozen)

BBQ PULLED PORK SLIDERS

Slow cooked pork with a zesty BBQ sauce served on mini brioche rolls.

(\$30 a dozen)

BUFFALO WINGS

A great appetizer for watching any sport or just for the heck of it. Your choice of blazing buffalo, sweet chili lime or BBQ. Served with blue cheese or ranch.

(\$15 a dozen)

CILIEGINE MOZZERELLA & CHERRY TOMATO SKEWERS

Sweet cherry tomatoes, mozzarella and basil skewered and served with balsamic vinaigrette for dipping.

(\$24 a dozen) VEGETARIAN

COCONUT SHRIMP

Jumbo panko and coconut breaded shrimp. Served with duck sauce or honey mustard.

(\$30 a dozen)

FILET MIGNON ON CROSTINI BREAD

Perfectly grilled filet mignon placed on sliced & toasted baguettes. Served with a creamy horseradish sauce.

(\$40 a dozen)

MINI CHICKEN TACOS

Seasoned ground chicken in a crisp mini taco shell. Comes complete with sour cream and salsa.

(\$12 a dozen)

MINI CRAB CAKES

Succulent two bite crab cakes, served with our chipotle aioli sauce.

(\$24 a dozen)

MINI MEATBALLS

Grandma style all beef mini meatballs in marinara.

(\$24 a dozen)

MOZZERELLA STICKS

Crunchy breaded exterior with a warm and gooey mozzarella filling. Served with marinara sauce.

(\$18 a dozen) VEGETARIAN

PIGS IN A BLANKET

Classic all beef mini cocktail franks wrapped in puff pastry and baked. Served with mustard and ketchup.

(\$18 a dozen)

SCALLOPS WRAPPED WITH BACON

Fresh sea scallops with savory smoked bacon.

Market Price

SLIDERS

Your choice of beef or chicken sliders and cheddar, Swiss, bacon or mushrooms. Served on mini brioche with lettuce, tomato and onion on the side.

(\$30 a dozen)

ZUCCHINI FRITTERS

Delicious garlic zucchini pancakes.

(\$20 a dozen) VEGAN



CHICAGO CAESAR

Romaine with grilled chicken, tomatoes, avocado and shaved Parmesan. Served with our signature creamy Caesar dressing.

sm. \$50 / lg. \$70

CRANBERRY GOAT CHEESE SALAD

Crisp colorful mesclun greens, goat cheese, walnuts and cranberries. Served with balsamic dressing.

sm. \$50 / lg. \$70 VEGETARIAN

GREEK SALAD

Romaine, cucumbers, green and yellow peppers, Kalamata olives, stuffed grape leaves and feta cheese. Served with olive oil and red wine vinegar dressing.

sm. \$50 / lg. \$70 VEGETARIAN

KALED IT

Kale, steak, tomatoes, mushrooms, onions and sunflower seeds. Served with blue cheese dressing.

sm. \$50 / lg. \$70

LE SOUK

Spring mix, sumac chickpeas, roasted cauliflower, cucumbers, tomatoes, green onions and sunflower seeds. Served with our balsamic vinaigrette.

sm. \$50 / lg. \$70 VEGAN

MARKET SALAD

Kale, roasted broccoli, roasted sweet potatoes, avocado, dried cranberries, green onions and pumpkin seeds. Served with cilantro lime dressing.

sm. \$50 / lg. \$70 VEGAN

OLIVE YOU

Spring mix, quinoa, tomatoes, olives, feta cheese and sunflower seeds. Served with tzaziki dressing.

sm. \$50 / lg. \$70 VEGETARIAN

STRAWBERRY SPINACH SALAD

Fresh baby spinach and strawberries with black and white sesame seeds and toasted sliced almonds. Served with our signature strawberry vinaigrette.

sm. \$50 / lg. \$70 VEGETARIAN

SXSW

Spinach, grilled chicken, roasted corn, black beans, roasted peppers and avocado. Served with our signature chipotle ranch dressing.

sm. \$50 / lg. \$70

YUM FOR YOUR TUM

Spring mix, grilled chicken, shredded carrots and cabbage, mango, bean sprouts, cashews and crunchy noodles. Served with our peanut dressing.

sm. \$50 / lg. \$70



HEROES SANDWICHES WRAPS & MORE

HEROES

AMERICAN HERO

Roast beef, turkey, black forest ham, American cheese, lettuce, tomato. Served with mayo and mustard on the side.

CHICKEN CUTLET HERO

Breaded chicken cutlet with lettuce, tomato and American cheese, served with mayo and Russian on the side.

GOODFELLA HERO

Genoa salami, mortadella, capicola, Italian ham, provolone, lettuce, tomato and pepperoncini with extra virgin olive oil and red wine vinegar on the side.

GRILLED VEGETARIAN HERO

Assortment of grilled vegetables and fresh mozzarella with balsamic vinaigrette or pesto sauce on the side.

VEGETARIAN

HAMBITIOUS HERO

Black forest ham, cheddar, lettuce with mayonnaise on the side.

ITALIAN CHICKEN CUTLET HERO

Breaded chicken cutlet with lettuce, roasted red peppers and fresh mozzarella cheese. Served with mayo and balsamic vinaigrette on the side.

(3 Foot - \$75 4 Foot - \$100 6 Foot - \$150)

SANDWICH, WRAPS & MORE PLATTERS

CROISSANT PLATTER

Flaky fresh croissants with your selection of meat, cheese and other fillings.

(\$9.99 each)

PANINI PLATTER

Grilled panini sandwiches.

(\$10.99 each)

PINWHEEL PLATTER

Wraps cut 10 - 12 pieces for mini pinwheels. Delicious and colorful.

(\$12.99 each)

PRETZEL BREAD SANDWICH PLATTER

(\$10.99 each)

SANDWICH PLATTER

Your choice of fillings on bakery fresh breads, including multigrain rolls, heroes, ciabattas, etc.

(\$9.99 each)

WRAP PLATTER

Your choice of fillings and wraps.

(\$9.99 each)

“
**I'VE BEEN TO THE LEANING TOWER OF PISA.
IT'S A TOWER, AND IT'S LEANING. YOU LOOK AT IT,
BUT NOTHING HAPPENS, SO THEN YOU LOOK FOR
SOMEPLACE TO GET A SANDWICH.**

”
DANNY DEVITO



PASTA

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

ANGEL HAIR PASTA & SHRIMP

Sauteed shrimp with brown sugar, sesame oil and mixed vegetables tossed in garlic oil and ultra thin angel hair pasta.

sm. \$70 / lg. \$100

BAKED PASTA CARBONARA

Pancetta, onions, bacon and mixed cheeses in a light creamy sauce.

sm. \$60 / lg. \$90

BAKED ZITI

Baked ziti with our fresh marinara sauce, mozzarella and ricotta cheese.

sm. \$60 / lg. \$90 **VEGETARIAN**

CHICKEN LO MEIN

Asian noodles mixed with teriyaki marinated diced chicken.

sm. \$60 / lg. \$90

FETTUCCHINE ALFREDO

Ribbons of fresh fettuccine with creamy alfredo sauce and Parmesan.

sm. \$60 / lg. \$90 **VEGETARIAN**

LINGUINE WITH WHITE CLAM SAUCE

Linguine with chopped and whole clams in a creamy garlic and oil white sauce with parsley.

sm. \$70 / lg. \$100

MAC & CHEESE

Al dente elbow pasta with our signature creamy cheese sauce.

sm. \$60 / lg. \$90 **VEGETARIAN**

MEAT LASAGNA

Grandma style meat lasagna, layers of meat sauce, mozzarella and ricotta cheese.

sm. \$70 / lg. \$100

MEAT OR CHEESE RAVIOLI

Topped with marinara, grated Parmesan cheese and fresh basil.

sm. \$60 / lg. \$90

PENNE ALA VODKA

Penne pasta with our signature vodka sauce topped with Parmigiano Reggiano.

sm. \$60 / lg. \$90

RIGATONI BOLOGNESE

Rigatoni and our homemade meat sauce topped with grated Parmigiano Reggiano.

sm. \$60 / lg. \$90

SPAGHETTI & MEATBALLS

A classic Italian-American family dinner staple. We always use San Marzano tomatoes and prime beef.

sm. \$60 / lg. \$90

TRUFFLE MAC & CHEESE

Mac and cheese with truffle sauce and moliterno with truffles.

sm. \$90 / lg. \$130 **VEGETARIAN**

VEGETABLE LASAGNA

Lasagna noodles layered with an assortment of the freshest vegetables, ricotta cheese and fresh mozzarella.

sm. \$70 / lg. \$100 **VEGETARIAN**

VEGETABLE LO MEIN

Asian noodles mixed with diced vegetables and light soy sauce.

sm. \$60 / lg. \$90 **VEGETARIAN**



CHICKEN

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

BONELESS CHICKEN BITES

Breaded and fried boneless bites. Sauce it up with your choice of BBQ, sweet chili, buffalo or garlic Parmesan.

sm. \$80 / lg. \$120

BREADED CHICKEN CUTLETS

Classic, tender white meat chicken, thinly sliced, breaded and baked.

sm. \$80 / lg. \$120

CHICKEN & BROCCOLI

Chicken breast and broccoli sautéed in white wine, garlic and olive oil. Served with teriyaki sauce on the side.

sm. \$80 / lg. \$120

CHICKEN CORDON BLEU

Thinly sliced chicken cutlets breaded and rolled with ham and Swiss cheese. Baked to perfection and served with our creamy white sauce.

sm. \$80 / lg. \$120

CHICKEN MARSALA

Thinly sliced chicken cutlets sautéed with mushrooms, butter and white wine sauce.

sm. \$80 / lg. \$120

CHICKEN PARMIGIANA

Thinly sliced breaded chicken cutlets and fresh mozzarella served with our signature marinara.

sm. \$80 / lg. \$120

CHICKEN TIKKA MASALA

Chunks of roasted marinated chicken in our spicy curry.

sm. \$80 / lg. \$120

GENERAL TSO'S CHICKEN

Boneless chicken breasts fired up and tossed with General Tso's Sauce.

sm. \$80 / lg. \$120

GRILLED CHICKEN TERIYAKI LEMON OR BALSAMIC

Thinly sliced cutlets marinated in your choice of tasty marinade and grilled perfectly.

sm. \$80 / lg. \$120

KOREAN BBQ CHICKEN

Asian BBQ has been a popular modern dining trend. Our signature sauce and succulent chicken will not disappoint.

sm. \$80 / lg. \$120

SESAME CHICKEN

Cubed and breaded white meat chicken, tossed in honey teriyaki with sesame seeds.

sm. \$80 / lg. \$120

SOUTHERN FRIED CHICKEN

Chicken marinated in buttermilk dressing, floured and fried. Always awesome!

sm. \$80 / lg. \$120

“
**TIS AN ILL COOK THAT CANNOT
LICK HIS OWN FINGERS.**

”
WILLIAM SHAKESPEARE



BEEF & PORK

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

ASIAN FLANK STEAK

Thinly sliced flank steak served with teriyaki sauce and dressed with scallions.

Market Price

BBQ PULLED PORK

Boneless pork butt slowly cooked, pulled and tossed in our signature BBQ sauce.

sm. \$80 / lg. \$120

BBQ SPARE RIBS

Southern style spare ribs with tangy BBQ Sauce.

sm. \$70 / lg. \$100

BEEF & BROCCOLI

Sautéed beef tips and broccoli roasted to perfection.

sm. \$80 / lg. \$120

BRISKET

First cut brisket rubbed with garlic and olive oil and braised in beef broth.

Market Price

CITRUS BRAISED PORK CHOPS

Pork chops braised with oranges, pineapple and lemon.

sm. \$70 / lg. \$100

LONDON BROIL WITH GRILLED PORTOBELLO MUSHROOMS

Top round London broil grilled to your specifications and served with our mushroom sauce and portobellos.

Market Price

PORK PERNIL

Mouth watering slow roasted marinated pork shoulder cooked to perfection.

sm. \$80 / lg. \$120

SAUSAGE AND PEPPERS

Sautéed sweet or hot Italian pork sausage, tri-color peppers, onions, thyme and our signature fresh marinara sauce.

sm. \$60 / lg. \$90

TERIYAKI BEEF KABABS

Grilled skewers of beef cubes, tomatoes, onions and peppers marinated in our teriyaki sauce.

sm. \$70 / lg. \$115

TERIYAKI SKIRT STEAK

Thinly sliced skirt steak marinated in teriyaki and served with additional teriyaki sauce to keep the flavor going.

Market Price

“
**YOU DONT NEED A SILVER FORK
TO EAT GOOD FOOD.**
”

PAUL PRUDHOMME



SEAFOOD

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

CAJUN BLACKENED SHRIMP

Large shrimp peeled and deveined, sautéed in cajun spices. Served with your choice of rice or pasta.

sm. \$125 / lg. \$165

CALAMARI

Tubes and tentacles fried until golden brown and served with our own marinara sauce.

sm. \$55 / lg. \$95

CRAB CAKES

Fresh lump crab meat blended with butter and bread crumbs, baked and served with our chipotle aioli sauce.

\$4.99 each

GRILLED OCTOPUS SALAD

Refreshing grilled octopus salad with diced celery and vinaigrette dressing.

Market Price

GRILLED SALMON WITH LEMON AND DILL

Perfectly grilled salmon with lemon juice and fresh dill.

Market Price

GRILLED SALMON TERIYAKI

Grilled salmon marinated in our signature teriyaki with scallions and sesame seeds.

Market Price

HONEY SRIRACHA SALMON

Grilled salmon glazed with our signature honey sriracha blend, topped with sesame and scallions.

Market Price

SALMON BRUSCHETTA

Grilled salmon topped with our store made fresh bruschetta.

Market Price

SHRIMP SCAMPI

Jumbo shrimp in our garlic butter white wine sauce. Served with rice or linguine.

sm. \$125 / lg. \$165

SHRIMP SEAFOOD SALAD

Classic creamy cold salad featuring large deveined shrimp and surimi, cut celery and our special dressing.

sm. \$75 / lg. \$120

SPICY SHRIMP SAUTÉ

Jumbo shrimp with spicy Szechuan Sauce, red pepper flakes and sesame noodles.

sm. \$125 / lg. \$165

TILAPIA OREGANATA

Breaded tilapia filets baked in our white wine sauce.

Market Price

“
**FOOD IS ART, AND FOOD IS LOVE. AND WE SHOULD SHOW
LOVE AND APPRECIATION FOR THOSE WHO COOK IT
BY EATING IT WITH RELISH.**

”
MARK BITTMAN



VEGETABLE SIDES

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

ASIAN STRING BEANS

Fresh string beans with sesame oil, soy sauce and sesame seeds.

sm. \$50 / lg. \$75 VEGAN

ASSORTED GRILLED OR ROASTED VEGETABLES

An assortment of fresh vegetables including asparagus, carrots, zucchini, eggplant, peppers and mushrooms. Roasted or grilled, your choice!

sm. \$60 / lg. \$90 VEGAN

BAKED FAVA BEAN SALAD

Fava beans baked with spinach and topped with tomato sauce and diced tomatoes.

sm. \$50 / lg. \$75 VEGAN

BROCCOLI & CAULIFLOWER OREGANATA

Roasted broccoli and cauliflower tossed in olive oil, bread crumbs and Parmesan cheese.

sm. \$60 / lg. \$90 VEGETARIAN

CURRIED CAULIFLOWER

Fresh cauliflower with curry seasoning, olive oil and other spices roasted to perfection.

sm. \$60 / lg. \$90 VEGAN

EGGPLANT PARMIGIANA

Thinly sliced baked eggplant layered with ricotta, fresh mozzarella and our marinara sauce.

sm. \$70 / lg. \$100 VEGETARIAN

EGGPLANT ROLLATINI

Thinly sliced eggplant cutlets wrapped around fresh mozzarella and ricotta cheese. Breaded then topped with our marinara and Parmigiano Reggiano and baked.

sm. \$60 / lg. \$90 VEGETARIAN

GRILLED ASPARAGUS WITH LEMON

Grilled asparagus with olive oil and lemon.

sm. \$60 / lg. \$90 VEGAN

ROASTED BROCCOLI

Simple dish of fresh broccoli with olive oil and garlic.

sm. \$60 / lg. \$90 VEGAN

ROASTED BUTTERNUT SQUASH

Seasoned and roasted to perfection. Drizzled with honey and topped with dried cranberries.

sm. \$50 / lg. \$75 VEGETARIAN

SAUTÉED BROCCOLI RABE

Lightly seasoned broccoli rabe sautéed with garlic and olive oil.

sm. \$60 / lg. \$90 VEGAN

SAUTÉED SPINACH

Fresh spinach lightly seasoned and sautéed with garlic and vegetable broth.

sm. \$50 / lg. \$75 VEGAN

STRING BEAN ALMONDINE

Fresh string beans sautéed in garlic and olive oil topped with slivered almonds.

sm. \$50 / lg. \$75 VEGAN

POTATOES - PASTA SALADS - GRAINS

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

ALMOST BLT PASTA SALAD

Bacon and diced tomatoes mixed with pasta shells and ranch dressing.

sm. \$50 / lg. \$75

BOW TIE PASTA WITH GORGONZOLA

A cold pasta salad with bow tie pasta, sun dried tomatoes, crumbled gorgonzola, oregano and olive oil.

sm. \$60 / lg. \$90 **VEGETARIAN**

FARO AND BLACK BEAN SALAD

Faro, black beans, avocado, corn, onions, shallots, garlic, cilantro and cumin.

sm. \$50 / lg. \$75 **VEGAN**

GARLIC MASHED POTATOES

Our mashed potatoes with chunks of fresh garlic.

sm. \$50 / lg. \$75 **VEGETARIAN**

GREEK PASTA SALAD

Your choice of penne or bowtie pasta with feta cheese, Kalamata olives, diced plum tomatoes, scallions and oregano.

sm. \$50 / lg. \$75 **VEGETARIAN**

GREEK QUINOA

Quinoa with Kalamata olives, feta cheese, scallions, oregano and olive oil.

sm. \$60 / lg. \$90 **VEGETARIAN**

LEMON ROASTED POTATOES

Roasted Idaho potatoes with garlic, lemon, oregano and olive oil.

sm. \$50 / lg. \$75 **VEGAN**

MASHED POTATOES

Classic side dish, mashed Idaho potatoes seasoned and mixed with light cream and butter.

sm. \$50 / lg. \$75 **VEGETARIAN**

MASHED SWEET POTATOES

Sweet potatoes mashed and mixed with honey and brown sugar.

sm. \$50 / lg. \$75 **VEGETARIAN**

MIXED ROASTED POTATOES

An assortment of potatoes roasted with garlic, olive oil and spices.

sm. \$50 / lg. \$75

MULTICOLOR QUINOA

Quinoa with cranberries, yellow peppers, scallions, sliced almonds and raspberry vinaigrette.

sm. \$60 / lg. \$90 **VEGAN**

PENNE WITH CILIEGINE MOZZERELLA

Penne pasta with ciliegine mozzarella, cherry tomatoes, garlic, basil and olive oil.

sm. \$50 / lg. \$75 **VEGETARIAN**

TORTELLINI SALAD

Cheese tortellini with cherry tomatoes, mixed peppers, ciliegine mozzarella, olive oil and a dash of balsamic vinegar.

sm. \$50 / lg. \$75 **VEGETARIAN**

VEGETABLE FRIED RICE

Seasonal vegetables with fried rice, sesame oil, soy sauce and teriyaki.

sm. \$50 / lg. \$75 **VEGETARIAN**



COLD SALADS

sm. = small (serves 8 to 12 people) • lg. = large (serves 15 to 20 people)

ARTICHOKE SALAD

Artichoke hearts, roasted peppers, rosemary, lemon zest and extra virgin olive oil.

sm. \$50 / lg. \$75 VEGAN

BEET SALAD

Beets, red onions and vinegar.

sm. \$45 / lg. \$65 VEGAN

BLACK BEAN & CORN SALAD

Black beans, corn, cilantro, lemon juice, spices and olive oil.

sm. \$45 / lg. \$65 VEGAN

CHICKPEA SALAD

Chickpeas, cilantro, lemon juice and olive oil.

sm. \$45 / lg. \$65 VEGAN

CLASSIC POTATO SALAD

Idaho potatoes, onions, parsley, vinegar and mayonnaise.

sm. \$45 / lg. \$65 VEGETARIAN

COLD SESAME NOODLES

Asian noodles tossed with soy sauce, sesame oil, sesame seeds, cashews and tri-color peppers.

sm. \$45 / lg. \$65 VEGETARIAN

COLESLAW

Shredded cabbage, carrots, vinegar and mayo.

sm. \$45 / lg. \$65 VEGAN

CORN SALAD

Sweet corn, olive oil, parsley and lemon juice.

sm. \$45 / lg. \$65 VEGAN

GERMAN POTATO SALAD

Idaho potatoes, bacon, parsley and vinegar.

sm. \$45 / lg. \$65

LENTIL QUINOA

Quinoa, lentil beans, tri-color peppers, red onions and seasonal vegetables with extra virgin olive oil.

sm. \$45 / lg. \$65 VEGAN

MIXED BEAN SALAD

Red, black and cannellini beans, chickpeas, corn, cilantro, lemon juice, spices and olive oil.

sm. \$45 / lg. \$65 VEGAN

RED SKIN POTATO SALAD

Red skin potatoes, carrots, celery, tri-color peppers, onions, vinegar and mayo.


sm. \$45 / lg. \$65 VEGETARIAN


“
**LET FOOD BE THY MEDICINE
AND MEDICINE BE THY FOOD.**


”
HIPPOCRATES

EAT MORE WELL

CITY ACRES
MARKET

 @cityacresmarketyc

 cityacresmarket

 www.cityacresmarket.com