



OFF-SITE CATERING MENU

Planning a presentation, meeting, or staff get-together is easy with E&E Grill House Catering. From choosing the appropriate selections of platters to coordinating delivery times, our team is ready to help you make your next catered event or meeting spectacular and stress free.

BREAKFAST PLATTERS & PACKAGES
COFFEE & SNACK BREAKS
SALADS, SANDWICHES, BURGERS
LUNCH & DINNER ENTREES
COFFEE, TEA, JUICES, SODAS & SMOOTHIES

All catering offerings for meetings and special events are available for parties of 10 or more. Customizations and special requests may take a minimum of one week notice.

SERVING SIZES

Small: 10 – 12 People

Large: 18 – 20 People

Earliest delivery: 7:30 AM

Minimum for delivery: \$125

Pricing does not include tax or gratuity

**TO ORDER CATERING CONTACT OUR EVENTS DEPARTMENT AT
212-453-5813 OR EVENTS@EEGRILLHOUSE.COM.**



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BEVERAGES

ORANGE JUICE	\$3 / pp
SMOOTHIES	\$7 / pp
<i>multiple flavors</i>	
BOTTLED WATER	\$2 / pp
<i>Sparkling or still</i>	
CANNED SODA	\$3 / pp
<i>Coke, Diet Coke, Sprite</i>	
LEMONADE, ICED TEA, OR ARNOLD PALMER	\$3 / pp
COLD BREW COFFEE.....	\$3 / pp
HOT COFFEE OR TEA	\$30 / \$60

BREAKFAST

YOGURT & GRANOLA.....	\$4 / pp
with Fresh Fruit	\$5 / pp
PASTRIES, MUFFINS, BREADS	\$15 / \$30
<i>Butter & Preserves</i>	
SMOKED SALMON PLATTER	\$6 / pp
<i>Bagels, cream cheese, red onions.</i>	
EGG SANDWICHES	
Veggie	\$38 / \$60
Meat (Sausage or Bacon)	\$45 / \$75
Hangover Helper	\$60 / \$95
<i>pepper jack, avocado, bacon</i>	

SIDES

Sausage or Bacon	\$35 / \$60
Tater Tots	\$42 / \$75
Avocado	\$35 / \$60
Sautéed Kale	\$35 / \$55
Choco-Hazelnut French Toast ...	\$35 / \$60
Buttermilk Pancakes	\$30 / \$55

SANDWICHES

BREAKFAST PACKAGES

Includes coffee service

CONTINENTAL	\$15 / pp
- Fresh Fruit: Apples, Oranges, Bananas	
- Chef's Selection of Assorted Pastries, Muffins, and Breads	
- Butter & Preserves	
MORNING MARKET	\$18 / pp
- Fresh Sliced Fruit with Berries	
- Fluffy Scrambled Eggs	
- Tater Tots	
- Greek Yogurt	
- Granola & Milk	

NEW YORKER	\$22 / pp
- Fresh Sliced Fruit with Berries	
- The Scrambler – <i>spinach, mushroom, goat cheese</i>	
- Choice of Bacon or Sausage	
- Tater Tots	
- Chef's Selection of Assorted Pastries, Muffins, and Breads	
- Butter & Preserves	

EXECUTIVE	\$27 / pp
- Fresh Sliced Fruit with Berries	
- The Scrambler – <i>spinach, mushroom, goat cheese</i>	
- Grilled NY Strip Steak	
- Choice of Bacon or Sausage	
- Tater Tots	
- Chef's Selection of Assorted Pastries, Muffins, and Breads	
- Butter & Preserves	

SALADS

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CHIPOTLE WRAP <i>Pepper jack, lettuce, tomato, onion, chipotle aioli</i>		FARMHOUSE	\$30 / \$55
with Grilled Vegetables	\$52 / \$92	<i>Greens, carrot, avocado, crispy noodles, radish, parmesan, balsamic vinaigrette</i>	
with Chicken	\$90 / \$162	with Chicken	\$40 / \$75
CHICKEN & AVOCADO	\$48 / \$86	with Steak	\$55 / \$85
<i>Whole grain bread, herb mustard, avocado, tomato, watercress</i>		with Salmon	\$60 / \$95
SLICED STEAK	\$56 / \$100	ALL KALE CAESAR	\$30 / \$55
<i>Baguette, horseradish aioli, caramelized onion</i>		<i>Red radish, pecorino Romano, anchovy or mustard vinaigrette</i>	
BURGERS		with Chicken	\$40 / \$75
E&E CLASSIC	\$92 / \$165	with Steak	\$55 / \$85
<i>Chef's black angus blend, lettuce, tomato, onion</i>		with Salmon	\$60 / \$95
SIGNATURE GRILL HOUSE	\$108 / \$194	ANGELIC'S DELIGHT	\$35 / \$60
<i>Chef's black angus blend, bacon, romaine, tomato, red onion, cheddar, 581 sauce</i>		<i>Beets, greens, goat cheese, pecans, balsamic vinaigrette</i>	
BBQ TURKEY BURGER	\$100 / \$180	With Chicken	\$45 / \$80
<i>Free-range blend, fried onions, pepper jack cheese, barbeque sauce</i>		with Steak	\$60 / \$90
SALMON BURGER	\$110 / \$198	with Salmon	\$65 / \$100
<i>Avocado, arugula, balsamic, red onion</i>		CHOPPED SALAD	\$40 / \$75
VEGGIE BURGER	\$90 / \$162	<i>Greens, radicchio, bacon, blue cheese, hard-boiled egg, sherry vinaigrette</i>	
<i>Legumes, vegetables, beets, grains, romaine, tomato, red onion, cheddar</i>		with Chicken	\$50 / \$95
		with Steak	\$65 / \$105
		with Salmon	\$70 / \$115
		SOY SESAME	\$35 / \$60
		<i>Cabbage, carrot, scallion, crispy noodles, almonds, cucumber, soy-sesame vinaigrette</i>	
		with Chicken	\$45 / \$80
		with Steak	\$60 / \$90
		with Salmon	\$65 / \$100

ENTREES

PLATTERS

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GRILLED CHICKEN BREAST..... <i>Mushroom-red wine sauce</i>	\$75 / \$135	SEASONAL FRUIT	\$35 / \$50
GRILLED SALMON..... <i>Soy-sesame vinaigrette</i>	\$85 / \$150	CRUDITÉS	\$25 / \$40
GRILLED NY STRIP STEAK..... <i>Grill sauce</i>	\$95 / \$170	<i>Seasonal vegetables with herb buttermilk or yogurt dipping sauce</i>	
Pasta Pomodoro	\$50 / \$90	CHEESE PLATE	\$50 / \$85
<i>Garlic, cherry tomatoes, broccoli, olive oil</i>		<i>Chef's selection of three artisan cheeses with fruit chutney and crostini</i>	
with Chicken, Meatballs, or		CAPRESE KEBAB	\$48 / \$80
Bacon	\$65 / \$110	<i>Mozzarella, tomato, basil, balsamic glaze</i>	
with Steak	\$75 / \$135	BURRATA	\$50 / \$85
with Salmon	\$80 / \$140	<i>Fig balsamic reduction, arugula, tomato, lemon juice, olive oil</i>	
SIDES		AVOCADO TOAST	\$40 / \$70
Sautéed Spinach	\$30 / \$50	<i>Olive oil, lemon juice, pepper flakes</i>	
Sautéed Kale	\$35 / \$55	VEGETARIAN SPRING ROLLS	\$35 / \$55
Broccoli Florets	\$30 / \$50		
Bok Choy	\$30 / \$50	PIGS IN A BLANKET	\$40 / \$72
Mashed Potatoes	\$25 / \$40	<i>581 sauce</i>	
5-Grain Rice	\$25 / \$40	GRILLED CHICKEN SKEWERS	\$35 / \$65
Mac & Cheese	\$55 / \$100	<i>Peanut sauce</i>	
Tater Tots	\$42 / \$75	BUTTERMILK FRIED CHICKEN	\$35 / \$65
Shoestring Fries	\$32 / \$57	<i>Honey Dijon or buffalo bleu cheese</i>	
Sweet Potato Fries	\$32 / \$57	NONNI'S MEATBALLS	\$45 / \$80
		<i>Spinach, tomato sauce</i>	
DESSERT		GRILLED STEAK SKEWERS	\$50 / \$90
COOKIES	\$15 / \$30	<i>Caramelized onions</i>	
<i>Chocolate Chip or Oatmeal</i>			
<i>Cranberry</i>			
BROWNIES	\$30 / \$50		
KEY LIME PIE OR CHOCOLATE			
PEANUT BUTTER SILK PIE (10")	\$30		

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QUALITY

Our catered selections are all home-made with the same high-quality ingredients and standards that customers enjoy at our restaurant location.

CONVENIENCE

Your order comes complete with plates, napkins and utensils, all packaged and presented in convenient, ready-to-serve-from packaging.

SPECIAL REQUESTS

We will do everything we can to make your event a seamless and memorable occasion. Customizations and special requests may take a minimum of one week notice. Please do not hesitate to let us know about any special requests, food allergies, or gluten-free / vegetarian requirements you may have or if there are options not shown that you would like to be made available.

TERMS & CONDITIONS

There is a 10 person minimum required and orders must be placed 24 hours in advance. Deposits are non-refundable and can be applied as a credit to a future order if a cancellation is made 48 hours in advance. All cancellations must be made in writing. Delivery requires a \$125 minimum order. All pricing does not include tax or gratuity.

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