



CATERING BY DARTCOR

SPRING / SUMMER
MENU
2019



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OUR PHILOSOPHY, CATERING OPTIONS & CUISINE



Dartcor's philosophy on catering is simple: procure the freshest, local seasonal ingredients in the market, have our talented culinary team prepare incredibly delicious food in our state of the art commissary and serve our food with warm hospitality.

Dartcor offers three catering options:

- (1) Catering by our on-site café – which features more traditional offerings such as continental breakfasts, sandwich platters, salads & desserts.
- (2) Catering by Dartcor is produced in our commissary and features the following menu.
- (3) Ome Caterers - our premier off-premise catering company for your most important events on & off site.

We work closely with over 130 local farms providing the finest seasonal ingredients that are incorporated into our menus.

You may contact your on-site manager directly to coordinate your next event.

For Catering by Dartcor please contact Kim Butler, Catering Director (kbutler@dartcor.com, 973-738-4100).

For Ome Caterers please contact Carmine DePasquale, Managing Director of Commissary Operations (cdepasquale@omecaterers.com, 973.303.8188).

BREAKFAST

MINIMUM 12 PEOPLE ON ALL ITEMS
\$250 FOOD MINIMUM PER ORDER

THE CONTINENTAL



FRESH FRUIT PLATTER W/ LOCAL SHADY BROOK FARM BERRIES |
seasonal selection

FRESH JUICE |
orange and grapefruit

PETITE CROISSANTS & BAGELS |

ASSORTED MINI MUFFINS |

BUILD YOUR OWN OR INDIVIDUAL YOGURT PARFAITS |

STRAWBERRY PRESERVES & BUTTER |

CREAM CHEESE |

BOWL OF HARD-BOILED EGGS |

Per Person | 15

THE HEALTHY START



FRESH FRUIT PLATTER W/ LOCAL SHADY BROOK FARM BERRIES |
seasonal selection

FRESH JUICE |
orange and grapefruit

PETITE CROISSANTS AND BAGELS |

ASSORTED MINI MUFFINS |

HOUSEMADE GRANOLA, FLAXSEED & CHIA SEED |

BUILD YOUR OWN OR INDIVIDUAL YOGURT PARFAITS |

STRAWBERRY PRESERVES, BUTTER & NUTELLA |

VEGGIE CREAM CHEESE |

BOWL OF HARD-BOILED EGGS |

WHIPPED AVOCADO, POMEGRANATE, LIME, TOASTED
ALMONDS, MULTIGRAIN TOAST ON THE SIDE |

Per Person | 19

SMOKED SALMON PLATTER

SMOKED NORWEGIAN SALMON |
with selection of bagels, cream cheese, capers, red onion,
sliced ripe tomatoes & lemon

Small Platter (10 people) | 80

Large Platter (20 people) | 140

SMOOTHIES & JUICES

GO GREEN | spinach, pineapple, banana & ginger

VERY BERRY | fresh seasonal berries, ronny brook yogurt, honey

BEET THIS | beets, fresh seasonal berries, pear, lemon & greek yogurt

CARROT & MANGO JUICE

PINEAPPLE, PARSNIP & BLOOD ORANGE JUICE

3.95 EACH



SEASONAL MENU ITEM

A LA CARTE ITEMS

TO COMPLIMENT YOUR PACKAGE

OME'S SEASONAL VEGETABLE & CHEESE FRITTATA
& SLICED BAGUETTE | 20
serves 4-6 people

WHIPPED AVOCADO, POMEGRANATE, LIME, TOASTED
ALMONDS, MULTIGRAIN TOAST ON THE SIDE | 16
serves 3-5 people

ASSORTED MINI SCONES | 16
one dozen

MINI SFOGLIATELLE | 16
one dozen

FRESH SQUEEZED JUICE | 6
one quart of orange or grapefruit

SEASONAL INDIVIDUAL YOGURT PARFAIT | 3.25 EACH
yogurt, seasonal berries, house made granola

CHEESE & CHARCUTERIE BOARD | 85 SMALL / 135 LARGE
artisanal local & imported cheeses & cured meats/assorted breads/
olives/fresh fruit/summer compote

Small | 10-15 people

Large | 15-30 people

SEASONAL FRUIT PLATTER



FRESHEST FRUIT SELECTION INCLUDING LOCAL FRUIT & BERRY
VARIETIES FROM SHADY BROOK FARM |

Small Platter (15 people) | 65

Large Platter (25 people) | 95

OFFICE COFFEE - CARRY BOXES

SERVED WITH WHOLE AND ALMOND MILK
SWEETENERS / STIRRERS / CUPS

10-12 people | 25 Per Box

BROOKLYN ROASTING COMPANY COFFEE

PUMP POT DISPLAY (\$2 ADDITIONAL PER PERSON PLUS PICK
UP SERVICE FEE)

HOT TEA

FEATURING TWO LEAVES AND A BUD TEA
INCLUDES HOT WATER / CUPS / HONEY / SUGAR / MILK /
LEMON

The box includes a selection of English Breakfast, Earl Grey Lav-
ender, Tropical Green, Southern Herbal Mint, Golden Chamomille
(Caffeine Free)

10-15 people | 20 Per Box

*All food items will be served and presented on Eco Friendly Bamboo platters

LUNCH

SANDWICHES, CLASSIC SALADS & SOUP

MINIMUM 12 PEOPLE ON ALL ITEMS
\$250 FOOD MINIMUM PER ORDER

SANDWICHES PLATTERS

ALL SANDWICHES ARE CUT IN HALF & SERVED WITH A SIDE OF CORNICHONS & OLIVES

SPICY CHICKEN & AVOCADO

charred chicken/spicy chipotle/avocado/red pepper/satur farms baby spinach/sourdough

SHRIMP ROLL

local catch shrimp/lemon-caper-dill aioli/mire-poix/brioche

 MAINE LOBSTER ROLL (seasonal availability, additional \$15)
local catch lobster/lemon-caper-dill aioli/mire-poix/brioche

HAM & BRIE


cornichon/honeycup honey mustard/ciabatta


MUFFALETTA


capicola/mortadella/salami/provolone/pickled veggies/olive tapenade/roasted peppers/semolina

MARINATED GRILLED CHICKEN

caramelized onion jam/baby greens/roasted red pepper/baguette

 THE MILANESE
breaded chicken cutlet/young pecorino cheese/balsamic vinegar/gilbertie's herb garden & lancaster farms wild arugula/lancaster farms heirloom tomato/semolina


 THE "ABL"
avocado/house bacon/lancaster farms tomato/bibb lettuce/herb aioli/ciabatta

 TURKEY & SWISS
sidehill farm blackberry jam/honeycup honey mustard/gilbertie's herb garden & lancaster farms wild arugula/baguette

RARE ROAST BEEF

smoked provolone/sun dried tomato jam/gilbertie's herb garden & lancaster farms wild arugula/sourdough batard

 SICILIAN TUNA SALAD
olive oil/pickled red onion/capers/fennel/seasoned bread crumbs/green olive parmesan pocket

 SUMMER VEGGIE (VEGETARIAN)
grilled summer squashes & babaganoush/roasted sweet baby peppers/blue moon mezza watercress/seven grain rectangle

SMOKED ATLANTIC SALMON

herb goat cheese/shaved cucumber ribbons/vine ripe tomato/pumpernickel

EGGPLANT BANH MI

cucumber/carrot/watermelon radish/jalapeno/cilantro/sriracha mayo/ciabatta

 ARTICHOKE & SPINACH (VEGAN)
marinated artichokes/chickpea hummus/lancaster farms heirloom tomato/sun dried tomato wrap


 IL BOCADILLO
jamon serrano/young manchego cheese/arugula pesto/lancaster farms heirloom tomato/pressed sourdough baguette

6 sandwiches / 12 halves (choose 3 varieties) | 55

12 sandwiches / 24 halves (choose 4 varieties) | 90

CLASSIC SALADS

CLASSIC SALADS MAKE A GREAT ADDITION TO SANDWICH PLATTERS. DAILY SELECTION VARIES AND IS SEASONAL.
SERVED IN A MEDIUM OR LARGE BOWL.

 SATUR FARMS BABY ROMAINE CAESAR SALAD
shaved parmigiano reggiano/herb focaccia croutons/topped with white anchovy (can be omitted upon request)


 ORGANIC ENGLISH CUCUMBER SALAD
pickled red onion/mint/balsamic vinaigrette/kalamata olives

COLD GERMAN POTATO SALAD

house bacon/red onion/apple cider vinaigrette

MEDITERRANEAN PASTA SALAD

sfoglioni pasta/tomato/olive/preserved lemon/basil pesto


 LANCASTER FARMS LITTLE GEM LETTUCE GARDEN SALAD
jersey baby radishes/cucumbers/cherry tomatoes/red wine vinaigrette

Medium (12 people) | 40

Large (25 people) | 70

SOUP

SERVED WITH ARTISANAL DINNER ROLLS

 EGGPLANT BISQUE
roasted eggplant, pureed with fresh herbs and a touch of cream

 JERSEY HEIRLOOM TOMATO GAZPACHO
jersey tomatoes/local peppers/cucumbers/smoked paprika/avocado

TEXAS ROADHOUSE CHILI

beef braised with tomatoes, chilies & beans

CHICKEN SOUP

large pieces of chicken/mirepoix of carrots, onions & celery/herbs & wild rice

All Soups | 40 (10-12 PEOPLE)

 SEASONAL MENU ITEM

*All food items will be served and presented on Eco Friendly Bamboo platters

LUNCH

ORGANIC SALADS, SALAD BAR & HOT BUFFET PACKAGES

MINIMUM 12 PEOPLE ON ALL ITEMS
\$250 FOOD MINIMUM PER ORDER

ORGANIC SALADS

YOU MAY CHOOSE YOUR OWN VINAIGRETTE : GREEN GODDESS YOGURT (G), MISO VINAIGRETTE (M) OR OLIVE OIL & BALSAMIC

GRILLED GULF SHRIMP

tender baby spinach/goat cheese/red bell pepper/red onion/
bacon balsamic vinaigrette



NICOISE

seared tuna/pee wee potato/green beans/olives/egg/tomato/
satur farms baby romaine/dijon-chive vinaigrette

ITALIAN ANTIPASTO SALAD

capicola picante/ham/salami/fresh mozzarella/aged provolone/
tomato/pepperoncini/olives/romaine



CITRUS SALMON

lancaster farms baby bok choy & rainbow swiss chard/
edamame/grilled peaches/sesame ginger vinaigrette



PAN SEARED BRANZINO & LANCASTER FARMS TENDER GREENS

watercress/red dandelion/jersey cherry radishes/local berries/
citrus herb vinaigrette

Medium (12 people) | 70

Large (25 people) | 90

CHICKEN MILANESE SALAD

crispy chicken/house bacon/baby arugula/garlic crouton/lemon
vinaigrette

TURKEY COBB

crisp iceberg/watercress/tomato/bacon/avocado/roquefort/farm
egg/roasted corn/red wine vinaigrette



HERB GRILLED ASPARAGUS & BABE FARMS ROASTED TRI COLOR BABY CARROTS WITH DILL BUTTER



FARRO & SUMMER GEMS

roasted caulilini/shady brook farms grilled summer squash & eggplant/
toasted almonds/shaved manchego cheese/sherry vinaigrette

TUSCAN KALE CHICKEN CAESAR

organic kale/crouton/parmesan/black olive/caesar dressing/white
anchovy (can be omitted upon request)



HEIRLOOM CAPRESE

lancaster farms tomatoes/lioni fresh mozzarella/basil & extra virgin olive oil

Medium (12 people) | 55

Large (25 people) | 75

BUILD YOUR OWN SALAD BAR

MINIMUM OF 15 PEOPLE



VARIETY OF LOCAL GREENS

Satur Farms Mixed Greens & Wild Arugula or Spinach
Lancaster Farms Baby Romaine

TOPPINGS (select 9)

shaved carrots	roasted beets	falafel
local cucumber	marinated artichokes	swiss cheese
cherry tomato	olives	cheddar cheese
edamame	grilled chicken	housemade herbed croutons
	grilled shrimp	toasted almonds

HOUSEMADE DRESSINGS (select 3)

red wine vinaigrette, balsamic vinaigrette, sesame ginger, avocado
caesar & ranch

FRESH BAKED GRISSINI & PARMESAN CRISPS

ROOT 9 FRESH BAKED CHOCOLATE CHIP COOKIES

20.95

HOT BUFFET PACKAGES

MINIMUM OF 15 PEOPLE

PERUVIAN

roasted chicken on the bone
aji verde sauce (peruvian green sauce)
paprika & cumin spiced grilled shrimp
green rice (cilantro, onions & peas)
peruvian seasoned roasted vegetables (aji amarillo, cumin & cilantro)
quinoa herb salad
lancaster farms little gem lettuce baby mixed greens salad
root 9 chocolate chip cookies

ITALIAN

parmesan crusted chicken
wild gulf shrimp scampi
crispy eggplant, tomato & mozzarella napoleons
penne with fresh tomato basil sauce and shaved pecorino
satur farms baby romaine caesar
mini eclairs

THE AMERICAN BBQ

bbq grilled chicken
pulled berkshire pork or bbq braised sliced brisket
martinis slider buns
creamy macaroni and cheese
grilled jersey corn
potato salad
sweet & buttery cornbread

TACO BAR

shredded beef barbacoa, pulled chicken, roasted poblanos & nopales
flour tortillas
housemade guacamole
charred tomato salsa
sour cream
shaved pickled red onion
southwestern chopped salad with lime dressing
tres leches cup cakes

MEDITERRANEAN

lemon oregano grilled chicken
basil marinated wild gulf shrimp
chickpea falafel
warm pita
tzatziki
greek salad
fabbouleh salad
baklava

26.95 EACH



SEASONAL MENU ITEM

*All food items will be served and presented on Eco Friendly Bamboo platters

PLATTERS, DESSERTS, BEVERAGES

MINIMUM 12 PEOPLE ON ALL ITEMS
\$250 FOOD MINIMUM PER ORDER

PLATTERS

SERVED IN SMALL OR LARGE PLATTERS

CHEESE BOARD | 85/135

artisanal local & imported cheese/fresh fruit/summer compote/
assorted flatbreads

CHARCUTERIE PLATTER | 85/135

artisanal imported cured meats w/ bread & olives

CHEESE & CHARCUTERIE BOARD | 85/135

artisanal local & imported cheeses & cured meats/assorted
breads/olives/fresh fruit/summer compote

CRUDITE & DIPS | 60/90

seasonal crisp vegetables/fire roasted red pepper aioli/
edamame hummus/classic chickpea hummus

MEDITERRANEAN PLATTER | 65/90

baba ganoush, grape leaves, olives, peppers tabbouleh,
hummus, pita chips



GRILLED SUMMER VEGETABLE PLATTER | 45/65

herb marinated asparagus, summer squash, red onion, sweet baby
red peppers/lemon pecorino vinaigrette



PANZANELA SALAD | 45/65

lancaster farms heirloom tomato/shaved red onion/local varieties of
basil/large housemade herb croutons/red wine vinaigrette

SEASONAL CROSTINI PLATTER | 55/85

roast beef, sun dried tomato jam, smoked provolone, brioche /
roasted beets, orange segments, lemon whipped goat cheese,
raisin walnut / tomato bruschetta, prosciutto, lionni mozzarella, fresh
basil, sourdough

PITA CHIPS BOWL | 25/40

served with black olive tapenade & hummus

HOUSEMADE ROSEMARY SEA SALT CHIPS | 30/45

served with roasted garlic aioli sauce
(you will not stop eating these!)

Small | 10-15 people

Large | 15-30 people

DESSERT

ROOT 9 BAKING COMPANY FRESH BAKED COOKIES

THE BEST YOU'VE EVER TASTED!

chocolate chip | birthday cake

Half Dozen | 14

Dozen | 26

ROOT 9 BAKING COMPANY GLUTEN FREE BLONDIES | 3.95 each

individually wrapped

MINI CUPCAKES

strawberry pistachio | chocolate caramel pretzel | lemon meringue

DESSERT BARS

classic brownie | lemon bar | blondie | raspberry

Half Dozen | 8

Dozen | 16

COLD DRINKS

GALVANINA ORGANIC STILL WATER | 2.25

GALVANINA FLAVORED SPARKLING | 2.25

organic lemon | blood orange

ASARASI SPARKLING WATER | 2.25

FIJI WATER | 2

DASANI WATER | 2

SPINDRIFT SELTZER | 1.75

lemon | cucumber | grapefruit | half & half

SODA | 1.75

coca-cola | diet-coke | coca-cola zero | sprite

HONEST TEA | 2.25

honey green tea | half & half | unsweetened tea |
pomegranate blueberry tea

FRESH LEMONADE (1 QUART) | 6

classic | mint | strawberry | peach | watermelon

FRESH JUICE (1 QUART) | 6

orange | grapefruit | cranberry

SIGNATURE FRESH BREWED ICED TEA (1 QUART) | 6

naturally sweetened with orange, lemon and agave



SEASONAL MENU ITEM

*All food items will be served and presented on Eco Friendly Bamboo platters

SNACKS, PASSED HORS D'OEUVRES & OME CATERERS

MINIMUM 12 PEOPLE ON ALL ITEMS
\$250 FOOD MINIMUM PER ORDER

SNACK MENU

***ALL SNACKS MADE BY SNACKING LAB, EXCLUSIVELY FOR DARTCOR**

COLD BREW ENERGY BITES (3oz) | 3.50
nutrient dense, great texture and super delicious, these energy bites will "power" you through your day

ROOT 9 BLONDIES (3.5oz) | 3.95
gluten free & plant-based, chocolatey chewy toffee flavor with a touch of sea salt

WENDOLA'S GRANOLA BARS (2oz) | 2.95
these soft and chewy granola bars are super flavorful and just the right size for breakfast or a healthy snack on the go
MAPLE PECAN | PEANUT BUTTER & JELLY | CHOCOLATE

PASSED HORS D'OEUVRES

***EVENT STAFF REQUIRED**

SPRING / SUMMER

sliced beef tenderloin/fava bean puree/pickled spring onions/crostini
american grana padano tuiles/heirloom tomatoes/micro basil
charred corn polenta cake/tomato red pepper jam
summer gazpacho shooter/pickled shrimp
crispy pork belly/roasted peach/skewer
mini b.l.t. slider
caprese stack
peach tomato gazpacho/lobster salad
crispy chickpea salad/zucchini chip
asian crab cake/wasabi aioli

FALL / WINTER

smoked pork belly bun/pickled carrot/cilantro
crispy duck breast/pomegranate goat cheese/mini potato pancakes
meyer lemon shrimp lollipops/house tartar sauce
ahi tuna/marinated cucumber/sticky rice cake
chicken and waffle/sweet potato maple slaw
kobe beef tartar/sourdough crostini/black pepper aioli
salmon mousse/pumpnickel toast/dill crème fraiche
baked brie/prosciutto/balsamic/crostini
tomato fennel soup/grilled cheese baton
bacon wrapped fig/goat cheese/pine nuts

Full Services Events | Board - Partner Meetings | New Product Launches | Milestones | Cocktail Receptions | Social Gatherings

CONTACT:

Carmine DePasquale | Managing Director of Commissary Operations | cdepasquale@omecaterers.com | m: 973.303.8188

CATERING PACKAGE DETAILS

Inclusive with all selections biodegradable eco-friendly plates, cups and cutlery.

Enjoy your simply prepared seasonal meal on Bamboo eco-friendly plates and individually wrapped bamboo cutlery.
Additional \$4.75 per person.

China Service details (Additional \$9.75 per person):

- All food served and presented on China / Glass / Ceramic / Wood Platters
- Service ware to include all appropriate sized plates, glassware and flatware.

Service & Transportation Fee of \$40-\$60 for single drop off delivery a second fee will be applied if a pick up is needed per any materials such as China. Includes delivery of all items ordered, elegantly presented in the space you desire per you and your guests to enjoy.

CONTACT US

DARTCOR

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www.dartcor.com

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