

Sweets

Cookie Platter

2 dozen house-made assorted cookies.
Choose from Chocolate Chip, Molasses
Ginger, Chocolate Coconut Macaroon,
Peanut Butter Toffee, Chocolate Caramel
Bar\$75.00

**House-made loaf cakes & pastries made
from locally-sourced ingredients.** Each
serves 8-10.

Glazed Buttermilk Bundt Cake\$39.00
Triple Chocolate Bundt Cake\$59.00
Almond Cake\$39.00
Pistachio Cake Loaf.....\$17.00
Chocolate Babka\$14.00
Seasonal Babka\$17-19
Olive Oil Cake Loaf.....\$10.50

House-made Gelato

Please call our store for a complete
selection or flavors
Pint.....\$9.75

Additional Provisions

Marinated olives

Small.....\$4.50
Large.....\$9.00

Dried Fruit

Small.....\$5.00
Large.....\$12.00

Roasted Almonds

Half Pint.....\$5.75
Pint\$11.00

Fig or Quince Paste\$19.00

Spiced Mixed Nuts\$12.00

Sweet Onion Dip.....\$8.00

Spicy Feta Dip.....\$9.50

Pimento Cheese.....\$8.50

House-made Paté

Seasonal Country Paté.....Per # \$21.00

Pork & Duck Paté.....Per # \$24.00

Chicken Liver Mousse.....Per # \$14.00

Sandwiches

Ham & Gruyere

Slow roasted herb ham with Gruyere, McClure's
spicy pickles, mayo & garlic rub & butter on Il
Forno ciabatta: \$12.50

The Cutlet

Fossil Farms chicken cutlet on Grandasy flauta
with dijonnaise & dressed lettuce: \$12.50

Grilled Cheese

Melty Heritage Cheddar on buttered Il Forno
Challah Pullman: \$9.00

Roast Beef

House-cured Fossil Farms rare roast beef with
horseradish mayo, red onions & lettuce on
Grandaisy tondo roll: \$13.00

Salumi & Provolone

Fra'mani Salami Rosa (with pistachios) &
provolone piccante with house-made pickled
veggie relish on Il Forno ciabatta: \$13.00

Almond Butter & Jam

House-made Almond butter, Brins Strawberry
& Lemongrass Jam on sliced Il Forno 8-grain
pullman: \$8.00

Turkey & Comte

House-made Plainville turkey breast, sliced
Marcel Petit Comte, pickled red onions,
dressed red leaf lettuce & mayo on sliced Il
Forno 8-grain pullman: \$13.00

Tuna, Egg & Anchovy

Pole caught wild Albacore American tuna
salad, sliced hard boiled cage-free eggs, &
Agostino Recca anchovies on Grandaisy flauta:
\$13.00

G'Tom

Marinated green tomatoes with Lioni
Mozzarella, red leaf lettuce, basil & mayo on a
Grandaisy flauta: \$13.00

Sabich

Spice roasted eggplant and zucchini, with
hummus spread, tahini, garlic and sliced egg
on a Grandaisy flauta: \$13.00

The Veggie

Lioni Ricotta with garlic sauteed kale on a
Grandaisy flauta: \$12.50

BKLYN LARDER

CHEESE & PROVISIONS



Summer 2019

We charge a 5% service fee for catering orders. Free pick up in store.

Please call for delivery zones and charges.

A 10% rush fee will be added to all orders with less than 48 hours notice

PLACE AN ORDER IN STORE, AT 718-783-1250 OR CATERING@BKLYNLARDER.COM

Platters

Artisanal Cheese Platter

Monger's selection of four cheeses cut displayed dried fruit, & roasted nuts, accompanied with house-made crostini
Small, serves 10-16\$79.00
Large, serves 18-25\$139.00

Charcuterie Platter

A selection of imported & local meats cut & displayed dried fruit, & roasted nuts, accompanied with house-made crostini
Small, serves 10-16\$79.00
Large, serves 18-25\$139.00

Charcuterie & Cheese Platter

A selection of meats & cheeses from around the corner & around the world paired with house-made crostini, dried fruits, & roasted nuts.
Small, serves 10-16\$79.00
Large, serves 18-25\$139.00

Crudite Platter

Local farm fresh raw vegetables decoratively displayed with our house-made hummus.
One Size, serves 8-10.....\$59.00

House-Made Dip Platter

Your choice of three dips served with cut crispy celery & carrots & house-made crostini.
One Size, serves 12-20.....\$59.00

Sandwich Platter

A selection of a dozen sandwiches, cut in half, & beautifully packaged. Please call our store for a complete list of sandwiches
One Size, serves 12-18.....\$169.00
Add chips & snacks\$1.50-\$5

Breakfast Pastry Platter

1 dozen biscuits & 1 dozen assorted croissants\$75.00
Add European style butter & Brins jam.....\$12.00

Sides

Orzo Salad

A fresh pasta salad paired beautifully with golden raisins, fried hazelnuts, scallions & feta.
Small, serves 8-10\$30.00
Large, serves 12-18.....\$50.00

Sauteed Kale

Sauteed Kale with olive oil and garlic
Small, serves 8-10\$40.00
Large, serves 12-18.....\$60.00

Fregola & Corn Elotes

Fresh corn and fregola with zesty cotija cheese, slight spice and a hint of licorice
Small, serves 8-10\$40.00
Large, serves 12-18.....\$60.00

Zucchini Basil Pasta

Bright summer pasta with fresh basil and salty pistachios
Small, serves 8-10\$30.00
Large, serves 12-18.....\$50.00

Charred Broccoli

Charred Broccoli with a garlic anchovy dressing
Small, serves 8-10\$30.00
Large, serves 12-18.....\$50.00

Beans, Marcona Almonds & Romesco

Long beans with toasted nutty Marcona almonds dressed in a rich and spicy tomato pepper sauce
Small, serves 8-10\$40.00
Large, serves 12-18.....\$60.00

Spice Roasted Eggplant & Zucchini

Eggplant & zucchini roasted and tossed in Amba dressing, with walnuts and raisins
Small, serves 8-10\$40.00
Large, serves 12-18.....\$60.00

Olive Oil Crushed Potatoes

Yukon Gold potatoes mixed with Arbequina Oil, & herb-infused cream.
Small, serves 8-10\$50.00
Large, serves 12-18.....\$60.00

Entrées

Tortilla Espanola with spicy mayo

Classic Spanish tortilla made with fingerling potatoes. Comes with house-made spicy mayo with Piri Piri hot sauce.
Whole, serves 8-16\$48.00

Seasonal Quiche

Seasonal vegetarian quiche with farm-fresh vegetables from around the New York area & a buttery crust.
Whole, serves 6-10\$55.00

Lasagna

House made Vegetarian lasagna with sautéed kale, house-made red sauce, fresh Lioni mozzarella, Rustichella pasta, & Grana Padano.
One slice, serves 1-2.....\$12.5

Meatballs

House-ground Heritage pork butt & Happy Valley beef meatballs with Grana Padano & breadcrumbs.
Small, half dozen serves 4-6\$12.75
Large, dozen, serves 8-10\$25.00

Buttermilk Fried Chicken

Giannone chicken drumstick, thighs & wings, marinated in Battenkill Creamery cultured buttermilk & Pimenton el Angel Paprika overnight & fried
3 pieces, serves 1-2\$9.00

Chicken Cutlet

Pounded & fried Giannone chicken breasts coated with house-made bread crumbs.
Each.....\$9.50

Roasted Half Chicken

House-brined & roasted Giannone chickens dressed with house-made herbed oil.
Each.....\$13.50

Salmon Cakes with spicy mayo

Salmon with red onions, capers, potato, house-herbed mayo fried in bread crumbs. Comes with house-made spicy mayo with Piri Piri hot sauce.
Each.....\$7.00

Falafel with Tatziki sauce

House-made chickpea falafel with jalapeno. Served with cooling Tatziki sauce.
3 pieces.....\$7.00

Duck Confit

House-made duck confit
Each.....\$16.00

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