



BREAKFAST PACKAGES

Minimum order of 20 guests.

Breakfast Platter

An elegant assortment of our freshly baked mini muffins, danishes, bagels, and croissants beautifully decorated with cream cheese, butter, and jelly.

– \$8.50 pp

New York Bagel Platter

Full-size delicious handmade bagels accompanied with cream cheese, butter, and jelly.

– \$7.95 pp

Add Smoked Salmon \$4.50 pp

Continental Breakfast Package

Our Breakfast Platter, Gourmet Coffee, and Orange Juice

– \$13.00 pp

Add Fruit platter \$7.95 pp

Add Yogurt Parfait \$7.95 pp

Egg Sandwich Tray

An assortment of egg sandwiches can choose cheese, bacon, turkey bacon, turkey or sausage.

Please call for selections.

– \$11.95 pp

Add Gourmet Coffee \$3.75 pp

Add Herbal Tea Selection \$3.00 pp

Add Orange Juice \$3.95 pp

Add Fruit Salad \$7.95 pp

Continental Hot Breakfast Package

Our hot breakfast platter, scrambled eggs, potatoes, bacon or sausage served with toast.

Please call for selections.

– \$14.95 pp

Add Gourmet Coffee \$3.75 pp

Add Herbal Tea Selection \$3.75 pp

Add Orange Juice \$3.95 pp

Add Fruit Salad \$7.95 pp

Add Pancakes or French Toast \$6.95 pp



LUNCH PACKAGES

Minimum order of 10 guests.

Sandwich, Panini, or Wrap Platter

An elegant assortment of our tasty signature sandwiches, wraps, or paninis accompanied with a Garden or Caesar Salad.
– \$15.95 pp

Boardroom Meeting

An elegant variety of our delicious signature sandwiches, wraps, or paninis accompanied with a Garden or Caesar Salad, Pasta Salad, and sweet tray.
– \$18.95 pp

SANDWICHES

Smoked Turkey and Brie
Smoked Turkey, Brie cheese, baby mixed greens, plum tomatoes, and honey mustard on a baguette

Roast Beef
Caramelized onions, cheddar cheese, plum tomatoes, lettuce, with Russian dressing on a roll

Ham and Swiss
Ham and Swiss cheese, tomatoes, lettuce, and mayo on a brioche bun

Tuna Salad
Albacore tuna salad, lettuce, roasted peppers, and tomatoes on grain bread

Prosciutto Di Parma
Prosciutto, fresh mozzarella, basil, and sundried tomatoes with herb dressing on baguette

Garden Veggie
Avocado, sliced cucumbers, carrots, sun-dried tomatoes, mixed greens, and plum tomato on a whole wheat roll

WRAPS

Crispy Chicken Wrap
Chicken cutlet, avocado, plum tomatoes, and arugula with chipotle aioli

California Chicken Wrap
Lemon rosemary grilled chicken breast mixed with baby lettuce, avocado, oven-roasted peppers, tomatoes with a low fat ranch dressing

Turkey American
Turkey, avocado, American cheese, lettuce, and tomatoes on a whole wheat wrap

Chicken Caesar Wrap
Grilled herb chicken breast, romaine lettuce, oven-roasted peppers, parmesan cheese with a light caesar dressing

Supreme Tuna
Albacore tuna salad, leaf lettuce, roma tomatoes, roasted peppers on a whole wheat wrap

Add ons

Add Fruit Salad \$7.95 pp
Add soda and Water \$2.00 pp
Add Snapple \$3.50 pp

PANINIS

Chicken Parmigiana
Chicken cutlet, fresh mozzarella, basil, arugula, with Tuscany tomato sauce on a European Flatbread

Chicken Milanese
Chicken cutlet, fresh mozzarella, Roma tomatoes with chipotle aioli on a European Flatbread.

Monte Cristo
Smoked turkey, ham and Swiss cheese, plum tomatoes with Russian dressing on a European Flatbread

Grilled Chicken
Grilled chicken, Swiss cheese, plum tomatoes, Avocado, lettuce with an artichoke dressing on European Flatbread.

Veggie
Oven roasted vegetables, plum tomatoes, basil, and fresh mozzarella, with pesto mayo on a European Flatbread (May contain nuts)

Tuna Melt
Albacore tuna salad, melted cheddar cheese, red onion, tomatoes on a European Flatbread



HIDDEN CITY

CAFE • CATERING • EVENT LOFT

HOT ENTRÉES

Minimum order of 12 guests · All hot entrees include a side dish and salad.

POULTRY SELECTIONS

Chicken Parmesan
with fresh tomato basil sauce, fresh parmesan cheese and fresh basil
– \$28.50 pp

Tuscan Chicken
with rosemary scented potatoes and sautéed vegetables
– \$28.50 pp

Oven Baked Chicken
With italian herbs
– \$29.25 pp

Cuban Chicken
with fresh cilantro and a lime sauce
– \$29.25 pp

Chicken Marsala
With Marsala sauce and mushrooms
– \$28.50 pp

Chicken Mojito
With cilantro and a tequila reduced sauce
– \$29.25 pp

Turkey Breast
Delicious turkey served with gravy
– \$29.50 pp



SEAFOOD SELECTIONS

White Fish Filet
with a reduced white wine sauce and lemon drizzles
– \$29.95 pp

Blackened Tilapia
With black peppers and herbs
– \$27.95 pp

Baked Salmon
with herbs and lime drizzles
– \$29.95 pp

Glazed Salmon
With orange butter sauce sprinkled
– \$29.95 pp

Shrimp Scampi
in garlic and dry sherry wine sauce
– \$32.00 pp

Grilled Shrimp
with garlic and lemon drizzles
– \$32.00 pp

BEEF SELECTIONS

Steak and Mushrooms
With a reduced red wine sauce cooked to perfection with chef's special herbs
– \$32.00 pp

Chimichurri Steak
with Argentinian chimichurri sauce
– \$34.95 pp

Meatloaf
with Argentinian chimichurri sauce
– \$28.00 pp



VEGETARIAN SELECTIONS

Traditional Eggplant Parmesan
With Tuscan tomato sauce and fresh mozzarella
– \$24.95 pp

Eggplant Rollatini
Filled with tomatoes, ricotta, parmesan and mozzarella, topped with tomato basil sauce
– \$24.95 pp

Vegetarian Lasagna
Delicious layers of vegetables with ricotta cheese and Tuscany tomato sauce
– \$24.95 pp

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Delicious layers of vegetables with ricotta cheese and Tuscany tomato sauce
– \$24.95 pp

Stuffed Portobello Mushrooms
Stuffed with vegetables and cheese
– \$24.95 pp

SIDE ORDERS

\$ 7.50 PP

Potatoes
Roasted red potatoes with herbs
Classic mashed potatoes
Sweet potatoes
Lemon herb potatoes

Rice
Wild rice pilaf with roasted cubed vegetables
Yellow rice
White rice
Rice and Beans
Fried Rice

Vegetables
Grilled assorted vegetables
Sautéed String beans
Roasted Corn
Sautéed broccoli w/ garlic
Julienne carrots and string beans
Maduros (fried sweet plantain)
Spring sautéed vegetables



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PASTA SELECTIONS

Minimum order of 12 guests · Add Chicken · \$5.00 pp · Add Shrimp \$8.00 pp

Rigatoni Basil Pesto

with pine nuts, diced fresh mozzarella and
shredded Parmigiano Reggiano
– \$13.95 pp

Pasta Primavera

with mixed grilled vegetables lightly
tossed in extra virgin olive oil and spices
– \$12.95 pp

Fettuccine Bolognese

with ground meat and sausage in a light
fresh tomato sauce and basil
– \$15.50 pp

Penne Alla Vodka

with broccoli florets, grilled vegetables
and sun dried tomatoes
– \$13.95 pp

Rigatoni w/Alfredo Sauce

with sautéed chicken & roasted vegetables
– \$15.50 pp



SALADS AND MORE

\$7.50 pp

Side Salads

Garden Salad
Caesar Salad
Greek Salad
Israeli Chopped Salad
City House Salad
Baby Spinach Salad
Arugula & Goat Cheese.

Cold Pasta Salads

Pasta Primavera
Bowtie Caesar Pasta
Pesto & Mozzarella Cheese
Potato Salad
Jalapeno Potato Salad
Macaroni Salad
ColeSlaw Salad

Dressings

Caesar
Italian
Balsamic
Raspberry Vinaigrette
French
Blue Cheese
Honey Mustard
Ranch.

HORS D'OEUVRES

Vegetarian

- Spring rolls
- Spanakopita triangles filled with spinach and feta cheese
- Feta cheese and spinach stuffed mushrooms
- Indian vegetable samosa
- Mozzarella sticks
- Mini eggplant rollatini

Poultry

- Mini chicken quesadillas
- Citrus marinated chicken skewers
- Teriyaki chicken skewers
- Chicken Wings
- Chicken Fingers

Beef

- Beef picadillo empanadas
- Mini Italian meatballs
- Miniature cheeseburgers served on brioche buns
- Classic "pigs-in-a-blanket" (all beef)
- Steak crostini with horseradish and caramelized onions

Seafood

- Cocktail shrimp, served with traditional cocktail sauce
- Grilled jerk shrimp skewers
- Coconut crusted shrimp
- Skewers of curried grilled shrimp
- Smoked Salmon on cucumber rounds



Choose your party appetizers from the following selection: Prices may vary, call for a quote.



Charcuterie Board

Artisanal cheeses and Italian cured meats garnished with grilled vegetables.

Small serves up to 10 People – \$175

Medium serves up to 16 people – \$275

Large serves up to 20 people – \$325

Extra sizeable wooden board serves up to 30 people – \$525

accompanied by a selection of crackers and home-made bread

Grilled Vegetable Basket

Asparagus, carrots, eggplant, zucchini, portobello mushrooms – \$11.75 pp

Cheese and Crackers Board

A fine selection of imported and domestic cheese, garnished with grapes, berries, accompanied by a selection of crackers and home-made bread – \$13.95 pp

Vegetarian Crudites and Hummus Platter

Fresh crisp seasonal vegetables served with toasted pita points surrounded with delicious hummus dips – 11.75 pp

DESSERTS

Chocolate Fountain

Delicious Ghirardelli melted chocolate accompanied by fresh fruit, wafers, and marshmallows
– \$25 pp **minimum 20 guests**



Signature Dessert Platter

Homemade cookies, brownies garnished with fruits and berries
– \$7.50 pp

Fruit Salad

Colorful array of melons, pineapple, and berries
– \$7.50 pp

All Italian Platter

Delicious Italian mini Pastries like cannoli's, eclairs, cream puffs, tarts
– \$12.75 pp



Cookie Tray

An assortment of homemade cookies – \$5.95 pp

Mini Cupcakes

a variety of mini cupcakes
– \$8.95 pp



Round Cakes

Available upon request call for selections and prices.
10" (serves 14-18 guests)
– starting at \$85

Square Cakes

1/2 sheet (serves 50 guests)
– starting at \$150.00
Full sheet (serves 100 guests)
– starting at \$250.00



PARTY PACKAGES

Minimum order of 12 guests

MEXICAN FIESTA

Combination of chicken and beef fajitas served Mexican rice and refried beans warm tortillas, taco shells spicy pico de gallo, fresh guacamole, shredded Mexican cheese, chopped lettuce and sour cream and fresh garden Mexican salad with roasted corn, cucumbers, avocado, peppers – \$32 pp

ALL ABOUT BBQ

100% beef burgers, all-beef hot dogs, crispy chicken fingers, cole slaw/green salad
relish tray, a tray of burger buns, and hot dog buns – \$27.95 pp

TASTE OF THE ORIENT

Teriyaki chicken with steamed broccoli
Vegetable fried rice
Mini vegetable spring rolls
Asian green Salad with crunchy noodles – \$32 pp

LATIN FIESTA

Pernil (oven-roasted pork)
Roasted Peruvian potatoes
Fried plantains
Spanish rice and beans
Fresh tossed salad with arugula – \$34 pp

ITALIAN

Chicken Parmesan
Penne a la Vodka
Mixed Italian Vegetables
Eggplant Rollatini
Caesar Salad – \$34 pp

ORDERING GUIDELINES

We recommend that all orders are placed at least 48 hours in advance.

Same-day or next-day orders are possible, depending on availability.

CANCELLATION POLICY

We ask that you provide us with a minimum of 72-hour notice for any cancellation.

Same day cancellation will be charged 50% of the order with no exclusions.

*Price is subject to change according to market prices

*20% Gratuity is added to all orders.

If you are interested in items not included in our menu, please call us to ask for your food preferences and prices.

There is a 20 person minimum on all special or customized orders.

*Add a floral arrangement to your catering package.

Call for Pricing. We also do theme decorations.

Designed to ease.