

BREAKFAST

ciagels & spreads

4.25 per person

CIAGELS – Our answer to Bagels! First, they are steamed, then finished in our Brick Oven (Quinoa, Leek, Poppy, Sesame or Plain)

- Scallion Ricotta
- Goat Cheese
- Unsalted Butter
- Cream Cheese
- Nutella Cream Cheese
- Cranberry Cream Cheese
- Housemade Strawberry Preserves
- Sliced Tomatoes

assorted breakfast tray

4.90

Assortment of freshly baked Quick Breads • Ciagels • Assorted breakfast Pastries • and more • Butter • Preserves • Cream Cheese • Unsalted Butter • Nutella Cream Cheese • Scallion Ricotta • Strawberry Preserves

catskill mountain smoked salmon platter

16.25

Locally Smoked Salmon served with sliced Cucumber, Tomato, Red Onion, Lemon, Dill, & Capers. With Cream Cheese, Scallion Ricotta, Honey Mustard (Ciagels on the side)

breakfast pizzas

slice / pie

breakfast sandwiches

7.10

(standard or tea size)

Bacon Leeks Tomato 3.75 / 24.00

Eggs • Bacon • Leeks • Tomato • Lioni Mozzarella

Mid-Western 3.75 / 24.00

Eggs • Peppers • Prosciutto • Caramelized Onions • Scallions • Sliced Potatoes • Cheddar Cheese

Green Eggs & Bam 3.75 / 24.00

Egg Whites • Spinach • Broccoli Rabe • Asparagus • Roasted Tomatoes

Grand Slam 3.95 / 26.00

Bakers Pie • 2 soft-cooked Eggs • Shredded Potatoes • Cheddar Cheese • Bacon • Scallions

Catskill Mountain Pizza 3.95 / 26.00

Eggs • Shallots • Cream Cheese • Smoked Salmon • Chives

- Goat Cheese, Tomato & Basil on a Leek Ciagel
- Egg, Spinach & Gruyere on a Croissant
- Prosciutto, Ricotta & Pear Marmalade on a Grain Roll
- Applewood Smoked BLT on sliced Peasant Bread
- Egg White & Green Vegetables on Quinoa
- Roasted Mushrooms, Eggs, & Aged Cheddar on Lavosh

sliced fruit or fruit salad

7.30

Fresh seasonal Fruit • Your presentation choice: carved or chunked

french toast "brochette"

7.45

Strawberry Cardamom Puree with Vermont Maple Syrup

assorted yogurt parfaits (in 9oz "greenware cup")

6.95

- Vanilla Yogurt, Pureed Strawberry Yogurt, Berries, Granola, Honey Drizzle
- Sautéed Apples, cold Oatmeal & Yogurt, Cinnamon, Quinoa Speckle
- **Yogurt Burst** -- Acai & Blueberry Greek Yogurt • Baobab Pulp • Sea Salted Golden Pineapple • Agave Pumpkin Seed BrittleHigh in Fiber & Antioxidants

Steel-Cut Oatmeal Bar

8.25

Served with Brown Sugar, Cinnamon, Raisins, Granola, Seasonal Berries and More

frittata your way (up to 5 toppings)

6.35 per person

(with Maple Cinnamon Pizzettes)

- | | | | |
|-------------------|--------------------------|--------------------|------------------------|
| • Chicken Sausage | • Roasted Turkey | • Broccoli di Rabe | • Grana Padano |
| • Meatballs | • Applewood Smoked Bacon | • Asparagus | • Goat Cheese |
| • Prosciutto | • Eggplant | • Escarole | • Gorgonzola |
| • Pepperoni | • Sweet Peppers | • Zucchini | • Sharp White Cheddar |
| • Pancetta | • Spinach | • Green Beans | • Shredded Bleu Cheese |
| • Genoa Salami | • Wild Mushrooms | • Jalapeño | • Fresh Mozzarella |
| • Smoked Salmon | • Tomato (fruit) | • Gruyere | • Truffled Ricotta |



CATERING MENU

132 EAST 56th STREET

NEW YORK, NY

Tel: 212.813.2020

www.certenyc.com

info@certenyc.com



GRA Endorsement Standards

The GRA endorsement standards represent the top tier of the GRA's Certification Standards.

- Energy
- Water
- Reusable Items
- Disposables
- Food and Beverage
- Chemical and Pollution Prevention
- Grease Collector
- Linens
- Pest Control
- Recycler

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HOT FOODS

(5 per person minimum each item)

Gluten-Free Corn Pasta available for 1.00 per person additional

pasta

served with garlic pizzettes

meat lasagna 12.75
Crumbled Meatballs, Ricotta, Fresh Pasta, Tomato Sauce & Basil

vegetable lasagna 11.75
Slow Roasted Vegetables, Goat cheese, Béchamel & Rappini Pasta

spaghetti & jumbo meatballs 12.25
Meatballs are 100% Grassfed Beef

wild mushroom & truffled potato cannelloni 11.75
Roasted Mushrooms, Truffle Oil, Potato Puree' rolled in Housemade Pasta

ithacan chicken riggies 10.75
Braised, shredded Chicken & Pasta in a Tomato Cream Sauce with pickled Hot Peppers

tagliatelle 11.25
Chicken Sausage, Spinach, Sweet Peppers in a Pesto Tomato Cream

linguine w/ clam sauce 14.25
Fresh Baby Clams sautéed in Wine & Garlic, EVO, Parsley & a natural Broth

white mac & cheese w/ truffles & asparagus 11.75
Vermont Cheddar, Gruyere & Grana Padano

soups 7.25
Served with Bread & Green Salad (24 hours notice)

- **Pasta Fagioli** with Escarole, Pancetta, Pasta by choice
- **Nonna's Egg Drop** Double Chicken Stock, Aromatic Vegetables, Pasta by choice
- **Minestrone** with 5 Grain Sprinkle
- **Revolving Soup Special** call for soup special

meat

(choose two sides from list below)

tuscan chicken "under brick" 13.95
Crispy Half Chicken, pan roasted and weighed down to steam in natural juices

chicken parmigiana 13.25
Mozzarella, Fresh Tomato Sauce & Basil

chicken florentine 13.25
Chicken Spirals stuffed with Spinach, Asiago & Sweet Peppers

chicken marsala or francaise 14.75
Sautéed Chicken in a Marsala Wine Sauce with Mushrooms OR Lemon Butter & White Wine

"julienne" sirloin pizzaiola 16.75
Thinly sliced Herb marinated Sirloin, crispy Onions, roasted Peppers, Mushrooms

meatballs with mushrooms & spinach 15.35
Jumbo Meatballs with Sautéed Mushroom Cream Sauce & Spinach

fish

(choose two sides)

lemon "planked" salmon 17.25
Organically-fed Salmon, roasted on Lemon Slices, drizzled with EVOO, on a bed of Thyme-seasoned local Potato

striped bass cartoccio 16.75
Spinach, Mushrooms, Leeks, Lemon, and baked in foil to steam in natural juices

pan roasted pollack & clams 17.75
Little Neck Clams in Roasted Garlic, Parsley Broth, over sautéed Pollack

sides & vegetable options

5.35

- Sautéed Escarole
- Steamed Green Beans
- Roasted Shrooms & Spaghetti
- Sautéed Spinach w/ Roasted Garlic
- Sautéed Broccoli Rabe
- Roasted Asparagus
- SlowRo Seasonal Vegetables
- Zucchini Parmigiana
- Zucchini Buccatini
- Spaghetti Pomodoro
- Spaghetti Genovese
- Thyme Roasted Potato Shreds
- Vegetable Pappardelle

This menu is a small representation of what we are capable of | Inquiries to: info@certenyc.com

ROOM TEMPERATURE

assorted sandwich platters

10.25 per person

turkey club wrap

Fresh Roasted Turkey, Applewood Smoked Bacon, Lettuce & Tomato

chicken milanese

Arugula, Roasted Tomato, Hand Dipped Ricotta & Balsamic Reduction

chicken saltimbocca

Grilled Chicken, Prosciutto, Mozzarella, Spinach, Lemon Caper Aioli on a Baguette

chicken caesar

Griddled Flatbread Wrap

canadian albacore tuna

Romaine Hearts on Seven-Grain Bread

godfather

Assorted Salumeria Meats & Cheeses on gutless Semolina Bread with Sweet Peppers, Oil & Vinegar

"leftover" eggplant

Cold, Unfried Breaded Eggplant, Pickled Hot Cherry Peppers, Caponata, Nutless Pesto, Ricotta, Crisp Romaine, Gutless Semolina

lioni mozzarella

Oven Roasted Peppers, Basil, & Balsamic Vinegar on Semolina Bread.

roasted vegetables

And Hummus on griddled Flatbread wrap

buffalo chicken "stromboli"

Roasted Frank's Chicken, Celery, Crumbled Bleu, Pizza Dough Blanket

side salads

PBC COBB

Applewood Smoked Bacon, aged Vermont White Cheddar, Tomatoes, Hard Boiled Amish Eggs, steamed Haricots Vert over Mixed Greens (Balsamic Vinaigrette)

brooklyn chopped

Romaine, Shaved Corn, Cucumber, Chickpeas, Green Beans, Asparagus, Mushrooms, Perlini Mozzarella & Fresh Herbs (Tomato Seed Vinaigrette)

greenhouse caesar

Frisée, Romaine Hearts, crispy Wisconsin Grana Frico (Caesar Dressing)

baby greens

"Raw" Beets, NY State Apples, roasted Chickpeas, Vermont Chèvre (Dijon Vinaigrette)

5.75 per person

5.25 per person

4.55 per person

5.25 per person

platters

grilled breast of chicken

Marinated grilled, sliced Chicken • bed of Greens • assorted Roasted Vegetables • Portobello Mushrooms • roasted Sweet Potatoes

salumeria antipasto

Sopressata • Genoa Salami • Capicola Ham, • Basil marinated Mozzarella • Sun-dried Tomatoes • marinated Portobello Mushrooms • Olives • aged Provolone • marinated Artichoke Hearts • Black Olive Crostini • Semolina Bread

rosemary salmon

Marinated & Roasted • bed of Greens • fresh Mozzarella • Roasted Peppers • Artichokes • Roasted Balsamic Portobello Mushrooms • Olive Bread • Pesto sauce

16.75

16.75

17.25

DESSERTS

nutella pizza

Choice of Bananas, Strawberries, or Both

tiramisu

Made on-site • NY State Mascarpone • House Made Lady Fingers

cookies & brownies

Homemade assorted Cookies • Valrhona Chocolate Brownies • Pecan Squares • Biscotti • Hazelnut Wafers • Lemon Squares • and more

cannoli cupcakes

Hudson Valley Impastata with Anise and Citrus Zest

10" 9.95 / 16" 21.00

4.50 per person

4.85 per person

3.95 per person

certe' mini desserts

Brownettes • Caramel Butter Cream • Mini Strawberry Shortcakes • White and Dark Chocolate Truffles • Chocolate Mousse Cups • Fruit Tarts • Lemon Curd Rounds • Mini Crème Brulee Tarts

biscotti

Chocolate • Almond • Raisin

sliced fresh fruit

A selection of seasonal fruit including:

Melon • Grapes • Strawberries • Kiwi • Oranges • Grapefruit • Pineapple • other favorites.

5.50 per person

1.75 each

5.75 per person