

Catered By  
*Roberta's*

COCKTAIL HOUR

PASSED CANAPÉS

**MARKET / GARDEN**

**French Breakfast Radish**

herb butter, pumpernickel crumb

**Tokyo Turnip**

citrus, turnip greens, pistachio

**Stracciatella**

honey-oat, candied kumquat, fennel

**Sunchoke**

tonnato, charred lemon, sunflower

**Beets and Grains**

seeds, smoked yogurt, rye

**LAND & SEA**

**Market Crudo**

heirloom citrus, radish, macadamia

**Arctic Char**

everything crisp, cream cheese, dill

**Smoked Sasso Chicken**

radicchio, Asian pear, pickled currant, sumac

**Pork Rillettes**

shallot jam, huckleberry mostarda, nasturtium

**Beef Tartare**

preserved radish, cheddar, cured yolk

STATIONARY

RAW BAR

*Selections subject to availability*

**Oysters** ramp mignonette

**Shrimp** cocktail sauce

**Ceviche** leche de tigre

**Caviar** crème fraiche, blini

BOARDS

**Combo Salumi & Cheese**

*Roberta's bread and butter, honeycomb, marinated olives*

**Market Crudité**

*everything crackers and seasonal dips*

**Assorted Tarts**

**Foraged Mushroom**, spring onion, miticrema

**Chicken Liver**, apple, aged cheddar

**Fig** chevre noir, vincotto

## DINNER SELECTIONS

### SALADS

#### **Baby Romaine**

anchovy, garlic bread crumb, herbs

#### **Pea Leaves**

green garbanzo, spring onion, lamb bacon, pecan

#### **Chicories**

citrus, fresh ricotta, pistachio

#### **Brassicac**

black kale, tonnato, charred lemon

### ENTRÉES

#### **Wood Roasted Sasso Chicken**

chicories, almond, fermented honey agrodolce

#### **Red Wattle Porchetta**

braised beans, fennel, mustards

#### **Smoked Lamb Breast**

snow pea, radish, preserved lemon, yogurt

#### **Wagyu Coulotte**

spicy greens, pickled mushroom, horseradish soubise

### ACCOMPANIMENTS

#### **Sweet Potatoes**

smoked avocado, hazelnut, chilies

#### **Baby Carrots**

burnt bread, oat milk, crispy grains

#### **Turnips**

mushroom, kombu, crispy chicken skin

#### **Maitake**

melted leeks, comte, dry-aged beef fat

## CLASSIC PIZZAS

#### **Rosso**

tomato, garlic, oregano

#### **Margherita**

tomato, mozzarella, basil

#### **Famous Original**

tomato, mozzarella, caciocavallo, chili flake, oregano

#### **Bee Sting**

tomato, mozzarella, sopressata, chili, basil, honey

#### **Lil' Stinker**

tomato, mozzarella, parmigiana, pecorino, double garlic, onion, pepperoncini pepper

#### **Speckenwolf**

mozzarella, speck, mushroom, onion, oregano

#### **Cheesus Christ**

cream, mozzarella, taleggio, parmigiano reggiano, black pepper

#### **The Beastmaster**

tomato, mozzarella, gorgonzola, pork sausage, capers, red onion, jalapeño

#### **Axl Rosenberg**

tomato, mozzarella, sopressata picante, mushrooms, double garlic, jalapeño

## SEASONAL DESSERTS

### **Chocolate Tart**

banana jam, poppy seed, lime leaf cream

### **Seasonal Gelato**

### **Roberta's Cookies**

dark chocolate shortbread  
Fine and Raw Sunflower chocolate chip  
oatmeal lace crisp

### **Roberta's Petit Fours**

black sesame, mandarin, vanilla bean  
parsnip, huckleberry, mocha, caramelized milk  
brown butter angel food cake, salted caramel, kumquat

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## BEVERAGE PACKAGES

Select a package or customize with add-ons.

Beers, batched & specialty cocktails may be chosen from our seasonal catering list.

Wines are selected seasonally by our sommelier.

### **BEER & WINE**

Sparkling, white, & red wine  
2 bottled beers  
Canned soda  
Sparkling water

### **COCKTAILS**

1 specialty cocktail  
6 selected spirits  
Mixers & garnishes  
Sparkling, white, & red wine  
2 bottled beers  
Canned soda

## PRICING

Select a package, customize with add on's or design a menu a la carte.  
Menus are served family-style or at a buffet station(s)

### FOOD PACKAGES

#### **Pizza Party, \$60**

Combo Salumi & Cheese  
1 salad  
3 kinds of pizza

#### **Dinner Party, \$90**

1 salad  
2 entrées  
2 sides

### ADD ON'S OR BUILD YOUR OWN MENU

#### **PASSED CANAPÉS**

Choice of 3, \$25

#### **Stationary Items**

##### **RAW BAR**

market price

#### **À LA CARTE**

**Bread & Butter**.....\$7  
**Marinated Olives**.....\$5  
**Salad**.....\$12  
**Pizza**..... \$20  
**Entrée**.....\$25  
**Accompaniments**.....\$12

#### **CARVING**

Red Wattle Porchetta, \$25  
Creekstone Dry-Aged Strip, \$29

#### **BOARDS**

Combo Salumi & Cheese, \$25  
Market Crudité, \$17  
Tarts, \$21

#### **DESSERTS, BAKERY & PASTRY**

**Seasonal Dessert** \$15  
**Cookie Board**.....\$8  
**Petit Fours**.....\$8

## BEVERAGE PACKAGES

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### BEER & WINE

Sparkling, white, & red wine  
2 bottled beers  
Canned soda  
Sparkling water

\$30, 3 hours

\$40, 4 hours

\$10, per additional hour

### COCKTAILS

1 specialty cocktail  
6 selected spirits  
Mixers & garnishes  
Sparkling, white, & red wine  
2 bottled beers  
Canned soda  
Sparkling water

\$38/person, 3 hours

\$48/person, 4 hours

\$10 for each additional hour

### BEVERAGE PACKAGE ADD-ONS

**Cocktails by the batch**, \$270/batch (serves 30)

**Coffee-only service**, with whole milk & brown sugar, \$4

**Coffee & Tea service**, with whole milk & brown sugar, \$6

*All menu items are priced per person*

## **DESCRIPTION OF COSTS**

*The general pricing structures for on- and off-site events are as follows:*

### **ON-SITE GARDEN EVENTS**

#### **Food & Drink Packages**

*priced per person, applied to a weekday or weekend minimum; includes a team of chefs*

#### **Rentals & Pickup/Delivery Fees**

*i.e. tent, any specialty furniture, linens, plates, silverware, glassware, etc.*

#### **Front-of-House Service Staff**

*at an hourly wage, based on format & length*

#### **15% Administrative Fee**

*covering ancillary costs associated with planning a catered event*

#### **Garden Rental Fee**

#### **Tax**

### **OFF-SITE EVENTS, WITHIN NYC**

#### **Food & Drink Packages**

*priced per person, applied to a weekday or weekend minimum; includes a team of chefs*

#### **Rentals & Pickup/Delivery Fees**

*i.e. kitchen equipment, timed delivery & same-night pickup fees, furniture, serviceware, etc.*

#### **Front-of-House Service Staff**

*at an hourly wage, based on format & length*

#### **15% Administrative Fee**

*covering ancillary costs associated with planning a catered event*

#### **Oven Moving and/or Transportation Fee**

#### **Tax**

*Additional minimums and fees may apply. These include, but are not limited to:*

- On- and off-site events are subject to an outside dessert service fee of \$2 per person.
- Off-site events only may opt to provide their own liquor to be served by Roberta's for a bar setup & service coordination fee. Fee is contingent on the bar scope & scale.

**Roberta's also caters events outside of NYC! Please email us to inquire further.**

*Please contact [inquiries@cateredbyrobertas.com](mailto:inquiries@cateredbyrobertas.com) to learn more and receive a detailed quote tailored to your specific event needs and vision.*

*All menu items are priced per person*