



CANTEEN³⁴

CATERING MENU

www.canteen34.com

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CLASSIC BREAKFAST PLATTER

assorted muffins, scones, and bagels served with butter, cream cheese and preserves

PROVENÇAL BREAKFAST

Any style eggs, choice of turkey bacon or chicken apple sausage, smashed potatoes, choice of bread

STEAK & EGGS

6 oz NY strip loin, eggs any style, sriracha hollandaise potatoes and arugula

SCRAMBLED EGGS

with Mushroom and Tomatoes and Grilled Country Sourdough Bread

SHAKSHUKA

Eggs cooked in Homemade tomato sauce with sautéed bells peppers and onions served with Fresh Herbs and Bread slices to dig in or as a Wrap.

OMELETTE

Cage Free Whole Eggs or Egg Whites, Mushrooms, Tomato, Cheddar, Peppers, Onions and Spinach

AVOCADO TOAST

Hass avocado, soft boiled egg, sprouts, on a toasted 5 grain

FARMERS MARKET*

egg white scramble, pepper coulis, arugula, mushrooms

BREAKFAST BURRITO

Turkey Bacon, Eggs, Cheddar and Guacamole

EGG SALAD SANDWICH

with scallion, mayo and Dijon mustard on a Japanese Milk Bread.

LOX AND BAGEL

Wild Smoked Salmon, Herb Cream Cheese, Capers, Shaved Red Onions, Persian Cucumber

TOST

aged gruyère, cheddar, brioche

BREAKFAST POTATOES

organic potatoes with grilled shallots and bell peppers

QUICHE

Fresh herbs and veggies- Spinach and mushroom-Black olives and Feta- Quiche Lorraine

POGACA

Savory Pastries with Cheese- Ground beef and Herbs

BRIOCHE FRENCH TOAST

PANCAKES CLASSIC OR CHOCOLATE

ORGANIC ACAI BOWL

Medjool Date, Banana, Berries, Oat Milk, Organic Coconut-Flax Seed Granola

OVERNIGHT OATS

with flax seed, chia seed, toasted coconut, almond butter and fresh berries

HOMEMADE GRANOLA PARFAIT

With Organic Yogurt and Berries

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SIGNATURE SANDWICHES

For regular size 10 sandwich minimum, please choose a maximum of 3 sandwich varieties

For Petite size 24 minimum, please choose 4 sandwich varieties

BBC

Butter, Brie, and Cucumber on a French Baguette

TARRAGON CHICKEN SALAD

CALIFORNIAN GRILLED VEGGIE WRAP

Hummus spread and Balsamic Glaze

ALBACORE TUNA SALAD

Sandwich with Butter Lettuce

ROAST BEEF

and Cheddar with Horseradish Creme Fraiche and Greens

MAINE LOBSTER ROLL

clarified butter fresh dill and chives and lemon slices on a Brioche roll

CAPRESE

mozzarella, heirloom tomatoes, pesto, basil, oil, balsamic vinegar, ciabatta roll

SHRIMP SALAD

with fresh herbs and Lemon

SMOKED SALMON

Bagel with Dill Whipped Cream Cheese, Tomato and Marinated Red Onions on the side

AMERICAN HERO

Turkey Breast, Provolone, Tomatoes, Greens, Pepperoncini, Mayo, Mustard, Oil, Vinegar, Ciabatta Roll

SMOKED TURKEY WRAP

Whole Wheat Lavash, Avocado Ranch Havarti Cheese & Sprouts Butter Lettuce Salad & Sherry Vinaigrette



SALADS

NIÇOISE SALAD WITH ROASTED SALMON

Mixed Organic Greens, Roasted Baby Potatoes, Green Beans, Cucumber, Tomatoes, Olives, Boiled Egg with Pickle Vinaigrette

CHOPPED SALAD

Iceberg Lettuce, Tomato, Marinated Chickpeas, Bell Peppers and Shredded Mozzarella, Fresh Herbs, White Wine Vinaigrette with Natural Turkey or Tuna

ORGANIC QUINOA TABBOULEH

Organic Quinoa, tomato, cucumber, sautéed shallots and fresh herbs

COBB

Gem Lettuce, Cherry Tomatoes, Avocado Smoked Turkey Bacon, Charred Corn & Boursin Cheese
Lemon Tarragon Vinaigrette

ÇOBAN SALATA (SHEPPARD'S SALAD)

tomatoes, cucumber, peppers, parsley, red onions lemon and olive oil

ARUGULA SALAD

Arugula, Crumbled Feta Cheese, Cherry Tomato and Balsamic Vinaigrette

BARBUNYA

Cranberry Beans, Carrot and Potato Salad with Fresh Herbs and Carrot Vinaigrette
Watermelon and Beet Salad

FARRO GREEN BEAN SALAD

With Walnuts and Dill

THAI STYLE TOMATO SALAD

With Cucumber and Ginger Lime Vinaigrette

PIYAZ

Cherry Tomato, Cucumber, Boiled Egg and White Bean Salad with Tahini Lemon Vinaigrette

FREEKEH SALAD

Chickpeas, Celery and Fresh Herbs with Lemon Cumin Vinaigrette

FRESH HERB SALAD

Seasonal Fresh Herbs, Zaatar and Lemon Vinaigrette
grilled asparagus, eggplant, and squash with extra virgin olive oil, sea salt, and balsamic glaze

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BURRATA

Grilled Ciabatta, Sea Salt, E.V. Olive Oil

GRILLED VEGGIE

grilled zucchini, grilled asparagus, eggplant, and squash cherry tomato with extra virgin olive oil, sea salt, and balsamic glaze.

BABY SPINACH & CALIFORNIA DATES

goat cheese, pistachios, honey-lemon dressing

GRILLED MARINATED FLANK STEAK

grilled vegetables, baby spinach and balsamic dressing

ASIAN CHICKEN

Napa Cabbage, Mixed Greens, Carrots, Bell Pepper, Bean Sprouts Sugar Snap Peas, Crispy Wontons, Soy Ginger Vinaigrette

FATTOUSH SALAD

Tomato, Cucumber, Radishes, Romaine Lettuce, Fresh Herbs Sumac Vinaigrette and Pita Chips

ZUCCHINI CARPACIO SALAD

Thin sliced zucchini, parmesan, pine nuts and lemon olive oil dressing



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HORS D'OEUVRES
/each minimum 25

GRILLED PASTIRAMI AND WARM HUMMUS

Baby Arugula, Fried Chickpeas
with a Fig Balsamic Glaze

MINIATURE LOBSTER ROLL

Fresh Dill Clarified Butter and Chives

SMOKED SALMON BLINI

Fresh Dill Cream Cheese, Olive Tapenade

PESTO MOZZARELLA SKEWER

Heirloom Tomato with Fresh Basil

ASIAN CHICKEN SALAD

in a Take-Out Box

PRAWN CEVICHE

avocado butter, Aleppo Aioli, plantain chip

CHICKEN SATÉ SKEWER

with peanut dipping sauce

MINI STEAK FRIES

Fried onions with horseradish crème fraiche

CIRCASSIAN CHICKEN

Served on mini sesame bagel walnut and
smoked paprika

MINI CHICKEN KEBAP

With grilled Bell peppers and Onions

OVEN ROASTED ZUCCHINI FRITTERS

served with dill dip sauce

LENTIL TARTARE (V)

Red Lentil

ZUCCHINI CARPACCIO (V)

Lemon, Pine Nut, Parmesan, Dill Oil Dressing.)

GREEK STYLE CHICKEN

Red Cabbage slaw,
Tzatziki and Pita triangles

KÖFTE EKMEK

Beef Meatballs with Tomato Salad and
Brioche Bun

MUSTARD SEA BASS

Marinated Seabass, white truffle oil,
lemon and sea salt served on pita
chips

BONELESS SHORT RIBS

With Caramelized Onions pickled
Cabbage Served on a Creamy
Polenta

BUTTERMILK FRIED CHICKEN

and waffle with Bourbon Maple syrup

CHICKEN LIVER PATE

Fig Jam & Toasted Bread

HEIRLOOM TOMATO BRUSCHETTA

SALSA & GUACAMOLE

Tostadas, Pico de Gallo, Queso
Fresco

CRISPY FALAFEL

Tzatziki Sauce and mini Naan Bread

TUNA TARTARE

Avocado, Chives, Cucumber, Toast
Points, Kimchee Aioli

TOMATO TONNATO

HORS D'OEUVRES
/each minimum 25

BRUSCHETTA- on grilled ciabatta

-Heirloom Tomato, Basil and Balsamic Vinaigrette

-Avocado with Lemon, Olive oil, Fresh Herbs and Aleppo Pepper

-Smoked Salmon with Dill Lemon Crema

-Burrata, Sea Salt, Olive Oil

CHICKEN LIVER PATÈ

With Pickled Beets, Mustard Greens on Brioche Toast

INVOLTINI

Grilled Eggplant Slices Rolled with Ricotta Cheese Blend served on a Tomato Sauce

GRILLED CORN

with Aleppo pepper and cotija cheese

SHRIMP TACOS

Pico de Gallo, Queso Fresco, Creamy Avocado Sauce & Lime

SPICY TUNA POKE

with avocado served in cacio e pepe frico cups

TUNA TARTARE CONES

MANTI

Beef ravioli served with salted warm yoghurt and warm pepper paste olive oil

CHEESE STUFFED ITALIAN MEATBALLS

served in individual cups with house made pomodoro and garlic bread bite

GRILLED VEGGIE WRAP

Grilled eggplant, zucchini and bell peppers wrapped in tortilla accompanied with beet hummus, olive tapenade and avocado tzatziki dips

BRAISED BONELESS SHORT RIBS

with creamy polenta and crispy leeks

SPINACH AND CHEESE BÖREK

spinach and cheese stuffed triangle phyllo dough bakes

SPRING ROLLS

filled with feta cheese and fresh herbs and/or ground beef walnut and fresh herbs

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MAINS

ROAST CHICKEN (GF)

With Maple Butter and Rosemary

FISH TACOS

Pico de Gallo, Queso Fresco, Creamy Avocado Sauce & Lime

LASAGNA BOLOGNESE

with homemade sauce with Vegan Option

FISH STEW

Cod, White Beans a Carrots

KÖFTE

Turkish Meatballs

CHICKPEA STEW

with Beef in Homemade Tomato Sauce

MOUSSAKA (GF)

Eggplant, Potatoes and Spiced Ground Beef

CHICKEN PICCATA

With Lemon Caper Sauce

PENNE PASTA (V) (GF)

with Eggplant Almond Pesto

SLOW ROASTED CRISPY LEG OF LAMB HERB DE PROVANCE

HERB BUTTER ROASTED SALMON (GF)

MAPLE ROSEMARY FLANK STEAK (GF)

with horseradish crème Fraiche

VEAL MILANESE

Arugula, Tomato, Parsley, Caper

BUTTERMILK FRIED CHICKEN

Rainbow Chard, Homemade Biscuit, Hot Sauce

TOMATO RISOTTO (V) (GF)

OLD FASHIONED BEEF STEW

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MAINS

VEAL MILANESE

Arugula, Tomato, Parsley, Caper

BUTTERMILK FRIED CHICKEN BITES

With waffle and honey mustard coleslaw

TOMATO RISOTTO (V) (GF)

OLD FASHIONED BEEF STEW

CRISPY MARINATED CORNISH HEN

served with Mashed Potatoes

ORECCHIETTE PASTA

with Eggplant Almond Pesto

MAPLE ROSEMARY FLANK STEAK

with horseradish crème Fraiche

HERB BUTTER ROASTED WHOLE SALMON

VEAL MILANESE

Arugula, Tomato, Parsley, Caper and lemon slices

COD STEW

White bean stew with tomato, carrot, celery, pearl onions and Cod Pieces

FLAT BREADS

-mixture of mushrooms with garlic confit and buttermilk crème fraiche base topped with parsley and thyme.

-eggplant caponata and burrata

-spinach feta and garlic confit

-pomodoro with straccitella

-three cheese & olive (asiago, burrata, ricotta, green olive)

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SIDE DISHES

ORGANIC ROASTED BABY POTATOES

CHARRED ORGANIC BRUSSELS SPROUTS

Served with Honey Balsamic Glaze, Walnut and Mint Yogurt Dip

TURMERIC ROASTED CAULIFLOWER

Served with Creamy Dill Yogurt Dip

FREEKEH SALAD

Chickpeas, Celery and Fresh Herbs with Lemon Cumin Vinaigrette

OVEN ROASTED ZUCCHINI FRITTERS

Served with Yoghurt Dill Sauce

SAUTÉED BROCCOLINI

with Lemon Zest Juice and Olive Oil

RICE PILAV

BULGHUR PILAV

GRILLED SEASONAL VEGETABLES

GRILLED ASPARAGUS

GRILLED CORN

with Aleppo pepper and cotija cheese

ISPANAKLI BÖREK

Phyllo Dough Pastry filled with Spinach, Cheese Blend, & Fresh Herbs

KIYMALI BOREK

Phyllo Dough Pastry filled with Sautéed Beef, Walnut, Onion & Fresh Herbs-

CREAMY MASHED POTATO

With herbs and garlic chips

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DESSERTS and DRINKS



Coffee
Hot Tea
Arnold Palmer
Iced Tea
Freshly Squeezed Homemade Lemonade
Freshly Squeezed Orange Juice
Bottled Water
Pellegrino
Assorted Sodas

OUR FAMOUS BANANA PUDDING

with Fresh Bananas Vanilla
Wafers and Berries

Tahini Chocolate Chip Walnut Cookies

Sütlac

Burnt Rice Pudding

Pavlova

With Lemon Crema and
Champagne infused
Berries

San Sebastian Cheesecake Creamy Burnt Cheesecake

Apple Tart Tatin

Caramelized Apples and
Vanilla Ice Cream with a
Crisp Homemade Puff-
Pastry Bottom

Fig Pudding

with Bruleed Walnut
Crumble

Belgium Chocolate Pudding

with Coffee Liquor Cookies

Dessert Platter

assorted cakes and mini
cookies

Fruit Platter

With Farmers Market
Seasonal Selections

Artisanal Mixed Nuts

Mixture of Nuts Roasted
with our House Blends

Artisanal Chocolate Platter

Decorated with Gourmet
Selection of Chocolates

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TERMS

Food Is Fully Prepped from Scratch in Our Kitchen with The Freshest Seasonal Ingredients and Ready to Serve. We Ask That We Arrive At Least One Hour Before Service to Ensure Proper Handling and Setup of Your Event.

Menu items and pricing are subject to change and based on product availability. All orders require at least 48-hour notice. Orders that include pastries require at least 72-hour notice. Full-service events require 10-day notice. Although we ask for advance notice, we will do our best to accommodate any late orders. Late fees may apply.

Casual Service Fee \$150 Per 40 People Including;
Chafers
Beverage Dispensers
Serving Utensils
1 Server/Chef for Setup, Replenish, Break-Down*
Additional Server \$45 Per Hour Minimum Of 4 Hours

CLEAR PLASTICWARE • 3.00 (Per Person) Includes A Dinner Plate, Dessert Plate, Fork, Knife, And Napkin.

PLATTERS • 15.00 (per platter) food is beautifully arranged on wooden trays.
Disposable Chafers with Sterno Fuel 15.00

Delivery Charges Are Based Upon Distance from Our Kitchen. We Will Arrange for Delivery and Provide an Estimated Delivery Fee When You Place Your Order.

We Require A 50% Nonrefundable Credit Card or Cash Deposit at The Time of Order. Full Payment Is Due 10 day Prior To The Event, Unless Advance Arrangements Have Been Made. We Accept Visa, Mastercard, American Express, Discover or Corporate Checks. We also Have A 10-Day Modification and Cancellation Policy. In the Event of a Cancellation Within A 10 Days Window, You Will Be Charged %50 of The Original Order. Cancellations within 5-day window, will be charged in full for the original order.

Taxes and Gratuity Are Not Included.

Thank you for your Business
Canteen34 Team



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