



catering menu 2024



BREAKFAST

solo

YOGURT PARFAIT

with granola and strawberry purée

5

CHIA PUDDING

with seasonal berries, strawberry purée, and toasted coconut

5

OVERNIGHT OATS

with dried cherries, apricots, sunflower seeds and toasted coconut

6

for the table

small 6 – 8 | medium 10 - 12

SEASONAL FRUIT

assorted fruit and berries

35 | 53

PASTRY BOX

corn-berry muffin, croissant, coffee cake, warm cinnamon donuts, assorted bagels, cream cheese, vegetable cream cheese, mashed avocado, assorted jelly, nut butter

45 | 65

JEWISH DELI

Lox or smoked salmon, bagels, cream cheese, tomatoes, capers

75 | 120

BREAD & BAGEL BAR

cream cheese, vegetable cream cheese, mashed avocado, assorted jelly, nut butter

50 | 70

AVOCADO TOAST

mashed avocado with everything bagel seasoning add soft scrambled egg

65 | 90

GOP CONTINENTAL

house baked croissants, corn-berry muffins, cinnamon donuts, coffee cake, mini fruit parfaits, coffee, and fresh squeezed orange juice, Stumptown brew

175 | 250



BREAKFAST

for the table

½ dozen | dozen

BREAKFAST BURRITO

36 | 68

scrambled egg, cheddar cheese, hash browns, hot sauce, and salsa on the side

add:

bacon

sausage

ham

smashed avocado

STUDIO BREAKFAST SLIDER

36 | 68

fried egg and cheddar cheese served on a petite brioche bun with ketchup and hot sauce on the side

add:

bacon

sausage

ham

HASHTAG #

36 | 68

fried egg, cheddar, bacon, hash brown, served on a petite brioche bun and hot sauce on the side

FRITTATA

42 | 78

traditional egg and cheddar cheese

traditional egg, bacon, and cheddar cheese

egg white with tomato, pepper, onions

for the group

serves 10

SANDWICH BOX

studio breakfast slider

breakfast burrito

hashtag slider

95 MIX BOX

75

yogurt parfait

avocado toast

frittata

BAKERY BOX

overnight oats

coffee cake

bagels

55 BREAKFAST BOX

65

fresh fruit

avocado toast

fruit

LUNCH

for the table

salads and wraps

small 6-8 | medium 10 – 12

CRUDITE & HUMMUS

34 | 50

traditional hummus, black bean and beet hummus with seasonal vegetables

CAESAR

32 | 42

romaine hearts, classic dressing, olive oil croutons, parmesan

CHINESE

34 | 50

napa cabbage, mixed greens, radicchio, carrot, sesame seeds, toasted cashews, crispy wonton, with sesame dressing

STUDIO

32 | 42

mixed greens, pepperoncini peppers, olives, gorgonzola cheese, tomatoes, cucumbers, with traditional red wine vinaigrette

COBB

30 | 45

mixed greens with bacon, turkey, tomatoes, hard boiled egg and blue cheese, served with ranch dressing

GREEK

32 | 42

romaine hearts, black olives, cucumber, tomatoes, red onion, feta cheese, pepperoncini peppers, bell peppers served with red wine vinaigrette

CLASSIC ITALIAN CHOP

34 | 50

mixed greens, sopressata, provolone cheese, tomatoes, pepperoncini peppers, garbanzo beans served with red wine vinaigrette

BABY KALE

32 | 42

dried apricots, seven grain blend, carrots, roasted cauliflower, served with white balsamic vinaigrette

CAPRESE

34 | 50

fresh mozzarella cheese, tomatoes, basil, extra virgin olive oil, and aged balsamic vinegar.

BUFFALO CHICKEN

34 | 50

spicy chicken salad, shredded lettuce, tomato

add chicken

10 | 20

add roasted salmon

15 | 30

add roasted turkey

10 | 20

add sliced steak

12 | 24

LUNCH

sandwiches

small 6-8 | medium 10 – 12

cold platters 80 | 100

hot platters 90 | 105

cold

CAPRESE

fresh mozzarella, basil, tomato, balsamic reduction, on toasted baguette

HERB ROASTED TURKEY

avocado, romaine, tomato, bacon and sage aioli, on multigrain

CLASSIC CHICKEN SALAD

cheddar cheese, romaine, tomato, on toasted multigrain

HUMMUS AND AVOCADO

arugula, roasted peppers, cucumber, tomato and lemon vinaigrette, on toasted multigrain

SMITHFIELD HAM AND CHEDDAR SLIDERS

3 mini sandwiches with kitchen pickles, dijon mustard, on ciabatta

hot

TOWNSEND BURGER

beef patty, cheddar cheese, lettuce, tomato, pickles, caramelized onions, and special sauce on toasted brioche

STUDIO BLTA

applewood smoked bacon, romaine, tomatoes, avocado and sage mayonnaise, on toasted sourdough

STEAK PANINI

sliced steak, boursin cheese, roasted red peppers, provolone cheese and arugula, on toasted baguette

FRIED CHICKEN SANDWICH

breaded chicken breast, house made coleslaw, pickles, chipotle ranch, on toasted brioche

TUNA MELT

albacore tuna salad, melted cheddar, on sourdough toast

add mixed green salad

25 | 40

choose 3 each from hot and cold,
sandwiches individually wrapped and arranged in a box

LUNCH

for the table

flatbread pizza

BURNT PEPPERONI & HOT HONEY

12

MARGHERITA

12

tomato sauce, mozzarella, basil

BRIE

12

creamy brie, caramelized onions, ham and arugula

MEDITERRANEAN

12

boursin cheese, roasted red peppers, kalamata olives, feta cheese

why don't you make it yourself

\$12 per person

BREAD

sourdough
multigrain
baguette
ciabatta

CHEESE

swiss
provolone
cheddar

GREENS

mixed green
arugula
romaine

MEAT

roasted turkey
ham
roast beef
salami

EXTRA STUFF

tomato
red onion
cucumber
pickle
roasted red pepper

SPREADS

food studio sauce
chipotle ranch
ranch
hummus
balsamic
reduction

sliced meats and cheeses displayed on cutting boards with baskets of fresh baked breads to build your own sandwiches with lots of flavorful garnishes, pickles, and spreads

SNACKS

for the table

pick any 3, 10 per person

SAVORY

chips, guacamole and salsa
cheese and charcuterie
gourmet popcorn
granola
power bars
trail mix

SWEET

seasonal fruit skewers
candy mason jars
fruit skewers & pretzels with white chocolate, milk chocolate and nutella
coffee and donuts
dessert board

BAKERY

cookies and milk - chocolate milk
house made cinnamon donuts
brownies
blondies
coffee cake
assorted muffin

Catering Order Policy:

Please place catering orders at least 24 in advance to ensure timely preparation and delivery.

*Payment for catering orders is due in full on the day of the event.

*Cancellations or changes to catering orders must be made at least 24 hours in advance

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