



Full Service Catering

CORPORATE AND RESIDENTIAL EVENTS



Morton Williams is a fourth-generation, family-run business dedicated to serving fresh, delicious, seasonally-appropriate and beautifully-presented food.

We offer the finest catering available for your personal or corporate affairs and will customize the menu to meet your individual needs.

Think of us when you are planning a cozy dinner for eight; a new year's bash; a business luncheon– even an affair with hundreds of hungry guests.

Relax, join the festivities and count on us to make your event the very best it can be.

BREAKFAST

Small Tray
Serves 8-12pp

Large Tray
Serves 15-20pp

Healthy Continental Breakfast.....\$10 per person

(10-person minimum)

Delicious assortment of whole wheat and pumpernickel bagels, low-fat muffins, fresh fruit and mixed berry bowl. Variety of non-fat yogurts, granola and oatmeal. Accompanied by a selection of low-fat cream cheese and fruit preserves. Includes coffee and tea set up.

Hot Breakfast\$13 per person

(10-person minimum)

Choice of one from each group:

- Sausage or Bacon*
- Hash Browns or Home Fries*
- Eggs or Egg Whites, Scrambled*
- French Toast or Pancakes*
- Muffins or Bagel Platter*

Includes coffee and tea set up

Bagel Platter.....\$40\$70

A wide variety of fresh-baked bagels, cream cheese, preserves and butter.

Assorted Mini Breakfast Platter.....\$40\$70

Delicious assortment of mini fresh-baked croissants, danishes, scones and muffins.

Continental Breakfast Platter.....\$45.....\$80

Delicious assortment of fresh-baked muffins, scones, pastries, doughnuts, croissants and bagels. Selection of preserves, butter and cream cheese included. Garnished with fresh fruit.



GOURMET SALAD

Small Tray
Serves 8-12pp

Large Tray
Serves 15-20pp

Garden Salad\$35..... \$60

*Fresh medley of mixed greens, tomatoes, sweet peppers, cucumbers and red onions.
Served with balsamic vinaigrette.*

Caesar Salad\$40..... \$70

*Crisp romaine lettuce, croutons and grated parmesan cheese.
Served with a creamy caesar dressing.*

Greek Salad\$40..... \$70

Crisp romaine lettuce, cherry tomatoes, cucumbers, red onions, topped with stuffed grape leaves, imported feta cheese and kalamata olives. Served with olive oil and red wine vinegar.

Baby Spinach Salad\$40..... \$70

*Fresh baby spinach, sliced mushrooms, red onions and bacon.
Served with a raspberry vinaigrette.*

Mesclun Salad\$40..... \$70

Medley of mixed baby greens, grape tomatoes, red onions, roasted pecans and crumbled goat cheese. Served with a champagne vinaigrette.

Cobb Salad\$45..... \$80

*Crisp romaine lettuce, grilled chicken, avocado, bacon, boiled eggs and blue cheese.
Served with a red wine vinaigrette.*

Add to your salad:

Grilled Chicken Breast\$10..... \$20

Poached or Grilled Salmon\$25..... \$50

Poached or Grilled Shrimp\$30..... \$60

Grilled Chicken Caprese Pasta Salad\$40..... \$70

*Marinated grilled chicken breast, fresh mozzarella, tomatoes and basil,
tossed with penne pasta and creamy parmesan dressing.*



GOURMET SALAD

Small Tray
Serves 8-12pp

Large Tray
Serves 15-20pp

Pasta and Broccoli Salad \$40 \$70

Steamed broccoli, olive oil, garlic, basil, sundried tomatoes, lightly tossed with farfalle pasta and topped with gorgonzola cheese.

Orzo and Fresh Pea Salad \$40 \$70

Toasted orzo with sautéed mushrooms and fresh peas. Tossed in virgin olive oil and herbs.

Kale Superfood Salad \$45 \$80

Chopped kale, blueberries, dried cranberries, red onion and sunflower seeds tossed in champagne vinaigrette.

Artichoke Salad \$45 \$80

Marinated artichoke hearts with mushrooms and roasted red peppers, lightly tossed in olive oil, balsamic vinegar and fresh herbs.

Crunchy Vegetable Salad \$45 \$80

Chopped broccoli, cauliflower, carrots, cranberries, onions, and sunflower seeds tossed in a light honey mustard dressing.

Israeli Cous-Cous Salad \$45 \$80

Toasted cous-cous with grilled vegetables, olive oil, fresh lemon juice and herbs.

Quinoa Salad \$45 \$80

Red quinoa, hearts of palm, chick peas, roasted artichokes, olive oil, lemon juice and fresh herbs.

Wheatberry Salad \$45 \$80

Toasted wheatberry, cranberries, sunflower seeds and scallions tossed in a light vinaigrette dressing.



SANDWICHES & WRAPS

Small Platter **Large Platter**
Serves 8-12pp Serves 15-20pp

Gourmet Sandwich or Wrap Platter\$75.....\$130

We'll assemble the platter to your specification from our selection of quality meats, cheeses or chef-prepared salads. Fresh bread selection includes: whole wheat, seven grain, rye, pumpernickel, hero or baguette. Wrap selections include: spinach, whole wheat, or plain. Inquire with our deli manager about tea sandwich platters.

Please select from the following or create your own:

1. Roast turkey breast, lettuce, tomato, sprouts and avocado
2. Roast beef, horseradish sauce, mesclun lettuce and tomato
3. Grilled chicken, monterey jack, tomato and chipotle aioli
4. Ham, genoa salami, pepperoni, provolone and balsamic vinaigrette
5. Prosciutto, basil pesto, mozzarella and fresh tomato
6. Grilled vegetables, fresh mozzarella and basil pesto
7. Chicken caesar salad
8. Seafood salad, mesclun lettuce, tomato
9. Roasted eggplant, grilled sweet peppers, arugula and parmesan cheese

Side Salad Platter\$30.....\$50

*Delicious selection of potato, macaroni and coleslaw.
Includes pickles and olives.*

Boxed Lunches.....\$13 per person

*Choice of any gourmet sandwich or wrap. Served with chips
and choice of brownie or cookie. Includes beverage.*

Gourmet Heros.....\$25 per foot
(minimum 3 feet) 3 ft hero serves approx. 15 people

Create your own or choose among the following:

Italian Combination Hero- Genoa salami, capicola prosciutto, mortadella, sopressata, pepperoni, provolone cheese, and roasted red peppers.
Accompanied by side salad platter and condiments.

American Hero- Roast beef, roast turkey, ham and american cheese.
Accompanied by salad platter and condiments.

Grilled Vegetable Hero- Grilled zucchini, yellow squash, portobello mushrooms, eggplant, peppers, fresh mozzarella with basil pesto. Accompanied by side salad platter and condiments.

Italian Grilled Chicken Hero- Sliced grilled chicken, fresh mozzarella, roasted red peppers, fresh tomatoes, mesclun lettuce and basil pesto. Accompanied by side salad platter and condiments.



PLATTERS

Small Platter **Large Platter**
Serves 8-12pp Serves 15-20pp

Vegetable/Crudité Platter\$40.....\$70

Assortment of fresh seasonal vegetables. Choice of dip.

Fruit Platter\$40.....\$70

Selection of seasonal fresh fruits which may include: strawberries, raspberries, blueberries, watermelon, cantaloupe, grapes, pineapple and honeydew.

Tomato Mozzarella Platter\$40.....\$70

Fresh mozzarella, sliced vine-ripe tomatoes, fresh basil and extra virgin olive oil.

Chicken Wing Platter\$40.....\$70

Choice of 3 kinds of our signature wings: buffalo, barbeque or teriyaki. Garnished with crisp carrot and celery sticks and tangy blue cheese dressing. Delicious served at room temperature or ask to have yours packed in a foil pan for reheating.

Guacamole Chip Basket\$40.....\$70

Fresh guacamole served with toasted pita chips.

Mediterranean Platter\$55.....\$100

Our classic mediterranean platter includes: hummus, tabouleh, baba ganoush, grape leaves, imported olives, fresh sliced peppers, feta cheese and toasted pita triangles.

Shrimp Platter\$65.....\$120

Fresh poached shrimp, served with cocktail sauce and lemon wedges.

Antipasto Platter\$80.....\$150

A selection of charcuterie to include: prosciutto di parma, sopressata, genoa salami, capicola, pepperoni, paired with aged provolone, fresh mozzarella, marinated artichoke hearts, imported olives and roasted red peppers. Served with crusty Italian bread.

Smoked Salmon Platter\$100.....\$190

Imported Norwegian smoked salmon, assortment of sliced fresh-baked bagels, cream cheese, sliced tomatoes, onions and capers.



CHEESE & MEAT PLATTERS

Small Platter **Large Platter**
Serves 8-12pp *Serves 15-20pp*

Domestic Cheese Platter **\$50** **\$90**
A selection of the following: cheddar, swiss, smoked gouda, blue cheese, provolone and brie. Garnished with fresh fruit. Includes crackers.

International Cheese Platter..... **\$70** **\$130**
A selection of the following: imported provolone, asiago, parmigiano reggiano, gouda, jarlsberg, french brie, imported blue cheese and imported cheddar. Garnished with fresh fruit. Includes crackers.

American Cold Cut Platter **\$60** **\$110**
A selection of charcuterie to include: roast beef, ham, roasted turkey, salami, corned beef and pastrami. Select from the following cheeses: american, cheddar or swiss. Condiments included (olives, pickles, mayonnaise and mustard).

International Cold Cut Platter..... **\$80** **\$150**
A selection of charcuterie to include: prosciutto di parma, hot or sweet sopressata, genoa salami, mortadella, pepperoni, capicola and imported ham. Selection of the following cheeses: provolone, mozzarella and jarlsberg. Condiments included (olives, pickles, mayonnaise and mustard).

Artisan Bread and Roll Platter..... **\$10** **\$20**
Fresh bread selection includes: seven grain, rye, whole wheat, pumpernickel, rolls or baguettes.



SUSHI PLATTERS

Where applicable

Ocean Platter \$60

Salmon avocado roll, tuna avocado roll, California roll, shrimp avocado roll, spicy shrimp avocado roll

Valentine Platter \$65

Shrimp rainbow roll, rainbow roll, dancing dragon roll, spicy tuna roll, brown spicy tuna roll, California roll

Spring Platter \$65

Spring roll, veggie roll, tuna roll, salmon roll, avocado roll, cucumber roll, California roll

Ocean Garden Platter \$70

Avocado roll, cucumber roll, veggie roll, California roll, salmon roll, tuna roll, spring roll

Paradise Platter \$70

Shrimp avocado roll, spring roll, California roll, cucumber avocado roll, futo maki roll, shrimp avocado roll, shrimp tempura roll, brown California roll, brown cucumber avocado roll

Sunrise Platter \$90

Maryland roll, spring roll, tango roll, sweet potato roll, dancing dragon roll, rainbow roll, spicy tuna roll, shrimp tempura roll, tuna roll and salmon roll

Healthy Platter \$65

Sweet potato roll, veggie roll, brown veggie roll, brown avocado roll, brown cucumber roll, avocado roll, cucumber roll and carrot roll

Special Platter \$99

New York roll, rainbow roll, red dragon roll, California roll, brown California roll, shrimp rainbow roll, shrimp tempura roll, sweet potato roll, eel avocado roll, nigiri sushi (salmon, tuna, eel, shrimp)

Imperial Platter \$99

New York roll, rainbow roll, naruto maki roll, salmon avocado roll, tuna avocado roll, pink lady roll, shrimp tempura roll, tuna roll, salmon roll, dragon roll, spicy tuna roll, spicy crab roll, nigiri sushi (salmon, tuna, eel, shrimp, kani stick)

Centennial Platter \$95

Rainbow roll, dancing dragon roll, tuna roll, salmon roll, cucumber roll, avocado roll, California roll, tuna avocado roll, salmon avocado roll, nigiri sushi (salmon, tuna, eel, shrimp)

Premium Platter \$80

Shrimp rainbow roll, red dragon roll, dancing dragon roll, shrimp avocado roll, California roll, shrimp tempura roll, spicy crab roll, tuna roll, salmon roll, nigiri sushi (salmon, tuna, eel)

Ask Our Deli Manager about Dumplings and Spring Rolls Platters



APPETIZERS BY THE DOZEN

Bruschetta..... \$20/dozen
Served with toasted baguette rounds.

Pigs in a Blanket..... \$10/dozen

Swedish Meatballs \$15/dozen
Mixture of beef and pork in a light brandy cream sauce.

Mini Quiches \$20/dozen
Includes selection of spinach, lorraine or mushroom.

Mini Crab Cakes \$25/dozen
*Made from a blend of fresh crab meat, bread crumbs and herbs.
Served with chipotle aioli.*

Mini Grilled Vegetable Kabobs \$25/dozen
A selection of seasonal, marinated vegetables grilled to perfection.

Asparagus Wrapped in Prosciutto..... \$25/dozen
Grilled marinated asparagus wrapped in imported prosciutto.

Mini Spanikopita \$20/dozen
Layers of phyllo dough with a filling of seasoned spinach and feta cheese.

Mini Samosas or Mini Empanadas..... \$20/dozen

Tomato Mozzarella Lollipops..... \$25/dozen
Marinated ciliegine mozzarella, cherry tomato and basil.

Raspberry Brie in Phyllo..... \$25/dozen
Creamy brie cheese with raspberry purée wrapped in delicate phylo dough.

Bacon-Wrapped Artichoke with Gorgonzola \$25/dozen
Quartered artichoke, topped with tangy gorgonzola and wrapped with crisp bacon.

Santa Fe Chicken in Phyllo Purse \$25/dozen
Southwest-style chicken, wrapped with delicate phylo dough.



HOT ENTRÉES

SEAFOOD ENTRÉES

Small Tray
Serves 8-12pp

Large Tray
Serves 15-20pp

Grilled or Poached Salmon **\$22 per lb.**

Our fresh salmon can be grilled or poached and is served with a choice of cucumber dill or teriyaki sauce.

Paella..... **\$80** **\$150**

Mixed fresh seafood, chicken and sausage served with flavorful saffron rice.

Stuffed Basa Fillet..... **\$60** **\$110**

Stuffed with spinach and crabmeat in a lemon butter sauce.

Baked Tilapia **\$60** **\$110**

Infused with fresh herbs and baked in a lemon butter sauce.

Stuffed Shrimp..... **\$70** **\$130**

Extra large shrimp stuffed with crabmeat lightly breaded and served with lemon and herb sauce.

Tilapia Almandine **\$70** **\$130**

Topped with sliced almonds in a butter sauce.

CHICKEN ENTRÉES

Chicken Marsala..... **\$60** **\$110**

Boneless chicken breast sautéed and topped with fresh mushrooms and marsala sauce.

Chicken Francaise..... **\$60** **\$110**

Egg-battered boneless chicken breast sautéed in a lemon and white wine sauce.

Chicken Parmesan..... **\$60** **\$110**

Boneless breaded chicken cutlet topped with marinara sauce and fresh mozzarella.

Sesame or General Tso's Chicken **\$60** **\$110**

Crispy chicken breast chunks tossed with authentic General Tso's or sesame sauce.

Stuffed Chicken Breast..... **\$65** **\$120**

Herb-roasted chicken breast stuffed with sundried tomatoes and portabello mushrooms.



HOT ENTRÉES

CHICKEN ENTRÉES

Small Tray
Serves 8-12pp

Large Tray
Serves 15-20pp

Curried Chicken \$60 \$110

Tender pieces of chicken cutlets, simmered in a blended sauce of Indian spices.

Chicken Puttanesca \$60 \$110

Boneless breast of chicken simmered in a spicy rich marinara sauce with olives, shallots and capers.

Grilled Chicken Cutlets \$60 \$110

Boneless breast of chicken grilled with your choice of the following marinades: lemon pepper, balsamic, olive oil and fresh herbs or Thai sweet chili sauce.

California Grilled Chicken \$65 \$120

Southwest marinated grilled chicken breast served with tomato, black bean and avocado salsa.

Grilled Chicken Milanese \$60 \$110

Marinated grilled chicken breast served with a tangy tomato, red onion and arugula relish.

BEEF AND PORK ENTRÉES

Beef Burgundy \$60 \$110

Tender cuts of beef sautéed and simmered in a rich burgundy sauce with mushrooms and pearl onions.

Beef Stroganoff \$60 \$110

Tender cuts of beef simmered in a rich mushroom brandy cream sauce.

Homestyle Meatloaf \$60 \$110

Choice of beef or turkey, topped with our own rich gravy.

Sausage and Peppers \$60 \$110

Sweet and hot sausage, grilled sweet peppers in a robust marinara sauce.

Italian Meatballs \$60 \$110

Prepared with ground beef, bread crumbs and garlic.

Sweet Chili Glazed Pork Loin \$60 \$110

Boneless roasted pork loin glazed with sweet chili sauce.



HOT ENTRÉES

PASTA ENTRÉES

Small Tray
Serves 8-12pp

Large Tray
Serves 15-20pp

Baked Ziti \$50 \$90

Pasta mixed with ricotta cheese in a rich marinara sauce. Topped with mozzarella.

Penne ala Vodka \$50 \$90

Sautéed onions and pancetta served in a rich creamy tomato sauce.

Pasta Primavera \$50 \$90

Assortment of seasonal fresh vegetables, sautéed in olive oil and garlic or a light cream sauce.

Rigatoni Bolognese \$50 \$90

Served in a rich tomato meat sauce.

Manicotti \$50 \$90

Pasta stuffed with ricotta cheese, baked in a homemade marinara sauce.

Grilled Shrimp Served Over Pasta \$60 \$110

Choice of garlic and olive oil, lemon white wine or Fra Diavolo sauce.

Pasta with Broccoli Rabe & Sausage \$60 \$110

Broccoli rabe sautéed in garlic and olive oil, grilled sausage, sundried tomatoes and fresh herbs.

Pasta Carbonara \$60 \$110

Pancetta sautéed with peas, mushrooms and tomatoes in a light cream sauce.

Homestyle Lasagna \$60 \$110

Your choice of cheese, meat, vegetable or butternut squash.

Eggplant Parmigiano \$60 \$110

Lightly breaded eggplant with homemade marinara sauce, fresh basil, ricotta cheese and fresh mozzarella cheese.

CARVING BOARD *Ask our deli managers regarding pricing.*

Whole Turkey (cooked or carved & put back onto frame).....**Market Price**

Turkey Breast (carved or whole)**Market Price**

Rotisserie Chicken**Market Price**

Cornish Hen**Market Price**

Roasted Duck**Market Price**

Boneless Leg of Lamb**Market Price**

Boneless Stuffed Loin of Pork**Market Price**

Choice of dried fruit or spinach, prosciutto & mozzarella stuffing

Spiral Ham**Market Price**

Herb Roasted Rack of Lamb**Market Price**

London Broil**Market Price**

Beef Brisket**Market Price**

Filet Mignon**Market Price**



SIDE DISHES

	Small Tray <i>Serves 8-12pp</i>	Large Tray <i>Serves 15-20pp</i>
Wild Rice with Sautéed Mushrooms.....	\$40	\$70
Wild Rice with Almonds and Cranberries.....	\$40	\$70
Rice Pilaf	\$40	\$70
Spanish Rice	\$30	\$50
Roasted Tri-Color Potatoes with Garlic & Rosemary	\$40	\$70
Roasted Sweet Potatoes.....	\$30	\$50
Yukon Gold Mashed or Sweet Potatoes	\$30	\$50
Roasted Brussel Sprouts	\$40	\$70
Sautéed Broccoli Rabe with Garlic & Olive Oil	\$40	\$70
Sautéed Spinach with Garlic & Olive Oil.....	\$40	\$70
Roasted Cauliflower.....	\$40	\$70
String Beans Almondine	\$40	\$70
Sautéed Mushrooms and Vidalia Onions	\$40	\$70
Grilled Asparagus.....	\$50	\$90
Grilled or Steamed Vegetables.....	\$40	\$70



KIDS MENU

	Small Tray <i>Serves 8-12pp</i>	Large Tray <i>Serves 15-20pp</i>
Chicken Fingers.....	\$40.....	\$70
Macaroni and Cheese	\$30.....	\$50
Pasta with Butter Sauce.....	\$30.....	\$50
Pasta with Marinara Sauce	\$30.....	\$50
Mozzarella Sticks with Marinara Sauce.....	\$30.....	\$50
Finger Sandwich Platter.....	\$45.....	\$80
<i>Choice of ham & swiss, turkey & american, bologna & american, smooth peanut butter & jelly or Nutella.</i>		



DESSERTS

Small Tray **Large Tray**
Serves 8-12pp Serves 15-20pp

Italian Mini Pastry Platter \$70 \$140
Assortment of mini-napoleans, cannolis, eclairs, fruit tarts, tiramisu and chocolate mousse.

Assorted Gourmet Cookie Platter \$45 \$80

Brownie Platter \$45 \$80
Choice of fudge or walnut.

Fresh Fruit Tart 8" Serves 6-8 pp \$25 each
A seasonal selection of fruits and berries, in a cream-filled tart.

Cheese Cakes Serves 6-8 pp \$16 each
Choose from the following: plain, strawberry, cherry, pineapple, mixed fruit, oreo or chocolate.

Fancy French Macarons Assorted flavors \$2 each

Sheet Cakes (Customized)

¼ Sheet Cake Serves 15-20 pp \$55

½ Sheet Cake Serves 35-40 pp \$90

Full Sheet Cake Serves 75-80 pp \$170

Photo cake available \$15.00 additional per sheet.
Specialty designs available.

Cupcakes – Standard Size \$25/dozen

Select from the following cakes: vanilla, chocolate or red velvet.

Select from the following frostings: chocolate, dark chocolate, vanilla or cream cheese.



BEVERAGES

Coffee/Tea Service *Regular and Decaf*

Small *Serves 12 pp*..... \$30

Large *Serves 25 pp* \$50

Includes milk, half and half, skim milk and sugar.

Fresh Squeezed Juices Store Price

Soda (*liter*) Store Price

Water Store Price

Ice \$4 per bag



ADDITIONAL INFORMATION

Baskets made to order. Inquire with our deli managers.

24 hour notice is required for all large orders.
All menu items and prices are subject to change.

Payment Policy:

Payment is required prior to delivery.

Cancellation Policy:

48 hour cancellation required.

Regular disposable place settings including
serving utensils, plates, forks, knives, spoons and
napkins are included with all orders.

Rentals:

Chafing racks \$10.00 each (disposable)
additional sternos \$2.00 each

Corporate Accounts Welcomed.

Wine and Spirits are available through



313 East 23rd Street, N.Y., N.Y. 10010

212-213-0021

www.mortonwilliamswine.com

10% off non-sale wine and spirits with your catering order.

Please let our catering managers know if there are any
dietary concerns such as allergies at the time the order is placed.

All items are prepared in an environment
with exposure to peanuts, tree nuts, milk, eggs, soy,
wheat, fish, and shell fish.



Morton Williams Locations

Manhattan Locations:

- 130 Bleecker Street • 212-358-9597
- 278 Park Avenue South (22nd Street) • 212-982-7326
- 311 East 23rd Street (2nd Avenue) • 212-689-6192
- 908 Second Avenue (48th Street) • 212-308-6922
- 1031 1st Ave (56th Street) • 212-486-0340
- 140 West 57th Street (between 6th and 7th Avenue) • 212-586-7750
- 917 Ninth Avenue (59th Street) • 212-586-8784
- 1066 3rd Ave (63rd Street) • 212-935-9551
- 1331 1st Ave (71st Street) • 212-439-0636
- 1565 First Avenue (81st Street) • 212-249-2851
- 1211 Madison Ave (87th Street) • 212-722-0229
- 2941 Broadway (115th Street) • 212-666-4190

Bronx Locations:

- 15 East Kingsbridge Road (Jerome Avenue) • 718-933-5910
- 2467 Jerome Avenue (Fordham Road) • 718-584-3410

New Jersey Location:

- 105 River Drive (Jersey City) • 201-626-6565

**Seasoned Professionals with a menu of EXPERTISE....
our unique Catering Department merges the talents of
trained Culinary chefs offering Morton Williams
customers amazing food and excellent service.**



www.MortonWilliams.com