



Thank you for considering Batavia Café as your caterer. Below are samples of our most requested catering menu. Customization of the menu is possible. If you have specific requests or questions, please do not hesitate to call Mayron at 908 918 0100 or mayron@bataviacafe.com.

Sandwich & Salad Catering Packages

Minimum order: 12 persons
 Optional: Individual packaged box for \$1.00

Package Options	Basic	Deluxe with Salad	Gourmet
Combination of most popular gourmet sandwiches & wraps	<ul style="list-style-type: none"> - Turkey Club - CA Chicken - Spicy Aioli Chicken - Tuna Salad - BLT - Hummus Veggie 	<ul style="list-style-type: none"> - Turkey Club - CA Chicken - Spicy Aioli Chicken - Tuna Salad - BLT - Hummus Veggie 	<ul style="list-style-type: none"> - Turkey Club - CA Chicken - Spicy Aioli Chicken - Tuna Salad - BLT - Hummus Veggie
Fresh Salad		✓ Garden Salad (fresh green salad with 3 vegetable toppings & homemade vinaigrette)	✓ Choose a signature salad: Chicken Caesar Salad or Baby Spinach w/ Sweet Potatoes & Avocado or Mesclun with Strawberries & Grilled Chicken
Quinoa / Macaroni Salad			✓
Homemade Cookies		✓	✓
Chips	✓	✓	✓
Drinks (assorted bottled water, sodas, and iced teas)	✓	✓	✓
Disposable utensils	✓	✓	✓
Rate/person	\$17.95	\$24.45	\$32.95

Fresh Green Salads

Medium bowl serves 8-14 ppl

Large bowl serves 20-30 ppl

	Medium	Large
• Garden Salad (fresh lettuce & 3 vegetable toppings) (Vg, DF, GF)	\$ 45	\$ 90
• Baby Spinach with Goat Cheese & Grilled Chicken (GF)	\$ 68	\$ 136
• Vegetarian Caesar Salad (V)	\$ 47	\$ 94
• Chicken Caesar Salad	\$ 59	\$ 118
• Mesclun with Strawberries & Grilled Chicken (GF)	\$ 68	\$ 136
• Baby Spinach with Sweet Potatoes & Avocado (Vg, GF)	\$ 68	\$ 136
• Mediterranean Salad (V, GF)	\$ 59	\$ 118
• Cobb Salad (GF)	\$ 76	\$ 152
• Kale & Spinach with Quinoa & Avocado (V, GF)	\$ 66	\$ 132
• Mesclun with Avocado & Grilled Chicken (GF)	\$ 74	\$ 148
• Baby Spinach with Orzo, Walnuts and Feta (V)	\$ 68	\$ 136

Sandwich Platters

(10 sandwiches minimum)

- Platter of 10 Perfect Mix Sandwiches/Wraps \$ 135
CA Marinated Chicken, Spicy Aioli Grilled Chicken, BLT, Tuna Salad, Hummus Veggie
- Platter of 10 Batavia Best Sandwiches/Wraps \$ 139
Turkey Club, Spicy Aioli Grilled Chicken, BLT, Chicken Bruschetta, Tuna Salad, Hummus Veggie
- Platter of 10 Basic Sandwiches/Wraps \$ 128
Chicken Salad, BLT, Hummus Veggie

Soups

Soup of the Day (3 quarts: serves 9 - 12 ppl) \$ 56

Pasta/Grain Salads

Half tray serves 9-12 ppl

Full tray serves 16-24 ppl

	Half Tray	Full Tray
• Macaroni Salad (V, DF)	\$ 45	\$ 85
• Quinoa Tabbouleh (Vg, DF, GF)	\$ 55	\$ 105
• Mediterranean Quinoa (V, GF)	\$ 65	\$ 125
• Mexican Quinoa (V, GF)	\$ 65	\$ 125

Homemade Desserts

- GF chocolate chip cookies (30) (V, GF) \$ 75
- GF peanut butter choc chip cookies (30) (V,GF) \$ 75
- Oatmeal raisins cookies (30) (V) \$ 60
- Batavia's To-Die-For Brownies (30) (V) \$ 75
- Lemon Squares (30) (V) \$ 60
- Seasonal Fresh Fruit Salad (up to 48 ppl) (V, DF, GF) \$ 80

Ambient Buffet Lunch

(Minimum order: 8 ppl)

Choose:

- **TWO PROTEINS** (DF, GF) \$ 43.50 / pp
 - Marinated grilled chicken
 - Choose for second protein
 - marinated flank steak
 - roasted salmon
 - grilled shrimp
- **THREE PROTEINS** (DF, GF) \$ 55.95 / pp
 - marinated grilled chicken
 - marinated flank steak
 - roasted salmon

Both options includes:

- Seasonal grilled vegetables
- Choice of fresh green salads (see above)
- Small Pasta/Grain salad. Choose between:
 - Quinoa Tabbouleh (Vg, DF, GF)
 - Mediterranean Quinoa (V, GF)
 - Macaroni Salad (V, DF)
- Sliced breads
- Homemade desserts (V)

Half tray serves 9-12 ppl
Full tray serves 16-24 ppl

Hors d'oeuvres / Finger Foods

COLD:

	Half Tray	Full Tray
• Crudite Platter (V, DF, GF)		
• carrots, celery, colorful peppers, broccoli, tomatoes, cucumbers	\$ 50	\$ 95
• 2 spreads: homemade hummus and ranch		
• Assorted Cheese, Fruits and Crackers (V)	\$ 75	\$145
• Toasted Baguette with Walnuts & Blue Cheese Spread (V)	\$ 50	\$ 95
• Mozzarella with Olives and Grape Tomatoes on toothpicks (V, GF)	\$ 50	\$ 95
• Veggie Pinwheels: peppers, celery with cream cheese (V)	\$ 50	\$ 95
• Mini All-Natural Roasted Turkey Cranberry on multigrain (DF, GF)	\$ 50	\$ 95

HOT:

• Bacon & Cheese Pinwheels	\$ 50	\$ 95
• Stuffed Mushrooms with Cheese (V, GF)	\$ 50	\$ 95
• Baked Spinach Artichoke Cup (V)	\$ 50	\$ 95
• Mini Sundried Tomato with Chicken & Mushrooms Paninis	\$ 50	\$ 95

Vegetables

• Honey Roasted Carrots (V, DF, GF)	\$ 45	\$ 85
• Ratatouille (Vg, DF, GF) – optional: parmesan cheese on side	\$ 65	\$ 125
• Roasted Brussel Sprouts with Shallots & Garlic (V, GF)	\$ 45	\$ 85
• Sauteed Mixed Vegetables with Peppers, Onions, Mushrooms (V, DF, GF)	\$ 45	\$ 85
• Sauteed String Beans with Garlic (V, DF, GF)	\$ 45	\$ 85

Starch

• Homemade Mashed Potatoes (V, GF)	\$ 45	\$ 85
• Jasmine Rice with Shallots (Vg, DF, GF)	\$ 45	\$ 85
• French Fries (V, DF)	\$ 45	\$ 85
• Roasted Garlic Potatoes (V, DF, GF)	\$ 45	\$ 85
• Spanish Rice (Vg, DF, GF)	\$ 45	\$ 85

Pasta

• Vegetable Lasagna (V)	\$ 65	\$ 125
• Angus Beef Lasagna	\$ 65	\$ 125
• Baked Penne with Sundried Tomatoes & Spinach (V)	\$ 65	\$ 125
• Mac N' Cheese (V)	\$ 65	\$ 125
• Baked Ziti with Marinara Sauce (V)	\$ 65	\$ 125

Poultry	Half Tray 9-12 ppl	Full Tray 16-24 ppl
Chicken Cacciatore (DF, GF) Seared chicken thighs and breasts cooked with sauteed onions, garlic, peppers, carrots, mushrooms, and simmered with pinot noir, tomatoes, herbs and olives	90	175
Chicken Francese Sliced chicken breasts dipped with flour and egg and then seared with a combination of Pinot Grigio and lemon sauce	85	165
Chicken Madeira (GF) Seasoned chicken breast, seared with sauteed mushrooms and Madeira wine, then topped with mozzarella cheese	90	175
Chicken Marsala Sliced chicken breasts, pan-seared in a creamy mushrooms sauce simmered with marsala wine	90	175
Chicken Tikka Masala (GF) Chicken breast pieces marinated overnight with yogurt and wonderful seasonings, then sauteed with creamy spiced tomato based sauce	90	165
Cog Au Vin Tender chicken thighs and drumsticks braised with Pinot Noir, applewood smoked bacon, mushrooms, pearl onions	90	175
Lemon Chicken Piccata Sliced chicken breasts pan-seared in a delicious lemon capers sauce.	85	165
Honey Mustard Chicken (DF) Sliced baked chicken breasts seasoned with honey, mustard and herbs	85	165
Tuscan Chicken Chicken breasts coated with parmesan, sundried tomatoes, spinach sauce.	90	175
Turkey Chili (DF, GF) Ground turkey, tomatoes, carrots, celery, onions, peppers, red, white & black beans	90	175
All-Natural Freshly Roasted Turkey Breast Includes homemade stuffing, gravy, cranberry sauce	200	395
Fish		
Baked Salmon with Honey Mustard & Pecan Crust Salmon fillets baked with honey mustard sauce, topped with bread crumbs and crushed pecans crust	market price	market price
Baked Cod with Lemon & White Wine Cod fillets baked with a mixture of lemon and Pinot Grigio and topped with Panko bread crumbs	market price	market price
Beef & Pork		
Beef Bourguignon Tender beef brisket chunks simmered for 3 hours with Pinot Noir, applewood smoked bacon, cremini mushrooms, carrots, pearl onions, and garlic	145	285
Beef Stroganoff Tender angus chuck roast slowly braised with sauteed mushrooms, sauvignon blanc, onions, garlic, crème fraiche, and finished with chopped fresh chives	145	285
Honey Roasted Pork Loin (GF) Seasoned pork loins are seared and then roasted with delicious honey garlic sauce	85	165
Italian Meatloaf All-natural angus ground beef, peppers, onions, topped with seasoned tomato sauce	85	165
Shepherd's Pie Filled with sauteed angus ground beef, chopped carrots, onions, peas, and then topped with baked creamy mashed potatoes and parmesan cheese	85	165
Flank Steak (DF, GF) Marinated with wonderful seasonings for hours then grilled to juicy perfection	115	225

Continental Breakfast:

- Jug of coffee (regular/decaf) \$ 30
- Jug of hot water with assorted Harney & Sons tea flavors \$ 30

- Individually packed (min 6 ppl) \$ 19.50 / pp
 - Assorted breakfast pastries (muffin, mini scone, all-natural bagel)
 - Fresh fruit salad

- Assorted dozen mini scones (butter, cranberries, oatmeal raisins) \$ 36 / dz
- Assorted mini croissants (butter, chocolate, almond) \$ 49 / dz
- Assorted mini danishes \$ 56 / dz
- Blueberry muffins \$ 24 / 6 pc
- All-natural handrolled bagels \$ 29 / dz
 - With cream cheese \$ 40

- Loaf of homemade banana or pumpkin bread (16 sm pieces) \$ 32
- Loaf of homemade gluten free banana / zucchini bread (16 sm pieces) \$ 42

- Avocado Toast (Vg, DF) \$ 38 / 6 slices

- Fruit salad (sliced apple, berries, cantaloupe & seasonal fruits)
 - Individual (12 oz cup) \$ 9.95 / pp
 - Fruit salad for 6 ppl (40 oz bowl) \$ 32
 - Fruit salad for 12 ppl (60 oz bowl) \$ 49

- Yogurt parfaits (yogurt, granola, berries with honey)
 - \$ 10.25 / pp
 - \$ 59 / 6 pp
 - \$ 115 / 12 pp

Hot Breakfast

Half tray serves 9-12 ppl
Full tray serves 16-24 ppl

	Half Tray	Full Tray
• Scrambled Eggs (V, GF)	\$ 50	\$ 85
• Applewood Smoked Bacon (DF, GF)	\$ 50	\$ 85
• Breakfast Sausage Links	\$ 50	\$ 85
• Home Fries with Peppers & Onions (Vg, DF, GF)	\$ 50	\$ 85
• Pancakes Maple Syrup (V)	\$ 90	\$ 165
• 9" Crustless Spinach Quiche (V, GF)	\$ 38	
• 9" Ham & Spinach Quiche	\$ 38	



Host your special event at Batavia!

Our spacious, casual chic space is available to host your private events. Whether it is a birthday, graduation, holiday, baby shower, corporate, or any other events, we will work with you to create a wonderful and smooth event.

Our space is available for rent any day, after 3 pm to 10 pm and ALL DAY on Sundays. Maximum capacity is 50 people.

Specifics:

- Private room rate: \$500 for 2.5 hours. Any additional time will be \$100 / half hour. Not open to the public.
- Above rates do not include foods and drinks. Please refer to our catering menu at the front of this package for options. Outside foods are not permitted (with the exception of specialty cakes).
- Our restaurant is a BYOB facility. We will be happy to provide ice and wine glasses for your convenience.

In-House Breakfast / Coffee Meeting is available from 8:30 – 10:30 AM:

- Minimum order of \$180 for less than 20 ppl; or \$300 for less than 50 ppl
- Set up and clean up are included for In-House Breakfast Meeting
- 3 business days notice is required
- No room charge, but please note that for breakfast meetings, the restaurant is open to the public as well



For more information, please contact Mayron Betancur at 908 918 0100 or email at mayron@bataviacafe.com