

BREAKFAST

CHAMPIGNON BREAKFAST PLATTER **4.50 Per Person**

An Appetizing Arrangement of Freshly Baked Muffins, Cheese and Fruit Danish, All-Butter Croissants, Cinnamon Buns, & New York Bagels Accompanied by Sweet Butter, Preserves & Plain Cream Cheese

NEW YORK BAGELS **2.95 Per Person**

A Variety of Large Bagels & Bialys. Served with Plain, Scallion, & Vegetable Cream Cheese, Sweet Butter & Preserves

SLICED NOVA SCOTIA SALMON PLATTER WITH BAGELS & ROLLS **10.75 Per Person**

Served with Tomato, Cucumber, Bermuda Onions, Capers & Lemon Wedges *Add Smoked Whitefish for an Additional 4.00 Per Person*

BREAKFAST PACKAGES

10 PERSON MINIMUM

ALL INCLUSIVE CHAMPIGNON CONTINENTAL

Champignon Breakfast Platter, Premium Coffee & Herbal Tea Service, Freshly Squeezed Orange Juice & Fresh Fruit Platter

11.95 Per Person

EXECUTIVE BREAKFAST

Scrambled Eggs, Home Style Potatoes, Bacon & Sausage. Toast and Fresh Fruit, Champignon Breakfast Platter, Premium Coffee & Herbal Tea Service, Freshly Squeezed Orange Juice & Fresh Fruit Platter

18.95 Per Person

MEETING PLEASER

Hot Egg Sandwiches Served Burrito Style, Champignon Breakfast Platter, Premium Coffee & Herbal Tea Service, Freshly Squeezed Orange Juice & Fresh Fruit Platter

15.95 Per Person

To Complete Your Breakfast

- Premium Coffee & Herbal Tea Service
2.75 Per Person
- Latte
4.25 Per Person
- Freshly Squeezed Orange Juice
3.00 Per Person
- Fresh Fruit Platter
5.50 Per Person
- Cheese Platter with Fresh Fruit
9.50 Per Person
- Fruit Skewers with Yogurt Dipping Sauce
7.50 Per Person
- Individual Fresh Fruit, Yogurt & Granola Parfaits (Bowl Available)
5.95 Per Person
- Bowl Of Boiled Eggs **1.25 each**
- Assorted Canned Carbonated Beverages **1.50 Per Person**
- Bottled Water **1.50 Per Person**

www.champignoncafe.com

e-mail: catering@champignoncafe.com

Phone: (212) 987 1700 Fax: (212) 987 1701

HEARTIER BREAKFAST FARE

10 PEOPLE MINIMUM

FULL AMERICAN HOT BREAKFAST **10.75 Per Person**

Scrambled Eggs, Home Style Potatoes, Bacon & Sausage. Toast and Fresh Fruit.

OMELET BUFFET **11.95 Per Person**

Our Own Variety of Specialty Omelet's, Filled with Fresh Vegetables, Imported & Domestic Cheeses and Specialty Meats. Served with Home Style Potatoes, Bacon & Sausage and Our New York Bagel Platter.

HOT BREAKFAST SANDWICHES **6.50 Per Person**

Hot Egg Sandwiches Served Burrito Style.

♥Ask Us About Using Egg Whites♥

QUICHE

Served Room Temperature, This Signature Item Can Be Served Any Time of Day

● Leek & Swiss ● Loraine ● Spinach ● Broccoli ● Mushroom ●

Served with Garden Salad & Dinner Rolls

8.95 Per Person

VARIETY OF MINI SANDWICHES **6.50 Per Person**

- Roasted Veggies, Mozzarella & Pesto
- Tomato, mozzarella & Basil
- Chicken Breast Avocado, Sprouts & Mayo
- Cucumber & veggie Cream Cheese
- Roasted beef Watercress & Horseradish cream
- Dilled Egg Salad
- Genoa Salami & provolone With Butter
- Smoked Salmon With Butter & Chives
- Traditional Chicken Salad
- Tuna Salad With Cucumber
- Prosciutto di Parma, Arugula & butter
- Roasted Eggplant, Arugula, parmigiano & Tomato
- And Also pb&j for Kids!

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CHAMPIGNON SANDWICH

Packages Are Priced Per- 6 Person Minimum

SANDWICH PACKAGE #1 – 8.95

Platter of Assorted Sandwiches and Wraps Garnished with Gourmet Chips

SANDWICH PACKAGE #2 – 10.95

Platter of Assorted Sandwiches and Wraps Garnished with Gourmet Chips

Choice of Mixed Greens or Pasta or Potato Salad

SANDWICH PACKAGE #3 – 14.95

Platter of Assorted Sandwiches and Wraps Garnished with Gourmet Chips

Mixed Greens, Choice of Pasta or Potato Salad Dessert Bar and Butter Cookie Platter

SANDWICH PACKAGE #4 – 15.95

Platter of Assorted Sandwiches and Wraps Garnished with Gourmet Chips

Mixed Greens, Choice of Pasta or Potato Salad, Dessert Bar and Butter Cookie Platter

or Fresh Fruit Platter and Carbonated Canned Beverages & Bottled Water

THE ALL INCLUSIVE CHAMPIGNON SANDWICH PACKAGE - \$18.95 PER PERSON

Assorted Sandwiches and Wraps Garnished with Gourmet Chips

Mixed Greens & Pasta Salad

Dessert Bar and Butter Cookie Platter & Fresh Fruit Platter

Carbonated Canned Beverages & Bottled Water

***Our Sandwich Variety is Abundant; Allow Us To Make Your Selection Or
When Placing Your Order Choose By Number***

Heroes By The Foot

Your Hero Selection Includes Mixed Greens and Pasta Salad

Three-Foot (Serves up to 10 pp) \$105.00 Six-Foot (Serves up to 25 pp) \$190.00

AMERICAN: Roast Beef, Roast Turkey, Baked Virginia Ham, American Cheese, Lettuce, Tomato & Russian Dressing

ITALIAN: Ham, Genoa Salami, Cappicola, Pepperoni, Provolone Cheese, Lettuce, Tomato, Onion, Oil & Vinegar.

VEGETARIAN: Roasted Vegetables, Roasted Peppers and Balsamic Vinaigrette.

MILANESE: Breaded Pan-sautéed chicken Cutlet, Provolone, Lettuce and Tomato with Rosemary Mayonnaise

SOUTHWESTERN: Sliced Marinated Steak with Caramelized Onion, Romaine Lettuce and Tomato.

PILGRIM: Sliced Roast Turkey, Crispy Bacon, Jarlsberg cheese, Lettuce, Tomato and Roasted Onion Mayonnaise.

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SPECIALTY SANDWICH

- S1 - FRESH MOZZARELLA & TOMATO WITH BASIL, OLIVE OIL & VINEGAR ON FRENCH BAGUETTE
S2 – SMOKED TURKEY, SLICED GREEN APPLE, BRIE CHEESE & HONEY MUSTARD ON A BAGUETTE
S3 – FRESH ROASTED TURKEY BREAST WITH CRANBERRY SAUCE, ROMAINE LETTUCE & PLUM TOMATO ON A DUTCH ROLL
S4 – ROASTED TURKEY & PROVOLONE, LETTUCE, PLUM TOMATO ON JEWISH RYE
S5 – GOAT CHEESE, CUCUMBER, SPROUTS, SUNDRIED TOMATO ON A BAGUETTE
S6 – GENOA SALAMI, BLACK FOREST HAM, ROASTED TURKEY, PROVOLONE CHEESE WITH ROMAINE LETTUCE, SUNDRIED TOMATO, RED ONIONS AND OLIVE OIL AND VINEGAR ON BAGUETTE
S7 – SMOKED TURKEY, ROMAINE LETTUCE & CHEDDAR CHEESE WITH HONEY MUSTARD ON SEVEN GRAIN BREAD
S8 – ROAST BEEF, HAM & TURKEY WITH PROVOLONE LETTUCE, PLUM TOMATO, VIRGIN OLIVE OIL AND BALSAMIC VINEGAR ON BAGUETTE
S9 – PROSCIUTTO DE PARMA, ROASTED RED PEPPERS, FRESH MOZZARELLA, TOMATOES & PESTO WITH HINT OF BALSAMIC ON TOASTED CIABATTA
S10 – DILL CHICKEN SALAD WITH CRISPY LETTUCE ON PUMPERNICKEL BREAD
S11 – EGG SALAD ON WHOLE WHEAT WITH LETTUCE
S12 – ROAST BEEF, MONTEREY JACK CHEESE, RUSSIAN DRESSING, ROASTED PEPPERS ON SEVEN GRAIN BREAD
S13 – TUNA ITALIAN – NO MAYONNAISE – MUSTARD, LEMON, VEGETABLES & LETTUCE ON JEWISH RYE
S14 – SMOKED SALMON, CREAM CHEESE, ONIONS, CAPERS, TOMATOES ON PUMPERNICKEL
S15 – SMOKED TURKEY, ASIAGO CHEESE, HERBED MAYONNAISE, TOMATOES, CORNICHONS & LETTUCE ON BRIOCHE
S16 – SMOKED TURKEY WITH BACON, TOMATOES, LETTUCE WITH MAYONNAISE ON SOUR DOUGH BREAD S17 – TUNA SALAD, WATERCRESS, PLUM TOMATO, LETTUCE ON JEWISH RYE

Panini

- P1 – NEW YORKER: ROAST BEEF, AMERICAN CHEESE, CARAMELIZED ONION, THOUSAND ISLAND DRESSING
P2 – CUBAN– HAM, SMOKED TURKEY, SWISS CHEESE, PICKLES & MUSTARD
P3 – MADISON– GOAT CHEESE, BERMUDA RED ONION PORTOBELLO MUSHROOM, SPINACH, VIRGIN OLIVE OIL & BALSAMIC VINEGAR
P4 - ITALIANO – GRILLED CHICKEN, ROASTED PEPPERS, FRESH MOZZARELLA & PESTO SAUCE
P5– COPENHAGEN– HOME –MADE\ ROASTED TURKEY, SWISS CHEESE, CARAMELIZED ONION & TOMATO
P6– TUNA MELT– GRADE A WHITE TUNA SALAD, MELTED SWISS, RED ONION & PLUM TOMATO

HOT HERB FOCACCIA

- F1 – MONTERREY CHICKEN: SPICY ROASTED CAJUN CHICKEN BREAST, AVOCADO, MIX GREENS, MILDLY SPICED MONTERREY JACK CHEESE & SUNDRIED TOMATO AIOLI
F2 – ROSEMARY: TENDER GRILLED LEMON & ROSEMARY CHICKEN BREAST, FRESH MOZZARELLA, PLUM TOMATO, BERMUDA ONION TOPPED WITH BASIL PESTO SAUCE
F3 – THE THREE MUSKETEERS: CRISPY CHICKEN CUTLET, ROMAINE LETTUCE, PLUM TOMATOES, RED ONION & HORSERADISH SAUCE
F4 – HOT NYC: ROASTED BEEF, CHEDDAR CHEESE, BERMUDA ONION & HORSERADISH SAUCE
F5 – VEGETARIAN ALTERNATIVE: SAUTÉED EGGPLANT WITH PLUM TOMATO, MOZZARELLA, OVEN ROASTED RED PEPPERS & BASIL PESTO SAUCE
F6 – PORTOBELLO: MARINATED GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, FRESH BASIL, FRESH MOZZARELLA WITH BALSAMIC VINEGAR & VIRGIN OLIVE OIL

WRAPS

- W1 – CHICKEN CAESAR– GRILLED CHICKEN MIXED WITH ROMAINE LETTUCE, CROUTONS WITH CAESAR DRESSING IN SPINACH OR PLAIN WRAP
W2 – CALIFORNIA CHICKEN – FREE RANGE LEMON GRILLED CHICKEN OVER ROASTED PEPPERS, AVOCADO AND PLUM TOMATO, MIXED GREENS, LOW-FAT ITALIAN DRESSING IN A WHEAT WRAP

W3 – CHAMPIGNON CHICKEN – SPICY CAJUN GRILLED CHICKEN, GRILLED VEGETABLES, AVOCADO AND TOMATO ON SUNDRIED TOMATO WRAP
 W4 – CHUNKY – WHITE MEAT DILL CHICKEN SALAD, MIXED BABY GREEN, ALFALFA SPROUTS ON SUNDRIED TOMATO OR PLAIN WRAP
 W5 – CHEESY VEGGIE – GRILLED & MARINATED SEASONAL VEGETABLES, MONTERREY JACK CHEESE WITH BASIL PESTO SAUCE ON WHEAT OR SPINACH WRAP
 W6 – TUNA SALAD – MIXED GREENS, TOMATOES & CUCUMBER
 W7 – FRENCH WRAP – SMOKED TURKEY, BRIE CHEESE, LETTUCE & HONEY MUSTARD
 W8 – PALERMO – FRESH MOZZARELLA WITH MIXED GREEN SALAD, PLUM TOMATO AND SUNDRIED TOMATO AIOLI ON PLAIN WRAP
 W9 – AMERICAN WRAP – ROAST BEEF WITH AMERICAN CHEESE, BERMUDA ONION AND LETTUCE WITH MAYONNAISE ON PLAIN WRAP

Side Salads (Six People Minimum)

Garden Salad: Romaine Lettuce, Tomato And Cucumber, Garnished With Carrots **\$4.25pp**
Mesclun Salad: The Freshest Mixed Greens Garnished With Tomato And Cucumber **\$4.25pp**
Caesar Salad: Romaine Lettuce, Home-Made Croutons And Shredded Parmesan Cheese **\$4.75pp**
Spinach Salad: Baby Spinach Topped With Mushrooms, Tomato & sweet Peppers **\$5.25pp**
Feta Salad: Crispy Romaine Lettuce, Tomato, Bermuda Onion And Feta Cheese **\$5.25pp**

Add Chicken To Any Of The Above Salads \$4.25pp
Add Grilled Jumbo Shrimp To Any Of The Above Salads \$6.50pp

Gourmet Side Salads (Six People Minimum)

Tri-Color Pasta Salad: Mixed With Vegetables & Lemon Dressing **\$4.75pp**
New Potato Salad **\$4.75pp**
Corn Health Salad: Diced Red & Green Peppers Garnished With Fresh Dill **\$3.95pp**
Hearts Of Palm: Broccoli, Sundried Tomato, Red & Green Peppers In Lemon Dressing **\$5.50pp**
Shell Pasta With Pesto Sauce. **\$4.75pp**
Coleslaw: With Golden Raisins And Shredded Carrots **\$4.25pp**
Artichoke Hearts: Broccoli, Sundried Tomato, Red & Green Peppers In Lemon Dressing **\$6.50pp**
Cheese Tortellini With Pesto Cream Sauce **\$6.50pp**
Tabuli Salad: Italian Parsley, Crushed Wheat, Diced Tomato In Olive Oil & Lemon **\$6.50pp**
Tomato & Cucumber: Diced Red Onion, Green & Red Peppers, Parsley In Italian Citrus **\$5.25pp**
Red Cabbage: Tossed In Olive Oil & Lemon Dressing **\$4.25pp**

CHAMPIGNON EXPRESS
EASY TO ORDER MENUS WITH WIDE CROWD
APPEAL
10 PERSON MINIMUM

**ALL MENUS INCLUDE DESSERT BAR & COOKIE
PLATTER!**

EXPRESS MENU A - 14.95 PER PERSON

- Champignon Sandwich & Wrap Platter
- Chicken Finger Platter with Honey Mustard & Barbecue Dipping Sauces
- Mesclun Greens Tossed With Balsamic Vinaigrette
- Dessert Bar & Cookie Platter

EXPRESS MENU B - 18.95 PER PERSON

- Sliced Marinated & Grilled Breast of Chicken and Grilled Jumbo Shrimp Over Mesclun Greens
- Hot Penne A La Vodka
- Platter of Miniature Pinwheel Sandwiches
- Dessert Bar & Cookie Platter

EXPRESS MENU C - 16.25 PER PERSON

- Champignon Sandwich & Wrap Platter
- Grilled Chicken Caesar Salad
- Hot Farfalle Pasta Primavera
- Dessert Bar & Cookie Platter

Specialty Entrée Salad Platters (Ten People Minimum)

Mozzarella Salad: Fresh Mozzarella & Tomato Over Mesclun Salad Topped With Basil Pesto Sauce, Olive Oil & Balsamic Vinegar **\$9.25pp**

Portobello Salad: Marinated & Grilled Portobello Mushrooms & Roasted Peppers, Served Over Mixed Greens **\$9.75pp**

Shrimp & Chicken: Grilled Chicken and Jumbo Shrimp Served Over Mix Greens **\$12.95pp**

Grilled Chicken Cobb: Grilled Marinated Chicken Breast, Avocado, Roma Tomato, Bacon & Blue Cheese Crumbs Served Over Bed Of Mix Greens **\$14.95pp**

BOXED MEALS

Breakfast Box #1 – 7.50

Miniature Danish, Croissant and Loaf Cake, Whole Fruit & Orange Juice

Breakfast Box #2 – 7.50

Bagel with Cream Cheese, Fresh Fruit Salad & Orange Juice

Sandwich Box – 13.75

Your Choice of Sandwich or Wrap – Garden Salad or Pasta Salad, Two Cookies

Picnic Box – 14.95

Choice Of: Traditional Tuna Salad, Tuna Italiana, Chunky Chicken Salad with Dill, or Chicken Salad with Basil Includes Dinner Roll, Garden Salad or Pasta Salad, Two Cookies or Fudge Brownie

Entrée Salad Box – 15.95

Includes Bag of Chips, Dinner Roll, Two Cookies or Fudge Brownie

Grilled Chicken Caesar – Croutons, Shredded Parmesan Cheese over Romaine Lettuce with Caesar Dressing and Grilled Breast of Chicken

Portobello Mushroom – Fresh Mozzarella, Sun dried Tomato over Mixed Greens

Cajun Grilled Chicken – Roasted Peppers, Sesame Noodles over Mixed Greens

Chef Salad – Ham, Turkey, Roast Beef and Swiss Cheese Over Romaine Lettuce with Sliced Hard Boiled Eggs, Red Onions, Tomato & Olives

Tuna Salad – Roasted Peppers, Plum Tomato, Red Bermuda Onion over Mixed Greens

Fresh Mozzarella Salad – With Avocado Brushed with Fresh Lemon Juice, Sun dried Tomato over Baby Spinach with Side of Basil Pesto Sauce

BOXED LUNCH OPTIONS

Half Sandwich Available for \$2 Off

Fruit Salad – 3.00

Bag of Chips – 2.00

Fudge Brownie In Place Of Two Cookies – 1.50

Additional Side Salad – 2.75

Bottled Water or Canned Carbonated Beverage – 1.50

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PARTY PLATTERS

These bountiful platters offer something for every appetite. Delicious foods are artfully displayed with just the right accompaniments to entice your guests.

Crudités Colorful crunchy vegetables arranged artfully on platter, served with blue cheese dip. Small: \$39.00 (serves up to 10 persons) Medium: \$60.00 (serves 15 to 20 persons) Large: \$80.00 (serves 25 to 30 persons)

Fruit Display Fresh sliced seasonal fruit. Small: \$45.00 (serves up to 10 persons) Medium: \$65.00 (serves 15 to 20 persons) Large: \$90.00 (serves 25 to 30 persons)

Cheese & Fruit Combination of sliced domestic and international cheeses, garnished with sliced seasonal fruit, accompanied by platter of water crackers and slices of French baguette. Small: \$45.00 (serves up to 10 persons) Medium: \$70.00 (serves 15 to 20 persons) Large: \$95.00 (serves 25 to 30 persons)

Cheese platter An assortment of domestic and imported cheeses, accompanied by platter of water crackers and slices of French baguette. Small: \$55.00 (serves up to 10 persons) Medium: \$80.00 (serves 15 to 20 persons) Large: \$105.00 (serves 25 to 30 persons)

Champignon Antipasto Featuring an Assortment of meats & Specialty Cheeses including Mortadella, Prosciutto Genoa Salami, Smoked Turkey, Roasted Beef, Beautifully Garnished. Accompanied by Fresh sliced bread and variety of dressings. Small: \$55.00 (serves up to 10 persons) Medium: \$85.00 (serves 15 to 20 persons) Large: \$105.00 (serves 25 to 30 persons).

Buffalo Chicken Wings Seasoned & breaded with our own selection of herbs and spice served with carrots, celery and blue cheese dip. (3 wings per person) 5.25 pp.

Chicken Finger Platter An Assortment of Crispy Fried Chicken Strips with Barbecue, Honey Mustard & Buffalo-Style Dipping Sauces – 8.25 Per Person

Dessert Bar and Butter Cookie Platter An Assortment of Butter Cookies, Fudge Brownies, Fruit Bars, Bloodies, Chocolate Cheesecake Bars 4.25 Per Person

Assorted Homemade Cupcakes With Fresh Butter cream Frosting 3.50 Per Person.

Hors D'Oeuvres Prices Are Per Dozen (Two Dozens Minimum)

- Cherry Tomatoes Stuffed With Herbed Goat Cheese \$24.00
- Fruit And Cheese Mini Skewers \$28.00
- Mixed Seasons' Fruit Skewers \$19.00
- Assorted Mini Quiches. \$17.00
- Mozzarella, Tomato, Fresh Basil On Italian Bruschetta \$20.00
- Sesame Chicken Fingers \$22.00
- Grilled Chicken Fingers With Honey Mustard And BBQ Dip \$15.00
- Assorted Mini Wraps Filled With A Variety Of Meats \$18.00
- Mozzarella Boccocini Wrapped With Prosciutto, Herb Vinaigrette Dressing & Green Olives \$22.00
- Hearts Of Palm Wrapped In Smoked Salmon \$25.00
- Smoked Salmon & Cream Cheese On Pumpernickel Bread With Capers & Dill \$25.00