CATERING

me & you

RESTAURANT & BAR

326 Broadway, Bethpage, NY 11714

516-719-0088 • 326broadwaycafe@gmail.com

meandyourestaurant.com

BRUNCH BUFFET

OPTION 1
$48 PP

MUFFINS & CROISSANTS

SALADS choose 2

caesar salad
hearts of romaine, shaved parmesan, toasted foccacia

tomato & mozzarella
fresh basil, balsamic

classic wedge
iceberg, bacon, bleu cheese, tomatoes, bleu cheese dressing

greek salad
tomatoes, spinach, feta, pickled red onions, quinoa, cucumbers, chickpeas, white balsamic dressing

quinoa salad bowl
brussel sprouts, butternut squash, spinach, feta, candied pecans

HOT ITEMS choose 5

classic eggs benedict

mini veggie frittas or **portugese egg bake**

mini avocado toast

special k french toast with maple syrup

mini waffles or **pancakes** with maple syrup

crispy bacon or **sausage**

home fried potatoes or **mashed**

24-hour tomato rigatoni with ricotta and basil

chicken marsala or **chicken francaise**

roasted organic chicken

buttermilk chicken sandwiches

braised short rib (+6)

COOKIE PLATTERS

COFFEE, TEA & SODA

All catering packages are priced for a 4-hour event and include exclusive use of the entire restaurant.
Bar, Gratuity, Room Fee, and 3% Credit Card Processing Fee additional.

me & you

BRUNCH BUFFET

OPTION 2
$52 PP

MUFFINS & CROISSANTS

SEASONAL FRUIT PLATTERS

SALADS – Served Family Style or Buffet Style (choose 2)

caesar salad
hearts of romaine, shaved parmesan, toasted foccacia

tomato & mozzarella
fresh basil, balsamic

classic wedge
iceberg, bacon, bleu cheese, tomatoes, bleu cheese dressing

greek salad
tomatoes, spinach, feta, pickled red onions, quinoa, cucumbers, chickpeas, white balsamic dressing

quinoa salad bowl
brussel sprouts, butternut squash, spinach, feta, candied pecans

me & you cobb
hard boiled egg, cucumbers, grilled shrimp, green goddess dressing
– or –
the south
baby greens, kale, tomatoes, black beans, roasted corn, crispy tortillas, avocado, red onion, buttermilk ranch dressing, grilled bbq chicken

HOT ITEMS choose 6

classic eggs benedict or **california benedict**

special k french toast with maple syrup

mini waffles or **pancakes** with maple syrup

crispy bacon or **sausage**

home fried potatoes or **mashed**

fish & chips beer-battered cod, tartar, lemon

pan seared organic salmon
with seasonal ratatouille

shrimp zucchini linguini
with lemon white wine sauce

lobster ravioli

chicken marsala or **marry me chicken** or **brick-pressed roasted organic chicken**

buttermilk chicken sandwiches

braised short rib (+6)

roasted pork tenderloin with peach bourbon glaze

COOKIE PLATTERS OR INDIVIDUAL DESSERT

COFFEE, TEA & SODA

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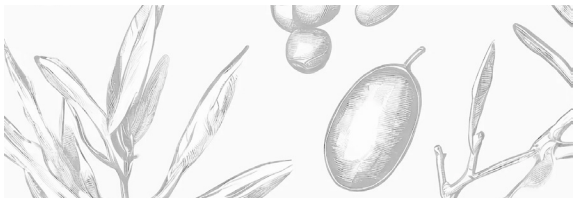
Bar, Gratuity, Room Fee, and 3% Credit Card Processing Fee additional.

BRUNCH À LA CARTE

$52 PP



MUFFINS & CROISSANTS
served with butter & jam

APPETIZER host choose 1

fruit plate with greek yogurt, granola, honey

seasonal soup

yogurt partfait greek yogurt, toasted almonds, sour cherry compote, lotus biscoff crumble

crispy buratta with baby arugula, shaved parmesan, roasted tomatoes, toasted focaccia, balsamic glaze

ENTRÉES host choose 5 / guest to choose 1

avocado toast

classic eggs benedict or **california benedict**

buttermilk pancakes with berries & bacon or sausage

special k french toast with maple syrup and bacon

triple decker turkey club with classic fries
house roasted turkey breast, lettuce, tomato, bacon, avocado, mayo, sourdough toast

classic cuban with classic fries
roasted pork loin ham, pickles, swiss cheese, spicy mayo, ciabatta roll

pan-seared salmon
herb risotto, sautéed spinach

lobster ravioli pink sauce, parsnip puree, crispy parsnips

penne alla vodka

shrimp & zucchini linguini
ribbons of green & yellow squash, lemon wine sauce, basil

chicken parmesan
heirloom tomatoes, basil, tomato sauce & fresh mozzarella

chicken & waffles buttermilk fried boneless chicken thigh, belgian waffle, maple sweet potato butter

chicken milanese
baby arugula, roasted mushrooms & tomatoes, parmesan foccacia croutons, balsamic

roasted ½ boneless chicken
fingerling potatoes, sautéed spinach

braised short rib (+6)

COOKIE PLATTERS OR PLATED DESSERT

COFFEE, TEA & SODA

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BUFFET DINNER

$59 PP

CHEESE & CRUDITÉ
on bar

FRESH ROLLS & BREADSTICKS
with butter

SALADS – Served Plated or Family Style – choose 2

caesar salad
hearts of romaine, shaved parmesan, toasted foccacia

tomato & mozzarella
fresh basil, balsamic

classic wedge
iceberg, bacon, bleu cheese, tomatoes, bleu cheese dressing

greek salad
tomatoes, spinach, feta, pickled red onions, quinoa, cucumbers, chickpeas, white balsamic dressing

quinoa salad bowl
brussel sprouts, butternut squash, spinach, feta, candied pecans

me & you cobb
hard boiled egg, cucumbers, grilled shrimp, green goddess dressing

– or –

the south
baby greens, kale, tomatoes, black beans, roasted corn, crispy tortillas, avocado, red onion, buttermilk ranch dressing, grilled bbq chicken

ADD FILET MIGNON CARVING
+12 PP

CHAFFING DISHES choose 6

rigatoni bolognese

lobster ravioli brandy cream sauce

orecchiette with broccoli rabe & sweet italian sausage

penne alla vodka

scampi shrimp lemon white wine sauce

pan-seared salmon
sautéed spinach & roasted tomato ragout

chicken milanese
baby arugula, shaved parmesan, balsamic glaze

chicken parmesan
heirloom tomatoes, basil, tomato sauce & fresh mozzarella

roasted pork tenderloin
peaches, bourbon demi

brick-pressed roasted organic chicken

braised beef brisket
sweet onion gravy

roast pernil
cuban style pork with rice and beans

braised short rib of beef (+6 pp)
red wine demi, crispy shallots

baked mac & cheese

white veggie lasagna

whipped potatoes and seasonal veggies

seafood aqua pazza
shrimp, musssels, clams, rustic tomato sauce

eggplant rollatini

COOKIE PLATTERS & FRUIT –or– MINI PASTRIES

COFFEE, TEA & SODA

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SIT DOWN DINNER

$59 PP

CHEESE & CRUDITÉ
on bar at arrival

FRESH ROLLS
with butter

SALADS choose 1

harvest salad
baby greens, feta, candied pecans, quinoa, cranberries, white balsamic dressing,

tomato & mozzarella
fresh basil, balsamic

greek salad
tomatoes, spinach, feta, pickled red onions, quinoa, cucumbers, chickpeas, white balsamic dressing

quinoa salad bowl
brussel sprouts, butternut squash, spinach, feta, candied pecans

tlc salad
poached shrimp, baby green beans, tomatoes, avocado, red onion, bacon, lime agave dressing

ADD PASTA COURSE
+2 PP

DESSERT choose 1 or credit towards cake

fruit & cookies

chocolate flourless cake

cheesecake

ice cream sundae

COFFEE, TEA & SODA

ENTRÉES choose 3

seared maryland crab cakes
jambalaya rice, green beans, classic tartar, lemon

lobster ravioli
sautéed spinach, parsnip puree, brandy cream sauce, crispy parsnips

orecchiette with broccoli rabe & sweet italian sausage

scampi shrimp lemon white wine sauce risotto

miso glazed salmon stir fried vegetable fried rice, baby bok choy, sweet chili drizzle

pan-seared bronzino
sautéed spinach, tomato, olive artichoke relish

chicken parmesan
rustic tomato sauce, fresh mozzarella

chicken milanese
roasted new potatoes & broccoli rabe, roasted tomatoes, parmesan cheese

roasted ½ boneless chicken
fingerling potatoes, thyme

roasted double-cut pork chop
whipped maple seet potatoes, green beans, apple compote, demi

roasted rack of lamb (+8 pp)
butternit squash puree, asparagus, olive relish, red wine demi, cherry glaze

braised short rib of beef (+6 pp)
whipped potatoes, red wine demi, crispy shallots

grilled prime rib sirloin (+12 pp)
whipped potatoes, nany green beans, demi, frizzled onions

fish & chips beer-battered cod, steak fries, tartar, lemon

veal picatta with artichokes

vegetarian upon request

me & you

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PRIVATE CHEF MENU

In-house or at your house.*
Perfect for birthdays, anniversaries, and truly special events.
Minimum of 12 guests / Maximum of 24 guests

6-course meal 120 pp

8-course meal 150 pp

*Servers additional for in-home events.

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BAR

Coffee, tea, and soda are included in all catering packages.

mimosa & bellini bar 12 pp

spritz bar 14 pp
Aperol spritz
lemon spritz
Hugo lemon mint spritz

mimosas & bloody mary's 16 pp

beer, wine, sangria & mimosas 25 pp

top shelf open bar 55 pp

EXTRAS

Our trusted vendors can help provide some of those finishing touches.
Items can be added, each at an additional cost.

colored linen

decor

balloons

floral arrangements

cake creations

All our vendors are local!

JEN OF ALL TRADES 516-524-2727

LORI'S FLORAL CREATIONS 516-528-9929

LITTLE BOW-SWEETS 516-445-3838

MOSCATO BAKERY 516-622-9711

DETAILS

Drop off your event decorations day-before and we'll set up the space for you.
Walk in with your guests and enjoy!

For private events, minimum guest count is 40 people.

Daytime event start times: 2:30pm Saturdays / 3:00pm Sundays
Evening event start times: 5:00pm and after

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me & you

"Meet me at me&you."

me & you

RESTAURANT & BAR