

# PHOTO SHOOT CATERING

BY CITY KITCHEN



CITY KITCHEN HAS OVER 10 YEARS OF EXPERIENCE CATERING FOR SOME OF THE INDUSTRY'S TOP PRODUCTION COMPANIES, PHOTOGRAPHERS AND STUDIOS.

WE PROVIDE HEALTHY, FRESH, CUSTOMIZED AND DELICIOUS MEALS FOR YOUR ENTIRE CAST AND CREW.

WE OFFER A VARIETY OF MENUS THAT WILL ACCOMMODATE YOUR FOOD NEEDS AND BUDGET FOR DROP OFF OR FULL SERVICE CATERING.

## PARTIAL CLIENT LIST

People Magazine  
Teen Vogue  
Complex Magazine  
Blackbook  
Flaunt Magazine  
FHM  
InStyle  
Variety  
Lucky Magazine  
The New Yorker  
Los Angeles Times Magazine  
Smashbox Studios  
Siren Studios  
Milk Studios  
Art Streiber  
Jill Greenberg  
Patrick Hoelck  
Autumn De Wilde  
Marc Baptiste  
Smallz + Raskind  
Hype Williams  
Creative 24  
Production Works  
Stephanie Morton Productions  
Warner Brothers  
20th Century Fox  
Sony Pictures  
American Film Institute  
Burberry  
Microsoft Xbox  
DKNY  
Lionsgate Entertainment

1.800.704.2070 | [info@citykitchen.com](mailto:info@citykitchen.com) | [www.citykitchen.com](http://www.citykitchen.com)

# SAMPLE MENU 1

## Breakfast

FRESHLY SQUEEZED ORANGE JUICE  
COFFEE CAKE + BAGELS + PASTRIES  
Butter, Preserves + Cream Cheese  
ASSORTED YOGURTS, GRANOLA + FRESH  
SLICED SEASONAL FRUITS  
COFFEE + TEA SERVICE

## Lunch

MIXED GARDEN SALAD  
with Assorted Lettuces, Cucumbers, Bell Peppers,  
Roma Tomatoes and Shredded Carrots

CAPRESE PASTA SALAD  
Mini Mozzarella Balls Tossed with Spiral Pasta and  
Fresh Roma Tomatoes in a Basil Pesto Dressing

ASSORTED GOURMET SANDWICHES

HOMEMADE POTATO CHIPS

FRESHLY BAKED ASSORTED DESSERTS



# SAMPLE MENU 2

## Breakfast

FRESHLY SQUEEZED ORANGE JUICE  
PASTRIES, MUFFINS + BAGELS  
SCRAMBLED EGGS  
with Spinach, Tomatoes + Chives  
HASH BROWNS  
TURKEY SAUSAGE  
ASSORTED YOGURTS, GRANOLA + FRESH  
SLICED SEASONAL FRUITS  
COFFEE + TEA SERVICE

## Lunch

JULIENNE ASIAN PEARS  
with Wild Fennel + Baby Arugula Salad  
with Chopped Hazelnuts + Hazelnut Vinaigrette

CHICKEN TIKKA KABOBS  
with Roasted Tomato Chutney,  
Cucumber + Black Sesame Seed Raita  
Served over Basmati Rice + Sumac Salad

GRILLED ASPARAGUS  
with Artichoke Pesto over Julienne Vegetables

HUMMUS + PITA CHIPS

FRESHLY BAKED ASSORTED DESSERTS

# SAMPLE MENU 3

## Breakfast

FRESHLY SQUEEZED ORANGE JUICE  
MUFFINS + CROISSANTS  
SLICED FRENCH TOAST  
with Mixed Berry Compote + Maple Syrup  
ITALIAN VEGETABLE FRITATTA  
POTATOES O'BRIEN  
APPLEWOOD SMOKED BACON  
ASSORTED YOGURTS, GRANOLA + FRESH  
SLICED SEASONAL FRUITS  
COFFEE + TEA SERVICE

## Lunch

WATERCRESS + LAMB'S LETTUCE SALAD  
with Avocado, Sweet Corn, Chopped Tomatoes + Jicama  
Served with a Creamy Cilantro Dressing  
QUINOA SALAD  
with Diced Tomatoes + Parsley  
Served in a Bed of Torn Radicchio, Mango + Shaved Jicama  
JERK CHICKEN  
with Fresh Mango Salsa over Grilled Pineapple  
GARLIC + HERB STEAK SKEWERS  
with Chimichurri Sauce  
SWEET CORN SALAD  
with Avocado + Jicama  
SALSA, GUACAMOLE + CHIPS  
FRESHLY BAKED ASSORTED DESSERTS

# SAMPLE MENU 4

## Breakfast

FRESHLY SQUEEZED ORGANIC JUICE BAR  
MUFFINS + BAGELS  
MADE TO ORDER OMELETTE BAR  
MADE TO ORDER WAFFLES  
POTATOES O'BRIEN  
APPLEWOOD SMOKED BACON + TURKEY SAUSAGE  
ASSORTED YOGURTS, GRANOLA + FRESH  
SLICED SEASONAL FRUITS  
COFFEE + TEA SERVICE

## Lunch

BABY ARUGULA SALAD  
with Roasted Peppers + Shaved Parmesan  
Served with Olive Oil Vinaigrette  
MADE TO ORDER PASTA BAR  
GOURMET PANINI BAR  
with Assorted Meats + Cheeses  
SAUTÉED KALE  
with Leeks, Butternut Squash + Toasted Almonds  
VINE RIPENED TOMATOES  
with Fresh Basil + Mozzarella Dressed with a Pesto Oil  
FRESHLY BAKED ASSORTED MINI CHOCOLATE  
MUFFIN CAKES, FRUIT TARTS, ASSORTED  
MOUSSE SHOOTERS + BROWNIE POPS

# ADDITIONAL MENU ITEMS

## Chicken

---

**Pecan Breaded Chicken Breast** with Honey Mustard Sauce over Baby Greens

**Jerk Chicken** with Fresh Mango Salsa over Grilled Pineapple

**Sliced Chicken Breast Roulades**

Stuffed with an Olive + Sundried Tomato Pesto + Served over White Bean + Arugula Salad

**Chicken Milanese** over Marinated Tomatoes + Torn Basil

**Chicken Tikka Kabobs**

with Roasted Tomato Chutney, Cucumber + Black Sesame Seed Raita  
Served over Basmati Rice + Sumac Salad

**Hoisin BBQ Chicken** with Napa + Red Cabbage Slaw

**Grilled Thai BBQ Chicken Sliced + Fanned** over Cucumber + Wakame Salad

**Honey Chicken Skewers** with Onions, Bell Peppers + Pineapples

**Grilled Mojito Marinated Chicken** with Blood Oranges, Cabrales Cheese + Belgian Endive

**Hoisin BBQ Chicken** with Napa and Red Cabbage Slaw

## Beef

---

**Whole Roasted Beef Tenderloin**

Served over Arugula with Confit Tomatoes + Shaved Ricotta Salata + Roasted Peppers

**Beef Tenderloin Brochettes** with Mushrooms + Pearl Onions

**Sliced Yakitori Tri Tip Steak** over Caramelized Shiitake Mushrooms with Soy Ginger + Scallions

**Cuban Marinated Steak**

Served over a Black Bean + Roasted Corn Salad Garnished with Grilled Red Onions

**Blackened Beef Tenderloin Salad**

Garnished with Mango Tomato Salsa Fanned over Torn Butter Lettuce

**Grilled Skirt Steak**

Marinated in Shallots, Garlic + Parsley Fanned over Watercress, Corn + Avocado Salad

**Garlic + Herb Steak Skewers** with Chimichurri Sauce

**Korean Beef** Served over Spicy Marinated Napa Cabbage

## Seafood

---

**Grilled Halibut** Rubbed with Mustard + Cracked Pepper Served over a Fresh Corn Relish

**Pepita Crusted Halibut** with Tomatillo Chutney

**Fresh Grilled Shrimp** over Checca with Artichoke Hearts + Capers

**Grilled Shrimp Wrapped with Prosciutto** + Asparagus + Brushed with Roasted Pepper Aioli

**Chipotle Shrimp** over an Avocado + Cilantro Sauce

**Grilled Salmon** Marinated in Lemon + Thyme

Presented over a Shaved Fennel Slaw with Bell Peppers + Chives

**Achiote Grilled Swordfish** Served over a Fennel + Orange Suprême Salsa

**Sardinian Grilled Swordfish**

with Sundried Tomatoes, Saffron + Fennel Served over Lamb's Lettuce + Grilled Radicchio

**Grilled Ono** over Julienne Vegetables

**Panko Crusted Halibut** with Shiso Corn Relish

**Grilled Five Spice Ahi Tuna** Served over Stir Fried Edamame, Corn + Shiso

**Grilled Ahi Tuna Burgers**

Served over a Carrot + Caraway Slaw with Lemon Saffron Aioli Dipping Sauce

**Bar Harbor BLT**

Poached Shrimp Tossed with home made Russian Dressing + Turkey Bacon Served on a Grilled Soft Roll

**Roasted Lemon Leaf Wrapped Shrimp** Marinated in Chili + Garlic

**Salmon + Corn Cakes** Served with Lemon Aioli

**Grilled Salmon** over Arugula, Preserved Lemon + Asparagus Salad

**Grilled Ahi Tuna Steaks** Served over a Maui Vegetable Slaw

**Sautéed Lemon Garlic Shrimp** Served over Wilted Arugula



## ADDITIONAL MENU ITEMS

### Salads

Caesar Salad with Homemade Garlic Croutons

Arugula Salad with Cherry Tomatoes + Bocconcini

Chopped Grilled Vegetable Salad

with Artichoke Hearts, Bell Peppers, Hearts of Palm, Chick Peas + Cucumber  
Tossed with Extra Virgin Olive Oil + Aged Red Wine Vinegar

Spinach Salad Garnished with Hard Boiled Egg,

Turkey Bacon + Crispy Onions Served with a Creamy Balsamic Dressing

Ahi Tuna Nicoise Salad

Served over Baby Greens with String Beans, New Potatoes,  
Hard Boiled Eggs, Tomatoes + Olives with a Balsamic Vinaigrette

Grilled Salmon Salad with Teardrop Tomatoes, Asparagus +  
Hearts of Palm Served with a Creamy Lemon Dressing

Julienne Asian Pears with Wild Fennel + Baby Arugula Salad  
with Chopped Hazelnuts + Hazelnut Vinaigrette

Mediterranean Chicken Salad

Romaine Lettuce Topped with Sliced Chicken Breast, Feta Cheese, Bell Peppers,  
Cucumbers, Tomatoes + Kalamata Olives with a Mediterranean Vinaigrette

Watercress + Lamb's Lettuce Salad

with Avocado, Sweet Corn, Chopped Tomatoes + Jicama Served with  
a Creamy Cilantro Dressing

Asian Greens Salad with Mizuna and Tatsoi

Served with a Sesame Ginger Dressing

Julienne Jicama, Cucumber + Papaya Salad

Tossed with Spicy Cilantro Pesto Dressing

Spicy Thai Beef Salad Romaine Lettuce Topped with Cucumbers,

Carrots, Red Onion, Tomato + Sliced Skirt Steak, Served with a  
Sweet + Spicy Thai Dressing

Mixed Garden Salad with Assorted Lettuce, Cucumbers, Sweet Bell

Peppers, Roma Tomatoes + Shredded Carrots

Served with Balsamic + Ranch Dressings

### Vegetables & Side Dishes

Wild Rice + Corn Cakes Served over a Roasted Vegetable Ragout

Israeli Salad with Chickpeas, Tomatoes, Cucumbers +  
Radishes, Tossed in Olive Oil + Red Wine Vinegar

Vine Ripened Tomatoes with Fresh Basil + Mozzarella Dressed with a Pesto Oil

Roasted Corn Salad

Grilled Seasonal Vegetables

Seared Tofu with Szechuan Green Beans

Red + Golden Beet Salad Tossed in Balsamic Vinegar, Extra Virgin Olive Oil +  
Capers, Garnished with Scallions + Feta Cheese

Spanish Chick Pea Salad with Roasted Chick Peas Tossed in Chorizo Spices  
with Fresh Tomatoes + Scallions

Polenta Crusted Tofu Tossed with Spicy Kung Pao Eggplant

Spinach + Feta Cheese Galette in Puff Pastry Rustic Tarts Filled with  
Sautéed Spinach, Leeks + Feta Cheese

Stuffed Portobello Mushrooms with Four Cheeses

Grilled Asparagus Tossed With Artichoke Pesto Set in a Bed of Julienne Yellow  
Squash, Zucchini + Carrots

Sautéed String Beans with Lemon Zest, Garlic + Olive Oil Topped with Shallots

### Pasta & Grains

Penne Pasta Salad with Sundried Tomatoes, Black Olives +  
Parmesan Cheese Dressed with a Basil Oil Vinaigrette

Bean Thread Noodle Salad with Caramelized Shiitake Mushrooms + Asian Vegetables

Quinoa Salad with Diced Cucumbers, Tomatoes + Parsley

Served in a Bed of Torn Radicchio, Mango + Shaved Jicama

Penne with Arugula + Confit Tomatoes Tossed with Truffle Oil + Shaved Parmesan

Grilled Radicchio, Pear + Fennel Salad with Anise Orange Dressing

Spiced Mediterranean Couscous Salad

Green French Lentil Salad with Diced Cucumbers + Tomatoes Tossed with  
Fresh Oregano, Parsley, Extra Virgin Olive Oil + Lemon Juice

Orzo Pasta with Julienne Vegetables, Orange Zest + Basil

Caprese Pasta Salad Bocconcini

Tossed with Spiral Pasta, Fresh Roma Tomatoes + Basil Pesto

Soba Noodle Salad with Grilled Asparagus