

Standing Room Only

fine foods • fine catered events

Homemade Soups

Vegetable Stock, No Dairy

Cup \$7.00 Pint \$9.00 Quart \$16.00

Butternut Squash Puree
Cauliflower Puree
Lentil
Minestrone
Mushroom Bisque
Roasted Tomato
Split Pea
Roasted Eggplant & Tomato
Vegetable & White Bean

Chicken Soup \$18.00 quart
Matzo Balls \$ 10.00/1/2 dz.

Pasta Salads \$14.50 pint

Jeri's Salad
Fettuccine with Sun Dried Tomato, Basil
Penne Peparata
Summer Pasta with Ricotta Salada
Sesame Noodles
Orzo and Sugar Snap Peas w/ Toasted Garlic
Orecchiette Mushroom & Bok Choy **\$15.50 pint**

Chicken Salads \$17.25 pint

Balsamic Chicken w/ Tomatoes, Arugula
Curried Chicken w/ Mango & Almonds
Artichoke Chicken w/ Snow Peas, Olives, Dijon
Thai Grilled Chicken
Poached Chicken w/ Haricot Verts & Tomato
Pistachio Chicken w/ Avocado
Tarragon Chicken (light mayo)
Waldorf Chicken w/ Apples

Egg Salad \$12.50 pint
Egg White Salad \$13.50 pint
Fresh Fruit Salad \$13.00 pint
Tuna Salad w/Dried Cranberries \$17.25 pint

Vegetable and Grain Salads

Asian Coleslaw w/**Peanuts** \$14.00 pint
Asparagus, Portobello Mush, Balsamic \$14.00 pint
Bok Choy Salad/Toasted Almonds \$14.00 pint
Cous Cous, Cranberries, Apricots \$15.00 pint
Farro w/Artichokes, White Bean \$15.00 pint
Grilled Corn & Tomato \$14.00 pint
Organic Kale/Quinoa with Avocado \$15.50 pint
Roasted Eggplant/Basil & Pignoli \$15.50 pint
Roasted Vegetables \$15.00 pint
The Taylor...beets, brussels, parsnip... \$15.00 pint
Toasted Red Quinoa Salad \$15.50 pint
Tomato & Mozzarella \$16.00 pint
Tomato, Avocado, Cucumber \$15.50 pint

Boneless Breast of Chicken Entrees \$19.50/lb.

Chicken Tenders w/ Panko Crumbs
Grilled Honey, Ginger & Tamari (GF)
"Just Grilled" w/Lemon, Basil, OO
Lemon Caper
Mediterranean w/ Apricots, Olives
Roasted Tomatoes, Artichokes, Mushrooms
Tuscan w/ Mushroom, Roasted Peppers, Garlic

Other Poultry Entrees

Cashew Chicken and Asparagus \$16.00 pint
Chicken Enchiladas \$ 8.50 ea.
Herb Roasted Chicken \$13.00 lb.
Tequila Lime Barbecue Chicken \$13.50 lb.
Turkey Burgers w/ Mango Chutney \$10.50 ea.
Turkey Chili \$16.00 pint

Vegetarian Entrees

Veggie Burgers \$ 9.50 ea.
Egg White Tofu Cake- Yuzu marmalade \$ 9.50 ea.
Portobello Quinoa Cake \$ 9.50 ea.
Edamame Burger – Tomato jam \$10.00ea.
Teriyaki Tofu \$13.00 pint
Tuscan Lasagna (no pasta) **GF** \$ 9.50 pc.
Full tin (12/15 pcs) \$85.00 ea.
Veg. Lasagna \$ 8.50 pc.
Full tin (12/15 pcs) \$75.00 ea.
Vegetable Chili TVP GF \$15.00 pint
Vegetable Enchiladas \$ 7.50 ea.

Meat Entrees

Beef Chili (a bit of heat!) \$16.00 pint
Brisket of Beef \$38.00 lb.
Seared Flank Steak Teriyaki Marinade \$32.00 lb.
Stuffed Cabbage (Beef) \$ 8.00 ea.
Tenderloin of Beef (Whole serves 10) Market price
Merlot Sauce \$21.00 pt.
Traditional Meat Loaf \$13.00 lb.

Fresh Fish (Market Prices may apply)

Hawaiian Tuna (Seared) \$39.00 lb.
Center Cut Swordfish \$34.00 lb.
Crispy Fillet of Sole \$32.00 lb.
Grilled Branzino Fillet \$36.00 lb.
Jumbo Lump Crab Cake \$17.00 ea.
Loin of Halibut \$45.00 lb.
Pan Seared Atlantic Cod \$38.00 lb.
Poached Salmon w/ Cucumber Dill Sc. \$32.00 lb.
Salmon w/ Dijon & Crispy Kale (**GF**) \$32.00 lb.
Sesame Red Pep. Salmon or Sweet Chili \$32.00 lb.
"South Beach" Salmon \$32.00 lb.
Shrimp Burritos \$12.00 ea.

Side Dishes

Brown Rice w/Spinach and Shallots	\$13.00 pint
Carrot Souffle	\$ 4.50 ea.
Canyon Ranch Stuffed Potatoes	\$ 6.00 ea.
Cauliflower Steaks w/ Lemon, Capers	\$16.00 lb.
Grilled Umbrian Vegetables	\$22.00 lb.
Ratatouille	\$14.00 pint
Risotto Cakes w/Wild Mushroom, Parma.	\$ 7.50 ea.
Grilled Asparagus	\$25.00 lb.
Roasted Brussel Sprouts	\$14.00 pint
Roasted Butternut Squash	\$14.00 pint
Charred Cauliflower and Broccoli	\$14.00 pint
Roasted Potatoes w/ Garlic	\$13.00 pint
Sauteed Spinach / Sugar Snap Peas	\$14.00 pint
Spaghetti Squash with Roasted Veggies	\$15.00 pint
Spicy Sweet Potato Wedges	\$13.00 lb.
Szechuan Green Beans	\$14.00 pint

Uniquely SRO Sandwiches or Pinwheels \$12.50ea.

Flaked Salmon, Snap Peas, Mesclun (wrap only)
Grilled Chicken, Basil Pesto Peppers, Parma., Spinach
Hummus, Grilled Vegetables, Spinach
Mozzarella, Tomato, Basil, Rst, Pepper, Balsamic Glaze
Turkey, Cucumber, Avocado, Romaine, H. Mustard
Tuna Salad, Tomato, Romaine

Sweets

Cookie and Sweet Baskets (12 pp)	\$60.00 ea.
Caramel and Chocolate Brownies (no nuts)	\$ 4.00 ea.
S'mores Bars	\$ 4.50 ea.
Lg. Chocolate Chip Cookies	\$ 3.00 ea.
Chocolate, Chocolate Chip Cake	\$32.00 ea.
Assorted "Sweet" Breads(Banana, Zucchini)	\$9.50/loaf

Appetizing and Brunch Ideas!

Assorted Muffins	\$ 3.00 ea.
Hand Sliced Bagels	\$22.00 dz.
Hand Sliced Nova Scotia	\$56.00 lb.
White Fish Salad	\$29.00 pint
Tomato & Onion Platter (10/12 pp)	\$25.00 ea.
Plain Cream Cheese	\$12.50 pint
Light Vegetable or Chive Cream Cheese	\$13.50 pint
Classic Noodle Pudding – 9" Round Tin	\$36.00 ea.
Raspberry Filled Challah French Tst.	\$27.00 1/2 dz.
Individual Frittata w/Minced Parsley	\$ 7.50 ea.
"South Beach" Quiche	\$ 4.00 ea.
Miniature Muffins and Scones	\$13.00 dz.
Small Fresh Fruit Platter (10-12 pp)	\$75.00 ea.
Large Fresh Fruit Platter (16-18 pp)	\$95.00 ea.

Store Hours:

Tuesday- Saturday	10:00 AM – 5:00 PM
Sunday - Monday	Closed
Telephone:	914-472-3002
Email:	jack@srofinefoods.com OR
	administrator@srofinefoods.com

For Full-Service Catering

Call: 914-472-3002 for an appointment.
Or Email: administrator@srofinefoods.com

Standing Room Only

fine foods • fine catered events

A sampling of our tasteful selection of foods to take home.

Look for our Holiday and seasonal menus

Hors d'oeuvres (priced by the dozen)

Caraway Franks (20/tray) or Plain	\$22.00
Chicken Satay / Peanut Sauce	\$28.00
Hoisin Ginger Beef	\$28.00
Lump Crab Cakes /Cilantro Aioli	\$32.00
Jumbo Poached Shrimp/Cocktail Sauce	\$48.00
Miniature Potato Pancakes	\$14.00
Veg. Spring Rolls/Apricot Sauce	\$21.00
Thai Grilled Shrimp Skewers	\$34.00
Tuna Brochettes/Wasabi Aioli	\$34.00
Vegetable Dumplings	\$28.00
Cauliflower Pizzas (GF)	\$16.00 ea.

Dips, Salsa, Spreads

Guacamole	\$16.00 pt.
Homemade Salsa	\$14.00 pt.
Hummus	\$14.00 pt.
Edamame Hummus	\$15.00 pt.
Roasted Eggplant/Red Pepper	\$15.00 pt.
Roasted Artichoke Dip	\$18.00 pt.
Caponata	\$14.00 pt.
Cheese Plate and Cracker Basket	
15 ppl. \$95.00	25 ppl. \$135.00
Crudites Basket w/ Choice of Dip	
Small \$70.00	Medium \$95.00

Food Allergies?

If you have a food allergy, please speak to the owner, manager, chef or your server.