

organica's KITCHEN



Organica is one of New York Metro's premiere natural food markets.

Our gourmet department is renowned for its superior quality of natural and organic prepared foods along with an outstanding staff with a passion for fine food.

This diverse a la carte catering menu is a culmination of our finest recipes that we have developed over the years.

All of our selections are made fresh on premise. Our fruits, vegetables, grains, pastas, flours and sweeteners are organic or locally sourced natural. Our poultry and meats are either organic or free range natural.

Though we do not offer event planning or full service catering, we will be delighted to assist you in making your menu selections, portioning and the coordination.

It is always our objective to exceed expectations for all occasions and to make your experience enjoyable and your affair one to remember.

"From soup to nuts" "Naturally"



organica
natural foods

BREAKFAST

Breakfast Burritos & Tacos

\$5.50/ea

Original

eggs, black beans, salsa, cheese.

Original w/o cheese

eggs black beans, salsa

Turkey Bacon

eggs, black beans, salsa, turkey bacon, cheese.

Avocado Burrito

eggs, black beans salsa, avocado

Bacon Egg and Cheese Burrito

Breakfast Tacos - (GF) - Eggs, black beans, tomato and cheese on a corn tortilla

Organic Scrambled Eggs - (GF).....Plain \$50
with peppers, potatoes and shallots.....1/2 Pan \$70

Turkey Bacon - (GF).....1/2 Pan \$70

Breakfast Potatoes - (GF)-(V) organic potatoes, onions, peppers1/2 Pan \$65

Sunday Pork Bacon - (GF).....1/2 Pan \$80

Fruit Salad - (GF) - (V)1/2 Pan \$75...Shallow \$100

Breakfast Parfaits - Yogurt, granola, mixed berries..\$6.50

MUFFINS

1 Dozen Minimum Per Variety

\$42/doz

Blueberry Oat

Pumpkin Chocolate Chip

Country Carrot w/nuts

Raspberry Bran

Zucchini Nut

Corn with/ raspberries & blueberries

Buckwheat, Banana, Walnut Chocolate Chip (GF)



SCONES

1 Dozen Minimum Per Variety | Mini Sizes Available

\$48/doz

Apple Cinnamon

Apricot Pecan Coconut

Cappuccino Chocolate Chip

Lemon Blueberry

Maple Oat

Orange Chocolate Chip

Orange Cranberry

SALADS

Half Pan Serves 10-15 | Full Pan Serves 20-30

We use Organic Vegetables - Dressings are on the side

Chicken Caesar - Romaine lettuce, all natural grilled chicken breast, cherry tomatoes, parmesan cheese and homemade croutons. Served with our creamy caesar dressing.

1/2 PAN \$75
FULL PAN \$125

(Dressing does not contain eggs or anchovies)..... \$75 \$125

Garden - (GF) - Mixed greens, cheddar cheese, red cabbage, sunflower seeds, carrots, chic peas and sun sprouts. Served with our balsamic vinaigrette dressing..... \$60 \$95

Greek - (GF) - Fresh romaine lettuce, cucumbers, tomatoes, kalamata olives, feta cheese and grape leaves. Tossed with our sherry vinaigrette dressing..... \$75 \$125

Organica House - (GF) - (V) - Tri-color endive, radicchio, romaine, cucumbers, mixed olives and cherry tomatoes. Served with our balsamic vinaigrette dressing \$60 \$95

Vegetarian - (GF) - (V) - Mixed greens, cherry tomatoes, red cabbage, sunflower seeds, carrots, chic peas and sun sprouts. Served with our balsamic vinaigrette dressing \$60 \$95

Waldorf - (GF) - Mixed greens, apples, avocado, toasted pecans, feta cheese and dried cranberries. Served with our sherry vinaigrette on the side..... \$75 \$125

Grilled Lemon Chicken - (GF) - Romaine lettuce with grilled lemon chicken, cherry tomatoes, cucumbers and olives. Served with our lemon dressing \$75 \$125



APPETIZERS

COLD HORS D'OEUVRES

Small Platter Serves 15-20 | Large Platter Serves 30-40

- Bruschetta on Garlic Toast** - (V)\$35.95^{qt}
- Cheeses Plate** - (GF) Five assorted cheeses..... \$75 \$125
Small Large
- Crudites** - (GF) - Fresh vegetables cut and arranged decoratively. Served with sour cream dill dressing..... \$75 \$125
- Shrimp Cocktail** - (GF) - Served with cocktail sauce and lemon wedges (1 dz min)..... \$35.95^{doz}
- Mini Jumbo Lump Crab Cakes** min/4 served with sauce..... \$6.95^{ea}
- Mini Veggie Burgers** - (GF) - (V) \$3.95^{ea}
- Natural Mini Turkey Meatballs** - min/4 served with mushroom sauce..... \$42/^{dz}
- Turkey Zucchini Meatballs** - (GF) min/4..... \$42/^{dz}
- Cocktail Meatballs** min/4 beef meatballs w/marinara sauce \$4 ^{ea}
- Rice Balls** min/4 w/marinara sauce..... \$8.95^{ea}

OVEN FRESH TARTS

Minimum of 4 Per Variety

- Butternut Squash with Goat Cheese**..... \$7.95^{ea}
- Caramelized Onions with Gruyere Cheese**..... \$7.95^{ea}
- Roasted Vegetable with Cheddar Cheese**..... \$7.95^{ea}

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SANDWICHES

Minimum of 4 Per Variety

- Avocado Cheese** - Muenster cheese, avocado, tomato, canola mayo, herbamare, romaine and lemon juice on Multigrain bread..... \$7.95^{ea}
- Cheese Sprout** - Muenster cheese, carrots, sprouts, pickles, vegenaize and seasonings on Multigrain bread..... \$7.49^{ea}
- Chicken and Brie** - Grilled chicken breast, romaine, tomato, double cream brie and chipotle mayo on focaccia bread.....\$9.95^{ea}
- Breaded Chicken Cutlet** - With romaine, tomato and canola mayo on focaccia bread..... \$9.95^{ea}
- Egg Salad** - Eggs, celery, carrots, mustard, herbamare, parsley, romaine and canola mayo on multigrain bread.....\$7.49^{ea}
- Fresh Mozzarella, Roasted Tomato & Pesto**
Mozzarella, roasted tomatoes, arugula, onions, parsley pesto, olive oil, pine nuts, garlic on rosemary ciabatta..... \$9.95^a
- Mozzarella and Roasted Red Pepper**
Mozzarella, roasted red peppers and arugula on our homemade garlic bread using a ciabatta roll..... \$9.95^{ea}
- Prosciutto and Mozzarella** - Prosciutto, fresh mozzarella, roasted red peppers and arugula on a baguette..... \$9.95^{ea}
- Roasted Beef** - Roasted red peppers, romaine and horseradish mayo on a baguette..... \$9.95^{ea}
- Roasted Eggplant and Portobello w/ Mozzarella**
Portobello mushroom, eggplant, roasted onions, roasted tomatoes, vegenaize, mozzarella, fresh basil, salt, pepper, garlic and olive oil on a multigrain roll\$15.95
- Vegan Roasted Eggplant and Portobello**
Portobello mushroom, eggplant, roasted onions, roasted tomatoes, vegenaize, fresh basil, salt, pepper, garlic and olive oil on a multigrain roll \$13.95
- Tuna Salad** - Tongol tuna, canola mayo, celery, carrots, red onion, sweet relish, raisins and spices on a multi grain bread..... \$7.49^{ea}

WRAPS

We use all Organic Vegetables

Minimum of 3 Wraps Per Variety
(Cut Into Quarters - 12pc)

WHOLE WHEAT OR GLUTEN-FREE WRAPS

Whole Wheat \$13.90 - Gluten Free \$11.90

Chicken Salad - (GF) - Your choice of: Caesar with croutons, chipotle, honey mustard, lemon basil, old fashioned or waldorf style (*contains nuts*)

Egg Salad - with romaine lettuce

Hummus - (V) - with fresh tomatoes, carrots and romaine lettuce

Roast Beef - with roasted red peppers, horseradish mayonnaise and romaine lettuce

Tuna Salad - with mixed greens

Turkey Breast - Cheddar or swiss cheese, fresh tomato and canola mayonnaise

Black Bean Salsa - (V) - with avocado, tomatoes and mixed greens

Chicken Salad - Your choice of: Chipotle, honey mustard, lemon basil, old fashioned or waldorf style

Hummus and Vegetables Wrap - (V) - with raw beets, avocado, carrots and mixed greens



VEGETABLES & SIDES

VEGETABLES AVAILABILITY SUBJECT TO SEASON

1/2 Tray Serves 8-10 | Full Shallow Serves 15-20

We use all Organic Vegetables

1/2 FULL
TRAY TRAY

Asparagus - (GF) - (V) - Grilled or roasted with olive oil, salt and pepper.....\$90 \$140

Broccoli - (GF) - (V) - Sautéed with garlic and olive oil....\$70 \$95

Brussels Sprouts - (GF) - (V) - Roasted with balsamic and olive oil.....\$80 \$125

Brussel Sprouts - (GF) - With potatoes and pork bacon.....\$90 \$140

Green Beans - (GF) - (V) - Grilled with almonds and onions.....\$90 \$140

Grilled Sweet Peppers - (GF) - with fresh basil and mozzarella.....\$90 \$140

Julianne Vegetables - (GF) - (V) - Sautéed zucchini, yellow squash and carrots.....\$90 \$140

Kale - (GF) - (V) - Sautéed with roasted butternut squash or corn with garlic.....\$80 \$130

Mashed Potatoes - (GF) - Traditional style.....\$90 \$140

Mashed Sweet Potatoes - (GF) - (V) - with graham cracker crust.....\$90 \$140

Peas - (GF) - (V) - with mushrooms and onions.....\$80 \$130

Roasted Sweet Potatoes - (GF) - (V) - with maple syrup and agave.....\$90 \$140

Spinach - (GF) - (V) - Sautéed with garlic.....\$90 \$140

Spinach Pie - with feta, pine nuts and parmesan.... \$160 \$200

Spaghetti Squash - (GF) - (V) - Sautéed with broccoli, red peppers and garlic.....\$90 \$140

Roasted Cauliflower - (GF) - with parmesan cheese and garlic.....\$80 \$130

Mixed Vegetables - (GF) - (V) - Roasted or grilled.....\$90 \$140

Scalloped Potatoes - (GF)\$110 \$160

Roasted Potatoes - (GF) - (V) with olive oil and rosemary. \$80 \$130

Sugar Snaps - (GF) - (V) - with shiitakes, carrots and black sesame seeds.....\$90 \$140

COLD SIDES & DIPS

1/2 Tray Serves 8-10 | Full Shallow Serves 15-20

Cold Sides

We use all Organic Pasta & Vegetables

	1/2 TRAY	FULL TRAY
Bow Tie Pasta - with basil, kalamata olives, parmesan cheese and onions.....	\$75	\$110
Cole Slaw - (GF) - with carrots, pineapple and celery seeds.....	\$75	\$110
Cucumber, Dill and Tomato Salad - (GF) - (V)	\$80	\$120
Fusilli Pasta - (V) - with pickles, tomatoes and veganaise.....	\$80	\$120
Gluten-Free Caprese Pasta Salad - (GF) with mozzarella, arugula and tomatoes.....	\$80	\$120
Macaroni Salad - (V) - with broccoli and veganaise.	\$80	\$120
Mozzarella, Tomato, Onion and Basil Salad (GF)	\$80	\$120
Potato Salad - (GF) - (V) - with celery, sweet relish, red onions and veganaise.....	\$85	\$125

HOMEMADE ORGANIC DIPS & SALSA

16oz

Mango Salsa - (GF) - (V)	\$17.95
Black Bean Salsa - (GF) - (V)	\$17.95
Tomato Salsa - (GF) - (V)	\$17.95
Carmelized Onion Dip - (GF) - (V)	\$17.95
Hummus - (GF) - (V) -	\$17.95
Guacamole (GF) - (V)	\$19.95



RICE, GRAINS & LEGUMES

	1/2 TRAY	FULL TRAY
Brown Rice, Tofu and Kale - (GF) - (V)	\$85	\$125
Quinoa - (GF) - (V) - with grilled vegetables.....	\$80	\$120
with shiitakes, onions and broccoli.....	\$80	\$120
with chic peas and broccoli.....	\$80	\$120
Volcano Rice - (GF) - (V) - with shiitakes, broccoli and onions.....	\$80	\$120
Wild Rice - (GF) - (V) - with black eyed peas and artichokes.....	\$80	\$120
Wild Rice - with shitakes and broccoli.....	\$80	\$120
Forbidden Rice - with cashews and red peppers.	\$80	\$120
Saffron Rice - with broccoli, peas and red peppers.	\$80	\$120
Plain Brown Rice	\$60	\$80
Plain Basmati Rice	\$60	\$80

ENTREES

PASTA

1/2 Tray Serves 8-10 | Full Platter Serves 15-20
Gluten Free Pasta Additional \$10 | \$20

We use all Organic Pasta & Vegetables

	1/2 TRAY	FULL TRAY
Baked Ziti	\$90	\$95
Baked Ziti Bolognese - Made with all natural grass fed beef.....	\$95	\$135
Cheese and Spinach Lasagna	\$95	\$150
Beef Lasagna	\$100	\$150
Gluten-Free Cheese and Spinach Lasagna ...	\$100	\$160
Macaroni and Cheese - Traditional with panko bread crumbs.....	\$90	\$130
Penne Primavera - With vegetables, olive oil and garlic.....	\$75	\$110
Penne a la Vodka - With prosciutto.....	\$75	\$110

EGGPLANT

Eggplant Napoleon (6 piece min) - Breaded eggplant, fresh mozzarella, roasted peppers, arugula, balsamic glaze \$7.95_{ea}

Eggplant Parmesan \$95 \$165

POULTRY

\$9.95 Per Boneless Chicken Breast
12 pc Minimum Per Variety

Chicken Francaise - Boneless breast with lemon and butter.

Chicken Parmesan - Breaded cutlet, with fresh mozzarella and homemade marinara sauce.

Chicken Marsala - Boneless breast with fresh mushrooms, onions and marsala wine.

Chicken a la Organica - Boneless breast with grilled vegetables and balsamic glaze.

Lemon Artichoke Chicken - (GF) - Boneless breast with artichokes, leeks and lemon.

Asian Boneless Chicken Thighs - (GF)

	Trays
	1/2 FULL

 \$95 \$145

Chicken Terayaki - With broccoli, carrots and shiitakes..... \$75 \$120

Chicken Enchiladas - (GF)10pc - \$50. 25pc\$125

Chicken on the Bone

Cut up whole chickens, 2 breast, 2 thighs, 2 drumsticks
 \$35/chicken

Chicken Marbella - (GF) - Capers, prunes, olives, white wine and sherry vinegar

Tuscan Chicken - (GF) - Rosemary, lemon and olive oil.

Chicken Cacciatore - (GF) - tomatoes, mushrooms, peppers, onions, garlic, olive oil

BEEF & PORK

Our Beef and Pork Are All Natural
Please Give Advanced Notice To Have Speciality Meats Ordered

All Natural Beef Tenderloin (Carving Required)

Served with mushroom gravy (serves 10-12)..... \$180^{ea}

All Natural Sausage & Peppers - (GF) \$80 \$130

All Natural BBQ Baby Backribs - (GF) - 4 rack min...\$55

Italian Style Beef Meatballs (12 piece min) Served with our homemade marinara sauce..... \$4.50^{ea}

All Natural Skirt Steak - (GF) - With mushrooms or Cuban style.....\$175 \$250

All Natural Beef Brisket - (GF) - (5 lb min order)..... \$140
 Every 1 lb additional..... \$40

FISH & SEAFOOD

12 pc Min for Salmon & White Fish Selections

***Menu items and prices are subject to change, based upon availability *All of our shrimp is chemical free.**

Chipotle Lime Grilled Salmon - (GF).....\$12.95/ea

Honey Mustard Salmon - With horseradish and panko bread crumbs.....\$12.95/ea

Maple Glazed Salmon - (GF) With pecans.....\$12.95/ea

Lemon Honey Glazed Salmon - (GF)\$12.95/ea

Poached Salmon - (GF) - (Full Side) served with cold dill sauce..... \$135/side

Tuscan Salmon - (GF) - (Full Side) with capers, lemon and olive oil.....\$125/side

Cod - (GF) Encrusted with lemon and panko..... \$13.95/ea

Wild Filet of Sole - (GF) - With julienne vegetables, stuffed with spinach and mozzarella, or lemon and white wine..... \$13.95/ea

Wild Halibut - (GF) - With cilantro and garlic.....\$13.95/ea

Wild Swordfish Steaks - (GF) - With basil and lemon.\$13.95/ea

Jumbo Lump Crab Cakes..... \$13.95/ea

Shrimp Scampi - (GF) - With butter, white wine and garlic.....

	Trays
	1/2 FULL

 1/2 pan-ONLY\$150

Grilled Shrimp - (GF) - Choose from: lemon herb, chipotle or fire cider vinegar.....\$120 \$150

TURKEY

All Natural

Turkey Breast - (GF) - Roasted with lemon, white wine, thyme, garlic, olive oil, sherry, salt and pepper... \$65^{ea}

Italian Style Turkey Meatballs - (12 piece min)..... \$3.95^{ea}

Turkey Loaf - Feeds 10-12 people..... \$95^{ea}

Savory Turkey Mushrooms Meatballs - (GF) (12 piece min)..... \$3.95^{ea}

Turkey Zucchini Meatballs - (GF) - (12 piece min)..... \$3.95^{ea}

DESSERTS

Carrot Cake - With cream cheese frosting.....	6" \$49.95..9" \$65
Cheesecake - (GF) - Plain or chocolate chip.....	9" \$59.95
Pumpkin Cheesecake	9" \$69.95
Chocolate Fudge Cake	\$49.95..... \$65
Lemon Pound Cake	\$39.95
Marble Pound Cake	\$39.95
Biscotti - Almond anise, double chocolate, cranberry with white chocolate icing.....	\$2.25ea
Bread Pudding - (Half pan only).....	\$49.95
Brownies - With or without nuts.....	\$4.25..... \$3.95
Dessert Breads (9x3) - Lemon poppy seed, blueberry lemon, banana walnut (with or without chocolate chips), carrot, cranberry orange nut, pumpkin (with or without chocolate chips), zucchini nut.....	\$28.95ea
Mini Cookies - Chocolate chip (with or without nuts), oatmeal raisin, fruit and nut, peanut butter and chocolate chip. 2 dz minimum per variety.....	\$1.85ea
Tiramisu	1/2 Pan \$59.95

Additional \$10 charge for cake personalizations

VEGAN DESSERTS

Chocolate Cake	6" \$55.95..9" \$69.95
Coconut Cake	6" \$49.95..9" \$65
Brownies - With or without nuts.....	\$4.99..... \$4.25
Mini Cookies - Chocolate chip with pecans or maple walnut. 2 dz minimum per variety.....	\$1.95ea
Fruit Crisp - (GF) - (Half Pan Only) - Assorted fruit with crumb topping.....	\$65



GLUTEN-FREE DESSERTS



Banana Bread - (V) - With nuts and chocolate chips.....	\$29.95ea
Blueberry Lemon Bread	\$29.95ea
6" Chocolate Almond Torte	\$22.95ea
Chocolate or Vanilla Cupcakes 1 dozen minimum.....	\$3.95ea
Brownies - With or without nuts.....	\$4.75..... \$4.49
Oatmeal Cookie - (V) - With raisins and walnuts. 2 dz minimum per variety.....	\$2.25ea
Chocolate Chip Cookies - (V) - With pecans and coconut. 2 dz minimum per variety.....	\$2.25ea
Ginger Snap Cookie - (V) - 2 dz minimum per variety.....	\$2.25ea
Rice Pudding - (V) - (Half Pan Only) -	\$65



Organica's Catering Selections Go Beyond Our Menu.

We will try to accommodate special requests.

Let's talk about:

Child friendly menu options.

Vegan | Vegetarian | Gluten-free and Food Allergy Options

Pickup and Delivery Services

Ordering Guidelines

*All catering orders may be placed

Monday - Friday 8:00am - 5:00pm | Saturday and Sunday 9:00am - 4:00pm

*Credit card information and 25% deposit is required for all orders.

To ensure availability, changes on orders requires a 48 hour notice.

Cancellation Policy

With a full 48 hour notice, you will not be charged for your order and you will receive a deposit refund.

Less than 48 hours notice, you will be charged 25% of the food total.

Less than 24 hours notice, you will be charged 50% of the food total and 100% on any specialty items that are not on the menu.

All deliveries will be assessed a delivery charge.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE



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