

READY TO EAT 

Catering & Take Away

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Catering

READY TO EAT

Ready to Eat prepares inventive, affordable cuisine for discerning clients at home, at the office, and at special events. Partners Judy Schiff, Stephen Hoerz and Paul McGourty craft delicious food daily for the **Ready to Eat** retail store in the West Village, with an imaginative menu, daily specials, weeklong themes emphasizing seasonal produce, and traditional and innovative holiday offerings.

Ready to Eat caters for all occasions, from small gatherings at home and milestone events like birthdays and anniversaries, to office events, trade show buffets, diplomatic functions, and more. Choose from our very popular (anything but) standard menus, or custom menus that we'll develop with you to please your palate and your purse. In addition to our delicious food, we will arrange rentals, staff and accessories. Our goal is to make entertaining easy. We enjoy what we do, and want to encourage you to enjoy your own event.

The menus that follow only hint at the variety that **Ready to Eat** has to offer. Some of these are our customers' favorites, but you should consider them as a guide. We are happy to accommodate your own preferences and suggestions.

For more information, visit our website at www.readytoeat.net, call us at **212-229-1013**, or email us at catering@readytoeat.net

Hors d'Oeuvres

Minimum Two Dozen Any Item

Cold Selections

- Curried Chicken Salad in Phyllo
- Smoked Salmon Tea Sandwiches with Dill Butter
- Ratatouille Tartlets
- Mini-Mozzarella with Sun Dried Tomatoes & Basil
- Curried Shrimp Tartlets
- Asparagus Prosciutto Rolls
- Goat Cheese, Pesto & Sun Dried Tomato Bouchées
- Beef Filet with Roasted Red Pepper Sauce on Crostini
- Tuna Tartare on Endive Leaves
- Assorted Tea Sandwiches

Hot Selections

- Skewered Lemongrass-Caramel Asian Chicken
- Sesame Lamb Kebabs with Cucumber Mint Dip
- Beef Brochettes with Sesame-Soy Glaze
- Corn Cakes with Goat Cheese & Tomato Salsa
- Risotto Cakes with Wild Mushrooms
- Old Fashioned Crab Cakes with Tartar Sauce
- Bacon-Wrapped Sea Scallop Brochettes
- Potato Pancakes with Salmon Caviar
- Sweet Potato Pancakes with BBQ Loin of Pork
- Mushroom Quesadillas with Jalapeño & Cheddar
- Mushroom Paté Puffs
- Tomato & Cranberry Confit with Blue Cheese in Phyllo
- Spanakopita
- Four-Cheese & Roasted Garlic Puffs
- Classic "Pigs-in-a-Blanket"
- Spring Rolls
- Spicy Crab Rolls
- Toasted Pecan & Squash Puffs

\$20.00 per dozen

Ready to Eat Buffet

For Six or More

Includes Both Entrees

Grilled Salmon
with Cucumber, Dill & Yogurt Sauce

Grilled Breast of Chicken
with Herbs of Provence & Roasted Red Pepper Sauce

Includes Choice of Three Side Dishes

Not all items available every day.

Penne Pesto with Sun Dried Tomatoes
& Mozzarella

Farfalle with Spinach, Mushrooms,
Garlic & Balsamic Vinegar

Farfalle with Spinach, Sun Dried Tomatoes,
Olives & Feta

Fusilli with Sun Dried Tomatoes, Pinenuts & Feta

Fusilli Puttanesca with Olives,
Red Onion, Capers & Tomato

Sesame Chinese Noodles

Couscous with Dried Cranberries,
Wheatberries & Mint

Chickpeas & Orzo
with Mint & Scallions

Wild Rice & Orzo Salad
with Dried Cranberries & Pinenuts

Red Bliss Potato Salad
with Mustard Dill Vinaigrette

Field Greens, Tomato & Cucumber
with Balsamic Vinaigrette

Broccoli with Roasted Red Peppers

Grilled Zucchini & Eggplant
with Roasted Red Peppers

Green Beans with Shallots & Almonds

\$15.50 per person

Add a Dessert Platter

Includes two cookies & one brownie per person

Chocolate Chip Cookies

Double Chocolate Cookies

White Chocolate & Cranberry Cookies

Brownies with Walnuts

\$2.50 per person

Add Rolls & Butter, \$1.00 per person

Add Plasticware & Napkins, \$1.00 per person

Fancy Buffet

For Six or More

Includes Choice of Two Entrees

Filet of Beef
with Lemongrass-Caramel Glaze

Grilled Salmon
with Green Goddess or
Cucumber, Dill & Yogurt Sauce

Sauteed Shrimp
with Green Peppercorns, Shallots & Brandy

Includes Choice of Three Side Dishes

Not all items available every day.

Roasted New Potatoes

Candied Orange Carrots

Wild Rice & Orzo Salad
with Dried Cranberries & Pinenuts

Field Greens, Tomato & Cucumber
with Balsamic Vinaigrette

Broccoli with Roasted Red Peppers

Grilled Zucchini & Eggplant
with Roasted Red Peppers

Green Beans with Shallots & Almonds

Grilled Asparagus (Seasonal)

\$20.00 per person

Add a Fancy Dessert Platter

Chocolate-Dipped Strawberries

Lemon Curd Tartlets with Fresh Berry

Mini Chocolate Truffle Cakes

\$4.50 per person

Add Rolls & Butter, \$1.00 per person

Add Plasticware & Napkins, \$1.00 per person

Party Platters

Crudité Platter

Serves Up to 30 People
Beets, Broccoli, Carrots
Cauliflower, Celery & Green Beans,
with Blue Cheese Dip
\$40.00

Cheese Platter

For Six or More
Brie, Cheddar,
Goat Cheese, Gruyere & Stilton
with Grapes & Assorted Crackers
\$3.50 per person

Classic Shrimp Cocktail Platter

Two Dozen Minimum
Large Peeled Shrimp
with Spicy Cocktail Sauce & Lemon Wedges
\$25.00 per dozen

Antipasto Platter

For Six or More
Prosciutto, Assorted Salami,
Roasted Red Peppers, Artichokes, Olives,
Provolone & Bread
\$4.00 per person

Seasonal Fruit Platter

For Six or More
Melon, Pineapple, Strawberries,
Grapes & Kiwi
\$3.50 per person

Add a Side Platter

Hummus & Toasted Pita Chips

For Six or More
\$2.00 per person

Guacamole & Blue Corn Chips

For Six or More
\$3.50 per person

Add Rolls & Butter, \$1.00 per person
Add Plasticware & Napkins, \$1.00 per person

Deserts

Dessert Platter

For Six or More
Chocolate Chip Cookies
Double Chocolate Cookies
White Chocolate & Cranberry Cookies
Brownies with Walnuts
\$2.50 per person

Deluxe Dessert Platter

For Six or More
Chocolate Chip Cookies
Double Chocolate Cookies
White Chocolate & Cranberry Cookies
Brownies with Walnuts
Strawberry Cheese Bars or Lemon Squares
\$3.25 per person

Fancy Dessert Platter

For Six or More
Chocolate Dipped Strawberries
Lemon Curd Tartlets with Fresh Berry
Mini Chocolate Truffle Cakes
\$4.50 per person

Seasonal Fruit Platter

For Six or More
Melon, Pineapple, Strawberries,
Grapes & Kiwi
\$3.50 per person

Pastries

Chocolate or Raspberry Rugelach
Chocolate-Dipped Macaroons
Chocolate-Dipped Linzer Hearts
\$1.50 per piece

Add Plasticware & Napkins, \$1.00 per person

Sandwich Platter

For Six or More

Sandwich Selections

One sandwich per person, cut in half

Herb-Roasted Breast of Turkey & Arugula
with Cranberry Dressing on Pumpernickel

Grilled Mixed Vegetables
with Olive Paste & Hummus on Baguette

Tuna Salad
with Mixed Greens on Onion Brioche Roll

Grilled Breast of Chicken & Arugula
with Roasted Red Pepper Dressing on Baguette

Black Forest Ham & Brie
with Honey Mustard on Sourdough

Roast Beef
with Slaw & Russian Dressing

Smoked Mozzarella & Tomato
with Pesto on Ciabatta

Turkey Club
with Bacon, Lettuce & Roasted Red Pepper on Rye

Genoa Salami, Prosciutto & Provolone
with Italian Vinaigrette on Ciabatta

Smoked Turkey & Munster
with Mango Chutney Mayonnaise on Sourdough

Roast Chicken Breast, Alfalfa Sprouts & Sliced
Apples with Brie Chutney on 8-Grain Bread

Roast Turkey, Black Bean, Roasted Red Pepper
& Cheddar Wrap with Chipotle Mayonnaise

Chicken Caesar Salad Wrap

Curried Chicken Salad with
Apples & Raisins Wrap

Avocado, Black Bean, Roasted Red Pepper
& Cheddar Wrap with Chipotle Mayonnaise

\$7.00 per person

Add potato chips, \$1.00 per person

Add Plasticware & Napkins, \$1.00 per person

Working Lunch

For Six or More

See Sandwich Selections on Left

One sandwich per person, cut in half

Includes Choice of Three Side Dishes

Not all items available every day

Penne Pesto with Sun Dried Tomatoes &
Mozzarella

Farfalle with Spinach, Mushrooms,
Garlic & Balsamic Vinaigrette

Farfalle with Spinach, Sun Dried Tomatoes,
Olives & Feta

Fusilli with Sun Dried Tomatoes, Pinenuts & Feta

Fusilli Puttanesca with Olive, Red Onion,
Capers & Tomato

Sesame Chinese Noodles

Couscous with Dried Cranberries,
Wheatberries & Mint

Chickpeas & Orzo
with Mint & Scallions

Wild Rice & Orzo
with Dried Cranberries & Pinenuts

Red Bliss Potato Salad
with Mustard Dill Vinaigrette

Field Greens, Tomato & Cucumber
with Balsamic Vinaigrette

Broccoli with Roasted Red Pepper

Grilled Zucchini & Eggplant
with Roasted Red Pepper

Green Beans with Shallots & Almonds

\$13.00 per person

Add a Dessert Platter

Includes two cookies & one brownie per person

Chocolate Chip Cookies

Double Chocolate Cookies

White Chocolate & Cranberry Cookies

Brownies with Walnuts

\$2.50 per person

Add Rolls & Butter, \$1.00 per person

Add Plasticware & Napkins, \$1.00 per person

Staff Meeting Lunch

For Six or More

Includes Choice of Two Entrees

Grilled Breast of Chicken

Curried Chicken Salad
with Apples & Golden Raisins

Curried Baby Shrimp Salad
with Scallions

Salmon Salad
with Cucumber, Dill & Yogurt Sauce

Includes Choice of Three Side Dishes

Not all items available every day.

Penne Pesto with Sun Dried Tomatoes & Mozzarella

Farfalle with Spinach, Mushrooms,
Garlic & Balsamic Vinegar

Farfalle with Spinach, Sun Dried Tomatoes,
Olives & Feta

Fusilli with Sun Dried Tomatoes,
Pinenuts & Feta

Fusilli Puttanesca with Olives, Red Onion,
Capers & Tomato

Sesame Chinese Noodles

Couscous with Dried Cranberries,
Wheatberries & Mint

Wild Rice & Orzo Salad
with Dried Cranberries & Pinenuts

Beet Salad & Oranges with Raspberry Vinaigrette

Red Bliss Potato Salad
with Mustard Dill Vinaigrette

Field Greens, Tomato & Cucumber
with Balsamic Vinaigrette

Broccoli with Roasted Red Peppers

Grilled Zucchini & Eggplant
with Roasted Red Peppers

\$15.50 per person

Add a Deluxe Dessert Platter

Assortment of Cookies, Brownies with Walnuts,
Raspberry Cheese Bars & Lemon Squares

\$3.25 per person

Add Rolls & Butter, \$1.00 per person

Add Plasticware & Napkins, \$1.00 per person

Executive Lunch

For Six or More

Includes

Grilled Marinated Breast of Chicken
with Roasted Red Pepper Mayonnaise

Plus a Choice of

Curried Chicken Salad
with Apples & Golden Raisins

Grilled Salmon
with Cucumber, Dill & Yogurt Sauce

Grilled Sirloin Tips with Horseradish Mayonnaise
or Lemongrass-Caramel Glaze

Includes Choice of Three Side Dishes

Not all items available every day.

Penne Pesto with Sun Dried Tomatoes & Mozzarella

Farfalle with Spinach, Mushrooms,
Garlic, & Balsamic Vinaigrette

Farfalle with Spinach, Sun Dried Tomatoes,
Olives & Feta

Fusilli with Sun Dried Tomatoes, Pinenuts & Feta
Fusilli Puttanesca with Olive, Red Onion,
Capers & Tomato

Sesame Chinese Noodles

Couscous with Dried Cranberries,
Wheatberries & Mint

Wild Rice & Orzo Salad
with Dried Cranberries & Pinenuts

Red Bliss Potato Salad
with Mustard Dill Vinaigrette

Field Greens, Tomato & Cucumber
with Balsamic Vinaigrette

Broccoli with Roasted Peppers

Grilled Zucchini & Eggplant
with Roasted Red Pepper

\$18.00 per person

Add a Fancy Dessert Platter

Chocolate-Dipped Strawberries
Lemon Curd Tartlets with Fresh Berry
Mini Chocolate Truffle Cakes

4.50 per person

Add Rolls & Butter, \$1.00 per person

Add Plasticware & Napkins, \$1.00 per person

Breakfast

For Six or More on Any Item

Continental Platter

Mini-Muffins, Mini-Croissants,
Mini-Bagels & Mini-Danish
with Butter, Cream Cheese & Assorted Jams
\$4.00 per person

Yogurt with Granola & Fresh Berries
\$4.00 per person

Seasonal Fruit Salad

Melon, Pineapple, Strawberries, Grapes & Kiwi
\$3.50 per person

Egg Wraps

Scrambled Eggs with Bacon
Scrambled Western with Ham
Eggwhite with Peppers & Onion
\$3.75 per person

Bagels & Lox

Mini-Bagel with Smoked Salmon
& Cream Cheese
\$3.50 per person

Pastries

Chocolate or Raspberry Rugelach
Chocolate-Dipped Macaroons
Chocolate-Dipped Linzer Hearts
\$1.50 per piece

Juices and Beverages

Orange Juice
Sparkling or Still Bottled Water
Soft Drinks
\$1.50 per item

Coffee Service
\$2.00 per person

Tea Service
\$1.50 per person

Custom Menus Available

Add Rolls & Butter, \$1.00 per person
Add Plasticware & Napkins, \$1.00 per person

Additional Services

Party Coordinator

Event Planning

Waitstaff

Bartenders

Rentals

Floral Arrangements

Balloons & Party Accessories

Gift Baskets

Boxed Lunches

Paper Goods Available

\$1.00 per person

Catering Policies

Some items may require 48-hour notice.
Please place orders early.

Some orders subjected to delivery charge,
deposit, and/or standard gratuity.

48-hour notice required
for any cancellation.

Reviews

NYToday Picks, New York Times

"Sleek in design, warm in spirit, this takeout spot and neighborhood hangout features homey fare prepared with style."

New York Magazine, Takeout

"The proliferation of prepared-food stores is rendering the already embattled Manhattan apartment kitchen more irrelevant than ever. And why cook when you can get a French Culinary Institute grad like Stephen Hoerz, or his partner Judy Schiff, formerly of Empire Diner, to do it for you? Their new West Village shop, Ready to Eat, is resolutely and refreshingly American, with dinner entrées like roast turkey stuffed with sage and cornbread, and southwestern cumin-spiced meat loaf, including a side like jalapeño-spiked macaroni and cheese."

Eve Claxton, Time Out New York

"Caterers Judy Schiff and Stephen Hoerz's first storefront venture, Ready to Eat, aims to fill a void (and not just the one in your stomach). Now, West Village denizens who are craving home-cooked food, but don't want to cook for themselves, can call for salads and sandwiches, as well as entrées like roast turkey stuffed with sage and corn bread and a fragrant, cumin-spiced meat loaf. Sides include caramelized sweet potatoes, and macaroni and cheese with jalapeños."

Client list

Bard College
Chanel
Chris Kraig
Christopher Radko
Diana Gordon
Davids Raleigh
Escada
Event Travel Solutions
FDNY Counseling
G-Square
GMHC
Green Guerillas
Hunter College
Kiehls
Ian Holmes
Manpower Demonstration Research Corp.
MATRIX Global Academy
Metro Source Publishing
New York Foundation for the Arts
New Festival
New Shul
New York Trapeze School
Patina Visuals
Redkin
Richard Tyler
Rob Davis
Sixty USA
Stasi & Co. Advertising
The Gabbe Group
Trinity Lutheran Parish
Troy
VH1
Village Temple