



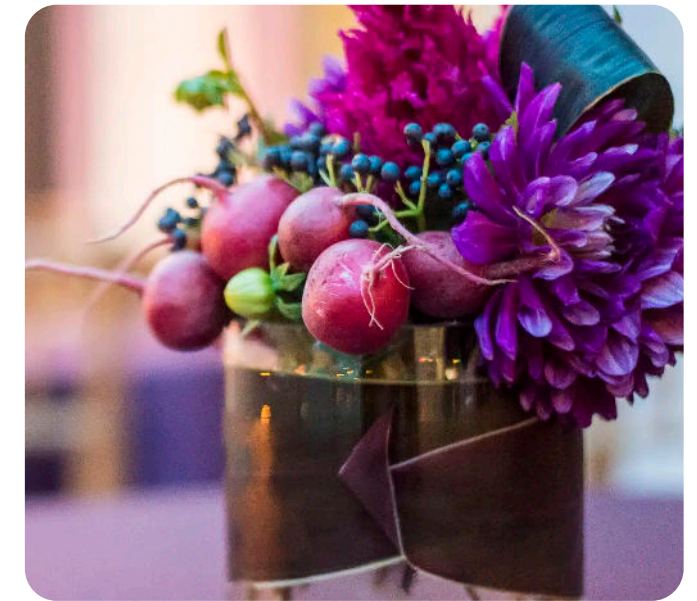
Deborah  Miller

For Your Corporate Event

— NEW YORK CATERING AND EVENTS —

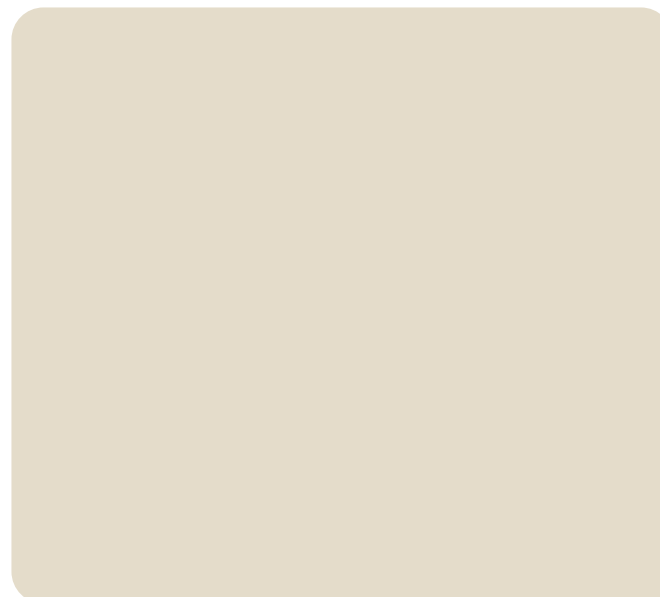
Business in New York

From an all-day executive board meeting to a corporate holiday party, Deborah Miller Catering & Events will partner with your business to deliver an event that reflects the values and vision of your brand. As a top-reviewed New York City caterer, we mean business.



“Your event should be seamless and the food should always, always be delicious!”

—DEBORAH MILLER



Inspired Hospitality and Thoughtful Design

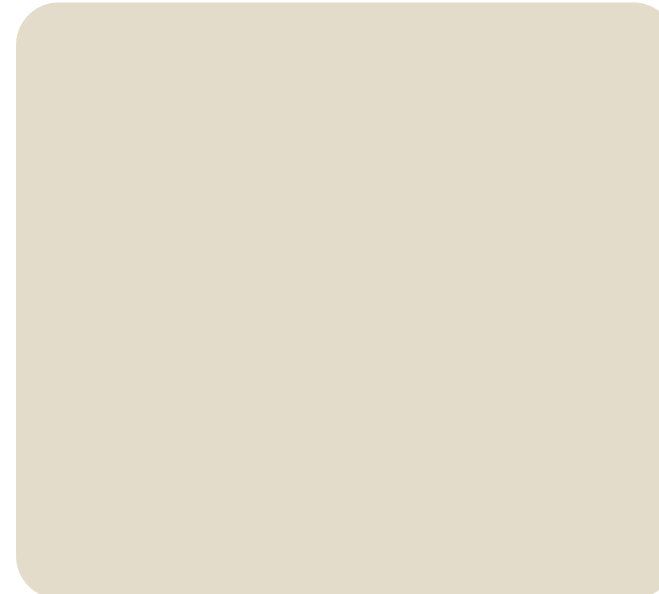
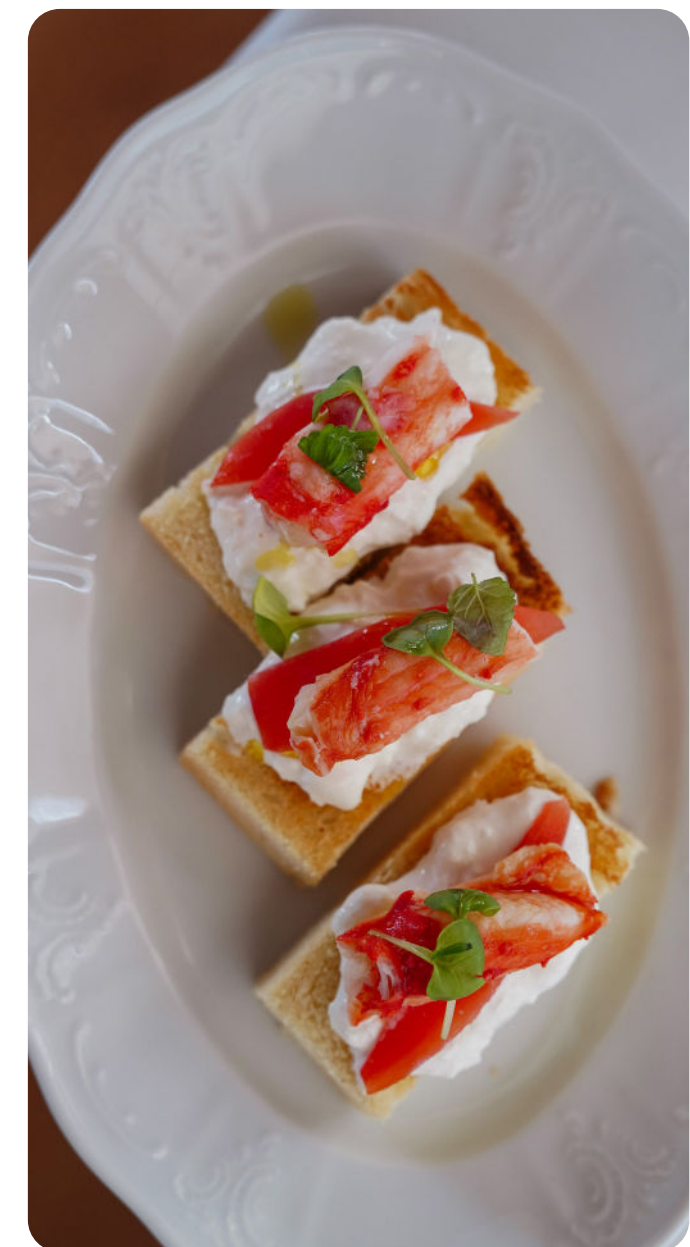
For almost 30 years, we have been curating innovative, healthy, and sustainable offerings. Our seasonal, locally sourced menus can be customized to reflect the spirit of your brand, and the standard of service you expect and deserve.

Whether you seek a welcome breakfast, afternoon repsite, or fun reception cocktails, Deborah Miller Catering & Events will deliver for your occasion.

PLANNING AND PURPOSE

The journey with us as your trusted catering partner begins here. Our remarkable team is unrivaled in our ability to listen, imagine, plan, and deliver an event that elevates and highlights your brand's vision.

Let us worry about the details, we've got you!



New York Catering & Events

Here in New York, people expect the unexpected — and the spectacular. And so do we.

Rooted in cultivated experiences, we offer bespoke catering specializing in social, wedding, mitzvah, and corporate events. Basically, any event you can imagine.

By tapping the deep capabilities of a team that's seen and done it all, we deliver delicious, inspired joy.



“Nothing makes me as happy as when I see someone take a bite of my food...and then pause and close their eyes to enjoy it.”

—CHEF JUSTIN SCHWARTZ



Sample Continental Breakfast Menu

Sliced Fruit Platter

Mini Bagels with Cream Cheese

Assorted Breakfast Pastries with Butter and Jam

Blueberry Streusel Parfait

Greek Yogurt, Maine Wild Blueberries, Housemade Streusel

Garden Herb Frittata

Baby Spinach, Seasonal Herbs, Creamy Local Ricotta

Green Machine Juice

A mixture of Kale, Celery, Green Apple, Lemon, and Ginger

Mixed Berry and Beet Juice

Cleansing Carrot Juice

Fresh Pressed Carrots, Orange, Pineapple, Turmeric

COFFEE AND TEA SERVICE



“The event was a smashing success with great food and service.... would recommend this team to anyone that wanted a fabulous event, in home or corporate.”

– STEPHEN A., CLIENT



Sample Hot Breakfast Menu

Seasonal Fruit Salad

Leek and Parmesan Puff Pastry

Puff Pastry Stuffed with Butter Leeks and Parmesan Cheese

Pain au Chocolat

Sous-Vide Poached Eggs

Applewood Smoked Rosemary Bacon

Buttermilk Pancakes

Whipped Butter, Sugarbush Farm Maple Syrup

Simple Overnight Oats

Organic Rolled Oats, Sugarbush Farm Maple Syrup, Seasonal Mixed Berries

Green Machine Juice

A mixture of Kale, Celery, Green Apple, Lemon, and Ginger

Mixed Berry and Beet Juice

Cleansing Carrot Juice

Fresh Pressed Carrots, Orange, Pineapple, Turmeric

COFFEE AND TEA SERVICE



Sample Lunch Menus

SANDWICH BUFFET

Roast Chicken Sandwich

Pecorino Cheese, Garlic Aioli, Arugula, Fennel, Pickled Red Onion, Sourdough Pullman

BBQ Mushroom Sandwich

Grilled Portobello Mushroom, Kale Slaw, Pickled Radish, Vegan Green Goddess Aioli, Multigrain Ciabatta

Green Goddess Turkey Club

Rosemary Bacon, Cider Brined Turkey Breast, Cheddar Cheese, Heirloom Tomato, Crisp Green Lettuce, Green Goddess Aioli, Rosemary Ciabatta

House-Made Rosemary Potato Chips

Chocolate Brownie Bites

CONTINENTAL LUNCH

Southwestern Tortilla Salad

Crispy Gem Lettuce, Black Bean Salad, Grilled Corn, Cotija Cheese, Fried Nixtamal Corn Tortilla, Avocado-Lime Vinaigrette

Tuscan Grilled Steak

Rosemary and Garlic Marinated Char Grilled Flank Steak, Served over Market Greens, with Heirloom Cherry Tomatoes Tossed in Shallots, Basil and Aged Balsamic Vinegar

Cedar Planked Salmon

Honey, Citrus & Grain Mustard Glaze, East Coast Oranges, Fried Capers, Fines Herbs

Squash and Ricotta

Char-Grilled Zucchini, Ricotta, Walnut-Caper Pesto

Mediterranean Orzo

Za'atar Roasted Chickpea, Heirloom Cherry Tomato, Kalamata Olive, Grilled Corn, Strawberry, Feta, Basil, Chive, Oregano, Lemon Vinaigrette

Assorted Bars

Served with Fresh Berries



Sample Lunch Menu

HOT LUNCH BUFFET

Chicken Tortilla Soup

Roasted Chicken, Sweet Corn, Jalapeno, Fire Roasted Tomato, Cumin & Chili Spice, Spring Onion, Crispy Nixtamal Tortilla

Vegan Goddess Salad

Market Greens, Green Olive, Herb Roasted Chickpea, Raw Squash, Mint, Dill, Avocado & Tahini Vinaigrette

Za'atar Chicken

Pomegranate Glaze, Lemon and Seasonal Market Herbs, Garlic Tahini Labneh

Seared Wild Sea Bass

Caperberry and Sun-Dried Tomato Relish, Fresh Picked Basil

Ancient Grains

Quinoa, Brown Rice, Lentils, Market Vegetables, Lettuces, Fresh Mint and Lemon Vinaigrette

The Humble Carrot

Char Grilled Organic Baby Carrots, East Coast Citrus, Spiced Labneh, Chive and Basil Oil, Toasted Pistachio

Mini Cheesecake

Dark Chocolate Mousse Cup



“Customer service is top-notch, food is incredible and always reliable.”

– CHRIS O., CLIENT



Sample Snack Menu

MORNING PAUSE

Lemon Madeleines

Classic Butter and Lemon Madeleine Cookies

East Coast Citrus Fruit Salad

Grapefruit, Orange, Pomegranate Seeds & Blossoms, Mint, Toasted Hemp Seeds, Vanilla Bean Syrup

Gluten Free Granola Bar

AFTERNOON RESPITE

Deborah Miller's Signature Popcorn

Caramel Apple Popcorn, Belgian Waffle Chunks, Crumbled Cookies, Chocolate Drizzle

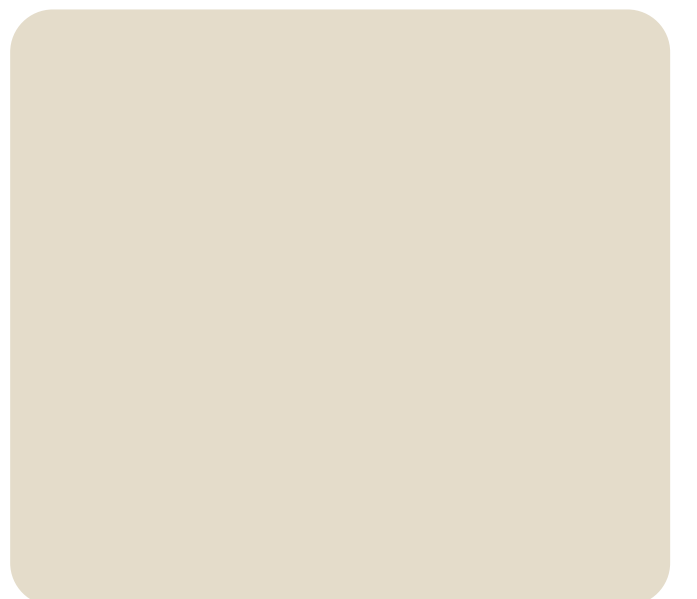
Potted Crudite with Green Goddess Dip

A Collection of Seasonal Vegetables Served with House-Made Vegan Green Goddess Dip

Nixtamal Tortilla Chips with Salsa Roja

Antipasto

Marinated Olives, Roasted Peppers, Marinated Bocconcini Mozzarella



Sample Happy Hour Menu

PASSED HORS D'OEUVRES

Le Petit Burger

Comte Fondue, Caramelized Shallot, Dill Pickle, Brioche Bun

Chicken and Waffles

Belgian Waffle, Buttermilk Marinated and Quinoa Crusted Fried Chicken, Country White Gravy, Spicy Peach Butter, Spring Onion

Mac and Cheese Fritter

Aged Cheddar and Creamy Fontina, Spicy Tomato Jam

Beet Napoleon

Roasted Local Beets, Rosemary Whipped Goat Cheese, Toasted Pistachio

TACO STATION

Tequila Lime Shrimp Taco

Char-Grilled Chili and Tequila Marinated Shrimp, Peach Relish, Chipotle Lime Crema

Short Rib Taco

Ancho Chili Braised Short Rib, Baby Radish, Pickled Onion, Cotija Cheese

Mushroom Flauta

Guajillo Pepper and Beer Braised Mushroom, Purple Potato Mash, Oaxaca Cheese, Huitlacoche Crema

Elote

Roasted Corn on the Cob, House Aioli, Cotija Cheese, Cilantro

Guacamole

Fried Sweet Plantain

Served with Salsa Mojo

House Made Nixtamal Tortilla Chips

Pico De Gallo, Salsa Verde, Sour Cream, Jalapeño Slices, Pumpkin Seeds and Poblano Relish

MEZZE AND MEDITERRANEAN GRILL STATION

Baba Ghanoush

Grilled Eggplant, Tahini, Garlic, Lemon

Hummus

Roasted Chickpea, Olive Oil, Lemon Juice, Roasted Garlic, Tahini

Tzatziki

Greek Yogurt, Shaved Cucumber, Garlic, Lemon, Basil, Dill

Quinoa Tabbouleh Salad

Toasted Quinoa, Parsley, Mint, Rainbow Swiss Chard, Heirloom Cherry Tomatoes

Mezze Grill

Market Vegetables, Harissa Chickpeas, Roasted Garlic Tahini, Labneh, Dukkah Seasoning

Grilled Pita

Lavash Crisps

Rosemary-Citrus Marinated Mixed Olives



Sample Happy Hour Menu

PASSED HORS D'OEUVRES

Everything Spiced Pigs In a Blanket

All Beef Franks served with Spicy Mustard

Smoked Trout Blini

Smoked Trout Salad, Charcoal Blini, Pickled Radish, Finger Lime, Chive, Dill, Creme Fraiche

Croque Madame

Smoked Ham, Gruyere Cheese, Parmesan, Bechamel Sauce, Pan Fried Quail Egg

Asparagus Summer Roll

Smoked Tofu, Red Cabbage, Carrot, Fresno Chile, Sesame Seeds, Mint, House Pickled Plum and Gochujang Sauce, Micro Cilantro

TUSCAN GRAZING TABLE

The Super Tuscan

Domestic Prosciutto, South Carolina Titan Farm Peaches, Fontina Cheese, Fresh Mozzarella, Basil & Arugula Walnut Pesto, Focaccia

Spicy Truffled Pecorino Arancini

Served over Marinara and Garnished with Basil

Stuffed Eggplant Caponata Shells

Spicy Arugula, Shaved Parmesan, Fresh Basil, Drizzled with Balsamic Glaze and Extra Virgin Olive Oil

Antipasto Cups

Marinated Olives, Roasted Peppers, Marinated Bocconcini Mozzarella

Eggplant Parmesan Slider

With Marinara, Fresh Mozzarella, Basil, Fresh Baked Garlic Knot Slider

Sausage Stuffed Mushroom

Baby Portobello, Spicy Italian Sausage, Parmesan, Market Herbs

Italian Fromaggi e Salumi

An Italian-inspired collection of Cured Meats, Cheeses, Fruits and Vegetables

ASIAN GRAZING TABLE

Vegetable Lo Mein

Organic Buckwheat Soba Noodles, Sesame Dressing

Vegetarian Eggroll

Steamed Pork Bun

Steamed Buns filled with Hoisin Braised Pork Belly

Pork Soup Dumpling

Steamed Soup Dumplings served with Garlic and Black Vinegar Sauce and Spicy Sichuan Dumpling Sauce

Sticky Spare Ribs

Pork Spareribs in Spicy Hoisin Sauce

Scallion Pancakes

Cucumber Salad

Hot House Cucumbers Tossed in Spicy Chili Flake (Gochugaru) and Sesame Oil



“They are the best in New York City—absolutely phenomenal.”

— ANTHONY M., CLIENT



Sample Happy Hour Menu

PASSED HORS D'OEUVRES

Coconut Shrimp

Apricot-Citrus Mustard, Micro Cilantro

California Roll

Fresh Crab Roll with Avocado and Cucumber

Watermelon Radish Taco

Smoked Tofu, Vegan Green Goddess Aioli, Jalapeño, Pickled Beet, Radish Sprout

Prosciutto e Melone

Cantaloupe, Prosciutto, Rosemary Whipped Goat Cheese, Basil, Fig-Balsamic Glaze

STEAKHOUSE STATION

New York Strip Steak

Twice Baked Chive Potato

Yukon Potatoes baked twice and filled with Chive Mashed Potatoes

Comte Garlic Bread

French Baguette with Comte Cheese

Creamed Spinach Brulée

Creamed Spinach, Buttery Tart Shell, Parmesan Breadcrumbs

Steakhouse Wedge

Baby Iceberg Lettuce Heirloom Cherry Tomato, Crumbled Bacon, Crispy Fried Shallots, Blue Cheese Dressing

Deborah's Signature Steak Sauce

Delicious Zesty Steakhouse Style

VEGETABLE CARVERY STATION

Whole Head of Cauliflower

Whole Head of Cabbage

Whole Roasted Purple Sweet Potato

Agave Roasted Eggplant

Horseradish Crema

Roasted Tomato

Chimichurri Sauce

Harissa



Start Planning!

We bring our magic to you in the city and beyond — from Tribeca to Harlem, East Side to West, Montauk to the mountains (the nearby ones at least).



Deborah  Miller

212.964.1300

deborahmillercatering.com

