



Deborah  Miller

## Celebrating Your Mitzvah

— NEW YORK CATERING AND EVENTS —

## Picture Perfect Mitzvahs

Mazel Tov! Your child did the hard work — now it's time for the fun. Deborah Miller Catering & Events will partner with you to plan and deliver a meaningful, memorable, and exciting event for you and your family. We are skilled in uniting the traditions of Judaism with the modern sensibilities of a NYC event — and bringing the most creative themes to life with food.

### IT'S YOUR PARTY

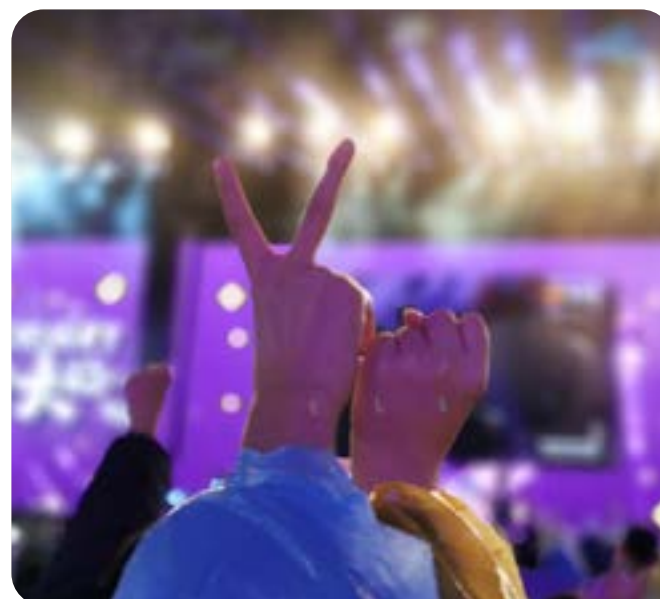
This moment deserves an amazing celebration. The party is about family, tradition, and of course, the food.

When it comes to your mitzvah, our dedicated team will deliver thoughtfully planned details and a custom menu for a momentous day.



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

—DEBORAH MILLER



## Inspired Hospitality and Thoughtful Design

Our team has decades of experience in planning family-focused events, especially mitzvahs. Our seasonal, healthy, and locally sourced menus are personalized to reflect the theme of your day, with the foods you love and the level of service you expect and deserve.

### PLANNING AND PURPOSE

We design the experience together. Our remarkable team is unrivaled in our ability to imagine, plan, and bring your unique aesthetic and theme to life.

We are experts at aligning kids' tastes with parents' tastes and creating fun, interactive, and exciting fare to fit all palates.

Let us worry about the details—we've got this!



## 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 Mitzvah 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

## PASTA STATION

### Mezzi Rigatoni ala Vodka

Mezzi Rigatoni, Rendered Panchetta, Creamy Vodka Sauce, Parmigiano Reggiano, Blanched Spring Peas, Fresh Basil

### Pasta Primavera

Grilled Summer Squash, Roasted Heirloom Cherry Tomato, Basil Pesto

### *Whipped Lemon Ricotta, Toasted Pine Nut*

### Garlic Bread and Grissini

## SALMON CARVERY STATION

### Honey Roasted Salmon

Sustainably Harvested Salmon Roasted with Honey Glaze

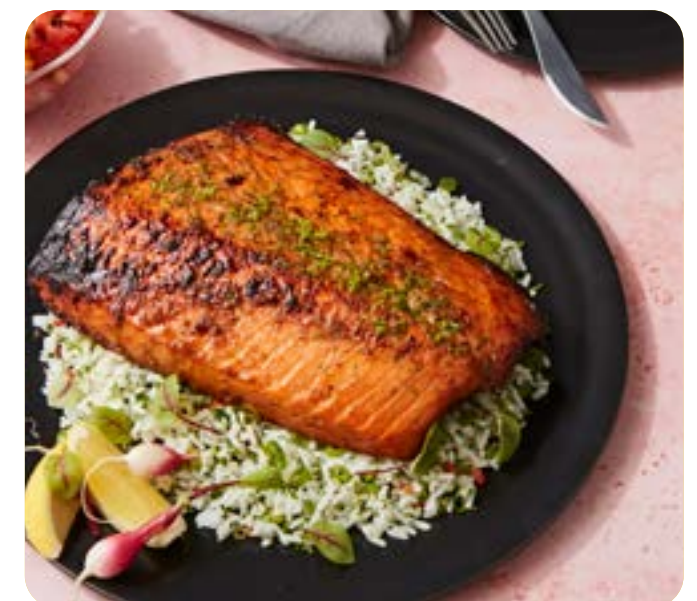
### Puttanesca Sauce

Roasted Tomato, Olives, Chili Pepper, Capers, Garlic, Olive Oil

### Garlic Lemon Cream Sauce

### Crispy Fried Capers

### Artisan Bread



# Sample Mitzvah Menu

## PASSED HORS D'OEUVRES

### Everything Spiced Pigs In a Blanket

All Beef Hot Dog in Everything Spiced Puff Pastry, served with Spicy Mustard

### Smoked Trout Blini

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

### Corn Arancini

Sweet Corn Risotto with Corn Pudding, Mascarpone, Huitlacoche Crema, Chive

### Asparagus Summer Roll

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

## SLIDER STATION

### American Cheeseburger Slider

Special Sauce, Lettuce, Tomato, Bread & Butter Pickles, Sesame Seed Bun

### Southern Fried Chicken Slider

Quinoa Fried Chicken, Hot Honey, Classic Slaw, Sauce Remoulade, Brioche Bun

### BBQ Mushroom Slider

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

### Pickled Radishes, Pickled Red Onions

### Dill Pickles

### House-made Rosemary Potato Chips

## SIDES STATION

### Smashed Fried Potatoes

Parmesan, Thyme, Parsely

### Mediterranean Orzo

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

### Squash and Ricotta

Char-Grilled Zucchini, Ricotta, Walnut-Caper Pesto

### Roasted Beets Salad

Yellow and Red Roasted Beets, Mache, Toasted Pumpkin Seeds, Goat Cheese, Lemon Vinaigrette

## ICE CREAM SUNDAE STATION

French Vanilla Bean Ice Cream  
Chocolate Ice Cream

### Seasonal Sorbet

Examples Include: Berry and Prosecco, Mango Chili Lime, Lemon

### Chocolate Truffle Brownie Bites

### Caramelized Banana Foster

Seared Bananas, Tossed with Caramel Sauce

### Fruity Pebble Sprinkles

### Chocolate Chip Cookie Chunks

### Waffle Cone

Dark Chocolate Sauce  
Dulce de Leche Caramel Sauce  
Vanilla Bean Whipped Cream



# Sample Mitzvah Menu

## PASSED HORS D'OEUVRES

### Mini Reuben

Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing, on Mini Rye Pullman

### California Roll

Fresh Crab Roll with Avocado and Cucumber

### Smoked Salmon Crostini

Green Goddess Crema, Cucumber, Radish, Dill, Pumpernickel Ficelle

### Purple Potato Cups

Cheddar Fondue, Bacon-Shallot Jam, Chives

## KIDS STATION

### American Cheeseburger Slider

Special Sauce, Lettuce, Tomato, Bread & Butter Pickles, Sesame Seed Bun

### Beet Slider

Beet Burger, Za'atar-spiced Labneh, Baby Arugula, Pickled Radish, Mint, Brioche Roll

### Tater Tots

### Onion Rings

### Mini Grilled Cheese

Aged Cheddar Grilled Cheese on Sourdough

### Everything Spiced Pigs In a Blanket

All Beef Hot Dog in Everything Spiced Puff Pastry

### Ketchup, Mayonnaise, Apricot and Citrus Mustard

## LATIN GRAZING TABLE

### Peruvian Ceviche

Halibut Fillet, Leche de Tigre, Red Onion, Jalapeno, Micro Cilantro, Fried Chili Spiced Plantain Crisp

### Short Rib Empanadas

Mole Braised Short Rib, Cotija and Oaxaca Cheese

### Vegetarian Arepas

Griddled Corn Cakes Filled with Plantain, Refried Black Bean, Oaxaca Cheese

### Elote

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

### Pico De Gallo, Salsa Verde, Guacamole

### House Made Nixtamal Tortilla Chips

### Watermelon Agua Fresca



## 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).

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[deborahmillercatering.com](http://deborahmillercatering.com)

