



Deborah  Miller

## Special Occasions

— NEW YORK CATERING AND EVENTS —

## Celebrations in New York

There is no better place to celebrate life's most special moments than in New York. From a birthday to an anniversary, Deborah Miller Catering & Events will partner with you to plan and deliver a captivating event to remember.

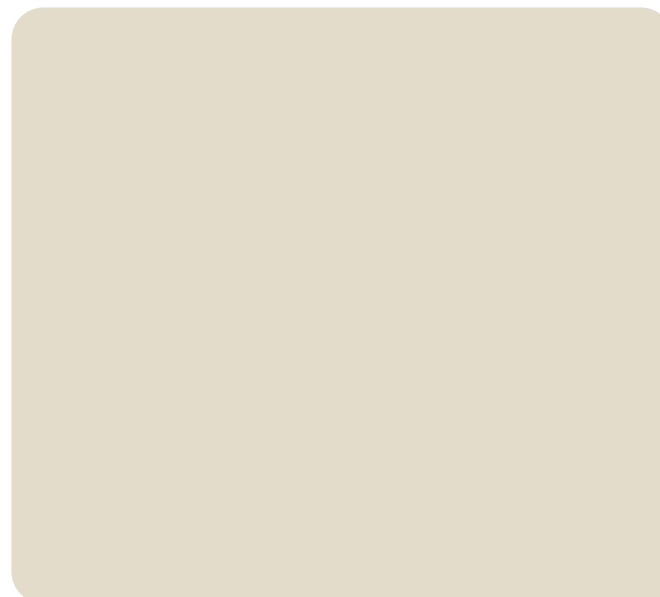
### IT'S YOUR PARTY

Special events are about the people, the milestones, and of course, the delicious food. When it comes to your special occasions, our dedicated team will craft every bite to perfection.



*“Food is what centers me, and that passion is why I do this.”*

—DEBORAH MILLER



## Inspired Hospitality and Thoughtful Design

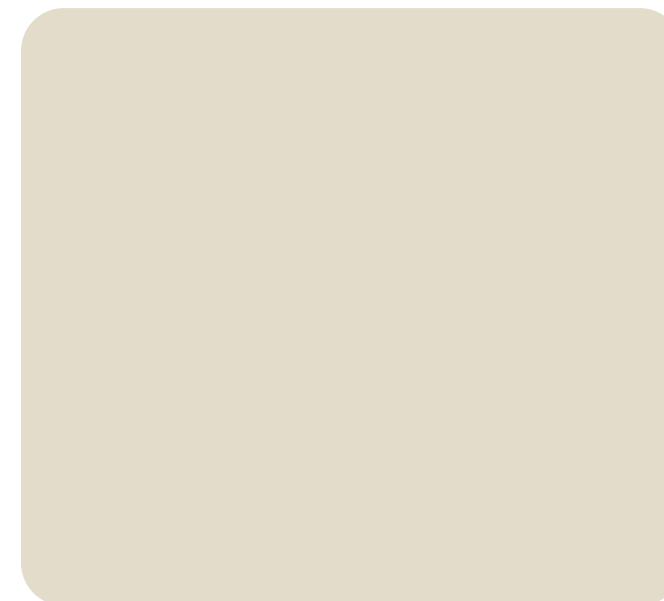
For almost 30 years, we have been curating innovative, healthy, and sustainable offerings. Our seasonal, locally sourced menus are personalized to capture the spirit of your day, with the foods you love and the level of service you expect and deserve.

Whether you seek a multi-course meal or more casual fare, require vegan or gluten-free choices, want fun signature cocktails, or all of the above, we will deliver for your occasion.

### PLANNING AND PURPOSE

The journey with us as your trusted catering partner begins here. We design the experience together and anticipate your needs. Our team is unrivaled in its ability to listen, imagine, plan, and bring your unique aesthetic to life.

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 Family Style Menu

## FIRST COURSE

### Caesar Re-Imagined

Romaine, White Anchovies, Parmesan, Black Pepper Frico, Chives, Rosemary Focaccia Croutons, Caesar Dressing, Summer Blossoms

### Celery Root Puree

Organic Lancaster Farms Celery Root Pureed with Vermont Butter and Cream

### Artichoke and Leek Confit

Oil Poached Leek and Artichoke Hearts, Puy Lentils with Fresh Lemon and Herbs

## MAIN COURSE

### Spring Chicken

Heritage Local Chicken Breast, Roasted Radish, Micro Greens, Served au Jus

### Braised Short Ribs

Roasted Carrots, Basil-Chive Oil, Crispy Quinoa Gremolata

### Artisanal Bread Rolls

Served with Vermont Creamery butter

## DESSERT

### Olive Oil Cake

Glazed with Orange Marmalade, Crème Chantilly, Candied Pistachio Crumbs

### Seasonal Fruit Salad

Served with Sweet Blue Agave and Lime Zest



*“Deborah Miller is the best in New York City.”*

– ANTHONY M., CLIENT



# Sample Plated Menu

## STARTER

### Summer Garden Salad

Salanova Lettuce, Carrot & Local Honey Purée, Toasted Sunflower Seeds, Marigold Blossoms, White Balsamic Vinaigrette

## MAIN COURSE

### Seared Halibut

Maple-Harissa Carrot Purée, Roasted Marble Potatoes, Haricots Verts, Fava Beans, Cherry Tomatoes, Lemon-Carrot Top Pistou

### Magret Duck Breast

Twice-Baked Potato, Creamy Chive Mash, Red Beet Purée, Butter Glazed Candy Beet, Baby Carrots, English Peas, Saba-Braised Pearl Onions, Spicy Nasturtium

### Artisanal Bread Rolls

Served with Vermont Creamery butter

## DESSERT

### Dark Chocolate Mousse Cup

### Seasonal Fruit Salad

Served with Sweet Blue Agave and Lime Zest



# Sample Small Plates Menu

## PASSED HORS D'OEUVRES

### Crab Cakes

Saffron Aioli, Radish Sprouts

### Short Rib Tostone

Beef Short Rib, Chimichurri, Radish, Cilantro, Pickled Red Onion, on Plantains

### Leek and Mushroom "Spanikopita"

Organic Leek Purse, Feta Cheese, Hen of Woods Mushrooms, Hot Honey Drizzle

### Goat Cheese Bon Bon

Goat Cheese Rolled in Fried Quinoa, Smoked Sea Salt, Local Honey, Seasonal Flowers and Blossoms

## PASSED SMALL PLATES

### Atlantic Fluke Sashimi

Watermelon Radish, Blood Orange, Mild Chilis, Basil, Crispy Frisee, Micro Red Vein Sorrel, Chive Oil, Grapefruit Pearls

### Summer Burrata Salad

Watermelon, Strawberries, Raspberry, Chioggia Beets, Heirloom Tomato

### Shiitake Bao Bun

Hoisin Roasted Shiitake Mushroom, Pickled Heirloom Carrot Ribbon, Crispy Sesame and Quinoa Gremolata

### Pulled Pork Slider

Barbecue Sauce, Kale-Vinegar Slaw, Bread and Butter Pickle, Potato Bun

### Abstract Vegan

Za'atar-Roasted Mushroom, Green Chickpeas, Baby Carrots, Patty Pan Squash, Roasted Tomato, Farm Greens, Quinoa Gremolata

### Lavender Lemon Meringue Tart

Graham Cracker crust



## Let's Get Started!

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](http://deborahmillercatering.com)

