



Deborah  Miller

Celebrating Your Wedding

— NEW YORK CATERING AND EVENTS —

Love in New York

There is no better place to celebrate love than in New York. For one of life's biggest milestones, Deborah Miller Catering & Events will partner with you to plan and deliver the wedding of a lifetime.

IT'S YOUR DAY

Weddings are about the people, the thoughtfully planned details and of course, the delicious food. Food is deeply personal, so it's essential to choose a catering team that's trustworthy and able to listen to your needs.

When it comes to your day, and saying "I do," we say we do too.



*"At Deborah Miller
we love love...
and we love catering
weddings!"*

—DEBORAH MILLER



Inspired Hospitality and Thoughtful Design

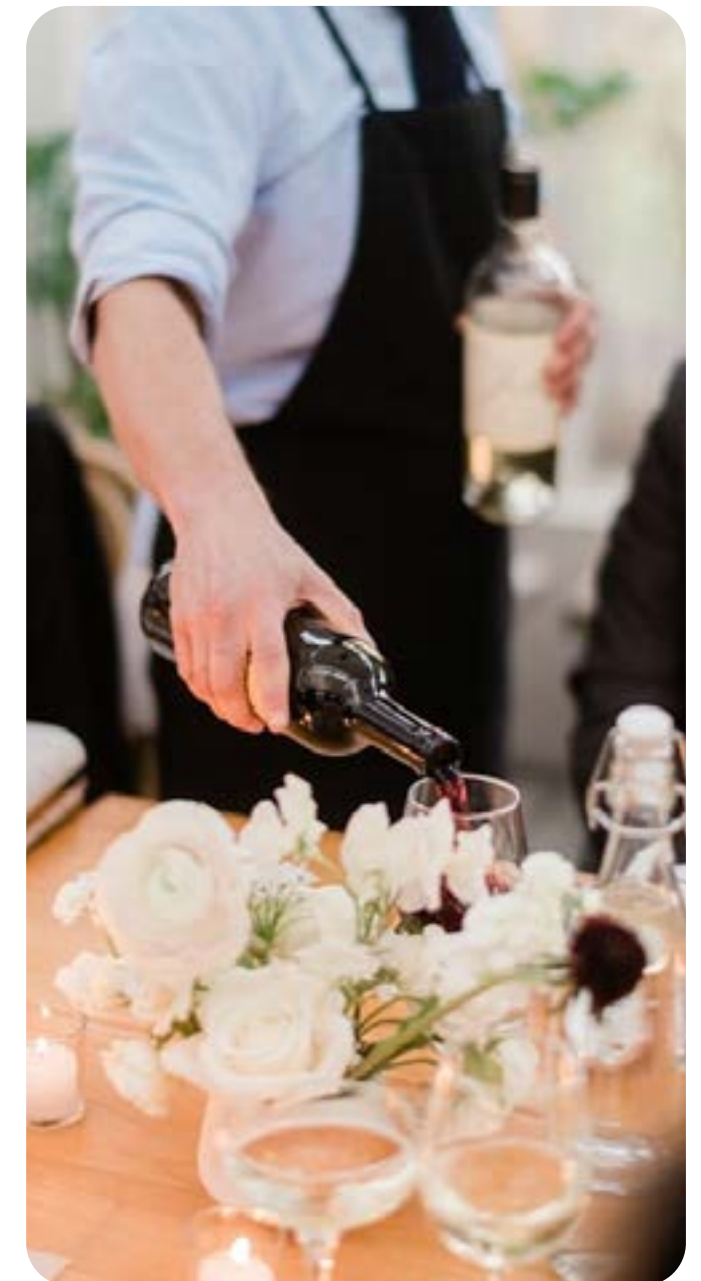
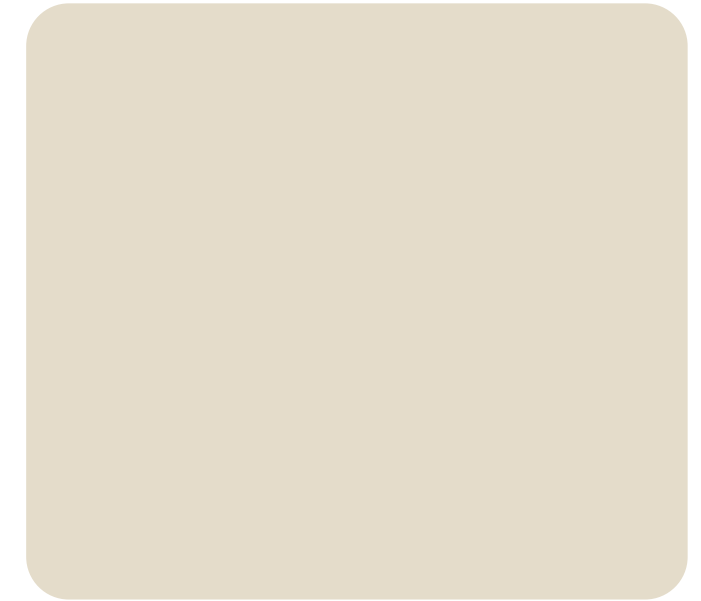
At Deborah Miller Catering & Events, food is our love language. Our seasonal, locally sourced menus are personalized to capture the spirit of your day, with the foods you love and the level of service you expect and deserve.

Your unique wedding menu should reflect your taste - whether you seek a multi-course meal, or more casual fare, require vegan or gluten-free options - 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. Our remarkable team is unrivaled in our ability to listen, imagine, plan, and bring your distinct 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.

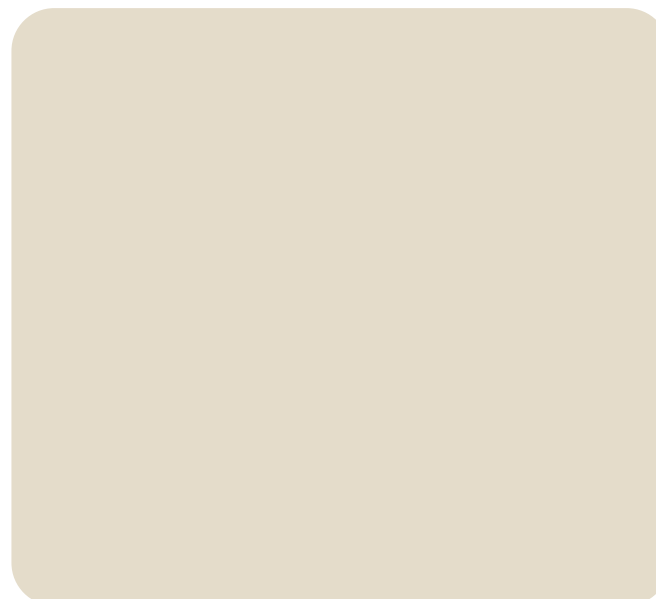
Rooted in cultivated experiences, we offer bespoke catering specializing in social, wedding, mitzvah, and corporate events. Basically, any event you can imagine.

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

Summer Garden Salad

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

MAIN COURSE

Seed-Crusted Arctic Char

Farro Risotto with Peas and Mascarpone, Asian Pear, Endive, Napa Cabbage, Mint, Basil, Yuzu-Ginger Vinaigrette

Braised Short Ribs

Roasted Carrots, Basil-Chive Oil, Crispy Quinoa Gremolata

Rosemary Roasted Potatoes

Heirloom Fingerlings Garnished with Chives

Thyme-Garlic Roasted Carrots

Heirloom Carrot, Fresh Thyme, Roasted Garlic

DESSERT

Molten Chocolate Lava Cake

Rich Dark Chocolate Cake Filled with Ganache, Toasted Belgian Waffle Crumble, French Vanilla Ice Cream, Berry Coulis



Sample Plated Dinner Menu

FIRST COURSE

Summer Burrata Salad

Watermelon, Strawberries, Raspberry, Chioggia Beets, Heirloom Tomato, Parmesan Crisp

MAIN COURSE

Ash-Crusted Filet Mignon

Truffled Potato Gratin, Morel Mushrooms, Roasted Baby Turnips and Beets

Pan-Seared Sea Bass

Butter Glazed White Asparagus, White Asparagus Puree, Wild Mushroom, Nasturtium, Borage Flower, Chive Oil

Artisanal Bread Rolls

Served with Vermont Creamery butter

DESSERT

Cheesecake Souffle

Fluffy Ricotta Cheesecake, Blood Orange, Brandied Blackberry, Thyme, Graham Cracker Streusel

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

– ANTHONY M., CLIENT



Sample Small Plates Menu

PASSED HORS D'OEUVRES

Steak Diane and Pomme Frites

Herb and Butter Basted Tenderloin, French Fried Potato, Crispy Shallot, Mushroom and Cognac Mousse

Chicken and Waffles

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

Halibut Yuzu Tartare

Cucumber Cup, Miso Aioli, Shiso, Grapefruit Pearls

Watermelon Radish Taco

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

PASSED SMALL PLATES

Lobster Roll

Lobster Salad, Lemon Aioli, Celery, Chive, Brioche Roll

Caesar Re-Imagined

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

Frenched Chicken Breast

Organic Oyster Mushrooms, Truffle Pomme Puree, Honey Port Jus, Micro Radish, Fines Herbes, Pickled Pearl Onion

Rack of Lamb

Rosemary-Parmesan Polenta Cake, Patty Pan Squash, Baby Zucchini, Fava Beans, Market Stone Fruit, Spicy Mizuna


Berries and Mascarpone

Mixed Berry Compote, Fresh Berries, Honey-Whipped Mascarpone, Lemon Zest, Mint



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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212.964.1300

deborahmillercatering.com

