

Standing Room Only

fine foods • fine catered events

A Variety of Soups always available

All Vegetable Stock, No Dairy, No Cream

Cup \$5.50 Pint \$7.00 Quart \$14.00

Butternut Squash Puree

Carrot Ginger

Cauliflower Puree

Lentil

Minestrone

Mushroom Bisque

Roasted Tomato

Split Pea

Roasted Eggplant & Tomato

Vegetable & White Bean

Chicken Soup \$15.00 quart

Matzoh Balls \$ 9.00 1/2 dz.

Homemade Pasta Salads \$13.00 pint

Jeri's Salad

Fettuccine with Sun Dried Tomato, Basil

Penne Pepperata

Summer Pasta with Ricotta Salada

Sesame Noodles

Orzo and Sugar Snap Peas w/ Toasted Garlic

Orrechiette Mushroom & Bok Choy **\$14.00 pint**

Chicken Salads \$16.50 pint

Balsamic Chicken w/ Tomatoes, Arugula

Curried Chicken

Grilled Chicken w/ Artichokes & Dijon

Thai Grilled Chicken

Poached Chicken w/ Haricots Verts & Tomato

Pistachio Chicken w/ Avocado

Tarragon Chicken (light mayo)

Waldorf Chicken w/ Apples

Egg Salad \$10.50 pint

Egg White Salad \$12.00 pint

Fresh Fruit Salad \$13.00 pint

Solid White Meat Tuna Salad \$16.00 pint

Tuna Salad w/Dried Cranberries \$16.50 pint

Vegetable and Grain Salads

Asian Coleslaw w/**Peanuts** \$12.00 pint

Asparagus, Portobello Mush, Balsamic \$13.00 pint

Bok Choy Salad \$14.00 pint

Cous Cous, Dried Cranberries, Apricots \$13.00 pint

Farro w/Artichokes, White Bean \$14.00 pint

Grilled Fresh Corn & Tomato \$12.00 pint

Organic Kale/Quinoa with Avocado \$14.50 pint

Roasted Eggplant with Basil & Pignoli \$15.00 pint

Roasted Vegetable \$14.00 pint

Thai Tofu \$14.00 pint

Toasted Red Quinoa Salad \$14.00 pint

Tomato and Mozzarella \$15.50 pint

Tomato, Avocado, Cucumber \$13.00 pint

Boneless Breast of Chicken Entrees \$18.95 lb.

Chicken Tenders w/ Panko Crumbs

Grilled Honey Ginger Tamari (GF)

Just Grilled w/Olive Oil, Lemon, Basil

Lemon Caper White Wine Sauce

Mediterranean w/ Apricots, Olives

Roasted Tomatoes, Artichokes, Mushrooms

Tuscan w/ Mushroom, Roasted Peppers, Garlic

Other Poultry Entrees

Cashew Chicken and Asparagus \$15.00 pint

Chicken Enchiladas \$ 8.50 ea.

Grilled Chicken Apple Sausage \$20.00 lb.

Herb Roasted Chicken \$12.00 lb.

Roast Breast of Turkey \$95.00 ea.

Tequila Lime Barbecue Chicken \$12.00 lb.

Turkey Burgers w/ Mango Chutney \$9.50 ea.

Turkey Chili \$15.00 pint

Turkey Loaf \$12.00 ea.

Vegetarian Entrees

Veggie Burgers \$ 9.00 ea.

Egg White Tofu Cake- Yuzu marmalade \$ 9.50 ea.

Quinoa Cakes \$ 9.00 ea.

Portobello, Quinoa Cake \$ 9.50 ea.

Edamame Burger – Tomato jam \$ 9.50 ea.

Teriyaki Tofu \$10.00 pt.

Tuscan Lasagna (no pasta) **GF** \$ 9.00 pc.

Full tin (12/15 pcs) \$85.00 ea.

Veg. Lasagna \$ 8.00 pc.

Full tin (12/15 pcs) \$75.00 ea.

Vegetable Chili \$14.00 pint

Vegetable Enchiladas \$ 7.50 ea.

Zucchini Noodles, Tomato Sc., Parm. \$14.00 pint

Meat Entrees

Beef Chili (a bit of heat!) \$15.00 pint

Brisket of Beef \$35.00 lb.

Seared Flank Steak Teriyaki Marinade \$31.00 lb.

Stuffed Cabbage (Beef) \$ 7.00 ea.

Tenderloin of Beef (Whole serves 10) Market price

Merlot Sauce \$21.00 pt.

Traditional Meat Loaf \$12.50 lb.

Fresh Fish (Market Prices may apply)

Hawaiian Tuna (Seared) \$37.00 lb.

Center Cut Swordfish \$32.00 lb.

Crispy Fillet of Sole \$31.00 lb.

Grilled Branizo Fillet \$34.00 lb.

Jumbo Lump Crab Cake \$15.00 ea.

Loin of Halibut \$43.00 lb.

Miso Black Cod \$43.00 lb.

Pan Seared Atlantic Cod \$34.00 lb.

Poached Salmon w/ Cucumber Dill Sc. \$31.00 lb.

Salmon w/ Dijon & Crispy Kale (**GF**) \$31.00 lb.

Sesame Red Pep. Salmon or Sweet Chili \$31.00 lb.

“South Beach” Salmon \$31.00 lb.

Shrimp Burritos \$11.00 ea.

Poke Bowls

\$12.00 ea

Sashimi of Tuna +\$3.00/ Grilled Tofu + \$2.00

Side Dishes

Brown Rice w/Spinach and Shallots	\$12.00 pint
Carrot Souffle	\$15.00 lb.
Round Tin	\$32.00 ea.
Canyon Ranch Stuffed Potatoes	\$ 5.00 ea.
Cauliflower Rice	\$14.00 pint
Cauliflower Steaks w/ Lemon, Capers	\$15.00 lb.
Grilled Umbrian Vegetables	\$22.00 lb.
Ratatouille	\$12.00 pint
Risotto Cakes w/Wild Mushroom, Parm.	\$ 6.95 ea.
Roasted Asparagus	\$22.00 lb.
Roasted Brussel Sprouts	\$13.00 pint
Roasted Butternut Squash	\$14.00 pint
Roasted Cauliflower and Broccoli	\$13.00 pint
Roasted Potatoes w/ Smoked Garlic	\$11.00 pint
Sauteed Spinach / Sugar Snap Peas	\$14.00 pint
South Beach Mashed "Potatoes" (Cauli)	\$14.00 pint
Spaghetti Squash with Roasted Veggies	\$13.00 pint
Spicy Sweet Potato Wedges	\$12.00 lb.
Szechuan Green Beans	\$13.00 pint

Uniquely SRO Sandwiches or Wraps \$10.25 ea.

Flaked Salmon, Snap Peas, Mesclun (Wrap Only)
Grilled Chicken, Basil, Rst. Peppers, Parm., Spinach
Hummus, Grilled Vegetables, Spinach
Mozzarella, Tomato, Basil, Rst, Pepper, Balsamic Glaze
Rare Roast Beef, Horseradish Cream, Romaine
Turkey, Cucumber, Avocado, Romaine, H.Mustard
White Meat Tuna Salad, Tomato, Romaine

Sweets (Gluten Free Desserts Available)

Cookie and Sweet Baskets (12 pp)	\$48.00 ea.
Plain and Caramel Brownies	\$ 4.00 ea.
S'more Bars/Rice Krispy Treats	\$ 4.50 ea.
Lg. Chocolate Chip Cookies	\$ 3.00 ea.
Apple Cinnamon Walnut Cake	\$32.00 ea.
Chocolate, Chocolate Chip Cake	\$28.00 ea.
Assorted Fruit Breads	\$ 8.00 loaf

Daily (quantities need to be pre-ordered)

Freshly Baked Rolls	\$1.25 ea.
French Baguettes	\$ 5.00 ea.
Low Fat Muffins and Scones	\$ 2.50 ea.

Appetizing and Brunch Ideas!

Hand Sliced Bagels	\$18.00 dz.
Hand Sliced Nova Scotia	\$44.00 lb.
White Fish Salad (in whole fish too!)	\$28.00 pint
Tomato and Onion Platter (10/12 pp)	\$25.00 ea.
Plain Cream Cheese	\$ 9.50 pint
Light Vegetable or Chive Cream Cheese	\$ 9.75 pint
Pickled Herring in Cream Sauce	\$18.00 pint
Noodle Pudding w/ Corn Flakes (9" rnd)	\$30.00 ea.
Cheese Blintzes /Blueberry Sauce	\$27.00 1/2 dz.
Raspberry Filled Challah French Tst.	\$27.00 1/2 dz.
Frittata - Vegetables/Cheese Casserole	\$45.00 ea.
Individual Frittata w/Minced Parsley	\$ 7.50 ea.
"South Beach" Quiche	\$3.50 ea.
Miniature Muffins and Scones	\$13.00 dz.
Small Fresh Fruit Platter (10-12 pp)	\$65.00 ea.
Large Fresh Fruit Platter (16-18 pp)	\$95.00 ea.

Store Hours:

Monday- Friday	9:00 AM – 6:30 PM
Saturday	9:00 AM – 4:30 PM
Sunday	11:00 AM - 3:00 PM

For Retail Catering (Food Only)

Call 914-472-3002 to make an appt.

Or

Email: info@srofinefoods.com or
jack@srofinefoods.com

For Full Service Catering

Call 914-472-3002 or 646-290-8074

To make an appt.

Or

Email: info@srofinefoods.com for inquiries
about Bar/Bat Mitzvahs, Weddings, Corporate Events

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**A sampling of our tasteful selection
of foods to take home.**

Look for our Holiday and seasonal menus

Hors d'oeuvres (priced by the dozen)

Caraway Franks (20/tray) or Plain	\$22.00
Chicken Satay/Peanut Sauce	\$26.00
Hoisin Ginger Beef	\$27.00
Lump Crab Cakes /Cilantro Aioli	\$28.00
Jumbo Poached Shrimp/Cocktail Sauce	\$44.00
Miniature Potato Pancakes	\$12.00
Veg. Spring Rolls/Apricot Sauce	\$19.00
Thai Grilled Shrimp Skewers	\$31.00
Tuna Brochettes/Wasabi Aioli	\$28.00
Vegetable Pot Stickers	\$24.00
Cauliflower Pizzas (GF)	\$15.00 ea.

Dips, Salsa, Spreads

Guacamole	\$16.00 pt.
Homemade Salsa	\$14.00 pt.
Hummus	\$12.00 pt.
Edamame Hummus	\$14.00 pt.
Roasted Eggplant/Red Pepper	\$12.00 pt.
Roasted Artichoke Dip	\$16.00 pt.
Caponata	\$12.00 pt.
Cheese Plate and Cracker Basket	
15 ppl. \$95.00	25 ppl. \$135.00
Crudites Basket w/ Choice of Dip	
Small \$65.00	Medium \$95.00

Food Allergies?

**If you have a food allergy, please speak to the
owner, manager, chef or your server.**