

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

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| 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.

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| 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)

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| 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)

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

Appetizing and Brunch Ideas!

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| 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:

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|----------------|-------------------|
| Monday- Friday | 9:00 AM – 7:00 PM |
| Saturday | 9:00 AM – 5:00 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

Standing Room Only

fine foods • fine catered events

**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)

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|-------------------------------------|-------------|
| 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

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|----------------------------------|------------------|
| 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.**