

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:

Tuesday-Saturday 10:00 AM – 5:00 PM

CLOSED Sunday & Monday

For Retail Catering (Food Only)

Call 914-472-3002 to make an appt.

Or

Email: administrator@srofinefoods.com OR

jack@srofinefoods.com

For Full Service Catering

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Or

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jack@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.**