

NEW MENU



BREAKFAST

Minimum of six people. All prices per person.

Continental

- A basket of homemade pastries including muffins, scones, croissants, danish, bagels with butter, preserves and cream cheese
with Colombian coffee and freshly squeezed orange juice
- \$ 3.95
\$ 6.95

The Gotham

- Hard boiled eggs, fruit salad & healthy pastry platter
with Colombian coffee and freshly squeezed orange juice
- \$ 8.75
\$11.75

Zaro's

- A bagel, flagel, stragel and raisin walnut chubby basket served with plain scallion and lox cream cheese
with Colombian coffee and freshly squeezed orange juice
- \$ 3.95
\$ 6.75

Breakfast Basket of Mini Pastries

Ten person minimum

- Freshly baked miniature muffins, scones, croissants, danish and bagels served with butter, preserves and cream cheese
with Colombian coffee and freshly squeezed orange juice
- \$ 4.50
\$ 7.50

Breakfast Parfaits

- Lo-fat plain or strawberry yogurt layered with granola, bananas, strawberries, blueberries
with tupelo honey
- \$ 5.95
\$ 6.45

The New Yorker

- Platter of mini bagel sandwiches with chives cream cheese and lox bowl of lo-fat yogurt, fresh fruit and granola
with Colombian coffee and freshly squeezed orange juice
- \$11.95
\$14.95

Basket of Frittatas

Select from the following:

- Spinach, tomato, Leeks, dill and jarlsberg
 - Black Forest ham, onion, pepper and cheddar
 - Curried cauliflower, potato and peas
 - Zucchini, sun-dried tomato, caramelized onion and fresh mozzarella
with Colombian coffee and freshly squeezed orange juice
- \$ 4.95
\$ 7.95

Breakfast Omelette Wraps

Select from the following:

- Portobello mushroom, roasted pepper and fresh mozzarella
 - Smoked salmon with dill crème fraiche (no eggs)
 - Grilled vegetables and provolone
 - Bacon and cheddar cheese
with Colombian coffee and freshly squeezed orange juice
- \$ 5.25
\$ 8.25

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more breakfast...

English Muffin Sandwiches

- Egg, bacon and cheese \$ 4.95
- Egg and sausage \$ 7.95
- Egg white, grilled vegetables and provolone
with Colombian coffee and freshly squeezed orange juice

Breakfast Pastry, Fruit and Cheese Basket

- Fresh baked pastries with fresh fruit imported and domestic cheese, crackers, baguettes and fresh berries
with Colombian coffee and freshly squeezed orange juice \$ 7.50
\$10.50

Scottish Smoked Salmon Platter

- With capers, tomato, cucumber, Bermuda onion, flavored cream cheese and Zaro's bagels
with Colombian coffee and freshly squeezed orange juice \$ 7.95
\$10.95

The Hot Breakfast

- Zaro's challah French toast with farm eggs (any style),
bacon, sausage and home fries \$ 9.95
- add buttermilk pancakes (additional) \$ 2.00
- add mini omelette (additional) \$ 2.50
- eggs whites only (additional) \$ 1.00
- with Colombian coffee and freshly squeezed orange juice* \$12.95

Spa Breakfast

- Basket of "healthy" pastries includes low-fat cranberry muffins,
peach granola muffins, raisin bran muffins, soy-flaxseed oat crackers,
whole wheat bagels and eight grain rolls.
served with low-fat and regular cream cheese, butter and preserves
- Bowl of organic yogurt with honey, granola and fresh fruit
- Selection of egg white frittatas-meat and vegetarian \$15.95
with Colombian coffee, fresh squeezed orange juice and mineral water \$19.95

A la Carte

- Sliced fresh fruit platter with seasonal berries \$ 5.95
- Fresh fruit salad \$ 3.95
- Bowl of lo-fat yogurt - plain or strawberry \$ 2.50
- Bowl of granola \$ 2.00
- Assorted Dannon yogurts \$ 2.00
- Pitcher of freshly squeezed orange juice \$11.95
- Colombian coffee or tea service \$ 1.95
- Valrhona hot chocolate with mini marshmallows \$ 2.50

Please Note: All breakfast pastries, bagels and breads are Kosher

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SANDWICHES

Minimum of six people. All prices per person.

Zaro's Prix Fixe Sandwich Luncheons

- The Traditional: Basket of Zaro's sandwiches served with a choice of two sides and a dessert basket including cookies, brownies, blondies, ruggelach and yogurt loaf-cake \$15.95
- The Express: Basket of Zaro's sandwiches served with one side and dessert basket \$13.95
- The Classic: Basket of Zaro's sandwiches including filet mignon, shrimp, smoked salmon served with a choice of two sides, a dessert basket and bittersweet chocolate pudding. \$18.95

Basket of Zaro's Sandwiches

- Served with sweet potato chips \$8.95
- * *Mini sandwiches, Lo-carb sandwiches or paninis (additional)* \$1.00

The Basics

- Sandwich, piece of fruit and large cookie \$10.95

Meat and Cheese Platter

Roast beef, black forest ham, roast turkey, kosher salami and grilled chicken with assorted cheese. Garnish with potato salad, olives and tomato. Includes bread and rolls \$11.95

Deli Meat Platter

Corned beef, kosher salami, roasted turkey, smoked turkey, roast beef, turkey pastrami and grilled chicken breast. Lettuce, tomato, sliced cheese, potato salad, knishes, relish platter, sliced bread and rolls \$15.95

Tuscan Meat and Cheese Platter

Genoa salami, soppressata, prosciutto de parma, rosemary ham, mortadella, provolone and mozzarella. Lettuce, tomato, red onions and white bean salad, roasted peppers and sun dried tomatoes Semolina, foccacia, Ciabatta and Italian bread \$15.95

Soup Luncheon

A tureen of soup served with a basket of half sandwiches, bowl of sweet potato chips and fresh fruit salad \$10.50

Select from the following:

All sandwiches may be customized. Most sandwiches can be made Panini-style.

- Fresh mozzarella with basil and vine-tomato on a baguette.
- California wrap with fresh vegetables, sprouts, avocado and lo-fat ranch dressing.
- Grilled Portobello on foccacia with goat cheese, roasted tomatoes, basil oil and field greens.
- Grilled vegetables and fire-roasted wrap with Arugula-pesto and asiago cheese.
- Classic Zaro's tuna salad sandwich on Challah bread.

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more sandwiches...

- Tuna vegetable salad on seven grain with shredded carrots, lettuce, tomato and Russian dressing
- Healthy tuna wrap with vegetables, lettuce, tomato and capers (No Mayo)
- Roasted turkey and avocado with bacon, lettuce, tomato and Russian dressing on black bread.
- Grilled salmon sandwich
- Smoked salmon on black bread with chives cream cheese, lettuce, tomato and cucumber
- Chicken balsamico and Ciabatta with fresh mozzarella, fire-roasted peppers and mesclun
- Southern fried chicken sandwich with confetti slaw on French bread.
- Grilled chicken Caesar wrap with tomatoes, parmesan, romaine and Caesar dressing.
- Dijon chicken salad on eight grain with lettuce, tomato and watercress.
- Buffalo chicken wrap with cucumber, tomato and blue cheese.
- The Zaro-Chicken cutlet with cheddar cheese, pickles, lettuce, tomato and special sauce.
- Curry chicken with mango chutney, lettuce and tomato on black bread.
- Jerk chicken with mango chutney, and watercress on French bread.
- Organic grilled chicken with pomegranate-honey mustard, baby spinach and tomato.
- Roasted turkey with lettuce, tomato and herbal mayo on a whole wheat baguette
- Smoked turkey and Brie on Ciabatta with honey mustard, watercress and granny apples.
- Roast turkey with cranberry-orange relish, provolone and leaf lettuce on eight grain bread
- Turkey pastrami and Swiss on rye with deli mustard and coleslaw.
- The Italian hero – Genoa salami, prosciutto, capicola and provolone with roasted peppers, red onion, lettuce, tomato and red wine-oregano dressing.
- Prosciutto and fresh mozzarella on foccacia with arugula, roasted peppers, balsamic vinegar and virgin oil.
- Black forest ham and brie with lettuce and tomato on pumpernickel.
- Chef salad wrap – ham, turkey and Swiss with tomatoes, field greens and herbal mayo
- Rare roast beef with horseradish sauce, lettuce and tomato on whole wheat baguette.
- Chipotle grilled steak “Burrito” with Pico de Gallo, shredded lettuce, cheddar cheese, roasted corn, avocado and black bean salsa.
- Organic dill egg salad in whole wheat pita with lettuce, tomato and crunchy sprouts.
- Corned beef on marble rye with russian and cole slaw.
- Black forest ham and provolone on semolina with shredded lettuce, tomato, extra virgin olive oil and red wine vinegar.
- Chinese chicken wrap with chow mein noodles, carrots, broccoli, scallion, asian greens and ginger dressing.
- Roast pepper hummus with baby artichokes and spinach on naan bread.

Soup \$3.95

New England Clam Chowder

Tomato and Corn Chowder

Split Pea

Chicken Noodle

Minestrone

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Mini Sandwiches (\$1.00 Additional)

- Shrimp salad with lettuce, tomato, avocado and herbal mayo on (3) mini croissants
- Curry chicken on (4) mini pita with lettuce, tomato and mango chutney
- Smoked salmon with Wasabi cream cheese, ginger and scallion on a mini bagel
- Roast turkey with cranberry-orange compote on a mini whole grain roll
- California wrap with fresh vegetables, avocado, sprouts and lo-fat ranch dressing.
- Italian meats and cheese on semolina and roast peppers, arugula, red onions and red wine dressing.
- Smoked turkey and Brie on a baguette with honey mustard, granny apple and watercress.
- Fresh mozzarella, basil and tomato with pesto on a baguette.

Paninis (\$1.00 Additional)

- Chicken fajita with salsa, onions, peppers and jack cheese.
- French ham with Swiss, caramelized onions and pommery mustard.
- Pancetta, asparagus, peas, mascarpone and parmesan
- Tuscan with sun dried tomatoes, baby spinach, fresh mozzarella, artichokes and basil oil.
- Italian with prosciutto, genoa, capicola, fresh mozzarella, roast peppers and red onion on Ciabatta.
- Grilled portobello on foccacia with goat cheese, roast tomato, basil oil and spinach
- Chicken Milanese with Asiago cheese, red onions, Roma tomato and Arugula on Ciabatta.
- Turkey pastrami with coleslaw, mustard and Swiss
- Steak "Burrito" with pico de gallo, cheddar, avocado and roast corn-black bean salsa.

Platter of Quesadillas

- Chipotle Chicken
- Vegetable and Pepper Jack
- Pork with Salsa Verde
- Sweet Potato, Pumpkin Seed and Tomatillo
- Grilled Steak with Charred Tomato Salsa

Sides

- Roast Corn – Black Bean Salpicon
- Southwest Rice
- Dessert

Quesadilla only \$8.95 per person

As a package \$16.95 per person

Stuffed Pita Sandwiches

- Gyro, chicken, falafel, grilled vegetables and kefta with zucchini, onions, lettuce, tomato, peppers and yogurt sauce, tabbouleh, Greek salad, mini Baklava

Sandwich only \$8.95 per person

As a package \$16.95 per person



PRIX FIXE LUNCHEON BUFFET

Caterer's Specialty

Ten person minimum – served at room temperature \$22.95

Select two entrees:

- Tarragon grilled filet of salmon
- Green tea and miso poached salmon with Wasabi – honey glaze
- Cajun or teriyaki roasted filet of beef
- Balsamic or rosemary grilled chicken breast
- Roasted turkey breast
- Thai grilled or poached shrimp
- Mediterranean grilled vegetables with hummus and couscous

Select any four from:

- Side salads, vegetables or fruit salad
- Includes a basket of fresh baked breads, rolls, foccacia and ciabatta
- And a basket of Zaro's favorite desserts
- Includes brownies, blondies, rugelach, cookies, yogurt loaf-cake, black and white cookies and mini biscotti

Elegant Boxed Meals

Plan your event with Zaro's gift box.
Available for breakfast, lunch and dinner.



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more sides...

- Fruit salad \$3.95
- Bowl of sweet potato chips \$2.50
- Bowl of Yukon gold potato chips \$2.00

Desserts

Six person minimum

- Cookie and brownie basket \$3.95
- Mini pastry basket with mini fruit tarts \$4.95
- Italian pastry and cookie basket with biscotti, cannolis and tiramisu \$4.95
- Selection of mini cheesecakes \$4.50
- Chocolate-dipped dried and fresh fruit \$5.50
- Sliced fruit platter with seasonal berries \$5.95
- Fresh fruit salad \$3.95
- Bittersweet chocolate pudding \$3.50

Entrees

Six person minimum – served at room temperature.

All entrées include basket of breads, rolls, foccacia and Ciabatta

- Grilled breast of chicken with wild rice and grilled vegetables \$13.95
- Matzoh-meal encrusted chicken Milanese over Arugula and Roma tomatoes and red onions \$14.50
- Teriyaki grilled chicken over Asian greens with mandarin orange, dried plum, scallion, sesame almonds and won-ton "croutons" \$14.50
- Grilled chicken Cobb with avocado, bacon, tomato, orange and blue cheese over field greens \$12.95
- Sesame-crust yellow fin tuna over mesclun with Asian sesame noodle salad, Wasabi and ginger \$15.95
- Cold poached salmon with wild rice and steamed vegetables \$14.95
- Walnut-pesto crust salmon with Israeli couscous salad and green beans \$15.50
- Spa luncheon – Green tea and miso poached salmon with Wasabi-honey glaze over spa salad – organic greens with micro sprouts, flax seed, carrot, cucumber, radish, sunflower seeds and tomato \$15.95

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more Entrees...

- Moroccan grilled salmon with harissa, couscous, goat cheese, olives, sun dried tomatoes and cucumber over field greens. \$15.95
- Southwest grilled shrimp over rice with roast corn-black bean salpicon \$16.95
- Thai grilled shrimp and chicken over Asian noodles with mandolin vegetables and cucumber-peanut relish \$15.95
- Cajun roasted filet of beef with Yukon gold potatoes and grilled asparagus \$17.95
- The kabab "House" – Skewers of grilled chicken and Kefta kebabs with rice pilaf, pita, vegetables and yogurt dip \$13.95
- Quiche and Caesar salad – three choices daily \$9.95
- Tuscan antipasto – prosciutto, Genoa salami and capicola with bocconcini, artichoke–roast pepper salad, white beans, grilled portobellos, vegetables and olives \$12.95
- Dim-Sum Steamed: Shrimp dumplings, shrimp hargow, pork shaomai
Dim-Sum Fried: Vegetable spring rolls, vegetable potstickers, Thai chicken Won-Tons with lemongrass dipping sauce \$14.95

Hot Entrees – *Let us customize your menus*

Ten person minimum

Includes basket of breads, rolls, foccacia and ciabatta

Suggested Menus

- Chicken balsamico with golden raisins and almonds. Includes roasted potatoes with caramelized onions \$14.50
- Sautéed breast of chicken with shiitakes, basil, tomato, pine nuts and elephant garlic served with pasta \$14.95
- Chicken teriyaki with shrimp and vegetable tempura. Includes vegetable fried rice \$19.95
- Chicken with sun dried tomatoes, broccoli, oil, garlic and mezze rigatoni \$11.95
- Lamb, chicken and vegetable kebobs with rice pilaf, yogurt sauce and pita \$17.95
- Stout-braised pork tenderloin with whipped sweet potatoes and red cabbage \$16.95
- Veal Francesca with spinach, Portobello mushrooms and smoked gouda in a white wine-lemon sauce. Includes orzo \$16.95

Sides

Six person minimum

- Spinach salad with feta, tomato, carrots, peppers, dill cucumber and calamata olives with white balsamic dressing \$3.95
- Caesar salad with garlic croutons \$3.95
- Mixed greens salad \$3.95
- Arugula salad with tomato, radicchio and shaved grana cheese with red wine dressing \$4.50
- Butter lettuce with blue cheese, dried cranberry and pistachio \$4.50
- Butter lettuce with blue cheese, mandarin orange, dried cranberry and cinnamon almonds \$4.50
- Field greens with dried blueberry, glazed pecans and blue cheese \$4.50
- Frisee, mache and baby Arugula with goat cheese, apple and walnuts \$4.50
- Tri-color salad with Arugula, endive, radicchio, imported artichokes, sun dried tomatoes and grated parmesan \$4.50
- Asian mixed greens with mandarin orange, dried plums, sesame almonds, scallions and won-ton "croutons" \$4.50
- Southwest chopped salad with avocado, corn, black beans, peppers, red onion, tomato and tortilla strips \$4.50
- Baby spinach with baby artichokes, roasted peppers, cremini mushrooms and crunchy sprouts \$4.50
- Vegetable cobb salad with tomato, avocado, corn, peppers and shredded pepper jack \$4.50
- Field greens with grilled vegetables, goat cheese and grilled pears \$4.50
- Traditional potato salad \$3.50
- Classic cole slaw \$3.50
- Asian health slaw with ginger dressing \$3.50
- Yukon gold roasted potatoes with herbes de provence \$3.95
- Wild rice salad with oranges, almonds, leeks and sun dried cranberries \$3.95
- Toasted Israeli couscous salad with chopped vegetables and shallot dressing \$3.95
- Middle eastern couscous salad \$3.95
- Tuscan white beans \$3.95
- Roasted beet salad with onions and tomatoes over watercress \$4.50
- Penne with roma tomatoes, Portobello and fresh basil \$3.50
- Farfalle primavera \$3.50
- Sesame noodles salad \$3.50
- Thai noodles with peanuts and mandolin vegetables \$3.50
- Mezze rigatoni with fennel, tomatoes, artichokes, ricotta salata and Calamata olives \$3.50
- Tortellini salad with fresh mozzarella, sun dried tomatoes and Arugula \$3.95
- Penne alla vodka with cremini mushrooms, cipollini onions and fresh basil \$3.50
- Whole wheat pasta with pesto, zucchini, tomato, pine nuts and parmesan cheese \$3.50
- Platter of fresh mozzarella with vine-ripened tomatoes and fresh basil \$4.95
- Balsamic grilled asparagus \$4.95
- Grilled vegetables with spinach-pesto for dipping \$4.95
- String beans with shallots and mushrooms \$4.50
- Snow pea salad with water chestnuts \$4.50

Hot Entrees continued...

- Creole shrimp with rice pilau \$16.95
- Moroccan grilled salmon over couscous with chick peas and zucchini \$17.95
- Roast filet mignon with chimichurri sauce, mashed potatoes and onion crisps \$18.95
- Penne in sun-dried tomato sauce with fresh mozzarella and a chiffonade of fresh basil \$10.95
- Fusilli in a roast pepper cream with zucchini, yellow squash and parmesan cheese \$11.95
- With shrimp \$ 5.00
- Farfalle in a basil-tomato cream with peas and asparagus \$11.95

CUSTOMIZED LUNCHEONS

Ten person minimum

Taqueria

Hot – Grilled chicken, taco meat, roast corn, spinach and black beans fillings, southwest rice

Sides – Guacamole, salsa, sour cream, hot sauce, pepper jack cheese, chopped tomato, chopped scallion and onion, bowl of shredded lettuce, tortillas and tacos,

Without fruit and dessert \$16.95

With fruit and dessert \$19.95

Burger Bar

Black Angus burger, veggie burger, turkey burger

Fries – regular or sweet potato

Platter – Onion, lettuce, tomato, pickles, ketchup, mustard, salt, pepper, burger buns, cole slaw.

Without fruit and dessert \$15.95

With fruit and dessert \$18.95

With salmon burgers add \$2.00

Pasta Bar

Tortellini Bolognese

Penne and chicken, sun dried tomatoes and broccoli

Farfalle in basil tomato cream with asparagus

With shrimp additional \$5.00

Arugula, tomato, radicchio salad with shaved grana cheese

Garlic bread and fruit salad

Basket of foccacia, Ciabatta, baguettes and grissinis

Basket of Italian pastries and biscotti

Without fruit and dessert \$17.95

With fruit and dessert \$20.95

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Customized Luncheons continued...

Create Your Own Salads

Romaine and mixed greens, grilled chicken, tandoori chicken, tuna, tomato, cucumber, carrot, corn, black beans, red onion, alfalfa sprouts, avocado, julienne peppers, olives, feta, cheddar, parmesan cheese, artichokes, croutons, hard boiled egg, chick peas, nuts and dried fruit

Dressing – balsamic, Caesar, ranch, no fat raspberry, blue cheese, Russian and Asian

Bread basket with rolls, foccacia and wraps

Fruit salad

With fruit salad only \$15.95

With dessert \$18.95

EVENTS

Minimum of six people. All prices per person.

Baskets

Crudite with vegetable dip \$5.95

Fruit and cheese with berries \$8.50

Crudite with cheese \$9.50

Brushetta Basket

Sun-dried tomato spread, spinach dip and olive tapenade with crostinis \$5.95

Pita Chip Basket

With roast pepper hummus, white bean-artichoke spread and yogurt dip \$5.95

Tortilla Chip Basket

With guacamole, salsa fresca and black bean dip \$5.95

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COCKTAIL PARTY BASKETS

Ten person minimum. Served at room temperature.

All American

- Jumbo shrimp cocktail, kosher franks in puff pastry, chicken fingers, quesadillas, mini spinach knish and homemade Yukon gold potato chips served with carrots, celery, blue cheese, salsa, spicy mustard and cocktail sauce \$16.95

Southwest

- Mini beef tacos, chicken taquitos, tamales, shrimp and vegetable quesadilla, salsa verde, guacamole, pico de gallo, jalapenos and sour cream with tortilla chips \$17.95

Mediterranean

- Lamb chops, chicken and Kefta kebobs, feta and caramelized onion puffs, spinach and rice stuffed grape leaves and falafel with hummus, yogurt dip and pita chips \$19.95

Tuscan

- Wild mushrooms and polenta tartlets, ham and onion pizzette, mini eggplant Panini with fresh mozzarella and tomato, tortellini lollipop with basil and sun-dried tomato, balsamic chicken skewers and white bean artichoke dip with foccacia \$18.95

Island

- Jerk pork skewers, Jamaican beef patty, grilled tamarind chicken skewer, curry chicken on plantain chip, vegetable patty and fried plantains \$18.95

Spanish

- Grilled scallop with chorizo, shrimp skewer with green sauce, Spanish chicken and manzanilla olive skewer, Serrano ham with melon and fig glaze, clams and mussels stuffed with paella rice and cottage fries. \$21.95

Italian

- Tortellini lollipop with sun dried tomato and basil, fried calamari, proscuitto and basil grilled shrimp, risotto balls with fresh mozzarella, mozzarella roast pepper panini and fried ravioli \$19.95

Pan-Asian

- Thai grilled beef satay, Vietnamese shrimp skewer with rice paper and Nuom Dac, Chinese lacquered pork with hoisin and pineapple, wok-seared tuna with Wasabi caviar and green apple, shrimp and pork shao mai, lemongrass chicken spring roll and won-ton chips with plum sauce, asian dipping sauce and peanut sauce \$19.95

Indian

- Tandoori chicken skewer, curry shrimp skewer, vindaloo lamb chop, vegetable samosa, coconut and curry chicken spring roll, pappadum chips, naan and cool yogurt "Raita" \$19.95

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HORS D'OEUVRES

Customized menus to suit your needs

Partial Listing

Asian shrimp & snow pea
Polenta and wild mushroom tartlet
Sesame crust tuna on won-ton chip with Wasabi caviar and green apple
Filet mignon crostini with charred tomato salsa and cilantro crème
Thai chicken skewer with peanut sauce
Hoisin-glazed pork tenderloin skewer
Southwest crab cake with mango salsa
Risotto balls with marinara
Balsamic glazed skewer
Mini Kobe-beef burger with cheddar and mushrooms
Smoked salmon rosette with dill crème fraiche
Tomato, fresh mozzarella, pesto and basil skewer

Tea Sandwiches

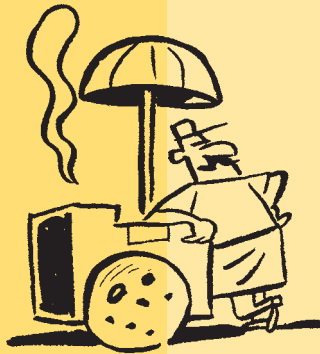
Select three \$6.95

Goat cheese and watercress
Smoked turkey and Arugula mayonnaise
Smoked salmon and Wasabi
English cucumber and mint
Chicken salad and smoked almond
Herb Vidalia onion
Pear, crème fraiche and frisee
Ham, olive tapenade and pommery mustard

Canapes

Select three \$11.95

Wasabi caviar and Daikon (2 pieces)
Green pea and mint brushetta (2 pieces)
Southwest shrimp on jalapeno crostini (2 pieces)
Lentil and feta cheese (2 pieces)
Raspberry, almond and Brie (2 pieces)
Sun dried tomato and olive tapenade (2 pieces)
Smoked salmon cream cheese and cucumber (2 pieces)
Grilled zucchini, eggplant and roast pepper (2 pieces)



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EVENT SERVICES

Private or corporate special events
Special event coordinate
Wait staff, chefs and bartenders
Floral arrangements
Market week planning
Customized menus

ORDERING AND PAYMENT

Cancellations - one full business day's notice.
Orders may be subject to a deposit.
Some items may require 24 hours advance notice.
Payment may be made by cash, company check, or major credit card.

Corporate accounts available

10% service charge will be added to your order.



New York Born and Baked

Tel: 212.292.0175
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Telephone ordering hours: 7:00 am until 6:00 pm