

The background of the entire page is a light gray illustration of olive branches with leaves and olives. The branches are scattered across the page, creating a subtle, elegant pattern.

CATERING

me & you

RESTAURANT & BAR

326 Broadway, Bethpage, NY 11714
516-719-0088 • meandyoubethpage@gmail.com
meandyourestaurant.com

BRUNCH BUFFET

OPTION 1
\$46 PP

MUFFINS & CROISSANTS

SALADS choose 2

caesar salad

hearts of romaine, shaved parmesan, toasted foccacia

tomato & mozzarella

fresh basil, balsamic

classic wedge

iceberg, bacon, bleu cheese, tomatoes, bleu cheese dressing

greek salad

tomatoes, spinach, feta, pickled red onions, quinoa, cucumbers, chickpeas, white balsamic dressing

quinoa salad bowl

brussel sprouts, butternut squash, spinach, feta, candied pecans

HOT ITEMS choose 5

classic eggs benedict

mini veggie frittatas or **portugese egg bake**

mini avocado toast (+2)

special k french toast with maple syrup

mini waffles or **pancakes** with maple syrup

crispy bacon or **sausage**

home fried potatoes or **mashed**

spring pasta primavera

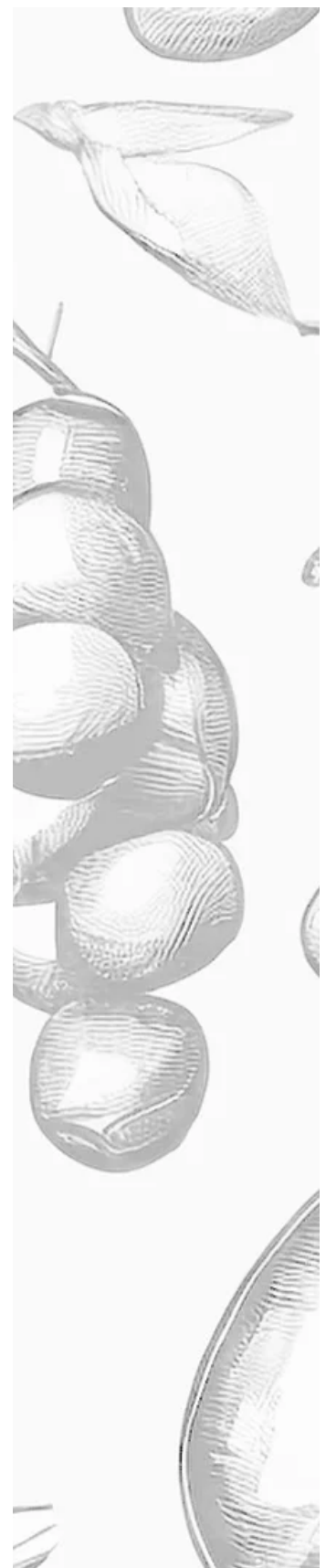
chicken marsala or **chicken francaise**

roasted organic chicken

buttermilk chicken sandwiches

braised short rib (+5)

COOKIE PLATTERS



me & you

All catering packages are priced for a 4-hour event and include exclusive use of the entire restaurant. Bar, Gratuity, Room Fee, and 4% Credit Card Processing Fee additional.

CATERING • 2

BRUNCH BUFFET

OPTION 2
\$49 PP

MUFFINS & CROISSANTS

SEASONAL FRUIT PLATTERS

SALADS choose 3

caesar salad

hearts of romaine, shaved parmesan, toasted foccacia

tomato & mozzarella

fresh basil, balsamic

classic wedge

iceberg, bacon, bleu cheese, tomatoes, bleu cheese dressing

greek salad

tomatoes, spinach, feta, pickled red onions, quinoa, cucumbers, chickpeas, white balsamic dressing

quinoa salad bowl

brussel sprouts, butternut squash, spinach, feta, candied pecans

me & you cobb

hard boiled egg, cucumbers, grilled shrimp, green goddess dressing

— or —

the south

baby greens, kale, tomatoes, black beans, roasted corn, crispy tortillas, avocado, red onion, buttermilk ranch dressing, grilled bbq chicken

HOT ITEMS choose 6

classic eggs benedict or **california benedict**

special k french toast with maple syrup

mini waffles or **pancakes** with maple syrup

crispy bacon or **sausage**

home fried potatoes or **mashed**

salmon over spinach & tomato ragout

shrimp zucchini linguini

lobster ravioli

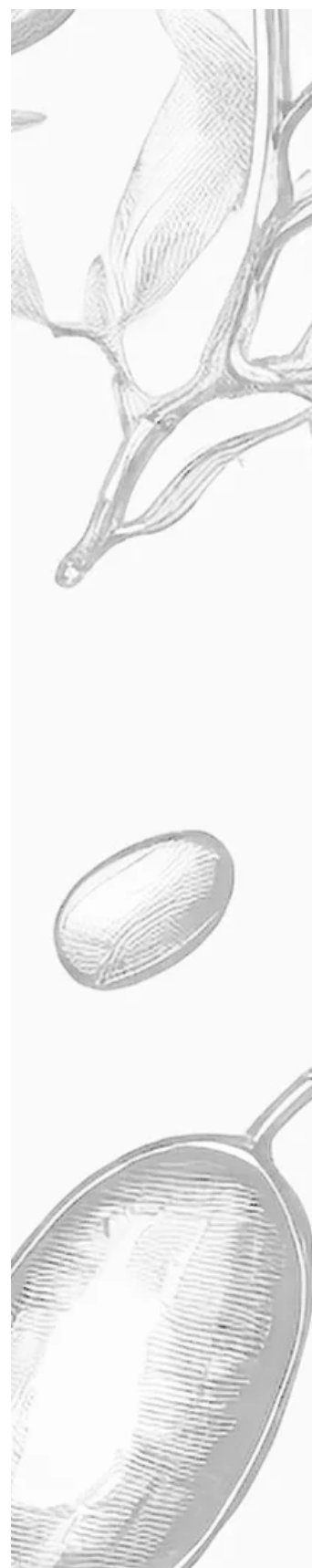
chicken marsala or **brick-pressed roasted organic chicken**

buttermilk chicken sandwiches

braised short rib (+5)

COOKIE PLATTERS

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me & you

CATERING • 3

BRUNCH À LA CARTE

\$ 49 P P

MUFFINS & CROISSANTS

served with butter & jam

APPETIZER host choose 1

fruit plate

seasonal soup

yogurt parfait

crispy buratta

ENTRÉES host choose 5 / guest to choose 1

avocado toast

classic eggs benedict or **california benedict**

buttermilk pancakes with berries & bacon or sausage

special k french toast with maple syrup

triple decker turkey club with classic fries

house roasted turkey breast, lettuce, tomato, bacon, avocado, mayo, sourdough toast

classic cuban with classic fries

roasted pork loin ham, pickles, swiss cheese, spicy mayo, ciabatta roll

pan-seared salmon

herb risotto, sautéed spinach

lobster ravioli

penne alla vodka

shrimp & zucchini linguini

ribbons of green & yellow squash, lemon wine sauce, basil

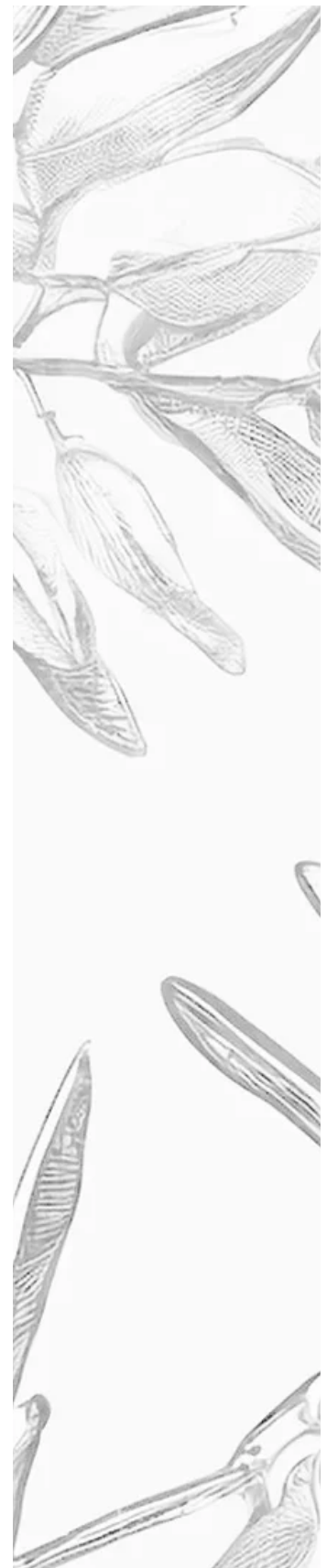
chicken parmesan

heirloom tomatoes, basil, tomato sauce & fresh mozzarella

chicken milanese

baby arugula, roasted mushrooms & tomatoes, parmesan foccacia croutons, balsamic

COOKIE PLATTERS



me & you

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CATERING • 4

B U F F E T D I N N E R

\$ 5 7 P P

CHEESE & CRUDITÉ

on bar

FRESH ROLLS & BREADSTICKS

with butter

SALADS choose 2

caesar salad

hearts of romaine, shaved parmesan,
toasted foccacia

tomato & mozzarella

fresh basil, balsamic

classic wedge

iceberg, bacon, bleu cheese, tomatoes, bleu cheese
dressing

greek salad

tomatoes, spinach, feta, pickled red onions, quinoa,
cucumbers, chickpeas, white balsamic dressing

quinoa salad bowl

brussel sprouts, butternut squash, spinach, feta,
candied pecans

me & you cobb

hard boiled egg, cucumbers, grilled shrimp, green
goddess dressing

— or —

the south

baby greens, kale, tomatoes, black beans, roasted
corn, crispy tortillas, avocado, red onion, buttermilk
ranch dressing, grilled bbq chicken

CHAFFING DISHES choose 6

mushroom ravioli light sage cream sauce

lobster ravioli brandy cream sauce

orecchiette with broccoli rabe & sweet italian sausage

penne alla vodka

scampi shrimp lemon white wine sauce

pan-seared salmon

sautéed spinach & roasted tomato ragout

chicken marsala

shallots, mushrooms, marsala wine demi

chicken parmesan

heirloom tomatoes, basil, tomato sauce & fresh mozzarella

brick-pressed roasted organic chicken

roasted pork tenderloin

brown sugar & caramelized peaches

roast pernil

cuban style pork with rice and beans

braised short rib of beef (+5 pp)

red wine demi, crispy shallots

baked mac & cheese

whipped potatoes and seasonal veggies

ADD FILET MIGNON CARVING

+ 1 0 P P

COOKIE PLATTERS & FRUIT

me & you

SIT DOWN DINNER

\$ 5 8 P P

CHEESE & CRUDITÉ

on bar at arrival

FRESH ROLLS

with butter

SALADS choose 1

harvest salad

baby greens, feta, candied pecans, quinoa, cranberries, white balsamic dressing,

tomato & mozzarella

fresh basil, balsamic

greek salad

tomatoes, spinach, feta, pickled red onions, quinoa, cucumbers, chickpeas, white balsamic dressing

quinoa salad bowl

brussel sprouts, butternut squash, spinach, feta, candied pecans

tlc salad

poached shrimp, baby green beans, tomatoes, avocado, red onion, bacon, lime agave dressing

ENTRÉES choose 3

seared maryland crab cakes

jambalaya rice, green beans, classic tartar, lemon

lobster ravioli

sautéed spinach, parsnip puree, brandy cream sauce, crispy parsnips

scampi shrimp lemon white wine sauce

miso glazed salmon stir fried vegetable fried rice, baby bok choy, sweet chili drizzle

pan-seared bronzino

sautéed spinach, tomato, olive artichoke relish

chicken parmesan

rustic tomato sauce, fresh mozzarella

chicken milanese

roasted new potatoes & broccoli rabe, roasted tomatoes, parmesan cheese

roasted ½ boneless chicken

fingerling potatoes, thyme

roasted double-cut port chop

polenta cake, sautéed spinach, sautéed peaches & bourbon, demi

roasted rack of lamb

butternut squash puree, asparagus, olive relish?, red wine demi, cherry glaze

braised short rib of beef (+5 pp)

whipped potatoes, red wine demi, crispy shallots

grilled prime rib sirloin (+12 pp)

whipped potatoes, many green beans, demi, frizzled onions

DESSERT choose 1 or credit towards cake

fruit & cookies

chocolate flourless cake

cheesecake

ice cream sundae

me & you



PRIVATE CHEF MENU

In-house or at your house.*
Perfect for birthdays, anniversaries, and truly special events.
Minimum of 12 guests / Maximum of 24 guests



6-course meal 120 pp

8-course meal 150 pp

*Servers additional for in-home events.

me & you

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Bar, Gratuity, Room Fee, and 4% Credit Card Processing Fee additional.

CATERING • 7

B A R

Coffee, tea, and soda are included in all catering packages.

mimosa & bellini bar 12 pp

spritz bar 14 pp

Aperol spritz

lemon spritz

Hugo lemon mint spritz

mimosas & bloody mary's 16 pp

beer, wine, sangria & mimosas 25 pp

top shelf open bar 55 pp

E X T R A S

Our trusted vendors can help provide some of those finishing touches. Items can be added, each at an additional cost.

colored linen

decor

balloons

floral arrangements

cake creations

All our vendors are local!

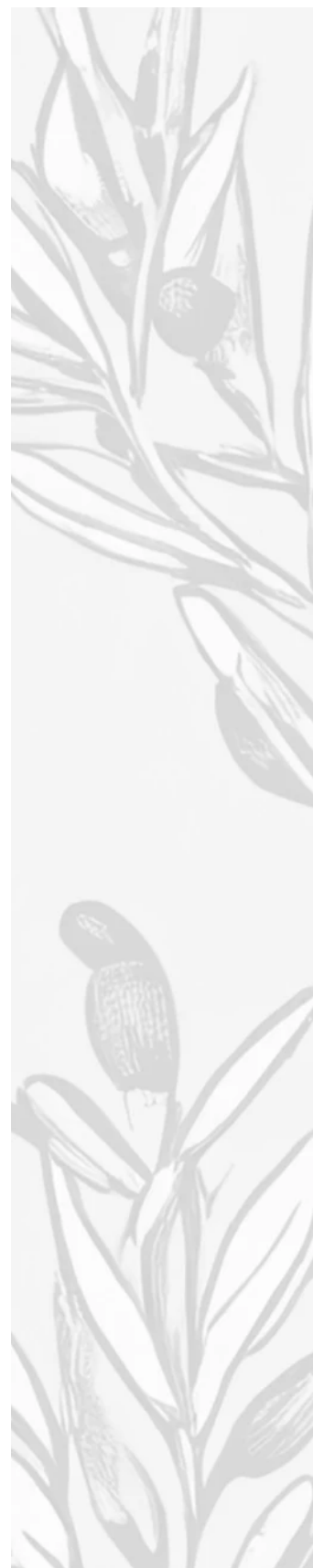
JEN OF ALL TRADES

OVER THE TOP EVENTS

LORI'S FLORAL CREATIONS 516-528-9929

LITTLE BOW - SWEETS

MOSCATO BAKERY



me & you

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CATERING • 8



"Meet me at me&you."

me & you

RESTAURANT & BAR