

The background of the entire page is a repeating pattern of olive branches with leaves and olives, rendered in a light gray, sketch-like style. The pattern is centered around a white rectangular area containing the text.

CATERING

me & you

RESTAURANT & BAR

326 Broadway, Bethpage, NY 11714  
516-719-0088 • 326broadwaycafe@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**

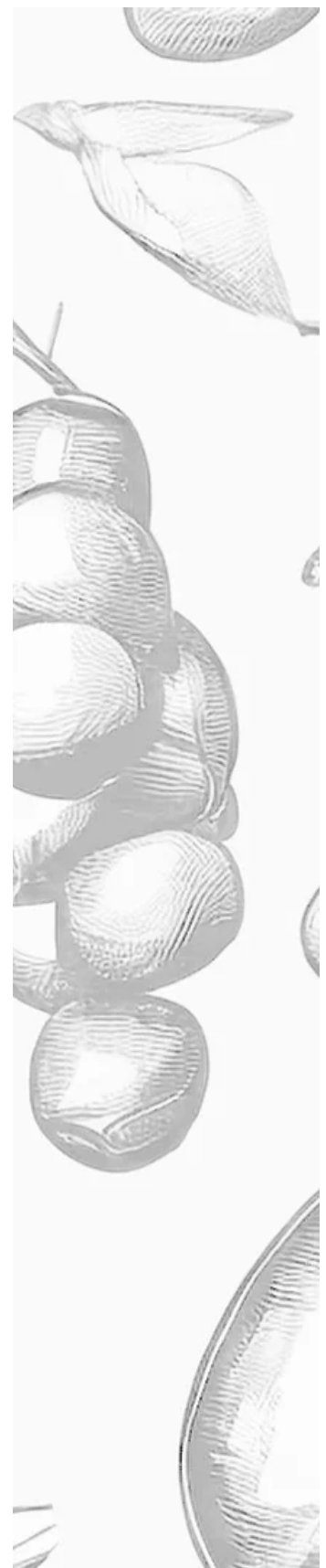
**chicken marsala** or **chicken francaise**

**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 focaccia

### **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**

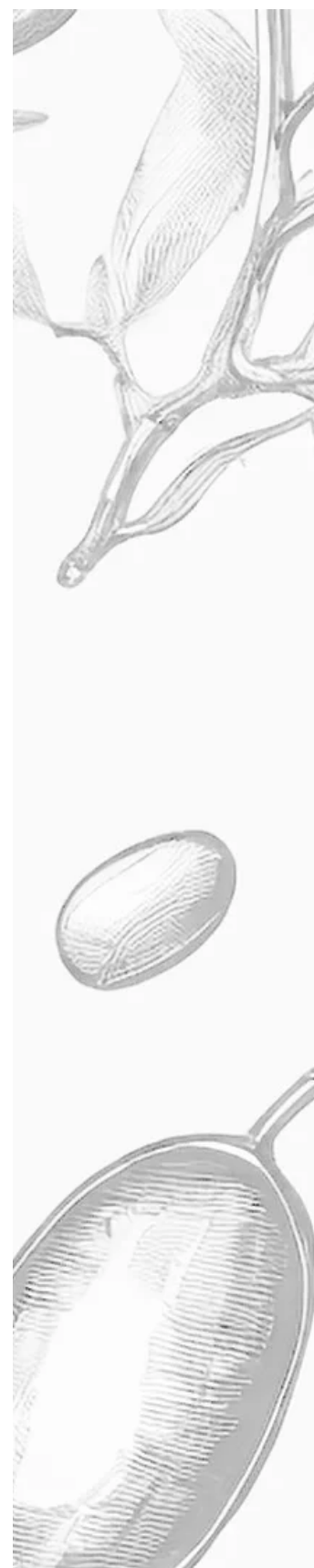
### **chicken marsala** or **brick-pressed roasted organic chicken**

### **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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# 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

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# 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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# 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!

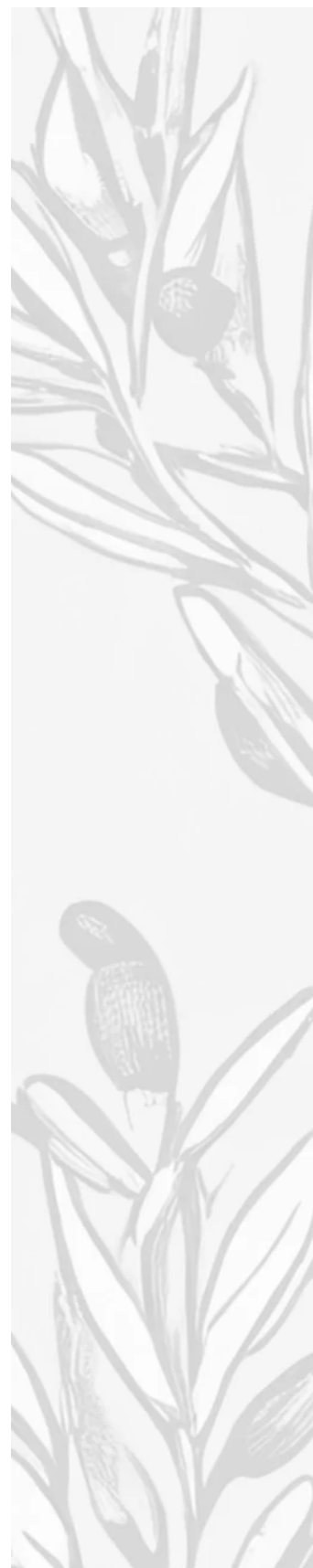
JEN OF ALL TRADES

OVER THE TOP EVENTS

LORI'S FLORAL CREATIONS 516-528-9929

LITTLE BOW - SWEETS

MOSCATO BAKERY



me & you

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*"Meet me at me&you."*

**me & you**

RESTAURANT & BAR