

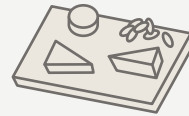
Purslane



OUR MENU ITEMS



Breakfast 3



Platters 7



Crudités *and* Snacks 4



Hors d'Oeuvres 7



Bowls 5



Dessert 8



Salads 5



Beverages 8



Sandwiches 6



Delivery 9



Breakfast

All items are individually packaged. Our unit minimums help us eliminate food waste.

EGGS *Served warm, minimum order of 10*

Tortilla Española GF, VG \$9
frittata-style eggs with potato and onion, aioli
dairy, egg

Frittata GF, VG \$12
eggs, seasonal vegetables, goat cheese
dairy, egg

Breakfast Burrito VG \$12
scrambled eggs, mushrooms, spinach, gruyere
dairy, egg, gluten

Breakfast Sandwich VG \$12 (\$15 with bacon)
scrambled eggs, aged cheddar, thick-cut bacon (optional),
brioche bun
dairy, egg, gluten

Breakfast Taco \$5
scrambled eggs, russet potato, nduja, cheddar
dairy, egg, gluten

Vegan Breakfast Taco V \$6
tofu, beans, potato, achiote sauce
gluten

Ham and Cheese Sandwich \$9
Berkshire ham, aged cheddar, aioli, pickles, baguette
dairy, gluten

Steak and Eggs GF \$28
sliced hanger steak, scrambled eggs, roasted fingerling
potatoes, salsa verde*
dairy, egg

*contains anchovies

MAINS

Fruit Salad Bowls GF, V \$8 *Minimum order of 8*
berries, melon, grapes, toasted coconut, lime honey

Yogurt Parfait GF, VG \$8 *Minimum order of 8*
low fat plain yogurt, housemade berry compote or fresh berries,
house-made granola
dairy, nuts

Vegan Yogurt Parfait GF, V \$11 *Minimum order of 8*
coconut yogurt, housemade berry compote or fresh berries,
vegan housemade granola
nuts

Overnight Oats GF, V \$8.50
Minimum order of 8
rolled oats, berries, shaved coconut

Almond Milk Chia Pudding GF, V \$9 *Minimum order of 8*
choice of: mango/kiwi, mixed berries, peaches,
or peanut butter/blackberry
nuts

Open Faced Smashed Avocado Toast VG \$17
Minimum order of 8
cherry tomatoes, goat cheese, herbs
dairy, gluten

SIDES *Served warm, minimum order of 10*

Roasted Fingerling Potatoes GF, VG \$5
caramelized onions, aleppo pepper, fresh herbs

Local Smoked Bacon GF \$4
three pieces per serving

Housemade Chicken Sausage \$4
one patty per serving
gluten

GF = Gluten Free, V = Vegan, VG = Vegetarian

Breakfast (continued)

BAKED GOODS

Bagels and Spreads VG \$120 1 dozen per order
plain, scallion, or vegan cream cheese (select two), butter and jam
dairy, gluten
+ smoked Atlantic salmon, red onions, capers, tomatoes GF \$80

Housemade Pastry Platter VG \$52 1 dozen per order
assorted housemade pastries
dairy, gluten, nuts

Vegan Pastry Platter V \$62 1 dozen per order
gluten

Housemade Baked Goods VG Minimum order of 6

Butter Croissant \$5
dairy, egg, gluten
Almond Croissant *nuts* \$7.5
Pain Au Chocolat \$5.5
Pains Aux Raisins \$6.5
Coffee Berry Cake \$6
Blueberry Muffin \$5
Banana Bread \$5
Chocolate Banana Bread \$5
Carrot Cake \$5
Chunky Chocolate Chip Cookie \$4
Brownie \$4



Crudités & Snacks

CRUDITES and DIP \$12

Minimum order of 6 per offering

Hummus GF, V

Spicy Butternut Squash Hummus GF, V

Green Goddess GF, V

Whipped Ricotta GF
dairy

SNACKS *Minimum order of 8 per offering*

Granola Cup 6 oz GF, V \$4.5

Popcorn 3oz GF, V \$4

Bag of Potato Chips V \$3
gluten

Hand Fruit GF, V \$3

Brownie VG \$4
gluten

Chunky Chocolate Chip Cookies VG \$4
gluten



Bowls

Minimum four bowls per type

Tofu Bowl GF, V \$16

brown rice, quinoa, seared tofu, bok choy, edamame, shiitake mushrooms, nori, avocado, garlic-chili sauce

Chicken Bowl GF \$17

lemon chicken thigh, brown rice, arugula, avocado, grilled pineapple, pickled carrots, pickled onion, sweet potato, lemon herb dressing, sesame seeds

Salmon Teriyaki Bowl \$18

seared salmon, teriyaki glaze, edamame, avocado, cucumber, pickled carrots, scallions, nori
gluten

Spicy Tuna Bowl GF \$18

seared ahi tuna, sushi rice, avocado, edamame, radish, cilantro, scallions, sesame seeds, tamari ginger, spicy sesame aioli
egg

Steak Bowl GF \$18

hanger steak, brown rice, spicy honey roasted sweet potatoes, charred broccolini, chimichurri



Salads

All salads \$16 except where noted
Minimum six salads per type

Caesar Salad

romaine lettuce, crispy pancetta, shaved pecorino, sourdough croutons, house-made caesar dressing
dairy, egg, gluten

Chicory Salad GF

fennel, parsley, celery, dukkha, parmesan, anchovy dressing
dairy, gluten, nuts

Brussels Sprout Salad GF, V

pickled sultanas, toasted almonds, apricots, grapes, apples, balsamic vinaigrette
nuts

Market Salad GF, V

shaved carrots, split peas, beets, turnips, tarragon vinaigrette

Spring Pea Salad GF, VG

arugula, spring peas, asparagus, spring onion, broccolini, cucumbers, sunflower seeds, citrus, labneh
dairy

Farro Salad VG

farro, arugula, granny smith apples, shaved parmesan, caramelized shallots, basil, parsley, apple cider dressing
dairy, gluten

Golden Quinoa Salad GF, V

quinoa, fennel, mint, spinach, grapefruit, radishes, balsamic vinaigrette

Freekeh Salad VG

freekeh, beets, chicories, avocado, feta, cilantro, orange vinaigrette
dairy, gluten

Salmon Salad GF +\$2

roasted salmon, romaine, spinach, cucumbers, tomatoes, pickled onions, roasted peppers, feta, dill, tarragon, Greek yogurt tahini dressing
dairy

Cobb Salad GF +\$2

grilled chicken breast, romaine lettuce, feta cheese, tomato, hard boiled egg, bacon, red wine vinaigrette
dairy, egg

Mediterranean Roasted Chicken Salad GF +\$2

roasted chicken breast, romaine, kalamata olives, tomatoes, cucumber, avocado, feta cheese, parsley, sherry vinaigrette
dairy

Steak Salad GF +\$3

grilled hanger steak, arugula, peaches, feta cheese, balsamic dressing
dairy

AVAILABLE ADDITIONS

Mixed Grilled Vegetables GF, V \$6 4 oz Grilled Salmon GF \$8
Marinated Tofu V \$6 4 oz Grilled Arctic Char GF \$8
4 oz Grilled Chicken Breast GF \$6 4 oz Grilled Skirt Steak GF \$8



Sandwiches

All sandwiches \$17 and
include a bag of chips
Gluten-free bread available at +3
Minimum order 12 sandwiches,
six per per type

Miso Eggplant Sandwich V

miso roasted eggplant, hummus, arugula, pickled shallots, alfalfa sprouts, thick sliced tomato, pickles, mashed avocado, ciabatta
gluten

Seasonal Grilled Vegetable Sandwich V

grilled veggies, hummus, baby arugula, ciabatta
gluten

Smashed Avocado Toast VG

cherry tomatoes, goat cheese, herbs, sourdough toast
dairy, gluten

Broccoli Mushroom Sandwich VG

broccoli, mushrooms, cheddar, lemon vinaigrette, ciabatta
dairy, gluten

Baked Panini Caprese Sandwich VG

mozzarella, pesto, roasted tomatoes, pita
dairy, gluten, nuts

Tuna Salad Sandwich

tuna, peppers, herbs, aioli, lettuce, ciabatta
eggs, gluten

Turkey Avocado Sandwich

roasted peppers, provolone, pesto, avocado, ciabatta
dairy, gluten, nuts

Chicken Sandwich

buttermilk brined chicken, pickles, lettuce, spicy mayo, brioche bun
dairy, egg, gluten

Chicken Salad Sandwich

poached chicken breast, aioli, apples, celery, lettuce, onions, dill, citrus, baguette
egg, gluten

Skirt Steak Sandwich

chimichurri, pickled onions, arugula, roasted peppers, aioli, ciabatta
eggs, gluten

Steak Sandwich

hanger steak, lemon aioli, arugula, roasted peppers, provolone, ciabatta
dairy, egg, gluten

Fried Egg and Bacon Sandwich

free range fried egg, avocado, bacon, arugula, brioche bun
dairy, egg, gluten

New York BLT Sandwich

maple thick cut bacon, lettuce, thick heirloom tomatoes, spicy paprika aioli, sourdough bread
egg, gluten

Prosciutto Sandwich

prosciutto, arugula, brie, pear, ciabatta
dairy, gluten

Pork Sandwich

roasted sweet potato, pickled onions, herbs, ciabatta
gluten

Ham & Cheese Sandwich

black forest ham, gruyere cheese, dijonnaise, cornichon, ciabatta
dairy, gluten



Platters

Each platter serves 12

Cheese Platter VG \$225 12 3-oz. servings of each cheese
Selection of three imported and domestic cheeses with spiced nuts, dried fruit, sliced baguette, and crackers.
dairy, gluten, nuts

Charcuterie Board \$250 12 3-oz. servings of each meat
Selection of three cured meats with marinated olives, cornichons, whole grain mustard, grissini, and sliced baguette.
gluten

Crudites Platter GF, V \$175
16 oz of each sauce and 4 – 5 vegetable options
Assorted seasonal vegetables with beet dip and upcycled green goddess dip.

Vegan Mezze Platter V \$200
6 – 8 pieces of pita per person
Harissa hummus, smoky ganoush, roasted red pepper dip, fava bean dip, marinated olives, za'atar pita, and lavash.
gluten

Bruschetta Platter VG \$200
Three pieces of bruschetta per person
White bean purée and carrot top pesto, butternut squash pesto and whipped ricotta, chopped grilled artichokes, garlic confit and goat cheese, roasted wild mushrooms, and herb stem crostini and grissini.
dairy, gluten

Seasonal Fruit Salad Platter GF, V \$175
Three slices of fruit per person
Selection of seasonal fruits with mint.



Hors d'Oeuvre Platters

Each platter serves 12, 36 pieces total

Sweet Potato Toast VG \$100
crostini, sweet potato, ricotta
dairy, gluten

Burrata Cup VG \$115
roasted tomato, basil, phyllo cup
dairy, gluten

Mushroom Toast VG \$100
ricotta, crostini, chili flakes
dairy, gluten

Focaccia Bites VG \$100
focaccia bread, marinara, mozzarella
dairy, gluten

Baked Figs GF, VG \$100
goat cheese, glaze
dairy

Caesar Wraps GF \$100
jícama wrap, romaine, parmesan, caesar dressing, anchovies
dairy

Herbed Potato Latkes \$115
smoked salmon, creme fraîche, dill
dairy, gluten

Beef Torchon \$115
crostini, lemon aioli, parmesan
dairy, egg, gluten

Pigs in a Blanket \$100
dijon mustard, parsley
gluten

Bacon Wrapped Dates \$115
bacon, thai glaze
gluten

Prosciutto and Fruit Skewer GF \$115
seasonal fruit, basil

Antipasto Skewers GF \$115
mozzarella, salami, roasted peppers, chorizo
dairy



Dessert

\$90 per platter (\$115 for vegan bites)
Each platter serves 12 with 36 pieces,
three bites per person.

DESSERT BITES

Chocolate Brownies VG

dairy, egg, gluten

Mini Cinnamon Sugar Churros VG

dairy, egg, gluten

Salted Caramel Chocolate Tart VG

gluten, dairy

Assorted Macarons GF, VG

dairy, egg, nuts

Mini Pecan Pie VG

dairy, egg, gluten, nuts

Mini Levain Chocolate Chip Cookies VG

dairy, egg, gluten

Coffee Cake Berry Bites VG

dairy, egg, gluten

VEGAN BITES

Vegan Cheesecake GF, V

Vegan Chocolate Bar GF, V

Vegan Lemon Bar V

gluten



Beverages

Coffee + Tea (15 cups of each) \$50

coffee, assorted teas, milk, non-dairy milk, sugars

12 oz Cold Brew \$5

12 oz Fresh Cold Press Green Juice \$9

12 oz Fresh Cold Press Red Flush Juice \$9

32 oz Orange, Apple or Pineapple Juice \$24

12 oz Saratoga Still Water \$4

12 oz Saratoga Sparkling Water \$4

Assorted Spindrift Seltzers \$2.50

Assorted Canned Sodas \$2.50



Delivery

*All orders should be finalized
48 hours in advance.*

Delivery and Set Up

Manhattan \$150

Brooklyn and Queens \$90

Delivery, Set Up, and Pick Up

Manhattan \$300

Brooklyn and Queens \$180

Want Extra Help?

Let us know if you need staff or rentals.







All of our delivery packaging
and serving ware is 100%
compostable or recyclable.

Questions?

We're always here to help make your custom event the most memorable and reflective of your taste and aesthetic.

Our Ethos

Part of the Oberon group, Purslane is dedicated to taking the sustainable path in a largely environmentally unfriendly industry. We send nothing to landfill, relying instead on recycling, composting, upcycling and reuse programs to process our waste. In addition, we offset the carbon footprint of each meal we serve and every event we create by investing in carbon sequestration initiatives. We do all of this because we understand how important it is for our community to be able to celebrate, or simply share a meal, without compromising their values or the future of our planet.

	TRADITIONAL FOOD SERVICE	PURSLANE
 Trash sent to landfills each year in the U.S.	52.4 MILLION TONS	0 POUNDS
 Global carbon emissions	47 MILLION TONS	0 POUNDS
 U.S. food's contribution to climate change	26% OF ALL EMISSIONS	0%
 Recyclables sent to landfills each year in the U.S.	86%	0%
 Food waste created in the U.S.	11.4 MILLION TONS	0 POUNDS
 U.S. foodwaste sent to composts	9%	100%