

# Purslane



Purslane creates delicious food and beautiful experiences. As New York's first zero-waste, carbon-neutral catering company, we set a new standard for sustainability at every event.

Our approach is vegetable-focused with a commitment to sourcing from local purveyors. We feature a wide variety of menus for any style of dining and offer customized packages based on your event.

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## Bar Snacks

**Corn Chips** GF, V

**Marinated Olives with  
Citrus and Spices** GF, V

**Plantain Chips with Citrus Salt** GF, V

**Potato Chips** GF, V

**Spiced Nuts** GF, V  
*nuts*

**Truffle Popcorn** GF, V

## Hors d'Oeuvres

### VEGAN & VEGETARIAN

**Avocado Toast with Goat Cheese** VG  
brioche toast, seed mix, sorrel—*dairy, gluten*

**Beet Haloumi Slider** VG  
beet patty, chili jam, arugula, brioche bun—*dairy, gluten*

**Caprese Skewers** VG  
tomato, mozzarella, micro basil—*dairy*

**Cauliflower Tacos** GF, V  
roasted cauliflower, chipotle romesco, cilantro

**Crispy Tofu** GF, V  
chili garlic sauce, black rice crisp, micro cilantro

**Falafel** V  
hummus, pimenton—*dairy*

**Gougères** VG  
comte—*dairy, gluten*

**Grilled Cheese** VG  
sourdough, pimento cheese—*dairy, gluten*

**Lebanese Rolls** VG  
labneh, spices, puff pastry—*dairy, gluten*

**Mac and Cheese** VG  
crusted mac and cheese, gremolata —*dairy, gluten*

**Mushroom & Leek Quiche** VG  
gruyere—*dairy, egg, gluten*

**Mushroom Toast** VG  
whipped ricotta, shiitake mushrooms, lemon, crostini,  
chili flakes—*dairy, gluten*

**Potato Croquettes** VG  
smoked paprika aioli—*dairy, egg, gluten*

**Potato Samosa** VG  
lemon aioli, za'atar—*egg, gluten*

**Romaine Caesar** VG  
toasted breadcrumbs, cheese, parmigiano foam—*dairy, gluten*

**Tomato Tart** VG  
filo shell, roasted tomato, pine nuts—*dairy, gluten, nuts*

**Vegan Mozzarella** GF, V  
mozzarella cup, roasted tomato, vegan pesto, pine nuts,  
micro basil—*nuts*

**Watermelon & Mint Bites** GF, V  
feta mousse, micro mint—*dairy*

**Yuca Wedge** V  
avocado sauce—*gluten*

*(continued on next page)*

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

# Hors d'Oeuvres (continued)

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## SEAFOOD

### Ceviche Shooter GF

flake, tiger's milk, cancha, sweet potato puree, micro cilantro

### Crab Cakes

remoulade, crispy capers—*egg, gluten, shellfish*

### Fish Tostada GF

avocado mousse, pineapple salsa, corn tortilla, micro cilantro

### Lobster Roll

lobster tail, celery, shallots, aioli, herbs, brioche roll

*egg, gluten, shellfish*

### Mezcal-Cured Arctic Char GF

sushi rice crisp, citrus aioli, posilla salt, micro cilantro —*egg*

### Salmon Tartare GF

pickled ginger, julienned cucumber, rice crisp, sambal dressing

### Seared Tuna GF

cubed watermelon, roasted shallot dressing, ginger, micro cilantro

### Shrimp Mousseline

aioli, toasted breadcrumbs, dill  
*egg, gluten, shellfish*

### Smoked Salmon

labneh, radish, brioche toast, dill—*dairy, gluten*

### Smoked Salmon Latke

potato pancake, dill cream cheese, salmon roe  
*dairy, egg, gluten*

### Tuna Poke

minced tuna, pineapple, thai marinade, scallions, rice crisp  
*gluten*

### Tuna Tacos GF

avocado mousse, cabbage slaw, corn tortilla, chives

### Tuna Tartare GF

celery, shallots, dijon, potato chip, chives

### Twice Baked Purple Potato with Caviar GF

creme fraîche—*dairy*

## POULTRY

### Aji de Gallina Bites GF

Peruvian-style chicken, yellow sauce, rice crisp, parmesan, cilantro—*dairy*

### Chicken Burgers

chicken patty, arugula, fennel slaw, aioli, brioche bun  
*egg, gluten*

### Chicken Curry

white meat, papadam, coconut, currants, cilantro  
*dairy, gluten*

### Chicken Empanadas

chipotle aioli, micro cilantro—*dairy, egg, gluten*

### Chicken Tinga Tostadas GF

queso fresco, corn tortilla, micro cilantro—*dairy*

### Crispy Chicken GF

hen chicharron, chicken liver parfait, truffles, champagne jelly, edible flowers

### Duck Cone

sliced duck breast, pickled carrots, cucumber, hoisin, wonton cone—*gluten*

### Popcorn Chicken

spicy maple glaze, mini waffle—*dairy, egg, gluten*

## BEEF

### Beef Sliders

caramelized shallots, gruyere, jus  
*dairy, gluten*

### Beef Torchon

crostini, lemon aioli, micro arugula—*egg, gluten*

### Lomo Saltado Skewers GF

flank steak, tomato, onion, glaze

### Short Rib and Polenta GF

cubed polenta, short rib, zested parmesan, crispy kale, jus  
*dairy*

### Steak Tartare

tenderloin, cornichon, crostini, crispy parsley—*gluten*

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## PORK

### Arancini

nduja paste, ricotta salata—*dairy, gluten*

### Bacon Date Wraps

thick-cut bacon, pitted dates, sweet chili

### Croque Monsieur

black forest ham, gruyere, truffle béchamel, brioche  
*dairy, gluten*

### Pan con Tomate

marinated diced tomatoes, mixed seed crisp, crispy prosciutto,  
basil—*gluten*

### Pigs in a Blanket

dijon mustard, parsley—*dairy, gluten*

### Pork Belly

pork belly, butter bean purée, fennel salsa, chicharron crisp  
*gluten*

### Prosciutto Skewer GF

thinly sliced prosciutto, melon, basil



# Stations

## Antipasti Market Table

*dairy, gluten, nuts*

- Chef's selection of 3 cheeses
- Chef's selection of 3 charcuterie

Served with crudité, olives, spiced nuts, dried fruit, spicy hummus, hummus, green goddess dressing, whipped ricotta, crackers, cheese straws, and pita bread.

## Bruschetta Bar

*dairy, gluten, nuts*

- White bean purée, kale pesto, micro basil
- Butternut squash purée, house-whipped ricotta, micro cilantro
- Garlic confit, goat cheese, chopped grilled artichokes, lemon zest
- House-whipped ricotta, roasted wild mushrooms, aleppo, parmesan

## Taco Station

*dairy, gluten*

Selection of 3

- Poblano peppers
- Mushrooms al pastor
- Fried fish
- Chicken mole
- Beef birria
- Cochinita pibil (pork)

Served with Mexican cheese, cilantro, white onion, lime, tortilla chips, pico de gallo, guacamole, salsa verde, salsa roja, and salsa macha.

## Burrito Station

*dairy, gluten*

- **Carne Asada** flank steak, onion pepper mix, monterey jack, rice, beans, guacamole
- **Pollo Asado** adobo grilled chicken, rice, onion pepper mix, salsa, romaine, beans, guacamole
- **Rice and Beans** corn, monterey jack, pinto beans, onions, peppers salsa, romaine, rice

Served with guacamole, chips, crema, chipotle sour cream, salsa verde, salsa roja, totopes, jarritos, tecates, and limes.

## Pasta Station

*dairy, egg, gluten*

Selection of 2

- Gemelli pasta with peas and vodka sauce
- Trofie pasta with cognac cream sauce
- Gemelli pasta with beef bolognese

Served with garlic bread, chili flakes, grated parmesan, fresh basil, and oregano.

## Raw Bar GF

*shellfish*

- 3 oysters (2 east coast, 1 west coast)
- Shrimp
- Blue crab claws

Served with lemon wedges, jalapeño mignonette, mignonette, cocktail sauce, old bay, and seaweed.

Lobster or lobster roll add-on available (+\$27pp each)

## Mediterranean Station

*dairy, gluten, nuts*

- Fennel citrus-marinated chicken skewers
- Grilled veggies
- Bulgur salad
- Tomato salad

Served with burrata, tzatziki, hummus, garlic and pine nut hummus, garlic confit, olives, pickled red onions, and pita bread.

## Carving Station

*dairy, gluten*

Selection of 2

- Roasted cauliflower gochujong—soy
- Branzino salsa verde
- Peruvian rotisserie chicken green sauce
- Ribeye beef-fat gremolata, jus (+\$5pp)
- Leg of lamb honey-cumin glaze, couscous
- Selection of 2
- Roasted fingerling potatoes
- Roasted brussels sprouts
- Braised lentils
- Mashed potatoes

Served with chimichurri.

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## Stations (continued)

### Pan-Asian Station

*gluten, nuts*

Selection of 1

- Steamed or pan-fried chicken lemongrass dumplings
- Steamed or pan-fried vegetarian dumplings

Selection of 2

- Spicy tofu
- Vegetable lo mein
- Sweet and sour chicken
- Beef bulgogi—soy

Served with sushi rice, steamed broccoli, crispy wontons, miso tamari sauce, chili sauce, wasabi aioli, and sweet chili sauce.

### Late Night Station

*dairy, egg, gluten*

- Sloppy Cheeseburger beef patty, cheddar, potato bun, pickles, house sauce, chips
- Mac & cheese (bacon optional)
- Fried chicken
- Pizza
- Roasted potatoes with paprika aioli

### Slider Bar

*dairy, egg, gluten*

Selection of 3

- Buttermilk fried chicken sandwich Calabrian chili aioli, lettuce, pickles, potato bun
- Burgers American cheese, pickles, ketchup, potato bun
- Pulled pork BBQ sauce, pickled cabbage, potato bun
- Veggie burger chipotle aioli, pickled onions, lettuce, potato bun

Served with Cape Cod chips.

### Sushi Station GF

*egg, shellfish*

Selection of 2

- Spicy tuna roll
- Tuna roll
- Salmon roll
- Shrimp tempura roll—*gluten*
- Cucumber avocado roll
- Broccoli tempura roll—*gluten*

Served with sushi rice, nori, wasabi, ginger, tamari, spicy mayo, togarashi aioli, steamed edamame, and blistered shishitos.

### Breakfast for Dinner

*dairy, egg, gluten*

- Malt pancakes or waffles with blueberry compote
- Avocado toast
- Scrambled eggs
- Fried chicken

Served with bacon, roasted potatoes, avocados, ricotta, and maple syrup.

### Brooklyn Bites

*dairy, gluten, egg*

- Pigs in a blanket (all beef)
- Mini soft pretzels
- Pizza bites
- Chicken wings

Served with relish, honey mustard, dijon, and hot sauce.

### Seasonal Fruit Salad Bar GF, V

assortment of seasonal fruit, mint

### Trail Mix Hangover Bags

*dairy, gluten, nuts*

- Build your own, includes to-go bag
- Dried blueberries
- Dried cherries
- Dried cranberries
- Almonds
- Sunflower seeds
- Cashews
- Peanuts
- Black raisins
- M&Ms
- Chex cereal



# Seated Lunch *or* Dinner

## SALADS AND STARTERS

Served plated or family-style

### Lettuce Salad **GF, VG**

mixed lettuces, market radishes, green goddess buttermilk dressing, shaved parmesan — *dairy*

### Zucchini Salad **GF, V**

shaved zucchini, cashew labneh, market radishes, citrus dressing, fava beans — *nuts*

### Ricotta & Mint **GF, VG**

fresh ricotta, calabrian chiles, mint, english peas, ricotta salata, citrus, pea shoot tendrils — *dairy*

### Asparagus Salad **VG**

asparagus spears, shaved asparagus, fava beans, herbs, brown butter zabaglione, hazelnuts, black truffle — *dairy, gluten, nuts*

### Cheese Tortellini **VG**

ricotta tortellini, mushroom sauce, english peas, grana padano, pea shoot tendrils — *dairy, gluten*

### Trout Tartare **GF**

cured steelhead trout, pickled cucumber, radishes, shaved spring onions, salsa verde crema — *dairy, gluten*

### Beef Tartare **GF**

wild garlic, pickled onions, burrata, rye crisp — *dairy, gluten*

### Pan Seared Scallops (+\$5pp) **GF**

caramelized cauliflower, pine nuts, cauliflower purée, pickled raisins, jus gras, herbs — *nuts, shellfish*



## PLATED ENTRÉES

### Beet Wellington **V**

roasted beets, spinach, duxelles, vegan pastry, jus — *gluten*

### Grilled Zucchini **GF**

grilled zucchini, fava bean purée, pine nuts, pecorino, basil oil, edible blossoms  
*dairy, nuts*

### Pea Risotto **GF, VG**

english pea purée, parmesan, morel mushrooms, red sorrel  
*dairy*

### Spinach Lasagna **VG**

housemade spinach pasta, ricotta, béchamel, spicy tomato sauce, zested panna cheese — *dairy, eggs, gluten*

### Seared Halibut **GF**

asparagus, morels, new potatoes, champagne beurre blanc, crispy garlic, herbs — *dairy*

### NY Steelhead Trout **GF**

caramelized pearl onions, asparagus, peas, shaved turnips, caviar butter sauce, chervil — *dairy*

### Chicken Airliner **GF**

celeriac purée, peas, spring onions, pea shoots, dark chicken jus — *dairy*

### Pan-Seared Chicken Breast **GF**

pommes purée, spinach, baby carrots, pine nuts, lemon pepper jus, red sorrel — *dairy, nuts*

### Filet Mignon **GF**

spring onions, seared trumpet mushroom, grilled asparagus, peas, jus, herbs — *dairy*

### Hanger Steak **GF**

spring onions, smashed potatoes, romesco, red sorrel  
*dairy, nuts*

### Pan-Seared Scallops **GF**

caramelized cauliflower, cauliflower purée, pine nuts, pickled raisins, jus gras, herbs — *dairy, nuts, shellfish*



## Seated Lunch or Dinner (continued)

### FAMILY-STYLE ENTRÉES

#### Beet Wellington **V**

roasted beets, spinach, duxelles, vegan pastry, jus — *gluten*

#### Grilled Zucchini **GF**

grilled zucchini, fava bean purée, pine nuts, pecorino, basil oil, edible blossoms

*dairy, nuts*

#### Pea Risotto **GF, VG**

english pea purée, parmesan, morel mushrooms, red sorrel

*dairy*

#### Spinach Lasagna **VG**

housemade spinach pasta, ricotta, béchamel, spicy tomato sauce, zested panna cheese — *dairy, eggs, gluten*

#### Seared Halibut **GF**

champagne beurre blanc, crispy garlic, herbs — *dairy*

#### NY Steelhead Trout **GF**

caviar butter sauce, chervil — *dairy*

#### Chicken Airliner **GF**

pea shoots, dark chicken jus — *dairy*

#### Pan-Seared Chicken Breast **GF**

lemon pepper jus, red sorrel — *dairy, nuts*

#### Filet Mignon **GF**

jus, herbs — *dairy*

#### Hanger Steak **GF**

romesco, red sorrel — *dairy, nuts*

#### Pan-Seared Scallops **GF**

jus gras, herbs — *dairy, nuts, shellfish*

### FAMILY-STYLE SIDES

#### Arugula Fennel Salad **GF, V**

grapes, sunflower seeds, citrus vinaigrette

#### Indian Roasted Cauliflower **GF, V**

roasted cauliflower, spices

#### Moroccan Carrots **GF, V**

market carrots, spices, roasted spring onions, micro celery

#### Pommes Purée **GF, VG**

*dairy*

#### Roasted Asparagus **GF, V**

roasted asparagus, sweet chile dressing, cashews

#### Roasted Fingerling Potatoes **GF, VG**

herbed butter — *dairy*

#### Sautéed Broccolini **GF, VG**

#### Wax Bean Salad **GF, V**

wax beans, sugar snap peas, english peas, roasted cashews, cilantro, peanut lime dressing—*nuts*



# Small Plates

## Lettuce Salad **GF, VG**

mixed lettuces, market radishes, green goddess buttermilk dressing, shaved parmesan — *dairy*

## Zucchini Salad **GF, V**

shaved zucchini, cashew labneh, market radishes, citrus dressing, fava beans — *nuts*

## Ricotta & Mint **GF, VG**

fresh ricotta, calabrian chiles, mint, english peas, ricotta salata, citrus, pea shoot tendrils — *dairy*

## Asparagus Salad **VG**

asparagus spears, shaved asparagus, fava beans, herbs, brown butter zabaglione, hazelnuts, black truffle — *dairy, gluten, nuts*

## Cheese Tortellini **VG**

ricotta tortellini, mushroom sauce, english peas, grana padano, pea shoot tendrils — *dairy, gluten*

## Trout Tartare **GF**

cured steelhead trout, pickled cucumber, radishes, shaved spring onions, salsa verde crema — *dairy, gluten*

## Beef Tartare **GF**

wild garlic, pickled onions, burrata, rye crisp — *dairy, gluten*

## Beet Wellington **V**

roasted beets, spinach, duxelles, vegan pastry, jus — *gluten*

## Grilled Zucchini **GF**

grilled zucchini, fava bean purée, pine nuts, pecorino, basil oil, edible blossoms  
*dairy, nuts*

## Pea Risotto **GF, VG**

english pea purée, parmesan, morel mushrooms, red sorrel  
*dairy*

## Spinach Lasagna **VG**

housemade spinach pasta, ricotta, béchamel, spicy tomato sauce, zested panna cheese — *dairy, eggs, gluten*

## Seared Halibut **GF**

asparagus, morels, new potatoes, champagne beurre blanc, crispy garlic, herbs — *dairy*

## NY Steelhead Trout **GF**

caramelized pearl onions, asparagus, peas, shaved turnips, caviar butter sauce, chervil — *dairy*

## Chicken Airliner **GF**

celeriac purée, peas, spring onions, pea shoots, dark chicken jus — *dairy*

## Pan-Seared Chicken Breast **GF**

pommes purée, spinach, baby carrots, pine nuts, lemon pepper jus, red sorrel — *dairy, nuts*

## Filet Mignon **GF**

spring onions, seared trumpet mushrooms, grilled asparagus, english peas, jus, herbs — *dairy*

## Hanger Steak **GF**

spring onion, smashed potatoes, romesco, red sorrel  
*dairy, nuts*

## Pan-Seared Scallops **GF**

caramelized cauliflower, cauliflower purée, pine nuts, pickled raisins, jus gras, herbs — *dairy, nuts, shellfish*



# Desserts

## DESSERT BITES

*Offered as a culinary station, passed dessert, or plated trio*

### Assorted Macarons **GF, VG**

*dairy, egg, nuts*

### Brownie **VG**

caramel drizzle  
*dairy, gluten*

### Churros **VG**

cinnamon sugar  
*dairy, gluten*

### Coffee Cake **VG**

crumble  
*dairy, egg, gluten*

### Chocolate Chip Cookies **VG**

*dairy, gluten*

### Lemon Meringue Pie **VG**

crust, lemon filling, charred meringue  
*dairy, gluten*

### Profiterole **VG**

crème anglaise  
*dairy, gluten*

### Salted Caramel Tart **VG**

chocolate glaze, sea salt  
*dairy, gluten*

### Vegan Cheesecake **V**

*gluten*

### Vegan Chocolate Tart **V**

ganache, cacao nibs  
*gluten*

### Vegan Lemon Tart **V**

powdered sugar  
*gluten*

## PLATED DESSERT

### Churros **VG**

cinnamon sugar  
*dairy, gluten*

### Cookies and Milk **VG**

two chocolate cookies, milk glass  
*dairy, gluten*

### Eton Mess **GF, VG**

berries, mascarpone cream, meringue crisp, mint soil, sorrel  
*dairy, egg*

### Fruit Tart **VG**

seasonal fruit  
*dairy, egg, gluten*

### Lemon Meringue Pie **VG**

crust, lemon filling, charred meringue  
*dairy, gluten*

### Passionfruit Cheesecake **VG**

passionfruit coulis  
*dairy, egg, gluten*

### Salted Caramel Tart **VG**

chocolate glaze, sea salt  
*dairy, gluten*

### Tiramisu **VG**

lady finger, coffee, white chocolate pearls  
*dairy, egg*

# Additional Services

We love working with you to plan a day and a menu that reflects your individual taste, fulfills the highest standards of sustainability, and culminates in a stress-free experience for you and your guests.

## FULL-SERVICE EVENT PLANNING

We know that planning anything can be stressful. If you're looking for more help, we offer a comprehensive, one stop shop for Event Planning and Design. We've planned weddings, social events, corporate and non-profit galas. From day of coordination to full-service planning, we have custom packages to fit your needs.

## RENTALS AND STAFFING

Our offerings extend beyond creating beautiful food — we offer a full suite of bar, staffing, and rental services. Our team can take on every level of planning, down to the smallest details. We ensure the whole process is seamless and well-considered, leaving you to focus on each other and your loved ones.



## FAQ

### **Do you offer tastings before we book?**

A private tasting and consultation to select your menu is included with our services when you book with Purslane. We offer options to taste before you book, including group tastings at the Boathouse in Prospect Park and private tastings by appointment on weekdays. Pre-booking tastings are \$300 per couple.

### **Do you provide vendor meals?**

Yes, we charge \$35 per vendor and coordinate the best time to serve their meal in the progression of your event.

### **How do we secure our date?**

We require a signed contract, a 50% deposit, and a credit card on file to hold your date.

### **What is the recommended tipping policy?**

We pay our staff an hourly wage that means they don't rely on tips. Tipping is at your discretion. If you would like to leave a token of thanks for the staff, we recommend \$15 – \$25 per service staff member.

### **What do you charge for kids' meals?**

Kid's meals for children between the ages of 2 and 10 years old cost \$35. Children under 2 will not be counted in your full meal count, and children over the age of 10 will be charged full price.

### **When do you need our final headcount?**

We require a final guaranteed headcount 3 weeks ahead of your event date. We will be prepared to serve up to 5% over your guest count, in case unexpected guests arrive.

### **Do you offer furniture and tabletop item rentals?**







We fully facilitate the rental process for you. Our services include accompanying you to a rentals showroom visit, advising on what will be needed for your event style, advising on price and helping to stick to a rental budget, altering rental orders as needed, and facilitating the delivery, correct set up, and breakdown of all rental items the day of your event. We are happy to work with any venue-approved rental company as needed.

### **What does the administrative fee on our estimate cover?**

Our admin fee covers all logistical aspects of your event, such as walk-throughs of your venue, tasting, menu consultation, rental showroom facilitation, advice on floor plan and layout, on-site coordination with your event planner, insurance, and zero-waste initiatives.

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

## Questions or special requests?

Please let us know how we can help.

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[purslane.com](http://purslane.com)