



SKOPÓS
CATERING

— MENU —

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CATERING

Skopos Catering is part of the award-winning hospitality group comprising The Barrow House, Franklin Social, Gus' Last Word and more. Skopos Catering is committed to the highest quality food, service and presentation. Whether it is an office lunch, a TV production, or a wedding, Skopos Catering delivers exceptional food and turns any event into a celebration. We pride ourselves on creating a menu that sets the tone no matter what the event, always within your budget. We promise an inventive combination of delicious and artfully presented cuisine, served by courteous staff.



THE FOLLOWING PAGES CONTAIN SAMPLE MENUS
AND SELECTIONS WE OFFER.

FOR PRICING AND ORDERING PLEASE CONTACT:

Talya Rose Cacchione

Director of Corporate Sales & Private Events

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APPETIZERS

PASSED OR STATIONED

Pear and Wild Honey Toast *goat cheese, caramelized onions, candied pecans*

Caprese Skewers *fresh mozzarella, tomato, basil, balsamic reduction*

Kielbasa in a Blanket *puff pastry*

Lamb Meatball Lollipops *mint and feta*

Baby Tostadas *duck confit, pickled grapes*

Deviled Eggs *shaved truffles*

Fig and Brie Crostini

Beet Cured Salmon Canape

Chincoteague Blue Crab Toast *crab salad, old bay crisps*

Bloody Mary Shrimp Cocktail Shooters

Mini Lobsters Rolls

Butter Poached Bay Scallops *garlic and tarragon*

Cajun Arancini Risotto Balls *with crawfish, andouille, lobster sauce*

Fried Chicken Bites *hot honey drizzle*

Baby Stuffed Peppers *tabbouleh and tzatziki* **V+**

Short Rib Crostini *horseradish creme fraiche*

CASUAL SMALL BITES

All Beef Franks in a Blanket

Beef Empanadas

Coconut Shrimp

Truffle Mac n Cheese Tarts

Mini Spanakopita

Chicken Parm Bites

BOARDS & PLATTERS

Mezze Board *A variety of imported cured meats, artisanal cheeses, olives, nuts, marinated vegetables, fresh seasonal fruits, flatbreads*

Sliced Fruit *A variety of fresh seasonal fruits served with vanilla cream yogurt dip*

A LA CARTE TRAYS

SALAD

Candied Pecan and Goat Cheese Salad
mixed greens and seasonal fruit, white balsamic vinaigrette

Fennel Salad *thinly shaved, oranges, pistachio, red onion, freshly squeezed orange vinaigrette*

Arugula Salad *baby arugula, prosciutto di parma, shaved parmesan reggiano, white balsamic vinaigrette*

Greek Salad *tomatoes, cucumber, red onion, feta, kalamata olives, red wine vinaigrette*

Classic Caesar Salad

House Salad *mix greens, tomatoes, red onion, cucumber, balsamic vinaigrette*

SIDES

Grilled Asparagus *lemon oil*

Broccolini *roasted garlic*

Herb Roasted Potatoes

Roasted Garlic and Chive Potato Puree

Vegetable Medley

Saffron Rice

Warm Orzo Salad *tomato, zucchini, red onion*

Roasted Tri Color Carrots

Charred Brussels Sprouts

Macaroni and Cheese *buttered breadcrumbs*

Saffron Risotto Cakes *(social only)*

PASTA

Penne ala Vodka

Primavera *mint, zucchini ribbons parmigiano reggiano, red pepper flake*

Orecchiette *sausage and broccolini*

MAINS

Grilled Skirt Steak *charred tomato basil vinaigrette*

Orange Blossom Honey Salmon

Grilled Salmon Mediterranean Vinaigrette
olives, tomato, capers, red wine vinaigrette

Shrimp Provencal *garlic, white wine, tomato, basil*

Tuscan Chicken *mushrooms, roasted tomatoes, spinach, light cream*

Grilled Chicken *topped with marinated long stem artichoke salad*

Balsamic Chicken *blistered tomatoes, garlic confit*

Pork Loin *with apples and calvados*

Braised Short Rib *wild mushroom jus*

Chicken Parmesan

Pan Roasted Chicken *madeira, caramelized cipollini onions, spinach*

Seared Seitan *baby bella mushrooms and white truffle oil* **V+**

Hot and Sticky Tofu *fried and tossed in sweet chili glaze* **V+**

Zucchini Milanese *lightly breaded and fried, topped with arugula salad* **V+**

Falafel **V+**

BOXED MEALS

Minimum order 15 boxed lunches, choose up to 3 varieties with a minimum of 5 per variety.

SKOPOS BOWLS *Served room temperature, with cookie and bag of chips.*

Cauliflower Shawarma *hummus, tomatoes, cucumbers, olives. Saffron, vegan tzatziki, pita* **V+**

Tofu Poke Bowl *miso glaze, sesame brown rice, edamame, shredded carrots, spicy cucumber, radish, avocado, black and white sesame seeds* **V+**

Vegan Steak Bowl *seitan, charred corn, roasted peppers, brown rice, black beans, jalapeno, cilantro avocado, lime vinaigrette* **V+**

Steak Bowl *charred corn, roasted peppers, brown rice, black beans, jalapeno, cilantro avocado, lime vinaigrette*

Salmon Bowl *miso glaze, sesame brown rice, edamame, shredded carrots, spicy cucumber, radish, avocado, black and white sesame seeds*

Chicken Shawarma *hummus, tomatoes, cucumbers, olives. Saffron, vegan tzatziki, pita*

HOT BOXED MEALS *Served warm, with cookie and bag of chips.*

Orange Blossom Honey Salmon *served with asparagus, saffron rice*

Grilled Salmon Mediterranean Vinaigrette *olives, tomato, capers, red wine vinaigrette, served with asparagus, saffron rice*

Shrimp Provencal *garlic, white wine, tomato, basil served with orzo*

Tuscan Chicken *mushrooms, roasted tomatoes, spinach, light cream served with herb roasted potatoes*

Grilled Chicken *topped with marinated long stem artichoke salad served with orzo*

Balsamic Chicken *blistered tomatoes, garlic confit served with broccolini and lemon pasta*

Pork Loin *with apples and calvados served with herbed roasted potatoes*

BOXED SANDWICHES *Served with cookie and bag of chips.*

Turkey Brie *green apple baguette fig honey*

Olive Oil Cured Tuna Sandwich *Lemon Caper Aioli, sliced cucumber, heirloom tomato, sliced olives, focaccia*

Fresh Mozzarella Caprese *Heirloom tomato, Hazelnut pesto reduced balsamic*

Italian Combo *ham, salami, prosciutto, provolone, lettuce, tomato, Roasted tomato aioli*

Vegetable Baguette *marinated and grilled seasonal vegetables, arugula, vegan basil aioli* **V+**

BOXED SALAD *(with or without chicken) Served with cookies and bag of chips.*

Candied Pecan and Goat Cheese Salad *mixed greens and seasonal fruit, white balsamic vinaigrette*

Greek Salad *tomatoes, cucumber, red onion, feta, kalamata olives, red wine vinaigrette*

Classic Caesar Salad

Arugula Salad *baby arugula, prosciutto di parma, shaved parmesan reggiano, white balsamic vinaigrette*

SANDWICH PLATTERS

Choose one or a variety of three sandwiches for your sandwich platter. Smallest platter serves 12

Turkey Brie *green apple, baguette, fig, honey*

Olive Oil Cured Tuna Sandwich *Lemon Caper Aioli, sliced cucumber, heirloom tomato, sliced olives, focaccia*

Fresh Mozzarella Caprese *Heirloom tomato, Hazelnut pesto reduced balsamic*

Italian Combo *ham, salami, prosciutto, provolone, lettuce, tomato, Roasted tomato aioli*

Vegetable Baguette *marinated and grilled seasonal vegetables, arugula, vegan basil aioli*

Traditional deli sandwiches available *ham and cheese, Turkey and cheese, Roast Beef etc.*



BRUNCH

A LA CARTE TRAYS

Breakfast Meats: Bacon, Sausage, Turkey Sausage, Taylor Ham

Breakfast potatoes *onions and herbs*

Scrambled Eggs

French Toast *blueberry compote, maple syrup*

Fresh Fruit

Breakfast Pastries: *croissants, danish, muffins*

Short Rib Hash *slowly braised, crisp potatoes*

Orange Blossom Honey Salmon

Pasta Primavera *mint, red pepper flake, zucchini ribbons, parmigiano reggiano*

Grilled Chicken Breast *meyer lemon jus*

Baby Bagel and Lox *dill creme fraiche, cucumber, pickled red onion - Open faced*

Mini Chicken and Waffles *Belgian sugar waffles, cornflake crusted chicken breast, honey comb*

Mini Avocado Toast *confit heirloom tomatoes and garlic* **V+**

Green Eggs and Ham Deviled Eggs *herbed yolk, ham crisp, popcorn sprout*

Cinnamon Toast Crunch French Toast Bites

Short Stack Skewers *layers of blini, fresh strawberries and cream*

Bloody Mary Shrimp Cocktail Shooters



SUGGESTED PACKAGES

BRUNCH BUFFET -

Includes fresh fruit and mini pastries

Choose 3 of the following:

Breakfast Meats: Bacon, Sausage, Turkey Sausage, Taylor Ham

Breakfast potatoes *onions and herbs*

Scrambled Eggs

French Toast *blueberry compote, maple syrup*

Short Rib Hash *slowly braised, crisp potatoes*

Orange Blossom Honey Salmon

Pasta Primavera *mint, red pepper flake, zucchini ribbons, parmigiano reggiano*

Grilled Chicken Breast *meyer lemon jus*

BRUNCH COCKTAIL PARTY -

Includes fresh fruit and mini pastries, breakfast potatoes, scrambled eggs and bacon

Choose 3 of the following:

Baby Bagel and Lox *dill creme fraiche, cucumber, pickled red onion - Open faced*

Mini Chicken and Waffles *Belgian sugar waffles, cornflake crusted chicken breast, honey comb*

Mini Avocado Toast *confit heirloom tomatoes and garlic* **V+**

Green Eggs and Ham Deviled Eggs *herbed yolk, ham crisp, popcorn sprout*

Cinnamon Toast Crunch French Toast Bites

Short Stack Skewers *layers of blini, fresh strawberries and cream*

Bloody Mary Shrimp Cocktail Shooters

BREAKFAST

A LA CARTE TRAYS

Bacon

Sausage

Turkey Sausage

Vegan Breakfast sausage

Taylor Ham or Bacon, Egg and Cheese Sliders

Egg and Cheese Sliders

Cheddar Scramble Wraps

Breakfast potatoes *Peppers and onions* **V+**

Vegetable Frittata

Challah French Toast *blueberry compote, maple syrup*

Parfait *vegan and traditional, granola, peaches or strawberries*

Avocado Toast *served with everything bagel seasoning* **V+**

Fresh Fruit Cups

Balthazar Pastries *scones, danish, croissant*

Overnight Oats *peaches and cream or lavender blueberry* **V+**

Smoked Salmon *capers, red onions*

Bagels *cream cheese, butter, jam, peanut butter*

Ricotta Toast *whipped lemon ricotta, honey, seasonal fruit, granola*

Nutella Toast *strawberries*

Tofu Scramble *seasonal vegetables and vegan chorizo*



BREAKFAST

SUGGESTED PACKAGES

CONTINENTAL -

Choose 3 of the following:

Yogurt parfait (*vegan coconut yogurt or dairy*) granola, mixed berries (*can be vegan*)

Fresh Fruit Cups **V+**

Balthazar Pastries *scones, danish, croissant*

Overnight Oats *peaches and cream or lavender blueberry* **V+**

Assorted Bagels *cream cheese, butter, peanut butter, jam*

Smoked Salmon *capers, red onion*

Avocado Toast *everything bagel seasoning* **V+**

Muffins

HOT BREAKFAST -

Includes fresh fruit and mini pastries

Choose 3 of the following:

Bacon

Sausage

Turkey Sausage

Vegan Breakfast sausage

Taylor Ham or Bacon Egg and Cheese Sliders

Egg and Cheese Sliders

Breakfast potatoes *Peppers and onions* **V+**

Vegetable Frittata

Challah French Toast *blueberry compote, maple syrup*

DELUXE BREAKFAST -

Choose Three from Continental

Choose Two from Hot Breakfast

Includes coffee, tea and orange juice

BREAKFAST

TOAST BAR

Build your own toast bar with all the accouterments

Thick cut whole grain bread

Choose Two Spreads: whipped lemon ricotta, nutella, avocado spread

Ricotta | Nutella Toppings

Granola, honey, blueberries, strawberries, seasonal fruit, candied nuts, House-made jam

Avocado Toppings

everything bagel seasoning, crumbled bacon, Pico de Gallo pickled red onion

BOXED BREAKFAST *Served with mini fruit cup.*

Choose up to two varieties with a minimum order of 10 boxes and 5 per variety

Avocado Toast *green salad* **V+**

Bacon Egg and Cheese Wrap *breakfast potatoes*

Vegetable Frittata *breakfast potatoes*

Challah French Toast *blueberry compote and maple syrup*

Bagel with Lox *charred scallion cream cheese, cucumber, red onion*

Tofu Scramble *with seasonal vegetables, vegan chorizo and breakfast potatoes* **V+**



CRAFT SERVICES

TIER 1

Assorted chips

Fresh Fruit

Assorted Health Bars

Nuts

Cookies

Candies

Jerky and Dried Fruit

Bottled Water, a variety of Sparkling Water and Soda

TIER 2

All items in Tier 1, plus:

Crudite with plant based dips

Premium Beverage (based on availability, examples are kombucha, coconut water, probiotic sodas)

TIER 3

All items in Tier 2, plus:

Mid Afternoon Charcuterie or Petite Sandwiches



BBQ PACKAGES

TIER 1

Hot Dogs
Hamburgers
Roasted Corn
Potato Salad
Pasta Salad
Mixed Green Salad

TIER 2

All items in Tier 1, plus:

BBQ Pulled Pork with Brioche Sliders
BBQ Chicken

TIER 3

All items in Tier 1, plus:

NY Strip Steak
Baby Back Ribs

