

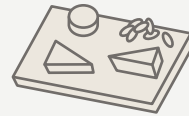
Purslane



OUR MENU ITEMS



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Breakfast

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

EGGS *Served warm, minimum order of 10*

Frittata GF, VG \$9
eggs, seasonal vegetables, cheese
dairy, egg

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

BEC \$13.5
scrambled eggs, aged cheddar, thick-cut bacon, brioche bun
dairy, egg, gluten

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

Vegan Breakfast Sandwich V \$6
scrambled tofu, avocado, spicy vegan mayo, microgreens
gluten

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

MAINS *Minimum order of 8*

Fruit Salad Bowls GF, V \$8
berries, melon, grapes, toasted coconut, lime

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

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

Overnight Oats GF, V \$8.5
rolled oats, berries, shaved coconut

Almond Milk Chia Pudding GF, V \$9
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, citrus, sunflower seeds
dairy, gluten

SIDES *Served warm, minimum order of 10*

Roasted Fingerling Potatoes GF, VG \$5
onions, crispy parsley, aleppo pepper

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 salmon cream cheese, red onions, capers, tomatoes
GF \$60

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

Vegan Pastry Platter V \$70 1 dozen per order
gluten

Housemade Baked Goods VG Minimum order of 6
dairy, egg, gluten

Butter Croissant \$5
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

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
dairy, egg, gluten

Chunky Chocolate Chip Cookies VG \$4
dairy, egg, gluten



Bowls

Minimum of four bowls per type

Tofu Bowl GF, V \$16

crispy tofu, jasmine rice, kale, shiitake mushrooms, avocado, edamame, sambal peanut sauce — *nuts, soy*

Chicken Bowl GF \$17

lemon chicken thigh, brown rice, kale caesar, brocolini, sweet potato, tofu garlic dressing — *soy*

Trout Teriyaki Bowl \$18

steelhead trout, farro, edamame, avocado, radicchio, pickled carrots, scallions, nori, teriyaki glaze — *gluten, soy*

Spicy Tuna Bowl GF \$18

seared ahi tuna, sushi rice, avocado, edamame, radish, carrots, scallions, furikake, tamari ginger poke dressing — *soy*

Steak Bowl GF \$18

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



Salads

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

Caesar Salad

romaine lettuce, prosciutto-pecorino gremolata, avocado, house-made caesar dressing — *dairy, egg, gluten*

Chicory Salad GF

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

Brussels Sprout Salad GF, V

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

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, red onion, kalamata olives, cucumber, marjoram, cucumber, feta, citrus vinaigrette — *dairy*

Freekeh Salad VG

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

Kale Salad GF

macerated kale, acorn squash, roasted chicken, avocado, cashews, lime cilantro dressing — *nuts*

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, grilled onions, corn, feta, basil, avocado, tomato, black balsamic dressing — *dairy*

AVAILABLE ADDITIONS

Mixed Grilled Vegetables GF, V \$6

Marinated Tofu V \$6

6 oz Grilled Chicken Breast GF \$6

6 oz Grilled Trout GF \$8

6 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, focaccia — *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, focaccia
dairy, gluten

Tuna Salad Sandwich

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

Turkey Avocado Sandwich

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

Chicken Sandwich

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

Chicken Curry Sandwich

chicken curry salad, hazelnuts, aioli, micro celery, baguette
dairy, egg, gluten, nuts

Skirt Steak Sandwich

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

BLT Sandwich

maple thick-cut bacon, lettuce, thick heirloom tomatoes, spicy paprika aioli, focaccia — *egg, gluten*

Pork Sandwich

roasted sweet potato, pickled onions, herbs, focaccia
gluten

Ham & Cheese Sandwich

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

Jambon de Paris Sandwich

jambon de paris, comte cheese, pickles, dijonnaise, baguette
dairy, gluten

Prosciutto Sandwich

prosciutto, fig jam, arugula, brie, 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

Sandwich Platter \$150
*Serves 15
selection of any three sandwiches listed above, served as individual portions — *allergens vary*

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 has 36 pieces

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

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

Spring Roles **GF, V** \$100
mixed veggies, pickles, citrus peanut sauce — *nuts, soy*

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

Salmon Gateau \$130
spinach crepes, smoked salmon spread — *dairy, gluten*

Mini Lobster Rolls \$175
lobster salad, celery, brioche bun — *gluten, shellfish, dairy*

Sliders \$150
mid-rare cheeseburgers, pickles, brioche bun — *dairy, 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

Blueberry Mille-Feuille VG

passion fruit cream, blackberry crepe
dairy, gluten

Smores Profiterole

dairy, 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%