

# 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 Toasts** VG  
toast, salsa, herbs — *dairy, gluten*

**Beet Cones** VG  
beets, whipped tahini, wonton cone, za'atar — *dairy, gluten*

**Caprese Cups** VG  
campari tomato, marinated mozzarella, basil pearls — *dairy*

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

**Falafel** V  
hummus, pimenton

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

**Grilled Cheese** VG  
brioche toast, pimiento cheese — *dairy, gluten*

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

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

**Mushroom Ragu** VG  
crispy leeks, comte, wonton cup — *dairy, egg, gluten*

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

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

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

**Tofu Two Ways** VG  
whipped tofu, chili garlic, puffed rice, microgreens — *soy*

**Tomato Tarts** VG  
filo shell, roasted tomato, pine nuts, pesto  
*dairy, gluten, nuts*

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

**Watermelon Cups** GF, VG  
feta mousse, mint — *dairy*

**Yuca Wedges** V  
avocado sauce — *gluten*

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

## Hors d'Oeuvres (continued)

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### SEAFOOD

#### Ceviche **GF**

flake, leche de tigre, cancha, sweet potato crisp, cilantro

#### Crab Cakes

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

#### Fish Tostadas **GF**

avocado mousse, pineapple salsa, corn tortilla, micro cilantro

#### Maine Lobster Rolls

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

*dairy, egg, gluten, shellfish*

#### Mezcal-Cured Arctic Char **GF**

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

#### Purple Sweet Potato Blinis

crème fraîche, caviar — *dairy, egg, gluten, shellfish*

#### Salmon Tartare

pickled ginger, cucumber, wonton barquette, tamari ponzu dressing — *gluten, soy*

#### Shrimp Mousseline

aioli, toasted breadcrumbs, dill

*egg, gluten, shellfish*

#### Smoked Salmon Gateau

lemon garlic tahini, herbed crepe, smoked salmon mousse, salmon roe — *dairy, egg, gluten*

#### Smoked Salmon Barquettes

meyer lemon curd, caviar — *dairy, egg, gluten*

#### Tuna Poke

pineapple, thai marinade, scallions, rice crisp — *gluten, soy*

#### Tuna Tacos **GF**

raw tuna, avocado mousse, cabbage slaw, corn tortilla, chives

### POULTRY

#### Aji de Gallina Bites **GF**

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

#### Chicken Burgers

arugula, fennel slaw, aioli, brioche bun — *egg, gluten*

#### Chicken Curry

wonton, 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 — *dairy, wine*

#### Mu Shu Duck Cones

sliced duck breast, pickled vegetables, hoisin

*dairy, egg, gluten*

#### Popcorn Chicken Waffle

spicy maple glaze, tarragon squash waffle — *dairy, egg, gluten*

### BEEF

#### Beef Sliders

caramelized shallots, gruyere, onion jus, potato bun

*dairy, egg, gluten*

#### Lomo Saltado

flank steak, tomato, onion, glaze — *gluten*

#### Braised Short Rib **GF**

polenta bite, short rib, zested parmesan, crispy kale, demi-glace — *dairy*

#### Steak Tartare

cornichon, wonton cup, crispy parsley — *gluten*

#### Steak Frites

shoestring potato, aioli — *dairy, egg*

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## PORK

### Arancini

nduja paste, ricotta salata — *dairy, gluten*

### Bacon Wrapped Dates GF

thick-cut bacon, pitted dates, sweet chili

### Croque Monsieur

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

### Pan con Tomate

tomato spread, manchego, prosciutto crisp, brioche  
*dairy, gluten*

### Pigs in a Blanket

dijon mustard, parsley — *dairy, gluten*

### Pork Belly

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

### Prosciutto Curl GF

honeydew gel, macédoine cantaloupe, basil



# Stations

## Antipasti Market Table

*dairy, gluten, nuts*

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

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

## Taco Station

*dairy, gluten*

Selection of 3

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

served with corn tortillas, cotija cheese, cilantro, white onion, limes, pico de gallo, guacamole, salsa verde, salsa roja, and salsa macha, sour cream, tostones, jarritos (+\$2.5), cervezas (+\$3)

## 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, tostones, jarritos (+\$2.5), cervezas (+\$3)

## Pasta Station

*dairy, egg, gluten*

Selection of 2

- **Gemelli Pasta** peas and bolognese sauce
- **Gnocchi Pasta** mushroom cream sauce
- **Penne Pasta** pomodoro
- **Meatballs** polenta, grana padano
- **Radiatore Pasta** italian sausage, broccoli rabe, fennel cream sauce, calabrian chili

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
- Lobster or lobster roll (+\$27pp)
- Coconut steamed mussels, toasted bread  
*dairy, gluten, shellfish* (+\$27pp)

served with lemon wedges, champagne mignonette, cocktail sauce, tabasco

## Souvlaki Station

*dairy, gluten, nuts*

- Marinated Chicken, Lamb, and Pork
- Grilled Veggies
- Horiatiki Salad feta, olives, bell peppers, tomatoes, cucumbers, oil and vinegar
- Maroulosalata lettuces, feta, herbs, citrus

served with grilled halloumi, tzatziki, mushroom-onion hummus, mixed pitted olives, red onions, cucumber, tomatoes, and homemade pita bread

## Carving Station

*dairy, gluten*

Selection of 2

- Roasted Cauliflower carrot tahini, puffed grains, raisin salsa
- Branzino
- Roasted Chicken
- NY Strip Steak garlic crust (+\$5pp)
- Leg of Lamb honey-cumin glaze, couscous

Selection of 3

- Roasted Potatoes
- Braised Lentils
- Charred Broccolini
- Pommes Purée
- Haricots Verts

served with salsa verde, chimichurri, romesco, Peruvian green sauce, and preserved lemon compound butter

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## Stations (continued)

### Bao Station

*gluten, nuts, soy*

Selection of 3

- **Pork Belly** scallion, peanuts, cucumbers
- **Peking Duck** carrots, green sauce, fried shallots
- **Buddha Bao** mushrooms, cabbage, sesame, sweet chili sauce
- **Red Curry Chicken** carrots, green sauce, fried shallots
- **Bulgogi Beef** carrots, green sauce, shallots

served with cilantro, mint, basil, spice blend, mild green sauce, hot red sauce, peanuts, fried shallots, pickled carrots, cucumbers

### Pan-Asian Station

*gluten, nuts*

Selection of 1

- **Pan-Fried Chicken Lemongrass Dumplings**
- **Pan-Fried Vegetable Dumplings**

Selection of 2

- **General Tso Tofu** sesame
- **Vegetable Lo Mein** carrots, scallions, peanut sauce, chopped peanuts
- **Sweet and Sour Chicken**
- **Beef Bulgogi**

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*

- **Cheeseburger Slider** cheddar, potato bun, pickles, house sauce
- **Mac & Cheese**
- **Fried Chicken**
- **Pizzas**
- **Tater Tots** paprika aioli

### Slider Bar

*dairy, egg, gluten*

Selection of 3

- **Buttermilk Fried Chicken Sandwich** calabrian chili aioli, pickles, potato bun
- **Burger** gruyere cheese, caramelized onions, aioli, potato bun
- **Pulled Pork** bbq sauce, pickled cabbage, potato bun
- **Veggie Burger** chipotle aioli, pickled onions, potato bun

served with parmesan truffle fries

### 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

### Brunch Station

*dairy, egg, gluten*

- **Malt Pancakes or Waffles** blueberry compote
- **Avocado Toast**
- **Scrambled Eggs**
- **Fried Chicken**

served with bacon, roasted potatoes, avocados, ricotta, and maple syrup

### Pizza Station

*dairy, gluten*

Selection of 2

- **Margherita**
- **Pepperoni**
- **Veggie Supreme** onions, peppers, black olives, mushrooms
- **White Pizza** alfredo sauce, artichokes

served with chili flakes, oregano, honey

### Seasonal Fruit Salad Bar **GF, V**

- **Assortment of Seasonal Fruit** — *nuts*  
toppings: coconut flakes, limes, agave, nuts, seeds
- **8 oz Green Juice, 8 oz Red Juice** (+\$6pp)



# Seated Lunch *or* Dinner

## SALADS AND STARTERS

*Served plated or family-style*

### Brussels Sprout Salad **GF, V**

brussels sprouts, shaved celery, granny smith apples, raisins, apple cider vinaigrette

### Grilled Baby Gem **VG**

grana frico, gremolata, salsa verde, herbs — *dairy, gluten*

### Chicory Salad **GF, VG**

mixed chicories, little gems, truffle salsa, crispy capers, almonds, herbs — *dairy, nuts*

### Tomato Salad **GF, VG**

stracciatella, local heirloom tomatoes, basil pearls, pine nuts, olive dust, sherry vinaigrette — *dairy, nuts*

### Ricotta Agnolotti **VG**

corn, summer truffles, butter sauce — *dairy, gluten*

### Chilled Corn Bisque

guanciale, herbs, cream, croutons — *dairy, gluten*

### Montauk Fluke Ceviche **GF**

flake, honey glazed sweet potato, crispy onions, habanero, leche de tigre — *shellfish*

## PLATED ENTRÉES

### Couscous **V**

sautéed broccolini, artichokes, crispy chickpeas — *gluten*

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

cauliflower florets, cauliflower soubise, romesco, pickled raisin, mint crumble, capers, herbs — *nuts*

### Lasagna Bianca **VG**

fontina, asiago, wild mushroom, béchamel, pecorino romano foam — *dairy, egg, gluten*

### Seared Branzino

fregola, rainbow chard, blistered tomatoes, salsa verde, red sorrel — *dairy, gluten*

### Hudson Valley Trout **GF**

asparagus, pea, pearl onions, lemon beurre blanc, salmon roe, herbs — *dairy*

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

pea and mint purée, oyster mushrooms, hazelnut crumble *dairy, nuts, shellfish*

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

potato purée, sautéed spinach, pine nuts, lemon pepper jus, red sorrel — *dairy, nuts*

### NY Strip Steak **(+\$5pp) GF**

chive pommes purée, maitake mushroom, asparagus, charred shallot petals, chive oil, bordelaise — *dairy*

### Hanger Steak **GF**

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





## Seated Lunch or Dinner (continued)

### FAMILY-STYLE ENTRÉES

#### Couscous **V**

sautéed broccolini, artichokes, crispy chickpeas — *gluten*

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

cauliflower florets, cauliflower soubise, romesco, pickled raisin, mint crumble, capers, herbs — *nuts*

#### Lasagna Bianca **VG**

fontina, asiago, wild mushroom, bechamel, pecorino romano foam — *dairy, egg, gluten*

#### Seared Branzino **GF**

salsa verde, red sorrel

#### Hudson Valley Trout **GF**

lemon beurre blanc, salmon roe, herbs — *dairy*

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

pea and mint purée, hazelnut crumble — *dairy, nuts, shellfish*

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

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

#### NY Strip Steak (+\$5pp) **GF**

charred shallot petals, chive oil, bordelaise — *dairy*

#### Hanger Steak **GF**

romesco, red sorrel — *dairy, nuts*

### FAMILY-STYLE SIDES

#### Charred Asparagus **GF, VG**

truffle salsa, pecorino — *dairy*

#### Charred Broccolini

prosciutto gremolata — *gluten*

#### Charred Brussel Sprouts **GF**

fresno chili vinaigrette, anchovies

#### Grilled Summer Squash **GF, VG**

pesto — *nuts, dairy*

#### Haricots Verts Salad **GF, V**

cashews, cilantro, peanut sauce — *nuts*

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

lemon vinaigrette, onions, chimichurri, pickled radish

#### Roasted Potatoes **GF, V**

fried red onions, herbs



## Small Plates

### Brussels Sprout Salad **GF, V**

brussels sprouts, shaved celery, granny smith apples, raisins, apple cider vinaigrette

### Grilled Baby Gem **GF, VG**

grana frico, gremolata, salsa verde, herbs — *dairy*

### Chicory Salad **GF, VG**

mixed chicories, little gems, truffle salsa, crispy capers, almonds, herbs — *dairy, nuts*

### Tomato Salad **GF, VG**

stracciatella, local heirloom tomatoes, basil pearls, pine nuts, olive dust, sherry vinaigrette — *dairy, nuts*

### Ricotta Agnolotti **VG**

corn, summer truffles, butter sauce — *dairy, gluten*

### Chilled Corn Bisque

guanciale, herbs, cream, croutons — *dairy, gluten*

### Montauk Fluke Ceviche **GF**

fluke, honey glazed sweet potato, crispy onions, habanero, leche de tigre — *shellfish*

### Couscous **V**

sautéed broccolini, artichokes, crispy chickpeas — *gluten*

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

cauliflower florets, cauliflower soubise, romesco, pickled raisin, mint crumble, capers, herbs — *nuts*

### Lasagna Bianca **VG**

fontina, asiago, wild mushroom, bechamel, pecorino romano foam — *dairy, egg, gluten*

### Seared Branzino

fregola, rainbow chard, blistered tomatoes, salsa verde, red sorrel — *dairy, gluten*

### Hudson Valley Trout **GF**

asparagus, pea, pearl onions, lemon beurre blanc, salmon roe, herbs — *dairy*

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

pea and mint purée, oyster mushrooms, hazelnut crumble  
*dairy, nuts, shellfish*

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

potato purée, sautéed spinach, pine nuts, lemon pepper jus, red sorrel — *dairy, nuts*

### NY Strip Steak (+\$5pp) **GF**

chive pommes purée, maitake mushroom, asparagus, charred shallot petals, chive oil, bordelaise — *dairy*

### Hanger Steak **GF**

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



# Desserts

## DESSERT BITES

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

### Assorted Macarons GF, VG

*dairy, egg, nuts*

### Blackberry Passionfruit Mille-feuille VG

*dairy, egg, gluten*

### Blueberry Lime Tart GF

*coconut cream, blueberry lime curd*

*dairy, egg, nuts, gluten*

### Chocolate Brownie VG

*dairy, egg, gluten*

### Cinamon Sugar Churros VG

*dairy, egg, gluten*

### Coffee Cake Berry Bites VG

*dairy, egg, gluten*

### Crème Brûlée Tart VG

*dairy, egg, gluten, nuts*

### Mini Chocolate Chip Cookies VG

*dairy, egg, gluten*

### S'mores Profiterole VG

*biscoff pastry cream, toasted marshmallow*

*dairy, egg, gelatin, gluten*

### Salted Caramel Tart VG

*dulce de leche, chocolate ganache, sea salt*

*dairy, egg, gluten*

### Vegan Chocolate Bite GF, V

### Vegan Lemon Tart GF, V

## PLATED DESSERTS

### Banoffee Pie VG

*chocolate crumble, whipped cream, caramel sauce, shaved*

*chocolate, caramelized bananas*

*dairy, egg, gluten*

### Cheesecake VG

*passionfruit coulis*

*dairy, egg, gluten*

### Chocolate Chip Cookies and Milk VG

*dairy, gluten*

### Flourless Chocolate Cake GF, VG

*raspberry coulis, tuille, meringue*

*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)