BREAD MARKET CAFE
MICROSOFT
CATERING MENU

breadmarket.com/microsoft

1290 Ave of the Americas #4
Btw. 51st & 52nd Street
212.620.9752
orders@breadmarket.com
BREAKFAST
PASTRIES, EGGS, MORNING BEVERAGES, RISE AND SHINE BREAKFAST

Rise and Shine Breakfast Platter – $5.95
Created with a tasty selection of mini danish, croissants, muffins, scones and bagels. Served with cream cheese, butter and preserves.

RISE AND SHINE BREAKFAST IDEAS

A. Rise and Shine Breakfast Platter + Coffee – $7.95
Add our House Blend Coffee to your Rise and Shine Breakfast.

B. Rise and Shine Breakfast + Coffee Service + Premium OJ – $9.25
Add Premium Orange Juice service to your Rise and Shine Breakfast with our House Blend Coffee.

C. Rise and Shine Breakfast + Fresh Fruit + Coffee – $10.25
Add our House Blend Coffee and Fresh Seasonal Fruit to your Rise and Shine Breakfast.

D. Rise and Shine Breakfast + Fresh Fruit + Coffee Service + Premium OJ – $12.95
Add our House Blend Coffee, Fresh Seasonal Fruit and Premium Orange Juice to your Rise and Shine Breakfast.

OTHER BREAKFAST IDEAS

Seasonal Fruit Platter/Fruit Salad – $5.95
An assortment of pineapple, honeydew, cantaloupe and other seasonal fruit.

Smoked Salmon and Bagel Platter – $11.95
Thin Slices of Nova Scotia Salmon served open faced on Mini Bagels garnished with Cream Cheese, Tomato, Scallions and Capers.

Bowl Of Yogurt With Granola – $6.50
Granola, non-fat vanilla yogurt garnished with fresh strawberries and blueberries.

Breakfast Burritos – $6.95
Scrambled eggs, jack cheese, sausage or bacon, black beans and salsa wrapped in a flour tortilla.

HOT BREAKFAST
Scrambled Eggs or Egg Whites – $11.50 (Add house blend coffee and premium OJ – $2.00)
Add crispy bacon, country ham or sausage served with mini bagels and home fried potatoes.

MORNING BEVERAGES

Smart Water – $3.25
Poland Spring Water – $1.95
Premium Orange Juice (Or premium 100% grapefruit, cranberry or apple juice) – $2.95

100% Arabica Bean Drip Coffee Service: Brewed with our house blend coffee (regular or decaf) – $2.25

Tea (Black, herbal and decaffeinated tea) – $2.50

LUNCH
SANDWICHES, SIDES, ENTRÉE SALADS, ENTREES

LUNCH BUNDLES

Lunch Bundle 1 – $13.95
Choose from our artisan sandwich selections + one side.

Lunch Bundle 2 – $17.50
Choose from our artisan sandwich selections + two sides + cookie and brownie dessert.

Lunch Bundle 3 – $19.95
Choose from our artisan sandwich selections + two sides + fruit platter + cookie and brownie dessert.

Lunch Bundle 4 – $16.95
Choose from our artisan sandwich selections + one side + cookie and brownie dessert
**LUNCH BUNDLES SIDES**

**Daikon House Salad**  
Mesclun greens with grape tomatoes, matchstick carrots, daikon radish sprouts and cucumbers.

**Alkaline Kale Salad**  
Pumpkin and sunflower seeds, tomato, cucumbers and lemon zest.

**Micro Market Salad**  
Daikon radish sprouts, matchstick carrots, edamame, cherry tomatoes and dried cranberries over spinach.

**Red and White Quinoa**  
Red and white quinoa, dried cranberries, tomatoes, cucumbers and scallions.

**Kale and Avocado Salad**  
Hass avocado, chopped baby kale, granny smith apples, pumpkin seeds.

**Tri-color Pasta**  
Made with fresh mozzarella, cherry tomatoes and fresh basil.

**Spinach Greens Salad**  
Baby spinach with toasted almonds, red onions and mandarin oranges.

**Skinny Caesar Classic**  
Romaine lettuce, kale, croutons, and shaved Parmesan.

**Baby Kale and Blueberry Summer Salad**  
Baby kale, blueberries, Hass avocado, and rosemary toasted blossom honey almonds.

**Corn Mango Salad**  
Tossed with roasted corn, mango.

**Red and White Quinoa Tabouli Salad**  
Quinoa, grape tomatoes, red bermuda onions, seedless cucumbers, red bell peppers, fresh parsley, lemon juice and extra virgin olive oil.

**Strawberry Feta Salad**  
Mesclun greens with fresh strawberries, crumbled feta cheese and toasted almonds.

**Fusilli and Pesto**  
Fusilli pasta, Italian pesto, cherry tomatoes, Portobello mushrooms and black olives.

**Farmhouse Salad**  
Hass avocado, grapes, quinoa, cherry tomatoes, toasted almonds and carrots over a kale spinach blend.

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**Spinach Salad**  
Grilled chicken with bacon, blue cheese, hard-boiled egg, red onions and cherry tomatoes.

**Chopped Kale Salad**  
Lemon, extra virgin olive oil, toasted pumpkin seeds and crumbled feta cheese.

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**SANDWICHES $9.95**

Browse some of our sandwiches to get a feel for the kind we make. We use only all-natural, no antibiotic chicken breast. Our bread is supplied locally from vendors like Balthazar Bakery including Ciabatta, Brioche, Rosemary Focaccia, Sourdough, 7-Grain and Semolina.

**THE BASICS**

- Albacore Tuna Salad with Lettuce and Tomato
- Chicken Salad with Lettuce and Tomato
- Roasted Turkey Breast with Lettuce and Tomato
- Pastrami and Swiss Cheese with Cole Slaw and Russian Dressing
- Top Round Roast Beef with Cheddar Cheese
- Genoa Salami and Provolone
- Black Forest Ham and Swiss Cheese
- Roast Beef with lemon-basil mayonnaise and roasted red onions

**ARTISAN SANDWICHES**

- **Chicken Banh Mi**  
  All natural chicken breast, pickled cucumbers, pickled matchstick carrots, daikon radish sprouts, fresh cilantro and ancho chili sauce.

- **Turkey BLT**  
  Roasted turkey breast, bacon, arugula and tomato with herbed mayo.

- **Panko Chicken**  
  Panko crusted all natural chicken breast, daikon radish sprouts, tomato and ancho chili mayo.

- **Roasted Turkey and Brie**  
  Roasted turkey breast, brie cheese, green leaf lettuce, tomatoes and honey mustard.
Panko Chicken and Cheddar
Panko crusted all natural chicken breast, Wisconsin aged cheddar, lettuce, tomato, crispy bacon with herbed mayo.

Panko Chicken and Pickled Sweet Bermuda Onions
Panko crusted chicken breast, pickled Bermuda onions and arugula.

Chicken Avocado
Free range chicken breast, fresh Hass avocado, tomato, daikon radish sprouts and dijon aioli mayo.

Chicken Curry Sandwich
All natural chicken breast with diced green apples, chopped walnuts and raisins, tossed with curry mayo.

Cranberry Walnut Chicken Salad
Diced all natural chicken breast, dried cranberries and walnuts tossed with herb mayo.

Prosciutto and Mozzarella with EVOO
Prosciutto di parma, fresh mozzarella, extra virgin olive oil and fresh basil.

Avocado Jack
Avocado, Monterrey Jack cheese and bacon, Hass Avocado, and crispy bacon with aioli.

Pineapple Honey Ham
Honey baked ham with roasted pineapple and sweet teriyaki mayo.

Turkey and Swiss Cheese
All natural turkey breast, Swiss cheese, granny smith apples and honey mustard.

Black Forest Ham and Swiss
Black forest ham, Swiss cheese, baby gherkins and Dijon mustard.

Aged Cheddar and Turkey
All natural turkey breast, aged Wisconsin cheddar cheese, sliced granny smith apples, green leaf lettuce and honey Dijon mustard.

VEGETARIAN FAVS

The California
Hass avocado, tomato, Bermuda onion, daikon radish sprouts, Wisconsin aged cheddar cheese and light mayo.

Honey Pesto Mozzarella and Kale
Tomato, kale and fresh mozzarella with honey pesto.

Roasted Veggies
Roasted sweet seasonal vegetables with herbed mayo.

Mozzarella and Tomato
Fresh mozzarella, tomato and pesto.

VEGAN

Hummus Veggie Sandwich
Hummus, kalamata olives, cucumber and carrots.

Chickpea and Roasted Tomato
Chickpeas, Hass avocado and roasted tomatoes.

Greek Avocado Sandwich
Hass avocado, cucumber, red roasted bell pepper, Bermuda onion and kalamata olives.

TOSSED ENTRÉE SALADS
Served with Bread from the Balthazar Bakery including Ciabatta, Francese, and Brioche.

Spinach Salad
Grilled chicken, with bacon, blue cheese, hard boiled egg, red onions and cherry tomatoes.

All Natural Chicken Cobb Salad
All natural chicken breast, Hass avocado, crispy bacon, hard boiled egg, tomatoes and crumbled blue cheese over Romaine.

Traditional Greek Salad
Hearts of Romaine with feta cheese, tomatoes, cucumbers and black olives.

Roasted Alaskan Salmon and Kale Salad
Roasted Alaskan Salmon, chopped baby kale, fresh lemon juice, extra virgin olive oil, and toasted candied almonds.

Home on the Grange Salad
All natural chicken breast, Granny Smith apples, seedless raisins, crumbled blue cheese, toasted candied walnuts, croutons over local seasonal greens.

Western Chicken Chipotle
Rree range Chipotle spiced chicken breast, black beans, fresh sliced Hass avocado, corn, toasted almonds and crispy onions over Romaine.
Ancho Mango
Free range chicken breast marinated in ancho chili sauce, daikon radish sprouts, Monterey Jack cheese, black beans, mango, cucumbers and tortilla strips over spinach.

Spicy Po'Boy
Panko crusted free range chicken breast, shredded Jack cheese, daikon radish sprouts, cherry tomatoes, sliced jalapeños, dried cranberries, cucumbers and crispy onions over Romaine.

Kale, Chicken, Hass Avocado
Kale with all natural chicken breast, Hass avocado, toasted pumpkin seeds and cherry tomatoes.

Classic All Natural Chicken Breast over Greens
Grilled chicken, Monterey Jack cheese, avocado, cherry tomato, corn and crispy onions over hearts of Romaine.

Fusilli Pasta Salad and Grilled Chicken
Fusilli pasta, baby kale, toasted candied almonds, scallions and fresh pesto.

DRESSING
Balsamic Vinaigrette
Blue Cheese
Caesar
EVOO and Vinegar
Fat Free California French
Honey Mustard
Lime Chipotle Vinaigrette
Low Fat Italian
Low Fat Peppercorn
Low Fat Ranch
Light Olive Oil Vinaigrette
Organic Ginger Sesame
Thousand Island

APPETIZERS

Crudite – $7.95 (Add 1.30 for Hummus)
Seasonal Vegetables chilled and served with your choice of dip: ranch, blue cheese or honey mustard.

Middle Eastern Platter – $10.95
Hummus, tabouli, babaganoush (grilled eggplant and; tomato), served with cucumbers, feta cheese, olives and brick-oven pita.

Antipasto Platter – $12.95
Proscuitto, salami, provolone, fresh mozzarella, marinated artichoke hearts, roasted red peppers, asparagus & black olives.

Shrimp Cocktail – $12.95
Succulent shrimp with sliced lemon and a tangy cocktail sauce served in a decorative hollowed-out pineapple.

Chips and Salsa – $7.95 (Add 4.00 for Guacamole)
Tomato salsa & crunchy tortilla chips.

Seasonal Fruit Platter/ Fruit Salad – $5.95
An assortment of pineapple, honeydew, cantaloupe and other seasonal fruit.

Cheese Platter – $9.95
An assortment of cheese and a variety of crackers.

WE ALSO CREATE
HEROS BY-THE-FOOT

3 Foot (serves 15-20) 135.00
6 Foot (serves 35-45) 250.00

Box Lunches – $16.95
Includes sandwich or wrap, pasta salad, a piece of fruit, a bag of chips, and a cookie.

Box Mini Lunch – $13.95
Includes sandwich or wrap & a cookie. With a side choice of: pasta salad, fruit salad or chips
DESSERTS

Homemade Cookies and Brownies – $5.50
Oatmeal raisin, chocolate chip, peanut butter and cranberry chocolate chip cookies and homemade brownies, garnished with seasonal berries.

Seasonal Fruit Platter/Fruit Salad – $5.95
A selection of pineapple, honeydew, cantaloupe and other seasonal fruit.

Mini Pastry Platter – $6.95
Miniature Cream Puffs, eclairs, napoleons and cookies garnished with seasonal berries.

Chocolate Strawberries – $3.50 (Minimum 15 Pieces Per Order)
Long stemmed strawberries dipped in Belgian chocolate. (price per piece)

Cup Cakes (Mini’s Available) – $4.50
An assortment of red velvet, vanilla or chocolate cupcakes covered with sprinkles.

Biscotti and Italian Butter Cookies – $8.95
An assortment of traditional biscotti and Italian butter cookies garnished with seasonal berries.

THE SMALL PRINT

Service Charge
A service charge is applied. A service charge is not a gratuity.

Cancellation Policy
Orders cancelled with less than 24 hours notice are subject to a full charge.

Security and Your Delivery
It is important for us to facilitate your catering delivery to the best of our ability. Please inform us of any special security requirements or elevator restrictions in your building so we may make the proper arrangements for an easy delivery.

Ordering Guidelines
To ensure product availability & timely delivery we encourage our clients to place orders by 3:00 p.m for the following day. Of course we will always try to accommodate last minute orders.

House Accounts
You may request a House Account Application at the store at 212.957.5677. An application may be downloaded from our website as well. All statements are sent out on the first of the month and are due upon receipt. All house accounts must be supported by a valid credit card. Late payments will be charged to the credit card and are subject to a late fee. We accept American Express, Visa, Master Card, Discover, Diners Club, Corporate Checks & Cash.

Help Save the Environment
Help us save paper and the environment: Please advise us if you do not need any paper products for your event.

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