

A CULINARY  
EXPERIENCE  
CURATED BY  
CHEF DUPREE

BREAK THE PLATE

# MENU

## CATERING MENU

CORPORATE  
MENU  
**10+ GUESTS**



### STEAK

Brazilian Crusted Ribeye  
Slow Roasted Skirt Steak  
Tomahawk Ribeye\*\*

### FISH

Alaskan Salmon Grilled Fillet  
Honey Bourbon Salmon Steak  
Fried Snapper\*\*

### POULTRY

Honey Bourbon Roasted Breast  
Tuscan Cream Thigh & Leg  
White Wine Citrus Breast

### SEAFOOD

Butter Poached Lobster Tail  
Grilled Whole Lobster  
Lobster Pasta\*\*

### VEGAN

Portobello Burger

### LAMB

Shoulder Marquette Quads  
Roasted Lollipop Chops

### CRAB

Grilled Dirty Snow Crab\*\*  
Alaskan King Crab Leg/Knuckle\*\*  
Seafood Medley\*\*  
(Snow crab/Shrimp/Mussels/Lobster)

### APPETIZER

Garlic Herb Shrimp  
Stuffed Peppers  
Fried Calamari  
Shrimp Cocktail  
Saffron Citrus Snow Crab 1/2 Cluster\*\*  
Wings  
(Truffle Parm/Sweet Heat/Dry)

### SIDES

Garlic Mash Potatoes  
Four-Cheese Macaroni Gratin  
Mushroom Medley  
Lobster Mac\*\*  
Grilled Broccoli  
Sautéed Asparagus  
Sesame Honey Ginger Arugula Salad

## brunch.



### MAINS

CHICKEN & WAFFLES  
SHRIMP & GRITS  
STEAK & EGGS  
LAMB CHOPS & EGGS

### SIDES

GRITS  
HOMEFRIES  
BISCUITS  
EGGS  
BACON  
SAUSAGE  
FRENCH TOAST  
PANCAKES  
WAFFLES

Availability of certain items may vary based on seasonal produce and market conditions.  
We appreciate your understanding as some items may be subject to change.

ChefDupreeOfficial@gmail.com

917-741-4411

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BREAK THE PLATE

# MENU

GROUP  
EXPERIENCE  
PRICING BEGINS AT \$150  
PP SUBJECT TO MENU  
SELECTION

1 MAIN + 2 SIDES PP | 1 SHARED APP



## STEAK

Brazilian Crusted Ribeye  
Slow Roasted Skirt Steak  
Tomahawk Ribeye\*\*



## FISH

Alaskan Salmon Grilled Fillet  
Honey Bourbon Salmon Steak  
Fried Snapper\*\*



## POULTRY

Honey Bourbon Roasted Breast  
Tuscan Cream Thigh & Leg  
White Wine Citrus Breast

## SEAFOOD

Butter Poached Lobster Tail  
Grilled Whole Lobster  
Lobster Pasta\*\*

## VEGAN

Portobello Burger

## LAMB

Shoulder Marquette Quads  
Roasted Lollipop Chops

## CRAB

Grilled Dirty Snow Crab\*\*  
Alaskan King Crab Leg/Knuckle\*\*  
Seafood Medley\*\*  
(Snow crab/Shrimp/Mussels/Lobster)

## APPETIZER

Garlic Herb Shrimp  
Stuffed Peppers  
Fried Calamari  
Shrimp Cocktail  
Saffron Citrus Snow Crab 1/2 Cluster\*\*  
Wings  
(Truffle Parm/Sweet Heat/Dry)

## SIDES

Garlic Mash Potatoes  
Four-Cheese Macaroni Gratin  
Mushroom Medley  
Lobster Mac\*\*  
Grilled Broccoli  
Sautéed Asparagus  
Sesame Honey Ginger Arugula Salad

## brunch.



## MAINS

CHICKEN & WAFFLES  
SHRIMP & GRITS  
STEAK & EGGS  
LAMB CHOPS & EGGS

## CHOOSE 3 FOR SPREAD

GRITS  
HOMEFRIES  
BISCUITS  
EGGS  
BACON  
SAUSAGE  
FRENCH TOAST  
PANCAKES  
WAFFLES

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# MENU

COUPLE'S  
EXPERIENCE

PRICING BEGINS AT \$600  
PER COUPLE, SUBJECT TO  
MENU SELECTION

1 MAIN + 2 SIDES PP | 1 SHARED APP + DESSERT



## STEAK

Brazilian Crusted Ribeye  
Slow Roasted Skirt Steak  
Tomahawk Ribeye\*\*

## FISH

Alaskan Salmon Grilled Fillet  
Honey Bourbon Salmon Steak  
Fried Snapper\*\*

## POULTRY

Honey Bourbon Roasted Breast  
Tuscan Cream Thigh & Leg  
White Wine Citrus Breast

## SEAFOOD

Butter Poached Lobster Tail  
Grilled Whole Lobster  
Lobster Pasta\*\*

## VEGAN

Portobello Burger

## LAMB

Shoulder Marquette Quads  
Roasted Lollipop Chops

## CRAB

Grilled Dirty Snow Crab\*\*  
Alaskan King Crab Leg/Knuckle\*\*  
Seafood Medley\*\*  
(Snow crab/Shrimp/Mussels/Lobster)

## APPETIZER

Garlic Herb Shrimp  
Stuffed Peppers  
Fried Calamari  
Shrimp Cocktail  
Saffron Citrus Snow Crab 1/2 Cluster\*\*  
Wings  
(Truffle Parm/Sweet Heat/Dry)

## SIDES

Garlic Mash Potatoes  
Four-Cheese Macaroni Gratin  
Mushroom Medley  
Lobster Mac\*\*  
Grilled Broccoli  
Sautéed Asparagus  
Sesame Honey Ginger Arugula Salad

## brunch.



## MAINS

CHICKEN & WAFFLES  
SHRIMP & GRITS  
STEAK & EGGS  
LAMB CHOPS & EGGS

## CHOOSE 3 FOR SPREAD

GRITS  
HOMEFRIES  
BISCUITS  
EGGS  
BACON  
SAUSAGE  
FRENCH TOAST  
PANCAKES  
WAFFLES

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