Purslane

THE GREEN-HOUSE AT GREEN-WOOD
SET MENU OFFERIINGS



As New York's first zero-waste, carbon-neutral catering company, Purslane sets a new standard for sustainability at every event. We create delicious food and beautiful experiences.

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Set Menu Offerings

Freshly Prepared, Ready to Serve

These three menu options have been curated to make planning easy and low stress for you and your loved ones. If you don't see what you're looking for, please contact us and we will help you create the menu that is right for your event.

Please choose one Menu Option, one Service Option, and a choice of transportation option.

MENU OPTIONS

Savory & Sweet Snacks

$15 per person

Two Savory Platters and One Dessert Platter (see page 3)

Canned Soda & Waters

Light Bites

$20 per person

Four platters of your choosing, selected from Tea Sandwiches, Savory Platters, or Hors d'Oeuvres (see page 5)

Canned Soda & Waters

Sandwiches, Salads, Sweets

$30 per person

Three Sandwich Platters, two Salad Platters, and one Dessert Platter (see page 6)

Canned Soda & Waters

SERVICE OPTIONS

Eco-Friendly Disposables

Included in all Menu Options

- 2 6' Tables
- 10 30" Round Tables
- 50 Black Chairs
- Compostable Plates, Flatware, Napkins, Cups, Platters, & Serving Utensils

Partial Service

$45 per person

- 2 6' Tables
- 10 30" Round Tables
- 50 Black Chairs
- Ceramic Plates
- Metal Flatware
- Compostable Napkins, Cups, Platters, & Serving Utensils
- 2 Catering Service Staff

Full Service

$75 per person

- 2 6' Tables
- 10 30" Round Tables
- 50 Black Chairs
- Ceramic Plates
- Metal Flatware
- Linen Napkins
- Glassware
- Compostable Platters & Serving Utensils
- 3 Catering Service Staff

BEVERAGES

Hot Coffee & Tea: $50/gallon

Decaf Hot Coffee & Tea: $50/gallon

Cold Brew: $5/8oz

Additional Canned Soda & Water: $2.50/can

Additional Juices Available By Request

ADDITIONAL FEES

Transportation

Client Pick-Up: No charge

Delivery Fee: $90

Delivery & Pick-up: $180

Venue

Thursday – Monday: $600

Tuesday & Wednesday: $400

All items are intended to be enjoyed and served at room temperature and may be ordered with a minimum lead time of 48 hours. Orders require a minimum of 10 guests.

Prices are exclusive of a 12% administrative fee and 8.875% NY tax.

Savory & Sweet Snacks Menu Options

SAVORY PLATTERS *Please Select 2*

Crudité & Dips GF, V
assorted seasonal vegetables, beet dip, upcycled green goddess dressing & hummus

Vegan Mezze Platter V
harissa hummus, smoky babaganoush, roasted red pepper, fava bean dip, marinated olives, za'atar pita, lavash
gluten

Cheese Platter VG
selection of three imported & domestic cheeses, spiced nuts, dried fruit, sliced baguette, assorted crackers
dairy, gluten, nuts

Charcuterie Board
selection of three cured meats, marinated olives, cornichons, whole grain mustard, grissini, sliced baguette
gluten

Seasonal Fruit Platter GF, V
selection of seasonal fruits, mint

SWEETS *Please Select 1*

Mini Chocolate Chip Cookies VG
dairy, egg, gluten

Chocolate Brownies VG
dairy, egg, gluten

Salted Caramel Chocolate Tart VG
dairy, egg, gluten

Coffee Berry Cake Bites VG
dairy, egg, gluten

Assorted Macarons GF, VG
dairy, egg, nuts

Vegan Cheesecake GF, V

Vegan Chocolate Bites GF, V

Vegan Lemon Tart V
gluten

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



Light Bites Menu Options

Please Select 4 Platters

SAVORY PLATTERS

Crudité & Dips GF, V
assorted seasonal vegetables, beet dip, upcycled green goddess dressing & hummus

Vegan Mezze Platter V
harissa hummus, smoky babaganoush, roasted red pepper, fava bean dip, marinated olives, za'atar pita, lavash
gluten

Cheese Platter VG
selection of three imported & domestic cheeses, spiced nuts, dried fruit, sliced baguette, assorted crackers
dairy, gluten, nuts

Charcuterie Board
selection of three cured meats, marinated olives, cornichons, whole grain mustard, grissini, sliced baguette
gluten

Seasonal Fruit Platter GF, V
selection of seasonal fruits, mint

TEA SANDWICHES

Cucumber Sandwiches VG
herbed cream cheese, sliced cucumber, white bread
dairy, gluten

Smashed Avocado VG
avocado, roasted tomatoes, citrus, herbs, brioche
dairy, gluten

Toast Skagen
poached shrimp, aioli, herbs, citrus, spices, pumpernickel
dairy, gluten

Chicken Curry Sandwiches
chicken breast, spices, cilantro, aioli, white bread
dairy, gluten

HORS D'OEUVRES

Salad Skewer GF, V
sungold tomato, cantaloupe, cucumber ribbon

Vietnamese Summer Rolls GF, V
shredded veggies, herbs, puffed grains, peanut sauce
nuts, soy

Fine Spring Tart VG
whipped ricotta, asparagus, spring herbs, parmesan
dairy, gluten

Cucumber Cup GF, VG
diced watermelon, cucumber mint gel, feta mousse, mint, marigold leaf - *dairy*

Gougères VG
comté, truffle - *dairy, gluten*

Focaccia Bites VG
marinara, mozzarella - *dairy, gluten*

Anchovy Toast
black garlic aioli, anchovies - *dairy, gluten*

Smoked Salmon Croque Monsieur
gruyere, chives, caviar
dairy, egg, gluten

Salmon Gateau
smoked salmon mousse, herbed crêpe, lemon-garlic tahini, salmon roe - *dairy, egg, gluten*

Maine Lobster Rolls
lobster tail, celery, shallots, aioli, herbs, potato bread
dairy, egg, gluten, shellfish

Spicy Peanut Chicken Summer Roll
peanut dressing, micro cilantro, pickles, carrot gel
gluten, nuts

Chicken Empanadas
chipotle aioli, micro cilantro
dairy, egg, gluten

Bacon-Wrapped Dates
sweet chili sauce

Pigs in a Blanket
dijon mustard, crispy parsley - *gluten*

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

Sandwiches, Salads, Sweets, Menu Options

SALADS *Please Select 2*

Brussels Sprout Salad GF, V
pickled sultanas, toasted almonds, apricots, grapes, apples, balsamic vinaigrette - *nuts*

Caesar Salad GF, VG
romaine, pecorino gremolata, avocado, caesar dressing*
*dairy, egg, gluten *contains anchovies*

Farro Salad VG
arugula, granny smith apples, shaved parmesan, caramelized shallots, basil, parsley, apple cider dressing
dairy, gluten

Golden Quinoa Salad GF, VG
red onion, kalamata olives, cucumber, marjoram, feta, citrus vinaigrette - *dairy*

Mediterranean Salad GF, VG
romaine, kalamata olives, tomato, cucumber, avocado, feta, parsley, sherry vinaigrette - *dairy*

Kale Salad GF, VG
kale, acorn squash, avocado, cashews, lime-cilantro dressing
nuts

Tofu Bowl GF, V
crispy tofu, jasmine rice, kale, shiitake mushrooms, avocado, edamame, sambal peanut sauce - *nuts, soy*

Spicy Tuna Bowl GF
seared ahi tuna, sushi rice, avocado, edamame, radish, carrots, scallions, furikake, tamari-ginger dressing - *soy*

Chicken Bowl GF
lemon chicken thigh, brown rice, kale, broccolini, sweet potato, tofu-garlic dressing - *soy*

Chimichurri Steak Bowl GF
hanger steak, brown rice, spicy honey-roasted sweet potatoes, charred broccolini, chimichurri



SANDWICHES *Please Select 3*

Miso-Roasted Eggplant V
hummus, arugula, tomato, mashed avocado, pickled shallots, herbed focaccia - gluten

Seasonal Grilled Vegetable V
beet hummus, arugula, herbed focaccia - *gluten*

Broccolini & Mushroom VG
cheddar, lemon vinaigrette, ciabatta - *dairy, gluten*

Turkey Avocado
roasted red peppers, provolone, pesto, avocado, sourdough
dairy, gluten, nuts

Buttermilk-Brined Chicken
pickles, lettuce, spicy mayo, brioche bun - *dairy, egg, gluten*

Curry Chicken Salad
hazelnuts, currants, aioli, cilantro, ciabatta
dairy, egg, gluten, nuts

BLT
thick-cut maple bacon, lettuce, heirloom tomatoes, spicy paprika aioli, sourdough - *egg, gluten*

Prosciutto
fig jam, arugula, brie, herbed focaccia - *dairy, gluten*

Skirt Steak
chimichurri, pickled onions, roasted red peppers, arugula, aioli, ciabatta - *egg, gluten*

SWEETS *Please Select 1*

Mini Chocolate Chip Cookies VG - *dairy, egg, gluten*

Chocolate Brownies VG - *dairy, egg, gluten*

Salted Caramel Chocolate Tart VG - *dairy, egg, gluten*

Coffee Berry Cake Bites VG - *dairy, egg, gluten*

Assorted Macarons GF, VG - *dairy, egg, nuts*

Vegan Cheesecake GF, V

Vegan Chocolate Bites GF, V

Vegan Lemon Tart V - *gluten*

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

FAQ

FREQUENTLY ASKED QUESTIONS

Can you accommodate dietary restrictions?

We can accommodate most, if not all, dietary restrictions. If you do not see something on the menu that fulfills that need, we can create something custom for you. Some items such as gluten free bread may call for an additional cost. Please note, we do our best to keep our products as healthy and safe for all users, but menu items are prepared in the same facility as products that contain nuts and gluten. We cannot guarantee that there will be no cross-contamination.

Are there any additional fees?

A 12% administrative fee and 8.875% NY tax will be added to the final invoice. Gratuity is discretionary.

What is the presentation?

All items will arrive ambient and ready to serve in compostable/ recyclable platters with menu labels. All items are intended to be enjoyed and served at room temperature.

Disposables are available upon request for an additional charge. We use only eco-friendly options that are compostable and recyclable materials. Through these choices, we actively work to divert waste from landfills and minimize our environmental impact.

What is the ordering deadline?

All orders must be submitted and finalized 48 hours in advance of the date in order for the team to prepare.

Do you offer bar service?

Yes. Purslane will apply for and manage the required liquor permit on your behalf. Per New York State guidelines, this requires a minimum lead time of 16 days prior to your event, so let us know early if you'd like alcohol service included.

What is Purslane catering?

At Purslane, we're more than just a catering company – we're an extension of the Oberon Group, a neighborhood-focused restaurant group with a strong commitment to sustainability.

Questions?

We're always here to help make your event the most memorable and reflective of your taste and aesthetic.

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