

Desserts

PHYLLO PASTRIES \$44/dz
with cashew cream & seasonal fruits/berries

MINI ASSORTED COOKIES \$22/dz
*chocolate macadamia, oatmeal chocolate chip, chocolate chip pecan,
& oatmeal raisin*

WHOLE CAKES & PIES

CHOCOLATE CAKE *with chocolate or vanilla frosting* \$60

VANILLA CAKE *with chocolate or vanilla frosting* \$60

CARROT CAKE *with tofu cream cheese frosting* \$60

BANANA CAKE *with banana frosting* \$60

CHOCOLATE-PEANUT BUTTER CAKE
with chocolate frosting \$65

COCONUT CREAM PIE *with chocolate crumb crust* \$50

***CHOCOLATE MOUSSE PIE** *with chocolate crumb crust* \$50

***CHOCOLATE-PEANUT BUTTER PIE** \$50

***FRUIT CRUMB PIE** *with chocolate crumb crust* \$46

***CHEESECAKES** *coconut, vanilla & seasonal flavors* \$65

***HOUSE-MADE ICE CREAMS & SORBETS** \$16/pt
seasonal flavors

***FRUIT PLATE** P/A
seasonal assortment

**Gluten-Free Option*

Please note the following:

- * All catering orders require **72 hours notice**.
- * Prices on this menu apply to take-away/delivery orders only
- * Orders are not available for pickup or delivery before 11am
- * There is a service charge on all orders that are picked up or delivered before 12 noon.
- * There is a delivery fee of 10% OR transportation fee based on location of delivery and size of order
- * Due to seasonality some dishes may need to be altered or may be unavailable

Candle Catering to Go

For your do it yourself catering needs, what could be more delicious and convenient than ordering from Candle's organic catering menu?

All dishes are available for pick-up or home delivery.
Kosher catering is available.

For in house or fully catered events call 212.537.7179



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Candle Catering

Organic Cuisine



Food Fresh from Farm to “Your” Table,
prepared by the chefs of Candle Cafe,
Candle 79 and Candle Cafe West.

For all your Catering Needs
p: 212.537.7179 f: 212.472.0860
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www.candlecafe.com

In Food We Trust

Appetizers

- *MEZZE PLATTER** *serves 10-12/18-20* \$40/\$75
hummus, quinoa tabouli lemon date chutney & olives with pita chips
- *GUACAMOLE** \$24 pt/\$44 qt
served with fresh with baked corn chips
- *CRUDITÉS PLATTER** *serves 10-12* \$ 35
- *HUMMUS DIP** \$22 pt/\$40 qt
served with pita chips

Hors D'oeuvres

Please specify if you would like plattered

- *PETITE STUFFED POTATOES** \$36/dz - min 2 dz
tofu sour cream & hiziki caviar
- SEITAN CHIMICHURRI** \$36/dz
char-grilled seitan skewers with citrus herb marinade
- ARANCINI** \$36/dz - min 2 dz
aborio rice, tempeh bacon, tapioca cheese, marinara sauce
- CHICKPEA CAKES** \$32/dz
apricot chutney & slivered almonds
- *PETITE BLACK BEAN BURGERS** \$32/dz
topped with guacamole
- BRUSCHETTA**
tomato tapenade \$30/dz - min 2 dz
wild mushroom tapenade \$36/dz - min 2 dz
- *NORI ROLLS** \$18/dz
brown rice, cucumber, carrot, avocado, & shiitake mushroom with creamy wasabi dipping sauce
- PHYLLO TRIANGLES** \$36/dz - min 2 dz
crispy phyllo with seasonal fillings
- SEITAN CAKES** \$36/dz - min 2 dz
tartar sauce
- *ROASTED ARTICHOKE HEARTS** ... \$36/dz - min 2 dz
with basil pesto (available seasonally)
- *STUFFED MUSHROOMS** \$36/dz - min 2 dz
walnuts, celery, bread crumbs, fresh herbs

**Gluten-Free Option Available*

Salads

Small (serves 6 – 8); Large (serves 10 – 12)

- *MARKET SALAD** \$45/\$70
seasonal vegetables, mesclun greens & herbed vinaigrette
- *BABY ARUGULA** \$63/\$98
avocado, mixed olives, red onion, grape tomatoes, toasted pine nuts, rosemary balsamic dressing
- *AZTEC SALAD** \$65/\$102
black beans, onion, corn, spiced pumpkin seeds, grilled tempeh, mesclun greens & toasted cumin vinaigrette
- *GRAIN SALAD** \$55/\$85
seasonal vegetables & seasonal dressing
- *GRILLED KALE** \$72/\$110
haricots verts, beluga lentils, red onions, turnips, squash, avocado, sunflower seeds, spelt berries, chive vinaigrette

Sandwich & Wrap Platters

Small (serves 4-6); Medium (serves 7-9); Large (serves 15-17)

- TOFU CLUB SANDWICH** \$45/\$75/\$150
grilled tofu, tempeh bacon, lettuce, tomato, & vegan mayonnaise on multi-grain toast
- CAJUN SEITAN SANDWICH** \$45/\$75/\$150
spicy pan-seared seitan, caramelized onions, avocado, steamed greens, & ancho chili aioli on toasted focaccia
- MEDITERRANEAN WRAP** \$45/\$75/\$150
hummus, tofu feta, roasted red peppers, chopped romaine and sprouts wrapped in a whole wheat tortilla. Served with kalamata olive aioli
- HERB-GRILLED PORTOBELLO SANDWICH** \$45/\$75/\$150
roasted sweet potato, avocado, red onions, and garlic aioli on whole grain bread
- COMBINATION SANDWICH PLATTER** \$150
large platter with your choice of any two of the above

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Entrées

Family Style Entrées (serves 12 – 15)

- *PARADISE CASSEROLE** \$105
layers of sweet potato, black beans and millet with country gravy
- TUSCAN LASAGNA** \$110
grilled zucchini, peppers and onions, tofu basil ricotta and seitan ragout topped with a tomato truffle sauce
- Family Style Entrées Small (serves 6-8); Large (serves 10-12)
- RAVIOLI** \$100/\$155
cashew ricotta with truffled tomato sauce, spinach, shallots & crispy capers (seasonal filling)
- SEITAN PICCATA** \$135/\$212
creamed spinach, grilled potato cake, oyster mushrooms, and a lemon-caper sauce
- SWEET & SOUR SEITAN** \$130/\$205
sesame crusted seitan, soba noodles and sautéed bok choy, bell pepper, kobocho squash, shiitake mushrooms and ginger
- *GINGER-MISO STIR-FRY** \$90/\$142
seasonal vegetables and tofu in a ginger-miso sauce over brown rice

**Gluten-Free Option*

Refreshments

- LEMON-GINSENG ICED TEA** \$14/qt
- Q-NATURAL SODAS** \$4
cola, club soda and ginger
- SARATOGA BOTTLED SPARKLING OR FLAT WATER** (28 oz) \$6
- ASSORTED JUICES & SMOOTHIES**
Please check our websites for seasonal offerings