

# CANDLE CATERING

All three Candle locations offer catering for your event. We provide thoughtfully crafted organic bites, beverages and staffing services.

Candle Catering is available for all occasions, both on-site at our locations and off-site at the venue of your choice. In addition to whole cake and pies, kosher catering is also available.

Our team is well equipped to help design an unforgettable experience!

**contact our Catering Director at:  
212.537.7179**



1307 3RD AVE NY, NY 10021  
212.472.0970



154 E 79TH ST NY, NY 10075  
212.537.7179



2427 BROADWAY (89TH/90TH ST)  
212.769.8900

**CANDLECAFE.COM  
CANDLE79.COM**

# FOOD FRESH FROM FARM TO TABLE



We at the Candles are dedicated to your health through our commitment to excellent vegan cuisine.

Our inspired creations are comprised of a seasonal array of organic, locally sourced ingredients.

We acknowledge the interconnectedness of environmental, spiritual and physical well-being. We are delighted to nourish your body with delicious meals served in a vibrant and friendly atmosphere.

We invite you to enjoy the good foods that come fresh from the farm to your table!

## CONNECT WITH US

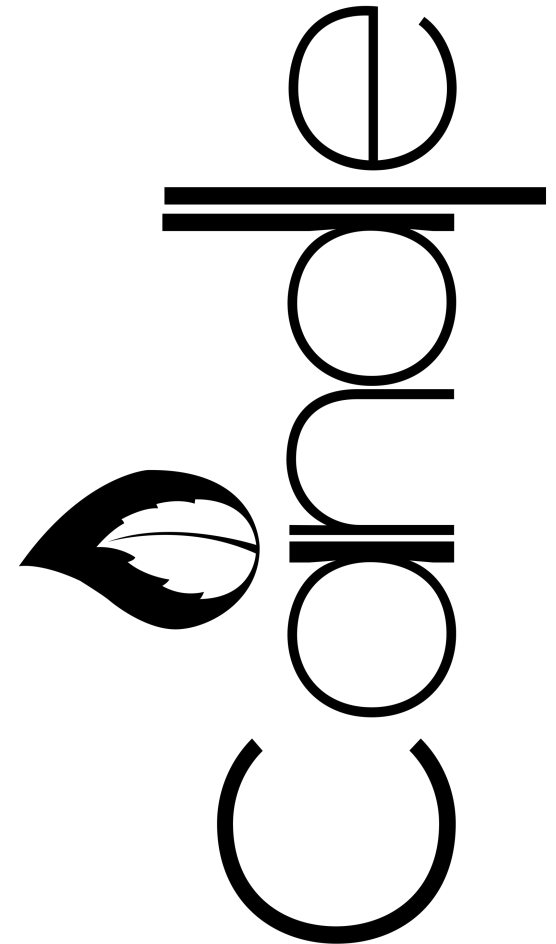
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# CATERING MENU



**ORGANIC VEGAN RESTAURANTS  
& ECO-BARS  
NYC**

## APPETIZERS

### **\*MEZZE PLATE • \$55/\$105**

smoked hummus, eggplant caponata, babaganoush, almond tzatziki, olives & slivered almonds with pita chips

### **\*GUACAMOLE • \$24 PT/\$44 QT**

served with fresh corn chips

### **\*HUMMUS DIP • \$22 PT/\$40 QT**

served with pita chips

### **\*CRUDITÉS PLATTER • \$35**

## SALADS

small (serves 6 - 8)  
large (serves 10 - 12)

### **\*ARUGULA • \$63/\$98**

avocado, mixed olives, red onion, grape tomatoes, toasted pine nuts, balsamic dressing

### **\*AVOCADO • \$72/\$110**

baby greens, quinoa, cranberry beans, jicama, squash, cucumber, radishes, toasted pumpkin seeds, tomato, chipotle-avocado dressing

### **\*GRAIN • \$55/\$85**

seasonal vegetables & seasonal dressing

### **\*GRILLED KALE • \$72/\$110**

haricots verts, beluga lentils, squash, avocado, sunflower seeds, quinoa, chive viniagrette

## SANDWICH & WRAP PLATTERS

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

### **\*TOFU CLUB • \$48/\$80/\$160**

grilled tofu, tempeh bacon, lettuce, tomato & vegan mayonnaise, multi-grain toast

### **BURRITO 79 • \$54/\$90/\$180**

chili-herb grilled seitan, caramelized onions, sauteed greens, chipotle black beans, brown rice, "mozzarella," guacamole, tofu sour cream, guajillo chipotle salsa

**\*GLUTEN-FREE OPTION IS AVAILABLE\***

## HORS D'OEUVRES

### **\*NORI ROLLS • \$18/DZ**

brown rice, cucumber, carrot, avocado & shiitake mushroom, creamy wasabi dipping sauce

### **TAMARIND-BBQ SEITAN SKEWERS • \$36/DZ**

chipotle aioli

### **\*PETITE BLACK BEAN BURGERS • \$32/DZ**

topped with guacamole

### **CHICKPEA CAKES • \$32/DZ**

apricot chutney & slithered almonds

### **2 dz minimum order**

### **ARANCINI • \$36/DZ**

aborio rice, tempeh bacon, tapioca cheese, marinara sauce

### **BRUSCHETTA**

tomato tapenade • **\$30/DZ**

wild mushroom tapenade • **\$36/DZ**

### **\*PETITE STUFFED POTATOES • \$36/DZ**

tofu sour cream & hiziki caviar

### **PHYLLO TRIANGLES • \$36/DZ**

crispy phyllo, seasonal fillings

### **SEITAN CAKES • \$36/DZ**

tartar sauce

### **\*ROASTED ARTICHOKE HEARTS • \$36/DZ**

basil pesto (available seasonally)

### **STUFFED MUSHROOMS • \$36/DZ**

walnuts, celery, bread crumbs, fresh herbs

## REFRESHMENTS

### **SARATOGA SPARKLING OR FLAT • \$6**

### **Q-NATURAL SODAS • \$4**

cola, club soda, ginger

### **LEMON-GINSENG ICED TEA • \$14/QT**

### **ASSORTED JUICES & SMOOTHIES**

check our website for seasonal offerings

## ENTREES

### **RAVIOLI • \$100/\$155**

cashew ricotta, truffled tomato sauce, spinach, shallots, crispy capers (seasonal filling)

### **SEITAN PICCATA • \$135/\$212**

creamed spinach, grilled potato cake, oyster mushrooms, lemon-caper sauce

### **\*CHILI GRILLED SEITAN • \$130/\$205**

quinoa pilaf, sauteed greens, black bean sauce, avocado salad

## DESSERTS

### **MINI ASSORTED COOKIES • \$22/DZ**

### **minimum 1 dz/selection**

chocolate macadamia, oatmeal chocolate chip, chocolate chip pecan & oatmeal raisin

### **HOUSE MADE ICE CREAM & SORBET • \$16/PT**

seasonal flavors

### **FRUIT PLATE • P/A**

seasonal assortment

## WHOLE CAKES & PIES

### **CHOCOLATE CAKE • \$60**

chocolate or vanilla frosting

### **VANILLA CAKE • \$60**

chocolate or vanilla frosting

### **CARROT CAKE • \$60**

tofu cream cheese frosting

### **BANANA CAKE • \$60**

banana frosting

### **CHOCOLATE-PEANUT BUTTER CAKE • \$65**

### **\*CHOCOLATE MOUSSE PIE • \$50**

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

### **FRUIT CRUMB PIE • \$46**

### **\*CHEESECAKES • \$65**

coconut, vanilla & seasonal flavors