

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

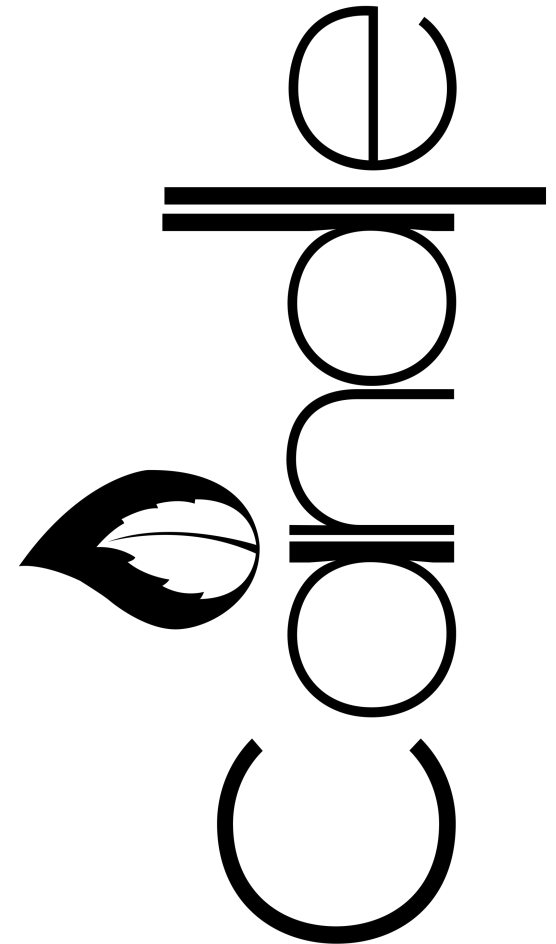
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CATERING MENU



**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

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 for the below

*NORI ROLLS • \$18/DZ

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

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