



CATERING MENU AND SELECTION SHEET

catering@dillandparsley.com

(646) 813-7966

Please call or email us with any questions!

Name:

Company Name:

Address:

Phone Number:

Desired Catering Date and Time:

How many guests are you hosting?:

Would you like us to provide bowls, forks, knives, napkins, and anything additional?:

Do you have tables where we can setup the food? We need about 8' of total table space:

Where is your freight entrance for catering deliveries?

Credit Card Number:

Credit Card Expiration Date:

Security Code on front/back:

Name on Card:



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Note: For orders totaling below \$250, we do not provide setup service and only deliver the food in catering containers. Catering fee of 15% applies to all caterings. Disposable chafers are available at \$10 per chafer.

# of trays	Choose Meat and Main Dishes (MINIMUM 10 servings per item)		
	Chicken Doner Number of Servings _____	X \$11.48 = \$	Prices are for guidance.
	Classic Doner Number of Servings _____	X \$11.89 = \$	We will calculate for you
	Beef Tava Number of Servings _____	X \$11.89 = \$	when you are ready.
	Green Falafel Number of Servings. _____	X \$10.50 = \$	
	Spicy Falafel Number of Servings. _____	X \$10.50 = \$	
	Portobello Number of Servings _____	X \$10.50 = \$	
	Total servings ordered _____		
	NOTE: Each serving of meat and main dish comes with 3 servings of base item, 1 serving of warm topping and 2 servings of side items. Please use this count in sections 2 to 4 to determine which other items you would like. Extra meat can be added for \$5 per portion		
	<u>1. Choose Base Items (Servings included equals Total Servings Ordered in section 1 multiplied by 3. You can split the servings any way you like. Minimum 10 serving for each item)</u>		
	White Rice Number of Servings _____		
	Wheat Rice Number of Servings _____		
	Lettuce Number of Servings _____		
	Shepherd Number of Servings _____		
	Potato & Veggies Num of Servings _____		
	<u>2. Choose Warm Toppings (Servings included equals Total Servings Ordered in section 1 multiplied by 1. You can split the servings any way you like. Minimum 10 serving for each item)</u>		
	Eggplant & Veggies Servings _____		
	Classic Tomato Number of Servings _____		
	French Lentil _____		
	<u>3. Choose Side Items (Servings included equals Total Servings Ordered in section 1 multiplied by 2. You can split the servings any way you like. Minimum 10 serving for each item. Each extra serving costs \$2 per serving)</u>		
	Humus Number of Servings _____		
	Babaganoush _____		
	Red Lentil _____		
	Beets and Mung Salad _____		
	Zucchini and Dill _____		
	Kale and Bean _____		
	String Beans _____		
	Red Cabbage salad _____		
	Superfood Salad _____		
	<u>4. Indicate if you would like any dressings excluded. Our caterings are served with all 3 dressings and Pickles: Yogurt & Dill, Tahini, Spicy Marash, Mixed Pickles, Spicy Pickles</u>		
	YOGURT	TAHINI	MARASH
			PICKLES
			SPICY PICKLES



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5. Any extras?

# of trays	# of servings/items	Total \$ for each
Extra Classic (\$5)		
Extra Beef Tava (\$5)		
Extra Chicken (\$5)		
Extra Falafel (\$4)		
Extra Portobello (\$4)		
Pita pocket (\$0.92)		
Extra Flat pita (\$0.46)		
Toasted Chips (\$10)		
Diet Coke (\$2)		
Coke (\$2)		
Giner Ale (\$2)		
Dr Pepper (\$2)		
Honest Tea (\$2)		
Dasani Water (\$2)		
Smart Water (\$3)		
Pellegrino (\$3)		
Can Pellegrino Aranciato (\$3)		
Can Pellegrino Orange (\$3)		
Baklava (\$1.61 per piece)		

TOTAL TRAY COUNT:

INVOICE

Main Dishes with Sides	
Extras	
Catering Fee (15%)	
Chafer fees (if applicable)	
Sales Tax	
Total	



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CATERING CHECKLIST

COUNT THE TOTAL NUMBER OF TRAYS AND COMPARE TO THE ORDER. DO YOU HAVE THE CORRECT NUMBER OF TRAYS OUT?

DRESSINGS (yogurt, tahini, marash, mixed pickles, pickled peppers)

TONGS FOR SERVICE?

LARGE SERVICE SPOONS FOR SERVICE?

COUNT OF TOTAL CONTAINERS?

FORKS?

BOWLS?

NAPKINS?

PITA, DRINKS?

FOOD LABELS?

PAPER SHEETS (15X15 DP LOGO)?

GLOVES FOR YOU?

PAYMENT RECEIPT?

YOUR IDENTIFICATION TO ENTER BUILDING?