



EMMA'S TORCH

OFF-PREMISE CATERING 2023

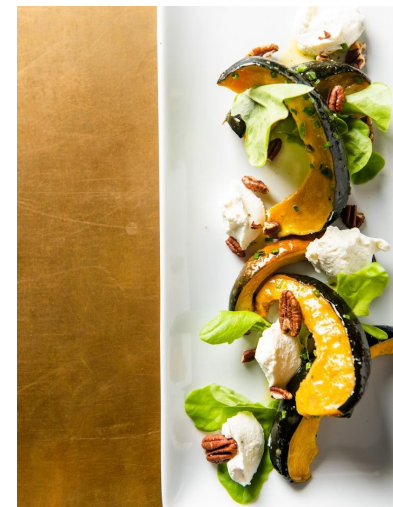
EMMASTORCH.ORG

A DELICIOUS SOCIAL ENTERPRISE

Inspired by the poet and refugee advocate Emma Lazarus, whose words adorn the Statue of Liberty, Emma's Torch was founded in 2016 as a non-profit social enterprise whose mission is to empower refugees, asylees, and survivors of human trafficking by providing essential culinary-focused training to gain meaningful employment. Through our kitchens, graduates have learned cooking techniques and professional skills that have taken them into full-time positions with some of the city's most-lauded food service and hospitality businesses.

With the ongoing support of our community and raves for our students' cooking under the direction of Culinary Director Alex Harris, what began as a pop-up venture four years ago, in 2019 expanded to include a learning center, restaurant, cafe, & beloved catering business.

Thank you for being part of making our students' dreams come true through our shared passion for delicious experiences around the table!



AROUND OUR DINNER TABLE

Emma's Torch is in the unique position of offering our guests a window into a diverse array of cultures through food.

Our Culinary Director, Chef Alexander Harris, crafts seasonal menus for the restaurant & catered events rooted in his culinary background and extensive experience in some of the North East's most heralded kitchens.

Through his work with students and guest chefs alike, Emma's Torch's menus are infused with a sense of time and place. Each dish blends local ingredients with flavors inspired by our students from around the world; whether it's a twist on a traditional Moroccan Tagine, or our popular Black-Eyed Pea Hummus that blends together American and Middle Eastern influences.



SEASONAL MENUS

Offered annually for events scheduled from October 21 - March 23



WINTER & FALL

APPETIZER & CANAPE | WINTER & FALL

Lamb Meatballs

Tomato Pepper Relish & Yogurt Sauce

Tamarind Barbecue Wings

Green Onion & Buttermilk Sauce (gf)

Black-Eyed Pea Hummus

Pita with Za'atar (v)

Delicata Squash

Smoked Ricotta & Za'atar (vt)

Eggplant Mousse

Rice Crackers, Mint & Pickled Carrot (v, gf)

Potato & Pea Samosas

Tamarind Sauce (vt)

Mushroom & Parmesan Bread Pudding with Parsley (vt)

Kunik Bloomy Rind Cheese

Baguette, Vanilla-Plum Mustard & Spiced Nuts (vt)

Ingredients are subject to change pending local, seasonal availability.



SALAD | WINTER & FALL

House Vegetable Salad

Seasonal Vegetables, Tomato, Cucumber, Sweet and Sour

Pickles & Buttermilk Dressing (vt, gf)

Kale Salad

Roasted Winter Squash, Dried Cherries, Red Onion, Spiced Nuts

& Maple Vinaigrette (vt, gf)

Red & Gold Beet Salad with Goat Cheese *(vt, gf)*



Ingredients are subject to change pending local, seasonal availability.

ENTREE | WINTER & FALL

Herb Roasted Chicken

Brussels Sprouts & Harissa (gf)

Pan-Seared Fish

Hoppin' John, Green Onions & Sauce Piquant (gf)

Braised Short Ribs

Celery Root Puree, Roasted Carrots & Red Wine Reduction

Vegetable Tagine

Winter Squash, Prunes & Cilantro (vt)

Butternut Squash Pasta

Red Onion, Sage, Pumpkin Seed Gremolata (vt)

Ingredients are subject to change pending local, seasonal availability.



SEASONAL MENUS

Offered annually for events scheduled from March 24 - October 20



SPRING & SUMMER

APPETIZER & CANAPE | SPRING & SUMMER

Lamb Meatballs

Tomato Pepper Relish & Yogurt Sauce

Tamarind Barbecue Wings

Green Onion & Buttermilk Sauce (gf)

Black-Eyed Pea Hummus

Pita with Za'atar (v)

Heirloom Tomato, Grilled Corn Salsa & Pickled Chili (v)

Eggplant Mousse

Rice Crackers, Mint & Pickled Carrot (v, gf)

Potato & Pea Samosas

Tamarind Sauce (vt)

Mushroom & Parmesan Bread Pudding with Parsley (vt)

Kunik Bloomy Rind Cheese

Baguette, Vanilla-Plum Mustard & Spiced Nuts (vt)

Ingredients are subject to change pending local, seasonal availability.



SALAD | SPRING & SUMMER

House Vegetable Salad

Seasonal Vegetables, Tomato, Cucumber, Sweet and Sour

Pickles & Buttermilk Dressing (vt, gf)

Kale Salad

Seasonal Fruit, Red Onion, Bell Pepper, Sunflower Seeds

& Sherry Vinaigrette (vt, gf)

Butter Lettuce Salad

Haricots Verts, Asparagus & Mustard Vinaigrette (vt, gf)

Ingredients are subject to change pending local, seasonal availability.



ENTREE | SPRING & SUMMER

Herb Roasted Chicken

Zucchini Stew & Harissa (gf)

Pan-Seared Fish

Pepper Stew, Olives & Pimenton (gf)

Coffee-Rubbed Brisket

Potato Salad

Vegetable Tagine

Eggplant, Peppers & Mint (v)

Yellow Squash Pasta

Calabrian Chili, Sweet Peppers & Green Onion (vt)

Ingredients are subject to change pending local, seasonal availability.



DESSERT & BEVERAGE MENUS



DESSERT MENU

Pistachio Bread Pudding
Crème Anglaise (vt)

Saffron Rice Pudding *(vt)*

Knafeh

*Shredded Filo Dough layered with Cheese
& topped with Orange Blossom Syrup (vt)*

Assortment of Brownies & Cookies

*Fudgy Brownie, Chocolate Chip & GF Double Chocolate
Cookies (vt)*

Ingredients are subject to change pending local, seasonal availability. Select menu items are gluten-free and vegan. Inquire for details.



PREMIUM BAR MENU

WINE SELECTIONS

White | *Premium White Wine*

Red | *Premium Red Wine*

Rosé | *Premium Rosé Wine*

Sparkling Wine Toast | *Prosecco, Italy*

BOTTLED BEER SELECTIONS

Pilsner

IPA

COCKTAILS

Champagne Cocktail | *Prosecco, Bitters, Twist*

White Wine Spritzer | *White Wine, Club Soda, Lemon*

Turmeric Tonic | *Prosecco, Ginger-Turmeric Honey, Club Soda, Lemon*

Rosé Lemonade | *Rosé Wine, Housemade Lemonade*

NON-ALCOHOLIC BEVERAGES

Soda | *Coke, Diet Coke, Ginger Ale*

Juice | *Orange, Cranberry*

Water | *Sparkling, Still*

Emma's Torch carries a Wine & Beer Only License. We do not serve Liquor.



STANDARD BAR MENU

WINE SELECTIONS

WHITE WINE

House White

RED WINE

House Red

ROSE WINE

House Rosé

BOTTLED BEER SELECTIONS

Pilsner OR IPA

NON-ALCOHOLIC BEVERAGES

Soda | *Coke, Diet Coke, Ginger Ale*

Juice | *Orange, Cranberry*

Water | *Sparkling, Still (Tap Water)*

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PRICING | FOOD MENU

FAMILY-STYLE TABLE SERVICE* | from \$110 per person

One Table Snack, Three Appetizers, Two Entrees with Sides, Two Desserts

PLATED TABLE SERVICE | from \$95 per person

Two Appetizers, One Salad Course, One Entree, One Dessert

BUFFET SERVICE* | from \$50 per person

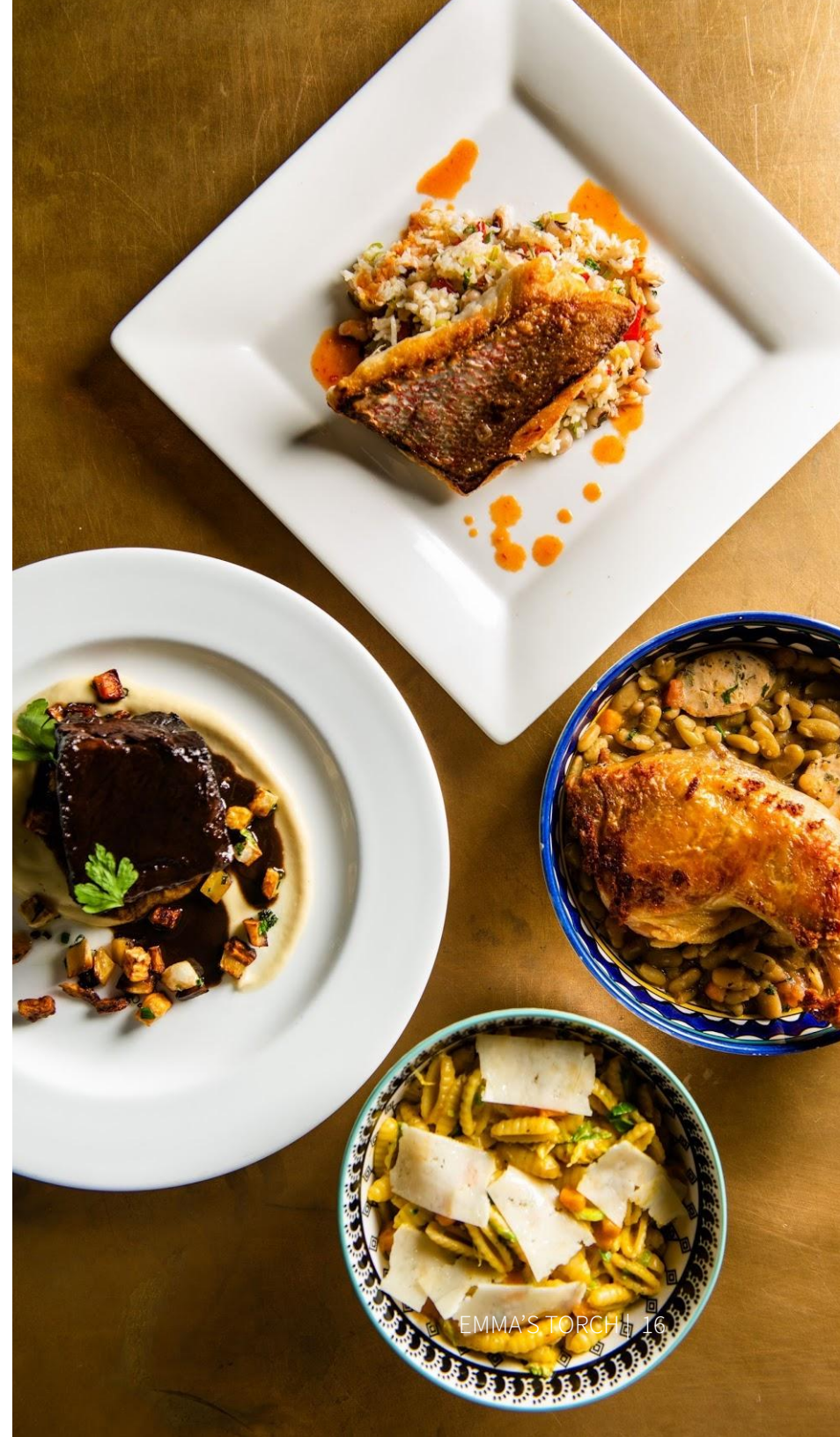
Two Appetizers, Two Entrees, One Dessert

PASSED CANAPES | from \$35 per person

Three Savory, One Sweet

**Buffet & Family-style service for events are subject to public safety guidelines.*

Staffing, rentals (kitchen & furniture), & transportation costs are additional and based on venue facilities, event details and guest count.



PRICING | BEVERAGE MENU

STANDARD BAR | from \$35 per person

House Red and White Wine, Domestic Beer, Soda, Juice, Sparkling & Still Water

PREMIUM BAR | from \$50 per person

Specialty Wine-based Cocktail, Premium Red and White Wine, Sparkling Wine, Domestic Beer, Soda & Juice, Sparkling & Still Water

AFTER DINNER | from \$25 per person

Dessert Wine, Equator Drip Coffee, Herbal Tea, Milk & Sugar

NON-ALCOHOLIC BAR | from \$25 per person

Equator Drip Coffee, Herbal Tea, Milk & Sugar, Soda, Juice, Sparkling & Still Water

Pricing is based on standard 3-hour event open bar. Increased event hours may affect final beverage package pricing.



EVENT PLANNING & BUDGET GUIDE

To help our clients anticipate an event budget, we have prepared the below pricing reference for costs associated with off-premise catering as a preliminary guide.

RENTAL ESTIMATE | from \$45 per person

Dependent on venue facilities & event style, spend may include tables, chairs, linens, glassware, china, utensils, paper goods & serviceware.

STAFFING ESTIMATE | from \$1,500 +

Dependent on service style, guest count, event duration & venue set-up needs. As a sample reference, the staffing cost for a 6-hour Buffet Dinner & Dancing for 100 guests is approximately \$5,000.

TRANSPORTATION ESTIMATE | \$200 - 350

Pending distance to venue from our catering kitchen

ADMINISTRATIVE SERVICE FEE | 10% of Subtotal

Administrative & operating costs associated with your event.

This is not a service tip for staff.





EMMA'S TORCH

We welcome the opportunity to be part of your celebration and are here to help you navigate the planning!

Please email catering@emmastorch.org for a custom proposal for your event.

EMMASTORCH.ORG