



Small Plate Stations



LET US BRING THE CAMPBELL KITCHEN TO YOU!

We cater everything from casual drop-offs to formal events and full-service cocktail bars.



Self-Serve Stations

GRAZING TABLES

Cheese, Crudités, Charcuterie, Dried fruits, Nuts, Pickled Eggs, Dips, Olives, Pickles, Breads, Crostini, Seasonal Fruit, Grapes, Berries, Edible Flowers, Espresso Brownies, Also available as an edible centerpiece.

MAC & CHEESE

Campbell Blend of Gruyere & Cheddar, Bacon, Smoky Pimento Cheese, Roasted Purple Cauliflower, Scallions, Blue Cheese, Caramelized Onions, Truffled Bread Crumbs, Sautéed Mushrooms

BBQ

Pulled Pork, Beef Brisket, Jalapeno Slaw, Cheddar Cheese Grits, Black-Eyed Pea Salad, Buttermilk Biscuits, Pickles, Tangy Tomato BBQ Sauce, Brooklyn Grange Hot Sauce

TEA SANDWICHES

Cucumber with Herbed Crème Fraîche, Smoked Salmon with Cream Cheese & Dill, Curry Chicken Salad, Roast Beef with Horseradish and Arugula, Egg Salad with Watercress

MEZZE

Beet Hummus, Eggplant Matbucha, Marinated Feta, Dolmas, Olive Mix, Tzatziki, Berber Carrot Pickles, Green Goddess Cucumber Pickles, Tabouleh, Marinated Gigantes Beans, Lamb & Beef Meatballs, Flat Bread

DESSERT

Banana Pudding Cups, Dark Chocolate Mousse, Matcha Chia Pudding, Cookies, Chocolate-covered Pretzels, Brownies, Cheesecake Bites, Mini Pies, Berry Cobblers, Bread Pudding, Cupcakes, Loaf Cakes





Interactive Stations

Made to order with our staff

GRILLED CHEESE

Classic Three Cheese, Fig & Bacon, Cuban, Spicy Turkey, Jalapeño Chicken, & Mediterranean Melt with Mint

CHEESE FONDUE

Classic Swiss Fondue recipe with Gruyère & Emmentaler, Apples & Pears, Crudités, Assorted Baguettes, & Boules

RACLETTE

Reading Raclette, Roasted Fingerling Potatoes, Cornichons, Seeded Mustard, Scallions, Assorted Baguettes, & Boules

CHOCOLATE FONDUE

Dark Chocolate, Vanilla Pound Cake, Espresso Brownies, Marshmallows, Berries, Pineapple, & Edible Flowers

SWEET CRÊPES

Lemon & Sugar, Beurre-Sucre (Butter & Sugar), Banana & Nutella, Strawberries & Whipped Cream, Dulce de Leche & Pecans

ESPRESSO COFFEE BAR

Traditional espresso drinks (Latte, Cappuccino, etc.), Lavender Latte, Rose Mocha, Golden Milk Latte, Matcha Latte, Seasonal Syrups, Toppings, and Whipped Cream

HOT CHOCOLATE BAR

Organic Dark Hot Chocolate (both whole milk & oat options), Whipped Cream, Housemade Marshmallows, Peppermint Sticks, Cayene, and Cinnamon Spice



CAMPBELL & CO.

Brooklyn

CAFÉ • CATERING • CHEESE

Who We Are

Campbell & Co. is a family-run café, grocery, cheese shop, and catering company in Williamsburg, Brooklyn. Founded in 2013 by two Southern sisters, Alana & Erin Campbell. We try to bring a little small-town hospitality to the big city.

Our Mission

We believe in the power of good food and sharing it with others. Our focus is on well-made goods that highlight the diverse community of NYC producers and Upstate farmers.

The Campbell & Co. catering program utilizes the best seasonal ingredients to create delicious farm-to-table offerings that are elegant, yet approachable.

Why Us?

Over the years Campbell & Co. has worked hard to earn a devoted following and is known as much for our warm and friendly service as our top-notch food. Our breakfast sandwiches have been described by Brooklyn Magazine as “heaven on a biscuit” and our Kale Caesar was named Gothamist’s “Best Kale Salad” in NYC.

There’s enough variety on our menu to keep everyone happy. And we can easily accommodate vegan, gluten-free, and similar requests with advance notice.

