

CAMPBELL & CO.

Brooklyn

DROP-OFF CATERING MENU

LET US BRING
THE CAMPBELL KITCHEN TO YOU.
WE CATER EVERYTHING FROM CASUAL DROP-OFF
TO FULL-SERVICE EVENTS.

347-788-0490
502 LORIMER STREET WILLIAMSBURG, BK
209 NASSAU AVE. GREENPOINT, BK
CATERING@CAMPBELLANDCO.NYC

WWW.CAMPBELLANDCO.NYC

BREAKFAST

BREAKFAST



EGG & CHEESE BISCUIT

Cheddar, Local Egg,
w/ choice of Spicy Butter or Fig Jam
\$12/biscuit; \$14.50 with bacon

JALAPEÑO, EGG & CHEESE BISCUIT

Cheddar, Local Egg,
Pickled Jalapeño, Spicy Berbere Sauce
\$12/biscuit; \$14.50 with ham

GODDESS BISCUIT

Local Egg, Avocado, Tomato, Baby
Arugula, Vegan Goddess Sauce, Cheddar
\$14/biscuit

AVOCADO TOAST

Avocado, Arugula, Watermelon Radish, Multigrain
\$11.95/slice

CHEESE & HAM BREAKFAST BOARD

Three Cheeses, Paris Ham, Bacon, Cornichons, Nuts,
Dried Fruit, Mustard, Fig Jam, Sliced Baguette
Small (serves up to 10), \$150
Large (serves up to 15), \$195
Mini Biscuits, \$65, 15 Pieces

FRESH FRUIT BOARD

Seasonal Berries, Citrus & Melons with
Honey Lemon Ricotta Dip
Small (serves up to 10), \$90
Large (serves up to 15), \$130

SMOKED SALMON BOARD

Smoked Salmon, Whitefish Dip, Cucumbers, Capers,
Lemon, Soft-Boiled Eggs, Red Onion, Tomato,
Crème Fraîche, Baguette
Small (serves up to 10), \$150
Large (serves up to 15), \$195
Smoked Salmon Mini Biscuits, \$65, 15 Pieces

QUICHE OF THE DAY (VEG)

Seasonal Vegetables & Cheeses
\$46/pie (8 slices)
Mini Gruyere & Herb \$55, 15 pieces (bacon optional)

YOGURT PARFAIT (GF)

Housemade Quinoa Granola, Local Yogurt,
Seasonal Fruit Compote, Fresh Berries
\$6.50 (7oz, nut-free)

MATCHA CHIA PUDDING (VGN & GF)

Chia, Organic Coconut Milk, Matcha, Agave,
Maple Syrup, Fresh Berries
\$6 (7oz)

OVERNIGHT OATS (VGN)

Oats, Soy Milk, Peanut Butter, Banana,
Fresh Berries, Maple
\$7.50 (7oz, contains peanuts)

WHOLE FRUIT BOWL

Assorted Whole Fruits
Medium (10 pieces), \$30 Large (15 pieces), \$45

SIDES

SOFT-BOILED EGGS

Half dozen, \$10.50
Dozen, \$21

SMOKED BACON

12 slices/~ 1 lb, \$24

PASTRIES

BUTTERMILK BISCUIT

with Sorghum Butter & Fig Jam on the side
Half-dozen, \$24; Dozen, \$48

BANANA BREAD

with Pecan Streusel
\$35/loaf (8 Slices or 16 Half slices)

CINNAMON ROLLS

with Buttermilk Glaze
Dozen, \$55

LEMON POPPYSEED LOAF

Lavender Yogurt Glaze, \$37/loaf
(8 slices or 16 half slices)

MINI PASTRY BOX

Assortment of Mini Croissants, Muffins, Biscuits
and other seasonal Pastries
1 Dozen (Serves 4-6) \$25
2 Dozen (Serves 8-12), \$45

BREAKFAST BAG

Your choice of Egg & Cheese biscuit sandwich with side fruit salad
(includes napkin & utensil), \$19
(Add bacon or ham, +\$2.50)

Overnight Oats w/ Fruit Salad (Vegan & GF), \$13.95

Matcha Chia Pudding w/ Fruit Salad (Vegan & GF), \$15.50

HOT BREAKFAST

Breakfast Burritos

Vegetarian- \$12 ea (Whole), 24 Mini \$78 (Serves 12, 2 pp)

Chorizo or Bacon- \$12 ea (Whole), 24 Mini \$84 (Serves 12, 2 pp)

French Toast Strada with Berries and Maple Syrup- Serves 15, \$90

Oatmeal with Fixins'- Serves 15, \$90
(Berries and Maple Syrup, Chopped Pecans Blueberries and
Golden Raisins)

Home Fries with Herbs - Serves 15, \$75

Scrambled Eggs - Serves 15, \$125

BEVERAGES

NATALIE'S ORANGE JUICE

\$2.95 (8 oz), \$5.50 (12 oz), \$9.50 (32 oz)

NATALIE'S GRAPEFRUIT JUICE

\$5.50 (16oz)

CAMPBELL COLD BREW

\$5.50 (12 oz bottle), \$45 (Gallon) Gallon serves
10 to 12. Includes Organic Whole Milk, Simple
Syrup, Cups & Stirrers

HOT COFFEE & TEA SERVICE

PARTNERS COFFEE & BUSHWICK TEA

Coffee or Tea Service (serves 10-12), \$35
Includes Organic Whole Milk, Raw Sugar,
Paper Cups & Stirrers

Add Oat, Almond, or Half & Half \$5



LUNCH & DINNER

SANDWICHES



Cut for sharing, individually wrapped, served on a platter \$16.95
each Sub Gluten-Free Bread, +\$2/each

SPICY TURKEY

Smoked Turkey, Cheddar, Jalapeño Slaw, Berbere Mayo, Ciabatta

HAM & CHEESE

Jambon de Paris, Gruyere, Mustard Butter, Baguette

ITALIAN

Mortadella, Sopressata, Provolone Piccante,
Market Greens, Spicy Peppadew Relish, Seeded Baguette

*contains tree nuts

WILD TUNA

Pole-Caught & Sustainable Tuna, White Beans, Capers, Kalamata Olives, Watermelon Radish, Parsley, Lemon, Ciabatta

PULLED PORK

Pulled Pork, Homemade BBQ Sauce, Watermelon Radish, Jalapeño Coleslaw, Sourdough

CHICKEN PIMENTO

Pimento Cheese, Herb Roasted Chicken, Apple, Pickled Red Onions, Arugula, Mayo, Sourdough

BLT

Thick Cut Smoked Bacon, Local Greens, Vine Tomato, Mayo, Sourdough

WAGYU ROAST BEEF

Wagyu Roast Beef, Sharp Cheddar, Arugula, Pickled Onions, Horseradish Mayo on Focaccia

SEASONAL CAPRESE

Mozzarella, EVOO, Baguette
Roasted Winter Squash, Arugula Pepita-Pesto (Winter)
Heirloom Tomato, Basil (Summer)

RICOTTA & PESTO (VEG)

Roasted Carrots, Pepita Pesto, Kale, Pickled Fennel, Sorghum-Sherry Vinaigrette, Multigrain (Vegan Available on Focaccia)

SLIDERS

Served on Mini Brioche, Ciabatta, Biscuit, or Baguette
Veg \$75/dozen, Meat \$85, Gluten-Free Add \$10

BBQ Pulled Pork with Jalapeño Cole Slaw
Spicy Turkey with Cheddar & Jalapeño Slaw
Smoked Chicken & Pimento Cheese
Seasonal Caprese with Mozzarella
BLT w/ Tomato Jam & Herbed Tomato
Ricotta Pesto (Vegan Available)
Cherry Pastrami Reuben (Seasonal)
Shrimp Rolls (\$125 per dozen)
Lobster Rolls (\$250 per dozen)

TEA SANDWICHES

Sold by Four - \$18.00

Smoked Salmon with Horseradish and Dill on Rye Bread
Smoked Salmon with Cream Cheese on Rye Bread
Curry Chicken Salad on White Bread
Cucumber with Cream Cheese on White Bread
Egg Salad with Watercress on White Bread

*Four tea sandwiches equivalent to one full sandwich

SALADS

Regular (serves up to 12 people) \$80
Large (serves up to 24 people) \$135

LITTLE GEM CAESAR

Little Gem Lettuce, Parmigiano-Reggiano, Tomatoes, Lemon Zest, Upcycled Bread Crumbs, Caesar Dressing
(\$16.50 Individual)

KALE & TAHINI (GF, VGN)

Kale, Mixed Grain Blend (Brown Basmati Rice, Black Rice, Beluga, Green and Red Lentils, Tri-Colors Quinoa, Red Rice), Carrots, Yellow Raisins, Peppery Pepita Brittle, Tahini Dressing
(\$16.50 Individual)

CAMPBELL COBB (GF)

Market Greens, Smoked Chicken Breast, Smoked Bacon, Tomatoes, Soft-Boiled Egg, Pecans, Blue Cheese, Buttermilk Ranch Dressing
(\$16.95 Individual, +\$15 Regular, +\$30 Large)

TUNA & GREENS SALAD (GF)

Market Greens, Tuna with White Beans & Capers, Kalamata Olives, Soft-Boiled Egg, Tomatoes, Watermelon Radish, Goddess Vinaigrette
(\$16.95 Individual, +\$15 Regular, +\$30 Large)

SEASONAL SALADS

Options may include Green Goddess, Harvest Salad
(\$16.95 Individual)

BOWLS

Regular (serves up to 12 people), \$90
Large (serves up to 24 people), \$145

SEASONAL GRAIN BOWL (GF)

Roasted Market Veggies, Pickled Fennel, Kale and Soft Boiled Egg over a Mixed Grain Blend with Green Goddess Dressing
(Dressing is VGN)

*Individual Salads & Grain Bowls Available

LUNCH BAGS

Classic Package \$25.50
(Add \$1 for Cobb or Tuna Salad, \$2 for GF)
Choice of Sandwich or Salad, Choice of Water or Soda
Choice of Chips or Local Apple & Raaka Mini Chocolate Bar

SOUPS

TOMATO PARMESAN OR
SEASONAL SOUP OF THE DAY

Options might include Chicken Farro,
Loaded Baked Potato, Kale & Chickpea

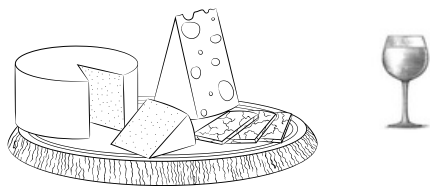
Tomato \$8.95 (12 oz), Soup of the Day \$8.95 (12 oz)
or Gallon \$95 (128 oz)



BREAD

Sourdough Boule & Local Churned Butter
\$25 (Serves up to 8)
Campbell Biscuit Basket & Sorghum Butter
\$24 (Serves up to 6)
Housemade Focaccia with Garlic, Herb & Maldon Salt
\$35 (Serves up to 12)

BOARDS, APPS & HOT DROP-OFF



CATERING BOARDS

Available for Drop-Off or as Full-Service
Small (serves up to 10), Large (serves up to 15)

CHEESE

Served with Dried Fruit, Nuts, Olives, Grapes,
Honey, Fig Jam, Sliced Baguette
For 1, \$25; For 2-3, \$45; For 3-5, \$65;
Small, \$150; Large, \$195
Dozen Mini Cups \$120

CHARCUTERIE

Served with Olives, Cornichons, Peppadews, Nuts,
Grapes, Mustard, Fig Jam, Sliced Baguette, Pâté
Small, \$150; Large, \$195

CHEESE & CHARCUTERIE

Served with Olives, Cornichons, Peppadews, Dried Fruit,
Nuts, Grapes, Mustard, Fig Jam, Sliced Baguette
Small, \$165; Large, \$215
Dozen Mini Cups \$125

CRUDITÉS

Seasonal Vegetables, Pickled Eggs, Hummus
(VGN), Buttermilk-Herb Dip, Crostini
Small, \$100; Large \$145
Dozen Mini Cups \$95

SMOKED SALMON BOARD

Smoked Salmon, Whitefish Dip, Cucumber,
Capers, Lemon, Soft-Boiled Eggs, Red Onion,
Tomato, Crème Fraîche, Baguette
Small, \$150; Large, \$195

FRESH FRUIT BOARD

Seasonal Berries, Citrus and Melons
With Honey Lemon Ricotta Dip
Small, \$90; Large, \$130

COOKIES, SWEETS & BERRIES BOARD

Seasonal Berries, Cookies, and Brownies
Small, \$90; Large, \$130

GLUTEN-FREE CRACKER BASKET

Assorted Gluten-Free Crackers and Fruit Crisps
Serves up to 10, \$25

SMALL BITES

\$65 per 15 pieces

Deviled Beet Eggs with Berbere (GF)
Herb & Gruyere Mini Quiches (Bacon Optional)
Mushroom, Truffle & Gruyere Puff Pastries with Caramelized Onions
Blue Cheese & Marcona Almonds on Orange Crisps (GF)
Vegan Pâté with Truffle on Mini Toasts (vgn, contains walnuts)
Vegan Cheese & Marcona Almonds on Orange Crisps (GF, VGN)
Vegan Cheese with Fig & Rosemary on Crostinis (VGN)
Smoked Salmon & Crème Fraîche on Open-Face Mini Biscuit
Bacon, Cheddar, & Fig Mini Biscuits
Ham, Cheddar, & Jalapeño Mini Biscuits
Sweet & Sour Meatballs (GF)
Smoky Bacon-Wrapped Blue Cheese Dates (GF)
Wagyu Beef Pigs in a Blanket with Barbere Dipping Sauce

SKEWERS

\$65 per 15 skewers

Watermelon & Feta Skewers with Mint (GF, Summer only)
Cheddar & Soppressata Skewers with Peppadew & Cornichon (GF)
Caprese Skewers with Mozzarella, Balsamic Glaze, & Pesto (GF)

HOT DROP-OFF

MAINS

Regular (serves up to 12) \$150

BBQ Pulled Pork (GF)
Beef for Pastured Turkey Meatballs- Italian or Asian style (GF)
Rigatoni Pasta with Roasted Heirloom Cherry Tomatoes,
Mozzarella, & Fresh Basil (VEG)
Chicken Pot Pie

Small (serves up to 6), \$75, Regular (serves up to 12) \$175

Grass Fed Lean Beef Brisket
(choice of Red Wine Braised or BBQ)

Herb & Lemon Chicken Paillard
White Lasagne with Roasted Vegetables (Veg)
Spicy Braised Tofu (GF, VGN)

Small (serves up to 6), \$95, Regular (serves up to 12), \$250

Seared Salmon with Lemon & Herbs

SIDES

Regular (serves up to 12), \$75

Mixed Grain Pilaf w/ Apricots, Sliced Almonds & Herbs (VGN/GF)
Seasonal Roasted Vegetables (VGN)
Garlic & Herb Fingerling Potatoes (VEG)

Regular (serves up to 12), \$90

Classic Campbell Mac & Cheese (VEG)
Garlic & Herb Quinoa with Braised Kale and Chickpeas (VGN/GF)
Grilled Vegetable Antipasti w/ Pepita Pesto
(Add Mozzarella & Heirloom Tomatoes- Regular +\$18)
Scalloped Potatoes (VEG)



DESSERT, DRINKS, SNACKS, "CHEESE CAKES" & PICNICS



SWEETS

SALTED DARK CHOCOLATE BROWNIES

Half dozen \$26, Dozen \$52

SALTED CHOCOLATE CHIP COOKIES (VGN)

Half dozen \$23, Dozen \$46

PEANUT BUTTER COOKIES (GF)

Half dozen \$23, Dozen \$46

OLD FASHIONED OATMEAL COOKIES

Half dozen \$23, Dozen \$46

CONFETTI COOKIES

Half dozen \$23, Dozen \$46

PINK PEPPERCORN DARK CHOCOLATE COOKIES (VGN, GF)

Half dozen \$24, Dozen \$48

BROWN BUTTER RICE KRISPIES BAR

Half dozen \$23, Dozen \$46

BANANA BREAD WITH PECAN STREUSEL

One Loaf (8 Slices or 16 Half Slices), \$35

LEMON POPPYSEED LOAF WITH LAVENDER GLAZE

One Loaf (8 Slices or 16 Half Slices), \$37

CINNAMON ROLLS WITH BUTTERMILK GLAZE

Dozen, \$55

BANANA PUDDING

with Vanilla Wafers

\$6.95 Individual 7 oz, \$95 Large (Serves up to 30)

DARK CHOCOLATE MOUSSE (VGN, GF)

With Coconut Milk & Maple Syrup, \$7.25 (7 oz)

COOKIES & SWEETS BOARD

Assorted Cookies, Brownies, and
Rice Krispies Treats

Small (serves up to 10), \$30

Large (serves up to 15), \$54

COOKIES, SWEETS & BERRIES BOARD

Seasonal Berries, Cookies & Brownies

Small (serves up to 10), \$85

Large (serves up to 15), \$110

FRESH FRUIT BOARD

Seasonal Berries, Citrus & Melons
with Honey Lemon Ricotta

Small (Up to 10), \$85

Large (Up to 15), \$115

MINI PASTRY BOX

Assortment of Mini Croissants,
Muffins, & Biscuits,

1 Dozen \$30, 2 Dozen \$54

3 or 4 Tier Cheese "Cakes"

3-Tier - \$85, 4-Tier \$165

A 3-tier or 4-tier cake tower featuring
Brillat Savarin (a triple creme from Burgundy),
Camembert Fermier (traditional bloomy-rind from
Normandy) and Buche de Lucay (traditional bloomy-rind
goat's cheese from the Loire Valley). The 4-tier comes
with half wheel of La Dama (Manchego-style
raw goat from Spain).

BEVERAGES

HOUSEMADE JALAPEÑO OR ROSEMARY HIBISCUS LEMONADE

\$4.50/12 oz bottle

HOUSEMADE PARTNERS COLD BREW

\$5.50/12 oz bottle

\$36/96 oz box

(comes w/ cups, whole milk,
stirrers)

HOUSEMADE TEAS

Black, Green, or Sweet

\$4.50/12 oz bottle

SARATOGA STILL OR SPARKLING WATER

\$2.75/12 oz bottle

\$4.25/28 oz bottle

SPINDRIFT

Sparkling Fruit Water

\$3.25/12oz can

MAINE ROOT MEXICANE COLA , ROOT BEER OR GINGER BEER

\$3.25/12 oz bottle

JUST

WATER

\$2.75/12 oz

SNACKS

NORTH FORK POTATO CHIPS

Regular, Salt & Vinegar,
Sour Cream & Onion

\$2.95/bag

NEW YORK STATE LOCAL APPLES

\$2.50/each

BJORN QORN

\$3.25/bag

TORRES TRUFFLE CHIPS

\$4.50/small bag

\$10.50/large bag

BROOKLYN CHOCOLATE BARS

Raaka, Mast Brothers,
or Fine & Raw
\$9.50/bar

PICNICS

From a romantic engagement to a corporate lunch, let us
set up a custom picnic event—indoors or out— complete
with wooden baskets and gingham blankets at the park
your choice.





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*Prices do not include tax, delivery, or gratuity.
Delivery is available throughout Manhattan and Brooklyn.
Eco-friendly, disposable tableware can be provided at additional cost.
Wood serving boards are available for rent.
Set up, staffing, and clean up available upon request.*

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