

Ask about our
Brooklyn Diner T-shirts



HOME AND OFFICE CATERING
212-757-5757

APPETIZERS

A Bowl of Real Chicken Soup

egg noodles, vegetables, fresh dill, thick sliced challah

"Best of New York" NY Magazine

Manhattan Style Clam Chowder

Split Pea Soup with Frankfurter

South Brooklyn Salad

gorgonzola cheese, hickory bacon,
iceberg lettuce, Russian dressing

Caesar Salad

hand-pulled croutons

Greek Salad

olympus greek feta, cucumber, tomato,
gaeta olives, red wine vinaigrette

Fried House-Made Mozzarella

marinara sauce

House Made Hummus

sliced cucumbers, beefsteak tomato, toasted whole wheat pita

Pigs in a Blanket

Brooklyn Diner hot dog slices, Dusseldorf mustard

Brooklyn Buffalo Wings

gorgonzola-sour cream dip

Fried Calamari & Cherry Peppers

spicy marinara sauce, tartar sauce

Knife and Fork Pierogi

Potato dumpling stuffed with ground beef, swiss cheese, bacon

Smoked Atlantic Salmon Plate

bagel chips, Vermont cream cheese, tomatoes, caper berries

SANDWICHES

Our french fries, cole slaw and potato salad are made fresh daily

ORIGINAL

1LB. Coney Island Lobster Roll

french fries, frizzled onion rings

Brooklyn Diner Cheeseburger Deluxe

Vermont cheddar cheese, hickory bacon,
frizzled onion rings, french fries

"Best Burger in New York"

Gael Greene, NY Magazine

Lamb Burger

olympus greek feta, cumin aioli, cucumber, tomato salad

Salmon Burger

avocado, tomato, mesclun salad, french fries

Our Famous Tunafish

100% sprouted whole grain Ezekiel bread, choice of: cole slaw,
french fries, potato salad or split pea soup

ask for a cheese melt additional 1.50

15 Bite Brooklyn Diner®

"All Beef" Hot Dog

frizzled onion rings, juniper sauerkraut, brioche bun

featured in the NY Times

Vegan Burger

whole wheat 7-grain bun, blended rice, black beans,
peppers, mushrooms, dried cranberry,
topped with: soy mozzarella cheese, avocado, mesclun salad

Nova Scotia Salmon Bagel Tower

Vermont cream cheese, mesclun, tomato, caper berries,
cucumber-dill salad

ORIGINAL

Hot Pastrami

hand carved and piled high on seeded rye bread,
choice of: cole slaw, french fries, potato salad or
split pea soup

ORIGINAL

Corned Beef

hand carved and piled high on seeded rye bread,
choice of: cole slaw, french fries, potato salad or
split pea soup

ORIGINAL

Pastrami or Corned Beef Reuben open face

juniper sauerkraut, swiss, Russian dressing,
choice of: cole slaw, french fries,
potato salad or split pea soup

Red Hook Pulled BBQ Chicken

choice of: cole slaw, french fries, potato salad
or split pea soup

Roasted Chicken Club

gorgonzola cheese, hickory bacon, tomatoes, iceberg lettuce,
Russian dressing choice of: cole slaw, french fries, potato salad or
split pea soup

Hand-Carved Roasted Vermont Turkey

Thanksgiving style, roasted garlic mashed potatoes,
giblet gravy, corn bread stuffing, cranberry sauce

Four Grilled Cheese

Gruyère, mozzarella, parmesan and swiss cheeses,
green apple, hickory bacon, choice of: cole slaw, french fries,
potato salad or split pea soup

SALADS

"The Perfect Plate" - Shelly Fireman

house-made hummus, Kolios feta cheese, tomato, cucumber,
mesclun salad, toasted whole wheat pita, gaeta olives

GRILLED CHICKEN

SALMON STEAK

GRILLED SHRIMP

Our Famous Chinese Chicken Salad

crispy wontons, Napa cabbage, rice noodles, scallions,
mandarin orange, cilantro, seaweed salad, sesame tahini dressing

Oven-Roasted Chicken Caesar Salad

hand-pulled croutons

Grilled Shrimp Caesar Salad

hand-pulled croutons

18-Vegetable Salad

chopped farmer's market vegetables, creamy garlic dressing

GRILLED CHICKEN

SALMON STEAK

GRILLED SHRIMP

Chopped Chef Salad

smoked turkey, honey-glazed Canadian ham,
Gruyère cheese, egg, tomato, romaine, choice of:
dijon, Russian or blue cheese dressing

BREAKFAST SERVED DAILY
8^{AM} - 11:30^{AM}



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OUR FAMOUS THIN CRUST PIZZA

Handmade with traditional Neapolitan ingredients, organic unbleached 00 flour, mozzarella, imported San Marzano tomatoes, Sicilian sea salt, extra virgin olive oil

Margherita *imported plum tomatoes, basil*

Double Pepperoni *imported and domestic pepperoni, plum tomatoes, basil*

Italian Sausage & Pepper

Four Season *peppers, mushrooms, Gaeta olives, spring peas, basil*

Meatball *plum tomatoes*

CLASSICS

Our Famous Chicken Pot Pie *Baked daily in limited quantity, please excuse us if we run out*

Oven Roasted "Dodger" Pot Roast and Noodle Kugel

Cuban Chicken (Pollo Cubano)

chicken paillard, vidalia onions, cilantro, mojito dressing, plantain chips, rice and beans

Henry's Fried Chicken and Waffles *Grade A amber maple syrup*

Three Cheese Chicken Parmigiana *side spaghetti marinara*

Aged New York Strip Steak (10 oz.) *steak fries*

Short Rib Stroganoff *homemade egg noodles*

Mary Ann's Turkey Meatloaf *porcini mashed potatoes*

SEAFOOD

Fish & Chips *fresh-cut french fries*

Pan Seared Atlantic Salmon Filet *teriyaki glaze, sliced cucumber, chimichurri salsa*

Spaghetti Seafood with Shrimp, Clams, Mussels and Calamari *marinara sauce*

PASTA

Lasagna Pie

Spaghetti Marinara with Shrimp, Clams, Mussels and Calamari

Shelly's Baked Macaroni and Cheese *"Best of New York" NY Magazine*

fresh tagliolini pasta, Parmesan cheese, honey-glazed Canadian ham

MEATBALL & Spaghetti "della Nonna" *bucatini pasta, marinara sauce, basil*

SIDES

Hand Cut French Fries

Frizzled Onion Rings *paprika cayenne remoulade*

Noodle Kugel (2 pieces)

Black Beans & Rice

Potato Salad

Shelly's Baked Macaroni & Cheese

Garlic Mashed Potatoes

Baked Potato *sour cream, chives*

Haricot Verts (green beans)

Brooklyn Diner Cole Slaw *for the table*

SPECIALTY BEVERAGES

CLASSICS

Old Fashioned Milk Shakes & Malts 24 oz
chocolate, vanilla, strawberry or black and white

Our Famous Brooklyn Diner Egg Cream 16 oz
served with a pretzel rod

VANILLA OR CHOCOLATE *original Fox's U-bet syrup*

VERMONT MAPLE SYRUP

Root Beer Float
or choice of soda and ice cream

TIPSY SHAKES *(alcohol enhanced)*

Strawberry Blond CheeseShake
Bacardi Rum, strawberry cheesecake, strawberry ice cream

Banana Coconut
Malibu Rum, strawberry and vanilla ice creams, coconut shavings

Chocolate Peanut Butter Banana
Godiva, Baileys, banana, chocolate ice cream, crumbled peanut butter cups

ARTISANAL SODAS

Boylan's
red birch, orange, cream, black cherry

Stewart's
root beer, diet root beer

GuS "Grown Up Soda" 100% all natural ingredients

Extra Dry Ginger Ale

Star Ruby Grapefruit

Dry Pomegranate

Dry Cola

FIREMAN HOSPITALITY GROUP - A Family Owned Restaurant

For our guests with allergies to certain foods, please feel free to make special requests.

For your convenience a suggested gratuity of 17.5 % has been added to parties of 5 or more

Entree sharing charge \$5