

MAE MAE

— CAFE —



Celebrate at Mae Mae with menus crafted from responsibly produced foods, including fresh organic vegetables from our very own Katchkie Farm in Kinderhook, NY, warm service and an intimate and unique setting. Prices are based upon a two hour event, and include staff, china, and exclusive use of Mae Mae Cafe. **To book your event, contact Victoria Traegler at 646.413.3038 or Victoria.Traegler@greatperformances.com.**



WEEKDAY BREAKFAST AT MAE MAE

Minimum of 10 guests for Two Hours

Hudson Square Breakfast

Mini Bagels & Breakfast Breads with Cream Cheese, Butter, Jam
Greek Yogurt, Mixed Berries, Seasonal Granola
Seasonal Fruit Salad
Kobrick's Regular & Decaffeinated Coffee
Herbal & Black Tea
Freshly Squeezed Orange Juice & Saratoga Water
\$20

Mae Mae Breakfast

Organic Scrambled Eggs with Goat cheese
Applewood Smoked Bacon
Herbed Fingerling Home Fries
Mini Bagels & Breakfast Breads with Cream Cheese, Butter, Jam
Seasonal Fruit Salad
Kobrick's Regular & Decaffeinated Coffee
Herbal & Black Tea
Freshly Squeezed Orange Juice & Saratoga water
\$30

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COCKTAILS & HORS D'OEUVRES

New York State Cheese Board

Old Chatham Hudson Valley Camembert, Five Spoke Creamery Tumbleweed, Rogue Creamery Blue Baguettes, Crackers & Flatbreads, Dried Fruits, Spiced Nuts, NY State Apples

Pickled, Roasted and Barely Poached Seasonal Veggies

Béarnaise Aioli

Beet Chips

HORS D'OEUVRES *Select 6*

Portobello Cannoli, Parmigiano Reggiano, Chives

Handmade Arepa, Avocado Crema, Chipotle Pulled Chicken

Curried Chicken, Currants, Walnuts, Cilantro on Pappadum

Grilled Chicken Taco, Radish Escabeche, Chili Crema

Stuffed Petite Pepper, with Chicken Sausage, Pecorino, Roasted Tomato

Short Rib Tostada, Corn Tortilla, Radish, Cilantro, Chipotle Crema

Beef Slider, Thunder Pickles, Katchkie Farm Ketchup

Napoleon of Smoked Salmon, Horseradish Cream, Fresh Dill

Petit Maryland Crab Cakes, Chesapeake Remoulade

Lobster & Corn Tart, Huitlacoche Cream

Peruvian Potato Cup, Truffled Comte Fondue

BEER & WINE

House Red & White Wine

Domestic & Imported Beer

Non-Alcoholic Beverages

Mae Mae Iced Tea

Still & Sparkling Waters

Assorted Sodas

\$50

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WEEK DAY DINNER OR WEEKEND LUNCH BUFFET

Slow-Roasted Halibut

Sunflower & Yellow Pepper Coulis, Green & Yellow Zucchini, Potato Gratin

Vegetable Ash-Crusted Filet

Ratatouille, Twice Baked Mashed Potato, Natural Beef Jus

Sweet Potato Gnocchi

Brown Butter, Pine Nuts & Sage

Katchie Farm Roasted Beets & Baby Arugula Salad

Crown Maple Vinaigrette, Candied Pecans

Ancient Grains

Roasted Butternut Squash, Pomegranate

Great Performances Signature Bread Selection

Vermont Salted Butter

Two Bite Desserts

Carrot Ginger Squares, Éclairs with Victoria Mousse, Chocolate Truffles, Warm Donut Holes with Chocolate Ganache

BEER & WINE

House Red & White Wine

Domestic & Imported Beer

Non-Alcoholic Beverages

Mae Mae Iced Tea

Still & Sparkling Waters

Assorted Sodas

\$65

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MORE POSSIBILITIES

Mezze

Baba Ghanoush & White Bean Dip
Pita, Grilled Naan, Focaccia Strips
\$5

Antipasto Semplici

Long Stem Artichokes, Roasted Baby Carrots,
Broccoli Rabe & Toasted Garlic, Roasted Fennel

Marinated Olives & Mushrooms, Roasted Red & Yellow
Peppers, Golden Raisins, Maple Glazed Acorn Squash,
Grilled Eggplant & Citrus Oil
\$9

Finger Cookies

Chocolate Chip
Coffee Toffee
Ranger
Red Velvet
Snickerdoodle
\$6

Two Bite Eclairs

Passion Fruit
Banana White Chocolate
Chocolate Mousse
\$7

Full Spirits

Kettle One Vodka
Tanqueray Gin
Jack Daniels Whiskey
Johnny Walker Scotch
Baccardi Rum
Sauza Tequila
Bulleit Bourbon
Mixers
\$18

Top Line Bar

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Tanqueray Gin
Bulleit Bourbon
Jack Daniels Whiskey
Maker's Mark Whiskey
Dewar's Scotch
Johnny Walker Scotch
Bushmills Irish Whiskey
Captain Morgan Spiced Rum
Jose Cuervo Tequila
Mixers
\$24

Specialty Cocktail

Ginger Pomme

Captain Morgan Spiced Rum, Orchard Hill Red Label
Hard Cider, Ginger Syrup, NY State Apples
or

Cherry Jubilee

Black Cherry Infused Evan Williams, Sweet Vermouth,
Angostura Bitters, Black Cherry Garnish
\$12

To book your event, or for more information, please contact
Victoria Traegler at 646.413.3038 or [Victoria.Traegler@
greatperformances.com](mailto:Victoria.Traegler@greatperformances.com).

A minimum of 10 guests is required for any service. Catering
Items are prepared in facilities that handle milk, eggs, fish,
shell fish, tree nuts, wheat, peanuts and soy. Although we strive
for accuracy in both copy and illustration, some items may not
be received exactly as pictured or described in our brochure.
We reserve the right to correct any errors.

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