



CRISP | 684 THIRD AVE. NYC | 110 WEST 40TH ST. NYC | 212.661.0000

EATATCRISP.COM

CRISP

DAILY MADE, FRESHLY BAKED

catering menu

All pricing and menu items subject to change.

who we are

OUR COMMITMENT TO HEALTHY LIVING



Fresh is the standard we live by at Crisp. From the menu, packaging and catering services; it's our firm commitment to you, our customers that drives and inspires us. Below are the crisp codes we live by ensuring you receive the highest quality food without compromising our commitment to the planet we all share.

Crisp Codes:

Our culinary maxim is daily made, freshly baked.

Our vegetables and other ingredients are organic when we can, fresh because we must.

Our mission is to provide our customers with health-wise, flavor-smart, nutritious food.

Part of caring for our customers is caring for their futures... Our primary focus is on respect and consideration for the planet.



Suiting Your Needs,
Your Appetite and
Your Lifestyle



about our catering services

CRISP IS NOW OFFERING AN EXCLUSIVE CATERING STYLE

Buffet Platters

Choose from our beautifully crafted platters, gourmet ingredients and global selections, designed for self service buffet.

Crisp Interactive

Chef Inspired and hand crafted ingredients prepared fresh for you on sight and using gourmet ingredients, inspired recipes artfully arranged and tailored to suit all your catering needs.



Interactive Menu

The full serve crisp interactive menu is assembled on the premises by our chef and consists of 2 parts:



Part 1: the crisp minies
assorted artisanal gourmet appetizers colorfully plated

Part 2: the crisp pita bar
stuffed with mini falafel balls and your choice of assorted toppings and salads

\$30 per person | 10 person minimum

crisp minies

select 2 from the choices below

the crisp monaco
tarragon, sweet pea puree, dandelion greens, blueberries, scallion vinaigrette on toasted pita

the crisp tokyo
baby bella mushrooms, salsa baked cheese, pumpkin seed guacamole on tortilla

the crisp vera cruz
baby bella mushrooms, salsa baked cheese, pumpkin seed guacamole on tortilla

the crisp roma
parmesan boat, sundried tomato paste, eggplant, basil on tortilla

please ask about our specials



the crisp savannah
pimento cheese, sautéed baby arugula, yellow pepper coulis on toasted pita

the crisp jaffa
babaganouch, orange mint arugula salad, pom reduction on toasted pita

the crisp kenya
sweet potatoes, corn salad, cherry tomatoes, north african peanut sauce on toasted pita

the crisp shanghai
grilled pineapple, cherry tomatoes, wasabi vinaigrette on crispy wonton

the crisp caprese
hummus, mozzarella, tomato, basil, balsamic reductions on toasted pita

crisp pita bar

select 3 from the choices below

the crisp authentic
hummus, cubed salad, sour slaw

the crisp mexican
nachos, corn salad, salsa, jalapenos, cilantro pesto

the crisp african
corn salad, cherry tomatoes, green onions, sweet potatoes, african peanut sauce

the crisp mediterranean
eggplant, sundried tomato spread, cherry tomatoes, parmesan cheese

the crisp athenian
herbed yogurt, feta cheese, cubed salad kalamata olives and green onions

the parisian crisp
goat cheese, roasted peppers, sundried tomato paste

the crisp taj
papadum, mango chutney, lime chili pickle, cherry tomatoes, green onions

the crisp exotic
crispy wonton strips, pineapple chunks, cherry tomatoes, wasabi vinaigrette

the crisp crimson
spinach, walnuts, marinated baby bella mushrooms, pomegranate reduction

Buffet Platters

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A Healthy, Tailored
"Sipping" Experience

the crisp

a bed of greens, cubed salad,
sour slaw, hummus

\$30

the mediterranean

a bed of greens, eggplant, sundried
tomato paste, cherry tomatoes,
parmesan cheese

\$35

the mexican

a bed of greens, corn salad, tomato
salsa, pickled jalapenos, tortilla chips

\$35

the parisian

a bed of greens, cherry tomatoes,
roasted peppers, sundried tomato
paste and goat cheese

\$35

the africa

a bed of greens, corn salad, cherry
tomatoes, north african peanut sauce,
habenero harrisa

\$40

the athenian

a bed of greens, cubed salad, feta
cheese, kalamata olives, green
onions, herbed yogurt

\$40

the hummus

assortment of four types of hummus
plain, jalapeno, kalamata olives,
red pepper hummus

\$35

the babatabouli

babaganoush and tabouli

\$40

Recommended add-ons

crisp falafel balls

30 falafel balls

\$15

fresh pita platter

assorted whole wheat and white
mini pitas

\$10

pita chips platter

herbed baked pita chips

\$18



extra sauces

zhug

spicy green sauce

habenero Harissa

tahini

herbed yogurt

peanut sauce

jalapeño sour cream

\$6 all sauces

the crisp infusion beverages

gaucho mint

strawberry magic

passion fruit

white pear

lemon verbena

spanish mint and ginger

hibiscus flower

\$3 per person

Ask About
Our Seasonal
Special
Platters

crisp desserts

fresh exotic fruit platters

fresh seasonal berry platters

\$40 per platter

the crisp desserts

coconut malaby

hazelnut mousse

\$4 per person

berry compote cheesecake

tiramisu