



www.nickeldiner.com | 213.623.8301 | 5cdiner@gmail.com

CATERING MENU

STATIONARY BITS AND BITES

Cheese and Fruit Platter (gf, veg)

Imported and domestic cheeses, seasonal farmer's market fruit, nuts, olives, crackers
Small \$125 serves 10 | Large \$250 serves 20

Crudites Platter (gf, veg)

Seasonal fresh vegetables cut and served on a bed of lettuce with housemade blue cheese dressing
Small \$75 serves 10 | Large \$150 serves 20

Hand Cut Potato Chips (gf, veg)

Salted and served with house-made Spinach Artichoke Dip
Small \$45 serves 10 Large \$90 serves 20

Fruit and Nut Spears (gf, veg)**

Sliced Asian pear, Cambozola, and candied pecans nested on endive petals
Small \$36/dozen minimum 2 dozen

Quinoa Corn Cup (gf, v)

With Piquito beans, squash, corn, peppers, avocado, and cumin vinaigrette in corn tortilla cups
\$36/dozen minimum order 2 dozen

Roasted Vegetable Tarts

Eggplant, squash, peppers, feta, and black olive tapenade
\$36/dozen minimum order 2 dozen

Smoky Mushroom Turnovers

Crimini Mushrooms in a puff pastry with poblano chile, pepperjack cheese, and topped with black sesame seeds
\$36/dozen minimum order 2 dozen

STATIONARY BITS AND BITES

Caprese Skewers (gf)

Heirloom Tomatoes, Bocconcini Mozzarella, Basil Leaf, Fresh Pesto
\$24/dozen minimum order 2 dozen

Parmesan Crusted Chicken Skewers (gf)

with sesame, chile flakes, and lemon
\$36/dozen minimum order 2 dozen

Pork Belly Corn Cakes

Crispy Pork Belly with a maple bourbon glaze on a delicious corn cake
\$36/dozen minimum order 2 dozen

Ducks in a Blanket

Duck Bacon Sausage in a puff pastry with smoked greens and a tomato bacon harissa
\$36/dozen minimum order 2 dozen

Seared Tuna Wontons

Seared Tuna with cucumber and ponzu drizzle on wonton crisps
\$36/dozen minimum order 2 dozen

Seared Hangar Steak Crostini

Caramelized onions, horseradish cream, on a parmesan crostini
\$4/each minimum order 16 pieces

SOUPS AND SALADS

Monica's Posole

Spicy chicken soup with hominy, crispy tortilla strips, avocado, pepper jack cheese, and cilantro garnish
\$20/quart (serves 4)

Items with ** may be prepared vegan on request

SOUPS AND SALADS

White Bean Soup (gf, veg)

With bitter greens, butternut squash, parmesan, and balsamic reduction
\$20/quart (serves 4)

Vegan Veggie Chili (v)

Vaquero beans cooked in dark beer with molasses and our home made spice blend, chopped tomato, red onion, TVP, choice of soy or cheddar cheese
\$30/quart (serves 4)

House Salad

Mixed greens, tomatoes, shredded jicama and carrots, black olives, and croutons. Choice of dressing:
Small \$50 serves 10 Large \$100 serves 20

Watermelon Salad (gf, veg)

With watermelon, jicama, cucumber, and torn mint in a chili, lime and honey vinaigrette
Small \$50 serves 10 Large \$100 serves 20

Classic Cole Slaw (gf, veg)

Green cabbage, carrots, scallions & chives in a classic mayonnaise based dressing
Small \$45 serves 10 Large \$90 serves 20

Kale Salad (gf, veg)**

Shredded Kale, chopped tomato, crumbled feta, cucumber, sliced avocado, and macadamia nuts with a lemon vinaigrette
Small \$60 serves 10 Large \$120 serves 20
Add Salmon \$30 small \$60 large

Classic Caesar Salad

Crunchy romaine lettuce, hand torn croutons, and shaved parmesan cheese
Small \$50 serves 10 Large \$100 serves 20
Add Chicken \$25 small \$50 large
Add Salmon \$30 small \$50 large

Seasonal Fruit & Nut Salad (gf, veg)**

Inquire for availability

Pears, grapes, candied pecans, and blue cheese crumbles on mixed baby greens
-or-
Oranges, roasted beets, blue cheese crumbles, and pistachios on mixed greens, with lemon vinaigrette
Small \$65 serves 10 Large \$130 serves 20

SOUPS AND SALADS

Quinoa Salad (gf, v)

With pinto beans, squash, corn, peppers, and avocado, with cilantro cumin vinaigrette
Small \$60 serves 10 Large \$120 serves 20
Add Salmon \$30 small \$50 large

Cobb Salad (gf)

Romaine, iceberg, and radicchio lettuces with chicken, tomatoes, applewood smoked bacon, avocado, egg, blue cheese crumbles, and red wine vinaigrette
Small \$75 serves 10 Large \$150 serves 20

Grilled Steak Salad (gf)

Iceberg lettuce wedge with grilled hangar steak, tomato, red onion, and house-made blue cheese dressing
Small \$75 serves 10 Large \$150 serves 20

SANDWICHES

Grilled Veggie (veg)**

Eggplant, zucchini, caramelized onions, roasted peppers and tomatoes, mozzarella, and pesto on grilled country bread
\$7.50/each

BLTA DTLA

Applewood smoked bacon, tomato, arugula, and avocado with spicy aioli on grilled country bread
\$7.50/each

Chicken Salad on Croissant

Roasted chicken, apples, and candied pecans, topped with pickled onions and pesto
\$7.50/each

Nite Club

Grilled chicken breast, applewood smoked bacon, tomato, arugula, pepper jack cheese, and spicy aioli on toasted onion roll
\$9/each

Catfish Po'Boy

Fried catfish, lettuce, tomato, pickles, and spicy tartare sauce on toasted onion roll
\$7.50/each

Items with ** may be prepared vegan on request

SANDWICHES

BBQ Pulled Pork

Our secret recipe pulled pork with spicy bbq sauce and coleslaw on a buttered bun
\$7.50/each

Corned Beef Reuben

Corned beef, sauerkraut, horseradish cheddar, pickles, and dijon sauce on grilled rye bread
\$9/each

Steak Sandwich

Hoagie style with roasted peppers, pickled onions, mozzarella, and dijon sauce on a toasted onion roll
\$9/each

Panini Finger Sandwiches

*Grilled eggplant, zucchini, roasted peppers, mozzarella, and pesto (veg)**

*Aged cheddar and tomato (veg)

*Ham, fontina, and dijon

\$3.50/each minimum order 4 per type/12 per order

Brioche Bun Sliders

Comes on 2" brioche buns

*Chicken Salad

*BTAA - Bacon, Tomato, Avocado, Arugula, spicy aioli

*BBQ Pulled Pork with pickles and bbq sauce

*Meatball, marinara, and mozzarella

\$3.50/each minimum order 4 per type/12 per order

PASTAS

Nickel Diner Smac and Cheese (veg)

Elbow macaroni with pepper jack, mozzarella, and parmesan, topped with roasted tomatoes and buttered breadcrumbs
Small \$60 serves 10 Large \$120 serves 20

Mama's Baked Ziti with Meatballs

Ziti baked with ricotta, mozzarella, parmesan, and house-made meatballs
Small \$65 serves 10 Large \$130 serves 20

PASTAS

Vegan Veggie Pasta with Marinara (v)

Penne with seasonal roasted vegetables and house-made marinara
Small \$60 serves 10 Large \$120 serves 20

Seasonal Vegetable Pasta (v)

Fresh pasta with seasonal chopped vegetables, herbs, and goat cheese
Small \$60 serves 10 Large \$120 serves 20

Farro Salad

With butternut squash, kale, ricotta salata, toasted almonds
Small \$40 serves 10 Large \$80 serves 20

STARCHES & GRAINS

Buttermilk Mashed Potatoes (gf)

Mashed with buttermilk and sea salt
Small \$40 serves 10 Large \$80 serves 20

Cilantro Lime Rice (gf, veg)**

Basmati rice with cilantro and Lime
Small \$40 serves 10 Large \$80 serves 20

Herbed Basmati Rice (gf, veg)**

Basmati rice with sea salt and herbs
Small \$40 serves 10 Large \$80 serves 20

Roasted Root Vegetables

Roasted potatoes, carrots, fennel, rutabagas, and shallots with sea salt and herbs
Small \$40 serves 10 Large \$80 serves 20

Roasted Fingerling Potatoes

Roasted in olive oil with sea salt
Small \$40 serves 10 Large \$80 serves 20

CHICKEN

Grilled Chicken Paillard (gf)

Chicken breasts with lemon, extra virgin olive oil, roasted tomatoes, and herbs
Small \$65 serves 10 Large \$130 serves 20

Chicken Mole Verde (gf)

Braised chicken thighs in a pumpkin seed mole verde with roasted yellow squash and cilantro
Small \$65 serves 10 Large \$130 serves 20

Items with ** may be prepared vegan on request

CHICKEN

Roast Chicken with Stuffing & Gravy

Roasted chicken with old fashioned stuffing (torn bread, chicken apple sausage, hazelnut, sage, and thyme) and house-made pan gravy

Small \$70 serves 10 Large \$140 serves 20

FISH

Pan Roasted Salmon (gf)

with roasted red pepper sauce, topped with fried onion crisps

Small \$70 serves 10 Large \$140 serves 20

RED MEAT AND PORK

Roast Pork Loin (gf)

with succotash (corn, squash, lima beans, red bell pepper, basil) and sweet pepper jam

Small \$66 serves 10 Large \$130 serves 20

Beer Braised Beef Brisket (gf)

with Ancho Chile Sauce

Small \$70 serves 10 Large \$140 serves 20

Hearty Beef Stew

With red wine and mushrooms, topped with roasted carrots and parsnips

Small \$70 serves 10 Large \$140 serves 20

Grilled Flat Iron Steak

Flat Iron Steak grilled medium, thin sliced, and served with house made Chimichurri

Small \$75 serves 10 Large \$150 serves 20

Italian Style Meatballs

Hand formed beef and pork meatballs in a house made marinara

Small \$66 serves 10 Large \$130 serves 20

Spicy Italian Pork Sausages

braised with roasted tomatoes and peppers

Small \$66 serves 10 Large \$130 serves 20

VEGETABLES & SIDES

Hashed Bacon Brussels Sprouts (gf)

Small \$40 serves 10 Large \$80 serves 20

Green Beans (gf)

Sauteed with Shallots and hazelnuts

Small \$40 serves 10 Large \$80 serves 20

Roasted Vegetable Platter (gf, v)

Roasted seasonal vegetables in various preparations with fresh herbs. Served room temperature

Small \$40 serves 10 Large \$80 serves 20

Roasted Broccolini (gf, v)

with garlic and chili flakes

Small \$40 serves 10 Large \$80 serves 20

Roasted Kabocha Squash (gf, veg)

With sage infused brown butter

Small \$40 serves 10 Large \$80 serves 20

Sauteed Kale (gf, v)

With chili flakes and garlic

Small \$40 serves 10 Large \$80 serves 20

Spicy Maple Glazed Carrots (gf, veg)**

Carrots glazed with pure maple syrup and a touch of cayenne

DRINKS

Old School Bottled Sodas

\$3.50/each

Nesbitt's Orange • Mexican Coke • Dublin Vintage Cola • Mr Cucumber • Dublin's Red Cola • Dad's Root Beer • Cheerwine • Mr Bubble

Beer and Wine

Please inquire for pricing and selection

Items with ** may be prepared vegan on request

MORNING PASTRIES

Our Famous Donuts

- Maple Bacon Donut
- Strawberry Almond Crumble
- Nutella

\$4/each

Donut Holes

- Maple Bacon Donut
- Strawberry Almond Crumble
- Nutella
- Mini Jelly Donuts
*with seasonal jam or lemon curd
- Baseball Nut
* brioche donut with a Guinness glaze and rolled in crunchy peanuts

\$1.75/each minimum order 24

Home Made Pop Tarts

assorted seasonal flavors:

- Strawberry
- Blueberry-Lemon
- Peach
- Cherium
- Pumpkin
- Peanut Butter and Concord Grape Jam
- Apple with bourbon glaze

Inquire for seasonal availability

\$5.25/each

Home Made Mini Pop Tarts

assorted seasonal flavors:

- Strawberry
- Blueberry-Lemon
- Peach
- Cherium
- Pumpkin
- Peanut Butter and Concord Grape Jam
- Apple with bourbon glaze

Inquire for seasonal availability

\$3.50/each minimum order 18/ flavor

Brioche Fruit Tarts

with bourbon vanilla pastry cream, topped with seasonal fruit

\$4/each minimum order 12

Cinnamon Swirl Brioche Muffins

with Bourbon Vanilla Glaze

\$3.50/each, minimum order 12

MORNING PASTRIES

Buttermilk Biscuits

Southern style buttermilk biscuits baked in house with house-made seasonal jam

\$3.50/each minimum order 12

Ricotta Breakfast Cake

Moist and delicious. Baked in house, with blueberries and orange zest

\$24/each serves 8

Sour Cream Coffeecake

Baked in house, layered with chocolate, cinnamon, and toasted pecans

\$28/each serves 8

LIGHT BITES

Build Your Own Parfait (gf, veg)

Yogurt, gluten free granola, with house-made strawberry jam. Comes with cups and spoons

\$6/each minimum order 6

Bagels and Lox Platter

Assorted bagels with lox, whipped cream cheese, onions, tomatoes, cucumber, and capers

Small \$85 serves 12 Large \$165 serves 24

Bagel Platter (veg)

Assorted bagels with whipped cream cheese, onions, tomatoes, cucumber, and capers

Small \$45 serves 12 Large \$90 serves 24

Seasonal Fruit Platter (gf, v)

Seasonal Fruit cut and beautifully displayed on platters

Small \$45 serves 10 Large \$90 serves 20

GRAINS

Oatmeal with Apples & Brown Sugar (gf)

With sautéed apples and brown sugar.

Choice of whole or almond milk on the side and vegan upon request

Small \$45 serves 10 Large \$90 serves 20

Steamed Breakfast Quinoa (gf, v)

With steamed almond milk, dried fruit, and almond slivers

Small \$50 serves 10 Large \$100 serves 20

Items with ** may be prepared vegan on request

BREAKFAST SANDWICHES & BURRITOS

Egg McNickel Sandwich

Fluffy scrambled eggs with melted cheddar on a pressed onion roll
Choice of ham, bacon, chicken apple sausage, spicy Italian sausage, or avocado
\$5.25/each minimum order 6

Breakfast Bagel Sandwich

Assorted bagels with herbed cream cheese, shaved red onion, tomato, and capers
\$5.25/each minimum order 6
Add lox \$3.50/each

Breakfast Burritos

Choice of chorizo, bacon, or vegetarian
With scrambled eggs, mushrooms, potatoes, and pepper jack cheese in a flour tortilla, with salsa verde on the side
\$7/each minimum order of 7

EGGS AND EGGS DISHES

Breakfast Frittata (gf)

- Spinach, Bacon, Roasted Garlic and Goat Cheese
- Zucchini, Roasted Pepper, Basil and Mozzarella
- Bacon, Italian Sausage, Pepperjack Cheese, Potatoes
- Potato Leeks and Fontina

Served with house salsa
\$45/each serves 10-12

Scrambled Eggs (gf)

Fluffy scrambled eggs with salsa verde on the side
Small \$40 serves 10 Large \$40 serves 20

Animal Lover (gf, v):

Tofu scrambled with roasted garlic, sweet peppers, and pinto beans on a bed of spinach. Goat cheese optional
Small \$45 serves 10 Large \$90 serves 20

PANCAKES AND FRENCH TOAST

Buttermilk Pancakes

Fluffy buttermilk pancakes served with butter and maple syrup
Small \$40 serves 10 Large \$80 serves 20
Add strawberries & bananas \$15 small \$30 large

Blueberry Pancakes

Our fluffy buttermilk pancakes served with a warm house made blueberry compote
Small \$50 serves 10 Large \$100 serves 20

Brioche French Toast

Cinnamon Swirl brioche French toast served with butter and maple syrup
Small \$45 serves 10 Large \$90 serves 20

French Toast with Fruit

Cinnamon Swirl brioche French toast with a warm mixed fruit compote and fresh whipped cream
Small \$50 serves 10 Large \$100 serves 20

Biscuits and Gravy

House made fluffy buttermilk biscuits with chicken apple sausage country gravy
Small \$45 serves 10 Large \$90 serves 20

BREAKFAST SIDES AND MEATS

Breakfast Potatoes (gf, v)

With onions, garlic, thyme, and our special house spice mix
Small \$35 serves 10 Large \$70 serves 20

Applewood Smoked Bacon (gf)

Crispy, smoky, and delicious. Two pieces per order
\$4.50/order minimum four orders

Chicken Apple Sausage (gf)

A slightly sweet chicken sausage with herbs. One piece split per order
\$4/order minimum four orders

Spicy Italian Sausage (gf)

Traditional pork Italian sausage. One piece split per order
\$4/order minimum four orders

Items with ** may be prepared vegan on request

BREAKFAST SIDES AND MEATS

Duck Bacon Sausage (gf)

A delicious sausage made with duck and bacon. One piece split per order
\$4/order minimum four orders

Breakfast Ham (gf)

Classic breakfast ham, thick sliced and grilled. One slice per order
\$4/order minimum four orders

BREAKFAST DRINKS

Fresh Brewed Coffee

Served with cream, sugar, and almond milk on request. Cups included
\$30/pot serves 10

Fresh Squeezed Orange Juice

Fresh squeezed orange juice. Cups included
\$4/serving minimum 8 servings

DESSERTS

The Nickel Diner is known for fantastic food, but it's our incredible desserts that truly put us on the map. Try our famous maple glazed bacon donut, our amazing red velvet cupcakes, or any of our other hand crafted, delicious treats.

Red Velvet Cake

Our famous Red Velvet Cake with cream cheese frosting and Valrhona chocolate pearls
8 inch cake \$60 serves 10-15

Salt Peanut Cake

Devils food cake with peanut butter, crispy crushed potato chips, and fluffy peanut butter buttercream
8 inch cake \$60 serves 10-15

S'mores Cake

Chocolate cake with chocolate ganache, graham cracker crust, and a light and fluffy marshmallow meringue
8 inch cake \$60 serves 10-15

Red Velvet Cupcakes

Oversized \$6.50/each minimum order 8
Mini \$2.50/each minimum order 12

DESSERTS

Salt Peanut Cupcakes

Oversized \$6.50/each minimum order 8
Mini \$2.50/each minimum order 12

Chocolate Ding Dongs

Devils food cake, hard chocolate shell, and vanilla cream filling. A delicious take on a classic dessert
Standard size \$5/each minimum order 6
Mini \$3.25/each minimum order 12

Oaxacan Chocolate Bread Pudding

Chocolate Bread pudding baked to perfection and topped with a house made cajeta sauce
Half Tray \$60 serves 10-12

Seasonal Fruit Cobbler with Brown Butter Crumble

Delicious house made seasonal fruit cobbler topped with a crunchy brown butter crumble
Half Tray \$48 serves 10-12

ABOUT OUR SERVICES

Our drop off catering is delivered in disposable pans or on disposable platters when available, with disposable serving ware.

Eco friendly plates, forks, knives, and napkins are available for 75 cents per set, upon request.

Order pick up is also available during regular business hours, 8 - 3:30pm Tuesday through Sunday.

Delivery fees range from \$25 for all local/downtown deliveries, to \$35 for anything within 15 miles of our kitchen, and \$35+ mileage for areas beyond that range.

All menu revisions, guest count changes, and payment are due 48 hours in advance, unless otherwise arranged prior to the delivery of your order.

Items with ** may be prepared vegan on request

Item orders can be increased on a per person basis; please inquire for individual item pricing.

For larger parties, please see our Package Menus, which offer per person pricing and more economical rates for larger groups.

Have more questions? Please email us at 5cdiner@gmail.com or call (213) 623-8301 and ask for Monica.

Items with ** may be prepared vegan on request