



BAD CHOLESTEROL

About Bad Cholesterol

Bad Cholesterol is a small Brooklyn restaurant specializing in sourdough pizzas. You may have seen us in *EATER*, *The Strong Buzz*, or *New York* magazine, or at your favorite local brewery, including TALEA Beer Co.

In addition to pizza catering, we are pleased to offer a menu of Italian, Sicilian and French dishes developed by Head Chef Chris Milazzo. Each dish is inspired by his travels, Sicilian heritage, and an obscene amount of nebbiolo (not necessarily in that order).

Catering Menu

All packages are served buffet style with neutral linens, compostable utensils and dishware, and food warmers (as needed).

Please contact us if you have any questions about our setup, or for allergen information. We are happy to make reasonable changes to our dishes to accommodate allergens, dietary restrictions, and preferences.

And if you don't see it, just ask!

Sourdough Pizza Packages

\$12 per person

Includes any three pizzas from [our current menu](#).

Appetizers, Sides, and Desserts (p. 6) may be added to Pizza Packages for an additional fee. Please contact us for pricing.

Notes

- We specialize in sourdough pizzas. Each pizza uses our house starter and is slow fermented for 24-72 hours.
- Pizzas are cooked to order at your event and served buffet style.
- We typically use outdoor pizza ovens that are powered by standard propane tanks (think BBQ grills). Please confirm that your venue allows propane use before booking our services. (We are always happy to answer questions from your venue about the ovens.)
- We cook rain or shine. However, we may make changes to our setup or limit our service hours to protect our team from severe weather and high winds. We appreciate your cooperation.

Dinner Packages

Package 1	Package 2	Package 3
\$48 per person	\$63 per person	\$72 per person
Includes choice of:		
<ul style="list-style-type: none"> • One (1) appetizer • One (1) entree • One (1) side • One (1) dessert 	<ul style="list-style-type: none"> • Two (2) appetizers • One (1) entree • Two (2) sides • One (1) dessert 	<ul style="list-style-type: none"> • Two (2) appetizers • Two (2) entrees • Two (2) sides • Two (2) desserts
Drinks supplement		
Add \$12 per person.		
Includes one (1) signature cocktail, local beer, red and white wine, and a selection of soft drinks.		

Lunch & Brunch Packages

\$38 per person
Includes choice of one (1) appetizer, one (1) entree, and one (1) side. <i>Add \$3 per person for selection of house pastries.</i>
Drinks supplements
Add \$6 per person.
Includes local beer and soft drinks.
Add \$9 per person.
Includes one (1) signature cocktail, a selection of local beer <i>or</i> sparkling wines, hot coffee, cold brew and tea service, and fruit juices and soft drinks.

Early Spring '24 Menu

House Pastries

- Cardamom kougin-amaan
- Croissants (plain, chocolate)
- Sweet brioche

Appetizers

- Crudit  (house pickled seasonal vegetables, toasted sourdough soldiers, zesty whipped ricotta) *[vegetarian]*
- Duck fat fried potatoes with house aioli - *with Pearl Street Caviar +\$7 per person*
- DIY Caviar Bumps (Pearl Street Caviar, plenty of spoons, crackers, creme fraiche, dill) - *+\$12 per person*
- Bread & Bacon Service (house baguette, crispy pancetta, garlic confit, basil puree)
- Green Beans & Green Goddess (chilled green beans with green goddess dip) *[vegetarian]*
- Garden Salad (castelfranco and spinach greens, toasted hazelnut dressing, golden raisins, cranberries, crushed hazelnuts, an absurd amount of grated piave vecchio cheese) *[vegetarian]*
- Avocado Caesar (house Caesar dressing, sourdough croutons, romaine, avocado, parmigiano)

Entrees

- Baguette sandwiches (trio of sandwiches on house baguettes: prosciutto, salted butter and cornichon; roasted eggplant, parmesan slivers and romesco; tarragon and dill chicken salad with greens) *[vegan and vegetarian available]*
- Buttered eggs (scrambled with cream, cultured butter, herbs) *[gluten free and vegetarian]*
- "B.E.C." (quiche lorraine and aioli on brioche bun)
- Sourdough focaccia French toast (maple syrup, seasonal compote) *[vegetarian]*
- Sourdough pancakes (maple syrup, seasonal compote) *[vegetarian]*
- Sourdough focaccia pizzas (seasonal flavors) *[vegan and vegetarian available]*
- Ratatouille (tomato, eggplant, bell pepper, squash, herbs, served with couscous) *[gluten free and vegetarian]*
- Cacio e Pepe Gnocchi (gnocchi, black pepper bechamel, pecorino romano) *[gluten free available; vegetarian]*
- Sole rollatini (herbs, ricotta, breadcrumbs, lemon)
- Chicken Confit (slow cooked in olive oil, seared, served with oyster mushroom cream sauce) - *with seasonal truffle shavings +\$12 per person*
- Tuna au Poivre (seared tuna served rare with traditional cognac pepper sauce) - *+12 per person*

- Beef Wellington (barrel cut ribeye, duxelles, prosciutto, house puff pastry, served with steak sauce) - +\$12 per person

Sides

- Couscous with charred scallion, red onion, corn and tomato, almonds, vinaigrette *[vegan]*
- Green beans with herbs, butter, vinaigrette, and almonds *[vegetarian]*
- Crispy trumpet mushrooms with lemon and herbs *[vegan]*
- Roasted broccolini with lemon and herbs *[vegan]*
- Garlic confit mashed potato, skin on *[vegetarian]*
- Crispy smashed fingerling potatoes *[vegan]*
- Roasted seasonal vegetables *[vegan]*
- “Breakfast food” (crispy house pancetta and Berkshire pork breakfast sausages)
- Pancakes for the table (mini-sourdough pancakes with maple syrup)

Desserts

- Cardamom Tiramisu (cardamom and vanilla Stumptown cold brew, ladyfingers, cardamom cream, dark chocolate, cocoa powder) *[vegetarian]*
- Lemon Meringue Tarte (lemon curd topped with toasted Swiss meringue) *[vegetarian]*
- Hannah’s Orange Olive Cake (loaf cake flavored with orange and olive oil, served with Chantilly cream, Maldon, and extra virgin) *[vegetarian]*
- Galette de Rois (almond frangipane baked in house puff pastry) *[vegetarian]*
- Chocolate Chip Cookies (crispy on the edge, goey in the center) *[vegetarian]*
- Seasonal Granita (Sicilian-style Italian ice served with Chantilly cream and mini-brioche for dipping) *[vegetarian]*
- Seasonal Ice Cream (French-style glace ice cream) *[vegetarian]*

Signature cocktails

- Whiskey Sour (King’s County Distillery Whiskey, lemon juice, simple syrup, egg white)
- Hazelnut Nitro (King’s County Distillery Whiskey, hazelnut liqueur, cold brew, chantilly cream, on ice)

* * *

Prices do not include tax, gratuity, or labor. For a complete quote, please email support@badcholesterolbakery.com with the date of your event, location, occasion, estimated number of guests, and preferred menu.

A deposit of 30% of the total estimated catering cost is required to reserve catering for your event. The balance is due on or before the date of the event. Your balance and deposit is fully refundable up to 14 days before your event. Within 14 days of your event, we will retain the deposit as a cancellation fee. To be entitled to a refund, you must notify us at support@badcholesterolbakery.com that you are canceling your event.

You must inform us at least 14 days before your event of any allergies or dietary restrictions. We will do our best to accommodate any restrictions, but please note that our food is prepared in a facility that contains allergens.