



(845)758-9030

Casual *Catering* Fare For Pick -up or Delivery

(Please Schedule an appointment for specialty served events)

Handcrafted Hot Hor's Doeuvres (25 peices)

Spinach & Artichoke Stuffed Mushrooms	\$39
Mini Salmon Cakes, Cajun Remoulade.....	\$42
Crab Purses, Raspberry Dip.....	\$39
Pork & Ginger, or Vegetable dumplings.....	\$37
Teriyaki Flank Skewers.....	\$45
Portabella Mushroom frites.....	\$32
Thai chicken Skewers, spicy peanut sauce.....	\$37
Goat cheese on Foccacia with caramelized onions.....	\$37
Warm Brie & Cranberry Tartlets.....	\$37
Greek Lamb meatballs with Tzaziki Sauce.....	\$45
Sundried tomato Palmieres.....	\$30

Handcrafted Cold Hor's Doeuvres (25 peices)

Tuscan White bean & Rosemary "salad" on crostini.....	\$29
Black Olive Tepeade on crostini.....	\$29
Seasonal Fruit Kabobs, honey cream cheese dip.....	\$30
Smoked salmon on blackbread with chive creme.....	\$35
Tarragon - Peach chicken salad in tartlet.....	\$37
Blackened Chicken salad in pastry cup.....	\$37

Platters and Baskets

small serves 10 - 12 People

Large serves 18 - 20 People

Imported & Domestic Cheese Board

Garnished with Fresh Fruit59.....99

Fresh Crudite Basket

Broccoli, Carrots, Celery, Asparagus, grape tomatoes, red
and green peppers and seasonal selections, dip...49.....69

Antipasto Platter

Sopressata, roasted red peppers, fresh mozzarella, assorted
olives, provolone, pepperoni, marinated artichokes
and genoa salami.....59.....99

Grilled Vegetables Platter

Eggplant, Zucchini, yellow squash, red peppers, red onions,
and portabello mushrooms, garnished with fresh basil
and balsamic drizzle.....49.....65

Fiesta basket

Housemade Pico De Galo, Cilantro Creme, Guacamole
and tricolor tortilla chips.....49.....65

Assorted Tea Sandwiches

Brie, Arugala & Bacon; Goatcheese & Fig; Smoked
Salmon and Gremolata cream cheese.....69.....99

Baked Brie En Croute

stuffed with choice ingredients and surrounded in
puff pastry.....59

Large Shrimp, Two Sauces

Large Poached Shrimp arranged and served with
Traditional Cocktail sauce, cajun remoulade and fresh
lemon slices.....50pcs.....69.....100pcs,..109

Fresh Sliced Fruit

Golden Pineapple, Cantelope, Honeydew, Red Grapes
Strawberries and Kiwi.....59.....79

Bruschetta Basket

Housemade Tomato, Mozzarella & Basil Salad blended
w/ olive oil and served with assorted toasts....49.....59

Entrees

small serves 6 - 7

Large Serves 12 - 15

Poultry

Hazelnut Dredged Chicken topped with crumbled goat cheese.....	55.....	89
Sauteed chicken Breast with Roasted Reds, Prosciutto, mozzarella and pesto jus.....	55.....	89
Sauteed Chicken Breast with Lemon, Roasted Garlic and fresh Basil.....	45.....	79
Greek Marinated chicken Breast sprinkled with feta cheese, diced tomato and Kalamata Olives.....	45.....	79
Chicken Tuscany, Lemon and garlic marinated, grilled and served with wilted spinach and topped with melted monterey jack cheese.....	45.....	79
Sauteed Chicken Breast with tomatoes, artichokes, white wine and herbs.....	45.....	79
Stuffed Turkey Breast with dried fruit, natural jus.....	47.....	79
Spinach & Mozzarella Stuffed Roulades of Chicken Breast.....	55.....	89
Whole Roast Turkey, gravy.....	Market Price	

Beef

Flank Steak Roulades stuffed with spinach, mozzarella & Sundried Tomatoes.....	65.....	99
Marinated and Grilled Flank Steak, sliced and topped with sauteed mushrooms, pearl onions & pan gravy.....	59.....	95
Traditional Country Style Beef Stew.....	49.....	85
Beef Bourginione with mushrooms.....	49.....	85
Beef Pot roast with traditional braised carrots and mashed potatoes.....	59.....	95

Seafood

Salmon fillet with dill Beurre blanc.....	55.....	99
Traditional Spanish Paella.....	59.....	109
New England Style baked Cod.....	49.....	89
Grilled Swordfish or Ahi Tuna Steaks.....	Market Price	
Seafood “Stew”, Tomato or Cream Base.....	Market Price	
Cold Poached Salmon Side, cucumber dill sauce.....	89	

Pork

Tender Sliced Pork Loin with orange zested, dried fruit chutney.....	49.....	85
Roast Pork Loin stuffed with Apple and Sage, natural gravy.....	55.....	95
Glazed Cured Ham.....	29.....	59

Vegetarian Options

Penne Primavera, light white wine reduction sauce with seasonal vegetables.....	29.....	55
Penne with Fresh Mozzarella, Marinara Sauce, garlic, basil and Extra Virgin Olive Oil.....	32.....	59
Spinach & Broccoli Stuffed Shells, Sauce Rose.....	39.....	65
White Vegetable Lasagna or Spinach & Goat cheese Red Lasagne.....	39.....	65
Asian Roasted Vegetables with Brown Rice and Tofu.....	35.....	59

Accompaniments Priced at 22 and 39

(unless otherwise specified)

Traditional Rice Pilaf		
Herbed Couscous		
Roasted Red Potatoes with Garlic & Rosemary		
Whipped Sweet Potatoes		
California Vegetable Medly		
String beans with Almonds and Red Peppers		
Ratatouille		
Country Style Baked Beans, with Brown Sugar & Bacon		
Spinach & Artichoke Casserole.....	25.....	45
Potatoes Au Gratin.....	25.....	45
Brown & Wild Rice w/ Almonds & Herbs....	28.....	49
Southern Style Macaroni & Cheese.....	29.....	55
Roasted Garlic, Red Skin Mashed Potatoes...29.....	29.....	55

Salads

Baby Green Salad, Choice of Vinaigrette.....	29.....	39
Fresh Garden Salad, Choice of Dressing (Loads of Fresh Veggies).....	32.....	45
Our Famous Caesar.....	35.....	49
Greek Salad, Tomatoes, cucumbers, red onion, Feta, kalam. ata olives, garbanzo beans, greek vinaigrette.....	35.....	49
House Made Macaroni Salad.....	4.49lb	
American, Red Bliss Potato Salad.....	4.99lb	
Our Creamy Coleslaw.....	4.99lb	

Salads Below, 5 Pound Minimum

Grilled Vegetable Rotini, balsamic vinaigrette.....	6.99lb.
Confetti Pasta with Orzo, Sundried tomatoes and olives.....	6.99lb.
Tortellini Florentine.....	6.99lb.
Penne Fresh tomato, Basil & Mozzarella.....	6.99lb.
Seasonal Fruit Salad.....	6.99lb.
Vegetable Lentil Salad.....	6.99lb.
Curried Vegetable barley.....	6.99lb.
Orzo with Mushrooms and Asparagus.....	6.99lb.
Thai peanut noodles.....	6.99lb.
Curry Chicken Salad.....	7.99lb
Traditional chicken Salad.....	7.99lb.
Dilled Tuna Salad.....	7.99lb
Egg Salad.....	4.99lb

Deli Style Items

Traditional cold cut platter, garnished and served with
assorted sliced breads and rolls, mustard and mayonaise

small:

choose 3 meats and 2 cheese.....59

Large:

choose 4 meats and 3 cheese.....75

Plattered Party Wraps

Choose 8 assorted wraps, cut in 3.....55

each wrap following is 6.00 ea.

Fun - Sized Foot Long Subs (2 Ft. Minimum)

(2 ft. selection minimum also)

Vegetarian Specialty Grilled Veggies with Fresh Mozzarella, pesto and Balsamic vinaigrette.....	14.50 ft.
Eggplant Extravaganza Fried Eggplant, Fresh Mozzarella, Roasted Red peppers Lettuce, Tomato and Balsamic vinaigrette.....	14.95 ft.
Traditional Italian Sub Ham, Salami, Sopresatta, Pepperoni, Provolone, Lettuce & Tomato.....	14.95 ft.
Add roasted red peppers for	\$1.00 per foot

You re My Hero

Smoked Ham, Roast Beef, Turkey and Cheddar.....14.50
ft.

House Roast Turkey, Cheddar, Bacon, Lettuce
and tomato.....14.50 ft.

Grilled Chicken, Bacon & Arugula with Swiss.....15.95 ft.
All Subs have a board deposit of \$10 per

Desserts

Cookie and Brownie Platter.....	2.5 lbs.....29.95
	4 lbs.....49.95
Assorted Dessert Platter Brownies, dessert Bars and Quick breads.....	2.5 lbs.....34.95
	4 lbs.....55.00
Fresh Sliced Fruit.....	see front page
Our Own Creamy cheesecakes.....	19.95 - 24.95
Homemade 9" Fruit Pies.....	12.95
Homemade Crumb topped Pies.....	14.95
Fruit Crisps or cobblers.....	24.....39