



# CATERING MENU

ALBANY • LATHAM • SARATOGA

## SALADS

		half*	full*
APPLE NUT SPRING*		\$42	\$82
SPRING MIX, APPLES, WALNUTS, CRUMBLED BLUE CHEESE, BALSAMIC VINAIGRETTE			
NUTS + BERRIES*		\$43	\$83
SPRING MIX, BERRIES, WALNUTS, ALMOND SLICES, FRESH MOZZARELLA, PARMIGIANA, CITRUS VINAIGRETTE			
GARDEN*		\$37	\$70
ROMAINE LETTUCE, TOMATOES, CUCUMBERS, PEPPERS, CARROTS, RANCH OR ITALIAN DRESSING			
GREEK*		\$45	\$85
ROMAINE LETTUCE, TOMATOES, OLIVES, RED ONIONS, FETA, BALSAMIC VINAIGRETTE			
CAESAR		\$39	\$76
ROMAINE LETTUCE, PARMIGIANA, CROUTONS, CREAMY CAESAR DRESSING			
ANTIPASTI*		\$55	\$99
ROMAINE LETTUCE, ITALIAN COLD CUTS, MARINATED SALADS, OLIVES, CHEESES, ITALIAN DRESSING			
TOMATO + MOZZARELLA*		\$50	\$90
FRESH MOZZARELLA, CHOPPED TOMATOES, BASIL, ITALIAN VINAIGRETTE			
MOZZARELLA PESTO POMODORO*		\$55	\$99
FRESH MOZZARELLA, GRAPE TOMATOES, BASIL PESTO			
MACARONI		\$40	\$75
MAIONNAISE, CELERY, PEPPERS			
POTATO*		\$40	\$75
MAIONNAISE, MUSTARD, ONION, RELISH			
COLESLAW*		\$40	\$75
MAIONNAISE, SHREDDED CABBAGE, CARROTS, SALT & PEPPER			
TORTELLINI		\$55	\$99
TOMATOES, RED ONION, OLIVES, ITALIAN VINAIGRETTE			
CUCUMBER VINAIGRETTE*		\$40	\$75
SLICED CUCUMBERS, PEPPERS, TOMATOES, RED ONIONS, ITALIAN VINAIGRETTE			
ITALIAN PASTA		\$50	\$90
ROTINI PASTA, DICED ITALIAN COLD CUTS & CHEESES, MARINATED SALADS, ROASTED REDS, ITALIAN DRESSING			

\*Half trays serve 12-15 people. Full trays serve 24-30 people.

## DELI + SANDWICH PLATTERS

ASSORTED SANDWICHES / SUBS / WRAPS • \$8 PER PERSON  
READY TO EAT: A MIXTURE OF ASSORTED DELI MEATS ALL BUILT WITH LETTUCE, TOMATO, CHEESE, AND ALL OF YOUR CONDIMENTS ON THE SIDE

COLD CUT DELI PLATTER • \$5.50 PER PERSON  
ASSORTED COLD CUTS & CHEESES BEAUTIFULLY ARRANGED ON A PLATTER. DRESSINGS ON THE SIDE

+ RELISH PLATTER • +\$2.25 PER PERSON  
LETTUCE, TOMATO, ONIONS, PICKLES, OLIVES, ETC. | + ROLLS + BREAD  
\$1 PER PERSON

## Party Subs!

3, 4, 5, 6-FOOT SIZES • \$22 / FOOT  
CHOOSE YOUR COLD CUTS & CHEESES, WITH LETTUCE & TOMATO. CONDIMENTS ON THE SIDE  
Upcharge for premium cold cuts and specialty requests.

## SOUP 'KIT'

PASTA FAGIOLI OR 'CHEF'S CHOICE' • \$60  
INCLUDES: SOUP CUPS / SPOONS / LADLE / CRACKERS / PARMIGIANA (SERVES 12-16)

## additional items

### BREAD OPTIONS

ITALIAN BREAD • KAISER ROLLS • SOFT ROLLS • TORPEDO ROLLS  
MINI TORPEDO ROLLS • DINNER ROLLS • GARLIC BREAD

BUTTER • 40¢ PER PERSON

BEVERAGES • 2 LITER SODAS • 20 OZ. SODAS • TEAS • WATERS

### ASSORTED CHIPS • \$1.99 PER PERSON

PAPER / PLASTIC WARE • \$1.25 PER PERSON  
PLATE, NAPKIN, FORK, KNIFE, CUP, SERVING UTENSILS

DISPOSABLE CHAFING RACKS • \$18 EACH  
2 STERNOS, WIRE RACK, WATER PAN

PRICES ARE SUBJECT TO CHANGE

## APPETIZERS

	half*	full*
ARANCINI (RICE BALLS)	\$30	\$60
ARBORIO RICE, MOZZARELLA AND PARMIGIANA CHEESE, PANKO BREADING, SERVED WITH MARINARA		
FRIED MOZZARELLA	\$45	\$90
MARINARA DIPPING SAUCE		
EGGPLANT ROLLATINI	\$55	\$110
BREADED EGGPLANT, RICOTTA & SPINACH STUFFING, BAKED WITH MARINARA, TOPPED WITH MOZZARELLA		
CHICKEN TENDERS	\$55	\$110
MILD, MEDIUM, HOT, GARLIC PARM, SPICY BBQ, OR PLAIN NAKED		

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## Cardona's Famous Meatballs

TRADITIONAL (BEEF/PORK/VEAL)	\$2.50	EA
WITH MARINARA SAUCE	\$3	EA
CHICKEN	\$2.50	EA
WITH TOMATO BASIL CREAM SAUCE	\$3	EA
GLUTEN FREE (ALL PORK)*	\$3	EA
WITH ROASTED & SWEET PEPPER PESTO SAUCE	\$3.50	EA

## PASTA

	half*	full*
PASTA PRIMAVERA	\$55	\$99
PENNE PASTA, SPINACH, SUNDRIED TOMATO, MUSHROOM, SHERRY WINE, CREAM, PARMIGIANA		
RABES & SAUSAGE PASTA	\$55	\$99
ORECCHIETTE PASTA, ITALIAN SAUSAGE, BROCCOLI RABE, CANNELLINI BEANS, CHILI FLAKES, PARMIGIANA		
CARDONA'S FAMOUS MAC-N-CHEESE	\$55	\$99
CAVATAPPI PASTA, FOLDED WITH A CHEDDAR & ASIAGO CREAM SAUCE, BREADCRUMBS		
TORTELLINI CARBONARA	\$60	\$105
PANCETTA, CREAM, PARMIGIANA, CRACKED PEPPER		
FETTUCCINI ALFREDO	\$55	\$99
FETTUCCINI PASTA, GARLIC, CREAM, WHITE WINE, PARMIGIANA		
WITH CHICKEN OR BROCCOLI	\$65	\$115
BAKED ZITI	\$45	\$85
MOZZARELLA, PARMIGIANA, MARINARA		
WITH RICOTTA	+\$6	+\$12
RAVIOLI BOLOGNESE	\$55	\$99
RICOTTA-FILLED RAVIOLI, HOUSE MADE BOLOGNESE SAUCE WITH BEEF AND PROSCIUTTO, ITALIAN HERBS, PARMIGIANA, TOUCH OF CREAM		
IMPORTED PASTA WITH SAUCE	\$35	\$65
PASTA: PENNE, RIGATONI, FARFALLE, ORECCHIETTE, CAPELLINI, SPAGHETTI, FETTUCCINE		
SAUCES: SPAGHETTI, MARINARA, FRADIATOLO, PUTTANESCA, TOMATO BASIL CREAM, VODKA, OIL & GARLIC		
VODKA RIGATONI WITH CHICKEN	\$65	\$115
VODKA SAUCE, CHICKEN, SUNDRIED TOMATO, PARMIGIANA		
PASTA FLORENTINE WITH CHICKEN	\$65	\$115
CUT ZITI, CHICKEN, SPINACH, CREAM, WHITE WINE, PARMIGIANA		
VEGAN RISOTTO*	\$55	\$99
'CREAMY' ARBORIO RICE, SWEET POTATO & COCONUT MILK PUREE, FRESH CORN, MUSHROOMS, CHILI FLAKES AND FINISHED WITH VEGAN BUTTER (PLANT BASED BUTTER)		
[PASTAS CAN BE MADE GF FOR AN ADDITIONAL CHARGE.]		

\*Half trays serve 12-15 people. Full trays serve 24-30 people.

## SPECIALTY PLATTERS

	sm*	md*	lg*
BRUSCHETTA	\$30	\$60	\$100
GARLIC CROSTINI, FRESH TOMATOES, ROASTED GARLIC OIL, FRESH BASIL, PARMIGIANA CHEESE			
PRIMAVERA*	\$40	\$75	\$125
SEASONAL VEGETABLES, RANCH DIPPING SAUCE			
CAPRESE*	\$45	\$80	\$130
TOMATO, FRESH MOZZARELLA, AND BASIL			
FRUIT*	\$40	\$75	\$125
ASSORTED SEASONAL FRUITS WITH YOGURT WHIPPED CREAM DIP			
FORMAGGIO	\$50	\$90	\$150
IMPORTED CHEESES, CRISPS, AND FLATBREADS			
ANTIPASTI*	\$55	\$100	\$165
ASSORTED ITALIAN CHARCUTERIE MEATS, OLIVES, CHEESES, MARINATED SALADS			
SHRIMP COCKTAIL*	\$65	\$120	\$200
JUMBO SHRIMP, HORSERADISH COCKTAIL SAUCE, LEMON WEDGES			

\*Small serves 6-8 people. Medium serves 12-15 people. Large serves 20-25 people.

## Classics

	half*	full*
EGGPLANT PARMIGIANA	\$70	\$125
MARINARA, MOZZARELLA, PARMIGIANA		
LASAGNA	\$70	\$125
GROUND MEATBALL, MOZZARELLA, PARMIGIANA, MARINARA		
CHICKEN LASAGNA	\$70	\$125
GROUND CHICKEN MEATBALLS, MOZZARELLA, PARMIGIANA, TOMATO BASIL CREAM SAUCE		
CHEESE LASAGNA	\$65	\$115
RICOTTA, MOZZARELLA, PARMIGIANA, MARINARA ***MEATLESS***		
SAUSAGE + PEPPERS*	\$60	\$106
HOUSEMADE SAUSAGE, SWEET PEPPERS, ONIONS, MARINARA		
SAUSAGE POTATOES + ONIONS*	\$60	\$106
HOUSEMADE SAUSAGE, CARAMELIZED ONIONS, DICED POTATOES		
STUFFED SHELLS	\$60	\$115
RICOTTA-STUFFED SHELLS, MARINARA, MOZZARELLA		

\*Half trays serve 12-15 people. Full trays serve 24-30 people.

## CHICKEN

	sm*	md*	lg*
PARMIGIANA	\$58	\$117	\$195
BREADED CUTLETS, MOZZARELLA, PARMIGIANA, MARINARA			
MARSALA	\$58	\$117	\$195
CHICKEN MEDALLIONS, MUSHROOMS, MARSALA WINE SAUCE			
PICCATA	\$58	\$117	\$195
CHICKEN MEDALLIONS, CAPERS, SHALLOTS, WHITE WINE, LEMON BUTTER SAUCE			
FRANCese	\$58	\$117	\$195
BATTERED CHICKEN MEDALLIONS, WHITE WINE, LEMON BUTTER SAUCE, TOUCH OF CREAM			
LEMON ROSEMARY*	\$58	\$117	\$195
MARINATED CHICKEN MEDALLIONS, WHITE WINE, ROSEMARY CREAM REDUCTION			
CHICKEN BRUSCHETTA*	\$58	\$117	\$195
PAN SEARED CHICKEN MEDALLIONS, FRESH DICED TOMATOES, BASIL, EVOO, PARMIGIANA			

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## BEEF

	half*	full*
SLICED SIRLOIN*	\$80	\$160
NEW YORK STRIP*	\$99	\$198
FILET MIGNON TENDERLOIN*	\$110	\$220
SLICED AND PREPARED WITH YOUR CHOICE OF: AU POIVRE (PEPPER-ENCRUSTED WITH A BRANDY DEMI GLACE & TOUCH OF CREAM)* MUSHROOM DEMI OR HORSERADISH CREAM SAUCE*		

\*Half trays serve 6-8 people. Full trays serve 12-15 people.

## SEAFOOD

	half*	full*
SALMON	\$99	\$198
COD	\$80	\$160
YOUR CHOICE OF PREPARATION: BAKED - LEMON, BUTTER, WHITE WINE*		
HERB-ENCRUSTED - SEASONED BREADING, LEMON, BUTTER, WHITE WINE CREAM SAUCE		
BLACKENED - HOUSE MADE BLACKENING RUB, CAJUN CREAM SAUCE*		

\*Half trays serve 6-8 people. Full trays serve 12-15 people.

## ACCOMPANIMENTS

	half*	full*
ROASTED POTATOES*	\$40	\$75
RED POTATO WEDGES, LIGHTLY SEASONED, GARLIC OIL		
GARLIC MASHED POTATOES*	\$55	\$99
BUTTER, CREAM, GARLIC		
ROASTED VEGETABLES*	\$50	\$90
YELLOW & GREEN SQUASH, BROCCOLI FLORETS, BELL PEPPERS LIGHTLY SEASONED, OLIVE OIL		
BROCCOLI RABE*	\$50	\$90
FRESH GARLIC, OLIVE OIL, CHILI FLAKES		

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## DESSERT PLATTERS

ASSORTED DESSERT PLATTER • \$4.50 PER PERSON  
ASSORTED VARIETY OF OUR FRESHLY BAKED SWEETS

ASSORTED BROWNIES • \$4 PER PERSON  
AN ASSORTMENT OF OUR DELICIOUS, BITE-SIZED BROWNIES

CANNOLI PLATTER

\$2 MINI PER EACH • \$3 LARGE PER EACH

ITALIAN COOKIE PLATTER • \$25 [2 LBS.]

AN ASSORTMENT OF ITALIAN BUTTER COOKIES

ASSORTED COOKIES • \$3.25 PER EACH

FRESH-BAKED COOKIES: CHOCOLATE CHIP, SUGAR, OATMEAL CRAISIN & PEANUT BUTTER

CANNOLI 'CHIPS & DIP' • \$25

SUGAR DUSTED CANNOLI CHIPS, CHOCOLATE CHIP-CANNOLI CREAM FOR DIPPING, GARNISHED WITH FRESH BERRIES

## Custom Cakes

6" ROUND (SERVES 10-15)	\$30
8" ROUND (SERVES 10-15)	\$45
10" ROUND (SERVES 15-25)	\$60
12" ROUND (SERVES 25-35)	\$80

### CAKE OPTIONS

WHITE • YELLOW • CHOCOLATE • BLACK & WHITE • MARBLE • RED VELVET • ALMOND LEMON • CONFETTI • PUMPKIN • RASPBERRY SWIRL

### FILLING OPTIONS

CHOCOLATE MOUSSE • GANACHE • WHITE CHOCOLATE MOUSSE • MOCHA MOUSSE PEANUT BUTTER MOUSSE • STRAWBERRY MOUSSE • RASPBERRY MOUSSE BLUEBERRY MOUSSE • LEMON MOUSSE • OREO MOUSSE • SALTED CARAMEL MOUSSE STRAWBERRY FILLING • RASPBERRY FILLING • CHERRY FILLING • VANILLA BUTTERCREAM CHOCOLATE BUTTERCREAM • ALMOND BUTTERCREAM • MOCHA BUTTERCREAM LEMON BUTTERCREAM • BLUEBERRY BUTTERCREAM • RASPBERRY BUTTERCREAM STRAWBERRY BUTTERCREAM • OREO BUTTERCREAM • CREAM CHEESE FROSTING LEMON CUSTARD • VANILLA CUSTARD

### ICING OPTIONS

VANILLA BUTTERCREAM • CHOCOLATE BUTTERCREAM • WHITE CHOCOLATE BUTTERCREAM MOCHA BUTTERCREAM • LEMON BUTTERCREAM • OREO BUTTERCREAM PEANUT BUTTER BUTTERCREAM • BLUEBERRY BUTTERCREAM STRAWBERRY BUTTERCREAM • RASPBERRY BUTTERCREAM • ALMOND BUTTERCREAM SALTED CARAMEL BUTTERCREAM • CREAM CHEESE FROSTING • GANACHE

## Specialty Cakes

ITALIAN RUM CAKE  
CANNOLI CAKE

AVAILABLE IN ALL SIZES

CHOCOLATE MOUSSE  
TIRAMISU CAKE

10" ROUND ONLY

TIRAMISU HALF SHEET CAKE

## CHEESECAKES

10" ROUND (SERVES 12-16)	\$60
+ADD YOUR CUSTOM FLAVOR	+\$5

### CUSTOM FLAVORS

CHERRY • BLUEBERRY • STRAWBERRY • RASPBERRY  
CARAMEL • PUMPKIN • OREO • GANACHE

## HOMEMADE PIES • \$20

APPLE • APPLE CRUMB • BANANA CREAM  
BLUEBERRY • BLUEBERRY CRUMB • CHERRY  
CHERRY CRUMB • CHOCOLATE CREAM • PUMPKIN  
PECAN • TOLLHOUSE PIE +\$4