



CATERING MENU

ALBANY · LATHAM · SARATOGA

SALADS

	half*	full*
APPLE NUT SPRING*.....	\$42	\$82
SPRING MIX, APPLES, WALNUTS, CRUMBLD 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*.....	\$55	\$99
FRESH MOZZARELLA, CHOPPED TOMATOES, BASIL, ITALIAN VINAIGRETTE		
MOZZARELLA PESTO POMODORO*.....	\$60	\$115
FRESH MOZZARELLA, GRAPE TOMATOES, BASIL PESTO		
MACARONI.....	\$40	\$75
MAYONNAISE, CELERY, PEPPERS		
POTATO*.....	\$40	\$75
MAYONNAISE, MUSTARD, ONION, RELISH		
COLESLAW*.....	\$40	\$75
MAYONNAISE, 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 • \$5⁵⁰ PER PERSON
 ASSORTED COLD CUTS & CHEESES BEAUTIFULLY ARRANGED ON A PLATTER. DRESSINGS ON THE SIDE

+ RELISH PLATTER • +\$2²⁵ 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

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, FRADIAVOLO, 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.

ASSORTED CHIPS • \$1⁹⁹ PER PERSON

PAPER / PLASTIC WARE • \$1²⁵ 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

SPECIALTY PLATTERS

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

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

Classics

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

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CHICKEN

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

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BEEF

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

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

SEAFOOD

	half*	full*
SALMON	\$99	\$198
COD 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*	\$80	\$160

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ACCOMPANIMENTS

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

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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	CHOCOLATE MOUSSE
CANNOLI CAKE	TIRAMISU CAKE
AVAILABLE IN ALL SIZES	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