



# Catering and Delivery Menu

## Daley Hospitality

CUSTOM CATERING

corporate | weddings | social

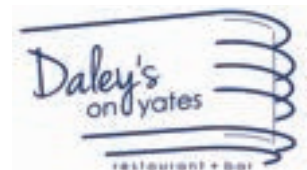
[daleyhospitalitygroup.com](http://daleyhospitalitygroup.com)

518.235.2656

2 Northern Drive, Troy, NY 12182



THE DELAWARE  
RESTAURANT & BAR





daley hospitality group

2 Northern Drive, Troy, NY 12182

[daleyhospitalitygroup.com](http://daleyhospitalitygroup.com) 518.235.2656

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*Executive Chef*  
**Jeffrey Michael**

*Executive Chef*  
**Thomas John "TJ" Keary**



*No worries...  
we've got this!*

*Holiday Celebration*

*Office Lunch*

*Family Gathering*

*Corporate Affair*

## **Ways to Order**

**Call 518-235-2656** and one of our delivery specialists will walk you through the ordering process. Please call by 9 am for same day service – some limitations may apply. Please call for weekend orders.

**Email us at [orders@olddaley.com](mailto:orders@olddaley.com)** with the details of your event and one of our delivery specialists will put a menu together and correspond with you via email. Orders via email must be placed 24 hours prior to your desired delivery time. Please wait for an email or call to confirm your order.





daley hospitality group

2 Northern Drive, Troy, NY 12182  
518.235.2656

*[olddaley.com](http://olddaley.com)*

**Old Daley Custom Catering is a full service corporate and social catering and event planning company serving the expanded Capital District.**

Our professional delivery sales and event planners are happy to assist you in creating and placing your catering order. Whether a simple office meeting for 10 or boxed lunch for 1000, we strive to make the ordering process a simple and enjoyable experience.

Our menus feature gourmet comfort, international and classic recipes all prepared with the same care and concern one would have when preparing food for family. We source local ingredients when possible and most of our items are or can be made gluten free.

\$100.00 minimum for delivery. Deliveries are all done by quote depending on millage.

This menu is for **delivery or pickup** only and is ideal for lunch or dinner. If you are interested in a full-service catered event please ask your event planner for our Service Event Packages or a Custom Menu.



*We source local ingredients when possible*







## about this menu

(10 person minimum for packages)  
(there are minimum purchases for all  
packages and a la cart pans)

**Complete Catered Meals** take the worry out of putting a complete menu together. Packages are balanced with protein, starch and vegetable or salad and all come with rolls and butter, dessert, paper products and serving utensils. Drinks can be ordered a la carte.

**Deli Selections** are offered either as a Sandwich Board complete package OR as Boxed Lunch. Packages come with chips, dessert, paper products and serving utensils. Drinks can be ordered a la carte.

Back by popular demand, **The A-B-C menu** lets you choose your entrée(s), side dishes and dessert from a broad selection of food offerings. Choose from 4 price points based on the number of items desired. These packages come complete with rolls and butter and/or chips, paper products and serving utensils. Drinks can be ordered a la carte.

**Ultimate Pans and Platters** is our a la carte menu. Items can be ordered singly or added to a complete package.

*Most of our items can  
be made gluten free*





# complete catered meals

all meals include rolls, butter, dessert, eco-friendly plates, plastic cutlery, dinner napkin and serving utensils, 10 person minimum per entrée, gluten free options are available. Pages....

## classics

\$18.00 pp

### famous chicken teriyaki

vegetable rice pilaf, garden salad and dressing

### roast pork loin

mushroom dijon sauce, mashed potatoes, kale caesar salad and dressing

### stuffed beef roulades

mushroom gravy, mashed potatoes, garden salad and dressing

### roasted cod

dill & onions, vegetable rice pilaf, garden salad and dressing

### chicken stir fry

white rice, mandarin garden salad and soy ginger dressing

### stuffed chicken florentine

gravy, mashed potatoes, garden salad and dressing

### vegetarian stuffed bell peppers

mashed potatoes, kale caesar salad and dressing







# Italian



## italian classics

### row 1

all \$20.00 pp

#### **chicken parmigiana**

pasta with anna's red sauce, caesar salad and dressing

#### **rigatoni bolognese**

italian green beans, caesar salad and dressing

#### **chicken sinatra**

pasta with tomato cream sauce, garden salad and dressing

#### **meat lovers lasagna**

italian style green beans, caesar salad and dressing

#### **chicken cacciatore**

pasta with oil and garlic, caesar salad and dressing

#### **sausage & peppers**

pasta with anna's red sauce, garden salad and dressing

#### **chicken marsala**

mashed potatoes, garden salad and dressing

### row 2

all \$18.00 pp

#### **white tortellini primavera**

italian meatballs, italian garden salad and dressing

#### **penne alfredo**

with broccoli and chicken, garden salad and dressing

#### **pasta primavera**

(red or white) with grilled chicken, caesar salad and dressing

#### **baked ziti with meatballs**

italian style green beans, caesar salad and dressing

#### **cheese lasagna**

mixed vegetables, italian garden salad and dressing



\*gluten friendly  
options available  
for an upcharge









# complete catered meals continued

all meals include rolls, butter, dessert, eco-friendly plates, plastic cutlery, dinner napkin and serving utensils, 10 person minimum per entrée, gluten free options are available

## signature salads

### **garden or caesar**

grilled chicken, choice of dressing

**\$13.25 pp**

### **cobb**

grilled chicken, boiled egg, bacon, tomato, avocado, bleu cheese dressing

**\$17.25 pp**

### **black and bleu**

sliced bistro steak, bleu cheese crumbles, champagne vinaigrette, fried onions

**\$19.00 pp**

### **autumn harvest salad**

grilled chicken, raisins, candied nuts, celery, champagne dressing

**\$17.25 pp**

### **buffalo chicken salad**

grilled chicken, tomato, cucumber, shredded cheese, ranch dressing

**\$17.25 pp**







## complete catered meals continued

all meals include rolls, butter, dessert, eco-friendly plates, plastic cutlery, dinner napkin and serving utensils, 10 person minimum per entrée, gluten free options are available

### bbq favorites

#### carolina bbq chicken

baked beans, potato or macaroni salad

\$20.00 pp

#### grilled chicken and pulled pork

potato salad and cole slaw

\$24.00 pp

#### bbq beef brisket

garlic mashed potatoes, garden salad and dressing

\$24.00 pp

#### st. louis ribs & grilled chicken

macaroni & cheese, garden salad and dressing

\$24.00 pp



### old daley steakhouse

#### bistro steak

roasted potatoes, corn on the cob, garden salad and dressing

\$33.00 pp

#### ny strip steak

roasted potatoes, corn on the cob, garden salad and dressing

market price



\*gluten friendly options available for an upcharge





## the graduate open house menu

### **chicken teriyaki, st. louis ribs, sausage & peppers**

baked ziti or macaroni and cheese, classic  
potato salad, garden salad and dressing

**\$30.50 pp**

## customer favorites

### **old daley famous pot roast**

savory pot roast with gravy, garlic mashed  
potatoes, sautéed carrots, garden salad and  
dressing

**\$28.25 pp**

### **italian favorites**

chicken parm, eggplant parm, penne w/ anna  
sauce, italian garden salad and dressing

**\$26.75 pp**



## add beverages

### **individual cans of soda**

pepsi, diet pepsi, mist twist, arizona green tea  
**\$1.75 each**

### **bottled spring water**

**\$1.75 each**

### **flavored Seltzers**

**\$1.75 each**

### **coffee service for 12**

regular or decaf coffee  
with all accoutrements  
**\$30.00**

## upgrades

### **eco-friendly cutlery**

**\$1.50 pp**

### **formal serveware**

scalloped black plastic plates, faux silver cutlery  
**\$2.75 pp**

### **disposable chafing dishes**

(includes rack, water pan and sterno)  
**\$17.00 each plus set up fee**

\*gluten friendly options available for an upcharge







## deli meals

served family style with chips, garden salad, dressing, dessert, eco-friendly plates, dinner napkins and plastic cutlery, 10 person minimum per entrée, gluten free bread and wraps available

### hearty panini

• on toasted ciabatta

\$17.50 pp

- steak house beef and cheddar
- honey baked ham and swiss
- caprese with basil pesto
- italian meats with provolone
- grilled tuscan vegetables with brie
- pesto grilled chicken with provolone
- turkey, roasted red pepper & artichoke spread

(+ applewood bacon \$1.50  
each sandwich)

(+ side of pickles \$.35 pp)

*gluten free bread  
and wraps are available*







## artisan croissant

- on a fresh croissant

\$17.75 pp

- roast beef, romaine, tomato, sherry aioli
- roasted turkey, romaine, tomato, herbed mayo
- waldorf chicken salad with celery, walnuts, red grapes, romaine
- fresh mozzarella, roasted red peppers, basil pesto, romaine
- roasted vegetables, garlic hummus, arugula
- sliced grilled chicken with cucumber, romaine, homemade creamy italian (+ cheese \$1.00 each sandwich)  
(+ applewood bacon \$1.50 each sandwich)  
(+ side of pickles \$0.35 pp)

## the classic

- choice of white, rye, wheat or wrap
- includes romaine, tomato & condiment

\$16.25 pp

- oven roasted turkey breast
- roast beef with russian dressing
- honey baked ham
- albacore tuna salad
- grilled vegetables with hummus
- grilled chicken salad

(+ cheese \$1.00 each sandwich)

(+ applewood bacon \$1.50 each sandwich)

(+ side of pickles \$0.35 pp)

\*gluten friendly options available for an upcharge



*Deli*





# boxed lunch

## sandwich or salad

10 person minimum, gluten free bread and wraps available, please call for larger group discounts of 100 or more

### artisan croissant

bag of chips, whole fruit, daley bar and dinner napkin

\$16.00 pp

### chef salad or mandarin salad

grilled chicken, whole fruit, daley bar, and dinner napkin and fork

\$16.00 pp

### classic wrap or sandwich

bag of chips, whole fruit, cookie and dinner napkin

\$13.50 pp

### garden or caesar salad

grilled chicken, whole fruit, cookie, and dinner napkin and fork

\$14.00 pp

### house-made salad dressings:

- balsamic vinaigrette
- dijon vinaigrette
- classic caesar
- creamy golden italian
- buttermilk ranch
- champagne vinaigrette
- soy-ginger vinaigrette

\*gluten friendly options available for an upcharge





# A-B-C *simple* as 1, 2, 3

## build your own meals

### how to order

back by popular demand, this abc menu lets you pick and choose from a large variety of menu offerings. please feel free to ask one of our delivery specialists to assist you with your selections to create a balanced meal.

**first, choose your price point** and make your selections based on the details in the price point box you have chosen.

1 from A  
2 from B  
1 from C  
\$19.00 pp  
(10 person minimum)

1 from A  
3 from B  
1 from C  
\$23.00 pp  
(15 person minimum)

2 from A  
2 from B  
1 from C  
\$25.00 pp  
(15 person minimum)

2 from A  
3 from B  
1 from C  
\$29.50 pp  
(15 person minimum)

#### a. choose your entrée(s)

#### b. choose your side dishes

#### c. choose your dessert

packages include rolls and butter, eco-friendly plates, plastic cutlery, dinner napkin and serving utensils. gluten free options are available.

#### additions

assorted hot and cold beverages for purchase (see page 22 for details).

#### upgrades

eco-friendly cutlery, formal serveware and disposable chafing dishes for purchase (see page 22 for details).

\*gluten friendly options available for an upcharge



# Selection A

## entrées

### favorites

- grilled chicken teriyaki
- chicken divan with broccoli
- chicken cordon bleu
- coq au vin
- chicken madiera
- mediterranean chicken
- stuffed chicken florentine
- stuffed beef roulades
- soy ginger chicken stir-fry
- home-style meatloaf
- dijon roast pork loin with mushroom gravy
- sliced turkey breast with gravy
- tilapia with grilled tomato coulis
- stuffed portobellos
- stuffed bell peppers with lentil & kale
- cod with dill, onion & white wine
- parmesan crusted cod with buerre blanc
- beef stir-fry (+ \$1.50 pp)
- savory pot roast with gravy (+ \$3.50 pp)
- sesame ginger salmon or salmon with basil crème (+ \$9.75 pp)



### italian

- chicken cacciatore
- chicken marsala
- chicken parmigiana (+ \$1.00 pp)
- chicken piccata
- chicken sinatra
- stuffed sole florentine
- old world sausage & peppers
- italian meatballs
- eggplant parmigiana
- meat lover's lasagna
- cheese lover's lasagna
- baked ziti
- penne alfredo with broccoli
- penne with vodka sauce
- pesto penne with grilled chicken
- red pasta primavera
- white pasta primavera
- rigatoni bolognese
- white tortellini primavera
- farfalle with mushrooms and sage butter cream
- farfalle pasta with sundried tomato cream
- tuscan farfalle pasta with white beans, tomatoes, spinach and onions



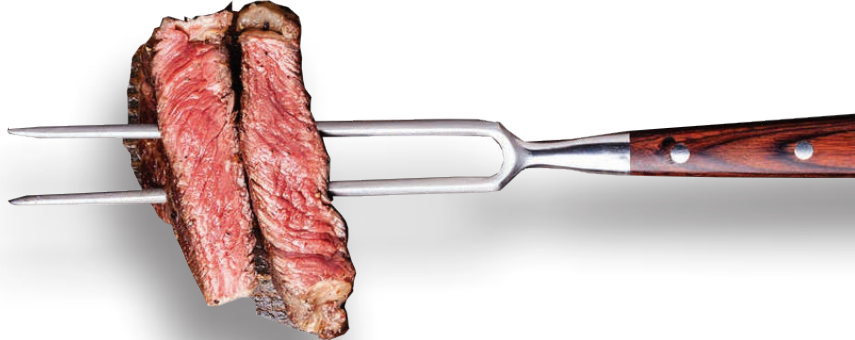


# Selection A

## entrées

### bbq

- bbq chicken
- bbq st. louis ribs
- pulled pork
- angus burgers (6 oz.)
- vegetarian burgers
- all beef hot dogs
- vegetarian dogs
- rosemary bone-chicken (half)(+ \$3.00 pp)
- beef brisket (+ \$4.00 pp)



### deli platters

- assorted panini's
- assorted classic sandwiches
- assorted classic wraps
- assorted croissant sandwiches (refer to pages 14 & 15 for selection)





# Selection B

## accompaniments sides and salads

### cold

- garden salad
- caesar salad
- italian garden salad
- kale caesar salad
- mandarin garden salad
- autumn harvest salad
- strawberry spinach salad  
(+ \$1.50 pp)
- dijon red potato salad
- famous bacon potato salad
- old fashioned potato salad
- grilled vegetable pasta salad
- tomato-basil pasta salad
- barley salad with lemon and arugula
- balsamic spinach noodles
- sesame noodles
- macaroni salad
- quinoa tabouleh with fresh feta
- corn & black bean salad
- cold green bean salad
- tuscan bean salad



- fresh fruit salad
- fresh fruit platter
- balsamic grilled vegetables
- dijon grilled vegetables
- pineapple coleslaw
- traditional coleslaw

### additions

- bleu cheese crumbles  
(+ \$1.00 pp)
- shredded cheddar  
(+ \$0.50 pp)

### house-made salad dressings

- balsamic vinaigrette
- dijon vinaigrette
- classic caesar
- creamy golden italian
- buttermilk ranch
- champagne vinaigrette
- soy-ginger vinaigrette



# Selection B

## accompaniments sides and salads

### hot

- savory black bean and rice
- italian style green beans
- sautéed carrots
- roasted broccoli and cauliflower
- seasonal mixed vegetable sauté
- roasted potatoes, onions, and carrots
- broccoli au gratin
- roasted broccoli
- green beans almondine
- roasted cauliflower
- corn on the cob
- mashed potatoes
- red skin mashed potatoes
- garlic mashed potatoes
- scalloped potatoes
- potatoes au gratin



- oven roasted potatoes
- sweet potatoes
- glazed sweet potatoes
- mashed sweet potatoes
- vegetable rice pilaf
- jasmine rice
- herbed brown rice
- penne with vodka sauce (+ \$1.75 pp)
- homemade mac & cheese (+ \$1.50 pp)
- penne alfredo
- pasta with anna's red sauce
- homemade bread stuffing





# Selection C

## desserts

### dessert selection

- cookies & brownies
- gourmet shortbread daley bars
- brownie platter
- cookie platter



### add beverages

#### individual cans of soda

pepsi, diet pepsi, mist twist, arizona green tea  
\$1.75 each

#### bottled spring water

\$1.75 each

#### flavored seltzers

\$1.75 each

#### coffee service for 12

regular or decaf coffee with all accoutrements  
\$30.00

### upgraded paper and plastic

#### eco-friendly cutlery

\$1.00 pp

#### formal serveware

scalloped black plastic plates, faux silver cutlery  
\$2.75 pp

#### disposable chafing dishes

(includes rack, water pan and sterno)  
17.00 each plus set up fee











# ultimate pans & platters

prices are per person. 10 person minimum per item. most menu items can be prepared gluten free along with vegan and vegetarian options. all available upon request.

## cold salads

- 
- 
- garden salad  
\$3.00 pp
  - caesar salad  
\$3.00 pp
  - italian garden salad  
\$4.25 pp
  - kale caesar salad  
\$4.00 pp
  - mandarin garden salad  
\$4.25 pp
  - primo pear and bleu cheese salad  
\$4.75 pp
  - caprese garden salad  
\$4.75 pp
  - dijon red potato salad  
\$3.75 pp
  - red potato salad with fresh dill  
\$3.75 pp
  - famous potato salad (bacon)  
\$3.75 pp
  - old fashioned potato salad  
\$3.75 pp
  - grilled vegetable pasta salad  
\$3.75 pp
  - tomato-basil pasta salad  
\$3.75 pp
  - pesto pasta salad with peas  
\$3.75 pp
  - balsamic spinach noodles  
\$3.75 pp
  - sesame noodles  
\$3.75 pp
  - classic macaroni salad  
\$3.75 pp
  - autumn harvest salad  
\$4.25 pp
  - strawberry spinach salad  
\$4.25 pp
  - barley salad with lemon & arugula  
\$4.25 pp
  - quinoa tabbouleh with fresh feta  
\$4.25 pp
  - corn & black bean salad  
\$3.75 pp

\*gluten friendly options available for an upcharge



## house-made salad dressings

- balsamic vinaigrette
- dijon vinaigrette
- creamy golden italian
- buttermilk ranch classic caesar
- champagne vinaigrette
- soy-ginger vinaigrette

## add

- bleu cheese, shredded cheese or chop chop any salad (+ \$0.50 pp)

- cold green bean salad  
\$3.75 pp
- tuscan bean salad  
\$3.75 pp
- balsamic grilled vegetables  
\$4.25 pp
- dijon grilled vegetables  
\$4.25 pp
- pineapple coleslaw  
\$3.75 pp
- traditional coleslaw  
\$3.75 pp
- fresh fruit salad  
\$4.25 pp
- fresh fruit platter  
\$4.25 pp

*Cold Salads*





# Entrée

## ultimate pans & platters

prices are per person. 10 person minimum per item. most menu items can be prepared gluten free along with vegan and vegetarian options. all available upon request.



### entrée favorites

- grilled chicken teriyaki  
\$8.00 pp
- chicken cordon bleu  
\$8.50 pp
- chicken madeira  
\$8.50 pp
- chicken coq au vin  
\$8.50 pp
- mediterranean chicken  
\$8.50 pp
- rosemary bone-in chicken (half)  
\$9.75 pp
- stuffed florentine chicken  
\$8.50 pp
- stuffed beef roulades  
\$8.50 pp
- soy ginger chicken stir fry  
\$8.00 pp
- teriyaki beef stir fry  
\$10.25 pp



- specialty steaks & roasts  
market
- home-style meatloaf  
\$6.25 pp
- savory pot roast with gravy  
\$15.00 pp
- dijon roast pork loin  
with mushroom gravy  
\$7.00 pp
- oven roasted turkey breast & gravy  
\$8.50 pp
- cod with dill, onion & white wine  
\$11.00 pp
- salmon - sesame ginger or basil crème  
\$17.00 pp
- vegetable stuffed portobello's  
\$7.00 pp
- stuffed bell peppers with lentils & kale  
\$7.00 pp



\*gluten friendly options available  
for an upcharge



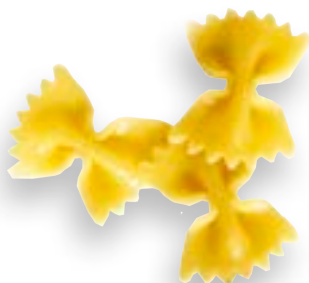
# Italian

## ultimate pans & platters

prices are per person. 10 person minimum per item. most menu items can be prepared gluten free along with vegan and vegetarian options. all available upon request.

### italian entrées

- chicken cacciatore  
\$8.50 pp
- chicken marsala  
\$8.50 pp
- chicken parmigiana  
\$8.50 pp
- chicken piccata  
\$8.50 pp
- chicken sinatra  
\$9.00 pp
- stuffed haddock florentine  
\$9.00 pp
- old world sausage & peppers  
\$7.50 pp
- anna's italian meatballs (1 each)  
\$2.50 each
- eggplant parmigiana  
\$6.50 pp
- meat lover's lasagna  
\$7.00 pp
- cheese lover's lasagna  
\$6.00 pp



- traditional baked ziti  
\$5.75 pp
- penne alfredo with broccoli  
\$4.75 pp
- penne with vodka sauce  
\$5.75 pp
- pesto penne with grilled chicken  
\$7.25 pp
- red pasta primavera  
\$4.75 pp
- rigatoni bolognese  
\$7.25 pp
- white pasta primavera  
\$4.75 pp
- white tortellini primavera  
\$5.75 pp
- farfalle with mushrooms & sage butter cream  
\$4.75 pp
- farfalle with sundried tomato cream  
\$4.75 pp
- tuscan farfalle pasta with white beans, tomatoes, spinach & onions  
\$4.75 pp





# ultimate pans & platters

prices are per person. 10 person minimum per item. most menu items can be prepared gluten free along with vegan and vegetarian options. all available upon request.

## bbq entrées

- bbq chicken boneless breast  
**\$8.00 pp**
- bone-in chicken (half chicken)  
**\$10.25 pp**
- lone star beef brisket  
**\$11.50 pp**
- bbq st. louis ribs  
**\$2.75 each**
- angus burgers (6 oz.)  
**\$8.00 pp**
- smoked pulled pork  
**\$6.50 pp**
- vegetarian burgers  
**\$8.50 pp**
- hot dogs  
**\$5.00 pp**
- vegetarian dogs  
**\$5.25 pp**
- beef sliders with the fixin's  
**\$4.25 pp**
- mini hot dogs with the fixin's  
**\$2.75 pp**
- mini grilled chicken sandwiches with "geno" sauce & cheese  
**\$4.25 pp**
- mini pulled pork grinders with classic slaw  
**\$4.25 pp**
- littleneck clams in a white wine, garlic broth  
**\$425.00 full bushel**  
**\$215.00 half bushel**



## hot sides

- sautéed carrots  
**\$2.75 pp**
- seasonal mixed vegetable sauté  
**\$3.25 pp**
- roasted potatoes with onions and carrots  
**\$3.50 pp**
- broccoli au gratin  
**\$4.25 pp**
- roasted broccoli  
**\$3.75 pp**
- roasted cauliflower  
**\$3.75 pp**
- roasted broccoli & cauliflower  
**\$3.75 pp**
- green beans almonline  
**\$3.50 pp**
- italian style green beans  
**\$3.75 pp**
- corn on the cob  
**\$3.00 pp**
- home style baked beans  
**\$3.25 pp**
- savory black beans and rice  
**\$4.50 pp**
- baked beans with bacon  
**\$3.25 pp**



\*gluten friendly options available for an upcharge

# ultimate pans & platters

prices are per person. 10 person minimum per item. most menu items can be prepared gluten free along with vegan and vegetarian options. all available upon request.

## hot sides

continued

- baked potato with butter & sour cream  
**\$3.75 pp**
- twice baked potato  
**\$5.25 pp**
- mashed potatoes  
**3.50 pp**
- red skin mashed potatoes  
**\$3.50 pp**
- garlic mashed potatoes  
**\$3.50 pp**
- scalloped potatoes  
**\$3.75 pp**
- potatoes au gratin  
**\$4.00 pp**
- oven roasted potatoes  
**\$3.50 pp**
- roasted sweet potatoes  
**\$4.00 pp**
- glazed sweet potatoes  
**\$4.00 pp**
- mashed sweet potatoes  
**\$4.00 pp**
- vegetable rice pilaf  
**\$2.75 pp**
- jasmine rice  
**\$2.75 pp**
- herbed brown rice  
**\$2.75 pp**
- homemade mac & cheese  
**\$5.25 pp**
- penne alfredo  
**\$5.25 pp**
- penne w/ vodka sauce  
**\$5.25 pp**
- pasta w/ anna's red sauce  
**\$4.00 pp**
- homemade bread stuffing  
**\$3.75 pp**

\*gluten friendly options available for an upcharge



# ultimate pans & platters

prices are per person. 10 person minimum per item. most menu items can be prepared gluten free along with vegan and vegetarian options. all available upon request.

## deli selections

- assorted classic deli sandwiches  
**\$8.50 pp**
- assorted classic deli wraps  
**\$8.50 pp**
- assorted mini deli sandwiches  
**\$4.25 pp**
- meat & cheese platter (with deli rolls, lettuce, tomato, condiments)  
**\$9.50 pp**
- artisan croissant sandwiches  
**\$9.75 pp**
- assorted hearty panini's  
**\$10.00 pp**

## add

- cheese  
+ **\$1.10 each sandwich**
- applewood bacon  
+ **\$1.40 each sandwich**
- side of pickles  
+ **\$.40 per person**
- chips  
+ **\$1.10 pp**

## desserts & fresh fruit

- homemade cookies (1 pp)  
**\$1.50 pp**
- homemade brownies (1 pp)  
**\$1.50 pp**
- cookies & brownies (1 pp)  
**\$1.50 pp**
- gourmet shortbread daley bars (1 pp)  
**\$2.00 pp**
- cookies, brownies & bars (1 pp)  
**\$1.75 pp**
- fresh fruit salad  
**\$4.00 pp**
- fresh fruit platter  
**\$4.00 pp**



## upgraded desserts

- 10in old fashion apple pie  
**\$27.50**
- 10in traditional pumpkin pie  
**\$22.00**
- 10in double layer carrot cake  
**\$48.50**
- 10in chocolate cake  
**\$48.50**
- 10in ny style cheesecake  
**\$55.00**
- macerated strawberries  
**\$7.15/pt**

\*gluten friendly options available an upcharge





# breakfast menu

10 Person Minimum

\*gluten friendly options available an upcharge

## continental breakfast

\$12.75 pp

- fruit platter
- assorted pastries
- bagels, cream cheese & butter
- basic paper & plastic

## breakfast extravaganza

\$20.50 pp

- scrambled eggs
- choice of bacon or sausage
- oven roasted potatoes w/  
sautéed onions & peppers
- fruit platter
- assorted pastries
- bagels, cream cheese & butter
- basic paper & plastic

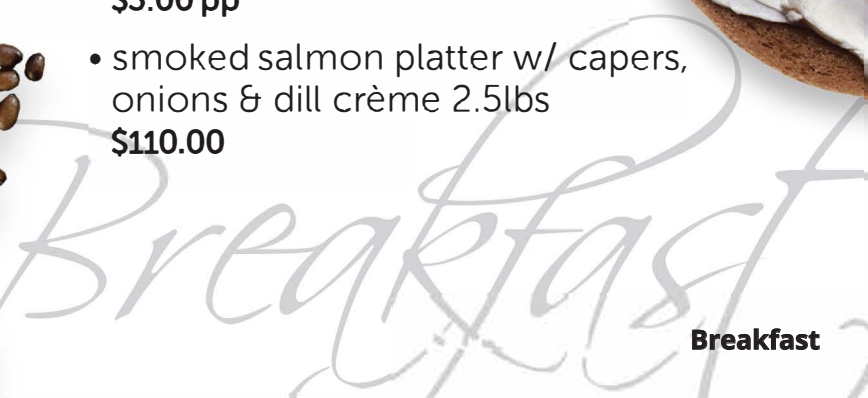
## breakfast beverages

- bottled orange juice  
\$1.75 each
- bottled spring water  
\$1.75 each
- poland sparkling spring water flavors  
\$1.75 each
- coffee service for 12 regular or decaf  
coffee with all accoutrements  
\$30.00



## a la cart selection

- french toast casserole  
\$6.00 pp
- crustless quiche  
(swiss, mushroom & spinach/ cheddar,  
bacon & grape tomato/crumbled  
sausage,pepper & onion/ loaded  
veggie)  
\$6.00 pp
- scrambled eggs  
\$4.25 pp
- crispy bacon (2 pieces pp)  
\$3.25 pp
- maple sausage links (2 pieces pp)  
\$3.25 pp
- oven roasted potatoes w/ sautéed  
onions & peppers  
\$3.25 pp
- fruit platter  
\$4.25 pp
- assorted pastries  
\$2.25 pp
- bagels, cream cheese & butter  
\$3.00 pp
- smoked salmon platter w/ capers,  
onions & dill crème 2.5lbs  
\$110.00



# ultimate pans & platters

small serves 10-15. medium serves 25-30. large serves 40-45. most menu items can be prepared gluten free along with vegan and vegetarian options. all available upon request.

## a la carte additions

### 2 liter bottles

pepsi, diet pepsi, mist twist  
\$3.50 each

### individual cans of soda

pepsi, diet pepsi, mist twist, arizona green tea  
\$1.75 each

### bottled spring water

\$1.75 each

### poland sparkling spring water flavors

\$1.75 each

### coffee service for 12

regular or decaf coffee with all accouterments  
\$30.00

### rolls and butter

(10 person minimum)  
\$1.50 pp

### sliced italian bread and butter

(2 slices per person)  
\$1.00 pp

### basic paper and plastic package

(bio-plate, dinner napkin, black plastic fork and knife, paper tablecloth)  
\$1.50 pp

### eco-friendly paper and plastic

(10 person minimum) (bio-plate, dinner napkin, bio fork and knife, paper tablecloth)  
\$2.00 pp

### formal paper and plastic

(10 person minimum) (black scalloped dinner plate, dinner napkin, faux silver fork and knife, paper tablecloth)  
\$2.75 pp

### disposable chafing dishes

(includes rack, water pan and sterno)  
\$17.00 each plus set up fee

## party platters

### antipasto

capicola, salami, pepperoni, provolone, roasted red peppers, grilled artichoke hearts, pepperoncini, green and black olives on a bed of mixed greens with balsamic vinaigrette and grated parmesan

small \$78 • medium \$145 • large \$215

### baked brie en croust

**sweet:** raspberry sauce, honey & walnut, golden raisin & apricot

**savory:** provencal chutney, pesto & sundried tomato, caramelized onion & mushroom

medium (2.25 lbs) \$85.00

### classic cheese medley

choose 3:

new york cheddar, swiss, jalapeno jack, dill havarti, smoked gouda, jarlsberg, served with redgrapes, crackers & flatbreads

small \$58 • medium \$110 • large \$162

### crudite of garden vegetable

carrots, red peppers, broccoli, cauliflower, celery, cherry tomatoes, olives, served with herb dip

small \$37 • medium \$68 • large \$110

### fresh fruit

honeydew, cantaloupe, pineapple, grapes, strawberries, blueberries

small \$42 • medium \$79 • large \$110

**add coconut mousse:**

pint \$10.00 • quart \$19.75

### sliced new york strip platter

roasted red peppers & horseradish crème sauce  
market price





# ultimate pans & platters

small serves 10-15. medium serves 25-30. large serves 40-45. most menu items can be prepared gluten free along with vegan and vegetarian options. all available upon request.

## party platters

### grilled mediterranean selection

artichoke hearts & green beans, roasted grape tomatoes, red peppers, grilled olives, caper berries & pepperoncini, served with roasted red pepper hummus, dill raita & grilled naan bread

**small \$58 • medium \$115 • large \$162**

### jumbo shrimp cocktail

served with spicy cocktail sauce & lemon wedges

**per piece \$2.25 (recommended 3 pieces per person)**

### 7-layer nacho supreme

taco dip, shredded lettuce & cheddar, salsa, diced red onion & black olives, jalapeno, cilantro, served with homemade corn tortillas

**small \$47**

### smoked salmon platter

smoked salmon, chopped egg, diced red onion, capers, dill cream, lemon & rye rounds

**medium (2.5 lbs) \$105**

### traditional charcuterie

capicola, genoa salami, hard pepperoni, prosciutto, provolone, pepper delights, bleu cheese stuffed olives, served with basil dipping oil & crusty baguette

**small \$52 • medium \$100 • large \$147**

## party platters

### trio of gourmet dips

choose 3: sundried tomato & olive, bacon bleu, caramelized onion, spinach artichoke, bacon horseradish, bleu cheese walnut, white bean hummus, roasted red pepper hummus, served with crackers & flatbreads

**medium \$53 • large \$79**

