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AMISH CATERING DEDICATED TO BRINGING THE FRESH PRODUCTS, WHOLESOME INGREDIENTS, INNOVATIVE FOOD CONCEPTS AND QUALITY SERVICE TO NEW YORKERS. QUALITY, CONSTANT INNOVATION AND EXPERIENCE INTERNATIONAL CUISINES ARE OUR GUARANTEE. LARGE OR SMALL; WE STRIVE TO MAKE EACH ORDER A SUPERIOR CULINARY EXPERIENCE...

www.amishfinefood.com

MORNING SELECTIONS

6 GUESTS MINIMUM

A LA CARTE PASTRIES

\$5.99pp

ASSORTMENT OF FRESHLY BAKED CROISSANTS, MUFFINS, DANISHES, SCONES AND BAGELS, SERVED WITH CHEESE, SWEET CREAM BUTTER AND JELLY

+ WITH ADDITIONAL FRESH FRUIT SALAD

\$10.99pp

BAGEL MEDLEY

\$3.99pp

ASSORTMENT OF FRESHLY BAKED BAGELS GARNISHED WITH BERRIES AND GRAPES SERVED WITH CREAM CHEESE, SWEET CREAM BUTTER AND JELLY

+ WITH ADDITIONAL FRESH FRUIT SALAD

\$8.99pp

CONTINENTAL BREAKFAST

\$9.99pp

ASSORTMENT OF FRESHLY BAKED MUFFINS, DANISHES, SCONES, CROISSANTS AND BAGELS SERVED WITH CREAM CHEESE, SWEET CREAM BUTTER, AND JELLY ACCOMPANIED WITH FRESH ORANGE JUICE AND CHOICE OF HOUSE BLEND COFFEE, DECAF COFFEE OR ASSORTED FINE TEAS

+ WITH ADDITIONAL FRESH FRUIT SALAD

\$13.99pp

COUNTRY BREAKFAST

\$12.99pp

SCRAMBLED EGG, CHOICE OF BACON, CANADIAN HAM OR ITALIAN SAUSAGE ACCOMPANIES WITH OVEN BAKED BREAKFAST FRIES AND TOASTED SLICED BREAD SERVED WITH BUTTER AND JELLY. FRESH SQUEEZED ORANGE JUICE, AND CHOICE OF HOUSE BLEND COFFEE, DECAF COFFEE OR ASSORTED FINE TEAS

+ CHOICE OF TRADITIONAL or WHOLE WHEAT ENGLISH MUFFIN

\$1.49pp

+ CHOICE OF FRENCH CROISSANT

\$2.49pp

ENGLISH MUFFIN & FRENCH CROISSANT MEDLEY

\$8.99pp

SCRAMBLED EGG ON ENGLISH MUFFIN AND FRENCH CROISSANT WITH CHOICE OF BACON, CANADIAN HAM OR ITALIAN SAUSAGE OR SWISS CHEESE

HOUSE OWN FRENCH TOAST ~2 pieces~

\$7.99pp

SERVED WITH FRESH MAPLE SYRUP, CARAMELIZED BANANAS AND MIXED BERRIES

HOUSE OWN PANCAKE ~2 pieces~

\$7.99pp

SERVED WITH FRESH MAPLE SYRUP, CARAMELIZED BANANAS AND MIXED BERRIES

CHILLED CREPE ~2 pieces~

\$10.99pp

FRENCH STYLE CREPE WITH MIXED BERRIES AND MASCARPONE CHEESE SERVED WITH RASPBERRY SAUCE

MORNING ADDITIONS

6 GUESTS MINIMUM

HARD BOILED EGG SAMPLER \$3.99pp
ORGANIC HARD BOILED EGGS ON BABY SPINACH GARNISHED WITH CAPERS AND TOMATOES

SMOKED SALMON SAMPLER \$13.99pp
FINEST NORVEGIAN SMOKED SALMON GARNISHED WITH SLICED TOMATOES, BERMUDA ONIONS, CAPERS, LEMON WEDGES, SERVED WITH ASSORTED MINI BAGELS AND PUMPERNICKEL BREAD

⊕ **WITH ADDITIONAL CHOICE OF VEGETABLE or SCALLION CREAM CHEESE** \$14.49pp

MINI BREAKFAST SANDWICHES \$10.99pp
SMOKED SALMON ON PUMPERNICKEL BREAD AND, PEANUT BUTTER ON RAISIN NUT BREAD, SCRAMBLED EGGS ON BITE SIZE WRAPS, AND CIGAR BOREK

CHOICE OF DANONE / COBANI / STONY FIELD / BROWN COW YOGURT SAMPLER \$2.49pp
ASSORTMENT OF INDIVIDUAL PLAIN, LOW-FAT AND FRUITY YOGURT CUPS

YOGURT PARFAIT \$5.50pp
REFRESHING FRUIT AND BERRIES SURROUNDED BY COOL, CREAMY LOW-FAT YOGURT, HONEY WITH CRUNCHY GRANOLA TOPPING

FRESH FRUIT SAMPLER \$6.99pp
THREE TYPES OF SEASONAL SLICED FRESH FRUITS GARNISHED WITH MIXED BERRIES AND GRAPES

⊕ **WITH ADDITIONAL HOUSE OWN BERRY DIP** \$7.50pp

BERRY SAMPLER SELECTION OF SEASONAL BERRIES \$7.99pp

⊕ **WITH ADDITIONAL CREME FRAICHE** \$8.99pp

CITRUS SAMPLER \$6.99pp
COLORFUL ARRANGMENT OF SEASONAL CITRUS WEDGES GARNISHED WITH MIXED BERRIES

WHOLE FRUIT SAMPLER* \$5.99pp
COLORFUL COMPOSITION OF RED DELICIOUS APPLES, GRANNY SMITH APPLES, VALENCIA ORANGES, BABY BANANAS AND SEEDLES GRAPES

* Assorted four types of seasonal fruit

~ pp: Per Person

SANDWICHES & WRAPS

6 GUESTS MINIMUM

AMISH MARKET BOUNTIFUL PLATTERS OFFER SOMETHING FOR EVERY APPETITE. FINEST INGREDIENTS AND OUR ARTISAN BREADS ARE ARTFULLY DISPLAYED WITH JUST THE RIGHT ACCOMPANIMENTS TO ENTICE YOUR GUESTS

SANDWICH & WRAP MEDLEY \$12.99pp
UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS ON A VARIETY OF ARTISAN BREADS, BAQUETTES, ROLLS AND WRAPS

AMISH WRAPSODY SAMPLER \$12.99pp
HOUSE SELECT ASSORTED COLORFUL OVERSTUFFED WRAPS ARTFULLY DISPLAYED ON A TRAY WITH ASSORTED CHIPS

PANINI SAMPLER \$13.99pp
OUR SEASONED OVEN BAKED TASTY FLATBREADS STUFFED WITH HAM, ROAST BEEF, PASTRAMI, SALAMI, TURKEY, AND CHICKEN COMBINATIONS. GRILLED TO PERFECTION, CUT INTO WEDGES AND ARRANGED ON A PLATTER

THE HOUSE CARVING STATION - MAKE YOUR OWN SANDWICHES - \$12.99pp
THE FINEST ASSORTED SLICED MEATS, CHEESES, AND GOURMET INGREDIENTS. FRESHLY BAKED BREADS SERVED WITH LETTUCE, TOMATO, DILL, PICKLES, MAYONNAISE AND MUSTARD

CHIPS SAMPLER \$6.99pp
ASSORTED POTATO, VEGETABLE AND TORTILLA CHIPS. SERVED WITH HOUSE OWN DIP AND SALSA

INDIVIDUAL ASSORTED BAG OF CHIPS \$2.49pp

SIGNATURE SELECTION SANDWICHES \$12.99pp

SALAMI SANDWICHES

CERVELAT SALAMI CERVELAT SALAMI, BRIE CHEESE, LETTUCE AND TOMATO
GENOA GENOA SALAMI, SWISS CHEESE, LETTUCE, TOMATO AND DIJON MUSTARD
SOPRESSATA SOPRESSATA SALAMI, PROVOLONE CHEESE, ROASTED PEPPER, GREEN LETTUCE, TOMATOES

ROAST BEEF & HAM SANDWICHES

BLACK FOREST SANDWICH BLACK FOREST HAM, ROASTED RED PEPPERS, BRIE, LETTUCE, TOMATOES
ROAST BEEF SANDWICH ROAST BEEF, SUNDRIED TOMATO, GREEN LEAF LETTUCE, ROASTED PEPPERS
CUBAN SANDWICH CHERRY WOOD HAM, DELI STYLE HAM, SWISS CHEESE, AND PICKLES
CLASSIC BEEF SANDWICH ROAST BEEF, CHEDDAR CHEESE, LETTUCE AND TOMATOES

VEGETARIAN SANDWICHES

GOAT FRESH GOAT CHEESE, BABY ARUGULA AND TOMATOES
AVOCADO AVOCADO, CUCUMBER, MESCLUN AND TOMATOES
BLUE BLUE CHEESE, GRANY SMITH APPLES, WALNUT AND MESCLUN
EGGPLANT ROASTED EGGPLANT, FETA CHEESE AND ROASTED PEPPERS
OCEAN TUNA ALBACORE TUNA, CAPERS AND FRESH DILL MAYONNAISE
SHRIMP BABY SHRIMP, CELERY, RED ONION AND CRACKED BLACK PEPPER
MOZZARELLA FRESH MOZZARELLA, BASIL, SUN DRIED TOMATO AND OLIVE OIL
GRILLED VEGGIE GRILLED VEGETABLES, PARMESAN CHEESE AND ALFALFA SPROUT
HUMMUS HOUSEMADE HUMMUS, CUCUMBER, ONION, TOMATO AND ALFALFA SPROUT

SANDWICHES & WRAPS

6 GUESTS MINIMUM

POULTRY SANDWICHES

BBQ CHICKEN BBQ SAUCE, LETTUCE, TOMATO, EXTRA VIRGIN OLIVE OIL AND BALSAMIC
AMISH TURKEY HOUSEMADE ROASTED TURKEY, SWISS CHEESE, LETTUCE AND TOMATOES
CHICKEN FIESTA GRILLED CHICKEN BREAST, MUENSTER CHEESE, TOMATOES, ALFALFA SPROUT
CHICKEN MUSHROOM GRILLED CHICKEN, MUSHROOM, FRESH MOZZARELLA, ROASTED PEPPERS
HONEY TURKEY HONEY TURKEY BREAST, BRIE CHEESE, FRESH PEPPER, AND GRANNY SMITH APPLE

OVERSTUFFED WRAPS

TOFU TOFU, WATERCRESS, AND SUNDRIED TOMATOES
CURRY CHICKEN CURRY CHICKEN SALAD, LETTUCE, TOMATOES
CRANBERRY TURKEY TURKEY, CRANBERRY SAUCE, MESCLUN SALAD
VEGGIE GRILLED VEGETABLES, ALFALFA SPROUT, PROVOLONE CHEESE
GRILLED CHICKEN GRILLED CHICKEN, ROASTED PEPPERS, AND SALSA SAUCE
TUNA SALAD TUNA, ROASTED PEPPER, ALFALFA SPROUT, ONION AND LETTUCE
EGG SALAD HOMEMADE EGG SALAD, LETTUCE, AND FRESH CRUSHED BLACK PEPPER
GRILLED CHICKEN PESTO PESTO SAUCED GRILLED CHICKEN AND FRESH MOZZARELLA
FRESH MOZZARELLA FRESH MOZZARELLA, SUNDRIED TOMATOES, ALFALFA SPROUT AND BASIL
HONEY LOVERS HONEY TURKEY, HONEY HAM, BRIE CHEESE, GREEN APPLES, ROASTED PEPPERS, LETTUCE

COMBO SELECTION \$13.99^{pp}

SERRANO COMBO SERRANO HAM, CHORIZO HAM, ROASTED PEPPERS AND BALSAMIC VINEGAR
MORTADELLA COMBO MORTADELLA, PROSCIUTTO, SOPRESSATA SALAMI, ROASTED PEPPERS, LETTUCE, TOMATO, CAPER AND BALSAMIC VINEGAR

CELEBRATION SELECTION \$14.99^{pp}

CRABCAKE SANDWICH CRABCAKE, COLE SLAW AND HOMEMADE TARTAR SAUCE
GRILLED SALMON SANDWICH GRILLED SALMON, ARUGULA, TOMATOES AND MAYONNAISE
GRILLED SHRIMP SANDWICH GRILLED SHRIMP, GREEN LEAFS, SUNDRIED TOMATOES, AND GARLIC
SMOKED SALMON SANDWICH SMOKED SALMON, DILL CREAM CHEESE, CUCUMBERS AND TOMATOES

SUB HERO SANDWICHES

MINIMUM 3 ~ MAXIMUM 6 FEET

3 Foot serves 12 to 15 people ~ 4 Foot serves 16 to 20 ~ 6 Foot serves 24 to 30

ALL SUB HEROS COME WITH YOUR CHOICE OF CLASSIC GARDEN SALAD, CLASSIC POTATO SALAD OR COLE SLAW

PARTY SUB HERO \$49.99^{pf}
HOUSE ROAST TURKEY, HAM, MORTADELLA, SOPRESSATA, PROSCIUTTO, FRESH MOZZARELLA WITH MESCLUN AND HOLLAND TOMATOES

VEGETARIAN SUB HERO \$44.99^{pf}
ASSORTED GRILLED VEGETABLES, LETUCE, TOMATOES, ALFALFA SPROUT AND PARMESAN CHEESE

* ALL SANDWICHES AND WRAPS CUT IN HALF, THIRD OR BITE SIZE

** CHOICE OF DRESSINGS;

BASIL PESTO, HONEY MUSTARD, RUSSIAN DRESSING, CRANBERRY SAUCE, OLIVE OIL & BALSAMIC VINEGAR

SANDWICH PRIX FIXE

6 GUESTS MINIMUM

BASIC COMBO

\$16.99^{pp}

UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVER STUFFED WRAPS WITH

- ⊕ **ADDITIONALL** YOUR CHOICE OF APPETIZER GREEN SALAD or
APPETIZER PASTA OF THE DAY

CLASSIC COMBO

\$19.99^{pp}

UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS WITH

- ⊕ **ADDITIONALL** APPETIZER GREEN SALAD OF THE DAY and
- ⊕ **ADDITIONALL** APPETIZER PASTA SALAD OF THE DAY

NEW YORK COMBO

\$22.99^{pp}

UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS WITH

- ⊕ **ADDITIONALL** APPETIZER GREEN SALAD OF THE DAY and
- ⊕ **ADDITIONALL** APPETIZER PASTA SALAD OF THE DAY and
- ⊕ **ADDITIONALL** COOKIES AND BARS

DELUXE COMBO

\$23.99^{pp}

UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS WITH

- ⊕ **ADDITIONALL** APPETIZER GREEN SALAD OF THE DAY and
- ⊕ **ADDITIONALL** APPETIZER PASTA SALAD OF THE DAY and
- ⊕ **ADDITIONALL** FRESH FRUIT SAMPLER

AMISH COMBO

\$25.99^{pp}

UNIQUE & DELICIOUS ASSORTMENT OF SIGNATURE SANDWICHES AND OVERSTUFFED WRAPS WITH

- ⊕ **ADDITIONALL** APPETIZER GREEN SALAD OF THE DAY and
- ⊕ **ADDITIONALL** APPETIZER PASTA SALAD OF THE DAY and
- ⊕ **ADDITIONALL** FRESH FRUIT SAMPLER and
- ⊕ **ADDITIONALL** COOKIES AND BARS

SANDWICH LUNCH BOXES

\$26.99^{pp}

CHOICE OF SIGNATURE SELECTION OF SANDWICHES, MESCLUN GREENS, COOKIES & BROWNIES AND FRUIT SALAD IN A LUNCH BOX

GREEN SALAD OPTIONS

GARDEN SALAD ~ MEDITERRANEAN SALAD ~ MIXED GREEN SALAD ~ CAESAR SALAD ~ SPINACH SALAD

PASTA SALAD OPTIONS

TRI COLOR PRIMAVERA ~ SUNDRIED TOMATO BOW TIE ~ FUSILLI SPINACH PESTO ~ ORZO FUNGHI

* ALL SANDWICHES AND WRAPS CUT IN HALF, THIRD OR BITE SIZE

** CHOICE OF DRESSINGS; BASIL PESTO, HONEY MUSTARD, RUSSIAN DRESSING, BALSAMIC VINEGRATTE, RANCH, ITALIAN, CAESAR, CRANBERRY SAUCE AND OLIVE OIL & BALSAMIC VINEGAR

HOUSE SALADS

6 GUESTS MINIMUM

GREEN SALADS ~16 oz~ \$6.49pp

SPRING MIX SALAD MESCLUN, CHERRY TOMATOES, AND CUCUMBERS
SPINACH SALAD BABY SPINACH, CHERRY TOMATOES, AND MUSHROOM
CLASSIC GARDEN SALAD ROMAINE LETTUCE, CUCUMBERS, CARROTS, AND CHERRY TOMATOES
CAESAR SALAD ROMAINE LETTUCE, CLASSIC CAESAR DRESSING, GRATED PARMESAN AND CROUTONS
MEDITERRANEAN SALAD FETA CHEESE OVER ROMAINE LETTUCE TOPPED WITH CHERRY TOMATOES, CUCUMBERS, RED ONIONS AND OLIVE OIL & BALSAMIC VINEGARS

PASTA SALADS ~16 oz~ \$7.49pp

TRI-COLOR PRIMAVERA PASTA SALAD WITH STEAMED VEGETABLES, SUN-DRIED TOMATOES AND BASIL
FUSILLI SPINACH PESTO SALAD WITH SHAVED PARMESAN
BOW TIE PASTA SALAD WITH SUN-DRIED TOMATOES AND PARSLEY
CHILLED SESAME NOODLES WITH JULIENNED VEGETABLES AND SOY SAUCE
AMISH MACARONI SHREDDED CARROTS, CELERY, PEPPER, AND TOUCH OF MAYONNAISE

DELICATESSEN SALADS ~12 oz~ \$6.49pp

EGG SALAD HARD BOILED EGGS WITH MAYONNAISE
TRADITIONAL POTATO SALAD WITH MAYONNAISE
WHITE ALBACORE TUNA SALAD WITH CELERY, ONION AND MAYONNAISE
CUCUMBER DILL SALAD CUCUMBER ROUNDS WITH FRESH DILL AND VINAIGRETTE
CLASSIC COLE SLAW SALAD SHREDDED GREEN & RED CABBAGE, CARROT, LEMON AND MAYONNAISE

AUTHENTIC SALADS ~12 oz~ \$6.49pp

TABOULI SALAD BULGUR WHEAT, DICED TOMATO, SCALLION WITH LEMON JUICE AND FRESH HERBS
BABA GHANOUSH SALAD SMOKED EGGPLANT, TAHINI, GARLIC, LEMON JUICE AND OLIVE OIL
GIARDINIERA SALAD ITALIAN PEPPERS AND VEGETABLES WITH MIXED OLIVES
GRAPE LEAVES TURKISH STYLE GRAPE LEAVES WITH LEMON WEDGES (4 pieces)

ACCOMPANIMENTS

VEGETABLES ~12 oz~ \$7.99pp

GRILLED VEGETABLES MARINATED WITH HOUSE BLEND HERBS
STEAMED VEGETABLES ASSORTED SEASONAL VEGETABLES
STRING BEANS ALMONDINE TOASTED ALMOND WITH OLIVE OIL
STEAMED ASPARAGUS WITH ROASTED GARLIC AND OLIVE OIL
CREAMY SPINACH CHOPPED FRESH SPINACH AND TOUCH OF CREAM

GRAINS ~12 oz~ \$7.99pp

BROWN RICE WITH CHICK PEAS
ORGANIC QUINOA WITH PEAS AND CARROTS
ORGANIC BASMATI RICE TRADITIONAL INDIAN STYLE BASMATI RICE
WILD RICE WITH RAISINS, CRANBERRY, PINE NUTS, CURRANT AND ONIONS

ACCOMPANIMENTS

6 GUESTS MINIMUM

POTATOES ~12 oz~ \$7.99pp

MASHED POTATO OLD FASHION STYLE

SWEET POTATO PUREE SWEET POTATO CINNAMON, BROWN SUGAR GLAZED AND PECAN CRUMBS

HERB ROASTED NEW POTATO WITH EXTRA VIRGIN OLIVE OIL AND HOUSE BLEND HERBS

STUFFING ~12 oz~

TRADITIONAL PLAIN STUFFING \$6.99pp

CORN BREAD STUFFING \$6.99pp

CRANBERRY AND CHESTNUT STUFFING \$13.99pp

ARTISAN BREADS

BREAD & ROLL MEDLEY ASSORTED ARTISAN BREADS & ROLLS (1 piece) \$1.69pp

DINNER ROLLS PARKER HOUSE AND PORTUGUESE DINNER ROLL (2 pieces) \$1.99pp

DARK BREADS PUMPERNICKEL, MARBLE RYE, WHOLE WHEAT (3 slices) \$1.99pp

ENTREES

CHAFING DISH SERVICE IS SUGGESTED. ACCOMPANIMENTS AND ARTISAN BREADS RECOMMENDED

SALAD ENTREES ~1 lb~

GOAT CHEESE SALAD \$10.99pp

GOAT CHEESE, CHERRY TOMATOES, WALNUT AND FRESH APPLES OVER MESCLUN

CHICKEN WALDORF SALAD \$12.99pp

ROMAINE LETTUCE, CHICKEN CUTLETS, FRESH APPLES, CELERY, WALNUTS AND RAISINS

TUSCAN SALAD \$12.99pp

FRESH SPINACH, GRILLED CHICKEN, PINTO BEANS, ONIONS AND FRESH PEPPERS

COBB TUNA SALAD \$12.99pp

AVOCADO, CRISPY BACON, TOMATOES, TUNA, ALFALFA SPROUTS, BOILED EGGS OVER BABY GREENS

SEAFOOD SALAD \$14.99pp

CRAB MEAT, SHRIMP, CLAMS, MUSSELS, SALMON, SCALLOPS ALL EXQUISITELY COMBINED WITH EXTRA VIRGIN OLIVES AND PARSLEY

MEAT ENTREES

PEPPERCORN FILLET MIGNON SAUTED MUSHROOMS AND CARAMELIZED ONIONS ~8 oz~ \$27.99pp

SMOKED VIRGINIA HAM GRILLED PINEAPPLE, CINNAMON AND HONEY ~10 oz~ \$13.95pp

ITALIAN MEATBALLS WITH MARINARA SAUCE ~10 oz~ \$12.99pp

LAMB KEBAB ON SKEWERS WITH ONIONS, PEPPERS AND TOMATOES (2 SKEWERS) ~10 oz~ \$11.99pp

~ pp: Per Person

ENTREES

6 GUESTS MINIMUM

POULTRY ENTREES ~1 lb~

CHICKEN TERIYAKI CHICKEN BREAST OVER STEAMED BROCCOLI W/ TERIYAKI SAUCE	\$13.50pp
CHICKEN SCARPARELLO CHICKEN, GARLIC, ROSEMARY AND WHITE WINE	\$15.50pp
STUFFED CHICKEN CHICKEN BREAST STUFFED WITH SPINACH AND FETA CHEESE	\$15.50pp
CHICKEN FRANCESE SAUTEED CHICKEN WITH WHITE WINE, LEMON AND BUTTER	\$15.50pp
STUFFED TURKEY TURKEY BREAST STUFFED WITH SPINACH AND FETA CHEESE	\$16.50pp

CHICKEN PARMIGIANA	\$15.50pp
MARINARA SAUCE, PARMESAN CHEESE AND MELTED MOZZARELLA	

CHICKEN MARSALA	\$15.50pp
TENDER BONELESS CUBE SIZE CHICKEN BREAST WITH MARSALA WINE SAUCE AND MUSHROOMS	

THANKSGIVING FEAST WHOLE ROASTED TURKEY (Minimum 8 people)	\$16.50pp
CARVED AND PLACED BACK ON FRAME WITH ALL THE TRIMMINGS SERVED WITH HOUSE OWN CRANBERRY SAUCE AND TURKEY GRAVY	

SEAFOOD ENTREES ~10 oz~

POACHED SALMON COOKED WITH WHITE WINE AND TOPPED WITH DILL	\$19.99pp
GRILLED SWORD FISH BAKED WITH LEMON SAUCE, KALAMATA OLIVES AND CAPERS	\$22.50pp
ATLANTIC CRAB CAKE W/ CAPERS SERVED W/ SLICED BREAD OVER ROMAINE LETTUCE	\$12.50pp
CHARRED TUNA STEAK SERVED OVER BABY ARUGULA AND LEMON WEDGES	\$18.50pp

PAELLA VALENCIANA ~1 lb~	\$17.50pp
WITH SHRIMP, MUSSELS, CALAMARI, CHICKEN, CHORIZO WITH SAFFRON RICE	

SHRIMP SCAMPI ~1 lb~	\$18.50pp
JUMBO SHRIMP SAUTEED WITH LEMON GARLIC SAUCE OVER RICE OR YOUR FAVORITE PASTA	

VEGETERIAN ENTREES ~1 lb~

BAKED TOFU BROCCOLI, GINGER TERIYAKI GLAZE AND WHITE SESAME SEEDS	\$12.50pp
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POTATO AU GRATIN	\$12.50pp
THIN SLICED BAKED WHITE POTATOES, GRATED PARMESAN SERVED OVER SAUTEED MUSHROOMS	

EGGPLANT PARMIGIANA	\$13.50pp
MARINARA SAUCE, PARMESAN CHEESE AND MELTED MOZZARELLA	

PASTA ENTREES ~1 lb~

HOUSE VEGETARIAN LASAGNA GRILLED VEGETABLES W/ MOZZARELLA, RICOTTA CHEESE	\$11.99pp
PENNE A LA VODKA SPICY VODKA TOMATO CREAM SAUCE	\$12.50pp
BAKED ZITI FRESH MOZZARELLA, RICOTTA AND PARMESAN WITH TOMATO SAUCE	\$12.50pp
HOUSE BEEF LASAGNA BEEF BOLOGNESE WITH MOZZARELLA AND RICOTTA CHEESE	\$13.50pp
SPAGHETTI BOLOGNESE GROUND BEEF WITH PARMAGIANO CHEESE ON THE TOP	\$13.50pp
CHEESE RAVIOLI WITH HOUSE OWN CREAMY SAUCE	\$13.50pp
CHEESE TORTELLINI WITH WILD MUSHROOMS IN ALFREDO SAUCE	\$13.50pp

PARTY PLATTERS

SOME SELECTIONS 10 GUESTS MINIMUM

CURED MEAT & CHEESE MEDLEY \$14.99pp
A DELICIOUS SELECTION OF IMPORTED MEATS AND CHEESES; PROSCIUTTO, SOPRESATA, BRESSOLA, PROVOLONE, MUENSTER, SWISS CHEESE SERVED WITH WATER CRACKERS AND HOUSE OWN BAGUETTES

SHRIMP COCKTAIL *~4 Pieces per person ~* \$9.50pp
A SELECTION OF FRESH POACHED COCKTAIL SHRIMPS SERVED WITH HOUSE OWN ZESTY COCKTAIL SAUCE AND LEMON WEDGES

WINGS TRIO *~3 Pieces per person ~* \$7.99pp
BUFFALO WINGS, ORIENTAL SESAME WINGS AND CAJUN WINGS SERVED WITH BLUE CHEESE DIP

CHEESE AND CRACKER MEDLEY \$9.99pp
SUMPTUOUS ARRAY OF THE FINEST DOMESTIC AND IMPORTED GOURMET CHEESES SERVED WITH ASSORTED WATER CRACKERS AND SLICED HOUSE OWN BAGUETTES

SMOKED SALMON SAMPLER *~4 oz per person ~* \$13.99pp
COMBINATION OF NORWEGIAN, NOVA AND SCOTTISH SALMON SERVED WITH TOMATOES, ONIONS, PEARL ONIONS, AND CREAM CHEESE GARNISHED WITH LEMON WEDGES AND CAPERS

AMISH ANTIPASTO SAMPLER \$14.99pp
ARTICHOKES, OLIVES, SUNDRIED TOMATO, PICKLED PEPPERS, PEARL ONIONS, ITALIAN SOPRESATA, PROSCIUTTO, SPANISH CHORIZO, PROVOLONE, BOCCONCINI, WITH CRACKERS AND BAGUETTES

FRESH MOZARELLA BASIL \$6.99pp
VINE-RIPENED TOMATOES, FRESH MOZZARELLA AND FRESH BASIL DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND SUNDRIED TOMATOES

VEGETABLE CRUDITE \$6.99pp
A COMPOSITION OF CARROT AND CELERY STICKS, CAULIFLOWER AND BROCCOLI FLORETS, CHERRY TOMATOES, ZUCCHINI, AND YELLOW SQUASH SERVED WITH YOUR CHOICE OF DIPS

CHIPS AND DIPS MEDLEY \$7.99pp
AN ASSORTMENT OF TORTILLA, POTATO AND VEGETABLE CHIPS SERVED WITH OUR HOUSE OWN SALSA, BLACK BEAN DIP AND GUACAMOLE

DRIED FRUIT SAMPLER \$9.99pp
ASSORTED DRIED FRUITS SUCH AS PEAR, APPLE, MANGO, PEACH, APRICOT, AND PINEAPPLE BEAUTIFULLY DISPLAYED ON A CERAMIC LOOKING TRAY

FRESH FRUIT SAMPLER \$6.99pp
SEASONAL FRESH FRUITS SUCH AS HONEYDEW MELON, CANTALOUPE, GRAPES, WATERMELON, PINEAPPLE, KIWI GARNISHED WITH MIXED BERRIES

COCTAIL SANDWICH SAMPLER \$8.99pp
GOURMET SLIED BREAD WITH ASSORTED MEATS AND CHEESES. WE CUT THEM IN BITE SIZES AND DISPLAYED ON A CERAMIC LOOKING TRAY

SUSHI ROLL MEDLEY *~4 pieces per person ~* \$11.99pp
SALMON, SHRIMP, TUNA, EEL, CUCUMBER AND CALIFORNIA ROLLS SERVED WITH WASABI, FRESH GINGER AND SOY SAUCE

PARTY PLATTERS

SOME SELECTIONS 10 GUESTS MINIMUM

HOUSE MEZE SAMPLER

\$8.99^{pp}

HUMMUS, BABA GHANOUSH, DOLMA (TURKISH STYLE STUFFED GRAPE LEAVES), TABOULI, MIXED OLIVES, AND FETA CHEESE CUBES SERVED WITH BAKED PITA TRIANGLES

HUMMUS SAMPLER

\$7.99^{pp}

ASSORTED FLAVOR OF HOMEMADE HUMMUS GARNISHED WITH ROASTED RED PEPPERS, DILL AND SCALLION, SERVED WITH TOASTED PITA BREAD

COOKIES & BROWNIES MEDLEY

\$5.99^{pp}

ASSORTMENT OF HOME BAKED BUTTER COOKIES, FRUIT BARS, SQUARE DESSERTS AND BROWNIES GARNISHED WITH SEASONAL FRESH BERRIES

CITRUS SAMPLER

\$6.99^{pp}

COLORFUL ARRANGMENT OF SEASONAL CITRUS WEDGES GARNISHED WITH MIXED BERRIES

WHOLE FRUIT SAMPLER

\$5.99^{pp}

COLORFUL COMPOSITION OF RED DELICIOUS APPLES, GRANNY SMITH APPLES, VALENCIA ORANGES, BABY BANANAS AND SEEDLES GRAPES

HORS D'OEUVRES

10 GUESTS MINIMUM

CHOICE of FIVE PIECES HORS D'OEUVRES

\$11.99^{pp}

- HOUSE BAKED ASSORTED MINI QUICHES
- CRAB CAKES WITH SPICY MAYO ON THE SIDE
- FRESH FRUITS & CHEESE ON COCKTAIL STICKS
- VEGETABLE EGG ROLLS WITH SWEET AND CHILI SAUCE
- MUSHROOM CAPS STUFFED WITH ASSORTED VEGETABLES
- SPINAKOPITA MINI PUFF PASTRY TRIANGLES WITH SPINACH
- FRESH MOZZARELLA, TOMATO AND BASIL ON BRUSCHETTA
- SAUSAGE BLANKET SERVED WITH HONEY MUSTARD DIPPING SAUCE
- CUCUMBER FLOWERS TOPPED WITH SALMON MOUSSE AND CAVIAR
- THAI CHICKEN & CASHEW SPRING ROLLS WITH SWEET AND SOUR SAUCE
- BEEF SATE ON COCKTAIL STICK COMES WITH TERIYAKI SAUCE ON THE SIDE
- CIGAR BOREK FLACKY PASTRY WRAPS STUFFED WITH CHEESE AND SPINACH
- CHICKEN SATE ON COCKTAIL STICK COMES WITH PEANUT SAUCE ON THE SIDE
- COCONUT SHRIMP FRIED ON COCKTAIL STICK WITH TARTAR SAUCE ON THE SIDE

~ pp: Per Person

DESSERTS

6 GUESTS MINIMUM / TWO DAYS ADVANCE for SOME ITEMS

COOKIES & BROWNIES MEDLEY \$5.99pp

ASSORTMENT OF HOME MADE BAKED BUTTER COOKIES, BROWNIES AND FRUIT BARS

ASSORTED DRIED FRUIT \$9.99pp

ASSORTED DRIED FRUITS SUCH AS PEAR, APPLE, MANGO, PEACH, APRICOT, AND PINEAPPLE
BEAUTIFULLY DISPLAYED ON A CERAMIC LOOKING TRAYS

FRESH FRUIT SAMPLER \$6.99pp

SEASONAL SLICED FRESH FRUIT SUCH AS HONEYDEW MELON, CANTALOUPE, GRAPES, WATERMELON,
PINEAPPLE, KIWI, BERRIES AND CITRUS SERVED WITH STRAWBERRY FRUIT DIP

EUROPEAN PASTRIES ECLAIR, CANOLIES, NAPOLEONS, AND CREAM PUFFS (3 pcs per guest) \$6.99pp

PETITE FOURS MEDLEY FRENCH STYLE ASSORTED MINI PETIT FOURS (3 pcs per guest) \$5.99pp

DESSERT in GLASS TIRAMISU, PROFITEROLES, COCOLATE MOUSSE, CREME BRULEE \$6.99pp

CUPCAKES CHOCOLATE, VANILLA AND RED VELVET \$3.50pp

GIANT COOKIES CHOCOLATE CHIP, GINGER, PEANUT BUTTER, or OATMEAL RAISIN \$2.99pp

AUTHENTIC TURKISH BAKLAVA PISTACCHIO and WALNUT (2 pcs per guest) \$4.00pp

CHOCOLATE DIPPED STRAWBERRIES \$4.99ea

4" MINI MOUSSE CAKES CHOCOLATE, CARROT OR RED VELVET \$14.99ea

4" MINI TARTS BERRY BERRY, PEACH, PEAR AND KEYLIME \$6.99ea

7" KOSHER CAKES STRAWBERRY SHORT, TIRAMISU, OREO, NY BLACK OUT, BLACK FOREST \$49.99ea

10" KOSHER CAKES STRAWBERRY SHORT, TIRAMISU, OREO, NY BLACK OUT, BLACK FOREST \$69.99ea

EVENT CAKES

TWO DAYS ADVANCE

ALL OUR PRODUCTS ARE MADE OF THE FINEST, ALL NATURAL INGREDIETNS INGENUOUSLY BLENDED
WITH OLD WORLD BAKERY STILL AND ALL OF OUR EVENT CAKES ARE KOSHER

CAKE OPTIONS VANILLA or CHOCOLATE

FILLING OPTIONS

CHOCOLATE MOUSSE, BLACKOUT, RASPBERRY, PEACH, BLUEBERRY, PINEAPPLE CUSTARD, LEMON

QUARTER SHEET SERVES 15-25 PEOPLE / 8" x 12"	
BUTTER CREAM or CHOCOLATE FUDGE ICING	\$90.00ea
WHIPPED CREAM or RED VELVET	\$95.00ea

12" ROUND CAKE SERVES 25-35 PEOPLE	
BUTTER CREAM or CHOCOLATE FUDGE ICING	\$120.00ea
WHIPPED CREAM or RED VELVET	\$135.00ea

HALF SHEET CAKE SERVES 35-50 PEOPLE / 11" x 15"	
BUTTER CREAM or CHOCOLATE FUDGE ICING	\$150.00ea
WHIPPED CREAM or RED VELVET	\$155.00ea

FULL SHEET CAKE SERVES 75-100 PEOPLE / 15" x 23"	
BUTTER CREAM or CHOCOLATE FUDGE ICING	\$220.00ea
WHIPPED CREAM or RED VELVET	\$240.00ea

CUSTOM LOGOS and IMAGE / PICTURE CAKES AREA AVAILABLE AT AN ADDITIONAL CHARGE

BEVERAGES

6 GUESTS MINIMUM

JUICES - 8 oz -

ORANGE JUICE	\$2.99 ^{ea}
APPLE JUICE	\$2.95 ^{ea}
CRANBERRY JUICE	\$2.95 ^{ea}
GRAPEFRUIT JUICE	\$2.99 ^{ea}

SOFT DRINKS

CANNED SODA	\$1.35 ^{ea}
BOTTLE SODA	\$2.19 ^{ea}
LEMONADE - 12 fl oz -	\$2.50 ^{ea}

WATERS

NATURAL SPRING WATER	\$1.75 ^{ea}
MINERAL WATER	\$2.49 ^{ea}
VITAMIN WATER	\$2.99 ^{ea}

COFFEE - TEA SERVICE 10 oz serving size comes with sugar and whole milk on the side 10 GUESTS MINIMUM

HOUSE BLEND COFFEE	\$3.49 ^{pp}
HOUSE DECAFFEINATED COFFEE	\$3.95 ^{pp}
HOUSE BLEND FRENCH VANILLA	\$3.95 ^{pp}
HOUSE BLEND HAZELNUT	\$3.95 ^{pp}
HOT CHOCOLATE	\$4.15 ^{pp}
BLACK & HERBAL TEA	\$3.25 ^{pp}
ORGANIC GREEN TEA	\$3.50 ^{pp}

ICED COFFEE - ICED TEA SERVICE 16 oz serving size comes with sugar and whole milk on the side

ICED COFFEE	\$3.99 ^{pp}
ICED TEA	\$3.49 ^{pp}
COLD BREW	\$4.49 ^{pp}

ADDITIONS

ICE BAG - 5 lb -	\$4.99 ^{ea}
QUART of HALF & HALF MILK	\$5.49 ^{ea}
QUART of SKIM MILK	\$2.99 ^{ea}
QUART of SOY MILK	\$4.99 ^{ea}

WINE and BEER SERVICE IS AVAILABLE

PLEASE CONTACT OUR CATERING REPRESENTATIVE

~ ea: Each

~ pp: Per Person

