

Corinne's Concepts In Catering



FULL SERVICE CATERING AND PARTY COORDINATING

*Tent Parties
Weddings
Bar/Bat Mitzvahs
Corporate Events
Office Parties
Bridal/Baby Showers
Bris/Baby Namings
Graduations
Communions/Confirmations
Bereavements/Shiva
All Special Occasions*

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WEB SITE: www.corinnescatering.com

Welcome to Corinne's,

We are pleased to offer you this menu package to assist you in planning your private party or corporate event. To maximize the services we have to offer, you should begin by reading through the menus and checking the items that excite or interest you most. Decide whether buffet style or a seated table service is appropriate. Then give us a call.

Our catering sales staff would be delighted to describe any of the menu items, and help you make choices that will ensure the success of your occasion. We can advise you on the proper quantities, whether hors d'oeuvres should be served on fancy trays and circulated among your guests, or presented on a table as finger foods. If you desire, our creative kitchen staff can make your event come to life with beautifully decorated platters and displays. All of our dishes are prepared with the finest ingredients and the attention to detail that our customers expect. We make foods that you would be proud to share with your guests. We can also help you decide the style of bar and beverage service most suitable for your party.

As a full-service caterer, we have a wonderful wait staff available to pamper your guests. We can assist you in all phases of party planning including locations, tents, rentals, linens, flowers, entertainment, themes and more. Let us know the date you have in mind and how many guests you expect and let Corinne's do the rest.

Company Profile

Corinne's Concepts in Catering began in the home of Corinne and Stewart Futerman more than 30 years ago. Corinne's love of food and hospitality has taken her on a journey that has touched the lives of so many of her clients and their guests. Specializing in full-service, off-premise catering we have successfully catered all types of special occasions and events. Everything from small in home gatherings, to simple or extravagant weddings, to grand openings and large corporate events with thousands of guests. Making the important moments in your life exceptional through great food and impeccable service is what Corinne's Concepts In Catering is all about. Our reputation and impressive client list is a reflection of this mission. Our dedication and personalized service sets us apart from everyone else. We truly care about our customers. Today, Corinne's Concepts in Catering has grown to occupy a commissary, offices, and gourmet shop located in Huntington Station, New York. Stop by and we'll make you feel at home. Caution: you may gain a couple of pounds before you leave...

Some of our corporate accounts include:

Land Rover	Estée Lauder	Macy's
Barnes and Noble Bookstores	BJ's Wholesale Clubs	Newsday
Fox News	Paine Webber	Merrill Lynch
Tower Records	Sbarro	Bissett Nurseries
Weight Watchers International	Tyree Environmental Services	Brooks Brothers
Tandy Corporation	Home Depot	Keith Machinery
JP Morgan Chase	Century 21	CBS Sports

Winning Beginnings

Choose from our wide selection of hot and cold hors d'oeuvres. Many of them can be circulated among your guests at your occasion.

Hot Hors d'oeuvres

Assorted Miniature Quiches	\$ 10.50 dz.
Baby Lamb Chops with Mint Jelly or Dijon Mustard	4.50 ea.
Baked Clams Casino or Oreganata (Whole or Chopped)	15.00 dz.
*Baked French Brie en Croute filled with either Brown Sugar and Almonds, Sugarfree Apricot Glaze,.....*mini	2.00 ea.
Whole Cranberries, or Sundried Tomatoes and Pesto	Small Wheel 25.00.....Large Wheel..... 40.00 ea.
Boneless Sesame Chicken Fingers with choice of Barbecue, Honey Mustard, or Duck Sauce	12.00 dz.
Boneless Italian Style Chicken Fingers with choice of Barbecue, Honey Mustard, Duck Sauce, or Fresh Marinara	12.00 dz.
Chicken Cordon Bleu with Marsala Sauce	16.50 dz.
Chicken and Apple Sausage en Croute (PREPARED IN PUFF PASTRY AND SERVED WITH DIJON MUSTARD).....	24.00 dz.
Louisiana Crab Fritters with Rémooulade Sauce	10.00 dz.
Maryland Crab Cakes made with Lump Crab Meat and served with Rémooulade Sauce	24.00 dz.
Eggplant Pizzarettes (DELICATELY FRIED EGGPLANT ROUNDS TOPPED WITH FRESH MARINARA AND MELTED MOZZARELLA)	12.00 dz.
Empanadas (BEEF, CHICKEN, VEGETABLE, OR SEAFOOD FILLING)	10.00 dz.
Escargot in Mushroom Caps	15.00 dz.
Fried Chicken Drumettes.....	12.00 dz.
Fried Calamari with our Zesty Marinara, or Spicy Fra Diavolo Sauce	10.00 lb.
Fried Wontons (BEEF, CHICKEN, OR VEGETABLE) served with Duck Sauce	10.00 dz.
Grilled Chicken or Beef Satay accompanied by our Creamy Peanut Sauce for dipping	2.00 ea.
Grilled Swordfish on Skewers with Orange Ginger Sauce	2.00 ea.
Gourmet Franks in Filo Pastry	9.00 dz.
Mini Chicken or Beef Pot Pies.....	2.00 ea.
Mini Chili Bowls with Cheddar Topping (beef, Turkey or vegetarian).....	2.00 ea.
Honey Nut Chicken Pinwheels (BREAST OF CHICKEN ROLLED AND FILLED WITH FRUITED STUFFING AND BAKED WITH HONEY AND CHOPPED NUTS).....	15.00 dz.
Jumbo Hot and Spicy Buffalo Wings with Bleu Cheese and Celery Sticks	12.00 dz.
Jumbo Coconut Fried Shrimp.....	2.50 ea.
Coconut Fried Lobster Tails	4.50 ea.
Marinated Jumbo Shrimp or Scallop Wrapped in Bacon or Peapods.....	2.50 ea.
Miniature Bagel Pizzarettes.....	12.00 dz.
Mini Monte Cristo (Fresh turkey, melted swiss on challah french toast served with maple syrup).....	2.00 ea.
Cheese Blintzes with Sour Cream, Cherry or Blueberry toppings.....	15.00 dz.
Eggplant Rollatini (FILLED WITH CHOICE OF CHEESE, SPINACH, OR A COMBINATION)	15.00 dz.
Egg Rolls with Hot Mustard and Duck Sauce	9.00 dz.
Frittata Squares (ASSORTED CRUSTLESS QUICHE)	12.00 dz.
Miniature Fajitas (BEEF, CHICKEN, OR VEGETABLE WITH SOUR CREAM AND SALSA DIPPING SAUCE).....	15.00dz
Mini Hamburgers with pickles and american cheese.....	24.00dz
Mini Hot Dogs with sauerkraut and mustard.....	24.00 dz.
Miniature Gingered or Barbecued Ribs	12.00 dz.
Red Jacket Potato Skins with Bacon and Cheddar, Sour Cream & Caviar, or Sour Cream & Chive.....	10.00 dz.
Mozzarella Sticks with our Zesty Marinara.....	10.00 dz.
Oysters Rockefeller (WHOLE FRESH OYSTERS TOPPED WITH CREAMY SPINACH AND PONCETTA)	Market
Pesto Melts (GARLIC TOASTS LINED WITH PESTO SAUCE AND LAYERED WITH PLUM TOMATOES, GENOA SALAMI AND MELTED PROVOLONE)	15.00 dz.
Petite Falafel in Pita Pockets with Tahini Sauce and Chopped Salad.....	2.00 ea.
Petite Gyros with Chopped Salad and Tzatziki Sauce	2.00 ea.
Peking Duck Pancakes with Hoisin Sauce	2.00 ea.
Potato Pancakes with Applesauce.....	9.00 dz.
Quesadilla with Sour Cream and Salsa Dipping Sauce	8.00 ea.
Quesadilla with Grilled Chicken and Sour Cream and Salsa Dipping Sauce	9.00 ea.
Quesadilla with Grilled Shrimp and Sour Cream and Salsa Dipping Sauce	12.00 ea.
Ramaki (CHICKEN LIVER WRAPPED IN PASTRAMI OR BACON)	12.00 dz.
Roast Pork Tenderloin on Garlic Toasts.....	Market
Mini Reubens (corned beef, sauerkraut, melted swiss on rye & lightly grilled).....	2.00 ea.

Mini Shepherds pie (petite puff pastry, meat filling & mashed potato crust).....	2.00 ea.
Shish Kebobs (CHICKEN OR BEEF TERIYAKI).....	18.00 dz.
† Sliced Steak on Garlic Toasts with Horseradish Sauce and Gerkin Pickles.....	Market
† Sliced Chateaubriand served on French bread with our creamy Béarnaise sauce.....	Market
Spanikopita (HERBED SPINACH AND FETA WRAPPED IN FILO PASTRY)	9.00 dz.
Stuffed Mushrooms or Stuffed Mushroom Melts	10.00 dz.
Crabmeat Stuffed Mushrooms (PREPARED WITH LUMP CRABMEAT).....	24.00 dz.
Seafood Stuffed Mushrooms	15.00 dz.
Sweet and Sour Meatballs.....	Beef 10.00 dz.....Turkey..... 12.00 dz.
Tempura on Skewers (CHICKEN, BEEF, OR VEGETABLE)	12.00 dz.
Petite Wellingtons (beef or chicken).....	2.00 ea.
Zucchini Fritters with Raspberry Sauce	9.00 dz.
Zucchini Sticks with Marinara Sauce for Dipping.....	9.00 dz.

Cold Hors d'oeuvres

*Antipasto with Genoa Salami, Pepperoni, Fresh Mozzarella, Provolone, Marinated Mushrooms, Sicilian Olives, Marinated Artichokes, Roasted Red Peppers, Pasta Primavera Salad and Crunchy Breadsticks	5.00 pp.
Assorted Cold Canapes (COCKTAIL RYE OR PUMPERNICKEL BREAD TOPPED WITH YOUR CHOICE OF GOURMET SPREADS AND SALADS)	12.00 dz.
*† Assorted Sushi with Ginger and Wasabi.....	4.50 pp.
Beggar's Purses filled with Caviar and Sour Cream Dip	15.00 dz.
Beggar's Purses filled with sautéed Mushrooms and Shallots and served with a marsala dipping sauce	15.00 dz.
*Bruschetta (CHOPPED PLUM TOMATOES, BASIL, GARLIC AND ONION ON TOP OF A CRISPY TUSCAN TOAST)	12.00 dz.
*Bruschetta with Chunks of Fresh Mozzarella	13.00 dz.
*Caviar Pie surrounded with Pumpernickel Hearts.....	Small 45.00.....Large 60.00
*Chopped Liver with Pumpernickel Hearts.....	40.00 ea.
*Cheese Basket with Crackers	
Mini 35.00.....Small 50.00.....Medium 60.00.....Large 75.00 ea.	
Crab Claws with Cocktail Sauce	2.50 ea.
*Crudite Basket with Gourmet Dip	
Mini w/ 1 lb. Dip 30.00.....Small w/ 1lb. Dip 45.00.....Medium w/ 2 lb. Dip 55.00.....Large w/ 2lb. Dip..... 65.00 ea.	
Gourmet Dips (SPINACH, ROASTED PEPPER AND GARLIC, SUNDRIED TOMATO AND PESTO, ARTICHOKE AND PARMESAN, ONION, LOWFAT SPINACH OR CUCUMBER)	6.50 lb.
*† Fresh Caviar (WE IMPORT ONLY THE FINEST BELUGA AND SERVUGA CAVIARS ON THE MARKET)	Market
*Grape Roulades (SEEDLESS GRAPES ROLLED IN CHEESE AND DUSTED WITH CHOPPED NUTS)	10.00 dz.
*Hummus and Baba Ghanoush Display surrounded by Pita Triangles	
Small 50.00.....Medium 60.00.....Large 70.00 ea.	
Individual Stuffed Vegetables.....	12.00 dz.
(CUCUMBERS, CHERRY TOMATOES, PEAPODS, ZUCCHINI BOATS, ARTICHOKE BOTTOMS, OR ENDIVE BOATS WITH CHOICE OF HERB CHEESE, SALMON MOUSSE, CHOPPED LIVER, RATATOUILLE, CHICKEN SALAD, WHITEFISH SALAD, EGG SALAD, OR SLICED NOVA)	
Individual Tea Sandwiches (FILLED WITH YOUR CHOICE OF SLICED MEATS OR GOURMET SALADS).....	2.25 ea.
Jumbo Shrimp Cocktail served with our zesty cocktail sauce.....	2.00 ea.
Jumbo Grilled Shrimp Cocktail served with our zesty cocktail sauce.....	2.25 ea.
*Marinated Mussels in Vinaigrette	10.00 dz.
*Nine Layered Mexican Bean Dip Display (LAYERED WITH REFRIED BEANS, SOUR CREAM, GUACAMOLE, SALSA, CHEDDAR CHEESE, SHREDDED LETTUCE, BLACK OLIVES, CHOPPED TOMATOES, AND JALAPENO PEPPERS. SURROUNDED BY CRISPY TORTILLA CHIPS)	
Small 45.00.....Medium 55.00.....Large 70.00	
*Paté Display (MOUSSE TRUFFEE OR VEGETABLE).....	55.00 ea.
Poached Salmon Medallions with Verté Sauce.....	2.50 ea.
*Salmon Mousse Display with Pumpernickel Hearts.....	Small 45.00.....Large 55.00
Seasonal Fresh Melon wrapped with Prosciutto	2.50 ea.
*† Sliced Steak wrapped in Asparagus Tips and served with Creamy Horseradish Sauce.....	1.75 ea.
*Sliced Tomato and Fresh Mozzarella sprinkled with Fresh Basil and served with our Balsamic Vinaigrette Dressing	4.50 pp.
* with Sundried Tomatoes	5.50 pp.
*Skewered Spinach & Egg Tortellini with Pesto.....	12.00 dz.
Sliced Nova on Mini Bagels with Cream Cheese, Capers and Dill	2.00 ea.
† Seared Tuna Ronnie (FRESH TUNA MARINATED AND ENCRUSTED WITH BLACK AND WHITE SESAME A TOP A HEART SHAPED WONTON)	4.00 ea.
* Recommended stationary display items Additional Charge of \$10.00 for hors d'oeuvres that are arranged as displays	

† These menu items are served raw or can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-bourne illness, especially if you have certain medical conditions.

Dazzling Displays

Cheese Basket

Cubed Jarlsberg, Muenster, Havarti, and Vermont Cheddar Garnished and Decorated with Seedless Red Grapes and Fresh Fruits. Served with Crackers.

Small \$ 50.00 (serves 20-30) **Medium \$ 60.00** (serves 30-40) **Large \$ 75.00** (serves 50-60)

Fresh Fruit Display

A wonderful heart shaped fruit display that is packed with seasonal fresh fruits including watermelon, cantaloupe, honeydew, seedless red grapes, strawberries, pineapple, kiwi and oranges.

*Substitutions maybe made depending upon season/availability.

Small \$ 75.00 (serves 20-30) **Medium \$ 95.00** (serves 30-40) **Large \$ 120.00** (serves 50-60)

Antipasto Display

A delicately arranged platter of italian favorites including Genoa Salami, Pepperoni, Fresh Mozzarella, Provolone, Marinated Mushrooms, Sicilian Olives, Marinated Artichokes, Roasted Red Peppers, Pasta Primavera Salad, and Crunchy Breadsticks.

\$5.00 per person (10 person minimum)

Bruschetta Display

The Italian classic. Chopped plum tomatoes, fresh basil, garlic and onion attractively displayed and surrounded by crispy tuscan toasts.

Serves up to 20 People \$ 50.00

Serves up to 20 People \$ 60.00 (with Chunks of Fresh Mozzarella Cheese)

Crudite Basket

An abundant assortment of fresh vegetables (carrots, celery, cherry tomatoes, red peppers, black olives, baby corn, broccoli, and cauliflower) artfully arranged around a carved cabbage filled with one of our gourmet dips. Displayed in a fancy wicker basket unless specified otherwise.

Small with 1 lb. Dip \$ 45.00 (serves 12-15) **Medium 2 lbs. Dip \$ 55.00** (serves 20-30) **Large 3 lbs. Dip \$ 65.00** (serves 40-50)

Freshly Made Gourmet Dips SPINACH, ROASTED PEPPER AND GARLIC, SUNDRIED TOMATO AND PESTO,
ARTICHOKE AND PARMESAN, ONION, LOWFAT SPINACH OR CUCUMBER

Paté Display

Mousse Truffee or Vegetable Paté. Elegantly decorated with French Cornichons and choice of Sliced French Baguettes, Cocktail Rye, Cocktail Pumpernickel, or Crackers.

Serves up to 25 People \$ 55.00

Option + \$ 15.00 En Croute

† Caviar Pie

Delicately layered with Cream Cheese, Egg Salad, Black and Red Caviars. Accompanied by Cocktail Pumpernickel Hearts.

Small \$ 45.00 (serves 15-25) **Large \$ 60.00** (serves 30-40)

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Dazzling Displays (con't)

Whole Poached Salmon Display

Fresh Northern Atlantic Salmon poached and artfully garnished with (Deviled Eggs or Cherry Tomatoes stuffed with Seafood), Asparagus Bundles and Lemon Wedges. Served with Sauce Verté.

A great centerpiece for your buffet.

Large Salmon Serves up to 20 People \$ 195.00

Roasted and Carved Turkey Display

Reassembled and attractively decorated with fresh fruits. Served with our delicious Mandarin Cranberry Compote and Russian Dressing.

20 lb. Turkey serves up to 20 people \$ 120.00

Honey Baked Ham Display

Sliced, arranged and decorated with pineapples, cherries and grapes. Served with Honey Cup mustard.

Serves up to 15 people \$ 70.00

† Sliced Steak Display

Marinated charbroiled steak, thinly sliced and delicately arranged with fresh radish bunches and watercress garnish. Served with our creamy horseradish sauce.

Serves up to 12 people \$ 75.00

† Chilled Seafood Display

A generous assortment of Jumbo Shrimps, Crab Claws, and Clams and Oysters on the half shell. Served with our Zesty Cocktail and Spicy Rémooulade Sauce, and Mignonette.

\$12.00 per person (10 person minimum)

Nine Layered Mexican Bean Dip Display

Layered with Refried Beans, Sour Cream, Guacamole, Salsa, Cheddar Cheese, Shredded Lettuce, Black Olives, Chopped Tomatoes, and Jalapeno Peppers. Surrounded by Crispy Tortilla Chips. A winner at every party.

Small \$ 45.00 (serves 12-15)

Medium \$ 55.00 (serves 20-30)

Large \$ 70.00 (serves 40-50)

Mediterranean Display

Traditional Hummus displayed in a carved cabbage surrounded by Fresh Vegetables, Pita Triangles, Feta Cheese, Greek Olives, Pepperoncini Peppers, and Stuffed Grape Leaves.

Small \$ 45.00 (serves 12-15)

Medium \$ 55.00 (serves 20-30)

Large \$ 70.00 (serves 40-50)

New York Deli Display

Includes your choice of traditional New York Delicatessen cold cuts. Sliced Corned Beef, Pastrami, Roast Beef, Turkey Breast and Salami made into finger tip sandwiches and delightfully arranged. Accompanied by Deli-Style Cole Slaw, Potato Salad, Sliced Pickles, Sour Tomatoes, Olives, Sweet Peppers, and Assorted Condiments.

\$10.00 per person (10 person minimum)

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Dazzling Displays (con't)

Wrap Sandwich Display (Design your own)

Choice of Wrap Breads (Tomato, Spinach or Garlic and Herb) Choose from our wide selection of Gourmet Salads, Cold Cuts, and Toppings to make your spectacular display. Accompanied by Deli-Style Cole Slaw, Potato Salad, Sliced Pickles, Sour Tomatoes, Olives, Sweet Peppers, and Assorted Condiments.

Gourmet Salads: Tuna, Chicken Salad, Chunky Chicken Salad with Broccoli and Walnuts, Seafood Salad.

Gourmet Cold Cuts: Roast Beef, Turkey Breast, Corned Beef, Pastrami, Ham, Genoa Salami.

Toppings: Shredded Lettuce, Tomatoes, Bermuda Onion, Roasted Red Peppers, Sliced Olives, Swiss, and Provolone

\$11.00 per person (10 person minimum)

\$13.00 per person Sensational Salad Upgrade (Choice of 3 Salads)

Grilled Chicken Nicoise Salad Display

A beautifully garnished display of sliced grilled chicken breast, red jacket potato salad, marinated stringbean salad, pasta primavera, marinated mushrooms, sliced hard boiled eggs, and imported nicoise olives.

Accompanied by Crusty Breads and Rolls.

\$10.00 per person (10 person minimum)

Option + \$ 2.00 per person add Fresh Mozzarella, Tomato and Basil or Grilled Vegetables

Chopped Liver Display

Chopped Chicken Liver combined with Saut'eed Sweet Onions and Chopped Hard Boiled Eggs molded into a beautiful heart shape. Accompanied with choice of Cocktail Rye, Cocktail Pumpernickel, or Crackers.

Serves up to 25 people \$ 45.00

Fresh Mozzarella And Tomato

Sliced Tomato and Fresh Mozzarella handsomely displayed and sprinkled with Fresh Basil. Served with our Balsamic Vinaigrette Dressing.

\$4.50 per person (10 person minimum)

\$5.50 per person (includes sundried tomatoes)

† Assorted Sushi Display

Choices include California Rolls, Tuna Rolls, Yellowtail and Scallion Rolls, Salmon Rolls, Shrimp, Crab, and Avocado Rolls. Served with Wasabi, Pickled Ginger, and Soy Sauce.

\$4.50 per person (10 person minimum)

A refundable deposit is required on all fancy baskets and trays provided with displays

All displays can be prepared on disposable trays where no return is necessary

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A La Carte Catering Menu

Soups

Black Bean with Sour Cream and Chopped Onion.....	\$ 8.50 Qt.
Chunky Chicken Noodle	8.50 Qt.
Chunky Potato	8.50 Qt.
Chunky Seafood Bisque	12.00 Qt.
Cream of Broccoli	8.50 Qt.
French Onion.....	8.50 Qt.
Gazpacho	8.50 Qt.
Hearty Vegetable	8.50 Qt.
Corn Chowder	8.50 Qt.
Manhattan Clam Chowder	8.50 Qt.
New England Clam Chowder	8.50 Qt.
Split Pea with Ham	8.50 Qt.

INQUIRE ABOUT OUR DAILY SOUP SPECIALS

Salads

Gourmet Tossed (INCLUDES ROMAINE, RED LEAF, AND ICEBERG LETTUCES, CUCUMBERS, PEPPERS, BLACK OLIVES, SHAVED CARROTS, RED ONION, SLICED RADISH, AND CHERRY TOMATOES)	\$ 5.50 pp.
Greek with Anchovy or Plain Vinaigrette Dressing.....	5.50pp.
Corinne's Caesar (TOPPED WITH CHERRY TOMATOES, RED ONION, CAPERS, CROUTONS AND FRESH PARMESAN)	5.50 pp.
Corinne's Caesar with Grilled Chicken.....	9.50 pp.
Corinne's Caesar with Grilled Chicken and topped with Marinated Mixed Beans	9.50 pp.
Spinach Salad (FRESH SPINACH LEAVES TOPPED WITH FRESH MUSHROOMS, CRISP BACON, SLICED HARD BOILED EGGS, AND CROUTONS)	5.50 pp.
Spinach Salad with Smoked Chicken and Apple Cider Vinaigrette	9.50 pp.
Spinach Salad with Fresh Strawberries and Orange Poppy Seed Dressing.....	6.00 pp.
Mesclin Salad (TOSSED BABY FIELD GREENS. PERSONALIZE IT WITH GORGONZOLA CHEESE, GOAT CHEESE, JULIENNE PEARS, SUGAR TOASTED WALNUTS, MANDARIN ORANGES, EDIBLE FLOWERS, ETC. DRESSINGS INCLUDE: CAESAR, RASPBERRY VINAIGRETTE, AND MANY MORE)	Market
Hearts of Romaine with Gorgonzola, Black Olives, and Vine Ripened Tomatoes	5.50 pp.
Chef (A MELANGE OF GOURMET SLICED MEATS, SWISS CHEESE, SLICED HARD BOILED EGGS, AND BLACK OLIVES OVER TOSSED SALAD)	8.50 pp.
Grilled Chicken Nicoise (A BEAUTIFULLY GARNISHED DISPLAY OF SLICED GRILLED CHICKEN BREAST, RED JACKET POTATO SALAD, MARINATED STRINGBEAN SALAD, PASTA PRIMAVERA, MARINATED MUSHROOMS, SLICED HARD BOILED EGGS, AND IMPORTED NICOISE OLIVES)	10.00 pp.
Tuna Nicoise	10.00 pp.
Chicken Salad with Celery	9.00 Lb.
Chicken Salad with Broccoli and Walnuts.....	10.00 Lb.
Oriental Chicken Salad	10.00 Lb.
Curried Chicken Salad with Currants and Almonds	11.00 Lb.
White Albacore Tuna Salad	10.00 Lb.
Shrimp Salad with Fresh Dill	22.00 Lb.
Whitefish Salad	14.00 Lb.
Seafood Salad	9.00 Lb.
Lump Crabmeat Salad.....	Market
Calamari Salad	10.00 Lb.
Egg Salad.....	8.00 Lb.
Homemade Potato Salad	5.00 Lb.
Red Jacket Potato Salad with Bacon and Red Onion.....	6.00 Lb.
Creamy Red Jacket Potato Salad.....	5.50 Lb.
Red Jacket Potato Salad with String Beans, and Fresh Tomato	7.00 Lb.
Homemade Macaroni Salad	5.00 Lb.
Pasta Primavera	7.00 Lb.
Tortellini with Sundried Tomato and Mozzarella.....	8.50 Lb.
Tortellini with Pesto	7.50 Lb.
Homemade Coleslaw.....	5.00 Lb.
Marinated Artichoke Salad with Balsamic Vinaigrette	8.00 Lb.
Asparagus Vinaigrette	10.00 Lb.
Black Bean and Corn Salad with a touch of Cilantro	6.00 Lb.
Carrot Salad with Raisins and Pineapple	6.00 Lb.

Salads (con't)

Cucumber with Plum Tomato, Onion and Dill	\$ 6.00 Lb.
Red Cabbage Coleslaw	5.50 Lb.
Three Bean Salad	6.00 Lb.
Marinated Vegetable Salad.....	6.00 Lb.
Tabbouleh Salad with Fresh Mint.....	6.00 Lb.
Ambrosia.....	6.50 Lb.

Pastas

Your Choice of Pasta (LINGUINE, PENNE, FETTUCINI, TRI-COLOR FUSSILLI, RIGATONI, OR BOWTIES)

with Crushed Tomato and Basil sauce.....	\$ 7.50 Lb.
with Fresh Marinara Sauce or Fra Diavolo Sauce	7.50 Lb.
with Bolognese Sauce (OUR SAVORY MEAT SAUCE).....	9.00 Lb.
with Seafood and Zesty Plum Tomato Sauce.....	10.00 Lb.
with Sundried Tomatoes and Basil	7.50 Lb.
with Imported Olives, Fresh Mozzarella, Garlic and Oil	8.00 Lb.
with Broccoli, Garlic, and Oil.....	7.50 Lb.
Linguini with Clam Sauce (RED OR WHITE).....	8.50 Lb.
Penne a la Vodka	8.00 Lb.
with Grilled Chicken or Grilled Chicken Sausage.....	10.00 Lb.
with Grilled Shrimp or Salmon.....	14.00 Lb.
Penne with Sundried Tomatoes, Portabella Mushrooms in a Pink Sauce with Grilled Chicken Sausage	11.00 Lb.
Fresh Pomadora Pasta (PENNE PASTA WITH FRESH MOZZARELLA, PLUM TOMATOES, FRESH GARLIC AND BASIL)	8.50 Lb.
Assorted Ravioli (SPINACH AND RICOTTA, HOMEMADE MEAT, LOBSTER, AND PORCINI MUSHROOM)	Market
Baked Ziti	6.00 Lb.
Baked Ziti Bolognese.....	7.00 Lb.
Cheese Lasagna	6.00 Lb.
Vegetable Lasagna	6.00 Lb.
Lasagna Bolognese.....	6.50 Lb.
Lasagna Roll-Ups (LASAGNA NOODLES STUFFED WITH THREE CHEESES AND TOPPED WITH OUR FRESH MARINARA) fillings include your choice of Vegetables, Spinach, or a Combination	2.75 Ea.
Fettuccini Alfredo.....	7.50 Lb.
Tortellini Alfredo.....	7.50 Lb.
Pastitsio (PENNE PASTA AND GROUND BEEF DELICATELY BAKED WITH A BECHAMEL SAUCE)	6.00 Lb.
Tri Color Rotelli Primavera with Alfredo Sauce.....	7.50 Lb.
Stuffed Shells filled with choice of Cheese, Spinach, or a Combination	1.75 Ea.
Orzo with Mushrooms and Onions	6.00 Lb.

Poultry

Oven Roasted Chicken.....	\$ 13.00 Ea.
Honey Barbecue Chicken.....	13.00 Ea.
Southern Fried Chicken	13.00 Ea.
Lemon Roasted Chicken	13.00 Ea.
Lemon Roasted Chicken Breasts on the Bone	7.00 Lb.
Chicken Isabella with Roasted Potatoes, Onions, and Tomatoes	5.95 Lb.
Chicken Santa with Sundried Tomatoes, Olives and Portabella Mushrooms	6.95 Lb.
Mango Chutney Chicken (GLAZED WITH MANGO, CHUTNEY, AND SLICED PEACHES).....	5.95 Lb.
Duck a l'Orange.....	24.00 Ea.
Glazed Duck Breast.....	Market
Cornish Game Hens stuffed with Mixed Vegetable Fruit Stuffing.....	9.00 Ea.
stuffed with Wild Rice and sautéed Mushrooms and Onions	9.00 Ea.
Arroz con Pollo (SPANISH STYLE CHICKEN WITH SAFFRON RICE)	5.95 Lb.
Boneless Chicken Cacciatore.....	11.00 Lb.
Breaded Chicken Cutlets.....	11.00 Lb.

Poultry (con't)

Cajun Grilled Chicken Breast.....	\$ 11.00 Lb.
Chicken Francaise (LIGHTLY BREADED BONELESS BREASTS OF CHICKEN IN A MUSHROOM, LEMON BUTTER AND WINE SAUCE)	11.00 Lb.
Chicken Marsala (LIGHTLY BREADED BONELESS BREASTS OF CHICKEN IN A MUSHROOM, MARSALA WINE SAUCE)	11.00 Lb.
Chicken Cordon Bleu	9.00 Ea.
Chicken Rollatini (CHICKEN BREAST ROLLED AND STUFFED WITH HERBED SPINACH AND A TOUCH OF PARMESAN CHEESE)	9.00 Ea.
stuffed with Asparagus, Proscuitto and Melted Provolone.....	9.50 Ea.
stuffed with choice of Asparagus or Artichokes and Goat Cheese.....	9.50 Ea.
Chicken Marbella (CHICKEN ON THE BONE, MARINATED IN WINE WITH PRUNES, OLIVES, CAPERS AND FRESH HERBS)	6.50 Lb.
Chicken Marla (BONELESS BREASTS OF CHICKEN WITH ARTICHOKE HEARTS AND HERBS IN A LEMON WINE SAUCE)	12.00 Lb.
Chicken Kabobs.....	5.00 Ea.
Chicken Chops (FRENCHED CHICKEN BREASTS PREPARED ANY STYLE. ALWAYS TENDER AND JUICY.)	Market
Chicken Piccata (LIGHTLY BREADED BONELESS BREASTS OF CHICKEN IN A CAPER, LEMON BUTTER AND WINE SAUCE)	11.00 Lb.
Chicken or Turkey Pot Pie	6.50 Ea.
Chicken Wellington with a Wild Rice Stuffing	9.50 Ea.
Stuffed Breast of Capon	9.00 Ea.
Honey Nut Chicken (BREAST OF CHICKEN ROLLED AND FILLED WITH FRUITED STUFFING AND BAKED WITH HONEY AND CHOPPED NUTS) .	8.50 Ea.
Santa Fe Chicken (CHICKEN BREASTS TOPPED WITH A FRESH TOMATO SALSA)	11.00 Lb.
Oriental Chicken with Vegetables	8.75 Lb.
Sweet and Sour Chicken Tempura.....	8.75 Lb.
Sweet and Sour Turkey Meatballs.....	8.50 Lb.
Oven Roasted Turkey Breast.....	15.00 Lb.
Turkey Chili.....	6.50 Lb.
Turkey Meatloaf.....	8.50 Lb.
Turkey Meatballs.....	8.50 Lb.

Beef

† Marinated Sliced Steak	\$ 16.00 Lb.
† Chateaubriand served with our creamy Béarnaise Sauce	Market
† Beef Wellington (CHATEAUBRIAND WRAPPED IN ARTFULLY DESIGNED PUFF PASTRY) accompanied by Béarnaise Sauce	Market
† Beef Wellington layered with truffle mousse paté accompanied by Béarnaise Sauce.....	Market
Chili Con Carne.....	6.50 Lb.
† Beef Shish Kabobs	5.50 Ea.
Beef Bourguignon (CUBED BEEF FILET WITH CARMELIZED PEARL ONIONS, FRESH MUSHROOMS, AND BABY CARROTS IN A BURGUNDY WINE SAUCE).....	12.00 Lb.
† Prime Rib Roast.....	Market
† Aged Black Angus Porterhouse Steak.....	Market
Stir-fry Teriyaki Beef with Broccoli or Snow Peas, Mushrooms and Onions	11.00 Lb.
Stuffed Cabbage	4.50 Ea.
Sweet and Sour Meatballs.....	9.00 Lb.
Italian Meatballs.....	9.00 Lb.
Tri Color Pepper Steak with Red, Yellow, and Green Peppers	12.00 Lb.
Steak Tidbits with Shitake Mushrooms in Wine Sauce.....	12.00 Lb.

Veal

Veal Francaise (LIGHTLY BREADED VEAL FILLETS IN A MUSHROOM, LEMON BUTTER AND WINE SAUCE)	\$ 15.00 Lb.
Veal Marsala (LIGHTLY BREADED VEAL FILLETS IN A MUSHROOM, MARSALA WINE SAUCE)	15.00 Lb.
Veal Piccata (LIGHTLY BREADED VEAL FILLETS IN A CAPER LEMON BUTTER AND WINE SAUCE)	15.00 Lb.
Grilled Veal Chops with Sautéed Red Peppers and Onions, Bruschetta or Mesclin Topped	Market
Breaded Veal Chop Parmesan.....	Market
Veal Chop stuffed with Spinach and topped with Portabella Mushrooms Roasted Red Pepper and Onions.....	Market
Crown Roast of Veal.....	Market
Stuffed Shoulder of Veal.....	16.00 Lb.

† This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Pork

Gingered Ribs	\$ 9.00 Lb.
Barbecue Ribs.....	9.00 Lb.
Crown Roast of Pork (FRUIT GLAZED).....	Market
Stuffed Pork Chops	Market
Loin of Pork.....	Market
Roast Pork Tenderloin with Apricot Marinade	Market
Roast Suckling Pig.....	Market
Fresh Country Ham	Market
Honey Baked Ham	70.00 Ea.
Honey Baked Ham en Croute.....	85.00 Ea.

Lamb

Grilled Rack of Lamb.....	Market
Stuffed Crown Roast of Lamb.....	Market
Baby Lamb Chops served with Mint Sauce	Market
Butterflied Roast Lamb	Market
Marinated Lamb Shish Kabobs	Market

Seafood

Chilean Sea Bass.....	Market
Filet of Sole Florentine.....	\$ 10.00 Ea.
Flounder stuffed with Seafood.....	11.00 Ea.
Poached Salmon with Sauce Verté.....	195.00 Ea.
Salmon en Croute (SALMON FILET WRAPPED IN ARTFULLY DESIGNED PUFF PASTRY).....	15.00 Ea.
Salmon en Papillote (SALMON FILET BAKED IN PARCHMENT PAPER).....	15.00 Ea.
Salmon Wellington served with Sauce Verté (SERVES 8-10 PEOPLE)	
stuffed with Fresh Asparagus	115.00 Ea.
stuffed with Spinach and Herbs	115.00 Ea.
stuffed with sautéed Mushrooms, Onions and Wild Rice	115.00 Ea.
Cedar Plank Salmon (DELICATELY SEASONED AND ENCRUSTED SALMON BAKED ON A CEDAR PLANK. SERVED WITH SAUCE VERTÉ)	115.00 Ea.
Cedar Plank Chilean Sea Bass (DELICATELY SEASONED, ENCRUSTED AND BAKED ON A CEDAR PLANK. SERVED WITH A MANGO SALSA)	Market
Jumbo Shrimp Scampi	2.50 Ea.
Seafood Fra Diavolo (LOBSTER, SHRIMP, SCUNGILLI, CALAMARI, SCALLOPS, CLAMS, AND MUSSELS IN A SPICY PLUM TOMATO SAUCE).....	25.00 pp.
Seafood Paella.....	22.00 pp.
Seafood Jambalaya.....	22.00 pp.
†Daily Fresh Fish Selection (TUNA STEAK, SWORD FISH, SALMON, MAHI MAHI, TILAPIA, RED SNAPPER)	Market
Steamed Lobster.....	Market
Lobster Tails	Market
Clam Bakes (LOBSTERS, STEAMERS, CORN ON THE COB, AND MANY OTHER ITEMS AVAILABLE)	Market
Grilled Seafood Kabobs.....	Market

Potato

Baby Roasted Potatoes.....	\$ 6.00 Lb.
Red Jacket Mushroom Shaped Roasted Potatoes with Rosemary	8.50 Lb.
Restuffed Baked Potato	2.75 Ea.
Restuffed Sweet Potato	3.50 Ea.
Restuffed Yukon Gold Potato.....	2.75 Ea.
Seasoned Mashed Potatoes	5.75 Lb.
Red Jacket Garlicy Mashed Potatoes.....	6.75 Lb.
Curly Cut Fries	6.00 Lb.
Waffle Fries	6.50 Lb.
Sweet Potato Fries	7.00 Lb.
Hash Brown Potatoes with sautéed Onions.....	6.00 Lb.
Potato Pancakes.....	1.75 Ea.
Potato Pudding.....	6.00 Lb.
Candied Sweet Potato.....	6.50 Lb.
Sweet Potato Pie with Mini Marshmallows	11.00 Ea.

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Rice

Rice Pilaf with sautéed Mushrooms and Onions	\$ 7.50 Lb.
Rice Pilaf with White Raisins	7.50 Lb.
Rice Pilaf with Peas	7.50 Lb.
Oriental Fried Rice.....	6.50 Lb.
Spanish Rice.....	6.50 Lb.
Saffron Rice.....	8.00 Lb.
Wild Rice Primavera	7.50 Lb.
Wild Rice with Gourmet Mushrooms and Shallots	8.00 Lb.
Basmati Rice	7.00 Lb.
Brown Rice	6.50 Lb.
Rissoto	7.00 Lb.
Rissoto with seafood (lobster, shrimp, scallops, calamari or a combination).....	Market
Cous cous.....	7.00 Lb.

Vegetables

Zucchini and Carrots Julienne	\$ 7.00 Lb.
Grilled Vegetables (ZUCCHINI, EGGPLANT, CARROTS, ONIONS, AND PEPPERS)	10.50 Lb.
with Portabella Mushrooms	11.50 Lb.
String Bean Almondine	7.00 Lb.
Broccoli Almondine	6.50 Lb.
Fresh Vegetable Bundles (BROCCOLI, STRINGBEANS, ASPARAGUS, AND CARROTS TIED WITH A LEEK RIBBON)	3.00 Ea.
Vegetable Medley (Steamed or Sautéed)	7.00 Lb.
Honey Glazed Baby Belgian Carrots with Pineapple	7.00 Lb.
Ratatouille (SAUTÉED ZUCCHINI, EGGPLANT, CAULIFLOWER, ONIONS, AND PEPPERS IN A LIGHT RED SAUCE).....	6.00 Lb.
Eggplant Rollatini filled with choice of Cheese, Spinach, or a Combination.....	3.00 Ea.
Eggplant Parmesan	6.00 Lb.
String Bean Provencale with Plum Tomatoes and Dill.....	7.50 Lb.
Fresh Artichokes stuffed with Seasoned Breadcrumbs.....	Market
Sugar Snap Peas and Carrots	7.50 Lb.
Julienne of Yellow and Green Squash	7.50 Lb.
Fresh Asparagus.....	11.00 Lb.
Miniature Gourmet Vegetables.....	Market
Sautéed Gourmet Mushrooms and Shallots in Wine.....	11.00 Lb.
Vegetarian Chili.....	6.50 Lb.
Creamy Corn Pudding	6.50 Lb.

Sauces and Gravies

Raspberry Sauce	\$ 5.00 Lb.
Homemade Apple Sauce (SUGARFREE OR REGULAR)	6.00 Lb.
Mandarin Cranberry Compote.....	6.50 Lb.
Bing Cherry Sauce.....	12.00 Qt.
Vinaigrette Dressing.....	7.00 Pt.
Anchovy Vinaigrette.....	7.00 Pt.
Raspberry Vinaigrette.....	7.00 Pt.
Creamy Vinaigrette	7.00 Pt.
Honey Mustard Vinaigrette.....	7.00 Pt.
Orange Poppyseed Vinaigrette Dressing.....	6.50 Pt.
Francaise Sauce with Fresh Mushrooms.....	12.00 Qt.
Marsala Sauce.....	12.00 Qt.
Giblet Gravy.....	8.50 Qt.
Fresh Mushroom Gravy.....	8.50 Qt.
Fresh Italian Tomato Sauce.....	9.00 Qt.
Crushed Tomato with Basil	10.00 Qt.

Sauces and Gravies (con't)

Pesto.....	\$ 12.00 Lb.
Bolognese Sauce (SAVORY ITALIAN MEAT SAUCE)	12.00 Qt.
A La Vodka Sauce.....	12.00 Qt.
Alfredo Sauce	12.00 Qt.
Béarnaise Sauce	12.00 Qt.
Rémoulade Sauce	12.00 Qt.
Sauce Verté.....	13.00 Qt.

Sweet Temptations

Customized Occasion Cakes (OUTRAGEOUSLY DELICIOUS CAKES MADE WITH YOUR CHOICE OF DESIGNS, FILLINGS, INSCRIPTIONS, SHAPES, TIERS, ETC.)	\$ 4.50 pp.
Assorted Homemade Cookies and Rugelach	3.50 pp.
Assorted Specialty Cakes, Pies, and Tarts.....	Market
Assorted French and Italian Miniature Pastries and Pickup Cakes (NAPOLEONS, ECLAIRS, CANOLIS, CREAM PUFFS, BROWNIES, BLONDIES, ETC.)	3.50 pp.
Chocolate Dipped Biscotti	12.00 Lb.
Cheesecakes (NEW YORK'S FINEST PLAIN OR FRUIT TOPPED)	Market
Tiramisu.....	Market
Fruit Filled Noodle Pudding	
Small	12.00 Ea.
Medium	17.50 Ea.
Large	28.50 Ea.
Chocolate Dipped Strawberries	1.75 Ea.
Customized Fresh Fruit Displays	
Small (serves 20-30)	75.00 Ea.
Medium (serves 30-40)	95.00 Ea.
Large (serves 50-60)	120.00 Ea.
Fresh Fruit Salad	6.50 Lb.
Tropical Fruit Kabobs.....	2.00 Ea.
Sliced Fruit Platters	
Small (serves 12-15)	50.00 Ea.
Large (serves 18-20)	65.00 Ea.
English Trifle (A BEAUTIFUL DESSERT LAYERED WITH FRESH STRAWBERRIES, POUND CAKE, WHIPPED CREAM, CHOCOLATE MOUSSE, OR VANILLA CUSTARD)	55.00 Ea.
Dried Fruits and Nuts	8.50 Lb.
Assorted Candies and Chocolates.....	Market

Gourmet Extras

Fresh Baked Breads, Rolls, Croissants, Muffins, and Scones.....	Market
Fresh Bagels and Bialys.....	Market
Bagel Chips	4.50 Lb.
Guacamole	10.00 Lb.
Gourmet Dips	
Spinach Dip, Low Fat Spinach Dip, Roasted Pepper and Garlic Dip, Sundried Tomato and Pesto, Artichoke and Parmesan, Onion, or Cucumber Dill	7.00 Lb.
Fresh Salsas (HOT OR MILD).....	6.50 Lb.
Focaccia Bread layered with Onions, Peppers, Olives, and Sundried Tomatoes (1/2 SHEET)	25.00 Ea.
Garlic Bread	5.00 Ea.
Spinach Stuffed Garlic Bread.....	8.00 Ea.
Assorted Chips, Crisps, and Crackers	Market

**If you have a particular food item in mind that you do not see on our menu
please let us know so that we may cater to your needs.**

MENU PRICES ARE SUBJECT TO CHANGE

Gourmet Sandwiches and Salads

Specialty Sandwiches

Grilled Chicken Breast with Grilled Peppers and Dijonaise Dressing
Grilled Lemon Chicken Breast layered with Roasted Peppers and Portabella Mushrooms
Cajun Blackened Chicken Breast with Crisp Romaine, Plum Tomato and Creamy Vinaigrette
Sliced Steak with a Creamy Horseradish Sauce
Smoked Turkey Breast with Red Leaf Lettuce, Tomatoes and Russian Dressing
Smoked Turkey with French Brie, Red Leaf Lettuce and Honey Mustard
Honey Baked Ham with Swiss Cheese and Honey Cup Mustard
Fresh Sliced Mozzarella, Tomato, and Basil topped off with our Balsamic Vinaigrette Dressing
Tarragon Chicken Salad with Red Leaf Lettuce
Chunky Chicken Salad with Broccoli and Walnuts topped with Red Leaf Lettuce
Seafood Salad with Romaine Lettuce and Plum Tomatoes
Corned Beef or Pastrami topped with Coleslaw and Russian Dressing
Roast Beef, Romaine Lettuce, Bermuda Onion with Horseradish Sauce
Grilled Vegetables topped with Fresh Mozzarella and Basil
Humus with Plum Tomato, Cucumber, Feta Cheese, Black Olives, and Lettuce in a Pita Pocket
All sandwiches made with your choice of Freshly Baked Assorted Baguettes, Sliced Breads, or Rolls.

Choose 3 Sensational Salads

\$13.00 per person (10 person min.)

There is also a minimum of 3 sandwiches per type

All sandwiches are garnished unless specified otherwise

Assorted Finger Tip Sandwiches

(Create Your Own)

*Choice of Gourmet Cold Cuts: Roast Beef, Turkey, Ham,
Corned Beef, Pastrami, and Tongue*

*Choice of Gourmet Salads: Tuna, Chicken Salad, Chunky Chicken Salad with
Broccoli and Walnuts, or Seafood Salad*

Potato Salad, Cole Slaw, and Macaroni Salad

Accompanied by

Sliced Pickles, Sour Tomatoes, Olives, and Sweet Peppers
Mustard & Russian Dressing

\$10.00 per person (10 person min.)

\$12.00 per person Sensational Salad Upgrade
(Choice of 3 Salads)

There is also a minimum of 3 sandwiches per type

Wrap Sandwiches

(Design your own)

Choice of Wrap Breads (Tomato, Spinach or Garlic and Herb)

Accompanied by Deli-Style Cole Slaw, Potato Salad, Sliced Pickles,
Sour Tomatoes, Olives, Sweet Peppers, and

Assorted Condiments.

*Gourmet Cold Cuts: Roast Beef, Turkey Breast, Corned Beef,
Pastrami, Ham, Genoa Salami.*

*Gourmet Salads: Tuna, Chicken Salad, Chunky Chicken Salad with
Broccoli and Walnuts, Seafood Salad.*

*Toppings: Shredded Lettuce, Tomatoes, Bermuda Onion, Roasted Red Peppers,
Sliced Olives, Swiss, and Provolone*

\$11.00 per person (10 person min.)

\$13.00 per person Sensational Salad Upgrade
(Choice of 3 Salads)

Assorted Cold Cuts

*Choice of Gourmet Cold Cuts: Roast Beef, Turkey, Ham,
Corned Beef, Pastrami, Salami, Bologna, and Tongue*

Potato Salad and Cole Slaw

Sliced Pickles, Olives, and Sweet Peppers

Mustard and Russian Dressing

Assorted Freshly Baked Rolls and Sliced Breads

\$10.00 per person (10 person min.)

\$12.00 per person (Sensational Salad Upgrade)

Super Heros

Italian Style Ham, Genoa Salami, Pepperoni, Provolone,
Roasted Red Peppers, Shredded Lettuce, and Tomatoes

American Style Roast Beef, Turkey, Ham
and American Cheese

Potato Salad and Cole Slaw

Sliced Pickles, Sour Tomatoes, Olives, and Sweet Peppers

Mustard, Russian & Vinaigrette Dressing

*(Heros can be designed into letters, numbers, and other shapes for
an additional charge)*

\$16.50 per foot

(3 foot min. Each foot serves 3 persons)

Sensational Salads

Gourmet Tossed

Corinne's Caesar

Greek Salad

Bowtie Pasta with Sundried Tomatoes and Basil

Tortellini with Mozzarella, Sundried Tomatoes and Basil

Red Jacket Potato Salad

Pasta Primavera Salad

Red Cabbage Coleslaw

Marinated Vegetable Salad

Three Bean Salad

Red Jacket Potato, Tomato, and String Bean Salad

Black Bean and Corn Salad with a touch of Cilantro

Cucumber with Onion and Dill Salad

Deli-Style Potato Salad

Deli-Style Cole Slaw

Deli-Style Macaroni Salad

Breakfast

Hot Breakfast

† Scrambled Eggs, Bacon, Breakfast Sausage, Home Fries

Choice of : Heart Shaped Waffles or Challah French Toast with Maple Syrup

Bagels and Bialys with Assorted Cream Cheeses and Butter

Assorted Fresh Muffins

Orange Juice and Grapefruit Juice

Fresh Fruit Salad

Coffee and Tea Service

Papergoods and Plasticware

\$12.00 per person (25 person min.)

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Continental Breakfast

Bagels and Bialys with Assorted Cream Cheeses and Butter
 Fruit and Cheese Filled Croissants
 Assorted Fresh Muffins
 Orange Juice and Grapefruit Juice
 Coffee and Tea Service
 Papergoods and Plasticware
\$10.00 per person (25 person min.)

Smoked Fish

ASSORTED SMOKED FISH (15 person min.)..... \$22.00 per person

Beautifully garnished, to include:
 Nova Scotia, Baked Salmon, Restuffed White Fish Salad or Boned Only WhiteFish

Sliced Tomatoes, Cucumbers, Onions, and Olives
 Tuna Salad
 Egg Salad
 Herring and Onions in Cream Sauce
 Bagels & Bialys
 Assorted Cream Cheeses- Plain, Vegetable, and Scallion
 Butter
 Assorted Cookies & Rugelach

Great Options

Sturgeon	plus	\$7.00 per person
Noodle Pudding	+	2.00 per person
Miniature Cheese Blintzes w/ Sour Cream, Blueberry, and Cherry Toppings	+	4.00 per person
Crustless Quiche- Assorted Fillings	+	3.00 per person
Sliced Cheeses	+	2.50 per person
Fresh Fruit Platter		\$50.00 Sm./ \$65.00 Lg.
Poached Salmon with Deviled Eggs, Asparagus Bundles, Lemon Wedges and Sauce Verté (serves 20 - 25 people)		\$195.00 each

† *Omelettes with Choice of 8 Gourmet Fillings*..... + \$8.00 per person

Gourmet Filling Selection

Mushrooms, Onions, Peppers, Spinach, Tomato, Ham, Bacon,
 Sausage, Cheeses, Sour Cream, Caviar, Ratatouille, Smoked Salmon, and Salsa.
 (Egg White Omelettes also available)
Also includes Home Fried Potatoes

Heart Shaped Waffles with Maple Syrup	+	\$2.00 per person
Challah French Toast with Maple Syrup	+	2.00 per person

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Super Stations

Add some flare to your event with one or more of the following

Carving Stations
Mexican Fajita Station
Pasta Station
Wok Station
Mashed Potato Bar
Sushi Display
Seafood and Raw Bar Stations
Omelette, Waffle, and Pancake Stations
Crepe Stations
Bananas Flambé Station
Old Fashioned Sundae Bar
Hot Dog Cart
Cotton Candy and Popcorn Machines
Decadent Chocolate Fountain
Inquire for Pricing

All The Extras

We take great pride in providing our clients with exceptional service

Professional Chefs, Maitre'd, Serving Staff, and Bartenders
French Service
Coffee and Tea Service
Full Service Bar and Beverage Option Top Shelf Liquor, Wines & Beer
Tents, Tables, Chairs, Linens, Chaffing Dishes, Serving Pieces, China, and Flatware
Barbecues, Mobile Kitchen, and all Cooking Equipment
Coordination of Locations, Flower Arrangements, Entertainment, Ice Sculptures, Invitations,
Party Favors, Gift Baskets, Valet Parking and More!

Inquire for Pricing

Corinne's Concepts In Catering

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Huntington Station, New York 11746
PHONE (631) 351-6030
FAX (631) 351-1587

WEB SITE: www.corinnescatering.com

HOURS OF OPERATION

Tuesday to Saturday 9:00 a.m. to 6:00 p.m.
Sunday 9:00 a.m. to 3:00 p.m.
Monday Closed

Please Give Us Advance Notice - All Food Items are Made to Order

Please Note that Menu Pricing is Subject to Change

Delivery Service Available

Corporate Accounts Welcome

Most Major Credit Cards Gladly Accepted