

HÖLIDAYFARMS

374 Roslyn Road • Roslyn, NY 11577

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Web: www.holidayfarms.com • Email: shop@holidayfarms.com



What We Offer

- Let us help plan your menu! We are at your service to make your event a success!
- When planning your next special occasion, come in and see the party solutions that we have "in-store" for you!
- From our quality deli meat & cheese platters to our delicious heat n' serve meal ideas, your guests will enjoy the delicious flavor. We only use the finest and freshest ingredients so that the end result tastes as good as it looks!
- Holiday Farms' party brochure is filled with ideas to make your party a success! Also look for our holiday & seasonal menus!





Catering Guidelines

WHAT YOU NEED TO KNOW:

- Our Catering Dept. is open seven days a week.
- 48 hours notice is required for all orders.
 - Same day or next day orders may be possible depending on availability.
- Prices do not include tax or delivery fee.
- For more information please contact the store location nearest you.
- All menu items and prices are subject to change.
- Payment Policy: Deposit is required at time of order.
- Cancellation Policy: 24 hour cancellation is required.

Wraps, Sandwiches & Platters



Party Wrap Platters

30 pieces of assorted, over-stuffed Wraps beautifully decorated and served with an assortment of corresponding condiments.

Serves 15-20 guests \$145.00*

*Price includes: Potato Salad, Macaroni Salad and Cole Slaw

The Italiano

Fresh Mozzarella, Roasted Peppers, Basil, Ham Cappicolla & Balsamic Vinaigrette

Italian Chicken

Grilled Chicken, Sun Dried Tomato, Lettuce, Tomato & Parmesan Vinaigrette

Bangladesh

Curried Chicken Salad, Lettuce, Tomato and Cheddar

Southwestern Chicken

Grilled Chicken, with Black Bean, Corn Salsa, Lettuce, Tomato & Ranch

Very Veggie

Assorted Marinated Grilled Veggies with Lettuce, Tomato & Balsamic Vinaigrette

The Rabbi

Pastrami, Corned Beef, Bologna, Lettuce, Tomato & Mustard

American Combo

Roast Beef, Turkey, Ham, American Cheese, Lettuce, Tomato & Mayo

Hi Honey

Honey Turkey, Honey Ham, Alpine Lace Swiss, Lettuce, Tomato & Honey Mustard

Totally Tuna

Tuna with Lettuce, Tomato and Red Onion

Wraps, Sandwiches & Platters

Chicken Ranch

Grilled Chicken, Muenster, Bacon, Lettuce, Tomato & Ranch Bacon

Chicken Salad Deluxe

Chicken Salad with Bacon, Swiss, Lettuce and Tomato

The Cultured Turkey:

Roasted Turkey, Yogurt Cheese, Lettuce and Tomato

Panini Package

Serves 15-20 guests \$145.00*
*Price includes: Potato Salad,
Macaroni Salad and Cole Slaw

Grilled Chicken, Fresh Mozzarella, Roasted Peppers, Prosciutto, Basil, Sundried Tomatoes

Turkey with Brie and Bacon

Roast Beef, Grilled Onions, Provolone, Garlic Butter

Grilled Vegetables and Baby Field Greens

Create Your Own Combo

Chicken Club

Sliced Chicken, Bacon, American Cheese, Lettuce, Tomato & Mayo

The Hen House:

Roasted Chicken, Gruyere Cheese, Lettuce and Tomato

The Parisian:

Honey Turkey, Brie Cheese, Sliced Grapes & Raspberry Mayo

Cocktail Sandwiches

Stuffed with Ham, Turkey, Muenster Cheese, Lettuce & Tomato, Mayo and Mustard tastefully presented on a platter with a centerpiece of fresh Vegetables.

Tray of 32 Wedges \$75.00

Italian Combo

Salami, Cappicolla, Pepperoni, Provolone, Lettuce, Tomato & Vinaigrette

Yellow Belly:

Egg Salad with Bacon, Lettuce and Tomato

The Roma II:

Breaded Chicken Cutlet, Fresh Mozzarella and Roasted Peppers

Tripledecker Party Wedges

Packed with Roast Beef, Corned Beef and Turkey and topped with Cole Slaw and our special Sandwich Spread with a centerpiece of Pickles & Olives.

Tray of 50 Wedges \$95.00



Wraps, Sandwiches & Platters

Party Subs

Serves 3-4 people per foot • 3 foot to 6 foot heros

All American Hero

Roast Beef, Ham, Turkey,
Domestic Swiss & American Cheese
\$15.95 per foot

Italian Deluxe

Genoa Salami, Pepperoni, Deli Ham, Sopresatta, Prosciutto & Provolone Cheese \$18.95 per foot

Chicken Italiano

Grilled or Breaded Chicken Breast with Roasted Peppers, and Fresh Mozzarella Cheese \$21.95 per foot

Grilled Vegetable Supreme

Fresh Grilled Vegetables, with Fresh Mozzarella Cheese, and Baby Spinach **\$21.95 per foot**

Tuscany Chicken

Grilled or Breaded Chicken Cutlets, with Prosciutto, Sauteed Broccoli Rabe, Roasted Peppers, and Fresh Mozzarella Cheese \$23.95 per foot

Our Wonderful Baked Brie

Baked Wheel of Brie with your choice of one of our delicious flavors
\$49.95

Brie Cheese with Raspberry and chopped Almonds

Brie Cheese with Apricot, Peaches and Walnuts

Brie Cheese with Herbs and Golden Raisins

Brie Cheese ala Natural







Cocktail Selections & Platters

12" Trays Feed 10-15 People • 16" Trays Feed 15-20 People 18" Trays Feed 20-25 People





Shrimp Platter

Mouth watering jumbo Shrimp, peeled and deveined, tastefully arranged with Greens and Lemons. Served chilled with our delicious Cocktail Sauce.

Regular up to 20 quests \$125.00 *Large up to 30 guests \$155.00*

Grecian Delight Platter

A pleasing display consisting of White Bean Dip with fresh Basil and Garlic, Hummus, Stuffed Dolma with Olives and Feta Cheese on the side. Served with fresh Pita Wedges and Flat Breads.

Regular \$45.00 • Large \$65.00

Grilled Chicken & Vegetable Tray

Tender & Juicy Grilled Chicken teamed up with our Fabulous grilled Vegetables Beautifully Decorated. Regular \$65.00 • Large \$85.00

Dip N Chip Platter

Assorted Chips and Tortillas with Mango Salsa, Red Salsa, Guacamole and Sour Cream Regular \$45.00 • Large \$55.00

Pumpernickel Bread Boat

Fondue Style with Spinach Dip *Up to 30 guests \$49.00*

Grilled Vegetable Platter

Garden fresh Carrots, green and yellow Zucchini, red and yellow Peppers, Onions, and Portabella Mushrooms grilled and seasoned to a flavorful essence then festively arranged in a taste tempting presentation.

Regular \$55.00 • Large \$75.00

Pickle & Olive Platter

Sour, Dill and New Pickles, Pepperoncini, green and black Olives, Sweet Gherkins and red Peppers decoratively arranged. Regular \$15.00 • Large \$25.00

Cocktail Selections & Platters

12" Trays Feed 10-15 People • 16" Trays Feed 15-20 People 18" Trays Feed 20-25 People

Celestial Cheese Platter

A variety of imported and domestic Cheeses with Sausage, Grapes and Crackers all beautifully decorated.

12" Trays \$45.00 16" Trays \$65.00 18" Trays \$75.00

Crudites Platter

Fresh, crisp Vegetables with choice of dips.

12" Trays \$29.00 16" Trays \$39.00 18" Trays \$49.00

Tuscan Antipasta Platter

The finest imported Provolone, Genoa Salami, Pepperoni, Prosciutto, assorted Olives, Mozzarella, Zucchini, Artichokes, and Sun Dried Tomatoes.

12" Trays \$65.00 16" Trays \$95.00 18" Trays \$125.00



Fresh Mozzarella Platter

Fresh Mozzarella Cheese artfully combined with Roasted Peppers, Sun dried Tomatoes, fresh Basil and cracked Black Pepper. Served with our own Balsamic Vinaigrette dressing.

12" Trays \$29.00 16" Trays \$49.00 18" Trays \$69.00



Bruschetta Platter

Succulent Italian Tomatoes, Mozzarella, Onions and fresh Basil chopped and blended to perfection with Olive Oil and Spices. Served with Crispy Painted Baguettes

12" Trays \$29.00 16" Trays \$39.00 18" Trays \$49.00



Fresh Fruit Platter

Bursting with flavor and color, our platters are lavishly filled with an assortment of fresh Strawberries, Honey Dew Melon, Cantaloupe, Watermelon, Kiwi, Oranges and Blueberries laid out in an eye catching presentation.

12" Trays \$45.00 16" Trays \$65.00 18" Trays \$85.00





Specialty Presentations





Sliced Filet Mignon Platter

Cooked to order and served slightly chilled, sliced and arranged on a platter accompanied with creamy Horseradish Sauce or Brandied

Peppercorn Sauce.

\$ Market Price \$

Beef Wellington

Our finest Beef Tenderloin wrapped in flaky pastry dough served with Portabella and Wine Sauce or Au Jus.

\$ Market Price \$

Prime Rib

A succulent entree cooked to the peak of perfection, served Au Jus, or with Cabernet Portabella Sauce

\$ Market Price \$



Marinated Steak Platter

Appetizing sliced Steak marinated and grilled to perfection, then tastefully arranged and decorated. Served with our creamy Horseradish Sauce or Roasted Pepper and Basil rub.

Regular \$135.00 Large \$165.00

Roast Duck with Orange Sauce

This royal treat is oven roasted and laid out on a platter or made oven ready to reheat.

Serves 4-6 guests \$49.95

Whole Poached Salmon

Beautifully decorated with Fruit slices and Greens served with Dill Cream Sauce and Sweet Rice Wine.

\$ Market Price \$

Buffet Packages





10 Guests Minimum

The Basic Deli

Beautifully displayed and decorated Meat & Cheese Platters. Your choice of 4 meats: Roast Beef, Corned Beef, Turkey, Ham, Salami or Pepperoni & Your Choice of 2 cheeses: American, Muenster, Swiss, Provolone, Cheddar or Gruyere. The package also includes: Relish Tray, Potato Salad, Macaroni Salad, Cole Slaw, Assorted Dinner Rolls, Mustard, Mayo and Russian Dressings and all paper goods.

\$11.95 per person

The Italian Combo

-Select 4 Entrees-

Chicken Cutlet Parmesan, Italian Meatballs, Baked Ziti Napoli, Tortellini Primavera, Penne Ala Vodka, Ravioli Marinara, Fettuccine Alfredo, Broccoli Rabe with Sausage & Cavetelli, Chicken Cacciatore, Chicken Ala Marsala, Eggplant Siciliano.

Entrees accompanied with Tossed Salad and Dressing, Garlic Bread & Assorted Rolls & Butter

\$15.95 per person

Hot & Cold Mix

-Cold-

Your choice of 2 sliced Meats: Roast Beef, Corned Beef, Turkey, Ham, Salami or Pepperoni. Your choice of 1 cheese: American, Muenster, Swiss, Provolone, Cheddar or Gruyere. Also included is a Relish Tray, Potato Salad, Cole Slaw, Pasta Salad, Tossed Salad Fresh Rye Bread & Assorted Rolls.

-Hot-

Your choice of 2 hot entrées: Eggplant Parmigiana, Lasagna, Chicken Francese, Chicken Marsala, Sausage & Peppers or Baked Ziti

\$15.95 per person

The Neapolitan Feast

Mussels Marinara Ala Sanz, Chicken Italiano with Prosciutto, Mozzarella and Fresh Basil (Marsala or Marinara Sauce), Spinach and Asparagus Frittata, Penne Pasta with Baby Eggplant in a Savory Pink Cream Sauce, Brushetta Supremo with Sliced & Toasted Baguettes, Mesculin Salad with Dressing, Garlic Bread and Assorted Rolls & Butter

\$25.95 per person

Fresh Green Salads List

Tossed Garden Salad	\$2.95 p/p
Caesar Salad	\$4.95 p/p
Greek Salad	\$4.95 p/p
Holiday Farms Deluxe Salad with Fresh Baby Field Greens, Goat Cheese, Cranberries,	
Mandarin Oranges and Sunflower Seeds	\$5.95 p/p
Baby Field Greens with Goat Cheese & Beets	\$5.95 p/p

Ala Carte Entrée List

1/2 Trays Feed 8-10 People - Full Trays Feed 11-15 People

Beef Entrees

Teriyaki Beef with Water Chestnuts, Carrots & Snow Peas

Half \$65.00 / Full \$125.00

Stuffed Flank Steak with Spinach, Roasted Tomatoes & Pine Nuts \$19.95 per lb.

Beef Bourguignon cooked in wine with Mushrooms, Carrots & Pearl Onions Half \$65.00 / Full \$125.00

Veal Entrees

Veal Ala Marsala sauteed with Mushrooms & Wine Sauce **Half \$65.00 / Full \$125.00**

Veal Parmigiana *Half* \$65.00 / Full \$125.00

Veal Francese served with Lemon & White Wine Sauce **Half \$65.00 / Full \$125.00**

Veal Piccata in a light Lemon Butter & Caper Sauce **Half \$65.00 / Full \$125.00**

Veal Milanese GiardinieraBreaded Veal with diced Tomatoes,
Mozzarella & Greens topped
with Balsamic
Half \$65.00 / Full \$125.00

Pepper Steak

Half \$85.00 / Full \$155.00

Sweet & Sour Meatballs

Beef or Turkey
Half \$45.00 / Full \$90.00

Beef Stew with Potatoes & Vegetables

Half \$65.00 / Full \$125.00

Orange Beef with Broccoli

Half \$65.00 / Full\$125.00

Italian Meatballs

Beef or Turkey

Half \$45.00 / Full \$90.00

Beef Brisket with Gravy

Market Price



Veal Rollatini Breaded Veal with Prosciutto, Riccota & served with Marsala or Red Sauce **Half \$65.00 / Full \$125.00**

Veal & Peppers

Half \$65.00 / Full \$125.00

Veal Saltimbocca thinly sliced Veal sauteed in butter & Shallots topped with Basil & Prosciutto in a light White Wine Sauce **Half \$65.00 / Full \$125.00**

Ala Carte Entrée List

1/2 Trays Feed 8-10 People - Full Trays Feed 11-15 People

Chicken Entrees

Chicken Cardinale

with Fresh Basil, Tomato & Mozzarella in Garlic Sauce

Half \$55.00 / Full \$95.00

Chicken Cordon Bleu

with Ham & Swiss Cheese in a delightful Brown Sauce

Half \$55.00 / Full \$95.00

Stuffed Caponette Breast

with a choice of Florentine, Cranberry Sage or Golden Raisin Risotto

\$8.95 each

Chicken Parmigiana with

Plum Tomato Sauce & Mozzarella

Half \$55.00 / Full \$95.00

Southern Fried Chicken

\$6.99 per lb.

Buffalo Wings

\$7.99 per lb.

Cornish Hens

\$8.95 each

Chicken Francaise

with Lemon & White Wine Sauce
Half \$55.00 / Full \$95.00

Chicken Ala Marsala

with Mushroom & Wine Sauce
Half \$55.00 / Full \$95.00

Tarragon Chicken

Grilled Chicken in a delightful Tarragon Sauce

Half \$55.00 / Full \$95.00

Chicken Rollentini with Prosciutto, Ricotta & Mozzarella Cheeses, Cracked Black Pepper. Served with a choice of Plum Tomato or Marsala Sauce

Half \$55.00 / Full \$95.00

Chicken Piccata

with Artichoke Hearts & Capers in a White Wine & Lemon Sauce

Half \$55.00 / Full \$95.00

Chicken Milanese Giardiniera

Breaded Chicken with diced Tomatoes, Mozzarella & Greens topped with Balsamic

Half \$55.00 / Full \$95.00

Captain Crunch Chicken Fingers

\$9.99 per lb.





Fish Entrees

Tilapia Oreganata \$19.99 per lb.

Basa Francese \$19.99 per lb.

Our Famous Mussels Marinara or Fra Diavolo

Half \$75.00 / Full 130.00

Southern Style Tilapia

With Our Amazing Spicy Mustard Sauce Half \$45.00 / Full 85.00

Stuffed Flounder

in a Garlic Lemon Sauce **\$7.99 ea.**

Orange Glazed Salmon

\$7.99 ea.

Grilled Teriyaki Salmon

\$7.99 ea.

Ala Carte Entrée List

1/2 Trays Feed 8-10 People - Full Trays Feed 11-15 People

Pork Entrees



Sausage & Peppers
Half \$45.00 / Full \$80.00

Roast Pork Loin Au Jus \$10.95 per lb

Pasta Entrees

Penne with Vodka sauce Half \$50.00 / Full \$95.00

Rigatoni with Chicken & Pesto Sauce Half \$50.00 / Full \$95.00

Baked Ziti Napoli with Beef Half \$50.00 / Full \$95.00

Rigatoni with Pink Sauce Half \$50.00 / Full \$95.00

Pasta Primavera

Half \$50.00 / Full \$95.00

Linguini with Clam Sauce Half \$50.00 / Full \$95.00

Pasta with Grilled Chicken & Sun Dried Tomato

Half \$50.00 / Full \$95.00

Cavatelli

with Broccoli Rabe Garlic & Oil **Half \$50.00 / Full \$95.00**

Fettucini Alfredo
Half \$50.00 / Full \$95.00

Breaded Pork Cutlets served ala Parmigiana or ala Marsala Half \$55.00 / Full \$95.00 **Spicy Pork** with Scallions **Half \$55.00 / Full \$85.00**

Pork Cutlet Piccata

served with a light Lemon and Caper Sauce **Half \$55.00 / Full \$95.00**

Stuffed Pork Chop

with Apple & Cranberry
Stuffing and a touch of Sage
\$10.95 per lb

Pork Cutlet Piquante

served with our Special Sauce Half \$55.00 / Full \$95.00



Pasta Fra Diavolo

with Clams, Shrimp & Mussels Half \$75.00 / Full \$140.00

Tortellini with Basil Cream Sauce Half \$50.00 / Full \$95.00

Gnocchi with Pork & Wine Sauce Half \$50.00 / Full \$95.00

Angel Hair with Shrimp in a Pink Cream Sauce

Half \$50.00 / Full \$95.00

Lasagna with Beef Half \$50.00 / Full \$95.00

Penne Pasta with a

Filetto di Pompadoro Sauce Half \$50.00 / Full \$95.00

Rigatoni with Sunday Sauce

with Meatball or Sausage & Riccotta

Half \$50.00 / Full \$95

Orechiette Pasta

with Sausage & Broccoli Rabe
Half \$50.00 / Full \$95.00

Ala Carte Side List

All Rice Dishes \$6.99 per lb. • All Rissotto Dishes \$7.99 per lb.

Rice Sides

Rice Pilaf

Fried Rice

Basmati Rice or Jasmine

Spanish Rice

Orzo Pilaf

Classic Mushroom Rissotto

with Truffle Oil

Three Cheese Rissotto

Asiago, Romano & Mozzarella

Vegetable Sides

Asparagus Steamed or Grilled

Broccoli with Butter & Lemon

Cauliflower Au Gratin

Creamed Spinach

Spiced Potato Wedges

Roasted Herb Potatoes





Brussel Sprouts *Roasted or Asian*

Garlic Mashed Potatoes

Roasted Baby Vegetables

Spinach

with Oil & Garlic

Country Potatoes Mashed Potatoes

Stir Fried Vegetables

Stringbeans with Oil & Garlic or Almondine

Roasted Corn Salsa Vegetable Medley

Asian Style Party Starters

Signature Steamed Dumpling

Tray Steamed Chicken & Lemongrass, Kale & Vegetable, and Chicken Teriyaki dumplings with our Asian dipping sauce

Serves 10-12 (36 pcs) \$35

Thai Spring Roll Party Tray

Crispy fried spring rolls with sweet Thai Chilisauce for dipping Serves 10-12 (24 pcs) \$30

Tandoori Chicken Satay

Tray tasty skewers of savory, Indian-style Tandoori Chicken with Mango Chutney or Peanut Sauce for dipping.

Serves 10-12 (24 pcs) \$48







Ala Carte Vegetarian List

1/2 Trays Feed 8-10 People - Full Trays Feed 11-15 People

Vegetarian Entrees

Vegetable Lasagna *Half \$50.00 / Full \$95.00*

Grilled Portabella Mushrooms stuffed with Vegetables \$7.99 each

Grilled Vegetable Kebobs over Saffron Rice Half \$50.00 / Full \$95.00 **Vegetarian Eggplant Mousaka** *Half \$50.00 / Full \$95.00*

Risotto Ala Milanese with Mushroom Mélange Half \$50.00 / Full \$95.00

Vegetable Casserole in a light Tomato Sauce **Half \$50.00 / Full \$95.00**

Eggplant Parmigian *Half \$50.00 / Full \$95.00*

Oriental Vegetable Stir Fry *Half \$50.00 / Full \$95.00*

Zucchini & Onion Frittata *Half Flat \$15.00 / Full Flat \$30.00*

Broccoli, Tomato & Feta Cheese Quiche Half Flat \$25.00 / Full Flat \$50.00



Vegetarian Entrees

Grilled Marinated Vegetable Antipasto\$9.99 per lb.

Marinated Vegetable Kebobs \$4.00 ea 374 Roslyn Road • Roslyn, NY 11577 | 1-1 Park Plaza • Glen Head, NY 11545 Phone: (516) 621-6420

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Let us cater your next special event!