

# DELICIOUS MOMENTS

## CATERERS

*Est. 1995*



## BEST OF LONG ISLAND WINNERS

2014, 2015, 2016, 2017, 2018 and 2019

**DON'T YOU DESERVE A DELICIOUS MOMENT?**

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[www.icator4u.com](http://www.icator4u.com)



All major credit cards accepted!

Find us on

# DON'T YOU DESERVE A DELICIOUS MOMENT?

Thank you for showing interest in Delicious Moments Caterers!

We are a full service caterer and party planner, who can supply everything you need for that special event.

At Delicious Moments, we take great pride in the quality of our food, and our presentation.

We create our platters & baskets, as though they were a work of art!

Our expertise is in creating a memorable event for you and your guests, while keeping your budget in mind!

***So sit back, relax, and let us do the rest!***

| Gourmet Buffets | Party rooms up to 250 guests | Appetizers | Hors  
D'oeuvres | Assorted Stations | Breakfasts | Brunches | Lunches |  
Sit Down Dinners | Great Desserts | Coffee | Executive |

We offer 3 levels of presentation

Choose the one that meets your expectations

***Chefs | Waitresses | Bartending | Complete Party Rentals !***



## **Standard Presentation**

Heavy duty disposable clear cutlery, 2 ply white paper napkins, heavy duty white plastic plates, wire racks, disposable platters and bowls.



## **VIP Presentation**

Upscale Silver plated disposable cutlery, 2 ply white paper napkins, heavy duty bone plates, wicker baskets, fancy chaffing racks.



## **Black Tie Presentation**

When nothing but the best will do!

Silverware, china plate, linen napkins, polished chaffing trays.

# BREAKFAST

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*START OFF YOUR DAY RIGHT !*

## CONTINENTAL BREAKFAST

Assortment of Freshly Baked Bagels, Muffins, Crumb Cake, Croissants, Danishes & Pound Cake Served with Cream Cheese, Butter, and Jelly,

Freshly Brewed Coffee, Tea, Orange Juice and all paper goods ( 10 person Min.)



**STANDARD PRESENTATION**

**\$7.95 P/P**



**VIP PRESENTATION**

**\$11.95 P/P**

## HOT BUFFET BREAKFAST

Scrambled Eggs, Crispy Bacon, Breakfast Sausage, Home Fries, Your Choice of French Toast or Pancakes An Assortment of Freshly Baked Bagels, Muffins, Crumb Cake, Croissants, Danishes & Pound Cake Served with Cream Cheese, Butter, Jelly, Ketchup, Maple Syrup, Salt & Pepper, Freshly Brewed Coffee, Tea, Orange Juice & All Paper Goods, Chafing racks & Sterno ( 12 person Min. )

\*\*\* Add your choice of Ham, Cheese, or Western Omelets, \$2.00 Extra P/P



**STANDARD PRESENTATION**

**\$11.95 P/P**



**VIP PRESENTATION**

**\$15.95 P/P**



# LET'S BRUNCH!

*THE MOST FUN MEAL OF THE DAY!*

## **BRUNCH EXTRAORDINAIRE**

**BAKERY STATION:** Assorted Bagels, Muffins, Danish, Croissants, Crumb Cake, Butter, and Jelly.

**OMELET STATION:** Fresh Omelets with Assorted Fillings (made to order)

### **YOUR CHOICE OF HOT FOOD OR GOURMET SANDWICHES**

**HOT FOOD STATION:** Choose from your choice of a Pasta & Entrée dish.

**GOURMET SANDWICHES:** Assortment of Gourmet Sandwiches on a variety of Fresh Baked Breads.

**DMC SALAD:** Seasonal Mixed Greens with Goat Cheese, Sundried Cranberries & Candied Walnuts.

**DESSERT & COFFEE STATION:** Fresh Sliced Fruit Display, Coffee, Juice, and all Paper Goods.

*\*\*\* Staff at additional charge. 25 Person Minimum \*\*\**

*\*\*\* Brunch packages can be custom made to fit anyone's needs or budget: Just ask! \*\*\**



### **STANDARD PRESENTATION**

**26.95 P/P**



### **VIP PRESENTATION**

**30.95 P/P**

## **ENHANCE YOUR BRUNCH OR BREAKFAST**

Assorted Bagels, served in a wicker basket, w/ Cream Cheese, Butter & Jelly.	<b>\$2.95 P/P</b>
Quiche ( Broccoli & Cheddar, Spinach & Mushroom, Ham & Swiss, Lorraine )	<b>\$18.00 each</b>
Fresh Sliced Fruit Platter( Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries.	<b>\$3.00 P/P</b>
Lox Platter, w/ Sliced Tomato, Onions, Capers, Cream Cheese, & Assorted Bagels.	<b>\$6.95 P/P</b>
Yogurt Parfait, Plain Yogurt Topped W/ Granola & Seasonal Berries.	
3lb. ( serves 5-10 people)	<b>\$25.95</b>
5lb. ( serves 10-15 people)	<b>\$36.95</b>



# COLD BUFFETS

*A DELICIOUS ADDITION TO ANY EVENT!*

## GOURMET WRAPS

Assortment of Over Stuffed Gourmet Wraps, in Flour, Whole Wheat, Tomato, Spinach, Garlic Herb, & Black Bean tortillas. Includes a Choice of 2 Gourmet Salads: Red Bliss Potato Salad, Tri-Color Fussilli With Tomatoes, Red Peppers, & Fresh Mozzarella, Penne Pasta W/ Pesto, Bowtie Primavera, Orzo Primavera, Tossed, Caesar, or Fancy Masculine. Also Includes: Pickle & Olive Tray, & All Paper Goods

### YOUR ASSORTMENT INCLUDES:

- Grilled Chicken Caesar Wrap, W/ Romaine Lettuce, & Caesar Dressing.
- California Ranch Wrap, w/ Grilled Chicken, Mescaline Greens, & Ranch Dressing.
- Wild Turkey Wrap, W / Smoked Turkey, Swiss Cheese, Mescaline Greens, & Honey Mustard.
- Continental Wrap, Black Forest Ham, Brie, Lettuce, Tomato, & Honey Mustard.
- Turkey BLT Wrap, W/ Turkey, Bacon, Lettuce, Tomato, & Mayo.
- Grilled Vegetable Wrap, Assorted Grilled Vegetables, W/ Lettuce & Tomato.
- Grilled Portobello Mushroom Wrap, w/ Grilled Portobello, & Fresh Mozzarella Cheese.
- Cranberry Walnut Chicken Salad.



**STANDARD**

\$11.95 P/P



**VIP**

\$15.95 P/P

## GOURMET SANDWICHES

Assortment of Over Stuffed Gourmet Sandwiches in a Variety of Fresh Baked Bread, Including Focaccia, Baguettes, & Ciabatta. Includes a Choice of 2 Gourmet Salads: Red Bliss Potato Salad, Tri-Color Fussilli With Tomatoes, Red Peppers, and Fresh Mozzarella, Penne Pasta W/ Pesto, Bowtie Primavera, Orzo Primavera, Tossed, Caesar, or Fancy Masculine. Also Includes: Pickle & Olive Tray, & All Paper Goods

### YOUR ASSORTMENT INCLUDES:

- Portobello Mushroom, Prosciutto & Fresh Mozzarella.
- Grilled Herbed Chicken, with Fresh Mozzarella, Roasted Peppers, & Herbed Mayo.
- Grilled Balsamic Chicken, with Dill Harvati, & Caramelized Onions,
- Pepper Corned Roast beef, with Grilled Onions, Tomatoes, & Cheddar Cheese.
- Pepper Turkey Breast, with Mescaline Greens, Brie Cheese & Honey Mustard.
- Fresh Mozzarella, Tomato, Fresh Basil, & Balsamic Dressing.
- Smoked Turkey, Swiss, Caramelized Onions, & Cajun Mayo.
- Grilled Teriyaki Steak, with Shataki Mushrooms, & Grilled Zucchini.
- Fried Eggplant W/ Fresh Mozzarella, Roasted Red Peppers, & Pesto Dressing



**STANDARD**

\$12.95 P/P



**VIP**

\$16.95 P/P

## WRAP & SANDWICH PLATTERS

Any of the above listed Wraps or Sandwiches without Salads and Paper Goods

Wraps \$7.95 each

Sandwiches \$8.95 each

## TRADITIONAL SANDWICHES

Offered on a wide range of breads, stuffed with sliced assorted deli meats and cheeses.



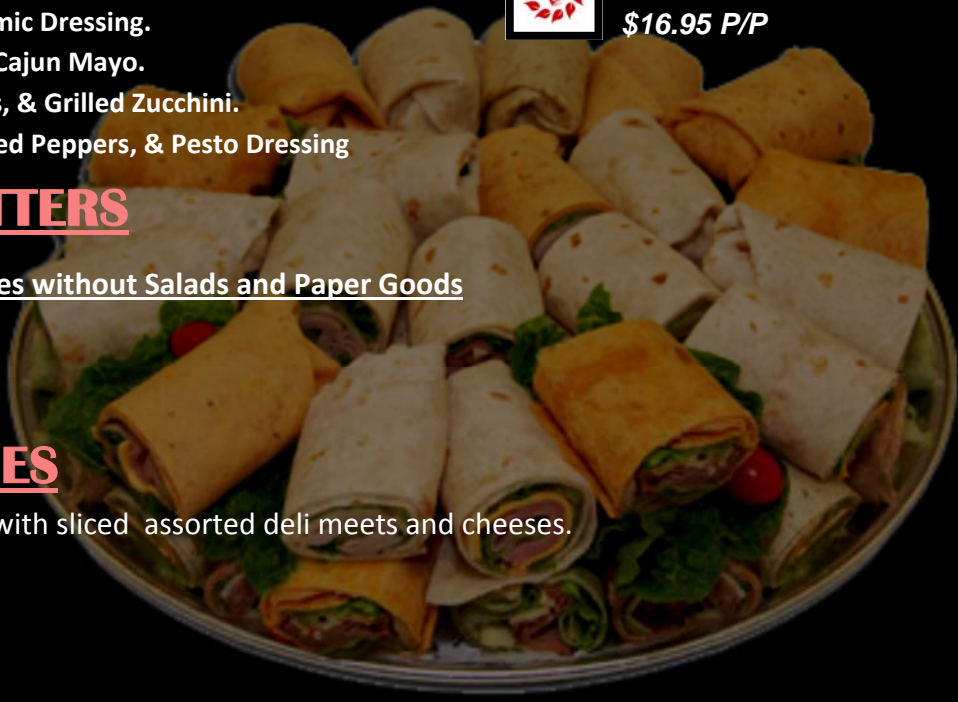
**STANDARD**

\$11.95 P/P



**VIP**

\$15.95 P/P



# GOURMET HERO'S

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*THE REAL "HERO" AT ANY PARTY!*

## PARTY HERO SUPREME

Sliced & Served on a platter, 3,4,5, & 6 foot heroes, freshly baked & delivered that morning! Your choice of American, Italian, or Half & Half. Served with Red Bliss Potato Salad, Macaroni Salad, Cole Slaw, a Pickle & Olive Platter. Includes All Paper Goods and Condiments.

### American Style Hero:

Lean Roast beef, Turkey Breast, Ham, Genoa Salami, American and Swiss Cheese, Piled High, and Topped with Lettuce, and Tomato.

### Italian Style Hero:

Genoa Salami, Ham, Pepperoni, Prosciutto, Provolone, and Fresh Mozzarella Cheese, Covered with Roasted Red Peppers, & Lettuce.

### Combo Style Hero:

Combination of both American and Italian heros

3 ft serves 9 - 12 people	\$90.95
4 ft served 12 - 16 people	\$120.95
5 ft serves 15 - 20 people	\$154.95
6 ft serves 18 - 25 people	\$184.95
Ala carte Available in 3 - 4 - 5 - 6	\$18.95 Per Foot

*\*\*\*Foot Sizes. Heros Serve 3 to 4 People Per Foot.*

*All Heros are Sliced, and Accompanied By Condiments.*

## GOURMET PARTY HERO SUPREME

Sliced & served on a platter, 3,4,5, & 6 foot heroes, freshly baked & delivered that morning! Your Choice of Hero, Served With a Choice of any 3 Homemade Pasta Salads, a Pickle & Olive Platter. Includes All Paper Goods and Condiments.

### YOUR CHOICE OF THE FOLLOWING FILLINGS

Teriyaki Grilled Chicken, W/ Grilled Vegetables.

Portabello Mushroom, W/ Fresh Mozzarella, and Prosciutto.

Italian Grilled Chicken, W/ Fresh Mozzarella, Roasted Peppers, And Pesto Sauce.

Grilled Herbed Chicken, w/Sauteed Onions, Roasted Peppers, & Sundried Tomato Mayo Hero.

BBQ Grilled Chicken, W/ Grilled Onions, Lettuce And Tomato.

Grilled Baslamic Chicken, W/ Dill Harvati Cheese, and Carmalized Onions.

Grilled Vegetable.

Pepper Corned Roast beef, W/ Grilled Onions, Cheeder Cheese, And Tomato.

Fried Eggplant, W/ Fresh Mozzarella, And Roasted Peppers.

Fried Chicken , W/ Fresh Mozzarella, And Roasted Peppers.

### Combo Style Hero:

Combination of both American and Italian heros

3 ft serves 9 - 12 people	\$103.95
4 ft served 12 - 16 people	\$133.95
5 ft serves 15 - 20 people	\$163.95
6 ft serves 18 - 25 people	\$193.95
Ala carte Available in 3 - 4 - 5 - 6	\$19.95 Per Foot

*All Heros are Sliced, and Accompanied By Condiments.*



# COLD SALADS

*THE BEST "DRESSED" AT ANY PARTY!*

## FRESH GREEN SALADS

### TOSSED OR MIXED GREENS SALAD

Crisp Iceberg Lettuce, or Seasonal Mixed Greens, Topped With Cherry Tomatoes, Cucumber, Carrots, Peppers, Red Cabbage, & Red Onions with your choice of 3 Dressings.

Small Feeds 6-10 People	\$29.95
Medium Feeds 10-20 People	\$41.95
Large Feeds 30-40 People	\$55.95

### CEASAR

Crisp Romaine Lettuce, W/ Homemade Garlic Croutons, & Grated Pecorino Romano Cheese.

Small Feeds 6-10 People	\$29.95
Medium Feeds 10-20 People	\$41.95
Large Feeds 30-40 People	\$56.95

### GREEK SALAD

Crisp Lettuce W/ Olives, Tomatoes, Cucumbers, Red Onions, Green Peppers & Feta Cheese.

Small Feeds 6-10 People	\$29.95
Medium Feeds 10-20 People	\$41.95
Large Feeds 30-40 People	\$56.95

### DMC SALAD

Seasonal Mixed Greens With Goat Cheese, Sundried Cranberries, & candied Walnuts.

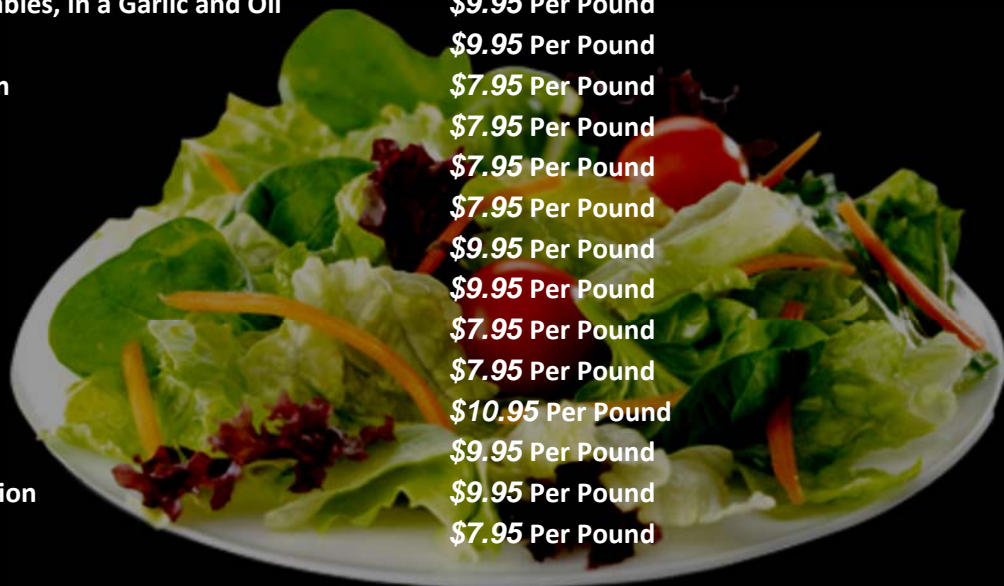
Small Feeds 6-10 People	\$32.95
Medium Feeds 10-20 People	\$44.95
Large Feeds 30-40 People	\$60.95

Add Fresh Grilled Chicken to any of the above \$1.00 P/P

Add Fresh Grilled Shrimp to any of the above \$3.00 P/P

## HOME MADE PASTA SALADS

Tri Color Fussili, With Cherry Tomatoes, and Fresh Mozzarella Cheese	\$9.95 Per Pound
Bow Tie Primavera, Assorted Fresh Vegetables, in a Garlic and Oil	\$9.95 Per Pound
Penne W/ Pesto, & Sun dried Tomatoes	\$9.95 Per Pound
Red Bliss Potato Salad, in a Dill Sour Cream	\$7.95 Per Pound
Cole Saw	\$7.95 Per Pound
Macaroni Salad	\$7.95 Per Pound
Cucumber and Tomato Salad	\$7.95 Per Pound
Orzo Primavera	\$9.95 Per Pound
Tortellini pesto salad	\$9.95 Per Pound
Three bean salad	\$7.95 Per Pound
Corn and Black Bean Salad	\$7.95 Per Pound
Fresh Tomato and Mozzarella Salad	\$10.95 Per Pound
Oriental Sesame Noodle	\$9.95 Per Pound
String Bean W/ Roasted Potato, & Red Onion	\$9.95 Per Pound
Tabouli	\$7.95 Per Pound



# APPETIZER PLATTERS

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*BEST WAY TO START OFF ANY PARTY!*

## APPETIZER PLATTERS

**Crudite Basket:** Crisp fresh cut vegetables garnished and displayed with a hollowed out cabbage, with your choice of our home made dips: Pepper Ranch, Caëser, Spinach, or French Onion

Small serves (8-10) **\$37.95** Medium serves (20- 25 ) **\$49.95** Large serves ( 28 - 35 ) **\$66.95**  
Additional dips: **\$7.95** per pint.

**International Cheese and Fruit Platters:** A variety of imported and domestic cheeses, arranged with seasonal fresh fruits.

Small serves (8-10) **\$55.95** Medium serves (20- 25 ) **\$75.95** Large serves ( 28 - 35 ) **\$95.95**

**Authentic Italian Antipasto:** Prepared with the finest Italian products, fresh water mozzarella, provolone cheese, ham, prosciutto, Genoa salami, pepperoni, Soppressata, Dry Sausage, artichokes, roasted peppers, pepperocini and olives.

Small serves (8-10) **\$55.95** Medium serves (20- 25 ) **\$75.95** Large serves ( 28 - 35 ) **\$85.95**

**Bruschetta Basket:** Freshly toasted garlic crostinis, displayed with fresh chopped tomatoes, red onions, and fresh basil topping.

Small serves (8-10) **\$39.95** Medium serves (20- 25 ) **\$49.95** Large serves ( 28 - 35 ) **\$59.95**

**Fresh Mozzarella and Tomato Platter:** Fresh mozzarella, and beef steak tomatoes, served with garden picked fresh basil, and our own balsamic vinegar dressing

Small serves (8-10) **\$45.95** Medium serves (20- 25 ) **\$65.95** Large serves ( 28 - 35 ) **\$75.95**

**Mini Focaccia Finger Sandwich Basket:** Fresh baked focaccia bread, filled with assorted gourmet fillings, & served w/ a Balsamic vinaigrette.

Small serves (8-10) **\$39.95** Medium serves (15- 20 ) **\$49.95** Large serves ( 28 - 35 ) **\$59.95**

**Grilled Vegetable Platter:** Assorted marinated fresh vegetables, grilled to perfection, and expertly arranged on platters.

Small serves (8-10) **\$65.95** Medium serves (15-20) **\$75.95** Large serves (28-35) **\$85.95**

**Oriental Chicken Skewer Display:** Grilled hibachi chicken skewers, arranged on a fresh pineapple, w/ oriental noodles, & served with a orange mandarin dressing.

Small serves (8-10) **\$55.95** Medium serves (15-20 ) **\$75.95** Large serves ( 28-35 ) **\$85.95**

**Mini Boccaccinni Sandwiches:** Romano & garlic crostinis, layered w/ sliced thick tomatoes, fresh mozzarella, fresh basil chiffonier & drizzles w/ a balsamic reduction.

Small serves (8-10) **\$45.95** Medium serves (15-20) **\$55.95** Large serves ( 28-35 ) **\$65.95**

**Mediterranean Platter:** Authentic Hummus served w/ toasted pita chips

Small serves (8-10) **\$57.95** Large serves (28-35) **\$77.95**

**Prosciutto Wrapped Asparagus & Melon Platter:** Asparagus spears, and ripen honey dew melon, wrapped in a thin slice of imported prosciutto.

Small serves (8-10) **\$55.95** Medium serves (15-20 ) **\$65.95** Large serves ( 28-35 ) **\$75.95**

**Tortilla Basket:** Fried tortilla chips served in a basket, w/ authentic Mexican, guacamole, fresh salsa, and sour cream

Small serves (8-10) **\$44.95** Large serves (28-35) **\$85.95**

**Spinach & Artichoke Dip:** Served w/ toasted Pita chips

**\$49.95**

**Shrimp platter:** Large jumbo shrimp, served w/ cocktail sauce, and lemon wedges.

*Market price*





# APPETIZERS

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*BEST WAY TO START OFF ANY PARTY!*

## MIN. OF 2 DOZEN PER ITEM

## BY THE DOZEN

## BY THE TRAY (5 DZ.)

Spinach pies	\$14.50 per dz.	\$72.50
Sweet & sour, Swedish, or Italian meatballs	\$12.00 per dz.	\$60.00
Tequila Lime Shrimp Skewers	\$20.00 per dz.	\$100.00
Stuffed mushrooms	\$15.00 per dz.	\$75.00
Mozzarella sticks	\$12.00 per dz.	\$60.00
Franks in a blanket	\$12.00 per dz.	\$60.00
Mini potato pancakes	\$13.00 per dz.	\$65.00
Mini sweet potato pancakes	\$13.00 per dz.	\$65.00
Spicy, Honey Mustard, Oriental, or BBQ chicken wings	\$14.00 per dz.	\$70.00
Chicken tenders	\$14.00 per dz.	\$70.00
Coconut Chicken Tenders	\$15.00 per dz.	\$75.00
Mini quiche	\$13.00 per dz.	\$65.00
Bruschetta	\$14.00 per dz.	\$70.00
Vegetable Spring rolls	\$13.00 per dz.	\$65.00
Grilled chicken wrapped in bacon	\$15.00 per dz.	\$75.00
Beef kabobs	\$17.00 per dz.	\$85.00
BBQ or teriyaki beef skewers	\$17.00 per dz.	\$85.00
Sliced steak on a baguette	\$22.00 per dz.	\$110.00
Sesame chicken skewer	\$15.00 per dz.	\$75.00
Chicken kabobs	\$16.00 per dz.	\$80.00
Stuffed mushrooms with crab	\$18.00 per dz.	\$90.00
Zucchini sticks	\$12.00 per dz.	\$60.00
Grilled tuna and pepper kabobs	\$25.00 per dz.	\$125.00
Oriental baby back ribs	\$22.00 per dz.	\$110.00
Assorted sushi	\$14.50 per dz.	\$72.50
Grilled shrimp plain or Cajun spiced skewers	\$20.00 per dz.	\$100.00
Asparagus wrapped with prosciutto	\$20.00 per dz.	\$100.00
Scallops wrapped with bacon	\$20.00 per dz.	\$100.00
Maryland crab cakes	\$18.00 per dz.	\$90.00
Grilled shrimp wrapped in bacon	\$20.00 per dz.	\$100.00
Shrimp cocktail shots	\$20.00 per dz.	\$100.00
Coconut shrimp	\$15.00 per dz.	\$75.00
Mini foccacia finger sandwiches	\$12.00 per dz.	\$60.00
Fried pork, chicken, or vegetable dumplings	\$14.50 per dz.	\$72.50
Smoked chicken quesadillas	\$14.00 per dz.	\$70.00
Mini sliders, with out cheese	\$16.00 per dz.	\$80.00
Mini Cheese burger sliders	\$17.00 per dz.	\$85.00
Sesame Teriyaki Shrimp Skewer	\$20.00 per dz.	\$100.00
Mini Salmon Cakes	\$19.00 per dz.	\$95.00
Sausage Stuffed Mushrooms	\$16.00 per dz.	\$80.00
Mozzarella and Sundried Tomato skewers	\$15.00 per dz.	\$75.00
Baked Clams Oreganatta	\$15.00 per dz.	\$75.00
Wild Mushroom Risotto cakes	\$15.00 per dz.	\$75.00
Mini Eggrolls	\$13.00 per dz.	\$65.00
Fried Mac and Cheese balls	\$15.00 per dz.	\$75.00
Crudités shots w/ a Cool ranch dressing	\$16.00 per dz.	\$80.00





## TRAYS A LA CARTE

**1/2 TRAYS FEED 6-8 PEOPLE**

**FULL TRAY FEEDS 10-15 PEOPLE**

### CREATE YOUR OWN PASTA

Fettuccine, Linguine, Angel Hair, Rigatoni, Ziti, Penne, Fusilli, Bowtie, and Tortellini.

#### HOME MADE SAUCES:

Primavera, Marinara, Pesto, Ala Vodka, Pomodoro, Tomato Basil, Bolognese, Broccoli W/ Garlic & Oil.

1/2 Tray **\$45.00** Full Tray **\$85.00**

### TRADITIONAL PASTAS

BAKED ZITI, MACARONI AND CHEESE, CHEESE RAVIOLI, MANICOTTI

1/2 Tray **\$45.00** Full Tray **\$85.00**

### SPECIALTY PASTAS

**PASTA ITALIANO:** Penne pasta, w/ sausage, sautéed eggplant, zucchini, and peppers, in a marinara sauce.

**BOWTIE W/ BROCCOLI RABE:** Bowtie pasta w/ sautéed broccoli rabe, & crumbled sausage.

**PASTA IN A BASIL CREAM :** Your choice of pasta, topped with a fresh basil cream sauce.

**LINGUINI ALFREDO :** Your choice of pasta, served with our creamy alfredo sauce.

**PASTA CARBONARA :** Your choice of pasta in our cream sauce.

**PENNE IN A ROASTED GARLIC CREAM SAUCE :** Penne pasta, in a roasted tomato, garlic cream sauce.

**BOWTIE W/ PEAS, & PROSCIUTTO :** Bowtie pasta, with peas, & sliced prosciutto, in a garlic and oil sauce.

**PENNE W/ SUNDRIED TOMATO, AND PESTO :** Penne pasta, in a pesto sauce, w/ chopped sundried tomatoes.

**PENNE BOLOGNESE:** w/ a hearty ground meat sauce.

**PENNE PESTO:** Penne w/sun dried tomatoes. In a creamy pesto sauce.

**ORIENTAL NOODLES:** w/ Julienne vegetables, in our orange mandarin ginger sauce, w/ black sesame seeds.

**PENNE PORTOBELLO:** Penne pasta w/ sautéed Portobello mushrooms, and roasted red peppers, in garlic & oil.

1/2 Tray **\$59.00** Full Tray **\$95.00**

**\*\*\*ADD CHICKEN TO ANY PASTA \$10 MORE\*\*\***

**\*\*\*ADD SHRIMP OR SCALLOPS \$20 MORE\*\*\***

### BAKED LASAGNA

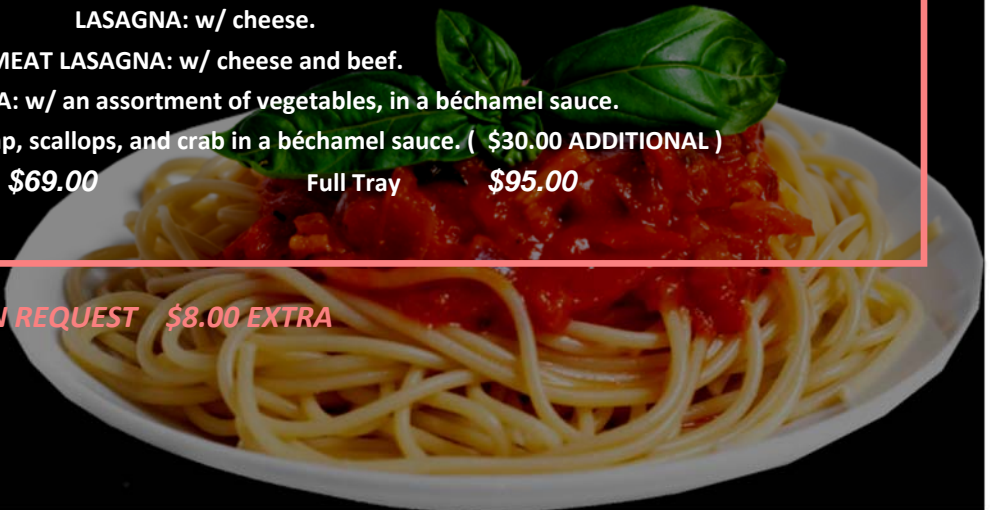
LASAGNA: w/ cheese.

MEAT LASAGNA: w/ cheese and beef.

VEGETABLE LASAGNA: w/ an assortment of vegetables, in a béchamel sauce.

SEAFOOD LASAGNA: w/ shrimp, scallops, and crab in a béchamel sauce. ( \$30.00 ADDITIONAL )

1/2 Tray **\$69.00** Full Tray **\$95.00**



**\*\*\*GLUTEN FREE PASTA AVAILABLE UPON REQUEST \$8.00 EXTRA**

*A STAPLE AT ANY PARTY!*

## TRAYS A LA CARTE

CHICKEN TENDERS TRADITIONAL: Home made fried chicken tenders.

BUFFALO CHICKEN TENDER: Home made chicken tenders tossed in our spicy buffalo sauce.

COCONUT CHICKEN TENDERS: Home made chicken tenders coated w/ coconut.

BBQ CHICKEN: Chicken parts glazed w/ our home made BBQ sauce.

HERB ROASTED CHICKEN: Chicken parts marinated and roasted to perfection.

FRIED CHICKEN: Chicken parts fried w/ our secret blend of coating.

1/2 Tray Feeds 6-8 People : **\$60.00**

Full Tray Feeds 10-15 People: **\$ 99.00**

CHICKEN MARSALA: Delicately battered chicken breast, sautéed with mushrooms, in a marsala wine sauce.

CHICKEN FRANCHESE: Delicately battered chicken breast, sautéed with in a white wine and lemon sauce.

CHICKEN CORDON BLEU: Rolled chicken breast, with ham, and Swiss cheese, in a au jus mushroom sauce.

CHICKEN CACCIATORE: Pieces of chicken with sautéed peppers, onions, and mushroom, in a marinara sauce.

CHICKEN CUTLET PARMESAN: Fried chicken cutlet , with marinara sauce, and mozzarella.

CHICKEN PICCATA: Delicately battered chicken breast sautéed with a lemon and white wine sauce, with fresh capers.

CHICKEN ROLLATINI: Stuffed chicken breast , with proscuitto, mozzarella, and sundried tomatoes, in a marinara sauce.

CHICKEN SCARPERELLA: Pieces of chicken, with peas, mushrooms, peppers and potatoes.

CHICKEN VERDE: Sautéed chicken ,w/ broccoli, mozzarella, in a pomadero sauce.

CHICKEN AND SAUSAGE PAELLA: Chicken and sausage, in seasoned rice.

CHICKEN SORRENTINO: Lightly breaded and fried chicken breast, topped with proscuitto, fried eggplant, marinara sauce, and melted mozzarella.

ORIENTAL CHICKEN STIR FRY: Sautéed chicken breast in a teriyaki sauce, with oriental vegetables.

ORIENTAL CHICKEN AND BROCCOLI: Sautéed chicken breast, in a teriyaki sauce, with fresh broccoli.

CHICKEN FLORENTINE: Sautéed chicken breast, with fresh spinach and mushrooms, in a white wine sauce.

HAWAIIAN CHICKEN: Sautéed chicken, in a sweet and sour sauce, with pineapple, and cherries.

HONEY MUSTARD CHICKEN: Fried chicken breast, topped with our honey mustard sauce.

CHICKEN BIANCO: Sautéed chicken breast, with artichoke hearts, roasted red peppers, in a lemon and white wine sauce.

CHICKEN AND BROCCOLI: Sautéed chicken, broccoli, and garlic, in a pomodoro sauce.

GRILLED CHICKEN AND VEGETABLES: Low fat marinated chicken breast, w/ vegetables.

CHICKEN MILANESE: Fried chicken cutlets, topped w/ fresh tomato brushetta.

CHICKEN PORTOBELLO: Chicken breast, stuffed w/ Portobello mushrooms, fresh spinach and mozzarella, in a light marsala sauce.

GRILLED BALSAMIC CHICKEN: Tender chicken breast w/ fresh spinach, diced tomatoes, tossed in a balsamic vinaigrette.

SESAME CHICKEN: Sesame coated chicken in a scallion teriyaki sauce.

RED WINE CHICKEN: Sautéed chicken breast in a red wine sauce, topped w/ braised sweet and sour red cabbage.

1/2 Tray Feeds 6 -8 People:

**\$80.00**

Full Tray Feeds 10-15 People:

**\$115.00**



# BEEF - VEAL - PORK

11

*FOR THE CARNIVORES!*

## BEEF ENTREES

**MEATLOAF** : Fresh chopped meat seasoned to perfection, and baked, and served with brown gravy.

**BEEF AND BROCCOLI** : Sautéed beef, in a teriyaki sauce, with fresh steamed broccoli.

**SWEDISH MEATBALLS** : Meatballs, in a sour cream, and brown gravy sauce.

**SWEET AND SOUR MEATBALLS**: Mini meatballs in a sweet and sour sauce.

**BEEF STROGANOFF** : Tender sirloin, sautéed & mixed in a sour cream brown gravy & mushroom sauce.

**BEEF TERIYAKI**: Sautéed beef, in a teriyaki sauce.

**ITALIAN MEATBALLS**: large fresh meatballs, in a home made marinara sauce.

**PEPPER STEAK**: Tender loin steak, sliced and sautéed, with fresh peppers and onions, in a tasty sauce.

**BBQ BEEF**: Tender sirloin steak, sliced, and topped with our home made BBQ sauce.

**ORIENTAL STIR FRY BEEF** : Tender steak, sautéed in a teriyaki sauce, with oriental vegetables.

**SLICED ROAST BEEF** : Sliced homemade roast beef, in a mushroom brown gravy.

**BRISKET OF BEEF** : Sliced in either our secret sweet sauce, or a traditional brown sauce.

**STEAK PIZZIOLA** : Sliced steak, served in our famous marinara sauce.

**SLICED STEAK, W/ MUSHROOMS AND ONIONS** : Sliced steak, w/ sautéed mushrooms & onions.

**CORNED BEEF W/ CABBAGE**

1/2 Tray Feeds 6- 8 People:

**\$80.00**

Full Tray Feeds 10-15 People:

**\$125.00**

## VEAL ENTREES

**VEAL CUTLET PARMESAN** : Fried veal cutlets, topped with marinara sauce, and melted mozzarella.

**VEAL FRANCASE** : Lightly floured and fried veal cutlets, in a white wine and lemon sauce.

**VEAL MARSALA** : Lightly floured and fried veal cutlets, in a marsala wine and mushroom sauce.

**VEAL AND PEPPERS** : Cubes of fresh veal, roasted with peppers and onions.

**VEAL PICATTA** : Lightly floured and fried veal cutlets, in a lemon and white wine sauce with capers.

**VEAL ROLLATINI** : Veal stuffed w/ prosciutto, mozzarella, and sundried tomatoes, in a marinara.

**VEAL MILANESE**: Pan fried veal, topped w/ fresh tomato brushetta.

**VEAL W/ PEPPERS AND ONIONS**: Cubes of veal w/ sautéed peppers, & onions, in a light marinara sauce.

**VEAL SORRENTINO**: Breaded veal cutlets, layered w/ prosciutto, fried eggplant and mozzarella cheese.

1/2 Tray Feeds 6- 8 People:

**\$95.00**

Full Tray Feeds 10-15 People:

**\$135.00**

## PORK ENTREES

**SAUSAGE , PEPPERS AND ONIONS** : Sweet Italian sausage, with peppers and onions.

**STUFFED LOIN OF PORK**: Fresh loin, stuffed w/ an apple cornbread stuffing.

**SOUTHERN PULLED PORK**: Smoked pulled pork, in our famous home made BBQ sauce.

**SAUSAGE AND POTATOES**: Sweet Italian sausage, roasted with red potatoes, in a natural sauce.

**SAUSAGE AND BROCCOLI RABE** : ( MARKET PRICE )

**HERB CRUSTED LOIN OF PORK** : Loin of pork roasted and topped with a herbed crust.

**BBQ BABY BACK RIBS** : Baby back ribs, served in our home made BBQ sauce.

1/2 Tray Feeds 6 - 8 People:

**\$80.00**

Full Tray Feeds 10- 15 People:

**\$125.00**



# SEAFOOD

12

*BEST FOOD ON LAND AND SEA!*

## TRAYS A LA CARTE

FILET OF SOLE ALMONDINE : Filet of sole battered & pan fried in a white wine & lemon sauce, w/ roasted almonds.

SEAFOOD PAELLA: W/ shrimp, mussels, and clams.

FILET OF SOLE FRANCAISE : Sole, battered and pan fried, in a lemon, and white wine sauce.

SOLE FLORENTINE: Sole topped w/ sautéed spinach and mushrooms, in a lemon white wine sauce.

STUFFED SOLE, WITH CRAB : Fresh filet of sole, stuffed w/crab meat and baked in a light lemon sauce.

SALMON DIJON / SESAME TERIYAKI : Fresh salmon, baked and topped with a sauce.

SEAFOOD FRA DIABLO: Fresh mussels, clams, scallops, and shrimp, in our famous spicy sauce.

SHRIMP FRA DIABLO : Fresh shrimp, in our famous spicy red sauce.

SHRIMP FRANCAISE : Shrimp lightly battered, in a lemon white wine sauce.

SHRIMP SCAMPI : Fresh shrimp, sautéed in a garlic, butter and white wine sauce.

GULF KEY WEST SHRIMP : Shrimp w/ fresh mozzarella, wrapped w/ prosciutto, & baked w/oreganato sauce.

TILAPIA OREGANATTA: Fresh tilapia, topped w/ oreganatta bread crumbs, w/ chopped tomato

BLACKENED TILAPIA: Pan blackened tilapia topped w/ a Pico De Gallo.

CITRUS SALMON: Baked Salmon topped w/ a mango salsa and a citrus sauce

BLACKENED SALMON: Spicy Baked Salmon topped w/ a mango salsa and a honey chipotle sauce

1/2 Tray Feeds 6 - 8 People:

**\$85.00**

Full Tray Feeds 10 - 15 People:

**\$145.00**

**\*\*\* ASK ABOUT OUR CLAM BAKES!**



# SPECIAL DIETS

13

## VEGETARIAN AND GLUTEN FREE TREATS!

### VEGETARIAN SPECIALTIES

EGGPLANT PARMESAN : Fried eggplant, w/ mozzarella cheese, topped w/ marinara sauce.

EGGPLANT ROLLATINI : Fried eggplant , stuffed w/ ricotta, & mozzarella, topped w/ marinara sauce.

1/2 Tray Feeds 6- 8 People:     **\$45.00**

Full Tray Feeds 10 - 15 People:     **\$79.00**

### VEGETARIAN SIDE DISHES

SAUTÉED FRESH VEGETABLES \* GLAZED CARROTS \* ROASTED VEGETABLES

STEAMED BROCCOLI \* BROCCOLI W/ GARLIC \* PEAS AND CARROTS

ESCAROLE AND BEANS \* BROCCOLI RABE W/ GARLIC ( MARKET PRICE)

STRING BEAN ALMONDINE \* SPINACH W/ GARLIC \* ASPARAGUS TOPPED W/ BREAD CRUMBS

STEAMED MIXED VEGETABLES \* ASPARAGUS VINEGARETA \* SAUTÉED PEAS AND CARROTS

MARINATED GRILLED VEGETABLES \* GRILLED PORTOBELLO MUSHROOMS W/ RED PEPPER:

1/2 Tray Feeds 8 10 People:     **\$40.00**

Full Tray Feeds 15 - 20 People:     **\$70.00**

### GLUTEN FREE OPTIONS

ANY OF OUR PASTA DISHES CAN BE MADE GLUTEN FREE FOR AN UPCHARGE OF \$8

INQUIRE ABOUT OTHER GLUTEN FREE OPTIONS

**\*\*Any customer with an allergy should let us know before ordering so we can try to accommodate it as much as possible\*\***



# DESSERTS

14

*FOR EVERY SWEET TOOTH OUT THERE!*

## FRUIT SELECTION

- SLICED FRUIT : Seasonal fruit expertly arraigned on platters **\$3.00 P/P**  
FRUIT SALAD: Honeydew, Cantaloupe, Pineapple, Strawberries, & Grapes served in a bowl **\$7.95 per lb.**  
FRUIT KABOB DISPLAY: Skewers of fresh fruit displayed on a watermelon, w/ sliced fruit served w/ yogurt **\$5.95 P/P**

## CHOCOLATE DIPPED FRUIT

CHOCOLATE DIPPED FRUIT: Strawberries, and Golden Pineapple dipped in a dark chocolate

30 pieces **\$39.95**      60 pieces **\$74.95**

CHOCOLATE STRAWBERRIES: Long stem strawberries dipped in dark chocolate

30 pieces **\$62.95**      60 pieces **\$124.95**

## BAKERY

- COOKIE PLATTER: A variety of homemade chocolate chip, red velvet, and vanilla cookies **\$1.50 P/P**  
BROWNIE PLATTER: Freshly baked homemade chocolate chip brownies **\$1.95 P/P**  
DESSERT PLATTER: Assorted cookies, brownies, crumb cake, and pound cake on a decorative platter **\$3.75 P/P**

## CAKES, PASTRIES, & PIES

Occasion cakes :Your choice of cake, fillings & topping:  
*1/4 \$50.00, 1/2 \$75.00, & Full Sheet \$125.00*

Pies (Apple, Blueberry, Cherry, Pumpkin, or Custard)  
**\$18.00 Each**

Carrot & Chocolate Cake  
**\$20.00 Each**

Homemade Cheese Cake  
**\$25.00**

Pastry Platter  
**\$5.25 p/p**

## BEVERAGES

### SODA SET UP:

Assorted 2 liter bottles of soda & water, cups, & ice  
**\$1.75 P/P**

Individual drinks: Assorted bottles of soda, water, & Snapples  
**\$2.25 P/P**

Ice Tea or Lemonade: 5 Gallon containers ( serves 50 people)  
**\$45.95**

### COFFEE & TEA SET UP:

Freshly brewed coffee ( regular & decaf), hot water, & tea bags, regular milk, sugar, sweet & low, stirrers, and hot cups  
**\$1.95 P/P**

## DESSERT STATIONS

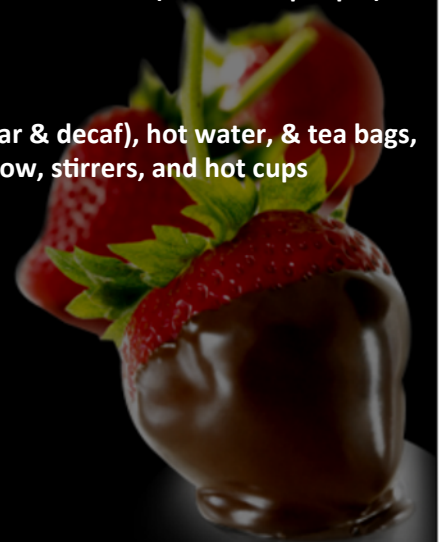
Ice Cream Station

Crepe Station

Ice Cream cart

Cotton Candy, Popcorn Carts

**\*\*\*CALL FOR PRICES**





# ENHANCEMENTS

15

*WHEN YOU WANT THAT EXTRA SOMETHING!*

## STATIONS

**BISTRO:** A bountiful display of seasonal vegetables, w/ dips, imported & domestic cheeses w/ crackers & bread sticks, bruschetta w/ garlic crustini, w/ chopped ripe tomatoes, red onions, & fresh basil, displayed with fresh grapes, and strawberries.

*( Bistro table can be custom made with your choice of food )*

*Starting at \$7.00 per person*

**CARVING STATION:** Expert carvers will slice your choice of 3 : glazed Virginia ham, fresh turkey breast, pastrami, marinated flank steak, herb crusted loin of pork, corned beef, fresh roast beef, or leg of lamb .

Includes choice of 3:

Glazed carrots, broccoli garlic & oil, grilled vegetables, sautéed vegetables, string bean almandine, creamed spinach

Roasted red potato, mashed potato, garlic mashed potato, sweet potato w/ marshmallows, wild rice, or rice pilaf

*\$18.00 per person ( Prime rib add \$5.00 p/p, Filet mignon add \$8.00 p/p)*

**PASTA STATION:** Fresh pasta sautéed to order for your guest, Includes 3 different pastas ( penne, bow tie, Tri color fussily ), 3 different sauces ( marinara, ala vodka, garlic and oil ) ,Toppings ( Italian sausage, meatballs, grilled chicken, & mixed vegetables), platters of fresh mozzarella, garlic crostini & Ceaser salad

*\$15.00 per person*

**TACO MARTINI STATION:** Large martini glasses, filled w/ Seasoned chop meat, chopped tomatoes, chopped onions, shredded cheddar, shredded lettuce, salsa, sour cream and guacamole Made to order in small martini glasses, served w/ tri color tortilla chips.

*\$11.00 per person*

**MEXICAN FAJITA STATION:** Traditional fajita fillings, of sautéed chicken, beef, peppers and onions , served with fresh chopped tomatoes, guacamole, salsa, sour cream, chopped olives, and shredded cheddar cheese. Accompanied by Spanish Fried Rice, and Soft Tortillas.

*\$15.99 per person*

**OMELET STATION:** Delicious unlimited omelets, with whole eggs, or just whites, made fresh to order, with any combinations of fillings, Your choice of 5 fillings: American cheese, cheddar, ham, green peppers, diced tomatoes, sautéed mushrooms and onions, bacon, and spinach

*\$12.00 per person*

**MASHED POTATO BAR:** Trays of Homemade mashed potatoes, garlic mashed potatoes, and mashed sweet potato. Sides of brown gravy, chili, bacon, sautéed mushrooms, sour cream, chives, maple syrup, & chopped pineapple. Served in martini glass.

*\$8.00 per person*

**PEARLS OF THE SEA:** Chilled mussels, little neck clams, jumbo shrimp, crab claws, and lobsters, displayed on crushed ice, served with cocktail sauce, and lemon wedges.

*\*\*\*Market Price\*\*\**



# THEMED PARTIES

16

*A REAL CROWD PLEASER!*

## HAWAIIAN LUAU

**HOT AND COLD HORS D'OEUVRES:** Skewered fruit, banana chips with avocado dip, mini Hawaiian egg rolls, barbequed beef on a skewer, fried coconut shrimp, and fried pineapple slices.

**BUFFET:** Hawaiian salad with pecan raspberry dressing, dinner rolls, Polynesian barbequed spareribs, Hawaiian chicken, pork pineapple, sesame teriyaki salmon, luau fried rice, oriental vegetables.

*Pineapple display. Coffee set up.*

*Cook and wait-staff available, Includes all paper goods*

*(Suckling pig, hula dancers and Hawaiian props available at extra cost)*

**\$30.00 P/P**

## WESTERN BARBEQUE

Barbequed chicken, spareribs, Texas spiced BBQ, brisket of beef, sausage, chili, baked beans, Southwestern coleslaw, mixed greens salad, corn on the cob, baked potatoes, all condiments and fixings, and sliced watermelon.

*Cook and wait-staff available, includes All Paper goods*

**\$25.99 P/P**

## NEW ENGLAND CLAMBAKE

1&1/4 lb. lobsters, little neck clams, mussels, steamers, bbq chicken, corn on the cob, baked potato, clam chowder, apple slaw, red bliss potato salad, water melon, dinner rolls, tossed salad, soda.

*Cook and wait-staff available, includes all paper goods*

**\*\*\* Ask for Price\*\*\***



# BARBEQUES

*NOBODY GRILLS LIKE WE CAN!*

## BBQ PACKAGES

**TRADITIONAL 4 HOUR PACKAGE:** 3 hours main course, 1 hour dessert. Includes unlimited food, side salad, condiments, beverages & dessert. Paper goods & BBQ equipment included.

**BARBEQUE BUFFET:** Includes marinated grilled chicken breast, or BBQ chicken pieces, baby back ribs, sausage and peppers, fresh corn on the cob, baked beans, tossed salad w/ dressing, red bliss potato salad, and sliced watermelon platter. All paper goods included.

**\*\*\* THIS PACKAGE DOES NOT REQUIRE STAFF**

**\$22.95 P/P**

**STANDARD BBQ:** Includes all beef hamburgers, cheeseburgers, veggie burgers, frankfurters, pulled pork, & BBQ chicken pieces. Choose 4 side dishes from the list below

**\$29.95 P/P plus \$120.00 for 4 hours minimum for BBQ Chef and Staffing**

**DELUXE BBQ:** Includes all beef hamburgers, cheeseburgers, frankfurters, BBQ chicken, pulled pork, baby back ribs, & marinated hanger steak. Choose 5 side dishes from the list below.

**\$37.95 P/P plus \$120.00 for 4 hours minimum for BBQ Chef and Staffing**

**Side Dishes:** Red bliss potato salad, coleslaw, macaroni salad, baked beans, fresh corn on the cob, tricolor pasta salad, bowtie primavera, Caesar salad, or three bean salad.

**\*\*\*Standard and Deluxe come with: Paper & plastic, tables for food, cloths & skirting for food tables, and a BBQ. As well as condiments and fixings, iced tea, lemonade & watermelon.\*\*\***

**\*\*\*MIN. of 50 adults, children under 12 half price, children under 3 no charge, parties under 50 people Add \$2 more per person\*\*\***

## BBQ ADDITIONS

Marinated Flank Steak	\$149.99 Per tray
Baby Back Ribs	\$29.99 Per rack
Pulled Pork	\$74.95 Per tray
Texas Spiced Brisket	\$99.95 Per tray
Chicken or Beef Kabobs	\$3.95 Each
Shrimp Skewers	\$4.95 Each
Marinated Chicken Breast	\$5.95 P/P
Grilled Vegetables	\$3.95 P/P
Sausage & Peppers	\$90.00 Per tray
Turkey Burgers	\$3.95 P/P
Suckling pig	MARKET PRICE



# ADDITIONAL INFO

*VENUES, STAFF, & RENTALS FOR YOUR PARTY!*

## VENUES

SAPPHIRE PRINCESS  
OCEANSIDE FIRE DEPARTMENT  
WOODMERE BAY YACHT CLUB  
QUEENS COUNTY FARMS  
NEW YORK CITY FIRE MUSEUM

CAPTAIN LOU FLEET  
QUEENS BOTANICAL GARDEN  
OLD WESTBURY GARDENS  
LIDO BEACH  
CHELSEA MANSION

**\*\*\* DON'T SEE YOUR PREFERRED VENUE? JUST ASK! WE GO JUST ABOUT ANYWHERE**

## WAITSTAFF

We can provide your party with a highly trained team of professionals. Staff arrive fully uniformed, half an hour before your party, ready to assist in any way they can!

## SERVICE STAFF

We can provide your party with highly trained bartenders, maître d's, and chefs for all occasions! Team arrives fully uniformed and ready to make you party one you won't ever forget!

## RENTALS

Want your event to have that extra something? Look no further! We can provide you with the following rentals: Tables, chairs, linens, dinnerware, cutlery, glassware, tents and more!

