



***We Carry a full line
of sweets and desserts
for a fitting end
to every occasion***

220 Birch Hill Road • Locust Valley, NY 11560

Phone: (516) 723-2350

Fax: (516) 676-2607

www.LocustValleyMarket.com

*“Let us cater your next affair
and be a guest
at your own party”*



We Deliver 7 Days!

220 Birch Hill Road • Locust Valley, NY 11560

Phone: (516) 723-2350

Fax: (516) 676-2607

www.LocustValleyMarket.com

**To Our Valued Customers,
A Special Note...**

Congratulations! You are about to experience the finest Catering you could ever imagine. LOCUST VALLEY MARKET, LTD. has been chosen by thousands of satisfied people just like you. We take enormous pride in the tradition of serving excellent food, prepared by our professional staff. LOCUST VALLEY MARKET, LTD. has been renowned for its consideration of QUALITY, EXCELLENCE, CREATIVITY, and RELIABILITY.

Quality

We define quality as never having to compromise the integrity of our product. Quality means that all our recipes are prepared from the finest ingredients and sold at competitive prices. We're in the business of pleasing our customers and exceeding their expectations. Every affair is reviewed over and over to assure all orders receive LOCUST VALLEY MARKET, LTD. seal of approval.

Excellence

Every so often you buy a product or service that is far superior to anything you've experienced before. It takes a love for what you do and a passion for perfection to achieve that status. We, at LOCUST VALLEY MARKET, LTD. subscribe to that philosophy and pledge to always do everything possible to merit the confidence you have shown in us.

Creativity

We excel in the creativity of our product. Your eyes will be delighted with beautiful & colorful displays of our culinary skills presented by our master chefs. Your taste buds will explode with excitement when you experience each of our many delightful dishes. From concept to completion, we strive to make your affair everything you want it to be, and more...

Reliability

With LOCUST VALLEY MARKET, LTD. there are no surprises. We stand behind our work and deliver our services in a courteous and timely manner. We want you to take comfort from knowing you are hiring one of Long Island's most reliable caterers who will guarantee the success of your affair. We put you the customer, first, always. Our greatest pleasure comes from your complete satisfaction because there is no better compliment to us than knowing that we have fulfilled your expectations.

Thank you for selecting Locust Valley Market, LTD.

To Order Call: (516) 723-2350

Rentals & Staffing Available For All Occasions

**Ask about our affordable
Sweet Sixteen, Graduation and Picnic Packages**

**Our Professional Staff is Available upon Request
to Assist you in Planning All Phases of your Event.**

TERMS & CONDITIONS

Orders under \$500.00 can be paid upon delivery.

All other orders require a 25% deposit at the time of booking. The balance of the affair is due 7 days prior to commencement of your event. We accept Personal Checks, Certified Bank Checks, Money Orders, Credit Cards, or Cash.

Additional deposits may be required to satisfy vendor requirements in connection with your affair.

Some rentals will require a separate security deposit until the return of all merchandise. To avoid any cleaning or damage charges, all rentals are required to be returned in the same condition as when they were delivered.

Deposits are refundable up to 30 days prior to your event. Thereafter, regardless of the reason or accompanying documentation, such deposits will be considered as payment for work performed on your reservation.

Cancellation of an affair, within 5 days or less of commencement, regardless of the reason or accompanying documentation, will result in the client being held responsible for the payment of all goods and services contracted for.

Thank you,

Locust Valley Market, LTD.

www.LocustValleyMarket.com

Table of Contents

Hot Hors d'Oeuvres..... Pg. 5.

Premium Hors d'Oeuvres..... Pg. 5.

Cold Canapes..... Pg. 6.

Baked Brie Cheese..... Pg. 6.

Cocktail Selections & Platters..... Pg. 7.

Cocktail Selections & Platters..... Pg. 8.

Specialty Presentations..... Pg. 9.

Roasted Meats, Wraps & Sandwiches..... Pg. 10.

Buffet Packages..... Pg. 11.

Buffet Packages:..... Pg. 12.

Buffet Packages:..... Pg. 13.

Buffet Packages:..... Pg. 14.

Additional Buffet Options..... Pg. 14.

Picnic Menus..... Pg. 15.

Additional Picnic Options..... Pg. 16.

Prepared Salad List..... Pg. 17.

Ala Carte Beef Entree List..... Pg. 18.

Ala Carte Chicken Entree List..... Pg. 18.

Ala Carte Pork Entree List..... Pg. 19.

Ala Carte Veal Entree List..... Pg. 19.

Ala Carte Fish Entrée List..... Pg. 19.

Ala Carte Pasta Entree List..... Pg. 20.

Ala Carte Rice Side Selections..... Pg. 20.

Ala Carte Vegetable Side Selections..... Pg. 21.

Ala Carte Vegetarian Appetizers..... Pg. 22.

Ala Carte Vegetarian Entree List..... Pg. 22.

Notes or Questions..... Pg. 22.

Terms & Conditions..... Pg. 23.

Ala Carte Vegetable Side Selections

Asparagus Bundles Wrapped with Leek.....

Asparagus Mornay.....

Braised Red Cabbage.....

Broccoli Polonaise.....

Broccoli Rabe with Garlic & Oil.....

Broccoli with Butter & Lemon.....

Brussel Sprouts Creamed.....

Candied Sweet Potatoes.....

Carrots with Orange and Cumin.....

Cauliflower Au Gratin.....

Cauliflower Steamed.....

Roasted Corn Salsa.....

Creamed Spinach.....

Garlic Mashed Potatoes.....

Glazed Carrots.....

Haricot Verde with Almondine.....

Julienne Peppercorn Trio.....

Lyonaise Potatoes.....

Mashed Potatoes.....

Pan Fried Eggplant with Tomato Sauce.....

Peas with Mushrooms.....

Peas, Carrots & Pearl Onions with Tarragon Butter.....

Potato Au Gratin.....

Roasted Herb Potatoes.....

Sauteed Mushrooms.....

Scalloped Potatoes.....

Spiced Potato Wedges.....

Spinach with Oil & Garlic.....

Steamed Parsley Carrots.....

Stir Fried Vegetables.....

Stringbeans Piemontaise.....

Stuffed Potatoes.....

Sugar Snap Peas with Red Peppers.....

Sweet Mashed Potatoes.....

Tarragon Mashed Potatoes.....

Tomato & Zucchini Tian.....

Vegetable Medley.....

Zucchini Sauté Provencale.....

Ala Carte Pasta Entree List

Half / Full Tray

<i>Penne with Vodka sauce.....</i>	<i>\$50.00 / \$95.00</i>
<i>Baked Ziti Napoli with Beef.....</i>	<i>\$50.00 / \$95.00</i>
<i>Rigatoni with Pink Sauce.....</i>	<i>\$50.00 / \$95.00</i>
<i>Pasta Primavera.....</i>	<i>\$50.00 / \$95.00</i>
<i>Linguini with Clam Sauce.....</i>	<i>\$50.00 / \$95.00</i>
<i>Pasta with Grilled Chicken & Sun Dried Tomato.....</i>	<i>\$50.00 / \$95.00</i>
<i>Cavatelli with Broccoli Rabe Garlic & Oil.....</i>	<i>\$50.00 / \$95.00</i>
<i>Fettucini Alfredo.....</i>	<i>\$50.00 / \$95.00</i>
<i>Fussilli with Plum Tomato Sauce.....</i>	<i>\$50.00 / \$95.00</i>
<i>Tortellini with Basil Cream Sauce.....</i>	<i>\$50.00 / \$95.00</i>
<i>Gnocchi with Pork & Wine Sauce.....</i>	<i>\$50.00 / \$95.00</i>
<i>Angel Hair with Shrimp in a Pink Cream Sauce.....</i>	<i>\$50.00 / \$95.00</i>
<i>Rigatoni with Chicken & Pesto Sauce.....</i>	<i>\$50.00 / \$95.00</i>
<i>Lasagna with Beef.....</i>	<i>\$50.00 / \$95.00</i>
<i>Orchetti Pasta with Sausage & Broccoli Rabe.....</i>	<i>\$50.00 / \$95.00</i>
<i>Penne Pasta with a Filetto di Pomodoro Sauce.....</i>	<i>\$50.00 / \$95.00</i>
<i>Lobster Ravioli with Blush Cream Sauce.....</i>	<i>\$125.00 per tray</i>

Ala Carte Rice Side Selections

<i>Rice Pilaf.....</i>	<i>.....</i>
<i>Risi Bisi.....</i>	<i>.....</i>
<i>Sherry flavored rice with Peas.....</i>	<i>.....</i>
<i>Rice with Broccoli & Cheddar Cheese.....</i>	<i>.....</i>
<i>Fried Rice.....</i>	<i>.....</i>
<i>Tahitian Wild Rice Medley.....</i>	<i>.....</i>
<i>Rice with Peas & Mushrooms.....</i>	<i>.....</i>
<i>Orange Blossom Rice.....</i>	<i>.....</i>
<i>Risotto with White Corn & Pine Nuts.....</i>	<i>.....</i>
<i>Risotto with Golden Raisins & Chicken Stock.....</i>	<i>.....</i>
<i>Risotto with Prosciutto, Tomato & Basil.....</i>	<i>.....</i>

To Order Call: (516) 723-2350

Hot Hors d'Oeuvres

**Per Dozen*

<i>*Mango Cocunut Chicken.....</i>	<i>.....</i>
<i>*Beef or Chicken Satay with Peanut Sauce.....</i>	<i>.....</i>
<i>*Skewered Gingered Teriyaki Beef.....</i>	<i>.....</i>
<i>*Skewered BBQ Beef.....</i>	<i>.....</i>
<i>*Shrimp Toast with Duck Sauce.....</i>	<i>.....</i>
<i>*Stuffed Mushrooms w/Crab, Sausage or Garlic & Romano Breadcrumbs.....</i>	<i>.....</i>
<i>*Boneless Buffalo Strips.....</i>	<i>.....</i>
<i>*Miniature Chinese Egg Rolls.....</i>	<i>.....</i>
<i>*Crabmeat, Spinach or Potato Puffs.....</i>	<i>.....</i>
<i>*Pigs in a Blanket.....</i>	<i>.....</i>
<i>*Quiche Lorraine, Spinach, Mushroom, Broccoli & Cheddar Cheese or Western.....</i>	<i>.....</i>
<i>*Cheese Straws.....</i>	<i>.....</i>
<i>*Potato Pancakes.....</i>	<i>.....</i>
<i>*Crab Cakes with spiced Cream Sauce.....</i>	<i>.....</i>
<i>*Swedish Meatballs (sweet & sour, brown sauce or apricot ginger).....</i>	<i>.....</i>
<i>*Coconut Shrimp.....</i>	<i>.....</i>
<i>*Shrimp in Bacon.....</i>	<i>.....</i>
<i>*Eggplant with Riccotta Cheese and Prosciutto.....</i>	<i>.....</i>
<i>*Clams Casino.....</i>	<i>.....</i>
<i>*Clam Oreganota.....</i>	<i>.....</i>
<i>*Sesame Chicken.....</i>	<i>.....</i>
<i>*Hawaiian Chicken with Pineapple.....</i>	<i>.....</i>
<i>*Orange Chicken with spiced Orange Dip.....</i>	<i>.....</i>
<i>*Coconut Chicken with Apricot Ginger Sauce.....</i>	<i>.....</i>
<i>*Cajun Chicken with our Bayou fire Sauce.....</i>	<i>.....</i>
<i>*Skewered Chicken Teriyaki Style.....</i>	<i>.....</i>
<i>*Honey smoked Buffalo Wings with Bleu Cheese and Celery.....</i>	<i>.....</i>
<i>*Mini Spanako Pita.....</i>	<i>.....</i>

Premium Hors d'Oeuvres

<i>*Baby Lamb Chops with Mint Jelly.....</i>	<i>.....</i>
<i>*Beef Tenderloin on Toast Rounds.....</i>	<i>.....</i>
<i>*Tuna Carpaccio with Cilantro and Wasabi Mayo.....</i>	<i>.....</i>
<i>*Marinated Seared Salmon on Crustada Pastry Shell.....</i>	<i>.....</i>
<i>*Skewered Wasabi & Lime Scallop.....</i>	<i>.....</i>
<i>*Skewered BBQ Shrimp.....</i>	<i>.....</i>
<i>*Marinated Lamb Kebobs.....</i>	<i>.....</i>
<i>*Pork Medallions with Port Wine Onion Relish.....</i>	<i>.....</i>
<i>*Chicken Skewered with Prosciutto & Roasted Peppers.....</i>	<i>.....</i>
<i>*Marinated Steak with Portabella Mushroom on toast.....</i>	<i>.....</i>

***** Also Available - SUSHI - Assorted Varieties *****

www.LocustValleyMarket.com

Cold Canapés

- *Stuffed Celery with Walnuts.....
- *Deviled Eggs.....
- *Red & Black Caviar.....
- *Shrimp Baguettes.....
- *Marinated Portabella Mushrooms & Shrimp.....
- *Salmon Mousse Tart.....
- *Shrimp with Dill.....
- *Asparagus wrapped in Prosciutto.....
- *Cucumber cup with Gazpacho.....
- *Grilled Chicken with Bruschetta.....
- *Cucumber and Watercress.....
- *Steak Au Poivre.....
- *Chopped Liver cup.....
- *Brie with Fruit.....
- *Tomato and Mozzarella Crustini.....
- *Hummus on Pita Points.....
- *Olive Tartlet.....
- *Nova Scotia Lox with Dill and Cream Cheese.....
- *Turkey cone on Toast Round.....
- *Shrimp with Cilantro and Lime.....
- *Spinach and Feta Cheese Tart.....
- *Roasted Pepper and Mushroom Baguette.....
- *Smoked Turkey and Brie Cheese.....
- *Deviled Ham Tart.....
- *Spiced Crab Mousse in a Crustada Shell.....

50 Assorted Cold Canapés

Tray of 50 Assorted Canapés.....\$69.95

Our Wonderful Baked Brie

- 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
- Baked Wheel of Brie with your choice of one of the above flavors..... \$49.95

To Order Call: (516) 723-2350

Ala Carte Pork Entrée List

Half / Full Tray

- Roast Pork Loin with Carino Sauce..... \$10.95 per lb
- Roast Pork Loin stuffed with Prunes rolled
and tied with a splash of fresh Ginger \$10.95 per lb
- Breaded Pork Cutlets served with a velvet Wild Mushroom Sauce..... \$55.00 / 95.00
- Pork Cutlet Piccata served with a light Lemon and Caper Sauce..... \$55.00 / 95.00
- Sausage & Peppers..... \$45.00 / 80.00
- Stuffed Pork Chop with Apple & Cranberry Stuffing
and a touch of Sage..... \$10.95 each
- Pork Cutlet Piquante served with our Special Sauce..... \$55.00 / 95.00
- Pork Spare Ribs prepared with your choice of Smokey BBQ,
Sweet N Sour or Chinese Style..... \$65.00 / 115.00
- Knockwurst or Bratwurst served with
Sauteed Sauerkraut and Onions..... \$45.00 / 75.00
- Kielbasa served with Red Cabbage and Spiced Apples..... \$45.00 / 75.00
- Spicy Pork with Scallions..... \$55.00 / 85.00

Ala Carte Veal Entree List

- Veal Ala Marsala sauteed with Mushrooms & Wine Sauce..... \$85.00 / 150.00
- Veal Parmigiana..... \$85.00 / 150.00
- Veal Francaise served with Lemon & White Wine Sauce..... \$85.00 / 150.00
- Veal Ala Corella served Rollentini style with Prosciutto,
Sausage and Sun Dried Tomatoes..... \$85.00 / 150.00
- Veal Saltimbocca, thinly sliced Veal sauteed in butter & Shallots
topped with Basil & Prosciutto in a light White Wine Sauce..... \$85.00 / 150.00
- Veal & Peppers \$85.00 / 150.00
- Veal Piccata in a light Lemon Butter & Caper Sauce \$85.00 / 150.00

Ala Carte Fish Entrée List

- Pignoli Crusted Salmon..... \$25.00 per lb..
- Grilled Teriyaki Salmon..... \$25.00 per lb.
- Stuffed Flounder with Ricotta & Spinach \$25.00 per lb.
- Horseradish and Orange Glazed Salmon \$25.00 per lb.
- Stuffed Scrod with Crab and Shrimp Asiago..... \$25.00 per lb.
- Bass with Mango and Cocunut \$35.00 per lb.

www.LocustValleyMarket.com

Ala Carte Beef Entrée List

1/2 Trays Feed 6-9 People - Full Trays Feed 10-15 People

Half / Full Tray

Beef with Wine & Mushrooms.....	\$85.00 / \$155.00
Beef Dijon with Julienne Vegetables.....	\$85.00 / \$155.00
Teriyaki Beef with Water Chestnuts, Carrots & Snow Peas.....	\$85.00 / \$155.00
Pepper Steak	\$85.00 / \$155.00
Orange Beef with Broccoli.....	\$65.00 / \$125.00
Stuffed Flank Steak with Spinach, Roasted Tomatoes & Pine Nuts....	\$19.95 per lb.
Prime Rib Au Jus.....	Market Price
Sweet & Sour Meatballs.....	\$45.00 / \$90.00
Italian Meatballs	\$45.00 / \$90.00
Whole Roast Beef with Gravy	\$12.99 per lb.
Beef Bourguignon cooked in wine with Mushrooms, Carrots	
Pearl Onions	\$85.00 / \$155.00
Beef Stew with Potatoes & Vegetables	\$65.00 / \$125.00
Beef Brisket with Gravy	\$25.99 per lb.

Ala Carte Chicken Entrée List

Chicken Cardinale with Fresh Basil, Tomato & Mozzarella in Garlic Sauce	\$75.00 / \$135.00
Chicken Italiano with Prosciutto, Ricotta & Mozzarella Cheeses, Cracked Black Pepper. Served with a choice of Plum Tomato or Marsala Sauce	\$75.00 / \$135.00
Chicken Piccata with Artichoke Hearts & Capers in a White Wine & Lemon Sauce	\$75.00 / \$135.00
Chicken Francaise	\$75.00 / \$135.00
Chicken Ala Marsala	\$75.00 / \$135.00
Southern Fried Chicken	\$6.99 per lb.
Chicken Cordon Bleu with Ham & Swiss Cheese in a delightful Brown Sauce.....	\$75.00 / \$135.00
Tarragon Chicken	\$75.00 / \$135.00
Chicken Parmigiana with Plum Tomato Sauce & Mozzarella.....	\$75.00 / \$135.00
Stuffed Caponette Breast with a choice of Florentine, Cranberry Sage or Golden Raisin Risotto.....	\$8.95 each
Cornish Hens.....	\$8.95 each
Captain Crunch Chicken Fingers.....	\$9.99 per lb.
Buffalo Wings	\$6.99 per lb.

To Order Call: (516) 723-2350

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 \$55.00 - 16" Trays \$65.00 - 18" Trays \$75.00

Crudites Platter

Fresh, crisp Vegetables with choice of dips.

12" Trays \$25.00 - 16" Trays \$39.00 - 18" Trays \$49.00

Tuscan Antipasta Platter

The finest imported Provolone, Genoa Salami, Pepperoni, Prosciutto, oil cured Olives, stuffed Peppers, marinated Eggplant, Artichokes, and pickled Mushrooms.

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

Bruschetta Platter

Succulent Italian Tomatoes, Mozzarella and Provolone Cheeses, 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

www.LocustValleyMarket.com

Cocktail Selections & Platters

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 guests.....\$125.00 Large up to 30 guests.....\$155.00

Pumpernickel Bread Boat

Fondue Style with Spinach Dip

Up to 30 guests.....\$49.00

Grilled Chicken & Vegetable Tray

Tender & Juicy Grilled Chicken teamed up with our Fabulous grilled Vegetables Beautifully Decorated.

Regular.....\$75.00 Large.....\$115.00

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 and marinated Herb Eggplant. Served with fresh Pita Wedges and Flat Breads.

Regular.....\$60.00 Large.....\$70.00

Dip N Chip Platter

Assorted Chips and Tortillas with Mango Salso, Red Salsa, Guacamole and Sour Cream

Regular.....\$45.00 Large.....\$55.00

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\$65.00 Large.....\$85.00

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

To Order Call: (516) 723-2350

Prepared Salad List

Angel Hair Pasta with Roasted Red Pepper Vinaigrette	
Barley with Grilled Vegetables & Sauteed Mushrooms	
Cole Slaw	
Country Potato Salad	
Mandarin Chicken Salad	
Creamy Cucumber Salad	
Curried Chicken Salad	
Egg Salad with a hint of Dijon Mustard	
Fusilli El Greco with Fresh Spinach & Feta	
German Potato Salad	
German Style Health Salad with Sweet Brine	
Greek Salad	
Grilled Chicken Pasta with Fresh Basil & Romano Dressing	
Healthy Cole Slaw	
Lobster Salad	
Lump Crab Meat Salad	
Macaroni Salad	
Marinated Antipasto Salad	
Marinated Mushroom Salad	
Edamame Salad	
Mixed Green Salad	
New Potato Salad with Sour Cream & Dill	
Old Fashioned Cucumber Salad	
Old Fashioned Tuna & Macaroni Salad with Sweet Relish	
Sesame Noodles	
Orzo with Rice, Carmelized Onion, Scallion & Feta cheese	
Pasta Emilia with Havarti Cheese & Sun Dried Tomato	
Pasta Primavera with Vegetables & Vinaigrette Dressing	
Pickled Beets with sliced Onions	
Lite Chicken or Turkey	
Seafood Salad	
Shrimp Salad	
Southwest Potato Salad	
Stuffed Dolma (Grape Leaves with Rice)	
Stuffed Hot or Sweet Peppers	
Three Bean Salad in Sweet Brine	
Tomato & Onion Salad	
Tuna Salad	
Turkey Club Salad with Swiss Cheese, Ham, Raisins, Apple	

www.LocustValleyMarket.com

Create Your Own Picnic Menu

Ala Carte Choices which can be added to our Picnic Menus

Boneless Marinated Grilled Chicken Breasts.....	\$4.50 p/p
<i>(Cajun, Polynesian or Western Style)</i>	
Barbeque Spare Ribs.....	\$3.95 p/p
Sausage & Peppers with Italian Rolls.....	\$2.50 p/p
Boston Baked Beans.....	\$1.50 p/p
Lasagna Milano	\$2.25 p/p
Napoli Style Ziti	\$2.25 p/p
Fresh Eggplant Parmesan	\$2.25 p/p
Chili con Carne with Spicy Rice	\$2.25 p/p
Beef or Chicken Kebobs.....	\$4.00 p/p
Grilled Marinated Sliced Steak.....	\$6.50 p/p
French Fried Potatoes	\$1.50 p/p
Veggie Burgers	\$3.50 p/p
Marinated Vegetable Kebobs	\$3.00 p/p
Jumbo Grilled Pretzels.....	\$1.75 p/p
Assorted Ice Cream Novelties.....	\$3.25 p/p

Fresh Green Salads List

Tossed Garden Salad.....	\$2.95 p/p
Caesar Salad.....	\$4.95 p/p
Greek Salad.....	\$4.95 p/p
Baby Field Greens.....	\$1.50 p/p
Locust Valley Market Deluxe Salad with Sunflower Seed Croutons and Mandarin Oranges.....	\$5.95 p/p

To Order Call: (516) 723-2350

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 coated with Liver Pate and wrapped in flaky pastry dough served with Portabella and Wine Sauce or Au Jus.
\$ Market Price \$

Rack of Lamb

A succulent entree cooked to the peak of perfection, served with Rosemary & Burgundy Wine Sauce accompanied with Three Greens Salad, French Baguettes and Butter
\$ 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.....\$125.00 Large.....\$150.00

Roast Duck with Orange Sauce

This royal treat is over 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 accompanied by Eggs with Caviar, served with Dill Cream Sauce and Sweet Rice Wine.
\$ Market Price \$

www.LocustValleyMarket.com

Roasted Meats, Wraps & Sandwiches

Panini Package

Grilled Chicken, Fresh Mozzarella, Roasted Peppers
 Fresh Mozzarella, Prosciutto, Basil, Sundried Tomatoes
 Turkey with Brie and Bacon
 Roast Beef, Grilled Onions, Provolone, Garlic Butter
 Grilled Vegetables and Baby Field Greens
 Tray of 20 Pieces \$85.00

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

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

Party Wraps Platter

30 pieces of assorted, over-stuffed Wraps beautifully decorated and served with our homemade Ranch, Honey Dijon and Balsamic dressings.
 Choose from our extensive wrap list.
 Serves 15-20 guests \$145.00*

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

To Order Call: (516) 723-2350

Picnic Menus

All Picnics Are "All You Can Eat" Served for 4 Hours

The Basic

Fresh Grilled Hamburgers and Cheeseburgers, All Beef Frankfurters, Delicious Marinated BBQ Chicken, Fresh Corn on the Cob with Butter, Pasta Primavera, Cole Slaw, Potato Salad, Garden Fresh Tossed Salad, Sauerkraut and Sauteed Onions, Ketchup, Mustard, Sliced Onions, Pickles, Salt & Pepper and Sliced Watermelon
 \$18.95 per person + Tax and 18% Gratuity

Country Fair Barbeque Menu

Grilled & Marinated Sliced Steak served with Onion Butter or BBQ Sauce, our famous Grilled Marinated Chicken, All Beef Charbroiled Hamburgers & Cheeseburgers, Grilled Frankfurters, Old Dutch Country Red Potato Salad, Sweet Corn on the Cob with a Milk & Butter Bath, Country Style Pasta Salad with a Zesty Dressing, Mixed Garden Greens and Tomato Salad with Ranch Dressing, Pickle Barrel, Sauerkraut, Raw Onions, Relish, Mustard, Ketchup, Salt, Pepper, Assorted Cakes, Sliced Watermelon and Coffee, Tea, and Decaf.
 \$23.95 per person + Tax and 18% Gratuity

Early Bird Breakfast

Miniature Bagels with Butter and Cream Cheese, Crumb Cake and Muffins,
 Coffee, Tea, Milk, Sugar, Sweet-n-Low and Juice
 \$4.95 per person

Picnic menus include all necessary equipment, paper goods and experienced staff

Picnic Inclusions

to cook and serve.

*****For all picnics below 100 guests the Staff is priced separately

Soda Package

Soda, Ice Tea, Lemonade and Ice Water
 \$3.50 per person

www.LocustValleyMarket.com

Buffet Packages

Roast Turkeys \$4.99 lb

10-12 lb serves 6-8 guests	18-20 lb serves 14-16 guests
12-14 lb serves 8-10 guests	20-22 lb serves 16-18 guests
14-16 lb serves 10-12 guests	22-24 lb serves 18-20 guests
16-18 lb serves 12-14 guests	24-26 lb serves 20-22 guests

Above Turkeys come with your choice of Stuffing & Gravy or carved & framed

Roasted Turkey Breast 8.99 lb Includes: Stuffing, Gravy & Sliced

Whole Roast Beef with Gravy 12.99 lb

Additional Buffet Options

Hot & Cold Seafood Station

Jumbo Shrimp Cocktail with Cocktail Sauce, Fresh Clams on the 1/2 Shell, Succulent Oysters on the 1/2 Shell, Whole Lobster cut and displayed on a bed of ice, Sweet Steamed Crab Legs with drawn Butter & Lemon, Mussels Ala Sanz, Stuffed Clams Casino and Seafood Pasta Salad
Market Price

Old Fashioned Carving Station

-Select 2-

Roast Beef, Top Prime Steak, Prime Rib (add \$2.00 per person)
Filet Mignon (add \$4.00 per person), Country Style Ham, Roasted Breast of Turkey
- Chef Carver not included..... \$150.00
\$7.95 per person
(if accompanied with any additional package)

The Perfect Pasta Station

A bountiful selection of Pasta and their accompanied Sauces, Penne Ala Vodka, Fettuccine Alfredo, Pasta Bolognese, Tortellini Primavera, Pasta Ragu with Garlic, Linguini with Red or White Clam Sauce, Rigatoni with Pesto & Chicken and a wide selection of Garlic Breads, Hearth Baked Rolls & Bread Sticks
\$5.95 per person
(if accompanied with any additional package)

To Order Call: (516) 723-2350

Buffet Packages

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.
\$10.95 per person

The Wrap & Roll

A bountiful Package of Assorted Wraps & Mini Rollwiches, Tri-colored tortellini Salad, Marinated Grilled Vegetables, Country Style Potato Salad, Wild Rice Salad, Mango Salsa with assorted Tortilla Chips, Ranch, Honey Mustard and Balsamic Dressings
\$14.95 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 Francaise, Chicken Marsala, Sausage & Peppers or Baked Ziti
\$13.95 per person

www.LocustValleyMarket.com

Buffet Packages

The Locust Valley Market Continental Breakfast

Assorted Rolls, Bagels, Croissants and Muffins accompanied by a selection of Cream Cheeses, Butter, Fruit Preserves, Coffee, Tea, Orange, Cranberry or Grapefruit Juice
\$9.95 per person including paper goods

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
\$14.95 per person

The Posh Nosh

A sculptured Cream Cheese Mold draped with the finest Nova Scotia Lox, Tuna Salad & White Fish Salad, Lettuce, Tomato, & Red Onion, Egg Salad, Tomatoes, Tossed Field Greens, Our Famous Noodle Pudding and Assorted Bagels & Mini Croissants
\$22.95 per person

Polynesian Princess Luau

Hawaiian Chicken, South Pacific Butterfly Coconut Shrimp, Spicy Bora Bora Ribs, Beef Teriyaki, Tahitian Rice, Stir Fry, Steamed or Grilled Vegetables, Mandarin Tossed Salad with Raspberry Vinaigrette & Ranch Dressing and Assorted rolls and butter
\$25.95 per person

The Neapolitan Feast

Mussels Marinara Ala Sanz, Chicken Italiano with Proscuitto, 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

To Order Call: (516) 723-2350

Buffet Packages

The Manhattan

Grilled Tarragon Chicken, Orange Glazed Horseradish Salmon, Fire Roasted Grilled Vegetables, Orzo Pilaf with Mushrooms, Garden Salad with Vegetables & Dressing, and Assorted Rolls & Butter
\$21.95 per person

The Classico

Beef & Wine, Chicken Francaise, Penne Ala Vodka, New Potatoes with Dill, Vegetable Medley, Tossed Field Greens with Dressing, Assorted Rolls & Butter
\$18.95 per person

The Special Gourmet

Boneless Chicken Saltinbuco, Stuffed Flounder Asiago, Crab and Shrimp, Steak & Mushrooms, Risi Bisi, Sauteed String Beans with Garlic & Oil, Garden Fresh Tossed Salad with Tomatoes & Dressing and Assorted Dinner Rolls
\$19.95 per person

The Elegante

Grilled Salmon/Chicken Caponette Florentine, String Beans with Garlic & Oil, Baby Potatoes with Herb, Sherried Rice with Peas, Mesculin Salad with Vegetables & Dressing and Assorted Rolls & Butter
\$23.95 per person

www.LocustValleyMarket.com