



220 Birch Hill Road,
Locust Valley, NY 11560 | P: 516-723-2350
F: 516-676-2607
www.locustvalleymarket.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!
- Locust Valley’s 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 Cappicola & 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 Club

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

Italian Combo

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

Chicken Salad Deluxe

Chicken Salad with Bacon, Swiss, Lettuce and Tomato

The Hen House:

Roasted Chicken, Gruyere Cheese, Lettuce and Tomato

Yellow Belly:

Egg Salad with Bacon, Lettuce and Tomato

The Cultured Turkey:

Roasted Turkey, Yogurt Cheese, Lettuce and Tomato

The Parisian:

Honey Turkey, Brie Cheese, Sliced Grapes & Raspberry Mayo

The Roma II:

Breaded Chicken Cutlet, Fresh Mozzarella and Roasted Peppers

Panini Package

*Serves 15-20 guests \$145.00**

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

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

**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



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 guests \$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

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

Pumpnickel Bread Boat

Fondue Style with Spinach Dip

Up to 30 guests \$49.00

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

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

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

Ala Carte Entrée List

½ 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 Giardiniera

Breaded 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, Ricotta & 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

½ 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

½ 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

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 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



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 Pomodoro Sauce

Half \$50.00 / Full \$95.00

Rigatoni with Sunday Sauce

with Meatball or Sausage & Ricotta

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



Broccoli Rabe
with Garlic & Oil

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 Chili sauce 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

½ 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

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Let us cater your next special event!