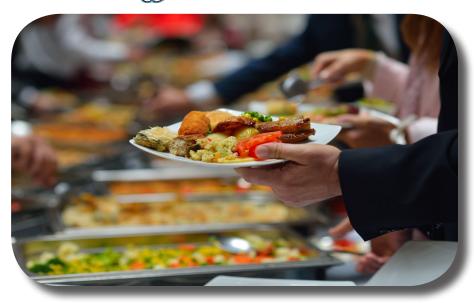
HÖLIDAYFARMS

The Affordable Gournet



Two Convenient Locations

374 Roslyn Road • Roslyn, NY 11577 Phone: (516) 621-6420 Fax: (516) 621-7535



1-1 Park Plaza • Glen Head, NY 11545 Phone: (516) 759-9446 Fax: (516) 277-2314

www.holidayfarms.com

HÖLIDAYFARMS

"Let us cater your next affair and be a guest at your own party"



We Deliver 7 Days!

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To Our Valued Customers. A Special Note...

Congratulations! You are about to experience the finest Catering you could ever imagine. HOLIDAY FARMS 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. HOLIDAY FARMS has been renowned for its consideration of QUALITY, EXCELLENCE, CREATIVITY, and RELIABILITY.

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 HOLIDAY FARMS' 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 HOLIDAY FARMS, 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...

Reliab<u>ility</u>

With HOLIDAY FARMS 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 Holiday Farms

To Order Call: Roslyn (516) 621-6420 or Glen Head (516) 759 -9446

Ala Carte Vegetable Side Selections	
Asparagus Bundles Wrapped with Leek	
Broccoli Polonaise	
Broccoli Rabe with Garlic & Oil	
Broccoli with Butter & Lemon	
Brussel Sprouts Creamed	
Candied Sweet Potatoes	
Cauliflower Au Gratin	
Roasted Corn Salsa	
Creamed Spinach	
Garlic Mashed Potatoes	
Glazed Carrots	
Haricot Verde with Almondine	
Julienne Peppercorn Trio	
Mashed Potatoes	
Potato Au Gratin	
Roasted Herb Potatoes	
Spiced Potato Wedges	
Spinach with Oil & Garlic	
Steamed Parsley Carrots	
Stir Fried Vegetables	
Stringbeans Piemontaie	
Vegetable Medley	
Ala Carte Vegetarian Appetize	rs
Grilled Marinated Vegetable Antipasto	\$0.00 nav 1h
Marinated Vegetable Kebobs	
Marinalea vegetable Kebbs	\$9.99 each
Ala Carte Vegetarian Entrée Le	ist
	Half/Full Tray
Vegetable Lasagna	\$50.00 / \$95.00
Vegetarian Eggplant Mousaka	
Eggplant Parmigian	\$50.00 / \$95.00
Grilled Portabella Mushrooms topped with Ratatouille	\$7.99 each
Oriental Vegetable Stir Fry	
Dinate Ala Milana and Markana and Milana	950 00 / 905 00

Broccoli, Tomato & Feta Cheese Quiche.....\$40.00 / \$75.00 www.HolidayFarms.com

Grilled Vegetable Kebobs over Saffron Rice.....\$50.00 / \$95.00

Vegetable Casserole in a light Tomato Sauce......\$50.00 / \$95.00 Zucchini & Onion Frittata\$40.00 / \$75.00

Ala Carte Pasta Entrée List

	Half / Full Tray
Penne with Vodka sauce	\$50.00 / \$95.00
Baked Ziti Napoli with Beef	
Rigatoni with Pink Sauce	\$50.00 / \$95.00
Pasta Primavera	
Linguini with Clam Sauce	\$50.00 / \$95.00
Pasta with Grilled Chicken & Sun Dried Tomato	\$50.00 / \$95.00
Cavatelli with Broccoli Rabe Garlic & Oil	\$50.00 / \$95.00
Fettucini Alfredo	
Fussilli with Plum Tomato Sauce	\$50.00 / \$95.00
Tortellini with Basil Cream Sauce	\$50.00 / \$95.00
Gnocchi with Pork & Wine Sauce	
Angel Hair with Shrimp in a Pink Cream Sauce	* * * * * * * * * *
Rigatoni with Chicken & Pesto Sauce	A = 0 00 / A0 = 00
Lasagna with Beef	Ø = 0 00 / Ø0 = 00
Orchetti Pasta with Sausage & Broccoli Rabe	A = 0 00 / A0 = 00
Penne Pasta with a Filetto di Pompadoro Sauce	
Lobster Ravioli with Blush Cream Sauce	0105.00

Ala Carte Rice Side Selections

Rice Pilaf
Risi Bisi
Sherry flavored rice with Peas
Rice with Broccoli & Cheddar Cheese
Fried Rice
Tahitian Wild Rice Medley
Rice with Peas & Mushrooms
Orange Blossom Rice
Risotto with White Corn & Pine Nuts
Risotto with Golden Raisins & Chicken Stock
Risotto with Prosciutto, Tomato & Basil
All Rice Dishes \$6 99 per lh . All Rissotto Dishes \$7 99 per lh

We know you have a lot of questions... Holiday Farms Help Center can help!

I have some concerns about an affair that I'm planning but where do I start? Should I have it inside or outside? What about the menu... Who will serve... I'm going to need music... Decorations... What about...? Well the list goes on.

Our Catering consultants and Program directors are always available to assist you with making those important and delicate decisions concerning your affair; always keeping in mind that this is your party. Over the years we have strived in helping our customers, so that we may make a difference. We will walk you through the entire affair so you will know all aspects of your party. There is a lot to be said about years of experience.

About Holiday Farms

We pride ourselves in being able to offer a full array of reliable services. Our policy of "one-stop shopping", enables us to provide every aspect of your affair from food and decorations to entertainment & rentals.

Keep us in mind for all your Holiday needs!

70 Order Call:

Roslyn (516) 621-6420

or

Glen Head (516) 759-9446

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Ala Carte Pork Entreé List

	Half / Full Tray
Roast Pork Loin Au Jus.	\$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	
Spicy Pork with Scallions	
Veal Parmigiana Veal Francese served with Lemon & White Wine Sauce Veal Ala Corella served Rollentini style with Prosciutto, Sausage and Sun Dried Tomatoes Veal Saltimbocca, thinly sliced Veal sauteed in butter & Shallots topped with Basil & Prosciutto in a light White Wine Sauce	\$85.00 / 150.00 \$85.00 / 150.00
Veal & Peppers	
Veal Piccata in a light Lemon Butter & Caper Sauce	\$85.00 / 150.00
Ala Carte Fish Entrée List	
Orange Glazed Salmon	\$19.99 per lb.
Grilled Teriyaki Salmon	
Stuffed Flounder with Ricotta & Spinach	
Tilapia Oreganata	\$14.99 per lb.
Basa Francese	\$14.99 per lb.
Linguini with Red or White Clam Sauce	\$45.00 / 85.00
Seafood Fra Diavolo - Shrimp, Clams, Mussels over Linguini	\$75.00 / 130.00

Ala Carte Beef Entrée List

1/2 Trays Feed 8-10 People - Full Trays Feed 11-15 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.
Sweet & Sour Meatballs	. \$45.00 / \$90.00
Italian Meatballs	\$45.00 / \$90.00
Beef Bourguignon cooked in wine with Mushrooms, Carrots	
Pearl Onions	.\$85.00 / \$155.00
Beef Stew with Potatoes & Vegetables	
Beef Brisket with Gravy	

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	1
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	1
	*

Hot Hors d'Oeuvres

mano Breadcrumbs
heddar Cheese or Western
ricot ginger)
Celery

Premium Hors d'Oeuvres

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

Wraps, Sandwiches & Platters Party Wraps Platter

30 pieces of assorted, over-stuffed Wraps beautifully decorated and served with Honey Mustard, Raspberry Mayo, Basil Coulis, Russian, Ranch, Balsamic Vinaigrette, Mayo, Light Mayo, Mustard and Italian Dressing.

Serves 15-20 guests \$145.00*

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

Choose from the following extensive wrap list:

The Italiano: Fresh Mozzarella, Roasted Peppers, Basil, Ham Cappicolla & Balsamic Vinaigrette

Chicken Club: Sliced Chicken, Bacon, American Cheese, Lettuce, Tomato & Mayo American Combo: Roast Beef, Turkey, Ham, American Cheese, Lettuce, Tomato & Mayo

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

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

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

Bangladesh: Curried Chicken Salad, Lettuce, Tomato and Cheddar **Very Veggie:** Assorted Marinated Grilled Veggies with Lettuce, Tomato & Balsamic Vinaigrette

Totally Tuna: Tuna with Lettuce, Tomato and Red Onion

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

The Rabbi: Pastrami, Corned Beef, Bologna, Lettuce, Tomato & Mustard **Italian Combo:** Salami, Cappicolla, Pepperoni, Provolone, Lettuce, Tomato & Vinaigrette

Chicken Salad Deluxe Chicken Salad with Bacon, Swiss, Lettuce and Tomato Grilled Salmon Caesar: Grilled Salmon, Romaine, Tomato & Caesar Dressing

Yellow Belly: Egg Salad with Bacon, Lettuce and Tomato

The Parisian: Honey Turkey, Brie Cheese, Sliced Grapes & Raspberry Mayo

The Hen House: Roasted Chicken, Gruyere Cheese, Lettuce and Tomato

The Roma II Breaded Chicken Cutlet, Fresh Mozzarella and Roasted Peppers

The Cultured Turkey: Roasted Turkey, Yogurt Cheese, Lettuce and Tomato

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 \$19.95 per person + Tax and 18% Gratuitity

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. \$29.95 per person + Tax and 18% Gratuitity

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 Bottled Water \$4.50 per person

To Order Call: Roslyn (516) 621-6420 or Glen Head (516) 759 -9446

Buffet Packages Roast Turkeys - \$5.99 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 Stuffing & Gravy

Roasted Turkey Breast 12.99 lb

Roast Beef with Gravy 14.99 lb

Prepared Salad List

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
Macaroni Salad
Marinated Mushroom Salad
Edamame Salad
New Potato Salad with Sour Cream & Dill
Old Fashioned Cucumber Salad
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
Three Bean Salad in Sweet Brine
Tomato & Onion Salad
Tuna Salad

To Order Call: Roslyn (516) 621-6420 or Glen Head (516) 759 -9446

Wraps, Sandwiches & Platters

Panini Package

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
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

Holiday Farms Party Hero Menu

American Style with Roast Beef, Ham, Turkey, American Cheese	,
Lettuce and Tomato	\$14.95 per foot
Italian Style with Genoa Salami, Ham Cappy, Pepperoni, Provolo	one,
Lettuce and Tomato	\$14.95 per foot
Kosher Style with Roast Beef, Turkey, Corned Beef, Pastrami,	
Lettuce and Tomato	\$17.95 per foot
Grilled Chicken with Fresh Mozzarella and Roasted Peppers	
(Lettuce and Tomato optional)	\$17.95 per foot
The Double Griller with Grilled Chicken, Grilled Vegetables	
and Red Onion	\$17.95 per foot
Veggie Supreme with Assorted Grilled Vegetables pile high with	
Balsamic Vinaigrette	\$17.95 per foot

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

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......\$150.00 Large up to 30 guests......\$175.00*

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\$95.00

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.* \$55.00 *Large......\$65.00*

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\$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*

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 Classica

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

The Eleganté

Grilled Salmon/Chicken Caponette Florentine, Beef and Wine, 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

Fresh Green Salads List

Tossed Garden Salad	\$2.95 p/p
Caesar Salad	
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

Buffet Packages

The Holiday Farms 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
\$15.95 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, Cookie Tray and Assorted Bagels & Rolls \$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 İtaliano 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

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

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

\$ Market Price \$

Drime Rih

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 accompanied by Eggs with Caviar, served with Dill Cream Sauce and Sweet Rice Wine. \$ Market Price \$

To Order Call: Roslyn (516) 621-6420 or Glen Head (516) 759 -9446

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. \$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 Francese, Chicken Marsala, Sausage & Peppers or Baked Ziti \$14.95 per person