



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

*220 Birch Hill Road • Locust Valley, NY 11577*

**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 11577*

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**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**

**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](http://www.LocustValleyMarket.com)**

*Ala Carte Vegetarian Appetizers*

Grilled Marinated Vegetable Antipasto.....	\$9.99 per lb
Grilled Vegetable Terrine with Carrots, Asparagus, Zucchini & Peppers.....	\$8.99 per lb.
Marinated Vegetable Kebobs.....	\$4.00 each

*Ala Carte Vegetarian Entrée List*

*Half / Full Tray*

Vegetable Lasagna.....	\$45.00 / \$80.00
Vegetarian Eggplant Mousaka.....	\$45.00 / \$80.00
Eggplant Parmigian.....	\$45.00 / \$80.00
Grilled Portabella Mushrooms topped with Ratatouille.....	\$4.25 each
Oriental Vegetable Stir Fry.....	\$40.00 / \$75.00
Risotto Ala Milanese with Mushroom Mélange.....	\$55.00 / \$90.00
Grilled Vegetable Kebobs over Saffron Rice.....	\$45.00 / \$80.00
Vegetable Casserole in a light Tomato Sauce.....	\$45.00 / \$80.00
Zucchini & Onion Frittata .....	\$25.00 / \$45.00
Broccoli, Tomato & Feta Cheese Quiche.....	\$25.00 / \$45.00

*Notes or Questions*

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*Thank You For Selecting Locust Valley Market, LTD.*

**To Order Call: (516) 723-2350**

*We know you have a lot of questions...  
Locust Valley Market, LTD. 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 Locust Valley Market, LTD.*

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.



**www.LocustValleyMarket.com**

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*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.....  
 Lyonnaise 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.....  
 Sautéed 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 Provençale.....

*Ala Carte Pasta Entree List*

Half / Full Tray

<i>Penne with Vodka sauce.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Baked Ziti Napoli with Beef.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Rigatoni with Pink Sauce.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Pasta Primavera.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Linguini with Clam Sauce.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Pasta with Grilled Chicken &amp; Sun Dried Tomato.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Cavatelli with Broccoli Rabe Garlic &amp; Oil.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Fettucini Alfredo.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Fussilli with Plum Tomato Sauce.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Tortellini with Basil Cream Sauce.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Gnocchi with Pork &amp; Wine Sauce.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Angel Hair with Shrimp in a Pink Cream Sauce.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Rigatoni with Chicken &amp; Pesto Sauce.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Lasagna with Beef.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Orchetti Pasta with Sausage &amp; Broccoli Rabe.....</i>	<i>.....\$45.00 / \$80.00</i>
<i>Penne Pasta with a Filetto di Pomodoro Sauce.....</i>	<i>.....\$45.00 / \$80.00</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 &amp; Cheddar Cheese.....</i>	<i>.....</i>
<i>Fried Rice.....</i>	<i>.....</i>
<i>Tahitian Wild Rice Medley.....</i>	<i>.....</i>
<i>Rice with Peas &amp; Mushrooms.....</i>	<i>.....</i>
<i>Orange Blossom Rice.....</i>	<i>.....</i>
<i>Risotto with White Corn &amp; Pine Nuts.....</i>	<i>.....</i>
<i>Risotto with Golden Raisins &amp; Chicken Stock.....</i>	<i>.....</i>
<i>Risotto with Prosciutto, Tomato &amp; Basil.....</i>	<i>.....</i>

*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 &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; Roasted Peppers.....</i>	<i>.....</i>
<i>*Marinated Steak with Portabella Mushroom on toast.....</i>	<i>.....</i>

\*\*\*\*\* Also Available - SHUSI - Assorted Varieties \*\*\*\*\*

**To Order Call: (516) 723-2350**

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### 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..... \$39.95

To Order Call: (516) 723-2350

### Ala Carte Pork Entree 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 .....\$75.00 / 135.00
- Veal Parmigiana .....\$75.00 / 135.00
- Veal Francaise served with Lemon & White Wine Sauce.....\$75.00 / 135.00
- Veal Ala Corella served Rollentini style with Prosciutto, Sausage and Sun Dried Tomatoes .....\$75.00 / 135.00
- Veal Saltimbocca, thinly sliced Veal sauteed in butter & Shallots  
topped with Basil & Prosciutto in a light White Wine Sauce .....\$75.00 / 135.00
- Veal & Peppers .....\$75.00 / 135.00
- Veal Piccata in a light Lemon Butter & Caper Sauce.....\$75.00 / 135.00

### Ala Carte Fish Entree List

- Pignoli Crusted Salmon..... \$14.95 per lb.
- Grilled Teriyaki Salmon.....\$14.95 per lb.
- Stuffed Flounder with Ricotta & Spinach ..... \$14.95 per lb.
- Horseradish and Orange Glazed Salmon ..... \$14.95 per lb.
- Stuffed Scrod with Crab and Shrimp Asiago.....\$14.95 per lb.
- Bass with Mango and Cocunut ..... \$14.95 per lb.

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## 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.....	\$65.00 / \$125.00
Beef Dijon with Julienne Vegetables.....	\$65.00 / \$125.00
Teriyaki Beef with Water Chestnuts, Carrots & Snow Peas.....	\$65.00 / \$125.00
Pepper Steak .....	\$55.00 / \$100.00
Orange Beef with Broccoli.....	\$65.00 / \$125.00
Stuffed Flank Steak with Spinach, Roasted Tomatoes & Pine Nuts....	\$10.95 per lb.
Prime Rib Au Jus	Market Price
Sweet & Sour Meatballs	\$45.00 / \$80.00
Italian Meatballs	\$45.00 / \$80.00
Whole Roast Beef with Gravy	\$9.99 per lb.
Beef Bourguignon cooked in wine with Mushrooms, Carrots	
Pearl Onions	\$45.00 / \$80.00
Beef Stew with Potatoes & Vegetables	\$55.00 / 95.00
Beef Brisket with Gravy	\$17.99 per lb.

## Ala Carte Chicken Entrée List

Chicken Cardinale with Fresh Basil, Tomato & Mozzarella in Garlic Sauce	\$60.00 / \$110.00
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 .....	\$60.00 / \$110.00
Chicken Francaise .....	\$60.00 / \$110.00
Chicken Ala Marsala .....	\$60.00 / \$110.00
Southern Fried Chicken .....	\$30.00 / \$55.00
Chicken Cordon Bleu with Ham & Swiss Cheese in a delightful Brown Sauce.....	\$65.00 / \$115.00
Tarragon Chicken .....	\$60.00 / \$110.00
Chicken Parmigiana with Plum Tomato Sauce & Mozzarella.....	\$60.00 / \$110.00.
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	\$45.00 / \$80.00
Buffalo Wings	\$45.00 / \$75.00

**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 \$59.95 - 16" Trays \$89.95 - 18" Trays \$119.96*

### 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 \$39.00 - 16" Trays \$59.00 - 18" Trays \$69.00*

### 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*

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### 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.....\$95.00      Large up to 30 guests.....\$125.00

#### 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 up to 25 guests.....\$55.00      Large up to 35 guests.....\$75.00

#### 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 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.....\$65.00

#### 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

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### 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 .....

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## 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.....\$95.00      Large.....\$115.00

### *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 \$

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## 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 \$49.00

### 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 \$49.00

### 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 \$85.00

### 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 \$125.00\*

\*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

### Beer & Soda Package

\$6.50 per person

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## 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 9.95 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

### 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

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.  
\$9.95 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

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## *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  
\$14.95 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  
\$21.95 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  
\$21.95 per person

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## *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  
\$18.95 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  
\$16.95 per person

### *The Special Gourmet*

Boneless Chicken Saltinbuco, Stuffed Flunder 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*

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  
\$18.95 per person

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