

CATERING MENU



We'll design the menu around your needs for any type of event. Whether you want options that are quick and easy for a simple buffet or elegant and sophisticated for a multi-course seated dinner, we have the expertise to make it happen.

APPETIZERS

ENTREES

	Half Pan	Full Pan	Half Pan Full Pan
Chicken Wings	<i>\$70</i>	\$140	Chicken Parmesan \$60 \$110
Boneless Wings	\$65	\$110	Chicken Marsala \$60 \$110
Chicken Tenders	\$60	\$110	Chicken Morolla \$60 \$110
Meatballs w/Marinara	\$50	\$90	Chicken Alfredo \$60 \$110
Southwest Eggrolls	\$50	\$90	Tortellini Alfredo \$50 \$90
Fried Mushrooms	\$35	\$70	Penne Ala Vodka \$40 \$90
Cheese Quesadillas	\$35	\$70	Eggplant Parmesan \$40 \$90
Chicken Quesadillas	\$50	\$95	Baked Ziti \$40 \$80
Steak Quesadillas	\$50	\$95	Meaty Baked Ziti \$50 \$90
Bacon Potato Skins	<i>\$50</i>	\$95	Rigatoni Bolognese \$50 \$90
House Salad	\$30	\$50	Sausage and Peppers \$50 \$90
Greek Salad	\$30	\$50	Veal and Peppers \$60 \$110
Caesar Salad	\$30	\$50	Athenian Chicken \$60 \$110
Macaroni Salad	\$30	\$50	Meaty Lasagna \$50 \$90
Pasta Salad	\$30	\$50	Mac N Cheese \$45 \$80
Potato Salad	\$30	\$50	Chili Mac N Cheese \$50 \$90
Coleslaw	\$30	\$50	Assorted Wraps, Subs,
			Cold Cut Platters Priced Per Head

The leader of our catering division, Chef Christopher Euripidou, graduated Summa Cum Laude from Johnson & Wales University for culinary arts. During his studies he worked for Epicurean Catering in Denver, CO. This world class catering company hosted events from 20 to 2,000 people, without ever leaving a detail overlooked. In order to exceed your expectations for your catered event, we will ask for as much information as possible about the event in preparing the menu and plan for service.

Contact Greg or Chris at 518-438-1718 or 518-456-2243 to schedule an appointment or place an order for your upcoming event. All orders should be placed four days prior to date of event.