

STARTERS

Fresh Vegetable Crudité Sm 35 Lg 50

Assorted Fresh Vegetables & Vegetable Dip

Fruit & Cheese Platter Sm 39 Lg 59

Fresh Cut Seasonal Fruit, Assorted Cheeses, Crackers

Antipasto Platter Sm 45 Lg 85

Genoa, Pepperoni, Artichokes, Sopressata, Prosciutto,

Marinated Peppers, Mozzarella, Olives

Shrimp Platter 26.99lb (2lb Min)

Peeled & Deveined Large Shrimp, Cocktail Sauce, Lemons

Crab Dip Sm 29 Lg 45

Cream Cheese & Crab Spread With Cocktail Sauce & Crackers

Nova Salmon Platter 85 (One Size)

Eggs, Onions, Cucumbers & Capers

Tuna Sashimi 79

Yellow Fin Tuna, Chili Dusted & Seared, Seaweed Salad, Tamari & Wasabi Sauce

Wild Mushroom Risotto Cakes 40 / ½ Tray

Creamy Risotto, Mushrooms, Fried Golden

Mini Crab Cakes 49 / ½ Tray

Real Maryland Lump Crab

Buffalo Wings 49 / ½ Tray

Mild or Hot & Spicy

Wing Dings 49 / ½ Tray.

Breaded Chicken Wings

Swedish Meatballs 45 / ½ Tray

Bite Size Meatballs In A Sour Cream Gravy

Coconut Shrimp 22.00/lb

Coconut Crusted Shrimp, Ginger Orange Dipping Sauce

Thai Chicken Sate 49 / ½ Tray

Skewered & Grilled with Peanut Sauce

Macaroni & Cheese Bites 40 / ½ Tray

Bite Sized

Assorted Hors d'oeuvres 5.95 per person

****Staffed Parties Only – Choice of 4 – Min 20 People**

Pigs In The Blanket Cheese Puffs

Mini Quiche French Brie & Apricot

Chicken Quesadillas Asian Spring Roll

Beef Wellington

BREAD 1.35 per person

Mixed Dinner Basket or Bastone & Baguette Basket, butter

SALAD 1.45 per person (Minimum 20)

Tossed Garden Salad – Iceberg, Romaine, Red Leaf,

Tomato, Cucumber, Peppers

Mesclun Salad – Mesclun Greens, Tomato, Cucumbers, Peppers

Spinach Salad – Baby Spinach, Mushrooms, Bacon

All Salads Include Choice of 2 Dressings:

Ranch, Italian, Balsamic, Blue Cheese, French, Honey Dijon, Russian

****Add Crumbled Blue Cheese, Feta, or Goat Cheese To Any Salad - .30 per person**

MAIN COURSE

Chicken Francaise 89

Boneless Chicken, Batter Dipped & Lemon Sauce

Chicken Marsala 89

Boneless Chicken, Sautéed With Mushrooms & Marsala

Chicken Florentine 89

Boneless Chicken, Oven Roasted Tomatoes, Spinach, Smoked

Mozzarella, Thyme

Thai Chicken 89

Fried Chicken, Hoisin, Snow Peas, Carrots, Pickled Ginger,

Chili Paste, Peanuts

Chicken Leone 89

Boneless Chicken, Layered With Prosciutto, Spinach, Roasted

Peppers, Mozzarella, Cream Sauce

Stuffed Turkey Breast 89

Boneless & Stuffed With Apple Stuffing, Turkey Gravy

Loin of Pork 89

Boneless Loin of Pork, Apple Bacon Caramelized Onion Compote

Asian Brisket 99

Beef Brisket In A Unique Asian Grilling Sauce, Over White Rice

Filet Mignon – Market Price

Tender Sliced Black Angus Filet, Cold, Plattered

Beef Bourguignon 89

Braised Sirloin in a Red Wine Sauce, Topped With Puffed Pastry

Penne With Pink Pepper Sauce 59

Penne Pasta With Our Own Pink Vodka Sauce (No Meat

Orecchiette Broccoli Rabe 59

Chorizo, Broccoli Rabe, Sundried Tomatoes, Garlic & Oil

Lobster Macaroni & Cheese 89

Our Own Mac & Cheese With Fresh Chunks Of Lobster

Fusilli Shrimp & Scallops 79

Fusilli with Shrimp, Scallops & Broccoli, Cream Sauce

Baked Salmon 6.95pp

Lemon Dill Sauce

Poached Salmon 79

Garnished With Cucumbers, Horseradish Sauce, Served Cold

Shrimp Scampi 89

Garlic, Tomato, White Wine, ½ Scampi – ½ White Rice

Eggplant Rollatini 79

Rolled Eggplant, Mozzarella, Ricotta Cheese & Marinara

Italian Meatballs 69

Fresh Homemade Meatballs, Served in Our Own Red Sauce

Sausage & Peppers 69

Fresh Sausage Made On Premises With Peppers & Onions

SIDES

Grilled Vegetables 59

Zucchini, Carrots, Red Peppers & Squash, Garlic & Oil

California Mixed Vegetables 49

Broccoli, Cauliflower, Carrots, Garlic Butter

Green Bean Almondine 49

Whole Green Beans with Butter & Almonds

Honey Roasted Carrots 49

Slow Roasted With Honey & Shallots

Rice Pilaf 45

Basmati Rice, Julienne of Carrots

Potato Gratin 49

Sliced Potatoes In A Parmesan Cream

Red Rosemary Potatoes 49

Oven Roasted With Rosemary & Olive Oil

Parmesan Potatoes 49

Sliced Yukon Gold Potatoes, Parmesan & Butter

GIANT WEDGES

Choose From:

Italian – Capicola, Genoa, Pepperoni, Provolone

American – Roast Beef, Turkey & American Cheese

14/Foot *Mesclun Lettuce & Tomato Are On The Wedge

Custom Wedges:

Eggplant, Roasted Peppers, Fresh Mozzarella

Chicken Cutlet, Roasted Peppers, Fresh Mozzarella

Turkey BLT

Grilled Vegetables & Fresh Mozzarella

16/Foot Or Create Your Own!

COLD CUT PLATTER

Roast Beef, Turkey, Ham, Genoa, Pepperoni, American Cheese, Swiss Cheese

54/ Serves 15 – Includes 18 Hard Rolls, Mustard &

*Mayonnaise **NO HALF SIZES*

MINI GOURMET SANDWICHES

(Minimum 20p)

Assortment of Turkey, Roast Beef, Honey Ham,

Chicken Salad, Eggplant/RRP/Mozzarella

on French & Whole Wheat Baguettes

4.75 pp ~ Add Wraps – 5.75pp ~ Wraps Only – 6.75pp

COLD SALADS

Macaroni, Cole Slaw, Potato, Baked Beans, Red Potato,

Tortellini, Three Bean, Cucumber & Tomato, Grilled

Vegetable, Southwest Potato, Red Potato & Dill, Carrot

& Raisin, Broccoli, Potato/Bacon/Green Bean

FOR THE KIDS

Chicken Fingers 75
Macaroni & Cheese 55
Pigs In The Blanket 85

DESSERTS

Italian Mini Pastries 11/lb
Assorted Butter Cookies 10.50/lb
Jumbo Cupcakes 2.25ea
Mini Cupcakes 1.75ea
Brownies 2.50ea
Fruit Arrangement 89
Fruit Salad 8.99/lb
Special Occasion Cakes Available

BEVERAGE SERVICE

Coffee & Tea Service
Includes: Regular Coffee, Hot Water for Tea,
Disposable Cups, Milk & Sugar
1.55 per person / Min 20

Mixed Soda, Water
(Includes Cups & Ice)
\$1.99 per person

TABLEWARE

Disposable

Plastic Dinner Plate, Dinner Fork, Dinner
Knife, Spoon, Dessert Plate, Dessert Fork,
Disposable Napkin
1.25 per person (White Only)

Basic White China

Available with Service Staff Only
Dinner Plate, Dinner Fork, Dinner Knife,
Spoon, Dessert Plate, Dessert Fork, Linen
Napkin
4.50 per person

PROFESSIONAL SERVICE

If you Truly Want to Enjoy Your Party, this is
The Only Way to Go. Our Servers Will Assist
You from Start to Finish

*20/hr per server (min 3 hours)
*A Gratuity Is Added to All Service Parties
*Service Requirements Determined by
Cole's Market



Let us Assist You with All of Your Party
Needs!

Menu Planning, Wait staff, Tents, Tables,
Chairs, Linens, China, Stemware

Call Tricia Or Jason To Schedule A
Catering Appointment (914)737-7737

Also Available:
Brunch and BBQ Menu

Visit Our Website at colesmarket.com
For More Information

***Please Be Advised, The Following Ingredients Are
Used In Food Preparation At This Location:
Milk, Eggs, Sugar, Wheat, Soybean, Peanuts,
Tree Nuts, Shellfish*

Cole's Market Catering Menu



2147 Albany Post Road
Montrose, New York
10548

(914)737-7737
Colesmarket.com



