

STARTERS

Fresh Vegetable Crudit  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 27.99lb (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 49 /   Tray

Creamy Risotto, Mushrooms, Fried Golden

Mini Crab Cakes 49 /   Tray

Real Maryland Lump Crab

Buffalo Wings 49 /   Tray*

Mild or Hot & Spicy

Wing Dings 49 /   Tray.

Breaded Chicken Wings

Swedish Meatballs 49 /   Tray

Bite Size Meatballs In A Sour Cream Gravy

Coconut Shrimp 24.99/lb

Coconut Crusted Shrimp, Ginger Orange Dipping Sauce

Thai Chicken Sate' 49 /   Tray

Skewered & Grilled with Peanut Sauce

Macaroni & Cheese Bites 45 /   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

English – Mesclun Greens, Tomato, Cucumber, Craisins, Blue Cheese, Walnuts

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 .40 per person**

MAIN COURSE

Chicken Francaise 89

Boneless Chicken, Batter Dipped & Lemon Sauce

Chicken Marsala 89

Boneless Chicken, Saut ed 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 99*

Boneless Loin of Pork, Apple Bacon Caramelized Onion Compote

Asian Flank 99

Flank Steak In A Unique Asian Grilling Sauce, Over White Rice

Filet Mignon – Market Price*

Tender Sliced Black Angus Filet, Cold, Plattered

Beef Bourguignon 99

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

Beef Brisket 99*

Slow Braised, Red Wine Demi, Beef Stock

Penne With Pink Pepper Sauce 69*

Penne Pasta With Our Own Pink Vodka Sauce (No Meat)

Orecchiette Broccoli Rabe 69*

Chorizo, Broccoli Rabe, Sundried Tomatoes, Garlic & Oil

Lobster Macaroni & Cheese 89*

Our Own Mac & Cheese With Fresh Chunks Of Lobster

Fusilli Shrimp & Scallops 89*

Fusilli with Shrimp, Scallops & Broccoli, Cream Sauce

Baked Salmon 8.95 per piece

Lemon Dill Sauce

Poached Salmon 84* (No Half Sizes)

Garnished With Cucumbers, Horseradish Sauce, Served Cold

Shrimp Scampi 89*

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

Eggplant Rollatini 79

Rolled Eggplant, Mozzarella, Ricotta Cheese & Marinara

Italian Meatballs 79

Fresh Homemade Meatballs, Served in Our Own Red Sauce

Sausage & Peppers 79*

Fresh Sausage Made On Premises With Peppers & Onions

****Price Indicated is For a Full Tray –   Sizes Available****

SIDES

Grilled Vegetables 64*

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

California Mixed Vegetables 59*

Broccoli, Cauliflower, Carrots, Garlic Butter

Green Bean Almondine 59*

Whole Green Beans with Butter & Almonds

Honey Roasted Carrots 59*

Slow Roasted With Honey & Shallots

Rice Pilaf 49*

Basmati, Rice, Julienne of Carrots

Potato Gratin 59*

Sliced Potatoes In A Parmesan Cream

Red Rosemary Potatoes 54*

Oven Roasted With Rosemary & Olive Oil

Parmesan Potatoes 59*

Sliced Yukon Gold Potatoes, Parmesan & Butter

GIANT WEDGES

Choose From:

Italian – Capicola, Genoa, Pepperoni, Provolone

American – Roast Beef, Turkey & American Cheese

15/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

17/Foot Or Create Your Own!

COLD CUT PLATTER

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

*64/ 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 – 7.00pp (base price)

COLD SALADS

Macaroni, Cole Slaw, Potato, Baked Beans, Red Potato & Egg, Tortellini, Three Bean, Cucumber & Tomato, Grilled Vegetable, Southwest Potato, Red Potato & Dill, Carrot & Raisin, Broccoli, Potato/Bacon/Green Bean, Orzo (Prices Vary)

Items With an Asterisk Can Be Prepared Gluten Free

FOR THE KIDS

Chicken Fingers 85

Macaroni & Cheese 69

Pigs In The Blanket 85

DESSERTS

Italian Mini Pastries 13/lb

Assorted Butter Cookies 12/lb

Jumbo Cupcakes 2.25ea

Mini Cupcakes 1.75ea

Fruit Arrangement 89

Fruit Salad 8.99/lb

Brownies 2.50ea

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

***22/hr per server (min 3 hours)**

***A Gratuity Is Added to All Service Parties**

***Service Requirements Determined by**

Cole's Market (\$500 Minimum Food Order for Servers)

Catering Delivery Only - \$150 Minimum



**Let us Assist You with All of Your Party Needs!
Menu Planning, Wait staff, Tents, Tables, Chairs,
Linens, China, Stemware**

**Call Tricia 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**

****PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE****

Cole's Market Catering Menu



**2147 Albany Post Road
Montrose, New York
10548**

(914)737-7737

Colesmarket.com



