

STARTERS

Fresh Vegetable Crudit  Sm 49 Lg 69*

Assorted Fresh Vegetables & Vegetable Dip

Fruit & Cheese Platter Sm 49 Lg 69*

Fresh Cut Seasonal Fruit, Assorted Cheeses, Crackers

Antipasto Platter Sm 59 Lg 99*

Genoa, Pepperoni, Artichokes, Sopressata, Prosciutto,

Marinated Peppers, Mozzarella, Olives

Shrimp Platter 29.99lb (2lb Min)*

Peeled & Deveined Large Shrimp, Cocktail Sauce, Lemons

Crab Dip Sm 39 Lg 49*

Cream Cheese & Crab Spread With Cocktail Sauce & Crackers

Nova Salmon Platter 99 (One Size)*

Eggs, Onions, Cucumbers & Capers

Tuna Sashimi 99 (One Size)

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 69 /   Tray

Real Maryland Lump Crab

Buffalo Wings 59 /   Tray*

Mild or Hot & Spicy

Wing Dings 59 /   Tray.

Breaded Chicken Wings

Swedish Meatballs 49 /   Tray

Bite Size Meatballs In A Sour Cream Gravy

Coconut Shrimp 31.99/lb

Coconut Crusted Shrimp, Ginger Orange Dipping Sauce

Thai Chicken Sate' 59 /   Tray

Skewered & Grilled with Peanut Sauce

Macaroni & Cheese Bites 49 /   Tray

Bite Sized

Assorted Hors d'oeuvres 8.95 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 1.55 per person

Mixed Dinner Basket or Bastone & Baguette Basket, butter

SALAD (Minimum 20)

Tossed Garden Salad – Iceberg, Romaine, Red Leaf,

Tomato, Cucumber, Peppers \$1.65pp

Mesclun Salad – Mesclun Greens, Tomato, Cucumbers, Peppers \$1.65pp

Spinach Salad – Baby Spinach, Mushrooms, Bacon \$1.99pp

English – Mesclun Greens, Tomato, Cucumber,

Craisins, Peppers, Blue Cheese, Walnuts \$1.99pp

All Salads Include Choice of 2 Dressings:

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

****Add Crumbled Blue Cheese, Feta, or Goat Cheese To Any Salad**

.40 per person

MAIN COURSE

Chicken Francaise 109

Boneless Chicken, Batter Dipped & Lemon Sauce

Chicken Marsala 109

Boneless Chicken, Saut ed with Mushrooms & Marsala

Chicken Florentine 109*

Boneless Chicken, Oven Roasted Tomatoes, Spinach, Smoked

Mozzarella, Thyme

Thai Chicken 99

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

Chili Paste, Peanuts

Chicken Leone 109

Boneless Chicken, Layered with Prosciutto, Spinach, Roasted

Peppers, Mozzarella, Cream Sauce

Turkey Breast 109

Boneless Turkey with Apple Stuffing, Turkey Gravy

Loin of Pork 109*

Boneless Loin of Pork, Apple Bacon Caramelized Onion Compote

Asian Flank 109

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

Filet Mignon – Market Price*

Tender Sliced Black Angus Filet, Hot, gravy, or Cold, Plattered

Beef Bourguignon 109

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

Beef Brisket 119*

Slow Braised, Red Wine Demi, Beef Stock

Penne with Pink Pepper Sauce 89*

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

Orecchiette Broccoli Rabe 89*

Chorizo, Broccoli Rabe, Sundried Tomatoes, Garlic & Oil

Lobster Macaroni & Cheese 99*

Our Own Mac & Cheese With Fresh Chunks Of Lobster

Fusilli Shrimp & Scallops 109*

Fusilli with Shrimp, Scallops & Broccoli, Cream Sauce

Baked Salmon 109

Lemon Dill Sauce

Poached Salmon 109* (No Half Sizes)

Garnished with Cucumbers, Horseradish Sauce, Served Cold

Shrimp Scampi 99*

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

Eggplant Rollatini 89

Rollad Eggplant, Mozzarella, Ricotta Cheese & Marinara

Italian Meatballs 89

Fresh Homemade Meatballs, Served in Our Own Red Sauce

Sausage & Peppers 89*

Fresh Sausage Made On Premises With Peppers & Onions

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

SIDES

Grilled Vegetables 79*

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

California Mixed Vegetables 74*

Broccoli, Cauliflower, Carrots, Garlic Butter

Green Bean Almondine 74*

Whole Green Beans with Butter & Almonds

Honey Roasted Carrots 74*

Slow Roasted With Honey & Shallots

Rice Pilaf 62*

Basmati Rice, Julienne of Carrots

Potato Gratin 79*

Sliced Potatoes In A Parmesan Cream

Red Rosemary Potatoes 74*

Oven Roasted With Rosemary & Olive Oil

Parmesan Potatoes 74*

Sliced Yukon Gold Potatoes, Parmesan & Butter

Mashed Potatoes 74*

Classic Mashed or Garlic Mashed

GIANT WEDGES

Choose From:

Italian – Capicola, Genoa, Pepperoni, Provolone

American – Roast Beef, Turkey & American Cheese

18/per 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

20/per foot Or Create Your Own!

Available in Round (3' & 4') Numbers and

letters available (\$1 addtl per foot)

COLD CUT PLATTER

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

Cheese, Swiss Cheese

69/ 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

5.99 pp~ Add wraps–6.99pp ~Wraps Only –

9.95ea(base price)

COLD SALADS

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

& Egg, Tortellini, Three Bean, Cucumber & Tomato,

Pasta, Southwest Potato, Red Potato & Dill, Carrot &

Raisin, Broccoli, Potato/Bacon/Green Bean, Orzo,

Tomato & Mozzarella (Prices Vary)

Items With an Asterisk Can Be Prepared Gluten Free

If You don't seem something, ask for it!

FOR THE KIDS

Chicken Fingers 89
Macaroni & Cheese 79
Pigs In The Blanket 99

DESSERTS

Italian Mini Pastries 26/lb
Assorted Butter Cookies 21/lb
Mini Cupcakes 2.00ea
Fruit Arrangement 89
Fruit Salad 9.99/lb
Brownies 3.50ea
Special Occasion Cakes Available

BEVERAGE SERVICE

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

Mixed Soda, Water

(Includes Cups & Ice)
\$3.99 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

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

*24/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 per Server

\$200 Minimum For Food Delivery Only
(Catering Orders Only)



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
cater.colesmarket@gmail.com

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



