STARTERS

Fresh Vegetable Crudité Sm 49 Lg 69* Assorted Fresh Vegetables & Vegetable Dip Fruit & Cheese Platter Sm 49 La 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 29.991b (21b 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 / 1/2 Tray Creamy Risotto, Mushrooms, Fried Golden Mini Crab Cakes 69 / 1/2 Tray Real Maryland Lump Crab Buffalo Wings 59 / 1/2 Tray* Mild or Hot & Spicy Wing Dings 59 / 1/2 Tray. Breaded Chicken Wings Swedish Meatballs 49 / 1/2 Tray Bite Size Meatballs In A Sour Cream Gravy Coconut Shrimp 31.99/16 Coconut Crusted Shrimp, Ginger Orange Dipping Sauce Thai Chicken Sate' 59 / 1/2 Tray Skewered & Grilled with Peanut Sauce Macaroni & Cheese Bites 49 / 1/2 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, Sautéed 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, ½ Scampi – ½ White Rice Eggplant Rollatini 89

Rolled Eggplant, Mozzarella, Ricotta Cheese & Marinara Ttalian 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 - 1/2 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

<u>GIANT WEDGES</u>

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 add+1 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 - 11.95ea

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

<u>Mixed Soda, Water</u> (Includes Cups & Ice) \$3.99 per person

<u>TABLEWARE</u>

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 *2.4/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.colesmarketDoptonline.net Also Available: Brunch and BBQ Menu

Visit Our Website at colesmarket.com For Wore 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

