STARTERS

Fresh Vegetable Crudité Sm 49 Lg 69*
Assorted Fresh Vegetables & Vegetable Dip

Fruit & Cheese Platter Sm 69 Lg 89*
Fresh Cut Seasonal Fruit, Assorted Cheeses, Crackers

Antipasto Platter Sm 69 Lg 109*
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 49 Lg 69*
Cream Cheese & Crab Spread With Cocktail Sauce & Crackers

Nova Salmon Platter 109 (One Size)*
Eggs, Onions, Cucumbers & Capers

Tuna Sashimi 119 (One Size)
Yellow Fin Tuna, Chili Dusted & Seared, Seaweed Salad, Tamari & Wasabi Sauce

Parmesean Risotto Cakes 59 / ½ Tray
Creamy Risotto, Parmesean, Fried Golden

Mini Crab Cakes 69 / ½ Tray
Real Maryland Lump Crab

Buffalo Wings 69 / ½ Tray
Mild or Hot & Spicy

Wing Dings 69 / ½ Tray.
Breaded Chicken Wings

Swedish Meatballs 55 / ½ Tray
Bite Size Meatballs In A Sour Cream Gravy

Coconut Shrimp 31.99/lb
Coconut Crusted Shrimp, Ginger Orange Dipping Sauce

Thai Chicken Sate' 69 / ½ Tray
Skewered & Grilled with Peanut Sauce

Macaroni & Cheese Bites 49 / ½ Tray
Bite Sized

Assorted Hors d'oeuvres 10.95 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 $2.79pp
Mesclun Salad – Mesclun Greens, Tomato, Cucumbers, Peppers $2.79pp
Spinach Salad – Baby Spinach, Mushrooms, Bacon $2.99pp
English – Mesclun Greens, Tomato, Cucumber, Craisins, Peppers, Blue Cheese, Walnuts $2.99pp
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 .50 per person*

MAIN COURSE

Chicken Francaise 119
Boneless Chicken, Batter Dipped & Lemon Sauce

Chicken Marsala 119
Boneless Chicken, Sautéed With Mushrooms & Marsala

Chicken Florentine 119*
Boneless Chicken, Oven Roasted Tomatoes, Spinach, Smoked Mozzarella, Thyme

Thai Chicken 119
Fried Chicken, Hoisin, Snow Peas, Carrots, Pickled Ginger, Chili Paste, Peanuts

Chicken Leone 119
Boneless Chicken, Layered With Prosciutto, Spinach, Roasted Peppers, Mozzarella, Cream Sauce

Turkey Breast 149
Boneless Turkey With Apple Stuffing, Turkey Gravy

Loin of Pork 149*
Boneless Loin of Pork, Apple Bacon Caramelized Onion Compote

Asian Flank 129
Flank Steak In A Unique Asian Grilling Sauce, Over White Rice

Filet Mignon – 39.95pp
Tender Sliced Black Angus Filet, Hot, gravy, or Cold, Plattered

Beef Bourguignon 149
Braised Sirloin in a Red Wine Sauce, Topped With Puffed Pastry

Beef Brisket 149*
Slow Braised, Red Wine Demi, Beef Stock

Penne With Pink Pepper Sauce 99*
Penne Pasta With Our Own Pink Vodka Sauce (No Meat)

Orecchiette Broccoli Rabe 99*
Chorizo, Broccoli Rabe, Sundried Tomatoes, Garlic & Oil

Lobster Macaroni & Cheese 119*
Our Own Mac & Cheese With Fresh Chunks Of Lobster

Fusilli Shrimp & Scallops 119*
Fusilli with Shrimp, Scallops & Broccoli, Cream Sauce

Baked Salmon 119
Lemon Dill Sauce

Poached Salmon 149* *(No Half Sizes)*
Garnished With Cucumbers, Horseradish Sauce, Served Cold

Shrimp Scampi 109*
Garlic, Tomato, White Wine, ½ Scampi – ½ White Rice

Eggplant Rollatini 99
Rolled Eggplant, Mozzarella, Ricotta Cheese & Marinara

Italian Meatballs 109
Fresh Homemade Meatballs, Served in Our Own Red Sauce

Sausage & Peppers 109*
Fresh Sausage Made On Premises With Peppers & Onions
Price Indicated is For a Full Tray – ½ Sizes Available

SIDES

Grilled Vegetables 89*
Zucchini, Carrots, Red Peppers & Squash, Garlic & Oil

California Mixed Vegetables 79*
Broccoli, Cauliflower, Carrots, Garlic Butter

Green Bean Almondine 79*
Whole Green Beans with Butter & Almonds

Honey Roasted Carrots 79*
Slow Roasted With Honey & Shallots

Rice Pilaf 72*
Basmati Rice, Julienne of Carrots

Potato Gratin 89*
Sliced Potatoes In A Parmesan Cream

Red Rosemary Potatoes 89*
Oven Roasted With Rosemary & Olive Oil

Parmesan Potatoes 89*
Sliced Yukon Gold Potatoes, Parmesan & Butter

Mashed Potatoes 89*
Classic Mashed or Garlic Mashed

GIANT WEDGES

Choose From:
Italian – Capicola, Genoa, Pepperoni, Provolone
American – Roast Beef, Turkey & American Cheese
20/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
22/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
*89 / 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
6.99 pp~ Add Wraps-8.99pp
Wraps Only – 12.95ea

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 see something, ask for it!

FOR THE KIDS

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

DESSERTS

Italian Mini Pastries 27/lb
Assorted Butter Cookies 22/lb
Mini Cupcakes 2.00ea
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
1.75 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
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
*25/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

$250 Minimum For Food Delivery Only
(Catering Orders Only- 7 mile radius)



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
colesmarket@optonline.net
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

FINE MEATS • SEAFOOD
COLE'S MARKET
737-7737
DELI • CATERING

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Colesmarket.com