

Morning Bakery Display Basket

Muffins, Danish, Croissants, and Assorted Rolls

Whipped and Herb Butter
and Fruit Jelly & Preserves

Small -- \$80 Large -- \$160

Morning Bagel Assortment

Bagel/Bialy Assortment such as:

Plain, Poppy, Sesame,
Cinnamon Raisin, Whole Wheat,
Egg, Spinach and Garlic

with

Scallion, Vegetable Harvest,
and Plain Cream Cheese
Whipped and Herb Butter.

Small -- \$70 Large -- \$140

Assorted Breads and Rolls

With Whipped & Herb Butter

Small -- \$45 Large -- \$90

Homemade Focaccia Bread

Topped with Onions, Peppers, Olive,
or Sundried Tomatoes

\$16.95

Decorated Platter of Cold Cuts, Cheeses, and Breads

Roast Beef, Turkey Breast, Maple Turkey,
Ham, Virginia Ham, Genoa Salami, Swiss,
American, and Provolone Cheeses

with Assorted Breads & Rolls

Small -- \$140 Large -- \$280

Sandwich Platter

On Assorted Breads

Roast Breast of Turkey with Muenster Cheese
Black Forest Ham and Baby Swiss Cheese

Roast Beef with Havarti Cheese and Russian
Dressing

Honey Pecan Chicken Salad

Fresh White Tuna Salad

Small -- \$150 Large -- \$280

Wrap Platter

Mixed Herb Wraps

Smoked Turkey Wrap ~ Peppers, Onions,
Avocado & Picante Salsa

Japanese Eggplant Wrap ~ Roasted
Peppers, Avocado, Sprouts and Hummus

Grilled Vegetable Wrap ~ Red & Green
Peppers, Onions, Mushrooms, Zucchini
Grilled in Italian Oil & Balsamic Vinegar

Small -- \$150 Large -- \$280

Combination Sandwich and Wrap Platter

All Sandwich Platters include

Mayonnaise, Mustard, Honey Dijon Mustard,
Tomatoes, Onions, Pickles and Olives

Small -- \$180 Large -- \$310

Assorted Smoked Fish Basket

Sliced Nova Lox

Whitefish Salad

Vine Ripened Tomatoes

Onion, Capers, and Lemon

Small -- \$70 Large -- \$140

Deluxe Smoked Fish Assortment

Sliced Nova Lox and Jalapeno Lox

Whitefish Salad and Smoked Salmon Salad

Herring in Wine Sauce and Cream Sauce

Vine Ripened Tomatoes

Onion, Capers, and Lemon

Small -- \$160 Large -- \$320

Jumbo Chicken Wings Platter

With Celery and Bleu Cheese Dressing, our specialty Mild, Medium, or Hot Sauce, or our Sweet Sesame Sauce

Wing Sections

Small -- \$30 Large \$60
50 pcs. 100 pcs.

Whole Wings

Small -- \$50 Large \$100
50 pcs. 100 pcs.

Thatched Cottage Specialty

Chicken Wings Platter

Birds of Paradise

With Celery and Bleu Cheese Dressing, our Specialty Mild, Medium, or Hot Sauce, or our Sweet Sesame Sauce

Small \$60 Large \$120
50 pcs. 100 pcs.

Shrimp Cocktail Platter

with Spicy Cocktail Sauce,
Creamy Horseradish Sauce and Lemons
Small ~ 50 pcs. Medium ~ 100 pcs. Large ~ 150 pcs.

Large Shrimp (20)

Small \$65 Medium \$130 Large \$189

Jumbo Shrimp (15)

Small \$98 Medium \$195 Large \$289

Tomato and Mozzarella Platter

Beautifully arranged Fresh Mozzarella with Prosciutto, Sundried Tomatoes, Vine Ripened Tomatoes, Basil, Olive Oil, Balsamic Vinegar, Garlic and Spices

Small \$45 Large \$90

Nacho Chips and Dip Platter

Assorted Nachos with Mild and Spicy Salsas, Guacamole, Sour Cream, Jalapeno, and Pinto Beans
Small \$45 Large \$90

Fresh Fruit Display

Seasonal Fresh Fruits Such As Watermelon, Casaba Melon, Blueberries, Honeydew Melon, Raspberries, Cantaloupe, Kiwi, Crenshaw Melon, Oranges, Pineapples, Strawberries, and Cherries

Small \$55 Large \$100

Fresh Crudités Display with Assorted Dips

Julienne of Carrots, Celery and Zucchini, Cherry Tomatoes, Cauliflower Florets, Broccoli Florets, Cucumber Spears, and Other Seasonal Vegetables

Small \$40 Large \$70

Cheese Display

International Assortment of Imported & Domestic Cheeses with a Variety of Crackers

Small \$50 Large \$90

Combination Fruit, Cheese, and Crudités

Small \$90 Large \$180

Grilled Vegetable Platter

Fresh Assorted Marinated Grilled Zucchini, Summer Squash, Red and Green Peppers, Eggplant, Mushrooms, Carrots, and Acorn Squash Decorated on a Platter

Small \$60 Large \$120

HOMEMADE FOCACCIA BREAD SANDWICHES

Turkey Special

Smoked Turkey and Honey Glazed Turkey with Swiss Cheese, Mesclun Baby Lettuce, Cucumber Slices and Tomato Slices

Italian Style

Genoa Salami, Pepperoni, Ham Cappicola, Provolone Cheese Topped with Lettuce & Tomato

Western Delight

Homemade Rare Roast Beef Combined with Old Fashioned Vermont Cheddar, Thousand Island Dressing and Topped with our own Coleslaw

Veggie Supreme

Grilled Veggies including Eggplant, Pepper, Zucchini, Broccoli, Lettuce and Toma

Large \$40 Jumbo \$80

GRANDMA'S HOMEMADE FOCACCIA PIZZA

Thick style sour dough flavor with plum tomatoes, basil, home made mozzarella

Large \$16.95

Also create your own style with onions, peppers, mushrooms, and sausage

Large \$24.95

SPECIALTY HOMEMADE FOCACCIA BREAD SANDWICHES

Grandpa's Favorite

Italian Herb Marinated Chicken Breast with Roasted Garlic, Fresh Mozzarella and Grilled Tomato and Basil

Large \$50 Jumbo \$100
with Broccoli Rabe

Large \$60 Jumbo \$120

Chef Jennifer's Specialty

Chicken grilled with onions, red, and green peppers, marinated with balsamic vinegar, extra virgin olive oil, and roasted garlic topped with melted home made mozzarella cheese and Jennifer's Specialty Sauce.

Large \$50 Jumbo \$100
with Broccoli Rabe

Large \$60 Jumbo \$120

Cottage Special

Marinated Flame Broiled Sliced London Broil on Garlic Focaccia with Sautéed Onions, Roasted Peppers, Mushrooms and Melted Monterey Jack

Large \$48 Jumbo \$96

New York Deli

Corned Beef, Pastrami, Turkey, Roast Beef Topped with Melted Swiss and Thousand Island Dressing

Large \$48 Jumbo \$96

Large 10-15 people (equivalent to 3 ft. hero)

Jumbo 20-30 people (equivalent to 6 ft. hero)

All Sandwiches include Mayonnaise, Mustard, Honey Dijon Mustard, and Mixed Olives

Antipasto Platter

Assorted Italian Specialties including items such as assorted Grilled Vegetables, Fresh Mozzarella & Vine Ripened Tomatoes, Roasted Peppers, Marinated Mushroom Salad, Artichoke Hearts, Mediterranean Olive Salad, Broccoli Rabe, Provolone, Parmigiano, Fontina, and Gorgonzola

Genoa Salami, Prosciutto, Soppressata, Mortadella,

Dry Sausage & Pepperoni

Vegetable and Cheese Only

Small \$65 Large \$130

With Italian Cold Meats

Small \$95 Large \$190

Hot Antipasto Platter

Assorted Hot Italian Specialties including items such as Eggplant Rolletini, Stuffed Mushrooms, Stuffed Peppers, and Stuffed Artichokes

Small \$80 Large \$160

Baked Brie

10" French Brie Cheese Stuffed with Roasted Garlic and Basil or Almonds and Apricots Wrapped in a Decorated Puff Pastry

\$85

GREEN SALADS

Tossed Green Salad with Assorted Vegetables
Your Choice of Balsamic Vinaigrette, Thousand Island, Bleu Cheese

Small \$ 20 Large \$36

Greek Salad - Tri-Color Salad - Caesar Salad

Small \$25 Large \$45

SPECIALTY SALADS

*String Bean Salad ~ Vine Ripened Tomatoes, Sweet Onion, Fresh Basil, Balsamic Vinegar
Roasted Jalapeno Potato Salad with Bacon
Dijonnaise Dressing*

Ambrosia ~ Marshmallows, Pineapple, Nuts, Oranges, and Coconut

Italian Tri-Color Pasta ~ Tri-color Bow-Tie Pasta, Black Olives, Olive Oil, Garlic, Tomatoes, Roasted Red Peppers, and Cubed Provolone Cheese

Waldorf Salad ~ Apples and Celery

Tuna Special ~ Accompanied with Sliced Green Olives, Celery, and Red Onions

Egg Salad ~ Perfected with Mushrooms and Caramelized Onions

Marinated Sesame Soba Noodle Salad ~ Tossed with Grilled Chicken, Roasted Red Peppers, Cashews and Grilled Spring Onions

Small -- \$35 Large -- \$70

Santa Fe Chicken Salad ~ Black Beans, Roasted Corn, and Lime Salsa

Chicken Dijon ~ Strips of Chicken Tossed with Crisp Red & Green Peppers and a Light Dijon Sauce

Small -- \$45 Large -- \$90

Calamari Salad

Small -- \$45 Large -- \$90

Octopus Salad

Small -- \$55 Large -- \$110

Mixed Seafood Salad ~ Calamari, Shrimp, Octopus, and Scallops

Small -- \$65 Large -- \$130

Chopped Chicken Liver

Small -- \$40 Large -- \$80

HORS d'OEUVRES

COLD	<u>24pcs.</u>
Tomato Bruschetta	\$24
Prosciutto and Melon	\$24
Salami Cornucopias	\$24
Caviar on Toast Points	\$24
Gravlox Wrapped in Asparagus	\$24
Dolmadakio (stuffed grape leaves)	\$24
Hearts of Palm	
with Roasted Pepper	\$24
Endive Stuffed	
with Creamy Blue Cheese	\$24
HOT	
Stuffed Mushrooms	
with Crabmeat and Cheese	\$28
Mini Quiches	\$22
Potato Skins	
with Cheddar Cheese	\$22
Potato Skins	
with Cheddar Cheese & Bacon	\$22
Stuffed Mushrooms	
with Spinach	\$24
Stuffed Mushrooms	
with Vegetable Stuffing	\$24
Fried Mozzarella Triangles	\$24
Sesame Chicken	\$28
Coconut Chicken	\$28
Coconut Shrimp	\$40
Sesame Shrimp	\$40
Scallops with Bacon	\$37
Fried Provolone Cheese	\$28
Rice Balls Stuffed	
with Cheese or Meat	\$22
Franks in Puff Pastry	\$24
Seafood Empanada Tarts	\$24
Spanikopita (Spinach and Feta)	\$22
Triopita (Feta)	\$22
Mushroom & Cheese Toast	\$22
Mini Reubens	\$24
Stuffed Shrimp wrapped with Bacon	\$37
Swiss Shrimp Toast	\$28
Clams Casino	\$28
Baked Clams	\$28
Fresh Cottage Pizza	\$22
Oysters Rockefeller	\$37
Baby Lamb Chops	Seasonally Priced

CHAFING DISHES

CHICKEN	Full Tray	<u>1/2</u>
BBQ Chicken	\$ 76	\$ 38
Chicken Cordon Bleu	\$ 96	\$ 48
Chicken Francese	\$110	\$ 55
Fried Chicken Tenders	\$ 80	\$ 40
Chicken Marsala		
with Mushrooms	\$ 90	\$ 45
Chicken Parmigiana	\$ 90	\$ 45
Chicken Picata	\$100	\$ 50
Grilled Chicken		
with Grilled Vegetables		
& Fresh Rosemary	\$100	\$ 50
Boneless Breast		
of Chicken Florentine		
(Sautéed Chicken Breast		
with Spinach served		
with Champagne Sauce)	\$120	\$ 60
Roasted Long Island Duckling		
served		
with Chambord Sauce	\$140	\$ 70
VEAL		
Veal Cutlet Parmigiana	\$136	\$ 68
Veal Francese	\$136	\$ 68
Veal Marsala	\$136	\$ 68
Veal Picata	\$136	\$ 68
Veal Cordon Bleu	\$146	\$ 73
BEEF		
Basil Parmesan Meatballs		
(Pink Sauce)	\$ 80	\$ 40
Meatballs Pomodoro	\$ 86	\$ 43
Sweet and Sour Meatballs	\$ 86	\$ 43
Sausages Pomodoro	\$ 90	\$ 45
Sausage, Peppers,		
and Onions Marinara	\$ 86	\$ 43
Pepper Steak	\$ 86	\$ 43
London Broil and Mushrooms	\$ 96	\$ 48
Corned Beef and Cabbage	\$ 66	\$ 33

Full Tray Feeds 15 - 20 guests
 Half Tray Feeds 7 - 10 guests

STERNO AND RACKS INCLUDED

Catering to go 6.

SEAFOOD	Full Tray	½ Tray
Seafood Thermidore	\$120	\$ 60
Shrimp & Seafood Thermidore	\$150	\$ 75
Calamari Marinara	\$106	\$ 53
Fried Calamari with Marinara Sauce	\$ 90	\$ 45
Mussels Marinara	\$ 90	\$ 45
Shrimp Marinara	\$150	\$ 75
Stuffed Sole with Spinach & Feta or Seafood	\$130	\$ 65
Seafood Paella	\$150	\$ 75
Clams with White Wine or Marinara	\$140	\$ 70
Lemon Sole with Broccoli with Dill Beurre Blanc Sauce	\$110	\$ 55
Eggplant Parmigiana	\$ 96	\$ 48
Eggplant Rolletini	\$105	\$ 55
Stuffed Cabbage	\$ 96	\$ 48
Stuffed Peppers	\$ 96	\$ 48
Stuffed Artichokes (seasonal)	\$120	\$60
<u>PASTA</u>		
Baked Ziti	\$ 76	\$ 38
Pasta Primavera	\$ 90	\$ 45
Lasagna ~ Cheese or Meat & Cheese	\$ 96	\$ 48
Vegetable Lasagna	\$ 90	\$ 45
Baked Manicotti	\$ 70	\$ 35
Baked Ravioli (Cheese & Spinach)	\$ 70	\$ 35
Penne a la Vodka	\$ 86	\$ 43
Baked Stuffed Shells	\$ 76	\$ 38
Cheese Tortellini Alfredo	\$ 76	\$ 38
Penne with Oil and Sautéed Garlic & Broccoli Rabe	\$ 86	\$ 43
Penne Pomodoro	\$ 70	\$ 35
Penne with Sautéed Broccoli and Spinach	\$ 76	\$ 38
Rigatoni with Fennel Bolognese (Meat Sauce)	\$ 80	\$ 40
Toffette a la Campagnola Sautéed with Tomatoes, Olives, Peppers & Capers	\$ 76	\$ 38
Penne Carbonara	\$ 76	\$ 38
Linguine with Red or White Clam Sauce	\$ 76	\$ 38

ACCOMPANIMENTS	Full Tray	½ Tray
Roasted Mixed Vegetables	\$60	\$30
Glazed Carrots	\$60	\$30
Herb Roasted Potatoes	\$50	\$25
Mashed Potatoes Garlic or Plain	\$50	\$25
Potato Croquettes	\$60	\$30
String Beans Almandine Asparagus Sautéed with Garlic and Butter	\$60	\$30
Rice Pilaf	\$80	\$40
Beef Fried Rice	\$60	\$30
Vegetable Fried Rice	\$60	\$30
Shrimp Fried Rice	\$80	\$40
Saffron Rice	\$80	\$40
Broccoli with Lemon and Butter	\$65	\$30
Broccoli Rabe with Garlic and Oil	\$80	\$40
Broccoli Rabe with Sausage	\$100	\$50
Sautéed Mushrooms	\$90	\$45

Holiday Specialty Roasts Seasonally Priced

Whole Suckling Pig
Fresh Roasted Ham
Herb Roasted Loin of Pork
Roasted Turkey
Spiral Honey Country Smoked Ham
Prime Rib
Leg of Lamb
Boneless Leg of Lamb with Rosemary
Chateau Briand

Breakfast Items in Chafing Dishes

	Full Tray	½ Tray
Cottage Potatoes Homemade	\$60	\$30
Corned Beef Hash	\$80	\$40
Western Omelet	\$70	\$35
Greek Omelet	\$70	\$35
Bacon	\$80	\$40
Sausage	\$80	\$40
Ham	\$80	\$40
Challah French Toast	\$60	\$30
Fresh Fruit Crepes	\$70	\$35
Cheese and Cherry Crepes	\$70	\$35

Sterno and Racks Included

Full Tray Feeds 15 - 20 guests. Half Tray Feeds 7 - 10 guests.

SPECIAL HOLIDAY DINNERS . Why Cook?

Thanksgiving

Turkey, Stuffing with Chestnuts and Sausage, Giblet Gravy, Cranberry Mold, Sweet Potato Pie

Christmas

Filet Mignon, Seven Fishes, Lasagna

Hanukah

Pot Roast, Kasha Varnika, Gravy, Carrots, Potato Pancakes

Passover

Pot Roast, Kasha Varnika, Gravy, Carrots

New Year's

Filet Mignon, Herring in Cream Sauce

Easter

Lamb, Fresh Ham, Smoked Ham, Raisin Gravy, Mashed Potatoes

THATCHED COTTAGE SPECIALTY QUICHES

Spinach

Spinach and Mushroom

Broccoli Cheddar Cheese

Ham and Bacon

Ham, Bacon

Bacon Tomato

Bacon, Tomato, Onion, and Cheddar

Bacon, Spinach, and Mushroom

Asparagus

Artichoke

Onion Cheddar

Zucchini and Onion

Ratatouille, Seafood

Chicken and Roasted Vegetables

\$12.95 each

Soda Assortment - Three Flavors

\$2.00 per person

Fresh Roasted Colombian Coffee

International Herbal Teas

\$2.00 per person

Paper Goods, Utensils, Serving Pieces

\$2.00 per person

COTTAGE BAKERY ITEMS

9" Fruit Pies and Tarts

Apple, Apple Crumb, Pear Crumb, Cranberry/Raisin, Coconut Custard, Brandy Pumpkin, Pecan, and Lemon or Chocolate Tarts
\$16.95 each

Pastry Trays ~ \$12.95 per lb.

Cookie Trays ~ \$10.95 per lb.

Full Sheet Cake (serves 100 people) \$120

Half Sheet Cake (serves 50 people) \$65

12" Round (serves 25 people) \$46.95

10" Round (serves 15 people) \$28.95

Your Choice of Cake

Yellow Sponge Cake

Chocolate Devil's Food Cake

Carrot Cake

Marble Cake

Your Choice of Filling

Chocolate Mousse, Vanilla Mousse, Raspberry Mousse, Strawberry Mousse, Lemon Mousse, Lemon Pie Filling, Strawberry Pie Filling, Raspberry Preserves, Chocolate Pudding, Vanilla Pudding, Cannoli Cream, and Cream Cheese

Your Choice of Frosting

Butter Cream

Whipped Cream

10" Cheesecake \$26.95

~ Flavors ~

Cheese, Marble, Blueberry, Pineapple

Wedding Cakes

3 or 4 Tiers with Butter Cream or Whipped Cream

\$4.00 per person

Wait Staff or Bus Staff Available

Full Party Service Available

Tables, Tablecloths, China Plates, Silverware, Chairs, Buffet Tables

Let us also Cater your..

BBQ's, Clam and Lobster Bake - Hawaiian Luau - Family Picnics Chocolate Covered Ants - Reunions - Company Picnics