

EVENT & MEETING CATERING

BREAKFAST PACKAGES

CONTINENTAL BREAKFAST \$11 P/P

mini bagels, mini muffins, mini danish orange juice & coffee. Includes: butter, cream cheese, jelly & paper goods

DELUXE BREAKFAST \$13 P/P

scrambled eggs, bacon, sausage, mini bagels, orange juice & coffee. Includes butter, cream cheese, jelly & paper goods.
minimum 15 guests

BREAKFAST BASKET \$65

12 mini bagels, 12 mini muffins, 12 mini danish, served with cream cheese and butter



BREAKFAST PLATTERS

serves 10-15 guests

SMOKED SALMON \$155

smoked salmon with sliced tomato, red onion, capers, and cucumbers, 18 mini bagels, cream cheese & vegetable cream cheese

ASSORTED BAKED QUICHE AND FRITTATAS \$55

BAKERY PLATTER \$45

assorted gourmet mini muffins, danish, strudel

POUND CAKE \$25

banana, zucchini, carrot, traditional

CRUMB CAKE \$40

apple, peach, cherry, blueberry, traditional

MADE TO ORDER

OMELET STATION \$25 P/P

made with farm fresh ingredients: seasonal vegetables, ham, bacon, cheese, lox, and more!

CREPE STATION \$30 P/P

variety of savory and sweet crepes made to order, including: spinach & mushroom, seafood, ham & gruyere, fresh berries and cream

APPETIZER TRAY

serves 10-15 guests

FRESH BAKED BRIE \$50

FRESH MOZZARELLA AND TOMATO \$55

CRUDITE PLATTER WITH DIPS \$40

FRESH SEASONAL VEGETABLES \$45

ASSORTED FINGER SANDWICHES \$60



PLATTERS

serves 10-15 guests

ANTIPASTO OF ITALIAN MEATS AND CHEESE \$65

ASSORTED CHEESE PLATTER WITH CRACKERS \$55

BRUSCHETTA, HUMMUS, AND CAPONATA \$50

FRESH FRUIT AND BERRIES \$45

HOT BREAKFAST

serves 10-15 guests

SCRAMBLED EGGS \$60

BACON \$55

SAUSAGE \$55

FRENCH TOAST \$40

PANCAKES \$40

HOME FRIES \$45



COLD CUT & CHEESE PLATTER

\$135 PER TRAY

SERVED WITH FRESH BAKED BREAD,
PICKLES AND OLIVES

ITALIAN

*hot or sweet dried sausage, hot or
sweet sopressata, hot or sweet
capicola, pepperoni, bologna,
genoa salami, imported mortadella,
and parma style prosciutto*

AMERICAN

*roast beef, turkey breast, ham,
corned beef, pastrami, and chicken
breast*

CHEESES

*yellow or white american, alpine
swiss, muenster, provolone, sharp or
mild cheddar, colby jack, mozzarella,
monterey jack, and gouda*

HEROES BY THE FOOT

\$23 PER FOOT

ADD ONE SIDE SALADS \$29 PER FOOT

ITALIAN - AMERICA - COMBO

PARTY HERO

\$150.00

4 FOOT HERO
POTATO SALAD
MACARONI SALAD
COLE SLAW



SPECIALTY HEROES BY THE FOOT

\$29 PER FOOT

ADD ONE SIDE SALADS \$35 PER FOOT

GRILLED CHICKEN WITH
FRESH MOZZARELLA AND
ROASTED RED PEPPERS

GRILLED VEGETABLES WITH
OR WITHOUT CHEESE

BREADED CHICKEN CUTLET,
RIPE TOMATO AND LEAF
LETTUCE WITH CHIPOTLE
SAUCE

WRAP PLATTER

serves 10-15 guests

\$135 PER TRAY

CHOICE OF ONE SIDE SALADS

ASSORTMENT OF GOURMET
WRAPS ARRANGED IN A
BASKET OR TRAY

SANDWICH PLATTER

serves 10-15 guests

\$135 PER TRAY

CHOICE OF ONE SIDE SALADS

CUT IN THIRDS AND
ARRANGED ON PLATTERS

*roast beef - ham & cheese - turkey -
salami & provolone*

BASKET OF SANDWICHES

serves 10-15 guests

\$15 PER SANDWICH

CHOICE OF ONE SIDE SALADS

ASSORTED KAISER ROLL
SANDWICHES ARRANGED IN A
BASKET. ALL SANDWICHES
TOPPED WITH LETTUCE AND
TOMATO

SALADS

serves 10-15 guests

FOODIES SALAD WITH
SEASONAL VEGETABLES
AND FRUITS \$50

GREEK SALAD \$50

CAESAR SALAD \$45

GARDEN SALAD \$45

SALADS

serves 10-15 guests

\$55 PER HALF TRAY

PASTA SALAD

ISRAELI COUSCOUS

TUSCAN POTATO SALAD

GERMAN POTATO SALAD

TRADITIONAL POTATO SALAD

TRADITIONAL COLESLAW

MEDITERRANEAN CHICKPEA
SALAD

GRILLED SEASONAL VEGETABLES

ROASTED SEASONAL
VEGETABLES

FRESH BABY GREEN BEANS WITH
PLUM TOMATO AND FRESH BASIL



APPETIZERS

PRICED PER PIECE

CLAMS CASINO	\$4
TERIYAKI BEEF SATAY	\$3
TERIYAKI CHICKEN SATAY	\$3
CHICKEN QUESADILLA	\$3
VEGETABLE POT STICKERS	\$3
MINI MARYLAND CRAB CAKES	\$5
MINI VEGETABLE RISOTTO CAKES	\$3
SCALLOPS WRAPPED IN BACON	\$4
SPANAKOPITA	\$3
COCONUT SHRIMP	\$4
COCKTAIL FRANKS	\$2
COCKTAIL FRANKS IN PUFF PASTRY	\$3
FRESH FRUIT SKEWER	\$3
MELON & PROSCUITTO	\$4
SMOKED SALMON PINWHEEL	\$4
HERB GOAT CHEESE STUFFED ARTICHOKE	\$3
SEARED TUNA (RARE) WITH WASABI AIOLI	\$5

CHICKEN ENTREE

PRICED PER HALF TRAY
10-15 GUESTS

CHICKEN PARMIGIANA	\$75
FRIED CHICKEN	\$65
CHICKEN WINGS	\$75
CHICKEN ASIAGO	\$75
CHICKEN MARSALA	\$75
CHICKEN FRANCAISE	\$75
CHICKEN SCARPARELLO	\$75
GRILLED BALSAMIC CHICKEN	\$75
LEMON CHICKEN	\$75
BAKED GARLIC CHICKEN	\$75
HAWAIIAN CHICKEN	\$75

PASTA ENTREE

PRICED PER HALF TRAY
10-15 GUESTS

MEAT LASAGNA	\$65
LINGUINE AND CLAM SAUCE	\$85
PASTA PRIMAVERA	\$65
PENNE ALA VODKA	\$65
VEGETABLE LASAGNA	\$65
GEMELLI WITH BOLOGNESE	\$65
PENNE WITH SHRIMP & SCALLOP	\$65
BAKED ZITI & MEAT SAUCE	\$55
ORECCHIETTE WITH BROCCOLI RABE, ITALIAN SAUSAGE, AND SUN DRIED TOMATO	\$70
BAKED RAVIOLI	\$65
STUFFED SHELLS	\$55
MACARONI & CHEESE	\$55

SPECIAL ENTREE

PRICED PER HALF TRAY
10-15 GUESTS

POT ROAST	\$65
SAUERBRATEN	\$65
PEPPER STEAK	\$75
STEAK PIZZAIOLA	\$65
ITALIAN MEATBALLS	\$65
EGGPLANT ROLLATINE	\$65
SAUSAGE & PEPPERS	\$50
BBQ BABY BACK RIBS	\$65
EGGPLANT PARMIGIANA	\$65
KIELBASA & PIEROGIES	\$65
ROASTED TURKEY BREAST	\$65
PULLED PORK	\$60
PAELLA CHICKEN & SEAFOOD	\$75
WURST, KRAUT, POTATO PANCAKE	\$60
PORK LOIN W SWEET CABBAGE AND PEPPERS	\$60
BRACIOLE STUFFED WITH SWEET SAUSAGE AND PINE NUTS	\$80

SPECIAL ENTREE

PRICED PER HALF TRAY
10-15 GUESTS

BEEF STROGANOFF	\$65
SWEDISH MEATBALLS	\$65
BBQ SLICED STEAK	\$75
VEAL	\$85
<i>scaloppini; milanese; francaise; saltimbocca; valdostana; masala</i>	

SEAFOOD

MARKET PRICE

MUSSELS
BAKED CLAMS
GRILLED SWORD FISH
FILET OF SOLE OREGANATA
SHRIMP SCAMPI OVER RICE OR PASTA
CITRUS SALMON
GRILLED HALIBUT

SIDE DISHES

\$45 PER HALF TRAY

RICE PILAF
ROASTED POTATO
POTATO PANCAKE
MASHED POTATO
MIXED VEGETABLES
PIEROGIES



VIEW CATERING MENUS &
ORDER ONLINE



DESSERT TRAY

10-15 GUESTS

- COOKIES AND CANNOLI \$80
- PASTRIES AND CANNOLI \$90
- MINI PIES AND STRUDLES \$70
- COOKIES AND BROWNIES \$80
- SEASONAL PASTRIES \$90



FRESH BAKED PIES

9 INCH PIE
\$35 EACH

- APPLE BERRY
- PEACH COBBLER
- BLUEBERRY



HALF SHEET CAKE

20-30 GUESTS
\$50 EACH

- CARROT CAKE
- TIRAMISU
- CHEESECAKE



DESSERT SHOOTES

SERVES 10-15 GUESTS
\$115 PER TRAY

- CHOCOLATE MOUSSE & CHOCOLATE CAKE
- TIRAMISU
- FRESH BERRIES AND CREAM
- STRAWBERRY SHORTCAKE

OCCASION CAKE

HALF SHEET 20-30 GUESTS \$125
FULL SHEET 40-60 GUESTS \$200

- CHOICE OF CAKE
- VANILLA
- CHOCOLATE

- CHOICE OF FILLING
- STRAWBERRY
- LEMON
- CHOCOLATE
- MOCHA
- VANILLA

OUR VENUE LOCATIONS

PRIVATE EVENTS

THE MARINER ESTATE
94 OLD MILL RD, GREAT NECK

SEACLIFF YACHT CLUB
47 THE BOULEVARD, SEACLIFF

UNQUA CORINTHIAN YACHT CLUB
31 UNQUA PL;ACE, AMITYVILLE

PRIVATE RESIDENCE & OFF PREMISES CATERING



VIEW EVENT CATERING MENUS



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