

*Thank you for choosing
East Neck Caterers for
your affair.*

*By choosing us, you'll be joining the
thousands of customers we've
satisfied by
our tradition of excellent food backed with
the best service. We're ready to make
your event special because we under-
stand the personal needs of a demanding
Public. Keeping in mind what our own
families expect in Fresh and nutritious
meals, we treat our clients with the same
consideration.*

*We appreciate you considering us to
Cater your Affair, and we look forward
to working with you.*

*The Staff at East Neck
Caterers.*

03/1/2015

East Neck Caterers

Quality
Corporate
& Residential
Catering Since 1989

1018 Little East Neck Road, West Babylon, NY
Phone: 631-422-7587 Fax: 631-422-2800
www.franksdeliplus.com

Appetizers

Gourmet Cheese PresentationSm: 35.00 Lg: 70.00

An assortment of imported and domestic cheeses served with crusty breads and crackers.

Garden CruditéSm: 30.00 Lg: 65.00

A beautiful presentation of assorted vegetables in season arranged around dips laden pepper hulls

Shrimp Cocktail.....Sm: 49.00 Med: 99.00 Lg: 139.00

Tender Colossal shrimp beautifully arranged on a bed of leaf lettuce and served with Franks homemade cocktail sauce and lemon wedges

Grilled Vegetables.....Sm: 45.00 Lg: 75.00

Grilled assortment of baby Eggplants, Zucchini, Portabella Mushrooms, Red peppers, and Bermuda onions. Marinated in Franks Balsamic marinade.

Fresh Mozzarella, Tomato & BasilSm: 40.00 Lg: 70.00

Fresh Homemade (that day) mozzarella sliced and served with slices of vine ripened tomatoes and fresh basil. Drizzled with extra virgin olive oil.

Italian Antipasto..... Sm 65.00 Lg: 75.00

Fresh mozzarella, sweet dried sausage, hot dried sausage, sweet supprassata, pepperoni, Sicilian olives, roasted peppers, marinated mushrooms, served on a bed of leaf lettuce.

Filet Mignon Sm: 125.00 Lg: 175.00

Roasted to order, sliced & served cold with Franks Home-made Horseradish sauce & crusty breads.

The Collision Sm: 35.00 Med: 50.00 Lg: 70.00

The perfect match of Frank's homemade Buffalo wings & Franks homemade Baby Back Ribs beautifully arranged on leaf lettuce & dipping sauce.

Baked clams 14.00 dozen

Chopped Long Island Top neck clams, Imported pecorino Romano cheese, breadcrumbs, spices, lemon wedges

Stuffed mushroom 14.00 dozen

Large white mushroom caps generously stuffed with a mixture of bacon, imported pecorino cheese, breadcrumbs, and spices

Salsa Salsa.....35.00

Homemade Salsa Basket loaded with all the trimmings, Olives, Sour Cream, Hot Peppers, and a bountiful of Corn Chips

Coffee Service

\$1.50 per guest – 20 guest minimum

Includes 100% Columbian coffee, Decaf coffee, Lipton Tea, Sugar, Equal, Splenda, Half & Half, Whole or Skim milk, Cups, Stirrers and Napkins.

Cookies

Italian Butter Cookies.....10.99lb

Homemade Chocolate Chip, Oatmeal Raisin, Peanut Butter.....8.99dz

Pastries

Fresh from the bakery.....24.99dz

Rice Pudding *The Real Deal Franks, homemade secret recipe. Delightfully sweet and creamy. Served with cinnamon sugar.....30.00 half tray*

SODA

2.00 per guest – 20 guest minimum

Includes Premium Soda – Regular and Diet, Decaf, Flavors, etc. Cups and Ice.

Homemade Iced Tea

\$2.00 per guest – 20 guest minimum

Includes Fresh Brewed Iced Tea, Sweet or Un-sweetened with or without Lemon, Cups and Ice.

Carving Stations Available See a Sales associate for details

Appetizers

Continental Breakfast Buffet

5.95 per guest – minimum 20 guests

A bountiful assortment of freshly baked Bagels, Rolls, Croissants, Muffin Tops and Danish served with Cream Cheese, Butter and Jelly.

Steaming hot pot of 100% Columbian Coffee with Sugar, Equal, Splenda, Half & Half, Whole and Skim milk.

Traditional Breakfast Buffet

\$7.95 per guest – minimum 30 guests

Includes French Toast, Crispy Bacon, Sausage Links, Home Fries, Farm Fresh Scrambled eggs, Freshly Baked Bagels and Rolls, Butter & Cream Cheese. Complete 100% Columbian Coffee service, Orange juice, Paper ware & Cutlery, Stenos & Chaffers.

<u>Ala Carte</u>	<u>1/2 Tray</u>	<u>Full Tray</u>
Farm Fresh eggs	25.00.....	49.00
Crispy Bacon	25.00.....	49.00
Sausage links	30.00.....	59.00
Home Fries	20.00.....	39.00
French toast	25.00.....	49.00
Western Omelet	30.00.....	59.00
Pancakes	25.00.....	49.00
Waffles	25.00.....	49.00
Bagels 12 Assorted Bagels cut with Butter ball		12.95
Danish 12 Assorted Danish cut in half		18.99
Homemade Muffins 12 assorted muffins.....		25.99

10/1/2013

Coconut Shrimp

24.00 dozen

Jumbo shrimp coated with a sweet tempura batter, dipped in coconut flakes, Fried until Golden brown served with Frank’s own orange Horseradish chutney.

Fried Shrimp

24.00 dozen

Jumbo shrimp coated with egg & breadcrumb mixture with imported pecorino Romano cheese, spices. Fried until golden brown, served with tartar sauce.

Chicken Fingers

12.00 dozen

Prepared just like the fried shrimp using chicken tenders served with Honey Dijon sauce

Assorted Hot Hors D’oeuvres

8.00 dozen

Mini beef franks in puff pastry, cheese puffs, mini quiches, vegetable spring rolls

Sicilian Style Fried Vegetables

10.00 dozen

Broccoli, Cauliflower and Zucchini pieces breaded and Fried Italian style.

Scallops wrapped in Bacon

20.00 dozen

Tender Sea Scallops wrapped in bacon and broiled to perfection.

Mini Crab Cakes

24.00 dozen

Miniature Maryland style crab cakes prepared with lump crabmeat, celery, onions and secret spices. Served with Frank’s homemade cocktail or tartar sauces

Teriyaki Beef or Chicken Satays

21.00 per dozen

Ribbons of Tender marinated beef or Chicken threaded onto a skewer. Served with Asian or peanut dipping sauce.

Fried Mozzarella Sticks

12.00 per dozen

Fresh mozzarella breaded & fried to golden brown served with Frank’s homemade marinara sauce.

Jalapeno Cheese Poppers

12.00 per dozen

Jalapeno peppers stuffed with cheddar cheese, breaded and fried till golden brown.

Wings Wings Wings

Our homemade breaded wings

served with a choice of two dipping sauces. 35.00 half tray 69.00 full tray

Hot Entrees

Poultry	<u>1/2 Tray</u>	<u>Full Tray</u>
Chicken Marsala.....	40.00	79.00
Chicken Francaise.....	40.00	79.00
Chicken Parmigiana.....	35.00	69.00
Chicken Ala Vodka.....	40.00	79.00
Chicken Scaperelli (<i>Chicken medallions, Sausage, Potatoes, onions & peppers</i>).....	40.00	70.00
BBQ Chicken	30.00	59.00
Hawaiian Chicken (<i>Boneless white meat, sweet & sour sauce, cherries & pineapples</i>).....	40.00	79.00
Southern Fried Chicken.....	30.00	59.00
Chicken Stir Fry.....	35.00	69.00
Chicken Cordon Blue.....	40.00	79.00
Sesame Chicken.....	40.00	79.00
Chicken Picata (<i>Fresh lemon & white wine capers</i>).....	40.00	79.00
Chicken Rolletini (<i>Boneless chicken breasts stuffed with prosciutto & mozzarella</i>).....	45.00	89.00
Chicken Nuggets.....(<i>all white meat</i>).....	35.00	79.00
Chicken Cacciatore (<i>Boneless pieces of chicken with peppers, onions & mushrooms in a savory sauce of fresh tomatoes, Basil and spices</i>).....	40.00	79.00
Beef	<u>1/2 Tray</u>	<u>Full Tray</u>
5 Alarm Chili.....	35.00	69.00
Baked Italian Meatballs.....	35.00	69.00
Swedish Meatballs.....	40.00	79.00
Pepper Steak.....	55.00	99.00
Beef and Broccoli.....	55.00	99.00
Pot Roast (<i>Potted Rump Roast prepared with potatoes, carrots and celery in a brown sauce</i>).....	50.00	99.00
Corned Beef Brisket and Cabbage	45.00	89.00
BBQ Beef Tid-bits	40.00	79.00
Marinated Bar-B-Q Skirt Steak**.....	<i>Market Pricing</i>	
Veal**	<u>1/2 Tray</u>	<u>Full Tray</u>
Veal Rolletini (<i>Medallions of Veal stuffed with Prosciutto, Ham and Provolone</i>).....	65.00	129.00
Veal Marsala.....	60.00	119.00
Veal Parmigiana.....	60.00	119.00
Veal Francaise.....	60.00	119.00
Veal Picatta.....	60.00	119.00

**additional \$1.75 per person

The Wrap Basket

Our most popular luncheon selection! Prepared on a variety of different flavored wraps such as Sun dried tomato, W/W, Garlic Herb, plain, etc...All Wraps are filled only with the finest ingredients, and served with homemade salads. Comes with complete paper ware.

# of Guests	<u>20-34</u>	<u>35-59</u>	<u>60-99</u>	<u>100-199</u>
Price per wrap	\$8.99	\$8.79	\$8.59	\$8.39

Add Soda and Chips to complete the experience \$2.00 pp.

The Salad Platter

An overstuffed platter of Homemade Tuna, Chicken, and Seafood Salads. Served with an assortment of Finger Breads or Gourmet Crackers.....59.00

Salads	<u>Small</u>	<u>Large</u>
Tossed Garden Salad	25.00	49.00
Caesar Salad (<i>Romaine Lettuce, croutons, shredded Parmesan cheese, creamy dressing</i>).....	30.00	59.00
Greek Salad (<i>Green Leaf lettuce, grape tomatoes, Red Onions, Black Olives, Cucumbers, Crumbled Feta, Dressing</i>).....	35.00	69.00
Italian Style Green Bean Potato Salad	30.00	59.00
Green Bean, Corn and Tomato Salad	25.00	49.00
Rotelli Salad (<i>Roasted Peppers, Black Olives, Red Onion, Seasoning, Broccoli, Red wine Vinegar, Olive Oil</i>).....	25.00	49.00
Fresh Fruit	49.00 Basket	

** additional \$1.75 per person

Party Hero's

All hero's are made with Boars Head Cold Cuts and come sliced. With every Hero purchased, you receive 1 lb. of homemade Potato Salad, Macaroni Salad or Coleslaw per foot. Shapes, numbers and letters are available at an additional charge of \$1.00 per foot.

Italian13.99 per foot

American13.99 per foot

Grill Master (Grilled Chicken, Muenster cheese, lettuce, tomatoes and Honey Mustard dressing)
.....14.99 per foot

Chicken Cutlet (Fried chicken cutlets, American cheese, lettuce, tomatoes and mayo)
.....14.99 per foot

Roast Beef Blitz (Roast Beef, Swiss cheese, Bacon, lettuce, tomatoes and Russian dressing)
.....14.99 per foot

Grilled chicken (Grilled chicken, roasted peppers, fresh mozzarella, lettuce and tomato)
.....14.99 per foot

Kosher Style (Pastrami, Corned Beef, lettuce, tomatoes and sliced pickle).....14.99 per foot

The Vegetarian (Portabella mushrooms, eggplant, roasted peppers and zucchini marinated and then grilled with fresh mozzarella).....14.99 per foot

The Classic Vegetarian (Fried eggplant, Muenster cheese, roasted peppers, red onions, lettuce and tomato).....14.99 per foot

Hot Entrees

<u>Pasta</u>	<u>1/2 Tray</u>	<u>Full Tray</u>
Cheese Lasagna	35.00.....	69.00
Meat Lasagna	40.00.....	79.00
Vegetable Lasagna	40.00.....	79.00
Manicotti	30.00.....	59.00
Stuffed Shells	30.00.....	59.00
Fettuccini Alfredo	35.00.....	69.00
Tortellini Alfredo	40.00.....	79.00
Baked Ziti	30.00.....	59.00
Penne Primavera (Fresh vegetables in a light white sauce)	35.00.....	69.00
Penne with Fresh Tomato and Basil sauce	30.00.....	59.00
Penne Ala Vodka	35.00.....	69.00
Rigatoni with Fresh Broccoli & garlic	30.00.....	59.00
Linguini with White Clam sauce	40.00.....	79.00
Baked Macaroni and Cheese	40.00.....	79.00
Farfalle and Broccoli Rabe (Sautéed in Garlic and Oil)	40.00.....	79.00
Cheese Ravioli (Baked with Fresh sauce and topped with Mozzarella).....	35.00.....	69.00
Lobster Ravioli (Baked with Fresh sauce and topped with Mozzarella).....	40.00.....	79.00
Eggplant Parmigiana	40.00.....	79.00
Eggplant Rolletini (Ricotta, Romano & Mozzarella cheeses rolled inside Fried Eggplant with parsley).....	40.00.....	79.00
	40.00.....	79.00
<u>Seafood**</u>	<u>1/2 Tray</u>	<u>Full Tray</u>
Shrimp Scampi	70.00.....	139.00
Shrimp Parmigiana	70.00.....	139.00
Shrimp Fra Diablo with Pasta	55.00.....	109.00
Shrimp Francese	70.00.....	139.00
Shrimp Oreganoto	70.00.....	139.00
Flounder Filet stuffed w/Meat Stuffing	70.00.....	139.00
Flounder Scampi	60.00.....	119.00
Mussels Marinara	35.00.....	69.00
Fried Calamari	40.00.....	79.00

Hot Entrees

<u>Pork</u>	<u>1/2 Tray</u>	<u>Full Tray</u>
Sausage and Peppers (<i>Sweet and Hot Sausage, Peppers and onions</i>).....	35.00.....	69.00
Sausage Marinara	35.00.....	69.00
Sausage and Potatoes	35.00.....	69.00
Sausage Parmigiana,	35.00.....,	69.00
Sausage and Meatballs in Marina		
Sauce	35.00.....	69.00
Sausage and Broccoli Rabe	40.00.....	79.00
Sweet & Sour Pork	40.00.....	79.00
Kielbasa `n` Krout	35.00.....	69.00
Spare Ribs	45.00.....	89.00
Pulled Pork	45.00.....	89.00

<u>Sides (Hot)</u>	<u>1/2 Tray</u>	<u>Full Tray</u>
Sautéed Broccoli Rabe (<i>Fresh Garlic and Olive Oil</i>)	25.00.....	49.00
Green Beans Almandine	25.00.....	49.00
Green Beans with Bacon Butter sauce	25.00.....	49.00
Roasted Potatoes w/ Garlic & Fresh Rosemary	25.00.....	49.00
Roasted Potatoes w/ Onions & Paprika	25.00.....	49.00
Potato Pancakes	30.00.....	59.00
Baked Croquettes	30.00.....	59.00
Baked Mashed Potatoes	25.00.....	49.00
Honey Glazed Fresh Baby Carrots	20.00.....	49.00
Fresh Vegetables Medley in Butter Sauce	25.00.....	49.00
Grilled Vegetables (Balsamic Marinade)	35.00.....	69.00
Rice Pilaf	25.00.....	49.00
Boiled White Rice	20.00.....	39.00
Pork Fried Rice	25.00.....	49.00
Broccoli with Cheddar cheese sauce	25.00.....	49.00
Cauliflower with Cheddar cheese sauce	25.00.....	49.00
Fried Broccoli	30.00.....	59.00
Fried Cauliflower	30.00.....	59.00

Carving Stations Available See Associate

Buffets

Cold Buffet

15-person Minimum

Professionally Decorated Platters with a choice of 4 meats and 2 cheeses.

Roast Beef, Turkey Breast, Virginia Ham, Corned Beef, Boiled Ham, Genoa Salami, American Cheese, Swiss Cheese, Muenster Cheese or any of our other quality Boars Head Products.

- Assorted Rolls
- Potato Salad, Macaroni Salad, Coleslaw
- Serving spoons, forks, knives, plates, napkins

Economy Package (just the cold cut platter) 4.95 per person

Value Package (includes everything listed above)

5.95 per person

Traditional package (everything in the value package plus soda, ice, cups and tossed garden salad) 7.95 per person

Hot and Cold Buffet

20-person Minimum

Hot Entrees, Cold cut platter, Chaffing racks, serving spoons, forks, knives, spoons, plates, napkins, dinner rolls, mayonnaise, mustard, assorted rolls

Value package (includes everything listed above)

6.95 per person

Traditional package (includes Value plus ice, soda, cups and tossed garden salad)

8.95 per person

Hot Buffet

25-person Minimum

Choice of 3 Hot Entrees, Dinner Rolls, forks, knives, plates, napkins, serving spoons, wire chaffing racks, tossed salad

Value Package (includes everything above) 9.99 per person

Traditional Package (includes value plus ice, soda, cups, coffee & tea set up) 11.99 per person

Premium Package (includes traditional plus a sheet cake & Cheese crudités) 14.49 per person

***additional \$1.75 per person*