

*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 understand 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.*

**** Consuming raw or undercooked****

Meats, Poultry, Seafood, Shellfish, Eggs may increase your chances of a food born illness especially if you have certain medical conditions. Items can be cooked to order

3/2023

East Neck Caterers

Quality
Corporate
&

Residential Catering

Since 1989

Celebrating **33 Years** of
Dedication to You and Your
Community

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

Appetizers

Gourmet Cheese PresentationSm: 35.00 Lg: 65.00

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

Garden CruditéSm: 35.00 Lg: 65.00

A beautiful presentation of assorted vegetables in season arranged around dip 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 & Basil.....Sm: 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: 49.00 Med: 75.00 Lg: 99.00

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

Baked clams 24.00 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, bread crumbs, 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.....12.99 lb

Homemade Chocolate Chip, Oatmeal Raisin, Peanut Butter.....11.99 lb

Pastries

Fresh from the bakery.....29.99 dz

Rice Pudding The Real Deal Franks Homemade Secret Recipe. Delightfully sweet and creamy. Served with cinnamon suger.....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 Unsweetened with or without Lemon, Cups and Ice.

Appetizers

Continental Breakfast Buffet

6.95 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

\$8.95 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, Paperware & Cutlery, Sternos & Chaffers.

Ala Carte

1/2 Tray

Full Tray

Farm Fresh eggs	25.00.....	49.00
Crispy Bacon	50.00.....	89.00
Sausage links	40.00.....	69.00
Home Fries	20.00.....	39.00
French Toast	25.00.....	49.00
Western Omelet	30.00.....	59.00

Bagels 12 Assorted Bagels cut with Butter ball17.95

Danish 12 Assorted Danish cut in half23.99

Homemade Muffins 12 assorted muffins.....28.99

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

15.00 dozen

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

Assorted Hot Hors D'oeuvres

18.00 dozen

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

Sicilian Style Fried Vegetables

9.00 dozen

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

Scallops wrapped in Bacon

24.00 dozen

Tender Sea Scallops wrapped in bacon and broiled to perfection.

Wings Wings Wings

49.00 Half Tray 99.00 Full Tray

Franks Famous Breaded Wings. Comes with choice of 3 dipping sauces. Sauce or No Sauce its your Wing You Decide!

Teriyaki Beef or Chicken Satays

24.00 per dozen

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

Fried Mozzarella Sticks

15.00 per dozen

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

Jalapeno Cheese Poppers

16.00 per dozen

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

Portabella Mushroom Parmigiana

3.575each

Grilled Portabella mushroom cap topped with our own savory tomato and basil sauce, imported Pecorino Romano cheese and melted mozzarella.

Hot Entrees

<u>Poultry</u>	<u>1/2 Tray</u>	<u>Full Tray</u>
Chicken Marsala.....	60.00.....	119.00
Chicken Francaise.....	60.00.....	119.00
Chicken Parmigiana.....	55.00.....	109.00
Chicken Scaperelli (Chicken medallions, Sausage, Potatoes, onions & peppers).....	50.00.....	99.00
BBQ Chicken	50.00.....	99.00
Hawaiian Chicken (Boneless white meat, sweet & sour sauce, cherries & pineapples).....	49.00.....	99.00
Southern Fried Chicken.....	55.00.....	109.00
Chicken Stir Fry.....	55.00.....	109.00
Chicken Cordon Blue.....	60.00.....	119.00
Sesame Chicken.....	55.00.....	109.00
Chicken Picata (Fresh lemon & white wine capers).....	60.00.....	119.00
Chicken Rolletini (Boneless chicken breasts stuffed with prociutto & mozzarella).....	59.00.....	119.00
Chicken Fingers.....	40.00.....	79.00
Chicken Cacciatore (Boneless pieces of chicken with peppers, onions & mushrooms in a savory sauce of fresh tomatoes, Basil and spices).....	50.00.....	119.00
<u>Beef</u>	<u>1/2 Tray</u>	<u>Full Tray</u>
5 Alarm Chili.....	50.00.....	99.00
Baked Italian Meatballs.....	50.00.....	99.00
Swedish Meatballs.....	50.00.....	99.00
Beef Bourguignon (Savory Beef Stew with pearl onions, mushrooms, carrots prepared in a Burgundy wine sauce).....	65.00.....	129.00
Pepper Steak.....	65.00.....	129.00
Beef and Broccoli.....	65.00.....	129.00
Pot Roast (Potted Rump Roast prepared with potatoes, carrots and celery in a brown sauce).....	65.00.....	119.00
Corned Beef Brisket and Cabbage.....	65.00.....	129.00
BBQ Beef Tid-bits	55.00.....	109.00
Marinated Bar-B-Q Skirt Steak**.....	Market Price	
<u>Veal**</u>	<u>1/2 Tray</u>	<u>Full Tray</u>
Veal Rolletini (Medallions of Veal stuffed with Prociutto, Ham and Provolone).....	65.00.....	129.00
Veal Marsala.....	65.00.....	129.00
Veal Parmigiana.....	65.00.....	129.00
Veal Francaise.....	65.00.....	129.00
Veal Picatta.....	65.00.....	129.00

**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 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	\$10.79	\$10.39	\$10.09	\$9.99

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

The Salad Platter

An over stuffed platter of Homemade Tuna, Chicken , and Seafood Salads. Served with an assortment of Finger Breads or Gourmet Crackers.....89.00

Salads

Small Large

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

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.

Italian..... 18.99 per foot

American 18.99 per foot

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

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

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

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

Kosher Style (Pastrami, Corned Beef, lettuce, tomatoes and sliced pickle)..... 22.99 per foot

The Vegetarian (Portabella mushrooms, eggplant, roasted peppers and zucchini marinated and then grilled with fresh mozzarella)..... 19.99 per foot

The Classic Vegetarian (Fried eggplant, Muenster cheese, roasted peppers, red onions, lettuce and tomato)..... 19.99 per foot

Hot Entrees

<u>Pasta</u>	<u>1/2 Tray</u>	<u>Full Tray</u>
Cheese Lasagna	45.00.....	89.00
Meat Lasagna	50.00.....	99.00
Vegetable Lasagna	45.00.....	89.00
Manicotti	35.00.....	69.00
Stuffed Shells	35.00.....	69.00
Fettuccini Alfredo	35.00.....	69.00
Tortellini Alfredo	45.00.....	99.00
Baked Ziti	40.00.....	79.00
Penne Primavera (Fresh vegetables in a light white sauce)	40.00.....	79.00
Penne with Fresh Tomato and Basil sauce	35.00.....	69.00
Penne Ala Vodka	35.00.....	69.00
Rigatoni with Fresh Broccoli & garlic	40.00.....	79.00
Linguini with White Clam sauce	59.00.....	119.00
Baked Macaroni and Cheese	45.00.....	89.00
Farfalle and Broccoli Rabe (Sautéed in Garlic and Oil)	40.00.....	79.00
Cheese Ravioli (Baked with Fresh sauce and topped with Mozzarella).....	45.00.....	89.00
Lobster Ravioli (Baked with Fresh sauce and topped with Mozzarella).....	60.00.....	119.00
Eggplant Rolletini (Ricotta, Romano & Mozzarella cheeses rolled inside Fried Eggplant with parsley).....	40.00.....	79.00
Seafood**	1/2 Tray	Full Tray
Shrimp Scampi	70.00.....	139.00
Shrimp Parmigiana	70.00.....	139.00
Shrimp Fra Diablo with Pasta	60.00.....	119.00
Shrimp Francese	70.00.....	139.00
Shrimp Oregonoto	70.00.....	139.00
Flounder Filet stuffed w/Meat Stuffing	70.00.....	139.00
Flounder Scampi	70.00.....	139.00
Mussels Marinara	49.00.....	99.00
Fried Calamari	60.00.....	119.00

**additional \$1.75 per person

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>).....	40.00.....	79.00
Sausage Marinara	45.00.....	89.00
Sausage and Potatoes	40.00.....	79.00
Sausage Parmigiana	50.00.....	99.00
Sausage and Meatballs in Marina Sauce	45.00.....	89.00
Sausage and Broccoli Rabe	45.00.....	89.00
Sweet & Sour Pork	45.00.....	89.00
Kielbasa 'n' Krout	45.00.....	89.00
Spare Ribs	50.00.....	99.00
Pulled Pork	70.00.....	139.99

<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 (<i>Fresh String beans w/ toasted Almonds and butter sauce</i>).....	25.00.....	49.00
Green Beans with Bacon Butter sauce	25.00.....	49.00
Roasted Potatoes with Garlic & Rosemary	25.00.....	49.00
Roasted Potatoes with Onions & Paprika	25.00.....	49.00
Potatoes Au Gratin	35.00.....	69.00
Potato Pancakes	35.00.....	69.00
Baked Croquettes	40.00.....	79.00
Baked Mashed Potatoes	25.00.....	49.00
Honey Glazed Fresh Baby Carrots	25.00.....	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	35.00.....	69.00

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) 6.49 per person
 Value Package (includes everything listed above) 7.99 per person

Traditional package (everything in the value package plus soda, ice, cups and tossed garden salad) 10.99 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) 9.99 per person
 Traditional package (includes Value plus ice, soda, cups and tossed garden salad) 11.99 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) 13.99 per person
 Traditional Package (includes value plus ice, soda, cups, coffee & tea set up) 16.99 per person
 Premium Package (includes traditional plus a sheet cake & Cheese crudités) 18.49 per person

**additional \$1.75 per person