

APPETIZERS & HORS D'OEUVRES

FILET MIGNON ON GARLIC CROSTINIS

Prime filet mignon slow roasted then thinly sliced and rolled with a variety of specialty items including triple crème brie, portobello mushrooms, roasted red peppers, watercress, dijon mustard and horseradish-mayonnaise dressing, all served on garlic crostinis.

HIBACHI CHICKEN AND PINEAPPLE ON A BAMBOO PICK

Speared hibachi chicken with pineapple and strawberry chunks.

TO SEE A FULL LIST OF OUR APPETIZERS & HORS D'OEUVRES, PLEASE SEE OUR WEBSITE.

COCKTAIL PARTY

A NIGHT TO REMEMBER AND KICK IT UP A NOTCH

Manhattan style appetizers and hors d'oeuvres that are elegantly arranged on platters.

Full scale party planning available including wait staff, bartenders and rentals. See our website for more details.

GAME DAY SNACKS

Captain Crunch Chicken Fingers with Homemade Dips

Chicken tenders breaded and lightly fried

Coliseum's Famous Mac n' Cheese

Made from scratch with whole milk and Land-O-Lakes cheese.
So good it's not just for kids!

TEQUILA LIME SHRIMP

Shrimp marinated in tequila, garlic, cilantro, olive oil and fresh lime juice then grilled until tender.

BOCACCHINI STACKS

Parmesan toasted crostini layered with roasted cherry tomatoes, homemade mozzarella and fresh basil, finished with a balsamic drizzle.



BAR SET-UP PACKAGE - Mixers, soda, juice, and bar fruit (You provide the alcohol!)

BEER AND WINE PACKAGE

Choose one domestic and one imported beer
Merlot or Cabernet
Chardonnay or Pinot Grigio

(20 person minimum)

BEER, WINE AND LIQUOR PACKAGE

Choose one domestic and one imported beer
Merlot or Cabernet
Chardonnay or Pinot Grigio
Includes Vodka, Tequila, Gin, Scotch and Rum
(20 person minimum)

Includes mixers, plastic cups, cocktail napkins, ice tubs for chilling, drink shakers, ice scoops, drink stirrers, bar fruit, bar caddy and ice.

CALL OUR FRIENDLY CATERING CONSULTANTS AT (516)483-4900 EXT. 4
ASK ABOUT OUR 3 LEVELS OF PRESENTATION (WHITE STAR / GOLD STAR / BLACK TIE)



Package includes complete paper goods and plastic ware.

From The Sea



Shrimp Cocktail

Ice cold jumbo shrimp served with a lemon-lime cocktail sauce and lemon wedges.

\$199.99 60 pieces

Tequila Lime Shrimp

Jumbo shrimp marinated in tequila, garlic, cilantro, olive oil and fresh lime juice then grilled until tender.

\$54.99 per dozen

Skewered Coconut Battered Shrimp

Jumbo battered shrimp gently fried and served with an orange marmalade.

\$54.99 per dozen

Blackened Shrimp

Mediterranean blackened shrimp served on crisp cucumber medallions with cool dill raita.

\$32.99 per dozen

Mini Shrimp Tacos

Baby shrimp, fresh lime, diced tomatoes, scallions and cilantro stuffed into a baked tortilla cone.

\$32.99 per dozen

Mini Po Boy

Corn meal battered shrimp, lettuce, tomato, homemade remoulade sauce on a mini party bun

\$32.99 per dozen

Mini Maryland Crab Cakes

Pan seared and paired with a Cajun ranch-remoulade.
\$119.99 50 pcs.

Jumbo Lump Crabinis

Served in mini martini glasses, a delicious crab cocktail with a classic Louisiana sauce.

\$119.99 16 pcs.

Mini Bar Harbor Lobster Rolls

100% fresh lobster meat, celery, a hint of tarragon, mayonnaise and fresh squeezed lemon on mini potato rolls.

\$349.99 96 pcs.

Sushi



Made by our in house sushi chef

Maki Sushi Platter Small (50 pieces) \$99.99

Maki Sushi Platter - Large (100 pieces) \$189.99

Nigari Sushi Platter - Small (28 pieces) \$109.99

Nigari Sushi Platter - Medium (56 pieces) \$199.99

Have your event stand out with your own sushi chef hand rolling sushi to order. Chef and complete set-up available. Please call for details!

Great Food Is Flavorful



All catering packages include table cover, utensils, plasticware and any necessary accompaniments.

HORS D'OEUVRES & APPETIZERS

Cheese, Veggies and More

Sophisticated Cheese Board

For the cheese connoisseur – our chef will gladly create a custom selection of the finest cheese, dried fruit and mixed nut display. Serves approximately 30-40 guests. Market Price



International Cheese Platter

Italian fontina, Holland smoked gouda, Spanish manchego, French triple crème brie, East End chèvre, Wisconsin cheddar, English crackers and clusters of grapes.

\$54.99 extra small \$99.99 small
\$149.99 medium \$179.99 large



Bocaccini Stacks

Parmesan toasted crostini layered with roasted cherry tomatoes, homemade mozzarella and fresh basil, finished with a balsamic drizzle.

\$32.99 per dozen

Crudité and Dip Platter

Garden fresh vegetables served with a homemade roasted red pepper-ranch dip.

\$29.99 extra small \$44.99 small \$59.99 medium
\$79.99 large \$109.99 X-large



Crudité Cups

Individual servings of crudité and roasted red pepper-ranch dip.

\$3.99 each



Hummus and Pita Chips

Authentic Mediterranean chickpea hummus and crisp pita chips on a platter.

\$74.99



Hummus in a Cucumber Cup



A light and healthy appetizer that boasts magnificent flavor, topped with crumbled goat cheese.

\$34.99 per dozen

Guacamole, Salsa and Chips



Authentic Mexican guacamole served in a basket with tri-color tortilla chips and salsa.

\$84.99 small \$149.99 large

Mediterranean Seasoned Crisps and Dips

Oversized artisan bread crisps served with olive tapenade, sundried tomato pesto and creamy herb spreads.

\$99.99

Parmesan Crusted Baby Portobello Mushrooms



Lightly battered in shaved parmesan and pan fried, served with a roasted red pepper dip on a platter.

\$79.99 48 pieces.

Spanakopita



Classic savory Greek pie triangles of sautéed spinach, onions and feta cheese wrapped in a thin flakey phyllo crust.

\$79.99 50 pcs.

Mac N' Cheese Tini



Our famous homemade Mac N' Cheese presented in mini pots sprinkled with toasted bread crumbs.

\$3.99 each

Soup Shots



Gazpacho, butternut squash or black bean soup served in a shot glass is sure to WOW your guests.

\$3.99 each