



CATERING BROCHURE

From NYC to the Hamptons - We Are Catering Specialists



Customer Service is our Passion Presentation is our Art Great food is our Profession

Welcome to the family!

At Coliseum Caterers, we truly are family and all of our customers become part of that atmosphere from the first phone call to the delivery. From chef to driver, our employees are educated, informed and ready to answer any questions regarding your order or a future order. We love what we do. Our goal is to WOW you and your guests.

In an effort to meet all of our customers' needs, we have given you a wide variety of meals to choose from. If there is something you want, but don't see, please ask and one of our certified catering consultants will do their best to meet your request.

WE OFFER THREE LEVELS OF PRESENTATION; SELECT THE ONE THAT IS RIGHT FOR YOU AND YOUR GUESTS.

White Star Presentation

Fast, easy, affordable and disposable. Food is presented in plastic bowls and trays with medium weight paper goods.

Gold Star Presentation

The look and quality you want for your guests. Decorative serving bowls, stainless chafing dishes, upgraded heavy duty plasticware with linen-like tablecloths.

Black Tie Service

Set the table and the mood with our classic silver platter presentation and service. Custom catering for the discriminating host.

We offer the below options:



Gluten Free



Vegetarian



Vegan



GOOD MORNING

Start the Day Off with A Rise and Shine Breakfast!
There's Something for Everyone!

Continental Breakfast

An assortment of freshly baked homemade muffins, miniature croissants, a variety of mini danish, crumb cakes, sweet buttery pound cakes and hand rolled bagels and flagels, served with Philadelphia cream cheese (plain and flavored), jelly and butter, chilled Tropicana orange juice, fresh brewed hot coffee and tea service.

White Star Presentation - \$12.99 per person
(10 person minimum)

Complete Continental Breakfast

Everything from the continental breakfast with the addition of yogurt parfait and a fruit platter.

White Star Presentation - \$16.99 per person
(10 person minimum)

Parisian Breakfast

Mini croissant egg sandwiches, fresh sliced fruit platter, yogurt parfait and chilled Tropicana orange juice.

White Star Presentation - \$15.99 per person
(15 person minimum)

Rise & Shine

Mini croissant egg sandwiches and an assortment of fresh danish, homemade muffins, sweet buttery pound cake and homemade crumb cake. Includes fresh sliced fruit platter, yogurt parfait, chilled Tropicana orange juice and fresh brewed coffee and tea service

White Star Presentation- \$18.99 per person
(15 person minimum)

Hot Breakfast

French Toast or pancakes, farm fresh scrambled eggs, bacon, breakfast sausage, turkey bacon & home fries. Accompanied by baked muffins, mini croissants, danish, & bagels. Beverages include Tropicana orange juice, fresh brewed coffee & tea service. Egg whites & turkey sausage available upon request.

White Star Presentation - \$17.99 per person
(15 person minimum)

Just Bagels

An assortment of freshly baked bagels served with butter, Philadelphia cream cheese and jelly

White Star Presentation \$4.99 per person

Breakfast Cake Basket

An assortment of fresh danish, homemade muffins, sweet buttery pound cake and homemade crumb cake.

White Star Presentation- \$4.99 per person

Gold Star Presentation

The look and quality you want for your guests. Decorative serving bowls, stainless chafing dishes, upgraded heavy duty plasticware with linen-like tablecloths.

Add \$4.00/ per person

Perfect Add-Ons

Fruit Platters

Ripe melons and seasonal fruit on a platter
Extra small - \$34.99 · Small - \$54.99
Medium - \$74.99 · Large - \$109.99

Yogurt Parfait

Plain yogurt with granola and fresh berries
3 lb. (serves 5-10 people) - \$29.99
5 lb. (serves 10-15 people) - \$39.99

Individual 16oz. Water Bottles



Omelet Action Stations

A Breakfast That Is Sure To WOW Your Guests!

Breakfast Omelet Station

Three Egg Omelets - Made To Order

Fillings Include: American cheese, aged cheddar, ham, red and green peppers, diced tomatoes, sautéed mushrooms, onions and spinach.

Belgian Waffle Station

Made to order and served with maple syrup, strawberry and blueberry compote, butter, powdered sugar and whipped cream.

Bacon, Breakfast Sausage and Home Fries

Yogurt Parfait: Creamy yogurt topped with fresh berries and crunchy granola.

Fresh Fruit Display: Sliced watermelon, sweet cantaloupe, honeydew melon, juicy clusters of grapes, delicious pineapple and strawberries.

Bakery Basket: A display of bagels, flagels, mini breakfast danish, mini croissants, rugelach and an assortment of breakfast cakes.

Chilled Tropicana Orange Juice

Fresh Brewed Coffee And Tea Service

Gold Star Presentation -

\$44.99 per person

Including Chef (25 person minimum)

Two Hour Packages Include:

Buffet tables and all necessary equipment.

Perfect Add-Ons

Wait Staff, Rentals, Linens, Tables, Chairs

Great Food Is Fulfilling



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

SANDWICHES

Fresh From Our Sandwich Board

Gourmet Sandwiches

An Assortment of Specialty Breads Including Croissants, Focaccia, Baguettes & Ciabbata. Stuffed with Seasoned Grilled Chicken, Flavored Turkey Breast, Seasoned Roast Beef, Specialty Hams & Vegetarian Fillings. Gluten Free Wraps available

Served with Your Choice of Two Salads

Daily selection of grain salad, pasta salad, specialty salad, red bliss potato salad or your choice of green salad.

White Star Presentation - \$16.99 per person

The Boardroom Luncheon

Upscale specialty sandwiches made on artisan breads.

Blackened Shrimp: with housemade cajun dressing.

Sliced Steak: with mushrooms and onions.

Flame Broiled Chicken: with fire roasted vegetables.

Homemade Mozzarella: with roasted tomatoes and fresh basil.

Served with Two Salads

New England Salad: mesclun greens, walnuts, craisins, goat cheese, raspberry vinaigrette.

Grain Salad: daily selection.

White Star Presentation - \$21.99 per person

Budget Sandwich Package

An Assortment of Sliced & Specialty Breads Including Croissants, Focaccia, Baguettes & Ciabbata. Stuffed w/ Seasoned Grilled Chicken, Flavored Turkey Breast's, Seasoned Beef, Homemade Tuna & Chicken Salad, specialty Hams & Vegetarian Fillings. Gluten Free Wraps Available

Served with Two Salads: Red Bliss Potato Salad and Pasta Salad.

Homemade Chocolate Chip Cookies

Bottled Water Set up

White Star- \$17.99 per person

Traditional Sandwiches

An Assortment of Sliced Bread Including Rye, Whole Wheat, Multi Grain, White, Pumpernickel & Swirl. Stuffed w/ Boars Head Turkey, Boars Head Ham, Homemade Roast Beef, Homemade Tuna & Chicken Salad.

Gluten Free Wraps Available

Served with Your Choice of Two Salads

Red bliss potato salad, macaroni salad, coleslaw, cucumber and tomato salad, bean salad, or green salad

White Star Presentation - \$15.99 per person

Complete Sandwich Value Meal

Flame Broiled Chicken Teriyaki with grilled vegetables on a roll.

Fried Eggplant: Roasted tomatoes, smoked mozzarella and fresh basil on a roll.

Caesar Salad with toasted croutons and a creamy homemade Caesar dressing.

Homemade Chocolate Chip Cookies

Soda and Water Set-Up

White Star Presentation - \$19.99 per person

Bagged Lunch

Ideal for trips- employees on the go- inventory day- special events...

To make your event run smoothly and efficiently, each person will receive a complete lunch separately bagged and labeled!

Pricing starts at \$16.99 per person for standard and \$18.99 per person for deluxe. Includes choice of cookie or fruit and a water bottle.

Speak to a Catering Consultant on how you can tailor the bagged lunch to your specific needs or budget!

Gold Star Presentation

The look and quality you want for your guests.
Decorative serving bowls, stainless chafing dishes,
upgraded heavy duty plasticware with linen-like tablecloths.
Add \$4.00/ per person

Everyone Needs a Hero!

*Party Heroes Made On Freshly Baked Cardinali Bakery Bread
Sliced and Presented on Platters - Served With Two Side Salads*

Traditional Party Hero Supreme

American: Turkey, roast beef, ham, roasted chicken, salami, american and swiss cheese, lettuce and tomato.

Italian: Prosciutto, genoa salami, capocollo, ham, pepperoni, provolone, roasted red peppers, lettuce and tomato.

Traditional Salad Choices - Choose Two

Red bliss potato salad, macaroni salad, coleslaw, cucumber and tomato or bean salad.

**Half American, half Italian heroes, as well as other custom orders are available upon request.*

	Traditional Package:	Gourmet Package:
3 Foot serves 9 to 14	\$99.99	\$119.99
4 foot serves 15 to 19	\$139.99	\$159.99
5 foot servers 20 to 23	\$169.99	\$199.99
6 foot servers 23 to 27	\$199.99	\$239.99
A la Carte pricing per ft.	\$23.99	\$25.99

Gourmet Party Hero Supreme



Italian Chicken: Grilled Italian chicken with fresh mozzarella, roasted red peppers and pesto dressing.

Palermo: Fried eggplant with smoked mozzarella, roasted tomatoes and basil

Grilled Vegetable: Portobello mushrooms, eggplant, zucchini, squash and more

Steakhouse: Peppercorn roast beef with cheddar, tomato, crunchy onions and horseradish mayo

Hibachi Chicken: Hibachi chicken with grilled pineapple, mesclun greens and a raspberry vinaigrette

Onion Brioche: Honey roasted turkey with gryuere cheese, crunchy onions, roasted red peppers and lettuce

Gourmet Salad Choices- Choose Two

Red bliss potato salad, pasta salad, grain salad, specialy salad, or green salad

Paper goods, cutlery, and tablecloth included with traditional or gourmet hero supreme packages. Limited paper goods with a la carte orders.



HOT FOOD SELECTIONS

Savory Hot Food Buffet

A Complete Meal with Salad, Pasta, Vegetable, Entrée and Bread

(Number of choices based on amount of guests)

Salads

House Salad: Romaine mix, tomatoes, cucumbers, carrots, peppers and a basil-balsamic vinaigrette.

Greek Salad: Romaine lettuce, tomatoes, feta cheese, peppers, red onions, olives and Greek dressing.

Caesar Salad: Romaine lettuce, toasted croutons and a creamy homemade Caesar dressing.

Pasta

Penne Ala Vodka: Creamy vodka sauce with prosciutto.

Pasta Bolognese: Rigatoni with a hearty meat sauce

Baked Ziti: Baked pasta with pomodoro sauce and melted mozzarella cheese.

Penne Monteverdi: Sundried tomatoes and spinach in a light garlic chicken broth.

Pasta D'este: with asparagus, portobello mushrooms and roasted garlic in a plum tomato sauce.

Pasta Primavera: Pasta with garden fresh vegetables in a garlic cream sauce.

Lidia's Neapolitan Ziti: Pasta tossed in a pomodoro sauce with fried eggplant and sliced almonds. Topped with mozzarella cheese and baked

Lidia's Roman Pasta: Pasta in a marinara sauce with a rich and creamy ricotta mixture, crispy chicken strips, artichoke hearts and fontina cheese.

New Potatoes: Roasted with fresh rosemary and extra virgin olive oil.

Mashed Potatoes: Light and fluffy, infused with a roasted garlic puree.

Wild Rice Pilaf: Long grain rice with sautéed shallots

Rice and Beans: Spanish rice with black beans.

Vegetables

Tuscan Vegetables: Roasted with fresh herbs, sea salt and extra virgin olive oil.

Vegetable Medley: A variety of seasonal vegetables lightly seasoned and sautéed.

String Beans: Sautéed with garlic and oil, topped with toasted sliced almonds.

Glazed Carrots: Blanched and finished with a light butter glaze.

White Star - \$22.99 per person

Gold Star - \$26.99 per person

Under 15 people +2.00 per person

Entrées

CHICKEN

Chicken Romano Pomodoro: Breaded chicken blended with shaved pecorino-romano, served in a pomodoro sauce.

Chicken Parmigiana: Chicken romano topped with fresh mozzarella.

Chicken Marsala: Chicken breasts lightly dusted with flour, sautéed with mushrooms and onions, finished with a marsala wine sauce.

Chicken Francaise: Chicken breasts lightly dusted in seasoned flour, dipped in egg and sautéed, finished with a classic lemon-white wine sauce.

Chicken Bianco: Sautéed chicken breast with artichoke hearts and roasted red peppers in a garlic-white wine sauce.

Lidia's Tuscan Chicken: Herb crusted chicken with artichoke hearts in a roasted tomato cream sauce, topped with fontina cheese

Italian Seasoned Chicken: Marinated, flame broiled chicken cutlets drizzled with extra virgin olive oil.

BEEF

Sliced Steak: Teriyaki marinated flank steak, grilled and topped with sautéed mushrooms and onions.

Steak Marsala: Prime beef sliced dusted with flour, sautéed with mushrooms and onions, finished with a marsala wine sauce.

Lidia's Braised Beef: Braised flank steak with hearty stewed vegetables in a rich pan gravy

Lidia's Steak Merlot: Sliced flank steak with pickled red onions, sliced zucchini in a rich pan gravy

Meatloaf: with homemade brown gravy.

CHEFS SPECIALS

Italian Sausage and Peppers: Our house made sausage with roasted peppers and onions.

Eggplant Parmigiana: Fried eggplant with marinara sauce and melted mozzarella cheese.

Eggplant Rollatini: Fried eggplant stuffed with ricotta cheese, finished with marinara sauce.

Turkey: Grilled herb roasted turkey, sliced and served with gravy.

Tilapia: Pan seared, finished with basil in a tomato beurre blanc

Salmon: Grilled salmon brushed with a tangy teriyaki glaze

**Salmon and shrimp also available upon request for an additional charge.*

*Have a dietary restriction or food allergy?
Our Catering Consultants can tailor the
package to your special request.*

Food Ala Carte

To view selections and descriptions please view the Hot Food Buffet Page

Sautéed / Grilled Chicken:

1/2 SCD	\$49.99
1/2 CD	\$76.99
SCD	\$104.99
CD	\$153.99

Chicken on the Bone:

1/2 SCD	\$39.99
1/2 CD	\$60.99
SCD	\$79.99
CD	\$119.99

Sliced Flank:

1/2 SCD	\$60.99
1/2 CD	\$89.99
SCD	\$119.99
CD	\$189.99

Meatballs/ Meat Loaf/ Pork:

1/2 SCD	\$43.99
1/2 CD	\$65.99
SCD	\$87.99
CD	\$129.99

Tilapia/ Swai:

1/2 SCD	\$54.99
1/2 CD	\$83.99
SCD	\$110.99
CD	\$164.99

Seafood:

1/2 SCD	\$73.99
1/2 CD	\$109.99
SCD	\$147.99
CD	\$219.99

Rack of Ribs \$34.99

Eggplant Parmigiana/Rollatini :

1/2 SCD	\$39.99
1/2 CD	\$59.99
SCD	\$79.99
CD	\$119.99

Pasta:

1/2 SCD	\$33.99
1/2 CD	\$51.99
SCD	\$67.99
CD	\$99.99

Potato, Rice, Vegetable:

1/2 SCD	\$29.99
1/2 CD	\$39.99
SCD	\$49.99
CD	\$69.99

Serving Guide:

1/2 SCD	4-5 people*
1/2 CD	7-8 people*
SCD	9-11 people*
CD	13-15 people*

*This is an approximate serving guide and may vary on item.



Green Salad

Salad Bowl (8lbs) serves approx. 10	\$29.99
Small Bowl (10 lbs) serves approx. 15	\$34.99
Medium Bowl (15lbs) serves approx. 25	\$49.99
Large Bowl (20lbs) serves approx. 40	\$58.99

Add Chicken, Steak or Shrimp
(Price Varies by Size)

Options:

- House Tossed
- Caesar
- Greek Chef
- New England
- Summer Green
- Apple Walnut
- Hibachi
- Pacific Rim

SOMETHING DIFFERENT

International Chicken and Vegetable Meal

Three Styles of Chicken:

Italian Seasoned Flame Broiled Chicken, Cajun Spiced Chicken, and Teriyaki Chicken

Vegetable Platter

Fresh homemade mozzarella, roasted peppers, asparagus spears, portobello mushrooms and vine ripened tomatoes.

Green Salad

Gourmet Pasta Salad

Pita Points

White Star Presentation - \$20.99 per person

Spring Chicken and Salad Meal

Easy service. NO sterno flames required. Beautifully presented on serving platters.

Marinated Flame Broiled Chicken Teriyaki grilled chicken breast and Italian seasoned grilled chicken breast, sliced and displayed on a platter.

Caesar Salad

Fresh romaine hearts, shaved pecorino parmesan cheese, with chef prepared croutons and classic Caesar dressing.

Quinoa, Spinach and Yellow Split Pea Grain Salad

Quinoa and yellow split pea grain with baby spinach, dried cranberries, chopped pecans, topped in a white balsamic vinaigrette and topped with crumbled goat cheese.

Pita Bread

\$20.99 per person
(10 person minimum)

Light and Healthy Meal

Caesar Salad

Grilled Vegetables

Rice Pilaf Grilled Marinated Chicken Breast

Pita Points

Sliced Fruit Platter Individual Bottles of Water

White Star Presentation - \$21.99 per person
(15 person minimum)

Authentic Mexican Taco and Fajita Bar

Hard taco shells and soft flour tortillas

Choice of Filling:

Fajita Style Flank Steak

Taco Seasoned Ground Beef

Mexican Grilled Chicken

Taco Bar: Fajita Onions and Peppers, Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream, Chunky Tomato Salsa, Roasted Corn Salsa, Homemade Guacamole, Tortilla Chips

Hot Sides:

Cilantro-Lime Rice

Pinto Beans

Any Two Mains White Star Presentation
\$22.99 person (15 person minimum)

All Three Mains White Star Presentation
\$25.99 person (15 person minimum)

Add Shrimp for \$10.00 per person

Our packages can be tailored to a specific dietary restriction or food allergy. Look for the below symbols for Vegetarian, Gluten Free or Vegan options.



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

UPSCALE ENTERTAINING

Bistro Dining

Individual Portions of Chef Prepared Food Served Buffet Style For An Elegant Plate Presentation.

Choose One Salad, One Pasta, One Vegetable and Three Entrees

Salads

New England: Mesclun greens, dried cranberries, toasted walnuts, crumbled goat cheese, raspberry vinaigrette.

Tuscan: Romaine lettuce, roasted baby fennel, grilled orange sections, yellow peppers, toasted pignoli nuts, lemon-fennel dressing.

Classic Italian: Romaine-iceberg mix, roasted red peppers, Bermuda onions, tomatoes, black olives, imported provolone cheese, red wine vinaigrette.

Pasta, Potatoes and Rice

Stuffed Rigatoni: with ricotta cheese, in a roasted garlic, crisp pancetta and sautéed spinach pink sauce.

Rigatoni Rustica: Mini rigatoni with crumbled homemade Italian sausage and sautéed broccoli rabe in a garlic and oil sauce.

Penne Bolognese: Hearty meat sauce made with ground beef, pork and veal.

Baby New Potatoes: with roasted garlic and rosemary

Mashed Potatoes: Parmesan Yukon gold mashed potatoes.

Wild Rice: with mushrooms and fresh English peas.

Vegetables

Asparagus Bundles: Tender asparagus tips secured by yellow squash rings.

Tuscan Roasted Vegetables: Medium diced herb roasted vegetables with sea salt and virgin oil.

Steamed Broccolini: with fresh squeezed lemon.

String Beans Almondine: Garden fresh green beans with toasted almonds.

Chicken Entrées

Chicken Saltimbocca: Lightly breaded chicken breast rolled with basil, imported provolone and prosciutto, served in a rich brown sauce.

Chicken Merlot: Chicken breast sautéed in Merlot, chicken stock and crushed tomatoes, served with wild mushrooms and a brown demi-glace.

Beef Entrées

Steak Barolo: Seared medallions of prime filet mignon with sautéed portobello mushrooms, caramelized shallots and a barolo demi-glace.

Braised Boneless Short Ribs: Fork tender short ribs in a savory beef sauce accompanied by roasted root vegetables.

Seafood Entrées

Pan Seared Salmon: with a citrus glaze.

Jumbo Shrimp Scampi: with sautéed garlic and fresh herbs in a white wine-lemon sauce.

Almond Crusted Tilapia: Pan seared and oven roasted with a leek-white wine sauce.

Chef's Specials

Tuscan Veal: Veal scaloppini with pan fried pancetta and melted fontina cheese.

Roasted Herb Rubbed Pork Loin: with julienne of anjou pears, in a port wine sauce.

Fresh Baked Bread and Butter

★ **Gold Star Presentation - \$49.99 per person (15 person minimum)**

Four Course Bistro Menu

Make it complete by adding appetizers, dessert and coffee. Your choice of three appetizers and two desserts

★ **Gold Star Presentation - \$59.99 per person**

Full Scale Party Planning Available Including Wait Staff, Bartenders and Rentals



Tempting "Temperate" Meals

A Chic Look That Will Stun Your Guests

An Easy To Serve Upscale Buffet

Skewered Sensations

Choose The Style of Cuisine That Suits You Best! A Combination of Shrimp, Beef, Chicken and Vegetable Skewers Accompanied By Two Sides

Mediterranean

Sicilian Shrimp: Crusted with sweet scallions and roasted pine nuts.

Barolo Beef: Caramelized in Barolo wine. **Santorini**

Chicken: Yogurt glaze.

Vegetable Skewers: Zucchini, peppers, cherry tomatoes and onions.

Orzo Salad: Tomatoes, spinach, Kalamata olives, feta cheese, extra virgin olive oil.

Mediterranean Salad: Lettuce, chick peas, feta cheese, tomato and onions.

Tropical

Tequila Lime Shrimp: Lime zest, roasted garlic tequila and extra virgin olive oil.

Hawaiian Steak: Marinated with oranges, lime, mandarin-orange glaze.

Coconut Chicken: with a teriyaki glaze.

Pineapple Skewers: Grilled red peppers and pineapple chunks.

Fire Cracker Coleslaw: Our classic slaw with red and white cabbage with a touch of sriracha sauce.

Pacific Rim Salad: Mixed greens, mandarin oranges, water chestnuts, toasted almonds and citrus vinaigrette.

American

Blackened Shrimp: with a ranch remoulade dressing. **BBQ Flank Steak:** Marinated, grilled, sliced thin and ribboned on a skewer.

Sesame Chicken: Black and white sesame seed crusted.

Vegetable Kebabs: Zucchini, peppers, cherry tomatoes and onions.

Pasta Salad: Tri color rotelli, julienne of squash, carrots, spinach and tomato, aromatic vinaigrette.

Cucumber and Tomato Salad: Red onion, white vinegar, sugar and extra virgin olive oil.

★ **Gold Star Presentation - \$39.99 per person**
(20 person minimum)

The Hampton Classic

An East End Temperate Meal

Filet Mignon: Pepper dusted and cooked to perfection then hand sliced and beautifully presented on a platter - accompanied by roasted shallots and sautéed mushrooms.

Citrus Glazed Salmon: Pan seared and finished in the oven.

Tuscan Vegetables: Roasted with fresh herbs and sea salt, balsamic vinegar and extra virgin olive oil.

Quinoa Grain Salad: with yellow split peas, watercress, dried cranberries, toasted pecans, goat cheese and a white balsamic vinaigrette.

Home Baked Focaccia Bread


★ **Gold Star Presentation - \$49.99 per person**
(20 person minimum)

Great Food Is Delectable

Perfect Add-Ons

**Appetizers, Dessert,
Beverages, Wait Staff and Rentals**

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



The Cocktail Party

*Manhattan Style "Wow" Appetizers and Hors d'oeuvres
Perfect For Get Togethers, Corporate Meetings and Special Events*

All Appetizers and Hors D'oeuvres Will Be Elegantly Arranged On Platters.

A Night to Remember

Crudit  with Ranch Dip
Guacamole, Salsa and Tostito Chips
International Cheese Board
Antipasto Crostinis
Bocacchini Stacks
Hummus in Cucumber Cups
with Crumbled Goat Cheese
Chicken Caesar Twist
Thai Chicken in Lettuce Wraps
Buffalo Chicken Bites
Hibachi Chicken on a Bamboo Pick
Chorizo Stuffed "South of the Border"
Mushrooms
Pigs in a Blanket
Mini Maryland Crab Cakes
Mediterranean Blackened Shrimp

Cocktail Reception

\$32.99 per person - choose 10 items

Cocktail Hour

\$24.99 per person - choose 5 items
(25 person minimum)

Perfect Add-Ons

**Complete Beverage and Bar Set-Up
Beer, Wine and Liquor Packages
Dessert, Coffee and Tea Set-Up**

***Be Sure to Visit Our Complete
Appetizer & Hors D'oeuvre Section***

Kick it Up a Notch

International Cheese Board
Authentic Antipasto Display
Hummus in Cucumber Cups
with Crumbled Goat Cheese
Parmesan Crusted Cremini Mushrooms
Crudit  and Dip Cups
Soup Shots
Mac N' Cheese Pots
Hibachi Chicken Skewers in Pineapple
Buffalo Chicken Bites
Filet Mignon on Garlic Crostini
Petite Beef Wellington
Grilled Tequila-Lime Shrimp
Mini Shrimp Tacos
Cajun Shrimp
Mini Maryland Crab Cakes

Cocktail Reception

\$42.99 per person - choose 10 items

Cocktail Hour

\$29.99 per person - choose 5 items (25
person minimum)

Suggested Upscale Add-Ons

**New Zealand Baby Lamb Chops
House Made Sushi
Shrimp Cocktail with a Lemon-Lime Cocktail Sauce
Mini Bar Harbor Lobster Rolls
Jumbo Lump Crabtinis**



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

HORS D'OEUVRES & APPETIZERS

Here are some delicious ways to kick start any occasion!

From The Land

Filet Mignon on Garlic Crostini

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, served on garlic crostinis.

\$139.99 35 pieces \$249.99 75 pieces

Petite Beef Wellington

Filet mignon and sautéed mushrooms in a chef prepared rich brown sauce baked in puff pastry.

\$44.99 per dozen

Steak Empanadas

Char grilled Mexican steak and veggies seasoned with chili powder, cumin and cilantro. Wrapped and baked in puff pastry for a bite sized flavorful appetizer.

\$44.99 per dozen

BLT Slider

Thick cut bacon, iceberg lettuce, topped with ripe tomatoes and a dab of mayo on a slider bun

\$39.99 per dozen

Spicy Mini Meatballs

Homemade mini beef meatballs made with pancetta, fresh herbs and Romano cheese accompanied by a spicy marinara sauce.

\$79.99 72 pieces

New Zealand Rustic Baby Lamb Chops

Rustic marinated in fresh rosemary and extra virgin olive oil and grilled to perfection - cooked on site.

\$189.99 32 pieces

Parisian Lamb Chops

Panko crusted with dijon mustard and fresh herbs.

\$189.99 32 pieces

Pigs in a Blanket

Homemade with Boar's Head cocktail franks wrapped in a fresh dough blanket.

\$19.99 per dozen

"South of the Border" Mushrooms

Chorizo sausage, mushroom duxelle, jalapeño peppers.

Topped with a Parmesan cream sauce.

\$65.99 24 pieces

Skewered Hibachi Chicken in Pineapple

Skewered hibachi grilled chicken beautifully presented in a pineapple.

\$119.99 40 pieces

Hibachi Chicken and Pineapple on a Bamboo Pick

Speared hibachi chicken and pineapple chunks.

\$32.99 per dozen

Thai Chicken in Lettuce Wraps

Spicy Thai seasoned chicken wrapped in crisp bibb lettuce.

\$32.99 per dozen

Chicken Caesar Twists

Caesar salad wrapped in thinly sliced grilled chicken breast presented on a Parmesan crostini.

\$32.99 per dozen

Buffalo Chicken Bites

Buffalo seasoned chicken breast braised, shredded, dusted with bread crumbs then pan fried. Accompanied by a bleu cheese dressing.

\$32.99 per dozen

*We suggest 4-5 pieces per person for a cocktail hour.
For a cocktail reception, we recommend 8-10 pieces.*

*Our catering consultants will gladly assist you
with your selections.*

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 Crabtinis

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

Bocacchini 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 Balls

Our famous homemade Mac N' Cheese Rolled in Bread Crumbs & Fried Golden Brown

\$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

Italian Selections

Authentic Antipasto Basket

Chunked parmesan, provolone, prosciutto-wrapped breadsticks, dry hot sausage, roasted peppers, tomatoes, marinated mushrooms, fresh house made mozzarella and olives arranged on a platter.

\$159.99 small \$199.99 medium \$269.99 large

Antipasto Crostini

Italian antipasto, an assortment of fine cheeses and Italian meats, roasted red peppers and other specialty toppings served on crisp crostinis.

\$32.99 per dozen

Tuscan Treats

Crumbled sweet Italian sausage with broccoli rabe and Cannelloni Beans

\$32.99 per dozen

Mini Cocktail Sandwiches

Mini Traditional Baguettes

A mini version of classic favorites including ham and cheese, turkey, roast beef, chicken and tuna salads.

\$74.99 per dozen

Mini Gourmet Sandwiches

A mini version of our gourmet sandwiches on mini baguettes or mini croissants.

\$74.99 per dozen

Game Day Snacks

Chicken Wings

Buffalo, BBQ, Teriyaki, Hot, Fire, all available and accompanied by bleu cheese or ranch.

\$99.99 Half Tray \$189.99 Full Tray

Chicken Tenders with Dip

Chicken tenders breaded and lightly fried, served with honey mustard, ketchup and BBQ sauce. \$69.99 Half Tray \$129.99 Full Tray

Mac 'N Cheese

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

\$54.99 Half Tray \$109.99 Full Tray



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

ALL AMERICAN BBQ

For several years we have searched out and developed BBQ packages that combine magnificent design, outstanding service and delicious food to create an incredible experience! We do it all so you can relax and be a guest at your own party. Our trained staff of cooks and servers set up a traditionally decorated BBQ pit area with a full range of tempting food. Our on site manager will run your event including "last call" before dessert is served and will remain on site for the final cleanup of the buffet line and pit area.

Buffet Tables with Gingham Table Clothes Included, Chaffing Dishes, Sternos, Picnic Basket with Cutlery and Napkins, BBQ Dinnerware, Tongs and Serving Utensils, Grills, Grill Equipment, Cooks and Servers. Three Hour Package - 50 Person Minimum. Under 50 people? An additional charge of \$250.00 will be incurred for the extra staff that is still needed for the event.

Standard BBQ

Black Angus Hamburgers • Veggie Burgers • Hebrew National Hot Dogs • BBQ Chicken OR Lemon Herb Marinated Chicken Authentic Italian Sausage and Peppers OR Pulled Pork with Buns

Choice of Four Side Dishes

Summer Green Salad • Picnic Pasta Salad • Macaroni Salad
Coleslaw • Red Bliss Potato Salad • Home Style Baked Beans
Long Island Corn on the Cob

Chocolate Chip Cookies and Sliced Watermelon

Also Included:

Martins Potato Buns, Land-O-Lakes American Cheese, Heinz Ketchup, Mustard and Sauerkraut

\$34.99 per person
(50 person minimum)

BBQ Buffet

*Perfect for those who want a BBQ without the on-site cooking!
Also great for indoor events!*

Choose three main entrées:

- 24 hour slow cooked, fall off the bone ribs
- BBQ Chicken OR Lemon Herb Marinated Chicken
- Authentic Italian Sausage and Peppers
- Pulled Pork with Buns
- Beef Brisket
- Teriyaki Marinated Flank Steak with Onions and Mushrooms

Includes: Long Island Corn on the Cob, Summer Green Salad, Picnic Pasta Salad and a Fruit Platter

No Staff Included

\$25.99 per person
(20 person minimum)

Deluxe BBQ

Black Angus Hamburgers • Veggie Burgers • Hebrew National Hot Dogs • BBQ Ribs - 24 hour slow cooked, fall off the bone ribs • BBQ Chicken OR Lemon Herb Marinated Chicken • Authentic Italian Sausage and Peppers OR Pulled Pork with Buns • Dry Rub BBQ Brisket of Beef OR Teriyaki Flank Steak with Mushrooms and Onions

Choice of Four Side Dishes

Summer Green Salad • Picnic Pasta Salad • Macaroni Salad • Coleslaw • Red Bliss Potato Salad • Home Style Baked Beans • Marinated, Grilled Vegetables • Long Island Corn on the Cob

Chocolate Chip Cookies, Brownies and Sliced Watermelon Platters

Also Included:

Martins Potato Buns, Land O Lakes American Cheese, Heinz Ketchup, Mustard & Sauerkraut

\$42.99 per person
(50 person minimum)

Mini BBQ

Perfect For "Limited Time Functions" Such As Schools and Corporate Functions, Athletic Events...

Black Angus Hamburgers • Veggie Burgers • Hebrew National Hot Dogs • Long Island Corn on the Cob • Small Bags of Chips • Chocolate Chip Cookies

Also Included:

Martins Potato Buns, Land-O-Lakes American Cheese, Heinz Ketchup, Mustard, and Sauerkraut

Two Hour Package - \$20.99 per person
(50 person minimum)

KIDS Ages 3 – 12: Half Price On All BBQ Packages (excluding the Mini BBQ and BBQ Buffet)



Decadent Desserts

Coliseum Bakery

Selections

Our Famous Dessert Tray

An assortment of home baked cookies, fresh brownie & blondies, mini black and white cookies, mini linzer tarts and rainbow cookies

Small \$39.99 Medium \$54.99 Large \$87.99 X- Large \$98.99

Cookie Trays

A variety of fresh homemade David's cookies.
\$18.99 per dz.

Brownie / Blondie Trays

Freshly baked jumbo brownies cut into bite sized pieces.
\$23.99 tray of 6

Bakery Specialties

Mini Italian pastries
Butter cookies
Occasion cakes.

Fruit Selections

Sliced Fresh Fruit Platters

Choice ripe melons and seasonal fruit presented in a beautiful arrangement.

X-Small \$34.99 Small \$54.99 Medium \$74.99
Large \$109.99

Fruit Salad

Chunks of ripe melon, pineapple, berries and grapes.
\$11.99 per pound

Chocolate Covered Pineapples and Strawberries

Pineapple chunks and strawberries hand dipped in Belgium milk chocolate.
\$25.99 per dz.



Beverage Packages

Cold Beverages

Soda – Water Set-Up

Chilled 2 liter bottles of soda and water, cups, ice, ice bucket.

\$2.99 per person

Chilled individual assorted snapple, 20oz. soda and 16 oz. water bottles

\$3.25 per person

Chilled 33oz. Pellegrino sparkling water.

\$4.99 per person

Homemade Iced tea, lemonade and Arnold Palmer in thermal containers.

Small \$49.99 Large \$69.99

Hot Beverages

Coffee - Tea Set-Up

Freshly brewed 100% Columbian coffee, regular and decaf, hot water and herbal teas, whole milk and half and half, sugar and sweeteners, hot cups, spoons, napkins

★ White Star - thermal containers

\$3.50 per person

★ Gold Star - silver regalware urns

\$3.99 per person

★ Black Tie - polished silver samovar service

\$4.99 per person

Bar Set-Up Package

Mixers, Soda, Juice, Bar Fruit (You provide the alcohol!)

\$9.99 per person

Beer, Wine and Liquor Package

Beer and Wine Package*

Choose a domestic and imported beer

Choice of Merlot or Cabernet, Chardonnay or Pinot Grigio

\$19.99 per person - up to 4 hours

(20 person minimum)

Beer, Wine and Liquor Package*

Choose a domestic and imported beer

Choice of Merlot or Cabernet, Chardonnay or Pinot Grigio

Vodka, Tequila, Gin, Scotch and Rum

\$35.99 per person – up to 4 hours

(20 person minimum)

Packages Include:

Mixers, plastic cups, cocktail napkins, pitchers, ice tubs for chilling, drink shakers, ice scoops, wine keys, drink stirrers, bar fruit, bar caddy, ice

Coliseum Caterers is one of the few caterers on Long Island licensed and insured to provide alcohol for off-premise events.

* New York State Liquor Authority requires a liquor permit for all events that we are providing liquor. Coliseum Caterers will file and obtain the permit on your behalf. The permit fee is \$100.00

Looking for Wait staff or Rentals?

Ask us about our preferred vendor list.

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



COLISEUM

Kitchen & Caterers

1660 Old Country Road | Plainview, NY 11803 | 516.483.4900

ColiseumCaterers.com

Our Credibility

Complete line of catering services • Upscale retail stores • Corporate in house cafés
• Emergency food service, Serving 10 – 7,500

Coliseum Kitchen Eatery

- State of the art eatery
- Seating for 75
- Serving Plainview, Old Bethpage, & Melville

Coliseum Kitchen Caterers

- Corporate
- Residential
- All American BBQ
- Upscale Entertainment

Next Level Cafés

- Operating in house cafés
- Serving high quality food in corporate buildings

All American BBQ Company

- Variety of Full Service BBQ Packages Serving 50 - 7,500 People
- Residential
- Corporate
- Special Occasions, Events & Weddings

We are Partnered with



Coliseum Kitchen Emergency Food Service

- Handling the needs of demanding situations
- Serving hundreds to thousands
- Feeding operations of PSEG and FEMA during emergencies

We're Social!



Follow us

@coliseumkitchen

Proud Members of

