



# 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 - \$13.50 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 - \$17.50 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 - \$16.75 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- \$19.50 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 - \$18.75 per person  
(15 person minimum)

## Just Bagels

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

White Star Presentation \$5.25 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 - \$36.49 · Small - \$57.49

Medium - \$77.99 · Large - \$114.49

### 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**

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## *Great Food Is Fulfilling*

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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 - \$17.75 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 - \$22.75 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- \$18.99 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 - \$16.75 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

**\$17.75 per person for Standard & \$19.75 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	\$104.99	\$124.75
4 foot serves 15 to 19	\$145.50	166.50
5 foot servers 20 to 23	\$176.75	197.50
6 foot servers 23 to 27	\$207.99	\$239.99
A la Carte pricing per ft.	\$24.99	\$26.99

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

## 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, specialty salad, or green salad



# HOT FOOD SELECTIONS

## Savory Hot Food Buffet

*A Complete Meal with Salad, Entree, Pasta, Vegetable, 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 - Starting at \$23.99 per person**

**GoldStar- \$27.99 per person**

**Under 15 people +2.00 per person**

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

### 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

*\*Steak, Salmon, Shrimp available for an additional charge.*

# Food Ala Carte

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

## Sautéed / Grilled Chicken:

1/2 SCD	\$51.99
1/2 CD	\$79.99
SCD	\$108.99
CD	\$159.99

## Chicken on the Bone:

1/2 SCD	\$41.99
1/2 CD	\$62.99
SCD	\$82.99
CD	\$124.99

## Sliced Flank:

1/2 SCD	\$63.99
1/2 CD	\$93.99
SCD	\$124.99
CD	\$199.99

## Meatballs/ Meat Loaf/ Pork:

1/2 SCD	\$43.99
1/2 CD	\$68.99
SCD	\$91.99
CD	\$134.99

## Tilapia/ Swai:

1/2 SCD	\$57.99
1/2 CD	\$86.99
SCD	\$114.99
CD	\$170.99

## Seafood:

1/2 SCD	\$76.99
1/2 CD	\$113.99
SCD	\$153.99
CD	\$228.99

**Rack of Ribs** \$35.99

## Eggplant Parmigiana/Rollatini :

1/2 SCD	\$41.99
1/2 CD	\$61.99
SCD	\$82.99
CD	\$123.99

## Pasta:

1/2 SCD	\$34.99
1/2 CD	\$53.99
SCD	\$69.99
CD	\$103.99

## Potato, Rice, Vegetable:

1/2 SCD	\$31.99
1/2 CD	\$40.99
SCD	\$51.99
CD	\$71.99

### 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	\$31.99
(8lbs) serves approx. 10	
Small Bowl	\$35.99
(10 lbs) serves approx. 15	
Medium Bowl	\$52.99
(15lbs) serves approx. 25	
Large Bowl	\$61.99
(20lbs) serves approx. 40	

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 - \$22.99 per person  
(Minimum 10 People)

## 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

\$23.99 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 - \$23.99 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

\$26.99 person (15 person minimum)

Add Shrimp for \$5.00 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 - \$41.99 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)

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## Great Food Is Delectable

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*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

\$34.99 per person - choose 10 items

### Cocktail Hour

\$26.99 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

\$44.99 per person - choose 10 items

### Cocktail Hour

\$31.99 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.

\$142.99 35 pieces \$259.99 75 pieces

### **Petite Beef Wellington**

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

\$46.99 24 pieces

### **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 24 pieces

### **BLT Slider**

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

\$69.99 24 pieces

### **Spicy Mini Meatballs**

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

\$46.99 24 pieces

### **New Zealand Rustic Baby Lamb Chops**

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

\$198.99 32 pieces

### **Parisian Lamb Chops**

Panko crusted with dijon mustard and fresh herbs.

\$198.99 32 pieces

### **Pigs in a Blanket**

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

\$39.99 40 pieces

### **"South of the Border" Mushrooms**

Chorizo sausage, mushroom duxelle, jalapeño peppers.

Topped with a Parmesan cream sauce.

\$42.99 24 pieces

### **Skewered Hibachi Chicken in Pineapple**

Skewered hibachi grilled chicken beautifully presented in a pineapple.

\$123.99 40 pieces

### **Hibachi Chicken and Pineapple on a Bamboo Pick**

Speared hibachi chicken and pineapple chunks.

\$61.99 24 pieces

### **Thai Chicken in Lettuce Wraps**

Spicy Thai seasoned chicken wrapped in crisp bibb lettuce.

\$61.99 24 pieces

### **Chicken Caesar Twists**

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

\$61.99 24 pieces

### **Buffalo Chicken Bites**

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

\$61.99 24 pieces

*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.

\$207.99 60 pieces

### Tequila Lime Shrimp

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

\$86.99 24 pieces

### Skewered Coconut Battered Shrimp

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

\$86.99 24 pieces

### Blackened Shrimp

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

\$62.99 24 pieces

### Mini Shrimp Tacos

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

\$62.99 24 pieces

### Mini Po Boy

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

\$62.99 24 pieces

### Mini Maryland Crab Cakes

Pan seared and paired with a Cajun ranch-remoulade.

\$123.99 50 pcs.

### Jumbo Lump Crabtinis

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

\$123.99 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.

\$355.99 96 pcs.

## Sushi

*Made by our in house sushi chef*

**Maki Sushi Platter** Small (50 pieces) \$103.99

**Maki Sushi Platter** - Large (100 pieces) \$197.99

**Nigari Sushi Platter** - Small (28 pieces) \$113.99

**Nigari Sushi Platter** - Medium (56 pieces) \$207.99

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!

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# Great Food Is Flavorful

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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.

\$57.99 extra small \$103.99 small

\$155.99 medium \$187.99 large

### Bocacchini Stacks

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

\$62.99 24 pieces

### Crudité and Dip Platter

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

\$31.99 extra small \$45.99 small \$61.99 medium

\$83.99 large \$113.99 X-large

### Crudité Cups

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

\$4.99 each

### Hummus and Pita Chips

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

\$77.99

### Hummus in a Cucumber Cup

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

\$63.99 24 pieces

### Guacamole, Salsa and Chips

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

\$87.99 small \$155.99 large

### Mediterranean Seasoned Crisps and Dips

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

\$102.99

### Parmesan Crusted Baby Portobello Mushrooms

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

\$45.99 24 pieces

### Spanakopita

Classic savory Greek pie triangles of sautéed spinach, onions and feta cheese wrapped in a thin flakey phyllo crust. \$82.99 50 pcs.

### Mac N' Cheese Balls

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

\$4.99 each

### Soup Shots

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

\$4.99 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.

\$165.99 small \$207.99 medium \$279.99 large

### Antipasto Crostini

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

\$62.99 24 pieces

### Tuscan Treats

Crumbled sweet Italian sausage with broccoli rabe and Cannelloni Beans

\$62.99 24 pieces

## 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.

\$82.99 Half Tray \$165.99 Full Tray

### Chicken Tenders with Dip

Chicken tenders breaded and lightly fried, served with honey mustard, ketchup and BBQ sauce. \$71.99 Half Tray \$133.99 Full Tray

### Mac 'N Cheese

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

\$64.99 Half Tray \$124.99 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

\$36.50 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

\$27.00 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

\$44.75 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 - \$21.75 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 \$52.00 Medium \$72.75  
Large \$93.50 X- Large \$124.75

#### Cookie Trays

A variety of fresh homemade David's cookies.  
\$17.99 per dz.

#### Brownie / Blondie Trays

Freshly baked jumbo brownies cut into bite sized pieces.  
\$19.75 tray of 5 **\$36.49** Tray of 10

#### Bakery Specialties

##### Call for Pricing

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 \$36.49 Small \$57.49 Medium \$77.99  
Large \$114.99

#### Fruit Salad

Chunks of ripe melon, pineapple, berries and grapes.  
\$12.99 per pound

#### Chocolate Covered Pineapples and Strawberries

Pineapple chunks and strawberries hand dipped in Belgium milk chocolate.  
\$27.99 per dz.



# Beverage Packages

## Cold Beverages

### Soda – Water Set-Up

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

**\$3.50 per person**

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

**\$3.50 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

**\$3.75 per person**

★ Gold Star - silver regalware urns

**\$4.99 per person**

▶ Black Tie - polished silver samovar service

**\$5.99 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

**\$22.99 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

**\$38.99 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're Social!



Follow us  
@coliseumkitchen

#### Coliseum Kitchen Emergency Food Service

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

Proud Members of

