Classical Package \$21.75

Oven Baked Chicken Pieces
Swedish Meatballs
Sliced Turkey in Gravy
Virginia Baked Ham
Roast Beef in Au Jus
Jumbo Stuffed Shells
Valley Italian Chicken Cutlets
Honey BBQ Grilled Chicken Breast
Italian Sausage with Peppers and Onions

Traditional Package \$23.75

Grilled Chicken Parmesan
Steak Rolls with Stuffing
Stuffed Shells with Meat Sauce
BBQ Chicken Quarters
Herb Stuffed Turkey Rolls
Honey Grilled Pork Chop
Pulled Pork in Au jus or BBQ Sauce
Grilled Chicken Marsala

Deluxe Package \$27.95

Artichoke Spinach Crusted Chicken
Breaded Pork Chop
Hand Stuffed Chicken Breast
Handmade Chicken Cordon Bleu
Cheddar Broccoli Stuffed Chicken
Sirloin Steak Tips with Mushrooms
Black Cherry Bourbon Pork Lion
Herb Crusted Chicken Breast
Hand-Stuffed Pork Chop
Herb Stuffed Steak

All dinner packages come with your choice of two entrees, two side dishes, two vegetables, family style salad, fresh baked rolls and water service, coffee and tea station

Side Dishes Available

Mashed Potatoes with Gravy
Garlic Herb Mashed Potatoes
Bacon Cheddar Mashed Potatoes
Glorified Mashed Potatoes
White Cheddar Mashed Potato
Oven Roasted Potatoes with Onions
Roasted Salt Potatoes
Garlic Herb Roasted Potato
Parsley Potatoes
Parmesan C Potato
Country Stuffing
Three Cheese Baked Penne
Broccoli Alfredo
Cheese Tortellini in Sauce

Vegetables

Prince Edward Beans
Buttered Green Beans
Garlic Green Beans
Parmesan Garlic Green Beans
California Blend
Harvest Blend
Honey Glazed Carrots
Buttered Sugar Corn
Broccoli and Cauliflower
with Cheese Sauce*
Homestyle Baked Beans

Premium Services Available

Carving Station
Hors d'oeuvre Station
Bartender Service
Linen Tablecloths & Napkin Service
Full China Service

Full Hors d'oeuvre Station

Our elegant station comes with a bountiful arrangement of vegetables, fruits, cheese, crackers, rye bread, tortilla chips and complementing dips.

This table includes:
Assorted domestic cheeses, a variety of specialty meats and American Classic crackers

A wide selection of fresh seasonal fruits will be served complimented with a crème fruit dip

A collection of crisp fresh vegetable and the chefs' house dressings

Marbled rye bread with dip and salsa and tortilla chips

\$4.50 Per Person

Weddings with less than 75 guests can order baskets of hors d'oeuvres.

We have a complete listing of hot hors d'oeuvres to compliment your package.

Additional Hors d'oeuvres

Customize your event with a large selection of appetizer either stationed or passed

Stuffed Mushrooms, Swedish Meatballs Sweet Chili Meatball, Chicken Wing Dips, Bacon Wrapped Scallops, Spinach Artichoke Dip, Baked Brie With Raspberries, Mozzarella Caprese, Shrimp Cocktail,

^{*}Some dishes will not travel well

Catering By The Valley

Full Service Package

A complete self-serve coffee and tea station will be set up with dinner and remain one hour after dessert is served. This skirted, fully decorated table will include coffee, decaf, assorted teas, hot chocolate, and a variety of flavored creamers and sugars.

Family-style chef or Caesar salad will be served to your guests.

Baskets of fresh baked rolls or loaves of bread with regular, honey or cinnamon butter will be served to every table.

Water service at each table will be available for all guests during the dinner hour.

Linen and black skirting with be provided for the buffet line, coffee station and hors d'oeuvres table.

Cutting, serving, and wrapping of your cake.

All service performed by uniformed workers.

A \$245 service fee will be added to your bill for our full-service package which includes the above listed items.

Terms and Conditions

All functions must be booked with a \$500 deposit. Guaranteed count and menu must be placed 14 days prior to function.

This is a guaranteed count for which you will be charged even if fewer guest attend.

18% gratuity and 8¾ % sales tax will be added to your bill.

There will be a \$200 charge added to all events that are outdoors, or do not have kitchen cleaning access.

\$275 Fee Venue for one day set up. Covered area must be provided to catering staff for outside events.

A travel charge will be added to any event over 30 minutes from our catering kitchen.

All prices quoted are based on normal serving times. If your function is scheduled to begin and is *delayed*, we may add to your bill a charge to cover the extra expenses.

Payment is expected in full 24 hours before function begins.

MasterCard and Visa accepted.

*****Late Night Coffee and Dessert Stations Available

****Tear Down Service Available

***Family Style Available
***Plated Dinners Options

Print Date 11/1/23
Prices subject to change without prior notice.

Catering By The Valley



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