

Classical Package \$10.95

Oven Baked Chicken
Swedish Meatballs
Sliced Turkey in Gravy
Virginia Baked Ham
Roast Beef in Au Jus
Stuffed Shells
Grilled Chicken
(Italian, Honey BBQ, or Lemon Pepper)
Italian Sausage with Peppers and Onions

Traditional Package \$11.95

Grilled Chicken Parmesan
Steak Rolls with Stuffing
Fried Chicken
Grilled Pork Tenderloin
BBQ Chicken Pieces
Turkey Rolls with Stuffing
Honey Grilled Pork Chop
Pulled Pork

Deluxe Package \$13.95

Sliced Loin of Pork
Sage Stuffed Chicken Breast
Sirloin Steak Tips with Mushrooms
Breaded Pork Chop
Herb Crusted Chicken
Hand-stuffed Pork Chop
Handmade Chicken Cordon Bleu
Sliced Prime Rib

All dinner packages come with your choice of two entrees, two side dishes and two vegetables.

Sides Dishes Available

Mashed Potatoes with Gravy
Garlic Herb Mashed Potatoes
Bacon Cheddar Mashed Potatoes
Glorified Mashed Potatoes
Oven Roasted Potatoes
Roasted Salt Potatoes
Parsley Potatoes
Country Stuffing
Three Cheese Baked Ziti
Lazy Man Pierogi
Broccoli Alfredo
Cheese Tortellini in sauce
Cheese Ravioli
Broccoli, Rice, and Cheese
Fruit Salad

Vegetables

Prince Edward Melody
Garlic Green Beans
California Blend
Harvest Blend
Honey Glazed Carrots
Buttered Green Beans
Buttered Sugar Corn
Broccoli and Cauliflower
with Cheese Sauce
Lemon Pepper Cauliflower
New England Style Baked Beans

Premium Services Available

Carving Station
Passed Hors d'oeuvres
Bartender Service
Linen Tablecloths and Napkin Service
Full China Service

Full Hors d'oeuvre Station

Our elegant station comes with a bountiful arrangement of vegetables, fruits, cheeses and crackers.

This table includes:

Six domestic cheeses, a variety of specialty meats and American Classic crackers

A wide selection of fresh fruit of the season will be served complimented with a crème fruit dip

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

Marbled rye bread with dip and salsa and tortilla chips

| | |
|----------------|----------|
| 225-300 Guests | \$425.00 |
| 175-225 Guests | \$375.00 |
| 125-175 Guests | \$325.00 |

Weddings of less than 125 can order trays of hors d'oeuvres.

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

Hors d'oeuvres that are left over will be trayed and available for service later in the evening.

Full Service Package

A complete coffee and tea station will be set up one hour before dinner and remain one hour after dessert is served.

This skirted, fully decorated table will include coffee, decaf, assorted teas 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 with honey butter will be served to every table.

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

The buffet table will be covered and black skirting with coordinating colors and decorations.

Cutting and serving of your cake.

All service performed by uniformed workers.

A \$185 service fee will be added to your bill for our full service package.

Terms and Conditions

All functions must be booked with a \$500 deposit. Guaranteed count and menu must be placed 7 days prior to function.

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

We will prepare 5% above the quoted figure to allow for extras.

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

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.

Print Date 02/12/14

Catering By The Valley



P.O. Box 15
Holland, NY 14080
www.cateringbythevalley.com

(716) 537-9361