

Classical Package \$11.95

Oven Baked Chicken
 Swedish Meatballs
 Meatballs in Marinara Sauce
 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 \$13.95

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

Deluxe Package 15.95

Artichoke Spinach Chicken
 Herb Crusted Chicken Breast
 Stuffed Chicken Breast
 Handmade Chicken Cordon Bleu
 Sliced Loin of Pork
 Sirloin Steak Tips with Mushrooms
 Grilled Pork Tenderloin
 Breaded Pork Chop
 Hand-stuffed Pork Chop

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

Side Dishes Available

Mashed Potatoes with Gravy
 Garlic Herb Mashed Potatoes
 Bacon Cheddar Mashed Potatoes
 Glorified Mashed Potatoes
 Oven Roasted Potatoes with Carrots
 Roasted Salt Potatoes
 Garlic Herb Roasted Potato
 Parsley Potatoes
 Parmesan Potato
 Country Stuffing
 Three Cheese Baked Ziti
 Broccoli Alfredo
 Cheese Tortellini in Sauce
 Cheese Ravioli
 Fruit Salad

Vegetables

Prince Edward Beans
 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
 Passed Hors d'oeuvres
 Bartender Service
 Linen Tablecloths and Napkin Service
 Full China Service
 Sliced Prime Rib

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

225-300 Guests \$625.00

175-225 Guests \$495.00

125-175 Guests \$375.00

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

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

Catering by the Valley

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, 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 with honey or cinnamon butter will be served to every table.

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

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

Cutting, serving, and wrapping 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.

15% 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 04/30/17

Catering By The Valley



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