Classical Package \$14.95

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 Valley Italian Chicken Honey BBQ Grilled Chicken Breast Italian Sausage with Peppers and Onions

Traditional Package \$16.95

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

Deluxe Package \$19.95

Artichoke Spinach Crusted Chicken Breaded Pork Chop Hand Stuffed Chicken Breast Handmade Chicken Cordon Bleu Sirloin Steak Tips with Mushrooms Grilled Pork Tenderloin Herb Crusted Chicken Breast 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 C Potato Country Stuffing Three Cheese Baked Penne Broccoli Alfredo Cheese Tortellini in Sauce Cheese Ravioli

Vegetables

Prince Edward Beans Buttered Green 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 Hors d'oeuvre Station Bartender Service Linen Tablecloths & 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\$695.00175-225 Guests\$575.00125-175 Guests\$495.00

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 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.

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.

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.

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

****Tear Down Service Available

Catering By The Valley



P.O. Box 15 Holland, NY 14080 www.cateringbythevalley.com (716) 537-9361

Print Date 04/19/2021 Prices subject to change without prior notice.