CATERING MENU

Please allow one week notice when ordering Catering Menu Items.
If you have a special item request - we will try to accommodate! Just ask!
This menu is for IN-HOUSE or OFF-SITE CATERING

SNACKS

- Cheese & Cracker Tray (16-20 people) $70
- Mixed cheese with pepperoni and crackers
- Veggie Tray (35-40 people) $60
- Mixed medley of fresh vegetables with ranch dipping sauce
- Fruit Tray (40-50 people) $100
- Cantaloupe, pineapple, watermelon, grapes & strawberries
- Stuffed Mushrooms (40 pieces) $80
  Italian or Alexander stuffing
- Artichoke French (40 pieces) $80
  Served in a lemon sherry butter sauce
- Chicken Wings (50 pieces) $65
  Your choice of wing sauce served with bleu cheese & celery
- Boneless Chicken Buffalo Bites (40-50 people) $85
  Your choice of wing sauce served with bleu cheese & celery
- Bruschetta (40 pieces) $60
  Topped with balsamic glaze
- Spinach & Artichoke Dip (35-45 people) $75
  Served with warm pita chips

MAIN DISH

- Pulled Pork (40-50 people) $100
  Slow roasted pork served with slider rolls
- Sub or Wrap Tray (28 pieces) $65
- Ham and turkey with lettuce, tomato, cheese and roasted red pepper aioli
- Chicken Salad Sandwiches (28 pieces) $70
- Classic chicken salad with your choice of pita bread or croissants
- Italian Sausage (35-40 people) $85
  Chucks of Italian sausage with peppers & onions
- Baked Penne Pasta (40-50 people) $95
  Choice of marinara sauce with baked mozzarella. Alfredo sauce or blush vodka cream sauce.
- Chicken French (50 pieces) $150
  Flaherty’s favorite, served in a lemon sherry butter sauce
- Chicken Marsala (50 pieces) $150
  Served in a mushroom artichoke marsala wine sauce
- Chicken Parmesan (50 pieces) $150
  Breaded chicken topped with marinara sauce and mozzarella cheese
- Mac & Cheese (40-50 people) $90
  Smoked gouda and cheddar cheese sauce with pasta shells
- Swedish Meatballs (30-40 people) $70
  Sweet meatballs served in a creamy beef gravy sauce
- Shaved Roast Beef (35-40 people) $140
  CAB beef shaved thin and served in our au jus with slider rolls & horseradish cream sauce

COLD SALADS

- Tossed Salad (20-30 people) $70
  Mixed greens with tomato, cucumber and 2 choices of dressing
- Tossed Caesar Salad (20-30 people) $70
  Romaine lettuce, aslago cheese and croutons tossed in Caesar dressing
- Macaroni Salad (50 pieces) $55
- Cole Slaw (20-30 people) $55
- Potato Salad (20-30 people) $55
- Tuscan Pasta Salad (20-30 people) $65
  Bow-tie pasta tossed in a tuscan dressing with fresh basil, tomatoes and mozzarella cheese

WARM SIDES

- Steamed Rice (40-45 people) $60
- Oven Roasted Potatoes (35-45 people) $70
  Seasoned with herbs, salt & pepper and fresh rosemary
- Salt Potatoes (35-45 people) $70
  Served with melted butter
- Mashed Potatoes (35-45 people) $70
- Garlic mashed potatoes
- Greens & Beans (35-45 people) $75
  Escarole sautéed with white beans and Italian sausage topped with asiago cheese
- Seasoned Green Beans (35-45 people) $85
  Green beans steamed and tossed with butter, parmesan cheese and slivered almonds
- Dinner Rolls (1 doz) $8

BEVERAGES

Open Bar
Cost per drink
At cost per drink with option to limit drinks or set a limit for open bar timing
Soft Drinks
Cost per drink
Pepsi soft drinks, coffee, tea and iced tea at cost per drink.

DESSERTS

- Brownie Tray (36 pieces) $55
- Cookie Tray (100 tea cookies) $85