

CATERING MENU



Salads

Specialty Salads \$59.99 10" bowl for 10-12 p

Greek - Romaine lettuce with mixed peppers, cucumbers, tossed with feta cheese and dressed with black olives and a touch of oregano

Caesar - classic romaine with toasted and seasoned croutons, fresh shaved Parmesan cheese and dressed with a light Caesar dressing.

Cobb - chopped greens, tomato, crisp bacon, grilled chicken breast, hard boiled eggs, avocado, chives, crumbled blue cheese and red wine vinaigrette dressing.

Hearty Salads by pound, min 3 lbs.

Oriental Salad - Mesclun tossed with mandarin oranges, cranberries and almonds \$9.99

Mozzarella Tomato - Fresh Mozzarella and tomato, sliced with fresh basil and balsamic glaze \$9.99

Mozzarella Avocado - Fresh Mozzarella and avocado, lemon juice, olive oil, salt and pepper \$9.99

String Bean Salad - sautéed string beans with roasted garlic and almond slivers \$7.99

Beet Salad - sliced beets, red onions and goat cheese with balsamic dressing \$9.99

Mango Quinoa - mango, cucumber, sweet corn, cherry tomato, chives, lemon juice, salt & pepper \$9.99

Chicken Waldorf - chicken breast with chopped grapes, apples, and walnuts \$9.99

Coleslaw - classic recipe of shredded cabbage with carrots and mayonnaise \$7.99

Macaroni Salad - elbow pasta with diced peppers; mixed lightly with mayonnaise \$7.99

Egg Salad - farm fresh eggs, hard boiled, chopped, seasoned and dressed in mayo \$7.99

Mediterranean Pasta - penne, bell pepper, zucchini, cherry tomato, scallion, olives, parmesan and mozzarella pearls \$8.99

Cranberry Goat Cheese - mixed green, red onion, dried cranberry, walnuts, goat cheese and balsamic \$9.99

Pasta Primavera - bowtie pasta with fresh vegetables \$7.99

Roasted Brussel Sprouts - carrots, olive oil, salt and pepper \$8.99

Butternut Squash - roasted butternut squash, honey, cinamon, brown sugar \$7.99

Sautéed Spinach - with garlic and olive oil \$9.99

Sautéed Broccoli Rabe - with garlic and olive oil \$9.99

Sandwiches

Royal Sandwich or Wrap Platter

small (6-8p) \$64.99 med (10-12 p) \$89.99 large (14-18 p) \$129.99

A selection of premium cold cuts: ham, honey turkey, roast beef, corned beef, pastrami, salami, roasted and grilled chicken, tuna, chicken salad, grilled vegetables served on wraps, pita or gourmet breads. Mayonnaise, mustard, and honey mustard on the side.

Paninni Platter small (6-8p) \$64.99 med (10-12 p) \$89.99

Hot grilled sandwiches on European flat bread, assorted or choice of:

Vegetarian - assorted grilled vegetables with fresh mozzarella.

Tuna - fresh made, shredded tuna with chopped celery.

Italian - grilled chicken roasted peppers, fresh mozzarella and pesto sauce.

Capri - smoked turkey, pepperoni, provolone cheese, spinach, cherry peppers and balsamic vinaigrette.

Cheese Lover - cheddar, mozzarella, and swiss cheese with roasted peppers and tomato topped with a house dressing.

Hero by the Foot \$20.99 per ft., 3 or 6 ft. (4 servings per ft.)

Old World Style - turkey, ham, mortadella, soppressata, prosciutto, and mozzarella cheese with mesclun and tomatoes.

American - pastrami, corned beef, chicken, roasted beef and American cheese.

Italian - genoa salami, prosciutto, mortadella, hot soppressata and provolone.

Chicken Caesar - grilled chicken breast with Parmesan cheese, crisp romaine lettuce and plum tomatoes, topped with our fresh Caesar dressing.

Vegetarian - raw vegetables: carrots, zucchini, squash, cucumber, avocado, alfalfa sprouts, mesclun and tomato with Italian reggiano Parmesan cheese.

Melanzane - grilled vegetables: eggplant, zucchini, squash, red, yellow, green peppers, topped with our special house dressing and a touch of Parmesan cheese.

Pasta

Penne alla Vodka - made with our very own vodka sauce, and topped with diced fresh mozzarella \$54.99 Half Tray \$99.99 Full Tray

Shrimp Primavera - Penne tossed with peppers, onions, mushrooms in a bold arrabiata sauce. \$65.99 Half Tray \$99.99 Full Tray

Baked Ziti - oven baked until golden brown, with mozzarella and ricotta cheese \$49.99 Half Tray \$79.99 Full Tray

Baked Manicotti - pasta tubes filled with seasoned ricotta cheese and topped with homemade marinara sauce. \$41.99 Half Tray (12pc) \$74.99 Full Tray (24pc)

Baked Stuffed Shells - filled with seasoned ricotta cheese and topped with homemade marinara sauce and mozzarella cheese. \$44.99 Half Tray (15pc) \$69.99 Large (30pc)

Lasagna - layered pasta, marinara sauce mozzarella, and your choice of top sirloin beef or mixed vegetables. \$59.99 Half Tray \$99.99 Full Tray

Orecchiette - made with broccoli rabe, homemade Italian pork sausage, Parmesan cheese, garlic and oil. \$59.99 Half Tray \$94.99 Full Tray

Rigatoni Bolognese - chunky homemade marinara sauce with top sirloin beef \$49.99 Half Tray \$79.99 Full Tray

Marine Alfredo - Sauteed shrimp and scallops tossed with creamy fettucini alfredo. \$72.99 Half Tray \$109.99 Full Tray

Sushi

Maki Platter - Large(126pcs) \$114.99 Medium (88pcs)\$79.99 Small (56pcs) \$59.99

A beautifully displayed platter containing:

California, Spicy Tuna, Avocado, Salmon Avocado, and Tuna Avocado rolls.

California Vegetable Platter

- Large(126pcs) \$104.99 Medium (88pcs)\$79.99 Small (56pcs) \$64.99

A stunning display of California, Vegetable, Avocado, Avocado Cucumber, and avocado cucumber carrot rolls.

Sushi and Roll Platter

- Large(22pcs sushi, 80 pcs rolls) \$115.99 Medium (14pcs sushi, 60pcs rolls)\$79.99
Small (8 pcs sushi, 40pcs rolls) \$55.99

A crowd pleasing selection of Salmon, Tuna, Shrimp and Eel Sushi with California, Avocado and Salmon Avocado rolls.

Sushi-Sashimi Platter

- Large (24pcs sushi, 40 pcs rolls, 32pcs sashimi) \$114.99
Medium (sushi 14pcs, 24 pcs rolls, 20pcs sashimi) \$79.99
Small (8 pcs sushi, 16 pcs rolls, 16pcs sashimi) \$59.99

A mouth watering assortment of Salmon and Tuna sashimi with Salmon, Tuna, Eel and Shrimp Sushi.

Brown Rice Platter

- Medium (80pcs)\$79.99 Small (48pcs) \$59.99

A very special array of California, Spicy Tuna, Avocado, Salmon Avocado, Tuna Avocado and Spicy Crab rolls.

Entrées

Vegetables

Eggplant Rollatini - with ricotta, marinara and patesan cheese

Half Tray \$39.99 Full Tray \$64.99

Eggplant Parmesan - marinara sauce and fresh mozzarella.

Half Tray \$39.99 - Full Tray \$64.99

Teriyaki Tofu - sautéed with broccoli and carrots

Half Tray \$39.99 - Full Tray \$64.99

Poultry

All Natural Rotisserie Chicken - marinated w/ rosemary, oregano, parsley, garlic & oil

Half Tray \$39.99 Full Tray \$69.99

Fried Chicken - battered and fried legs and thighs

Half Tray 16 pcs - \$39.99 Full Tray 32 pcs - \$64.99

Breaded Chicken Cutlets Half Tray, 10-12 pcs \$59.99

Chicken Franchise - in fine homemade lemon sauce with capers

Half Tray, 10-12 pcs \$49.99

Chicken Marsala - decadent marsala wine sauce with mushrooms

Half Tray, 10-12 pcs \$49.99

Chicken Parmesan - marinara sauce and fresh mozzarella.

Half Tray (8-10 p) \$54.99 - Full Tray (16-18) \$89.99

Chicken Teriyaki - battered chicken strips in a homemade teriyaki sauce.

Half Tray (10-12p) \$34.99 - Full Tray (18-22p) \$64.99

Buffalo Wings - Hot and Spicy, Teriyaki or Barbecue with bleu cheese dressing.

Half Tray (4 Dz. wings) \$59.99

Chicken Rollatini - 3 choices Half Tray \$69.99 serves 14-18 ppl

1) - mixed vegetables with swiss cheese 2) - mozzarella and roasted pepper.

3) - asparagus and mozzarella

Oven Roasted Turkey Breast - Herbs de provence and homemade gravy.

Half Tray \$69.99 Full Tray \$110.99

Roasted Duck - in an orange ginger glaze

Half Tray \$69.99 Full Tray \$110.99

Pork

Roasted Pork - classic slow-roasted pork, moist and succulent.; seasoned and sliced, with caramelized onions. Half Tray (6-8p) \$59.99

Barbecue Pulled Pork - our version of this classic slow roasted pork, lathered in sweet and smooth homemade barbecue sauce. Half Tray (6-8p) \$59.99

Baby Back Ribs - two racks of our most divine ribs racks with our homemade barbecue sauce. (6-8p) \$59.99

Italian Sausage & Peppers - homemade pork sausage, sautéed with peppers and onions. Half Tray (10-12p) \$59.99 Full Tray (16-19p) \$89.99

Pork Chops (8 to 10 pcs per half tray)

-Baked with herbs and spices. Half Tray \$54.99

-Breaded with seasoned Italian-style homemade breadcrumbs. Half Tray \$39.99

-Stuffed with mixed vegetables, broccoli and cheddar cheese, or Italian bread crumb stuffing. Half Tray \$59.99

Fish

Atlantic Salmon Fillet (Serves 7-9) \$129.99 **Wild Salamon Fillet** (Serves 7-9) \$199.99

Choice of preparation

Stuffed - w/mixed vegetables, spinach and feta or mushrooms and mozzarella

Baked - w/ white wine, fresh herbs, paprika, and garlic.

Sauteed - w/salt, pepper, fresh herbs, red wine sauce.

Whole Atlantic Poached Salmon (Serves 8-10) \$109.99

Tilapia Rollatini - (8 Servings) \$79.99 -made with mixed vegetables including asparagus and roasted peppers

Beef

Brisket - prepared Italian style, tomatoes and fresh herbs, tyme, majoram, rosemary, fennel, garlic, onion, and bay leaves Half Tray (10-12p) \$89.99

Meatballs - moist and succulent, marinaria sauce
Half Tray (8-10p) 69.99 Full Tray (16-18) \$110.99

Side Dishes

Rice - \$29.99 half tray \$54.99 full tray

White Rice - plain long grain rice

Yellow Rice - long grain Spanish rice

Vegetable Rice - with rice with dice mixed vegetables

Paella w/ Meat (Sausage, Chicken or Ham) or **Seafood** (Shrimp or Mussels) additional \$4.99

Potatoes - \$39.99 half tray \$59.99 full tray

Mashed - available plain, garlic, parmesan, Chipotle flavored or Sweet Potato

Roasted Potatoes with parsley

Cebollana - made with a cream sauce, onions and mozzarella cheese

Gratin - slow cooked in a gruyere cream sauce

Large Hors d'oeuvre - \$44.99 half tray \$59.99 full tray

Potato Pancakes - prepared with mixed peppers, onion, parsley. *(contains dairy)*

Zucchini Pancakes - prepared with carrots, feta, dill and parley. *(contains dairy)*

Falafel - prepared with chickpeas, celery, cilantro, parsley and dill. half tray \$29.99

Spinach Pie - Filo pastry filled with chopped spinach and feta, in a spiral design

Accompaniments - \$49.99 half tray \$79.99 full tray

Mac 'n' cheese - elbow macaroni with creamy cheddar cheese baked to golden brown

Mixed Vegetables - steamed or sauteed with garlic & oil

String beans and Carrots - sauteed with fresh herbs and olive oil

Broccoli and Cauliflower - steamed or sauteed with garlic oil

Broccoli rabe - sauteed in garlic & fresh herbs

Baked Asparagus - with Italian bread crumb & Parmesan cheese

Asparagus - sauteed with garlic & olive oil

Stuffed Mushrooms - made with spinach, fresh mozzarella and cheddar cheese

Sauteed Spinach - with roasted garlic and olive oil

Mediterranean Cauliflower - baked with Mediterranean spices

Escarole - with white bean and sweet Italian sausage

Fried Eggplant - made with seasoned Italian bread crumb.

Eggplant Tower - layers of fried sliced eggplant, tomatoes, fresh mozzarella, basil and balsamic glaze.

Caprese - Fresh mozzarella, stem tomato slices, basil with olive oil and balsamic glaze

Stuffed Mushrooms - Portobello mushrooms with sauteed spinach, cheddar, mozzarella and Parmesan cheese.

Creamed Spinach - flavored with sautéed onion, garlic and parmesan cheese

Baked Cauliflower - mozzarella, cheddar, eggs, flour and minced peppers

Baked Broccoli - mozzarella, cheddar, eggs, flour and minced peppers

Event Platters

Fruit Platter

A selection of seasonal fresh fruits, beautifully arranged and decorated with fresh berries.

Small (6-8p): \$34.99 Medium (10-14p): \$59.99 Large (16-20): \$84.99

Dessert Platter

An assortment of brownie squares and fruit bars combined with an assortment of delicious cookies garnished with fresh fruit.

Small (6-8p): \$44.99 Medium (10-14): \$64.99 Large (16-20): \$89.99

Antipasto Platter

A selection of meats and cheeses, including prosciutto, salami, an assortment of hard cheeses, roasted red peppers, artichokes, sun-dried tomatoes, bite-size mozzarella in herbs and imported Mediterranean olives.

Ciabatta bread on the side.

Small (6-8p): \$59.99 Medium (10-15p): \$99.99 Large (16-20p): \$119.99

Crudite Platter

Selection of crisp seasonal vegetables beautifully arranged with your choice of blue cheese or ranch dip.

Small (6-8p): \$39.99 Medium (10-14p): \$69.99 Large (16-20p): \$109.99

*Flatware and paper goods \$2 per person

Cold Cut Platter

A delicious combination of sliced turkey, ham, roasted beef, pastrami, prosciutto, along with provolone, swiss, American, and Muenster cheese.

Served with sliced breads or rolls, lettuce, tomatoes and dressing.

Small (6-8p): \$64.99 Medium (10-14p): \$99.99 Large (16-20p): \$139.99

Cheese Platter

Imported and domestic Brie, Asiago Fresco, Cheddar, Gouda, Blue and Manchego garnished with fresh fruits or our unique selection of imported olives. Served with gourmet crackers or sliced gourmet breads

Small (6-8p): \$59.99 Medium (10-14p): \$99.99 Large (16-20p): \$139.99

Shrimp Cocktail

Tail-on large shrimp served with cocktail sauce and lemon wedges.

Small (6-8p): \$54.99 Medium (10-14p): \$89.99 Large (16-20p): \$119.99

Mediterranean Platter

A combination of zucchini pancakes, hummus, stuffed grape leaves, baba ghanoush, cous cous and spinach pie. Garnished with olives and feta cheese, served with pita.

Small (6-8p): \$59.99 Medium (10-14p): \$84.99 Large (16-20p): \$119.99

* Add Mini chicken kebabs \$20



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Prices subject to change with out notice.

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OldWorldFoodMarket.com