

ASTORIA

Catering & Event Menu

*** All Prices Subject to Change ***

Cheese Boards

Boards are Accompanied with Quicos, Dried Cranberries, Dried Apricots, Seasonal Fresh Fruit, Quince Paste, Roasted Cashews & Choice of Baguette or Crackers.

| 3 Cheese Selection | | 5 Cheese Selection | | |
|--|--|---|--|-------------|
| Fromage d'Affinois, 3 Mo Manchego, Vintage Gouda | Serves 15-20 ... \$130 + Each Additional 5 People ... \$25 | Chevre, Fromager d'Affinois, 3 Mo Manchego, Taleggio, Dolce | Serves 15-20 ... \$130 + Each Additional 5 People ... \$30 | |
| Soft Cheese | Semi-Firm | Firm | Wine Rhined | Blue |
| | | | | |

Cured Meat Boards

Boards are Accompanied with Whole Grain Mustard, Cornichon, Quicos, Sweetie Drops & Choice of Baguette or Crackers

| 3 Meat Selection | | 5 Meat Selection | | |
|-------------------------------------|---|--|--|--|
| Salami, Chorizo, Rosemary Ham | Serves 15-20 ... \$95 + Each Additional 5 People ... \$25 | Salami, Chorizo, Coppa, Rosemary Ham, Prosciutto | Serves 15-20 ... \$115 + Each Additional 5 People ... \$30 | |

Combo Board

Boards are Accompanied with Seasonal Fresh Fruit, Dried Fruit, Roasted Cashews, Cornichons, Quicos, Whole Grain Mustard, & Choice of Baguette or Crackers

| | | |
|---|-------------------------------------|---|
| Fromager d, Affinois, 3 Month Manchego, Vintage Gouda | Salami, Chorizo, Rosemary Ham | Serves 10-15 ... \$140 + Each Additional 5 People ... \$50 |
|---|-------------------------------------|---|

Display Platters

Small 10-15 People, Medium 15-20 People, Large 20-25 People

| Fruit Platter | | Cocktail Shrimp | |
|---|---|--|--|
| A Chef-Selected Assortment of Seasonal Fruit Served with Greek Yogurt & Seasonal Accompaniments | Small ... \$60.00 Medium ... \$90.00 Large ... \$120.00 | Fresh Jumbo Shrimp with Cocktail Sauce | 20 Pieces ... \$120.00 40 Pieces ... \$240.00 |

Hors D'oeuvres – House Spreads

Small 10- 15 People ... \$35
 Medium 15-20 People ... \$55
 Large 20-25 People ... \$75

Served with Pita & Crudité

| Hummus bi Tahina | Tyrokafteri | Tzatziki |
|---|--|---|
| Chickpea Spread with Garlic, Lemon, Cumin, Tahini, Red Pepper, Parsley & EVOO. | Spicy Feta Spread with Cream Cheese, Feta, Roasted Red Pepper, Cayenne, Parsley, Lemon Juice & EVOO. | Spread with Yogurt, Sour Cream, Cucumbers, Salt & Garlic. |
| Buffalo Bleu Cheese | Rosemary Lemon Feta | Olive Tapenade |
| Spread with Cream Cheese, Sour Cream, Mayo, Chicken, Moody Bleu Cheese, Paprika, Cayenne, Vinegar, Thyme, Salt & Pepper | Spread with Cream Cheese, Feta, Lemon Juice, Rosemary, Salt & Pepper | Spread with Kalamata Olives, Capers, Garlic, Lemon Juice & EVOO |

Hors D'oeuvres

| Chicken or Pork Souvlaki | | Spanakopita Triangles | |
|---|------------------|---|---------------|
| Marinated & Grilled Chicken or Pork Skewers with Lettuce, Tomato, Tzatziki & Pita | \$60.00/10 count | Phyllo Triangles Filled with Spinach & Feta | \$30/Dozen |
| Mini-Meatballs | | Mini-Dolmades | |
| In Marinara Sauce | \$36.00/Dozen | Grape Leaves Stuffed with Rice, Herbs, Lemon, Shallots & Garlic. Served with Tzatziki | \$36.00/Dozen |

| Salads | | | |
|---|------------------------|---|------------------------|
| Horiatiki | | Garden | |
| A Greek Salad with Freshly Chopped Tomatoes, Cucumbers, Bell Peppers, Kalamata Olives, Red Onion & Feta. Tossed in EVOO & Seasoned with Greek Oregano | \$45.00/10-15 servings | Mixed Greens with Tomato, Cucumber, Bell Pepper, Red Onion & Grated Parmesan. Served with Chef's Choice Dressing | \$45.00/10-15 servings |
| | \$70.00/15-20 servings | | \$70.00/15-20 servings |
| Greek Pasta | | Black-Eyed Peas & Garbanzo Beans | |
| Pasta Tossed with Tomatoes, Feta, Red Onion & Kalamata Olives. Dressed with Balsamic Vinaigrette | \$45.00/10-15 servings | A Salad of Chick Pea Confit, Black-Eyed Peas, Red Onion, Sundried Tomatoes, Parsley, Dill, Arugula & Green Onion. Topped with Tzatziki & Feta | \$45.00/10-15 servings |
| | \$70.00/15-20 servings | | \$70.00/15-20 servings |

| Petit Sandwiches | | | |
|---|------------------|--|------------------|
| Mini-Gyros | | Chicken Salad | |
| Thinly Sliced Gyro Meat with Lettuce, Tomatoes & Onion (On the Side) Served with Mini Pita & Tzatziki | \$70.00/10 count | Roasted & Pulled Whole Chicken Tossed with Tarragon, Aioli, Dijon Mustard, Parsley, Green Onion, Red Onion, Celery & Garlic. Served on Mini Pita | \$65.00/10 count |
| Ham & Cheese | | Italian Baguette | |
| Rosemary Ham & Chef's Choice of Cheese with Lettuce on Baguette. Sliced in Two-Inch Servings | \$50.00/10 count | Thinly Slice Prosciutto di Parma, Pepperoni & Soppressata Layered on Baguette with Tomato, Red Onion, Provolone Cheese, Red Wine Vinegar & EVOO. Sliced in Two-Inch Servings | \$50.00/10 count |
| Seasonal Vegetable | | Tuna Salad | |
| Seasonal Vegetables on Mini Pita with Fresh Mozzarella & Balsamic Glaze | \$50.00/10 count | Ortiz Spanish Tuna Tossed with Sahlots, Garlic, Herbs, Capers, Lemon & Aioli. Served on Mini Pita with Caciocavallo Cheese & Arugula. | \$65.00/10 count |

| Pizza | | | |
|--|-------------|---|-------------|
| Margherita | | Quattro Formaggi | |
| Herb-Roasted Tomatoes, Fresh Mozzarella & Basil | ... \$40.00 | Red Sauce, Mozzarella, Pecorino Romano, & Caciocavallo Aged Provolone | ... \$40.00 |
| Funghi | | Salame Piccante | |
| Red Sauce, Shredded Mozzarella & Wild Mushrooms | ... \$45.00 | Red Sauce, Shredded Mozzarella & Molinari Pepperoni | ... \$50.00 |
| Prosciutto Crudo e Rucola | | Pizza con Salsiccia | |
| Fresh Mozzarella, Wild Arugula & Prosciutto di Parma | ... \$50.00 | House Made Italian Style Iberico de Bellota Sausage, Mozzarella & Fresh Herbs | ... \$50.00 |

| Entrées | | | |
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| Proteins are 4 oz. Portions | | | |
| Chicken Marsala | | Baked Fish Santorini | |
| All- Natural Chicken Breasts Sauteed and Served with a Mushroom, Marsala & Sherry Sauce | Serving ... \$11.00 | Chef's Fresh Fish of the Day with a Sauté of Herb-Tomatoes, Shallots, Garlic & Capers | Serving ... \$13.00 |
| Baked Salmon | | Pork Roast | |
| | Serving ... \$15.00 | | Serving ... \$11.00 |
| Pepper-Crusted Beef Brisket | | Veal, Lamb & Ricotta Meatballs | |
| Certified Angus Beef Brisket Layered with Pink, Black & White Peppercorns then Slow Roasted for 48 Hours | Serving ... \$14.00 | Pan-Fried Veal & Lamb Meatballs Blended with Ricotta Cheese, Garlic & Parsley | Dozen ... \$60.00 |
| Ohio City Pasta 4-Cheese Ravioli | | Stuffed Cabbage | |
| In Marinara. | 20 Servings ... \$100.00 One Serving = 3 Pieces | | 20 Servings ... \$120.00 |
| Pastitiso | | Moussaka | |
| Baked Pasta with Layers of Penne, Beef, Bechamel & Parmesan | 20 Servings ... \$120.00 | A Greek Baked Dish with Layers of Eggplant, Potatoes, Beef, Parmesan & Bechamel | 20 Servings ... \$120.00 |
| Eggplant Parmesan | | Pasta Prima Vera | |
| | 20 Servings ... \$120.00 | Chef's Choice Pasta Tossed with Seasonal Vegetables, Seasonings & EVOO | 20 Servings ... \$100.00 |

| Sides | | |
|--|---|--|
| Four-Cheese Macaroni \$50.00/10 servings | Pasta Aglio e Olio \$60.00/10 servings | Pasta with Marinara \$40.00/10 servings |
| Orzo \$40.00/10 servings | Herbed Rice \$50.00/10 servings | Crispy Fingerling Potatoes \$50.00/10 servings |
| Mashed Fingerling Potatoes \$60.00/10 servings | Seasonal Vegetables \$50.00/10 servings | |

| Desserts | |
|--|---|
| Tiramisu \$108.00/24 count | House Made Baklava \$48.00/12 count \$96.00/24 count |
| Limoncello Mascarpone Cake \$108.00/24 count | Flourless Chocolate Cake \$100.00/14 count |

| Drink Format | |
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| Open Bar Our Servers Take Orders & Run a Tab That is Added to the Food Bill at the End of the Event | Wine & Beer House Wine at \$25.00/Bottle, Stella & House IPA at \$6/Pour. Bottles & Pours are Counted at the End of the Event & Charged Accordingly |
| Wine, Beer & Well Drinks House Wine, Beer & Well Drinks are charged at a Blended Rate of \$8.00/Drink. Drinks are Counted at the End of the Event | Drink Tickets 1-4 Drink Tickets are Given to Each Guest as They Arrive. Tickets are Counted at the Event and Charged Accordingly. Charge per Ticket Depends on the Drink Format. |
| Cash Bar Our Servers Take Orders & Run Tabs. Guests are Responsible for Their Own Tab. | |

Questions?
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