



C A F É A N D C A T E R E R S

Sandwiches, Wraps and More

900 Port Washington Blvd

Port Washington, NY 11050

Tel: (516) 767-1813

www.portcafe.li.com

TESTIMONIALS

“Thank you for making our special day better than we dreamed it could be!”

- C. C., *Manhasset, N.Y.*

“Home cooked food every night...that’s why I shop here. It’s like having the selection of a restaurant in the comfort of my home. The catering is superb! The staff is warm and friendly and makes every party spectacular.”

- B.D., *Manhasset, N.Y.*

“Port Caterer’s has catered for us several times and we have always been very satisfied with the fantastic food and professional service! Plus we come to the store all the time because we love their prepared foods. We would definitely recommend Port Caterer’s to anyone who appreciates fine food and excellent service!”

- P, K., *Roslyn, N.Y.*

“We want to thank you for the outstanding effort you made on our behalf this holiday season. Each of our four occasions was handled magnificently by everyone at Port Caterer’s. With the advent of the December blizzard your staff managed to put everything together for our Sunday brunch a day early. Our day was a success due to your great planning, and a meal that was prepared and presented perfectly. New Years Eve’s filet mignon and lobster tails, accompanied by haricots verts and that fabulous applewood-smoked bacon salad, was fit for royalty. Hail to your chefs who cooked the meal to perfection with allowed us the opportunity to enjoy the evening with our guests. You continue to be ‘The Best of The Best’ and we thank you for doing the job with such care and professionalism. We look forward to many more occasions catered by the wonderful team at Port Caterer’s.”

- K. S., *Glen Cove, N.Y.*

“We have had two wonderful experiences with Port Caterer’s. What stands out is the quality of the food, the presentation and the flavor. It’s all wonderful- I never have to worry. What really impressed me were the questions and suggestions they made to complement our party. They also easily accommodated special dietary requests, including a food allergy. I have a caterer for life- and I love to cook!”

- D. S., *Oceanside, N.Y.*

“I come to Port Caterer’s because they cook better than I do! They use fresh ingredients and take the work out of preparing dinner for me. And it’s always delicious. I like Port Caterer’s specials, so it’s not always the same dishes, though we do have our family favorites. As far as catering services, the presentation is beautiful, the food is always delicious and is always prepared to my satisfaction. Plus, it’s always ready when I request it. I enjoy talking with everyone behind the counter. The staff is friendly and helpful and always makes me feel welcome when I come in.”

- L. S., *Old Brookville, N.Y.*

“Our special events wouldn’t be special without catering by Port Caterer’s! Without fail, guests at every event comment on the fine quality of the food and the beautiful presentation! The catering department is helpful in selecting just the right quantity and menu tailored for the purpose of each gathering. It is clear that they place a high value on customer service and satisfaction. The specialty food gem in the crown of our town is Port Caterer’s!”

- R. C., *Sea Cliff, N.Y.*

“Port Caterer’s managed to somehow even top itself this holiday season!!! After deciding to stay home at the last minute, you came through, as usual, and my holiday meals were wonderful. I was able to sit down, relax, and enjoy the time with my family with minimal time spent in the kitchen- you can’t ask for more than that.

Thanks again!”

- A. S., *Old Brookville, N.Y.*

Sandwiches & Wraps: Package A

(minimum 10 people, choice of 3)

SANDWICHES

Choice of Whole Wheat, 7-Grain, Pumpernickel, Baguette, Ciabatta or Focaccia.

Apple-Walnut Chicken Salad with Leaf Lettuce

Black Forest Ham & Imported Swiss with Dijon Mustard

Chicken Milanese with Cheddar, Sliced Tomato & Homemade Russian Dressing

Cuban with Roast Pork, Ham, Swiss, Sliced Pickle & Dijon Mustard

Roasted Turkey Breast & Muenster with Field Greens & Honey Mustard

Smoked Turkey Breast & Brie with Baby Spinach, Sliced Tomato & Honey Mustard

Grilled Chicken & Broccoli Rabe with Fresh Mozzarella

WRAPS

Marinated Grilled Chicken & Fresh Mozzarella with Fire Roasted Peppers & Leaf Lettuce

Oven-Roasted Turkey & Country Ham with Leaf Lettuce, Slice Tomato & Dijon Dressing

Julienne Vegetables & Gorgonzola with Baby Arugula

Balsamic Grilled Vegetables with Fresh Mozzarella & Sun-Dried Tomatoes

Lite Vegetable Tuna with Romaine Lettuce & Slice Tomato

Cracked Peppermill Turkey & Alpine Swiss with Lettuce, Tomato & Honey Mustard

Sliced Grilled Chicken & Goat Cheese with Julienne Vegetables & Mesclun Greens

SIDE SALADS (choose two):

Port Caterer's Greek with Romaine Hearts, Green Pepper, Onions, Cucumbers, Tomato, Olives & Feta

Classic Caesar with Romaine Hearts, Homemade Croutons & Shaved Parmigiano Reggiano

Mixed Greens with Baby Beets, Apricots & Goat Cheese

Port Caterer's Homemade Red Bliss Potato Salad with Bacon, Scallion & Dill

Pasta Supreme with Tri-color Spiral Pasta & Fresh Vegetables

Macaroni Salad with Diced Green Peppers & Tomato

Cole Slaw with Shredded Carrot

\$13.99 per person

Sandwiches & Wraps: Package B

(minimum 10 people, choice of 3)

SANDWICHES - *Choice of Whole Wheat, 7-Grain, Pumpernickel, Baguette, Ciabatta or Foccaccia.*

Chicken Waldorf Salad *with Sliced Green Apples, Grapes, Walnuts & Leaf Lettuce*

Fresh Roasted Turkey & Cranberry Relish *with Romaine Lettuce*

Marinated Grilled Chicken & Broccoli Rabe *with Fresh Mozzarella & Roasted Red Peppers*

Chicken Milanese & Fresh Mozzarella *with Roasted Red Peppers, Arugula & Pesto Aioli*

Rare Roast Beef & Cheddar *with Horseradish Sauce, Leaf Lettuce & Sliced Tomato*

Sliced Turkey, Brie & Apple on Croissant *with Romaine Lettuce & Cranberry Relish*

Honey Maple Turkey & Alpine Swiss *with Fire Roasted Peppers & Leaf Lettuce*

WRAPS

Cajun Grilled Chicken *with Julienne Vegetables & Leaf Lettuce*

Grilled Vegetables *with Sun-Dried Tomatoes, Romaine Lettuce & Balsamic Vinaigrette*

Chunky Chicken Salad & Crisp Applewood-Smoked Bacon *with Lettuce & Tomato*

Grilled Chicken Caesar *with Romaine Lettuce, Parmigiano & Caesar Dressing*

Eggplant Milanese *with Roasted Peppers, Sun-Dried Tomatoes & Leaf Lettuce*

Honey Turkey & Baby Swiss *with Red Leaf Lettuce, Tomato & Russian Dressing*

Oven-Roasted Turkey & Crisp Bacon *with Lettuce, Tomato & Russian Dressing*

Prosciutto di Parma & Fresh Mozzarella *with Roasted Red Pepper, Leaf Lettuce & Tomato*

SIDE SALADS (*choose two*):

Pasta Supreme *with Tri-color Spiral Pasta & Fresh Vegetables*

Not So Simple Greens *with Grape Tomatoes, Carrots & Seedless Cucumber*

Baby Spinach & Crisp Applewood-Smoked Bacon *with Red Onion & Sliced Mushrooms*

Orzo Salad *with Spinach, Shiitake Mushrooms & Sun-Dried Tomatoes*

Mesclun Salad *with Candied Walnuts, Crumbled Blue Cheese & Champagne Vinaigrette*

Tomato & Corn Salad *with Fresh Chopped Parsley & Olive Oil*

Cucumber Pineapple Salad *with Tomato & Sweet Chili Dressing*

Wheatberry & Barley Salad *with Almonds & Honey*

Vegetable Quinoa

\$14.99 per person

Sandwiches & Wraps: Package C

(minimum 10 people, choice of 3)

SANDWICHES *Choice of Whole Wheat, 7-Grain, Pumpernickel, Baguette, Ciabatta or Focaccia.*

Balsamic Grilled Chicken with Fresh Mozzarella & Roasted Peppers

Mango Salsa Grilled Shrimp with Juliene Vegetables

Cracked Peppermill Turkey & Alpine Swiss with Lettuce, Tomato & Honey Mustard

Black Forest Ham & Gruyère with Leaf Lettuce, Sliced Tomato & Honey Mustard

Imported Prosciutto & Fresh Mozzarella with Fire Roasted Peppers, Fresh Basil & Olive Oil

Teriyaki Glazed Flank Steak with Caramelized Onions, Melted Mozzarella & Baby Spinach

Lite Vegetable Chicken Salad with Romaine Lettuce & Sliced Tomato

WRAPS

Fresh Roasted Turkey with Romaine Lettuce, Tomato & Honey Mustard

Rare Roast Beef & Turkey with American Cheese, Leaf Lettuce, Tomato & Russian Dressing

Chicken Cutlet B.L.T. with Melted American Cheese & Russian Dressing

Balsamic Vegetable Tuna with Romaine Lettuce & Sliced Tomato

Home-cooked Roast Beef & Bacon with Melted Mozzarella, Lettuce, Tomato & BBQ Sauce

Waldorf Salad with Chicken, Sliced Green Apple, Walnuts, Grapes & Lettuce

Prosciutto di Parma & Fresh Mozzarella with Roasted Red Peppers, Lettuce & Tomato

Jumbo Shrimp Salad with Leaf Greens & Tomato

Balsamic Grilled Vegetables with Lettuce, Tomato & Basil Aioli

SIDE SALADS (choose two):

Farfalle Pasta with Artichoke Hearts, Zucchini, Red Peppers, Squash & Arugula Pesto Dressing

Mixed Greens with Tomato, Dried Cranberries, Pecans & Goat Cheese

Fresh Mozzarella & Tomato with Fresh Basil, Garlic & Olive Oil

Classic Caesar with Romaine Hearts, Homemade Croutons & Shaved Parmigiano Reggiano

Gorgonzola Salad with Field Green, Chopped Walnuts & Bermuda Onions

Tomato & Cucumber Salad with Fresh Herbs, Spices & Italian Vinaigrette

Chopped Salad with Carrots, Onions, Grape Tomatoes, Cucumbers & Balsamic Vinaigrette

\$19.99 per person (Includes: 2-liter Sodas & choice of Dessert: Homemade Cookie & Fudge Brownie Platter or Seasonal Fresh Fruit Salad)

Pasta & Paninis

(minimum 10 people, choice of 3)

PASTA

Bowtie Pasta with Broccoli Florets, Sautéed Garlic & Sun-Dried Tomatoes

Homemade Stuffed Shells with Ricotta in a Plum Tomato Sauce

Homemade Baked Macaroni & Cheese with Crispy Panko Crust

Penne alla Vodka with Sautéed Shallots & Fresh Basil in a Creamy Pink Sauce

Bowtie Pasta with Sun-Dried Tomatoes & Fresh Spinach in a White Wine & Garlic Sauce

Farfalle Primavera with Fresh Vegetables in a Light Garden Plum Tomato & Basil Sauce

Eggplant Rollatini with Ricotta, Mozzarella & Pomodoro Sauce

Baked Ziti with Seasoned Ricotta & Mozzarella in a Classic Tomato Sauce

Orecchiette with Shrimp & Scallops in a Pink Vodka Sauce with Sautéed Shallots

PANINIS

Caprese with Fresh Mozzarella, Provolone, Grilled Tomatoes & Fresh Basil

Roast Beef with Barbecue Sauce, Crispy Bacon & Cheddar

Grilled Chicken & Prosciutto di Parma with Fresh Mozzarella, Tomatoes & Balsamic Glaze

Grilled Vegetables with Arugula, Fresh Mozzarella & Balsamic Glaze

Grilled Flank Steak with Caramelized Onions, Fresh Mozzarella, Baby Spinach & Teriyaki Glaze

Grilled Shrimp B.L.T. with a Shallot Cream Sauce

Roast Beef & Monterey Jack with Tomato, Bermuda Onion & Horseradish Sauce

Honey Turkey with Cole Slaw, Swiss & Honey Mustard

SIDE SALADS (choose two):

Classic Caesar with Romaine Hearts, Homemade Croutons & Shaved Parmigiano Reggiano

Baby Spinach & Crisp Applewood-Smoked Bacon with Shallots

Mixed Greens with Tomato, Dried Cranberries, Pecans & Goat Cheese

Gorgonzola Salad with Field Greens & Chopped Walnuts

Tomato & Corn Salad with Olive Oil

Orzo Salad with Spinach, Shiitake Mushrooms & Sun-Dried Tomatoes

\$16 per person (Includes 2-liter Sodas)

Lunch Buffet *(choice of 2-3):*

Maple Bourbon Glazed Spiral Ham *with Fresh Pineapple*
Lasagna Florentine *with Fresh Spinach, Ricotta & Parmigiano Reggiano*
Orange Ginger Glazed Chicken Breast *with Orange Slices & Fresh Ginger*
Sliced Teriyaki Flank Steak *with Caramelized Onions*
Chicken Marsala *with Sliced Mushrooms in a Marsala Demiglaze*
Lemon-Lime Herb Chicken Breast *with a White Wine Sauce*
Eggplant Rollatini *stuffed with Fresh Mozzarella & Ricotta*
Chicken Francese *sautéed in White Wine, Lemon & Fresh Parsley*
Boneless Jimmi Ribs *in a Sesame Garlic Sauce*
Lasagna Bolognese *with Ricotta & Homemade Meat Sauce*
Balsamic Glazed Cedar Plank Salmon *over a bed of Lentils*
Port Caterer's Own Chicken Meatloaf *over Egg Noodles & Gravy*
Braised Brisket of Beef *with Horseradish Sauce*
Penne alla Vodka
Penne Caprese

VEGETABLES *(choose one):*

Julienne Vegetables *with Sesame Vinaigrette*
Haricots Verts *with Roasted Pistachios & Olive Oil*
Sautéed Spinach *with Garlic & Olive Oil*
Brussels Sprouts *with Bacon*
Roasted Broccoli & Cauliflower
Grilled Assorted Vegetables
Roasted Carrots, Parsnips & Pears
Creamed Spinach
Honey Roasted Beets

POTATOES, PASTAS & GRAINS *(choose one):*

Moroccan Couscous *with Rainbow Mixed Vegetables*
Wild Rice *with Dried Fruit & Spanish Almonds*
Asian Soba Noodles *with Julienne Vegetables*
Port Caterer's Yukon Gold Mashed Potatoes
Roasted Fingerling Potatoes
Rice Pilaf

Serves 10-12 \$350

Serves 20-25 \$595

Serves 30-35 \$750

Appetizers *(by the dozen):*

Poached Jumbo Shrimp Cocktail *with Cocktail Sauce & Lemon Wedges* **\$33**

Mini Maryland Crabcakes *with Homemade Red Pepper Remoulade* **\$27**

Honey Barbecue Buffalo Wings *with Celery, Carrots & Blue Cheese Dip* **\$12**

Cocktail Franks *in Puff Pastry with Honey Mustard* **\$15**

Antipasto Skewers *drizzled with Balsamic Vinaigrette* **\$17**

Chicken Satay *with Thai Peanut Dipping Sauce* **\$21**

Beef Satay *with Thai Peanut Dipping Sauce* **\$25**

Vegetable Spring Rolls *with Duck Sauce* **\$19**

Chicken Fingers *with Honey Mustard Dipping Sauce* **\$17**

Chicken & Cheese Quesadillas *with Sour Cream* **\$17**

Platters:

Vegetable Crudités *with Fresh Seasonal Vegetables & Spinach Aioli Dip, served in a basket*

Medium (serves 10-15) \$49

Large (serves 15-25) \$89

Homemade Lime Tortilla Chips & Pita Bread *with Guacamole, Hummus & Salsa*

Medium (serves 10-15) \$49

Large (serves 15-25) \$89

3-Cheese Plate *Prima Donna, Aged Gouda & Quebec 5-yr. Cheddar with Grapes, Dried Fruits & Crackers*
(serves up to 12) \$59

5-Cheese Platter *Prima Donna, Aged Gouda, Quebec 5-yr. Cheddar, Brie & Roquefort with Grapes, Dried Fruits & Crackers*
(serves up to 25) \$99

Baked Brie en Croûte *with Dried Cranberries & Almonds* *(serves 12-15) \$49*

Classic Italian Antipasto *Capicola Ham, Sopressata, Pepperoni, Provolone, Artichoke Hearts, Fresh Mozzarella, Roasted Red Peppers, Cauliflower, Green & Kalamata Olives*

Medium (serves 8-15) \$59

Large (serves 16-30) \$99

Desserts

FRUIT:

Seasonal Fresh Fruits *served in a basket with Edible Orchids*

Medium (serves 12-15) \$49 Large (serves 25-30) \$89

Hand-Dipped Chocolate Strawberries (seasonal)

Market Price

COOKIES & BARS:

Chocolate Chip & Oatmeal Raisin Cookies, Fudge Brownies

\$19 Dozen

Beverages

Boylan's, Stewart's, San Pellegrino, Perrier, Dr. Brown's, Teas' Tea, Coca-Cola, Diet Coca-Cola, Sprite, Diet
Sprite, Ginger Ale & Club Soda

\$2 per person

Paper Goods

Plates, Cups, Knives, Forks, Spoons & Napkins

\$2 per person

STAFFING & RENTALS

Port Caterer's can provide for any of your staffing needs, including waitstaff, bartenders, captains and chefs. Our catering professionals can also arrange for rentals of glassware, china, linens, tables and chairs, flowers, favors, tenting- whatever it takes to ensure your event is perfect. As well, we can assist with entertainment needs or choosing the ideal event location.

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All prices subject to change without notice. Applicable taxes apply.

GOURMET BREAKFAST PACKAGES

Continental

Old Fashioned Hand Rolled Mini-Bagels, Croissants, Homemade Muffins & Scones *with Jams, Jellies, Whipped Butter and Homemade Cream Cheeses: Plain, Vegetable & Scallion*

Seasonal Fresh Fruit

Freshly Squeezed Orange Juice & Cranberry Juice

\$9.99 per person (10-person min.)

Hearty Breakfast

Farm Fresh Scrambled Eggs

Crispy Applewood Smoked Bacon or Country Sausage

Port Caterer's Famous Home Fried Potatoes *with Bell Peppers & Onions*

Freshly Squeezed Orange Juice & Cranberry Juice

\$11.99 per person (10-person min.)

New York Classic

Hand Sliced Norwegian Smoked Salmon

Old Fashioned Hand Rolled Mini-Bagels

with Whipped Butter & Homemade Cream Cheeses: Plain, Vegetables & Scallion

and a Platter of Sliced Tomato, Red Onion & Cucumbers

Seasonal Fresh Fruit

Freshly Squeezed Orange Juice & Cranberry Juice

\$16.99 per person (10-person min.)

The Parisian

Thick-Sliced Challah French Toast

with Warm Maple Syrup & Whipped Butter

Applewood Smoked Bacon

Yogurt Parfait *Layers of Fresh Fruit & Vanilla Yogurt, Topped with Granola*

Freshly Squeezed Orange Juice & Cranberry Juice

\$15.99 per person (10-person min.)

Port Caterer's Colombian Supremo Coffee Service \$2.50 per person

Regular & Decaffeinated Colombian Coffees, Milk, Sugar & Sugar Substitutes