



PARTIES-TO-GO

Take Out Catering Menu

*“Because Your Event Deserves the
Quality of Food That We Have
Built Our Reputation On”*

Serving the Local Community Since 1978

5714 ALBANY POST RD. CORTLANDT MANOR, NY 10567
(914) 739-3900

Appetizers

Small serves 8-12 ppl

Large serves 18-22 ppl

sm. / lg.

Mozzarella Sticks – <i>with tomato sauce</i>	\$30 / 48
New Zealand Greenshell Mussels – <i>Marinara, Fradiavolo (spicy tomato Sauce), or garlic butter</i>	\$40 / 60
Meatballs – <i>Italian Style, Swedish Style, or Honey BBQ</i>	\$30 / 49
Chicken Fingers – <i>with a side of honey mustard or BBQ sauce</i>	\$35 / 60
Jalapeno Poppers – <i>with cream cheese filling</i>	\$40 / 65
Deviled Egg Platter – <i>48 pieces</i>	\$39
Potato Skins – <i>Stuffed with Bacon & Cheddar Cheese - 20 pcs</i>	\$30
Stuffed Clams – <i>Stuffed with our own “house recipe” crabmeat stuffing -24pcs</i>	\$48
Chicken Wings – <i>Buffalo style with celery and blue cheese dressing, or Barbeque style with carrot sticks (60 pieces)</i>	\$38
Shrimp cocktail – <i>Peel n’ eat with lemons and cocktail sauce – 5 lb. each 5 lb will serve 20-25 people</i>	\$59
JUMBO Shrimp Cocktail Platter – <i>We do all the work for these JUMBO shrimp They are already peeled and deveined for you. Comes with lemon wedges and cocktail sauce (5 lb.- approx 15 per pound)</i>	\$95

Salads and Platters

Small serves 8-12 ppl

Large serves 18-22 ppl

sm. / lg.

Tossed Salad – Comes With 2 Dressings of Your Choice <i>Mixed baby greens, Romaine, tomatoes, cucumbers, shredded carrots, red onions, and herb garlic croutons choose from Italian, Creamy Italian, French, Russian, Ranch, Blue Cheese, or Balsamic Vinaigrette</i>	\$20 / 35
Caesar Salad – <i>Crisp Romaine lettuce with herb garlic croutons and our special Caesar dressing</i>	\$20 / 35
Add Grilled Chicken to the tossed salad or Caesar salad	\$10 / 15 add'l
Fresh Mozzarella and Tomato Platter – <i>with a side of basil pesto sauce</i>	\$35 / 55
Fresh Fruit Platter – <i>A rainbow of seasonal fruits beautifully arranged on a platter</i>	\$35 / 50
Decorated Cheese Platter – <i>An artistic arrangement of sliced and cubed cheeses with fresh seedless grapes and crackers</i>	\$35 / 65
Fresh Vegetable Crudit� Platter – <i>Fresh broccoli florets, cauliflower florets, carrot sticks, cucumber sticks, celery sticks, and cherry tomatoes served with ranch dressing</i>	\$30 / 50
Grilled and Roasted Vegetable Platter – <i>Grilled yellow squash, grilled zucchini, grilled asparagus, grilled red onions, roasted peppers, and roasted mushrooms chilled and tossed with extra virgin olive oil, herbs and spices</i>	\$36 / 65
Bruschetta Platter – <i>Chopped fresh plum tomatoes marinated with fresh basil, minced garlic, extra virgin olive oil and spices. Served with Tuscan grilled bread</i>	\$35 / 55

Pastas – All pastas come in full trays and serve 18-22 people

Penne Ala Vodka - \$60

A traditional tomato cream sauce made with sautéed prosciutto, shallots and plum tomatoes

Penne with Sautéed Broccoli, Garlic, and Olive Oil - \$60

Baked Ziti - \$60

Baked with ricotta cheese, tomato sauce and melted mozzarella cheese

Tortellini Alfredo - \$70

Tortellini with a rich and creamy parmesan cream sauce

Penne Primavera - \$60

Sauteed mixed vegetables with sautéed garlic and olive oil or alfredo sauce

Spaghetti and Meatballs - \$60

Cheese Ravioli - \$65

With tomato sauce or pesto marinara sauce

Penne with Pesto Chicken - \$75

Julienne grilled chicken breasts, sautéed mushrooms, and cherry tomatoes, in a light basil pesto sauce

Baked Homestyle Macaroni & Cheese - \$60

Made from scratch the old fashioned way and topped with toasted bread crumbs

Baked Penne Rustico - \$75

Sauteed onions, mushrooms, sweet bell peppers and Italian sausage

tossed with penne pasta and marinara sauce - topped with melted mozzarella cheese

Chicken and Duck –

All chicken/duck dishes come in full trays and serve 18-22 people

Chicken Marsala – 30pcs – \$79.50

Sautéed with mushrooms in a rich marsala wine brown sauce

Chicken Franchise – 30pcs – \$79.50

Battered in egg and sautéed in a lemon butter sauce

Chicken Chardonnay – 30pcs – \$79.50

Sautéed with wild mushrooms and artichoke hearts in a chardonnay wine sauce

Chicken Picatta – 30pcs – \$79.50

Sautéed with a caper lemon butter sauce

Sherry Chicken – 30pcs – \$79.50

Sauteed with sweet bell peppers in a sherry wine sauce

Chicken Sorrentino – 15pcs – \$65

Sauteed chicken breasts layered with eggplant and mozzarella cheese in a rich white wine sauce

Chicken Parmigiana – 15 pcs - \$60

Roasted Chicken - \$55

Lightly seasoned with herbs and spices and roasted

BBQ Chicken - \$60

Roasted and glazed with our own tangy BBQ sauce

Chicken Cacciatore - \$70

Chunks of boneless white meat chicken breasts slowly cooked with tomatoes, mushrooms, onions, and bell peppers

Chicken Alfredo – \$70

Delicious strips of grilled chicken in a creamy alfredo sauce

Roasted Duckling – \$110 roasted, partially deboned, and butchered for ease of serving

Topped with your choice of classic l'orange sauce, cranberry/apple sauce, or sweet orange BBQ sauce

Beef, Veal and Pork

All of the following dishes come in full trays and serve 18-22 people

Beef and Broccoli – 92

Tender tips of beef and broccoli florets in an Asian style brown sauce

Pepper Steak- 92

Tender slices of steak prepared with sautéed peppers and onions in a brown sauce

Hot Roast Beef – 92

Thinly sliced roasted beef top round in your choice of a rich brown sauce or mushroom gravy

Our Signature Roast Prime Ribs of Beef Au Jus – Available pre-sliced or whole \$155 each

Although this may be presliced by us, we suggest carving just before serving to ensure the quality and juiciness of the meat. This roast is approximately 15 pounds and yields about 16 entrée size cuts or 35 thinner slices.

Comes with a generous amount of au jus on the side.

Veal and Peppers – 85

Slow braised cubes of veal with sweet bell peppers and onions in our own marinara sauce

Veal Burgundy – 85

Slow braised cubes of veal with mushrooms and thinly sliced onions in a rich red wine brown sauce

Veal Swiss – 85

Slow braised cubes of veal in a shallot red wine brown sauce finished with sour cream

Sausage and Peppers – 65

Roasted sweet Italian sausage with sautéed peppers and onions in tomato sauce

Roast Loin of Pork - 77

Roasted boneless pork loin served with a generous amount of flavorful pan gravy

Roast Harvest Loin of Pork - 87

Roasted boneless pork loin served atop a medley of sautéed apples and dried cranberries with rich pan gravy

Roast Pork a la Peche - 87

Roasted boneless pork loin topped with our peach glaze, roasted peaches and peach infused pan gravy

Orange BBQ Grilled Boneless Pork Chops – 87

Grilled tender boneless pork chops glazed with our own sweet orange BBQ sauce (40 pieces)

Grilled Boneless Pork Chops Pizziola - 87

Grilled tender boneless pork chops with a sauteed plum tomato, basil, garlic and white wine sauce (40 pieces)

Grilled Boneless Pork Chops Arrabiatta - 87

Grilled tender boneless pork chops with a spicy hot cherry pepper and white wine sauce (40 pieces)

Maple Mustard Glazed Sliced Ham - 60

Roasted whole, sliced and topped our maple mustard glaze

Seafood *Small serves 8-12 ppl / Large serves 18-22 ppl sm. / lg.*

Shrimp Scampi -

\$65 / 105

Bite size shrimp sauteed in our house made creamy garlic butter sauce

Cajun Shrimp -

\$65 / 105

Bite size shrimp sautéed with onions and sweet bell peppers in a Cajun spiced butter sauce

New Zealand Greenshell Mussels –

\$40 / 60

Marinara, Fradiavolo (spicy tomato Sauce), or Garlic Butter

*****For Quality Reasons, We Do Not Suggest Pre-Cooking and Holding of the Following Seafood Dishes. All of the Following Are Sold in Ready-to-Cook Pans with Easy Cooking Instructions*****

Stuffed Filet of Sole

10 Pieces - \$50 / 85 – 20 Pieces

Stuffed with our own “house specialty” crabmeat stuffing

Stuffed Shrimp

20 Pieces - \$55 / 95 – 40 Pieces

Stuffed with our own “house specialty” crabmeat stuffing

Atlantic Salmon with lemon butter or honey lemon glaze

\$55 / 95

Vegetables, Starches, and Meat-Free Dishes

<i>Small serves 8-12 ppl</i>	<i>Large serves 18-22 ppl</i>	<i>sm. / lg.</i>
Eggplant Parmigiana		\$35 / 55
<i>Layers of batter-fried eggplant with tomato sauce and mozzarella cheese</i>		
Eggplant Casserole		\$50 / 75
<i>Layers of fried eggplant, herbed ricotta cheese, tomato sauce and mozzarella cheese</i>		
Fresh Steamed Vegetables		\$29 / 41
<i>Squash, cauliflower, carrots and green beans tossed with butter and seasonings</i>		
Oven Roasted Vegetables		\$36 / 59
<i>Squash, mushrooms, peppers, and onions marinated in olive oil and herbs and oven roasted</i>		
Rosemary Roasted Red Potatoes		\$29 / 50
Mashed Potatoes	<i>Mashed and finished with milk, cream, and butter</i>	\$29 / 45
Rice Pilaf	<i>Light and fluffy</i>	\$20 / 35
Cheesy Twice Baked Potatoes	<i>(20 potatoes)</i>	\$50
<i>Baked, scooped out and stuffed with cheddar cheese whipped potatoes</i>		
Baked Idaho Potatoes	<i>– (20 potatoes)</i>	\$40
<i>with sour cream, butter, and shredded cheese on the side</i>		
Freshly Baked Dinner Rolls and Butter		\$6 per doz.

Cakes and Desserts

Ask about the availability of freshly baked layer and sheet cakes. They come in an assortment of different flavors and sizes with or without writing. Inquire for pricing

Mini Pastries - \$13.50 per dozen

(mini cannolis, éclairs, cream puffs, fruit tarts, lemon tarts, carrot squares, mini key lime pies, and mini napoleons)

Jumbo Iced Brownies - \$18 per dozen *(may also be cut into smaller pieces if you request)*

Assorted Italian Cookie Platters – (\$12 per pound)

Entertaining Checklist

Use this reminder checklist so you can enjoy your celebration without the worry of what you forgot!

- Ice
- Ice Bucket
- Ice tongs or scoop
- Candles
- Tablecloths
- Napkins
- Plates
(appetizer, salad, main meal, dessert)
- Coffee and Tea Bags
- Wine, Beer, Soft Drinks
- Cork screw / Bottle Opener
- Centerpiece *(flowers, balloons)*
- Garbage Bags
- Paper Towels
- Beverage Glasses / Cups
(water, wine, mixed drinks, beer, soda)
- Coffee cups
- Milk/sugar/coffee stirrers
- Silverware *(remember all the courses; forks, knives, spoons, etc.)*

Thank you for considering the Cortlandt Colonial Manor for catering your next special event. All of our trays of hot food come in insulated boxes with the appropriate necessary serving utensils. All of our cold foods platters are nicely decorated and come with the appropriate serving utensils. Please also note that in order to maintain our high standards of quality food and service, we only accept a limited number of to-go orders per day/time of day. Please inquire as to the availability of any possible date/time you are considering. Also, inquire if you are interested in the possibility of local delivery to your home or office. If there are any dishes that you are interested in and may not see in our menu selections, ask us and we will try our best to accommodate you. Thank you for your business and we look forward to serving you!

HOW TO ORDER:

Just stop by or give us a call at (914) 739-3900 to place your order at least one week in advance. We will coordinate your whole order and make sure it's ready to go at the time of pickup.

*Prices do not include sales tax

A 25% non refundable deposit is required when placing your order
Balance due upon pickup in the form of cash, money order, or cashier's check
Prices subject to change – please confirm prices when placing order