



COLISEUM *caterers*

Delivering Chef Prepared Meals From Brooklyn to Stony Brook



Customer Service is our Passion Presentation is our Art Great food is our Profession

Welcome to the family!

At Coliseum Caterers, we truly are family and all of our customers become part of that atmosphere from the first phone call to the delivery. From chef to driver, our employees are educated, informed and ready to answer any questions regarding your order or a future order. We love what we do. Our goal is to WOW you and your guests.

In an effort to meet all of our customers' needs, we have given you a wide variety of meals to choose from. If there is something you want, but don't see, please ask and one of our certified catering consultants will do their best to meet your request.

WE OFFER THREE LEVELS OF PRESENTATION; SELECT THE ONE THAT IS RIGHT FOR YOU AND YOUR GUESTS.

White Star Presentation

Fast, easy, affordable and disposable. Food is presented in plastic bowls and trays with medium weight paper goods.

Gold Star Presentation

The look and quality you want for your guests. Decorative serving bowls, stainless chafing dishes, upgraded heavy duty plasticware with linen-like tablecloths.

Black Tie Service

Set the table and the mood with our classic silver platter presentation and service. Custom catering for the discriminating host.

Wait staff and rentals available. Call for details.



CULINARY DRIVEN • FROM FARM TO FORK • OWNER'S WHO CARE



Our Credibility

*Complete line of catering services • Upscale retail stores • Corporate in house cafés
• Emergency food service, Serving 10 - 7,500 • Wait staff and rentals available
Delivering chef prepared catering from Brooklyn to Stony Brook and Beyond!*

Coliseum Kitchen Eatery

- State of the art eatery
- Seating for 75
- Serving Plainview, Old Bethpage and the route 110 corridor

Coliseum Kitchen Deli

- Landmark store where it all began
- Opposite the Nassau Coliseum
- Serving the hub of Nassau County for 25 years

Coliseum Cafés

- Operating in house cafés
- Serving high quality food in corporate buildings

Coliseum Kitchen Caterers

- Corporate
- Residential
- Upscaling entertaining
- All American BBQ

All American BBQ Company

- Variety of full service BBQ packages serving 50-7,500 people
- Residential
- Corporate
- Special occasions, events and weddings

Coliseum Kitchen Emergency Food Service

- Handling the needs of demanding situations
- Serving hundreds to thousands
- Feeding operations of PSEG and FEMA during emergencies



GOOD MORNING

Start the Day Off with A Rise and Shine Breakfast!
There's Something for Everyone!

Continental Breakfast

An assortment of freshly baked homemade muffins, miniature croissants, a variety of mini Danish, crumb cakes, sweet buttery pound cakes and hand rolled bagels and flagels, served with Philadelphia cream cheese (plain and flavored), jelly and butter, Chilled Tropicana orange juice, fresh brewed hot coffee and tea service.

- ★ White Star Presentation - \$9.99 per person
- ★ Gold Star Presentation - \$13.99 per person (10 person minimum)

Complete Continental Breakfast

Everything from the continental breakfast with the addition of yogurt parfait and a fruit platter. Additional \$4.00 per person

Budget Breakfast Meal

A bakery basket of bagels and muffins, yogurt parfait and chilled Tropicana orange juice.

- ★ White Star Presentation - \$7.99 per person (15 person minimum)

Parisian Breakfast

Mini croissant egg sandwiches, fresh sliced fruit platter, yogurt parfait and chilled Tropicana orange juice.

- ★ White Star Presentation - \$10.49 per person (15 person minimum)

Just Bagels

An assortment of freshly baked bagels served with butter, Philadelphia cream cheese and jelly

- ★ White Star Presentation - \$2.99 per person

Perfect Add-Ons

Fruit Platters

Ripe melons and seasonal fruit on a platter
Extra small - \$27.99 • Small - \$39.99
Medium - \$49.99 • Large - \$65.99

Yogurt Parfait

Plain yogurt with granola and fresh berries
3 lb. (serves 5-10 people) - \$26.99
5 lb. (serves 10-15 people) - \$36.99

Individual 16oz. Water Bottles

Hot Breakfast

French toast or pancakes, Farm fresh scrambled eggs, bacon, breakfast sausage and home fries. Accompanied by freshly baked muffins, miniature croissants, danish, bagels and flagels. Beverages include Tropicana orange juice, fresh brewed coffee and tea service. Egg whites, turkey bacon and turkey sausage also available upon request.

- ★ White Star Presentation - \$13.99 per person
- ★ Gold Star Presentation - \$17.99 per person (15 person minimum)

Euro Breakfast

A European treat! Real French toast made with French baguettes, served with preserves. Two types of mini croissant sandwiches - prosciutto with brie and turkey with gruyere. Homemade quiche, tempting fruit salad, fresh brewed coffee and tea service.

- ★ White Star Presentation - \$14.99 per person
- ★ Gold Star Presentation - \$18.99 per person (15 person minimum)

Breakfast Cake Basket

An assortment of fresh danish, homemade muffins, sweet buttery pound cake and homemade crumb cake.

- ★ White Star Presentation - \$3.99 per person



Omelet Action Stations

A Breakfast That Is Sure To WOW Your Guests!

Breakfast Omelet Station

Three Egg Omelets - Made To Order

Fillings Include: American cheese, aged cheddar, ham, red and green peppers, diced tomatoes, sautéed mushrooms, onions and spinach.

Belgian Waffle Station

Made to order and served with maple syrup, strawberry and blueberry compote, butter, powdered sugar and whipped cream.

Bacon, Breakfast Sausage and Home Fries

Yogurt Parfait: Creamy yogurt topped with fresh berries and crunchy granola.

Fresh Fruit Display: Sliced watermelon, sweet cantaloupe, honeydew melon, juicy clusters of grapes, delicious pineapple and strawberries.

Bakery Basket: A display of bagels, flagels, mini breakfast danish, mini croissants, rugelach and an assortment of breakfast cakes.

Chilled Tropicana Orange Juice

Fresh Brewed Coffee And Tea Service

★ Gold Star Presentation - \$27.99 per person
Including Chef
(25 person minimum)

Three Hour Packages Include:
Buffet tables and all necessary equipment.

Perfect Add-Ons

Wait Staff, Rentals, Linens, Tables, Chairs

Great Food Is Fulfilling



Brunch Action Stations

A Perfect Mix of Breakfast and Lunch!

Brunch Omelet Station

Three Egg Omelets - Made To Order

Fillings Include: American cheese, aged cheddar, ham, red and green peppers, diced tomatoes, sautéed mushrooms, onions and spinach.

YOUR CHOICE OF HOT FOOD OR GOURMET SANDWICHES

Hot Food: Your choice of any pasta and entrée.

Gourmet Sandwiches: A selection of upscale sandwiches made on artisan breads.

New England Salad: Mesclun greens, dried cranberries, toasted walnuts, goat cheese and raspberry vinaigrette.

Fresh Fruit Display: Sliced watermelon, sweet cantaloupe, honeydew melon, juicy clusters of grapes, delicious pineapple and strawberries.

Bakery Basket: A display of bagels, flagels, mini breakfast danish, mini croissants, rugelach and an assortment of breakfast cakes.

Chilled Tropicana Orange Juice

Fresh Brewed Coffee and Tea Service

★ Gold Star Presentation - \$32.99 per person
Including Chef
(25 person minimum)



SANDWICHES

Fresh From Our Sandwich Board

Gourmet Sandwiches

*An assortment of gourmet sandwiches...
These are just a few examples of the varieties we offer!*

Vermont Croissant: Maple glazed turkey and Swiss cheese on a bakery fresh croissant.

Chicken Ciabatta: Grilled chicken, smoked mozzarella, watercress and beef steak tomatoes on ciabatta bread.

Palermo: Fried eggplant, smoked mozzarella, roasted tomatoes, fresh basil and extra virgin olive oil on tomato focaccia.

Served with Your Choice of Two Salads

Daily selection of a grain salad, pasta salad or your choice of green salad.

✦ White Star Presentation - \$14.99 per person

✦ Gold Star Presentation - \$18.99 per person

The Boardroom Luncheon

Upscale specialty sandwiches made on artisan breads.

Blackened Shrimp: with housemade cajun dressing.

Sliced Steak: with mushrooms and onions.

Flame Broiled Chicken: with fire roasted vegetables.

Homemade Mozzarella: with roasted tomatoes and fresh basil.

Served with Two Salads

New England Salad: mesclun greens, walnuts, craisins, goat cheese, raspberry vinaigrette.

Grain Salad: daily selection.

✦ Gold Star Presentation - \$19.99 per person

Traditional Sandwiches

Prepared on a variety of classic breads over stuffed with boars head meats and cheeses.

Served with Your Choice of Two Salads

Homemade potato salad, macaroni salad, cole slaw, cucumber and tomato salad, bean salad, Caesar salad or house salad.

✦ White Star Presentation - \$13.50 per person

✦ Gold Star Presentation - \$17.50 per person

Complete Sandwich Value Meal

Flame Broiled Chicken Teriyaki with grilled vegetables on a roll.

Fried Eggplant, Roasted tomatoes, smoked mozzarella and fresh basil on a roll.

Caesar Salad with toasted croutons and a creamy homemade Caesar dressing.

Homemade Chocolate Chip Cookies
Soda and Water Set-Up

✦ White Star Presentation - \$12.99 per person

Perfect Add-Ons

**Dessert, Fruit Platters,
Beverages (See page 18)**

Great Food Is Robust

Everyone Needs a Hero!

*Party Heroes Made On Freshly Baked Cardinali Bakery Bread
Sliced and Presented on Platters - Served With Two Side Salads*

Traditional Party Hero Supreme

American: Turkey, roast beef, ham, roasted chicken, American and Swiss cheese, lettuce and tomato.

Italian: Prosciutto, genoa salami, capocollo, ham, pepperoni, provolone, roasted red peppers, lettuce and tomatoes.

Traditional Salad Choices - Choose Two

Homemade potato salad, macaroni salad, coleslaw, cucumber and tomato or bean salad.

**Half American, half Italian heroes, as well as other custom orders are available upon request.*

Gourmet Party Hero Supreme

Italian Seasoned Flame Broiled Chicken: with fresh mozzarella, roasted red peppers and pesto dressing.

Teriyaki Flame Broiled Chicken: with marinated grilled vegetables.

Palermo: Fried eggplant, smoked mozzarella, roasted tomatoes and basil.

Onion Brioche: Honey roasted turkey, gruyere cheese, crunchy onions, roasted red peppers and lettuce.

London Pub: London broil, baby Swiss cheese, lettuce, tomato, red onion, dijon-dill dressing.

Grilled Vegetable: Portobello mushrooms, eggplant, zucchini, squash and more.

Gourmet Salad Choices - Choose Two

Daily selection of grain or pasta salad, Caesar, Greek or house salad.

★ White Star Presentation

Your Choice of:	Traditional	Gourmet
3 foot serves 9 to 12	\$109.99	\$122.99
4 foot serves 12 to 16	\$139.99	\$157.99
5 foot serves 15 to 20	\$169.99	\$187.99
6 foot serves 18 to 24	\$199.99	\$217.99
Ala Carte pricing per ft.	\$21.99	\$23.99



HOT FOOD SELECTIONS

Savory Hot Food Buffet

A Complete Meal with Salad, Pasta, Vegetable, Entrée and Bread

(Number of choices based on amount of guests)

Salads

House Salad: Romaine mix, tomatoes, cucumbers, carrots, peppers and a basil-balsamic vinaigrette.

Greek Salad: Romaine lettuce, tomatoes, feta cheese, peppers, red onions, olives and Greek dressing.

Caesar Salad: Romaine lettuce, toasted croutons and a creamy homemade Caesar dressing.

Pasta

Penne Ala Vodka: Creamy vodka sauce with prosciutto.

Pasta Bolognese: Rigatoni with a hearty meat sauce

Baked Ziti: Baked pasta with pomodoro sauce and melted mozzarella cheese.

Penne Monteverdi: Sundried tomatoes and spinach in a light garlic chicken broth.

Pasta D'este: with asparagus, portobello mushrooms and roasted garlic in a plum tomato sauce.

Pasta Primavera: Pasta with garden fresh vegetables in a garlic cream sauce.

Mac N' Cheese: Our famous recipe...not just for kids. Topped with toasted bread crumbs.

New Potatoes: Roasted with fresh rosemary and extra virgin olive oil.

Mashed Potatoes: Light and fluffy, infused with a roasted garlic puree.

Wild Rice Pilaf: Long grain rice with sautéed shallots

Rice and Beans: Spanish rice with black beans.

Vegetables

Tuscan Vegetables: Roasted with fresh herbs, sea salt and extra virgin olive oil.

Vegetable Medley: A variety of seasonal vegetables lightly seasoned and sautéed.

String Beans: Sautéed with garlic and oil, topped with toasted slivered almonds.

Glazed Carrots: Blanched and finished with a light butter glaze.

Hot Food Ala Carte: All hot food choices can be ordered in individual full and half pan trays.

Entrées

CHICKEN

Chicken Romano Pomodoro: Breaded chicken blended with shaved pecorino-romano, served in a pomodoro sauce.

Chicken Parmigiana: Chicken romano topped with fresh mozzarella.

Chicken Marsala: Chicken breasts lightly dusted with flour, sautéed with mushrooms and onions, finished with a marsala wine sauce.

Chicken Francaise: Chicken breasts lightly dusted in seasoned flour, dipped in egg and sautéed, finished with a classic lemon-white wine sauce.

Chicken Bianco: Sautéed chicken breast with artichoke hearts and roasted red peppers in a garlic-white wine sauce.

Italian Seasoned Chicken: Marinated, flame broiled chicken cutlets drizzled with extra virgin olive oil.

Chicken Tenders: Battered with seasoned bread crumbs and fried till golden brown.

BEEF

Sliced Steak: Teriyaki marinated flank steak, grilled and topped with sautéed mushrooms and onions.

Roast Beef: Oven roasted, sliced and served in an au jus.

Steak Marsala: Prime beef sliced dusted with flour, sautéed with mushrooms and onions, finished with a marsala wine sauce.

Meatloaf: with homemade brown gravy.

CHEFS SPECIALS

Italian Sausage and Peppers: Our house made sausage with roasted peppers and onions.

Eggplant Parmigiana: Fried eggplant with marinara sauce and melted mozzarella cheese.

Eggplant Rollatini: Fried eggplant stuffed with ricotta cheese, finished with marinara sauce.

Turkey: Oven roasted turkey breast, sliced and served with gravy.

Tilapia: Pan seared, finished with basil and tomatoes.

***Salmon and shrimp** also available upon request for an additional charge.

★ White Star Presentation - \$19.99 per person

★ Gold Star Presentation - \$23.99 per person
(20 person minimum)

Additional Hot Food Meals

Light and Healthy Meal

Caesar Salad
Grilled Vegetables
Rice Pilaf
Grilled Marinated Chicken Breast
Pita Points
Sliced Fruit Platter
Individual Bottles of Water

★ White Star Presentation - \$14.99 per person
(15 person minimum)

Italian Feast

Caesar Salad
Baked Ziti
Eggplant Parmigiana
Homemade Chocolate Chip Cookies
Soda - Water Set-Up

★ White Star Presentation - \$14.99 per person
(15 person minimum)

Southern Fried Chicken Meal

Bone in chicken pieces soaked in buttermilk then coated with our homemade batter.

Country Mashed Potatoes
Home Style Slaw
Corn Bread

★ White Star Presentation - \$14.99 per person
(15 person minimum)

Southern Fried Chicken Meal Add-Ons

Soda - Water Set-Up
Fall Off The Bone BBQ Baby Back Ribs
Georgia Style Pulled Pork
Our Famous Mac N' Cheese
Dessert or Fruit Platter
Coffee and Tea Service

Hot Pasta Meal

Caesar Salad
Choice of Any Pasta Dish
Penne Ala Vodka: with sautéed chicken tenders.
Penne Serrano: Tossed in a rich roasted garlic-cream sauce, topped with grilled chicken.
Penne Monteverdi: Sundried tomatoes with chicken and spinach in a light garlic chicken broth.
Penne D'Este: Asparagus, portobello mushrooms and roasted garlic in a plum tomato sauce.
Rigatoni Rustica: with sausage and broccoli rabe.
Penne Primavera: Sautéed vegetables in a garlic-cream sauce.

★ White Star Presentation - \$14.99 per person
(15 person minimum)

Hot Meal Add-Ons

Soda - Water Set-Up
Additional Hot Food Entrées
Dessert or Fruit Platter
Coffee and Tea Service



UPSCALE ENTERTAINING

Bistro Dining

*Individual Portions of Chef Prepared Food Served Buffet Style
For An Elegant Plate Presentation.*

Choose One Salad, One Pasta, One Vegetable and Three Entrées

Salads

New England: Mesclun greens, dried cranberries, toasted walnuts, crumbled goat cheese, raspberry vinaigrette.

Tuscan: Romaine lettuce, roasted baby fennel, grilled orange sections, yellow peppers, toasted pignoli nuts, lemon-fennel dressing.

Classic Italian: Romaine-iceberg mix, roasted red peppers, Bermuda onions, tomatoes, black olives, imported provolone cheese, red wine vinaigrette.

Pasta, Potatoes and Rice

Stuffed Rigatoni: with ricotta cheese, in a roasted garlic, crisp pancetta and sautéed spinach pink sauce.

Rigatoni Rustica: Mini rigatoni with crumbled homemade Italian sausage and sautéed broccoli rabe in a garlic and oil sauce.

Penne Bolognese: Hearty meat sauce made with ground beef, pork and veal.

Baby New Potatoes: with roasted garlic and rosemary

Mashed Potatoes: Parmesan yukon gold mashed potatoes.

Wild Rice: with mushrooms and fresh English peas.

Vegetables

Asparagus Bundles: Tender asparagus tips secured by yellow squash rings.

Tuscan Roasted Vegetables: Medium diced herb roasted vegetables with sea salt and virgin oil.

Steamed Brocolini: with fresh squeezed lemon.

String Beans Almandine: Garden fresh green beans with toasted almonds.

Chicken Entrées

Chicken Saltimbocca: Lightly breaded chicken breast rolled with basil, imported provolone and prosciutto, served in a rich brown sauce.

Chicken Merlot: Chicken breast sautéed in Merlot, chicken stock and crushed tomatoes, served with wild mushrooms and a brown demi-glace.

Beef Entrées

Steak Barolo: Seared medallions of prime filet mignon with sautéed Portobello mushrooms, caramelized shallots and a Barolo demi-glace.

Braised Boneless Short Ribs: Fork tender short ribs in a savory beef sauce accompanied by roasted root vegetables.

Seafood Entrées

Pan Seared Salmon: with a citrus glaze.

Jumbo Shrimp Scampi: with sautéed garlic and fresh herbs in a white wine-lemon sauce.

Almond Crusted Tilapia: Pan seared and oven roasted with a leek-white wine sauce.

Chef's Specials

Tuscan Veal: Veal scaloppini with pan fried pancetta and melted fontina cheese.

Roasted Herb Rubbed Pork Loin: with julienne of anjou pears, in a port wine sauce.

Fresh Baked Bread and Butter

★ Gold Star Presentation - \$34.99 per person
(15 person minimum)

Four Course Bistro Menu

Make it complete by adding appetizers, dessert and coffee. Your choice of three appetizers and two desserts

★ Gold Star Presentation - \$42.99 per person

Full Scale Party Planning Available Including Wait Staff, Bartenders and Rentals



Tempting "Temperate" Meals

A Chic Look That Will Stun Your Guests

An Easy To Serve Upscale Buffet

Skewered Sensations

Choose The Style of Cuisine That Suits You Best! A Combination of Shrimp, Beef, Chicken and Vegetable Skewers Accompanied By Two Sides

Mediterranean

Sicilian Shrimp: Crusted with sweet scallions and roasted pine nuts.

Barolo Beef: Caramelized in Barolo wine.

Santorini Chicken: Yogurt glaze.

Vegetable Skewers: Zucchini, peppers, cherry tomatoes and onions.

Orzo Salad: Tomatoes, spinach, Kalamata olives, feta cheese, extra virgin olive oil.

Mediterranean Salad: Lettuce, chicken peas, feta cheese, tomato and onions.

Tropical

Tequila Lime Shrimp: Lime zest, roasted garlic tequila and extra virgin olive oil.

Hawaiian Steak: Marinated with oranges, lime, mandarin-orange glaze.

Coconut Chicken: with a teriyaki glaze.

Pineapple Skewers: Grilled red peppers and pineapple chunks.

Fire Cracker Coleslaw: Our classic slaw with red and white cabbage with a touch of sriracha sauce.

Pacific Rim Salad: Mixed greens, mandarin oranges, water chestnuts, toasted almonds and citrus vinaigrette.

American

Blackened Shrimp: with a ranch remoulade dressing.

BBQ Flank Steak: Marinated, grilled, sliced thin and ribboned on a skewer.

Sesame Chicken: Black and white sesame seed crusted.

Vegetable Kebabs: Zucchini, peppers, cherry tomatoes and onions.

Pasta Salad: Tri color rotelli, julienne of squash, carrots, spinach and tomato, aromatic vinaigrette.

Cucumber and Tomato Salad: Red onion, white vinegar, sugar and extra virgin olive oil.

★ Gold Star Presentation - \$24.99 per person (20 person minimum)

The Hampton Classic

An East End Temperate Meal

Filet Mignon: Pepper dusted and cooked to perfection then hand sliced and beautifully presented on a platter - accompanied by roasted shallots and sautéed mushrooms.

Citrus Glazed Salmon: Pan seared and finished in the oven.

Tuscan Vegetables: Roasted with fresh herbs and sea salt, balsamic vinegar and extra virgin olive oil.

Quinoa Grain Salad: with yellow split peas, watercress, dried cranberries, toasted pecans, goat cheese and a white balsamic vinaigrette.

Home Baked Focaccia Bread

★ Gold Star Presentation - \$29.95 per person (20 person minimum)

Great Food Is Delectable

Perfect Add-Ons

**Appetizers, Dessert,
Beverages, Wait Staff and Rentals**

SOMETHING DIFFERENT

Something Different

What you have always dreamed of... temperate meals beautifully presented

International Chicken and Vegetable Meal

Tender chicken cutlets served in two styles with grilled vegetables.

Italian Seasoned Flame Broiled Chicken

AND

Cajun Spiced Chicken Dry rubbed in bayou spices and grilled.

Vegetable Platter

Fresh homemade mozzarella, roasted peppers, asparagus spears, portobello mushrooms and vine ripened tomatoes.

Green Salad

Gourmet Pasta Salad

Pita Points

★ White Star Presentation - \$16.99 per person

★ Gold Star Presentation - \$20.99 per person
(10 person minimum)

Spring Chicken and Salad Meal

Easy service. NO sterno flames required. Beautifully presented on serving platters.

Marinated Flame Broiled Chicken

Teriyaki grilled chicken breast and Italian seasoned grilled chicken breast, sliced and displayed on a platter.

Add grilled tequila lime shrimp - \$4.00 per person

Caesar Salad

Fresh romaine hearts, shaved pecorino parmesan cheese, with chef prepared croutons and classic Caesar dressing.

Quinoa, Spinach and Yellow Split Pea Grain Salad

Quinoa and yellow split pea grain with baby spinach, dried cranberries, chopped pecans, topped in a white balsamic vinaigrette and topped with crumbled goat cheese.

Pita Bread

\$16.99 per person

(10 person minimum)

Authentic Mexican Taco and Fajita Bar

Hard taco shells and soft flour tortillas

Mains

Fajita Style Flank Steak

Taco Seasoned Ground Beef

Mexican Grilled Chicken

Taco Bar

Fajita Onions and Peppers

Shredded Cheddar Cheese

Shredded Lettuce

Sour Cream

Chunky Tomato Salsa

Roasted Corn Salsa

Homemade Guacamole

Tortilla Chips

Hot Sides

Cilantro-Lime Rice

Spanish Rice and Beans

Any Two Mains

★ White Star Presentation - \$15.99 per person
(15 person minimum)

All Three Mains

★ White Star Presentation - \$18.99 per person
(15 person minimum)

Perfect Add-Ons

**Chorizo Stuffed
"South of the Border" Mushrooms**

**Mini Shrimp Tacos
Bite Size Quesadillas
Soda - Water Set-Up
Fruit Platters or Dessert**

Great Food Is Flavorful

The Cocktail Party

**Manhattan Style "Wow" Appetizers and Hors d'oeuvres
Perfect For Get Togethers, Corporate Meetings and Special Events**

All Appetizers and Hors D'oeuvres Will Be Elegantly Arranged On Platters.

A Night to Remember

Crudit  with Ranch Dip
Guacamole, Salsa and Tostito Chips
International Cheese Board
Antipasto Crostinis
Bocacchini Stacks
Hummus in Cucumber Cups
with Crumbled Goat Cheese
Chicken Caesar Twist
Thai Chicken in Lettuce Wraps
Buffalo Chicken Bites
Hibachi Chicken on a Bamboo Pick
Chorizo Stuffed "South of the Border" Mushrooms
Pigs in a Blanket
Mini Maryland Crab Cakes
Mediterranean Blackened Shrimp

Cocktail Reception

\$19.99 per person - choose 10 items

Cocktail Hour

\$12.99 per person - choose 5 items
(25 person minimum)

Perfect Add-Ons

**Complete Beverage and Bar Set-Up
Beer, Wine and Liquor Packages
Dessert, Coffee and Tea Set-Up
Wait Staff, Bartenders and Rentals**

***Be Sure to Visit Our Complete
Appetizer & Hors D'oeuvre Section***

Kick it Up a Notch

International Cheese Board
Authentic Antipasto Display
Hummus in Cucumber Cups
with Crumbled Goat Cheese
Parmesan Crusted Cremini Mushrooms
Crudit  and Dip Cups
Soup Shots
Mac N' Cheese Pots
Hibachi Chicken Skewers in Pineapple
Buffalo Chicken Bites
Filet Mignon on Garlic Crostini
Petite Beef Wellington
Grilled Tequila-Lime Shrimp
Mini Shrimp Tacos
Cajun Shrimp
Mini Maryland Crab Cakes

Cocktail Reception

\$29.99 per person - choose 10 items

Cocktail Hour

\$17.99 per person - choose 5 items
(25 person minimum)

Suggested Upscale Add-Ons

**New Zealand Baby Lamb Chops
House Made Sushi
Shrimp Cocktail with a Lemon-Lime Cocktail Sauce
Mini Bar Harbor Lobster Rolls
Jumbo Lump Crabtinis**



All catering packages include table cover, utensils, plasticware and any necessary accompaniments. [13]

HORS D'OEUVRES & APPETIZERS

Here are some delicious ways to kick start any occasion!

From The Land

Filet Mignon on Garlic Crostini

Prime filet mignon slow roasted then thinly sliced and rolled with a variety of specialty items including triple crème brie, portobello mushrooms, roasted red peppers, watercress, dijon mustard and horseradish-mayonnaise dressing, served on garlic crostinis.
\$119.99 35 pcs. \$209.99 75 pcs.

Petite Beef Wellington

Filet mignon and sautéed mushrooms in a chef prepared rich brown sauce baked in puff pastry.
\$29.99 per dz.

Steak Empanadas

Char grilled Mexican steak and veggies seasoned with chili powder, cumin and cilantro. Wrapped and baked in puff pastry for a bite sized flavorful appetizer.
\$35.99 per dz.

Spicy Mini Meatballs

Homemade mini beef meatballs made with pancetta, fresh herbs and Romano cheese accompanied by a spicy marinara sauce.
\$59.99 48 pcs.

Beef Tostados

Mexican seasoned ground beef in a mini taco shell served with pico de gallo and sour cream.
\$23.99 per dz.

New Zealand Rustic Baby Lamb Chops

Rustic marinated in fresh rosemary and extra virgin olive oil and grilled to perfection - cooked on site.

Parisian Lamb Chops

Panko crusted with dijon mustard and fresh herbs.
\$74.99 16 pcs. \$149.99 32 pcs.

Pigs in a Blanket

Homemade with Boar's Head cocktail franks wrapped in a fresh dough blanket.
\$13.99 per dz.

"South of the Border" Mushrooms

Chorizo sausage, mushroom duxelle, jalapeno peppers. Topped with a parmesan cream sauce.
\$23.99 per dz.

Skewered Hibachi Chicken in Pineapple

Skewered hibachi grilled chicken beautifully presented in a pineapple.
\$89.99 40 pcs.

Hibachi Chicken and Pineapple on a Bamboo Pick

Speared hibachi chicken and pineapple chunks.
\$23.99 per dz.

Thai Chicken in Lettuce Wraps

Spicy Thai seasoned chicken wrapped in crisp bibb lettuce.
\$23.99 per dz.

Chicken Caesar Twists

Caesar salad wrapped in thinly sliced grilled chicken breast presented on a parmesan crostini.
\$23.99 per dz.

Buffalo Chicken Bites

Buffalo seasoned chicken breast braised, shredded, dusted with bread crumbs then pan fried. Accompanied by a bleu cheese dressing.
\$23.99 per dz.

Mini Chicken Pot Pies

A savory chef made traditional pot pie made small for two bite delight.
\$31.99 per dz.

Chicken Wings

Buffalo, honey BBQ, spicy BBQ and teriyaki style all available and accompanied by bleu cheese, carrots and celery.
\$16.99 per dz.

We suggest 4-5 pieces per person for a cocktail hour. For a cocktail reception, we recommend 8-10 pieces. Our catering consultants will gladly assist you with your selections.

From The Sea

Shrimp Cocktail

Ice cold jumbo shrimp served with a lemon-lime cocktail sauce and lemon wedges.

\$169.99 60 pcs.

Tequila Lime Shrimp

Jumbo shrimp marinated in tequila, garlic, cilantro, olive oil and fresh lime juice then grilled until tender.

\$39.99 per dz.

Mediterranean Blackened Shrimp

Mediterranean blackened shrimp served on crisp cucumber medallions with cool dill raita.

\$23.99 per dz.

Skewered Coconut Battered Shrimp

Jumbo battered shrimp gently fried and served with an orange marmalade.

\$39.99 per dz.

Mini Shrimp Tacos

Baby shrimp, fresh lime, diced tomatoes, scallions and cilantro stuffed into a baked tortilla cone.

\$23.99 per dz.

Cajun Shrimp

Served with a cool cucumber ranch dressing.

\$39.99 per dz.

Mini Maryland Crab Cakes

Pan seared and paired with a Cajun ranch-remoulade.

\$89.99 50 pcs.

Jumbo Lump Crabtinis

Served in mini martini glasses, a delicious crab cocktail with a classic Louisiana sauce.

\$74.99 16 pcs.

Mini Bar Harbor Lobster Rolls

100% fresh lobster meat, celery, a hint of tarragon, mayonnaise and fresh squeezed lemon on mini potato rolls.

\$299.99 96 pcs.

Sushi

Made by our in house sushi chef

Maki Sushi Platter – Small (12 rolls) \$89.99

Maki Sushi Platter – Medium (26 rolls) \$174.99

Nigari Sushi Platter – Small (12 rolls) \$99.99

Nigari Sushi Platter – Medium (24 rolls) \$189.00

Combo Sushi Platter – Small (12 rolls) \$89.99

Combo Sushi Platter – Medium (24 rolls) \$179.00

Have your event stand out with your own sushi chef hand rolling sushi to order. Chef and complete set-up available. Please call for details!

Great Food Is Flavorful



All catering packages include table cover, utensils, plasticware and any necessary accompaniments. [15]

HORS D'OEUVRES & APPETIZERS

Cheese, Veggies and More

Custom Cheese Board

For the cheese connoisseur – our chef will gladly create a custom selection of the finest cheese, dried fruit and mixed nut display.

Priced accordingly

International Cheese Platter

Italian fontina, Holland smoked gouda, Spanish manchego, French triple crème brie, East End chèvre, Wisconsin cheddar, English crackers and clusters of grapes.

\$43.99 extra small \$74.99 small

\$119.99 medium \$149.99 large

Mozzarella Pinwheels

Fresh homemade mozzarella rolled with prosciutto, pesto and sundried tomatoes, finished with a drizzle of balsamic reduction and served on a parmesan toasted crostini.

\$23.99 per dz.

Bocacchini Stacks

Parmesan toasted crostini layered with roasted cherry tomatoes, homemade mozzarella and fresh basil, finished with a balsamic drizzle.

\$23.99 per dz.

Bocacchini Spears

Small mozzarella balls, grape tomatoes, basil and black olives skewered and drizzled with extra virgin olive oil.

\$23.99 per dz.

Crudité and Dip Platter

Garden fresh vegetables served with a homemade roasted red pepper-ranch dip.

\$24.99 extra small \$36.99 small \$49.99 medium

\$65.99 large \$85.99 X- large

Crudité Cups

Individual servings of crudité and roasted red pepper-ranch dip.

\$2.95 each

Hummus and Pita Chips

Authentic Mediterranean chickpea hummus and crisp pita chips on a platter.

\$54.99

Hummus in a Cucumber Cup

A light and healthy appetizer that boasts magnificent flavor, topped with crumbled goat cheese.

\$23.99 per dz.

Guacamole, Salsa and Chips

Authentic Mexican guacamole served in a basket with tri-color tortilla chips and salsa.

\$55.99 small \$99.99 large

Mediterranean Seasoned Crisps and Dips

Oversized artisan bread crisps served with olive tapenade, sundried tomato pesto and creamy herb spreads.

\$69.99

Spinach and Artichoke Dip

Served in a carved red cabbage cup with toasted pita chips on a platter.

\$54.95

Parmesan Crusted Baby Portobello Mushrooms

Lightly battered in shaved parmesan and pan fried, served with a roasted red pepper dip on a platter.

\$43.99 24 pcs.

Portobello Stacks

Marinated grilled portobello mushrooms with fresh mozzarella and a balsamic drizzle.

\$23.99 per dz.

Spanakopita

Classic savory Greek pie triangles of sautéed spinach, onions and feta cheese wrapped in a thin flakey phyllo crust.

\$62.99 50 pcs. \$125.99 100 pcs.

Mac N' Cheese Pots

Our famous homemade Mac N' Cheese presented in mini pots sprinkled with toasted bread crumbs.

\$3.25 each

Soup Shots

Gazpacho, butternut squash or black bean soup served in a shot glass is sure to WOW your guests.

\$3.25 each

Italian Selections

Authentic Antipasto Basket

Chunked parmesan, provolone, prosciutto-wrapped breadsticks, dry hot sausage, roasted peppers, tomatoes, marinated mushrooms, fresh house made mozzarella and olives arranged on a platter.

\$99.99 small \$139.99 medium \$189.99 large

Antipasto Crostini

Italian antipasto, an assortment of fine cheeses and Italian meats, roasted red peppers and other specialty toppings served on crisp crostinis.

\$23.99 per dz.

Prosciutto Wrapped Asparagus and Melon

Tender asparagus spears and ripe honeydew individually wrapped with a thin slice of prosciutto.

\$23.99 per dz.

Game Day Snacks

Jumbo Chicken Wings

Buffalo, honey BBQ, spicy BBQ and teriyaki style all available and accompanied by bleu cheese, carrots and celery.

\$16.99 per dz.

Authentic Taco and Fajita Bar

Fajita steak, taco seasoned ground beef and Mexican grilled chicken with all the fixins' for a great addition to your game day party.

\$15.99 per person
(15 person minimum)

Make Your Own Philly Cheese Steak

Freshly grilled rib-eye steak, sautéed mushrooms, grilled onions, hot cheese sauce and club rolls, served in separate chafing dishes so you can make it just the way you like it.

\$149.99 for 18 sandwiches
\$289.99 for 36 sandwiches

Chili Con Carne

Ground beef chili with red and yellow peppers, finished with melted cheddar cheese and sour cream.

\$50.99 Half Tray \$99.99 Full Tray

Chicken Tenders with Dip

Chicken tenders breaded and lightly fried, served with honey mustard, ketchup and BBQ sauce.

\$50.99 Half Tray \$99.99 Full Tray

Mac 'N Cheese

Made from scratch with whole milk and Land-O-Lakes cheese. So good it's not just for kids!

\$39.99 Half Tray \$79.99 Full Tray

Mini Cocktail Sandwiches

Mini Traditional Baguettes

A mini version of classic favorites including ham and cheese, turkey, roast beef, chicken and tuna salads.

\$54.99 per dz.

Mini Gourmet Baguettes

A mini version of our gourmet sandwiches.

\$59.99 per dz.



Decadent Desserts

Coliseum Bakery Selections

Our Famous Dessert Tray

An assortment of sweet buttery pound cake, crumb cakes, home baked cookies, brownies, chocolate covered pretzels and seasonal candy.

Small \$29.99 Medium \$39.99
Large \$59.99 X- Large \$69.99

Mini-Classic Treats

A beautifully presented platter of mini black and white cookies, mini linzer tarts and rainbow cookies.

\$29.99 24 pcs.
\$59.99 48 pcs.
\$84.99 72 pcs.

Cookie Trays

A variety of fresh homemade David's cookies.
\$17.99 per dz.

Brownie / Blondie Trays

Freshly baked jumbo brownies with nuts and chocolate chips, cut into bite sized pieces.

\$3.50 each - minimum 6 pcs.

Bakery Specialties

Mini Italian pastries
Butter cookies
Occasion cakes.

Fruit Selections

Sliced Fresh Fruit Platters

Choice ripe melons and seasonal fruit presented in a beautiful arrangement.

X-Small \$24.99 Small \$36.99 Medium \$49.99
Large \$84.99

Fruit Salad

Chunks of ripe melon, pineapple, berries and grapes.

\$9.99 per pound

Chocolate Covered Pineapples and Strawberries

Pineapple chunks and strawberries hand dipped in Belgium milk chocolate.

\$19.99 per dz.



Beverage Packages

Cold Beverages

Soda – Water Set-Up

Chilled 2 liter bottles of soda and water, cups, ice, ice bucket.

\$1.99 per person

Chilled individual assorted snapple, 20oz. soda and 16 oz. water bottles.

\$2.50 per person

Chilled 33oz. Pellegrino sparkling water.

\$4.99 per person

Homemade Iced tea, lemonade and Arnold Palmer in thermal containers.

Small \$39.95 Large \$49.99

Hot Beverages

Coffee - Tea Set-Up

Freshly brewed 100% Columbian coffee, regular and decaf, hot water and herbal teas, whole milk and half and half, sugar and sweeteners, hot cups, spoons, napkins

★ White Star - thermal containers

\$2.75 per person

★ Gold Star - silver regalware urns

\$2.99 per person

★ Black Tie - polished silver samovar service

\$3.75 per person

Bar Set-Up Package

Mixers, Soda, Juice, Bar Fruit (You provide the alcohol!)
\$6.95 per person

Beer, Wine and Liquor Package

Beer and Wine Package*

Choose a domestic and imported beer

Choice of Merlot or Cabernet, Chardonnay or Pinot Grigio

\$15.99 per person - up to 4 hours
(20 person minimum)

Beer, Wine and Liquor Package*

Choose a domestic and imported beer

Choice of Merlot or Cabernet, Chardonnay or Pinot Grigio

Vodka, Tequila, Gin, Scotch and Rum

\$26.99 per person – up to 4 hours
(20 person minimum)

Packages Include:

Mixers, plastic cups, cocktail napkins, pitchers, ice tubs for chilling, drink shakers, ice scoops, wine keys, drink stirrers, bar fruit, bar caddy, ice

Coliseum Caterers is one of the few caterers on Long Island licensed and insured to provide alcohol for off-premise events.

Perfect Add-Ons

Wait Staff and Bartenders

Rentals: Bar, Glassware, Tables, Chairs, Linens

* New York State Liquor Authority requires a liquor permit for all events that we are providing liquor. Coliseum Caterers will file and obtain the permit on your behalf. The permit fee is \$100.00



All catering packages include table cover, utensils, plasticware and any necessary accompaniments. [19]

ALL AMERICAN BBQ

For several years we have searched out and developed BBQ packages that combine magnificent design, outstanding service and delicious food to create an incredible experience! We do it all so you can relax and be a guest at your own party. Our trained staff of cooks and servers set up a traditionally decorated BBQ pit area with a full range of tempting food. Our on site manager will run your event including "last call" before dessert is served and will remain on site for the final cleanup of the buffet line and pit area.

Buffet Tables with Gingham Table Clothes Included, Vegetable Decor for Buffet Table, Chaffing Dishes, Sternos, Picnic Basket with Cutlery and Napkins, BBQ Dinnerware, Tongs and Serving Utensils, Grills, Grill Equipment, Cooks and Servers. Four Hour Package - 50 Person Minimum. Under 50 pp \$150.00 for Extra Staff Still Needed for the Event.

Standard BBQ

Black Angus Hamburgers • Veggie Burgers • Hebrew National Hot Dogs • BBQ Chicken OR Lemon Herb Marinated Chicken • Authentic Italian Sausage and Peppers OR Pulled Pork with Buns

Choice of Four Side Dishes

Summer Green Salad • Picnic Pasta Salad • Macaroni Salad • Coleslaw • Traditional Potato Salad • Red Bliss Potato Salad • Home Style Baked Beans • Long Island Corn on the Cob

Chocolate Chip Cookies and Sliced Watermelon

Also Included:

Martini Potato Buns, Land-O-Lakes American Cheese, Heinz Ketchup, Mustard and Sauerkraut

\$28.99 per person

(50 person minimum)

*Under 50 persons - \$150 for extra waitstaff still needed for event.

Deluxe BBQ

Black Angus Hamburgers • Veggie Burgers • Hebrew National Hot Dogs • BBQ Ribs - 24 hour slow cooked, fall off the bone ribs • BBQ Chicken OR Lemon Herb Marinated Chicken • Authentic Italian Sausage and Peppers OR Pulled Pork with Buns • Dry Rub BBQ Brisket of Beef (Substitute Teriyaki Flank Steak + \$2.00 pp)

Choice of Four Side Dishes

Summer Green Salad • Picnic Pasta Salad • Macaroni Salad • Coleslaw • Traditional Potato Salad • Red Bliss Potato Salad • Home Style Baked Beans • Marinated, Grilled Vegetables • Long Island Corn on the Cob

Chocolate Chip Cookies, Brownies and Sliced Watermelon Platters

Also Included:

Martini Potato Buns, Land O Lakes American Cheese, Heinz Ketchup, Mustard & Sauerkraut

\$35.99 per person

BBQ Add-Ons

APPETIZERS: Guacamole, Salsa and Tortilla Chips, Crudit  and Dip, Skewered Hibachi Chicken in a Pineapple, Tequila Lime Shrimp

MAINS: Mac N' Cheese, New Zealand Baby Lamb Chops, Filet Mignon, Shrimp, Steak and Chicken Kababs, Tuna, Mahi-Mahi and Lobster Tails

BEVERAGES: Soda and Water, Cooler and Ice, Homemade Iced Tea and Lemonade, Beer, Wine and Liquor Packages

DESSERT AND COFFEE SERVICE: Mini Pastries and Dessert Trays, Brownie and Mini Classic Treats, Cupcakes and Occasion Cakes

RENTALS: Wait Staff, Bartenders, Tables, Chairs, Linens and Tents

KIDS Ages 3 – 12: Half Price On All BBQ Packages (excluding the Mini BBQ and BBQ Buffet)
Includes Individual Bags of Chips, Cookies and All Paper Goods

BBQ Buffet

Perfect for those who want a BBQ without the on-site cooking! Also great for indoor events!

BBQ Ribs - 24 hour slow cooked, fall off the bone ribs
BBQ Chicken OR Lemon Herb Marinated Chicken •
Choose One: Authentic Italian Sausage and Peppers,
Pulled Pork with Buns or Beef Brisket • Long Island Corn
on the Cob • Summer Green Salad • Picnic Pasta Salad
• Fruit Platter

No Staff Included

Mini BBQ

Perfect For "Limited Time Functions" Such As School
and Corporate Functions, Athletic Events...

Black Angus Hamburgers • Veggie Burgers • Hebrew
National Hot Dogs • Long Island Corn on the Cob •
Small Bags of Chips • Chocolate Chip Cookies

Also Included:

Martins Potato Buns, Land-O-Lakes American Cheese,
Heinz Ketchup, Mustard, Sauerkraut and Sautéed Onions

Two Hour Package - \$17.99 per person
(50 person minimum)

*Under 50 persons - \$150 for extra wait staff still needed
for event.

HAWAIIAN LUAU

Enjoy a Fun Filled Day with a Custom Hawaiian Luau!

The Buffet Will Include Luau Themed Décor.

Your Food Will Include a Variety of Hawaiian Inspired Food!

South Sea Ribs - Huli Huli Chicken - Sha Cha Roast Pork - Polynesian Flank Steak - Black Angus Burgers -
Hebrew National Hot Dogs - Aloha Green Salad - Firecracker Slaw - Hawaiian Fried Rice -
Whipped Sweet Potatoes with Mini-Marshmallows - Long Island Corn on the Cob - Pineapple Fruit Display -
White Chocolate Macadamia Nut Cookies - Coconut Pecan Cookies

CUSTOM BBQ EVENT

Upgrade your BBQ Package by Adding Appetizers, Specialty Entrees, Gourmet Desserts,
Coffee and Tea Service, Beverage and Bar Packages, Wait Staff, Bartenders, Rentals
Priced Accordingly

Our Catering Consultants will be Happy to Assist You.

THE NEW ENGLAND CLAMBAKE

*The New England Clambake is a traditional method of cooking seafood. Ingredients
are seasoned, bagged and boiled in a pot on an open flame on-site to deliver fresh to your table.*

1-1/4 Lobsters – Little Neck Clams – Mussels

Grilled Kielbasa or Chorizo Sausage – Grilled Lemon Herb Chicken

Caesar Salad - Baby Red Bliss Potatoes – Cole Slaw - Long Island Corn on the Cob

Homemade David's Chocolate Chip Cookies – Fresh Sliced Watermelon

Includes cooking staff for 3 hours, all necessary equipment and paper goods

\$69.99 per person - (25 person minimum)



PARTY PLANNING & CATERING SERVICES



Party Planning

With over 25 years of catering experience we are confident our catering consultants will effortlessly guide you through the planning process. We will listen to your needs and work with you to plan the party of your dreams!

Coliseum Caterers Party Planning Guide will take you through the process step by step. We believe you will find our level of commitment to be very helpful.

We strive to accomplish the following when we plan your event: finalize your menu, discuss the logistics of the event, determine the estimated timeline and note any special requests you may have.

Thank you for considering Coliseum Caterers for your upcoming event!

Catering Services

Bagged Lunches

Perfect for Corporate Events!

Craft Services

Movie and TV Production Meals Delivered 24 Hours a Day

Holiday and Theme Meals

St. Patrick's Day, Thanksgiving, Holiday Cocktail Parties, Super Bowl and Many More!

Meals for Large Groups and Emergency Situations
Capable of Producing Hundreds to Thousands of Meals a Day

Proudly Serving Long Island's Top Corporations for 25 Years!



Wait Staff, Rentals & Venues

Service Staff

Enjoy your party with the assistance of our professional, well trained and uniformed wait staff, bartenders, maître d's and chefs.

Rentals

We can provide the following for your event:
tents, tables, linens, chairs, dinnerware, cutlery, glassware,
serving display pieces and more...

Venues

Coliseum Caterers is a preferred vendor at many locations. We would be happy to cater at your location or one of ours!

Old Westbury Gardens
Chelsea Mansion
Hallockville Farm
Queens County Farm
George Weir Barn
Hempstead Lake Park

Heckscher Park
Belmont Park
Valley Stream Park
Lido Beach
Crestwood Day Camp



COLISEUM *caterers*

1660 Old Country Road | Plainview, NY 11803 | 516.483.4900

ColiseumCaterers.com

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