

PROUDLY CELEBRATES 36 YEARS OF... Quality Catering

ELEGANT & AFFORDABLE "Home cooking at it's Oery Best"

1091 NORTH BROADWAY, NORTH MASSAPEQUA, NY 11758 P: 516.752.9407 F: 516.752.7412

www.fairwayfoodmarket.com

These prices in effect starting April 1, 2018 (Catalog menu and prices are subject to change without notice.)

To help plan your menu, our Catering Guide is organized to resemble a Traditional Gourmet Italian Feast. It starts with Antipasto and Appetizers, followed by Garden Salads, Giant Heroes and Cold Buffet ideas. Next are our Spectacular Hot Buffet Packages. After browsing these pages, you will find our extensive Ala Carte Menu, and for the finishing touches, our Delectable Desserts.

Feel free to leaf through several times and you will see how easy it is to create a fabulous custom menu. Write in the margins, take notes, allow yourself to imagine the finest buffet with all of your favorites. Treat yourself and your guests to a delectable and memorable affair.

Large Corporate Events, Organizational affairs, Religious and School gatherings, Sports Dinners, Charity Fund Raisers and Senior Citizen Group Dinners can all be customized to fit your theme, your appetite and your budget. If any questions arise while reviewing this brochure, please call our Catering Department at any time. We look forward to helping you in every way to make your affair a great success.

Basic Ordering Information

- Ideally, typical orders should be placed a minimum of three to five days prior to your affair, but larger orders may require seven days advance notice. We can often accommodate short notice orders as well.
- Due to the higher volume during major Holidays, please give us additional advanced notice if possible.
- All orders require a minimum of 1/3 deposit upon ordering.
- All orders must be paid in full two days prior to your affair.
- All payments must be paid in Cash, Visa, Master Card, Discover, AMEX, Debit Cards, Certified Check or Money Order.
- All orders that qualify for delivery are subject to a \$20.00 delivery & set up fee. Deliveries further than 5 miles will incur additional delivery charges based on the location and distance. Special Holiday delivery charges may also apply.
- A cancellation of your affair requires 48 hours notice to obtain a full refund. Any cancellations made within less than 48 hours of your affair may result in only a partial refund depending on the costs involved.

Cold Italian Antipasto

Start with Our Deluxe Italian Gourmet Antipasto Platter Includes all of the following Selections:

Proscuitto Di Parma Citerio Sweet Sopressta Hormel Di Lusso Genoa Salami Roasted Peppers Sweet Ham Capicola Hormel Pepperoni Marinated Mozzarella Balls Also Includes Oil and Vinegar Dressing.

Marinated Mushrooms Artichoke Hearts Mixed Imported Olives Imported Aurrichio Provolone **Bread Sticks**

Available in three convenient sizes.

59.95 small (8-12 guests) 89.95 med (14-18 guests) 119.95 large (20-25 guests)

Special...Add 24 Breadsticks wrapped with Prosciutto Di Parma Only 49.00

Deluxe Hot Italian Antipasto

Special Price 169.00 (12-20 people)

Our Deluxe Italian Hot Antipasto includes all of our most delicious specialties.

- Cocktail Rice Balls (16)
- Eggplant Rollatini (10-1/2s)
- Stuffed Peppers (5)
- Stuffed Mushrooms (16)
- Baked Stuffed Clams (16)
- Fantail Shrimp (16)
- Fried Zucchini Sticks (16)
- Stuffed Sausage Bread Slices
- Brooklyn's Finest Italian Bread (2)

Special...Add Our Famous Tomato Bruschetta Garlic Crostini Platter Only 39.00

Cocktail Cheese Platters

Choose from the following Imported and Domestic Selections.

Imported Provolone	Finlandia Swiss	Cheddar Jarlsberg
Domestic Swiss	Danish Cream Havarti	Alpine Lace Swiss
Creamy Havarti with Dill	Creamy Muenster	Monterey Jack
Port Wine Cheddar	Spicy Pepper Jack	French Brie
Mild Edam	Sweet Munchee	Dutch Gouda
Swedish Fontina	Hormel Pepperoni Sticks	Sweet Dry Sausage

Cheeses are cubed and garnished with fresh grapes & assorted crackers.

49.00	small tray	(8-10 guests 4-5 selections)
75.00	med tray	(14-18 guests 5-6 selections)
99.00	large tray	(20-25 guests 7-8 selections)

Fresh Crudité Platter

A fine selection of our own farm fresh vegetables, expertly garnished and arranged with your choice of Creamy Dip.

Select of	one of the fol	llowing:
Creamy Italian	Dip	Bleu Cheese Dip
Creamy Ranch	Dip	Spinach Dip
Vegetable Dip		French Onion Dip
49.00 69.00	•	(8-12 guests) (14-18 guests)

89.00	large tray	(20-25 guests)
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Add on Specials...

Our Famous Luau Bowl of Cut Fruit and Melons (approx. 5 lbs.) 24.95

0r

Our Delicious Fresh Mozzarella Bocconcini Skewers Homemade Mozzarella Balls skewered with Vine-Ripened Grape Tomatoes and Fresh Basil with a Balsamic Dressing 20 pc. 49.00

Fairway Gourmet Caterers Appetizer Platters

Delectable selections to compliment any buffet.

Bruschetta Appetizer PlatterTuscan Garlic Toast servedwith our chopped plum tomatoes,olive oil, onions and basil.**39.00** (14-18 guests)

Fresh Mozzarella Platter Homemade Mozzarella sliced with ripe tomatoes, fresh basil, balsamic vinegar dressing **49.00 small** (8-14 guests) **69.00 large** (16-24 guests)

Fresh Bocconcini SkewersFresh Mozzarella Balls skeweredwith ripe tomatoes, basil leavesand balsamic vinaigrette.**49.00** (20 skewers)

Grilled Vegetable Platter
Fresh portabella mushrooms, zucchini, red and green peppers and eggplants, grilled with balsamic vinaigrette.
49.00 small (8-14 guests)
79.00 large (16-25 guests)

Shrimp Cocktail Platter
Beautifully arranged Jumbo
Shrimp, served with lemons
and our gourmet cocktail sauce.
49.00 small (40 shrimp)
89.00 med (80 shrimp)
129.00 large (120 shrimp)

Filet Mignon Crostini Platter Thin sliced cool Filet Mignon on garlic toasted crostini with a serving of our special horseradish sauce. **109.00** (40 pieces)

Cocktail Wraps Platter Assorted flavored wraps cut into pin wheels, beautifully arranged and garnished.. **79.00** (40 pieces)

Cocktail Sandwich or Italian Mini-Panini Platter Assorted petite sandwiches, sliced and arranged on a beautifully decorated platter. **89.00** (40 pieces)

Mexican Tortilla Basket Gourmet tortilla chips with tangy salsa and fresh guacamole **45.00** large (12-16 guests)

Spinach & Artichoke Basket Our famous Gourmet Recipe served in a Crusty Tuscan Bread with assorted chips and crackers **49.00** large (12-16 guests)



Hot Appetizers

All trays are oven-ready and require heating just prior to serving.

Cocktail Franks in a Blanket

Served with honey mustard **39.00** (60 pieces)

Stuffed Baked Clams

Chopped and mixed with our seasoned stuffing. **39.00** (27 clams)

Stuffed Mushrooms

With Crabmeat stuffing. **49.00** (24 pieces)

Cocktail Rice Balls Old world gourmet recipe with a marinara dipping sauce. **39.00** (*30 pieces*)

Fried Ravioli & Artichokes

A great combination of two gourmet delicacies served with a marinara dipping sauce. **39.00** (40 pieces)

Fried Chicken Fingers Served with a sweet and sour

peach apricot dipping sauce. **39.00** (*4 lb. Tray*)

Cocktail Spare Ribs

Cut to the right size for convenient serving. **49.00** (45 pieces)

Miniature Pizza Bites Bursting with flavor. **39.00** (50 pieces)

Spicy Buffalo Wings or Honey BBQ Sweet Wings

Served with bleu cheese dip and celery sticks.**39.00** (*approx. 50 pieces*)

Fried Vegetable Sampler

served with our special horseradish dip. **39.00** (5 lb. Tray)

Miniature Quiches

Bite size assorted delicacies **39.00** (40 pieces)

Swedish Meatballs

Our traditional recipe. **39.00** (60 pieces)

Mozzarella Sticks

Served with a special marinara sauce. **39.00** (*4 lb. tray*))

Miniature Crab Cakes

Special recipe served with our delicious tartar sauce. **59.00** (*30 cakes*)

Try Fairway's Italian Gourmet Stuffed Breads

Available in Sausage, Vegetable or Buffalo Chicken Styles

Easily Sliced for a Great Appetizer Only 7.99 lb. (min. 2 lbs)

Fairway Gourmet Caterers

Deluxe Garden Salads

A refreshing and healthy way to begin any buffet.

Traditional Tossed Salad

Fresh iceberg & romaine lettuce with vine-ripened tomatoes, cucumbers, red onions, black olives and shredded carrots with our own house Italian dressing. **29.95 small** (10-15 guests) **45.95 large** (20-30 guests)

Greek Salad

Fresh spinach & romaine lettuce with vine-ripened tomatoes, pepperoncini peppers, red onions, Kalamata and Greek olives, crumbled feta cheese with our own vinaigrette dressing.

39.95 small (10-15 guests) **59.95 large** (20-30 guests)

Supreme Italian Salad

Fresh romaine and leaf lettuce with vine-ripened tomatoes, Sicilian olives, marinated artichoke hearts, roasted peppers, marinated mushrooms, red onions and chunks of provolone and salami with our own house Italian dressing.
 45.95 small (10-15 guests) 69.95 large (20-30 guests)

Caesar Salad

Fresh romaine lettuce served with our gourmet seasoned croutons, grated imported Reggiano Parmigiano served with our deluxe Caesar dressing. **29.95 small** (10-15 guests) **45.95 large** (20-30 guests)

Chicken Caesar Salad

Includes the Caesar Salad (listed above) plus our sliced herb marinated boneless chicken breasts.

39.95 small (10-16 guests) **59.95 large** (20-30 guests)

Tri-color Baby Greens Salad

Tender baby mesclun greens mixed with fresh arugula, endive and radicchio served with our own balsamic vinaigrette dressing.
34.95 small (10-16 guests) 49.95 large (20-30 guests)

Gorgonzola & Walnut Salad

Tender baby greens mixed with Grilled Chicken slices, Gorgonzola Cheese, craisins and chopped walnuts with our own balsamic vinaigrette dressing. **45.95 small** (10-16 guests) **69.95 large** (20-30 guests)

Deluxe Tuscan Salad

Grilled chicken slices over baby mesclun greens with fresh mozzarella, grape tomatoes, roasted peppers and avocado with balsamic vinaigrette dressing.
45.95 small (10-16 guests) 69.95 large (20-30 guests)

Giant Hero Packages*

Everything you need for a great party!

6 Foot Hero Package Special Reg price \$149.95 Save \$20.00

Special Price 129.95*

Serves 20-24 guests

TRADITIONAL style ... AMERICAN - ITALIAN - KOSHER

or any 1/2 & 1/2 combination

*Packages includes potato, macaroni, coleslaw salads, mayo, mustard, Italian dressing, plates, napkins, forks and serving utensils.

More packages available at special prices

3 Foot Hero Package (Serves 10-12 guests) 65.95

4 Foot Hero Package (Serves 12-16 guests) 87.95

5 Foot Hero Package (Serves 16-20 guests) 109.95

Traditional Heroes by the Foot Ala Carte and does not include the package items (each foot serves 3-4 guests) 16.95 per foot

Add a Delicious Pickle & Olive Tray 7 inch \$6.95 9 inch \$9.95

Special heroes can be ordered in shapes, letters or numbers for an additional \$2.00 per foot. Heroes can be cut and placed in a fancy basket or platter for an additional \$2.00 per foot. Please note that there is a \$5.00 Deposit on each basket or hero cutting board you receive.

Giant Bagel Package Special

(requires 3 days notice)

Special Price 99.95

(Serves 14-18 guests) AMERICAN – ITALIAN – KOSHER STYLE

or any 1/2 and 1/2 combination

Package includes potato, macaroni, cole slaw salads, mayo, mustard, Italian dressing, plates, napkins, forks and serving utensils.

Add \$10.00 For Any Chicken Cutlet Supreme Bagel Package

Gourmet Supreme Heroes

A Great Selection of heroes sure to satisfy every culinary desire.

Godfather Supreme

Brick oven Italian Bread stuffed with Genoa Salami, Proscuitto Di Parma, Ham Capicola, Citerio Sopressata, Pepperoni and Provolone Cheese on a bed of crisp Lettuce topped with Tomatoes, Red Onions, Marinated Roasted Peppers and Fresh Mozzarella Cheese with Oil and Vinegar 22.95 per foot*

Italian Chicken Cutlet Supreme

Brick oven Italian Bread stuffed with your choice of Italian Style Fried Chicken Cutlets or Marinated Grilled Chicken Cutlets on a bed of Romaine Lettuce topped with Fresh Mozzarella and Roasted Peppers with Oil and Vinegar

17.95 per foot*

Add Sautéed Broccoli Rabe Only \$2.00 per foot additional

Grilled Vegetable Supreme

Brick oven Italian Bread stuffed with Assorted Marinated and Grilled Vegetables Topped with Fresh Mozzarella and Marinated Roasted Peppers with Balsamic Vinaigrette

17.95 per foot*

American Club Supreme

Brick oven Italian Bread stuffed with Roast Beef, Turkey Breast, Lean Bacon and Swiss Cheese Topped with Lettuce and Tomatoes, Mayo, Mustard and Russian dressing on the side.

18.95 per foot*

Chicken Cordon Bleu Supreme

Brick oven Italian Bread stuffed with Fried Italian Style Chicken Cutlets on a bed of Romaine Lettuce with layers of Boar's Head Ham and Finlandia Swiss Cheese topped with Tomatoes with Mayo, Mustard and Russian dressing

18.95 per foot*

Fairway's Ultimate Italian Combo Supreme

Brick oven Italian Bread stuffed with Fried Italian Style Chicken Cutlets, Grilled Vegetables and Fried Eggplant Slices on a bed of Romaine Lettuce with layers of Marinated Roasted Peppers, Sun Dried Tomatoes and Fresh Mozzarella with Oil and Vinegar 22.95 per foot*

Special Price

\$79.95

We Can Custom Build Any Hero You Can Imagine! Priced Accordingly Supreme Heroes available as package for additional \$4.50 per foot.

3 Foot Hot Tuscany Hero Packages

4 Delicious Varieties Available (Pick-Up Hot and Serve Immediately)

- MEATBALL PARMIGIANA
- SAUSAGE & PEPPERS
- CHICKEN PARMIGIANA
- EGGPLANT PARMIGIANA Includes our Fresh Tossed Garden Salad and Paper Goods

Deluxe Cold Buffet Package

Expertly decorated platters featuring top quality Boar's Head Brand Meats, Cheeses and Italian specialties.

Choose 4 Delicio	us Meats* Choose	2 Cheeses*
Roast Beef	Honey Maple Turkey	Imported Swiss
Deluxe Ham	Oven Gold Turkey	Provolone
Turkey Breast	Lean Pastrami	American
Virginia Ham	Genoa Salami	Muenster
Corned Beef	Chicken Breast	Alpine Swiss
Black Forest Ham	Ham Capicola	Mozzarella

*Additional meats and cheeses available. Low-salt items also available.

Buffet package includes your choice of bakery fresh rolls, rye or white bread, potato salad, macaroni salad, cole slaw, relish tray, mayo, mustard, plates, napkins, forks, knives and serving utensils.

8.95 per guest (10-45 guests) **8.50 per guest** (50 or more) (7.95 per guest for Cold Platters Ala Carte)

Traditional Sandwich Buffet

Assorted over-stuffed sandwiches filled with your favorite meats and cheeses served on rye, white and pumpernickel bread, cut in half and arranged on beautifully garnished platters.

Buffet includes potato salad, macaroni salad, cole slaw, relish tray, mayo, mustard, plates, napkins, forks, knives and serving utensils.

8.95 per guest (10 guest minimum) (7.95 per guest for Platters Ala Carte)

Wraps, Rolls and/or Panini Buffet

Select one, two or all three styles for your affair.

A variety of our gourmet wraps, over-stuffed rolls, and Italian Tuscan Panini cut up and arranged on beautifully garnished platters.

Buffet includes potato salad, macaroni salad, cole slaw, relish tray, mayo, mustard dressings, plates, napkins, forks, knives and serving utensils.

9.75 per guest (10 guest minimum) (8.75 per guest for Platters Ala Carte)

Deluxe Hot & Cold Buffet

Give your guests a great variety of hot and cold foods.

Choose Either:

Cold Cut Platters ... featuring Boar Head Meats & Cheeses

Roast Beef Boar's Head Ham Genoa Salami Imported Swiss

Turkey Breast **Provolone Cheese** Virginia Ham Corned Beef Muenster Cheese

Steak with Onions

Nr

Our Famous Giant Hero

Available in American, Italian or Italian Chicken Supreme

And Choose

3 Hot Entrees

Baked Ziti	Stuffed Shells
Rigatoni Ala Vodka	Lasagna w/ Meat Sauce
Penne Primavera	Vegetable Lasagna
Chicken Francaise	Chicken Marsala
Chicken Cutlet Parmigiana	Bar-B-Que Chicken
Eggplant Parmigiana	Italian Meatballs
Sautéed Broccoli Rabe	Sausage and Peppers
Hawaiian Chicken	Pepper Steak with Onior
Beef and Broccoli	Swedish Meatballs
Grilled Chicken and Vegetables	Rice Pilaf

Buffet Package also includes your choice... Garden Tossed Salad or Potato, Macaroni and Cole Slaw Salads And

Bakery Rolls and Breads, Mayo, Mustard, Butter, Dinner Plates, Salad Plates, Dinner Napkins, Forks, Spoons, Knives, Serving Utensils, Chaffing Racks, Sterno.

14.95 per guest (20 guest minimum)

Some entrees from our Deluxe Ala Carte Menu may be ordered as a substitute. Some items may be an additional charge.

Fairway Gourmet Caterers Hot Italian Festival Buffet Voted Our Most Popular Package by Our Customers 12.95 per guest * (100 or more guests) 13.50 per guest * (50-99 guests) 13.95 per guest * (20-49 guests)

Choose One Pasta Entrée and Two Additional Entrées* The number of entrées increase with the number of guests.

Pasta

Baked Ziti Rigatoni Ala Vodka Lasagna w/ Meat Sauce Linguini &Clam Sauce Penne Primavera Ziti w/ Broccoli Garlic & Oil Stuffed Shells Tortellini Alfredo Baked Manicotti Cheese Ravioli Vegetable Lasagna Rigatoni Bolognese

<u>Poultry Entrées</u>

Chicken FrancaiseChickenChicken SorrentinoChickenChicken ParmigianaChickenChicken Cutlet Penne PrimaveraGrilled Chicken with Grilled Vegetables

Chicken Marsala Chicken Cacciatore Chicken Florentine

Hot Italian Festival Buffet

Specialty Entrées

Eggplant Parmigiana Grilled Vegetables Sautéed Broccoli Rabe Sausage and Peppers Eggplant Rollatini Italian Meatballs Steak Pizzaola Brasciole and Sausage

Veal Entrées

Veal Marsala Veal Francaise Veal Parmigiana Veal Sorrentino

Seafood Entrées

Shrimp Parmigiana Stuffed Flounder Seafood Scampi over Rice Shrimp Fra Diavolo over Linguini Shrimp Scampi over Rice Seafood Marinara over Linguini Fillet of Sole Oreganata Fillet of Flounder Francaise

Buffet Package also includes:

Fresh Garden Salad Butter Dinner Plates Dinner Napkins Forks Chaffing Racks Pans Knives Club Rolls or Sliced Italian Bread Salad Plates Serving Utensils Spoons Sterno

*Orders without a Pasta Entrée, Add \$1.00 per guest *Orders with a Veal Entrée, Add \$2.00 per guest **Orders with a Seafood Entrée, Add \$3.00 per guest Some entrées from our Deluxe Ala Carte Menu may be ordered as a substitute.

Supreme Hot Smorgasbord

Our Deluxe Banquet with all the Trimmings

17.95 per guest* (60 or more guests)
18.95 per guest* (30-59 guests)

Your Smorgasbord will begin with a Deluxe Cheese Platter and a Gourmet Crudités Platter

Followed by your selection of Deluxe Garden Salads Choose our Traditional Garden Salad or Caesar Salad

Your Dinner Will Include 3 Main Course Entrees and 3 Side Dishes* Main Course

Baked Ziti Rigatoni Ala Vodka Lasagna w/ Meat Sauce Chicken Francaise Chicken Cordon Bleu Chicken Parmigiana **Oriental Chicken** Turkey Breast w/ Stuffing Hawaiian Chicken Boneless Stuffed Roast Pork Roast Beef w/ Gravy Swedish Meatballs w/ Noodles Eggplant Parmigiana Italian Meatballs **Beef Pot Roast** Chicken Sausage w/ Penne & Broccoli Rabe

Stuffed Shells Tortellini Alfredo Baked Manicotti Chicken Marsala Chicken Breast w/ Herb Stuffing Chicken Breast w/ Broc & Cheddar Stir Fry Chicken & Vegetables Sausage and Peppers Sliced Virginia Ham Beef and Broccoli Lobster Ravioli Ala Vodka Eggplant Rollatini Chicken Sorrentino Chicken Rollatini Beef Pepper Steak

<u>Specialties</u>*

The following items are available to add to your order for a slight additional charge per guest.

Veal Marsala* Veal Francaise* Shrimp Parmigiana** Shrimp Scampi over Rice** Seafood Scampi over Rice ** Filet of Sole Oreganata** Stuffed Flounder w/Crab Meat** *Orders with a Veal Entrée, Add \$2.00 per guest

Veal Parmigiana* Veal Milanese* Shrimp Fra Diavolo w/Linguine** Seafood Fra Diavolo w/ Linguine ** Seafood Marinara** Grilled SalmonTeriaki** Maryland Crab Cakes** **Orders with a Seafood Entrée, Add \$3.00 per guest

Side Dishes

Sautéed Broccoli Rabe Sautéed Green Beans Roasted Red Bliss Potatoes Mashed Potatoes Candied Yams **Rice Pilaf** Creamed Spinach

Broccoli Au Gratin **Grilled Vegetables** Steamed Mixed Vegetables Potato Croquettes Niblet Corn **Grilled Asparagus Spears** Herb Bread Stuffing

To complete your meal, please choose one of our Delicious Complimentary Desserts.

Choose either **Our Famous Fresh Assorted Bakery Platter**

or

Our Deluxe Fruit and Melon Display (These desserts are intended to be served along with your own occasion cake that you may purchase from your favorite bakery.)

Smorgasbord Package also includes:

Club Rolls Butter Salad Plates **Cocktail Napkins Dessert Napkins** Serving Utensils

Sliced Italian Bread **Dinner Plates Dessert Plates Dinner Napkins** Forks Spoons Knives Chaffing Dishes and Sterno

Some entrees from our Deluxe A la Carte Menu may be ordered as a substitute.

Fairway Gourmet Caterers

Hot Chicken Buffet Perfect for the informal gathering

Bar-B-Que Chicken

and/or Southern Fried Chicken Seasoned to perfection and cut for easy handling.

Buffet package includes bakery rolls, butter, potato salad, macaroni salad, coleslaw, relish tray, plates, napkins, forks, knives, serving utensils and chaffing racks with sterno.

8.95 per guest (15 guest minimum)

Add Our Famous BAR-B-QUE SPARE RIBS

\$2.00 additional per guest

Kid's Fun Menu Ideas

Perfect for the youngsters at your party.

	Half Tray
Mini Cheese Ravioli in Tomato Sauce	^{\$} 29 ⁹⁵
Spaghetti & Meatballs Halves	^{\$} 29 ⁹⁵
Chicken Nuggets w/Dipping Sauce on the Side	^{\$} 39 ⁹⁵
Chicken Fingers w/Dipping Sauce on the Side	^{\$} 39 ⁹⁵
Macaroni & Cheese	^{\$} 39 ⁹⁵
French Fries w/ Ketchup on the Side	^{\$} 29 ⁹⁵
Mashed Potatoes	^{\$} 34 ⁹⁵
Mozzarella Sticks (30 pc.) w/Marinara Sauce on the Side.	^{\$} 39 ⁹⁵
French Bread Pizza (16 pc.)	^{\$} 32 ⁹⁵
Pizza Bagels (16 pc.)	^{\$} 32 ⁹⁵
16 Mini Corn on the Cobs w/ Butter Sauce	^{\$} 29 ⁹⁵
16 All Beef Kid Size Burgers w/Buns and Ketchup	^{\$} 39. ⁹⁵
16 Boar's Head Hot Dogs w/Buns, Ketchup & Mustard	^{\$} 39. ⁹⁵

Western Backyard BBQ Buffet* Be a guest in your own backyard!

Includes <u>ALL</u> of the following BBQ Favorites ...

- Texas Chili
- BBQ Spare Ribs
- BBQ Chicken
- Southern Fried Chicken
- Sausage & Peppers
- Marinated London Broil
- Baked Beans
- Corn on the Cob
- Pasta & Broccoli Salad
- Potato Salad
- Macaroni Salad
- Bakery Rolls

Buffet package also includes butter, plates, napkins, forks, knives, serving utensils, chaffing racks with sternos.

17.95 per guest (100 + guests)
18.50 per guest (50-99 guests)
18.95 per guest (20-49 guests) (20 guest minimum)

* Our Western Backyard Buffet was voted the <u>Best Package</u> for Backyard Gatherings and Block Parties by our customers this year. Add one of our great Fruit Platters and a Giant Hero and you're all set to relax and spend the day with your guests instead of the grill!

Add Our Famous Fresh Pineapple and Melon Salad for a Refreshing Start to Your Buffet 6 lb tray \$34.95

Gourmet Ala Carte Menu

Half Trays serves 6-8 guests - Full Trays serves 10-14 guests

Create your own delicious Hot Buffet by selecting your favorite combination of entrées from our famous extensive Gourmet A la Carte Menu.

Pasta Entrees

	Half	Full
Baked Manicotti	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Baked Rigatoni	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Baked Ziti	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Cheese Ravioli	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Lasagna with Meat Sauce	^{\$} 55 ⁹⁵	^{\$} 89 ⁹⁵
Vegetable Lasagna	^{\$} 49 ⁹⁵	^{\$} 89 ⁹⁵
Linguini and Clam Sauce	^{\$} 45 ⁹⁵	^{\$} 69 ⁹⁵
Lobster Ravioli with Vodka Sauce	^{\$} 49 ⁹⁵	^{\$} 89 ⁹⁵
Macaroni & Cheese American Style	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Penne Primavera	^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
Rigatoni Ala Vodka with Shrimp	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Penne Ala Vodka	^{\$} 45 ⁹⁵	^{\$} 69 ⁹⁵
Rigatoni Ala Vodka	^{\$} 45 ⁹⁵	^{\$} 69 ⁹⁵
Spaghetti with Garlic and Oil	^{\$} 39 ⁹⁵	^{\$} 65 ⁹⁵
Stuffed Shells	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Tortellini Alfredo	^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
Ziti with Broccoli, Garlic and Oil	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Meat Ravioli Bolognese	^{\$} 45 ⁹⁵	^{\$} 69 ⁹⁵
FUSIIII w/Grilled Chicken, Spinach & Sundried Tomatoes	^{\$} 49 ⁹⁵	^{\$} 89 ⁹⁵
Angel Hair Primavera w/ Garlic & Oil	^{\$} 39 ⁹⁵	^{\$} 65 ⁹⁵
Bowtie Pasta w/Broccoli Rabe & Sausage	^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
Rigatoni Bolognese	^{\$} 45 ⁹⁵	^{\$} 69 ⁹⁵
Spinach Lasagna	^{\$} 55 ⁹⁵	^{\$} 89 ⁹⁵

Gourmet Ala Carte Menu

Half Trays serves 6-8 guests - Full Trays serves 10-14 guests

Poultry	Entrees

	Half	Full
Bar-B-Q Chicken	^{\$} 45 ⁹⁵	^{\$} 79 ⁹⁵
Boneless Grilled Chicken Teriyaki	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Breast with Herb Stuffing	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Rolatini Italian Style	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Cacciatore	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Cordon Bleu	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Cutlet Franchaise	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Cutlet Parmigiana	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Fettuccini Alfredo	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Marsala	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Penne Broccoli	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Scampi over Rice	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Sorrentino	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Fried Chicken Cutlets	^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
Fried Chicken Fingers	^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
Fried Chicken Nuggets	^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
Grilled Chicken and Grilled Vegetables	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Hawaiian Chicken with Rice	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Honey Mustard Chicken	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Oriental Chicken Teriyaki Stir Fry	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Milanese w/ Arugula, Red Onions & Tomatoes	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Rotisserie Chicken	^{\$} 45 ⁹⁵	^{\$} 79 ⁹⁵
Southern Fried Chicken	^{\$} 45 ⁹⁵	^{\$} 79 ⁹⁵
Boneless Grilled Chicken Garlic & Herbs	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Florentine w/ Spinach & Tomatoes	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Italian Stuffed Chicken Meatballs	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Chicken Pizzaola	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Turkey Breast with Herb Stuffing & Gravy	^{\$} 59 ⁹⁵	^{\$} 99 ⁹⁵
Turkey Breast with Italian Spinach Stuffing	^{\$} 59 ⁹⁵	^{\$} 99 ⁹⁵

Gourmet Ala Carte Menu

Half Trays serves 6-8 guests - Full Trays serves 10-14 guests

<u>Veal Entrees</u>

	Half	Full
Veal Cutlet Pamigiana	^{\$} 85 ⁹⁵	^{\$} 129 ⁹⁵
Veal Franchaise	^{\$} 85 ⁹⁵	^{\$} 129 ⁹⁵
Veal Marsala	^{\$} 85 ⁹⁵	^{\$} 129 ⁹⁵
Veal Milanese	^{\$} 85 ⁹⁵	^{\$} 129 ⁹⁵
Veal Rollatini	^{\$} 89 ⁹⁵	^{\$} 129 ⁹⁵
Veal and Peppers	^{\$} 85 ⁹⁵	^{\$} 129 ⁹⁵
Veal Sorrentino	^{\$} 85 ⁹⁵	^{\$} 129 ⁹⁵

Seafood Entrees

Prices listed below are subject to change due to MARKET CONDITIONS. Prices listed are based on average year round prices.

	Half	Full
Fried Calamari	^{\$} 59 ⁹⁵	\$ 99 ⁹⁵
Fried Fantail Shrimp	^{\$} 79 ⁹⁵	^{\$} 139 ⁹⁵
Fried Flounder Fillet	^{\$} 89 ⁹⁵	^{\$} 149 ⁹⁵
Fillet of Sole Oreganata	^{\$} 79 ⁹⁵	^{\$} 139 ⁹⁵
Flounder Filet Francaise	^{\$} 89 ⁹⁵	^{\$} 149 ⁹⁵
Grilled Salmon w/ Ginger & Teriyaki	^{\$} 89 ⁹⁵	^{\$} 149 ⁹⁵
Maryland Crab Cakes	^{\$} 69 ⁹⁵	^{\$} 109 ⁹⁵
Mussels Marinara	^{\$} 59 ⁹⁵	^{\$} 99 ⁹⁵
Seafood Fra Diavolo with Capellini	^{\$} 99 ⁹⁵	^{\$} 149 ⁹⁵
Seafood Marinara with Linguini	^{\$} 99 ⁹⁵	^{\$} 149 ⁹⁵
Seafood Scampi with Rice	^{\$} 99 ⁹⁵	^{\$} 149 ⁹⁵
Shrimp Fra Diavolo	^{\$} 99 ⁹⁵	^{\$} 149 ⁹⁵
Shrimp Francaise	^{\$} 99 ⁹⁵	^{\$} 149 ⁹⁵
Shrimp Parmigiana	^{\$} 99 ⁹⁵	^{\$} 149 ⁹⁵
Shrimp Scampi with Rice	^{\$} 99 ⁹⁵	^{\$} 149 ⁹⁵
Stuffed Baked Clams	^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
Stuffed Flounder with Broccoli	\$ 99 ⁹⁵	^{\$} 149 ⁹⁵
Stuffed Flounder with Crab Meat and Shrimp	\$ 99 95	^{\$} 149 ⁹⁵

Gourmet Ala Carte Menu

Half Trays serves 6-8 guests - Full Trays serves 10-14 guests

Pork Entrees

Half	Full
^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
^{\$} 59 ⁹⁵	^{\$} 109 ⁹⁵
^{\$} 59 ⁹⁵	^{\$} 109 ⁹⁵
^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
^{\$} 59 ⁹⁵	^{\$} 109 ⁹⁵
^{\$} 49 ⁹⁵	^{\$} 89 ⁹⁵
^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
	\$59 ⁹⁵ \$59 ⁹⁵ \$59 ⁹⁵ \$59 ⁹⁵ \$59 ⁹⁵ \$49 ⁹⁵ \$49 ⁹⁵ \$49 ⁹⁵ \$59 ⁹⁵ \$59 ⁹⁵ \$59 ⁹⁵ \$59 ⁹⁵ \$59 ⁹⁵ \$59 ⁹⁵

Beef Entrees

	Half	Full
Beef and Broccoli	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Boneless Bar-B-Q Beef	^{\$} 59 ⁹⁵	^{\$} 89 ⁹⁵
Filet Mignon Medallions Au Jus	^{\$} 99 ⁹⁵	^{\$} 179 ⁹⁵
Italian Meatballs	^{\$} 45 ⁹⁵	^{\$} 79 ⁹⁵
Marinated Sliced London Broil	^{\$} 59 ⁹⁵	^{\$} 109 ⁹⁵
Pepper Steak and Onions	^{\$} 59 ⁹⁵	^{\$} 99 ⁹⁵
Sliced Eye Round Roast Beef	^{\$} 65 ⁹⁵	^{\$} 99 ⁹⁵
Sliced Pot Roast in Gravy	^{\$} 65 ⁹⁵	^{\$} 99 ⁹⁵
Steak Pizzaiola	^{\$} 65 ⁹⁵	^{\$} 99 ⁹⁵
Stuffed Beef Brasciole	^{\$} 59 ⁹⁵	\$ 99 ⁹⁵
Sunday Special Meatballs, Sausages & Brascioles in Sauce	^{\$} 59 ⁹⁵	^{\$} 99 ⁹⁵
Swedish Meatballs with Noodles	^{\$} 59 ⁹⁵	\$ 99 ⁹⁵
Texas Chili	^{\$} 49 ⁹⁵	^{\$} 89 ⁹⁵
Teriyaki Skirt Steak	^{\$} 99 ⁹⁵	^{\$} 179 ⁹⁵

Gourmet Ala Carte Menu

Half Trays serves 6-8 guests - Full Trays serves 10-14 guests

<u>Vegetables Entrees</u>

	Half	Full
Assorted Fried Vegetables	^{\$} 39 ⁹⁵	^{\$} 59 ⁹⁵
Assorted Grilled Vegetables	^{\$} 39 ⁹⁵	^{\$} 59 ⁹⁵
Baked Beans	^{\$} 34 ⁹⁵	^{\$} 55 ⁹⁵
Broccoli Au Gratin	^{\$} 39 ⁹⁵	^{\$} 59 ⁹⁵
Broccoli Rabe with Garlic & Oil	^{\$} 49 ⁹⁵	^{\$} 69 ⁹⁵
Candied Yams	^{\$} 34 ⁹⁵	^{\$} 55 ⁹⁵
Eggplant Parmigiana	^{\$} 54 ⁹⁵	^{\$} 89 ⁹⁵
Eggplant Rollatini	^{\$} 54 ⁹⁵	^{\$} 89 ⁹⁵
Fried Rice	^{\$} 34 ⁹⁵	^{\$} 49 ⁹⁵
Green Beans Sautéed Italian Style	^{\$} 39 ⁹⁵	^{\$} 59 ⁹⁵
Grilled Asparagus Spears	^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
Mixed Vegetables in Butter Sauce	^{\$} 34 ⁹⁵	^{\$} 55 ⁹⁵
Niblet Corn in Butter	^{\$} 34 ⁹⁵	^{\$} 55 ⁹⁵
Old Fashioned Mashed Potatoes	^{\$} 34 ⁹⁵	^{\$} 59 ⁹⁵
Potato Croquettes	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Potato Pancakes	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Rice Pilaf	^{\$} 34 ⁹⁵	^{\$} 49 ⁹⁵
Roasted Garlic Mashed Potatoes	^{\$} 34 ⁹⁵	^{\$} 55 ⁹⁵
Roasted Rosemary Red Bliss Potatoes	^{\$} 34 ⁹⁵	^{\$} 55 ⁹⁵
Sautéed Broccoli Florets with Garlic	^{\$} 34 ⁹⁵	^{\$} 55 ⁹⁵
Scalloped Potatoes	^{\$} 39 ⁹⁵	^{\$} 55 ⁹⁵
Stuffed Cabbage	^{\$} 49 ⁹⁵	^{\$} 79 ⁹⁵
Stuffed Peppers	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Stuffed Portobello Mushroom Caps	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Stuffed Rice Balls	^{\$} 39 ⁹⁵	^{\$} 69 ⁹⁵
Tuscan Style Roasted Potatoes	^{\$} 34 ⁹⁵	^{\$} 55 ⁹⁵
White Rice	^{\$} 24 ⁹⁵	^{\$} 39 ⁹⁵
Wild Rice Medley w/ Cranberries & Almonds	^{\$} 39 ⁹⁵	^{\$} 59 ⁹⁵

Fairway Gourmet Caterers Delicious Desserts

Complete your affair with one of these Sweet Ideas

Deluxe Fruit Platters Seasonal fruits and melons, sliced on a beautifully decorated platter. Perfect to serve before or after any buffet. 59.95 medium (serves 12-18 guests) 89.95 large (serves 20-30 guests)

Fresh Cut Pineapples, Melon & Fruit Salad

5.99 lb. (served in an aluminum tray)

Fresh Butter Cookie Trays Over 20 Varieties of Italian or French Butter Cookies

beautifully arranged and decorated. Each pound serves approx. 6-8 guests. 7.99 lb.

Gourmet Fruit and Gift Baskets

Fairway makes Beautiful Gourmet Fruit and Gift Baskets.

Many Great Varieties and Sizes are Available. Pick one that is Perfect for your Occasion and your Budget.

> Call or visit for additional information. Delivery Available

> > Prices range from \$29.95 up to \$199.00

Home Baked 10 inch Deluxe Fruit Pies

So many to choose from... Apple - Dutch Apple Crumb Blueberry - Pumpkin – Pecan Cherry - Coconut Custard Each 10-inch pie serves 8-10 guests.) Starting at \$11.99

Home Baked 8 inch No Sugar Added Fruit Pies

Apple – Cherry – Blueberry Starting at \$6.99 each

And Don't Forget...

Fresh Chocolate Cream Pie Banana Cream Pie Lemon Meringue Pie and Junior's Famous Cheese Cakes

Deluxe Bakery Platter

A beautifully decorated platter filled with an assortment of fresh made bakery favorites including: Assorted Butter Cookies-Miniature Linzertarts-Miniature Brownies Chocolate Covered Grahams Miniature Crumb Cakes and Mini Black and Whites Decorated with assorted Chocolates.

39.95 Small Tray (serves 8-12 guests) **59.95 Large Tray** (serves 16-20 guests)