

## Holiday Catering Menu 2017-2018

### Appetizer: Hot

- Brie en Croute: (brie, cranberry & apple chutney in GF puff pastry)  
(prepared, stuffed and ready to bake) \$28.00 \_\_\_\_\_
- Stuffed Mushroom: (Crab Meat, Chorizo & Leeks or Sausage & Apple) 15-24 pieces  
(prepared, stuffed and ready to bake) \$40.00 \_\_\_\_\_

### Entrees: ½ tray each (Serves 6-8)

- Eggplant Parmigiana \$60.00 \_\_\_\_\_
- Eggplant Rolletini \$65.00 \_\_\_\_\_
- Angus Beef Lasagna \$75.00 \_\_\_\_\_
- Chicken Francese \$65.00 \_\_\_\_\_
- Chicken in Exotic Mushroom Sauce \$80.00 \_\_\_\_\_

### Carmela's Sauces: by the Quart

- Pomodoro (Plum Tomato) \$15.00 (dairy free) \_\_\_\_\_
- Vodka Sauce (w/ Pancetta) \$20.00 \_\_\_\_\_
- Bolognese (Meat) \$20.00 \_\_\_\_\_
- Meatballs and Sauce \$25.00 \_\_\_\_\_

All Entrees and Sauces are cooked and ready to re-heat and serve.  
Soups also available; please Email me for selection.

### Desserts:

- Pumpkin Cheesecake (8.5 inch) \$40.00 \_\_\_\_\_
- New York Style Cheesecake (8.5 Inch) \$35.00 \_\_\_\_\_
- Ricotta Cheesecake (8.5 Inch) \$40.00 \_\_\_\_\_
- Biscotti (Almond, Anise, Chocolate Almond, Chocolate Espresso, Cranberry Pistachios, Lemon Ginger) 10oz. package \_\_\_\_\_
- Rugelach- (Apricot, Strawberry Chocolate, Assorted) \_\_\_\_\_

### Please Note:

**Custom catering orders are always welcome, call me and let's talk!**

All catering orders must be placed at least five (5) DAYS before pick up

Delivered orders must be greater than \$250.00 and only in the Hudson Valley Area.

[chefcarmeladecker@gmail.com](mailto:chefcarmeladecker@gmail.com)

845-402-8568

