Nicole's CATERING

Express Menu for Pickup and Delivery

info@nicolescatering.com
518-706-4320

APPETIZERS

Minimum 3 dozen per item | Priced per dozen
**Room Temperature

SEAFOOD

SEAFOOD STUFFED MUSHROOMS 25.
crab, scallops, shrimp, cheese, bread crumbs

SCALLOPS WRAPPED IN BACON 38.
GF

SESAME GINGER SHRIMP 37.
GF

SCAMPI NICOLE 54.
gruyere cheese, prosciutto ham | GF

COCONUT SHRIMP 49.
sweet chili sauce

CLAMS CASINO 32.

MINI CRAB CAKES 37.
rock island tartar

CRAB SALAD PHYLLO CUP** 23.

SMOKED SALMON FINGER SANDWICH 35.
chive cream cheese

BEEF

SAUSAGE STUFFED MUSHROOMS 23.
GF

HOMEMADE MINI MEATBALLS 22.

BACON WRAPPED MINI MEATBALLS 29.

PROSCIUTTO & FRESH MOZZARELLA BITES** 25.
olive oil, balsamic | GF

MEAT ANTIPASTO KABOBS** 26.
balsamic drizzle | GF

TUSCAN PINWHEEL** 28.
Italian meats, tapenade, pepper relish

TUSCAN FINGER SANDWICH** 28.
salami, sun-dried tomato cream cheese, red pepper relish

HAM & CHIVE CREAM CHEESE FINGER SANDWICH** 28.

TUSCAN PANINI** 29.
salami, sun-dried tomato cream cheese, red pepper relish

REUBEN** 32.

BREADS, ROLLS & BUTTER

ITALIAN BREAD	*Loaf 7.*
SLICED FRENCH BAGUETTE	*Loaf 6.*
DINNER ROLLS	*Dozen 9.*
CROSTINI	*1 Baguette 10.*
HERBED BUTTER	*13. Pint*

POULTRY

CHICKEN SATAY 22.
spicy Thai peanut sauce

CHICKEN SPIEDINI 26.
rubbed with sage, wrapped in pancetta | GF

HAZELNUT CHICKEN BITES 27.
Frangelico orange cream sauce

CHICKEN CORDON BLEU BITES 31.

CHICKEN PARMESAN BITES 25.

CHICKEN PICCATA MEATBALLS 28.
lemon caper wine sauce

CHICKEN WINGS *market price*
BBQ or hot

CHICKEN BLT PHYLLO CUP** 23.

TURKEY PINWHEELS** 28.
smoked gouda, arugula, spicy cilantro aioli

TURKEY & CRANBERRY CREAM CHEESE FINGER SANDWICH** 28.

CHICKEN SALAD FINGER SANDWICH 28.

VEGETARIAN & VEGAN

THREE CHEESE STUFFED MUSHROOMS 21.
GF

QUINOA & SPINACH STUFFED MUSHROOMS 22.
VE | GF

SPANAKOPITA 22.

ASPARAGUS & ASIAGO 22.
wrapped in phyllo dough

CUCUMBER & DILL FINGER SANDWICH** 24.

EGG SALAD FINGER SANDWICH 25.
spicy mayo

BRIE & FIG PRESERVE FINGER SANDWICH 27.

VEGETABLE INDIAN SAMOAS 37.
VE | cilantro aioli

DIPS

Priced by the half or full quart

CRAB DIP	*18. | 36.*
BABA GHANOUSH	*15. | 30.*
ROASTED RED PEPPER DIP	*12. | 24.*
HUMMUS	*12. | 24.*
CREAMY SPINACH DIP	*12. | 24.*
BRUSCHETTA DIP	*15. | 30.*

Cold Platters

Meat & Seafood

EUROPEAN GRAND 295.
soppressata salami, capicola, provolone, duck pork pâté, grilled eggplant roulade, Kalamata olives, grilled baby artichokes, Gorgonzola wedge, peppercorn goat cheese, roasted red peppers
dips: roasted garlic and olive oil, tangy mustard
breads: French baguette, grilled focaccia, flatbread crackers
serves: 45-55

SLICED BONELESS TURKEY BREAST 165.
oven roasted dips: honey mustard, roasted garlic mayo
serves: 30-40

SLICED WHOLE TENDERLOIN 275.
horseradish sauce, Russian dressing, sliced sweet red onion
serves: 12-15

SHRIMP COCKTAIL Sm 120. Med 210. Lrg 400.
lemons, spicy cocktail sauce | 12-15 shrimp per pound | quantity: Sm 40 pieces, Med 75 pieces, Lrg 150 pieces

SMOKED SALMON Sm 150. Med 185. Lrg 225.
thinly sliced, capers, diced red onion, dill sour cream, whole grain mustard, crackers
serves: Sm 35 (2lbs), Med 45 (3lbs), Lg 70 (4lbs) add: bagels $24 per dozen

Vegetarian

FRESH FRUIT PLATTER Sm 45. Lrg 95.
fresh fruits and berries, lemon-yogurt dip
serves: Sm 10-12, Lrg 30-40

ARTISAN CHEESE BOARD Sm 75. Med 135. Lrg 240.
premium, aged & imported cheeses, nuts, dried & fresh fruit garnish, crackers
serves: Sm 12-15, Med 18-30, Lrg 45-60

FRESH VEGETABLE CRUDITÉ PLATTER Sm 45. Med 115. Lrg 135.
fresh garden vegetables choose 1: hummus, creamy spinach dip, roasted red pepper dip
serves: Sm 10-12, Med 30-35, Lrg 50-75

TOMATO & FRESH MOZZARELLA PLATTER Sm 45. Lrg 155.
sliced tomatoes, fresh mozzarella, prosciutto ham, fresh basil, cracked black pepper, olive oil
serves: Sm 10-12, Lrg 35-50

SPECIALTY PASTRY-WRAPPED BAKED BRIE 95.
choose 1: raspberry preserves, fresh pesto & sun-dried tomato, or almond amaretto
serves up to 30

Salads

All dressings are served on the side
Extra dressing $9 per pint

Green Salads

small bowl serves 10-15 | large bowl serves 25-40

NICOLE'S CLASSIC GARDEN SALAD 30. | 70.
mixed greens, garden vegetables, balsamic vinaigrette | GF, VE

SPINACH SALAD 35. | 80.
Gorgonzola, niçoise olives, mushrooms, crumbled bacon, champagne vinaigrette | GF

CLASSIC CAESAR SALAD 30. | 70.
classic romaine lettuce, garlic toasted croutons, fresh grated Romano cheese, caesar dressing

HARVEST FIELD GREENS 42. | 90.
pecans, Gorgonzola, sun-dried cranberries, candied walnuts, maple mustard vinaigrette | GF

GREEK STYLE SALAD 42. | 90.
romaine lettuce, cucumber, red onions, tomato, feta, Kalamata olives, greek dressing | GF

ASIAN GREEN SALAD 42. | 90.
mandarin oranges, snow peas, vegetables, crunchy Asian noodles, peanut-ginger dressing

ANTIPASTO SALAD 48. | 99.
romaine lettuce, Italian meats, provolone, olives, artichokes, roasted red peppers, tomatoes, cucumbers, onions, Italian vinaigrette | GF

Potato & Rice Salads

small bowl serves 12-20 | large bowls serve 40-60

ITALIAN POTATO SALAD 46. | 98.
red skinned potatoes, spinach, roasted red peppers, red onions, olive oil, vinegar, herbs | GF

CLASSIC POTATO SALAD 46. | 98.
potatoes, mayonnaise, egg, bell peppers | GF

BLACK BEAN & RICE SALAD 46. | 98.
tricolor bell peppers, fresh cilantro | GF

Pasta Salads

small bowl serves 12-20 | large bowl serves 30-45

PESTO PASTA SALAD 35. | 75.
tossed with pesto, sun-dried tomato, broccoli, provolone, Romano cheese

ANTIPASTO PASTA SALAD 48. | 99.
diced Italian meats, provolone, olives, artichokes, roasted red peppers, tomatoes, cucumbers, onions, Italian vinaigrette, pasta

ASIAN NOODLE SALAD 40. | 86.
julienne bell peppers, carrots, snow peas, baby corn, water chestnuts, spicy Thai peanut dressing

VEGETABLE PASTA SALAD 30. | 65.
pasta, diced fresh vegetables, Italian vinaigrette

Protein Salads

priced per small bowl | serves 15-25

WALDORF CHICKEN SALAD 75.
grapes, walnuts, celery, mayonnaise | GF

DEVILED EGG SALAD 65.
dijon, cayenne pepper | GF

QUINOA & CHICKPEA 80.
cucumber, bell pepper, shaved kale, lemon, olive oil, fresh herbs | GF, VE

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SANDWICHES

Six sandwhich minimum per sandwich option
Priced per sandwich | Served on platter
GF option Available

ROAST TURKEY & BRIE 16.
Granny smith apple, dijon mustard, 6" French baguette

THE BOSS HAS THE BEEF 16.
whipped horseradish, crispy fried onions, 6" French baguette

THE TURKEY BAGUETTE 16.
roasted turkey, smoked Gouda, roasted red peppers, lettuce, roasted garlic mayonnaise, 6" French baguette

IT'S ALL ABOUT THE BACON 16.
crispy bacon, grilled chicken, more bacon, lettuce, tomato, mayonnaise, 6" French baguette

HAM & GOAT CHEESE 15.
apple, arugula, honey mustard, 6" French baguette

FRESH MOZZARELLA CAPRESE V 15.
tomato, cucumber, mozzarella, basil, olive oil, balsamic, 6" French baguette

CHICKEN SALAD & BACON WRAP GFO 16.
lettuce, tomato

TURKEY/ CHICKEN WALDORF SALAD WRAP GFO 16.
grapes, walnuts, tarragon, mayonnaise

COULDN'T MAKE THE MEATING V GFO 14.
hummus, shredded carrots, field greens, cheese, in a fire-roasted vegetable wrap

ROASTED BUFFALO CAULIFLOWER WRAP VG GFO 14.
hummus, shredded carrots, chopped celery, hot sauce

SIDES

VEGETABLES

Half pan serves 8-10 | Full pan serves 20-30

ROASTED ASPARAGUS 70. | 135.
bacon, Gorgonzola, sherry dressing

GRILLED ASPARAGUS 65. | 125.
lemon-oregano vinaigrette

ROASTED MIX VEGETABLES 60. | 115.
Brussels sprouts, cauliflower, butternut squash

SEASONAL GRILLED VEGETABLES 55. | 110.

GREEN BEANS 45. | 90.
butter, shallots, almonds

BRAISED HONEY BABY CARROTS 55. | 120.

SAUTÉED VEGETABLES 55. | 110.
seasoned with butter & herbs

MASHED CAULIFLOWER 55. | 110.
roasted garlic, butter, cream

OVEN ROASTED BUTTERNUT SQUASH 55. | 110.
brown sugar, honey, spiced nutmeg

SAUTÉED BROCCOLI RABE 55. | 110.
garlic, lemon, olive oil, Romano cheese

POTATOES AND RICE

Half pan serves 10-15| Full pan serves 30-40

ROASTED GARLIC MASHED POTATOES 50. | 95.

TUSCAN SMASHED POTATOES 55. | 105.
prosciutto, Parmesan

WHIPPED SWEET POTATOES 50. | 100.
cinnamon, maple

ROASTED RED POTATOES 50. | 95.
rosemary, garlic, parsley, Parmesan

VENETIAN RICE 40. | 75.
prosciutto, peas, onion, parsley

CONFETTI RICE 40. | 75.
corn, peas, peppers, celery, carrots

VEGETARIAN

MEDITERRANEAN PASTA 48. | 96.
olives, red onions, sun-dried tomatoes, capers, fresh oregano, pan-fresh marinara, crumbled feta cheese

PENNE ALLA VODKA 50. | 100.
tomato cream sauce

PENNE MARINARA 45. | 90.

PENNE & BROCCOLI ALFREDO 55. | 110.

CLASSIC THREE CHEESE MAC & CHEESE 60. | 120.
butter-toasted croutons

VEGETARIAN LASAGNA 65. | 130.

TORTELLINI PRIMAVERA 55. | 110.
tossed with vegetables, roasted garlic cream sauce

PESTO PASTA 45. | 90.
diced tomatoes, toasted pine nuts, grated Romano cheese

PENNE ARRABIATTA 45. | 90.
pan-fresh marinara, capers, hot peppers, red onions

PENNE POMODORA 46. | 92.
pan-fresh marinara, white onions, fresh basil

SWEET POTATO LASAGNA 70. | 140.
vegetables, cheese, creamy béchamel

BAKED ZITI 65. 130.
marinara, ricotta, mozzarella

PASTAS

Half pan serves 10 | Full pan serves 20-30
Gluten Free Pasta Available

MEATS & SEAFOOD

RIGATONI BOLOGNESE 65. | 130.
Italian meat sauce

PENNE ALLA VODKA 65. | 130.
tomato cream sauce, chicken

MEZZI RIGATONI 65. | 170.
sausage, white beans, chiffonade kale, broccoli rabe, garlic, evoo, light broth

CLASSIC MEAT LASAGNA 85. | 185.
layered with meat, cheese, sauce

TORTELLINI ALLA PANNA 65. | 127.
cheese tortellini, prosciutto ham, peas, tomato cream sauce

PENNE SARGENTO 70. | 140.
tossed in sweet basil cream sauce, broccoli, roasted red peppers, crushed hazelnuts, prosciutto ham (shrimp can be added for additional cost half 15. | full 30.)

PENNE ARRABIATTA 65. | 130.
pan-fresh marinara, capers, hot peppers, red onions, chicken

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Entrees

Half pan serves 8-10 | Full pan serves 20-30
(Unless otherwise stated)

Poultry

Half pan 8-4oz cutlets | Full pan 20- 4oz cutlets

Chicken Parmesan 60. | 120.
tomato sauce, Romano cheese, mozzarella

Hazelnut Chicken 75. | 150.
hazelnut-crusted chicken, Frangelico-orange cream sauce

Chicken Francese 70. | 140.
lightly battered, sautéed mushrooms, garlic, lemon-butter wine sauce, spinach | GF

Chicken Marsala 70. | 140.
sautéed mushrooms, marsala wine sauce | GF

Chicken Saltimbocca 75. | 150.
prosciutto, fontina cheese, sherry wine sauce, over spinach | GF

Chicken Normandy 80. | 160.
sautéed mushrooms, apple brandy cream, fontina cheese, sliced apples | GF

Oven Roasted Jerk Chicken 78. | 155.
medium spiced Jamaican seasoned airline chicken breast | GF

Tuscan Chicken 75. | 150.
carrots, cipollini onions, lemon, thyme, chicken thighs | GF

Chicken Theresa 75. | 150.
lightly battered chicken, prosciutto ham, mozzarella, pan-fresh marinara | GF

Chicken Antico 80. | 160.
lightly battered chicken breast stuffed with eggplant, garlic, & grated cheese, with mozzarella, sautéed greens | GF

Chicken Anna 70. | 140.
lightly battered, lemon-tarragon cream sauce, capers, broccoli | GF

Chicken Romano 70. | 140.
lightly battered, pan-fresh marinara, diced eggplant, prosciutto ham, red onions, capers, Romano cheese | GF

Chicken Piccata 65. | 130.
lemon-garlic caper wine sauce | GF

Chicken Fingers 27. per dozen
ketchup and barbecue

Beef

Peppercorn Crusted Strip Steak 295.
peppercorn brandy cream sauce serves 20-25 | GF

Whole Tenderloin of Beef 275.
horseradish sauce and Nicole's zesty zip serves 12-15 | GF

Grilled Sliced Steak Marsala 295.
sautéed mushrooms, marsala wine sauce | serves 20-25 | GF

Braised Short Ribs 200. 375.
braised and roasted carrots and onions

Grilled Filet Mignon 35. per filet
port wine demi, prepared medium rare- medium (8oz filets) minimum 6 portions

Pork

Sausage, Peppers and Onions 70. | 140.
GF

Peppercorn & Herb Crusted Pork Loin 155.
sun-dried tomatoes, wild mushroom bourbon cream sauce serves 20-25 | GF

Roasted Garlic & Rosemary Pork Loin 145.
serves 20-25 | GF

Pork Medallions 150.
apple rings, curried pumpkin cream serves 20-25 | GF

Seafood

Salmon Angelina 135. | 270.
pistachio crusted, lemon-dill beurre blanc, sautéed spinach half pan (8 pieces) | full pan (20 pieces)

Grilled Salmon 125. | 245.
citrus beurre blanc over julienne vegetables half pan (8 pieces) | full pan (20 pieces)

Shrimp Genovese U15 85. | 165.
lemon butter wine sauce, sautéed spinach half pan (20 pieces) | full pan (40 pieces)

Shrimp Scampi 115. | 230.
rice, diced tomato, scampi sauce half 24 U15 Shrimp | full 48 U15 Shrimp

Vegetarian

Stuffed Eggplant 60. | 120.
herbed goat cheese, spinach, marinara, mozzarella | GF

Eggplant Parmesan 48. | 96.
GF

Vegetable Lasagna Rolls 60. | 120.
roasted vegetables, cheese, tomato, basil cream sauce

Grilled Vegetable Napoleon 12. per portion
eggplant, portobello, squash, zucchini, spinach, mozzarella or tofu minimum 10 Portions | GF, V, VEO

Vegan

Eggplant Meatballs 48. | 100.

Cajun Tofu 130. | 265.
hot and nutty noodles and roasted vegetables

Moroccan Tagine 75. | 140.
sweet potato, tofu, chickpeas, apricots, almonds, harissa spice, couscous-quinoa medley | GF

Spaghetti Squash with Vegetable Bolognese 75. | 150.
slow-simmered vegetables | GF, VE

Vegan Lasagna 130. | 250.
vegan cheese, impossible meat, vegan pasta

Grilled Stuffed Portobello 12. per portion
quinoa, peppers, tomatoes, onions minimum 10 portions | GF, VE

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DESSERTS

PLATTERS

ASSORTED COOKIES & TREATS *24.*
price per dozen | Chef's selection may include: chocolate chip, oatmeal raisin, white chocolate macadamia nut, raspberry shortbread

CANNOLI *Mini 27. per dozen Large 6.75 each*

FULL CAKES

CHOCOLATE FLOURLESS CAKE *85.*

CARROT CAKE *85.*
cream cheese frosting

CHEESECAKES *85.*
price based on type of cheesecake

ITALIAN RAINBOW CAKE *85.*

BEVERAGES

BOTTLED SPRING WATER *2.*

ASSORTED SELTZER *2.*

ASSORTED CANNED SODA *2.*
coke, diet coke, 7UP

ASSORTED SNAPPLE *4.*

SARATOGA FLAT WATER *3.*

SARATOGA SPARKLING WATER *3.*

ADDITIONS & UPGRADES









Actual products may vary from images above

CHAFING PAN SET *19.*
each set includes chafing tray, water pan, 2 sternos

SERVING UTENSILS *2.50*

PAPER PRODUCTS *2.50*
plates, napkins, flatware
price per person | minimum 25

UPSCALE PLASTIC PLATES *Sm 1.25 Lg 1.75*
gold or silver rim, based on availability
price per person | minimum 25

UPSCALE COMPOSTABLE BAMBOO PLATES *Sm 2.00 Lg 2.75*
round or square, based on availability
price per person | minimum 25

BLACK OR CLEAR DISPOSABLE FLATWARE *1.*
fork, spoon, knife, napkin
price per person | minimum 25

UPSCALE COMPOSTABLE FLATWARE *2.5*
price per person | minimum 25

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