

PARTY HEROES Price by Foot

- Italian Combo \$25
- American Combo \$25
- Caprese \$25
- Prosciutto, Mozzarella, & Roasted Peppers \$30
- Eggplant, Mozzarella & Tomato \$28
- Chicken Cutlet w/ mozzarella & tomato \$28
- Grilled Chicken, lettuce, tomato \$28
- Grilled Chicken, Grilled Vegetables & Alpine Lace \$32
- Turkey Club w/ aioli \$30
- Create Your Own (MP*)

Finger Sandwiches (Price based on choice) white, whole wheat, & rye bread choices, quartered & stuffed w/ your choice of cold cuts & cheeses



DESSERTS

- Rice Pudding
- Tiramisu
- Cookie Platter chocolate chip, red velvet, oatmeal raisin
- Cannoli's mini / large
- Chocolate dipped mini / large



A&S Fine Foods

Authentic Italian and Mediterranean Specialties

12B Bowman Avenue, Port Chester, New York 10573

Phone: 914-481-1811 Fax: 914-481-1814

www.AandSFoods.com

Open 7 Days

Cheese Shop

Full Line Butcher with Prime Meats

Salami and Charcuterie

Corporate Catering Available for Meetings / Lunch / Events

Full Line of Boars Head and Imported Provisions



Food allergies?

If you have a food allergy, please speak to the owner, manager, chef or your server.

Prices within this menu can be subject to change

COLD APPETIZERS	<i>Half</i>	<i>Full</i>
Hummus w/ seasoned pita chips	\$40	N/A
Mediterranean Breads & Spreads	\$50	N/A
Bruschetta w/ Toasts	\$40	N/A
Caprese Stacks w/ basil oil	\$50	N/A

HOT APPETIZERS	<i>Half</i>	<i>Full</i>
Coconut Shrimp	\$90	\$175
Chicken Satay	\$75	\$150
Lump Crab Cakes	\$95	\$140
Swedish Meatballs	\$65	\$100
Buffalo Chicken Fingers	\$60	\$110
Stuffed Mushrooms (shallow trays only)	\$55	\$100
Mini Rice Balls	\$55	\$110
Mini Mac & Cheese Balls	\$55	\$110
Baked Brie w/ apples & walnuts	\$75	
Chicken Wings (assorted flavors)	\$55	\$110
Mac & Cheese Balls large \$4.00 ea		
Empanadas beef or chicken \$5.00 ea		
Rice Balls Large \$4.00 ea		
Baked Stuffed Clams casino style (MP*)		

STUFFED BREADS \$15 each, one size only

Sausage & Broccoli Rabe
Eggplant Mozzarella
Chicken Parm
Chicken Broccoli Rabe
Pepperoni & Mozzarella

POLENTA & RISOTTO	<i>Half</i>	<i>Full</i>
Polenta w/ wild mushrooms	\$45	\$75
Spanish Rice w/ pork	\$50	\$85
Vegetable Risotto	\$50	\$90
Paella w/ chorizo & seafood (MP*)		

SALAD BOWLS	<i>Sm</i>	<i>Lrg</i>
Baby Greens tomatoes, cucumbers, olives & red onions	\$30	\$50
Summer Baby Greens w/ craisins, goat cheese, almonds, & oranges	\$35	\$75
Grilled Pear & Gorgonzola w/ walnuts	\$50	\$90
Baby Arugula with pears, walnuts, craisins	\$50	\$90
Classic Caesar (eggless dressing) w/croutons & parmigiana	\$35	\$70
Kale Salad w/ blueberry yogurt dressing	\$55	\$90

• Add chicken, salmon, shrimp to any salad for an additional fee.

GOURMET SALADS	<i>Half</i>	<i>Full</i>
Tomato, Onion, & Fresh Basil Salad	\$45	\$65
Avocado w/ tomatoes & red onions	\$50	\$90
String Bean Salad w/ tomatoes & onions	\$45	\$80
Pasta Salad w/ mozzarella & tomatoes	\$55	\$95
Orzo Salad w/ spinach, red peppers & ricotta salata	\$50	\$90
Tortellini Salad	\$60	\$110
Primavera Salad	\$50	\$90
Seafood Salad* MP* per lb		
Quinoa w/ grilled vegetables \$10.99 per lb		
Farro w/ tomatoes & herbs \$9.99 per lb		
Asparagus or String Bean Salad w/ provolone, sundried tomatoes, & oil black cured olives	\$50	\$90
Potato Salad \$7.99 per lb		
Healthy Coleslaw (no mayo) \$7.99 per lb		
Macaroni Salad \$7.99 per lb		
Coleslaw \$7.99 per lb		
Chicken Salad \$10.99 per lb		
Tuna Salad \$10.99 per lb		

PASTAS/LASAGNA	<i>Half</i>	<i>Full</i>
Penne ala Vodka	\$50	\$100
Baked Ziti	\$55	\$100
Cavatappi w/ sweet sausage & sundried tomatoes in a roasted garlic veloute	\$55	\$100
Bow Ties w/ pesto, sundried tomatoes, parmigiana	\$55	\$100
Tortellini w/ classic bolognese sauce	\$60	\$120
Manicotti w/ parmigiana sauce (shallow trays only)	\$50	\$100
Stuffed Shells (shallow trays only)	\$50	\$100
Pasta Casarece peppers, onions, basil, garlic, crumbled sausage & wine sauce	\$60	\$110
Rigatoni w/ sausage, broccoli rabe, white beans	\$60	\$110
Cheese Lasagna	\$55	\$100
Meat Lasagna	\$60	\$110
Vegetable Lasagna	\$65	\$110

PASTA SAUCES
Any pasta can be made w/ any sauce in a half or full tray.
Alfredo
Meat
Filetto
Vodka
Puttanesca
Vodka w/ prosciutto & peas
Clam white or red
Marinara
Extra Virgin Oil & Garlic
Fra Diavolo
Bolognese

EGGPLANT	<i>Half</i>	<i>Full</i>
Eggplant Rollatini (shallow trays only)	\$50	\$100
Eggplant Parmigiana	\$55	\$110
Caponata	\$60	\$100
Eggplant Towers	\$55	\$110

FISH	<i>Half</i>	<i>Full</i>
Stuffed Filet of Sole Florentine	MP*	MP*
Crab Stuffed Flounder w/ lobster sauce	MP*	MP*
Baked or Grilled Salmon w/ dill veloute	MP*	MP*
Filet of Sole w/ lemon capers & chardonnay	MP*	MP*
Parmesan Crusted Cod	MP*	MP*

SEAFOOD	<i>Half</i>	<i>Full</i>
Paella (MP)		
Shrimp scampi, fra diavolo, parmigiana or francese	MP*	MP*
Baked Stuffed Shrimp w/ lump crab	MP*	MP*

PORK	<i>Half</i>	<i>Full</i>
Pork Tenderloin Provencale	\$75	\$145
Roasted Pork w/ potatoes & cherry peppers	\$60	\$120
Roasted Pulled Pork w/ natural jus or bbq	\$65	\$140
Sausage & Peppers	\$65	\$110
Sausage & Broccoli Rabe	\$75	\$115
BBQ Ribs	\$65	\$115

BEEF	<i>Half</i>	<i>Full</i>
Sliced Steak w/ cabernet sauce	\$85	\$170
Braised Brisket natural sauce	\$85	\$165
Steak & Peppers	\$85	\$170
Steak choice of flank, sirloin w/ crispy potatoes & cherry peppers	\$85	\$170
Famous Meatballs in house marinara (standard or cocktail size)	\$55	\$100
Roast Sliced Filet Mignon w/ bordelaise sauce	MP*	MP*
Braised Short Ribs	MP*	MP*

GLUTEN FREE	<i>Half</i>	<i>Full</i>
Chicken Parm (shallow trays only)	\$65	\$110
Chicken Francese	\$65	\$110
Lasagna any style cheese, veg, meat	\$65	\$115
Rice Balls (minimum order applies) \$5.00 Large		
Mini Rice Balls Price per lb \$9.99		
Potato Croquettes \$5.00 ea Large		

• Many other menu items may be made gluten free please ask your server or a manager for more details.

CHICKEN/POULTRY	<i>Half</i>	<i>Full</i>
Lexi Cutlets seedless seasoned breadcrumbs w/ cheese, pan fried	\$60	\$110
Scallopini of Chicken w/ artichokes in a white wine sauce	\$65	\$110
Chicken Sorrentino w/ eggplant & mozzarella	\$65	\$110
Chicken Caccitore	\$65	\$115
Honey Nuggets	\$60	\$110
Chicken Parmigiana (shallow trays only)	\$50	\$100
Chicken Marsala	\$65	\$120
Chicken Francese	\$65	\$110
Chicken Piccata	\$65	\$110
Chicken Scarpariello boneless or bone in	\$65	\$120
Rotisserie Style Chicken w/ rosemary, garlic, & natural juice	\$50	\$100
Chicken Martini	\$65	\$120
Southern Fried Chicken	\$65	\$100
Chicken Balsamic	\$65	\$110

VEGETABLES	<i>Half</i>	<i>Full</i>
French Beans Almondine	\$55	\$95
Broccoli Rabe Aglio e Olio	\$65	\$110
Grilled Portobello	\$65	\$120
Grilled Vegetables	\$55	\$100
Scalloped Potatoes	\$55	\$95
Cauliflower	\$50	\$100
Broccoli au Gratin	\$50	\$95
Steamed Medley of vegetables	\$45	\$100
Parmesan Crusted Potatoes	\$50	\$95
Potato Croquettes \$4.00 ea		

PLATTERS	12in	16in
Feeds (# of People)	6-8	10-12
Cold Cuts Price per lb based on choices (MP*)		
Antipasto Price per lb based on choices (MP*)		
Crudite	\$45	\$80
Fresh Fruits Price per lb (MP*)		
Grilled Vegetables	\$60	\$100
International Cheeses Price per lb (MP*)		
Prosciutto w/ melon Price per lb (MP*)		
Mozzarella & Tomato Price per lb (MP*)		
Grilled/Boiled Shrimp Cocktail ***16/20	MP*	MP*



****Prices are subject to change based on market prices.****
MP = Market Price