



# ALI'S CATERING

## COLD AND WARM BUFFETS 2025

SEASONAL AND HOLIDAY MENUS AVAILABLE UPON REQUEST!

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# COLD LUNCHEON

PLATTERS OF SANDWICHES ARE CUT IN HALF TO ALLOW GUESTS A VARIETY OF CHOICES. TYPICAL COLD LUNCHEON MENUS ARE SERVED WITH A SIDE SALAD, KETTLE CUT CHIPS, AND A CHOICE OF DESSERT.

## SANDWICHES

### TURKEY

TURKEY BREAST, PROVOLONE, LETTUCE, TOMATO, HONEY MUSTARD, MAYO, ON FLOUR WRAP OR WHEAT BREAD

### TURKEY & GOUDA

TURKEY BREAST, GOUDA, CARAMELIZED ONION, SLICED PICKLES, ARUGULA, HORSERADISH MAYO, ON WHEAT BREAD

### HAM & CHEESE

OVEN ROASTED HAM, SWISS OR CHEDDAR, LETTUCE, TOMATO, HONEY MUSTARD, MAYO, ON LIGHT RYE

### ROAST BEEF

SLICED ROAST BEEF, PROVOLONE CHEESE, LETTUCE, TOMATO, HORSERADISH MAYO, ON BRIOCHE OR ONION ROLL

### CORNERED BEEF

CORNERED BEEF, SWISS CHEESE, 1000 ISLAND, ON MARBLE RYE

### ITALIAN SUB

HAM, SALAMI, PROVOLONE, PARMESAN, LETTUCE, TOMATO, RED ONION, ITALIAN DRESSING, ON CRUSTY FRENCH BREAD

### “THE MASSACHUSETTS”

OVEN ROASTED CHICKEN BREAST, COUNTRY HERB STUFFING, CRANBERRY SAUCE, MAYO, ON BRIOCHE BUN

### CHICKEN CLUB

OVEN ROASTED CHICKEN BREAST, PROVOLONE, ROMAINE, TOMATO, MAYO, ON BRIOCHE BUN

### CHICKEN CAESAR

OVEN ROASTED CHICKEN BREAST, PARMESAN, ROMAINE, CAESAR DRESSING, ON SOFT FLOUR WRAP

### CHICKEN CAPRESE

OVEN ROASTED CHICKEN BREAST, MOZZARELLA, ROMA TOMATO, FRESH BASIL, PESTO MAYO, ON CRUSTY FRENCH BREAD

### CHICKEN SALAD

DICED CHICKEN BREAST, MAYO, HONEY MUSTARD, DRIED CRANBERRIES, ON WHEAT BREAD

### TUNA SALAD

ALBACORE TUNA, DICED CELERY, MAYO, HONEY MUSTARD, ON WHEAT BREAD

### EGG SALAD

HARD BOILED EGG, MAYO, YELLOW MUSTARD, SALT TO TASTE, ON WHEAT BREAD

### VEGETARIAN

HUMMUS OR AVOCADO SPREAD, PROVOLONE OR CHEDDAR CHEESE, CRISP VEGETABLES, LETTUCE, TOMATO, ON SOFT FLOUR WRAP

*\*CAN BE MADE VEGAN BY REMOVING CHEESE\**

*UPON REQUEST, SANDWICHES CAN BE MADE GLUTEN FREE FOR AN ADDITIONAL FEE.*

*(SANDWICH VARIETY BASED ON NUMBER OF GUESTS.)*

## SIDE SALADS

SIGNATURE CAVATAPPI PASTA SALAD

CUCUMBER SALAD (GF)

QUINOA SALAD (GF)

ORZO SALAD

BROCCOLI CRUNCH (GF)

FRESH FRUIT SALAD (GF)

CLASSIC CAESAR SALAD (GF)

GARDEN VARIETY TOSSED (GF)

FIELD GREENS SALAD (GF)

CLASSIC SPINACH (GF)

## DESSERT

CHOCOLATE CHUNK COOKIE

OATMEAL RAISIN COOKIE

SNICKERDOODLE COOKIE

SUGAR COOKIE

BUTTER COOKIE

BROWNIE

LEMON BAR

CARAMEL APPLE CHEESECAKE



# SALAD BAR

\*MUST ORDER FOR A MINIMUM  
OF 25 GUESTS\*

ASSORTED BEVERAGES AND  
CHOICE OF DESSERT INCLUDED.

## BASE

*(CHOICE OF 2)*

CRISP ROMAINE  
FRESH FIELD GREENS  
SPINACH  
ICEBERG  
ARUGULA

## PROTEIN

*(CHOICE OF 2)*

DICED CHICKEN BREAST  
DICED HAM  
DICED TURKEY  
COOKED TUNA  
HARD BOILED EGG  
CHICKPEAS

## TOPPINGS

*(CHOICE OF 4)*

SHREDDED CARROT  
DICED TOMATOES  
RED ONION  
PURPLE CABBAGE  
DICED CUCUMBER  
RED BELL PEPPER  
CORN NIBLETS  
BROCCOLI  
PEAS  
RADISHES  
BEETS  
BLUEBERRIES  
PINEAPPLE TIDBITS

## FINAL TOPPINGS

*(CHOICE OF 1)*

CROUTONS  
SUNFLOWER SEEDS  
DRIED CRANBERRIES  
WALNUTS

## CHEESE

*(CHOICE OF 2)*

SHREDDED CHEDDAR  
CRUMBLED FETA  
CRUMBLED GOAT  
GRATED PARMESAN  
CRUMBLED BLUE

## DRESSINGS

*(CHOICE OF 2)*

BUTTERMILK RANCH  
BALSAMIC VINAIGRETTE  
ZESTY ITALIAN  
LEMON VINAIGRETTE  
RASPBERRY VINAIGRETTE



# CASUAL HOT LUNCH AND DINNER BUFFETS

*BUFFET INCLUDES CHOICE OF DESSERT.*

## BARBECUE BUFFET

BBQ CHICKEN

BRATS, BUNS

SIDES (CHOICE OF 2):

*BAKED BEANS, MACARONI & CHEESE,  
MACARONI SALAD, POTATO SALAD,  
COLESLAW, OR GARDEN SALAD*



## BAKED POTATO BAR

GARDEN SALAD

BAKED RUSSET POTATOES

CHILI OR SEASONED GROUND MEAT

FULL TOPPINGS BAR INCLUDING:

*SOUR CREAM, CHEESE, GREEN ONIONS,  
BACON BITS, HOT SAUCE*

## ASIAN DELIGHT

CUCUMBER SALAD

MAINS (CHOICE OF 2):

*TERIYAKI CHICKEN, BEEF N BROCCOLI,  
OR SHRIMP WITH SWEET CHILI SAUCE*

STIR FRIED VEGETABLES

STEAMED OR FRIED RICE

FORTUNE COOKIE





## PASTA PERFECTO

CHOPPED SALAD  
 CRUSTY BREAD & BUTTER  
 MINI MEATBALLS  
 SAUSAGE DISCS  
 PASTA (CHOICE OF 2):  
*PENNE, FARFALLE,  
 OR CAVATAPPI*  
 SAUCE (CHOICE OF 2):  
*TOMATO CREAM, ALFREDO, PESTO CREAM,  
 CHAMPAGNE, PICCATA, OR MARINARA*

## DIGGIN' THE DINER

SLIDERS (BURGERS)  
 VIENNA HOT DOGS/BUNS  
 MACARONI & CHEESE  
 POTATO CHIPS  
 FULL TOPPINGS BAR INCLUDING:  
*SPORT PEPPERS, PICKLES, DICED WHITE  
 ONIONS, RELISH, SLICED TOMATOES,  
 LETTUCE, MUSTARD & KETCHUP,  
 COLESLAW*



## MEXICAN FIESTA

CHICKEN FAJITAS  
 GROUND BEEF TACOS  
 SOFT FLOUR TORTILLA  
 CRUNCHY CORN SHELLS  
 MEXICAN RICE  
 REFRIED BEANS WITH MELTED CHIHUAHUA  
 FULL TOPPINGS BAR INCLUDING:  
*LETTUCE, TOMATO, CHEESE, SOUR CREAM,  
 GUACAMOLE, CILANTRO, PICKLED JALAPEÑOS,  
 HOT SAUCE, SALSA*



## TRADITIONAL LUNCH AND DINNER BUFFETS



### ENTRÉE:

CHICKEN PICCATA, *LIGHT LEMON BUTTER AND CAPERS*  
CHICKEN CHAMPAGNE, *SAUTÉED MUSHROOMS IN A LIGHT CREAM SAUCE*  
CHICKEN MARSALA, *PORTOBELLO REDUCTION*  
CHICKEN FLORENTINE, *SAUTÉED SPINACH & PROVOLONE GRATINEE*  
CHICKEN PARMESAN, *TRADITIONAL ITALIAN PREPARATION*  
CHICKEN CITRON, *LIGHT LEMON BUTTER SAUCE*  
ROAST TURKEY, *SAVORY STUFFING AND GRAVY*  
COLONIAL BAKED HAM  
PORK TENDERLOIN MEDALLIONS, *CARAMELIZED ONION GRAVY*  
PORK LOIN ROAST, *APRICOT SAUCE*

SALMON FILET, *DILL BUTTER SAUCE*  
SALMON FILET, *TERIYAKI GINGER SAUCE*

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BRAISED SHORT RIBS, *SAVORY ONION GRAVY*  
SHRIMP SCAMPI  
MAHI MAHI, *LEMON BEURRE BLANC*

ROAST TENDERLOIN OF BEEF, *HORSERADISH CREAM OR MUSHROOM BORDELAISE*  
CHILEAN SEA BASS, *MISO SOY GLAZE WITH SESAME GARNISH*

YOU MAY ADD A SECOND ENTRÉE TO ANY OF THE  
ABOVE MAIN DISHES TO MAKE A “DUET” AT A PER  
PERSON UPCHARGE.

PLEASE SELECT ONE FROM EACH OF THE  
FOLLOWING ACCOMPANIMENTS:

STARCH:

GARLIC MASHED POTATOES  
REDSKIN AND SWEET POTATOES AU GRATIN  
REDSKIN POTATOES, *BUTTER AND DILL*  
MEDITERRANEAN RICE PILAF  
FESTIVE RISOTTO, *OVEN-ROASTED TOMATO, ZUCCHINI, PARMESAN CHEESE*  
FARFALLE, PENNE OR GNOCCHI WITH VODKA, ALFREDO, OR PESTO SAUCE

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VEGETABLE:

ASPARAGUS, *LEMON CREAM*  
BROCCOLI CROWNS, *GARLIC BUTTER*  
TOASTED BRUSSELS SPROUTS, *BROWN SUGAR AND BACON*  
PETITE GREEN BEANS, *LIGHTLY BUTTERED*  
GARDEN MÉLANGE, *BALSAMIC SPLASH*  
SWEET PEAS, *SAUTÉED MUSHROOMS*  
GLAZED CARROTS

SALAD:

CLASSIC CAESAR  
CLASSIC GARDEN SALAD  
THE "TUSCAN"  
*MINI MOZZARELLA, HEIRLOOM GRAPE TOMATOES WITH BASIL VINAIGRETTE*  
FRESH FIELD GREENS SALAD  
*DRIED CRANBERRIES, FETA CRUMBLES, CANDIED WALNUTS*

DRESSING OPTIONS: BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, ZESTY ITALIAN,  
LEMON VINAIGRETTE, WILD RASPBERRY VINAIGRETTE

EACH MEAL INCLUDES OUR FRESH ROLLS & BUTTER  
AND FOR AN ADDITIONAL FEE - AN ASSORTMENT OF  
OUR SIGNATURE PETITE SWEETS.

## STAFFING NOTES:

EACH DELIVERY/SETUP WILL INCUR A DELIVERY FEE BASED UPON DISTANCE AND TOLLS.

ON-SITE STAFFING IS \$35.00/HOUR - ALL HOT BUFFETS REQUIRE AT LEAST ONE TEAM MEMBER TO REMAIN ON-SITE TO OVERSEE OPEN FLAME. FOR GROUPS ABOVE 50, ADDITIONAL STAFF MAY BE NEEDED.

## FINAL COUNTS/CANCELLATIONS:

ALI'S CATERING REQUIRES FINAL COUNT CONFIRMATIONS WITHIN A 10 DAY WINDOW OF YOUR EVENT.

IF THE EVENT IS CANCELED, ALI'S CATERING WILL REQUIRE 10 DAYS ADVANCE NOTICE TO AVOID LOSS OF DEPOSIT.

THANK YOU FOR CONSIDERING ALI'S CATERING!  
WE LOOK FORWARD TO SERVING YOU AND YOUR  
GUESTS, ENSURING THAT YOUR EVENT—BIG OR  
SMALL—IS A TRULY MEMORABLE EXPERIENCE.

CATERING