



ALI'S CATERING

CORPORATE MENUS 2025

SEASONAL AND HOLIDAY MENUS AVAILABLE UPON REQUEST!

TABLE OF CONTENTS:

CONTINENTAL BREAKFAST - SEE PAGE 2

HOT BREAKFAST BUFFET - SEE PAGE 3

COLD LUNCHEON BUFFET - SEE PAGES 4 - 5

SALAD BAR - SEE PAGE 6

CASUAL WARM LUNCH AND DINNER BUFFET - SEE PAGES 7 - 8

TRADITIONAL WARM LUNCH AND DINNER BUFFET - SEE PAGES 9 - 11

AFTERNOON REFRESHMENTS - SEE PAGE 12

STAFFING/DELIVERY INFORMATION - SEE PAGE 13



CONTINENTAL BREAKFAST BUFFET

BELOW IS A LIST OF ALL OFFERINGS.
CATERER WILL CURATE MENUS AND LEVEL OF VARIETY BASED ON FINAL GUEST
COUNT AND ANY SPECIFIC REQUESTS.

FRESH FRUITS OF THE SEASON
WHOLE FRUITS

ASSORTED PETITE PASTRIES
(*MINI SCONES, MINI MUFFINS, DONUT HOLES*)

MINI BAGELS, CREAM CHEESE
MINI CROISSANTS, BUTTER & JAM

YOGURT PARFAITS, BERRIES & GRANOLA
ASSORTED PROTEINS INCLUDING HARD BOILED EGGS, CURED MEATS
SMOKED SALMON SIDE (IF COUNT IS 50 OR HIGHER)

COFFEE, TEA, AND WATER (DECAF AVAILABLE UPON REQUEST)

YOU MAY ADD ANY OF THE FOLLOWING FOR A PER PERSON UPCHARGE:

ORANGE AND CRANBERRY JUICES, IN CARAFES
ASSORTED SODAS
AN ASSORTMENT OF OUR SIGNATURE PETITE SWEETS

CATERING



HEARTY & HOT BREAKFAST BUFFET

FRESH FRUITS OF THE SEASON - TRAYED OR KABOB -STYLE
ASSORTED MINI MUFFINS, FRUIT BREADS
FLUFFY & CHEESY BAKED SCRAMBLED EGGS OR QUICHE

*PLAIN EGG, BROCCOLI & CHEDDAR, ASPARAGUS & SWISS, MUSHROOM &
MONTEREY JACK, TOMATO & PROVOLONE, THREE - CHEESE*

YOU MAY CHOOSE ANY OF THE FOLLOWING EITHER AS A SIDE OR
HAVE IT BAKED INTO THE ABOVE:

COLONIAL HAM, SAUSAGE LINKS OR PATTIES, COUNTRY CRISPY BACON

OUR SIGNATURE SAUTEED REDSKIN BREAKFAST POTATOES, KETCHUP &
HOT SAUCE COMPLEMENT

COFFEE, TEA, AND WATER (DECAF AVAILABLE UPON REQUEST)

YOU MAY ADD ANY OF THE FOLLOWING FOR A PER PERSON UPCHARGE:

ORANGE AND CRANBERRY JUICES, IN CARAFES
ASSORTED SODAS

FRESH FIELD GREENS SALAD, VINAIGRETTE
PANCAKES OR WAFFLES, SYRUP & POWDERED SUGAR

ADDITIONAL SIDE CHOICE
AN ASSORTMENT OF OUR SIGNATURE PETITE SWEETS



COLD LUNCHEON

MAY BE SERVED AS A BUFFET OR A "GRAB & GO" BOXED LUNCH ASSORTMENT.
ALL LUNCHESES SERVED WITH A SIDE SALAD, CHIPS, DESSERT, AND ASSORTED SOFT DRINKS.

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, LETTUCE, TOMATO, HORSERADISH MAYO, ON BRIOCHE OR ONION ROLL

CORNERD BEEF

CORNERD 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

MUST BE THE SAME FOR ALL ATTENDEES.

SIGNATURE CAVATAPPI PASTA SALAD

CUCUMBER SALAD (GF)

QUINOA SALAD (GF)

ORZO SALAD

BROCCOLI CRUNCH (GF)

FRESH FRUIT SALAD (GF)

CLASSIC CAESAR SALAD (GF) *BUFFET ONLY*

GARDEN VARIETY TOSSED (GF) *BUFFET ONLY*

FIELD GREENS SALAD (GF) *BUFFET ONLY*

CLASSIC SPINACH (GF) *BUFFET ONLY*

ENTRÉE SIZED SALADS

MUST ORDER A MINIMUM OF 15. THIS ITEM MAY BE ORDERED IN LIEU OF OUR STANDARD BOXED LUNCH. ASSORTED BEVERAGES AND DESSERT INCLUDED.

CHOPPED (GF)

CRISP ROMAINE, DICED CHICKEN BREAST, DICED TOMATO, PURPLE CABBAGE, DICED CUCUMBER, BALSAMIC DRESSING

CHICKEN CAESAR (GF)

CRISP ROMAINE, SLICED CHICKEN BREAST, GRAPE TOMATOES, PARMESAN SPRINKLES, CAESAR DRESSING

SOUTHWESTERN CHICKEN (GF)

CRISP ROMAINE, DICED CHICKEN BREAST, ROASTED CORN, BLACK BEANS, DICED TOMATO, SHREDDED CHEESE, CHIPOTLE RANCH DRESSING

SPINACH & BERRIES (GF)

SPINACH, DICED CHICKEN BREAST, STRAWBERRIES & BLUEBERRIES, CANDIED NUTS, FETA CRUMBLES, POPPYSEED DRESSING

DESSERT

MUST BE THE SAME FOR ALL ATTENDEES.

CHOCOLATE CHUNK COOKIE

OATMEAL RAISIN COOKIE

SNICKERDOODLE COOKIE

SUGAR COOKIE

BUTTER COOKIE

BROWNIE *BUFFET ONLY*

LEMON BAR *BUFFET ONLY*

CARAMEL APPLE CHEESECAKE *BUFFET ONLY*

SOUP

THIS ITEM IS LIMITED TO OUR COLD LUNCH BUFFET IN LIEU OF A SIDE SALAD.

LOADED BAKED POTATO (GF)

TOMATO BISQUE (GF)

MINISTRONE

CHICKEN NOODLE

BROCCOLI CHEDDAR (GF)

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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



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CASUAL HOT LUNCH AND DINNER BUFFETS

BUFFET INCLUDES ASSORTED BEVERAGES AND 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

CONTINUED ON NEXT PAGE

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*

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*

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*

Ali's
CATERING



UPSCALE AND TRADITIONAL LUNCH AND DINNER BUFFETS

BUFFET INCLUDES ASSORTED BEVERAGES AND CHOICE OF DESSERT.

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*

CONTINUED ON NEXT PAGE

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

CONTINUED ON NEXT PAGE

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

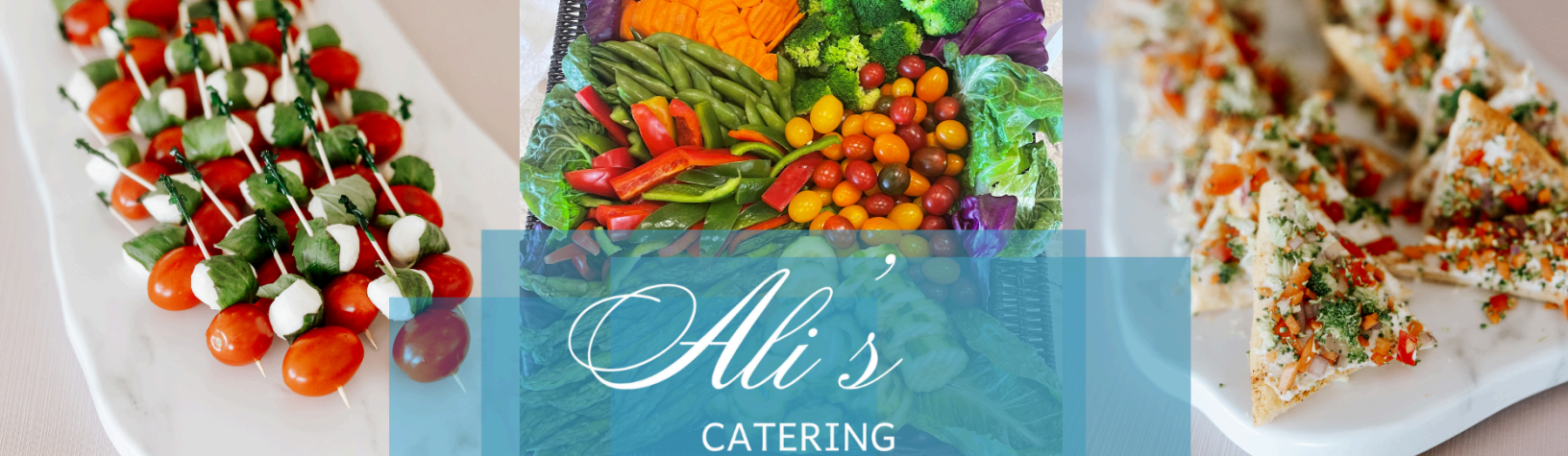
SALAD:

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.

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AFTERNOON REFRESHMENTS

BELOW IS A LIST OF ALL OFFERINGS.
CATERER WILL CURATE MENUS AND LEVEL OF VARIETY BASED ON FINAL GUEST
COUNT AND ANY SPECIFIC REQUESTS.

FRESH FRUIT AND CHEESE SKEWERS
MINI CAPRESE SKEWERS
ANTIPASTO SKEWERS
FRESH VEGETABLES, CREAMY DILL DIP
PUFF PASTRY WITH HERBED CREAM CHEESE AND DICED VEGETABLES

HUMMUS WITH MINI PITA DIPPERS
CHIPS AND TACO DIP
CHIPS AND SALSA
MIXED NUTS
COOKIES, BARS
COFFEE, TEA, AND WATER (DECAF AVAILABLE UPON REQUEST)
COFFEE AND TEA REFRESH ONLY, AVAILABLE UPON REQUEST

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