



ALI'S CATERING

COLD AND WARM BUFFETS 2026

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

OVEN-ROASTED TURKEY BREAST, PROVOLONE, LETTUCE, TOMATO, HONEY MUSTARD, MAYO, ON WHEAT BREAD OR SUB ROLL

TURKEY & GOUDA

OVEN-ROASTED TURKEY BREAST, GOUDA, CARAMELIZED ONION, SLICED PICKLES, ARUGULA, HORSERADISH MAYO, ON BRIOCHE

HAM & CHEESE

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

ROAST BEEF

SLICED ROAST BEEF, PROVOLONE, ROMAINE, TOMATO, RED ONION, HORSERADISH MAYO, ON ONION ROLL

CORNED BEEF

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

ITALIAN SUB

HAM, SALAMI, PROVOLONE, PARMESAN, ROMAINE, 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

MEDITERRANEAN WRAP

OVEN-ROASTED CHICKEN BREAST, ROASTED RED PEPPER HUMMUS, FETA CHEESE, CUCUMBER, TOMATO, ROMAINE, 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, RED ONION, MAYO, HONEY MUSTARD, DRIED CRANBERRIES, ON WHEAT BREAD OR CROISSANT

TUNA SALAD

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

EGG SALAD

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

VEGETARIAN

CRISP JULIENNED VEGETABLES WITH RED PEPPER HUMMUS AND PROVOLONE ON SOFT FLOUR WRAP

CRISP JULIENNED VEGETABLES WITH AVOCADO SPREAD AND PROVOLONE ON KAISER ROLL

BOTH CAN BE MADE VEGAN BY REMOVING CHEESE

*GROUPS BELOW 15: 2 SELECTIONS
GROUPS BETWEEN 16 AND 30: 3 SELECTIONS
GROUPS 31 AND ABOVE: 4 SELECTIONS*

SIDE SALADS

SIGNATURE CAVATAPPI PASTA SALAD

QUINOA SALAD (GF)

ORZO SALAD

BROCCOLI CRUNCH (GF)

FRESH FRUIT SALAD (GF)

CLASSIC CAESAR SALAD (GF)

CLASSIC GARDEN (GF)

FIELD GREENS SALAD (GF)

CLASSIC SPINACH (GF)

DESSERT

COOKIES:

CHOCOLATE CHUNK COOKIE

OATMEAL WALNUT RAISIN COOKIE

LEMON WHITE CHOCOLATE COOKIE

SUGAR COOKIE

BARS/SPECIALTY:

BROWNIE

LEMON OR LEMON BERRY

CARAMEL APPLE CRUMB

OREO DREAM



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
CHAMPAGNE VINAIGRETTE

CASUAL HOT LUNCH AND DINNER BUFFETS

ALL CASUAL HOT BUFFETS COME WITH 1 DESSERT SELECTION AND ASSORTED SOFT DRINKS

BAKED POTATO BAR

GARDEN SALAD

BAKED RUSSET POTATOES

PROTEIN (CHOICE OF 1):

CHILI OR SEASONED GROUND BEEF

FULL TOPPINGS BAR INCLUDING:

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



DIGGIN' THE DINER

SLIDERS (BURGERS)

VIENNA HOT DOGS

MACARONI & CHEESE

POTATO CHIPS

FULL TOPPINGS BAR INCLUDING:

*SLICED AMERICAN CHEESE, LETTUCE, TOMATO,
ONION, MUSTARD, KETCHUP, MAYO, RELISH, PICKLES*

BARBECUE BUFFET

BBQ BONELESS CHICKEN THIGHS

BRATWURST

SIDES (CHOICE OF 2):

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

BUNS PROVIDED



CASUAL HOT LUNCH AND DINNER BUFFETS (CONT.)

PASTA PERFECTO

CHOPPED SALAD
ARTISAN BREAD & BUTTER
MINI MEATBALLS & SAUSAGE DISCS
PASTA (CHOOSE 2);
CAVATAPPI, PENNE, FARFALLE
SAUCE (MARINARA + 1 SELECTION):
PICCATA, TOMATO CREAM, PESTO CREAM,
ALFREDO, CHAMPAGNE



MEXICAN FIESTA

CHICKEN FAJITAS
GROUND BEEF
SOFT FLOUR TORTILLAS
CRUNCHY CORN SHELLS
MEXICAN RICE
REFRIED BEANS WITH MELTED CHIHUAHUA CHEESE
FULL TOPPINGS BAR INCLUDING:
LETTUCE, CHEESE, SOUR CREAM, SALSA, HOT SAUCE

ASIAN DELIGHT

ROMAINE & CUCUMBER SALAD
MAINS (CHOICE OF 2):
TERIYAKI CHICKEN, BEEF 'N' BROCCOLI,
SHRIMP WITH SWEET CHILI SAUCE
STIR-FRIED VEGETABLES
STEAMED OR FRIED RICE
FORTUNE COOKIE



TRADITIONAL HOT LUNCH AND DINNER BUFFETS

ALL TRADITIONAL HOT LUNCH & DINNER BUFFETS COME WITH ROLLS & BUTTER, SALAD, AS WELL AS A STARCH AND VEGETABLE PAIRING (NEXT PAGE)

- 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 WITH 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
-
- BRAISED SHORT RIBS, SAVORY ONION GRAVY
 - SHRIMP SCAMPI
 - MAHI MAHI WITH LEMON BEURRE BLANC
-
- ROAST TENDERLOIN OF BEEF, HORSERADISH CREAM OR MUSHROOM BORDELAISE
 - SEA BASS WITH MISO SOY GLAZE WITH SESAME GARNISH



**PLEASE SELECT ONE FROM EACH OF
THE FOLLOWING ACCOMPANIMENTS:**

STARCH:

RISOTTO: *FESTIVE, PARMESAN, OR MUSHROOM*
GARLIC MASHED POTATOES
REDSKIN AND SWEET POTATOES AU GRATIN
REDSKIN WITH BUTTER AND DILL
MEDITERRANEAN RICE PILAF
FARFALLE, PENNE OR GNOCCHI WITH VODKA, ALFREDO,
OR PESTO SAUCE

VEGETABLE:

ASPARAGUS WITH LEMON CREAM
BROCCOLI CROWNS WITH GARLIC BUTTER
TOASTED BRUSSELS SPROUTS WITH TERIYAKI GLAZE
PETITE GREEN BEANS, LIGHTLY BUTTERED
GARDEN MÉLANGE WITH BALSAMIC SPLASH
GLAZED BABY CARROTS
SWEET PEAS WITH SAUTÉED MUSHROOMS

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, CHAMPAGNE VINAIGRETTE

YOU MAY ADD A SECOND ENTRÉE TO ANY OF THE ABOVE MAIN
DISHERS TO MAKE A "DUET"

ASSORTED PETITE SWEETS ARE AVAILABLE UPON REQUEST

STAFFING NOTES:

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

ON-SITE STAFFING IS AVAILABLE AT \$35.00/HOUR. ALL HOT BUFFET SERVICE UTILIZING ALI'S CATERING EQUIPMENT AND OPEN FLAME REQUIRES AT LEAST ONE ALI'S CATERING TEAM MEMBER TO REMAIN ON-SITE FOR SAFETY AND SERVICE OVERSIGHT. EVENTS WITH MORE THAN 50 GUESTS MAY REQUIRE ADDITIONAL STAFF.

DROP-OFF SERVICE IS AVAILABLE FOR WARM MEALS. IN THIS CASE, THE CLIENT IS RESPONSIBLE FOR MAINTAINING PROPER FOOD TEMPERATURE AFTER DELIVERY, EITHER BY SERVING IMMEDIATELY UPON ARRIVAL OR BY USING DISPOSABLE CHAFING UNITS.

FINAL COUNTS/CANCELLATIONS:

ALI'S CATERING APPRECIATES FINAL COUNT CONFIRMATIONS WITHIN A 10 DAY WINDOW PER OUR PRODUCT ORDERING SCHEDULE.

IF THE EVENT IS CANCELED, ALI'S CATERING WILL REQUIRE 10 DAYS ADVANCE NOTICE TO ALLEVIATE THE RISK OF WASTED PRODUCT AND UNNECESSARY ORDERING.

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.