



CATERING

317 Hamilton Street, Albany, NY 12210

(518) 463-2233 ~ F: (518) 432-0962

No party too big or too small!!

COLD APPETIZER PLATTERS

Round Trays - Small (12 in) / Medium (16 in.) / Large (18 in.)

Crudité and dip – *seasonal fresh vegetables. Choose one of our homemade dips.*

\$35 / \$65 / \$90

Cheese Platter with seasonal fresh fruit – *with assorted crackers*

\$50 / \$75 / \$115

Antipasto – *assorted Italian meats and cheeses, olives, roasted red peppers, artichoke hearts, sundried tomatoes. Served with basket of bread.*

\$50 / \$85 / \$140

Mediterranean Platter – *Hummus, baba ghanoush, tabouli, olives, artichoke hearts, roasted peppers, stuffed grape leaves. Served with fresh pita bread.*

NA / \$85 / \$125

Grilled Vegetable Platter – *Asparagus, red peppers, eggplant, zucchini, Portobello mushrooms, and onions, grilled and brushed w/olive oil and herbs, finished with a drizzle of balsamic vinaigrette (served cold).*

\$45 / \$75 / \$115

Fresh fruit and dip – *seasonal melons, berries, pineapple, and grapes, with our delicious dip.*

\$35 / \$65 / \$90

SANDWICHES AND WRAPS

“Mini” Sandwiches – assortment of our ‘gourmet’ combinations on fresh bakery dinner rolls. Smaller than a full-size sandwich, perfect for a buffet.

Medium tray (16 sandwiches) **\$64.00**

Large tray (30 sandwiches) **\$110.00**

Cold Wraps – traditional meats, cold salads, and cheeses, coupled with gourmet ‘extras’, such as avocado, bacon, roasted red peppers, and our homemade condiments. Cut in half.

Medium tray (9 wraps) **\$75.00**

Large tray (15 wraps) **\$120.00**

Warm Wraps – an assortment of our specialty wraps, such as Buffalo Chicken, Fried eggplant w/ pesto, sundried tomatoes, and mozzarella, Grilled vegetable and smoked mozzarella, Pulled Pork, BBQ chicken and Cheddar.

Large tray (15 wraps, cut in half) **\$135.00**

Sub Platter – Assorted subs, cut into quarters, piled high. Condiments on the side.

Large tray (approx. 20 pcs.) **\$75.00**

GREEN SALADS

All salads include a side of our house Balsamic Vinaigrette. Other dressings are available. Half-pan (serves 8-12) / Full pan (serves 25-40)

Garden Salad – romaine and mesclun w/carrots, cucumber, red peppers, red cabbage, and sweet grape tomatoes

\$35 / \$70

Caesar Salad – crisp Romaine lettuce, parmesan, croutons, and creamy Caesar dressing.

\$35 / \$70

Spring Mix Salad – Mesclun mix with dried cranberries, walnuts, mandarin oranges, cucumbers, sweet grape tomatoes and crumbled feta cheese.

\$40 / \$75

Watermelon and Arugula Salad with feta, sweet grape tomatoes, toasted pecans, fresh basil and mint, with a drizzle of our Balsamic Vinaigrette.

\$40 / \$75

COLD SALADS

Half-pan (serves 8-15) / Full pan (serves 25-40)

- Potato Salad** – *Yukon gold potatoes, Hellman's mayo, celery, just a little seasoning* **\$35 / \$70**
- Macaroni Salad** – *traditional picnic classic* **\$35 / \$70**
- Italian Pasta Salad** – *rotini pasta with vegetables, Italian vinaigrette, and plenty of parmesan cheese* **\$35 / \$70**
- Greek Pasta Salad** – *pasta with spinach, feta, roasted red peppers, our own Greek dressing* **\$35 / \$70**
- Cole Slaw** – *a little tangy, a little sweet* **\$30 / \$65**
- Tortellini w/ Pesto** – *cheese tortellini with our housemade pesto (does not contain any nuts)* **\$40 / \$80**
- Peanut Noodles** – *Asian-style noodles with our homemade peanut dressing, fresh scallions, and crushed peanuts (vegan)* **\$35 / \$70**
- Black Bean and Roasted Corn Salad** *with fresh Cilantro, Red Peppers, Onion, and our own Garlic-Lime Dressing (vegan)* **\$35 / \$70**
- Orzo Salad** – *with feta, cucumber, chick peas, Kalamata olives, sweet grape tomatoes, and fresh parley in a lemon-garlic dressing* **\$42 / \$80**
- Broccoli Salad** – *fresh broccoli, dried cranberries, walnuts, bacon, red onion, and shredded cheddar in our own sweet and tangy dressing. A best-seller!* **\$45 / \$85**
- Marinated Bean Salad** – *assorted beans with celery, red onion, red bell pepper, and fresh parsley in our Dijon vinaigrette (vegan)* **\$35 / \$70**

HOT BUFFET

Half-pan (serves 10-15) - Full pan (serves 25-35)

Penne ala Vodka – *pasta in our tomato-cream sauce. One of best-sellers!* **\$40 / \$75**

Eggplant Parmesan – *layers of thin breaded eggplant, tomato sauce, and mozzarella* **\$50 / \$90**

Pasta Primavera – *fresh garden vegetables and penne in a light Creamy Garlic Sauce* **\$50 / \$90**

Gourmet Macaroni and Cheese – *rich and creamy, with five cheeses. A favorite.* **\$42 / \$85**

Salt Potatoes – *a Western N.Y. favorite. Creamy Yukon Gold potatoes cooked in salt water, served with fresh parsley, black pepper, and lots of melted butter* **\$35 / \$70**

Roasted potatoes *w/garlic, fresh rosemary, and olive oil* **\$42 / \$80**

Baked Ziti – *pasta, ricotta cheese, our homemade tomato sauce, herbs, parmesan, topped with plenty of mozzarella* **\$45 / \$85**

Grilled Vegetables – *red bell peppers, zucchini, Portobello mushrooms, asparagus, eggplant, sweet onions. Brushed with olive oil and grilled. Finished with a drizzle of Balsamic Vinaigrette and a sprinkle of herbs (vegan)* **\$45 / \$80**

Spinach Lasagna – *layers of fresh spinach, ricotta cheese, mozzarella, our homemade sauce* **\$56 / \$95**

Meatballs and Sauce – *always homemade* **\$40 / \$80**

Sausage and Peppers – *hot and sweet Italian sausage with fried onions and red and green bell peppers* **\$50 / \$90**

Meat Lasagna – *layers of pasta, seasoned ground beef, our homemade sauce, Ricotta and plenty of mozzarella* **\$56 / \$95**

Chicken Riggies - our take on the Utica favorite. Sauteed chicken, eggplant, onions, and peppers in a light tomato sauce over rigatoni. Lots of Parmesan. **\$50 / \$90**

BBQ Pulled Pork - southern-style, slow roasted and shredded pork shoulder, in a tangy vinegar sauce. Served with our own S. Carolina Mustard sauce on the side. **\$50 / \$90**

BBQ Pulled Chicken - slow-roasted, shredded chicken in a smoky, tangy BBQ sauce **\$50 / \$95**

BBQ Pulled Beef - slow-simmered, tender beef, shredded, in sweet and smoky BBQ sauce **\$60 / \$100**

Half-pan (serves 6-8) / full pan (serves 15-25)

Chicken Parmesan - breaded, fried chicken breast topped w/our own sauce and plenty of mozzarella **\$65 / \$150**

Chicken Francaise - fried chicken breast in Lemon-butter sauce. A best-seller! **\$65 / \$150**

Chicken Marsala - sautéed chicken breast and mushrooms in Marsala wine sauce **\$75 / \$150**

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