

ALEXANDER

CATERING COMPANY

A LA CARTE MENU

APPETIZER TRAYS

*Prices based off 25 pieces.
[c] denotes cold appetizer*

Hoisin-Soy Chicken Skewers
with teriyaki glaze **\$28**

Baked Brie & Balsamic
Marinated Strawberry Puffs **\$31.5**

Spanakopita **\$24**

Asian Pork Meatballs **\$36**

Smoked Crab Dip
with Sourdough Crostini **\$48 [c]**

Vegetable Dumpling
with lemongrass dipping sauce **\$32**

Squash Ragoon
with sweet and sour sauce **\$36**

Potato Latkes
with salmon mousse and dill **\$38 [c]**

Seared Sesame Tuna
on sushi rice cakes **\$48 [c]**

Asparagus and Asiago
Quiche Bites **\$34**

Bacon wrapped scallops
with horseradish crema **\$48**

Moroccan Chicken Skewers
with tzatziki **\$29**

Smoked Sausage en croute **\$27**

Spanish Shrimp Skewers
with tomato and olives **\$55 [c]**

Lamb Skewers
with tzatziki, mint and tahini **\$44**

Crispy Four Cheese ravioli
with tomato sauce **\$31**

Prosciutto wrapped melon skewer
with aged Provolone **\$39 [c]**

Black Bean and Charred Corn Empanada **\$32**

Award Winning Beer Mac 'n' Cheese Fritters **\$38**

Tomato and Basil Bruschetta on crostini **\$24 [c]**

Roasted Mushroom and Tarragon Bruschetta **\$26 [c]**

SMALL PLATES

*Pricing is for each short plate, based off 2
per person at a minimum of 25 people.*

*Small plate options will be
served buffet style*



Deviled Eggs
with pimento and fried capers **\$4.5**

Shimpy's Pit BBQ Pork
with Creamy slaw and Cheddar Crisps **\$6**

Bulgogi Beef Taco
with broccoli slaw and crisp radish **\$8**

Nashville Hot Chicken and Waffle
with blue cheese cream **\$6**

Mojo Pork and Mofungo
with chiccarrone crisp **\$6**

Spicy Spanish Shrimp
with steamed rice and chive oil **\$8**

Moroccan Chicken
on pomegranate cous-cous with tzatziki **\$6**

Seared Scallop
on Mediterranean Farro **\$9**

Buffalo Cauliflower on Beer Mac and Cheese **\$7**

Roasted Pork Bangers
garlic mash and spinach **\$8**

"Fish and Chips" Beer Battered Cod
on Roasted Fingerling Potatoes
with malt vinegar aioli **\$8.5**



PLATTERS

Pricing denotes small/large
Small platters feed approx. 12-16 guests
Large platters feed approx. 18-30 guests

SLICED FRUIT

\$52/\$96

Cantaloupe, Honeydew, Pineapple, Seasonal Stonefruit, Granny Smith Apples, Seasonal Berries

FRUIT AND CHEESE

\$55/105

Honeydew, Cantaloupe, Watermelon, Grapes Seasonal Berries, Dried Cherries and Cranberries, White Cheddar, Pepper jack, Colby Jack, Swiss

CHARCUTERIE

\$75/\$135

Assorted cured meats (*Salami, Pepperoni, Capicola and Soppressata*), Roasted Red Peppers, Mixed Marinated Olives, Pepperoncini, Marinated Vegetables (*artichokes, mushrooms and asparagus*), Roasted Garlic, Marinated Mozzarella, Crostini

CRUDITE

\$45/\$82

Carrot, Celery, Red peppers, Cherry tomatoes, Broccoli, House-made Ranch Dipping sauce

MEDITERRANEAN

\$58/\$110

Dolmas, Roasted Red Pepper Hummus, Tzatziki, Fresh Cucumbers, Roasted Garlic, Marinated Feta, Mixed Olives, Pita, Naan, Sesame Crackers

INTERNATIONAL CHEESE AND MEAT

\$68/125

Brie, Porter Cheddar, Feta, Gorgonzola, Prosciutto, Spanish Chorizo, Giardiniera, Amarena Cherries, Fresh Fruit and Mixed Nuts

SALADS

CAESAR
\$35/\$60

Romaine lettuce, shaved parmesan, garlic croutons, creamy Caesar dressing

ARUGULA AND BLEU SALAD
\$35/\$60

Baby arugula, gorgonzola crumbles, Candied walnuts, dried cherries, spiced cider vinaigrette

SPRING MIX SALAD
\$25/\$50

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, balsamic dressing

CHEF'S SEASONAL SALAD
Market Price

Preparation of greens topped with seasonal vegetables and choice of dressing



ENTREES

Price denotes half/full tray
Half Tray feeds approx. 12-16 guests
Full tray feeds approx. 20-28 guests

CHICKEN AND PORK

- Chicken Parmigiana **\$55/\$105**
- Chicken Marsala **\$50/\$100**
- Pork Loin Picatta **\$55/\$105**
- Italian Sausage and Peppers (*hot or mild*) **\$54/\$102**
- Pit BBQ Chicken Thigh **\$55/\$105**
- Tandoori Chicken **\$58/\$110**
- Herb Roasted Pork Tenderloin **\$58/\$110**
- Roasted Tomato and Goat Cheese Chicken Breast **\$68/\$118**

BEEF

- Meatballs in marinara **\$65/\$125**
- Shimpy's Pit BBQ Brisket **\$120/\$215**
- Gaucha Steak with Chimichurri **\$128/\$235**
- Braised Short Rib **\$120/\$212**

SEAFOOD

- Maryland Style Lump Crabcakes **\$115/\$210**
- Char-Grilled Atlantic Salmon **\$102/\$205**
- Sauteed Mediterranean Shrimp **\$117/\$228**

PASTA

- Tortelloni Alfredo **\$65/\$110**
- Pesto Tortellini **\$45/\$85**
- Penne Pomodoro **\$65/\$110**
- Seasonal Vegetable Lasagna **\$68/\$118**
- Bolognese Lasagna **\$74/\$128**

SIDE DISHES

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|---|--|
| Sauteed Seasonal Vegetables \$40/\$75 | Rosemary Roasted Red Bliss Potatoes \$30/\$55 |
| Steamed Broccoli \$35/\$65 | Roasted Root Vegetables \$45/\$85 |
| Honey Glazed Carrots \$30/\$55 | Caramelized Garlic Mashed Potatoes \$35/\$65 |
| Roasted Cauliflower \$40/\$75 | Truffle Scalloped Potatoes \$47/\$90 |
| Toasted Garlic Green Beans \$35/\$65 | |
| Walnut and Brown Sugar Yams \$55/\$100 | |
| Craft Beer Mac and Cheese \$55/\$105 | |

SANDWICH TRAYS

HOAGIES

All hoagies trays are based off 2 pieces per person and come with a side of mustard, mayo and herb oil on request. **\$8/pp**

Choice of three options

Honey Roasted Turkey and Swiss

Black Forest Ham and Cheddar

Italian (Genoa Salami, Soppressata, Capicola, Aged Provolone, Italian long hot peppers, lettuce, tomato and herb oil)

Herb Roasted Pork, broccoli rabe, roasted red peppers, aged provolone and garlic aioli

Roast Beef, Tomatoes, Sautéed Spinach, aged cheddar and Horseradish Cream

Smoked Turkey, Gouda, lettuce, cranberry mayo
Grilled Vegetables, shaved parmesan and rosemary aioli

ARTISAN SLICED BREAD SANDWICHES

All sliced bread trays are based off 4 quarters per person and come with a side of mustard, mayo and herb oil on request
\$9/pp

Choice of two options

Honey Roasted Turkey Club

Black Forest Ham Club

BLT

Roasted Beef Club

Three Cheese Club

TEA SANDWICHES

All tea sandwich trays are based off 4 pcs per person and come with a side of mustard, mayo and herb oil on request. **\$9/pp**

Choice of two options

Smoked Salmon and dill

Cucumber and caper

Smoked Whitefish Salad

Smoked Salmon Salad

Waldorf Chicken Salad

Smoked Paprika Egg Salad

Cream Cheese and Heirloom Tomato

Hummus and Red Pepper

WRAPS

All wrap trays are based off 2 pcs per person and come with a side of mustard, mayo and herb oil on request
\$8/pp

Choice of two options

Chicken Caesar

Guacamole Chicken

Roasted Squash, Goat Cheese and Arugula

Ancho Pepper Chicken with pico de gallo, cheddar and lettuce

ASSORTED HOAGIE AND WRAP TRAY

Choice of 5 sandwich and wrap options.
Excludes tea sandwiches and Artisan Bread Sandwiches
\$9/pp

