



Authentic

## GREEK MEDITERRANEAN SPECIALTIES

### SPINACH OR CHEESE PIE (SPANAKOPITA/TIROPITA)

**\$40 (\$m) \$70 (Lg)**

Fresh sauteed spinach, scallions, imported feta cheese & drill baked between layers of filo dough.

### OVEN ROASTED LEMON POTATOES (PATATES LEMONATES)

**\$35 (\$m) \$60 (Lg)**

Potatoes roasted in the oven with extra virgin olive oil, seasoned with oregano & fresh lemon.

### BAKED ORZO (YOUVETSI)

**\$50 (\$m) \$75 (Lg)**

Braised (choose one - beef or chicken) with orzo in a light tomato wine sauce topped with melted feta cheese.

### ROASTED CHICKEN & POTATOES IN LEMON SAUCE (KOTOPOULO STO FOURNO)

**\$50 (\$m) \$75 (Lg)**

Slow roasted chicken parts with potato wedges, lemon & spices.

## DESSERT PLATTERS

### MINI DESSERT PLATTER

**\$70 (Small serves 6-8) • \$140 (Small serves 12-15)**

Assortment of mini-napoleons, cannolis, eclairs, fruit tarts, tiramisu and chocolate mousse.

### ASSORTED GOURMET COOKIE PLATTER

**\$45 (Small serves 6-8) • \$80 (Small serves 12-15)**

### BROWNIE PLATTER

**\$45 (Small serves 6-8) • \$80 (Small serves 12-15)**

Choice of fudge or walnut.

### FRESH FRUIT TART

**\$25 Each (Serves 6-8)**

A seasonal selection of fruits and berries, in a cream-filled tart.

### CHEESE CAKES

**\$16 Each (Serves 6-8)**

Choose from the following: plain, strawberry, cherry, pineapple, mixed fruit, oreo or chocolate.

### SHEET CAKES (Customized)

<b>1/4 Sheet Cake</b>	(Serves 15-20)	<b>\$55</b>
<b>1/2 Sheet Cake</b>	(Serves 35-40)	<b>\$90</b>
<b>Full Sheet Cake</b>	(Serves 75-80)	<b>\$170</b>



Corporate accounts welcome. • All major credit cards accepted.  
All orders must be cancelled at least • 24 hours in advance to avoid full charge.

**FREE DELIVERY. ALL PRICES SUBJECT TO SALES TAX.**

Including cocktail plate, fork, knife, spoon and napkin are included with all orders.

#### Trade Fair # 1

30-08 30th Ave. Astoria, NY 11102  
T: 718-728-9484, F: 718-721-7585

#### Trade Fair # 6

99-10 Astoria Blvd. E. Elmhurst, NY 11369  
T: 718-424-7358, F: 718-457-3213

#### Trade Fair # 9

89-02 37th Ave. Jackson Hts., NY 11372  
T: 718-533-0844, F: 718-533-0920

#### Trade Fair # 4

49-11 30th Ave. Woodside, NY 11377  
T: 718-274-2918, F: 718-545-3521

#### Trade Fair # 7

23-55 Broadway, LIC, NY 11106  
T: 718-932-4275, F: 718-932-6416

#### Trade Fair # 11

130-10 Metropolitan Ave. Richmond Hills, NY 11418  
T: 718-847-7713, F: 718-847-7299

#### Trade Fair # 5

37-11 Ditmars Blvd. Astoria, NY 11105  
T: 718-274-1085, F: 718-274-3332

#### Trade Fair # 8

22-20, 36th Ave. LIC, NY 11106  
T: 718-472-4788, F: 718-472-5476

WWW.TRADEFAIRNY.COM



## CATERING 2022 MENU

WE CATER TO YOUR NEEDS



**EAT** *Well*  
**LIVE** *Better*





## WELCOME TO TRADE FAIR SUPERMARKET

Trade Fair Supermarkets are truly Super Markets. No matter what country you are from, no matter what your ethnic background, is more than likely we carry foods from your homeland. Brazil, Greece, Italy ten different Hispanic countries, the Middle East and many others. Now let us be clear. We don't carry foods like the ones you had at home. We carry the food you had at home. For example, remember that delicious red fish you ate as a child in the old country? Well, we don't carry red fish similar to it. We carry the same red fish, fresh, frozen and flown to us. And we also have genuine ethnic foods in our cheese, olive, bread, coffee and beverages departments. We even carry a full line of Halal and organic foods- cheese, meat, eggs, produce, dairy, it goes on and on. See what we mean? Truly Super Markets. But that's not all. Unlike ordinary supermarkets that run special sales, Trade Fair has sales prices everyday. In fact, we have the best prices in town. And we mean it. And if you're really looking for "only the best", the best quality and the best price check out our Trade Fair Private Label products. You won't be disappointed. So come into a Trade Fair Supermarkets soon. Remember, we carry the foods from home. Wherever home may be.



## SUSHI PLATTERS

### PREMIUM VEGETARIAN PLATTER

**\$99** (Serves 9 people)

Avocado roll, cucumber roll, inari plain roll, shitake roll, vegetarian roll, red pepper roll, carrot roll, asparagus roll.

### STAR BROWN RICE SHUSHI PLATTER

**\$109** (Serves 9 people)

Vegetarian brown rice, california brown rice roll, spicy california brown rice, cucumber brown rice, salmon brown rice, spicy salmon brown rice, spicy tuna brown rice, tuna brown rice,.

### SEAFOOD SHUSHI PLATTER (ALL COOKED)

**\$110** (Serves 9 people)

California roll, california caviar, spicy shrimp avocado, fancy shrimp roll, tempura roll, classic salmon roll.

### CALIFORNIA SHUSHI PLATTER

**\$60** (Serves 6 people)

California roll, spicy california roll, california caviar roll.

### GORGEOUR SHUSHI PLATTER

**\$109** (Serves 11 people)

Vegetarian roll, philadelphia roll, avocado roll, california caviar roll, cucumber roll, tuna roll, spicy tuna, spicy shrimp, salmon roll, nigiri tuna / salmon.

### GORGEOUR DELUXE SUSHI PLATTER

**\$120** (Serves 10 people)

Sashimi tuna/ salmon, cucumber/ avocado roll, rainbow/ super alaska, tuna avocado with caviar, salmon avocado with caviar, spicy tuna, spicy salmon, california caviar, spicy shrimp avocado, nigiri tuna/ salmon.

### SMALL PLATTER

**\$29.99** (Serves 2-3 people)

California roll, spicy tuna roll, tuna avocado, salmon avocado & shrimp tempura. Made from the finest ingredients by our head sushi chef.

### REGULAR PLATTER

**\$44.99** (Serves 3-4 people)

California roll, tuna avocado, salmon avocado, vegetable roll, spicy tuna, shrimp tempura & rainbow roll. Made from the finest ingredients by our head sushi chef.

### LARGE PLATTER

**\$69.99** (Serves 7-8 people)

California roll, tuna avocado, spicy tuna, philadelphia roll, red dragon, shrimp tempura, vegetable roll, salmon avocado, spicy salmon, crab salad, rainbow & dragon roll. Made from the finest ingredients by our head sushi chef.

### DELUXE PLATTER

**\$94.99** (Serves 10-12 people)

California roll, tuna avocado, red dragon, spicy tuna sandwich, vegetable roll, salmon avocado & rainbow roll.







## SEAFOOD PLATTERS

### MUSSELS MARINARA

**\$50 (Sm) \$80 (Lg)**

Prince Edward Island mussels served in a spicy or mild marinara sauce.

### FRIED CALAMARI

**\$60 (Sm) \$120 (Lg)**

Crispy fried calamari served with our homemade hot or mild marinara sauce.

### TILAPIA OREGANATA

**\$60 (Sm) \$110 (Lg)**

Fresh herbs, extra virgin olive oil, bread crumbs, onions & garlic.

### HONEY DIJON SALMON

**\$21.99 LB**

Baked salmon with a savory honey dijon mustard sauce.

### POACHED SALMON WITH DILL

**\$21.99 LB**

Poached atlantic salmon, peppers, celery, dill, white wine, carrot, heavy cream spices.

### SESAME TERIYAKA SALMON

**\$21.99 LB**

Fresh salmon, soy sauce, sesame oil, brown sugar, black & white sesame seeds

## BEEF ENTREES

### MEATBALLS MEDITERRANEAN STYLE

**\$50 (Sm) \$80 (Lg)**

Homemade meatballs with a combination of favorite mediterranean flavors.

### PEPPER STEAK

**\$60 (Sm) \$100 (Lg)**

Tender sirloin steak sliced & sauteed with fresh peppers & onions.

### BEEF SHORT RIBS

**\$90 (Sm) \$130 (Lg)**

Beef short ribs slow roasted with a BBQ orange sauce.

### BRISKET OF BEEF

**\$120 (Sm) \$160 (Lg)**

Slow cooked, thinly sliced & served with a homemade sweet gravy, garnished with carrots & apricots

### SKIRT STEAK

**\$120 (Sm) \$160 (Lg)**

Marinated in ahoney BBQ teriyaki sauce grilled to perfection & sprinkled with seasame seeds & chopped scallions.

### SALISBURY STEAK

**\$45 (Sm) \$75 (Lg)**

Salisbury steak smothered in a wild mushroom sauce.



## BREAKFAST IDEAS

### RISE N SHINE

We have a delicious assortment of freshly baked bagels, muffins, danishes, croissant.

## PLATTERS

Small : \$50.00  
(Serves 8 to 10 people) :

Medium : \$70.00  
(Serves 10 to 20 people)

Large : \$110.00  
(Serves 20 to 35 people)



## HOT BREAKFAST



### PACKAGE

# 01

**\$9.99**  
Per Person

### SIMPLE BREAKFAST

Freshly scrambled eggs, oven roasted potatoes, crispy bacon, sausage links, white or whole wheat english muffins or bagels, juice, tea or coffee.

### PACKAGE

# 02

**\$12.99**  
Per Person

### SIGNATURE BREAKFAST

Freshly scrambled eggs, oven roasted potatoes, crispy bacon, sausage links, white or whole wheat english muffins, pastries, croissants or bagels, juice, tea or coffee.

### PACKAGE

# 03

**\$13.99**  
Per Person

### DELUXE BREAKFAST

Freshly scrambled eggs, oven roasted potatoes, crispy bacon, sausage links, pastries, croissants and your choice of french toast with pancakes served with honey maple syrup, assorted juices and freshly brewed Seattle's Best coffee.





## COLD APPETIZERS

### ANTIPASTO PLATTER

**\$60 (Sm) \$100 (Lg)**

Fresh mozzarella balls, pepperoni, sopressata, olives, salami, asiago, provolone, roasted peppers, marinated mushrooms, artichokes & bread sticks.

### FRESH MOZZARELLA & PROSCIUTTO

**\$60 (Sm) \$100 (Lg)**

Fresh mozzarella wrapped with prosciutto, garnished with oregano & extra virgin olive oil.

### GRILLED VEGETABLE PLATTER

**\$55 (Sm) \$95 (Lg)**

An assortment of grilled eggplant, zucchini, mushrooms, carrots, asparagus & peppers with balsamic vinaigrette

### DOMESTIC CHEESE PLATTER

**\$50 (Sm) \$90 (Lg)**

A selection of the following: cheddar, swiss, smoked gouda, blue cheese, provolone and brie. Garnished with fresh fruit. Includes crackers.

### INTERNATIONAL CHEESE PLATTER

**\$70 (Sm) \$130 (Lg)**

A selection of the following: imported provolone, asiago, parmigiano reggiano, guada, jarlsberg, french brie, imported blue cheese and imported cheddar. Garnished with fresh fruit. Includes crackers.



## HOT APPETIZERS

### STUFFED MUSHROOMS

**\$40 (Sm) \$75 (Lg)**

Jumbo snow white mushrooms stuffed with parmesan cheese, garlic & seasoned bread crumbs & herbs.

### MINI MEATBALLS - BEEF OR TURKEY

**\$45 (Sm) \$75 (Lg)**

Homemade baked mini meatballs seasoned with herbs & spices served with our own marinara sauce.

### EGGPLANT ROLLATINI

**\$50 (Sm) \$75 (Lg)**

Grilled or baked.

### BUFFALO, BBQ OR ASIAN WINGS

**\$45 (Sm) \$75 (Lg)**

Served with our blue cheese dip.



## SIDE DISHES

### ROASTED, GRILLED OR STEAMED MIXED VEGETABLES

**\$50 (Sm) \$70 (Lg)**

Grilled carrots, eggplant, green & yellow squash, belle peppers, mushrooms & asparagus spears sprinkled with extra virgin olive oil, herbs and a splash of balsamic vinegar.



### ROASTED SWEET POTATO WEDGES

**\$50 (Sm) \$70 (Lg)**

Oven-roasted with brown sugar & thyme.

### MACARONI & CHEESE

**\$40 (Sm) \$60 (Lg)**

Made with a all-natural ingredients- the ultimate in comfort food.

### ROASTED CARROTS

**\$40 (Sm) \$60 (Lg)**

Carrots, rosemary, extra virgin olive oil, spices.

## CHICKEN ENTREES

### STORE COOKED FRESH TURKEY BREAST

**\$90 (Sm) \$130 (Lg)**

Sliced fresh turkey breast served with our own turkey gravy.

### CHICKEN FINGERS

**\$50 (Sm) \$80 (Lg)**

Golden brown white meat chicken peices served with homemade marinara sauce, honey mustard or BBQ sauce.

### CHICKEN BREAST STUFFED WITH SPINACH & FETA

**\$50 (Sm) \$80 (Lg)**

Tender chicken breast stuffed with fresh spinach, feta cheese, herbs & spices, baked until golden brown.

### CHICKEN BREAST STUFFED WITH BROCCOLI RABE & SUNDRIED TOMATOES

**\$50 (Sm) \$80 (Lg)**

Tender chicken breast stuffed with broccoli rabe, sundried tomatoes and imported provolone cheese.

### ROASTED CHICKEN WITH LEMON & WHITE WINE

**\$50 (Sm) \$80 (Lg)**

Roasted chicken parts on the bone with lemon, white wine & rosemary.

### CHICKEN SCARPARELLO

**\$50 (Sm) \$80 (Lg)**

Chicken pieces on the bone, baked with sausage, peas, potatoes & onions in our homemade red sauce.

### SEASAME CHICKEN

**\$50 (Sm) \$80 (Lg)**

Boneless chicken breast marinated in our fine sesame sauce.

### CHICKEN MASALA

**\$50 (Sm) \$80 (Lg)**

Tender boneless chicken breast topped with masala wine & mushrooms.

### GRILLED CHICKEN IN LEMON SAUCE

**\$50 (Sm) \$80 (Lg)**

Seasoned chicken breast in a zesty lemon sauce.

### CHICKEN CUTLET PARMIGIANA

**\$50 (Sm) \$80 (Lg)**

Breaded fresh chicken cutlets fried until golden brown, topped with our homemade tomato sauce & mozzarella.

### CHICKEN FRANCAISE

**\$50 (Sm) \$80 (Lg)**

Moist & tender chicken breast, lightly buttered with a light lemon & white wine sauce.

### CHICKEN CORDON BLEU

**\$50 (Sm) \$80 (Lg)**

Tender chicken breast stuffed with ham & swiss cheese.







## PASTA, RICE & SIDE DISHES

• Small tray serves 12-15 people (7-10 lbs) • Large tray serves 25-30 people (14-20 lbs)

### LINGUINE WITH GARLIC & OLIVE OIL

**\$60 (Sm) \$100 (Lg)**

Imported linguine pasta quickly tossed in olive oil and golden garlic.

### PENNE ALA VODKA

**\$65 (Sm) \$110 (Lg)**

Penne pasta cooked al dente with freshly made pink vodka sauce, sprinkled with grated mozzarella & parmigiano cheese.

### LINGUINE ALA MARINARA

**\$65 (Sm) \$110 (Lg)**

Fresh linguine, homemade marinara sauce, sprinkled with fresh basil & parmigiano cheese.

### VEGETABLE RICE

**\$35 (Sm) \$60 (Lg)**

Choice of yellow or white rice with a blend of mixed vegetables.

### SPANISH RICE

**\$35 (Sm) \$60 (Lg)**

Yellow rice cooked in a white wine broth with beans, fresh garlic & chorizos.

### SEAFOOD PAELLA

**\$55 (Sm) \$75 (Lg)**

A blend of saffron rice, fresh calamari, shrimp, lobster pieces, mussels, crab meat & chorizo.



### LASAGNA

**\$50 (Sm) \$75 (Lg)**

Fresh lasagna pasta covered with a blend of homemade meat sauce, creamy ricotta & mozzarella in a homemade tomato sauce.

### VEGETABLE LASAGNA

**\$50 (Sm) \$75 (Lg)**

Fresh lasagna pasta covered with a blend of seasoned vegetable, creamy ricotta & mozzarella in a homemade tomato sauce.

### BAKED ZITI

**\$40 (Sm) \$65 (Lg)**

Baked ziti served with mozzarella, imported parmigiano cheese in a homemade tomato sauce.

### LINGUINE OR SPAGHETTI WITH RED OR WHITE CLAM SAUCE

**\$55 (Sm) \$80 (Lg)**

Linguine or spaghetti with fresh chopped clams served in an extra virgin olive oil & garlic sauce.



## VEGETABLES

• Small serves 6-8 people • Large serves 10-12 people

### CAULIFLOWER & BROCCOLI (FRIED/ ROASTED)

**\$40 (Sm) \$75 (Lg)**

Cauliflower & broccoli florets seasoned with parmigiano cheese, fresh herbs sprinkled with extra virgin olive oil & perfectly cooked to a golden brown.

### EGGPLANT PARMIGIANA

**\$55 (Sm) \$100 (Lg)**

Layers of sliced eggplants & marinara sauce topped with mozzarella & grated cheese.

### GARLIC/CHEDDAR MASHED POTATOES

**\$35 (Sm) \$60 (Lg)**

Idaho potatoes freshly made & blended with mushrooms, cheddar cheese & sour cream topped with chives.

### SAUTEED BROCCOLI RABE

**\$45 (Sm) \$75 (Lg)**

Farm fresh broccoli rabe sauteed with garlic & extra virgin olive oil.

### ROSEMARY BAKED POTATOES

**\$35 (Sm) \$60 (Lg)**

Baby red potatoes baked with rosemary, lemon, parsley, oregano & extra virgin olive oil.

### STRING BEANS/ASPARAGUS ALMONDINE

**\$50 (Sm) \$70 (Lg)**

Fresh string beans or asparagus with thin slices almonds.

## SALADS

• Small serves 6-8 people • Large serves 10-12 people

### TOSSED GREEN SALAD

**\$30 (Sm) \$50 (Lg)**

Assorted mixed greens, tomatoes, red onions, cucumbers with your choice of dressing.

### CAESAR SALAD

**\$30 (Sm) \$50 (Lg)**

A bed of crisp romaine lettuce topped with our homemade dressing & croutons.

### GREEK SALAD

**\$30 (Sm) \$50 (Lg)**

Mixed greens with tomatoes, red onions, grape leaves, olives & feta cheese.

### TRI-COLOR SALAD

**\$30 (Sm) \$50 (Lg)**

Endive, radicchio, mixed greens, red onions, tomatoes, dried cranberries, goat cheese & pinot grigio lemon vinaigrette.

### BLACK BEANS & AVOCADO SALAD

**\$45 (Sm) \$70 (Lg)**

Black bean, roasted corn, sweet red peppers & avocado in a lemon vinaigrette.

### BOWTIE PASTA SALAD

**\$35 (Sm) \$60 (Lg)**

Bowtie pasta tossed with fresh mozzarella, plum tomatoes, fresh garlic, asparagus tips & extra virgin olive oil.

Add : Chicken \$15 (Sm) \$25 (Lg)  
Shrimp \$20 (Sm) \$35 (Lg)







## SANDWICHES, WRAPS & PINWHEELS

• Small serves 6-8 people; Choose 3 • Large serves 12-16 people

### GRILLED CHICKEN

**\$60 (\$m) \$110 (Lg)**

Sun-dried tomato pesto and arugula.

### ROAST BEEF & CHEDDAR

**\$60 (\$m) \$110 (Lg)**

With grilled onions, horseradish, mayonnaise, lettuces & tomato

### ROAST TURKEY & BRIE CHEESE

**\$60 (\$m) \$110 (Lg)**

With grilled green apples, arugula & cranberry compote

### GRILLED VEGETABLE

**\$60 (\$m) \$110 (Lg)**

Trade Fair hand-pulled fresh mozzarella, basil-tomato pesto.

### TRADE FAIR OVEN-ROASTED BEEF

**\$60 (\$m) \$110 (Lg)**

Served with mesclun greens, scallions and horseradish cream.

### OVEN-ROASTED TURKEY

**\$60 (\$m) \$110 (Lg)**

Avocado, sprouts and mayonnaise.

### CLASSIC TUNA SALAD

**\$60 (\$m) \$110 (Lg)**

Tuna salad, mesclun and tomato.

### CLASSIC CHICKEN SALAD

**\$60 (\$m) \$110 (Lg)**

Chicken salad, mesclun and tomato.

### ITALIAN

**\$60 (\$m) \$110 (Lg)**

Genoa salami, cappicola ham, pepperoni, provolone, roasted red peppers, mesclun greens and balsamic dressing.

### CLASSIC CORNED BEEF & PASTRAMI

**\$60 (\$m) \$110 (Lg)**

Coleslaw and russian dressing.



## SUPER HEROES

“ The Italian combo 6 foot hero was perfect for when the guys came over to watch the game. ”

### 3 FOOT HERO (Serves 12 to 15 people) **\$70**

Served with 2 lbs each of potato salad, coleslaw & mac.

### 4 FOOT HERO (Serves 16 to 20 people) **\$100**

Served with 3 lbs each of potato salad, coleslaw & mac.

### 6 FOOT HERO (Serves 24 to 30 people) **\$140**

Served with 4 lbs each of potato salad, coleslaw & mac.

### ITALIAN COMBINATION

Prosciutto di parma, mortadella, sopressata, cappicola ham, pepperoni, roasted red peppers, basil, provolone cheese & balsamic vinaigrette on the side.

### AMERICAN COMBINATION

Roast beef, freshly roasted turkey, smoked ham, american cheese, lettuce, tomato & mayonnaise on the side.

### CREATE YOUR OWN COMBINATION

If you can imagine it.. we create it. Available upon request.

### OVEN-ROASTED BEEF

Mesclun, tomato and creamy horseradish.

### GRILLED CHICKEN

Hand-pulled mozzarella, roasted red peppers and sun-dried tomato pesto.

### BREADED CHICKEN CUTLET

Hand-pulled mozzarella, roasted red peppers and sun-dried tomato pesto.

### OVEN-ROASTED TURKEY

Cheddar, watercress and mustard (regular or honey-mustard)

