**Old School Catering Menu**

7535 Windsor Dr. Allentown, PA. 18195

484-291-0110

**Catering Menu**

At Old School Sandwich Company & Catering, we cater to you! We have catering for every occasion!

Chef Mike is committed to providing our customers with excellent service and delicious, high-quality foods. Whether your menu is simple or complex, your guest list large or small, we invite you to consider us as a valuable resource in planning your personal and Professional gatherings.

**Our Policies Deposit**

A 25% deposit is required when the order is placed and/or a credit card to secure the deposit

**Payment Terms**

The balance is payable by cash, credit card, or check only the day of the event.

**Corporate Accounts**

Corporate accounts are welcome, please inquire. Payment terms are arranged on an individual basis. **Cancellation Notice**

For deposit refunds, a 72-hour cancellation notice is required.

**Delivery Service**

Delivery service is available. Our fees include a complimentary set-up for the items delivered. Delivery charges are priced accordingly.

**Service Staff**

Service staff is available for your convenience. We suggest 2 weeks advanced notice for servers.

**Chafing Racks**

Chafing racks are available for patron to rent for $5.00 per rack.

**Note**

Prices listed in our menu do not include tax and delivery and are subject to change without notice. We are not responsible for typographical errors and items are subject to the availability of ingredients.

Menu items and pricing are placed on our website for the convenience of our customers. Old School Sandwich Company cannot be held responsible for any typos and/or misprints and prices are subject to change without notice. Please confirm the availability and pricing of menu items when placing your order.

For questions or to place an order, call us at (484) 290-0110 or send us an email at mikeyg5@yahoo.com

**Appetizers**

Small Tray 8-12 people Large Tray 18-20 People

Cold

Antipasto Tray

Italian Meats and Cheeses with Olives, Giardiniera, Breads, Crackers and Mustard

Small 70 Large 120

Veggie Tray

Roasted Grilled and Raw Seasonal Vegetables with Pickled Ranch

Small 45 Large 75

Bruschetta

Italian Seasoned Crostini with House Made mix of Tomatoes, Basil, Garlic and Pepper

Small 35 Large 65

Fresh Mozzarella

Chef Fresh Hand Stretched Mozzarella with Roma Tomatoes and Basil

Small 70 Large 120

Chicken Caesar Pinwheels

Grilled Chicken with our Caesar Dressing, Croutons, Parmesan and Tomatoes in a Flour Tortilla

Small 60 Large 90

Shrimp or Crab Cocktail

Jumbo Shrimp or Jumbo Lump Crabmeat with Citrus Cocktail and Crackers

Market Price

Fresh Sliced Fruit

All Tropical Fruits and Berries with a Lemon Yogurt Dressing

Small 50 Large 80

Deviled Eggs

Your Choice of Traditional, Candied Bacon or Smoked Salmon

Small 30 Large 60

Bologna and Cheese

Fresh Ring Bologna and assortment of Cheeses with Crackers and Mustards

Small 40 Large 70

Hummus and Pita

Our house made Garlicky Hummus with Toasted Pita, Tomatoes and Cucumbers

Small 40 Large 70

Hot

½ Tray 10-15 People Full Tray 20 to 25 People

Mini Meatballs with your choice of Swedish, Marinara or Sweet and Sour

½ Tray 65 Full Tray 95

Pigs N Blanket with Mustard

½ Tray 80 Full Tray 120

Fried Mozzarella Sticks with Marinara

½ Tray 65 Full Tray 95

Spring Rolls of Veggie, Pork or Chicken

½ Tray 65 Full Tray 95

Chicken Fritters with Honey Mustard and Barbeque

½ Tray 80 Full Tray 12 120

Spinach Pies with Taiki Sauce

½ Tray 70 Full Tray 100

Mini Crab Cakes with Remoulade

Market Price

Stuffed Mushrooms with Choice of Sausage, Parmesan Bread or Crab

½ Tray 70 Full Tray 100

Potato and Cheese Pierogies with Sour Cream

½ Tray 65 Full Tray 95

**Salads**

Dressings on Side (Balsamic, Italian, Ranch, 1000 Island, Blue Cheese and Raspberry)

Small 8-10 Large 18-20

Traditional Tossed with Carrots, Cucumbers, Tomatoes and Onions

Small 35 Large 65

Spinach Salad with Red Onion, Mushrooms, Bacon, Hard Boiled Eggs and Tomato

Small 40 Large 70

Greek with Feta, Cucumber, Tomatoes, Olives, Peppers and Romaine

Small 40 Large 70

Mixed Field Greens with Artichokes, Oven Roasted Tomato, Fresh Mozzarella, Basil and Parmesan

Small 40 Large 70

Caesar with Romaine, Croutons, Parmesan and Cherry Tomato

Small 40 Large 70

Chefs Salad with Romaine, Turkey, Hamm, Roast Beef, Cheddar, Hard Boiled Egg, Tomato, Cucumber and Red Onion

Small 45 Large 75

Fruit Salad with Citrus, Pineapple, Strawberry, Blueberries, Grapes and Melon

Small 50 Large 80

**Giant Party Hoagies**

American-with your choice of Ham, Turkey or Roast Beef with Cheese, Lettuce and Tomato

3 Ft. 90

Italian Stallion- with Prosciutto, Cappy, Genoa, Pepperoni, Ham and Provolone with Sweet Peppers, Tomato, Onion and Italian Seasoning

3 Ft. 120

South Philly-with Fried Chicken, Roasted Peppers, Fresh Muzz, Spinach and Pesto

3 Ft. 120

All include condiments on side.

Ask about adding side Salads, Chips, Desserts and Drinks also

**Sandwich Platter**

Your Choice of Turkey, Ham or Italian Sandwiches with Seeded Roll, Cheese and Toppings

with Chips and Condiments

feeds 12-15 90.00

**Sides**

Macaroni, Potato, Cole Slaw or Pasta Salad

Small 20 Large 30

Chips

Small 15 Large 25

Cookies

Small 30 Large 50

Brownies

Small 30 Large 50

Sodas and Waters

2.00 Person

**Hot Dinner or Lunch Buffet**

(includes, 2 entrees, 1 starch, Salad, 1 veggie, rolls & butter and cookies)

30.00 for 20 or more guest

Chicken: Piccata, Hawaiian, Fried, Italian, Marsala, Francoise, Primavera, Parmesan or Tenders

Beef: Pepper Steak, Burgundy, Teriyaki, Roat Beef and Gravy, Chopped Sirloin, Meatloaf, Pot Pie or Shepards Pie

Pork: Sauerkraut, Stir Fry, Honey Glazed Ham, Grilled Tenderloin, Barbequed, Sausage and Peppers, Stroganoff, Schnitzel and Stew

Seafood: Shrimp Scampi, Cioppino, Garlic Clams, Mussels Red or White, Fried Flounder, Lemon Cod, Arabi Atta Shrimp and Mable Ginger Salmon

Starch: Rice Pilaf, Roasted Red Bliss, Mashed, Pasta or Scalloped

Veggie: Broccoli, Mixed, Green Beans, Glazed Carrots, Ratatouille or Stewed Tomatoes

**½ and Full Trays of Hot Foods**

Beef: Pepper Steak, Flank Steak, Chopped Sirloin, Meatloaf, Burgundy, Stroganoff, Shepards Pie

Chicken: Marsala, Fran cases, Parmigiana, Primavera, Picante, Hawaiian, Italian

Seafood: Calamari, Salmon, Shrimp, Cod, Crab, Mussels, Clams

Pasta: Ziti, Lasagna, Tortellini, Ravioli, Fettuccini, Rigatoni, Macaroni

Vegetables: Brown Sugar Pineapple Glazed Carrots, Summer Vegetables, Garlic Green Beans, Buttered Broccoli, Corn Obrian

Starch: Corn Bread Stuffing, Roasted Potatoes, Garlic Smashed, Au gratin, Rice Pilaf

**Desserts**

Assorted Cookies, Brownies, Cannoli’s, Cakes, Pies and Petite Fours