

Old School Catering Menu

7540 Windsor Dr. Allentown, PA. 18195

610-481-9184

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.

****Disclaimer: 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 (610) 481-9184 or send us an email at mikeyg5@yahoo.com

Our Mission

The Mission of Old School Sandwich Company & Catering is to provide high quality, delicious food, exceptional customer service, and extraordinary value to our customers.

Old School Sandwich Company & Catering is committed to the five core values of INTEGRITY, HELPFULNESS, EXCELLENCE, RESPECT, and VALUE. We strive to provide excellent customer service to each and every customer in a positive, friendly atmosphere. Old School Sandwich Company & Catering provides high quality, great tasting food to our customers, using only the highest quality ingredients, at an exceptional value. We believe in our product, our community, and our employees. These core values allow us to offer the best take out, delivery, and catering services in all of the Lehigh Valley.

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 15 day 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 \$2.00 per rack (an additional \$5.00 deposit, per rack is required, which is refundable). Racks are complete with water pans, and two sternos.

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.

How can we help you?

Corporate Clients

We've provided food for a multitude of events in a variety of corporate settings. Client meetings are a critical platform

for the professionalism we deliver. We provide an impeccable presentation and our attention to detail ensures you can focus your efforts onto your business agenda. Make an ordinary day extraordinary for your employees. Employee recognition, holidays, inventory, or whatever the occasion, it's the little things that employers do that go a long way toward motivating and retaining great people. Try a Outdoor BBQ, or an afternoon dessert platter to turn a mundane routine into a workplace event.

Boxed Lunches

The Lehigh Valley is a playground for a wide array of adventures, concerts,, golf, skiing, fishing, paintball, hiking, whitewater rafting, water parks and many other group and individual activities. Call ahead to order boxed lunches. It's a convenient and delicious way to enjoy the day!

Any Occasion

Weddings, baptisms, funerals, birthdays, surprise parties, holidays, barbeques, the Super Bowl, theme parties, or whatever the event to gather with friends, family, or business acquaintances, we have many menu choices appropriate for any occasion! If you don't see it on our menu, just ask!

For questions or to place an order, call 610-481-9184

Appetizers

Small Serves 6-8, Medium Serves 10-15, Large Serves 15-20

Fresh Vegetable Platter

A colorful medley of fresh vegetables served with a creamy dip

Small \$25.00, Medium \$35.00, Large \$45.00

Antipasto Tray

As an appetizer or light fare, this delicious platter is piled high with Prosciutto, Sopressata cappicola, Genoa salami, pepperoni, provolone, mozzarella, pasta salad, roasted peppers, olives, hot peppers, oven dried tomatoes, artichokes, broccoli, and mushrooms.

Small \$45.00, Medium \$65.00, Large \$85.00

Mikeys Signature Bruschetta

Ripe tomatoes, fresh basil, garlic and herbs on toasted bread

Small \$40.00, Medium \$50.00, Large \$60.00

Fresh Mozzarella, Tomatoes, and Basil

Drizzled with olive oil and ground pepper

Small \$30.00, Medium \$40.00, Large \$50.00

Chicken Caesar Pinwheels

Party sized spirals of grilled chicken, Romaine lettuce, & Iron Chef Caesar dressing

Small \$40.00, Medium \$50.00, Large \$60.00

Shrimp Cocktail Tray

Large, plump shrimp served with cocktail sauce and garnished with lemon wedges

Market Price

Deviled Egg Tray

We pipe the yolk mixture into the whites for a decorative touch garnish with olive slices

24 deviled egg halves (serves 12-16) \$30.00

40 deviled egg halves (serves 16-20) \$50.00

Ring Bologna & Cheese Platter

Sliced Ring Bologna with an assortment of cheese chunks and spicy mustard

Small \$40.00, Medium \$50.00, Large \$60.00

Hummus and Pita Tray

Traditional hummus accompanied with freshly sliced Roma tomatoes, cucumbers, and toast pita points

Small \$40.00, Medium \$50.00, Large \$60.00

Mediterranean Platter

Fresh Lemon Tabouli Salad and Garlic Hummus garnished with Feta Cheese, Kalamata Olives, Grape Leaves,

Cucumber Slices and Toasted Pita Points

Small (serves 6-10) \$50.00

Medium (serves 10-15) \$60.00

Large (serves 15-20) \$70.00

Hors D'oeuvres

All Hors D'oeuvres are available in half trays or full trays

HOT HORS D'OEUVRES

Mini Swedish or Italian Meatballs -Half Tray \$60.00 Full Tray \$100.00

Pigs in a blanket – Half Tray \$70.00, Full Tray \$130.00

Mozzarella sticks with marinara dipping sauce -Half Tray \$60.00, Full Tray \$100.00

Party sized spring rolls – Half Tray \$60.00, Full Tray \$100.00

Chicken fingers with dipping sauces -Half Tray \$70.00, Full Tray \$130.00

Spanakopita (flaky pastry triangles filled with spinach & cheese) -Half Tray \$60.00 Full Tray \$110.00

Mini Crab cakes with cocktail sauce & lemon wedges – Market Price

Stuffed mushrooms (sausage bread herbed stuffing) – Half Tray \$60.00, Full Tray \$90.00

Raspberry Brie (delicate Brie cheese with raspberry sauce and lightly toasted almond slivers wrapped in a flaky filo dough – Half Tray \$70.00 Full Tray \$130.00

Potato and Cheese Pierogies – Half Tray \$30.00, Full Tray \$50.00

Potato and Sauerkraut Pierogies – Half Tray \$40.00, Full Tray \$60.00

Potato & Onion Pierogies – Half Tray \$30.00, Full Tray \$50.00

COLD HORS D'OEUVRES

Fresh Salsa and Guacamole surrounded by Tortilla Chips – 10 person \$30.00

Antipasto Skewers (Sun-dried Tomatoes, Artichokes, Fresh Mozzarella, Kalamata Olives with an Olive Oil and Basil Drizzle) 10 person \$40.00

Smoked Salmon (Nova Salmon sliced and decorated with Chopped Eggs, red Onions, Capers and Cream Cheese on Mini-bagels 10 person \$70.00

Salads & Fresh Fruits

Salads (Small serves 6-10, Medium serves 10-15, Large serves 15-20)

For all salads, dressing is provided on the side. Choose 2 of the following:

Raspberry, Oil & Vinegar, Balsamic, Honey Mustard, Italian, French, Ranch, Bleu Cheese

Tossed Salad

Iceberg lettuce, tomato, cucumbers, carrots, & green peppers

Small \$20.00, Medium \$30.00, Large \$40.00

Spinach Salad

Red onions, mushrooms, hard boiled eggs, tomato & bacon over spinach

Small \$30.00, Medium \$40.00, Large \$50.00

Greek Salad

Lettuce, tomatoes, onions, olives, peppers, Feta cheese, and stuffed grape leaves

Small \$35.00, Medium \$45.00, Large \$55.00

Mixed Field Salad

Miniature greens with artichokes, sun dried tomatoes, fresh mozzarella, cherry tomatoes, fresh basil, and parmesan cheese

Small \$30.00, Medium \$50.00, Large \$70.00

Caesar Salad

Crisp Romaine lettuce tossed with homemade croutons, shaved parmesan, & classic Iron Chef Caesar dressing

Small \$30.00, Medium \$50.00, Large \$70.00

Grilled Chicken Caesar Salad

Grilled chicken strips on a bed of Romaine lettuce, tomatoes, cucumbers, carrots, & croutons

Small \$40.00, Medium \$60.00, Large \$80.00

Chef Salad

Rolled ham, turkey, Roast Beef Swiss cheese, sliced eggs, olives, lettuce & tomatoes

Small \$40.00, Medium \$60.00, Large \$80.00

Asian Salad

Fresh spring mix, cucumbers, carrots, mandarin oranges, and cilantro topped with slivered almonds, grilled chicken breast, and a sesame dressing

Small \$40.00, Medium \$60.00, Large \$80.00

Fruit Salad

Sweet & Juicy chunks of fruit fill a catering bowl

Small (serves 6) \$30.00

Medium (serves 12) \$40.00

Large (serves 18) \$60.00

Fruit Platters

The seasons best, freshly sliced and colorfully arranged

Small (serves 8-10) \$40.00

Medium (serves 16-20) \$60.00

Large (serves 20-26) \$80.00

Watermelon Boats (Seasonal)

Cubes of succulent fruit and berries fill the watermelon, with an additional bowl of cut fruit

Small (serves 6-10) \$40.00

Medium (serves 10-20) \$60.00

Large (serves 22-25) \$80.00

Giant Party Hero's

All Giant Party Hero's come in, 3-foot, or 6-foot sizes

American – \$80.00/ \$140.00

Ham, roast beef, or turkey with American cheese, lettuce & tomato

Italian Stallion – \$90.00/\$170.00

Piled high with imported Prosciutto, cappicola, Genoa salami, pepperoni, ham, imported Provolone or fresh mozzarella, sweet peppers, tomatoes, lettuce, onion & Italian seasonings

South Philly – \$90.00/\$170.00

Grilled chicken, roasted peppers, fresh mozzarella, spinach, pesto dressing

All sandwich Platters include all condiments on the side. Condiments include mayo, mustard, oil & vinegar and pickles

Add any of the following to compliment your sandwiches:

Salads – \$1.50 per person additional

Soda – \$1.00 per person additional

Chips – \$1.00 per person additional

Cookies – \$2.00 per person additional

Brownies & Chocolate Chip Cookies – \$3.00 per person additional

Salads include: Macaroni, Deli Potato, Coleslaw, or Pasta

Wrap & Sandwich Platters (Includes Chips and Pickles)

\$10.00 per person, minimum 20 people

Choose four of the following:

Roast Turkey

Roast turkey, house mozzarella, lettuce, tomato, and Garlic Aioli

Where's the Beef

Roast beef, cheddar, , lettuce, tomato and horseradish

Hail Caesar

Grilled chicken, romaine lettuce, tomato, and Caesar dressing

California Club

Grilled chicken, lettuce, tomato, red onion, bell pepper and bacon

Mexico City

Chipotle chicken with cheddar, salsa, romaine lettuce, sour cream, and guacamole

Spicy Sicilian

Cappy, salami, pepperoni, provolone, lettuce, tomato, onion, hot peppers and Balsamic vinegar

Blazing Buffalo

Grilled chicken, buffalo sauce, bleu cheese dressing, lettuce, and tomato

Vegetarian

Grilled Veggies, Mozzarella, Roasted Red Peppers, & Balsamic Dressing

Add any of the following to compliment your sandwiches:

Salads – \$1.50 per person additional

Soda – \$1.00 per person additional

Chips – \$1.00 per person additional

Cookies – \$2.00 per person additional

Brownies & Chocolate Chip Cookies – \$3.00 per person additional

Salads include: Macaroni, Deli Potato, Coleslaw, or Pasta**Deli Boxed Lunches**

These deli lunches are packed and ready to go. Each lunch includes choice of choice of salad or a bag of chips, a cookie, and a condiment pack (mayo, mustard, etc.).

20 person minimum, \$12.00 per person

Water or canned soda – \$1.00 additional per person

Fresh Fruit – \$.50 additional per person

Select from the following:

Ham, Turkey, Roast Beef, Pork, Tuna or Chicken Salad

Choice of Bread

Sour dough, Rye, Wheat, Portuguese

(Cheese available on request)

Hot Dinner Buffet

Includes: Buffet menu selections, tossed salad & dressings, rolls, butter, Cookie & Brownie Tray, Plastic ware and plates

20 or more people – \$30.00 per person (3 entrees, plus a starch and a vegetable)

\$24.00 per person (2 entrees, plus a starch and a vegetable)

Entrees

Chicken Piccatta

Boneless Hawaiian chicken

Wings (mild or Spicy)

Fried chicken

Chicken cutlet parmesan

Chicken Marsala

Chicken Francese

Chicken primavera with seasonal veggies

Chicken Cordon Bleu
Chicken Tenders
Roast turkey with Gravy
Eggplant parmesan
Sausage & peppers
BBQ pulled pork
Honey glazed ham
Pork tenderloin with caramelized apples
Kielbasa with kraut
Pepper steak
Italian Meatballs in sauce
Beef stroganoff over noodles
Beef Teriyaki with broccoli
Roast Beef with brown gravy
Swedish meatballs
Corned beef and cabbage

Vegetables

Carrots (sautéed or honey glazed), Vegetable medley with garlic sauce, Sautéed seasonal vegetables, String beans
Almandine, Steamed broccoli, Buttered Corn Obrien

Pasta & Potatoes

Corn Bread Stuffing
Penne a la Vodka
Macaroni & Cheese
Rigatoni Marinara
Roasted Potatoes
Mashed Potatoes (plain or garlic)
Au Gratin Potatoes
Rice Pilaf

Hot Lunch Buffet

10 person minimum, \$14.00 per person

Choose One:
Baked Ziti with Caesar Salad and Garlic Bread
Sausage, Peppers, & Onions with Potatoes and Rolls
Kielbasa and Sauerkraut with Rolls and Deli Mustard
Pasta Primavera with Garlic & Oil, Caesar Salad and Garlic Bread
Baked Meatloaf with Mashed Potatoes, House Salad, and Garlic Bread

10 person minimum, \$18.00 per person

Choose One:
Chicken Picatta Linguini with Lemon Caper Sauce, House Salad, and Garlic Bread
Pork Ribs with Macaroni & Cheese, Slaw and Corn Bread
Grilled Flat Iron with Bacon, Blue and Onion
Chicken Cacciatore with Peppers & Onions, House Salad and Rolls
Chicken Marsala over Penne Pasta with Caesar Salad and Garlic Bread
Chicken Francese over Penne Pasta with Caesar Salad and Garlic Bread
Pork Lion in Mushroom Gravy with Egg Noodles and House Salad and Rolls
Carolina BBQ – Pulled Pork BBQ, Creamy Coleslaw, Macaroni & Cheese, BBQ Sauce and Rolls
Pepper Steak with Rice and House Salad

Add Dessert to any of these dishes – Brownies, Cookies, & dessert Bars for \$2.00 Additional per Person

Catering Packages

Hot Dinner Buffet Packages

Italian Feast

Includes all of the following: Meatballs, sausage, baked ziti, tossed salad & dressings, garlic bread & paper ware

20 people or more – \$18.00 per person

10-20 people – \$20.00 per person

Nonna's Kitchen

Baked ziti, Italian Lemon Chicken (bone-in), Italian vegetable medley, tossed salad & dressings, rolls, butter, & paper ware

20 people or more – \$18.00 per person

10-20 people – \$20.00 per person

Harvest Menu

Sliced Turkey with gravy, stuffing, mashed potatoes, green beans almandine,

Tossed salad & dressings, cranberry sauce, rolls, butter, & paper ware

20 people or more – \$20.00 per person

10-20 – \$24.00 per person

Hot Food Trays

All Hot Food Trays come in Half-trays and Full-trays. Half-trays serve approximately 12-18 and full trays serve approximately 20-32

Beef

Pepper Steak

Half Tray \$ 80.00, Full Tray \$120.00

Marinated Flank Steak

Half Tray \$ 80.00; Full Tray \$120.00

Chopped Sirloin

Half Tray \$ 60.00, Full Tray \$100.00

Meatloaf

Half Tray \$60.00, Full Tray \$100.00

Burgundy Tips

Half Tray \$70.00, Full Tray \$110.00

Beef Stroganoff

Half Tray \$70.00, Full Tray \$110.00

Sheppard's Pie

Half Tray \$60.00, Full Tray \$100.00

Beef Tacos

Half Tray \$50.00, Full Tray \$90.00

Sliced Tenderloin

Market Price

Poultry

Chicken Marsala

Half Tray \$60.00, Full Tray \$100.00

Chicken Francese

Half Tray \$60.00, Full Tray \$100.00
Chicken Parmigiana
Half Tray \$65.00, Full Tray \$105.00
Chicken Cordon Blue
Half Tray \$80.00, Full Tray \$120.00
Chicken Piccata Capers and Lemon
Half Tray \$60.00, Full Tray \$100.00
Wings (Spicy, Mild) Half Tray \$70.00, Full Tray \$110.00
Fried Chicken, Half Tray \$80.00, Full Tray \$120.00
Chicken Primavera Seasonal Vegetables
Half Tray \$60.00, Full Tray \$100.00
Hawaiian Chicken
Half Tray \$70.00 Full Tray \$110.00
Pesto Chicken Penne & Roasted Peppers
Half Tray \$70.00, Full Tray \$110.00
Chicken Red Wine Mushrooms (Thighs & Legs)
Half Tray \$60.00, Full Tray \$100.00
Sesame Chicken with Broccoli
Half Tray \$60.00, Full Tray \$100.00
Chicken Tenders
Half Tray \$60.00, Full Tray \$100.00
Roast Turkey over Bread Stuffing
Half Tray \$70.00 Full Tray \$110.00

Seafood

Calamari Marinara (Spicy) over Linguini
Half Tray \$60.00, Full Tray \$100.00
Fried Calamari
Half Tray \$60.00, Full Tray \$100.00
Fried or Broiled Flounder
Half Tray \$80.00 Full Tray \$120.00
Fried Shrimp
Market Price
Fried Scallops
Half Tray \$70.00, Full Tray \$110.00
Grilled Teriyaki Salmon Steaks
Half Tray \$80.00, Full Tray \$120.00
Linguini with Clam Sauce (White or Red)
Half Tray \$70.00, Full Tray \$100.00
Mussels Marinara over Linguini
Half Tray \$60.00, Full Tray \$100.00
Shrimp Fra Diavolo over Linguini
Market Price
Fettuccine Alfredo with Shrimp
Half Tray \$90.00, Full Tray \$150.00
Shrimp Scampi with Butter, Garlic & Fresh Parsley Penne or Linguini
Half Tray \$90.00, Full Tray \$150.00
Lobster Ravioli in Vodka Sauce

Half Tray \$90.00, Full Tray \$180.00

Rice, Potatoes, and Stuffing

Stuffing (Plain or Sausage)

Half Tray \$30.00, Full Tray \$60.00

Italian Parmesan Potatoes

Half Tray \$30.00, Full Tray \$50.00

Mashed Potatoes (Plain or Garlic)

Half Tray \$30.00, Full Tray \$50.00

Potato Pancakes

Half Tray \$40.00, Full Tray \$70.00

Au Gratin Potatoes

Half Tray \$25.00, Full Tray \$45.00

Rice Pilaf

Half Tray \$30.00, Full Tray \$50.00

Specialty Pasta

Baked Ziti

Half Tray \$30.00, Full Tray \$50.00

Tortellini a la Vodka

Half Tray \$45.00, Full Tray \$65.00

Meat Ravioli with Marinara , Meat Sauce

Half Tray \$40.00, Full Tray \$70.00

Macaroni & Cheese

Half Tray \$30.00, Full Tray \$50.00

Stuffed Shells

Half Tray \$45.00, Full Tray \$90.00

Tortellini Alfredo

Half Tray \$35.00, Full Tray \$55.00

Cheese Ravioli with Marinara

Half Tray \$30.00, Full Tray \$60.00

Lasagna (Meat, Cheese, or Veggie)

Half Tray \$70.00, Full Tray \$120.00

Fettuccine Alfredo with Vegetables

Half Tray \$45.00, Full Tray \$75.00

Rigatoni Santa Lucia (Ground Beef, Sausage, Tomato, & Basil)

Half Tray \$60.00, Full Tray \$80.00

Vegetables

Eggplant Parmesan

Half Tray \$55.00, Full Tray \$85.00

Eggplant Rollatini

Half Tray \$60.00, Full Tray \$90.00

Baked Beans

Half Tray \$30.00, Full Tray \$60.00

Baby Carrots (Sautéed or Honey Glazed)

Half Tray \$35.00, Full Tray \$65.00

Sautéed Seasonal Vegetables

Half Tray \$35.00, Full Tray \$65.00

Assorted Grilled Veggies

Half Tray \$40.00, Full Tray \$70.00

String Beans Almandine

Half Tray \$35.00, Full Tray \$65.00

Stir Fired Asparagus with Ginger

Half Tray \$45.00, Full Tray \$75.00

Pasta Dishes

Pick your Pasta:

Spaghetti, Linguini, Fettuccine, Penne, or Rigatoni

Then pick your sauce:

Ala Pomodoro -Pasta topped with our slow cooked marinara sauce

Half Tray \$30.00, Full Tray \$50.00

Garlic and Oil – Pasta tossed with fresh chopped garlic, olive oil, and fresh herb

Half Tray \$30.00, Full Tray \$50.00

Meat Sauce – Homemade tomato sauce with seasoned ground beef and a touch of red wine

Half Tray \$40.00, Full Tray \$60.00

Ala Primavera – Squash, zucchini, peppers, & mushrooms in a light tomato sauce with olive oil

Half Tray \$40.00, Full Tray \$70.00

Pesto Cream Sauce – Tossed with basil, garlic, parmesan cheese and cream

Half Tray \$40.00, Full Tray \$60.00

Ala Carbonara – Peas and prosciutto in a cream sauce heavily flavored with parmesan cheese

Half Tray \$50.00, Full Tray \$80.00

Ala Vodka – A delicate mixture of cream, vodka, tomatoes, and parmesan cheese

Half Tray \$50.00, Full Tray \$80.00

Alfredo Sauce- Creamy and Rich with aged Parmesan

Half Tray \$60.00, Full Tray \$90.00