
DESSERTS

- Cookies** A delicious assortment of Italian cookies hand selected and displayed on a custom platter.
\$12.99/lb (2 lb minimum)
- Italian Pastries** A selection of Italian style pastries that includes a selection of cannoli, éclairs, napoleons, and more.
- Gourmet Desserts** Delicious selection of cakes ranging from 3 inches to 10 inches round. Selection includes layer cakes, cheesecakes, tiramisu, tortes and pies.

*You place your order, then sit back and enjoy your event.
We'll take care of the rest!*

*Follow Us On:
Instagram & Facebook*

CATERING MENU



Most Major Credit Cards Accepted
Please allow 3-5 days notice for all orders.
Custom orders – 7 days minimum notice, please.
50% Deposit due on all catering orders.
Prices listed are subject to change.

*Celebrating over 45 years of impeccable catering and service
to Chester, New York and all of Orange County.*

QUICKWAY PLAZA

(845) 469-4941 • FAX: 469-7377

www.TheChesterVillageDeli.com
69 Brookside Avenue, Chester, NY 10918
Andrew Gallo, Owner

APPETIZERS

Stuffed Mushrooms

Button mushrooms with a flavorful breadcrumb stuffing. \$55/95

Bruschetta

Tomato mozzarella blend served with garlic croutons. \$55/95

Prosciutto Wrapped Melon

Fresh melon wrapped in imported prosciutto. \$55/95

Prosciutto Wrapped Breadsticks

Crisp sesame breadsticks wrapped in imported prosciutto. \$55/95

Meatballs in Parmesan Cream

Petite meatballs in a rich parmesan cream sauce. \$55/95

Fruit Platter

Selection of fruit and berries artfully arranged for your guests. \$55/95

Cheese Platter

Selection of domestic cheeses served with cracker assortment. \$55/95

Grilled Vegetable Bruschetta

Seasonal vegetables grilled and marinated served with garlic croutons. \$65/125

Fresh Vegetable Platter

A seasonable blend of fresh vegetables cut and arranged with dip. \$55/95

Shrimp Cocktail Platter

Fresh poached large shrimp served with tangy horseradish cocktail sauce with fresh lemon wedges. \$65/125

Fresh Mozzarella and Roasted Red Pepper Platter

Pinwheel platter of our hand pulled fresh mozzarella and marinated roasted red peppers. \$55/95

CATERING NOTES

\$10.00 Equipment Deposit per rack and per board
\$50.00 Delivery and Setup Fee
Setup fee includes delivery of your meal selections
and setup of all chafers and food items.

*You place your order, then sit back and enjoy your event.
We take care of the rest!*

SEAFOOD

Stuffed Sole

Tender sole filet stuffed with scallop and crab served with a lemon butter sauce. \$65/125

Broiled Salmon

Broiled salmon with a balsamic reduction. \$65/125

Shrimp Scampi

Jumbo shrimp sautéed in a lemon white wine sauce and served over rice. \$65/125

EGGPLANT

Eggplant Parmesan

Hand breaded eggplant cutlets layered with mozzarella & parmesan cheeses, in our marinara sauce. \$55/95

Eggplant Rollatini

Hand breaded eggplant cutlets stuffed with a blend of seasonings and ricotta cheese. \$55/95

OTHER FAVORITES

Meatballs

Hand rolled meatballs baked in marinara sauce. \$55/95

Chicken Tenders

Hand breaded white meat chicken, lightly fried, and served with choice of sauce. \$55/95

Sausage & Peppers

Delicious fresh sausage sautéed with peppers, onions and house seasonings. \$55/95

Buffalo Wings

Jumbo wings tossed in a classic style wing sauce. \$55/95

SIDES AND SALADS

Grilled Vegetables

Blend of grilled vegetables tossed in a flavorful balsamic vinaigrette. \$65/125

Grilled Asparagus

Tender asparagus lightly grilled and seasoned finished with balsamic reduction. \$55/95

Rosemary Potatoes

Roasted red potatoes seasoned with rosemary and fresh garlic. \$40/70

String Bean & Red Potatoes Sautéed green beans and potatoes tossed in a pesto butter sauce. \$50/90

Broccoli & Lemon Wedges Lightly steamed and seasoned broccoli with fresh lemon wedges. \$45/75

Broccoli Rabe

Fresh cut broccoli rabe sautéed with garlic and extra virgin olive oil. \$55/95

Potato Croquettes

Sml 8pcs Lrg 16pcs
Flavorful blend of potatoes seasoned with garlic, & a selection of cheeses lightly breaded and fried. \$30/60

Rice Balls

Sml 12pcs Lrg 24pcs
Classic Italian favorite of risotto stuffed with ground beef and seasonings. \$45/90

Garden Salad

Fresh lettuce with tomatoes, cucumber, radicchio, and carrots. Served with house dressing. \$30/55

Caesar Salad

Classic Caesar salad with fresh garlic croutons. \$30/55

CHICKEN

- Chicken Parmesan** Hand breaded chicken cutlets topped with shredded mozzarella and fresh marinara. \$55/95
- Chicken Marsala** Lightly floured and fried chicken cutlet topped with a delicate Marsala sauce with fresh mushrooms. \$55/95
- Chicken Francese** Lightly floured and fried chicken cutlet topped with a lemon white wine sauce. \$55/95
- Lemon Rosemary Chicken** Tender chicken thighs slow cooked in lemon, rosemary & white wine till it melts in your mouth. \$55/95
- Chicken Mushrooms** Tender cuts of white meat chicken braised in a flavorful tomato sauce with wild mushroom. \$55/95
- Chicken Sun Dried Tomato** Lightly floured and fried chicken cutlet topped with a blend of sun dried tomato pesto and marinara sauces. \$55/95
- Grilled Chicken & Vegetables** Julienne of grilled chicken tossed with balsamic marinated grilled vegetables. \$65/125

VEAL

- Veal Parmesan** Tender hand breaded veal topped with shredded mozzarella and fresh marinara sauce. \$65/125
- Veal Marsala** Lightly floured and fried veal cutlet topped with a delicate Marsala sauce with fresh mushrooms. \$65/125
- Veal Francese** Lightly floured and fried veal cutlet topped with a lemon white wine sauce. \$65/125
- Veal Saltimbocca** Tender breaded veal topped with a pesto cream sauce, prosciutto and parmesan cheese. \$70/135
- Veal Pepato** Tender sautéed veal with hot peppers and sun dried tomato with green onions in a tangy brown sauce. \$70/135

BEEF

- Pepper Steak** Tender strips of beef sautéed with colorful peppers in an herbed tomato sauce. \$65/125
- Steak & Mushrooms in Brown Sauce** Hand cut beef, marinated, thin sliced and finished in a red wine reduction. \$65/125

PORK

- Stuffed Pork** Tender pork roast stuffed with prosciutto and asiago cheese served over seasoned rice. \$125 (large only)
- Pork Rosemary** Tender pork roast seasoned with extra virgin olive oil, garlic and fresh rosemary slow roasted and served over rosemary potato. \$110 (large only)

CHESTER VILLAGE DELI CUSTOM AND SPECIALTY SUBS

CUSTOM SUBS

Delicious overstuffed subs made with the finest Boar's Head and imported meats and cheeses served with your choice of toppings.

3 ft to 4 ft rings — \$25.00/ft

The Italian

Genoa Salami, Pepperoni, Hot Ham, Mortadella, and Provolone

The American

Ham, Turkey, Roast Beef, and Yellow American

The Chicken Toscana

Boar's Head Roast Chicken, Sweet Capicola, and Provolone Cheese

SPECIALTY SUBS

Combinations of our finest house specialty products, Boar's Head meats and cheeses, and your choice of toppings.

3 ft to 4 ft rings — \$30.00/ft

The Eggplant

Roasted Peppers, Fried Eggplant, and Fresh Mozzarella

The Cutlet

Chicken Cutlet, Fresh Mozzarella, Roasted Peppers

The Griller

Grilled Chicken Breast, Grilled Vegetable Medley, Fresh Mozzarella

The Veggie Special

Grilled Vegetable Medley, Roasted Peppers, Fried Eggplant, Sun Dried Tomato

The Olde World

Imported Prosciutto, Sopressata, Imported Hot Capicola, Mortadella, Fresh Mozzarella

All heros feed approximately 5 people per foot, and include lettuce and tomato.

Try any of our fresh and delicious deli salads to complete your gourmet sub experience!
(approx 1/3 lb per person recommended)

GOURMET MEAT AND CHEESE PLATTERS

Delicious and decorative platters prepared using the finest Boar's Head brand and imported meats and cheeses.

10 Person Minimum

<i>The American</i>	<i>The Italian</i>	<i>The Olde World</i>
Premium Ham	Genoa Salami	Prosciutto di Parma
Oven Gold Turkey	Domestic Hot Ham	Imported Hot Cappicola
Slow Cooked Roast Beef	Pepperoni	Mortadella w/ Pistachio
Chicken Breast	Sweet Sopressata	Sweet Sopressata
Land O' Lakes American	Provolone	Imported Provolone
Imported Swiss	Sliced Mozzarella	Sliced Fresh Mozzarella
(\$7.99/person)	(\$8.99/person)	(\$9.99/person)

All cold cut platters include a selection of fresh baked rolls and fine condiments.

ANTIPASTO PLATTERS

Hand picked and prepared selection of the finest Italian delicacies.

Platters Include:

Jumbo Sicilian style green olives
Stuffed cherry peppers with imported prosciutto and provolone
Fresh made marinated artichoke hearts
Garlic marinated button mushrooms
Hand pulled marinated fresh mozzarella
Imported sharp provolone cheese
Sliced sweet and hot sopressata
Marinated roasted red peppers
Hand rolled prosciutto wrapped sesame breadsticks

Small Platter: \$65 (feeds 10-15) Large Platter: \$125 (feeds 25-30)

DELUXE COLD CATERING PACKAGE

Includes:

Choice of Cold Cut Platters
Antipasto Platters
Macaroni and Potato Salads
Cole Slaw
Pickles and Condiments
Bread and Roll Assortment
Disposable Serveware

\$19.99/person (15 person minimum)

DELUXE SANDWICH PLATTER OR CUSTOM WRAP PLATTER

(10 person minimum)

Platters consist of an assortment of sandwiches on club rolls or a selection of wraps cut and displayed on a custom platter. Individual sandwiches have lettuce and tomato with a variety of Premium Ham, Oven Gold Turkey, Fresh Roast Beef, Tuna Salad, Egg Salad, and Grilled Vegetables.

Sandwich \$9.99/person or Wraps \$11.99/person

HOT ENTRÉE SELECTIONS

Delicious and fresh chef prepared entrées for you and your guests!

**Small trays feed 6-8 people
Large trays feed 10-15 people**

ALL PRICES LISTED AS SMALL TRAY/LARGE TRAY.

PASTA

Pasta Pesto	Al dente pasta tossed in a rich basil, prosciutto & peas pesto cream sauce. \$60/90
Pasta Pomodoro	Al dente pasta combined with a fresh basil, sliced garlic, and crushed tomato sauce. \$55/85
Penne Toscana	Penne pasta tossed with grilled chicken, sun dried tomato & spinach in a light chicken broth sauce. \$60/90
Stuffed Shells	Jumbo shells stuffed with ricotta cheese and baked with homemade marinara sauce. \$55/85
Baked Ziti	Classic baked pasta with fresh ricotta, mozzarella, and parmesan cheese. \$55/85
Lasagna	We use fresh pasta sheets and sautéed ground beef with mozzarella, ricotta, and fresh marinara to create the perfect hearty lasagna. \$60/90
Veggie Lasagna	We use a blend of fresh vegetables and pasta sheets with ricotta, mozzarella, and fresh marinara to create a flavorful lasagna. \$65/95
Pasta Primavera	Al dente pasta and fresh vegetables of the season make up this vegetarian style pasta dish. \$65/95
Penne Pancetta	Penne pasta with sun dried tomatoes, shiitake mushrooms and pancetta in a light herb broth. \$65/95
Penne Portabella	Penne pasta with portabella mushrooms, spinach, and sun dried tomatoes in a light herb broth. \$60/90
Pasta Capicola	Al dente pasta tossed with julienne of hot capicola and lightly sautéed broccoli rabe in a tangy white wine sauce. \$65/95
Cavatelli & Broccoli	Hearty cavatelli tossed with sautéed broccoli and garlic in a white wine sauce. \$60/90
Penne Vodka	A true classic! Al dente penne tossed in our fresh vodka sauce. \$55/85
Pasta Broccoli Rabe	Delicious orchiette pasta tossed with homemade sausage and tender broccoli rabe in a white wine sauce. \$65/95