



# Catering Menu:

Call 518-885-0500 or email:

[thefactoryeatery@verizon.net](mailto:thefactoryeatery@verizon.net)

## The Particulars:

-Please allow us ample time to prepare for your event. Orders are appreciated 72 hours prior to the day of pickup.

-NYS Sales Tax is not included in Pricing.

-Payment is due when the order is placed.

-Catering Orders are not for use in our Banquet Rooms, for pickup & off site events ONLY. No delivery option is available.

-Most items can be made Gluten Free if needed, just have to ask when placing the order

Thank you in advance!

**Full pans serve 16-25 People, Half Pans serve 8-15 People**

## Salads:

**Tossed Mixed Greens:** Mixed field greens, tomatoes, cucumbers, carrots, red onion, croutons & served with sides of Italian & Ranch dressings. 30/50 V/ GF-Croutons

**Caesar Salad:** Fresh Romaine Lettuce, Croutons, Tomatoes, Hardboiled Eggs, Parmesan Cheese & Creamy Caesar Dressing. 30/50 V/ GF- Croutons

**Add Marinated Grilled Chicken:** 50/70

**Antipasto:** Fresh Greens, Artichoke Hearts, Roasted Red Peppers, Olives, Peppercini Peppers, Salami, Pepperoni & Hot Ham Cappy with Provolone Cheese & Italian dressing on the side. 30/50 GF

**Italian Pasta Salad:** Tri Colored Corkscrew Pasta tossed with Italian Dressing, Marinated Artichokes, Red & Green Peppers, Celery, Red Onion, Olives, Feta Cheese & Italian Meats. 30/50

**Macaroni Salad:** Elbow Pasta tossed in Mayo with Peppers, Celery, Onions & Paprika. 30/50 V

**Potato Salad:** Potatoes, Celery, Onions & Horseradish tossed in Mayo & Vinegar. 30/50 V/GF

**Coleslaw:** Shredded Cabbage & Carrots tossed in Mayo, Vinegar & Sugar. 20/40 V/GF

## **Entrees:**

**Pasta Primavera:** Cavatappi Pasta tossed in Alfredo sauce with Broccoli, Tomatoes, Zucchini, Carrots, Onions, Green Beans, Spinach & Pesto Sauce. 40/70 V

**Pasta Ala Vodka:** Al Dente Pasta served in a Tomato Cream Vodka Sauce finished with Parmesan Cheese. 40/70 V

**Baked Ziti:** Pasta tossed in Ricotta & Tomato Sauce, covered in Provolone and Parmesan Cheeses & baked to perfection. 40/70 V

**Pasta with Broccoli and Chicken in a White Wine Butter Sauce.** 45/75

**Pasta with Broccoli and Chicken in Alfredo Sauce.** 45/75

**BBQ Pulled Pork:** Slow roasted Pork Shoulder, pulled & tossed in BBQ sauce. 50/90 GF

**Sausage & Peppers:** Sausage and Peppers braised in Tomato Sauce. 50/90

**Italian Meatballs:** Served in Tomato Sauce. 50/90

**Baked Beans:** Navy beans baked with Molasses, Ketchup & Bacon. 25/45

**BBQ Quartered Chicken:** Grilled Chicken Quarters tossed in BBQ Sauce. 50/90 GF

**Chicken Picatta:** Chicken, Capers, White Wine & Fresh Lemons 50/90

**Chicken Parmesan:** Hand breaded Chicken Cutlets topped with Marinara sauce & Mozzarella Cheese. 50/90

**Chicken Marsala:** Sauteed Chicken, Mushrooms & Garlic in a Marsala wine Demi Glaze. 50/90

**Eggplant & Vegetable Lasagna:** Breaded sliced Eggplant layered with Seasonal Vegetables, Cheeses & Pesto. 50/90 V

**Baked Macaroni & Cheese:** Cavatappi Pasta tossed with housemade Cheddar Cheese Sauce, topped with Seasoned Breadcrumbs and Baked to perfection.

**Plain Mac & Cheese:** 40/70 V

**Topped with Crispy Buffalo Chicken:** 50/90

**Topped with BBQ Pulled Pork:** 50/90

**Assorted Dinner Rolls with Butter: \$1 Per Person**

**Appetizers:**

**Bone-in Chicken Wings:** Tossed in your choice of sauce- Mild, Medium, Hot, Italian, Garlic Parmesan, BBQ or Sweet Thai Chili & served with Carrots, Celery & Bleu Cheese.

50—\$50

100—\$100

**Fried Cheese Ravioli:** Breaded Cheese Filled Raviolis served with Tomato Sauce for Dipping. 35/70 V

**Chicken Tenders:** Classic Chicken Tenders served with your choice of sauce: Honey Mustard, Ketchup, Ranch, Hot Sauce or BBQ. 40/80

**Stuffed Mushrooms:** Spinach, Sausage, Bleu Cheese & Breadcrumbs stuffed Mushroom Caps. 40/80

**Factory Chips:** Homemade Salted Potato Chips. 10/20 V/ GF

**Chicken Cordon Bleu Balls:** Breaded Chicken stuffed with Ham & Swiss Cheese. Served with Honey Mustard. 45/85

**Mini Italian or Swedish Meatballs:** Cocktail meatballs in Tomato Sauce or Swedish Sauce. 40/80

**Desserts:**

**Brownies & Cookies:** Ghirardelli Brownies, Chocolate Chip & Peanut Butter Cookies. \$5 per dozen V

**Apple Crisp:** Granny Smith Apples covered with Sugar and Cinnamon Crumb topping and baked until tender & bubbly. 30/50 V

**Misc Items:**

Sterno Fuel (set of two) \$5

Wire Chafer Holder \$5 each

Rolled Disposable Silverware \$1 per person