

B&L Café's

2017 Catering, Desserts & Special Occasion Cakes Price List

***845-265-3007/fax 845-265-4841
Visit us @ www.bldeh.com***

B&L Café's Catering

***Prices subject to change without notice,
depending on market price.***

*When you place an order you may have the option of using our
Stainless Steel and Glass Chaffing Dishes, which include Sterno Canned Fuel.*

*You must bring back the complete chaffing dish set up which includes: (1) Bottom Stand, (1)
Water Pan, (1) Food Pan, (1) Lid by the next day.*

*All Chaffing Dishes MUST be returned CLEANED or
a 10.00 fee will be attached.*

If you decide not to use our chaffers, all food will be put in disposable pans.

All Salads & Breads will be placed in Baskets, which must be returned.

*We request that all functions are place at least 1 week
prior to event if at all possible. Thank you.*

All Caterings Must Be Paid in FULL Upon Pick Up.
(Unless prior arrangements have been made.)

We Do Not Accept Credit or Debit Cards For Payment.
Cash or Local Checks (Cold Spring or Garrison) Are Accepted.
We Do Have An ATM Machine Available For Your Convenience.

Breakfast/Brunch Catering

Cold Breakfast

- Fresh Home Baked Assorted Large Muffins 2.00 ea*
- Assorted Mini Muffins 6.00 per doz. (3 doz.min.)*
- Assorted Fresh Bagels 12.00 per doz.*
- 1-Doz. Assorted Bagel Platter w/Cream Cheese & Butter 16.00*
- Apple Strudel 11.50*
- Assorted Biscotti 10.99lb*
- 9" Square Crumb Coffee Cake 18.00*
- Crumb Cake 2.00 ea.*
- 9" Container of Homemade Granola & Yogurt 14.95*

- 12" Fresh Fruit Platter 32.50*
- Deviled Eggs 15.00 per doz./1.25ea.*
- Smoked Salmon Platter mkt. price per lb.*

Hot Breakfast

- 9" Deep Dish Quiche:*
- Lorraine, Broccoli, Mushroom or Asparagus 18.95ea*
- Breakfast Egg Wraps 5.50 ea.*
- Crepes filled w/Cheese Filling & Fruit 2.25 ea. / 2 doz. min.*
- 12" Platter of Potato Pancakes w/Apple Sauce, Sour Cream, Chives 25.95*

Breakfast Sides

- Baked Ham, Bacon or Sausage 2.50 per person*
- ½ pan of Home Fried Potatoes 18.00*

Juices by the Quart:

- Orange, Apple, Cranberry or Grapefruit 3.89*

Cream Cheese:

- Plain or Flavored 5.95 lb.*

Butter:

- Lightly Salted, Sweet Cream or Flavored 4.89 lb*

- Fresh Brewed Coffee & Tea Service 1.50 per person*

Hors d'oeuvres

Single Choice Platter w/48pc. Full platters only. Priced as shown.

- Miniature Quiches 60.00*
- Filled Beggar Purses 60.00*
- Zucchini & Carrot Fritters 60.00*
- Lump Crab Cakes w/Rst. Garlic Mayo 72.00*
- Shrimp Cakes w/Chili Cilantro Sauce 72.00*
- Wild Mushroom & Goat Cheese Tarts
w/a Cabernet Reduction 72.00*
- Goat Cheese Tarts w/Pear Sauce 60.00*
- Skewered Pearl Tomatoes & Tiny Mozzarella Balls w/Garlic & Basil Oil 60.00*
- Prosciutto Filled w/Arugula & Pine Nuts w/Balsamic Glaze 72.00*
- Baby Beef Wellingtons w/Horseradish Cream 72.00*
- Mini Smoked Salmon & Dill Cheese Cakes 60.00*
- Stuffed Mushrooms w/Bleu Cheese & Walnuts 72.00*
- Skewered Marinated Chicken w/Dipping Sauce 72.00*
- Potato Pancakes w/Sour Cream & Chives 60.00*
- Spicy Lump Crab Filled Cucumber Rounds 72.00*
- Corn Cake Sliders w/Smk. Ham & Cranberry Relish 60.00*
- Smk. Salmon Rolled w/Dill & Chive Cream Cheese 72.00*
- Rst. Jalapeno Halves Stuffed w/Crab, Avocado & Lime 72.00*
- Bruschetta w/Two Toppings 60.00*
- Wild Mushroom or Asparagus Risotto Balls 60.00*
- Corn Cakes topped w/Spicy Honey Cream Cheese,
Bacon Chive Sprinkles 60.00*
- Mini Chicken Pot Pies w/Cranberry Dipping Sauce 84.00 (seasonal)*
- Asian Lettuce Wraps w/Soy Ginger Sauce 60.00*
- Smoked Salmon Mousse Bouchees topped w/Caviar 84.00*
- Smoked Trout atop of Cucumber Rounds filled w/Horseradish Cream 84.00*
- Panko Crusted Asparagus & Portobello Mushrooms w/Lemon Garlic Aioli 72.00*

Platters

- Chilled Shrimp Platter w/Two Sauces
(4lbs. 16-20 to a lb. Approx. 80 Shrimp)
82.00*
- Fresh Vegetable Crudité w/Dip 16"Tray 42.00*
- Cold Antipasto 16" Tray 52.00*

Catering Price List
 (Prices based on half pans which will serve 12)
Meat, Poultry, Fish & Seafood

<i>Sausage & Peppers (w/ Sweet Sausage)</i>	42.95
<i>Meatballs & Sauce</i>	42.95
<i>Rst. Loin of Pork w/Bleu Cheese & Mustard Sauce</i>	49.95
<i>Grilled Sliced Flank Steak w/Grilled Vegetables w/a Cabernet Thyme Sauce</i>	70.95
<i>Pulled Pork w/Home Made BBQ Sauce</i>	47.95
<i>St. Louis Style Ribs w/a Dry Rub & Home Made BBQ Sauce for Dipping (3 full racks)</i>	61.95
<i>Baked Baby Sweet Sliced Ham w/Dijon Mustard & Brown Sugar Glaze</i>	49.95
<i>Chicken Breast Stuffed w/Spinach, Mozzarella & Sun-dried Tomato Pesto, served sliced</i>	49.95
<i>Chicken Breast Stuffed w/Spinach, Provolone & Sage, wrapped w/Prosciutto and Shallot White Wine Sauce, served sliced</i>	49.95
<i>Chicken Breast Stuffed w/Spinach & Wild Mushrooms w/a Merlot Sauce, served sliced</i>	49.95
<i>Lemon Chicken</i>	46.95
<i>Chicken w/Eggplant, Prosciutto & White Wine Sauce)</i>	49.95
<i>Chicken Topped w/Spinach, Tomato & Mozzarella</i>	49.95
<i>Chicken w/Artichokes & Sun-dried Tomatoes</i>	49.95
<i>Chicken Masala</i>	47.95
<i>Chicken Francaise</i>	47.95
<i>Chicken Cacciatore</i>	47.95
<i>Chicken Parmesan</i>	47.95
<i>Chicken & Penne w/Tomato Cream</i>	46.95
<i>Chicken & Broccoli w/Penne</i>	45.95
<i>Chicken Wings (Any Style) 1/2 Tray</i>	40.95
<i>Chicken Fingers w/2 Dipping Sauces</i>	40.95
<i>Fresh Poached Salmon Filet w/Dill Sauce or Lemon Vinaigrette (served Chilled or Hot)</i>	70.95
<i>Fresh Salmon Pan Seared w/Herbs served w/Merlot Sauce</i>	70.95
<i>Filet of Flounder stuffed w/Shrimp & Crab Meat served w/Herbed Butter Sauce</i>	7.25 per person
<i>Crab Cakes & Zucchini Pancakes w/Basil Mayo (12 lg.)</i>	54.95
<i>Shrimp Cakes w/Cilantro Jalapeno Butter (12 lg.)</i>	53.95

***To insure delivery of your seafood or fish selection, all orders must be placed by 1pm, Wednesday prior to your function.**

Pastas & More

<i>Baked Ziti</i>	42.95
<i>Penne ala Vodka</i>	42.95
<i>Penne Carbonara</i>	45.95
<i>Rigatoni & Sausage Cream</i>	45.95
<i>Cheese Lasagna</i>	42.95
<i>Meat Lasagna w/Meat Sauce</i>	44.95
<i>Vegetable Lasagna</i>	44.95
<i>Wild Mushroom Lasagna</i>	45.95
<i>Stuffed Shells</i>	42.95
<i>Stuffed Manicotti</i>	42.95
<i>Risotto (Any Style)</i>	43.95
<i>Bow Tie Pasta w/Shrimp & Asparagus in a Butter</i>	47.95
<i>Parmesan Sauce w/Fresh Herbs</i>	
<i>Campanelle w/Broccoli, Ground Sausage w/Basil & Chives tossed in a Rst. Garlic Oil</i>	46.95
<i>Orecchiette w/Proscuitto & Peas in a Garlic Oil w/Fresh Basil</i>	46.95
<i>Eggplant Parmesan</i>	42.95
<i>Eggplant Rollotini</i>	42.95
<i>Torte Milanese</i>	43.95
<i>Stromboli 3ft. only</i>	42.95
<i>Hot Antipasto</i>	67.95
<i>(Includes: Fried Shrimp, Stuffed Clams & Mushrooms, Eggplant Rollotini, Sautéed Peppers & Onions) Available in Full Pan Only</i>	

Chilies & More

<i>Traditional Meat Chili w/Beans served w/Sour Cream & Jalapenos</i>	40.95
<i>Southwestern Chicken Chili w/Corn & Black Beans served w/Sour Cream & Jalapenos</i>	40.95
<i>Vegetarian Chili w/Black & Kidney Beans & loaded w/Veggies served w/Sour Cream & Jalapenos</i>	40.95
<i>Seasoned Corn Bread</i>	17.95
<i>Taco Station: Soft Four Tortilia w/choice of Chicken or Meat, Cheddar, Lettuce, Tomato, Olives & Sour Cream</i>	6.00 per person 10 person min.
<i>Chicken Enchilada w/Salsa, Sour Cream & Jalapenos</i>	4.50 ea. piece
<i>Chicken Quesadilla w/Salsa, Sour Cream & Jalapenos</i>	4.50 ea. piece
<i>Shrimp Quesadilla w/Salsa, Sour Cream & Jalapenos</i>	5.50 ea. piece

Wedges

Available in 2,3,4,5, or 6ft Straight or 2, 3 or 4ft Rounds
Straight wedges can't be pre-cut. Rounds can be pre-cut for an additional 8.00

Italian Wedge (Salami, Cappy, Pepperoni, Provolone, L&T)	12.95 per foot
American Wedge (Rst. Beef, Ham, Turkey, American, L&T)	12.95 per foot
<i>(The above wedges are served w/Oil & Vinegar or Mayo & Mustard on the side)</i>	
Vegetarian Wedge (Mixed Greens, Fried Eggplant, Rst. Peppers, Sun-dried Tomatoes, Tomatoes, Fresh Mozzarella & Basil Mayo)	15.95 per foot
Breaded Chicken Filet Wedge w/Fresh Mozzarella, Rst. Peppers, L&T & Balsamic Vinaigrette w/Fried Eggplant	18.95 per foot 19.95 per foot
Grilled Marinated Chicken w/Grilled Onions, Jack Cheese & Ranch Dressing w/Lettuce & Tomato	18.95 per foot
Caprese (Fresh Mozzarella, Tomatoes & Basil w/Fresh Garlic Oil)	15.95 per foot

Salads & Sides

Red Skin Potato Salad	3.89 lb.
Cole Slaw	3.89 lb.
Macaroni Salad	3.89 lb.
Asian Cole Slaw	5.99 lb
Pasta Salad (4lb min.)	7.99 lb
Black Bean & Corn Salad (seasonal) (4lb min.)	7.99 lb.
Tomato Salad w/Basil & Oregano (4lb min.)	7.99 lb.
Watermelon & Cucumber Salad (seasonal) (4lb min.)	7.99lb.
Quinoa Salad (GF) (3lbs min.)	7.99lb.
Tomato & Fresh Corn Salad w/Lime, Scallions & Herbs (seasonal). (4lb min.)	7.99lb
Tortellini Salad w/Sun-dried Tomatoes & Pesto (4lb min.)	7.99 lb.
Bow Tie Pasta Margarita w/Mozzarella, Cherry Tomatoes & Basil. (4lb. min)	7.99 lb.
Wheatberry w/Kale & Butternut (seasonal) (3lbs min.)	7.99lb.
Tossed Green Salad w/Tomatoes & Croutons	2.00 per
Roasted Baby Red Potatoes	16.95
Smashed Red Potatoes w/or without Roasted Garlic	20.95
Macaroni & Cheese	36.95
Apple Sage Stuffing or Corn Bread Stuffing	30.95
Jasmine Rice w/Herbs	16.95
Brown Sugar Baked Beans	25.95
Sautéed Broccoli or Green Beans	Mkt.
Asparagus	Mkt.
Broccoli Rabe w/ Garlic	Mkt.

Platters

<i>Chilled Grilled Marinated Chicken w/Mandarin Greens – 16”tray</i>	<i>48.95</i>
<i>Chilled Tequila Lime Chicken w/Blk. Bean & Corn Salad – 16”tray</i>	<i>49.95</i>
<i>Tomato & Fresh Mozzarella w/Garlic & Basil 12”tray</i>	<i>40.95</i>
<i>Grilled Vegetables w/Balsamic Dressing 16”Platter</i>	<i>56.95</i>
<i>Cold Antipasto – 16”tray</i>	<i>52.00</i>
<i>Cold Cut Platter (Rst. Beef, Ham, Salami, Turkey, Swiss & American Cheeses, L&T, Pickles, Rolls)</i>	<i>5.50 pp.</i>
<i>Wraps, Assorted (your choice) – tray</i>	<i>7.70 ea.</i>
<i>Assorted Mini Sandwiches on Texas Rolls (1 doz. min)</i>	<i>3.50 ea. 3.75 cut</i>
<i>Fresh Vegetable Crudit� w/Dip – 16”tray</i>	<i>42.00</i>
<i>Fruit & Artisan Cheese Platter w/Crackers 16”tray (84.00 split)</i>	<i>72.00</i>
<i>Bread Basket (Assorted)</i>	<i>2.00 per person</i>

Homemade Cakes & Desserts

Tarts

<i>Chocolate Ganache</i>	<i>Ind.</i>	<i>4.25</i>
	<i>6"</i>	<i>19.50</i>
<i>Chocolate Peanut Butter Ganache</i>	<i>Ind.</i>	<i>4.25</i>
	<i>6"</i>	<i>19.50</i>

Cheese Cakes

<i>Traditional</i>	<i>Ind.</i>	<i>4.25</i>
	<i>6"</i>	<i>8.50</i>
	<i>10"</i>	<i>29.50</i>
<i>Raspberry Swirl</i>	<i>Ind.</i>	<i>4.25</i>
	<i>6"</i>	<i>9.75</i>
	<i>10"</i>	<i>32.50</i>
<i>Chocolate Chip</i>	<i>Ind.</i>	<i>4.25</i>
	<i>6"</i>	<i>9.75</i>
	<i>10"</i>	<i>29.50</i>
<i>Chocolate Kahlua</i>	<i>Ind.</i>	<i>4.25</i>
	<i>6"</i>	<i>9.75</i>
	<i>10"</i>	<i>32.50</i>
<i>Fruit Topped</i>	<i>Ind.</i>	<i>4.25</i>
	<i>6"</i>	<i>9.75</i>
	<i>10"</i>	<i>29.50</i>
<i>Strawberry Topped</i>	<i>Ind.</i>	<i>4.25</i>
	<i>6"</i>	<i>9.75</i>
	<i>10"</i>	<i>29.50</i>

Pies (All 9")

All 6" Pies 4.25

<i>Apple</i>	<i>10.95</i>
<i>Apple Almond Crumb</i>	<i>11.95</i>
<i>Banana Cream</i>	<i>12.95</i>
<i>Blueberry</i>	<i>10.95</i>
<i>Blueberry Crumb</i>	<i>11.95</i>
<i>Coconut Custard</i>	<i>10.95</i>
<i>Coconut Cream</i>	<i>16.95</i>
<i>Banana Cream</i>	<i>16.95</i>
<i>Chocolate Cream</i>	<i>16.95</i>
<i>Chocolate Pecan</i>	<i>17.95</i>
<i>Lemon Meringue</i>	<i>10.95</i>
<i>Pecan Pie</i>	<i>15.95</i>
<i>Pumpkin Pie</i>	<i>10.95</i>
<i>Mince Meat</i>	<i>17.95</i>
<i>Strawberry Rhubarb (in season when available)</i>	<i>17.95</i>

Additional Desserts & Sheet Cakes

Any cake request not listed will be priced to order.

	Ind.	6"	8"	10"
Chocolate Mousse Cake <i>(chocolate cake w/mousse filling & chocolate ganache)</i>		10.95	18.50	29.50
Cannoli Cake <i>w/Whipped Cream Frosting</i>				29.50
Tiramisu	3.95	18.50	25.50	29.50
Strawberry Short Cake	3.95	9.75	16.50	29.50
Almond Cake	3.95		16.50	29.50
Carrot Cake w/Cream Cheese Frosting		9.75	18.50	29.50
Black Forest Cake	3.95	9.75	16.50	29.50
Lemon Coconut Cake (GF)				29.50
Flourless Chocolate Cake				35.00
Blueberry Lemon Cake w/CC Frosting				29.50
Pumpkin Roll w/Cinnamon CC Filling <i>(seasonal)</i>				29.50
Red Velvet Cake				29.50
German Chocolate Cake				29.50
Napoleons	3.95			
Chocolate Truffles		per lb. 16.99		
Chocolate Pate'		per lb 16.99		
Chocolate Dipped Strawberries		market price		
Cup Cakes		2.00 ea		
Assorted Cookie Platter		11.99lb.		
Assorted Dessert Platter		4.25 per person		

Special Occasion Cake Sizes

1/4 Sheet (Serves 15-20) 35.50

1/2 Sheet (Serves 40-45) 48.00

Full Sheet (Serves 65-75) 89.50

Above Prices Include:

Choice of Fruit Filling & Fresh Whipped Cream

Choice of Vanilla, Chocolate or Lemon Cake

Additional Priced Icings or Fillings

	<u>1/4</u>	<u>1/2</u>	<u>Full</u>
Chocolate Mousse Icing or Filling	3.25	6.50	13.00
Butter Cream Icing or Filling	5.75	10.50	20.00
Chocolate Ganache Filling or Icing	6.25	12.50	25.00
Cannoli Filling	4.75	9.50	19.00
Carrot Cake w/Cream Cheese Frosting	3.00	6.00	12.00

Need Help Serving Your Party?

B&L Café along with:

****Linda Alfano***

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****Debbie Narin***

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****Maryln's On Call Company***

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****Tiffani***

Offering:

***Experienced Wait Staff to pamper you and your guests at
your home, office or venue.***

***Book your catering with us, then choose a server.
It's that easy.***

***They will pick up your food, deliver it, set up,
serve and clean up.***

***They will even return anything that you
have borrowed from us.***

***B&L Café (845) 265-3007
Linda Alfano (845) 562-7606
Debbie Narin (845) 742-2024
On Call Company (914) 739-3120
Tiffani (914) 393-3109***