



2024

Catering Menu

*All prices are subject
to change without notice*

845-265-3007/fax 845-265-4841
vist us @ www.blde.li.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 at \$0.75 per can.*

*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.

Wire Racks and Canned Fuel are available for purchase at \$4.50 each.

*We request that all catering orders are placed
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

<i>Fresh Home Baked Assorted Large Muffins</i>	2.75 ea
<i>Fresh Home Baked Standard Muffins</i>	1.75 ea
<i>Assorted Mini Muffins (3 doz.min.)</i>	8.00 per doz.
<i>Assorted Fresh Bagels (1.50 ea)</i>	18.00 per doz.
<i>1-Doz. Assorted Bagel Platter with Cream Cheese & Butter</i>	25.00
<i>Apple Strudel</i>	18.95
<i>Assorted Biscotti</i>	11.99 lb
<i>Crumb Cake (by the piece, 6 pc. min.)</i>	2.75 ea.
<i>9" Container of Homemade Granola & Yogurt</i>	16.95
<i>12" Fresh Fruit Platter</i>	39.50
<i>Deviled Eggs</i>	18.00 per doz. or 1.50 ea.
<i>Smoked Salmon Platter</i>	Market price per lb.

Hot Breakfast

<i>9" Deep Dish Quiche (Lorraine, Broccoli, Mushroom or Asparagus)</i>	25.95ea
<i>Breakfast Egg Wraps</i>	7.50 ea.

Eggs

<i>1/2 pan of scrambled eggs</i>	32.95
<i>1/2 pan of scrambled eggs with Cheese</i>	35.95

Breakfast Sides

<i>Baked Ham, Bacon or Sausage</i>	2.50 per person
<i>1/2 pan of Home Fried Potatoes</i>	22.50

Juices by the Quart:

Orange, Apple, Cranberry or Grapefruit 3.89

Cream Cheese:

Plain or Flavored 5.95 lb.

Butter:

<i>Lightly Salted, Sweet Cream or Flavored</i>	4.89 lb
<i>Fresh Brewed Coffee & Tea Service</i>	1.75 per person

Hors d'oeuvres

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

<i>Miniature Quiches</i>	<i>78.00</i>
<i>Filled Beggar Purses Fig Jam & Goat Cheese</i>	<i>78.00</i>
<i>Lump Crab Cakes with Rst. Garlic Mayo</i>	<i>86.00</i>
<i>Shrimp Cakes with Chili Cilantro Sauce</i>	<i>86.00</i>
<i>Wild Mushroom & Goat Cheese Tarts with a Cabernet Reduction</i>	<i>78.00</i>
<i>Goat Cheese Tarts with Pear Sauce</i>	<i>78.00</i>
<i>GF Skewered Pearl Tomatoes & Tiny Mozzarella Balls with Garlic & Basil Oil</i>	<i>72.00</i>
<i>GF Prosciutto Filled with Arugula & Pine Nuts with Balsamic Glaze</i>	<i>86.00</i>
<i>Baby Beef Wellingtons with Horseradish Cream</i>	<i>86.00</i>
<i>GF Mini Smoked Salmon & Dill Cheese Cakes</i>	<i>78.00</i>
<i>Stuffed Mushrooms with Bleu Cheese & Walnuts</i>	<i>78.00</i>
<i>GF Skewered Marinated Chicken with Dipping Sauce</i>	<i>78.00</i>
<i>Double Skewered Mini Pork Tacos</i>	<i>24 pc. 78.00</i>
<i>GF Spicy Lump Crab Filled Cucumber Rounds</i>	<i>86.00</i>
<i>Corn Cake Sliders with Smk. Ham & Cranberry Relish</i>	<i>72.00</i>
<i>Corn Muffin Sliders with Turkey & Jalapeno Mayo</i>	<i>72.00</i>
<i>Smk. Salmon Rolled with Dill & Chive Cream Cheese</i>	<i>78.00</i>
<i>GF Rst. Jalapeno Halves Stuffed with Crab, Avocado & Lime</i>	<i>86.00</i>
<i>Mini Lobster Rolls with Fresh Maine Lobster</i>	<i>Market Price</i>
<i>Bruschetta with Two Toppings</i>	<i>78.00</i>
<i>Wild Mushroom or Asparagus Risotto Balls</i>	<i>78.00</i>
<i>Corn Cakes topped with Spicy Honey Cream Cheese, Bacon Chive Sprinkles</i>	<i>78.00</i>
<i>Mini Chicken Pot Pies with Cranberry Dipping Sauce (seasonal)</i>	<i>86.00</i>
<i>GF Asian Slaw Cucumber Rolls with Soy Ginger Sauce</i>	<i>78.00</i>
<i>Smoked Salmon Mousse Bouchees topped with Caviar</i>	<i>86.00</i>
<i>GF Smoked Trout atop of Cucumber Rounds filled with Horseradish Cream</i>	<i>86.00</i>
<i>Panko Crusted Asparagus or Portobello Mushrooms with Lemon Garlic Aioli</i>	<i>78.00</i>
<i>GF Zucchini Cheddar Cakes with Basil Mayo topping</i>	<i>72.00</i>
<i>Meatball Bites Stuffed w Green Olive with Rustic Tomato Dipping Sauce</i>	<i>78.00</i>

Platters

<i>Chilled Grilled Marinated Chicken with Mandarin Greens – 16” tray</i>	59.95
<i>Chilled Tequila Lime Chicken with Blk. Bean & Corn Salad – 16” tray</i>	59.95
<i>Tomato & Fresh Mozzarella with Garlic & Basil – 12” tray</i>	40.95
<i>Grilled Vegetables with Balsamic Dressing – 16” Tray</i>	56.95
<i>Cold Antipasto – 16” tray</i>	68.00
<i>Cold Cut Platter (Rst. Beef, Ham, Salami, Turkey, Swiss & American Cheeses, L&T, Pickles, Rolls)</i>	5.95 pp.
<i>(10 person min. for cold cut platter)</i>	
<i>Wraps, Assorted (your choice) – tray</i>	9.95 ea.
<i>Assorted Mini Sandwiches on Texas Rolls</i>	
<i>(1 doz. min. for Texas sandwiches)</i>	4.25 cut
<i>Fresh Vegetable Crudit� with Dip – 16” tray</i>	52.00
<i>Fruit & Artisan Cheese Platter with Crackers – 16” tray (94.00 split)</i>	82.00
<i>Chilled Shrimp Platter with Two Sauces (4lbs. 16-20 to a lb. Approx. 80 Shrimp)</i>	82.00
<i>Charcuterie Platter</i>	149.00
<i>Bread Basket (Assorted) (10 person min.)</i>	3.75 pp.
<i>Charcuterie Platter with Cheese</i>	169.00

Wedge Platters

Available in 2, 3, 4, or 5 foot straight or 2, 3 or 4ft Rounds

Straight wedges can't be pre-cut. 2 & 3 rounds can be pre-cut for an 8.00 surcharge.

<i>Italian Wedge (Salami, Cappy, Pepperoni, Provolone, L&T)</i>	13.95 per foot
<i>American Wedge (Rst. Beef, Ham, Turkey, American, L&T)</i>	13.95 per foot

(The above wedges are served with Oil & Vinegar or Mayo & Mustard on the side)

<i>Vegetarian Wedge</i>	15.95 per foot
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(Mixed Greens, Fried Eggplant, Rst. Peppers, Sun-dried Tomatoes, Tomatoes, Fresh Mozzarella & Basil Mayo)

<i>Breaded Chicken Filet Wedge with Fresh Mozzarella,</i>	18.95 per foot
<i>Rst. Peppers, L&T & Balsamic Vinaigrette</i>	
<i>with Fried Eggplant</i>	19.95 per foot

<i>Grilled Marinated Chicken with Grilled Onions, Jack Cheese</i>	18.95 per foot
<i>& Ranch Dressing with Lettuce & Tomato</i>	

<i>Caprese (Fresh Mozzarella, Tomatoes & Basil with Fresh Garlic Oil)</i>	15.95 per foot
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Salads & Sides

<i>Red Skin Potato Salad</i>	5.99 lb.
<i>Cole Slaw</i>	5.99 lb.
<i>Macaroni Salad</i>	5.99 lb.
<i>Asian Cole Slaw</i>	7.99 lb
<i>Pasta Salad (4lb min.)</i>	7.99 lb
<i>Black Bean & Corn Salad (seasonal) (4lb min.)</i>	7.99 lb.
<i>Tomato Salad with Basil & Oregano (4lb min.)</i>	7.99 lb.
<i>Watermelon & Cucumber Salad (seasonal) (4lb min.)</i>	7.99lb.
<i>Quinoa Salad (GF) (3lbs min.)</i>	7.99lb.
<i>Tomato & Fresh Corn Salad with Lime, Scallions & Herbs (seasonal). (4lb min.)</i>	7.99lb
<i>Tortellini Salad with Sun-dried Tomatoes & Pesto (4lb min.)</i>	7.99 lb.
<i>Bow Tie Pasta Margarita with Mozzarella, Cherry Tomatoes & Basil. (4lb. min)</i>	7.99 lb.
<i>Corn Bread - 1/2 pan plain or spicy</i>	16.95
<i>Wheat Berry with Kale & Butternut (seasonal) (4lbs min.)</i>	7.99lb.
<i>Tossed Green Salad with Tomatoes & Croutons</i>	2.75 per
<i>Upgraded Tossed Green Salad with Gorgonzola, fruits & nuts</i>	3.75 per
<i>Roasted Baby Red Potatoes</i>	18.95
<i>Mashed Potatoes</i>	33.95
<i>Smashed Red Potatoes with or without Roasted Garlic</i>	33.95
<i>Macaroni & Cheese</i>	45.95
<i>Apple Sage Stuffing or Corn Bread Stuffing</i>	30.95
<i>Basmati Rice with Herbs 16.95 Brown Sugar Baked Beans</i>	25.95
<i>Sautéed Broccoli, Green Beans, Asparagus or Broccoli Rabe with Garlic</i>	Mkt

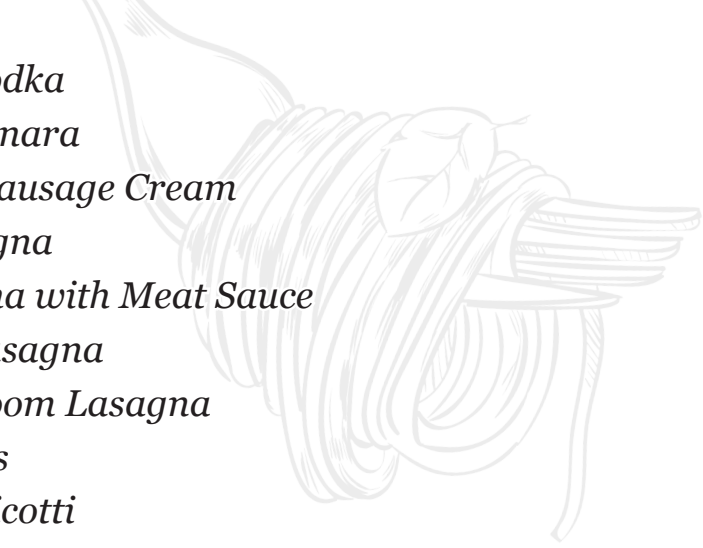
Meat, Poultry, Fish & Seafood

(Prices based on half pans which will serve 12)

<i>Sausage & Peppers (with Sweet Sausage)</i>	<i>47.95</i>
<i>Meatballs & Sauce</i>	<i>47.95</i>
<i>Rst. Loin of Pork with Bleu Cheese & Mustard Sauce</i>	<i>49.95</i>
<i>Grilled Sliced Flank Steak with Grilled Vegetables with a Cabernet Thyme Sauce</i>	<i>70.95</i>
<i>Pulled Pork with Home Made BBQ Sauce</i>	<i>49.95</i>
<i>St. Louis Style Ribs with a Dry Rub &</i>	<i>Market Price</i>
<i>Homemade BBQ Sauce for Dipping (sold by the rack) 3pc min</i>	
<i>Baked Baby Sweet Sliced Ham with Dijon Mustard & Brown Sugar Glaze</i>	<i>54.95</i>
<i>Chicken Breast Stuffed with Spinach, Mozzarella &</i>	<i>55.95</i>
<i>Sun-dried Tomato Pesto, served sliced</i>	
<i>Chicken Breast Stuffed with Spinach, Provolone & Sage, wrapped</i>	<i>55.95</i>
<i>with Proscuitto and Shallot White Wine Sauce, served sliced</i>	
<i>Chicken Breast Stuffed with Spinach & Wild Mushrooms</i>	<i>55.95</i>
<i>with a Merlot Sauce, served sliced</i>	
<i>Lemon Chicken</i>	<i>54.95</i>
<i>Chicken Piccata</i>	<i>54.95</i>
<i>Chicken with Eggplant, Proscuitto & White Wine Sauce)</i>	<i>55.95</i>
<i>Chicken Topped with Spinach, Tomato & Mozzarella</i>	<i>55.95</i>
<i>Chicken with Artichokes & Sun-dried Tomatoes</i>	<i>55.95</i>
<i>Chicken Marsala</i>	<i>55.95</i>
<i>Chicken Francaise</i>	<i>55.95</i>
<i>Chicken Cacciatore</i>	<i>55.95</i>
<i>Chicken Parmesan</i>	<i>55.95</i>
<i>Chicken & Penne with Tomato Cream</i>	<i>55.95</i>
<i>Chicken & Broccoli with Penne</i>	<i>55.95</i>
<i>Chicken Fingers with 2 Dipping Sauces</i>	<i>55.95</i>
<i>Fresh Poached Salmon Filet with Dill Sauce or</i>	<i>75.95</i>
<i>Lemon Vinaigrette (served Chilled or Hot)</i>	
<i>Fresh Salmon Pan Seared with Herbs served with Merlot Sauce</i>	<i>75.95</i>
<i>Filet of Flounder stuffed with Shrimp & Crab Meat</i>	<i>12.95 ea.</i>
<i>served with Herbed Butter Sauce (sold by the portion) 6pc min</i>	
<i>Crab Cakes & Zucchini Pancakes with Basil Mayo</i>	<i>85.95</i>
<i>(12 lg. Crab Cakes & 24 Zucchini Pancakes)</i>	
<i>Shrimp Cakes with Cilantro Jalapeno Butter (12 lg.)</i>	<i>64.95</i>


***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>	45.95
<i>Penne ala Vodka</i>	47.95
<i>Penne Carbonara</i>	47.95
<i>Rigatoni & Sausage Cream</i>	47.95
<i>Cheese Lasagna</i>	45.95
<i>Meat Lasagna with Meat Sauce</i>	47.95
<i>Vegetable Lasagna</i>	47.95
<i>Wild Mushroom Lasagna</i>	47.95
<i>Stuffed Shells</i>	45.95
<i>Stuffed Manicotti</i>	45.95
<i>Risotto (Any Style)</i>	45.95
<i>Bow Tie Pasta with Shrimp & Asparagus in a Butter Parmesan Sauce with Fresh Herbs</i>	55.95
<i>Campanelle with Broccoli, Ground Sausage with Basil & Chives tossed in a Rst. Garlic Oil</i>	47.95
<i>Orecchiette with Prosciutto & Peas in a Garlic Oil with Fresh Basil</i>	47.95
<i>Eggplant Parmesan</i>	45.95
<i>Eggplant Rollotini</i>	45.95
<i>Torte Milanese</i>	45.95
<i>Stromboli 3ft. only</i>	45.95
<i>Hot Antipasto (Includes: Fried Shrimp, Stuffed Clams & Mushrooms, Eggplant Rollotini, Sautéed Peppers & Onions) Available in Full Pan Only</i>	89.95

Chilies & More



<i>Traditional Meat Chili with Beans served with Sour Cream & Jalapenos</i>	45.95
<i>Southwestern Chicken Chili with Black Beans served with Sour Cream & Jalapenos</i>	45.95
<i>Vegetarian Chili with Black & Kidney Beans & loaded with Veggies served with Sour Cream & Jalapenos</i>	45.95
<i>Taco Station: Soft Four Tortilia with choice of (12 person min.) Chicken or Meat, Cheddar, Lettuce, Tomato, Olives & Sour Cream</i>	6.00 per person
<i>Chicken Enchilada with Salsa, Sour Cream & Jalapenos</i>	5.50 ea. Piece
<i>Chicken Quesadilla with Salsa, Sour Cream & Jalapenos</i>	5.50 ea. Piece
<i>Shrimp Quesadilla with Salsa, Sour Cream & Jalapenos</i>	5.50 ea. Piece

Homemade Cakes & Desserts

All Desserts, Cakes and Pies are made from scratch.

Tarts

	Ind.	6"
Chocolate Ganache	5.25	22.50
Chocolate Peanut Butter Ganache	5.25	22.50

Cheesecakes

	Ind.	6"	10"
Traditional Ind.	4.99	18.95	36.50
Raspberry Swirl	4.99	18.95	36.50
Chocolate Chip	4.99	18.95	36.50
Chocolate Kahlua	4.99	18.95	36.50
Fruit Topped	4.99	18.95	36.50
Strawberry Topped	4.99	18.95	36.50

Pies (All 9")

All 6" Pies 5.25

Apple	17.95
Apple Crumb	18.95
Cherry	17.95
Cherry Crumb	18.95
Blueberry	17.95
Blueberry Crumb	18.95
Coconut Custard	17.95
Coconut Cream	22.95
Banana Cream	22.95
Chocolate Cream	22.95
Chocolate Pecan	22.95
Lemon Meringue	18.95
Pecan Pie	21.95
Pumpkin Pie	17.95
Strawberry Rhubarb (in season when available)	19.95
Peach Pie	19.95



Additional Desserts & 3 Layer Sheet Cakes

Any cake request not listed will be priced to order.

	Ind.	6"	8"	10"
<i>Chocolate Mousse Cake</i> <small>(chocolate cake with mousse filling & chocolate ganache)</small>		18.95	22.50	36.50
<i>Cannoli Cake with Whipped Cream Frosting</i>				36.50
<i>Strawberry Short Cake</i>	4.99	18.95	22.50	36.50
<i>Almond Cake (GF)</i>			22.50	36.50
<i>Carrot Cake with Cream Cheese Frosting</i>		18.95	22.50	36.50
<i>Black Forest Cake</i>	4.99	18.95	22.50	36.50
<i>Lemon Coconut Cake (GF)</i>				36.50
<i>Flourless Chocolate Cake</i>				36.50
<i>Blueberry Lemon Cake with CC Frosting</i>				36.50
<i>Pumpkin Roll with Cinnamon CC Filling (seasonal)</i>			22.50	
<i>Red Velvet Cake</i>				36.50
<i>German Chocolate Cake</i>				36.50
<i>Napoleons</i>	4.99			
<i>Chocolate Truffles</i>		<i>per lb. 18.99 – 2 lb. min.</i>		
<i>Chocolate Pate'</i>		<i>per lb. 18.99 – 2 lb. min.</i>		
<i>Chocolate Dipped Strawberries</i>		<i>market price</i>		
<i>Cup Cakes (2 doz. min.)</i>		2.50 ea.		
<i>Assorted Wrapped Cookie Platter</i>		14.95 lb		
<i>Assorted Dessert Platter</i>		6.25 per person		

2 Layer Special Occasion Cake Sizes

1/4 Sheet (Serves 15-20) 35.50

1/2 Sheet (Serves 40-45) 48.00

Above Prices Include:

Choice of Fruit Filling & Fresh Whipped Cream

Choice of Vanilla, Chocolate or Lemon Cake

Additional Priced Icings or Fillings

	1/4	1/2
<i>Chocolate Mousse Icing or Filling</i>	3.25	6.50
<i>Butter Cream Icing or Filling</i>	5.75	10.50
<i>Chocolate Ganache Filling or Icing</i>	6.25	12.50
<i>Cannoli Filling</i>	4.75	9.50
<i>Carrot Cake with Cream Cheese Frosting</i>	3.00	6.00



Need Help Serving Your Party?

B&L Café along with: *

Linda Alfano

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****Debbie Narin***

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.

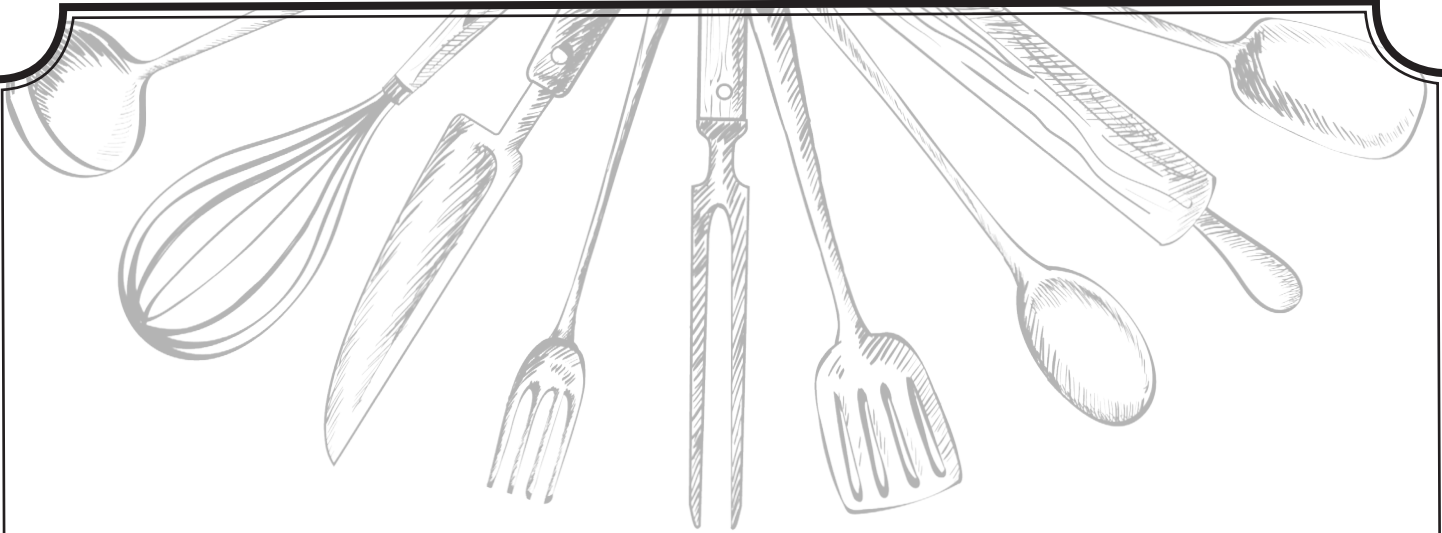
*They will pick up your food, deliver it,
set up, serve and clean up.*

*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



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Fax 845-265-4841

vist us @ www.blde.li.com

