

Catering Menu

2016 & 2017

Molly's on Main
Café, Marketplace & Full-service Caterer
40 Fountain Plaza, Buffalo, NY 14202
Email: catering.mollysonmain@gmail.com
Phone: 716.248.2265
www.mollysonmain.com



Whether we are providing a Simple Drop-Off meal or an Elaborate 4-course Dinner, our family at Molly's on Main will put together all the ingredients and details to make your affair a perfect occasion



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The Sandwich Board

10 Person Minimum

MOLLY'S SIGNATURE SANDWICH PLATTER

...\$10.95 per person (choose up to four)

Platter of Assorted Wraps & Sandwiches
with Choice of Two of the Following Salads:

Garden Salad	Caesar Salad
Asian Peanut Slaw	Broccoli Salad
Sesame Noodle Salad	Traditional Potato
Orzo-Feta Salad	Carrot Raisin
Greek Pasta Salad	Tuna Macaroni Salad
German Style Potato Salad	Cous Cous
Beet & Goat Cheese	Lentil Salad

THE DELI PLATTER

... \$9.95 per person

Assorted Meats Featuring Ham, Roast Beef,
Turkey & Salami, American cheese,
Provolone, Lettuce, Tomato, Onion, Pickles,
Assorted Breads, Rolls & Condiments,
Individual Bags of Potato Chips
Assorted Cookies

THE DELI DELUXE

...\$11.95 per person

Assorted Meats Featuring Ham, Roast Beef,
Turkey & Salami
American Provolone, Lettuce, Tomato,
Guacamole, Onion, Pickles, Assorted Breads,
Rolls & Condiments, Individual Bags of
Potato Chips, Potato Salad, Mixed Green
Salad, Assorted Cookie Tray

UNDER WRAPS

Platter of assorted wraps

THE LUNCH BAG

...\$ 9.95 per person

Choice of Sandwich or Wrap, Chips & Cookie
(Please choose from our selection from our
sandwich & wrap menu)

THE LUNCH BOX

...\$11.50 per person

Choice of Sandwich or Wrap, Pasta Salad,
Chips, Whole Fruit, Cookie & Soda

SANDWICH VARIETIES: Choose from the following
options:

*Ham, Roast Beef, Oven Roasted Turkey, Capicola,
Salami, Albacore Tuna, Chicken Salad, Bologna,
Caprese, Hummus & Vegetables, Grilled Chicken
Breast, Meatloaf, Grilled Vegetable, Corned Beef,*

*II. Swiss, Provolone, Pepper Jack, American, Blue
Cheese*

*III Lettuce, Tomato, Onion, Pickle, Banana Peppers,
Russian Dressing, Mayonnaise, Mustard*

*IV. Bread: Rye, Sour Dough, White, Wheat, Costanzo
Roll, Wrap, Baguette*

SOUPS

Soup Selection Changes Seasonally

Please inquire for what soups will be available

\$4.50 cup



THE SALAD BOWL

TACO SALAD

Seasoned Ground Beef, Chopped Tomato, Onion, Shredded Cheddar, Avocado, Sour Cream, Fried Tortilla Strips and Salsa Vinaigrette
\$35.00 Small (serves 8-10)
\$60.00 Large (Serves 12-20)

The GREEK SALAD

Grilled Chicken, Fresh Greens, Pepperoncini, Feta Cheese, Tomatoes, Black Olives and Greek Vinaigrette
\$38.00 Small (serves 8-10)
\$70.00 Large (Serves 12-20)

THE VEGGIE BOWL

Grilled Red Peppers, Zucchini, Yellow Squash, Onions, Mushrooms & Asparagus served over Seasoned Basmati Rice, Balsamic Drizzle. Artisan Roll and Chef's Dessert.
\$32.00 Small (serves 8-10)
\$58.00 Large (Serves 12-20)

SESAME NOODLES

Asian Vegetables and Vermicelli Tossed in a Spicy Peanut Sauce, Sesame Seeds
\$30.00 Small (serves 8-10)
\$55.00 Large (Serves 12-20)
Add Grilled Chicken \$4.00/\$8.00

ANTI-UP

Traditional Antipasto Featuring Italian Delights to include Mozzarella, Provolone, and Roasted Red Peppers, Ham, Capicola, Salami, Olives, Marinated Artichokes and Tomatoes, Served on Top of Crisp Romaine Lettuce. Italian Vinaigrette \$9.25
\$40.00 Small (serves 8-10)
\$75.00 Large (Serves 12-20)

SUPER FOOD

"The Healthy Food" Quinoa with Garbanzo and Black Beans, Tomato, Fresh Herbs, Greens, Corn and Citrus Vinaigrette
\$35.00 Small (serves 8-10)
\$60.00 Large (Serves 12-20)

THAI RED CHICKEN

Tempura Battered Chicken Breast Tossed with Sweet and Spicy Thai Red Chili Sauce Topped with Mixed Greens & Blue Cheese Dressing
\$42.00 Small (serves 8-10)
\$80.00 Large (Serves 12-20)

SOUTHWEST SALAD

Mixed Greens with Chicken, Roasted Corn, Red Peppers, Tomatoes, Cheddar Cheese, Avocado, Tortilla Strips, Spicy Cilantro Dressing
\$38.00 Small (serves 8-10)
\$75.00 Large (Serves 12-20)

CAESAR

Crisp Romaine Lettuce Topped with Grilled Chicken, Tossed with Traditional Caesar Dressing, Parmesan Cheese and Garlic Croutons.
\$32.00 Small (serves 8-10)
\$60.00 Large (Serves 12-20)
Add Chicken: \$4.00/\$8.00

TRADITIONAL COBB

Romaine Lettuce, Chicken, Hard Boiled Egg, Tomato, Avocado, Blue Cheese & Russian Dressing.
\$46.00 Small (serves 8-10)
\$75.00 Large (Serves 12-20)

GENERAL TSO'S CASHEW CHICKEN

Mixed Greens, Oriental Vegetables, Chicken Pieces, General TSO's Sauce all Served with Fried Won Ton Strips
\$46.00 Small (serves 8-10)
\$75.00 Large (Serves 12-20)

TOSSED BUFFALO CHICKEN

Charbroiled Chicken Tossed with Wing Sauce, Atop Mixed Greens with Celery & Carrots and Blue Cheese Dressing
\$46.00 Small (serves 8-10)
\$75.00 Large (Serves 12-20)

All Salads Accompanied with Rolls and Butter

The Classic Buffet, , ,

*Each of these Hot Lunch Entrees is accompanied by your choice of two sides
Freshly Baked Rolls w/ Butter and Chef's Dessert,
Choice of One Entree from Hot Lunch Entrée Selections listed below. \$14.95 per person
(Add second entrée for an additional \$2.50 ...add additional side for \$1.50 per person)*

Minimum of 10 guests

ENTREES

Marinated Grilled Herb Chicken	Farfalle w Chicken, Olives & Feta	Baked Ziti with Meatballs
Fried Chicken	Eggplant Parmesan	BBQ Hamburgers
Chicken Masala	Chicken Chili	Asian Pork Burgers
Chicken Picatta	3 Alarm Beef Chili	BBQ Pulled Pork
Chicken Francaise	Vegetable Chili	Oven Roasted Turkey and Stuffing
Chicken Thighs with Chalet Sauce	Sliced Roast Beef	Mexican Lasagna
Chicken Parmesan	3-Cheese Meat Lasagna	Herb Rubbed Pork Loin
General Tso's Chicken	Farfalle with Bacon and Greens	Slow Cooked Pot Roast
Cheddar and Bacon Meatloaf		Molly's Home-made Pierogis

SIDES

Broccoli Salad	Oven Roasted Potatoes	Carrot-Raisin Salad
Mixed Green Salad	Home Fried Potatoes	Peanut Slaw
Traditional Caesar Salad	French Fries	Traditional Potato Salad
Tomatoes, Cucumber, Onion, Feta Salad	Boiled Potatoes Butter and Parsley	Macaroni Salad
Green Beans with Julienne Carrots	Potato Wedges	Sesame Noodles
Asian Stir Fry	Rice Pilaf	Traditional Cole Slaw
Sautéed Bok Choy and Mushrooms	Beans and Greens	Penne with Basil Marinara Sauce
Sweet and Sour Cabbage	Roasted Root Vegetables	Penne with Vodka Sauce
Glazed Carrots	Mélange of Seasonal Vegetables	Penne with Alfredo Sauce
Quinoa and Greens	Sautéed Broccoli with Garlic	Roasted Corn Salad

THE LUNCHEON BAR

Minimum of 10 guests

Comes with Chef's Dessert \$13.95 per person

SOUVLAKI BAR: Marinated Chicken or Beef Accompanied with Warm Pocket Pitas, Shredded Lettuce, Chopped Tomatoes, Feta Cheese, Diced Green Pepper, Chopped Onion, Pepperoncini's, Black Olives, Tzatziki Sauce and Greek Vinaigrette (add additional meat \$2.00 per person)

Platters...

PLATTERS

Crudités

Assorted Fresh Vegetables artfully displayed with Choice of two of the following dips: Chunky Blue Cheese, Hummus, Traditional Ranch, Roasted Red Pepper and Goat Cheese
(serves 10-15) \$55 (serves 20 – 25) \$100

Artisan Cheese and fresh Fruits F

A Lavish display of Imported and Domestic Cheeses accompanied with fresh Fruits and Served with fresh baguette and crackers
(serves 10-15) \$75 (serves 20 – 25) \$135

Fresh Fruit Platter

Fresh

Cantaloupe, Honeydew Melon, Pineapple, Watermelon and Fresh Assorted Berries Accompanied with Yogurt Dipping Sauce
(serves 10-15) \$60 (serves 20-25) \$110

Marrakesh

Falafel, Choice of Hummus (roasted red pepper, tapenade, traditional or pesto, Kalamata Olives, Sweet & spicy Peppadew peppers, Feta Cheese with Drizzled Seasoned Oil, Tzatziki Sauce and Grilled Pita Points
(serves 10-15) \$35 (serves 20 – 25) \$75

Savory Dips and Spreads

Layered Taco Dip with Nacho Chips
Vegetable Dip with Crostini & Crackers
Traditional Hummus, Roasted Red Pepper Hummus or Goat Cheese Hummus with Pita Points
Bruschetta Toppings-traditional tomato-basil, Pesto or Olive served with toasted Crostini
(serves 10-15) \$35 (serves 20 – 25) \$70

Savory Hot Dips

Choose from one of the Following Hot Dips:
Artichoke and Cheese Dip, Buffalo Wing Dip, Rubeen Dip, Spinach and Cheese Dip, Seafood Dip, Hot Mexican Bean Dip, served with baguette slices
(serves 10-15) \$38 (serves 20 – 25) \$72

Focaccia & Flatbreads

A Collection of Flatbreads with the following Toppings:
Caramelized Onion & Blue Cheese, Roasted Red Pepper & Goat Cheese, Artichoke Tapenade & Tomatoes, and Fresh Basil, Tomato & Asiago.
(serves 10-15) \$45 (serves 20 – 25) \$85

Mediterranean Platter

Grilled Vegetables Served with Hummus, Babo Ganoush, Toasted Pita Triangles, Feta Cheese
(serves 10-15) \$40 (serves 20 – 25) \$78

Charcuterie Platter

A selection of pate, Select Meats, Cornichons and Olives Accompanied with Artisan Breads and Crostinis
(serves 10-15) \$80 (serves 20 – 25) \$150

House Made Potato Chips & Dip

(serves 10-15) \$30 (serves 20 – 25) \$60

House Made Tortilla Chips

Served with Gaucamole, Pico de Gallo and Tomatillo Salsa, Sour Cream, Scallions
(serves 10-15) \$38 (serves 20 – 25) \$68

Sushi Tray

Assortment of Rolls and Sashimi
Market Price

Additional Menu Items Available

Please inquire within. 716.248.2265

The art of the hors d'oeuvres....

Ready to Serve.....

Delivered Hot or To Be Reheated....

Shrimp Cocktail

Served with our House-made cocktail sauce

\$65.00 36 large shrimp **\$165.00** 36 Jumbo Shrimp

BLT Bites

Fresh Mozzarella, Lettuce, Cherry Tomato, Herb Aioli wrapped in crisp Applewood Bacon

\$36.00 serves 8-10 **\$70.00** serves 20-25

Prosciutto and Phyllo Wrapped Asparagus

\$48.00 serves 8-10 **\$92.00** serves 20-25

Beef Tenderloin Crostini

With herb Aioli

\$48.00 serves 8-10 **\$92.00** serves 20-25

Mini Crudite & Dip

\$42.00 serves 8-10 **\$80.00** serves 20-25

Mini Skewered Caprese

Fresh Mozzarella, Tomato and Basil, Balsamic Glaze

\$42.00 serves 8-10 **\$80.00** serves 20-25

Tomato Feta Tartlet

\$42.00 serves 8-10 **\$80.00** serves 20-25

Smoked Salmon on Blini with Crème Fraiche & Chives

\$48.00 serves 8-10 **\$92.00** serves 20-25

Savory Pate Choux (Chicken, Shrimp)

\$42.00 serves 8-10 **\$80.00** serves 20-25

Pork Mu shu Dumplings, Miso Dipping Sauce

\$42.00 serves 8-10 **\$80.00** serves 20-25

Bacon Wrapped Shrimp

\$68.00 Serves 8-10 **\$130.00** serves 20-25

Miniature Crab Cakes

Made with jumbo lump crabmeat Served with spicy remoulade

\$65.00 serves 8-10 **\$125.00** serves 20-25

Mushroom Purses

Confit of Mushrooms wrapped in Flaky Phyllo Pastry

\$60.00 serves 8-10 **\$110.00** serves 20-25

Gourmet Pizzetta Squares

Chef's Daily Assorted Toppings

\$30.00 serves 8-10 **\$55.00** serves 20-25

Bacon Wrapped Scallops

\$68.00 serves 8-10 **\$130.00** serves 20-25

Spanakopita with Spinach & Cheese

\$48.00 serves 8-10 **\$92.00** serves 20-25

Chicken Tenders with Honey Mustard Sauce

\$65.00 serves 8-10 **\$125.00** serves 20-25

Shrimp Fritters

\$42.00 serves 8-10 **\$80.00** serves 20-25

Bacon Wrapped Blue Cheese Stuffed Dates

\$68.00 Serves 8-10 **\$130.00** serves 20-25

Sicilian Style Meatballs

\$48.00 serves 8-10 **\$92.00** serves 20-25

Asian Chicken Cakes with Wasabi Aioli

\$48.00 serves 8-10 **\$92.00** serves 20-25

Bacon Wrapped Chicken Satays

\$48.00 serves 8-10 **\$92.00** serves 20-25

Additional Menu Items Available

Please inquire within. 716.248.2265

ENTRÉE'S

READY TO SERVE

The Following Entrées are created to be served at room temperature and are sent in catering containers. Arrangement on platters is available upon request.

Whole Oven Roasted Beef Tenderloin with Horsey Sauce

(Serves 8 – 10) ... \$225.00

Chicken Milanese

Lightly breaded Chicken Cutlets Sautéed in Lemon Butter, Topped with Bruschetta Topping, Arugula & Balsamic Glaze (each)\$9.95 per person

Todd's Whole Roasted Chicken with Chalet Sauce (Serves 2)\$22.00

Chicken Pot Pie ...\$10.50 (individual portions)

Classic Pot Pie with Chicken, Carrots, Pearl Onions, Potatoes, Peas in Rich Gravy & Flaky Crust

Poached Salmon ...\$225.00 (serves 14 – 16)

Cucumber Scales and Cucumber Dill Sauce (per portion)

Whole Poached Salmon

Buttermilk Fried Chicken ...\$9.99 per pound

Chef Todd's Pierogi's\$ 28.00 per dozen

Traditional Potato, Served with Caramelized Onions and Sour Cream

Shrimp Scampi

Marinated Shrimp in Lemon, Garlic, Herb Sauce, served over Rice ...\$ 66.00 (serves 8 – 10)

Molly's Meatloaf ...\$36.00 (per loaf- Served 6 – 8)

Lasagna Bolognese \$58.00 (Serves 8 – 10)

Eggplant Parmesan ...\$50.00 (serves 8 – 10)

Breaded Eggplant layered with Marinara Sauce, Mozzarella and Parmesan Cheese

Molly's 3-cheese Macaroni Cheese ...\$50.00 (Served 8 – 10)

With Braised Short Ribs ...\$70.00 (Serves 8 – 10)

Apricot Glazed Ham ...\$65.00 (Serves 8 -10)

Stuffed Banana Peppers ...\$5.00 per pepper

Pasta Cavatappi with Broccoli Rabe and Mushrooms\$48.00 (serves 8 – 10)

Additional Menu Items Available

Please inquire within. 716.248.2265

On the sweeter side....



Mini Cookie Tray:

An Assortment of Chewy Cookies including a variety of Childhood Favorites

\$36.00 (serves 15-20)

\$68.00 (serves 25-30)

Assorted Dessert Tray

Small bite desserts Including Mini cannoli, Cream puffs, Miniature Cookies, and Cookie bars (lemon, Raspberry Swirl chocolate, or cheesecake).

\$48.00 (serves 15-20)

\$74.00 (serves 25-30)

Bar None

Assorted Dessert Bars: Selection of Lemon, Caramel-turtle, Cheesecake, Brownie, Blondies and Raspberry Bars

\$48.00 (serves 15-20)

\$74.00 (serves 25-30)

Whole Cakes and Pies:

Carrot Cake with Cream Cheese Frosting \$25.00

Apple Spice Cake with Maple Frosting \$25.00

Peanut Butter Pie \$28.00

Flourless Chocolate Cake \$28.00

Deep Dish Apple Pie \$28.00

NY Style Cheesecake \$25.00

For Decorated Birthday Cakes please add an additional \$5.00

All Cakes and Pies Serves 8-10 guests

Cupcakes \$3.00 each

Warm Apple Crumble \$35.00 serves 12-15

Warm Chocolate Bread Pudding \$35.00 serves 12 -15

Traditional Italian Cookies (*Cucidati, Almond Knots, Anise Balls, Chocolate Spice, Snowballs, Raspberry Sour Cream Foldovers and Sesame*) ...\$21.00 lb.

Assorted Cookies @ \$11.99 lb

BEVERAGES

Assorted Sodas

Bottled Water

Iced tea

Lemonade

available in individual (\$2) or 2 liter (\$8) sizes

CATERING POLICIES

Whether its simple box lunches to accommodate a busy meeting day, a casual buffet for Co-workers or an elegant plated luncheon for board members, Molly's on Main Catering has the resources to ensure your event will be an affair to remember. Take the pressure off yourself and allow to assist you in hosting a perfectly coordinated affair and be the shining star of the office.

Ordering: Molly's on Main kindly requests a minimum of 10 guests for all orders and a minimum of \$75.00. Please place your orders with as much notice as possible, but no later than 12:00 noon the day prior to your event. In the rare occurrence that you are on a last-minute deadline, we will be happy to try to accommodate your needs, but the menu selection may be limited. You may call in your order to our catering department at 716.848.2565 (or email catering.mollysonmain@gmail.com. Please leave your name, order, contact info (phone, email address and delivery address). All orders will be confirmed before end of day by one of our catering associates.

Set-Up: All menu offerings will typically be delivered in disposable serving containers for your convenience. Our highly-trained delivery personnel will take the time to unwrap, setup and display your buffet items and make certain that all is to your complete satisfaction. If you prefer, the items can also be delivered and set up using real china, silverware and glassware and served out of stainless steel chafers and glass serving pieces for an additional charge. Cloth linens and service staff can also be supplied.

Payment: Payment for corporate drop-off orders can be made by credit card (Visa, Mastercard, American Express and Discover, Apple Pay, Business check/cash upon delivery, or you may arrange to be invoiced by setting up an in-house house account. (Please contact Marie Fremming @ 716.248.2265) . If you are invoiced, the final balance is due and payable within 14 days. An 8.75% NYS sales tax will be added to your order. A 15% delivery fee will be added to all deliveries within our area. Additional delivery fees may be charged depending on locality. Gratuities are optional and at your discretion.

Cancellation: If it is necessary to cancel a drop-off order, please call and cancel your order by 2:00 pm the day before your event/order. Any orders cancelled beyond that time will be charged at a rate of 50% of all perishable items.

Full Service Design: Our event coordinators can handle every facet of your affair from menu design, special themes, floral centerpieces, linen selections and rental of china plates, glassware, silver flatware, tables, chairs, chafing dishes and silver buffet serving pieces. Breakfast, Hors d'oeuvres and Dinner menus are also available

We look forward to working with you-

Best,

Molly Koessler

Molly Koessler/Operator

Marie Fremming

Marie Fremming/Catering Manager

