

**PARTY HEROES** Price by Foot

- Italian Combo \$19
- American Combo \$19
- Caprese \$19
- Prosciutto, Mozzarella, & Roasted Peppers \$23
- Eggplant, Mozzarella & Tomato \$22
- Chicken Cutlet w/ mozzarella & tomato \$22
- Grilled Chicken, lettuce, tomato \$22
- Grilled Chicken, Grilled Vegetables & Alpine Lace \$22
- Turkey Club w/ aioli \$22
- Create Your Own (MP\*)
- Finger Sandwiches (Price based on choice) white, whole wheat, & rye bread choices, quartered & stuffed w/ your choice of cold cuts & cheeses

**DESSERTS**

- Rice Pudding
- Tiramisu
- Banana Pudding
- Chocolate Hazelnut Bread Pudding
- Cookie Platter chocolate chip, red velvet, oatmeal raisin, macadamia nut
- Cannoli's mini / large
- Chocolate dipped mini / large
- Chocolate Covered Strawberries



# A&S Fine Foods

## Authentic Italian and Mediterranean Specialties

12B Bowman Avenue, Port Chester, New York 10573  
Phone: 914-481-1811 Fax: 914-481-1814

171 S. Riverside Avenue, Croton on Hudson, New York 10520  
Phone: 914-271-2216 Fax: 914-862-0072

[www.AandSFoods.com](http://www.AandSFoods.com)

**Open 7 Days**

Cheese Shop

Full Line Butcher with Prime Meats

Salami and Charcuterie

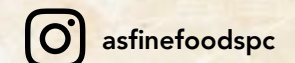
Corporate Catering Available for Meetings / Lunch / Events

Full Line of Boars Head and Imported Provisions

Full Service Catering

**Food allergies?**

If you have a food allergy, please speak to the owner, manager, chef or your server.





<b>COLD APPETIZERS</b>	<i>Half</i>	<i>Full</i>
Crab & Spinach dip w/ pita chips	\$50	n/a
Hummus w/ seasoned pita chips	\$40	\$80
Mediterranean Breads & Spreads	\$45	\$90
Bruschetta w/ Toasts	\$40	\$80
Caprese Stacks w/ basil oil	\$45	\$90
Smoked Salmon w/ dill cream cheese & cocktail bread (MP*)		

<b>HOT APPETIZERS</b>	<i>Half</i>	<i>Full</i>
Coconut Shrimp	\$70	\$140
Chicken Satay	\$70	\$140
Shrimp Shumai	\$50	\$100
Lump Crab Cakes	\$70	\$140
Swedish Meatballs	\$50	\$95
Buffalo Chicken Fingers	\$50	\$95
Stuffed Mushrooms (shallow trays only)	\$50	\$95
Mini Rice Balls	\$50	\$100
Mini Mac & Cheese Balls	\$50	\$100
Baked Brie w/ apples & walnuts	\$60	
Chicken Wings (assorted flavors)	\$50	\$95
Mac & Cheese Balls large \$3.50 ea		
Potato Skins \$3.50 ea		
Empanadas beef or chicken \$4.00 ea		
Rice Balls Large \$3.50 ea		
Baked Stuffed Clams casino style (MP*)		

<b>STUFFED BREADS</b> \$10 each, one size only
Sausage & Broccoli Rabe
Eggplant Mozzarella
Spinach & Feta Cheese
Italian Combo
Pepperoni & Mozzarella

<b>POLENTA &amp; RISOTTO</b>	<i>Half</i>	<i>Full</i>
Polenta w/ wild mushrooms	\$45	\$75
Polenta Parmigiana	\$45	\$75
Risotto Milanese	\$45	\$75
Spanish Rice w/ pork	\$45	\$75
Vegetable Risotto	\$45	\$75
Seafood Risotto	\$90	\$175
Paella w/ chorizo & seafood (MP*)		

<b>SALAD BOWLS</b>	<i>Sm</i>	<i>Lrg</i>
Baby Greens tomatoes, cucumbers, olives & red onions	\$20	\$40
Summer Baby Greens w/ craisins, goat cheese, almonds, & oranges	\$30	\$70
Grilled Pear & Gorgonzola w/ walnuts	\$45	\$80
Baby Arugula w/ poached egg, crispy prosciutto, roasted peppers & reggiano	\$45	\$80
Classic Caesar (eggless dressing) w/ ciabatta croutons & parmigiana	\$30	\$60
Iceberg Wedge w/ crispy applewood bacon, tomato, bermuda onion, egg & blue cheese	\$30	\$60
Kale Salad w/ blueberry yogurt dressing	\$50	\$90

• Add chicken, salmon, shrimp to any salad for an additional fee.

<b>GOURMET SALADS</b>	<i>Half</i>	<i>Full</i>
Tomato, Onion, & Fresh Basil Salad	\$30	\$60
Avocado w/ tomatoes & red onions	\$45	\$80
String Bean Salad w/ tomatoes & onions	\$45	\$80
String Bean & Potato Salad	\$45	\$80
Pasta Salad w/ mozzarella & tomatoes	\$45	\$80
Orzo Salad w/ spinach, red peppers & ricotta salata	\$50	\$90
Tortellini Salad	\$50	\$95
Primavera Salad w/ or without pesto	\$45	\$90
Seafood Salad* \$14.99 per lb		
Quino w/ grilled vegetables \$8.99 per lb		
Farro w/ tomatoes & herbs \$8.99 per lb		
Asparagus or String Bean Salad w/ provolone, sundried tomatoes, & oil black cured olives \$8.99 per lb		
Potato Salad \$5.99 per lb		
Healthy Coleslaw (no mayo) \$7.99 per lb		
Macaroni Salad \$5.99 per lb		
Coleslaw \$5.99 per lb		
Chicken Salad \$8.99 per lb		
Tuna Salad \$9.99 per lb		
Italian Potato Salad \$5.99 per lb		

<b>PASTAS/LASAGNA</b>	<i>Half</i>	<i>Full</i>
Penne ala Vodka	\$40	\$80
Baked Ziti	\$40	\$80
Stozzapreti w/ fennel sausage ragu	\$45	\$90
Cavatappi w/ sweet sausage & sundried tomatoes in a roasted garlic veloute	\$45	\$90
Bow Ties w/ pesto, sundried tomatoes, pine nuts, & parmigiana	\$50	\$90
Tortellini w/ classic bolognese sauce	\$45	\$90
Lobster Ravioli w/ seafood cream sauce	\$50	\$90
Manicotti w/ parmigiana sauce (shallow trays only)	\$40	\$80
Stuffed Shells (shallow trays only)	\$40	\$80
Annettes Pasta Peas	\$40	\$80
Pasta Cortese casarece, peppers, onions, basil, garlic, crumbled sausage & wine sauce	\$50	\$95
Rigatoni w/ sausage, broccoli rabe, white beans	\$50	\$90
Penne w/ mushrooms, peas, sausage	\$45	\$95
Cheese Lasagna	\$45	\$85
Meat Lasagna	\$50	\$90
Vegetable Lasagna	\$50	\$90
Seafood Lasagna w/ béchamel	\$60	\$110

<b>PASTA SAUCES</b>
Any pasta can be made w/ any sauce in a half or full tray.
Alfredo
Meat
Filetto
Vodka
Puttanesca
Vodka w/ prosciutto & peas
Clam white or red
Marinara
Extra Virgin Oil & Garlic
Fra Diavolo
Bolognese

<b>EGGPLANT</b>	<i>Half</i>	<i>Full</i>
Eggplant Rollatini (shallow trays only)	\$40	\$80
Eggplant Parmigiana	\$45	\$90
Caponata	\$50	\$90
Eggplant Towers	\$45	\$90

<b>FISH</b>	<i>Half</i>	<i>Full</i>
Stuffed Filet of Sole Florentine	\$70	\$150
Crab Stuffed Flounder w/ lobster sauce	\$60	\$130
Baked or Grilled Salmon w/ dill veloute	\$75	\$150
Filet of Sole w/ lemon capers & chardonnay	\$70	\$140
Tilapia (choice of style)	\$70	\$140
Parmesan Crusted Cod	\$75	\$150

<b>SEAFOOD</b>	<i>Half</i>	<i>Full</i>
Paella (MP)		
Shrimp scampi, fra diavolo, parmigiana or francese	\$70	\$140
Mussels & Clams	\$75	\$145
Baked Stuffed Shrimp w/ lump crab	\$75	\$145
Scallops (MP*)		
Calamari (MP*)		

<b>PORK</b>	<i>Half</i>	<i>Full</i>
Stuffed Loin of Pork w/ pancetta & figs	\$65	\$130
Pork Tenderloin Provencale	\$75	\$145
Roasted Pork w/ potatoes & cherry peppers	\$60	\$120
Roasted Pulled Pork w/ natural jus or bbq	\$60	\$140
Sausage & Peppers	\$55	\$90
Sausage & Potatoes	\$55	\$90
Sausage & Broccoli Rabe	\$65	\$95
Ribs	\$60	\$110
Porketta	\$75	\$120

<b>VEAL</b>	<i>Half</i>	<i>Full</i>
Veal Cutlets Milanese Style w/ mixed greens & tomato on top (shallow trays only)	\$65	\$130
Veal Sorrentino	\$75	\$140
Veal Saltimbocca (shallow trays only)	\$80	\$160
Veal Marsala	\$80	\$150
Veal Francese	\$80	\$150
Veal Piccata w/ artichokes	\$80	\$150
Veal Parmigiana (shallow trays only)	\$75	\$140
Veal Stuffed w/ prosciutto & fontina	\$75	\$145
Veal Scallopini	\$75	\$145

<b>BEEF</b>	<i>Half</i>	<i>Full</i>
Sliced Steak w/ cabernet sauce	\$75	\$150
Braised Brisket natural sauce	\$75	\$150
Steak & Peppers	\$75	\$150
Steak choice of flank, sirloin w/ crispy potatoes & cherry peppers	\$70	\$140
Famous Meatballs in house marinara (standard or cocktail size)	\$50	\$95
Roast Sliced Filet Mignon w/ bordelaise sauce (MP*)		
Filet Mignon (MP*)		
Braised Short Ribs (MP*)		

<b>CHICKEN/POULTRY</b>	<i>Half</i>	<i>Full</i>
Lexi Cutlets seedless seasoned breadcrumbs w/ cheese, pan fried	\$55	\$95
Braised Boneless Chicken Thighs florentine style	\$50	\$95
Scallopini of Chicken w/ artichokes in a white wine sauce	\$50	\$95
Chicken Sorrentino w/ eggplant & mozzarella	\$50	\$95
Classic Chicken Caccitore	\$60	\$95
Honey Nuggets	\$50	\$95
Chicken Parmigiana (shallow trays only)	\$40	\$80
Chicken Marsala	\$65	\$95
Chicken Francese	\$50	\$85
Chicken Piccata	\$65	\$95
Chicken Scampi	\$50	\$90
Chicken Scarpariello boneless or bone in	\$50	\$90
Rotisserie Style Chicken w/ rosemary, garlic, & natural juice	\$45	\$85
Chicken Martini	\$65	\$95
Southern Fried Chicken	\$60	\$90
Chicken Balsamic	\$50	\$90

<b>VEGETABLES</b>	<i>Half</i>	<i>Full</i>
Spinach Pie		
French Beans Almondine	\$50	\$85
Broccoli Rabe Aglio e Olio	\$60	\$85
Ratatouille	\$40	\$80
Grilled Portobello	\$60	\$120
Swiss Chard w/ shallots	\$40	\$80
Grilled Vegetables	\$40	\$80
Scalloped Potatoes	\$40	\$80
Whipped Sweet Potatoes w/ vanilla & nutmeg	\$40	\$80
Cauliflower	\$40	\$80
Broccoli au Gratin	\$40	\$80
Steamed Medley of vegetables	\$40	\$80
Parmesan Crusted Potatoes	\$40	\$80
Potato Croquettes \$3.50 ea		
Ham Croquettes \$4.00ea		
Twice Baked Potatoes \$3.50 ea		

<b>PLATTERS</b>	12in	16in
Feeds (# of People)	6-8	10-12
Cold Cuts Price per lb		
Antipasto	\$55	\$95
Crudite	\$40	\$60
Fresh Fruits	\$50	\$70
Grilled Vegetables	\$45	\$80
International Cheeses	\$55	\$85
Prosciutto w/ melon	\$45	\$90
Mozzarella & Tomato	\$40	\$75
Grilled/Boiled Shrimp Cocktail ***12/16/18"		

<b>GLUTEN FREE</b>	<i>Half</i>	<i>Full</i>
Chicken Parm (shallow trays only)	\$55	\$95
Chicken Francese	\$55	\$95
Lasagna any style cheese, veg, meat	\$60	\$100
Rice Balls (minimum order applies)		
Mini Rice Balls		
Potato Croquettes		

• Many other menu items may be made gluten free please ask your server or a manager for more details.

**\*\*Prices are subject to change based on market prices.\*\***

**\*MP = Market Price\***