

Conroy Catering To-Go Menus



*Celebrating a
special occasion
with friends and family?*

*Planning a small meeting
for your
office or a club?*

PROVIDE YOUR GUESTS WITH DELICIOUS FOOD FROM CONROY CATERING!

Placing your To-Go order:

- **Initial Deposit:** Please sign and complete the ORDER FORM and provide your deposit in the amount of 50% of Total Bill.
- **Minimum Food Order** of \$300.00
- **Balance of Total Bill** is due seven days prior. No menu changes can be made within 7 days of the order. All orders must be made at least two weeks in advance of scheduled pickup, but *no earlier* than three months in advance.
- **Available Pick Up Times:** Monday – Friday 9 AM – 3PM; Saturday 10 AM – 12 PM; no Sunday pick-ups (pick-up time must be scheduled at the time order is made)
- **All Fees and Prices are Subject to 8% PA/Phila. Sales Tax.**

SEE ORDER FORM FOR ADDITIONAL INFORMATION AND DETAILS.

8001 Verree Road, Philadelphia, PA 19111 ~ p. 215-722-8082 ~ f. 215-722-3082
www.conroycatering.com

Starters

Artisan Cheese Plate: Assorted imported cheeses, baguette, gourmet crackers, grapes and house made spiced nuts. (serves 20- 25)
\$87.50

Artisan Cheese & Charcuterie Plate: Imported cheeses, sausages and meats, baguette, gourmet crackers, grapes and house made spiced nuts. (serves 20-25)
\$93.75

Antipasto Tray: Assorted meats including salami, pepperoni, sopressata, prosciutto, imported provolone, mozzarella, balsamic grilled asparagus, eggplant, zucchini, marinated artichokes, roasted red peppers, and imported olive medley accompanied by baguette, and grissini. (serves 20-25)
\$175.00

Vegetarian Antipasto Tray: Imported provolone, mozzarella cheeses, balsamic grilled asparagus, eggplant & zucchini, marinated artichokes, roasted red peppers, and imported olive medley accompanied by baguette and grissini. (serves 20-25)
\$162.50

Mediterranean Plate: House Made Hummus, Kalamata olives, feta cheese, roasted peppers, tzatziki, and fresh pita wedges. (serves 20- 25)
\$75.00

Bruschetta Tray: Tomato basil Tapenade and Olive Fig Tapenade accompanied by house made herbed crostini. (serves 20- 25)
\$45.00

House made Guacamole, Mango Salsa, & Tomato Salsa Served with White Corn Tortilla Chips and Blue Corn Tortilla Chips (serves 20-25)
\$75.00

Mediterranean Feta Dip served with Pita Wedges (serves 20-25)
\$40.00

Eggplant and Kalamata Olive Spread, Served with Pita Wedges (serves 20-25)
\$40.00

Blue Cheese & Caramelized Onion Dip, Served with Crostini (serves 20-25)
\$40.00

Hors d'oeuvre Platters

Three Dozen Minimum for Each Individual Selection

Smoked Salmon and Asparagus Roulade with creamy lemon goat cheese
\$18.00/dozen

Spinach Crepe Spirals with sundried tomato-basil cream cheese and pine nuts
\$6.00/dozen

Asparagus and Prosciutto Roll Ups with goat cheese
\$18.00/dozen

Wine Lovers Canape: Creamy Roquefort, Grapes and Toasted Pecans on Baguette Toast
\$12.00/dozen

Miniature Maryland Crab Cakes (breaded), Remoullade Sauce
\$16.00 per dozen

Miniature Calzone with Italian Sweet Sausage, Marinara Dipping Sauce
\$12.50 per dozen

Miniature Wild Mushroom and Goat Cheese Turnovers
\$16.00 per dozen

Miniature Hand Sauteed Lump Crab Cakes, Red Pepper Cream Sauce
\$22.00 per dozen

Entrée Salads

Assorted Salad Platter: Tarragon Chicken Salad, Chunk White Tuna Salad, Egg Salad with dill, on a bed of Fresh Lettuce Garnished with Fresh Tomato and Cucumber, Served with an Assortment of Fresh Rolls, Croissants (serves 20-25)

\$218.75

Grilled Chicken Caesar Salad Platter: Fresh Romaine Lettuce, Hand Sautéed Croutons, Herb Marinated Grilled and Sliced chicken breast with Our Famous Caesar Dressing, Shaved Parmesan and Roasted Pepper Garnish (includes sliced baguette & butter) (serves 20-25)

\$133.75

Mediterranean Grilled Chicken Salad: Mixed Greens, Arugula, Mozzarella, Tomato, Roasted Pepper and Grilled Herb Marinated Breast of Chicken, Basil Vinaigrette (includes sliced baguette, butter) (serves 20-25)

\$181.25

Cobb Salad Platter: Fresh Greens Topped with Grilled Chicken, Avocado, Tomatoes, Cucumber, Apple-wood Smoked Bacon, Blue Cheese, Hand Sautéed Croutons, Dijon Vinaigrette (includes sliced baguette, butter)

(serves 20-25)

\$181.25

Tuna Salad “Nicoise” Platter: Seared Ahi Tuna, Boiled New Potatoes, Haricot Vert, Olives, Roasted Red Pepper, Over Baby Greens, Balsamic Vinaigrette (includes sliced baguette, butter)

(serves 20-25)

\$259.00

Sandwich & Salad Combos

Sandwich/Wrap Selections

25-40 guests: choose 2

41+ guests: choose 3

- Tarragon Chicken Salad, Red Leaf Lettuce on Fresh Croissant
- Dilled Shrimp Salad, Butter Lettuce on Fresh Croissant
- Tuna Salad, Romaine Lettuce, on Fresh Croissant
- House Roasted Turkey Breast, Provolone Cheese & Arugula, Roasted Red Peppers with Lemon Chive Mayo on Ciabatta Roll
- Grilled Tuscan Vegetables with Spinach Roasted Red Pepper Mayo on Herbed Focaccia
- Muffaletta with Imported Italian Meats, Mozzarella & Tomatoes, Olive Basil Tapenade on Panini Roll
- Double Smoked Farmer's Ham with Brie, Balsamic Mustard on Whole Grain Roll
- Thinly Sliced Rare Roast Beef with Vermont Cheddar, Creamy Horseradish Sauce on Pumpernickel Bread
- Heirloom Tomato, Fresh Mozzarella, & Leaf Lettuce, Basil Oil on Ciabatta Roll
- Turkey, Avocado, and BLT Wrap
- Mediterranean Wrap with hummus, roasted peppers, feta, spinach, and cucumber
- Curried Chicken Salad Wrap with Mango
- Grilled Chicken Caesar Wrap

Accompaniments

choose 2

- Haricot Vert and Cherry Tomato Salad with Red Onion, Basil Vinaigrette
- Greek Orzo Salad with Cucumbers, Tomatoes, Olives, Feta, Red Wine-Lemon Vinaigrette
- Country Style Red Bliss Potato Salad
- Heirloom Tomato & Cucumber Salad, Red Wine & Olive Oil (seasonal)
- Home Style Cole Slaw
- Pesto Pasta Salad with Summer Garden Veggies

\$15.00 per person

Sandwich trays can be ordered to serve any number of guests greater than 25.

Hot Entrées

Slow Roasted Barbecued Pulled Pork
\$105.00 per tray (serves 25-30) comes with Fresh Kaiser Rolls

Slow Roasted Barbecued Pulled Chicken
\$105.00 per tray (serves 25-30) comes with Fresh Kaiser Rolls

Homemade Lasagna with Italian Sweet Sausage, marinara
\$125.00 per tray (serves 24)

Homemade Lasagna with Grilled Vegetables and Spinach, roasted garlic
\$135.00 per tray (serves 24)

Homemade Meatballs, marinara
\$90.00 per tray (serves 25-30) comes with Fresh Football Rolls

Baked Ziti with Ricotta and Mozzarella, marinara
\$85.00 per tray (serves 25-30)

Breast of Chicken with Mushrooms, Marsala Wine Sauce
\$160.00 per tray (serves 25)

Breast of Chicken Piccata with Lemon Herb White Wine Sauce
\$160.00 per tray (serves 25)

Grilled Italian Sweet and Hot Sausage with Peppers & Onions, marinara
\$85.00 per tray (serves 25-30) comes with Fresh Football Rolls

***All hot entrees ready to heat and serve**

Side Salads & Soups

Romaine and Arugula Caesar Salad with Hand Sautéed Croutons and Shaved Parmesan
(serves 20-25) **\$45.00**

Greek Salad with Mixed Greens, Spinach, Olives, Tomatoes, Cucumber, Feta Cheese, Herbed Croutons, Red Wine-Lemon Vinaigrette
(serves 20-25) **\$82.50**

Mixed Green Salad with Orange Segments, Blue Cheese Crumbles, Sweet and Spicy Pecans, Honey Balsamic Dressing (serves 20-25) **\$82.50**

Spinach Salad with Baby Spinach, Teardrop Tomatoes, Applewood Smoked Bacon, Red Onion and Hard Boiled Egg, Balsamic Vinaigrette
(serves 20-25) **\$93.75**

All Soups Served in 128 oz. (Gallon) Containers

Tomato Basil Bisque
\$48.00

Autumn Squash Bisque
\$56.00

Creamy Crab & Corn Chowder
\$80.00

Tuscan Minestrone
\$56.00

For the Sweet Tooth

Assorted Homemade Cookies & Brownies Tray
Small (approx. 60 small cookies) \$40.00
Large (approx. 180 small cookies) \$115.00

Assortment of Miniature Desserts such as Mini Brownie Diamonds, Mini Carrot Cakes, Mini Tarts, Mini Cannolis & Mini Cream Puffs (variety subject to change)
Small (approx. 75 pieces) \$90.00
Large (approx. 150 pieces) \$175.00

Jumbo Cookies

- Chocolate Pecan Chip Dipped in Chocolate
 - Oatmeal Cranberry/Blueberry White Chocolate Chip Drizzled in White Chocolate
 - Sundried Cherry White Chocolate Chip Drizzled in White Chocolate
- \$3.00 each**

Jumbo Fudge Brownies \$3.00 each

Custom Special Occasion Cakes available.
Two weeks notice required. Please request a quote.

Biscotti Tray: An Assortment of Hazelnut, Chocolate and Almond Biscotti 3lb. Tray - \$30.00

Cupcakes:

- Double Chocolate Fudge
 - Carrot Cake with Cream Cheese Frosting
 - Pineapple Pound Cake with Coconut Buttercream
 - Lemon with Raspberry Buttercream
- \$24.00 per dozen, minimum 2 dozen (one flavor)**

Homemade 10" Cheesecakes

Plain \$25.00
Turtle, Raspberry, and Pumpkin \$30.00

Home Style Desserts

- Tiramisu **\$110.00 per tray (serves 20-25)**
 - Chocolate Bread Pudding
 - Deep Dish Apple Crumble
 - Peach Blueberry Cobbler (summer only)
- \$90.00 per tray (serves 20-25)**