

MERCY MEAL SUGGESTIONS

Sandrino's Catering understands, that when a loved one passes, it's often a tragic time. A time to care for family – not worry about details of a Sympathy Reception.

Sandrino's Catering is a full service caterer. With a simple phone call, we take care of all the details of a Mercy Meal so that those that are grieving can focus on their loved ones. We can make arrangements for venues, all the provisions, china, linens, tables, chairs or full bar services, if needed.

Whether there is a preference is for a simple continental brunch or a formal hot luncheon, turn to our staff to care to every detail. Do not hesitate to call us directly, at any time, to discuss your needs and the services we provide.

The following packages were put together to simply your decision process. We encourage you to view our complete menu on WWW.Sandrinoscatering.com. You are not limited to the choices below.

CONTINENTAL BREAKFAST COMBINATIONS

- 1. Your Choice of a Variety of Bagels, Muffins, Breakfast Breads and Coffee Cakes, Fruit Juices, Coffee and Tea. \$8/ person*
- 2. Same as above with the addition of Fresh Fruit Salad \$10/ person*
- 3. Same as #1 with the addition of a hot breakfast entrée. \$12.50 / person*

MERCY MEAL LUNCHEON COMBINATIONS

- 1. A Variety of Wraps/ Sandwiches , Sodas, Waters, Cookies or Brownies and your Choice of Salad \$12.00 / person*
- 2. Same as #1 with the addition of a second salad, soup or fruit \$14/ person*
- 3. Same as #1 with the addition of your choice of Hot Entrée \$17 / person
Extra Cookies / Brownies \$ 1 / each Additional Hot Entrée or Side Dish \$4*

ASSORTED WRAP/SANDWICH FLAVORS:

*Chicken, Ham and Swiss with Dijon
Chicken Salad with Cranberries and Walnut
Seafood Salad
Sesame Chicken with Mandarin Orange and Mixed Greens
Tarragon Chicken Salad
Smoked Turkey, Pear, Apple and Cheddar
Roasted Red Pepper and Prosciutto and Provolone
Spinach, Apples and Goat Cheese
Turkey with Spiced Cranberry Chutney and Cheddar
Roast Beef with Boursin, Roasted Red Peppers, Lettuce*

*Ham, Lorraine Swiss, Tomatoes, Bermuda Onion, Honey Mustard
Tuna Salad with Celery, Scallions, Dill, Lettuce
Tabouleh, Hummus, Green Peppers, Cucumbers
Tuscan Grilled Vegetable and Feta*

SALADS:

*Garden, Baby Mixed Greens, Caesar or Greek Salad
Old Fashioned Cole Slaw
Traditional or Gourmet Potato Salad
French Potato with Capers and Chives
Spinach Salad with Cranberries, Pears & Goat Cheese and Almonds
Oriental Sesame Noodles
Marinated Green Beans with Basil Vinegar and Feta
Bow-Tie Pasta with Julienne Vegetables or Lemon Basil Dressing
Grilled Vegetable Medley (Served Warm)
Pasta Salad with Kalamata, Feta, Sundried Tomatoes and Capers
Orzo Salad with Lemon Dill & Grape Tomatoes*

HOT ENTREES

*Macaroni with Three Cheeses
Layered Eggplant with Spinach and Ricotta
White Vegetarian Lasagna with Julienne Vegetables
Pasta Rolls (Lasagna noodles filled with Roasted Vegetables)
Tuscan Chicken with Roasted Red Peppers, Artichokes and Capers
Orange and Ginger Chicken with Asian Vegetables
Deep Dish Eggplant or Chicken Parmesan
Chicken Marsala
Chicken Limone with Lemons, Capers and Artichokes
Assortment of Quiche – ask about flavors
Pork Tenderloin w/Apples & Plums
Pecan-Crusted Chicken with Honey Mustard Sauce
Many more....*

Jewish Holidays and Celebrations

*Assortment of Fresh Bagels and Flavored Cream Cheese
(Pick them up early enough and they will still be warm!)
Nova Lox Platter with your choice of Sliced Cucumber, Red Onion, Tomato and Fresh Dill
White Fish Salad Platter with Condiments
Romanian Eggplant Salad
Sweet and Sour Beef Brisket with Seasonal Vegetables
Chopped Liver (Available by the pound)
Lamb and Chicken Stew with Couscous*

Spicy Lamb and Eggplant and Matzo "Lasagna"

Stuffed Cabbage

Cabbage and Noodles

Chicken Paella

Potato Knishes

Potato Pancakes with Smoked Salmon

Fresh Fruit Salad

Matzo Ball Soup

Mushroom Barley Soup

Sweet and Sour Cabbage Borscht

Baked Noodle Kugle

Passover Pareve Apple Cake

Orange Sponge Cake

Charoset

Rugelach

Light Luncheons / Communion / Showers

We are happy to make any dish from any of our menus for your special ceremony. We have simplified the choices by suggesting some favorites for you below.

Appetizers

Fig, Walnut and Chevre Mini Wraps

Crab Stuffed Mushrooms

Sundried Tomato Canapes

Smoked Salmon Tea Sandwiches

Potato Pancakes w/ Chive Sour Cream

Asparagus Wrapped in Phyllo

Caramelized Onion and Pear Tartlets

Mushroom Profiteroles

Turkey Cranberry and Apricot Crostini

Raspberry Almond Brie Phyllo Purses

Sides and Salads

Apple Raisin Walnut Slaw

Red Bliss Potato Salad in a Capers and Chive Vinaigrette

Baby Spinach Salad with Cranberries Almonds, Grape Tomatoes and Goat Cheese

Mozzarella, Basil and Tomato Salad

Marinated Green Beans with Kalamata Olives and Feta

Cesar Salad (Chicken available)

Chilled Lemon and Dill Orzo Salad

Coucous with Apricots and Pistachios

Herb Roasted Vegetable Trio

Old Fashioned Cole Slaw

Main Entrée or Platters

Mile High Spinach Feta and Pine Nut Pie

Prosciutto and Asparagus Strudel

Beef Burgundy and Rice Pilaf

“White” Vegetarian Lasagna

Seafood Stuffed Filet of Sole

Tuscan Chicken with Artichokes, Roasted Red Peppers in White Wine and Garlic

Layered Eggplant with Ricotta, Spinach

Grilled Salmon Salad with Capers and Chives

Eggplant or Chicken Parmigiana

Miniature Ryebe Sandwiches

Gourmet Pizzette – Gourmet Pizzas on a Pastry Crust

Zucchini, Mozzarella and Sundried Tomato

Eggplant, Olive and Goat Cheese

Potato and Pancetta

Carmalized Onion & Goat Cheese

Prosciutto, Goat Cheese & Tomato

Zucchini and Onion

Classic Margerita

Pesto, Goat Cheese & Olive

Cheddar

Mushroom & Onion

Apple, and Ham

Sausage and Apple

Potato, Bacon and

Assorted Quiche....