

Footers

Specially baked bread from 3-6 feet long.
Pre-sliced. Priced per foot.

Italian Style	\$26 per foot
Ham, Salami, Pepperoni, Capicola, Sopressata, Provolone, etc. with Lettuce, Tomato and Roasted Peppers - Italian Dressing on the Side	
American Style	\$26 per foot
Homemade Roast Beef and Turkey, Ham, Swiss Cheese, Lettuce, Tomato, Peppers. Mustard and Mayo on the Side	
Grilled Vegetables	\$26 per foot
With Fresh Mozzarella	
Grilled Chicken	\$28 per foot
With Fresh Mozzarella and Roasted Peppers	
Fried Chicken Cutlets	\$28 per foot
With Fresh Mozzarella and Roasted Peppers	
Chicken Cutlet Parmigiana	\$28 per foot
Fried Eggplant Club	\$26 per foot
Eggplant, Fresh Mozzarella and Roasted Peppers Topped with Homemade Pesto Sauce	
Veal Cutlet Parmigiana	\$28 per foot
The Hot Stuff	\$30 per foot
Hot Capicola, Hot Ham Capicola, Hot Sopressata, Hot Peppers, Fresh Mozzarella and Extra Virgin Olive Oil	
LaBella Mozzarella	\$26 per foot
Fresh Homemade Mozzarella, Fire Roasted Peppers, Vine Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Pesto	
DiParma Style	\$30 per foot
Prosciutto diParma, Sharp Provolone, Roasted Peppers, Imported Artichokes and Extra Virgin Olive Oil	
Turkey Club	\$26 per foot

Artistically Arranged Platters

	12"	16"		12"	16"
Cold Antipasto	\$80	\$125	Assorted Club Sandwiches	\$12/sandwich	
<i>Our traditional assortment of Italian delights. Artichokes, Roasted Peppers, Homemade Bocconcini, Mushrooms, Olives, Marinated Eggplant and Stuffed Peppers. Homemade Sopressata, Dry Sausage and Imported Provolone.</i>			<i>Our most popular assortment of club sandwiches cut in half and beautifully arranged.</i>		
Cheese	\$75	\$95	Fresh Mozzarella and Tomato	\$75	\$95
<i>A generous assortment of the most popular imported and domestic cheeses garnished and served with crackers.</i>			<i>Made with A*S famous Fresh Mozzarella and Vine Ripe Tomatoes, Fresh Basil drizzled with Extra Virgin Oil.</i>		
Grilled Vegetable	\$65	\$95	Lump Crabmeat Cocktail	Market Price	
<i>Assortment of Fresh Grilled Vegetables with Roasted Garlic, Fresh Basil and Extra Virgin Oil.</i>			<i>Fresh Maryland Crabmeat served with Lemon Garnish and Cocktail Sauce.</i>		
Crudit�	\$55	\$85	Fresh Fruits	\$55	\$95
<i>A selection of the freshest Raw Vegetables beautifully arranged around our Onion or Vegetable Dip.</i>			Baked Brie with Apples and Walnuts	\$65	
Shrimp Cocktail	\$85	\$170	Cold Cut Platter Assortment	\$65	\$95
<i>Jumbo shrimp served with cocktail sauce and lemon wedges.</i>			<i>Assortment of Cold Cuts beautifully arranged.</i>		
Smoked Salmon (serves 8-10) . . .	Market Price		Charcuterie Platter	\$75	\$110
<i>With Dill Cream Cheese, Cocktail Sauce and Cocktail Bread</i>			<i>Assorted Salami artistically arranged.</i>		
Assorted Wraps	\$12/wrap		Hummus with Pita Chips ..	\$55	\$95
<i>A delicious assortment of flavored wraps stuffed with your choice of Cold Cuts, Grilled Chicken, Fried Chicken, Grilled Vegetables, Tuna or Eggplant with Mozzarella and Roasted Peppers</i>			Mediterranean Breads and Spreads	\$55	\$95
			Panko Crusted Chicken Skewers	\$60	\$95
			<i>With roasted red pepper aioli</i>		

Gourmet Salads

	Half Tray	Full Tray		Half Tray	Full Tray
Cocktail Riceballs	\$55	\$95	German Potato Salad . . .	\$60	\$90
Fresh Garden Salad	\$40	\$60	Balsamic Beet Salad . . .	\$60	\$90
Pasta Salad with Fresh Mozzarella and Tomatoes	\$60	\$95	Mediterranean Couscous Salad	\$65	\$95
Tortellini Salad	\$65	\$105	Orzo Pasta Salad with Ricotta Salata, Toasted Pignoli and Cranberries	\$85	\$125
Seafood Salad	Market Price		Chickpea with Sun Dried Tomatoes	\$60	\$90
Primavera Salad	\$60	\$95	Iceburg Wedge, Crispy Applewood Bacon, Onion, Egg, Bleu Cheese Dressing	\$60	\$95
Baccala Salad with Olives	Market Price		Arugula Salad	\$55	\$85
String Bean Salad with Tomatoes and Onions	\$60	\$100	Tomatoes, cucumber, red onions & parmigiano reggiano		
Caesar Salad with Croutons	\$40	\$65	Caprese Salad	\$60	\$95
Grilled Chicken Caesar Salad with Croutons	\$60	\$85	Tossed salad with fresh mozzarella & Bruscetta topping		
Grilled Shrimp Caesar Salad with Croutons	\$90	\$125	White Bean Salad	\$60	\$90
String Bean and Potato Salad	\$55	\$85	Cannellini, red onions, arugula & tomato		
Grilled Pear and Gorgonzola with Walnuts	\$60	\$95			

Gluten Free

	Half Tray	Full Tray		Half Tray	Full Tray
Eggplant Rollatini	\$80	\$125	Shrimp Piccata with Artichokes	\$115	\$185
(egg battered)			Stuffed Fillet of Sole with Crabmeat	\$105	\$175
Penne Vodka	\$65	\$95	Polenta Lasagnette	\$70	\$110
Linguine Red or White Clam Sauce	\$75	\$115	Battered Eggplant Parmigiano	\$80	\$125
Cheese or Spinach Ravioli Marinara	\$75	\$130	Fennel Sausage Ragu with Broccoli Rabe	\$80	\$125
Bolognese	\$80	\$130	Polenta Parmigiano with or without Meat	\$70	\$110
Grilled Eggplant Bolognese "Parm"	\$80	\$130	"Flourless" Chicken Francese	\$75	\$125
Grilled Zucchini Parmigiano Bolognese	\$80	\$130	Corn Spaghetti with Bolognese Sauce	\$70	\$110
Stir Fry Rice with Pork/Chicken and Beef	\$65	\$95			
Saffron Rice with Chorizo and Chicken	\$65	\$95			

Chef Special Desserts

- Full Line of Bindi Cakes
 - Chocolate Dipped Strawberries
 - Fresh Homemade Chocolate Nutella Cannoli
 - Vanilla Cannoli
 - Cookie Platters
- Homemade Sfogliatelle
 - Cheesecakes
 - Berry Tarts (FruttoDi Bosco)
 - Cobblers
 - Chocolate Hazelnut-Bread Pudding
 - Tiramisu
 - Mini Cannoli Platters
 - Pies: Ricotta, Apple, Cherry, Blueberry, Pumpkin, Pecan

The number of entr es is determined by the number of guests.
Come in and speak to one of our party professionals. All entr es are A LA CARTE and priced accordingly.
Orders should be placed one week in advance and require a 20% deposit.
We Offer Full Service with All Caterings including servers, bartenders, chefs, clean up crews, plates, cutlery and all party rentals.
All prices subject to change based on market price.



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www.asthornwoodny.com

OPEN 7 DAYS

Monday-Friday 9am- 6:30pm

Saturday 9am-6pm • Sunday 9am-2pm



If you have a food allergy, please speak to any member of our staff.
The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

Appetizers

	Half Tray	Full Tray		Half Tray	Full Tray
Cocktail Riceballs	\$55	\$95	Cherry Pepper Wings	Market Price	
Mini Potato Croquettes	\$55	\$95	New Zealand Mussels	\$75	\$125
Mozzarella Sticks	\$55	\$95	Mini Crab Cakes	\$95	\$190
Miniature Meatballs	\$65	\$95	Sausage and Ricotta		
Swedish Meatballs	\$65	\$95	Turnovers	\$60	\$110
Franks in a Blanket	\$75	\$125	Mini Empanadas	\$60	\$110
Miniature Calzones	\$70	\$100	(chicken or beef)		
Baked Clams or			Italian Sushi Rolls	Market Price	
Clams Casino	\$85	\$135	Miniature Sicillian Pizza	\$35 each	
Stuffed Mushrooms	\$65	\$100	Tuscano Rollatini	\$3.50 each	
Chicken Fingers	\$60	\$95			
Chicken Wings		Market Price			

Homemade Stuffed Breads \$12.99

- Broccoli Rabe & Homemade Sausage & Mozzarella
- Sausage with Peppers, Onions and Mozzarella
- Broccoli and Mozzarella
- Spinach and Mozzarella
- Sausage, Pepperoni and Mozzarella
- Eggplant Parmigiana
- Chicken Parmigiana
- Traditional Stromboli with Sopressata, Prosciutto, Ham, Salami, Pepperoni & Mozzarella

Bread delivered daily from Arthur Avenue.
Fresh Pasta and homemade sauces made daily.
Soups made daily.

Pasta

	Half Tray	Full Tray		Half Tray	Full Tray
Cheese Lasagna	\$70	\$110	Orecchiette with Broccoli Rabe and Sundried Tomatoes	\$70	\$110
Meat Lasagna	\$70	\$110	Penne Calabrese with Mushrooms, Peas and Sausage	\$60	\$90
Vegetable Lasagna	\$70	\$110	Pasta con Piselli	\$60	\$90
Penne alla Vodka	\$60	\$90	Macaroni and Cheese	\$60	\$90
Stuffed Shells	\$60	\$100	Fettuccine Alfredo	\$60	\$90
Manicotti	\$60	\$90	Cavatappi with Sweet Sausage, Spinach and Sun Dried Tomatoes in Roasted Garlic Veloutte	\$70	\$110
Tortellini Bolognese	\$60	\$90	Lasagna Rolls	\$70	\$110
Baked Ziti	\$60	\$90	(meat or cheese)		
Baked Ziti with Meat	\$70	\$110	Cavatelli with Sweet Sausage and Broccoli Rabe	\$75	\$115
Linguini with Clam Sauce	\$70	\$110	Cavatelli with Creamy Bolognese	\$70	\$110
Bow Ties with Pesto, Sundried Tomatoes, Pignoli, Parmigiano	\$65	\$95			
Rigatoni with Filetto Sauce	\$65	\$95			
Pennoni Arrabiata	\$60	\$90			

Pork

	Half Tray	Full Tray		Half Tray	Full Tray
Roasted Pork Roast (seasoned or stuffed)	\$85	\$125	Sausage with Broccoli Rabe	\$80	\$125
Baked Ham with Fresh Cranberry Sauce	\$80	\$125	Roasted Pulled Pork in Natural Jus	\$95	\$150
Homemade Sausage with Peppers & Onions	\$80	\$125	Sausage with Escarole and Beans	\$80	\$125
BBQ Baby Back Ribs	\$85	\$125	Porchetta Roast with Pan Drippings		Market Price
Homemade Sausage with Potatoes	\$80	\$125			

Poultry

	Half Tray	Full Tray		Half Tray	Full Tray
Chicken Cacciatore B/L	\$75	\$125	Chicken Scarpariella (roasted bone-in)	\$75	\$125
Chicken Marsala	\$75	\$125	Chicken Parmigiana	\$75	\$125
Chicken Francese	\$75	\$125	Chicken Piccata	\$75	\$125
Chicken Scampi	\$75	\$125	Chicken Fra Diavolo	\$75	\$125
Chicken Martini	\$75	\$125	Chicken Paillard (grilled)	\$75	\$125
Baked Chicken	\$75	\$125	Grilled Chicken with Honey Mustard	\$75	\$125
Grilled Chicken over Baby Spinach in Caper Sauce	\$75	\$125	Grilled Chicken with Grilled Artichokes in a White Wine Sauce	\$75	\$125
Southern Fried Buttermilk Chicken	\$75	\$125	Braised Boneless Chicken Thighs Florentine Style	\$75	\$125
Chicken Sorrentino	\$75	\$125	Chicken Sorrentino	\$75	\$125
Rotisserie Style Chicken with Fresh Herbs and Garlic in Natural Juice	\$75	\$125	Scallopini of Chicken with Artichokes in White Wine Sauce	\$75	\$125
Stuffed Chicken with Asparagus, Prosciutto and Mozzarella	\$85	\$135	Chicken al Forno Style (Fresh Herbs and Parmigiano)	\$75	\$125
Carved Turkey Breast	\$95	\$145			

Veal

	Half Tray	Full Tray
Veal Parmigiana	\$95	\$175
Grilled Veal and Peppers	\$95	\$175
Veal Marsala	\$95	\$175
Veal Francese	\$95	\$175
Stuffed Veal Rollatini	\$95	\$175
Seasoned Veal Roast	\$95	\$175
Veal Sorrentino	\$95	\$175
Ragu of Veal Bolognese	\$95	\$175
Veal Saltimbocca	\$95	\$175
Veal with Wild Mushroom Fricassee	\$95	\$175
Veal Piccata with Artichokes	\$95	\$175
Veal Milanese	\$95	\$175

Beef

	Half Tray	Full Tray
Beef with Broccoli	\$95	\$175
Steak Pizzaiola	\$95	\$175
Steak and Mushrooms	\$95	\$175
Roast Beef with Gravy	\$95	\$175
Beef with Wild Mushroom Sauce	\$95	\$175
Beef Stew	\$95	\$175
Steak with Crispy Potatoes and Cherry Peppers	\$95	\$175
Flank Steak and Peppers	\$95	\$175
Stuffed Flank with Arugula, Roasted Peppers and Parmigiana Cheese	\$95	\$175
Filet Mignon		Market Price
Braised Beef Brisket in Natural Sauce		Market Price
Roasted Sliced Tenderloin with Bordelaise Sauce		Market Price

Seafood

	Half Tray	Full Tray
Crab Stuffed Flounder with Lobster Sauce	\$105	\$175
Paella With Chorizo & Seafood		Market Price
Baked Salmon with Dill Veloute	\$105	\$175
Roasted Salmon		Market Price
Fillet of Sole with Lemon Capers and Chardonnay	\$105	\$175
Classic Zuppa Di Pesce	\$95	\$160
PEI Mussels Scampi Style	\$65	\$105
Mussels Red Sauce	\$65	\$105
Grilled Salmon over Baby Spinach	\$105	\$175
Baked Stuffed Shrimp with Lump Crabmeat		Market Price
Baked Stuffed Shrimp		Market Price
Grilled Shrimp Scampi	\$175	\$325
Shrimp Francese	\$115	\$185
Shrimp Scampi	\$115	\$185
Shrimp Parm	\$115	\$185
Shrimp Fra Diavolo	\$115	\$185

Polenta and Risotto

	Half Tray	Full Tray
Polenta with Wild Mushrooms	\$65	\$95
Spanish Rice with Pork	\$65	\$95
Vegetable Risotto	\$65	\$95
Truffle Risotto with Wild Mushrooms	\$65	\$95

Vegetable

	Half Tray	Full Tray
Brussel Sprouts with Pancetta	\$70	\$105
Escarole and Beans	\$70	\$105
Broccoli Rabe in Garlic and Olive Oil	\$70	\$105
Grilled Portobello with Roasted Garlic in Balsamic Vinaigrette	\$70	\$105
Caponata	\$70	\$105
Stuffed Artichokes		Market Price
String Beans with Toasted Breadcrumbs, Parmesan Cheese, Roasted Garlic	\$70	\$105
Steamed Fresh Broccoli with Roasted Garlic and Olive Oil	\$70	\$105
Roasted Vegetable Tian	\$70	\$105
Haricots Verts Amandine	\$70	\$105
Swiss Chard with Capers and Shallots	\$70	\$105
Roasted Seasonal Squash with Balsamic	\$70	\$105
Roasted Parmigiano Cauliflower	\$70	\$105
Steamed Vegetable Medley	\$70	\$105
Asparagus with Roasted Pepper Vinaigrette	\$70	\$105
Roasted Vegetable Parm	\$70	\$105
Eggplant Parmigiana	\$80	\$125
Eggplant Rollatini	\$80	\$125
Eggplant Rollatini	\$85	\$130
Egg battered with spinach & prosciutto in a vodka sauce		
Roasted Red Potatoes with Herbs and Roasted Garlic	\$70	\$105
Mashed Potatoes	\$60	\$90
Scalloped Potatoes	\$70	\$105
Twice Baked Potatoes		\$4.99 each
Whipped Sweet Potatoes Traditional	\$60	\$90
Whipped Sweet Potatoes with Vanilla and Nutmeg	\$60	\$90
Parmigiana Potato Wedges	\$65	\$90
Roasted Sweet Potato Wedges	\$65	\$90
Roasted Potatoes	\$55	\$85