

...Footers...

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

Italian Style.....	\$22 per foot
<i>Ham, Salami, Pepperoni, Capicola, Sopressata, Provolone, etc. with Lettuce, Tomato and Roasted Peppers - Italian Dressing on the Side</i>	
American Style.....	\$22 per foot
<i>Homemade Roast Beef and Turkey, Ham, Swiss Cheese, Lettuce, Tomato, Peppers. Mustard and Mayo on the Side</i>	
Grilled Vegetables.....	\$22 per foot
<i>With Fresh Mozzarella</i>	
Grilled Chicken.....	\$24 per foot
<i>With Fresh Mozzarella and Roasted Peppers</i>	
Fried Chicken Cutlets.....	\$24 per foot
<i>With Fresh Mozzarella and Roasted Peppers</i>	
Chicken Cutlet Parmigiana.....	\$24 per foot
Fried Eggplant Club.....	\$24 per foot
<i>Eggplant, Fresh Mozzarella and Roasted Peppers Topped with Homemade Pesto Sauce</i>	
Veal Cutlet Parmigiana.....	\$26 per foot
The Hot Stuff.....	\$24 per foot
<i>Hot Capicola, Hot Ham Capicola, Hot Sopressata, Hot Peppers, Fresh Mozzarella and Extra Virgin Olive Oil</i>	
LaBella Mozzarella.....	\$22 per foot
<i>Fresh Homemade Mozzarella, Fire Roasted Peppers, Vine Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Pesto</i>	
DiParma Style.....	\$28 per foot
<i>Prosciutto diParma, Sharp Provolone, Roasted Peppers, Imported Artichokes and Extra Virgin Olive Oil</i>	
Turkey Club.....	\$22 per foot

...Artistically Arranged Platters...

	12"	16"	12"	16"
Cold Antipasto.....	\$75.00	\$120.00		
<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>				
Cheese.....	\$75.00	\$95.00		
<i>A generous assortment of the most popular imported and domestic cheeses garnished and served with crackers.</i>				
Grilled Vegetable.....	\$65.00	\$90.00		
<i>Assortment of Fresh Grilled Vegetables with Roasted Garlic, Fresh Basil and Extra Virgin Olive Oil.</i>				
Crudité.....	\$50.00	\$80.00		
<i>A selection of the freshest Raw Vegetables beautifully arranged around our Onion or Vegetable Dip.</i>				
Shrimp Cocktail.....	\$85.00	\$170.00		
<i>Jumbo shrimp served with cocktail sauce and lemon wedges.</i>				
Smoked Salmon (serves 8-10).....	Market Price			
<i>With Dill Cream Cheese, Cocktail Sauce and Cocktail Bread</i>				
Assorted Wraps.....	\$10.49/wrap			
<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>				
Assorted Club Sandwiches.....	\$11.00/sandwich			
<i>Our most popular assortment of club sandwiches cut in half and beautifully arranged.</i>				
Fresh Mozzarella and Tomato.....	\$60.00	\$85.00		
<i>Made with A•S famous Fresh Mozzarella and Vine Ripe Tomatoes, Fresh Basil drizzled with Extra Virgin Oil.</i>				
Lump Crabmeat Cocktail.....	Market Price			
<i>Fresh Maryland Crabmeat served with Lemon Garnish and Cocktail Sauce.</i>				
Fresh Fruits.....	\$55.00	\$95.00		
<i>Baked Brie with Apples and Walnuts.....\$65.00</i>				
Cold Cut Platter Assortment.....	\$60.00	\$90.00		
<i>Assortment of Cold Cuts beautifully arranged.</i>				
Charcuterie Platter.....	\$75.00	\$110.00		
<i>Assorted Salami artistically arranged.</i>				
Hummus with Pita Chips.....	\$55.00	\$95.00		
<i>Mediterranean Breads and Spreads.....\$55.00</i>				
Panko Crusted Chicken Skewers.....	\$60.00	\$95.00		
<i>With roasted red pepper aioli</i>				

...Gourmet Salads...

	Half Tray	Full Tray	Half Tray	Full Tray
Fresh Garden Salad.....	\$40.00	\$60.00		
<i>Pasta Salad with Fresh Mozzarella and Tomatoes.....\$60.00</i>				
Tortellini Salad.....	\$65.00	\$105.00		
<i>Seafood Salad.....Market Price</i>				
Primavera Salad.....	\$60.00	\$95.00		
<i>Baccala Salad with Olives.....Market Price</i>				
String Bean Salad with Tomatoes and Onions.....	\$60.00	\$100.00		
<i>Caesar Salad With Croutons.....\$40.00</i>				
Grilled Chicken Caesar Salad with Croutons.....	\$60.00	\$85.00		
<i>Grilled Shrimp Caesar Salad with Croutons.....\$90.00</i>				
String Bean and Potato Salad.....	\$55.00	\$85.00		
<i>Grilled Pear and Gorgonzola with Walnuts.....\$60.00</i>				
German Potato Salad.....	\$60.00	\$90.00		
<i>Balsamic Beet Salad.....\$60.00</i>				
<i>Mediterranean Cous Cous Salad.....\$65.00</i>				
<i>Orzo Pasta Salad with Ricotta Salata, Toasted Pignoli and Cranberries.....\$85.00</i>				
<i>Chickpea with Sun Dried Tomatoes.....\$60.00</i>				
<i>Iceberg Wedge, Crispy Applewood Bacon, Onion, Egg, Bleu Cheese Dressing.....\$60.00</i>				
<i>Arugula Salad.....\$55.00</i>				
<i>Tomatoes, cucumber, red onions & parmigiano reggiano</i>				
<i>Caprese Salad.....\$60.00</i>				
<i>Tossed salad with fresh mozzarella & Bruscetta topping</i>				
<i>White Bean Salad.....\$60.00</i>				
<i>Cannellini, red onions, arugula & tomato</i>				

...Gluten Free...

Eggplant Rollatini.....	\$70.00	\$105.00	Shrimp Piccata with Artichokes.....	\$105.00	\$175.00
<i>(egg battered)</i>					
Penne Vodka.....	\$65.00	\$95.00	Stuffed Fillet of Sole with Crabmeat.....\$105.00		
<i>Linguine Red or White Clam Sauce.....\$75.00</i>					
<i>Cheese or Spinach Ravioli Marinara.....\$75.00</i>					
<i>Gnocchi "Flourless" Bolognese.....\$75.00</i>					
<i>Grilled Eggplant Bolognese "Parm".....\$75.00</i>					
<i>Grilled Zucchini Parmigiano Bolognese.....\$75.00</i>					
<i>Stir Fry Rice with Pork/Chicken and Beef.....\$60.00</i>					
<i>Saffron Rice with Chorizo and Chicken.....\$60.00</i>					
<i>Battered Eggplant Parmigiano.....\$70.00</i>					
<i>Fennel Sausage Ragu with Broccoli Rabe.....\$80.00</i>					
<i>Polenta Parmigiano with or without Meat.....\$70.00</i>					
<i>"Flourless" Chicken Francese.....\$75.00</i>					
<i>Corn Spaghetti with Bolognese Sauce.....\$70.00</i>					

...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 (Fruito Di Bosco)
- Cobblers
- Chocolate Hazelnut Bread Pudding
- Tiramisu
- Mini Cannoli Platters
- Pies: Ricotta, Apple, Cherry, Blueberry, Pumpkin, Pecan

The number of entrées is determined by the number of guests. Come in and speak to one of our party professionals. All entrées 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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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	\$55.00	\$95.00	Cherry Pepper Wings.....	Market Price	
Mini Potato Croquettes.....	\$55.00	\$95.00	New Zealand Mussels...\$75.00	\$125.00	
Mozzarella Sticks.....	\$55.00	\$95.00	Mini Crab Cakes	\$95.00	\$190.00
Miniature Meatballs	\$65.00	\$95.00	Sausage and Ricotta		
Swedish Meatballs.....	\$65.00	\$95.00	Turnovers	\$60.00	\$110.00
Franks in a Blanket.....	\$70.00	\$100.00	Mini Empanadas.....	\$60.00	\$110.00
Miniature Calzones	\$70.00	\$100.00	<i>(chicken or beef)</i>		
Baked Clams or			Italian Sushi Rolls.....	Market Price	
Clams Casino	\$85.00	\$135.00	Miniature Sicilian Pizza.....	\$35.00 each	
Stuffed Mushrooms.....	\$65.00	\$100.00	Tuscano Rollatini	\$3.50 each	
Chicken Fingers	\$60.00	\$95.00			
Chicken Wings.....	Market Price				
<i>(buffalo or BBQ)</i>					

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...

Cheese Lasagna.....	\$65.00	\$95.00	Orecchiette with Broccoli Rabe and Sundried Tomatoes...\$70.00	\$110.00	
Meat Lasagna.....	\$70.00	\$110.00	Penne Calabrese with Mushrooms, Peas and Sausage	\$60.00	\$90.00
Vegetable Lasagna.....	\$70.00	\$110.00	Pasta con Piselli	\$60.00	\$90.00
Penne alla Vodka	\$60.00	\$90.00	Macaroni and Cheese...\$60.00	\$90.00	
Stuffed Shells	\$60.00	\$90.00	Fettuccine Alfredo.....	\$60.00	\$90.00
Manicotti.....	\$60.00	\$90.00	Cavatappi with Sweet Sausage, Spinach and Sun Dried Tomatoes in Roasted Garlic Veloutte.....	\$70.00	\$110.00
Tortellini Bolognese.....	\$60.00	\$90.00	Lasagna Rolls	\$70.00	\$110.00
Baked Ziti.....	\$60.00	\$90.00	<i>(meat or cheese)</i>		
Baked Ziti with Meat...\$70.00	\$110.00		Cavatelli with Sweet Sausage and Broccoli Rabe.....	\$70.00	\$110.00
Linguini with Clam Sauce	\$70.00	\$110.00	Cavatelli with Creamy Bolognese	\$70.00	\$110.00
Bow Ties with Pesto, Sundried Tomatoes, Pignoli, Parmigiano.....	\$65.00	\$95.00			
Rigatoni with Filetto Sauce	\$65.00	\$95.00			
Pennoni Arrabiata.....	\$60.00	\$90.00			

...Pork...

Roasted Pork Roast.....	\$85.00	\$125.00	Sausage with Broccoli Rabe	\$80.00	\$125.00
<i>(seasoned or stuffed)</i>			Roasted Pulled Pork in Natural Jus	\$95.00	\$140.00
Baked Ham with Fresh Cranberry Sauce.....	\$80.00	\$125.00	Sausage with Escarole and Beans	\$75.00	\$120.00
Homemade Sausage with Peppers & Onions.....	\$75.00	\$120.00	Porchetta Roast with Pan Drippings.....	Market Price	
BBQ Baby Back Ribs.....	\$85.00	\$125.00			
Homemade Sausage with Potatoes	\$75.00	\$120.00			

...Poultry...

	Half Tray	Full Tray
Chicken Cordon Bleu.....	\$75.00	\$120.00
Chicken Cacciatore B/L	\$75.00	\$120.00
Chicken Scarpariella.....	\$75.00	\$120.00
<i>(roasted bone-in)</i>		
Chicken Marsala	\$75.00	\$120.00
Chicken Parmigiana.....	\$75.00	\$120.00
Chicken Francese.....	\$75.00	\$120.00
Chicken Piccata	\$75.00	\$120.00
Chicken Scampi.....	\$75.00	\$120.00
Chicken Fra Diavolo.....	\$75.00	\$120.00
Chicken Martini	\$75.00	\$120.00
Chicken Paillard <i>(grilled)</i>	\$75.00	\$120.00
Baked Chicken.....	\$75.00	\$120.00
Grilled Chicken with Honey Mustard.....	\$75.00	\$120.00
Grilled Chicken over Baby Spinach in Caper Sauce.....	\$75.00	\$120.00
Grilled Chicken with Grilled Artichokes in a White Wine Sauce	\$75.00	\$120.00
Southern Fried Buttermilk Chicken	\$75.00	\$120.00
Braised Boneless Chicken Thighs Florentine Style	\$75.00	\$120.00
Chicken Sorrentino	\$75.00	\$120.00
Rotisserie Style Chicken with Fresh Herbs and Garlic in Natural Juice	\$75.00	\$120.00
Scallopini of Chicken with Artichokes in White Wine Sauce	\$75.00	\$120.00
Stuffed Chicken with Asparagus, Prosciutto and Mozzarella.....	\$85.00	\$130.00
Chicken al Forno Style.....	\$75.00	\$120.00
<i>(Fresh Herbs and Parmigiano)</i>		
Carved Turkey Breast.....	\$95.00	\$140.00

...Veal...

Veal Parmigiana	\$95.00	\$165.00
Grilled Veal and Peppers.....	\$95.00	\$165.00
Veal Marsala.....	\$95.00	\$165.00
Veal Francese.....	\$95.00	\$165.00
Stuffed Veal Rollatini.....	\$95.00	\$165.00
Seasoned Veal Roast.....	\$95.00	\$165.00
Veal Sorrentino	\$95.00	\$165.00
Ragu of Veal Bolognese.....	\$95.00	\$165.00
Veal Saltimbocca.....	\$95.00	\$165.00
Veal with Wild Mushroom Fricassee	\$95.00	\$165.00
Veal Piccata with Artichokes	\$95.00	\$165.00
Veal Milanese.....	\$95.00	\$165.00

...Beef...

Beef with Broccoli	\$95.00	\$115.00
Steak Pizzaiola	\$95.00	\$165.00
Steak and Mushrooms	\$95.00	\$165.00
Roast Beef with Gravy	\$95.00	\$165.00
Beef with Wild Mushroom Sauce	\$95.00	\$165.00
Beef Stew	\$95.00	\$165.00
Steak with Crispy Potatoes and Cherry Peppers.....	\$95.00	\$165.00
Flank Steak and Peppers.....	\$95.00	\$165.00
Stuffed Flank with Arugula, Roasted Peppers and Parmigiana Cheese.....	\$105.00	\$175.00
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	\$105.00	\$175.00
Paella With Chorizo & Seafood	Market Price	
Baked Salmon with Dill Veloute	\$105.00	\$175.00
Roasted Salmon.....	Market Price	
Fillet of Sole with Lemon Capers and Chardonnay.....	\$105.00	\$175.00
Classic Zuppa Di Pesce	\$95.00	\$160.00
PEI Mussels Scampi Style.....	\$65.00	\$105.00
Mussels Red Sauce	\$65.00	\$105.00
Grilled Salmon over Baby Spinach.....	\$105.00	\$175.00
Baked Stuffed Shrimp with Lump Crabmeat.....	Market Price	
Baked Stuffed Shrimp.....	Market Price	
Grilled Shrimp Scampi.....	\$175.00	\$325.00
Shrimp Francese	\$105.00	\$175.00
Shrimp Scampi	\$105.00	\$175.00
Shrimp Farm.....	\$105.00	\$175.00
Shrimp Fra Diavolo	\$105.00	\$175.00

...Polenta and Risotto...

Polenta with Wild Mushrooms	\$65.00	\$95.00
Spanish Rice with Pork.....	\$65.00	\$95.00
Vegetable Risotto.....	\$65.00	\$95.00
Truffle Risotto with Wild Mushrooms.....	\$65.00	\$95.00

...Vegetable...

Brussel Sprouts with Pancetta	\$70.00	\$105.00
Escarole and Beans	\$70.00	\$105.00
Broccoli Rabe in Garlic and Olive Oil.....	\$70.00	\$105.00
Grilled Portobello with Roasted Garlic in Balsamic Vinaigrette.....	\$70.00	\$105.00
Caponata.....	\$70.00	\$105.00
Stuffed Artichokes.....	Market Price	
String Beans with Toasted Breadcrumbs, Parmesan Cheese, Roasted Garlic.....	\$70.00	\$105.00
Steamed Fresh Broccoli with Roasted Garlic and Olive Oil	\$70.00	\$105.00
Roasted Vegetable Tian	\$70.00	\$105.00
Haricots Verts Amandine	\$70.00	\$105.00
Swiss Chard with Capers and Shallots	\$70.00	\$105.00
Roasted Seasonal Squash with Balsamic.....	\$70.00	\$105.00
Roasted Parmigiano Cauliflower.....	\$70.00	\$105.00
Steamed Vegetable Medley.....	\$70.00	\$105.00
Asparagus with Roasted Pepper Vinaigrette	\$70.00	\$105.00
Roasted Vegetable Parm	\$70.00	\$105.00
Eggplant Parmigiana	\$70.00	\$105.00
Eggplant Rollatini	\$70.00	\$105.00
Eggplant Rollatini.....	\$80.00	\$115.00
<i>Egg battered with spinach & prosciutto in a vodka sauce</i>		
Roasted Red Potatoes with Herbs and Roasted Garlic	\$70.00	\$105.00
Mashed Potatoes.....	\$55.00	\$85.00
Scalloped Potatoes.....	\$70.00	\$105.00
Twice Baked Potatoes.....	\$4.99 each	
Whipped Sweet Potatoes Traditional	\$55.00	\$85.00
Whipped Sweet Potatoes with Vanilla and Nutmeg	\$55.00	\$85.00
Parmigiana Potato Wedges	\$65.00	\$90.00
Roasted Sweet Potato Wedges	\$65.00	\$90.00
Roasted Potatoes.....	\$55.00	\$85.00