

CATERING

Our catering menu features scratch-made breads, soups, dips, salads, and dressings. We offer vegetarian (veg), vegan (v), and gluten-free (gf) options.

HORS D'OEUVRES

CHEESE PLATTER

serves 25 | \$90

A variety of cheeses, grape bunches, served with scratch-made herb crostini.

CRUDITÉ PLATTER

serves 25 | \$75

Seasonal vegetables served with ranch dressing.

FOCACCI TRAY

full pan | serves 40 | \$60

Herb focaccia topped with tomatoes, melted mozzarella and a basil pesto drizzle.

CAPRESE SKEWERS

\$5 each

Fresh mozzarella skewered with cherry tomatoes and basil, drizzled with balsamic glaze.

GARLIC KNOT SLIDERS

\$5 each

Cheeseburger, chicken Parmesan and pizza-style sliders, served on garlic knot buns.

PORK BELLY BAO BUNS

\$5 each

Soft steamed buns stuffed with braised pork belly, shredded carrots, julienned cucumbers and a sesame-soy glaze.

KNOTTY MEATBALLS

\$5 each

A homemade meatball nestled in the center of a garlic knot, baked fresh and served with marinara sauce.

STUFFED JALAPEÑOS

\$3 each

Fire-roasted jalapeños, sliced in half and stuffed with cheddar cheese, served with ranch dressing.

STATIONS

serves an appetizer portion to 40 people

CHARCUTERIE BOARD

\$195

Cured meats and domestic cheeses, arranged with grapes and mixed nuts. Served with house-made herb crostini.

TOMATO PESTO SOUP

\$250

Served with choice of mini breadsticks or mini grilled-cheese sandwiches.

BRUSCHETTA

\$200

Four types of bruschetta on freshly-baked baguettes. Includes classic tomato and mozzarella bruschetta with fresh basil, wild mushroom and goat cheese bruschetta, roast beef and onion bruschetta with a horseradish cream drizzle, and vegan avocado bruschetta with pickled onions and everything bagel seasoning.

CRUDITE

\$150

A rainbow of fresh vegetables displayed with hummus, lemon-dill tzatziki, ranch dressing, roasted-red-pepper aioli, and creamy jalapeño-cilantro lime sauce for dipping. Vegetables typically include cauliflower, cucumbers, celery, broccoli, multi-colored bell peppers, baby carrots, and cherry tomatoes.

HAND-KNOTTED PRETZEL

\$80

Large, soft pretzels served with honey mustard, stoneground mustard, maple mustard, classic beer cheese, and jalapeño beer cheese.

TO ORDER, CALL 518-553-0400

Prices do not include 8% NYS tax or 20% gratuity, and are subject to change.

CATERING

BOUNTIFUL
FROG ALLEY
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SALADS

serve 10 people

HOUSE SALAD

\$30

mixed greens topped with tomatoes, cucumbers, shredded carrots and red onions. Served with balsamic vinaigrette dressing.

CAESAR SALAD

\$35

romaine lettuce topped with shredded Romano and tossed in traditional Caesar dressing. Garlic herb croutons optional.

ADD fire-roasted pulled chicken \$15

BEET AND MUSHROOM SALAD

\$45

mixed greens topped with beets, mushrooms, goat cheese, dried cranberries, and toasted pumpkin seeds. Served with balsamic vinaigrette.

PASTA SALAD

\$40

penne pasta, carrots, broccoli, tomatoes, roasted red peppers, Parmesan cheese, and herbs, tossed in Italian dressing.

POTATO SALAD

\$40

homemade potato salad with celery, bacon and hard-boiled eggs.

MOROCCAN CHICKPEA SALAD (v)

\$40

chickpeas, carrots, sliced almonds and currants with Moroccan spices, tossed in a fresh citrus dressing.

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BUFFET

half pans serve approximately 10 people

full pans serve approximately 20 people

FINGER SANDWICHES

16 mini sandwiches \$45

32 mini sandwiches \$70

48 mini sandwiches \$95

64 mini sandwiches \$115

80 mini sandwiches \$140

96 mini sandwiches \$165

an assortment of **Vermont Turkey** (roasted turkey, sage stuffing, cheddar cheese and cranberry aioli), **Southwest Roast Beef** (sliced roast beef, tomatoes, red onions, pepper-jack cheese, and BBQ aioli), and **Panzanella** (marinated tomatoes, fresh mozzarella and basil pesto) finger sandwiches served on baguettes.

PENNE ALLA VODKA

half pan \$55 | full pan \$110

penne pasta tossed in our homemade creamy marinara vodka sauce

SAUSAGE, PEPPERS AND ONIONS (gf)

half pan \$50 | full pan \$100

sweet Italian sausage links cooked with sliced bell peppers and white onions, served with hoagie rolls.

CHICKEN PARMESAN

half pan \$50 | full pan \$100

breaded chicken breasts smothered in house-made marinara and topped with baked mozzarella cheese.

EGGPLANT PARMESAN (veg)

half pan \$45 | full pan \$90

pan-fried breaded eggplant slices smothered in house-made marinara and topped with baked mozzarella cheese.

BAKED ZITI

half pan \$35 | full pan \$70

ziti pasta tossed in a blend of marinara and ricotta, and topped with baked mozzarella cheese.

MACARONI AND CHEESE (veg)

half pan \$35 | full pan \$70

elbow macaroni smothered in homemade cheese sauce and topped

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DESSERTS

CAKES & CUPCAKES

cupcakes: \$15.99/six

round cakes: 6"/\$35 | 9"/\$55 | 12"/\$75

sheet cakes: 1/4 sheet | \$60

1/2 sheet | \$90

full sheet | \$145

All cakes and cupcakes require a minimum of 72 hours notice.

Gluten free options are available.

Available flavors:

Triple Chocolate

Cookies & Cream

Lite 'n Lemony

Coconut Rum

Fat Elvis

Chocolate Peanut Butter Cup

Strawberry & Cream

S'mores

Mocha Latte

Black Forest Cake

CHEESECAKE

9" round | \$75

FRESHLY-BAKED COOKIES

small | 12 cookies | \$9

large | 30 cookies | \$25

chocolate chip, peanut butter, oatmeal cranberry and everything cookies.

SENSATIONAL SWEETS TRAY

small | serves 10 people | \$35

medium | serves 15 people | \$45

large | serves 20 people | \$55

An assortment of fudge brownies; chocolate chip, peanut butter, oatmeal-cranberry, and everything cookies; and raspberry, blueberry, strawberry, and lemon butter bars.

BEVERAGES

WINE | BEER | ALCOHOL |

NON-ALCOHOLIC BEVERAGES

For on-premise events at Frog Alley Brewing, there are a number of Bar Packages available, including **Mimosa Bar, Champagne Toast, Tasting and Tour, Growler and Fill, and Beer Flights.** Please request a copy of 2022 Private Events MADEFA for details.

For off-premise events, we partner with Decrescente Distributing to offer a selection of locally- and nationally-brewed beers, and domestic and imported wines and champagnes. A proposal will be created for you based on your preferences.

COFFEE AND TEA

serves approximately 25 people | \$40

CHRIS' COFFEE

Bountiful Blend (house)

Columbian decaf (house decaf)

Hazelnut

Hazelnut decaf

Peru French Roast

Vanilla

Maple Walnut

STEEP ORGANIC TEAS (by Bigelow)

Sweet Cinnamon

Chamomile Citrus

Chai

English Breakfast

Pure Green

Mint

Earl Grey

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