

# 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.

### FOCACCIA 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.

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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**

### BEEF 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 with 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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