



CATERING MENU

130 West Main Street, Babylon, NY 11702
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 thepostofficecafe.com

Contact Catering Manager
 danielle@lessings.com



COCKTAIL PARTY

3 Hour Party - 30 Person Minimum

- choose five -

Hot and Cold Passed Hors D'oeuvres

- Tomato Basil Bruschetta
- Asparagus Wrapped in Prosciutto
- Chilled Shrimp & Tomato
- Roasted Garlic & Cilantro Hummus
- Fresh Vegetable Platter
- Stuffed Red Potatoes
- Loaded Potato Fries
- Spinach and Artichoke Dip
- Vegetable Spring Rolls
- Buffalo Wings
- Chicken Quesadilla
- Buffalo Chicken Empanadas
- Chicken Satay
- Mini Grilled Cheeses
- Meatballs, with Sweet Chili Glaze or Swedish
- Medallions of Beef
- Sliders
- Corned Beef Reubens
- Baked Clams
- Mini Crab Cakes with Rémooulade
- Popcorn Shrimp
- Bacon Wrapped Scallops
- Potato Croquettes
- Seared Tuna Carpaccio (\$5 pp add'l)

Inquire about our Chef's Seasonal Selections

Unlimited Soda, Coffee, Tea, House Wine & Draught Beer

Monday-Friday \$34.95 pp
Saturday-Sunday \$36.95 pp

(Prices are subject to a 20% gratuity & NYS sales tax)

SHOWER PACKAGE

3 Hour Party - 35 Person Minimum
 Offered at 11am, 12pm and 1pm

Includes Assorted Fresh Baked Goods

Homemade Quiche or Frittata

- choose one -

Lorraine, Broccoli & Cheddar, Crab & Cheese

Salad / Pasta Station

- choose two -

Tossed Green Salad • Caesar Salad
 Spinach Salad • Mixed Baby Greens • Chopped Salad
 Tortellini & Pesto • Pasta Primavera
 Antipasto Pasta Salad • Pasta & Broccoli Garlic & Oil
 Pasta w/ Sundried Tomatoes & Artichoke Hearts tossed in
 Garlic and Oil

Tea Sandwiches & Wraps

- choose three -

Egg Salad • Tuna Salad • Chicken Salad • Crab Salad
 BLT • Turkey Club • Roast Beef Club
 Pesto Chicken Wrap
 Balsamic Seasonal Grilled Vegetables Wrap with Fresh Mozzarella
 Roast Turkey Wrap with Fresh Mozzarella, Roasted Tomatoes & Arugula

- Hot Breakfast Selections Available Upon Request -

Dessert

Cheesecake, Fruit Platter or Occasion Cake

With Soda, Coffee and Tea **\$26.95 pp**
 With Champagne Punch **\$29.95 pp**
 With Mimosas & Bloody Mary **\$30.95 pp**
 With House Wine & Draught Beer **\$34.95 pp**

(Prices are subject to a 20% gratuity & NYS sales tax)

BUFFET SERVICE

3 Hour Party - 35 Person Minimum

- Served with Fresh Rolls and Butter -

Cold Salads and Platters

- choose two -

New Potato Salad, Scallion
International Cheese Display
Fresh Fruit Display
Tomato and Fresh Mozzarella
Fresh Garden Vegetable Platter
Tortellini & Pesto

Pasta Salad, Vinaigrette Dressing & Garden Vegetables

Tossed Green Salad, House Dressing

Spinach Salad, Mushrooms, Hot Bacon Dressing

Caesar Salad, Homemade Croutons, Parmesan

Chopped Salad, Tropical Vinaigrette (\$2 pp add'l)

Tuna Carpaccio, Seared & Chilled, Soy, Ginger,

Wasabi (\$5 pp add'l)

Hot Chafing Dishes

- choose three -

Chicken Any Style

Francaise • Dijonnaise • Marsala • Teriyaki • Jambalaya

Stuffed Chicken Breast, Rice & Vegetables

Cordon Bleu • Broccoli & Cheddar • Valdestrano

Meatballs, with Sweet Chili Glaze or Swedish

Sausage & Peppers

Hanger, Sirloin or Skirt Steak

Broiled Tilapia, Spinach, Tomatoes, Lemon Wine Sauce

Crab Stuffed Flounder, Scampi Sauce

Broiled Salmon, Ginger Glaze

Penne Any Style

À la Vodka • Bolognese • Primavera • Alfredo • Carbonara

Stuffed Shells • Eggplant Rollatini

Dessert

- choose one -

Hot Homemade Apple Crisp, Cheesecake or Occasion Cake

Unlimited Soda, Coffee and Tea

Monday-Friday **\$29.95** pp

Saturday-Sunday **\$32.95** pp

Children under 10 half price / under 3, no charge

1 Hour Passed Hors D'oeuvres - Additional \$5 per person

(Prices are subject to a 20% gratuity & NYS sales tax)

PLATED SERVICE

3 Hour Party - 25 Person Minimum

- Served with Fresh Rolls and Butter -

Salad

- choose one -

Garden Salad • Caesar Salad

Chopped Salad (\$2 pp add'l)

Entrees

- choose three -

Pasta Any Style

À la Vodka • Bolognese • Primavera • Alfredo • Carbonara

Eggplant Parmesan

Chicken Roma

Plum Tomatoes, Garlic, Marsala Wine Sauce,
Fresh Mozzarella, over Linguini

Stuffed Chicken Breast, *Rice & Vegetables*

Cordon Bleu • Broccoli & Cheddar • Valdestrano

Coconut Shrimp

Grilled Pineapple, Orange-Sesame Dipping Sauce

Stuffed Filet of Flounder

with Crab Meat Stuffing, Garlic Butter Sauce

Pan Roasted Salmon

Sesame Ginger Glaze, Rice Pilaf

Sliced Hanger Steak

with Roasted Garlic Butter, Onions & Mushrooms

Marinated Skirt Steak

Crispy Onions, Mashed Potatoes, Sautéed Spinach

- Vegetarian Options Available Upon Request -

Dessert

- choose one -

Hot Homemade Apple Crisp, Cheesecake or Occasion Cake

Unlimited Soda, Coffee and Tea

Monday-Friday **\$29.95** pp

Saturday-Sunday **\$32.95** pp

Children under 10 half price / under 3, no charge

1 Hour Passed Hors D'oeuvres - Additional \$5 per person

(Prices are subject to a 20% gratuity & NYS sales tax)

PLATINUM PLATED SERVICE

3 Hour Party - 25 Person Minimum

- Served with Fresh Rolls and Butter -

Salad

- choose one -

Garden Salad • Caesar Salad

Shredded Iceberg • Chopped Salad

Pasta

- choose one -

Penne Any Style

À la Vodka • Bolognese • Primavera • Alfredo • Carbonara

Entrees

- choose three -

Chicken Breast

Francaise • Marsala • Dijonnaise • Stuffed

Roasted Pork Loin

with Honey Roasted Shallots or Caramelized Apple Sauce

Sesame Crusted Tuna Steak

Seaweed Salad, Ginger, Wasabi Cream, Rice Pilaf

Grilled Mahi Mahi

Pineapple Salsa, Crispy Plantains

Pan Roasted Salmon

Sesame Ginger Glaze, Rice Pilaf

Prosciutto Wrapped Shrimp

Wild Mushroom Risotto

Sliced Sirloin

with Sherry Mushroom Demi Glace

Grilled NY Strip Steak

Shallots, Lessing's Merlot Sauce or Roasted Garlic Butter

Marinated Skirt Steak

Crispy Onions, Mashed Potatoes, Sautéed Spinach

Gorgonzola Crusted Filet Mignon (\$8 pp add'l)

Tuscan Potatoes and Asparagus

Dessert

- choose one -

Hot Homemade Apple Crisp • Cheesecake
Banana Chocolate Empanada • Occasion Cake

Unlimited Soda, Coffee and Tea

\$37.95 pp

Children under 10 half price / under 3, no charge

1 Hour Passed Hors D'oeuvres - Additional \$5 per person

(Prices are subject to a 20% gratuity & NYS sales tax)

BAR PACKAGES

House Wine & Draught Beer

+\$10 pp

Pinot Grigio, Chardonnay,
White Zinfandel, Merlot & Cabernet
Four Domestic Draughts

Open Bar House Liquor

+\$16 pp

House Wine, Draught Beer, Finlandia, Stoli Flavors, Tanqueray,
el Jimador, Dewar's, Bacardi, Jack Daniels, & Seagram's 7

Open Bar Premium Liquor

+\$22 pp

House Wine, Draught Beer, House Liquor,
Grey Goose, Ketel One, Absolut, José Cuervo,
Jameson, Bailey's, Southern Comfort,
Captain Morgan's & Malibu

Bottled Beer

+\$2 pp

Choose any four from our
Domestic and Imported Selections

ADDITIONAL OPTIONS

Corporate Lunch Available

Monday - Friday

Three Courses
Including Unlimited Soda, Coffee and Tea

Starting at \$19.95 pp

Off Premise Catering Available