

HOT BUFFET PACKAGE *or* BY THE TRAY

~ HOT BUFFET PACKAGE ~

Choose 3 or More Entrees and 1 or 2 Salads, Depending on your Guest Count!
Bakery Dinner Rolls, All Necessary Paper Goods, Buffet Cloths, Serving Utensils & Racks & Sterno
\$15.95 Per Person ~ Min. 20 People (Add \$1 Per Person to Include Any of Our Seafood or Veal Dishes)

~ BY THE TRAY ~

Half Tray / Full Tray

CHICKEN

Chicken Balsamico

Grilled chicken cutlets, asparagus, portobello mushrooms, roasted peppers and mozzarella cheese, finished with a balsamic glaze
\$59 / \$109

Chicken Cordon Bleu

Lightly breaded chicken cutlets topped with ham and Swiss, finished with a Madeira wine sauce and a hint of cream
\$59 / \$109

Chicken Fingers

Served with honey mustard & BBQ Sauce
\$55 / \$99

Chicken Francaise

Egg battered chicken cutlets with a white wine lemon sauce
\$55 / \$99

Chicken Hawaiian

Battered chicken strips, mandarin oranges, maraschino cherries, pineapples and veggies in a tangy sweet and sour sauce
\$59 / \$109

Chicken Marsala

Sautéed chicken cutlets with mushrooms in a Marsala wine sauce
\$55 / \$99

Chicken Madeira

Sautéed chicken cutlets, grilled asparagus and Swiss cheese in a Madeira wine sauce
\$59 / \$109

Chicken Parmesan

Lightly breaded chicken cutlets, tomato sauce, Romano cheese and melted mozzarella
\$59 / \$109

Chicken Rollatini

Lightly breaded chicken cutlets stuffed with prosciutto, sundried tomatoes, mozzarella and pesto finished with a Madeira cream sauce
\$59 / \$109

Chicken Scarpariella

Sautéed chicken cutlets, sausage, bell peppers and pepperoncinis in a garlic-lemon sauce, finished with a balsamic glaze
\$59 / \$109

Chicken Seaqua

Egg battered chicken cutlets, artichoke hearts and sautéed mushrooms in a white wine lemon sauce
\$59 / \$109

Chicken Sorrentino

Sautéed chicken cutlets with prosciutto, eggplant, mozzarella, tomatoes and basil in a sherry wine pink sauce
\$59 / \$109

Chicken Wings

Traditional, Texas Chipotle, Buffalo or Teriyaki Served with bleu cheese and celery on the side
\$59 / \$119

Rotisserie Chicken

Seasoned and roasted with fresh herbs
30 Pieces ~ \$45 / 60 Pieces ~ \$89

Southern Fried Chicken

24 Pieces ~ \$55 / 48 Pieces ~ \$99

Turkey Roll-Ups

Sliced roasted turkey breast rolled with an herbed stuffing topped with a light turkey gravy
\$55 / \$99

SEAQUA DELI & CATERING ~ 516.799.5600

4250 Jerusalem Avenue, Massapequa ~ Seaquadelicom ~ Info@seaquadelicom

BEEF

Beef Brisket

Tender braised brisket of beef in a barbeque style brown sauce
\$55 / \$99

Beef Burgundy

Thinly sliced sirloin steak with mushrooms and onions in a rich Burgundy wine sauce
\$69 / \$129

Beef Stroganoff

Thinly sliced sirloin steak with mushrooms and onions in a brown sauce blended with sour cream
\$69 / \$129

Corned Beef

Tender, slow cooked corned beef, boiled cabbage and Potatoes
\$79 / \$149

Italian Meatballs

Classic meatballs in a tomato basil sauce with fresh Romano cheese
\$55 / \$99

Pepper Steak

Thinly sliced sirloin steak, colorful peppers and onions in a flavorful brown sauce
\$59 / \$109

Steak Teriyaki

Thinly sliced marinated sirloin steak, broccoli florets and julienne carrots with in a teriyaki sauce
\$69 / \$129

Swedish Meatballs

Made with a touch of nutmeg and served in a rich brown sauce blended with sour cream
\$55 / \$99

PORK

Applewood Smoked Ham

Baked with a brown sugar-honey glaze
\$59 / \$109

BBQ Spare Ribs

St. Louis style "fall off the bone ribs"
\$69 / \$129

Kielbasa and Sauerkraut

Grilled kielbasa layered over sauerkraut
\$55 / \$99

Pulled Pork

Dry rubbed slow cooked barbeque pork pulled
\$55 / \$99

Sausage & Peppers

Italian sausage, sautéed onions and peppers in a tomato-basil sauce
\$55 / \$99

Sausage, Peppers & Potatoes

Italian Sausage, sautéed onions, peppers and potatoes in a light garlic and oil sauce
\$55 / \$99

Stuffed Roasted Pork Loin

Boneless sliced pork loin with a savory apple-walnut stuffing, finished with a Madeira sauce
\$59 / \$109

VEAL

Veal Francaise

Egg battered sautéed veal cutlets with a white wine lemon sauce
\$69 / \$129

Veal Marsala

Sautéed veal cutlets with mushrooms in a Marsala wine sauce
\$69 / \$129

Veal Parmesan

Lightly breaded and fried veal cutlets, tomato sauce and melted mozzarella cheese
\$69 / \$129

SEAFOOD

Salmon Teriyaki

Roasted salmon filet drizzled with a sesame-
ginger teriyaki glaze, julienne carrots and sliced
scallions

\$69 / \$129

Shrimp Marinara

Sautéed shrimp in a marinara sauce

\$69 / \$129

Shrimp Fra Diavolo

Sautéed shrimp in a spicy marinara sauce

\$69 / \$129

Seafood Newburgh

Shrimp, sea scallops and crabmeat in a
sherry wine pink sauce

\$79 / \$149

Jumbo Shrimp Oreganata

Jumbo shrimp topped with seasoned
bread crumbs and broiled to perfection

\$75 / \$139

Stuffed Flounder

Flounder filet stuffed with your choice of
lump crabmeat or spinach & feta cheese

\$65 / \$119

Shrimp Scampi

Sautéed shrimp in a garlic butter sherry wine
sauce with linguini or rice

\$69 / \$129

Stuffed Shrimp

Jumbo shrimp stuffed with crabmeat

\$79 / \$139

PASTA & MORE

Baked Ziti

Ziti, ricotta and Romano cheese, tomato sauce and
melted mozzarella cheese

\$49 / \$89

Baked Stuffed Shells Parmesan

Jumbo stuffed shells topped with a tomato
basil sauce and melted mozzarella cheese

\$49 / \$89

Eggplant Parmesan

Lightly breaded and fried eggplant, ricotta
cheese, tomato sauce and melted mozzarella

\$50 / \$89

Eggplant Rollatini

Lightly breaded and fried eggplant stuffed and
rolled with seasoned ricotta and mozzarella
cheese topped with tomato sauce

\$55 / \$99

Mac n' Cheese

Elbow macaroni with a creamy cheese sauce

\$35 / \$59

Meat Lasagna

Layers of lasagna noodles, ricotta and
mozzarella cheese, ground beef, tomato sauce

\$55 / \$99

Penne A La Vodka

Penne pasta in a rich vodka sauce

\$55 / \$99

Penne & Broccoli

Penne pasta with sautéed broccoli, garlic, oil
and parmesan cheese

\$55 / \$99

Penne Carbonara

Penne pasta, prosciutto, bacon and onions in a
parmesan cream sauce

\$55 / \$99

Penne, Grilled Chicken & Pesto

Penne pasta and grilled marinated chicken in a
creamy pesto sauce

\$55 / \$99

Penne Primavera

Penne pasta, sautéed vegetables with a
tomato basil, garlic & oil or cream basil sauce

\$55 / \$99

Tortellini Alfredo

Cheese tortellini in a parmesan cream sauce

\$55 / \$99

Vegetable Lasagna

Layers of lasagna noodles, veggies, ricotta and
mozzarella cheese and tomato sauce

\$55 / \$99

SIDES

Rice Pilaf

\$35 / \$59

Wok Fried Rice

\$35 / \$59

Oven Roasted Potatoes

\$35 / \$59

Mashed Potatoes

\$35 / \$59

Scalloped Potatoes

\$39 / \$69

Broccoli Au Gratin

\$39 / \$69

Green Beans Almondine

\$39 / \$69

Vegetable Medley

\$39 / \$69

Brussel Sprouts with Bacon

\$49 / \$89

BE A GUEST AT YOUR OWN PARTY

Our Staff of Professional
Bartenders, Waiters & Chefs
Are Available at Your Request.
They are \$30.00 an hour plus tip!



Simply Ask
And We Will Be Happy To
Make the Arrangements for You!

COCKTAIL HOUR PACKAGE

Menu

Veggie & Dip Basket
Cheese & Cracker Basket
Choice of Six Hot Hors d'oeuvres
See Hors d'oeuvre Menu

Includes

Cocktail Napkins ~ Toothpicks
Serving Trays

Add the Cocktail Hour Package
to the Hot Buffet Package ~ \$11.95 pp.
\$12.95 pp ~ *if not added to the package*

**There is a small up charge for the
more expensive hors d'oeuvres**

PASTA STATION

Pasta Dishes Made to Order
By One Of Our Amazing Chefs!

Choose Your Pastas

Penne / Linguini / Rigatoni / Bowtie
/Tortellini

Choose Your Sauces

Vodka / Marinara / Fra Diavolo
Alfredo / Pesto Cream / Carbonara
White Clam / Red Clam / Garlic & Oil

Includes

Buffet Table, Tablecloth, Skirting
Butane Tabletop Burners / Chaffing Dishes

*Add the Pasta Station
to the Hot Buffet Package ~ \$5.95 pp.
\$9.95 pp. ~ if not added to the package*

Plus Chef ~ \$100 for 2 hours

**The number of pasta and sauce choices
depends on the number of guests you have*