

Handmade Mini Cheeseburgers on Fresh Baked Buns
Hot Dogs on Buns
Varieties of Chops, Your Choice of:
Pork Chops ~ Plain or Cajun Style
#1 Nature Veal Chops
Rib or Loin Lamb Chops
Butterflied Marinated Leg of Lamb
Chicken Kabobs • Steak Kabobs • Lamb Kabobs
Seafood Steaks Marinated, Your Choice of:
Tuna or Salmon

A Full Line of Italian Specialties

MISCELLANEOUS DISHES

All Homemade
Broccoli Rabe with Sausage Aioli
Wild Rice Medley with Raisins
Grilled Portobellos
Vegetable Platter
Grilled Eggplant Caprese

FRUITS & CHEESES

Fresh Melon Salads
Fresh Fruit Baskets
Cheese Cubes
Brie with Grape Trays
Sliced Cold Watermelons

DESSERTS

Magnificent Crumb Cake
(Vanilla or Chocolate)
Assorted Mini Pastries
Sheetcakes

Coffee Urn Available Upon Request
65 Cup Capacity

Prices subject to change without notice



Babylon Village Meat Market

DELI & CATERERS

85 Deer Park Avenue
Babylon Village, New York 11702

Tel: 631-669-0612

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www.babylonvillagemeatmarket.com



Appetizers

Shrimp Cocktail Platter w/Homemade Cocktail Sauce	14".....	\$79.00
	18".....	\$169.00
Tomato, Basil & Homemade Mozzarella Platter w/pesto knots	14".....	\$59.00
	18".....	\$109.00
Cold antipasto w/imported provolone, red roasted peppers, sopressata, sundried tomatoes, Sicilian & Gaeta olives, pepperoni, etc.	14".....	\$69.00
	18".....	\$125.00
Babylon hot wings w/celery & bleu cheese dressing	1/2 tray.....	\$45.00
	full tray	\$85.00
Bbq style ribs w/our own special sauce.....	1/2 tray.....	\$59.00
	full tray.....	\$119.00
Fresh vegetable platter w/homemade spinach dip and bread	14".....	\$59.00
	18".....	\$89.00
Imported brie and grapes platter	1/2 wheel 14".....	\$59.00
	full wheel 18".....	\$89.00
Assorted gourmet cheese cubes and grapes w/aged cheddar,	14".....	\$69.00
aged gouda and piave	18".....	\$119.00
Fruit and melon tray - pineapple, honey dew, cantaloupe, grapes, strawberries, etc.	14".....	\$59.00
	18".....	\$99.00
Homemade Jumbo Coconut Shrimp		\$3. ⁰⁰ each
with raspberry horseradish sauce		
Homemade Coconut Chicken with raspberry horseradish sauce.....		\$2. ⁵⁰ each
Baked Clams Oreganata.....		24 for \$36. ⁰⁰
Baked Clams Casino with bacon, celery & onions.....		24 for \$36. ⁰⁰
Mini Maryland Style Crab Cakes		\$2. ⁰⁰ each
served with red pepper dip		
Marinated Sea Scallops in Bacon on Skewers.....		20 for \$64. ⁰⁰
Bread Boule with spinach and chestnut dip		\$89. ⁰⁰
with assorted bread cubes		
Dragon Stix - Marinated Steak Skewers grilled to perfection		\$3. ⁵⁰ each
Sliced Filet Mignon with Horseradish Sauce		Market
served on herb toast		
Stuffed Button Style Mushrooms	1/2 tray	\$39. ⁰⁰
Homemade Pigs in the Blanket.....		\$1. ⁰⁰ ¢ each
		minimum 50 pieces
Grilled Eggplant Caprese Style with mozzarella and roasted peppers....	14"	\$59.00
	18"	\$89.00

Grill Parties & Catering

APPETIZERS

Marinated Flank Skewers	Baby Lolly Lamb Chops
Shrimp Skewers ~ Marinated	Sweet\Hot Sausage on Semolina
Bruchetta on Focaccia Toast	BBQ Style Ribs in Catering Trays (not grilled)
Babylon Hot Wings in Catering Trays (not grilled)	Homemade Salsa and Chips
Steamed Little Neck Clams with butter	Kielbasi, Bratwurst or Knockwurst
Swedish Meatballs with Jubilee Gravy (not grilled)	Tomato, Basil & Mozzarella Platter
Cold Antipasto Platter	Steak Tidbits or Chicken Kebabs
Steamed Alaskan King Crab Legs	Shrimp Cerviche
Sliced Tomatoes and Vedralia Onions with Peter Lugar Sauce	

SALADS

All Homemade
Red Potato & Egg ~ Penn Dutch Style
HomemadeColeslaw - With or without mayo
Macaroni Salad
3 Bean Salad
Tomatoes with Red Onions
Mozzarella Balls with Sundried Tomatoes
Shrimp Salad to die for
Asparagus Salad
Corn & Black Bean Salad
French String Beans w/almonds

PASTA SALADS

All Homemade
Tomato, Basil & Mozzarella Pasta Salad
Pasta with Arugula and Sundried Tomatoes
Pasta with Pesto & Peas

ENTREES

Western Style Prime Steak
Prime Aged Steaks ~ Peter Lugar Style
Porterhouse • T-bone • Shells • Rib-eye ~ Bone In or Out
Boneless Sirloin for slicing on a butcher block
Filet Mignon Wrapped in Bacon with Grub Rub Spices
Whole Steamed Lobsters 1 - 1¼ lb. each
BBQ Style Chicken Parts
Marinated Boneless & Skinless Chicken Breasts with:
A) Balsamic Vinegarette w/mozzarella and roasted peppers
B) Teriyaki Ginger with Scallions
C) Red Hot Cajun Style
D) Pesto & Olive Oil

All Salads Homemade on Premises

PASTA SALADS

- Pasta Arugula - w/sundried tomatoes and arugula
- Pasta TBM - w/tomato, basil & mozzarella
- Orzo w/pignoli nuts, sundried tomatoes and arugula
- Pasta Primavera w/fresh veggies

EVERYBODY LOVES

- Red Potato and Egg Salad
- Fresh 4 Bean Salad
- Macaroni Salad
- No Mayo Cole Slaw (light and sweet) or traditional with mayo
- Grilled Veggies
- Asparagus Salad
- Corn and Black Bean Salad
- Tomato and Red Onion Salad

WE HAVE A LARGE ASSORTMENT OF GOURMET CHEESES INCLUDING:

- Imported Auricchio Provolone, Reggiano Parmesan
- Brie
- Aged Gouda Smoked
- Well Aged Cheddar (white or yellow)
- Paranno
- Italian Piave
- and more....

Assorted Gourmet Olives, Peppers & Veggies, etc.

SPECIAL ORDERS

- Homemade Salsa, pint \$6.99
- Homemade Tomato bruschetta, pint \$6.99
- Homemade crostini toast \$5.99
- Horseradish Cheddar Spread..... ½ lb. \$5.99

PASTA AND EGGPLANT

All mozzarella used is made on premises
(½ trays available) (full tray)

- Fileto Di Pomodori - Rigatoni pasta w/fresh eggplant and mozzarella w/chunky basil sauce\$89.00
- Penné a la vodka w/our own homemade sauce \$99.00
- Stuffed jumbo shells, freshly stuffed w/3 cheeses \$109.00
- 3 Cheese Lasagna, only the best cheese, or w/meat or vegetable \$109.00
- Baked Ziti \$109.00
- Pasta and broccoli w/chicken cubes \$109.00
- Eggplant Parmagiana (we have the secret)..... \$89.00
- Eggplant Rollatine w/mozzarella, ricotta and sauce \$129.00
- Homemade Baked Macaroni and Cheese \$79.00

POULTRY

We use All Natural Poultry

(½ trays available) (full tray)

- Marigold Chicken w/grilled chicken breast, red roasted peppers & fresh mozzarella \$119.00
- Chicken Sorrento w/eggplant, prosciutto, mozzarella, basil & touch of sauce \$139.00
- Chicken cutlet parmagiana w/fresh mozzarella \$139.00
- Chicken Français w/lemon caper sauce..... \$139.00
- Chicken Marsala w/mushrooms and wine \$139.00
- Roasted chicken from the spit w/lemon pepper (50 pieces) \$99.00
- All natural turkey breast platter w/cranberry sauce (5-6 lbs.)..... \$129.00
- Chicken Rollatini w/asparagus & muenster served w/white wine sauce \$139.00

USDA PRIME BEEF

- London Broil Platter grilled and served w/horseradish sauce, 14" \$69.00
- 18" \$139.00
- Prime Roast Beef Platter w/horseradish sauce..... 18" \$139.00
- Filet Mignon Platter, 5 lb. net..... 18"Market

#1 VEAL AND PORK

(½ trays available) (full tray)

- Pork Paranno - Pork filet w/baby spinach & paranno cheese topped w/wine sauce..... \$139.00
- Veal Sorrento w/eggplant, prosciutto, basil, fresh mozzarella and touch of sauce \$179.00
- Veal Marsala w/mushrooms and wine \$179.00
- Veal Français w/lemon caper sauce \$179.00
- Veal Parmagiana, w/fresh mozzarella..... \$159.00
- Party Ham Platter, 6-7 lb. , boneless and sliced, sweet, old fashioned ham \$99.00
- Homemade sausage, peppers and onions..... \$89.00

