

NICOLE'S RESTAURANT EXPRESS PICK-UP MENU

Available 12:00pm - 5:00pm | Wednesday - Monday
Call or email at least 72 hours in advance to guarantee item availability

HORS D'OEUVRES

Priced per dozen | minimum three dozen

SCAMPI NICOLE	52.
<i>Fontina cheese, prosciutto ham</i>	
CLAMS CASINO	28.
HOMEMADE MINI MEATBALLS	16.
BACON-WRAPPED MEATBALLS	24.
THREE CHEESE STUFFED MUSHROOMS	16.
SAUSAGE STUFFED MUSHROOMS	22.
HAZELNUT CHICKEN BITES	26.
<i>Frangelico-orange cream sauce</i>	
CHICKEN PARMESAN BITES	24.

TRAYS AND PLATTERS

FRESH FRUIT PLATTER	Small 45. Large 95.
<i>Seasonal fruits and berries, lemon-yogurt dipping sauce</i>	
<i>Serves: Small 10-12 Large 30-40</i>	
ARTISAN CHEESE BOARD	Small 75. Medium 135. Large 240.
<i>Premium aged & imported cheeses, displayed with fruit garnish, crackers.</i>	
<i>Serves: Small 12-15 Medium 18-30 Large 45-60</i>	
TOMATO & MOZZARELLA PLATTER	Small 55. Large 155.
<i>Sliced Roma tomatoes, fresh mozzarella, prosciutto ham, fresh basil, cracked black pepper, olive oil</i>	
<i>Serves: Small 10-12 Large 35-50</i>	
FRESH VEGETABLE CRUDITE PLATTER	Small 50. Large 145.
<i>Crunchy garden vegetables</i>	
<i>Choice of: hummus, creamy spinach dip, roasted red pepper dip</i>	
<i>Serves: Small 10-12 Large 50-75</i>	
SHRIMP COCKTAIL	Small 120. Medium 200. Large 395.
<i>Lemons, spicy cocktail sauce U 12-15 shrimp</i>	
<i>Quantity: Small 40 pieces Medium 75 pieces Large 150 pieces</i>	

BREADS AND SPREADS

ITALIAN BREAD	Loaf 6.
HERBED BUTTER	4oz 5. Pint 18.
BASIL OIL	4oz 6. Pint 20.
OLIVE TAPENADE	4oz 6. Pint 20.
GF CAULIFLOWER CRISPS	Each 6.

DIPS

PESTO DIP	Pint 12. Quart 24.
HUMMUS	Pint 12. Quart 24.
CREAMY SPINACH DIP	Pint 12. Quart 24.
BRUSCHETTA DIP	Pint 14. Quart 28.

FRESH GREEN SALADS

*Small serves 10-15 | Large serves 25-40
All dressings on side - extra dressing 9. per pt*

NICOLE'S CLASSIC GARDEN SALAD	Small 30. Large 65.
<i>Mixed greens, garden vegetables, balsamic vinaigrette</i>	
CLASSIC CAESAR SALAD	Small 30. Large 65.
<i>Romaine lettuce, garlic toasted croutons, Romano cheese, caesar dressing</i>	
ANTIPASTO SALAD	Small 45. Large 97.
<i>Romaine lettuce, chopped Italian meats, provolone, olives, artichokes, roasted red peppers, tomatoes, cucumbers, onions, Italian vinaigrette</i>	
BEET & PISTACHIO SALAD	Small 45. Large 97.
<i>Field greens, roasted beets, toasted pistachios, goat cheese, pickled onions, lemon-oregano vinaigrette</i>	

POTATO AND PASTA SALADS

Small serves 12-20 | Large serves 30-45

ITALIAN POTATO SALAD	Small 45. Large 97.
<i>Red skinned potatoes, spinach, roasted red peppers, red onions, olive oil, vinegar, herbs</i>	
CLASSIC POTATO SALAD	Small 45. Large 97.
<i>Potatoes, mayonnaise, egg, bell peppers</i>	
PESTO PASTA SALAD	Small 35. Large 75.
<i>Pesto, sun-dried tomato, broccoli, provolone, Romano cheese</i>	
ANTIPASTO PASTA SALAD	Small 45. Large 97.
<i>Diced Italian meats, provolone, olives, artichokes, roasted red peppers, tomatoes, cucumbers, onions, Italian vinaigrette, pasta</i>	

POTATOES & RICE SIDES

Half pan serves 10-15 | Full pan serves 20-30

ROASTED GARLIC MASHED POTATOES	Half 45. Full 90.
ROASTED RED POTATOES	Half 40. Full 80.
<i>Rosemary, garlic, parsley, parmesan</i>	
WHIPPED SWEET POTATOES	Half 45. Full 90.
<i>Cinnamon, maple</i>	
LEMON-BASIL RISOTTO	Half 45. Full 90.

VEGETABLE SIDES

Half pan serves 8-10 | Full Pan Serves 20-30

ROASTED BRUSSELS SPROUTS	Half 55. Full 110.
<i>Oil, salt, pepper</i>	
SAUTÉED VEGETABLES	Half 50. Full 100.
<i>Seasoned with butter & herbs</i>	
SAUTÉED BROCCOLI RABE	Half 50. Full 100.
<i>Garlic, lemon, olive oil, Romano cheese</i>	
SPAGHETTI SQUASH	Half 60. Full 120.
<i>Marinara or sautéed with butter</i>	

518-436-4952 | restaurant@nicolescatering.com
Pick up only at 556 Delaware Ave, Albany NY 12209

PASTAS

Half pan serves 8-12 | Full pan serves 20-30
Add chicken half 15 | full 30

PENNE MARINARA	Half 40. Full 80.
PENNE ALLA VODKA <i>Tomato cream sauce</i>	Half 50. Full 100.
PENNE & MEATBALLS <i>Half 24 mini meatballs</i> <i>Full 48 mini meatballs</i>	Half 65. Full 130.
CREAMY BOURSIN AND MUSHROOM PASTA <i>Penne, spinach, sun-dried tomatoes, Parmesan</i>	Half 60. Full 120.
PENNE & BROCCOLI ALFREDO	Half 55. Full 110.
GLUTEN FREE SUBSTITUTION <i>Substitute any penne pasta dishes for gluten free pasta</i>	Add 25. Add 50.

VEAL & BEEF ENTRÉES

Half pan 6-6oz cutlets | Full pan 14-6oz cutlets

VEAL PARMESAN <i>Tomato sauce, Romano cheese, mozzarella</i>	Half 90. Full 180.
VEAL SORRENTO <i>Layered with eggplant, marinara mozzarella</i>	Half 115. Full 230.
VEAL MILANESE <i>Pan fried, lemon butter wine sauce, grilled lemon</i>	Half 100. Full 200.

Half pan 18 - 2oz cutlets | Full 39 - 2oz cutlets

VEAL SALTIMBOCCA <i>Prosciutto ham, fontina, spinach, sage, sherry wine sauce</i>	Half 125. Full 250.
VEAL MARSALA <i>Marsala wine sauce, sautéed mushrooms</i>	Half 120. Full 240.
VEAL FRANCESE <i>Lightly battered, sautéed mushrooms, garlic, lemon butter, wine sauce</i>	Half 120. Full 240.
VEAL PICCATA <i>Sautéed mushrooms, capers, lemon-butter wine</i>	Half 120. Full 240.

WHOLE TENDERLOIN OF BEEF <i>Hoseradish sauce, Nicole's zesty zip sauce</i> <i>Serves 12-15</i>	225.
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DISPOSABLE ITEMS

SERVING UTENSILS	2.50
DISPOSABLE CHAFFER AND STERNO	15.
PAPER PRODUCTS <i>Plates Napkins Flatware</i> <i>Price per person minimum 10</i>	2.

VEGETARIAN ENTRÉES

Half pan serves 8-12 | Full pan serves 20-30

EGGPLANT PARMESAN	Half 50. Full 100.
STUFFED EGGPLANT <i>Herbed goat cheese, spinach, marinara, mozzarella</i>	Half 58. Full 116.

POULTRY ENTRÉES

Half pan (8-4oz cutlets)
Full pan (20-4 oz cutlets)

CHICKEN PARMESAN <i>Tomato sauce, Romano cheese, mozzarella</i>	Half 60. Full 120.
CHICKEN SORRENTO <i>Layered with eggplant, marinara, mozzarella</i>	Half 70. Full 140.
HAZELNUT CHICKEN <i>Hazelnut-crust chicken, Frangelico-orange cream sauce</i>	Half 75. Full 150.
CHICKEN FRANCESE <i>Lightly battered, sautéed mushrooms, garlic, lemon butter wine sauce over spinach</i>	Half 70. Full 140.
CHICKEN MARSALA <i>Sautéed mushrooms, marsala wine sauce</i>	Half 70. Full 140.
CHICKEN PICCATA <i>Sautéed mushrooms, capers, lemon-butter wine</i>	Half 70. Full 140.
CHICKEN SALTIMBOCCA <i>Prosciutto, Fontina cheese, sherry wine sauce over spinach</i>	Half 75. Full 150.
CHICKEN MILANESE <i>Pan fried, lemon butter wine sauce, grilled lemon</i>	Half 65. Full 130.
CHICKEN FINGERS <i>Ketchup or barbecue</i>	32. per dozen

SEAFOOD ENTRÉES

GRILLED SALMON <i>Citrus beurre blanc over spinach</i> <i>Half 16 - 4oz pieces Full 36 - 4oz pieces</i>	Half 130. Full 260.
SEARED SWORDFISH <i>Crispy polenta cake, spinach, tomato caper relish</i> <i>Half 16 - 4oz pieces Full 36 - 4oz pieces</i>	Half 150. Full 300.
SHRIMP SCAMPI <i>Linguine, diced tomato, scampi sauce</i> <i>Half 24 U12-15 Shrimp</i> <i>Full 48 U12-15 Shrimp</i>	Half 120. Full 240.

DESSERTS

MINI CANNOLI	24. Per Dozen
LARGE CANNOLI	6.50 Each
FRENCH SILK PIE	65.
KEY LIME PIE	52.
FLOURLESS CHOCOLATE TORTE	60.

*For individual entrées, call the restaurant during
service hours to order from our dinner menu!*

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