

McGreivey's Catering

In-House & Off-Premise Operation

518-238-2020 | www.mcgreiveys.com

Breakfast Buffet... \$12 per person

Fresh fruit, assorted pastry, scrambled eggs, bacon, sausage, home fries, and English muffins. Includes coffee, tea and orange juice.

+Add Mimosa/Bloody Mary Bar for \$3 per person

Brunch Buffet... \$17 per person

Fresh Fruit, tossed salad with dressings, pasta salad, tomato and buffalo mozzarella salad, coleslaw, scrambled eggs, bacon, sausage, scalloped potato, and your choice of 2 Hot Entrees (from entrée items listed on page 4) Includes pastry display, coffee, and tea.

Includes either a Carving Station or Mimosa & Bloody Mary Bar*

+Add both stations available for an extra \$3 per person

**Carving Station Options: Prime Rib or Glazed Pit Ham and Roasted Turkey*

Deli Buffet... \$14 per person

Fresh fruit, tossed salad with dressings, pasta salad, tomato and buffalo mozzarella salad, coleslaw, soup du jour, warm rolls and butter, cold cut display with turkey, ham, roast beef, assorted cheese, tomato, lettuce, onion, pickles, olives, assorted breads and condiments.

Includes cookie and brownie display with coffee and tea service

+Add Hot Entrée item for \$3 per person (from entree items listed on page 4)

Cocktail Style Appetizer Buffet... \$12 per person

Buffalo chicken wings, Italian meatballs, chicken fingers, mozzarella sticks, cheese and pepperoni crudité display with crackers and dipping sauce. Also includes buffalo mozzarella and tomato bruschetta.

+Add cookie, brownie, and pastry display for \$2 per person

Pub Sampler Plus... \$21 per person

***First Hour:** pepperoni, cheese and vegetable display, wings, Italian meatballs, fried mozzarella and chicken fingers. (Appetizer choices are suggestions; you are not limited to these choices)*

***Second Hour:** tossed salad, rolls and butter, and your choice of (2) Hot Entrées*

+Add an additional Hot Entrée for \$3 per person +Add a cold side for \$1 per person

+Add (host) cake service for \$2.50 per person (includes coffee and tea)

+Add cookie, brownie, and pastry for \$3 per person (includes coffee and tea)

Appetizers

Assorted cheese and vegetable crudités with dip and pepperoni for \$3 per person

Choice of (3) Appetizers for \$6 per person. (2) from GROUP A and (1) from GROUP B.

**Appetizers served buffet style or seated family style.*

GROUP A

Artichoke Dip

Sausage Stuffed Mushrooms

Crab Stuffed Mushrooms

Mozzarella Sticks

Chicken or Vegetarian Quesadilla

Cocktail Meatballs

Chicken Wings

Chicken Tenders

GROUP B

Scallops wrapped in Bacon

Shrimp Cocktail

Mini Crab Cakes

Calamari

McG's Chicken Tenders

Celtic Cheese Wedges

Coconut Shrimp

Dinner Buffet... \$22 per person

**** May also be served as a Luncheon Buffet before 3pm* for \$18 per person**

Fresh fruit, tossed salad with dressings, rolls and butter, pasta salad, tomato and buffalo mozzarella salad, coleslaw, seasonal vegetable medley, roasted potato, and your choice of (3) Hot Entrees (Listed on page 4. Chef recommends choosing a beef, chicken and seafood or vegetarian.) Includes cookie and brownie display with coffee and tea service.

+Add famous house Scalloped Potato for \$2 per person +Add Carved Item for \$3 per person

Tuscan Dinner Buffet... \$22 per person

Caesar-style salad, tomato and buffalo mozzarella salad, antipasto salad, marinated grilled vegetables, roasted potatoes, Italian meatballs, sausage and peppers and assorted rolls and butter. Includes choice of Eggplant Napoleon or Pasta Primavera.

Includes choice of Tuscan Chicken, Chicken Reggiano, Chicken Picatta, or Chicken Madiera.

Includes coffee and tea service with European cocktail style cookies.

~ Soda & Soft Drinks are \$2.50 per person as ordered, with unlimited refills. ~

~Linens available for \$1 per person. ~

**** Leftover Food from Buffets is Not Available "To-Go" ****

****25 person minimum for all Buffet Packages, 40 person minimum on Friday/Saturday evenings****

~ Ask Chef Art about renting out McGreivey's for the day! ~

Hours of Operation:

Monday – Thursday

11:30am - 9:00pm

Friday and Saturday

11:30am - Midnight

Dinner 5:00pm - 10:00pm

Sunday

1:00pm - 9:00pm

Dinner: 5:00pm - 9:00pm

TO GO MENU

Appetizers

One Size

<i>Hummus Platter</i>	\$35	
<i>Fresh Fruit</i>	\$35	
<i>Pepperoni, Cheese & Vegetables</i>	\$35	
<i>Bruschetta w/ Garlic Toast Points</i>	\$35	
<i>Artichoke Dip w/Pita chips</i>	\$35	
<i>McG's Hand Breaded Chicken Tenders</i>	\$1.50 ea (25pc min)	
<i>Homemade Soup (ask Chef for options)</i>	\$12 (Quart)	\$44 (Gallon)
<i>Deli Platter (w/L,T,O condiments & bread)</i>	\$120 (serves 10-15ppl)	
<i>Buffalo Wings w/ Bleu Cheese & Veggies</i>	\$40 (50pc)	\$75 (100pc)



Salads & Sides

½ Pan

Full Pan

<i>Tossed Salad</i>	\$22	\$38
<i>Tossed Salad + 2 Dressings</i>	\$29	\$50
<i>Caesar</i>	\$22	\$38
<i>Chicken Caesar</i>	\$35	\$66
<i>Pecan Chicken & Spinach Salad</i>	\$35	\$66
<i>Antipasto (pasta or lettuce)</i>	\$32	\$58
<i>Fresh Mozzarella & Tomato</i>	\$32	\$58
<i>Cole Slaw</i>	\$17	\$30
<i>Pasta Salad</i>	\$28	\$48
<i>Macaroni Salad</i>	\$28	\$48
<i>Potato Salad</i>	\$28	\$48
<i>Baked Beans</i>	\$22	\$38
<i>Sautéed Green Beans w/ Carrot & Roasted Peppers</i>	\$24	\$42
<i>Fresh Vegetable Medley</i>	\$23	\$40
<i>Mixed Grilled Vegetable</i>	\$28	\$48
<i>Steamed Broccoli & Carrots</i>	\$23	\$40
<i>Baked Macaroni & Cheese</i>	\$28	\$48
<i>Red Roasted Potato</i>	\$22	\$38
<i>Rice Pilaf</i>	\$22	\$38
<i>Idaho whipped Potato</i>	\$25	\$45
<i>Scalloped Potato</i>	\$28	\$48

<u>Hot Entrees</u>	<u>½ Pan</u>	<u>Full Pan</u>
Baked Eggplant	\$45	\$75
Baked Lasagna (Meat Lovers/Vegetarian)	\$45	\$75
Baked Ziti (Meat Lovers/Vegetarian)	\$45	\$75
Meatballs & Sauce	\$45	\$75
Rigatoni Bolognese w/ Meat Sauce	\$45	\$75
Tortellini Primavera	\$45	\$75
Chicken Reggiano	\$45	\$75
Chicken & Broccoli Alfredo over Pasta	\$45	\$75
Chicken Primavera w/Penne & Pesto Sauce	\$45	\$75
Tuscan Chicken w/ Roasted Vegetable & Feta	\$45	\$75
Chicken Madiera	\$45	\$75
Chicken Picatta w/ Lemon Caper Sauce	\$45	\$75
Grilled Lemon Thyme Chicken	\$45	\$75
Seafood Scampi with Penne	\$45	\$75
Roasted Bone In Chicken	n/a	\$75
BBQ Bone In Chicken	n/a	\$75
Southern Fried Chicken	n/a	\$75
Jambalaya (Chef's Special)	\$45	\$75
Swedish Meatballs	\$45	\$75
Braised Sirloin Tips w/ Mushrooms over Egg Noodles	\$45	\$75
Sausage, Peppers & Onions	\$45	\$75
Pulled Pork	\$45	\$75
Hibachi Steak & Noodles	\$45	\$75

½ Pan
Full Pan
Serves 8 – 10 for Dinner & 15 – 20 for Buffet *Serves 15 – 20 for Dinner & 30 – 40 for Buffet*
****Various staffing and serving options available for your off-premise event****

Dessert

Fresh Baked Cookies and Brownies \$35 for 30 people

Homemade Cakes by Mary Ann Riley

Carrot Cake \$48
Guinness Chocolate Stout Cake \$48
NY Style Cheesecake \$48