# HOT BUFFET

## HOT BUFFET PACKAGE

Choose 3 or More Entrees and 1 or 2 Salads, Depending on your Guest Count! Dinner Rolls & Butter, All Necessary Paper Goods, Buffet Cloths, Serving Utensils & Racks & Sterno \$17.95 Per Person ~ Min. 20 People \*Add \$2 Per Person to Include Any of Our Seafood or Veal Dishes

## or A LA CARTE Half Tray / Full Tray

## **CHICKEN**

## **Chicken Balsamico**

Grilled Chicken Cutlets, Asparagus, Portobello Mushrooms, Roasted Peppers and Mozzarella Cheese, Finished with A Balsamic Glaze \$69 / \$129

## **Chicken Cordon Bleu**

Lightly Breaded Chicken Cutlets Topped With Ham and Swiss, Finished With A Madeira Wine Sauce and A Hint of Cream \$69 / \$129

## **Chicken Fingers**

Served with Honey Mustard & BBQ Sauce \$59 / \$109

## **Chicken Francaise**

Egg Battered Chicken Cutlets with A White Wine Lemon Sauce \$69 / \$129

## **Chicken Hawaiian**

Battered Chicken Strips, Mandarin Oranges, Maraschino Cherries, Pineapples and Veggies In A Tangy Sweet and Sour Sauce \$69 / \$129

#### **Chicken Marsala**

Sautéed Chicken Cutlets with Mushrooms In A Marsala Wine Sauce \$69 / \$129

#### **Chicken Madeira**

Sautéed Chicken Cutlets, Grilled Asparagus And Swiss Cheese In A Madeira Wine Sauce \$69 / \$129

## **Chicken Parmesan**

Lightly Breaded Chicken Cutlets, Tomato Sauce, Romano Cheese and Melted Mozzarella \$69 / \$129

## <u>CHICKEN</u>

## **Chicken Rollatini**

Lightly Breaded Chicken Cutlets Stuffed With Prosciutto, Sundried Tomatoes, Mozzarella and Pesto Finished with A Madeira Cream Sauce \$69 / \$129

## **Chicken Scarpariella**

Sautéed Chunks of White Meat Chicken, Sausage, Bell Peppers and Pepperoncinis In A Garlic-Lemon Sauce, Finished with A Balsamic Glaze \$69 / \$129

## Chicken Seaqua

Egg Battered Chicken Cutlets, Artichoke Hearts and Sautéed Mushrooms in A White Wine Lemon Sauce \$69 / \$129

## **Chicken Sorrentino**

Sautéed Chicken Cutlets with Prosciutto, Eggplant, Mozzarella, Tomatoes and Basil in a Sherry Wine Pink Sauce \$69 / \$129

## **Chicken Wings**

Traditional, Texas Chipotle, Buffalo or Teriyaki Served with Bleu Cheese and Celery \$69 / \$129

## **Rotisserie Chicken**

Seasoned and Roasted with Fresh Herbs 30 Pieces ~ \$49 / 60 Pieces ~ \$99

## **Southern Fried Chicken**

24 Pieces ~ \$59 / 48 Pieces ~ \$109

#### **Turkey Roll-Ups**

Sliced Roasted Turkey Breast Rolled with An Herbed Stuffing Topped with A Light Turkey Gravy - \$69 / \$129

SEAQUA DELI & CATERING ~ 516.799.5600 4250 Jerusalem Avenue, Massapequa~ Seaquadeli.com ~ Info@seaquadeli.com

## BEEF

## **Beef Brisket**

Tender Slow Braised Brisket of Beef In A Barbeque Style Brown Sauce \$109/ 199

## **Beef Burgundy**

Thinly Sliced Sirloin Steak with Mushrooms And Onions in A Rich Burgundy Wine Sauce \$99 / \$169

#### **Beef Stroganoff**

Thinly Sliced Sirloin Steak with Mushrooms And Onions in A Brown Sauce Blended With Sour Cream \$99 / \$169

#### **Steak With Peppers & Onions**

Thinly Sliced Sirloin Steak with Peppers and Onions In A Flavorful Brown Sauce \$99 / \$169

## Steak Teriyaki

Thinly Sliced Marinated Sirloin Steak, Broccoli Florets and Julienne Carrots In A Teriyaki Sauce \$99 | \$169

#### **Italian Meatballs**

Classic Meatballs in A Tomato Basil Sauce with Fresh Romano Cheese \$69 / \$129

## Swedish Meatballs

Made with A Touch Of Nutmeg And Served In A Rich Brown Sauce Blended With Sour Cream \$69 / \$129

## VEAL

## **Veal Francaise**

Egg Battered Sautéed Veal Cutlets with A White Wine Lemon Sauce \$79 / \$139

## Veal Marsala

Sautéed Veal Cutlets with Mushrooms in A Marsala Wine Sauce \$79 / \$139

#### **Veal Parmesan**

Lightly Breaded and Fried Veal Cutlets, Tomato Sauce And Melted Mozzarella Cheese \$79 / \$139

## <u>PORK</u>

## Applewood Smoked Ham

Baked with A Brown Sugar-Honey Glaze \$79 / \$139

#### **BBQ Spare Ribs**

St. Louis Style "Fall Off The Bone Ribs" \$89 / \$159

## Kielbasa &Kraut

Grilled Kielbasa Layered Over Sauerkraut \$69 / \$129

#### Pulled Pork

Dry Rubbed Slow Cooked Barbeque Pork Pulled \$89 / \$159

## Sausage & Peppers

Italian Sausage, Sautéed Onions and Peppers In A Tomato-Basil Sauce \$69 / \$129

## Sausage, Peppers & Potatoes

Italian Sausage, Sautéed Onions, Peppers and Potatoes In A Light Garlic And Oil Sauce \$69 / \$129

## **Roasted Pork Loin**

Boneless Sliced Roasted Pork Loin with Garlic Au Jus \$69 / \$129

#### **Stuffed Roasted Pork Loin**

Boneless Sliced Pork Loin with A Savory Apple-Walnut Stuffing, Finished with A Madeira Sauce \$69 / \$129

## Teriyaki Glazed Roasted Pork Loin

Boneless Pork Loin with a Teriyaki Glaze and Julienne Vegetables \$69 / \$129

## **SEAFOOD**

## Salmon Teriyaki

Roasted Salmon Filet Drizzled with A Sesame-Ginger Teriyaki Glaze, Julienne Carrots and Sliced Scallions \$89 / \$169

Shrimp Marinara Sautéed Shrimp in A Marinara Sauce \$89 / \$169

Shrimp Fra Diavolo Sautéed Shrimp in A Spicy Marinara Sauce \$89 / \$169

## Seafood Newburgh

Shrimp, Sea Scallops and Crabmeat In A Sherry Wine Pink Sauce \$89 / \$169

## Jumbo Shrimp Oreganata

Jumbo Shrimp Topped with Seasoned Breadcrumbs and Broiled to Perfection \$89 / \$169

## **Stuffed Flounder**

Flounder Filet Stuffed with Your Choice Of Lump Crabmeat or Spinach & Feta Cheese \$89 / \$169

#### Shrimp Scampi

Sautéed Shrimp in A Garlic Butter Sherry Wine Sauce with Linguini Or Rice \$89 / \$169

#### **Stuffed Shrimp**

Jumbo Shrimp Stuffed with Crabmeat \$89 / \$169

## EGGPLANT

## Eggplant Parmesan

Lightly Breaded Fried Eggplant, Ricotta Cheese, Tomato Sauce Topped with Melted Mozzarella \$59 / \$109

## **Eggplant Rollatini**

Lightly Breaded Fried Eggplant Stuffed and Rolled with Seasoned Ricotta and Mozzarella Cheese Topped With Tomato Sauce \$69 / \$119

## <u>PASTA</u>

#### **Baked Ziti**

Ziti, Ricotta and Romano Cheese, Tomato Sauce Topped with Melted Mozzarella Cheese **\$59 / \$109** 

## **Baked Stuffed Shells Parmesan**

Jumbo Stuffed Shells Topped with A Tomato Basil Sauce Topped with Melted Mozzarella Cheese \$59 / \$109

Mac N' Cheese Elbow Macaroni with Our Creamy Cheese Sauce \$49 / \$79

## Meat Lasagna

Layers of Lasagna Noodles, Ricotta and Mozzarella Cheese, Ground Beef, Tomato Sauce \$69 / \$119

## Penne A La Vodka

Penne Pasta in A Rich Vodka Sauce \$69 / \$119

Penne & Broccoli Penne Pasta with Sautéed Broccoli, Garlic, Oil And Parmesan Cheese \$69 / \$119

## Penne Carbonara

Penne Pasta, Prosciutto, Bacon and Onions In A Parmesan Cream Sauce \$69 / 119

#### Penne, Grilled Chicken & Pesto

Penne Pasta and Grilled Marinated Chicken In A Creamy Pesto Sauce \$69 / \$119

## **Penne Primavera**

Penne Pasta, Sautéed Vegetables With A Tomato Basil, Garlic & Oil or Cream Basil Sauce \$69 / \$119

## **Rigatoni Bolognese**

Rigatoni Pasta with A Meat Sauce \$69 / \$119

## <u>PASTA</u>

## Rigatoni, Sausage & Broccoli Rabe

Rigatoni Pasta, Crumbled Italian Sausage & Sauteed Broccoli Rabe In A Garlic & Oil Sauce \$69 / \$119

## Tortellini Alfredo Cheese Tortellini in A Parmesan Cream Sauce \$69 / \$119

## Tortellini Carbonara

Cheese Tortellini with Sauteed Onions, Bacon And Prosciutto In A Parmesan Cream Sauce \$69 / \$119

## **SIDES**

**Rice Pilaf** \$39 / \$69

Wok Fried Rice \$39 / \$69

French Fries \$24 / \$39

**Oven Roasted Potatoes** \$49 / \$79

Mashed Potatoes \$49/\$79

Scalloped Potatoes \$59 / \$99

Broccoli Au Gratin \$59 / \$99

Green Beans Almondine \$49 / \$79

Vegetable Medley \$49/\$79

Roasted Vegetables \$59 / \$99

#### **SIDES**

Grilled Vegetables \$59 / \$99

Roasted Brussel Sprouts with Bacon \$59 / \$99

## 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 – Ask for Pricing!

Plus Chef ~ \$125 for 2 hours

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

\* Professional, Experienced Servers & Bartenders Available