

Party Trays Menu

	Half Pans	Whole Pan
Tossed Salad	\$27.49	\$52.99
Antipasto	\$37.99	\$72.99
Macaroni Salad	\$35.99	\$69.99
Potato Salad	\$35.99	\$69.99
Cole Slaw	\$35.99	\$69.99
Spicy Italian Greens	\$45.99	\$89.99
Baked Ziti	\$32.99	\$64.99
Meatballs in Marinara Sauce	\$35.99	\$69.99
Baked Lasagna	\$55.99	\$111.99
Chicken Parmigiana	\$44.99	\$89.99
Eggplant Parmigiana	\$42.99	\$58.99
Chicken Riggies	\$44.99	\$89.99
Vodka Riggies	\$37.99	\$75.99
Sausage & Peppers	\$43.99	\$88.99
Chicken Marsala	\$46.99	\$93.99
Roasted Chicken	\$41.99	\$83.99
Roast Beef	\$42.99	\$84.99
Roast Turkey	\$41.99	\$83.99
Roast Pork	\$40.99	\$81.99
Mashed Potatoes	\$31.99	\$59.99
Deli Sandwich Tray	\$72.00	\$105.00
Tomato or Garlic Pie		\$14.99

Half Pan Serves 10-15 ppl
Whole Pan Serves 25-30 ppl

Old Forge Catering Co. can help with event planning too!

We can help you plan or organize all aspects of your event, or assist you in planning your own.

We can work directly with you to streamline your budget or even just put you in touch with a preferred local florist, photographers and rental companies. We have many local resources to help you have the most successful Adirondack event.

Call or email us today for a free consultation
Oldforgecatering@gmail.com
315-369-5496

Old Forge Catering Company is a division of Aliasso, LLC and Walt's Diner



OLD FORGE CATERING CO.



P.O. Box 212
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Old Forge, NY 13420
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All of our food is fresh and homemade. We offer many services in the location of your choice with a variety of menu choices.

Private Parties

Including but not limited to conferences, receptions, family reunions, birthdays, graduations and dinner parties. You choose the venue and we will do the rest.

Weddings

Buffet or plated catering services for any size or style of wedding.

Party Trays to Go

Party Trays packed and delivered wherever and whenever you desire.

BBQ

Rent or have us bring our wood burning BBQ Smoker to your Cookouts, Picnics or Pig Roast. We can do anything from hot dogs to smoking a whole pig.

Outdoor Adventures

Make the most of the Adirondack seasons and let us cater your fireside, lakeside or mountain top meals.

Buffet Selections

Adirondack Mountain Plated Menu

Stationary or passed Hors d'oeuvre Selections
Plated Salad
Choose Two Entrees Selections
Accompanied by a vegetable selection & starch of your choice

Rocky Mountain Buffet Menu

Stationary Buffet including
Tossed Salad, Rolls and Butter,
Roast Chicken or Roast Beef,
Starch and Vegetable
\$15.95 per person

Black Bear Buffet Menu

Stationary Buffet including Tossed Salad,
Rolls and Butter, Roast Beef and Turkey,
Starch, Stuffing,
Gravy and Vegetable
\$18.95 per person

McCauley Mountain Buffet Menu

Stationary Buffet including
Tossed Salad, Rolls, and Butter, Pasta
(Ziti or Rigatoni), Meatballs, Roast Chicken,
and Utica Greens
\$17.95 per person

Blue Mountain Menu

Stationary Buffet including
Tossed Salad, Rolls and Butter, Chicken
Riggies, Sausage and Peppers,
Veal Cacciatore, Roasted Potatoes,
and Utica Greens
\$22.95 per person

Bear Mountain Menu

Stationary Buffet including Tossed Salad,
Rolls and Butter, Baked Haddock,
Stuffed Sole, Shrimp and Scallop Alfredo
over Pasta, Rice and Vegetable
Market Price per person

Bald Mountain BBQ Menu

Stationary Buffet including
Hamburger, Hot Dogs, BBQ Chicken or
Pulled Pork, Cole Slaw, Macaroni Salad,
Salt Potatoes and Corn on the Cob
\$21.95 per person

Fulton Chain Raw Bar

Stationary Buffet including
Jumbo Shrimp with Cocktail Sauce,
Clams and Oysters on a Half Shell
*Add Lobster, Crab Legs,
Steamed Clams, or Mussels
Market Price per person

**Clam Bake and or Lobster Bake
also available at Market Price**

Stationary or Passed Hors d'oeuvres

Local Cheese Board	Vegetarian Antipasto
Vegetable Crudite	Skewer
Vegetable Antipasto	Spinach and Feta
Skewers	wrapped in Filo Dough
Shrimp Cocktail	Coconut Chicken
Antipasto Platter	Beef or Chicken Satay
Scallops or Shrimp	Cocktail Franks
Wrapped in Bacon	Bruschetta

And Many More....

Carving Boards

Hand sliced for each guest,
and accompanied by gravies and sauces

Virginia Ham	Herb Crusted Pork Loin
Roast Turkey Breast	Marinated Flank Steak
Steamed Ship Brown	Rack of Lamb
Traditional Roast Beef	Tenderloin of Beef
Apple Raisin Stuffed Pork	

Servers available upon request at
an additional charge.

An 18% gratuity will be added to bill.