

# CATERING



561-498-4004

[Catering@gleneagles.cc](mailto:Catering@gleneagles.cc)

# Platter Menu

*Platters offered in two sizes*

*4 ppl | 8 ppl*

## New York Style Deli Platter

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50.00 | 100.00

Sliced Roast Beef, Turkey & Corned Beef (2 oz each)  
Seeded Rye and Multi Grain Breads, Mayonnaise,  
Mustard, Lettuce, Sliced Tomato, Sliced Onion,  
Potato Salad, Cole Slaw, Pickles

## Wrap Platter

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48.00 | 96.00

Selection of Roast Beef, Egg Salad BLT,  
Chicken Caesar, or Turkey Club  
Served with Choice of Side & Pickles

## Cold Salad Platter

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38.00 | 76.00

Tuna Salad, Egg Salad, and Chicken Salad (3 oz each)  
Assorted Breads, Lettuce, Sliced Tomato,  
Sliced Onion, Potato Salad, Cole Slaw, Pickles

## Fish Platter

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Your Choice of Fresh Fish, served with Bagels,  
Cream Cheese, Lettuce, Tomato, Onion, Capers,  
Black Olives, Cucumber

Smoked Nova Scotia Salmon	52.00   104.00
Nova & Whitefish Platter	56.00   112.00
Smoked White Fish Fillet	56.00   112.00
Tuna, Salmon, & Whitefish Salad	52.00   104.00

## Cold Poached Salmon Platter

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17.00 | 34.00

Served with Cucumber Dill Sauce

**Grilled Vegetable Platter** 13.00 | 26.00

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Marinated Grilled Market Vegetables  
Drizzled with Aged Balsamic

**Hummus & Tabbouleh Platter** (3 oz each) 13.00 | 26.00

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Crispy Market Vegetables and Marinated Olives  
Assorted Pita, Crostini & Flat Bread

**Imported & Domestic Cheese Platter** 14.00 | 28.00

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Assorted Crackers

**Vegetable Crudit  Platter** 14.00 | 28.00

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Crispy Market Vegetables  
Served with Ranch Dipping Sauce

**Caprese Salad Platter** 17.00 | 34.00

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Red & Yellow Tomato Slices  
Layered with Fresh Mozzarella and Basil  
Drizzled with Balsamic Glaze

**Shiva Platter** 98.00 | 196.00

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Assorted Bagels & Cream Cheese, Smoked Salmon,  
Herring, Sliced Tomato, Onion, Cucumber & Capers,  
Hard Boiled Eggs, Egg Salad, Tuna Salad, Fruit Platter,  
Cookies, Brownies, Rugelach

**Chopped Liver Platter** 13.25 per lb

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Assorted Crackers & Boiled Egg

**Chilled Shrimp Platter** 18.50 per dozen

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Jumbo Shrimp, Lemons & Cocktail Sauce

# *Deli & Bakery*

## **Hors d' Oeuvres**

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Breaded Chicken Drumsticks with Celery & Bleu Cheese	15.00 per dozen
Franks En Croute with Deli Mustard	9.50 per dozen
Potato Pancakes with Sour Cream & Apple Sauce	8.50 per dozen

## **Soups**

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8.50 qt | 4.50 pt

Soup Du Jour
Matzo Ball Soup (3 Balls per Qt)
Chicken Noodle Soup
Gazpacho

## **From the Deli**

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4 ppl | 8 ppl

Estimated Number of Servings is based on a 6 ounce Portion

Turkey Breast	26.00   52.00
Corned Beef	34.00   68.00
London Broil	34.00   68.00
Pastrami	34.00   68.00
Beef Tenderloin	76.00   152.00

## By The Pound

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Egg Salad	5.50
Pasta Salad Primavera	5.50
Cole Slaw	5.50
Potato Salad	5.50
Seafood Salad	7.25
Chopped Liver	13.00
Chicken Salad	10.50
Brazilian Chicken Salad	12.50
Salmon Salad	12.50
Albacore Tuna Salad	12.50
Whitefish Salad	18.00
Shrimp & Lobster Salad	25.50
Shrimp Salad	18.50
Creamed Herring	9.00

## Desserts

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Fresh Baked Cookies	9.50 per dozen
Rugelach	19.00 per dozen
Mini Muffins	9.50 per dozen
Sliced Fruit Platter	3.50 per person
Sliced Fruit Platter with Berries	4.50 per person
Cheese Blintzes	32.50 per dozen
Noodle Pudding (serves 25)	45.00 per pan

# Classic Entrées

*Accompanied by house salad,  
dinner rolls and house baked cookies*

\$22.00 per person  
Minimum Order of 4 entrees

## Chicken

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### **Chicken Milanese**

Lightly breaded and sautéed chicken breast, mashed potatoes, seasonal vegetables, lemon Chardonnay sauce

### **Half Roasted Chicken**

Served with mashed potatoes and seasonal vegetables

### **Chicken Parmesan**

Classic chicken parmesan served with spaghetti and house made garlic bread

## Vegetarian

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### **Wild Mushroom Pierogies**

Potato and cheese stuffed pierogies, sautéed mushrooms and onions, roasted tomatoes, light sherry sauce

### **Eggplant Parmesan**

Crispy eggplant topped with marinara sauce and mozzarella cheese served with linguini and house made garlic bread

### **Penne Puttanesca**

Tomato sauce with olives, garlic, caper and hot pepper, served with house made garlic bread

## Seafood

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### **Blackened Local Catch**

Lightly blackened, jasmine rice, seasonal vegetables, citrus white wine sauce

### **Honey Mustard Salmon**

House made honey mustard sauce, jasmine rice, seasonal vegetables and fresh lemon

### **Shrimp Pad Thai**

Baby shrimp, rice noodles, onions, bell peppers, scallions, cilantro and peanuts tossed in Pad Thai sauce

### **Coconut Shrimp**

Five coconut crusted shrimp served with sweet potato fries and orange chili dipping sauce

## Beef

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### **Liver & Onions**

Sautéed calves liver and onions, mashed potatoes and seasonal vegetables

### **Chopped Steak**

Chargrilled chop steak, mashed potatoes, seasonal vegetables and a side of mushrooms and onions

### **Chargrilled Skirt Steak**

Chargrilled 8oz skirt steak, mashed potatoes, seasonal vegetables, and house made steak sauce



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