



# Cermele's Corporate Caterers

A Complete Off-Premises  
Private and Corporate  
Catering Service



## ***SAPORI DI CERMELE*** *The Flavors of Cermele's*

Main Catering  
Menus and  
Services Guide



# CERMELE'S CATERERS CAN DO IT ALL . . .

- Corporate Events
- Private Parties
- Picnics
- Bar-B-Ques
- Pizza Parties
- Anniversary Parties
- Corporate Catering
- Company Picnics
- Tent Events
- Weddings
- Retirement Parties
- Ladies Luncheons
- School Fundraisers
- Staff Meetings
- Executive Luncheons
- Executive Conferences
- Casual Gatherings
- Bridal Showers
- Baby Showers
- Funeral Luncheons
- Power Breakfasts
- Gallery Openings
- Christmas Parties
- Graduation Parties
- Outdoor Festivals
- and more!





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**Everything you need to make your event run beautifully.**

Cermele's selections feature delicious and hearty traditional Southern Italian fare along with familiar American classics. We pride ourselves in the freshness of our ingredients, the variety of our selections and the attention paid to detail in how we present our food.

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# CATERING MENU BRUNCH, LUNCH & DINNER

## SUPER-HEROS

**Three-Foot-Round or-Long (Up to Six Feet)**

**Italian Style:** Boar's Head Meats, Italian Festival (Pre-Cut) with Lettuce and Tomato, Roasted Peppers and Italian Dressing.

**American Style:** our very own Roast Beef, Turkey Breast, Ham, BBQ Chicken, Swiss Cheese, Yellow American, Corned Beef, Lettuce and Tomato.

**Low Fat Hero:** Turkey Breast, Low Fat Swiss Cheese, Low Sodium Ham, Lite Russian Dressing

**Vegetarian Hero:** Grilled or Baked Eggplant, Roasted Peppers, Fresh Mozzarella, Green Leaf Lettuce, Tomatoes and Balsamic Vinegar.

*All above served with salad.*

## FINGER SANDWICHES

Assorted Meats and Cheeses and Vegetarian Style All Done as an Assorted Mini Wrap Platter or on a Variety of Breads

## SPECIAL PLATTERS

Assorted Cold Crudités with Assorted Dips

Bruschetta with Garlic Toast

Assorted Chunk Cheese Style Platter

Marinated Bocconcini (Baby Mozzarella)

Mozzarella Caprese

Mozzarella with Prosciutto

## SUPERB ANTIPASTO PLATTER

Olives, Mozzarella, Provolone, Pepperoni, Dry Sausage, Mushrooms, Artichokes and Roasted Peppers.

## GRILLED VEGETABLE PLATTER

Yellow Squash, Zucchini, Green, Red and Orange Peppers, Eggplant, Portobello Mushrooms, Asparagus and Grilled Fruit Slices.



"We take great pride in how we present our appetizers. We work with adding color, texture and shape to all our dishes for the utmost visual appeal."

—Mario Cermele, President of Cermele's Corporate Caterers

### **HOUSE SPECIALTIES—HOT**

Alaskan Baked Salmon  
Baccala Salad  
Calamari in Sauce  
Fried Baccala  
Fried Calamari  
Fried Shrimp and Scallops  
Clams Oreganata  
Shrimp Fra Diavolo  
Shrimp Scampi  
Stuffed Calamari  
Veal Cutlet Marsala  
Veal Medallion Francese  
Veal Piccata with Eggplant  
and Capers  
Zuppa Di Pesce

### **HOUSE SPECIALTIES—COLD**

Cold Shrimp Salad  
Eggplant Caponata on Toasted  
Ciapatta, Grilled Portabello  
Mushrooms, Oven Roasted  
Peppers with Fresh Mozzarella  
in a Nectar of Figs Dressing  
Jumbo Shrimp Cocktail  
Scungili Salad  
Seafood Salad Medley  
Smoked Salmon and Scallion  
Pinwheels

### **APPETIZERS**

Stuffed Mushrooms/Fried Mushrooms  
Fried Zucchini Sticks/Fried Mozzarella Sticks  
Fried Chicken Tenders  
Broccoli Oreganata/Broccoli Rabe (Aglia and Olio)  
Broccoli Florets  
Stuffed Tomatoes  
Stuffed Peppers  
Stromboli (Stuffed Meat Bread)  
Sausage Bread  
Yellow Rice Medley  
White Rice with Bacon, Peas and Onions  
Wild Rice  
String Bean Almandine  
Hot Hors D' Oeuvres  
Marinated Beef on a Skewer  
Cocktail Franks  
Assorted Cheese Puffs  
Fried Butterfly Shrimp/Popcorn Shrimp  
Cherry Tomatoes Stuffed with Crab Meat  
Mini Pizza Bagels  
Assorted Pizza Twirls  
Mini Focaccia with Sun-dried Tomato  
Mini Focaccia with Vidalia Onions  
Mini Focaccia with Broccoli Rabe  
Rumari (Chicken Liver, Water Chestnuts Wrapped in  
Bacon and Gently Spiced)  
Artichoke and Spinach Dip  
Crispy Calamari  
Chicken Skewers in Mango Sauce  
Seafood Mushroom Caps

# CATERING MENU BRUNCH, LUNCH & DINNER

## **COLD SANDWICH LUNCHEON BUFFET**

Pre-cut Overstuffed Sandwiches and/or Wraps (Cut in Half) on Whole Wheat/ Rye/White Bread with Choice of Roast Beef/ Roasted Turkey/ Italian Festival/Tuna Salad/Ham/Chicken Salad; Garden Salad, Macaroni Salad, Relish Tray (Olives, Pickles, etc.), with Condiments and Plastic Service.

*Optional: Water, Assorted Cold Beverages, Cookie Trays and Desserts.*

*Meats or breads can be changed to your satisfaction.*

## **WRAPS**

**MEXICAN WRAP**: Grilled Chicken, Cheddar Cheese, Guacamole, Salsa, Lettuce, Tomato and Spicy Salsa.

**ITALIAN WRAP**: Fried Eggplant, Roasted Peppers, Fresh Mozzarella, Lettuce, Tomato and Balsamic Dressing.

**AMERICAN WRAP**: Ham, Turkey, American Cheese, Tomato and Mayonnaise.

**GREEK SALAD WRAP**: Grilled Chicken, Tomato, Cucumbers, Black Olives, Red Onion, Lettuce, Tomato, Oil and Vinegar.

**FRENCH WRAP**: Fried Chicken Cutlet, Swiss Cheese, Lettuce Tomato and French Dressing.

**CAESAR WRAP**: Grilled or Fried Chicken, Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar Dressing.

**PHILLY CHEESE STEAK**: Steak, American Cheese, Sautéed Onions, Lettuce, Tomato and Ketchup.

**GORGONZOLA WRAP**: Grilled or Fried Chicken, Romaine Lettuce, Red Onion, Gorgonzola and Balsamic Dressing.

**RANCHERO WRAP**: Fried Chicken Cutlet, Melted Cheddar, Bacon, Lettuce, Tomato and Ranch Dressing.

**BLT WRAP**: Bacon, Lettuce, Tomato and Mayonnaise.

**TURKEY OR CHICKEN CLUB**: Fried Chicken or Turkey Cutlet, Swiss Cheese, Lettuce, Tomato, Bacon and Mayonnaise.

**COBB SALAD WRAP**: Grilled Chicken, Bacon, Hard Boiled Eggs, Guacamole, Lettuce, Tomato and Blue Cheese Dressing.

**CORDON BLU WRAP**: Grilled or Fried Chicken, Ham, Swiss Cheese, Lettuce, Tomato and Honey Mustard Dressing.

**BUFFALO WRAP**: Fried Chicken, Lettuce, Tomato, Hot Sauce and Blue Cheese Dressing.

**HOT PASTRAMI OR CORNED BEEF**: With Swiss Cheese, Lettuce, Tomato and Spicy Mustard. Add Sauerkraut for a Rubeen.

**ITALIAN COMBO**: Ham, Salami, Pepperoni, Provolone, Roasted Peppers and Balsamic Dressing.

**TUNA OR CHICKEN SALAD WRAP**: Tuna or Chicken Salad, Lettuce, Tomato and Mayonnaise.

**SHRIMP OR CRAB MEAT SALAD**: Just add Lettuce, Tomato and Extra Mayonnaise.

**SALAD BAR WRAP**: You choose your mix and we'll wrap it up for you.





### **COLD BUFFETS/PLATTERS**

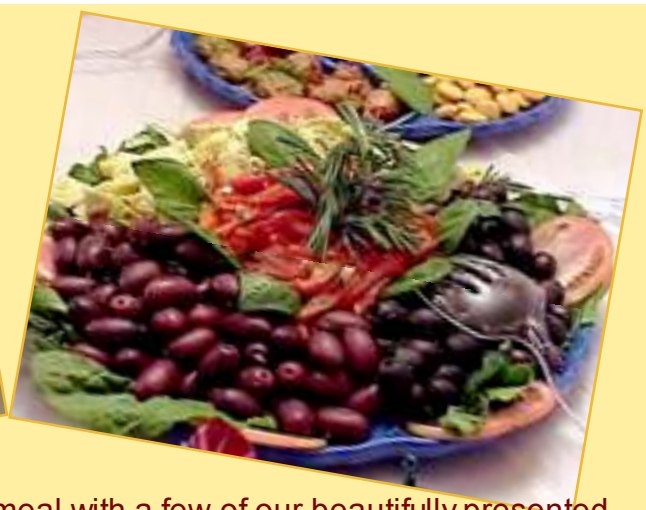
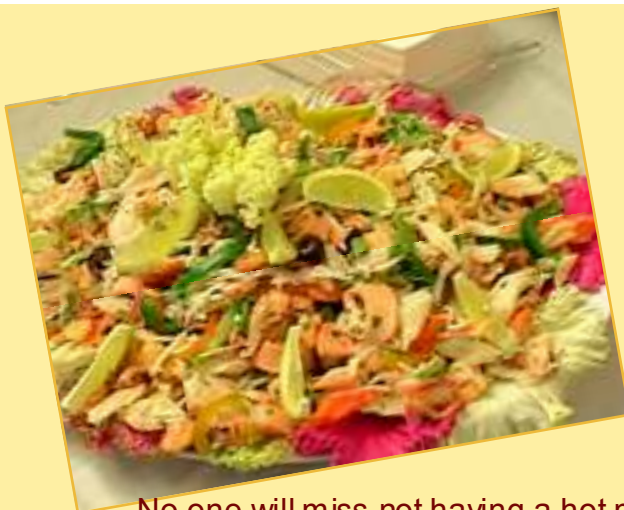
Ham, Roast Beef, Turkey Breast, Salami, Pepperoni, Swiss Cheese, Provolone (properly decorated) Served with Garden Salad, Potato Salad, Macaroni Salad, Condiments, Relish Tray, Pre-Cut Kaiser or Mini Club Roll, Rye, Whole Wheat, White and Complete Plastic Service.

### **CARVING STATIONS**

Carved Roast Beef (Top Round) With Au Jus Gravy and Mashed Potatoes  
Turkey Breast with Cranberry Sauce and Gravy  
Stuffed Boneless Pork Loin  
Corned Beef with Baby Whole Potatoes and Glazed Carrots

### **COLD SALADS**

Traditional Caesar, Waldorf (Apples, Chopped Celery, Chopped Walnuts and Mixed Salad Greens) and Cobb (Bacon, Chopped Hard Boiled Eggs, Blue Cheese, Avocado, Lettuce and Tomatoes)  
Fresh Tuna Salad, Chicken Salad, Egg Salad, Crabmeat Salad  
Tri-Color Pasta Primavera with Pesto  
Tortolini Salad  
Ravioletti with Sun-Dried Tomatoes  
String Bean Salad with Blue Cheese  
Bocconcini (Marinated Baby Mozzarella Balls)  
Bocconcini with Sun-Dried Tomatoes and Roasted Peppers  
Spinach Salad with Kalamata Olives, Feta Cheese, Green Stuffed Leaves and Green Peppers in a Vinaigrette Dressing  
Boston Lettuce with Shaved Parmigiana Cheese, Dried Cranberries, Seedless Grapes and Walnuts  
Asparagus and Orzo Salad with Radicchio, Shaved Asiago Cheese and Mandarin Oranges  
Orecchiette with Pesto and Toasted Pignoli Nuts  
Pink Grapefruit Slices with Toasted Slivered Almonds, Apples, Dried Mangoes and Crumbled Blue Cheese over a Spring Mix of Greens  
Grilled Finocchio Salad with Jicama and Salsa Verde



No one will miss not having a hot meal with a few of our beautifully presented specialty salads added to your cold sandwich luncheon buffet.

# CATERING MENU BRUNCH, LUNCH & DINNER

## HOT BUFFETS/PASTA SELECTIONS

Baked Ziti  
Stuffed Jumbo Shells  
Lasagna (Meat or Cheese) or White with Spinach  
Baked Rigatoni  
Manicotti  
Cavatelli  
Tortellini with Pesto & Sun-Dried Tomatoes

## PASTA SPECIALTIES

Penne a la Vodka  
Cavatelli with Broccoli Rabe and/or Italian Sausage  
Jumbo Stuffed Shells with Spinach Filling  
White Cream Lasagna with Eggplant Filling or Spinach  
Fettuccine Alfredo  
Linguine with Red or White Clam Sauce  
Pasta Primavera with Garlic Sauce  
Rigatoni Bolognese  
Rigatoni with Peas and Prosciutto in a Light Cream Sauce  
Penne Marechiaro with a Seafood Medley  
Tri-Color Bowties Pomodoro with Ricotta Salata  
Long Fusilli Matriagiana (Spicy Eggplant and Onions)  
Angel Hair Puttanesca  
Tri-Color Tortellini or Mini Raviolotti with Portabello Mushrooms and Sun-Dried Tomatoes



Our Caprese Salad is an excellent precursor to any of our pasta selections.



## **HOT CHICKEN AND MEAT ENTREES**

### **Chicken:**

Chicken Parmigiana  
Chicken Marsala  
Chicken Francese  
Chicken Cordon Bleu  
Chicken Scarpariello  
Chicken Piccata  
Chicken and Broccoli  
Stuffed Chicken Breast  
Rosemary Chicken in White Wine Sauce  
Chicken Kiev  
Hawaiian Style Chicken with Pineapple & Raisins  
Roasted Legs and Thighs Italian Style  
Southern Fried Chicken  
Chicken with Mango Sauce  
Grilled Chicken with Rice and Dijon Glaze  
Chicken Roast Beef Au Jus  
Chicken Breast with Oyster Mushrooms  
Panko Breaded Chicken Cutlets with Artichoke Hearts and Kalamata Olives  
Chicken with Gorgonzola Cheese in a Marsala Wine Sauce  
Chicken Sorrentino with Prosciutto and Eggplant  
Grilled Chicken Rosemary in our House Balsamic Glaze  
Chicken Wings—Hot, Teriyaki or Barbeque

### **Beef, Pork and Turkey:**

Beef and Broccoli  
Steak Pizzaiola  
Pepper Steak (Rice Optional)  
Sausage and Peppers and/or Potatoes  
Sausage, Veal and Peppers  
Sausage, Meatball and Braciolo  
Home-Style Meatballs  
Swedish Meatballs  
Miniature Meatballs  
Fresh Turkey Cutlet in Gravy  
Barbeque Baby Back Ribs  
Boneless Pork Loin with Raisin Gravy  
Braciolo

### **Eggplant:**

Eggplant Parmigiana  
Eggplant Rollatini  
Zucchini Parmigiana  
Baked Escarole Parmigiana  
Stuffed Baby Eggplant



# CATERING MENU DESSERT

## CAKES AND PIES

**Cakes for Every Occasion:** (1/4 Sheet, 1/2 Sheet and Full Sheet Cakes)

Yellow or Chocolate Batter Cake with Choice of Filling: Chocolate Mousse, Raspberry, Cherry, Banana, Peach, Lemon Custard, Fresh Whipped Cream, Fresh Butter Cream

**Cheesecakes:** New York Style Vanilla, Raspberry Tuxedo, Triple Chocolate, Turtle Divine, Italian Style

**Specialty Cakes:** Napoleon, Tiramisu, Gourmet Walnut Carrot, Chocolate Truffle, Lemon Layer Cream, Strawberry Layer, Strawberry Shortcake

**Pies:** Granny Smith Caramel Apple, Pecan Bourbon, Island Key Lime, Peanut Butter

## ASSORTED COOKIES

Assorted Mini Italian Pastries, Cream Cheese Pastries, Rugala, Assorted Jell-O Molds, Pignoli Cookies, Tri-Color or Neapolitan Cookies, Jumbo Cannoli Stuffed with Mini Cannoli, Mini Cannolis, Homemade Biscotti, Brownies and Blondies



## ASSORTED FINGER DESSERTS

Miniature Assorted Cheesecakes, Caramel Toffee Cream Cheese Bars, Lemon Raspberry Bars, Pecan Chocolate Chunk Bars, Miniature Fruit Tarts, Cream Puffs, Chocolate Mousse Cups and Cannolis

Fresh Fruit Display, Watermelon Basket, Fresh Chunk Style or Sliced Fruit Salads and Platters

## CHOCOLATE FOUNTAIN

Imagine rich Belgian chocolate cascading off each layer as your guests dip their fresh fruit, biscotti, cookies and a host of other savory items into a delicious chocolate waterfall. Our Belgian chocolate is available in dark, milk or white. This makes a exquisite presentation and is the perfect ending to any event!



Who needs “Death by Chocolate” when you’ve got our “Ecstasy by Tiramisu”?

# CATERING MENU BREAKFAST



## COFFEE SERVICE

Complete Coffee and Tea Service.

*Includes:*

Regular and Decaffeinated Coffees, Complete Selection of Herbal Teas, Milk, Half and Half, Sugar and Sweetener Selection, Cups and Stirrers.

## CONTINENTAL BREAKFAST

Assorted Mini Bagels, Croissants, Scones and Mini Danish.

*Includes:*

Complete Assortment of Butter, Jellies, Flavored Cream Cheeses and Assorted Juices, Complete Coffee and Tea Service as described above.

*Optional:* Fresh Fruit Salad Platters and Spring Water

## EXECUTIVE SPECIAL

Scrambled Eggs with Bacon, Country Sausage with Home Fries, Fresh Fruit Salad, Mini Rolls, Bagels and Croissants, Breakfast Pastries, Complete Coffee/Tea Service as described above.



We use only 100% Columbian eco-friendly coffee products in our cafés for the richest aroma and flavor for the ultimate coffee experience.



# OUR CAFÉS

Currently Cermele's services four corporate cafés in the southern Westchester area. These cafés are accessible to the visitors of the office buildings in which they are located. We welcome you to visit any of the below locations and experience the quality of our food and the ambiance within which we serve our clients.



## CORPORATE CAFÉ LOCATIONS

### HARRISON

Café 440

440 Mamaroneck Avenue

Café 450

450 Mamaroneck Avenue

### TARRYTOWN

Café 303

303 S. Broadway

Café 520

520 White Plains Road

With over 40 top-quality fresh items to choose from it's no wonder employees come from all over to lunch in our cafés.



We take great pride in presenting a wide variety of delicious, visually appealing choices in our cafés.



Our flair for food also extends to our many catering options, where our artful displays accentuate the inherent beauty of our fresh and wholesome ingredients.



# ABOUT US

**Cermele's Caterers** is a full-service, off-premises catering company serving businesses and private individuals in the NY Metropolitan area and in particular, Westchester County. In addition to catering Westchester's finest private parties from two to five hundred people, we also service various cafés of renowned corporations and are the primary caterers for their executive and staff events. Ours is an owner-operated, family-run business with over 30 years experience in the catering and deli business. The quality of our food, our attention to detail and our reasonable pricing has made us a favorite among the many companies that provide similar—but never the same—services.

**Mario Cermele**, our president, has been in the food service industry in various capacities for over 35 years. Mario hails from Sant'Elia a Pianisi, Campobasso, Italy and is fiercely proud of his Italian heritage and all that it embodies. As a result, his food and philosophy towards client service is imbued with the spirit of his native country and its rich culinary traditions. That's why freshness of ingredients, abundance of selections, generosity in service, beauty in ambiance and sincerity in hospitality are absolute essentials in every one of Ceremele's Caterers' undertakings.

Mario began his professional culinary journey as a cook in the armed forces, where he first learned to service large groups. He still remembers his first task, preparing 142 trays of cornbread for his regiment. His creative use of spicing won rave reviews from the men and he quickly progressed in the kitchen. After an honorable discharge, he founded Cermele's Supermarket in New Rochelle. It was a family affair that he ran from 1975-1991. His next venture, owner of Buon Amici Italian Delights in Yonkers, brought in the catering element to corporate businesses in the area. In 2001, a new corporate client was so impressed after having had an event catered by Cermele's that they asked Mario to run their corporate café. Thus was born Ceremele's Corporate Caterers.

Today, Mario runs the day-to-day operations of servicing nine corporate cafés in the southern Westchester area as well as the corporate and private catering ends. On any given morning, you can find him at the markets, shopping for the freshest fruits, vegetables and meats available. The owner takes great pride in the fact that the company is still small enough to care about everything—it's not a large conglomerate where the corporate bottom line takes precedence over the client's satisfaction. Cermele's goal is always the same: to meet our customers needs, both in the quality of our food and our service, and to deliver our products at price points that everyone can enjoy.



The quaint hilltop village of Sant'Elia a Pianisi, in the province of Campobasso, Italy, where it all began.







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