



Holiday Menu

Custom Catering Platters

Antipasto

capicola, salami, pepperoni, provolone, roasted red peppers, grilled artichoke hearts, pepperoncini, green and black olives on a bed of mixed greens with balsamic vinaigrette and grated parmesan.

Small \$78 Medium \$145 Large \$215

Baked Brie en Croute

sweet: raspberry sauce, fig jam & walnut, golden raisin & apricot.

savory: provencal chutney, caramelized onion & mushroom.

Medium (2.25 lbs) \$85

Classic Cheese Medley

choose 3: new york cheddar, swiss, jalapeno jack, dill havarti, smoked gouda, jarlsberg, served with red grapes, crackers & flatbreads.

Small \$58 Medium \$110 Large \$162

Crudite of Garden Vegetables

carrots, red peppers, broccoli, cauliflower, celery, cherry tomatoes, olives, served with herb dip.

Small \$37 Medium \$68 Large \$110

Fresh Fruit

honeydew, cantaloupe, pineapple, grapes, strawberries, blueberries.

Small \$42 Medium \$79 Large \$110
Add coconut mousse: Pint \$9.50 Quart \$18.17

Grilled Mediterranean Selection

artichoke hearts & green beans, roasted grape tomatoes, red peppers, grilled olives, caper berries & pepperoncini, served with roasted red pepper hummus, dill raita & grilled naan bread.

Small \$58 Medium \$115 Large \$162



Jumbo Shrimp Cocktail

served with spicy cocktail sauce & lemon wedges.

Per Piece: \$2.25 (recommended 3 pieces per person)

7-Layer Nacho Supreme

taco dip, shredded lettuce & cheddar, salsa, diced red onion & black olives, jalapeno, cilantro, served with homemade corn tortillas.

Small \$47

Smoked Salmon Platter

smoked salmon, chopped egg, diced red onion, capers, dill cream, lemon & rye rounds.

Medium (2.5 lbs) \$105

Traditional Charcuterie

capicola, genoa salami, hard pepperoni, prosciutto, provolone, pepper delights, bleu cheese stuffed olives, served with basil dipping oil & crusty baguette.

Small \$52 Medium \$100 Large \$147

Trio of Gourmet Dips

choose 3: sundried tomato & olive, bacon bleu, caramelized onion, spinach artichoke, bacon horseradish, bleu cheese walnut, white bean hummus, roasted red pepper hummus, served with crackers & flatbreads.

Medium \$53 Large \$79

Sliced New York Strip Steak Platter

served w/ roasted red peppers, horseradish cream sauce & crusty bread.

Market Price

*gluten friendly options available an upcharge



Office Lunch Menus

Holiday Turkey Lunch

Oven Roasted Sliced Turkey
Homemade Bread Stuffing
Garlic Mashed Potatoes
Butternut Squash & Vegetable Sauté
Fresh Rolls w/ Herbed Butter
Holiday Dessert Assortment
Pan Gravy
Paper Products & Serving Utensils

\$25 pp

Holiday Ham Lunch

Apple Wood Smoked Ham
Pineapple Chutney
Green Bean Casserole w/ Crispy Onions
Scalloped Potatoes
Harvest Salad w/ Champagne Vinaigrette
Fresh Rolls w/ Herbed Butter
Holiday Dessert Assortment
Paper Products & Serving Utensils

\$25 pp



*Let Old Daley Make
Your Holidays Easy!*

Holiday Italian Lunch

Chicken Parmigiana
Italian Style Meatballs
Penne w/ Anna's Red Sauce
Italian Style Green Beans
Italian Garden Salad w/ Balsamic Vinaigrette
Fresh Rolls w/ Herbed Butter
Holiday Dessert Assortment
Paper Products & Serving Utensils

\$28 pp

Old Daley Famous Pot Roast Lunch

Slow Roasted Pot Roast w/ Gravy
Garlic Mashed Potatoes
Peas, Carrots & Pearl Onions
Garden Salad w/ Dressing
Fresh Rolls w/ Herbed Butter
Holiday Dessert Assortment
Paper Products & Serving Utensils

\$29.50 pp



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Holidays at Home

Holiday Turkey Dinner

Oven Roasted Sliced Turkey
Pan Gravy
Homemade Bread Stuffing
Garlic Mashed Potatoes
Sweet Buttered Corn
Glazed Sweet Potatoes
Butternut Squash & Vegetable Sauté
Cranberry Orange Sauce
Fresh Rolls w/ Herbed Butter

\$28.50 pp



Holiday Ham Dinner

Apple Wood Smoked Ham
Pineapple Chutney
Green Bean Casserole w/ Crispy Onions
Scallop Potatoes
Creamy Mac & Cheese
Harvest Salad w/ Champagne Vinaigrette
Fresh Rolls w/ Herbed Butter

\$25.00 pp



Holiday Italian Dinner

Chicken Parmigiana
Eggplant Parmigiana
Italian Style Meatballs
Penne w/ Anna Sauce
Italian Style Green Beans
Italian Garden Salad w/ Balsamic Vinaigrette
Fresh Rolls w/ Herbed Butter

\$28.75 pp

Our most popular dish!



Old Daley Famous Pot Roast

Slow Roasted Pot Roast w/ Gravy
Garlic Mashed Potatoes
Peas, Carrots & Pearl Onions
Broccoli Au Gratin
Garden Salad w/ Dressing
Fresh Rolls w/ Herbed Butter

\$29.50 pp



Holiday Prime Rib Roast \$300.00
w/ Au Jus & Horseradish Crème
(serves 12-18 people)

Suggested Sides \$12.00 pp

Roasted Potatoes
Sautéed Carrots
Harvest Salad w/ Champagne Vinaigrette
Fresh Rolls w/ Herbed Butter



*Let us do the cooking
for the Holiday Season!*

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Additional Sides

Garlic Red Skin Mashed

\$3.50 pp

Potatoes Au Gratin

\$4.00 pp

Green Beans Almondine

\$3.50 pp

Sautéed Carrots

\$2.75 pp

Squash & Vegetable Sauté

\$3.25 pp

Roasted Broccoli

\$3.75 pp

**Green Bean Casserole w/
Crispy Onions**

\$3.75 pp

Sweet Buttered Corn

\$2.75 pp

Homemade Bread Stuffing

\$3.75 pp

**Gourmet Cornbread Stuffing
w/ Sausage**

\$4.00 pp

Cranberry Orange Sauce

\$13.50/QT

Famous Pan Gravy (GF)

\$13.00/QT

**Autumn Harvest Salad w/
Champagne Vinaigrette**

\$4.25 pp

Glazed Sweet Potatoes

\$4.00 pp

**Creamy Chardonnay Pearl
Onion & Peas**

\$3.00 pp

Roasted Butternut Squash

\$3.50 pp

Pan Seared Brussels Sprouts

\$4.25 pp

**Spiced Butternut Squash
Soup (VG)**

\$44.00 1 gal / 10 servings

Roasted Asparagus

\$4.00 pp

Dessert

10in Old Fashion Apple Pie

\$27.50

10in Traditional Pumpkin Pie

\$22.00

10in Double Layer Carrot Cake

\$48.50

10in Chocolate Cake

\$48.50

10in NY Style Cheesecake

\$55.00

Macerated Strawberries

\$7.25/PT

Old Daley Famous "Daley Bars"
\$25.00 (serves 12-15)

(Cranberry White Chocolate, Pumpkin,
Chocolate, Coconut Raspberry &
Orange Blossoms)

*gluten friendly options available
an upcharge



OLD Daley
CUSTOM CATERING

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daleyhospitalitygroup.com