

EST. 1992

CROXLEY'S
DRINK OUTSIDE
THE BOX

190 MAIN STREET
FARMINGDALE, NY
516-293-7700

OFF-PREMISE CATERING

We will need 2 days notice for some items

SLIDERS

30 Pieces - \$88-

- **Cheese Burger**
American Cheese
& Pickles
- **Meatball**
Mozzarella, Marinara,
Fresh Basil
- **Buffalo Chicken,**
Crumbled Blue Cheese
Dressing
- **Southwestern**
Honey Mustard Chicken
- **BBQ Pulled Pork**

Croxley's World Famous

Buffalo Wings

(Hot, Med, Mild, BBQ) Bleu Cheese
50 Wings - \$72.00
100 Wings - \$145.00

Boneless Buffalo Wings

(Hot, Med, Mild, BBQ) Bleu Cheese
50 Wings - \$69.00
100 Wings - \$138.00

Buffalo Wing Sampler

Hot, BBQ, Habanero Mango & Red Hot Chili Power
25 of each
100 Wings - \$145.00

APPETIZER PLATTERS

Platters Serve 10-15 Guests

Mozzarella & Tomato Platter \$79-

Vine Ripened Tomatoes, Fresh Mozzarella

Fried Calamari \$99-

Spicy Marinara

Warm Flatbreads \$49-

Sun Dried Tomato & Roasted Garlic Hummus

Mozzarella Sticks \$55-

Spicy Marinara 24 Pieces

Bavarian Pretzel Bites \$45-

Spicy Mustard & Warm Cheese Sauce

Jumbo Shrimp Cocktail

Display \$160- 60 Pieces

Tri Color Chips & Dips \$72-

Salsa Fresca, Guacamole, Sour Cream

Seasonal Vegetable

Crudite Platter \$49-

Roasted Garlic & Artichoke Dip

Antipasti Platter \$95-

*Sweet & Spicy Soppressata, Salumi,
Provolone, Reggiano, Assorted Olives,
Roasted Red Peppers*

Baked Clams Oreganata \$79-

White Wine, Lemon 36 pieces

Mozzarella & Tomato Platter \$79-

*Vine Ripened Tomato &
Fresh Mozzarella, Roasted Peppers,*

Baked Creamed Spinach &

Artichoke Dip \$75-

Warm Potato Crisps

Fritti Platter \$79-

*Fried Zucchini & Cheese Curds,
Fried Mozzarella*

Fried Pickles \$59-



September 2023

Trays

(each platter serves 10-15 guests)

Salad

	1/2 Tray	Full Tray
Chopped hearts of romaine Grape tomatoes, creamy Caesar dressing	\$25-	\$55-
Mixed greens Crumbled blue cheese, candied almonds, cippolini, blood orange vinaigrette	\$25-	\$50-
Tri color Salad Balsamic vinaigrette	\$25-	\$50-
Tossed salad Red wine vinaigrette	\$25-	\$48-
Wild arugula Sun dried cherries, gorgonzola picante, spiced pecans, honey balsamic	\$30-	\$55-
Baby spinach Cabernet beets, cracked Sicilian olives, goat cheese crostini, roasted shallot vinaigrette	\$30-	\$59-
Chicken Milanese Breaded chicken cutlet, arugula, white beans, prosciutto, oven dried tomatoes, parmigiana reggiano, oil & vinegar	\$60-	\$120-

Parmigiana

Chicken	\$60-	\$130-
Veal	\$85-	\$170-
Shrimp	\$90-	\$170-
Eggplant	\$60-	\$120-
Meatball	\$70-	\$130-

Pasta

	1/2 Tray	Full Tray
Rigatoni Ragu Novità Meatballs, braised pork, veal & sausage	\$55-	\$110-
Baked Cheese Ravioli Blistered tomato pomodoro	\$50-	\$95-
Lasagna Meat sauce & cheese	\$60-	\$120-
Lobster Ravioli Black pepper truffle cream	\$75-	\$150-
Cavatelli Salsiccia Crumbled italian sausage, broccoli raab, garlic & oil	\$55-	\$105-
Rigatoni Bolognese braised beef short rib, baby sausage meatballs,	\$55-	\$105-
Penne Pomodoro Crispy pancetta, chards of pecorino	\$45-	\$90-
Linguine Clams Red or white	\$55-	\$110-
Bucatini Frutti di Mare Calamari, shrimp, clams, mussels, fresh tomato sauce	\$70-	\$140-
Penne ala Vodka chards of reggiano	\$50-	\$95-
Tortellini Carbonara Pancetta, parsnips, peas	\$55-	\$105-
Penne & Chicken Caprese Fresh tomatoes, mozzarella and basil	\$55-	\$110-

Sandwiches

Medium Tray Includes 5 different panini	\$60-
Large Tray Includes 10 different panini	\$120-

Chafing Trays

\$6 charge per wire rack (to leave behind)

\$40 security deposit per stainless chafing tray (to drop off)

Chicken

- Chicken Rollatini** \$65- \$129-
Stuffed with prosciutto, fontina, roasted peppers, brown sauce
- Chicken Sorrentino** \$65- \$129-
Topped with eggplant Milanese, fresh mozzarella
- Chicken Scarpiello** \$65- \$129-
Roasted chicken, potatoes, peppers, onions
- Chicken Carciofi** \$65- \$129-
Artichoke hearts, sun dried tomatoes, pinot bianco broth
- Chicken Piccata** \$65- \$129-
White wine, lemon, crispy capers
- Chicken Milanese Bruschetta** \$65- \$129-
Fresh Mozzarella, Tomatoes & Basil

Veal

- Veal Saltimboca** \$90- \$175-
Prosciutto, sautéed spinach, fresh mozzarella, brown sauce
- Veal Marsala** \$90- \$170-
Wild mushrooms, marsala wine sauce
- Veal Milanese** \$90- \$170-
Baby arugula, roasted peppers, shaved parmesan, olive oil
- Veal Piccata** \$90- \$170-
White wine, lemon, crispy capers

Seafood

- Oreganata Crusted Tilapia** \$80- \$160-
Roasted red pepper beurre blanc
- Shrimp Fra Diavolo** \$90 \$170-
Spicy garden marinara
- Jumbo Shrimp Scampi** \$90- \$170-
Crispy guanciale pancetta, asparagus & corn risotto
- Pesto Roasted Salmon** \$95- \$180-
Citrus beurre blanc
- Roasted Salmon** \$95- \$180-
spring bean salad, roasted shallots, Sorrento lemon citronette
- Zuppa di Pesce** \$95- \$190-
Sweet Maine lobster, shrimp, scallops, calamari, mussels, clams, garden marinara
- Tilapia** \$85- \$160-
Sicilian capers, oven roasted tomatoes, lemon, white wine

Meat

- Grilled Sliced Filet Mignon** \$Mkt-
Sauce Bordelaise
- Roasted Baby Lamb Chops** \$Mkt-
Baby arugula, roasted red peppers, lamb jus
- Sliced Strip Steak Fiorentina** \$Mkt-
Sautéed spinach, extra virgin olive oil
- Rosemary Marinated Pork Loin** \$60 \$120-
Creamy polenta, oven dried tomato glaze
- Marinated Skirt Steak** \$Mkt-
Gorgonzola baby potatoes, basil béarnaise

Trays

Vegetables

Sautéed Broccoli Rabe Garlic & Oil	\$59-	\$110-
Gorgonzola Creamed Spinach	\$59-	\$110-
Sautéed Spinach Garlic & Oil	\$59-	\$110-
Sautéed Mixed Vegetable Garlic & Oil	\$59-	\$110-
Sautéed Asparagus White wine, lemon	\$65-	\$130-
Roasted Brussels Sprouts Pancetta	\$65-	\$130-

Potatoes

Roasted Potatoes Rosemary Roasted	\$59-	\$110-
Parmesan Polenta	\$59-	\$110-
Tuscan Hash Browns Crispy pancetta, peppers & onions	\$65-	\$130-
Creamy Mashed Potatoes	\$59-	\$110-
Sweet Potato Hash	\$59-	\$110-
Potatoes au Gratin	\$59-	\$110-
Sweet Potato Mash	\$59-	\$110-

Kids Food

(half tray serves 8-12 guests. full tray serves 16-20 guests)

	Half Tray	Full Tray
Chicken Fingers with Ketchup & Honey Mustard	\$60-	\$120-
Mac & Cheese	\$55-	\$100-
Penne Pasta with Butter Sauce	\$45-	\$85-
Mozzarella Bites with Marinara Sauce	\$55-	\$95-
French Fries with Ketchup	\$35-	\$65-
Mini Chicken Parmesan	\$60-	\$120-
Hot Dogs with Ketchup & Mustard (Served multiples of 12 hot dogs)	\$5 per hot dog	

Kids Food

Mini Cannoli with Chocolate Chips	\$36- per dozen
Triple Chocolate Brownies	\$30- per dozen
Fresh Fruit Platter (serves 10-12)	\$45-
Mini Fruit Kabobs	\$30- per dozen
Assorted Cookie Platter (24 per platter, chocolate chip, oatmeal, & Sugar)	\$30-
Tiramisu (half tray)	\$45-
Banana Caramel Bread Pudding (half tray)	\$40-