



Contact
Croxley's
Franklin Square

516.326.9542
129 New Hyde Park Rd, Franklin
Square, NY 11010
croxleyales@me.com



CATERING MENU

September 2026

Contact
Croxley's
Rockville Centre

516.764.0470
7 S. Park Ave, Rockville Centre,
NY 11570
croxley.rvc@me.com



*Customers have been choosing Croxley's
to cater their special occasions since 1992.
Our large selection of Craft Beer & Diverse Menu make
Croxley's a unique place for all types of parties.*

Visit All Of Our Other Great Locations

<u>Croxley's</u>	<u>Waterzooi Garden City</u>	<u>Novitá Wine Bar</u>	<u>ZUZU</u>
<u>Farmingdale</u> 190 Main Street Farmingdale 516-293-7700	850 Franklin Ave. Garden City, NY 516-877-2177	860 Franklin Ave. Garden City, NY 516-739-7660	202 Main Street Farmingdale, NY 516-454-7999



All final payments will receive a 4% cash or certified check discount.

A \$150 Administrative Fee will be applied to each event

Prices Are Subject To Change/Prices Vary By Location

Please Contact A Manger For Current Pricing

- Minimum Charges Apply - All Prices Are Subject To Change
30% deposit required (non-refundable)

Croxley's Franklin Square • Rockville Centre September 2026

Buffet Catering Packages

Package A Buffet \$45

Salad
Pasta
Chicken
Meat
Side
Side
Dessert Selection

Package B Buffet \$48

Salad
Pasta
Chicken
Meat
Seafood
Side
Side
Dessert Selection

*Drink Packages Are
Required For
Buffet Packages*

***Kids Price \$19.95-
(Ages 2-12)***

**Buffet Catering Packages
Must Be Paired With A
Beverage Package**

Salad (choose 1)

House Salad

Caesar Salad

Ale House Salad

Pasta (choose 1)

Penne ala Vodka

Baked Ziti

Orechiette, Broccoli Raab,
Sausage

Fusilli Primavera

Rigatoni Bolognese

Chicken (choose 1)

Chicken Marsala

Chicken Francais

Chicken Parmigiana

Chicken Rollatini

Chicken Cordon Bleu

Meat (choose 1)

Marinated Pork Loin
BBQ Pulled Pork
Roast Beef Au Jus
Sliced Turkey
Shepherd's Pie

*Steak Teriyaki
\$5 additional charge per person
*Skirt Steak
\$5 additional charge per person

Seafood (choose 1) Package B

Mussels Oreganata

Mussels Fra Diavlo

Sides (choose 2)

Sauteed Mixed Vegetables
Sauteed Broccoli in Garlic & Oil
Creamed Spinach
Roasted Potatoes
Garlic Mashed Potatoes
Mac & Cheese
Sweet Potato Fries
Tater Tots
Fries

Dessert

Special Occasion Cake
(see page 9)
or
Brownies & Blondies

Beverage Packages

(Only Available With A Food Catering Package)

Premium Draft Beer, Wine & Soda (3 hours \$24 p/p)

See draft list for details

Mixed Drinks, Premium Draft Beer, Wine & Soda (3 hours \$26 p/p)

Martinis add \$5- p/p Champagne Toast add \$4- p/p

• shots not included

Dinner Additions

Hors d'oeuvres

Choice of 5 @ \$8.50- p/p (butler style for 30 minutes)

Choice of 5 @ \$15.50- p/p (butler style for 1 hour)

These prices reflect the addition to a dinner catering package

Pigs in a Blanket
Mini Spinach Pies
Pizza Bites
Spring rolls
BBQ Boneless Wings

Thai Chicken Satay's
Mini Quesadillas
Pulled Pork Sliders
Mini Tacos
Mac 'n Cheese Bites

Appetizer Platters

Platters Serve 10-15 Guests

Jumbo Shrimp Cocktail Display \$160-

60 Pieces

Bavarian Pretzels Bites \$49-

Spicy Mustard & Warm Cheese Sauce

Seasonal Vegetable Crudite Platter \$55-

Roasted Garlic & Artichoke Dip

Antipasti Platter \$95-

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

Fritti Platter \$75-

Fried Zucchini & Cheese Curds, Fried Mozzarella

Baked Creamed Spinach & Artichoke Dip \$75-

Warm Tortilla Crisps

Mozzarella & Tomato Platter \$85-

Vine Ripened Tomatoes, Fresh Mozzarella

Fried Calamari \$99-

Spicy Marinara

Warm Flatbreads \$55-

Sun Dried Tomato & Roasted Garlic Hummus

Mozzarella Sticks \$55-

24 Pieces Spicy Marinara

Fried Pickles \$57-

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)

Gourmet Grand Buffet

\$85.00 Per person

Plus Tax & Tip Minimum 40 Guests

Included

Liquor Package

***Premium Draft Beer, Wine,
Mixed Drinks, Martinis
& Soda
(3 hours)***

Antipasti to begin

Antipasti Platter

Meat & Cheese Platter

Spinach Dip & Chips

Vegetable Crudite

Roasted Garlic & Artichoke Dip

Mozzarella & Tomato

Vine Ripened Tomatoes,
Fresh Mozzarella

Boneless BBQ & Buffalo Wings

Blue Cheese

Add Ons

***Passed Hors d'oeuvres
served butler style for
1/2 hour - \$8.50p/p***

Pigs in a Blanket

Mac & Cheese Squares

Pulled Pork Sliders

Kale & Vegetable Dumplings

Baked Spinach Pies

Spring rolls

Jumbo Shrimp Cocktail

Display \$160-

60 Pieces

Grand Buffet

Salad

Caesar Salad

Pasta *(choose 2)*

Penne ala Vodka

Baked Ziti

Orechiette, Broccoli Raab, Sausage

Fusilli Primavera

Rigatoni Bolognese

Chicken *(choose 1)*

Chicken Marsala

Chicken Francais

Chicken Parmigiana

Chicken Rollatini

Chicken Cordon Bleu

Meat *(choose 1)*

Sliced BBQ Pork Loin

Slow Roasted Prime Aged Sirloin

Seafood *(choose 1)*

Herb Roasted Salmon, Lemon Caper Beurre Blanc

Baked Filet of Sole Picatta or Oreganata

Mussels Oreganata

Mussels Fra Diavolo

Sides *(choose 2)*

Sautéed Seasonal Vegetables

Roasted Potatoes

Creamed Spinach

Garlic Mashed Potatoes

Dessert

Special Occasion Cake (see page 9)

or

Brownies & Blondies

Cocktail Party Packages

Cocktail Party Package A \$74- 3hrs

*Liquor Package
Premium Draft Beer, Wine,
Mixed Drinks & Martini*

See draft list for details Premium Craft Beer add \$4 PP

Passed Hors d'oeuvres

butler style for 30 minutes

- Pigs in a Blanket
- Mac & Cheese Bites
- Pulled Pork Sliders
- Kale & Vegetable Dumplings
- Spinach Pies

Appetizer Platters

- Assorted Cheese Platter
- Spinach Dip & Tortilla Chips
- Assorted Quesadillas
- Croxley Ales World Famous Boneless & Classic Wings
Hot, BBQ & Red Hot Chili Power
 - Shrimp Cocktail
 - Fried Calamari

Pasta & Sandwiches

- Rigatoni ala Vodka
and
- Orechiette, Broccoli Raab &
Crumbled Sausage, Garlic & Oil
- Pulled Pork Sliders

Dessert

Brownies & Blondies

Cocktail Party Package B \$69- 3hrs

*Liquor Package
Premium Draft Beer, Wine,
Mixed Drinks & Martini*

See draft list for details Premium Craft Beer add \$4 PP

Passed Hors d'oeuvres

butler style for 30 minutes

- Pigs in a Blanket
- Mac & Cheese Bites
- Spinach Pies
- Kale & Vegetable Dumplings

Appetizer Platters

- Assorted Cheese Platter
- Spinach Dip & Tortilla Chips
- Croxley Ales World Famous Boneless & Classic Wings
Hot, BBQ & Red Hot Chili Power

Pasta & Sandwiches

- Pulled Pork Sliders
- (Choose 1)
- Rigatoni ala Vodka
or
- Orechiette, Broccoli Raab &
Crumbled Sausage, Garlic & Oil

Dessert

Brownies & Blondies

Brunch Catering Packages

Ideal Packages for Bridal Showers & Baby Showers

Package A **Brunch Buffet**

\$60- 3hrs

Egg Selection
French Toast
Bacon & Hash Browns
Salad
Pasta
Meat Selection
Brunch Breads

Coffee, Tea
Dessert Selection

**Kids Price \$19.95-
(Ages 2-12)**

All Brunch Packages Include

Unlimited Champagne Punch,
Mimosas, Bloody Marys,
Coffee, Tea & Soda

••Add Red or White Sangria••
for \$8.50- Additional per person

••Add Wine & Tap Beer••
\$10.50 per person (3hours)
pricing added to brunch package only

Package B **Brunch Buffet**

\$62- 3hrs

Egg Selection
French Toast
Bacon & Hash Browns
Salad
Pasta
Chicken
Meat Selection
Brunch Breads

Coffee, Tea
Dessert Selection

Selections

Pasta (choose 1)

Penne ala Vodka

Orechiette, Broccoli Raab,
Crumbled Sausage, Garlic & Oil

Fusilli Primavera

Rigatoni Bolognese

Dessert

Special Occasion Cake
(see page 9)
or
Brownies & Blondies

Meat Selection (choose 1)

Roast Beef Au Jus
Sliced Turkey, Cranberry Compote
BBQ Pulled Pork

*Marinated Skirt Steak *
\$5- Additional Charge per person

Chicken (choose 1)

Chicken Marsala

Chicken Francese

Chicken Parmesan

Chicken Cordon Bleu

Salad Selection (choose 1)

Caesar Salad

House Salad

Tri Color Salad

Egg Selection (choose 1)

Scrambled Eggs & Cheese
Spinach, Tomato & Swiss Frittata
Potato, Egg & Cheddar Frittata

*Each Platter
Serves 10-15 Guests*

Croissant & Bagel Platter \$59-

Warm Croissants & Bagels Cream Cheese & Fresh Jam

Fruit & Cheese Platter \$59-
Assorted Seasonal Fruits & Cheese

Assorted Quiche Platter \$55-
Assorted Mini Quiche (24 pieces)

Shrimp Cocktail Display \$160-

Seasonal Vegetable Crudite Platter \$55-
Roasted Garlic & Artichoke Dip

Brunch Catering Packages

Package D Brunch

\$66- 3hrs

Includes

***Unlimited Champagne Punch, Mimosas, Bloody Marys,
Coffee, Tea & Soda***

••Add Red or White Sangria••

for \$8.50- Additional per person

••Add Wine & Tap Beer••

\$10.50 per person (3hours)

pricing added to brunch package only

••Add Aperol & Hugo Spritz••

\$6- per person (3hours)

pricing added to brunch package only

Platters to Begin

Croissant & Bagel Platter

Warm Croissants & Bagels Cream Cheese
& Fresh Jam

Fruit & Cheese Platter

Assorted Seasonal Fruits & Cheese

Warm Flatbreads

Hummus Dip

Buffet

Egg Selection

French Toast

Bacon & Hash Browns

Salad

Pasta

Chicken

Meat Selection

Brunch Breads

Coffee, Tea

Dessert

Special Occasion Cake
(see page 9)

or

Brownies & Blondies

C A K E O R D E R F O R M

Type of Cake: Circle One

Sponge Devils Food

Fillings:

Chocolate Mousse

Vanilla Mousse

Fresh Strawberry & Whipped Cream

Cannoli

If More Than One Filling Circle the Following:

Layer By Layer (Everyone Gets Both When Cake is Cut)

Side By Side (Everyone Has to Choose Filling)

Icing: Circle One

Whipped Cream

ButterCream

Chocolate Mousse

Inscription:

Date of Event:_____

Name:_____

- A deposit is required to secure the date of the event. The deposit amount is \$450 per event. A deposit can be made by: cash, credit card, company or personal check. Any returned checks will be subject to a \$50 fee.
- All final payments in the form of a cashiers check or cash will receive a 4% discount. Any returned checks will be subject to a \$50 fee. Credit card payments are also accepted at no discount. **PERSONAL CHECKS MAY NOT BE USED FOR FINAL PAYMENT**
- Administrative Fees - \$150 Administrative Fee for all events
- Approximately four to five weeks prior to the event your menus must be finalized.
- Two weeks before the event, a meeting will be arranged to finalize floor plan and coordinate decor & logistics.
- The organizer is required to confirm the total number of guest in attendance five days prior to the day of the event. This final guest count will serve as the minimum number of guests which you will be billed for.
- The following taxes & charges will be added: 8.625% sales tax, 20% gratuity & \$150.00 administration fee.
- There is a \$30.00 Linen fee for tables. Not required if no linens are needed.
- Wall damage will be subject to a fee of \$125 p/h maintenance charge for repairs. Excessive debris, including confetti & glitter, will be subject to an additional maintenance fee of \$100.
- In the event that you cancel the event at any time, the full deposit will serve as the cancellation fee.
- Any vendor who is contracted by the organizer to set up equipment or stay on premise for the event, is required to submit a COI.
This includes, photo booths set ups, musicians, artists & photographers.