



# Catering Packages

Place order within 48 hours of service time.  
Gluten free, Vegetarian and Dairy free options available

## THE ESSENTIAL

Choose one classic platter,  
house salad and one lunch side

**Serves 10**

**\$120**

## THE SELECT

Choose two classic platters,  
house salad and one lunch side

**Serves 20**

**\$220**

## THE EXECUTIVE

Choose two classic platters, house  
salad and two lunch sides  
*Includes dessert platter*

**Serves 30**

**\$330**

### Classic Platters

#### CHICKEN CAESAR WRAP

Grilled chicken breast, romaine, red cabbage and sliced almonds tossed in our house made dressing

#### BUFFALO CHICKEN WRAP

Crispy cutlets, tossed in our creamy buffalo sauce with lettuce, cabbage, avocado and our blue ranch dressing

#### CHICKEN SALAD SLIDERS

Herb-dijon chicken salad on fresh baked rolls with lettuce & tomato

#### G'S CHEESEBURGER SLIDERS

Grilled with American cheese, housemade citrus slaw & G Sauce

#### TURKEY & SWISS HERO

Honey turkey and swiss sliced in-house with lettuce, tomato and herb mayo.

#### ITALIAN COMBO SUB

Cappicola, Salami, Ham and mozzarella with lettuce, tomato and house vinaigrette

#### THE CRISPY CLASSIC SUB

Hand-breaded chicken cutlet with house roasted red peppers and provolone topped with balsamic drizzle

#### ULTIMATE VEGGIE WRAP

Grilled zucchini, eggplant, caramelized onion, roasted peppers, spinach and house vinaigrette

### Lunch Sides

#### PASTA SALAD

Tender pasta and crisp vegetables tossed in house basil-vinaigrette

#### POTATO SALAD

Classic style, with chive, celery and lemon zest

#### HERBY ROASTED POTATOES

Oven-baked and tossed in rosemary and basil, served with side of G Sauce

#### QUINOA SALAD

Tricolor quinoa with roasted garlic, vegetables, and sliced almonds

## SPECIALTY PACKAGES

**Serves 10**

### The American

6 G's Cheeseburger Sliders  
6 Agave-mustard Chicken sliders  
Macaroni & Cheese  
Herby Fries

*Includes House Salad*

### The Dominican

5 Chicken Empanadas  
5 Beef Empanadas  
Rice & Beans  
**Choice of:**  
Chimichurri Flank Steak **or** Lemon  
Butter Chicken

*Includes House Salad*

### The Italian

Garlic Crostini  
**Choose:**  
Penne Vodka **or** Classic Red  
sauce Spaghetti  
**Choose:**  
Chicken or Eggplant Parmesan  
*Includes Caesar salad*

**\$180**

**alfonsoscateringnyc.com**



# a la carte Catering Menu

## ENTREES

### OXTAILS

Braised for 5 hours in Chef G's brown spicy herb sauce

Half / Whole

\$165 / \$330

### CHICKEN BREAST

Parmesan, Francese, Marsala, Rolletini

\$60 / \$120

### BAKED THIGHS

Lemon & Herbed Butter

\$45 / \$90

### SIGNATURE WINGS

Sweet Heat, Buffalo, BBQ, Garlic Parm with veggies and House blue-ranch

\$55 / \$105

### SLOW ROASTED BEEF BRISKET

\$65 / \$120

### BABY BACK RIBS

Fall off the bone with Chef G's BBQ sauce

\$60 / \$120

### ROPA VIEJA

Marinated braised beef with tomato

\$55 / \$100

### BROWN SUGAR GLAZED SALMON

Served on a bed of sauteed spinach and garlic

Half / Whole

\$60 / \$115

### CAJUN SHRIMP

G's homemade spice blend and crushed garlic

\$55 / \$110

### ROASTED VEGETABLE LASAGNA

Layered with mozzarella, parmesan and marinara

\$60 / \$115

### GRILLED FLANK STEAK

Served with house made chimichurri

\$65 / \$120

### TERIYAKI SKIRT STEAK

With Roasted Peppers

\$60 / \$115

### CRAB LEG BOIL

Snow crab legs with cajun garlic butter, corn and potatoes

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## VEGGIES & SIDES

### MASHED POTATOES

Half / Whole

\$45 / \$90

### MACARONI & CHEESE

\$50 / \$95

### SWEET AND SPICY GREEN BEANS

charred and tossed in our sweet & spicy soy glaze

\$50 / \$95

### BRAISED KALE

with caramelized onions

\$45 / \$90

### SEASONAL ROASTED VEGETABLES

\$50 / \$95

### GRILLED ASPARAGUS

with blistered tomatoes and balsamic glaze

\$50 / \$95

### ROSEMARY SWEET POTATOES

Roasted with fresh herbs

Half / Whole

\$45 / \$90

### CILANTRO LIME RICE

\$45 / \$90

### HOUSE-SALAD/ CAESAR SALAD

\$40 / \$80

### POTATO SALAD

\$45 / \$90

### COLESLAW

With house Citrus Vinaigrette

\$45 / \$95

# Call for Custom Menu Requests

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