



A SPECIAL EVENTS &
CATERING COMPANY



Social and Corporate Catering Brochure
2018

Nicole's Special Events & Catering
556 Delaware Ave. Albany NY 12209
(518) 436-4952

Cocktail-Style Receptions

Typically based on two – three hour reception

Meet and Greet Reception

Choose Two:

Fresh Vegetable Crudités with Creamy Dip

Assorted Soft and Hard Cheeses with Gourmet Crackers

Fresh Fruit Display

Choose Four Hot or Cold Hors D'oeuvres

Cocktail Reception One

Choose Two:

Fresh Vegetable Crudités with Creamy Spinach Dip

Assorted Soft and Hard Cheeses with Gourmet Crackers

Fresh Fruit Display

Choose Four Hot or Cold Hors D'oeuvres

Choose One of Our Classic Stations

Pasta Display — Antipasto Display — Carving Board

Cocktail Reception Two

Fresh Vegetable Crudités with Creamy Dip

Assorted Soft and Hard Cheeses

Baked Brie and Crab Dip

Sliced French Bread and Gourmet Crackers

Fresh Fruit Display

Choose four Hot or Cold Hors D'oeuvres

Choose Two of our Classic Stations

Antipasto Display — Pasta Station —

Italian Traditions — Carving Station

Cocktail Hour

This is the time for pre-dinner socializing. Cocktail Reception is nice for short receptions after a meeting or as a reception for guests or clients. Guests typically arrive one hour prior to dinner and are greeted with passed hors d'oeuvres, display tables of elegant crudités and an assortment of cocktails, beer, wine and soft drinks.

Butlered Hors D'oeuvres

Seafood

Sesame Seared Tuna on a cucumber round with wasabi aioli
Fresh Vegetable & Crab Spring Rolls
Shrimp Cocktail (U12-15) with zesty cocktail sauce
Grilled Shrimp with Lemon Dill Sauce
Sesame Ginger Shrimp
Salmon or Tuna Sushi
Mini Crab Cakes with Rock Island Tartar
Salmon Cake with mustard and watercress
Seafood Stuffed Mushrooms
Clams Casino
Oysters on the Beach
served on the half shell with mango, pickled red onion, lemon
Oysters Rockefeller
Escargot in Puff Pastry
Scampi Nicole with prosciutto and Fontina
Garlic Shrimp in Puff Pastry
Coquille St. Jacques en Croute
Smoked Salmon Crepe with Habanera Cream
Baby Potatoes with Crème Fraiche and Caviar
Smoked Salmon on cucumber rounds
Crab Tartlet with lemon, capers & dill

Vegetarian

Fresh Vegetable Spring Rolls with an Asian dipping sauce
Black bean cakes with avocado mousse
Tomato, fresh mozzarella & basil on crostini
Tomato Basil and Grilled Eggplant Bruschetta
Mascarpone Stuffed Dates
Sliced Pear with Gorgonzola & Sweet Chili
Stuffed Belgian endive with Gorgonzola
Mini Polenta bites with tomato and goat cheese
Asparagus and Asiago wrapped in Phyllo dough
Blue Cheese Stuffed Artichokes
Artichokes & Smoked Gouda baked in a shell
Artichokes stuffed with mascarpone and maple-toasted walnuts
Artichokes and Provolone Croquettes
Fig and Brie Focaccia with Balsamic glaze
Spanakopita
Broccoli Cheese Puffs
Artichoke and Provolone en Croute
Three Cheese Stuffed Mushrooms
Goat Cheese Tart with Caramelized Onion
Feta and sun-dried tomato stuffed patty pan squash
Gorgonzola-Stuffed Baby Pear & Sweet Chili sauce
Vegetable Samosas with cilantro aioli
Eggplant Roulade
Mini Egg Rolls with Asian dipping sauce
Goat Cheese Tart with Caramelized Onion

Poultry

Mini Chicken Quesadillas

Chicken Spedini rubbed with sage and wrapped with pancetta

Chicken Sate with spicy Thai peanut sauce

Chicken Kabobs

Chicken Croquette with chicken, sausage, spinach and potato

Hazelnut Chicken dipped in a Frangelico-orange cream sauce

Chicken Salad BLT in a tart shell

Sliced Duck on Crostini with mango preserve

Quesadilla with Roasted Duck, Chèvre and Salsa

Chicken & Shrimp Roulade with a red pepper coulis

Turkey, Smoked Gouda, Arugula & Cilantro Wraps

Beef, Lamb and Pork

Antipasto Kabobs

Stuffed Hot Cherry Peppers

Asparagus wrapped with prosciutto ham

Tenderloin on Crostini with pesto goat cheese

or caramelized onion and gorgonzola

Hoisin Flank Steak Wrapped in a Peapod

Assorted Mini Panini: Spicy capicola & provolone, Tomato, basil and prosciutto ham,

Mini Reuben

Bacon-Wrapped Dates Stuffed with Chorizo

Beef Teriyaki/Marinated Beef on a Stick

Marinated Grilled Lamb Lollies

Thai Pork Skewers

Shaved Pork Loin on crostini with apricot & Brie

Meatball Sliders with melted mozzarella

Pulled Pork Sliders

Burger Sliders with Gorgonzola & caramelized onion or bacon & cheddar

Cocktail Hour Stations and Displays

Bistro Tables

Artisan and Classic Cheeses

Our chefs choose an assortment of cheeses:
Caved Aged Gruyere, Drunken Goat Cheese,
Sage Derby Cheese, Mango ginger cheeses,
Rustico, Smoked gouda, Stilton Blue Cheese,
Gorgonzola, Ricotta Salata, Cheddar cheese,
Jarlsberg Swiss, and more

Mediterranean Accompaniments

Sopressatta, salami, pepperoni, prosciutto
ham, cappicola, roasted red peppers with gar-
lic and oil, Kalamata olives, roman artichokes,
stuffed hot cherry peppers, fresh mozzarella,
tomato & basil, olive tapenade, hummus or
grilled vegetables

Smoked Salmon, Smoked Trout or Pate
capers, red onions, cornichons, grain mustard

Fresh Vegetable Crudités

Bite sized vegetables may include
Carrots, celery, broccoli, cauliflower, green
beans, bell peppers, squash, cherry tomatoes

A Selection of Dips

Dips can be displayed with vegetable crudités,
toasted pita chips, French bread & flatbreads
Creamy spinach, Roasted red pepper,
Hummus, or Crab Dip or Olive tapenade

Fresh Fruits

A chef's assortment of sliced melons,
pineapples, berries and grapes

Stationary Displays

Illuminated Seafood Display

Choose from a selection of treasures from the sea displayed on large blocks of ice:
Chilled Jumbo Shrimp Cocktail, Rhode Island Little Neck Clams on the half Shell, Raw Oysters, Cracked Blue Crab Claws, Chilled Maine Lobster Tails, Marinated Chilled Mussels

Add to your display:

Insalata Del Mar: shrimp, scallops, calamari, capers, red onions, celery in an olive oil and red wine vinaigrette

Steamed Clams with drawn butter

Zuppa di mussels or clams

Clams Oregannato

Stations

Pasta Display and Cooking Stations

Carving Stations

Choose from a selection of freshly roasted meats carved to order for your guests

Roast Breast of Turkey

Sirloin of Beef – Tenderloin of Beef – Prime Rib

Garlic & Herb Rubbed Pork Loin

Sauces: Zip Sauce – Whipped Horseradish – Apple Cider Gravy – Cranberry Mayo

Station Creation

Little Italy

Antipasto Abundanza: An extravagant salad display with fresh greens, roasted red peppers, olive, stuffed hot cherry peppers, peperoncini, artichokes, tomato and fresh mozzarella

Assorted Italian Meats: sopressatta, cappicola, prosciutto ham, pepperoni, provolone cheese

Hot Chafing Pan Display items to choose from: Classic Italian Meatballs, Stuffed Eggplant, Beef Braciola

Pasta Display: Tortellini Alla Panna, Linguini with Clam Sauce, Seafood Fra Diavolo

Mashed Potato Martini Bar

Mashed Sweet potato – Roasted Garlic Mashed – Mashed Peruvian Purple Potatoes, Assorted Toppings to choose from: Sour Cream –Chives – Cheddar – Mushroom Gravy – Crispy Bacon

China Town

Shrimp or Chicken stir-fry in large wok with bean sprouts, snow peas, carrot, water chestnuts, bamboo shoots, mushroom, vegetables Stir-fried rice, sweet & sour pork ribs, Classic and Chocolate Fortune Cookies

Fajitas Station

Southwestern marinated grilled chicken & Marinated Flank Steak
Refried beans, Pico de Gallo, sour cream, shredded Monterey Jack, Lettuce and salsa
Salad: Black bean and rice salad with tri-colored bell peppers with fresh cilantro
Flour Tortilla Shells, Tortilla Chips in salsa shooters

Paella Station

Gigantic skillet of Paella Set on bricks with burners - Large wooden spoons & paddles.
Include Chicken, sausage, Clams, mussels, Tilapia, Saffron, Rice

Irish Pub

Irish Lamb Stew with sliced Irish Soda Bread
Colcannon Potatoes: Bacon, red cabbage, cheese & chives
Beer Battered Fried Fish
Mini Rubens
Guinness beer station

Plated Dinner Reception

Cocktail hour Elegant Display table

A Selection of Artesian Cheeses

Baked Brie with Raspberry Dips

Mediterranean Accompaniments

Assorted Italian meats, olives, roasted red peppers, artichokes, stuffed hot cherry peppers,

Crackers, flat Bread, garlic toasted pita chips and French bread

Fresh Vegetable Crudités with Hummus and Creamy Spinach Dip

Fresh Fruit Display

Hand Passed hors d'oeuvres

Baked artichoke en Croute

Wild mushroom tartlets with goat cheese

Grilled marinated lamb lollies

Crab cakes with a cajun rémoulade

Chicken Spedini rubbed with sage and wrapped with pancetta

Fresh vegetable spring rolls with asian dipping sauce

Dinner Service

Salad

Mixed Green Salad with garden vegetables and balsamic vinaigrette

Dinner Selections

Grilled Sirloin of Beef

Served with mushroom Marsala wine sauce

Chicken Saltimbocca

with prosciutto ham and Fontina cheese served over spinach

Grilled Firecracker Salmon

Sweet chili glaze over julienne vegetables with a black bean, white rice and tri-color bell peppers medley

Stuffed Eggplant

Stuffed with herbed goat cheese and spinach topped with marinara and mozzarella cheese

Served with chef selected side dishes such as asparagus bundles and roasted garlic mashed potatoes

Assorted Rolls and Butter

Coffee and Tea Service at the guest tables

Dessert

Chocolate French Silk or Bailey's Chocolate Chip Cheesecake

Sample Classic Buffet Menu

Cocktail hour Elegant Display table

International Cheese Display of soft & hard cheeses, pepperoni, salami,
roasted red peppers, olives

Baked Brie with Raspberry Preserves

Spicy Crab Dip

Crackers, Flat Bread and French bread

Fresh Vegetable Crudités with Creamy Spinach Dip

Fresh Fruit Display

English Butler Hand Passed Hors D'oeuvres

Chorizo stuffed dates wrapped with bacon

Seafood stuffed mushrooms

Mascarpone and toasted walnut stuffed artichokes

Coconut shrimp

Dinner Buffet

Fresh field greens

*Tossed with garden vegetables, red onions, toasted or candied pecans, crumbled
gorgonzola and a balsamic vinaigrette*

Grilled Marinated Vegetables

Shrimp and Scallop Scampi

sautéed in a garlic butter wine sauce served over rice

Stuffed Eggplant

with herbed goat cheese and spinach, marinara and mozzarella

Chicken Frances

Battered chicken sautéed with mushrooms in a lemon-garlic butter wine sauce

Penne Sorgento

*Penne tossed with in a sweet basil cream sauce with broccoli, roasted red peppers,
prosciutto*

Carving Board

carved to order for each guests

Grilled Tenderloin of Beef

Classic Zip Sauce and Horseradish

Roasted Garlic Mashed Potatoes

Fresh Baked Rolls and butter

Entrée Selections

For plated dinners or buffets

Chicken Selections

Boursin Chicken: stuffed with Boursin cheese, asparagus, roasted red peppers with a pinot noir reduction

Nicole's Stuffed Chicken: with broccoli, sun dried tomatoes and smoked mozzarella cheese topped with a roasted garlic cream sauce

Chicken Francese: battered chicken sautéed with mushrooms, garlic, lemon butter and wine

Lobster Stuffed Chicken: with a white Dubonnet cream

Chicken Saltimbocca: topped with prosciutto and fontina in a sherry wine sauce over spinach

Hazelnut Chicken: coated with toasted hazelnuts in a Frangelico-orange cream sauce

Chicken & Shrimp Normandy: in a Marsala wine cream sauce finished with Fontina cheese

Chicken Normandy: sautéed with mushrooms in an apple brandy cream sauce over apple rings

Oven Roasted Jerk Chicken: with a spicy jerk seasoning served over black beans and rice

Chicken Theresa: Lightly battered with prosciutto ham, mozzarella in a pan-fresh marinara

Chicken Antico: lightly battered chicken stuffed with eggplant, garlic and grated cheese topped with mozzarella cheese served over sautéed greens

Chicken Anna: lightly battered in a lemon-tarragon cream sauce with capers over broccoli

Chicken Romano: lightly battered and sautéed in a pan-fresh marinara with diced eggplant, prosciutto ham, red onions and capers topped with romano cheese

Chicken Oscar: topped with shrimp and asparagus with a classic hollandaise sauce

Cuts of Beef Options

Sirloin of Beef, Filet Mignon, NY Strip Steak, Grilled Rib Eye of Beef or Prime Rib

Sauce options:

Port wine demi and gorgonzola

Wild mushroom sauce and dollop of herbed goat cheese, Gorgonzola or Boursin cheese

Marinated with roasted garlic, rosemary, olive oil and a hint of balsamic vinegar

Mushroom Marsala wine sauce

Peppercorn crusted with a peppercorn brandy demiglaze with a touch of cream
Sun dried tomato-wild mushroom cream bourbon cream sauce
Caramelized onion and port wine demi

Lamb, Pork and Veal Options

Herb Crusted Lamb Chops: with fresh mint

Pecan Crusted Lamp Chops: with rosemary au jus

Grilled Lamb Chops: with a balsamic marinade and olive tapenade

Peppercorn & Herb Crusted Pork Loin: with sun-dried tomato wild mushroom
bourbon cream sauce

Roasted Garlic and Rosemary Pork Loin: with a peppercorn-Dijon demi

Pork Medallions: served over apple rings with a curried pumpkin cream sauce

Stuffed Veal Chop: with prosciutto ham & Fontina cheese in a sherry wine reduction

Grilled Veal Chop: with a Marsala fig sauce

Veal Saltimbocca: with prosciutto ham & Fontina in sherry wine sauce over spinach

Veal Theresa: lightly battered with prosciutto ham & mozzarella in pan-fresh marinara

Fish/Seafood Selections

Salmon Angelina: with a pistachio crust topped with shrimp in a lemon-dill beurre
blanc over spinach

Grilled Salmon: with a citrus beurre blanc over julienned vegetables

Oven Roasted Sea Bass: over caramelized shallots and spinach with a port wine reduction

Oven Roasted Sea Bass: with a roasted red pepper coulis

Grilled Swordfish: with a pineapple-oriental sauce over Asian slaw or pineapple
mango salsa

Grilled Mahi-Mahi: with a citrus soy glaze served over an Asian-ginger slaw

Tuscan Tuna: with a fresh thyme and olive tapenade

Horseradish Crusted Salmon

Oven Roasted Salmon: with a polynesian barbecue glaze

Asian Sesame Salmon: over white and wild rice

Oven Roasted Orange: Salmon with fennel

Salmon Dijonnaise: coated with toasted pecans, dijon mustard and bread crumbs

Fire Cracker Grilled Salmon: with a sweet spicy pepper glaze

Orange Curry Glazed Salmon

Pesto Crumb encrusted Salmon

Grilled Mahi-Mahi: with a pineapple & black bean salsa, tri-color bell peppers and cilantro

Shrimp and Scallops: with yellow and red bell pepper coulis

Vegetarian Entrees

Three Cheese Eggplant layered with romano, provolone, smoked mozzarella & gorgonzola topped with mozzarella, baked served with a roasted red peppers coulis
Stuffed Eggplant with herbed goat cheese and spinach with marinara and mozzarella
Grilled Vegetable Napoleon eggplant, portobello, squash, zucchini, spinach and fresh mozzarella

Stuffed Portobello Mushroom with spinach, diced tomato and gorgonzola

Vegetarian Lasagna Rolls with a tomato basil cream sauce

Tofu, Spinach and Roasted Red Pepper Lasagna Rolls with a roasted red pepper coulis

Vegetarian Medley a trio of stuffed portobello, stuffed pepper, stuffed artichoke

Arancini: A twist to an Italian Classic. Rice balls stuffed with peas, broccoli, pesto and romano cheese baked and served with marinara sauce

Pasta Selections

Tortellini alla Panna cheese filled tortellini with prosciutto ham & peas in a tomato cream sauce

Tortellini Primavera tossed with vegetables in roasted garlic cream sauce

Penne Sorghento tossed in a sweet basil cream sauce with broccoli, roasted red peppers, hazelnuts & prosciutto

Pesto Pasta topped with diced tomatoes, toasted pine nuts and grated romano cheese

Penne Sauté with sausage, pancetta, mushrooms, and spinach in a gorgonzola cream sauce

Penne Puttanesca with olives, red onion, capers, olives, anchovies in a pan-fresh marinara

Penne Arrabiatta with pan-fresh marinara with capers, hot peppers, and red onions

Penne Pomodora in a pan-fresh marinara with white onions and fresh basil

Mediterranean Pasta with olives, red onions, sun dried tomatoes, capers, and fresh oregano in a pan-fresh marinara topped with crumbled feta cheese

Penne Romano tossed in a pan-fresh marinara with capers, red onions, diced eggplant, prosciutto ham, roasted red peppers, shaved Romano cheese

Rigatoni Bolognese an Italian meat sauce tossed with penne pasta

Penne Alla Vodka with a tomato cream sauce with white onions and baby shrimp

Penne alla Salmon with capers, white onions & dill in a lemon cream sauce tossed with penne

Classic sauces

tomato, marinara, alfredo, tomato-vodka cream, pesto cream

Pastas

penne, pennette, farfalle, fusilli, orecchiette, cavatelli, cavitappi, rigatoni, tortellini

Desserts & Sweet Stations

Candy Land Dessert Station

A selection of three candies in your own color theme displayed in decorative glass jars

Miniature Chocolate Cups with Passion Fruit Mousse

Pistachio and Lemon Parfait

Free Form Chocolate Parfait

Flourless Chocolate Cake Bites

Almond Flan with Sliced Pears

Cheesecake Lollipops

Miniature Fruit Tartlets

Nicole's Classics

Chocolate French Silk, Key Lime, Chocolate Bourbon Pecan Tart, Raspberry Linzar Tart

Assorted Cheesecakes: Bailey's Chocolate Chip, New York Style Vanilla, Frangelico

Hazelnut, Grand Mariner, Chocolate Kahlua, or Raspberry Swirl

Chocolate Fountain

A decadent display with of flowing warm chocolate displayed with fresh fruit

An array of items for dipping including: Pretzels - Strawberries – Pineapples -

Marshmallows - Lady Fingers - Sugar Wafers —Oreos

Little Italy Desserts

Fresh Filled Cannolis

Assorted Italian Pastries and Cookies

Choice of Gelato with mini dishes or petit cones

Mini Desserts

Assorted Mini Desserts:

Fruit tartlets, chocolate mousse cups, mini cheesecakes, key lime tartlets, chocolate

Hazelnut nut tartlets, Cream puffs, brownie bites, white chocolate raspberry tartlets

Ice cream martini station

Your guests will be scooped ice cream in martini glasses

Choose from a selection of sweet of toppings including hot fudge, macerated fruits, assorted candies, sprinkles, nuts, cherries and fresh whipped cream

Gelato or Sorbet Station

Mini Cups or Cones

All-American

Chocolate Chip Cookies, Peanut Butter Cookies, Brownie Bites, Lemon Bars

Flambé Station

Cherries Jubilee –Bananas Fosters – Vanilla Ice Cream

Bar & Beverage Services

Nicole's offers an array of bar services for you to choose from Customized bar packages and limited bar services available based on the type of event, time and location

Beer & Wine Bar

A selection of three to four beers from our current list of beers and a selection of four to five types of wines from our list of wines. This bar package also includes an assortment of soft drinks, glassware, ice licensing, insurance and complete bar set up

Full Service Bar

Various levels of full open bar are available based on house, choice and premium liquors. A selection of three to four beers from our current list of beers and a selection of four to five types of wines from our list of wines. This bar package also includes an assortment of soft drinks, assorted juice, mixers, bar fruits and condiments, various styles glassware, ice, licensing, insurance and complete bar set up.

Specialty Bar

A specialty bar is perfect for Sunday brunch. Bar menu may include champagne, mimosas, Chambord & champagne cocktail, screwdrivers, bloody Mary's, white wine sangria or coffee & cordial station

Signature Drink & Martini Stations

Create an interesting bar menu, signature cocktail or even just a couple of fun martinis for your guests to enjoy!