Nicole's Express

Food To-Go & Delivery

518-436-4952 | INFO@NICOLESCATERING.COM

@NICOLESOFALBANY

HORS D'OEUVRES



SEAFOOD

Minimum order 3 dozen per order **Room Temperature

Seafood Stuffed Mushrooms 18 Crab, Cheese Bread Crumbs

Scallops Wrapped in Bacon 30

Sesame Ginger Shrimp 36

Scampi Nicole 48 Gruyere Cheese, Prosciutto Ham

Coconut Shrimp 45

Clams Casino 24

Mini Crab Cakes 24 Rock Island Tartar

Crab Salad Phyllo Cup** 18

DIPS

BY THE HALF OR FULL COURT

Crab Dip Half 15 Full 30

Baba Ghanoush Half 12 Full 24

Roasted Red Pepper Dip Half 9 Full 18

> Hummus Half 12 Full 24

Creamy Spinach Dip Half 9 Full 18

> Bruschetta Dip Half 12 Full 24



POULTRY

Minimum order 3 dozen per order **Room Temperature

Chicken Sate 18 Spicy Thai Peanut Sauce

Chicken Spedini 24 Rubbed with Sage, Wrapped in Pancetta

Hazelnut Chicken Bites 24 Frangelico-Orange Cream Sauce

Chicken Cordon Bleu Bites 24

Chicken Parmesan Bites 24

Orange Sesame Chicken Wings 18

Barbecue Chicken Wings 18

Hot Chicken Wings 18

Chicken BLT Phyllo Cup** 18

Turkey Pinwheels** 24 Smoked Gouda, Arugula, Spicy Cilantro Aioli

Turkey & Cranberry Cream Cheese Finger Sandwich** 24



BEEF

Minimum order 3 dozen per order **Room Temperature

Sausage Stuffed Mushrooms 18

Homemade Mini Meatballs 12

Bacon Wrapped Meatballs 21

Prosciutto & Fresh Mozzarella Bites** 18 Olive Oil, Baslamic

Meat Antipasto Kabobs** 24 Balsamic Drizzle

Tuscan Pinwheel** 24 Italian Meats, Tapenade, Pepper Relish

Tuscan Finger Sandwich** 24 Salami, Sun Dried Tomato Cream Cheese, Red Pepper Relish

Ham & Chive Cream Cheese Finger Sandwich** 24

Tuscan Panini** 24 Salami, Sun Dried Tomato Cream Cheese, Red Pepper Relish

Reuben** 24

VEGETARIAN

Three Cheese Stuffed Mushrooms 18

Spanakopita 18

Asparagus & Asiago 18 Wrapped in Phyllo Dough Cucumber & Dill Finger Sandwich** 24

Tapenade Panini** 24

EXPRESS TRAYS & PLATTERS

Fresh Fruit Platter Small \$45 (Serves 10-12) Large \$95 (Serves 30-40) A Colorful Assorted Menu of Seasonal Fruit and Berries, Lemon-Yogurt Dipping Sauce

Artisan Cheese Board Small \$75 (Serves 10-12) Medium \$135 (Serves 18-30) Large \$225 (Serves 45-60) An Eclectic Mix of Premium, Aged & Imported Cheeses Displayed with Fruit Garnish, Crackers, and Flat Bread Crackers

European Grand Large \$250 (Serves 50-75)

Includes: Sopressata, Salami, Spicy Capicola, Chunks of Provolone, Duck Truffle Pate, Stuffed Hot Cherry Peppers, Grilled Eggplant Roulade, Kalamata Olives, Grilled Baby Artichokes, Gorgonzola Wedge, Peppercorn Coated Goat Cheese, Roasted Red Peppers with Roasted Garlic and Olive Oil, Tangy Mustard. French Baguette, Grilled Focaccia and Flatbreads.

Sliced Tomato, Fresh Mozzarella Platter Small \$55 (Serves 10-12) Large \$145 (Serves 35-50)

Sliced Roma Tomatoes, Topped with Fresh Mozzarella, Prosciutto Ham, Fresh Basil, Cracked Black Pepper, & Olive Oils Served with Crisp, Garlic Toasted Crostini

Specialty Pastry-Wrapped Baked Brie (Choice of Filling / Flavors) Medium \$85 (2.25lbs Serves up to 30)
Raspberry Preserves - Toasted Almond Amaretto Glaze - Fresh Pesto & Sun-Dried Tomato - Cognac Soaked Pear & Butter Toasted Walnuts Sliced French Baguette \$5/each

Fresh Vegetable Crudite Platter Small \$40 (Serves 10-12) Large \$95 (Serves 50-75) Crunchy Garden Vegetables Beautifully Arranged with Dip.

Choose One: Hummus, Creamy Spinach Dip, Blue Cheese or Classic Ranch

Sliced Honey Baked Ham \$125 Approx. 7lbs (Serves up to 25)

Honey Mustard and 4 Dozen Rolls

Sliced Boneless Turkey BReast \$155 (Serves 30-40)

Oven Roasted, Sliced & Displayed with Honey Mustard, Roasted Garlic Mayo and 4 Dozen Rolls

Sliced Whole Tenderloin \$239 (Serves 12-15)

Horseradish Sauce, Russian Dressing, Sliced Sweet Red Onion and 3 Dozen Rolls

Shrimp Cocktail Small \$110 (40 Pieces) Medium \$200 (75 Pieces) Large \$395 (150 Pieces) Fresh Chilled Jumbo Shrimp Cocktail Served with Lemons and Spicy Cocktail Sauce Size 12-15 Count Per Pound Colossal Shrimp - Market Price

Smoked Salmon Small \$150 (2lb- Serves 35) Medium \$185 (3lb- Serves 45) Large \$225 (4lb Serves 70) Thinly Sliced with Capers, Diced Red Onion, Dill Sour Cream, Whole Grain Mustard with Crackers

Smoked Salmon and Bagels Small \$155 (2lb-Serves 35) Medium \$195 (Serves 50) Large \$240 (Serves 75) Thinly Sliced With Capers, Red Onion, Sliced Tomato, Lettuce, Cream Cheese, Mini Bagels

SALADS

Small Bowls Serve 10-15 | Large Bowls Serve 25-40 Half Pan Serves 8-12 | Full Pan Serves 20-25

All dressings are served on the side - extra dressing \$ per pint | \$9 per quart

Nicole's Classic Garden Salad \$30 | \$65

Mixed Greens, Garden Vegetables, Balsamic Vinaigrette

Spinach Salad \$35 | \$75

Gorgonzola, Nicoise Olives, Mushrooms, Crumbled Bacon,. Champagne Vinaigrette

Classic Caesar Salad \$30 | \$65

Classic Romaine Lettuce, Garlic Toasted Croutons, Fresh Grated Romano Cheese, Caesar Salad

Harvest Field Greens \$30 | \$65

Pecans, Gorgonzola, Sun-Dried Cranberries, Candied Walnuts, Maple Mustard Vinaigrette

Greek Style Salad \$40 | \$85

Romaine Lettuce, Cucumber, Red Onions, Tomato, Feta, Kalamata Olives, Greek Dressing

Asian Green Salad \$35 | \$75

Mandarin Oranges, Snow Peas, Vegetables, Crunchy Asian Noodles, Peanut-Ginger Dressing

Antipasto Salad \$45 | \$95

Romaine Lettuce, Chopped Italian Meats, Provolone, Olives, Artichokes, Roasted Red Peppers, Tomatoes, Cucumbers, Onions, Italian Vinaigrette \$45 | \$95

PASTA SALADS

Small Bowls Serve 12-20 | Large Bowls Serve 30-45

Pesto Pasta Salad \$25 | \$55

Tossed with Pesto, Sun Dried Tomato, Broccoli, Provolone, Romano Cheese

Antipasto Pasta Salad \$45 | \$95

Diced Italian Meats, Provolone, Olives, Artichokes, Roasted Red Peppers, Tomatoes, Cucumbers, Onions, Italian Vinaigrette, Pasta

Oriental Noodle Salad \$35 | \$75

Julienned Bell Peppers, Carrots, Snow Peas, Baby Corn, Water Chestnuts, Spicy Thai Peanut Dressing

Vegetable Pasta Salad \$28 | \$50

Pasta, Diced Fresh Vegetables, Italian Vinaigrette

POTATO & RICE SALADS

Small Bowls Serve 12-20 | Large Bowls Serve 30-45

Italian Potato Salad \$45 | \$95

Red Skinned Potatoes, Spinach, Roasted Red Peppers, Red Onions, Olive Oil, Vinegar, Herbs

Classic Potato Salad \$45 | \$95

Potatoes, Mayonnaise, Egg, Bell Peppers

Black Bean & Rice Salad \$45 | \$95

Tricolor Bell Peppers, Fresh Cilantro

PROTEIN SALADS

Priced Per Small Bowl Serves 15-25

Waldorf Chicken Salad | \$75

Grapes, Walnuts, Celery, Mayonnaise

Albacore Tuna Salad | \$85

Celery, Mayonnaise, Red Onion

Deviled Egg Salad | \$55

Dijon and Cayenne Pepper

Quinoa & Chickpea | \$75

Cucumber, Bell Peppers, Shaved Kale, Lemon, Olive Oil, Fresh Herbs

VEGETABLES

Half Pan Serves 8-10 | Full Pan Serves 20-30

Roasted Asparagus \$55 | \$99

Bacon, Gorgonzola, Sherry Dressing

Grilled Asparagus \$50 | \$90

Lemon-Oregano Vinaigrette

Roasted Brussel Sprouts, Cauliflower, Butternut Squash \$55 | \$99

Balsamic Infused Grilled Vegetables \$45 | \$99

Sautéed Broccoli \$40 | \$80

Roasted Red Peppers, Garlic, Olive Oil

Green Beans \$42 | \$88

Butter, Shallots, Almonds

Braised Honey Baby Carrots \$35 | \$70

Sautéed Vegetables \$60 | \$110

Seasoned with Butter & Herbs

Cauliflower Au Gratin \$50 | \$95

Oven Roasted Butternut Squash \$45 | \$99

Brown Sugar I Honey I Spiced Nutmeg

Sautéed Broccoli Rabe \$45 | \$99

Garlic, Lemon, Olive Oil, Romano Cheese

POTATO & RICE

Half Pans Serve 10-15 | Full Pans Serve 30-40

Roasted Garlic Mashed Potatoes \$30 | \$65

Tuscan Smashed Potatoes \$30 | \$65

Prosciutto, Parmesan

Whipped Sweet Potatoes \$35 | \$75

Cinnamon, Maple

Potatoes Au Gratin \$45 | \$95

Roasted Red Potatoes \$35 | \$75

Rosemary, Garlic, Parsley, Parmesan

Venetian Rice \$30 | \$65

Prosciutto, Peas, Onion, Parsley

Confetti Rice \$30 | \$65

Corn, Peas, Peppers, Celery, Carrots

NICOLE'S GOURMET ENTREES TO GO

Half Pan Serves 10 | Full Pan Serves 20-30 (unless otherwise stated)

POULTRY SELECTIONS

Chicken Parmesan

Half Pan \$60 (8-6oz. cutlets) | Full Pan \$130 (20-6oz. cutlets)

Hazelnut Chicken

Hazelnut Crusted Chicken, Frangelico-Orange Cream Sauce Half Pan \$80 (10-6oz. cutlets) | Full Pan \$185 (25-6oz. cutlets)

Chicken Francese

Lightly Battered, Sautéed Mushrooms, Garlic, Lemon Butter, Wine Sauce Over Spinach Half Pan \$65 (10-4oz. cutlets) | Full Pan \$160 (25-4oz cutlets)

Chicken Marsala

Sautéed Mushrooms, Marsala Wine Sauce Half Pan \$70 (10-4oz cutlets) | Full Pan \$175 (25-4oz cutlets)

Chicken Picatta

Sautéed Mushrooms, Capers, Lemon-Butter Wine Half Pan \$65 (10-4oz cutlets) | Full Pan \$160 (25-4oz cutlets)

Chicken Saltimbocca

Prosciutto, Fontina Cheese, Sherry Wine Sauce Over Spinach Half Pan \$75 (10-4oz cutlets) | Full Pan \$185 (25-4oz cutlets)

Chicken Normandy

Sautéed Mushrooms, Apple Brandy Cream, Fontina Cheese, Sliced Apples Half Pan \$75 (10-4oz cutlets) | Full Pan \$185 (25-4oz cutlets)

Oven Roasted Jerk Chicken

Medium Spiced Jamaican Seasoned Airline Chicken Breast Half Pan \$75 (10-4oz pcs) | Full Pan \$175 (25-4oz pcs)

Tuscan Chicken

Roasted Garlic, Rosemary, Balsamic, Herbed Seasoned Airline Chicken Breast Half Pan \$75 (10-4oz pcs) | Full Pan (25-4oz pcs)

Braised Chicken Thighs

Carrots, Cipollini Onions, Lemon, Thyme Half Pan \$65 (12pcs) | Full Pan \$165 (30pcs)

Chicken Theresa

Lightly Battered Chicken, Prosciutto Ham, Mozzarella, Pan-Fresh Marinara Sauce Half Pan \$75 (10-4oz cutlets) | Full Pan \$185 (25-4oz cutlets)

Chicken Antico

Breast of Chicken Stuffed with Eggplant, Garlic & Grated Cheese, Lightly Battered, Mozzarella, Sautéed Greens Half Pan \$75 (10-4oz cutlets) | Full Pan \$185 (25-4oz cutlets)

Chicken Anna

Lightly Battered, Lemon-Tarragon Cream Sauce, Capers, Broccoli Half Pan \$75 (10-4oz cutlets) | Full Pan \$185 (25-4oz cutlets)

Chicken Romano

Lightly Battered, Pan-Fresh Marinara, Diced Eggplant, Prosciutto Ham, Red Onions, Capers, Romano Cheese Half Pan \$65 (10-4oz cutlets) | Full Pan \$160 (25-4oz cutlets)

Chicken Fingers

Ketchup and Barbecue | \$20 per dozen

Buffalo or Barbecued Chicken Wings

Blue Cheese and Celery Sticks | \$18 per dozen

VEGETARIAN SELECTIONS

Eggplant Parmesan

Half Pan \$45 | Full Pan \$125

Stuffed Eggplant

Herbed Goat Cheese, Spinach, Marinara, Mozzarella Half Pan S50 | Full Pan S130

Grilled Vegetable Napoleon

Eggplant, Portobello, Squash, Zucchini, Spinach, Feta, Mozzarella or Tofu \$12 Per Portion - Minimum 10 Portions

Grilled Stuffed Portobello

Quinoa, Peppers, Tomatoes, Onions \$12 Per Portion - Minimum 10 Portions

Vegetable Lasagna Rolls

Roasted Vegetables, Cheese, Tomato Basil Cream Sauce Half Pan \$60 | Full Pan \$120

Sweet Potato Lasagna

Vegetables, Cheese, Creamy Béchamel Half Pan \$60 I Full Pan \$120

Spaghetti Squash with Vegetable Bolognese

Slow Simmered Vegetables Half Pan S75 | Full Pan S155

BEEF SELECTIONS

Peppercorn Crusted Strip Steak

Peppercorn Brandy Cream Sauce \$275 Per Loin (Served 20-25)

Whole Tenderloin of Beef

Horseradish Sauce and Nicole's Zesty Zip Sauce \$225 Per Loin (Served 12-15)

Grilled Sliced Steak Marsala

\$275 (Serves 20-25)

Sausage, Peppers and Onions

Half Pan \$60 | Full Pan \$125

Peppercorn & Herb Crusted Pork Loin

Sun Dried Tomatoes, Wild Mushroom Bourbon Cream Sauce \$150 Per Loin (Serves 20-25)

Roasted Garlic & Rosemary Pork Loin

\$140 Per Loin (Served 20-25)

Pork Medallions

Apple Rings, Curried Pumpkin Cream Sauce \$145 (Serves 20-25)

Veal Theresa

Battered Veal, Prosciutto Ham, Mozzarella, Pan-Fresh Marinara Half Pan \$130 (Serves 8) | Full Pan \$295 (Serves 25)

Veal Saltimbocca

Prosciutto Ham, Fontina, Spinach, Sage, Sherry Wine Sauce Half Pan \$125 (Serves 8) | Full Pan \$295 (Serves 25)

Veal Marsala, Veal Francese or Veal Pizzaiola

Half Pan \$125 (Serves 8) | Full Pan \$295 (Serves 25)

PASTA SELECTIONS

Tortellini alla Panna

Cheese Tortellini, Prosciutto Ham, Peas, Tomato Cream Sauce Half Pan \$55 | Full Pan \$125

Tortellini Primavera

Tossed with Vegetables, Roasted Garlic Cream Sauce Half Pan \$55 | Full Pan \$125

Penne Sorgento

Tossed in Sweet Basil Cream Sauce, Broccoli, Roasted Red Peppers, Crushed Hazelnuts, Prosciutto Ham Half Pan \$55 | Full Pan \$125

Pesto Pasta

Diced Tomatoes, Toasted Pine Nuts, Grated Romano Cheese Half Pan \$45 | Full Pan \$110

Penne Puttenesca

Olives, Red Onion, Capers, Olives, Anchovies, Pan-Fresh Marinara Half Pan \$45 | Full Pan \$110

Penne Arrabiatta

Pan-Fresh Marinara, Capers, Hot Peppers, Red Onions Half Pan \$45 | Full Pan \$110

Penne Pomodora

Pan-Fresh Marinara, White Onions, Fresh Basil Half Pan \$40 I Full Pan \$95

Mediterranean Pasta

Olives, Red Onions, Sun Dried Tomatoes, Capers, Fresh Oregano, Pan-Fresh Marinara, Crumbled Feta Cheese Half Pan \$45 | Full Pan \$95

Rigatoni Bolognese

Italian Meat Sauce, Penne Pasta Half Pan \$45 I Full Pan \$125

Penne alla Vodka

Tomato Cream Sauce Half Pan \$50 I Full Pan \$115

Penne alla Vodka

Tomato Cream Sauce with Chicken Half Pan \$60 | Full Pan \$130

Penne alla Vodka

Tomato Cream Sauce, White Onions, Baby Shrimp Half Pan \$70 | Full Pan \$150

Penne Marinara

Half Pan \$45 | Full Pan \$110

Penne & Broccoli Alfredo

Half Pan \$50 | Full Pan \$115

Classic Three Cheese Mac & Cheese

Butter Toasted Croutons Half Pan \$60 | Full Pan \$130

Classic Meat Lasagna

Layered with Meat, Cheese, Sauce Half Pan \$65 | Full Pan \$140

Vegetarian Lasagna

Half Pan \$60 | Full Pan \$130

FISH SELECTIONS

Salmon Angelina

Pistachio Crusted, Lemon Dill Beurre Blanc, Sautéed Spinach \$135 (12 Pieces) | \$270 (24 Pieces)

Grilled Salmon

Citrus Beurre Blanc Over Julienne Vegetables \$125 (12 Pieces) | \$250 (24 Pieces)

Shrimp Genovese U12-U15

Lemon Butter Wine Sauce, Sautéed Spinach \$75 (20 Pieces) | \$150 (40 Pieces)

Shrimp & Scallop Scampi

Rice, Diced Tomato
Half Pan \$115 (Serves 8-10) | Full Pan \$230 (Serves 25)

Other Options Available Upon Request

SWEET SELECTIONS

Assorted Cookies & Treats

Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut, Chocolate Shortbread Cookie Bars, Raspberry Linzer Bars \$14 Per Dozen

Mini Cannoli

\$24 Per Dozen

Large Cannoli \$3.50 Each

Whole Desserts

French Silk Pie

\$55

Carrot Cake
Cream Cheese Frosting

\$65

Cheesecakes \$50-\$65

Other Dessert Options Available