

# BREAKFAST

*Available Anytime*

**Freshly Baked Breakfast Pastries** (min 6 people) –  
assorted muffins, danish, croissants and breakfast breads  
including butter and jam. \$6<sup>95</sup>/person

**Fresh Seasonal Fruit** – Served with granola and yogurt on  
the side.  
Small (Serves 8-10) \$55  
Large (Serves 16-20) \$95

**Homemade Quiche – 9” Round** – made fresh to order,  
meat and vegetarian options. \$22<sup>00</sup>

**Crème Brulee French Toast Bake** – custard soaked  
homemade French toast baked and topped with  
caramelized brown sugar.  
Half pan serves 8-10: \$45<sup>00</sup>  
Full pan serves 16-20: \$70<sup>00</sup>

**Hot Breakfast Sandwich** (min 6) – egg, bacon and  
American cheese. Served on a toasted english muffin or  
bagel. \$5<sup>00</sup> each.

**Fresh Baked Loaf of Bread with Butter** – cinnamon  
raisin or white. \$5<sup>99</sup>

All Catering Orders come with plates and plasticware,  
appropriate serving utensils, and condiments.

**Looking for something you don’t see?**  
Just ask. Special requests are welcome.

8% state sales tax, delivery and service charge.  
Prices subject to change.

# DESSERTS

*24 Hour Advanced Notice Required*

**Homemade Apple Crisp w/ Whipped Cream**  
Half: \$50 Full: \$80

**Brownies**  
Small (Serves 8-10) \$19 Large (Serves 16-20) \$35

**Assorted Cookies** – Box of 12 – \$19 Tray of 30 – \$47

**Assorted Bars & Pastry Bars**  
Small (Serves 8-10) \$19 Large (Serves 16-20) \$47

**Cheese Cake** – 10” Round / \$70

**Toll House Pie** – Full / \$110

# BEVERAGES

**Box of Joe** – \$18<sup>95</sup>

**Hot Tea** – Assortment of Tea’s – Box \$18<sup>95</sup>

**Juice** – Orange, Pineapple, Cranberry- Quart \$12

**Ice Tea or Raspberry Ice Tea** – Quart \$11

**Saratoga Bottled Water** – Bottle / \$3<sup>75</sup>

**San Pelligrino Water** – Bottle / ½ Liter \$3<sup>75</sup> Liter \$6<sup>75</sup>

**Beer Growlers** – 20 Plus flavors

# RENTAL FEES

**Tablecloths** \$3<sup>00</sup>

**Cloth Napkins** *with fork and knife set* \$1<sup>00</sup>

**Chafing Dishes** \$15<sup>00</sup>

**Serving utensils** 75¢

**Glassware** 80¢

**China Dinner Plate** \$1<sup>00</sup>



# The Catered Block

*Let us deliver your favorites right to you!*

The Butcher Block now offers a full selection of catered meals.

*We specialize in catering large events:  
corporate functions, company picnics, grand  
opening celebrations and wedding receptions.*

*Give us a call and we’ll do the rest.*

*Place your order today:*

**Call 518-563-0920**

# STARTERS

**Shrimp Cocktail** – Jumbo shrimp with cocktail sauce & lemons.  
Tray 25 – \$70   Tray 50 – \$130

**Spinach Artichoke Dip** – Served with corn chips.  
Small (Serves 15) – \$50   Large (Serves 25) – \$95

**Chicken Wings**  
Served with Ranch or Blue Cheese  
Tray 25 – \$65   Tray 50 – \$125

**Meatballs** – Marinara or Swedish  
Tray 25 – \$50   Tray 50 – \$95

**Spring Rolls** – Served with Ponzu Sauce  
Tray 25 – \$50   Tray 50 – \$95

**Crab Rangoons** -- Served with Ponzu Sauce  
Tray 25 – \$50   Tray 50 – \$95

**Pot Stickers** – Served with Ponzu Sauce  
Tray 25 – \$50   Tray 50 – \$95

**Bruschetta** – Fresh Mozzarella with Tomato, Pesto served on Baked Bread  
Tray 25 – \$50   Tray 50 – \$95

**Cheese & Cracker Board**  
Small (Serves 15) – \$60  
Large (Serves 25) – \$95

**Crudite** – Seasonal vegetables with creamy ranch dip  
Small (Serves 15) – \$45  
Large (Serves 25) – \$75

**Antipasto Platter**  
Small (Serves 15) – \$55  
Large (Serves 25) – \$90

# SALADS, SANDWICHES, AND SOUP

**Sandwich Bar** – Create your own sandwich with roasted turkey breast, roast beef, ham an assortment of cheeses, an array of bread, wraps and rolls. (Condiments included)  
Small (Serves 10) \$75   Medium (Serves 15) \$105  
Large (Serves 20) \$135

**Soup & Salad Combo** – Large tossed salad with mixed greens, tomatoes, cucumbers, carrots, onion, cheddar cheese and crotons, served with ranch or Italian dressing and a pint of soup of the day.   \$11/person (min. 6 people)

**Boxed Lunch** – Sandwich or Wrap choice, garden salad or soup of the day and a cookie. Sandwich choice includes roast turkey breast, ham, roast beef all made with lettuce, tomato & cheese, (condiments included)   \$14/person (min. 6 people)

**Caesar Salad**  
\$45 / Serves 10   \$20 add grilled chicken  
\$70 / Serves 20   \$30 add grilled chicken

**Fresh Garden Salad** – Mixed greens, tomatoes, cucumbers, carrots, onion, cheddar cheese and crotons, served with ranch or Italian dressing  
\$30 / Serves 10   \$50 / Serves 20

**Chef Salad** – Mixed greens, ham, roast beef, roasted turkey breast, hard boiled eggs, cheddar cheese, tomatoes, cucumbers, onions, croutons and your choice of dressing.  
\$60 / Serves 10   \$105 / Serves 20

**Cobb Salad** – Romaine topped with grilled chicken, tomatoes, cucumbers, red onion, hardboiled egg, Kalamato olives, bacon, avocado and crumbled blue cheese. Served with Italian dressing.  
\$60 / Serves 10   \$105 / Serves 20

**Salads by the Quart or Pint** – Macaroni Salad, Potato Salad, Pasta Salad, Cole Slaw, Broccoli Salad – Quart \$11<sup>.99</sup> Pint \$6<sup>.99</sup>

**Soup of the Day** – Quart \$6<sup>.99</sup> Pint \$4<sup>.99</sup>

**Loaf of Bread** (Baked in House) – Cinnamon Raisin or White \$5<sup>.99</sup>

# HOT ENTREES

*Half pans serves 8-10 people; full pan serves 16-20 people.  
Orders require a minimum of 48 hour's notice.*

**Homemade Baked Lasagna** – Meat layered with pasta sheets and marinara, topped with mozzarella, then baked.  
Half Pan (Serves 8-10) \$65   Full Pan (Serves 16-20) \$125

**Eggplant Parmesan** – Battered eggplant topped with marinara and mozzarella.  
Half Pan (Serves 8-10) \$75   Full Pan (Serves 16-20) \$135

**Sausage & Peppers** – Sweet Italian sausage, onions and peppers served with hoagie rolls.  
Half Pan (Serves 8-10) \$75   Full Pan (Serves 16-20) \$135

**Pull Pork** – House made BBQ pulled pork served with slider rolls  
Half Pan (Serves 8-10) \$55   Full Pan (Serves 16-20) \$95

**White Cheddar Macaroni & Cheese** – Elbow macaroni in our homemade cheese sauce topped with bread crumbs.  
Half Pan (Serves 8-10) \$55   Full Pan (Serves 16-20) \$95

**Baked Ziti** – Baked pasta with marinara and ricotta, mixed and topped with mozzarella.  
Half Pan (Serves 8-10) \$50   Add Ground Beef \$60  
Full Pan (Serves 16-20) \$85   Add Ground Beef \$95

**Chicken Parmesan** – Hand breaded chicken breast topped with marinara and mozzarella, served over penne pasta.  
Half Pan (Serves 8-10) \$75   Full Pan (Serves 16-20) \$135

**Shepherd's Pie** – Fresh ground beef, onions, carrots, peas, and gravy topped with mashed potatoes.  
Half Pan (Serves 8-10) \$60   Full Pan (Serves 16-20) \$115

**Homemade Meatloaf**  
Half Pan (Serves 8-10) \$60   Full Pan (Serves 16-20) \$115

**Chicken Broccoli Alfredo** – Fettuccine noodles tossed with chicken and broccoli in a creamy house made alfredo sauce.  
Half Pan (Serves 8-10) \$60   Full Pan (Serves 16-20) \$115

## SIDES

**Mashed Potatoes** – Half Pan (Serves 8-10) \$30  
Large Pan (Serves 16-20) \$55

**Rice Pilaf** – Half Pan (Serves 8-10) \$30   Large Pan (Serves 16-20) \$55

**French Fries** – Half Pan (Serves 8-10) \$30   Large Pan (Serves 16-20) \$55

**Mixed Vegetables** – Half Pan (Serves 8-10) \$30  
Large Pan (Serves 16-20) \$45