



Andrews
CATERING TO THE FIVE SENSES

HOT OFF THE GRILL



ABOUT ANDREWS

Dear Valued Customer,

At Andrews, we have built our reputation on gourmet cuisine, impeccable service, exquisite presentations and affordable high quality. Attention to detail enables your guests to experience catering with all five senses—taste, touch, sight, smell and sound. Our creative party packages come complete with high quality paper goods, buffet tables, full décor packages and authentic props to create an ambiance that reflects your distinctive style.

Our catering professionals are well known for their creative culinary skill, design experience and stylistic flair. With the assistance of our professional special event coordinators, we will create the menu to suit your unique taste.

From flowers to photography, Andrews offers every event service imaginable to plan the perfect event. If you don't see what you are looking for in this brochure, just ask! We have many more ideas to make your barbecue a truly spectacular event.

Andrews will run your party completely, allowing you time to enjoy socializing with your family, friends or business associates during your event.

Tastefully Yours,

Eric A. Redlich, Director of Catering

OUR EVENTS

EVENTS WE CATER...

Benefit Dinners, Holiday Parties, Cocktail Parties, Weddings, Bar & Bat Mitzvahs, Sweet Sixteen's, Corporate Events, Fund Raisers, Showers, Communion, Christenings & Confirmations, Birthdays, Anniversaries, Grand Openings, Location Productions, Unique Children's Parties & any other event that requires gourmet food

WE SPECIALIZE IN...

Fine Gourmet Catering, Food Styling, Event Planning & Management

WE ALSO PROVIDE & ARRANGE FOR...

Tents, Tables, Chairs, China & Linens, Expert Floral Arranging, Invitations, Entertainment, Musical Talent, Games & Specialty Equipment

OUR SPECIALTY THEMES & PARTIES...

Cigar Night • New York at Night • New England Clam Bake • Adventures By The Sea • Mardi Gras Carnivals • Country Summer Picnics • Caribbean Festival • Casino Nights • Garden & Terrace Parties • Tex-Mex Parties • Southern & Victorian Tea Parties

ING TO THE FIVE

OUR TRADITIONAL BBQ

char-broiled all beef 6 oz. hamburgers and cheeseburgers

all beef Hebrew National hot dogs

served with simmering onions, sauerkraut and relish

the best finger lickin' award winning BBQ chicken breast

chilled summer greens with golden Italian dressing

creamy Long Island style cole slaw

classic potato salad

macaroni salad

farm fresh herb buttered corn on the cob

fresh burger and dog rolls

condiment assortment

fresh chilled watermelon wedges

\$14.00 pp

**WE SPECIALIZE IN CUSTOMIZING OUR BBQ MENU TO MEET OUR CLIENTS' NEEDS.
TALK TO US ABOUT THE MANY OPTIONS AVAILABLE TO HELP YOU CREATE AN EXCITING EVENT.**

Note: Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

OUR EXECUTIVE BBQ

char-broiled all beef 6 oz. hamburgers and cheeseburgers

all beef Hebrew National hot dogs
served with simmering onions, sauerkraut and relish

the best finger lickin' award winning BBQ chicken breast

grilled sweet sausage with fresh club rolls

classic potato salad

penne pasta salad

fresh burger and dog rolls

condiment assortment

fresh chilled watermelon wedges

double chocolate fudge brownies

\$16.50 pp

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AMERICA THE BEAUTIFUL

This signature BBQ features traditional Americana décor of classic red, white and blue country style props and crisp linens. This picnic is a delightful celebration of the great American country fare.

char-broiled all beef 6 oz. hamburgers and cheeseburgers
all beef Hebrew National hot dogs
served with simmering onions, sauerkraut and relish
award winning herb marinated chicken breast
marinated flank steak
grilled sweet sausage with fresh club rolls
balsamic grilled vegetable platter
chilled summer greens with golden Italian dressing
classic potato salad
penne pasta salad
farm fresh herb buttered corn on the cob
fresh burger and dog rolls
condiment assortment
fresh chilled watermelon wedges
double chocolate fudge brownies

\$20.00 pp

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TEX-MEX HO-DOWN

This barbecue buffet is set with country western style linen and authentic Tex-Mex props and décor of wicker baskets, chili peppers and stoneware to add a flair to your special event!

char-broiled all beef 6 oz hamburgers and cheeseburgers
all beef Hebrew National hot dogs
served with simmering onions, sauerkraut and relish
herb marinated chicken breast
marinated flank steak
smoked pulled pork with club rolls
chilled summer greens with golden Italian dressing
penne pasta salad with roasted vegetables
maple glazed baked beans
farm fresh herb buttered corn on the cob
red skin potato salad
texas cornbread
fresh burger and dog rolls
condiment assortment
fresh chilled watermelon wedges

\$18.50 pp

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THE COUNTRY LIFE BBQ

A beautiful buffet menu designed and served from willow baskets, ceramic platters and condiments in mason jars, displayed on gingham cloths with fresh natural designs.

char-broiled all beef 6 oz hamburgers and cheeseburgers
all beef Hebrew National hot dogs
served with simmering onions, sauerkraut and relish
grilled short ribs with apple rum glaze
marinated grilled chicken breast
herb marinated flank steak with caramelized onions
balsamic grilled vegetable platter
chilled plum tomato, fresh basil and mozzarella salad
cucumber salad
chilled summer greens with golden Italian dressing
red cabbage cole slaw
fresh burger and dog rolls
condiment assortment
country apple crumb cake
fresh chilled watermelon wedges

\$24.00 pp

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GOURMET PICNIC MENU

All food is served cold or room temperature and displayed on a beautifully decorated checkered tablecloth using picnic baskets and ceramic platters

maple glazed ham display with dijon
butter basted turkey breast with cranberry relish
honey dipped country fried chicken
chilled summer greens with golden Italian dressing
penne pasta salad
chilled plum tomato, basil and fresh mozzarella salad
assorted dinner rolls with butter
double chocolate fudge brownies
seasonal sliced fruit display

\$19.50 pp

another great addition to the gourmet picnic
is our filet of beef with horseradish cream sauce
priced at market value

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NEW ENGLAND CLAM BAKE

Delight in our wonderful, nautical decor and style while we present a New England style beach party. Enjoy a mini island display complete with authentic seafarer props, including netting, jumbo fish, crabs, lobsters and plenty of old fashioned fishing boats.

garlic mussels in white wine butter sauce
New England clam chowder with oyster crackers
chilled little neck clams on the half shell
herb grilled chicken breast
farm fresh herb buttered corn on the cob
chilled summer greens with golden Italian dressing
classic potato salad
char-broiled all beef 6 oz. hamburgers and cheeseburgers
all beef Hebrew National hot dogs
served with simmering onions, sauerkraut and relish
fresh burger and dog rolls
condiment assortment
fresh chilled watermelon wedges

\$20.50 pp

for the complete clam bake experience
add 1-2 lbs+ steamed lobsters with drawn butter
priced at market value

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CARIBBEAN LUAU BBQ

This barbecue buffet menu includes a table that is decorated with authentic, exotic and festive Island props and displays. Our staff brings everything to the luau to delight you and your guests with our Tropical Island theme.

jerk chicken breast
marinated grilled flank steak
cilantro-lime marinated shrimp kabobs
tender rum glazed short ribs
char-broiled all beef 6 oz. hamburgers and cheeseburgers
all beef Hebrew National hot dogs
served with simmering onions, sauerkraut and relish
Hawaiian rice and macadamia nut salad
balsamic grilled vegetable platter
chilled summer greens with golden Italian dressing
fresh burger and dog rolls
condiment assortment
sliced fruit display
fresh chilled watermelon wedges

\$24.00 pp

for another great add-on, try our pig roast

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EARLY BIRD BREAKFASTS

THE GOURMET BREAKFAST

fresh bagels, all butter croissants, fruited danish,
assorted baked muffins, donuts, kaiser rolls and chilled fruit platter
served with jelly, sweet butter and whipped cream cheese
coffee, tea, orange juice and cranberry juice

\$6.25 per guest

IT'S A BEAUTIFUL MORNING

fresh bagels, assorted muffins and donut selections
served with jelly, sweet butter and whipped cream cheese
coffee, tea, orange juice and cranberry juice

\$4.50 per guest

either early bird breakfast can be added to any barbecue package

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DELIGHTFUL BBQ EXTRAS

spit roasted suckling piglets (minimum 100 guests)	
with equipment	\$12.50 pp
without equipment.....	\$8.00 pp
grilled tuna steaks	\$12.25 pp
grilled swordfish steaks.....	\$11.50 pp
tuna kabobs	\$7.25 pp
shrimp kabobs.....	\$4.80 pp
chicken kabobs	\$3.25 pp
beef kabobs	\$4.00 pp
shell steaks (8 oz.).....	\$8.50 pp
Black Angus burgers (8 oz.).....	\$5.50 pp
Italian sweet or hot sausages (with rolls)	\$3.50 pp
kielbasa, knockwurst, bratwurst (with rolls)	\$3.95 pp
turkey burgers	\$3.25 pp
veggie burgers.....	\$4.50 pp
grilled whole potatoes.....	\$1.25 pp
grilled corn on the cob.....	\$1.50 pp

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DESSERTS AND SNACKS

NEW YORK STYLE DESSERTS & EXTRAS

ice cream (premium brands)	\$2.90 pp
ice cream (novelty brands)	\$1.70 pp
chilled sliced fresh fruit	\$3.25 pp
grilled New York City-style pretzel with and without salt	\$1.25 pp
double chocolate brownies	\$1.50 pp
fresh baked cookies	\$1.50 pp
fruit cobbler (apple, cherry, and peach)	\$1.50 pp
three berry salad with whipped cream.....	seasonal pricing

VIENNESE TABLE (buffet style)..... \$5.50 pp

petite French pastries, apple, cheese or raspberry strudels,
petit fours, filled cannollis, chocolate or vanilla eclairs, mini
rugelach and Italian butter cookies

THE SUGAR SHACK \$4.75 pp

a sweets table for kids of all ages featuring miniature Snickers,
M&M's, fruit roll ups, chewing gum, Sweet Tarts, Tootsie Rolls,
Blow Pops, Twizzlers, Milky Ways and Starbursts, with
decorated goody bags

FRUITS

edible fresh fruit displays or platters with carved melon and the freshest seasonal fruits available	\$4.25 pp
fresh whole fruit baskets	\$3.00 pp

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CARTS AND WAGONS

HOT DOG WAGON \$350 per day

fully stocked with hot dogs, ketchup, relish, mustard,
onions and kraut

includes server and up to 150 guests

(additional \$0.50 per guest after 150)

COTTON CANDY MACHINE..... \$250 for 1.5 hours

fully stocked with pink cotton candy with a server,

for up to 150 guests (additional \$0.50 per guest after 150)

used during cocktail hour or dessert only

POPCORN CART \$250 per day

fully stocked with popcorn, buckets and server,

for up to 150 guests (additional \$0.50 per guest after 150)

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BEVERAGE SELECTIONS

lemonade or iced tea	\$1.25 pp
bottled water	\$1.75 pp
assorted soft drinks.....	\$2.75 pp
coffee, tea, decaf (when power is available)	\$2.25 pp
-if not a generator would need to be rented for an additional cost	
bar mixer set-up.....	priced according to bar selection
(juices, sodas and garnish)	
ice (40 lb. minimum)	\$15.00 per 40 lbs.

BAR NONE \$6.50 pp

kid friendly drink station serving non-alcoholic beverages of frozen strawberry margaritas, pina coladas and mudslides, plus classics of cherry coke, shirley temples, egg creams, milkshakes and orange and root beer soda

THE TIKI HUT.....price based on blended drink choices & guest count
delicious tropical drinks served from under our palm framed tiki shack;
margaritas, mudslides, pina coladas and strawberry daiquiris are whipped up and garnished with our tropical seas collection of stirrers, umbrellas and flowering straws

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IMPORTANT NOTATIONS

- all prices are based on a minimum of 50 guests
parties under 50 guests may be subject to price increases
- prices do not include service staff, tax & 20% service charge
- if you don't see what you are looking for, just ask
- specialty theme menus and décor packages available upon request
- gift certificates available
- we will do our very best to customize any menu to help meet your requirements, budgets and dietary needs
- customized pricing options may be available for large parties
- for events off Long Island, add an additional \$2.50 pp

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catering to the 5 senses
sight • sound • smell • taste • touch

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