



FOUR CORNERS LUNCHEONETTE CATERING MENU

January 2011 V2.2

Whether it's a sit down dinner for fifty, a platter of creative wraps to share on your tailgate at the big game, or even a hundred pounds of our Three Bean Bison chili for your club fundraiser, we are your hometown caterer! Choose something from our most popular options below or talk to David about your own ideas. Email us at fourcornersluncheonette.com or call 518-439-0172.

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From our Bakery

Everything we make is baked from scratch to our own recipes in our bakery. All of our muffins, pastries and scones are made with unsalted pure dairy butter. We use no preservatives or artificial additives of any sort. Many of our recipes can be adapted to be dairy or gluten free. Please give 48 hours notice for bakery orders.

COOKIES

	12 inch platter (approx. 75 count)	35.00
	16 inch platter (approx. 130 count)	45.00
Oatmeal-raisin		
Chocolate chip		
Peanut butter		
Snickerdoodles		
Lemon		
Brownies, with or without nuts		
Mexican wedding cakes		
Jam sandwiches		
Macaroons, coconut or almond		
Hermits		
Shortbread		
Molasses		

MUFFINS AND CUPCAKES

	12 inch platter (approx. 30 count)	35.00
	16 inch platter (approx. 60 count)	45.00
<u>MUFFINS</u>	<u>CUPCAKES</u>	
Blueberry	(may have fruit in or on berries, peaches, etc)	
Applesauce-oatbran	Lemon	
Frosted raspberry	Vanilla	
Cinnamon-peach	Chocolate	
Corn	Gingerbread	
Corn-blueberry	Peanut butter & jelly	
Frosted lemon	Pumpkin	
Frosted strawberry	Red velvet	
Apple-walnut-craisin (Performance muffins)	Carrot - cream cheese frosted	
Chocolate chip	(any other cupcake may have lemon, vanilla, chocolate, peanut butter or root beer frosting)	
Carrot - cream cheese frosted		

DANISH PASTRIES

	12 inch platter (approx. 15 count)	35.00
	16 inch platter (approx. 30 count)	60.00
Traditional fold		
Cheese		
Blueberry		
Raspberry		
Cherry		
Apple		
Raspberry bear claws		

SCONES

12 inch platter (approx. 15 count)	35.00
16 inch platter (approx 30 count)	60.00

Plain
Raisin
Cranberry

PIES

9" pastry crust

Apple and blackberry	23.00
Banana cream	23.00
Blueberry	23.00
Chocolate cream	23.00
Classic apple	15.00
Coconut custard	12.50
Cranberry walnut	23.00
Peach	15.00
Pecan	23.00
Pumpkin	12.50
Raspberry almond	23.00
Sweet potato	15.00

CAKES

Sponge cake – plain or chocolate with:

whipped cream and fruit (berries, peaches, etc)
chocolate mousse
lemon mousse
orange mousse
strawberry mousse
raspberry mousse
coffee mousse

Angel food cake – plain or with fresh fruit

Four Corners chocolate cake

Lemon cake with lemony filling and frosting

Vanilla cake with chocolate or vanilla buttercream

German chocolate cake (chocolate cake with a caramel coconut pecan frosting)

Coconut cake (yellow cake with coconut buttercream)

Blueberry buckle

6" heart shape	20.00
6" round	20.00
8" round	25.00
9" round	30.00
10" round	35.00
9" x 9" square	35.00
9" x 13" rectangle	40.00
12" x 15" rectangle	45.00
12" x 18" rectangle	55.00

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Strawberry chocolate meringue cake with almonds, decorated with chocolate-dipped strawberries and whipped cream

6" heart shape	25.00
6" round	25.00
8" round	30.00
9" round	35.00
10" round	40.00
9" x 9" square	40.00
9" x 13" rectangle	45.00
12" x 15" rectangle	50.00
12" x 18" rectangle	60.00

Jelly roll –chocolate, vanilla or lemon with filling of chocolate mousse, fresh berries and whipped cream, or lemon curd and whipped cream, serves 6 - 8 30.00

Profiteroles (cream puffs) or éclairs

12 inch platter (approx. 12 count)	35.00
16 inch platter (approx. 24 count)	45.00

Petits fours

12 inch platter (approx. 30 count)	35.00
16 inch platter (approx. 60 count)	45.00

Mousse

quart (serves 6)	15.00
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Chocolate
Lemon
Orange
Raspberry
Strawberry

CHEESECAKES

New York style 9" round, plain or chocolate covered, with or without fruit

Plain	40.00
Chocolate covered	45.00
With fruit add	5.00

TARTS

Sweet pastry tarts with choice of fruit filling

Each	1.00
Blueberry	
Peach	
Raspberry	
Strawberry	
Lemon curd	
Pecan	
Chocolate pecan	
Kiwi and lemon curd	

BREAD, HARD ROLLS, ENGLISH MUFFINS

e-mail for variety and prices

BREAKFAST

Fresh Squeezed orange or grapefruit juice	half gallon	20.00
Fruit salad filled watermelon (as available)		65.00
Fruit bowl	per person	4.00
Smoked salmon platter (smoked Scottish salmon, capers, onions, sour cream horseradish sauce.		
	12 inch platter (serves 6-8)	55.00
	16 inch platter (serves 10-15)	65.00
Scrambled eggs with choice of peppers, onions, ham, chorizo, scallions, mushrooms, chèvre, Cheddar, Swiss, feta, mozzarella, kalamata olives, and tomatoes.		
Eggs plus three items	½ pan (serves 6-10)	45.00
	full pan (serves 10-24)	65.00
Homefries Plain or with choice of onions, peppers or garlic		
	½ pan (serves 6-10)	25.00
	full pan (serves 10-24)	35.00
Bagels	each	1.00
Cream cheese individual portions	each	.50
Flavored cream cheese (green onion, roasted red pepper, salmon)	pint	5.00



WRAP AND SANDWICH PLATTERS

12 inch platter (approx. 8 full wraps quartered-32 pieces or 8 sandwiches halved)	35.00
16 inch platter (approx. 12 full wraps quartered-48 pieces or 12 sandwiches-halved)	48.00

Wraps available in tomato, spinach, wheat, white and sun dried tomato. We can provide a color key for assorted filling wrap platters.

Sandwiches available on our homemade breads; cinnamon-raisin, white, Swedish rye, cracked wheat, pumpernickel or our hard rolls.

Ham & cheese (Swiss, Cheddar, provolone, American)
 Turkey,-cornbread stuffing- cranberry mayonnaise
 Goat cheese-roasted red pepper-toasted pistachio
 Smoked salmon-cream cheese-capers
 Smoked turkey-apple-pecan salad
 Roast beef-onion-sour cream horseradish dressing
 Hummus-tomato-cucumber
 Stuffed grape leaves- field greens- feta-kalamata olives-cucumber – tomato
 Egg salad
 Tuna salad
 Chicken salad

CONDIMENT PLATTERS FOR SANDWICHES

	12 inch platter	10.00
	16 inch platter	12.00
Lettuce, tomato, onion, mayo, cheese, pickles, hot peppers		



SALAD PLATTERS

With Newman's Own individual salad dressings.

SOUTHERN CHICKEN SALAD

Crushed pecan and cornbread crumb coated chicken breast, grape tomatoes, green peppers, raisins and pecans over field greens or romaine lettuce.

12 inch platter (serves 6 –8)	45.00
16 inch platter (serves 8 -10)	55.00

CHEF SALAD

Choice of charbroiled strip steaks or charbroiled chicken breasts or grilled salmon fillet with grape tomatoes, peppers, garbanzos, kalamata olives, feta cheese and Bermuda onion over field greens or romaine lettuce.

12 inch platter (serves 6 –8)	45.00
16 inch platter (serves 8 -10)	55.00

TOSSED SALAD

Grape tomatoes, peppers rings, carrots, radishes, cucumbers, kalamata olives, garbanzos and Bermuda onion over romaine lettuce or field greens.

12 inch platter (serves 6 –8)	30.00
16 inch platter (serves 8 -10)	40.00

SARATOGA SALAD

Sautéed pear slices and chicken breast strips with candied walnuts, goat cheese and Bermuda onion over field greens or romaine lettuce.

12 inch platter (serves 6 –8)	45.00
16 inch platter (serves 8 -10)	55.00

CHESAPEAKE SALAD

Our grilled Maryland style crab cakes with cucumber, grape tomatoes, sweet red pepper rings and Bermuda onion over field greens or romaine lettuce.

12 inch platter (serves 6 –8)	45.00
16 inch platter (serves 8 -10)	55.00

DELI CHEF SALAD

Sliced rolled roast beef, roast turkey breast, baked ham and Swiss cheese with grape tomatoes, red & green pepper rings, cucumber slices, radishes, carrots and hard boiled eggs over romaine or field greens

12 inch platter (serves 6 –8)	45.00
16 inch platter (serves 8 -10)	55.00

SPINACH SALAD

Baby spinach topped with sliced fresh button mushrooms, crumbled bacon, sliced hardboiled egg, pumpkin seeds and Bermuda onion.

12 inch platter (serves 6 –8)	45.00
16 inch platter (serves 8 -10)	55.00

FRESH VEGETABLE PLATTER

Baby carrots, red & green peppers, cauliflower & broccoli florets, fennel, celery sticks, radishes, cucumber and scallions with choice of dip: sour cream-onion, hummus, yogurt - dill, feta-roasted red pepper.

12 inch platter (serves 10 -20)	55.00
16 inch platter (serves 15 -30)	75.00
additional dips	8.00

FRESH FRUIT PLATTER

Large bite size chunks of seedless watermelon, golden pineapple, honeydew melon and cantaloupe with red and white seedless grapes and strawberries.

12 inch platter (serves 10-20)	55.00
16 inch platter (serves 15-30)	75.00

CHEESE & CRACKER PLATTER

Cracker size slices of sharp Cheddar, Swiss, provolone, smoked mozzarella and spicy pepperjack with an assortment of crackers.

12 inch platter (serves 10-20)	55.00
16 inch platter (serves 15-30)	75.00



SIDE SALADS

	½ Pan (serves 10-15)	25.00
	full pan (serves 15-30)	45.00
Apple-maple baked beans (hot)		
Black bean & corn		
Blueberry tabouli		
Broccoli slaw		
Carrot & craisin slaw (orange vinaigrette)		
Classic macaroni		
Cole slaw		
Cous cous and garbanzo		
Dijon-dill potato (Dijon-vinaigrette dressing)		
Fennel slaw (peppery vinaigrette)		
Fresh mozzarella-tomato		
Garden slaw (broccoli, carrots, cabbage, turnips)		
Hot German potato		
Lentil & peanut		
Mushroom barley		
Pasta-feta-spinach		
Raspberry tabouli		
Redskin potato (mayonnaise dressing)		
Rice & bean		
Sesame pasta (Asian buckwheat noodles)		
Sweet potato pecan		
Three bean		
Tortellini		
Waldorf		
Winter root slaw (parsnips, carrots, rutabagas, turnips)		

SOUPS, STEWS AND CHILI

gallon (serves 8 – 10)

40.00

Includes two loaves of our French bread

Cream Soups

Scallop chowder

Crab chowder

New England clam or fish chowder

Seafood chowder

Cream of chicken

Cream of mushroom

Lobster bisque

Broth

Chicken barley or noodle

Beef barley

Bison barley

Chicken, beef or turkey vegetable

Split pea with ham or smoked turkey

Chicken & white bean

Chicken, lentil & peach

Manhattan clam or fish chowder

Cuban black bean

Italian wedding

Vegetarian

Mushroom barley

Sweet potato, apple & wild rice

Vegetable

Vegetable tortellini

Chick pea, tomato & spinach

Beans & greens

Potato-leek

Black bean

Gazpacho (chilled)

Chili

Beef, ground or chunky

Ground bison

Chicken or turkey, ground or chunky

Vegetarian

Stew

½ pan (serves 6 -10)	45.00
full pan (serves 12-18)	75.00

Traditional Beef, Lamb or Chicken

Slow simmered beef, lamb or chicken with potatoes, rutabagas, onions, carrots, parsnips and celery in their own gravy.

Cacciatore

"Hunter's Stew" - boneless chunks of chicken breast and thigh with red & green peppers, mushrooms, onions and tomatoes.

Xim Xlm

African style chicken, sweet potato and peanut stew.

Hoppin' John

Traditional black-eyed pea stew; vegetarian or with choice of ham, smoked turkey or smoked sausage.

QUICHE

each	18.00
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Nine inch round, (serves 4-6) baked egg and cheese quiche with choice of assorted fillings: asparagus, broccoli, bacon, ham, Canadian bacon mushrooms, roasted red peppers, onions, peppers, scallions, shrimp, crab claw, and zucchini.



DINNER ENTREESBaked Macaroni & Cheese

Traditional baked casserole of elbows, assorted cheeses, milk and eggs.

½ pan (serves 6-10)	50.00
full pan (serves 12-24)	75.00

Stuffed Peppers

Colossal sweet red & green peppers stuffed with ground beef and brown rice, baked in marinara sauce.

½ pan (serves 6-10)	50.00
full pan (serves 12-24)	75.00

Galumpkis

Ground beef and brown rice baked stuffed cabbage leaves in sweet and sour tomato sauce.

½ pan (serves 6-10)	50.00
full pan (serves 12-24)	75.00

Lasagna

Baked layered lasagna pasta (traditional or whole grain) with choice of beef, Italian sausage, chicken, portabello mushrooms, spinach, roasted red peppers, kalamata olives, marinara and Mozzarella cheese.

½ pan (serves 6-10)	50.00
full pan (serves 12-24)	75.00

Eggplant Parmesan

Herb and our French bread crumb dusted sautéed eggplant cutlets, baked with marinara and mozzarella cheese.

½ pan (serves 6-10)	50.00
full pan (serves 12-24)	75.00

Chicken Parmesan

Herb and our French bread crumb dusted sautéed chicken breasts, baked with marinara and mozzarella cheese.

½ pan (serves 6-10)	50.00
full pan (serves 12-24)	75.00

Chicken Piccata

Herb dredged, butter sautéed chicken breast, with lemon, butter, white wine, capers and parsley.

Double lobe, 8 oz chicken breast per person 7.00

Chicken Marsala

Herb dredged, butter sautéed chicken breast with mushrooms, finished with Marsala sherry and chicken broth.

Double lobe, 8 oz chicken breast per person 7.00

Southern Chicken

Crushed pecan and cornbread crumb coated grilled chicken breast. With gravy and whole berry cranberry sauce.

Double lobe, 8 oz chicken breast per person 8.00

Stuffed Chicken Breast

Choice of apple-cornbread stuffed or Canadian bacon, Swiss cheese and asparagus stuffed. With gravy and whole berry cranberry sauce.

Double lobe, 8 oz chicken breast per person 8.00

Half Chicken

Smoky barbecued, herb roast, or breaded fried half chicken. With gravy and whole berry cranberry sauce.

Approx. 1½ lb half chicken per person 7.00

Roast Pork Loin

Rosemary, garlic and black pepper crusted boneless pork loin roast. With gravy and applesauce.

per person 7.00

Boneless Rib Eye Roast

Traditional dinner roast. With mushroom gravy.

per person 12.00

Beef Brisket

Slow simmered, sliced tender brisket in choice of sweet or savory gravy.

per person 8.00

Grilled Salmon Fillet

Plain, lemon-black pepper or horseradish-mustard glazed.

per person (market)

Barbecued Spare Ribs

St Louis style pork spare ribs.

slab (serves 2-3) 25.00

Crab Cakes

Our Maryland style grilled crab claw cakes, with lemon wedges, cocktail and rémoulade sauce.

each 5.00

Corned Beef & Cabbage Dinner

Thick sliced tender boiled corned beef with cabbage and potatoes, and our spicy brown mustard.

per person 12.00

Roast Turkey Dinner

12-14 lb turkey with stuffing, gravy, whole berry cranberry sauce and three additional sides.

Serves 4 - 6 80.00

larger birds available e-mail

DINNER SIDES

	½ pan (serves 6-10)	30.00
	full pan (serves 12-24)	45.00
Mashed potatoes; traditional, roast garlic or horseradish		
Bubble & Squeak (grilled mashed potatoes and cabbage)		
Broccoli & Cheddar cheese baked stuffed potatoes		
Brown rice pilaf		
Rosemary-garlic roast potatoes		
Herb roasted sweet potatoes		
Apple or dried cherry cornbread stuffing		
Traditional sage & thyme stuffing		
Potato pancakes (with apple sauce and sour cream)		
Herb roasted vegetables (mixed or individual)		
French fries		
Sweet potato fries		
Candied yams		
Collard greens (vegetarian, pork or smoked turkey)		

APPETIZERS

	each	1.00
Mini quiches		
Mini pizzas		
Filo wrapped asparagus		
Samosas, meat or vegetarian		
Chicken or beef satay skewers with peanut sauce		
Chicken wings, barbecued or hot spiced		
Stuffed mushrooms		
Meat or vegetable dumplings		
Vegetable egg rolls		
Hazelnut meatballs		
Spanakopita		

BEVERAGES

Organic Fair Trade Nicaraguan coffee
 Fresh ground decaffeinated coffee
 Fresh squeezed lemonade
 Harney & Son iced teas
 Our own fruit punch
 Apple cider, cold or hot spiced
 Hot water & tea assortments

Beverages are available in 5 gallon and 2½ gallon insulated containers, 2½ gallon clear acrylic dispensers, and 60 ounce stainless steel airpots.

Pricing available per person or container.

e-mail

YOUR PLACE OR OURS

Disposable service ware (plates, napkins, cups etc.)		1.00 -2.00
Dome top sterno fired warmers.	rental	10.00
	(waived on orders over 200.00)	
Linens		e-mail for price
Non disposable ware	per person	2.00 - 5.00

The Luncheonette is available certain evenings e-mail for scheduling

Staff (door to door), per hour	wait staff	25.00
	chef	75.00

Our trailer is fully equipped with a grill, fryer, char-broiler, range, cooler and a variety of hot and cold beverage options. e-mail for availability and scheduling.

Local delivery (under 10 miles)	5.00
Delivery over 10 miles	2.00 per mile
Delivery charge waived on orders over 200.00	

