

# Nanas on the Hudson

## Gourmet Catering Menu

### Appetizers (all prices based on 2 dozen items)

#### Meat

- **Mini Reubens** – Savory corned beef, tangy sauerkraut & melty Swiss on toasted rye **\$110**
- **Mini Cheeseburgers** – Juicy beef sliders with melted cheddar and house pickles **\$95**
- **Mini Philly Cheesesteaks** – Tender steak with sautéed peppers, onions & provolone **\$95**
- **Short Rib Sliders** – Braised short rib with horseradish cream on a toasted bun **\$95**
- **Grilled Lamb Lollipops** – Herb-crusted lamb chops with a balsamic drizzle **\$120**
- **Pulled Pork Sliders** – Slow-roasted pork with tangy BBQ on mini buns (slider or burger size) **\$95, larger size add an additional \$3.00 per item.**
- **Franks in a Blanket** – Classic mini beef franks wrapped in golden puff pastry **\$45**
- **Mini Empanadas** – Flaky pockets filled with seasoned beef and peppers **\$85**
- **Assorted Mini Quiche** – A medley of flaky mini pastries with gourmet fillings **\$45**

#### Seafood

- **Shrimp Cocktail** – Jumbo chilled shrimp with zesty cocktail sauce **\$120**
- **Coconut Shrimp** – Sweet & crispy shrimp served with tropical dipping sauce. **\$95**
- **Mini Crab Cakes** – Lump crab with lemon aioli and a hint of spice **\$120**
- **Sushi & Sashimi Platter** – Elegant assortment of fresh, chef-selected sushi & sashimi **\$120 per platter**

#### Vegetarian

- **Antipasto Skewers** – Marinated mozzarella, olives, artichokes, and roasted peppers **\$95**

- **Mini Quesadillas** – Grilled tortillas with cheese & roasted veggies, served warm **\$70**
- **Spanakopita** – Greek-style phyllo pastry filled with spinach and feta **\$75**
- **Vegetable Pot Stickers** – Crispy pan-fried dumplings with soy dipping sauce **\$75**
- **Hummus & Guacamole Duo** – Creamy house-made dips with Nanas' signature chips **\$125** (serves up to 20 people)
- **Crudit ** – Fresh, crisp veggies served with savory dipping sauces **\$65** (serves up to 20 people)
- **Cheese & Fruit Platter** – Artisanal cheese selection with crackers & seasonal fruit **\$100** (serves up to 20 people)

#### **Mini Sandwiches (12 sandwiches per platter of your choice-\$120)**

(Served on soft mini dinner rolls – from Nanas' gourmet catering menu)

- **Steak & Roasted Veggies**  
Tender sliced steak with grilled seasonal vegetables and garlic aioli
- **Famous Sour Cream Chicken with Ranch Dressing**  
Nanas' signature chicken—moist, tangy, and topped with creamy ranch on a pillowy roll
- **Chicken Cutlet, Broccoli Rabe, Mozzarella & Pesto**  
A savory Italian classic with vibrant basil pesto
- **Grilled Chicken, Roasted Peppers, Mozzarella & Balsamic Glaze**  
Juicy grilled chicken layered with sweet roasted peppers and creamy mozzarella, finished with a balsamic drizzle
- **Grilled Chicken, Fried Eggplant, Fresh Mozzarella & Honey Mustard**  
A flavorful blend of crispy eggplant and tender grilled chicken with a sweet and tangy honey mustard
- **Classic Italian Sub**  
Layers of prosciutto, salami & provolone with crisp lettuce, vine-ripened tomato, and a drizzle of Italian-style oil & vinegar on a soft roll

- **Fried Eggplant, Prosciutto di Parma, Fresh Mozzarella, Basil & Balsamic**  
A rustic Italian-inspired favorite with savory prosciutto, herbaceous basil, and a touch of aged balsamic
- **Grilled Vegetable Medley with Balsamic Glaze** (*Vegetarian*)  
A colorful blend of grilled zucchini, peppers, eggplant, and squash, finished with a sweet balsamic reduction

#### **Dinner Entrées (1/2 Trays serves up to 10 people)**

##### **Chicken (\$100 a ½ tray for all items listed below)**

- **Chicken Francese** – Lightly egg-battered, sautéed in lemon-butter wine sauce
- **Chicken Parmesan** – Crispy cutlets baked with marinara & melted mozzarella
- **Chicken Marsala** – Tender chicken simmered in mushroom and marsala wine sauce
- **Grilled Chicken with Pineapple-Mango Salsa** – Light and fresh with a tropical twist

##### **Meat (per half tray)**

- **Grilled Skirt Steak** – Marinated, sliced, and flame-grilled to perfection **\$120**
- **Filet Mignon** – Tender beef filet, seasoned and seared **\$150**
- **Sausage, Peppers, Potatoes & Sweet Onions** – Rustic Italian-style comfort food **\$75**
- **Sweet & Sour Meatballs** – Simmered in a tangy homemade sauce **\$80**

##### **Seafood (per half tray)**

- **Pan-Seared Salmon with Lemon & Dill** – Flaky and bright with fresh herbs **\$150**
- **Miso-Glazed Halibut** – Oven-roasted with a sweet-savory umami glaze **\$150**
- **Steamed Mussels in White Wine & Garlic Broth** – Aromatic and satisfying **\$100**

##### **Pasta (per half tray)**

- **Penne alla Vodka** – Creamy tomato sauce with a splash of vodka & parmesan **\$80**
- **Cavatelli with Broccoli in Garlic & Olive Oil** – Simple, light, and full of flavor **\$80**
- **Gourmet Mac & Cheese** – Baked with three cheeses and a crispy topping **\$70**

- **Ravioli** – Stuffed with ricotta or seasonal fillings, served with your choice of sauce  
**\$70**
- **Baked Ziti** – Hearty and cheesy, with rich marinara and mozzarella **\$70**
- **Eggplant Parmigiana** – Breaded and layered with marinara, ricotta, & melted cheese  
**\$80**

#### **Sides (\$60 per half tray)**

- **Roasted Fingerling Potatoes** – Tossed with herbs and sea salt
- **Wild Rice Pilaf** – Fluffy rice with a nutty, aromatic finish
- **Truffle Fries** – Golden fries with white truffle oil and parmesan
- **Grilled Veggie Medley** – Seasonal vegetables with olive oil & fresh herbs

#### **Desserts** 🍰

- **Nanas' Famous Dessert Platter (serves up to 12 people)**  
A beloved house favorite featuring our homemade chocolate cake, rich fudgy brownies, golden blondies, chocolate chip cookies, and signature ruggulah — all baked fresh with love **\$75**
- **Italian Dessert Platter (serves up to 12 people)**  
A decadent assortment of Italian classics, including mini cannoli, tiramisu bites, biscotti, and almond cookies — perfect for an elegant finish **\$65**
- **Fresh Fruit Platter (serves up to 20 people)**  
A beautifully arranged selection of ripe, seasonal fruits — light, refreshing, and perfect alongside any sweet spread **\$75**