

## Sit Down Menus

### Package 1 - \$29.50 per person

#### Choice of four per menu

Overstuffed Deli Sandwiches - Hot Pastrami, Hot Corned Beef, Hot Brisket of Beef or Fresh Turkey on Rye Bread with choice of Baked Potato Knish, French Fries or Potato Pancake

Prime Burger - with lettuce, tomato, grilled onions and French fries

Turkey Burger - with cranberry sauce, lettuce, tomato, grilled onions and French fries

Veggie Burger - with a Mesclun Salad

Homemade Cheese Blintzes – served with warm strawberry or blueberry fruit sauce a wedge of cantaloupe and sour cream

Marinated Grilled Vegetable Aioli – with grilled eggplant, zucchini, yellow squash and roasted red peppers on toasted garlic club bread served with mixed field greens

Pastrami King Favorite Salad – grilled chicken, honey glazed walnuts and dried cranberries served over field greens topped with crumbled blue cheese and served with a raspberry vinaigrette dressing

Chicken Caesar Salad – classic Caesar salad with grilled chicken, homemade croutons and Caesar dressing

Southern Fried Chicken Salad – chunks of fried chicken, corn, glazed walnuts, red onion, cucumber, romaine lettuce with ranch dressing

Cobb Salad – grilled chicken, avocado, bleu cheese, bacon, tomato, chopped egg and lettuce served with balsamic vinaigrette dressing

Lime Chicken Salad – warm grilled chicken marinated in olive oil and fresh lime with romaine lettuce, avocado, artichoke hearts, onion, plum tomato, black olives with a honey mustard dressing

*Choice of Beverage: Coffee, Tea and Fountain Soft Drinks*

### Package 2 - \$41.50 per person

*Choice of House Salad or Any of Our Homemade Soups*

#### Choice of four per menu

Chicken Marsala – with mushrooms and wine sauce, sautéed julienne vegetables and mashed potatoes

Chicken Franchise – with sautéed julienne vegetables and mashed potatoes

Penne or Rigatoni a la Vodka – with chicken in a pink vodka sauce

Bow Tie Pasta – with chicken, sundried tomatoes and mushrooms in a creamy roasted garlic sauce

Penne Pasta Primavera – with grilled vegetables in a plum tomato basil sauce

Broiled Salmon – with lemons and herbs, mashed potatoes and garden vegetables

Roast Fresh Turkey – with mashed potatoes, garden vegetables and cranberry sauce

Roast Half Chicken – with mashed potatoes and garden vegetables

Marinated Sliced Steak – with pan roasted potatoes and garden vegetables

Brisket of Beef – with potato pancakes, apple sauce and gravy

Sweet and Sour Stuffed Cabbage – with mashed potatoes and garden vegetables

*Choice of Beverage: Coffee, Tea and Fountain Soft Drinks*

*\*The Pastrami King will prepare a printed menu for your special occasion that is included in the price with any of our Sit Down Menus*

## Buffet Style Menus

### The Royal Package - \$48.00 per person

The buffet line includes our signature Pastrami, Corned Beef and Brisket of Beef served hot from Chafing Dishes

Fresh Turkey, Roast Beef and Salami decorated on platters

Grilled Chicken & Pasta Salad

Grilled Vegetables Aioli

Potato Salad, Cole Slaw, Macaroni Salad and a Relish Tray of sour and half sour pickles, sour tomatoes and sweet peppers

Assorted Bread Basket

Fresh Fruit Platters

Assorted Cookie & Rugelach Platters

*Choice of Beverage: Coffee, Tea and Fountain Soft Drinks*

### The Royal Deluxe Package - \$55.00 per person

The Royal Deluxe Package includes everything in the Royal Package plus your choice of Salad and Pasta from the following:

Tossed Garden Salad with mixed field greens, cucumber and plum tomato or Classic Caesar Salad with homemade croutons

Penne a la Vodka or Penne Pasta Primavera with grilled vegetables in a plum tomato basil sauce served hot from a Chafing Dish

### The “King” Package - \$60.00 per person

#### Choice of one Salad

Tossed Garden Salad

Classic Caesar Salad

Chopped tomato, cucumber and onion in a vinaigrette dressing

#### Choice of two Appetizers decorated on Platters

Fresh Mozzarella Cheese with Beefsteak Tomato and Basil

Stuffed Mushrooms with vegetable breadcrumb stuffing

Grilled Chicken & Pasta Salad

Grilled Vegetables Aioli

String Bean Walnut Salad with sundried tomatoes

#### Choice of one Pasta served hot from Chafing Dish

Penne or Rigatoni a la Vodka

Bow Tie Pasta – with broccoli, fresh tomatoes and mushrooms in a creamy garlic sauce

Penne Pasta Primavera – with grilled vegetables in a plum basil tomato sauce

Fettuccini – with fresh spinach, sun dried tomatoes, diced fresh mozzarella cheese, garlic and olive oil

#### Choice of two Entrees served hot from Chafing Dish

Chicken Marsala

Chicken Franchise

Sautéed Sesame Chicken

Roasted Chicken

Broiled Salmon Almondine

Sliced Brisket of Beef with brown gravy

Marinated Sliced Steak

Sweet and Sour Stuffed Cabbage

*\*All Entrees are served with fresh garden vegetables*

Assorted Bread Basket

Fresh Fruit Platters

Assorted Cookie & Rugelach Platters

*Choice of Beverage: Coffee, Tea and Fountain Soft Drinks*

**Add Hors D'oeuvres to any Package for an additional \$10.00 per person**

*Choice of four passed by Waitstaff – Butler Style*

Franks in the blanket with deli mustard  
Mini Potato Knishes with deli mustard  
Mini Potato Pancakes with apple sauce  
Mini Reuben Sliders  
Corned Beef Poppers  
Stuffed Mushrooms  
Chicken Fingers with honey mustard dipping sauce  
Sesame Chicken Satays with honey teriyaki sauce  
Chopped Chicken Liver on cocktail rye  
Sweet and Sour Meatballs  
Mini Stuffed Cabbage  
Mini Maryland Crabcakes  
Fresh Mozzarella wrapped in Pastrami  
Fresh Mozzarella with roasted peppers on baguette  
Sliced Steak on baguette

**Add Appetizers to any Package for an additional \$12.50 per person**

*Choice of two decorated on Platters*

Fresh Mozzarella Cheese with beefsteak tomato and fresh basil  
Sweet and Sour Stuffed Cabbage  
Chopped Chicken Liver Mold  
Kasha Varnishkes and Egg Barley with Mushrooms  
Potato Pancakes with apple sauce  
Assorted Knishes – potato, kasha and spinach  
Fried Kreplach with crispy onions and a cucumber dill dipping sauce  
Potato Skins with broccoli, bacon and melted cheddar cheese  
Buffalo Chicken Wings with a bleu cheese dipping sauce  
Mixed Vegetable Tempura – with broccoli, cauliflower and zucchini served with a light spicy dipping sauce  
Grilled Vegetables Aioli  
Stuffed Assorted Quesadillas  
Cheese Platter with assorted cheeses, crackers and grapes  
Crudité Platter with bleu cheese and ranch dipping sauces

**Soup or Salad**

Add any of our homemade soups or a house salad for an additional \$7.00 per person or both for an additional \$10.00 per person

**Desserts**

Assorted Cookie and Rugelach Platters  
Fresh Fruit Platters  
(Choice of one for an additional \$6.00 per person or both for \$9.00 per person which includes coffee service at no additional charge)

Watermelon Baskets (in season)  
Assorted Cakes, Pastries, Strudels and Pies (priced separately)  
Custom Occasion Cake (priced separately)

**Beverages**

Each party package includes coffee, tea and fountain soft drinks. The packages do not include beer, wine, Dr. Brown's soda and bottled soda. You can run a tab for these beverages or have unlimited beer, wine and soda for \$17.50 per person per three hour party

We can also prepare any type of custom menu for your special occasion

All parties are for three hours and require a minimum of 30 guests. Final guest counts are required one week prior to the party date and this represents the minimum guarantee for payment. New York State sales tax and a gratuity of 20% will be added to the final bill. Parties are payable by cash or credit card and a \$200 deposit will be required to secure the date.

**Thank you for your patronage and we intend to make your party a memorable one!**



***Pastrami King***<sup>®</sup>  
RESTAURANT AND CATERERS  
*"Food fit for a King"*

**196 Merrick Road • Merrick, NY 11566  
Telephone: 516-377-4300**

**Catering Packages in Our  
Private Party Room**