



Catering By Tray's

Appetizers

FULL T HALE T

<u>Shrimp in Garlic:</u> small shrimp sautéed in olive oil and garlic.	\$125	\$65
<u>Shrimp Cocktail:</u> Jumbo shrimp cooked to perfection, served with homemade cocktail sauce. 24 pcs.		\$45
<u>Stuffed Mushrooms:</u> Mushroom caps stuffed with our crabmeat stuffing and baked in a garlic, marsala wine sauce.	\$75	\$40
<u>Clams Casino:</u> Fresh clams stuffed with Portuguese chorizo, peppers, pimentos and homemade bread crumbs topped with bacon and baked.	\$95	\$55
<u>Clams Bulhao Pato:</u> Fresh clams steamed with Portuguese olive oil, garlic/ White wine and fresh cilantro.	\$95	\$50
<u>Mussels Marinara:</u> Fresh mussels steamed in our garlic, tomato, wine sauce.	\$85	\$50
<u>Bollos de Bacalhau:</u> Portuguese cod cakes. Minimum 12 pcs.		\$1.35 EA
<u>Chicken Fingers:</u> Cut from fresh chicken breast, breaded, and fried.	\$85	\$45
<u>Wings Picante:</u> 50 Fresh wings fried and dressed with our hot sauce.		\$55
<u>Rissois de Camarao:</u> Homemade pastry dough stuffed with shrimp and béchamel sauce. Minimum 24pcs.		\$1.50
<u>Rissois de Beef:</u> Homemade pastry dough stuffed with beef and vegetables. Minimum 24pcs.		\$1.40
<u>Calamari Frito:</u> Fried calamari with our famous Balsamic piri piri sauce.	\$110	\$60
	\$105	\$55

Chorizo: Portuguese sliced sausage.

Salads

FULL.T HALE.T

Seafood Salad: Combination of shrimp, calamari, octopus, mussels, Supreme Sea legs, tomato, onion, celery, Portuguese olive oil. \$110 \$60

Fresh Mozzarella Salad: Fresh mozzarella, fresh tomato, marinated red onion, Fresh basil, Portuguese olives, dressed with a reduced balsamic dressing. \$90 \$50

Garden Salad: Romain lettuce, tomato, Spanish onion, carrots, Portuguese olives and chef 's dressing. \$40 \$25

Sides y Pastas

FULL.T HALE.T

Sauteed Vegetables: A blend of vegetables sautéed in olive oil and garlic. \$50 \$35

Saffron Rice: \$40 \$25

Spanish Potatoes: Thinly sliced fresh potatoes and deep fried. \$35 \$20

Broccoli Rabe: Fresh broccoli rabe sautéed in olive oil, garlic, and red pepper. \$75 \$40

Penne in Vodka: Penne pasta with chicken in our pink vodka sauce. \$65 \$35

Entress

FULL.T HALF.T

<u><i>Chicken in Garlic:</i></u> Chicken breast sautéed in olive oil, garlic, white wine and tomato	\$90	\$50
<u><i>Chicken Francaise:</i></u> Chicken breast egg dipped, sautéed, and topped with lemon butter sauce.	\$90	\$50
<u><i>Chicken Marsala:</i></u> Chicken breast sautéed with mushroom and marsala sauce.	\$90	\$50
<u><i>Paella:</i></u> Seafood delight cooked with saffron rice.	\$150	\$75
<u><i>Paella Valencia:</i></u> Seafood, chicken, chorizo, pork cooked with saffron rice.	\$155	\$80
<u><i>Mariscada:</i></u> Seafood delight in a choice of red sauce or salsa verve	\$140	\$75
<u><i>Carne Alentejo:</i></u> Marinated pork cubs sautéed with clams, potatoes topped with Pickled vegetables, pickles, Portuguese olives, and fresh cilantro.	\$110	\$60
<u><i>Roast Loin of Pork:</i></u> Marinated pork loin, roasted to perfection, sliced and served with its own marinade.	\$95	\$50
<u><i>Bistec aguilho:</i></u> Broiled NY strip steak, sliced and topped with our garlic sauce.	\$220	\$120
<u><i>Salmon Marnier:</i></u> Filet of salmon broiled in a lemon, butter sauce.	\$160	\$85
<u><i>Bacalhau a Espanola:</i></u> Cod Fish baked in a lite saffron sauce with peppers, onions and potato.	\$160	\$85
<u><i>Bacalhau a Lagareiro:</i></u> Cod Fish baked in Portuguese olive oil, garlic, red potatoes Topped with sautéed onions.	\$160	\$85
	\$160	\$85

Bacalhau con Natas: Boneless codfish souffle with potatoes in a béchamel sauce.

Desserts

HALF.T

Cheese Cake: NY style cheese cake, Philadelphia cream cheese and sour cream. (whole cheese cake 10x3) \$75

Serradura: Translated means sawdust in Portuguese, made of cream and double baked cookies. We call it sawdust because we crush the cookies to resemble sawdust. \$60

Tiramisu: Traditional Italian dessert consisting of mascarpone cheese, lady fingers and espresso, chef Manny infuses it with amaretto and Kahlua. \$75

Orange Cake: Gluten free orange cake. (Whole orange cake) \$70
\$20

Pasteis de Nata: The famous Portuguese custard cups. x12

Flan: Whole milk pudding is a custard dessert with a layer of clear caramel sauce. \$65