

Breakfast

Breakfast is served "continental" style. We arrive with both regular coffee & decaf, OJ, fresh fruit, bagels with cream cheese & jelly, yogurt & a variety of pastries such as donuts, scones, danish & muffins. There is a 10 person minimum for breakfast.

Breakfast is \$5.99 per person plus a \$15 setup fee.

Appetizers

Our appetizer line is extensive with some advanced warning. Whether your event calls for Bacon Wrapped Scallops, Pigs in Blankets, or both, we've got you covered. The rest of the line is limitless, but needs to be ordered 3 days in advance. Please call for our full list of all available appetizers. Here's some of our most popular items which are available all of the time.

- Baked Beans \$10/\$14
Clover Honey, Brown Sugar, Bacon & Tomatoes. Serves about 12
- Spinach & Artichoke Breadbowl \$28
A hollowed out rye or asiago bread, cubed & filled with spinach & artichoke dip. Serves 15-20.
- Soup Du Jour \$2.49
We send soup by the 12 oz bowl in many varieties. Sold individually.
- Veggies and Dip \$28
Baby Carrots, Green and Red Peppers, Mushrooms, Celery Sticks & Broccoli Flourettes surrounding a bowl of creamy ranch or vegetable dip. Serves 20-25
- Garlic Muffins \$7
An invention all our own, these warm garlic treats come 15 to a pan, or are free with any of our Italian main dishes.
- Chicken Tenders \$33
25 Giant tenderloin fritters served with an assortment of sauces.

Beverages

2L Bottles \$2.25 Bottled Water \$1.25

Salads

All of our green salads come with the appropriate dressing, and serve approximately 15, unless otherwise stated.

- Tossed Salad \$17
Lettuce, Tomato, Onion, Green Peppers and Homestyle Croutons.
- Greek Salad \$18
Lettuce, Tomato, Onion, Black & Green Olives, Green Peppers, Feta & Doma in a Vinaigrette dressing.
- Cesar Salad \$18
Romaine, Tomato, Parmesean Cheese & Homestyle Croutons in a Creamy Cesar dressing.
- Mandarin Chicken Salad \$24
Spring Mix, Tomato, Mandarin Oranges & Grilled Chicken in a Raspberry dressing.
- Chicken Chili Salad \$22
Lettuce, Tomato, Onion & Black Olives with Sour Cream and Salsa on a bed of Corn Tortilla chips.
- Antipasto Salad \$21
Lettuce, Tomato, Onion, Green Peppers, Pepperoni, Salami, Hot Peppers and Provolone Cheese in a Light Italian dressing.
- Grilled Chicken Cesar Salad \$23
Romaine, Tomato, Parmesean Cheese, Grilled Chicken Breasts & Homestyle Croutons in a Creamy Cesar dressing.
- Chef Salad \$21
Lettuce, Tomato, Onion, Green Peppers, Turkey, Ham, and Swiss Cheese in a Light Italian dressing.
- Mixed Greens Szalad \$20
Mesculine greens, fruit, grape tomatoes and almonds with Raspberry vinaigrette dressing.
- Mexican Salad \$21
Lettuce, Tomato, Onion, Green Peppers, shredded cheddar, black olives & soft tortilla strips with a chipotle ranch dressing.
- Asian Greens \$22
Mesculine greens, etemame beans, sugar snap peas, cantaloupe, chow mein noodles with a sesame ginger dressing.
- Cobb Salad \$24
Grilled chicken breasts, bacon, & bleu cheese crumbles on a bed of fresh iceberg lettuce & tomatoes with a creamy ranch dressing.

Specialty Salads

Our specialty salads are all made fresh, & serve about 10 people.

- Tri-Color Pasta Salad \$12
Rotini, Tomato, Onion, Black Olives, Artichokes, Red Roasted Peppers, Green Peppers & Parmesean Cheese.
- Tomato-Mozzarella Salad \$13
Tomato, Mozarella, Red Onions & Fresh Basil.
- Carrot Broccoli Salad \$13
Broccoli, Carrots, Raisins, Bacon & Cheddar Cheese.
- Red Potato Salad \$12
Red Potatoes, Scallions & Sour Cream.
- Greek Pasta Salad \$12
Penne, Tomato, Onion, Black Olives, Red Roasted Peppers, Green Peppers & Feta Cheese.
- Crab Meat Salad \$14
Mini Penne, Celery, Celery Seed and Roasted Red Peppers make this a tasty treat.

Hot Entrees

All dishes serve about 15 people and come with our signature garlic muffins, unless otherwise stated

- Chicken Parmigiana \$42
Breaded chicken breast in marinara sauce melted under mozzarella cheese.
- Eggplant Parmigiana \$33
4 Layers of battered eggplant in marinara sauce melted under mozzarella cheese.
- Chicken Riggies \$45
Chicken, black olives, green and red peppers, onions and mushrooms in a slightly spicy parma rosa sauce.
- Penne Positano \$43
Chicken, eggplant, peas, pepper and fresh mozzarella in marinara sauce.
- Cheesy Baked Ziti \$29
Fresh penne noodles with marinara, ricotta and parmesan baked under mozzarella cheese.
- Shrimp Voila \$49
Shrimp and cheese tortellini in a mushroom cream sauce.
- Tortellini Pomodoro \$43
Cheese filled tortellini with tomatoes, red onions, basil, marinara and hot sausage.
- Jumbo Stuffed Shells \$39
Semolina pasta shells stuffed with ricotta, mozzarella, romano, parsley and herbs.
- Grilled Chicken Penne Alfredo \$46
Penne noodles with chicken breast chunks, broccoli and romano cheese in a creamy alfredo sauce.
- Meat or Vegetarian Lasagna \$43/\$39
6 Layers of pasta noodles with ricotta cheese marinara sauce, & mozzarella cheese.
- Chicken Cordon Bleu \$49
Chicken wrapped ham & swiss cheese drissled in a cheese sauce.
- Manicotti \$32
Pasta crepes stuffed with ricotta impastata, baked in a bed marinara & mozzarella.
- Eggplant Rollattini \$44
Breaded, skin-on eggplant cutlets rolled and filled with ricotta impatata baked in marinara and mozzarella.
- Fettuccini Alfredo \$41
Fettuccini noodles, peas, chopped bacon and romano in a creamy alfredo sauce.
- Chicken Soprano \$49
Chicken breast, spinach, tomatoes & ricotta all wrapped up in a creamy mushroom marsala sauce. Served over penne.
- Chicken or Shrimp Tortellini Alfredo \$48
Broccolli, black olives, red roasted peppers in a sherry infused alfredo sauce. Your choice of chicken or shrimp.
- Tortellini Pesto \$44
Tri colored cheese filled tortellini with mushrooms, black olives, asparagus & onions in a sun dried tomato pesto sauce.
- Tangine Chicken \$50
Colored peppers, chicken, carrots, snow peas, bamboo shoots, water chestnuts, mushrooms and baby corn in a spicy orange sauce. Served with rice. This dish feeds about 20.
- Chicken Garolio \$42
Zucchini, squash, penne, grilled chicken breast and sun dried tomatoes in a garlic and oil sauce.
- White Vegetarian Lasagna \$43
A six layer lasagna filled with ricotta, tomatoes, spinach in a creamy alfredo sauce.
- Sweet N Sour Chicken \$45
Marinated grilled chicken with red and green peppers, baby corn and pineapple in a sweet n sour sauce. Served with rice.

Continued~>

More Hot Entrees

The entrees below do not come with garlic muffins or rice

Sausage & Peppers	\$29
Hot sausage, green peppers & onions in marinara sauce.	
Meatballs	\$29
Hand rolled, home made meatballs & mozzarella in marinara sauce.	
Pasta Fongoul	\$35
An Atkins friendly, low carb. dish with sausage, meatballs, onions, peppers, mushrooms & ricotta in a garlic parma rosa sauce.	
Hot Open Faced Turkey	\$26
Oven roasted turkey, stuffing and gravy served on double thick white bread with a side of cranberry sauce. This dish serves 6.	

The Deli

2 Foot Subs	\$29
A fresh baked braided 2 foot sub roll containing your favorite meats & cheeses.	
Cold Cut Platter	\$3.25
An assortment of meats, cheeses, rolls and sides. Priced per person, 10 person minimum.	
Sandwiches & Wraps	\$5.49
Choose from an ever growing assortment of hot and cold sandwiches, wraps, melts, ybors and croissandwiches on this custom built picnic platter. Great for a large group. Priced per person, 5 person minimum.	
Chicken Grillers	\$4
Teriaki & hickory grilled chicken breasts with lettuce, tomato, onion, pineapple & an assortment of fresh rolls in a make your own sandwich buffet setup. Priced per person, 8 person minimum.	
Fish Fry	\$4
Twice battered haddock fillets on a fresh baked roll with cole slaw, tartar and cocktail sauce and a side of fries. Priced per person, 10 person minimum.	
Stuffed Tomatoes	\$36
12 Tomatoes stuffed with chicken salad and tuna salad.	

Gourmet Pizxa

Gourmet pizza is how Wally's got started. We have a huge variety from Traditional Cheese to California White Broccoli. Our larges feed about 5 & cost between \$11 to \$14.

Wings

Wally's award winning wings are another of our specialties. They come in any of 15 fabulous flavors. Fresh carrots, celery & home-made bleu cheese accompany every order. 50 wings are \$21.50.

Desserts

Desserts are a nice way to finish a meal and leave your guests thinking about you all day long.

Traditional Dessert Platter	\$18 / \$34
An assortment of Cookies, Brownies, Fruit Rugala and Cream Puffs.	
Tuxedo Platter	\$28 / \$53
10 Slices of Philly Style Vanilla Cheesecake seperated by brownies, cream puffs, and served with a side of Strawberries in Sauce.	
Uptown Dessert Platter	\$24 / \$45
Dress up our Traditional Dessert Platter with Baklavah & Cannoli.	
Fresh Fruit Platter	\$28 / \$48
Appropriate for a start or finish to any meal with a strawberry dip in the center.	

Policies

Accounts Accounts can be set up so you need not worry about the "details". Call Brian for more information.

Advanced Bookings 24 hrs. notice is needed for most menu items. Some items may require more. We will do what we can to accomodate last minute orders, however a fee will be incurred.

Cancellations Cancellations require 24 hrs. notice. Failure to give that notice may result in a cancellation fee.

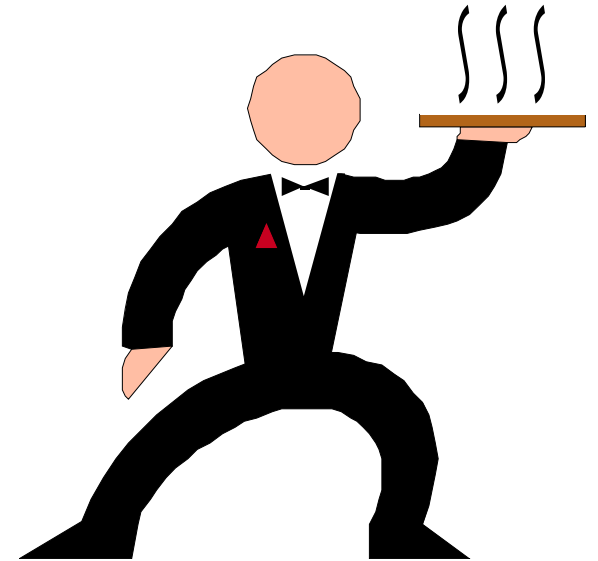
Chaffers Chaffing rack/pan/sterno sets are available for \$5 each and hold 2 dishes. The \$5 is refundable if the rack(s) are returned.

Utensils & Paper Supplies Paper supplies including plates, cups, napkins, forks, knives, and other appropriate needs are available at a cost of \$5 per 15 people. Serving utensils are always provided.

Gratuities Gratuities are not included. Gratuities are shared amongst those that prepare, cook, assemble, deliver & set up your order. They are always appreciated.

Finally... So many of our menu items come from your ideas. We encourage your suggestions and enjoy the opportunity to try something new, so if you don't see it here, ask for it.

Wally's Catering



A Division of Mild Wally's Delivery Restaurant

Greetings Capital District...

Welcome to our eighth edition of the Wally's Catering menu. With this, as with each of our new menus, you'll find a much wider array of dishes than ever offered before. Your suggestions and your feedback has helped us evolve into what we are today, a fun, economical, organized catering service, at your fingertips.

Whether your function is personal, professional or a party, Wally's can cater to your every need. We handle accounts and credit and have complete meals to fit into any budget. We at Wally's are always available to help you with all of your plans.

Please take the time to peruse our pages and choose a meal that's right for you. Once you have, just call Brian or Kathy, and we'll take care of the rest.

Remember, choosing Wally's means happy guests and that you too, can relax and enjoy the party.

527-4662 or 446-0000

References furnished upon request