



MINIER'S

CUSTOM CATERING

84 Canal Street
Big Flats, New York

Ph: 607-562-8961

Fax: 607-562-3092

minierscatering@gmail.com

Thank you for considering Minier's Catering for your event! Please contact us for menu choices, pricing, and delivery options regarding your event. We can price menu items individually as well as creating a multi-course menu and pricing it per person. We are a "drop and go" catering service or you can pick your items up at the store.

Breakfast/Brunch and Fruit Options

Fresh Fruit Bowl

Seasonal fruits tossed in a simple syrup and fresh mint.

House Made Fruit Salsa

Made with the best fruit of the season and served with our own cinnamon sugar pita crisps.

Biscuit Casserole

Buttermilk biscuits baked with fresh scrambled cheddar eggs and your choice of ham, bacon or sausage.

Cinnamon Rolls

Fresh baked and coated with a sweet cream cheese icing.

French Toast Casserole

Sweet and seasoned custard baked with our fresh bread, drizzled with real maple syrup and fresh sliced strawberries.

Seasonal Muffins Available

Variety of Bagels

Baked on site and served with cream cheese and butter on the side.

Breakfast buffet options available upon request.



Snacks

Spinach Artichoke Dip

Artichokes, spinach and cheese baked and served hot with pita crisps or a rye pumpernickel bread bowl.

Chicken Wing Dip

Shredded chicken in a Buffalo-bleu cheese sauce served with celery sticks and tortilla chips.

Tomato Garlic Hummus with Vegetables

Chicken Meatballs

Made fresh in our kitchen with veggies, herbs, spices and seasonings. Served with 3 dipping sauces; Ranch, Honey Mustard and Bar-B-Que.

Meatballs

Handmade and simmered in our house-made marinara. Add Minier's own sausage slices to the pan for an additional charge.

Just need a dish to pass? Fresh made tray assortments from the deli and made to order fruit baskets from our Produce department.

Entree Choices

Classic Pastas

All served with garlic/cheddar bread.

Lasagna

Marinara, meat sauce, or Alfredo and vegetable.

Baked Ziti

Marinara or meat sauce.

Stuffed Shells

With marinara.

Scampi

Chicken or shrimp.

Chicken/Turkey

Chicken Spiedies

A Minier's Catering favorite.
Served with Portuguese Rolls.

Chicken Parmesan

Crispy, Parmesan breaded chicken breast topped with house made marinara and mozzarella cheese.

Chicken Florentine

Seared chicken filets served over linguini with spinach and tomatoes in a garlic cream sauce.

Chicken and Biscuits

All white meat chicken and classic vegetables simmered in chicken gravy and served with buttermilk biscuits.

Roasted Turkey Breast

Prepared all year around. served with stuffing and gravy.

Pork/Ham

Pineapple Glazed Ham

Served with the pineapple and coated with the pan sauces.

Pulled Pork

House made Bar-B-Que sauce roasted with this pork until it falls apart. Served with Portuguese rolls.

Apple Pecan Roasted Pork Loin

Fresh sliced apples, pecan crust and apple cider marinade all roasted until perfectly done.

Beef

Classic Meatloaf

Another Minier's customer favorite, a recipe that is tried and true.

Roast Beef AuPoive

Dijon and black pepper crusted beef roast, slow roasted and served sliced.

Roulade

Pounded flat and filled with spinach, feta cheese and sundried tomatoes, rolled and stewed in our marinara sauce.

Beef Bar-B-Que

House made sauce and slow roasted until it shreds. Served with Portuguese rolls.



Salads

Garden Tossed

Iceberg and Romaine lettuce, grape tomatoes, carrots, cucumber, red onion, croutons, cheddar cheese, and choice of two dressings (Ranch, Italian, Red Wine or Balsamic Vinaigrette, Honey Mustard).

Strawberry Leaf

Spring mix, toasted almonds, salted sunflower seeds, shredded Monterey Jack cheese and our Red Wine Vinaigrette.

Cobb Salad

Iceberg, hardboiled egg, red onion, bleu cheese crumbles and bacon served with our creamy Italian Vinaigrette.

Macaroni Salad

Full of diced veggies, bell peppers, cucumbers, scallions, and carrots mixed with Rotini pasta and tossed in a light creamy dressing.

Potato Salad

Classic or Dijon, both are delicious.

Broccoli Salad

Cheddar cheese, bacon, scallions and raisins tossed in a tangy dressing.



Side Dishes

Pilaf

Rice and toasted orzo simmered with seasonings and spices and full of seasonal vegetables.

Mac and Cheese

A customer favorite! Rotini pasta and a combination of 3 different cheeses baked until bubbly and golden brown on the top.

Scalloped or Au Gratin Potatoes

Layers of Russet potatoes, onions and cream. Au Gratin potatoes are baked in a cheddar cream sauce.

Carrot Soufflé

Fluffy and naturally sweet, served with sour cream and a hint of cinnamon.

Vegetable Medley

Buttered and high heat roasted to maintain the texture of seasonal veggies. Finished with a balsamic reduction.

Salt Potatoes

A New York classic, boiled and salted potatoes served steaming hot with melted butter.

Parmesan Roasted Baby Red Potato

Quartered baby reds tossed in olive oil then roasted with Parmesan, herbs and seasonings.



Desserts

- Many cake varieties, tailored for the season or by request. (We decorate sheet cakes too.)
- Pie varieties which include fruit filled, chocolate peanut butter, chocolate silk, coconut cream, and even cheesecakes. All made from scratch.
- Chocolate Chip Cookie Cake
- Cookies
- Brownies that are baked fresh and individually iced with chocolate, vanilla and peanut butter Betercreme frosting.