

SEAFOOD platters

IMPRESS WITH THESE JAW-DROPPING SEAFOOD SPREADS!

Featuring the freshest catches of the day, these stunning spreads will leave your guests wanting more. 16" platter serves 12-15 guests and 18" platter serves 20-24 guests.

SEAFOOD PLATTER

- **Smoked Salmon Platter:**
Smoked salmon, smoked scallops, smoked Sockeye salmon, smoked shrimp, candied salmon, garnished with fresh kale and sliced cucumber
- **Large Shrimp & Lobster Platter:**
Colossal cooked shrimp, cooked lobster meat and salmon spread, garnished with fresh kale and cucumber slices
- **Lobster Meat & Claws:**
Cooked lobster meat, lobster claw and salmon spread, garnished with sliced lemons and fresh kale
- **Jumbo King Crab Legs:**
Jumbo king crab legs and cocktail sauce, garnished with lemon slices and fresh kale



SUSHI PLATTER

- **Classic Sushi Platter:**
California Roll (2 Rolls), Spicy California (2 Rolls), Kyoto Roll (2 Rolls), Caterpillar Roll (2 Rolls), Emerald Roll (1 Roll) and Hosu Maki (2 Roll).
- **Sapporo Platter:**
For traditional sushi eaters. Enjoy this fresh and flavorful mixture of 30 pieces of salmon and tuna Nigiri sushi
- **Samurai Platter:**
One roll each of California Roll, Philadelphia Roll, Spicy Tuna Roll, Emerald Roll, Salmon Avocado Roll, Hosu Maki Roll and 8 pieces of Nigiri. Garnished with ginger, wasabi and soy sauce

DINNER

RELAX & ENJOY. DINNER IS SERVED.

southern meal

DOWNHOME COMFORT FOOD
THEY'LL ENJOY WITH GUSTO

ENTRÉE (CHOOSE ONE)

- In-House Smoked Brisket:
Rubbed with our signature BBQ rub and smoked a minimum of 12 hours
- Pulled Pork:
Fork-tender slow-cooked pork shoulder tossed with our signature BBQ sauce
- Smoked Turkey:
Seasoned turkey breast, hickory-smoked to perfection

SIDE (PICK TWO)

- Cole slaw:
Shredded cabbage tossed in a creamy vinaigrette
- Aunt Pearl's Potato Salad:
Scratch-made with fresh potatoes, tossed with onions, sweet relish and eggs
- Borracho Beans:
Pinto beans simmered with bacon, onions, spices, tomatoes and cilantro

SALAD (PICK ONE)

- Caesar Salad:
Bed of romaine, house-made croutons, and cracked Parmesan Reggiano in a Caesar dressing
- Garden Salad:
Mixed greens topped with cucumber, carrot and cherry tomato, served with your choice of dressing

FRIED CHICKEN PARTY PACK: ALBERTSONS FAMOUS FRIED CHICKEN

• *Mixed Chicken:* 50 Pieces,
100 Pieces, 150 Pieces, 250 Pieces,
300 Pieces, 350 Pieces

From cozy comfort food to divine main courses, dinner is covered by our expert chefs. All meals are designed for a minimum of 12 guests. Choose your main course and pair with sides to make a complete meal.

italian meal

DIVE INTO THESE *saucey* FAVORITES

ENTRÉE (CHOOSE ONE)

- Homestyle Lasagna:
Layered pasta, mozzarella, ricotta and ground beef in a tomato basil marinara sauce
- Chicken Alfredo:
Herb-grilled chicken served over a bed of fettuccine in a white wine cream sauce
- Traditional Spaghetti & Meatballs:
Italian-style meatballs over a bed of spaghetti in a tomato basil marinara sauce topped with shredded parmesan Reggiano

SIDE (PICK ONE)

- Grilled Mixed Vegetables:
Seasonal vegetables tossed in olive oil, salt and cracked pepper and grilled
- Brussel sprouts:
Tossed in olive oil, salt and cracked pepper and oven roasted

SALAD (PICK ONE)

- Caesar Salad:
Bed of romaine, house-made croutons, and cracked parmesan Reggiano in a Caesar dressing
- Garden Salad:
Mixed greens topped with cucumber, carrot and cherry tomato, served with your choice of dressing

*Served with crusty
French Bread*



classic meal

ALWAYS A SURE WINNER,
THESE ARE TRIED-AND-TRUE

ENTRÉE (CHOOSE ONE)

- Grilled Flank Steak:
Marinated in a honey garlic sauce for a minimum of 24 hours and grilled
- Meatloaf:
Seasoned Double R® ground beef topped with a tomato, brown sugar and apple cider glaze
- Macaroni & Cheese:
Pasta tossed in a creamy cheddar and Pecorino Romano cheese sauce

SIDE (PICK TWO)

- Roasted Potato Medley:
Tri-color potatoes tossed in salt, cracked pepper and oven roasted
- Mashed Potatoes & Gravy:
Creamy red potatoes seasoned with select spices and garlic served with a hearty brown gravy
- Mixed Grilled Vegetables:
Seasonal vegetables tossed in olive oil, salt and cracked pepper and grilled
- Brussels sprouts:
Tossed in olive oil, salt and cracked pepper and oven roasted

SALAD (PICK ONE)

- Caesar Salad:
Bed of romaine, house-made croutons, and cracked Parmesan Reggiano in a Caesar dressing
- Garden Salad:
Mixed greens topped with cucumber, carrot and cherry tomato, served with your choice of dressing

Served with
dinner rolls

dessert

I SCREAM, YOU SCREAM,
WE ALL SCREAM FOR...DESSERT!

devour something delectable

*— a blissfully sweet ending to any meal.
From decadent brownies to sophisticated
single-serve desserts, our fresh-baked creations
are worth saving room for.*

BAKERY sweets

MIX & MATCH THESE SCRUMPTIOUS DELIGHTS

TRADITIONAL COOKIES

Always a hit for the casual get-together. *Serves 24-36*

DECADENT GOURMET COOKIES

Dipped in white or chocolate truffle for an extra special touch.

BUTTER COOKIES

Old-fashioned butter spritz cookies decorated for any season add charm to any party. *36ct.*

BROWNIES

An enticing selection of brownies sure to win smiles! *16ct.*

CHOCOLATE BARK PLATTER

Made-in-store chocolate bark (dark chocolate, milk chocolate and white chocolate) makes every occasion special.

CARAMEL-CHOCOLATE-DIPPED PRETZEL RODS

Decorated to your delight. Fun, artful creations that taste as good as they look. *12ct.*

CUPCAKES

A fun-sized treat for any meeting or party. Assorted flavors to choose from including chocolate, vanilla, carrot, and red velvet.

GOURMET CAKERIE PLATTER

Flavors include strawberry, lemon, chocolate, tiramisu.

SINGLE-SERVE DESSERTS

Cream horns, cannoli, pastry boats, mini cheesecakes, mini tarts, cream puffs, Éclairs and so much more.



Baked, designed, or hand-dipped by our in-house bakers, cake artists and chocolatiers using the finest ingredients. Each selection can be mixed and matched to create your very own dessert tray assortment.

cakes

LAYERS OF LOVE!

Always an elegant finish to any evening, choose from a variety of custom or prepared cakes for your special occasion.

DECORATED CAKES

From weddings to birthdays and every special event in between, our award-winning cake artists are here to make your cake uniquely yours.

CHEESECAKE

A sophisticated finish to any meal, choose slices or whole cheesecakes with fruit topping.

FRUIT TART

The season's freshest fruits take center stage in these refreshing, yet decadent, tarts.

Looking for a unique design or dessert for a finale befitting of your special event? Our bakery staff gladly accommodates all orders, offering fabulous varieties for spontaneous celebrations or events. No matter what the occasion, we're here to help make it perfect!

a stunning SHOWPIECE

OUR AWARD WINNING FLORAL DESIGNERS
CAN HELP BRING YOUR IDEAS TO LIFE.

*If you can imagine it, we can create it. If you can't imagine it,
they'll dream up something spectacular. Whatever your style,
let us help transform your next event to something extraordinary.*



AT YOUR *service*

**WE'LL HANDLE THE DETAILS.
YOU HANDLE THE COMPLIMENTS.**

We're committed to ensuring your meal and your event is a huge success. Our dedicated team of catering professionals are here to help make your meal selections spot-on and truly satisfying. Below are a few details that help simplify your ordering experience.

WHEN TO ORDER:

We recommend a minimum of 48-hour notice for all catering orders. Same and next-day orders are available on a limited basis.

DELIVERY:

Available seven days a week (except Christmas). An additional delivery charge may apply if the delivery location is outside our service area.

CANCELLATION POLICY:

Full refund for catering services if cancellation notification is given 14 days prior to event, 75% if 10 days in advance and 50% if 7 days or less.

SERVINGWARE:

We carry a large variety of paper products. Just let us know what type of servingware you prefer, and we will be happy to get them ready for you. Prices and selections vary.

EXPERT PAIRING ADVICE:

No one knows wine and beer pairings better than our in-house sommeliers and beer specialists. They are happy to help you pick the perfect pairings for the perfect event.



contact us today!

Phone: (208) 336-5278

Email: BroadwayCatering@albertsons.com