



Party Catering Menu

24 Hours Advance Notice Requested

\$100 Minimum for Delivery • Delivery Charges \$20 Flat Fee

To Order Call the Deli Department

510-653-8181

Monday through Saturday, 9 AM to 8 PM

Sunday, 9 AM to 7 PM

Or email PiedmontgDeli@yahoo.com

PiedmontGrocery.com

SALADS

Serves 10-12 people

Mediterranean Tour Salad \$70
Spring mix, dolmas, gigante beans, feta cheese, Kalamata olives, baba ghanoush and cherry tomatoes with Greek feta vinaigrette.

Traditional Greek Salad \$65
Romaine Lettuce, cucumbers, red onion, feta cheese and cherry tomatoes with Greek dressing.

Caesar Salad \$55
Romaine lettuce, shaved parmesan and seasoned croutons served with Caesar dressing.

Grilled Chicken Caesar Salad \$65
Romaine lettuce, shaved parmesan cheese, seasoned croutons and grilled chicken breast served with Caesar dressing.

Baby Spinach with Merlot Poached Pears Salad..\$70
Baby spinach, honey roasted walnuts, Merlot poached pears and blue cheese crumbles served with a red wine vinaigrette.

Chinese Chicken Salad \$70
Napa cabbage bok choy cabbage, roasted chickenbreast, mandarin oranges, romaine lettuce, carrots, snap peas, green onions, fried noodles, toasted almonds, sesame seeds served with Asian dressing.

Cobb Salad \$70
Romaine lettuce, spring mix, grilled chicken, avocado, blue cheese crumbles, bacon, tomato, egg and green onions. Served with honey Dijon dressing.

Antipasti Bella \$70
Romaine lettuce, pepper salami, provolone, Kalamata olives, plum tomatoes, red peppers, pepperoncini, gigante beans, artichoke hearts and caperberries served with a balsamic vinaigrette.

Santa Barbara Tri-Tip Salad \$70
Romaine lettuce, marinated & grilled tri-tip, purple & yellow grilled onions, tomato and blue cheese crumbles served with a honey Dijon steak marinade vinaigrette.

TRADITIONAL DELI SALADS

Minimum 3 lbs. for each selection **\$6.99/lb.**

- Egg Salad
- Cashew Chicken Salad
- Tuna Salad with Egg
- San Francisco Potato Salad
- Macaroni salad
- Cole Slaw
- Country potato and Egg Salad
- Creole Potato Salad
- Traditional Greek Salad

ARTISINAL DELI SALADS

Minimum 3 lbs. for each selection..... **\$9.99/lb.**

- 3 Cheese Tortellini
- Greek Yogurt Pesto Pasta
- Coconut Ginger Broccoli Slaw
- Veggie Pasta Salad
- Malaysian Noodle Salad
- Sicilian Asiago Pasta Salad
- Sweet & Sour Thai Carrot & Chickpea Salad
- Krab & Shrimp Salad
- Mediterranean Quinoa Salad
- Rotini Pasta with Lemon Sunflower Pesto
- Broccoli, Grape & Gorgonzola Salad
- Curried Tofu Salad
- Sriracha Glass Noodle & Tofu Salads

SANDWICH PLATTERS

Baguette Sandwiches

- Grilled salmon & fresh herbed cream cheese \$24/dozen
- Ham & brie..... \$18/dozen
- Fresh Mozzarella, tomato & basil with balsamic drizzle
..... \$20/dozen

Finger Sandwiches

An assortment of finger sandwiches made with fresh wheat bread.

- Turkey & Havarti
- Seedless cucumber, ham, Swiss, & cream cheese
- Grilled salmon and cream cheese
- Small (10 to 15) \$50
- Large (20 to 25) \$70

BUFFALO WINGS

Our special Buffalo wing sauce make these wings irresistible. Served with blue cheese dressing and celery sticks.

- Small (15 to 20) \$45
- Large (35 to 40) \$80

ST. LOUIS STYLE FRIED RAVIOLI

Your choice of either meat stuffed or cheese stuffed ravioli, fried and served with our homemade pesto and marinara dipping sauces.

- Small (15 to 20) \$50
- Large (25 to 35) \$75

MINI CRAB CAKES

Fresh handmade crab cakes made with fresh herbs and vegetables and served with a lemon aioli for dipping.

- Small (10 to 15) \$70

HOMEMADE SICILIAN MEATBALLS

Nona's old-time recipe! Beef, pork, spices, imported cheese and fresh herbs make these the best meatballs outside of New York! Served with marinara sauce for dipping.

Small (15 to 20)	\$50
Large (25 to 35)	\$75

ITALIAN ANTIPASTO PLATTER

A tour of Italy with roasted red and yellow bell peppers, marinated artichokes, garlic and herb mushrooms, shaved asiago cheese, caponata salad (grilled eggplant, tomato and caper salad with fresh veggies), and sliced baguette.

Small (10 to 15)	\$80
Large (20 to 25)	\$110

CLASSIC DELI MEAT PLATTER

Roast beef, turkey and ham with sliced swiss and cheddar and all the fixin's Leaf lettuce, sliced tomatoes, NY sliced dill pickles and your choice of 1 mayonnaise and 1 mustard.

Mayonnaise: Plain, Sriracha, or Garlic Herb
Mustard: Honey, Dijon, or Stoneground

Small (10 to 15)	\$70
Large (20 to 25)	\$125

GRILLED VEGETABLE PLATTER

Fresh seasonal vegetables, grilled and served with shaved asiago cheese, salame pieces and sun dried tomato pesto.

Small (10 to 15)	\$75
Large (20 to 25)	\$110

SALAMI PLATTER

Imported and local salame chubs sliced into bite-size pieces and served with crostini.

Salames include: calabrese, sopressata, rose, chianti and peppered

Serves 15 to 20	\$80
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CRACKER PLATTER

A fine accompaniment to dips, cheeses and charcuterie includes whole wheat, water, cracked pepper and poppy seed.

Small (10 to 15)	\$25
Large (20 to 25)	\$45

SLICED BAGUETTE PLATTER

Fresh Sliced baguettes perfect for pairing with any meal. Two baguettes are sliced and served with butter pods \$12

SHRIMP COCKTAIL PLATTER

Wild gulf shrimp served with cocktail sauce and lemon wedges.

Small (10 to 15)	\$75
Large (15 to 20)	\$125

WHOLE SIDE OF SALMON

Beautiful presentation and even better flavor!

Piedmont Salmon Platter \$125
Whole side of salmon, grilled or poached, garnished with diced red onion, cream cheese, lemon wedges and capers.

Pesto & Pinenut Grilled Salmon \$80
Whole side of salmon seasoned and grilled and topped with our homemade fresh basil sauce and pinenuts.

Mango Salmon Platter \$80
Grilled whole side of salmon topped with fresh mango and cilantro salsa.

Teriyaki Grilled Salmon \$80
Whole side of grilled salmon glazed with teriyaki sauce, sprinkled with sesame seeds and served with lemon dill aioli.

LOX PLATTERS

Served with sliced cucumbers, red onions capers and lemon.

Wild Nova Lox Platter \$125
Plain Cold Smoked Lox from Nova Scotia, 2 lbs.

Wild Gravlax Lox \$145
Scandinavian lox cured with dill and lemon zest, 2 lbs.

SPANAKOPITA PLATTER

Greek filo dough pies stuffed with spinach, feta cheese and dill.

Serves 15 to 20	\$65
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CHICKEN TENDER PLATTER

Boneless crispy chicken breast tenders served with Ranch and BBQ Dipping sauces.

Small (10 to 15)	\$60
Large (20 to 25)	\$105

FRESH VEGGIE PLATTER

Seasonal vegetables served with hummus or ranch dressing for dipping.

Small (10 to 15)	\$55
Large (20 to 25)	\$105

SEASONAL FRUIT PLATTER

Seasonal fresh fruit served with honey yogurt for dipping.

Small (10 to 15)	\$45
Large (20 to 25)	\$80

MEDITERRANEAN PLATTER

Spanikopita, dolmas, assorted olives, feta cheese and roasted red peppers with tzatziki sauce and pita triangles.

Serves 15-20	\$85
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SPINACH DIP PLATTER VEGETABLE

Our house made spinach dip served in a bread bowl and surrounded by baked garlic bread pieces for dipping.

Serves 8 to 12	\$60
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TRADITIONAL CHEESE PLATTER

Cheddar, Swiss, Monterey Jack and Pepper Jack cheeses cubed and served with olives.

Small (10 to 15)	\$60
Large (20 to 25)	\$115

RUSTIC CHEESE PLATTER

An assortment of cheeses including creamy Havarti, French emmenthaler, Dutch edam, cheddar and French brie garnished with seasonal berries and grapes.

Serves 15 to 20	\$90
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MINI FALAFEL PLATTER

Delicious mini falafels with fresh cucumber and mint tzatziki sauce for dipping.

30 Pieces	\$50
50 Pieces	\$95

SKEWERS

Grilled Chicken Satay Skewers

Served with Thai peanut dipping sauce.

30 Pieces	\$75
50 Pieces	\$110

Grilled Beef Sirloin Skewers

Served with chimichurri and dill cucumber dipping sauces.

30 Pieces	\$85
50 Pieces	\$135

SKEWERS CONTD.

Spicy Jamaican Shrimp Skewers

Gulf shrimp seasoned with spicy Jamaican seasonings and served with a lemon aioli dipping sauce.

30 Pieces	\$85
50 Pieces	\$135

Caprese Skewers

Fresh mozzarella balls with cherry tomatoes skewered and served with our house made basil pesto.

30 Pieces	\$75
50 Pieces	\$120

HEAT AND SERVE DISHES

Half Pan Serves 10-15. Full Pan serves 20-25.
Heating instructions are included.

Eggplant Parmesan

Breaded eggplant fried then topped with homemade marinara sauce and a blend of mozzarella and parmesan cheeses.

Half Pan	\$65
Full Pan	\$125

Chicken Marsala Medallions

Tender pieces of chicken breast served on a bed of fettuccini noodles and topped with our delicious marsala wine sauce.

Half Pan	\$80
Full Pan	\$155

Chicken Piccata Medallions

Juicy pieces of chicken breast served over fettuccini noodles and topped with our lemon wine sauce.

Half Pan	\$80
Full Pan	\$155

Peppered Beef Sirloin

Prepared medium rare with black pepper sauce and chimichurri sauce served on the side.

Half Pan	\$95
Full Pan	\$185

Marinated & Grilled Tri-Tip

Tri-tip marinated in our secret marinade then grilled medium rare. Served with a teriyaki glaze and horseradish aioli.

Half Pan	\$95
Full Pan	\$185

Turkey & Rolled Oats Meatloaf

Our homemade turkey & oats meatloaf topped with a delicious Jamaican relish.

Half Pan	\$80
Full Pan	\$155

HEAT AND SERVE DISHES CONTD.

Penne Noodle Pasta

Penne noodles with your choice of our house made sauces: Bolognese, Marinara, Alfredo or Pesto. Add Chicken Breast.

Half Pan	\$65
Full Pan.....	\$125

Macaroni & Cheese

Our delicious, creamy macaroni and cheese is always a crowd-pleaser.

Half Pan	\$60
Full Pan.....	\$115

Grilled Salmon & Balsamic Onions

Medallions of grilled salmon served on a bed of balsamic roasted onions. Served with a lemon dill aioli.

Half Pan	\$90
Full Pan.....	\$175

Sausage & Peppers

Sweet Italian sausage served on a bed on sautéed tri-color peppers and purple onions.

Half Pan	\$65
Full Pan.....	\$125

Mashed Potatoes

Fresh mashed potatoes served with butter pods on the side.

Half Pan	\$50
Full Pan.....	\$90

Chicken Curry

Creamy perfectly seasoned chicken curry served over basmati rice.

Half Pan	\$85
Full Pan.....	\$165

Pad Thai

A customer favorite! Rice noodles in a blend of chicken, tofu and fresh vegetables. Crushed peanuts served on the side.

Half Pan	\$75
Full Pan.....	\$145

Chow Fun

Rice noodles stir fried with fresh vegetables, shrimp, tofu, egg and a sweet oyster soy sauce.

Half Pan	\$75
Full Pan.....	\$145

Chicken Chow Mein

Chow mein noodles with fresh chicken breast pieces, shallots, sprouts and an assortment of fresh vegetables, stir fried in a delicious oyster sauce.

Half Pan	\$70
Full Pan.....	\$130

HEAT AND SERVE DISHES CONTD.

Pineapple Curry Chicken

A delicious combination of pineapple curry sauce with lightly breaded and fried chicken breast, peppers, onions and herbs.

Half Pan	\$70
Full Pan.....	\$130

Korean Style Beef Short Ribs

Beef short ribs marinated for 24 hours in a garlic pineapple soy based marinade then grilled and topped with a wine sauce.

Half Pan	\$70
Full Pan.....	\$130

Beef or Chicken Enchiladas

Hand rolled beef or chicken enchiladas topped with enchilada sauce and a mixture of cheddar and Monterey jack cheese.

Half Pan	\$50
Full Pan.....	\$100

Beef or Chicken Tamales

Fresh tamales in your choice of chicken or beef, served with our house made tamale sauce on the side.

Half Pan	\$50
Full Pan.....	\$100

Chile Rellenos

Poblano chiles stuffed with queso fresca, dredged in flour and egg, then fried in rice bran oil. Served topped with picante sauce and cheddar and monterey jack cheeses.

Half Pan	\$65
Full Pan.....	\$125

Beef Barbacoa

Slow roasted beef bottom round cooked in creamed tomatoes, onions, garlic, red chili and vinegar.

Half Pan	\$65
Full Pan.....	\$125

Pork Carnitas

Slow cooked pork shoulder marinated in orange juice, garlic and spices.

Half Pan	\$65
Full Pan.....	\$125

Slow Braised Lamb Leg

De-boned leg of lamb braised in a tikka masala sauce with onions and potatoes with madras curry and other Indian Spices.

Half Pan	\$85
Full Pan.....	\$160

HEAT AND SERVE DISHES CONTD.

Chicken Masala

Fresh, tender chicken marinated and stewed in our special masala sauce.

Half Pan \$85
Full Pan \$160

Coconut Veggies

Fresh potatoes, carrots, zucchini, red & green bell peppers, onion and eggplant in a silky coconut milk sauce.

Half Pan \$70
Full Pan \$130

Okra Masala

Slow roasted okra in our own masala sauce with potatoes, onions, tomatoes and Indian spices.

Half Pan \$70
Full Pan \$130

Middle Eastern Garbanzo Beans

Garbanzo Beans cooked in a cumin ginger tomato sauce with bell peppers, zucchini and onions. Topped with spices & cilantro.

Half Pan \$70
Full Pan \$130

Chicken Mantu (Afghan Ravioli)

Chicken stuffed dumplings in a tasty middle eastern flavored tomato sauce topped with cilantro, green onion and greek yogurt.

Half Pan \$85
Full Pan \$160

Afghan Eggplant

Fresh eggplant, garden fresh tomatoes and cilantro baked and topped with a "secret: yogurt & mint sauce.

Half Pan \$70
Full Pan \$130

Stuffed Naan Bread (Bolani)

Naan bread stuffed with your choice of potatoes, pumpkin or spinach and lightly grilled. Served with a yogurt dipping sauce. Perfect for parties.

15 per tray \$60

RICE

Half trays only.

Steamed White Rice \$35
Plain Basmati \$35
Spanish \$40
Brown \$35
Coconut \$40
Wild Rice \$50
Chicken Fried Rice \$50

SWEETS

Brownie & Bars Platter \$50

A delicious assortment of desert bars, chocolate brownies, raspberry and lemon bars.

Serves 25-20

Cookie Platter \$50

A platter of two dozen of our freshly baked cookies: chocolate chip, oatmeal, lemon and macadamia. Serves 15-20

Cake Platter \$50

An assortment of our bestselling sheet cakes cut into bar size pieces: lemon, strawberry shortcake, and chocolate.

Serves 15-20

Cannoli Platter \$36

Pastry Tubes filled with sweet cinnamon cream and topped with chocolate and powdered sugar.

1 dozen

Petite Fours \$65

An assortment of colorful bite size cakes and other small treats including cupcakes.

Serves 15-20