



518-463-3318

jimmycaseys.com

Full Service Catering

### APPETIZERS



#### Casey's Seafood Platter

A house favorite, fried calamari, clams casino, scallops and shrimp wrapped in bacon, served with lemon, cocktail sauce.

\$16.95

#### Stuffed Portabella Mushrooms

Portabella mushroom caps, stuffed with spinach, onions, roasted red peppers, and feta cheese.

\$11.95

#### Breaded Seitan Wings

(VG) Served with Vegan Ranch or Franks Hot Sauce.

\$12.95

#### New Orleans Crab Cakes

A taste of the South made with the finest lump blue crab meat, and served with lemon and a side of horseradish remoulade.

\$11.95

#### Fried Calamari

Thinly-sliced calamari tubes, lightly breaded in seasoned flour, and served with lemon and cocktail sauce.

\$12.95

#### Rhode Island Calamari

Served with pepperoncini, sweet Thai chili sauce and roasted red peppers. Drizzled with balsamic reduction.

\$12.95

#### Shrimp Cocktail

Five jumbo shrimp poached and chilled, served over ice with lemon, and cocktail sauce.

\$11.95

#### Clams Casino

Green peppers, roasted red peppers, red onions, garlic butter and bacon.

\$10.95

#### Steamed Little Neck Clams

Dozen fresh steamed clams served with butter and crackers.

\$10.95

#### Tuscan Clams

Dozen fresh clams, sweet Italian sausage, garlic roasted tomatoes, and spinach steamed in a rich white wine and tomato broth. Served with grilled bread.

\$12.95

### SOUPS

#### Soup of the Day

Cup \$2.50 Bowl \$3.95

#### French Onion

Cup \$3.95 Crock \$4.95

#### New England Clam Chowder

Cup \$3.50 Bowl \$4.95

### CASEY'S A LA CARTE

#### House Salad &

#### Caesar Salad

With the purchase of Dinner Entree

\$3.25

#### Soup of the Day

With the purchase of Dinner Entree

\$2.25  
cup

### PASTAS



#### Shrimp and Scallop Pasta

A pairing of shrimp and scallops sautéed with garlic butter, and tossed in basil cream sauce with rigatoni pasta.

\$22.95

#### Chicken and Sausage

Sauteed chicken and sweet Italian sausage simmered in a vodka cream sauce, and tossed with rigatoni.

\$20.95

#### Tortellini Carbonaro

Cheese Tortellini sautéed with garlic, shallots, bacon, basil, marinara sauce, and cream, finished in the oven topped with provolone cheese.

\$20.95

#### Shrimp Scampi

Shrimp in a rich white wine garlic sauce over angel hair pasta.

\$21.95

#### Chicken Marsala

Chicken strips, simmered in a rich marsala demi-glace with portabella mushrooms, served over penne pasta with fresh grated Parmesan cheese.

\$20.95

#### Chicken Riggies - Traditional "Utica Style"

Spicy tomato vodka cream sauce, with sauteed chicken, mushrooms, & pepperoncini. Tossed with rigatoni & topped with melted parmesan & mozzarella cheese.

\$21.95

### SEAFOOD



#### New England Baked Haddock

Fresh haddock, slow baked with garlic butter and white wine, topped with toasted New England-style bread crumbs.

\$21.95

#### New England Baked Scallops

Jumbo sea scallops, slow baked with garlic butter and white wine, topped with New England-style bread crumbs.

\$22.95

#### Dublin Salmon

Fresh Atlantic salmon filet, seasoned and grilled to perfection, finished with an Irish cream sauce with spinach and roasted red peppers.

\$21.95

#### Lighthouse Broiled Seafood Platter

Two New Orleans-style crab cakes paired with fresh haddock, stuffed shrimp and scallops, broiled in garlic, butter and white wine, topped with New England-style breadcrumbs.

\$22.95

#### Seafood Fra Diavolo

Fresh Sea Scallops, Jumbo Shrimp, Clams and Calamari simmered in a spicy marinara sauce. Served over angel hair pasta with grilled bread for dipping.

\$22.95

### STEAKS



Shrimp or scallop scampi served on side +\$5.95

#### Black Angus NY Strip

16 oz. center cut of certified Black Angus beef, grilled and topped with wild mushroom demi-glace.

\$23.95

#### Steak Frites

12 oz New York strip cooked to your liking and served with house fries.

\$22.95

#### Filet Mignon

6 oz. filet wrapped in bacon, seasoned then grilled to your liking, served over a garlic crouton with a side of wild mushroom demi-glace.

\$23.95

#### Traditional Calves Liver

Seasoned and pan seared, topped off with caramelized onions, and hickory smoked bacon.

\$16.95

### CHICKEN



#### Hazelnut Chicken

Boneless chicken breast coated with hazelnut breading, topped with mandarin oranges and finished with hazelnut-infused citrus cream sauce.

\$20.95

#### Almond Dill Chicken

Boneless chicken breast, encrusted with almond dill breading, finished with dill sour cream sauce.

\$20.95

#### Traditional Chicken Parmesan

Boneless chicken breast, breaded and topped with marinara sauce and melted Mozzarella cheese, served with fresh angel hair and a side of garlic bread.

\$20.95

#### Chicken Milanese

Tender chicken breast, breaded in Italian seasoning & fried golden, served over a garlic alfredo tossed with penne. Garnished with marinated red peppers.

\$21.95

#### Chicken Piccata

Tender chicken cutlets, sautéed in lemon, butter, and caper, sauce served over angel hair pasta.

\$22.95

