



Hors d'oeuvres Selections

Cold Hors d'oeuvres

	Serves / Price
Fruit & Cheese Board A variety of seasonal fruit & domestic and imported cheeses served with bread flutes & dip	12 / \$33 25 / \$55 50 / \$95
Crudité's & Ranch Dip Crisp, fresh garden vegetables	12 / \$24 25 / \$40 50 / \$80
Fresh Seasonal Fruit & White Chocolate Sauce A variety of seasonal fruit & smooth white vanilla chocolate sauce for dipping	12 / \$27 25 / \$45 50 / \$90
The Grande Display A combination of all of the above displayed for a visual and culinary delight	12 / \$36 25 / \$60 50 / \$98
Hummus or Bruschetta with Pita Chips Your choice of seasoned hummus dip or tangy bruschetta served with pita chips	12 / \$27 25 / \$45 50 / \$90
The Trencher Braided bread filled with a variety of flavored cheese spreads; served w/bread flutes	\$35

Pieces / Price

Shrimp Cocktail Five pounds of large peeled shrimp served with zesty cocktail sauce	Market Price
Marinated Mushroom Skewers Skewered sun-dried tomatoes, succulent olives and fresh Mozzarella cheese	100 / \$65
Antipasto Skewers Skewered roasted peppers, succulent olives and fresh Mozzarella cheese	100 / \$65
Devilled Eggs Hard cooked eggs devilled the old fashioned way with a hint of mustard and horseradish	100 / \$55
Cold Hors d'oeuvres Array Includes chicken salad puffs, beignets, salami coronets, pepperoni cheese bites	100 / \$55
Finger Sandwich Assortment Deli ham, turkey, and beef sandwiches served crust less on white & wheat breads	100 / \$55

Hot Hors d'oeuvres

Pieces / Price

Miniature Maryland Crab Cakes Bite-sized cakes made from real crabmeat, sautéed in clarified butter and paired with Remoulade sauce	100 / \$95
Baked Brie en Croute Six ounces of Brie wrapped in puff pastry dough and baked golden brown; served with bread stick flutes and Granny Smith apples	\$40
Cocktail Party Selections (each selection is offered by the 100-piece): Scallop Rumaki • Sausage in Pastry • Spinach & Feta in Puff Pastry • Petite Quiche • Sweet & Sour Meatballs • Sesame-encrusted Chicken Satay • Vegetarian Stuffed Mushroom Caps • Pork Stuffed Mushroom Caps	100 / \$75

Beverages & Paper Products pricing and Set-Up and Delivery available upon request

Prices subject to change

Summer 2008



Antipasti & Salad Selections

	Serves / Price
Antipasto Tossed greens, fresh vegetables, pepperoni, salami, ham, banana peppers, black & green olives, and Provolone cheese	10 / \$40
The Chef Chef salad with vegetables, turkey, ham, Swiss cheese, sliced egg & choice of dressing: Italian, Sweet & Sour, Ranch, French or Bleu Cheese	10 / \$40
Herbed Roasted Vegetables Served on a bed of lettuce with a savory Sesame dressing	10 / \$40
Classic Caesar Romaine lettuce, our house made croutons & classic Lemony dressing	20 / \$36
Strawberry Spinach Salad (seasonal) Served with Poppy Seed dressing	20 / \$36
Garden Greens Choice of Italian, Sweet & Sour, Ranch, French or Bleu Cheese dressing	20 / \$36
Korean Spinach Crisp greens, water chestnuts, mushrooms and bacon; garnished with chopped egg and served with our signature Sweet & Sour dressing	20 / \$36

Add sliced roasted chicken breast to any salad order for an additional \$2.50 per person

Sandwich & Deli Selections

	Price
The Sandwich Carte Your choice of: Baked Ham • Bacon • Roast Beef • Roast Turkey • Chicken Salad • Albacore Tuna Salad Dressed with lettuce and tomato	
Roll or Mini-Croissant	\$4.95
Croissant	\$5.95
Wrap (plain, spinach or sun-dried tomato)	\$6.95
Club (white, wheat or rye)	\$6.95
Make it a Caesar, Chef or Korean Salad!	\$6.95
Our Specialty Sandwich* The Muffuletta Loaf of braided bread filled with ham, salami, provolone and olive relish on a bed of lettuce and tomatoes	3' (15) / \$30 6' (30) / \$60

	Serves / Price
Sandwich Platter Assortment of deli sandwiches served with fresh fruit, assorted cheeses and our own tea cookies	2 / \$22 4 / \$40 6 / \$50 8 / \$60 8+ / \$60 plus \$6.25 pp
Deli Tray With our in house roasted beef and turkey breast, and ham & cheese	3 # (15) / \$32 5 # (30) / \$48
Condiment Tray Lettuce, tomato, onion, mustard, mayo	15 / \$11 30 / \$17

* deposit required for equipment

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Breads & Boxed Lunch Selections

Price

Breads

Your choice of:

Braided • Garlic • Roasted Pepper • Parmesan • Pepper • Whole Wheat

Loaf	\$5.25
Soft Sandwich Rolls	\$4.95 / dozen
Snowflake Dinner Rolls	\$2.95 / dozen

“Boxed Lunch”

Your choice of:

Baked Ham • Roast Beef • Roast Turkey • Chicken Salad • Albacore Tuna Salad

Dressed with lettuce and tomato

With your choice of:

Vegetables & Ranch Dip • Seasonal Fruit Cup

And

2 of our Specialty Large Cookies

Deli Roll (white, wheat or rye)	\$9.00
Croissant	\$9.50
Wrap (plain, spinach or sun-dried tomato)	\$9.50
Make it a Chef, Korean or Spinach salad	\$9.50

Pizza Selections

As an appetizer, snack or meal, one of our fresh hot pizzas is sure to turn on your taste buds. Available in 16 inch round or 18 x26 inch sheets.

Ask about our Gourmet Pizza Offerings too! Such as sun-dried tomato & pesto!

Price

Toppings:

Pepperoni • Sausage • Mushrooms • Peppers • Onions • Bacon •
Fresh Tomatoes • Ham • Extra Cheese

16" / \$12	Add'l topping ea \$1.80
Sheet / \$22	Add'l topping ea \$3.00

Looking for something for lunch or dinner?
Stop in or call for our daily specials.
Take Out is always available.

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Summer 2008



Buffet Selections

Hot Buffet

Each selection serves **10 to 12** people and is priced at **\$68 each**

Breast of Chicken Selections:

Chicken Breast

Served with roasted vegetables in season and brown rice

Hunter Style

Sautéed in olive oil with shallots, seasoned with fresh parsley and tarragon, simmered with a robust sauce made with chicken stock, button mushrooms, a touch of tomato and richly finished with bits of real butter; offered with roasted potatoes

Provençal

Seasoned with fresh Italian herbs and finished with a light tomato concassé; served with rice pilaf

Cordon Bleu

Layered with ham and Swiss cheese "A Step Above" style; served with rice pilaf

Asian Stir-Fry

Tender strips sautéed with Asian spices and garnished with snap peas; served with rice pilaf

Lemon

Tender strips sautéed with lemon and white wine and garnished with julienned carrots; served with rice pilaf

Asiago

Sautéed and tossed with penne pasta and fresh spinach in an Asiago Alfredo sauce

Beef Selections:

Roast Tenderloin

Dredged with Kosher salt and fresh green peppercorns, roasted rare and served with herb roasted potatoes
Subject to Market Price

Bourguignon

Tender beef cubes seared and then braised in red wine and mushrooms; served with egg noodles

Pork Selection:

Roast Pork Tenderloin

Served over garlic sesame noodles and garnished with fresh vegetables

Vegetable Selections:

Seasonal Vegetables Roasted with Herbs

Serves / Price

Herbed roasted vegetables only	10 / \$25
Served with Linguine and Sun Dried Tomatoes	10 / \$40
Served with Linguine and Chicken Breast	10 / \$68
Served with Linguine and Shrimp	10 / \$90

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Buffet Selections

Buffet Party

Hot Selections:

Serves / Price

Chicken Spiedies w/Rolls	Up to 12 / \$45	25 / \$75	50 / \$150
Rigatoni Marinara	12 / \$21	25 / \$35	50 / \$70
Baked Ham	12 / \$45	25 / \$75	50 / \$150
Three-Cheese Baked Ziti Marinara	12 / \$27	25 / \$45	50 / \$90
Beef or Pulled Pork Barbeque	12 / \$45	25 / \$75	50 / \$150
Sausage, Pepper & Onions	12 / \$45	25 / \$75	50 / \$150
Meatballs & Sausage Marinara	12 / \$45	25 / \$75	50 / \$150
Slow Roasted Chicken	12 / \$33	25 / \$55	50 / \$110
Roast Turkey & Dressing	12 / \$45	25 / \$75	50 / \$150
Roast Beef Au Jus	12 / \$45	25 / \$75	50 / \$150
Chicken & Biscuits	12 / \$66	25 / \$110	50 / \$220
Boston Baked Pork & Beans	12 / \$18	25 / \$30	50 / \$60
Macaroni & Cheese	12 / \$15	25 / \$25	50 / \$50
Savoyard Potatoes	12 / \$27	25 / \$45	50 / \$90
German Potato Salad	12 / \$21	25 / \$35	50 / \$70
Stuffed Twice-Baked Potatoes*	12 / \$27	25 / \$45	50 / \$90
Lasagna Marinara	10 / \$36	20 / \$60	
Vegetable Lasagna Alfredo	10 / \$42	20 / \$70	
Chicken or Eggplant Parmesan	10 / \$45	20 / \$75	

Cold Selections:

Indonesian Rice Salad	12 / \$14	25 / \$23	50 / \$46
Marinated Vegetable Salad	12 / \$14	25 / \$23	50 / \$46
Bow Tie Pasta Salad	12 / \$14	25 / \$23	50 / \$46
Tabouli	12 / \$14	25 / \$23	50 / \$46
Rotelle Pasta Salad	12 / \$12	25 / \$20	50 / \$40
Potato Salad	12 / \$13	25 / \$22	50 / \$44
Macaroni Salad	12 / \$12	25 / \$20	50 / \$40
Cole Slaw	12 / \$12	25 / \$20	50 / \$40
Fresh Fruit Salad	12 / \$15	25 / \$24	50 / \$48
Twice Baked Potato Salad*	12 / \$13	25 / \$22	50 / \$44

* made with bacon, cheddar & onion

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Breakfast & Brunch Bakery Selections

- Plain Butter Croissants**
- Mini Butter Croissants**
- Assorted Mini Danish**
Blueberry, Cherry, Apple, Cheese
- Assorted Fruit Muffins**
- Assorted Breakfast Bites**
Whole Grain fruit & nut cookies...a fun alternative to muffins
- Mini Cinnamon Rolls**
- Specialty Scones**
Blueberry, Raspberry, Apple-Cinnamon
- Get Up 'n Go-gurt Parfait**
Low fat vanilla yogurt topped with toasted granola and seasonal fresh fruit

We are happy to set up your breakfast meeting. Call us and we can customize to your needs.

607.732.3960

Price by the Dozen

- \$ 18
- \$ 12
- \$ 9
- \$ 12
- \$ 12
- \$ 9
- \$ 15
- \$ 2.55 ea

Savory Quiche (8 slices)

Your choice of:

- Spinach & Mushroom • Broccoli & Cheddar • Bacon, Onion & Swiss

Serves / Price
8 / \$10

The Pastry Carte

Many items on our Pastry Carte can be personalized for your special occasion. Please inquire.

Pastries, Cookies & Sweet Delectables

The Assortment

Éclairs, Fruit Tarts, Lemon Pastries, Chocolate Truffles, Pecan Derby Squares, Mini Cheesecakes, Double Fudge Squares, Decadent Angel Squares

Price
15 / \$27 30 / \$45 60 / \$90

Choose a Single Pastry

\$ 1.75 ea

Torte Sampler

\$30.00

Selected cuts from our specialty tortes

Tea Cookies

\$ 9.50 / lb

A variety of hand-made, old-fashioned filled and rolled cookies

Decorated Chocolate Chip "Cookie Cake"

10" / \$14 14" / \$20

Home Baked Specialty Cookies

Med: \$.65 ea Large: \$1.25 ea

White or Dark Chocolate Chip Cookies

\$ 1.25 ea

Decorated Sugar Cut-Outs

\$12 / dozen

We'll amaze you with our creativity

Specialty Decorated Sugar Cut-Outs

For showers, weddings & special occasions

Ask about our Gift Baskets

607.732.3960

specialty pricing



The Pastry Carte

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Decorated Sheet Cakes

Celebration-sized specialty tortes and double layered filled cakes with generous servings for 50 (12 x 18 inch) or 90 (18 x 24 inch)*

	Serves / Price	
Silver Pound Cake	50 / \$50	90 / \$80
Classic Chocolate Cake	50 / \$50	90 / \$85
Carrot Cake	50 / \$65	90 / \$90
Fruit Torte	50 / \$65	90 / \$95
Double Fudge Cake	50 / \$65	90 / \$95
Decadent Angel Cake	50 / \$65	90 / \$95
Strawberry Madame Cake	50 / \$65	90 / \$95
Princess or Prince Cake	50 / \$75	90 / \$140

* Deposit required for equipment

A Step Above Signatures

	Price	
The Princess Torte Our classic silver pound cake laced with orange liqueur, layered with fresh raspberries and white chocolate mousse; enrobed in French butter crème and white chocolate curls	8" / \$36	10" / \$44
The Prince It's the Princess Torte for dark chocolate lovers, enrobed in dark chocolate curls	8" / \$36	10" / \$44
Black Forest A triple layer of cherry-brandied chocolate cake filled with chocolate & vanilla whipped creams & tart red cherries; finished with whipped cream, cherries and chocolate curls	8" / \$36	10" / \$44
Chocolate Hazelnut Praline Torte Three layers of dense fudge cake and hazelnut filling encased in semi-sweet chocolate ganache	8" / \$24	10" / \$30
New York Style Cheesecake Dense, creamy and rich with hints of citrus and vanilla; delicious plain or with a choice of topping: Dark Chocolate Ganache • Pecan Praline • Glazed Fresh Fruit (\$4 extra)	6" / \$22	10" / \$32



The Pastry Carte

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Pastry

The following **10 inch** specialties are priced at **\$28 each**

Peanut Butter Chocolate Madness

A roasted peanut and graham cookie crust coated in dark chocolate truffle, filled with creamy chocolate peanut butter mousse, topped with whipped cream and drizzled with melted dark chocolate; go nuts

Éclair de Lune

A light creampuff pastry ring layered with French vanilla custard and whipped crème Chantilly, iced with semi sweet chocolate

Irish Laced Torte

Layers of sour cream pound cake and chocolate and coconut creams are generously laced with Irish Cream liqueur; so is the white chocolate ganache frosting

Deep-Dish Pecan Pie

A tradition from the Deep South; honey glazed, y'all

Tiramisu

Coffee liqueur soaked cake layered with an Italian mascarpone cheese filling, dusted with cocoa

Sweet Tarts

The following specialties are priced at **\$22 each**

The Best of Both

Chunks of Decadent Angel & Double Fudge tortes drizzled with caramel and dark chocolate in a cookie crust

Lemon Flan

Tart lemon custard baked in a cookie dough crust; simple, elegant and refreshing

With glazed fresh fruit add \$4

Linzer Torte

Sweet and tart red raspberry preserves sandwiched between layers of cinnamon-kissed ground nut cookie dough

Caramel Walnut Torte

In a thin cookie crust; scrumptious

Peach Melba Tart

Golden peaches baked in an almond paste filling, topped with whipped cream, toasted almonds and drizzled with raspberry puree

Chocolate Caramel Pie

A dark chocolate cookie crust layered with house-made caramel, silky chocolate pastry cream and whipped cream, drizzled with thick sauces of dark chocolate and caramel



The Pastry Carte

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Cakes & Tortes

The following are offered in **8 inch** (serves 12) for **\$22 each** or
10 inch (serves 16) for **\$28 each**

The Harlequin

A thin layer of chocolate cake steeped in coffee liqueur, topped with mocha mousse and finished with distinctive stripes of vanilla and chocolate whipped creams

California Fruit Torte

A six layer strata of almond pastry, apricot jam and pasty crème crowned with a fresh fruit medley

Double Fudge

Dense chocolate cake studded with walnuts, laden with chocolate whipped cream and dark chocolate shavings; very simple – very rich

Le Napoleon

Rich vanilla custard sandwiched between three layers of buttery puff pastry; finished with a choice of fondant icing or fresh fruit

Lemon Torte

Lemon-steeped pound cake and lemon crème mousse blanketed in whipped cream

Carrot Cake

Moist spiced cake studded with walnuts, generously filled and frosted with sweetened cream cheese

Boston Dream Pie

Our triple layered version of the classic triple-taste treat; butter cake, pastry cream and dark chocolate icing

Raspberry Walnut

Three layers of almond and walnut-butter pound cake filled with raspberry preserves and frosted in rich chocolate fudge

Chocolate Mandarin

Three layers of fudge cake, laced with orange liqueur, filled with white chocolate ganache and topped with glazed mandarin oranges

Strawberry Madame

A choice of dark chocolate or silver pound cake layered with fresh sliced strawberries and whipped cream; finished with more cream topping and chocolate shavings (SEASONAL ITEM)

Italian Torte

Rum pound cake filled with chocolate and vanilla pasty cream, covered in whipped cream and topped with toasted almonds and festive maraschino cherries

Chocolate Decadence

An almost flourless, gateau-style chocolate caked smothered in raspberry preserves and finished with a lattice of fresh whipped cream

Decadent Angel

A marriage of rich white chocolate and toasted almonds reminiscent of a giant chewy almond macaroon, finished with whipped heavy cream, shaved white chocolate and toasted almonds

Add fresh (seasonal) strawberries for \$4



A Step Above
www.aStepAbove.net

3028 Lake Road/ Elmira NY / 607.732.3960

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Please deliver to:

A Step Above
excellence in Catering and Pastries

We welcome you to stop in at our deli on Lake Road where we offer many of our scrumptious specialties on a walk-in basis. We also offer full service off-premise catering – call us today so we can plan your special event (607.732.3960 to make an appointment with our expert catering consultants)!

Our deli hours are

Monday through Friday

10 am to 5 pm

Saturday

10 am to 1 pm

We're closed all Sundays and Holidays and are more than happy to prepare food for you to pick-up the day before.

Visit our website at www.aStepAbove.net
for up to the minute specials and seasonal holiday offerings.

We accept the following major credit cards:
MasterCard, Visa, American Express and Discover

Take advantage of our convenient **delivery service** (delivery & set-up fee may apply).

Deposit may be required on catering orders.

Beverages & Paper Products pricing and Set-Up and Delivery available upon request

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