

The Event...

Having a special dinner for a few or a large gathering? We can accommodate your needs.

We'll design the menu and style of service around your event. Whether you want quick and easy with a simple buffet or elegant and sophisticated for a multi-course seated dinner, we have the experience and knowledge to make it happen.

Our Staff...

The leader of our catering division, Chef Chris Euripidou, graduated summa cum laude from Johnson & Wales University for culinary arts. During his studies he worked for Epicurean Catering in Denver, CO.

This world class catering company hosted events from 20 to 2,000 people, and everything in between, without ever leaving a detail overlooked.

Precision and accuracy in the planning and execution of events are qualities we hold at the core of all of our work.

Planning...

Creating the perfect event requires detailed planning. In order to exceed your expectations for your catered event, we will ask for as much information as possible about the event, guest needs, and your desires in preparing the menu and plan for service. Custom designs and floral arrangements can be provided, as well as suggestions for venues if needed.

The menu included here will serve as a guideline for getting ideas, but can be and most often is adjusted to meet your specific needs, it is recommended that an appointment is set up to discuss any event.

Where to start...

When you are ready to begin planning your event contact us by calling 456.2243 or just let us know next time you come in. You can also begin the process by filling out the form on our web site by going to the catering page. Our web site address is www.farmer-boy.com or you may email the chef directly at chris.euripidou@gmail.com.

We look forward to hearing from you!

Catering from...



Custom catering solutions provided on or off site.

Contact Chef Chris Euripidou
@
1975 Central Avenue
Albany, NY 12205
P 518.456.2243
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chris.euripidou@gmail.com

www.farmer-boy.com

The Menu...

Appetizers

Stuffed Mushrooms
Loaded Potato Skins
Mozzarella Sticks
Chicken Tenders
Buffalo Chicken Wings
Chicken Quesadilla
Spinach & Artichoke Dip
Vegetable Platter
Cheese and Cracker Platter
Bruschetta

Soups

Chicken Pastine
Puree of Sweet Potato
Clam Chowder
Beef Barley
Cream of Chicken
Cream of Broccoli
Cheese Tortellini

Salads

Cobb Salad
Antipasti Salad
Garden Salad
Greek Salad
Crab Cake Salad
Southwest BBQ Chicken Salad
Caesar Salad

Entrees

Roasted Chicken
Sausage and Peppers
Lasagna
Moussaka
Pastitsio
Spanakopita
Chicken Parmesan
Eggplant Parmesan
Chicken Morolla
Macaroni and Cheese
Barbecue Baby Back Ribs
Roasted Turkey Dinner
Guinness-Battered Fish
Chicken Kabob
Rigatoni Bolognese
Chicken Cordon Blue
Spaghetti with Meatballs
Stuffed Sole
Deli Platters

Sides

Oven-Roasted Potatoes
Rice Pilaf
Green Beans
Zucchini in Tomato
Roasted Vegetables

Desserts

Puddings, cakes, pies, cheesecakes, fruit platters, cookies and more...

Packages...

2 Course Buffet - \$8 per person

Choose any two items from two separate courses.

3 Course Buffet - \$12 per person

Choose any two items from three separate courses.

4 Course Buffet - \$16 per person

Choose any two items from four separate courses.

5 Course Buffet - \$20 per person

Choose any two items from five separate courses.

*** Service charges and tax are not included in prices ***