

Bel Aire Diner Catering Menu





Established in 1965, the Bel Aire Diner has long been a fixture of the Astoria community. We pride ourselves on our quality and our service. We've always offered our menu for catering but never had a dedicated menu. Due to high demand, we've put together a catering menu to better service our customers. Please make sure to check out the last page, as it contains helpful party planning hints and ideas.

Our Policies

Payment

We accept Credit Cards: VISA, MASTERCARD, AMEX, DISCOVER
Corporate or Personal checks must be submitted PRIOR to delivery and a credit card will be held on file for security.

Cash: A credit card will be held on file for security.

Corporate Accounts Welcome.

Catering Policy

Catering orders may be placed seven days a week through email:
belairedinercatering@gmail.com or by speaking to one of our event/catering managers.

One full business day notice is required to cancel an order.

Some orders may be subject to a non-refundable deposit (specialty items)

Charges for lost or unreturned catering equipment will apply.

We deliver to all five boroughs, and surrounding areas. Some charges may apply.

Contact Us Today

718.721.3160 to speak to one of our event managers

Email us: belairedinercatering@gmail.com

Our Breakfast

Packages:

LumberJack Hot Breakfast:

Scrambled Eggs
Bacon and Sausage
Pancakes
French Toast
Breakfast Potatoes

Gluten Free Breakfast Wraps:

Bacon, Egg and Cheddar
Garden Egg White
Nova Scotia Lox, Scallion, Cream
Cheese
Breakfast Potatoes

Smoked Salmon Platter:

Nova Scotia Lox
Tomatoes, Capers, Red Onions, Cucumbers,
Lemon Wedges, Green Peppers, Lettuce
Assorted Cream Cheeses
Mini Bagels

Classic Continental:

Assorted Pastries (turnovers, cinnamon twists,
coffee cake, etc.)
Assorted Muffins (blueberry, apple, corn, bran,
chocolate chip, etc.)
Assorted Bagels (cinnamon raisin, whole wheat,
sesame, poppy, etc.)
Fresh Seasonal Fruit Platter
Mixed Jellies, Jams, Butter and Cream Cheese

Fresh Fruit Medley:

A selection of fresh seasonal fruit: blueberries,
strawberries, cantaloupe, honeydew, oranges,
apples, banana, etc.

Yogurt or Oatmeal Bar:

Choice of Greek Yogurt, Low-Fat Yogurt and/or
Homemade Oatmeal
Granola, assorted berries, chocolate chips

Eggcellent Sandwiches:

Choice of bacon, sausage, ham, turkey bacon,
turkey sausage, beef sausage

Choice of American, muenster, provolone,
mozzarella, cheddar

Served on rolls or wraps



Omelette Frenzy:

Garden, Western, Farmer's,
Cobb, Italian, all made with
two eggs
Breakfast Potatoes
Bacon and Sausage
Mini Bagels

Smashed Avocado Toast:

A mixture of different
Grilled Multi Grain breads
topped with smashed

avocado (goat cheese and honey, nova scotia
lox, pico de gallo, brie and walnut, etc.

Down South:

Fried Chicken Fingers
Buttermilk Biscuits
Sausage Gravy
Grits with Cheese

Huevos Rancheros Bar:

Grilled Flour Tortillas
Eggs, Guacamole, Refried Beans, Pico de Gallo,
Black Bean Salsa, Shredded Cheese, Sour
Cream, Salsa
Breakfast Potatoes

Artisanal Meats and Cheeses:

Mini Brioche and Mini Bagels
Swiss, Provolone, Muenster, Fresh Mozzarella
Capicola, Soppressata, Prosciutto, Salami
Vegetable Accompaniments

Coffee and/or Juice Service:

Pascal's blend of 7 different coffee beans from
throughout the world (decaf or regular)
Assorted Teas (earl grey, English breakfast,
lemon zinger, green tea, chamomile, etc.)
Milk and Sweeteners (lemon, honey and other
dairy options upon request)
Assorted Juices (cranberry, apple, orange)



Our Lunch Packages:

American Heroes:

Ham and Cheese
Roast Beef and Swiss
Turkey and Muenster
Potato Salad, Tossed Salad
Pickles, Coleslaw

Mediterranean Wraps:

Chicken Santorini
Athenian Gyro
Dilled Rice Pilaf
Spinach Pie
Greek Salad

South of the Border:

Vegetarian Quesadillas
Grilled Chicken Tacos
Steak Burritos
Mexican Yellow Rice
Tortilla Chips
Texas Salad

Bel Aire Sandwiches:

Chicken Caesar
Turkey Club
BLT Avocado
Philly Cheese Steak
Tossed Salad, Potato Salad

Francaise

Eggplant Parmigiana
Sausage and Peppers
Classic Tossed Salad
Challah Bread and Butter

Hot Classic Greek:

Roasted Chicken on the Bone
Lemon Potatoes
Spinach Pie
Dilled Rice Pilaf
Greek Meatballs with Tsatsiki
Greek Salad

Down South Lunch:

Fried Chicken
Meatloaf + Mushroom Gravy
Macaroni and Cheese
Crispy Coleslaw
Smothered Green Beans
Buttermilk Biscuits

Bel Aire Hot Lunch:

Chicken Marsala
Slow Roasted Brisket
Grilled Vegetables
Yellow Rice Pilaf
Caesar Salad
Challah Bread and Butter

Oriental Delight:

Thai Chicken
Panini (contains peanuts)
Mandarin
Chicken Wrap
Veggie Fried Rice
Asian Green Salad
Beef and Broccoli

Hot Italian Classic:

Penne a la Vodka
Chicken

Salad Bar:

Assorted Salads (garden, Greek, tossed, Caesar, etc.)
Mixed Proteins and cheeses (turkey, chicken, ham, American, swiss, provolone, etc.)
Assorted Dressings (house, ranch, bleu cheese, etc.)

Off the Coast:

Baked Tilapia
Shrimp Scampi
Teriyaki Salmon
Roasted Red Potatoes
Seafood Fried Rice
Garden Salad

Lunch Boxes:

Sandwich
Bag of Chips
Whole piece of Fruit
Brownie or Cookie
Drink

Prix Fixe Lunch:

Your Choice of:
Chicken Entrée
Beef Entrée
Vegetarian or Fish Entree
Two Sides
Salad
Bread and Butter

Please remember that the above packages are only suggestions. We can mix and match any of the items on here or on our menu in any way that you would like.

Dinner Packages:

Greek:

Chicken Athenian
Spanakopita
Dilled Rice Pilaf
Greek Meatballs with Tsatsiki
Oven Roasted Potatoes
Greek Salad

Southern BBQ:

BBQ Chicken
Brisket
Mac And Cheese
Collard Greens
Crispy Coleslaw
Biscuits

Classic Italian:

Chicken Francaise
Penne A la Vodka
Sausage and Peppers
Eggplant Parmigiana
Tossed Salad

American Dinner:

Meatloaf with Mushroom
Gravy
Roasted Turkey with Giblet
Gravy
Grilled Vegetables
Mashed Potatoes with
Brown Gravy
Garden Salad
Challah Bread

Hawaiian BBQ:

Glazed Ham on the Bone
Pulled Pork
Chicken Teriyaki
Jazmin Rice with Vegetables
Hawaiian Potato Salad
Spinach Salad
Potato Rolls

Vegetarian Dinner:

Roasted Vegetables
Tofu Fried Rice
Eggplant Parmigiana
Garden Salad
Tomato Caprese

Taco Bar:

Tilapia, Grilled Chicken,
Pernil
Grilled Flour Tortillas
Guacamole, Refried Beans,
Pico de Gallo, Black Bean
Salsa, Shredded Cheese, Sour
Cream, Salsa
Yellow Rice

Lobster Bake:

Lobsters,
Clams on the
half Shell,
Mussels,
Chorizo,
Whole
Flounder
Red Bliss
Potatoes,
Corn on the
Cobb, Onions
Tossed Salad



Passed Hors D'Oeuvres:

Choice of 6 of our appetizers
prepared in trays and ready
to be passed around

Prix Fixe Dinner:

Your Choice of:
Chicken Entrée
Beef Entrée
Vegetarian or Fish Entree
Two Sides
Salad
Bread and Butter

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Hors D'Oeuvres

Seafood and Shellfish:

- Crispy Coconut Shrimp
- Classic Shrimp Cocktail
- Char-Roasted Shrimp
- Stuffed Mushrooms
- Lobster Mac and Cheese Bites
- Mini Lobster Rolls
- Mediterranean Salad Filo Cups
- Swordfish Kebabs
- Bluefish Burger Sliders
- Baby Crab Cakes

Chicken:

- Chicken Bruschetta
- Mini Quesadillas
- Teriyaki Satays
- Crispy Coconut Chicken
- Boneless BBQ Wings
- Buffalo Wings
- Buttermilk Chicken Sliders
- Chicken Souvlaki with Tsatsiki Dipping Sauce
- Shredded Chicken Tostados with Pico de Gallo
- Honey Garlic Skewers
- Cobb Sliders with avocado and bleu cheese
- Chicken Puffs

Beef:

- Mini Meatballs
- Beef Teriyaki Satays
- Cheeseburger Sliders
- Beef Empanadas
- Philly Cheese Steak Spring Rolls
- Mini Chili Bowls in Crispy Tortilla Shells
- Roast Beef, Horseradish Cream Sauce, Caramelized Onion Tea Sandwiches

Lamb:

- Lamb Meatballs
- Rosemary Babe Lambchops
- Lamb Skewers
- Leg of Lamb Sliders with Tsatsiki

Pork:

- Pulled Pork Sliders
- Caramelized Maple Bacon
- Prosciutto Wrapped Asparagus
- Chorizo Stuffed Tortilla Cups with Pico De Gallo
- Pork Egg Rolls
- Pigs in a Blanket
- Pork Souvlaki with Tsatsiki Sauce

Vegetarian:

- Vegetable Pot Stickers
- Hummus Stuffed Filo Cups
- Mac And Cheese Bites
- Mozzarella Sticks
- Wild Mushroom Risotto Cups
- Bruschetta
- Falafel Sliders with Tsatsiki Sauce
- Guacamole Stuffed Tortilla Bowls
- Asparagus Filo Bites
- Brie and Raspberry Filo
- Onion Rings with Horseradish Cream Dipping Sauce
- Caprese Skewers
- Garden Burger Sliders
- Sweet Potato 'Meat'balls
- Mushroom Crostinis with Goat Cheese Spread
- Spanakopita
- Portobello Mushroom Sliders

Dessert:

- Mini Cream Puffs
- Cannoli
- Mini Napoleons
- Brownie Bites
- Assorted Greek Pastries (baklava, galaktoboureko, bougatsa)



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Entrée Choices

Seafood and Shellfish:

- Salmon Teriyaki
- Shrimp Scampi in a Garlicky Butter Sauce
- Maryland Crab Cakes with Chipotle Aioli
- Pan Seared Flounder with Greek Spices
- Shrimp Santorini with Tomatoes, Onions and Feta
- Parmigiana Crusted Tilapia with a Lemon Butter Sauce

Chicken:

- Chicken Bruschetta with Tomatoes, Basil and Grated Cheese
- Chicken Parmigiana
- Chicken Francaise in a Lemon Butter Sauce
- Baked Chicken Cacciatore with Tomatoes, Peppers and Onions
- Fried Chicken
- Stuffed Chicken Athenian
- Stuffed Chicken Princess with Crabmeat
- Chicken Marsala in a Brown Mushroom Sauce



Beef:

- Steak Tips with Mushrooms and Onions
- Beef Teriyaki with a Vegetable Medley
- Roasted Prime Rib
- Meatloaf with Mushroom Gravy
- Meatballs in Marinara Sauce
- Slow-Roasted Brisket with Homemade Brown Gravy
- Sirloin Steak with Wild Mushroom Wine Reduction

Lamb:

- Rack of Lamb with Rosemary
- Slow-Roasted Leg of Lamb
- Drunken Lamb Stew with Orzo

Pork:

- Pork Souvlaki, done with Greek Spices
- Slow-Roasted BBQ Pulled Pork
- Center Cut Pork Chops with Apple Chutney
- BBQ Spare Ribs

Pasta:

- Penne A la Vodka
- Spaghetti Primavera in our Homemade Red Sauce
- Angel Hair a la Greca with Feta, Zucchini, Olive Oil and Dill
- Baked Ziti Parmigiana topped with copious amounts of Cheese
- Homemade Meat or Vegetable Lasagna



Vegetarian:

- Vegetarian Stuffed Peppers or Tomatoes
- Vegan Paella with Zucchini, Carrots, Mushrooms, Tomatoes, Celery, Onions
- Vegetarian Three Bean Chili over Rice

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Sides and Salads

Salads:

- Classic Caesar Salad with croutons and Cheese
- Greek Salad with our Homemade Dressing
- Simple Tossed Salad
- Very Berry Salad with Blueberries and Strawberries
- Tuscan Tortellini Salad with Artichokes, Sun Dried Tomatoes and Olives
- Minted Rice Salad with Scallions, Tomatoes and Tsatsiki
- Grilled Octopus Salad with Romaine Lettuce, Scallions, Dill and Feta
- Roasted Vegetable Salad with Mesclun Greens and Goat Cheese

Starches:

- Buttery Mashed Potatoes with Homemade Brown Gravy
- Classic French Fries
- Classic Greek Roasted Lemon Potatoes
- Cajun Fries with Homemade Ranch
- Double Stuffed Baked Potatoes with Sour Cream, Scallions and Cheddar Cheese
- Wild Mushroom Risotto
- Paella Rice
- Oven Roasted Red Potatoes with Greek Spices
- Red Potato Salad
- Potatoes Au Gratin

Vegetables:

- String Bean Almandine with Garlic and Butter
- Three Bean Chili over Rice
- Asian Vegetables Stir Fry with Sesame Seeds
- Grilled Vegetables
- Teriyaki Glazed Vegetable Stir Fry
- Glazed Carrots
- Roasted Beets
- Broccoli Au Gratin
- Steamed Mixed Vegetable Medley
- Buttery Corn on the Cobb
- Roasted Asparagus with Garlic and Olive Oil
- Roasted Brussel Sprouts with Almonds



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Sweet Indulgences:

Layer Cakes:

Seven Layer
Tiramisu
Strawberry Short Cake
German Chocolate
Chocolate Mousse
Carrot Cake
Chocolate Fudge
Lemon Coconut
Chocolate Layer
Tres Leches
Strawberry Cheesecake
Cannoli Cheesecake
Cannoli Cake
Cheesecake



Other Pastries:

Homemade Cookies and Brownies
Cupcakes with your choice of Frosting
Napoleons
Assorted Fruit Pies
Assorted Mini Pastries

Ask about our CUSTOM CAKES, made in house. We can do any design you like. Check out our Facebook and Instagram Pages for some ideas.