CATERING MENU



MEATS

CHICKEN BREAST MARSALA

Chicken Breast sautéed with fresh mushrooms, Marsala wine & herbs.

PULLED POT ROAST OF BEEF

Choice Top Rounds of Beef slow roasted in their own natural juices with celery and carrots.

ROAST SIRLOIN OF BEEF

Slow Roasted Extra lean top rounds sliced thin and served in a homemade brown gravy

CHICKEN PARMIGIANA

Breaded Chicken Breast topped with our homemade tomato sauce and melted mozzarella cheese.

FRESH ROAST TURKEY

Slow Roasted Turkey breast covered in a light homemade turkey gravy.

CHICKEN BREAST ALFREDO

Sautéed Chicken Breast topped with a light creamy vegetable Alfredo sauce

HONEY BAKED HAM

Boneless Ham, slow baked with our own special honey mustard glaze

ROAST PORK TENDERLOIN

boneless pork tenderloin roasted with herbs in a mushroom demi-glace sauce

EGGPLANT PARMIGIANA

fried eggplant tomato sauce & mozzarella

CHICKEN BREAST FRANCAISE

lightly egg battered chicken breast sautéed with lemon, butter & herbs

ITALIAN SAUSAGE & PEPPERS

Sweet Sausage roasted with bell peppers & onions

MEATBALLS & SWEET ITALIAN SAUSAGE

in our own fresh tomato sauce

CHICKEN BREAST MARCO POLO

sautéed chicken breast & fresh mushrooms in a light marsala cream sauce

HERB ROASTED -OR-BARBECUED CHICKEN

fresh chicken quarters slow roasted with herbs -or- our own BBQ sauce

PASTAS

BAKED ZITI

Pasta with fresh tomato sauce, Ricotta, Romano & Mozzarella cheeses

PENNE VODKA

Penne pasta in a vodka blush sauce.

PENNE PASTA ALFREDO

a medley of fresh vegetables in a light cream & Romano cheese sauce

BAKED LASAGNA

Layered Pasta with ground beef, ricotta & mozzarella cheese & tomato sauce

BAKED STUFFED SHELLS

Large shells stuffed with ricotta cheese and baked with our fresh tomato sauce

CHOOSE ONE

CAESAR SALAD

crisp Romaine, croutons & creamy Caesar dressing

SPRING MIX GARDEN SALAD

with a Golden Italian dressing

CHOOSE TWO

MIXED VEGETABLE

BUTTERED CORN

WHOLE GREEN BEANS

with sliced Almonds

STEAMED BROCCOLI

with fresh Garlic

ROASTED POTATOES

GARLIC MASHED POTATOES

HOMEMADE STUFFING

INCLUDED

ASSORTED DINNER ROLLS
Butter

DELIVERED IN HOT INSULATED SERVING CONTAINERS.

PRICING

50+ People....\$20 (Choose 1 Pasta & 2 Meats) 30-49 People...\$22 (Choose 1 Pasta & 1 Meat)

COLD APPETIZERS

CHEESE & PEPPERONI TRAY

Assorted Cheeses, pepperoni served with an assortment of crackers on 16 inch tray. \$59.99

MARINATED GRILLED VEGETABLE TRAY

Char grilled assorted fresh vegetables served cold on 16 inch tray. \$39.99

FRESH VEGETABLE TRAY

Our raw vegetable tray includes: Cucumbers, Peppers, Carrots, Celery, Broccoli and Cherry Tomatoes with a Ranch Dipping Sauce on 16 inch tray. \$39.99

JUMBO SHRIMP COCKTAIL (2 LB TRAY)

Large 16/20 sized peeled & deveined shrimp with cocktail sauce & lemon \$39.99

BRUSCHETTA

Chilled diced tomatoes, basil, olive oil, and balsamic vinegar surrounded by char-grilled baguette bread rubbed with a homemade garlic spread on 16 inch tray. \$29.99

HOT APPETIZERS

STUFFED MUSHROOMS CAPS

Mushrooms stuffed with crab imperial. Served on 16 inch tray. \$89.99

SANTE FE CHICKEN EGG ROLLS

Southwestern style chicken egg rolls served with a cilantro crema dipping sauce. \$69.99

PHILLY CHEESESTEAK EGGROLLS

Served with a Siracha Ketchup. \$79.99

5LB CHICKEN BITES TRAY

boneless chicken bites fried and tossed in choice of sauce - Orange Ginger, Asian Kick, Buffalo, BBQ, Sweet Heat. \$69.99

PRICES SUBJECT TO CHANGE

DESSERT & WHOLE CAKES

COOKIE TRAY (30 COOKIES)

Chocolate Chip & Oatmeal Raisin Cookies \$24.99

NEW YORK CHEESECAKE

Freshly Baked from our own recipe since 1975. Add Cherry topping-Pint \$3.99 Quart \$7.99 \$25.99

PINEAPPLE CHEESECAKE

Our lighter whipped cheesecake with crushed pineapple & lady fingers. \$25.99

APPLE PIE

\$17.99

COCONUT CUSTARD

\$16.99

RICE & BREAD PUDDINGS

Available by the Quart. \$8.99

BEVERAGE ADD ONS

FRESH BREWED ICED TEA

Lemon, Sugar, Sweet & Low 3 Gallon (25-30 People)......\$50 5 Gallons (40-50 People).....\$70 10 Gallons (80-100 People)....\$100

COFFEE W/CREAM & SUGAR

3 Gallon (25-30 People)......\$50

5 Gallons (40-50 People)......\$70

10 Gallons (80-100 People)....\$100

SODA - (PER PERSON)

Pepsi, Diet Pepsi & Sprite (2 Liter Bottles) \$1.25

OPTIONAL ADD ONS

CHAFFING DISH RENTAL

Up to 5 Chaffing Dishes (Sterno Included) \$50

PAPER PRODUCTS (PER PERSON)

Plates, Napkins, Cups & Forks and Knives \$1.25

ASSORTED SANDWICHES

Includes: Wraps and Clubs

FRESH ROASTED TURKEY BREAST

with tomato & lettuce

CHICKEN CAESAR WRAP

Grilled Chicken Breast, cherry tomatoes, romano cheese with Crisp Romaine Lettuce

CHICKEN SALAD

with bacon, lettuce & tomato

HONEY BAKED HAM

with American cheese, tomato & lettuce

ROAST SIRLOIN OF BEEF

sliced thin with Swiss cheese, tomato & lettuce

GRILLED VEGETABLE WRAP

Cold grilled vegetables, fresh spinach and chipotle ranch

CHOICE OF 2 SALADS CUCUMBER & TOMATO SALAD

Jersey tomatoes when in season

MACARONI SALAD

made fresh daily

POTATO SALAD

made fresh daily

CREAMY COLE SLAW

made fresh daily

INCLUDES:

PICKLES

Dill Chips

FRESH BAKED COOKIES

Chocolate Chip & Oatmeal Raisin **SODA**

Pepsi, Diet Pepsi & Sprite **SERVICE WARE**

Paper Plates, Forks, Napkins & Cups

\$13 Per Person + Tax (Minimum of 20 People) Delivery Included