

CATERING MENU

126 West End Court Long Branch, NJ 07724

Phone: (732) 963-9155

Chicken

<u>Parmesan</u> – Breaded chicken cutlets topped with tomato sauce and mozzarella

Francese - Egg battered and topped with a white wine and lemon sauce

<u>Piccata</u> – Egg battered and topped with a white wine lemon sauce, capers and diced tomatoes

Marsala – Sautéed with mushrooms and a Marsala wine sauce

<u>Milanese</u> – Breaded and pan-fried, served on a bed of romaine hearts with diced tomatoes and vinaigrette dressing

Half Tray - \$45 Full Tray - \$85

<u>Jordan</u> – Sautéed and topped with prosciutto di Parma, mushrooms, fresh mozzarella and sherry wine sauce

<u>Gabriella</u> – Tenderloins sautéed with broccoli florets, diced tomato, zucchini, squash, and fresh mozzarella in a white wine sauce

<u>Florentine</u> – Sautéed with spinach and topped with fresh mozzarella and sherry wine sauce

<u>Chicken Frega</u> – topped with spinach, prosciutto di Parma, fresh mozzarella and topped with parmesan cream sauce

Half Tray - \$45 Full Tray - \$90

Veal

<u>Parmesan</u> – breaded veal cutlets topped with tomato sauce and mozzarella

 $\underline{\underline{\mathbf{Francese}}}$ – Egg battered and topped with a white wine and lemon sauce

<u>Piccata</u> – Egg battered and topped with a white wine lemon sauce, capers and diced tomatoes

Marsala – Sautéed with mushrooms and a Marsala wine sauce

<u>Milanese</u> – Breaded and pan-fried, served on a bed of romaine hearts with diced tomatoes and vinaigrette dressing

Half Tray - \$60 Full Tray - \$120

<u>Sicilian</u> – Breaded scaloppini style and topped with eggplant, prosciutto di Parma, fresh mozzarella and tomato sauce

<u>Jordan</u> – Sautéed and topped with prosciutto di Parma, mushrooms, fresh mozzarella and sherry wine sauce

<u>Florentine</u> – Sautéed with spinach and topped with fresh mozzarella and sherry wine sauce

<u>Veal Frega</u> topped with spinach, prosciutto di Parma, fresh mozzarella and topped with parmesan cream sauce

Half Trav \$65

Full tray \$130

Pasta

Rigatoni - Tossed in our home made marinara sauce
Half Tray - \$30
Full Tray - \$55

<u>Penne Vodka</u> – A creamy sauce home made with mushrooms, onions, garlic, and prosciutto di Parma finished with fresh basil.

Half Tray - \$40 Full Tray - \$80

<u>Stuffed Shells</u> – Baked with mozzarella and tomato sauce <u>Half Tray</u> - \$40 Full Tray - \$80

 $\underline{\mathbf{Baked\ Ziti}}$ – Baked with ricotta and mozzarella cheeses and tomato sauce

Half Tray - \$40 Full Tray - \$80

<u>Baked Macaroni and Five Cheeses</u> – Secret recipe topped with Italian breadcrumbs

Half Tray - \$40 Full Tray - \$80

<u>Lasagna</u> – lasagna with ricotta, mozzarella and parmesan cheeses, topped with our famous ground sausage and beef sauce.

Cheese Ravioli - topped with marinara sauce

<u>Baked Cavatelli</u> - Baked with ricotta and mozzarella cheese and our famous ground sausage and beef sauce.

<u>Tortellini Primavera</u> – Choose a creamy tomato sauce or creamy parmesan sauce to top this blend of pasta, zucchini, squash, mushrooms, broccoli florets, garlic and onions.

Half Tray - \$45 Full Tray - \$85

Eggplant and Vegetable Entrees

<u>Eggplant Parmesan</u> – Egg battered and fried, topped with marinara sauce and mozzarella and parmesan cheeses then baked until golden brown and delicious.

Half Tray - \$45

Full Tray - \$85

Eggplant Rollatini – Rolled with ricotta, mozzarella and parmesan cheeses and baked in tomato sauce.

Half Tray - \$45

Full Tray-\$85

<u>Artichoke Francese</u> – Topped with our wine lemon sauce.

Half Tray - \$40

Full Tray - \$75

Sautéed Broccoli- with breadcrumb, fresh garlic, parmesan cheese

Half Tray - \$30

Full Tray - \$60

String Bean Almondine-Fresh string beans tossed with olive oil, fresh garlic and sliced almonds

Half Trav - \$30

Full Tray - \$60

<u>Meats</u>

<u>Meatballs</u> – Home made with beef, pork and veal <u>Half Tray</u> - \$40 Full Tray - \$80

<u>Sausage and Peppers</u> – Sweet, spicy or a mix of both Half Tray - \$40 Full Tray - \$80

<u>Sliced top round of beef</u> -topped with sautéed mushroom and caramelized onions in a beef demi glaze

Half Tray- \$40

Full Tray- \$80

Sliced pork loin- topped with sautéed mushrooms in a pork demi glaze on a bed of sautéed spinach

Half Tray - \$40

Full Tray-\$80

Mixed Green

<u>Spinach Salad</u>- topped with feta cheese, sunflowers seeds, cranraisins, tomato and red onion with our Homemade Balsamic Vinaigrette

<u>Garden Salad</u> – romaine lettuce, red onions, tomatoes, carrots, cucumbers, roasted peppers and croutons served with our homemade balsamic vinaigrette

<u>Caesar Salad</u> – With Homemade croutons, and shaved parmesan reggiano and our homemade Caesar dressing

Half Tray - \$30

Full Tray - \$55

Sandwiches

3ft brick oven rounds from Brooklyn served with Macaroni salad displayed in the middle

<u>Lucky #13-</u> Homemade breaded chicken cutlets, topped with fresh mozzarella cheese, roasted red peppers and fresh spinach finished with balsamic vinegar - \$70

<u>Grilled Chicken</u> – Roasted red peppers, fresh mozzarella, balsamic vinegar and extra virgin olive oil. - \$70

Italian –

Ham, salami, provolone, lettuce, tomato and onion-\$60

<u>Grilled Vegetables</u> – grilled zucchini, squash and eggplant topped fresh mozzarella, roasted peppers, fresh basil and finished with our homemade balsamic vinaigrette - \$65

 $\underline{\text{Turkey-}}$ with your choice of cheese topped with lettuce, tomato and onion - \$65

 $\underline{\textbf{Italian Special}}_{\mbox{-Ham, salami, sopprosata, cappicola, fresh}_{\mbox{mozzarella and roasted peppers - \$70}$

Wraps

Assorted Hot Wrap Tray- (white and wheat wraps)- 40 pieces served with over 2 pounds of macaroni salad \$80

Assorted Cold Wrap Tray- (white and wheat wraps)- 40 pieces served with over 2 pounds of macaroni salad \$75

Sub Tray

Assorted Cold Sub Tray- 5 large subs (25 pieces) served with over 2 pounds of macaroni salad \$65

Assorted Hot Sub Tray- 5 large subs (25 pieces) served with over 2 pounds of macaroni salad \$70

Party Platters

<u>Fresh Mozzarella and Tomato Salad</u> - Dressed with extra virgin olive oil, balsamic vinegar and fresh basil

Small Platter - \$45

Large Platter - \$90

Shrimp Cocktail Display- 100+ pieces of shrimp served with lemon and homemade cocktail sauce Market Price

<u>Grilled Vegetable Platter</u> – Zucchini, squash, eggplant, roasted red peppers, caramelized onion, roasted tomatoes and fresh basil

Half Tray - \$45

Full Tray - \$85

Antipasto Salad – Romaine lettuce, mixed olives, stuffed pepper shooters, roasted peppers, salami, prosciutto, hot cappacolla, hot soppressata, provolone cheese, fresh mozzarella and tomato salad Medium Platter - \$65 Large Platter - \$125

<u>Fruit Salad Display-</u> Seasonal fruits may include watermelon. Cantaloupe, honeydew, and pineapple, red and green grapes

Small Platter- \$40

Large Platter- \$80

<u>Vegetable Crudité-</u> carrots, celery, broccoli, cauliflower, cucumber and cherry tomatoes served ranch for dipping

Medium Platter- \$40

Large Platter -\$80

<u>Cheese and Crackers Display</u> – cheddar, pepper jack, Swiss, provolone, and Muenster cheese served with mozzarella and tomato salad in the middle served with gourmet crackers

Medium Platter- \$45

Large Platter -\$90

Guacamole and Homemade Corn Chips – authentic and homemade Large Tray \$40

<u>Chicken Fingers</u>- country style gourmet chicken fingers served with honey mustard, buffalo and BBQ sauce

Small tray \$45

Large Tray \$85

<u>Party Wings</u>- cooked to perfection with your choice of buffalo or BBQ sauce served with bleu cheese dressing

Small tray \$40

Large Tray \$80