

Catering Menu NJ, Caterers New Jersey

 cateringservicenj.com/menus/everyday-catering-menu

Catering Packages Menu

All of our catering menus can be customizable to please our clients. Our goal is to give you peace of mind knowing that your guests will enjoy creative, handcrafted catered foods for an exceptional event experience. We are a full service New Jersey caterer that offers event planning, staffing and rentals.

Breakfast Menu

Minimum 20 guests

The Classic

*Scrambled eggs with cheddar
Cinnamon vanilla brioche French toast, fresh whipped butter and Vermont maple syrup
Applewood smoked bacon and pork sausage
Breakfast potatoes with sweet peppers and onions
Orange juice, bottled water
Paper and plastic products*

\$13.95 person

The Elegant

*Frittata with roasted tomatoes, baby spinach, mushrooms and aged white cheddar
Cinnamon vanilla brioche French toast, fresh whipped butter and Vermont maple syrup
Applewood smoked bacon and pork sausage
Breakfast potatoes with sweet peppers and onions
Assorted bagels and muffins
Fresh sliced fruit and berry platter
Whipped butter, cream cheese and jam
Orange juice, bottled water
Coffee service
Paper and plastic products*

\$18.95 person

Action Stations

*Made to order omelettes with your choice of fresh ingredients
Made to order waffles with whipped butter and Vermont maple syrup
Applewood smoked bacon and pork sausage
Breakfast potatoes with sweet peppers and onions
Assorted bagels, muffins, Danish and crumb cake
Fresh sliced fruit and berry platter*

Fresh whipped butter, cream cheese and preserves

Orange juice, bottled water

Coffee service

\$23.95 person

**On site chefs required at an additional charge*

Brunch Menu “One”

Assorted bagels, muffins, Danish and crumb cake

Fresh whipped butter, cream cheese and preserves

Frittata with roasted tomatoes, baby spinach, mushrooms and aged white cheddar

Cinnamon vanilla brioche French toast with Vermont maple syrup

Baby greens salad with maple pecans, goat cheese dried cranberries and balsamic vinaigrette

Fresh sliced fruit and berry platter

Assorted Juices, bottled water

Coffee service

Paper and plastic products

\$23.95 person

Brunch Menu “Two”

Assorted bagels, muffins, Danish and crumb cake

Whipped butter, cream cheese and preserves

Frittata with roasted tomatoes, baby spinach, mushrooms and aged white cheddar

Choice of 3 sandwiches from our sandwich menu

Baby greens salad with maple pecans, goat cheese dried cranberries and white balsamic vinaigrette

Lemon herb grilled and sliced chicken breast platter with pesto aioli

Fresh sliced fruit and berry platter

Assorted Juices, bottled water

Coffee service

Paper and plastic products

\$26.95 person

Brunch Menu “Three”

Assorted bagels, muffins, Danish and crumb cake

Whipped butter, cream cheese and preserves

Frittata with roasted tomatoes, baby spinach, mushrooms and aged white cheddar

Smoked salmon, cucumbers, sweet onion, tomatoes, capers, crumbled egg

Baby greens salad with maple pecans, goat cheese dried cranberries and white balsamic vinaigrette

Chicken scallopini, artichokes, white wine and basil

Gemilli pasta, melted leeks, wild mushrooms, fresh tomatoes and basil

Fresh sliced fruit and berry platter

Assorted Juices, bottled water

Coffee service
Paper and plastic products

\$29.95 person

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Lunch Menu

15 person minimum
Includes disposables

Menu “one”

- Choice of 3 sandwiches
- Choice of 1 salad
- Assorted cookies and brownies
- Assorted cold beverages

\$13.95 person

Menu “three”

- Choice of 2 sandwiches
- Choice of 1 salad
- Choice of 1 hot entrée
- Choice of 1 hot side
- Assorted cookies and brownies
- Assorted cold beverages

\$17.95 person

Menu “two”

- Choice of 3 sandwiches
- Choice of 2 salads
- Assorted cookies and brownies
- Assorted cold beverages

\$15.95 person

Menu “four”

- Choice of 2 hot entrees
- Choice of 2 sides or salads
- Assorted rolls and fresh whipped butter
- Assorted cookies and brownies
- Assorted cold beverages

\$19.95 person

Sandwiches

Roasted turkey with hummus, avocado, sprouts and tomato aioli
Black forest ham, brie, green leaf lettuce, honey pommery mustard
Roast beef, cheddar, caramelized onions, tomatoes, horseradish mayo
Roasted ham, salami, prosciutto, provolone, roasted peppers, olive oil, balsamic vinegar
Grilled chicken breast, bacon, provolone, romaine, tomato, Caesar dressing
Grilled sirloin, arugula, peppadews, pesto mayo
Curry chicken salad with cashews and apricots, green leaf lettuce, mango ginger chutney
Tuna salad on multigrain with lettuce and tomato
Breaded eggplant, fresh mozzarella, arugula, sundried tomatoes, balsamic vinaigrette
Roasted turkey, cranberry pecan mayo, baby greens, cucumber
Southwest turkey, cheddar, lettuce, vine ripe tomatoes, smoked paprika aioli
Blackened chicken breast, baby greens, gorgonzola aioli, roasted peppers
Balsamic grilled vegetables, basil pesto, goat cheese
Fresh mozzarella, vine ripe tomatoes, fresh basil, garlic olive oil, baquette

Salads

Greek salad, feta, tomatoes, cucumbers, olives, lemon and olive oil
Baby greens, goat cheese, dried cranberries, maple pecans and balsamic vinaigrette
Mixed greens, grape tomatoes, cucumbers, carrots, vinaigrette
Asian noodle salad, bok choy, ginger, peanut dressing
Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons
Arugula, oranges, shaved fennel, sweet onion, manchego, citrus vinaigrette
Pasta salad with broccoli, grape tomatoes, olives and parmesan basil vinaigrette
Provencal potato salad with string beans and mustard vinaigrette
Saffron Israeli couscous with cranberries, pecans and orange
Tortellini pasta with artichokes, provolone, roasted peppers and pesto
Caprese pasta salad with fresh tomatoes, mozzarella and basil
Quiona, grapes, radishes, avocado, shallot vinaigrette

Lunch Entrees

Granny's meatballs and Sunday gravy
Chicken with portabellas, shallots and marsala wine
Eggplant stuffed with parmesan, ricotta and pecorino, tomato basil sauce
Chicken Milanese with roasted garlic aioli
Rosemary and garlic grilled flank steak, horseradish aioli
Chipotle honey roasted turkey breast
Bourbon and cola glazed applewood bacon wrapped meatloaf
Buttermilk marinated and grilled chicken on the bone, shallot herb jus
Sage and rosemary roasted porkloin with roasted tomato jus
Chicken breast, shitake mushrooms, hearts of palm, roasted grape tomatoes, asparagus
Baby spinach, portobello, 3 cheese lasagna
Veal, pork and pancetta lasagna, 3 cheese, San Marzano sauce
Thai beef salad, cucumbers, grape tomatoes, chilis, basil
Chicken scaloppini with artichokes, chardonnay and basil
Green chili braised porkloin, tomatillo garlic sauce
Sweet fennel sausage, onions and peppers
Chicken with sundried tomatoes, fresh mozzarella, rosemary cream sauce
Chicken cutlet with prosciutto, sage and provolone
**Sweet chili glazed salmon*
**Almond crusted mahi mahi with mango ginger relish*
**Shrimp Mojo de Ajo, toasted garlic, lime, olive oil and cilantro*
**Additional pricing, please inquire*

Sides

Garlic braised greens
Butter whipped potatoes
Seasonal herb sautéed vegetables or stir fried vegetables

Gemelli pasta, melted leeks, mushrooms, tomatoes, basil
Green beans with chick peas, tri color peppers, herb vinaigrette
Penne pasta, tomatoes, garlic, pecorino, basil, touch of cream
Roasted butternut squash, cranberries, spinach, pumpkin seeds
Smoked paprika or rosemary garlic roasted potatoes
Balsamic grilled assorted vegetables
Broccoli rabe with toasted garlic
Cuban black beans and rice
Ginger steamed basmati rice
Garden rice medley

Dinner Menu

Choice of 2 Entrees and 2 Sides \$23.95

20 person minimum

Entrees

Granny's meatballs and Sunday gravy
Chicken with portabellas, shallots and marsala wine
Eggplant stuffed with parmesan, ricotta and pecorino, tomato basil sauce
Chicken Milanese with roasted garlic aioli
Rosemary and garlic grilled flank steak, horseradish aioli
Chipotle honey roasted turkey breast
Buttermilk marinated and grilled chicken on the bone, shallot herb jus
Sage and rosemary roasted porkloin with roasted tomato jus
Chicken breast, shitake mushrooms, hearts of palm, roasted grape tomatoes, asparagus
Baby spinach, Portobello, 3 cheese lasagna
Bourbon and cola glazed applewood bacon wrapped meatloaf
Veal, pork and pancetta lasagna, 3 cheese, San Marzano sauce
Thai beef salad, cucumbers, grape tomatoes, chilis, basil
Chicken scaloppini with artichokes, chardonnay and basil
Green chili braised porkloin, tomatillo garlic sauce
Sweet fennel sausage, onions and peppers
Beef and broccoli, lemongrass, ginger, scallions
Chicken with sundried tomatoes, fresh mozzarella, rosemary cream sauce
Chicken cutlet with prosciutto, sage and provolone
**Sweet chili glazed salmon*
**Almond crusted mahi mahi with mango ginger relish*
**Shrimp Mojo de Ajo, toasted garlic, lime, olive oil and cilantro*

**Additional pricing, please inquire*

Sides

Garlic braised greens
Butter whipped potatoes
Seasonal herb sautéed vegetables or stir fried vegetables
Gemelli pasta, melted leeks, mushrooms, tomatoes, basil

*Green beans with chick peas, tri color peppers, herb vinaigrette
Penne pasta, tomatoes, garlic, pecorino, basil, touch of cream
Roasted butternut squash, cranberries, spinach, pumpkin seeds
Smoked paprika or rosemary garlic roasted potatoes
Balsamic grilled assorted vegetables
Broccoli rabe with toasted garlic
Cuban black beans and rice
Ginger steamed basmati rice
Garden rice medley*

BBQ Menu

Classic

*All beef hot dogs
Sirloin hamburgers
Roasted garlic herb chicken
Sweet fennel sausage and peppers
Corn on the cob
Creamy red skin potato salad
Cole slaw
Bread and rolls
Assorted condiments to include mustard, ketchup, relish, lettuce, tomato, sweet onions, pickles and cheese*

*Paper and plastic service
Wire racks and sternos*

Price Per Guest: \$16.95

30 person minimum

Southern Style

*Pulled slow cooked pork
Honey jalapeno bbq chicken
Rum glazed St Louis ribs
Brown sugar and bourbon baked beans
Corn on the cob
Creamy red skin potato salad
Cole slaw
Bread and rolls*

*Paper and plastic service
Wire racks and sternos*

Price Per Guest: \$23.95

30 person minimum

The Mile High

Pulled slow cooked pork

Chimichurri Tri Tip Steak
Rum glazed St Louis ribs
Roasted corn salad, sweet peppers, cilantro, chipotle
Watermelon salad, lime, jalapeno, basil
Sweet and smokey ranch beans
Creamy red skin potato salad
Asian pineapple slaw
Bread and rolls Paper and plastic service
Wire racks and sternos

Price Per Guest: \$27.95
20 person minimum

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