

# Catering Menu NJ, Caterers New Jersey

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 [cateringservicenj.com/menus/everyday-catering-menu](http://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

All of our 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 foods for an exceptional experience.

## 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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