

Corporate Catering Menu NJ

 cateringservicenj.com/menus/corporate-catering-menu

All of our menus can be customizable to please our clients. Our goal is to give you peace of mind knowing that you have selected a quality caterer and your guests will enjoy creative, handcrafted foods for an exceptional dining experience. We offer a full line of event rentals and staffing needs.

Breakfast Menu

Minimum 20 guests

Keep It Simple

- Assorted bagels with cream cheese
- Assorted muffins, Danish and crumb cake
- Orange juice, bottled water
- Yogurt selection
- Coffee service
- Fresh whipped butter and preserves
- Paper and plastic products

\$12.95 person

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

\$17.95 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

-\$20.95 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

\$20.95 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

\$22.95 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

\$25.95 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, white 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
- *Shrimp po boy, romaine, roma tomatoes, avocado, lemon basil aioli
- *Ginger soy grilled ahi tuna, Asian slaw, wasabi aioli
- *Additional pricing, please inquire

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, 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
- 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
- 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*

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*
- 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*
- Watermelon Wedges*
- 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
Watermelon wedges

Paper and plastic service
Wire racks and sternos

Price Per Guest: \$21.95
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: \$25.95
20 person minimum

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