



A&F Italian Specialties Market

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CATERING  
MENU

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231 N Main St, Forked River, NJ 08731

(609) 242-5183

[www.afitalianmarket.com](http://www.afitalianmarket.com)

# "FOOTERS" BIG BITE HEROS

Specially Baked Italian Bread Ranging From 2 Foot to 6 Feet Long.  
Mustard, Mayonnaise, Oil and Vinegar, Balsamic Glaze (If Applicable)

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## **American Style**

Boar's Head Turkey, Homemade Roast Beef, Genoa Salami, American Cheese, Lettuce, Tomato

\$29.99 per foot

## **Domestic Italian**

Ham, Salami, Provolone, Lettuce, Tomato & Roasted Peppers

\$29.99 per foot

## **Old Fashioned Turkey**

Oven Gold Turkey, Imported Swiss Cheese, Crispy Bacon, Lettuce, Tomato, Mayo

\$29.99 per foot

## **Italian**

Prosciutto, Sopressata, Capicola, Ham Cappy, Provolone, Lettuce, Tomato & Roasted Peppers

\$29.99 per foot

## **Maria Lisa**

Fresh Mozzarella, Roasted Peppers, Balsamic Glaze

\$29.99 per foot

## **California Chicken**

Chicken Cutlet, American Cheese, Shredded Lettuce, Tomato & Honey Mustard on the side

\$29.99 per foot

## **Vegetarian**

Breaded Eggplant, Chopped Broccoli Rabe, Provolone, Roasted Peppers & Glaze on the side

\$29.99 per foot

## **Luger Roast Beef**

Homemade Rare Roast Beef, Sharp Cheddar, Sauteed Onions, Leaf Lettuce & Homemade Peter Luger Sauce

\$31.99 per foot

## **Roast Beef Italiano**

Homemade Rare Roast Beef, Homemade Fresh Mozzarella, Roasted Peppers, Lettuce, Tomato & Mayo on the side

\$31.99 per foot

All Sandwiches will be Cut and Plattered

2 Ft - 10-12 Slices • 3 Ft - 16-18 Slices • 4 Ft - 20-24 Slices

5 Ft - 26-30 Slices • 6 Ft - 32-36 Slices

# KIDS MENU

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|                                   |              |
|-----------------------------------|--------------|
| Macaroni & Cheese                 | \$50.00 tray |
| Chicken Fingers                   | \$55.00 tray |
| French Fries                      | \$45.00 tray |
| Honey Mustard Chicken             | \$65.00 tray |
| Mozzarella Sticks & Fried Ravioli | \$55.00 tray |
| Chicken Milanese (5 Pieces)       | \$60.00 tray |
| Pigs in a Blanket                 | \$60.00 tray |

## COLD PLATTERS

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|   |         |                     |
|---|---------|---------------------|
| <b>Antipasto Della Casa</b>   | \$85.00 | \$120.00            |
| Prosciutto/Provolone, Pepper Shooters, Mixed Olives, Cubed Sharp Provolone, Mozzarella Salad, Grilled Artichokes, Hot & Sweet Dry Sausage and Pepperoni (No Substitutions Please) |         |                     |
| <b>Bruschetta Blast</b>   | \$45.00 | \$85.00             |
| Homemade Bruschetta Mix, Garlic Toast Separated on a Platter  |         |                     |
| <b>Cheese Special</b>   | \$70.00 | \$140.00            |
| Assortment of Imported and Domestic Cheeses accompanied by Sweet & Dry Sopressata and Pepperoni   |         |                     |
| <b>Crudite Platter</b>  | \$65.00 | \$120.00            |
| Fresh Vegetables accompanied with a Ranch Dipping Sauce   |         |                     |
| <b>Burrata Platter</b>  | \$78.00 | \$148.00            |
| Fresh Burrata arranged on a platter, accompanied with Olives, Roasted Peppers and Prosciutto, Drizzle of Extra Virgin Olive Oil, Balsamic Glaze on the side                       |         |                     |
| <b>Mozzarella Caprese Platter</b>   | \$68.00 | \$110.00            |
| House Made Fresh Mozzarella, Roasted Tomatoes, Roasted Peppers, Basil, Olive Oil and Balsamic   |         |                     |
| <b>Fruit &amp; Cheese Platter</b>   | \$68.00 | \$110.00            |
| Seasonal Fruit arranged with Imported & Domestic Cubed Cheeses  |         |                     |
| <b>Assorted Wrap Platter</b>  | \$65.00 | \$115.00            |
| An Assortment of Wraps, Cut in 3's & Arranged on a Platter  |         |                     |
| <b>Fruit Tray</b>   | \$55.00 | \$110.00            |
| An Assortment of Sliced Fruit Arranged on a Platter   |         |                     |
| <b>Fruit Salad Bowl</b>   | \$65.00 | \$110.00            |
| Assorted Fruit Cut into Bite-Sized Pieces, served in a bowl   |         |                     |
| <b>Shrimp Cocktail (Lg. Market)</b>   |         | <b>Market Price</b> |
| Approximately 16 Shrimp Per Lb.<br>Arranged on a Tray with Lemon Wedges, served with a Homemade Cocktail Sauce  |         |                     |

# COLD CUT BUFFET

12"  
Serves 8-10

16"  
Serves 15-20

Cold Cut Platter Arranged with our Finest Selections of Meats and Cheeses

Choose 4 Meats and 2 Cheeses

\$75.00

\$135.00

Ham, Genoa Salami, Oven Gold Turkey, Honey Turkey, Pepper Turkey, Chicken Breast, Sweet Sopressata, Hot Sopressata, Roast Beef, Pepperoni Imported Swiss, Provolone, American Cheese, Muenster, Low Salt Swiss  
Includes: Mini Kaiser Rolls, Lettuce, Tomato, Onions, Mustard and Mayo

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## SPECIALTY LUNCH PACKAGES

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### **Executive Lunch**

(12 Person Minimum)

\$14.95 per person

An Assortment of Gourmet Heros and Wraps  
with choice of One (1) Specialty Salad and Cookie Tray

### **Boxed Lunch**

(8 Person Minimum)

\$14.95 per person

Includes: Choice of One (1) Hero or Wrap  
Piece of Whole Fruit, Bottle of Water, Bag of Chips,  
Fresh Baked Chocolate Chip Cookie  
Served in Individualized Lunch Box

### **CEO Lunch**

(8 Person Minimum)

\$18.95 per person

An Assortment of Gourmet Heros and Wraps  
with choice of One (1) Green Salad and One (1) Specialty Salad,  
Cookie Tray and Sliced Fruit Tray

# HOT APPETIZERS

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|  |                                       |
|--|---------------------------------------|
| <b>Prosciutto Balls</b>  | 20 Per Tray \$45.00                   |
| <b>Cheese Arancini</b><br>Risotto, Mozzarella, Provolone, Parsley  | 20 Per Tray \$45.00                   |
| <b>Sicilian Arancini</b><br>Risotto, Ground Beef, Carrot, Celery, Mozzarella   | 20 Per Tray \$45.00                   |
| <b>Spinach Arancini</b><br>Risotto, Spinach, Mozzarella  | 10 Per Tray \$45.00                   |
| <b>Homemade Mozzarella Sticks</b><br>Fresh Mozzarella with a Fine Panko Breading                                     | 24 Per Tray \$50.00                   |
| <b>Homemade Potato Croquettes</b>  | 24 Per Tray \$45.00                   |
| <b>Spiedini Alla Romana</b><br>Mozzarella Corraza Battered in Flour & Fried, Served with a Marinara or Vodka Sauce   | 10 Per Tray \$60.00                   |
| <b>Fried Ravioli</b><br>Cheese Filled  | 24 Per Tray \$50.00                   |
| <b>Egg Roll Platter</b><br>Combination of Cheese Steak and Buffalo Chicken   | 12 Per Tray (24 Total Pieces) \$65.00 |
| <b>Stuffed Mushrooms</b><br>Mushroom Caps Baked & Stuffed with a Homemade Breadcrumb Mix with a Scampi Glaze Drizzle | 24 Mushrooms \$50.00                  |
| <b>Coconut Shrimp</b><br>Served with a Sweet Chili Sauce   | 16 Per Tray \$75.00                   |

# BUFFET CALDO

The following items are included in the Party Package:  
Fresh Baked Italian Bread, Choice of House Salad (Della Casa) or Caesar Salad,  
Cookie Tray, Disposable Plates, Forks, Knives, Napkins, Serving Utensils,  
Sternos, Aluminum Racks, Extra Sauce, Grated Cheese.

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## PARTY PACKAGE MENU

20 People - Choice of 3 Full Trays

30 People - Choice of 4 Full Trays

40 People - Choice of 5 Full Trays

\$20.99 per person

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## PASTA

Whole Wheat and Gluten-Free Pasta Available Upon Request at Additional Cost

**Bolognese, Rigatoni** - Ground Sirloin, Pork & Veal, Tomatoes and a touch of Cream

**Filetto di Pomodoro (Vegetarian)** - Marinara, San Marzano Tomatoes, Fresh Basil

**Pesto Genovese (Vegetarian)** - Fresh Basil, Extra Virgin Olive Oil, Garlic, Parmigiano

**Vodka, Penne (Vegetarian)** - Plum Tomatoes, Shallots, Vodka, and a Touch of Cream

**Vongole in Bianco** - Fresh Baby Clams, Garlic, White Wine and Parsley

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## SPECIALTY PASTA

**Anelletti al Forno** - Sicilian "Ring" Pasta (Anelli), Baked with Ground Sirloin, Fresh Tomatoes, Fresh Peas, Bechamel and Breadcrumb Topping

**Baked Ziti (Vegetarian)** - Homemade Fresh Mozzarella, Fresh Ricotta & Marinara Sauce

**Cavatelli & Broccoli (Vegetarian)** - Fresh Broccoli Florets, Garlic, Oil & Pecorino Romano

**Ditali with Prosciutto, Peas and Onions**

**Farfalle Tuscany** - Prosciutto di Parma (optional), Cremini Mushrooms, Baby Peas, Touch of Tomato, in a Deep Ivory Sauce

**Gnocchi Gratinati (Vegetarian)** - Potato Dumplings Baked with Mozzarella, Plum Tomato Sauce and Pecorino Romano

**Lasagna, Cheese (Vegetarian)** - Fresh Ricotta, Homemade Mozzarella, Parmigiano Reggiano and Tomato Sauce

**Lasagna, Meat** - Ground Sirloin, Crumbled Sausage, Fresh Ricotta, Mozzarella and Tomato Sauce

**Sacchetti D'Angelo** - A Cheese Filled Sachel Pasta (Purses), Spicy Touch of Tomato, Cherry, Parmigiano Reggiano, Vodka Sauce (add \$1.00 per)

**Orecchiette Montanara** - Crumbled Sausage, Broccolini, Sundried Tomato, & Ricotta Salata

**Pasta Primavera (Vegetarian)** - Fresh Seasonal Vegetables with choice of Cream Sauce or Garlic & Oil (Vegan)

**Mac Daddy & Cheese** - (American Style) Cheddar, American, Edam and Asiago

**Rigatoni Mare e Monti** - Porcini, Broccoli Rabe, and Touch of Cream (add \$2.00 per)

# POULTRY

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**Balsamic Chicken** - (Grilled or Fried) Chicken Tenders and Vinegar Peppers, Tossed in a Homemade Balsamic Glaze

**Chicken Bruschetta** - Chicken Cutlet Milanese Topped with Diced Plum Tomatoes, Cubed Fresh Mozzarella, Chopped Red Onion and Organic Basil

**Chicken Cacciatora** - "Hunter's Style" Chicken on the Bone with Italian Plum Tomatoes, Potatoes, Onions and Red & Green Bell Peppers

**Chicken Capricciosa** - Chicken Milanese Topped with Fresh Arugula, Pachino Cherry Tomatoes, Red Onion and Parmigiano Reggiano

**Chicken Fiorentina** - Tender Butterfly-Cut Chicken, Layered with Prosciutto, Fresh Mozzarella and Roasted Peppers in a Sherry Wine Reduction

**Chicken Francese** - Sauteed in a Light Lemon, Butter and White Wine Sauce

**Chicken Involtni** - Lightly Pounded Chicken Cutlet, Stuffed with Baby Spinach, Sundried Tomatoes and Scamorza Cheese, Served in a Sherry Wine and Chicken Stock Reduction

**Chicken Marsala** - Sauteed with Mushrooms in a Light Marsala Wine Sauce

**Chicken Meatballs** - White Meat Ground Chicken, Sauteed Broccoli and Vidalia Onions in a Garlic Aioli

**Chicken Milanese** - Lightly Pounded Chicken Cutlets, Coated with Our Very Own Italian Breadcrumbs

**Chicken Murphy** - Southern Style Chicken Breast, Sauteed with Mushrooms, Peppers, Sliced Sausage, in a White Sauce

**Chicken Parmigiana** - Crisp Chicken Milanese Topped with Plum Tomato Sauce and Melted Mozzarella

**Chicken Piccata** - Medallions of Chicken Dipped in Flour and Sauteed in White Wine, Butter, Capers & Lemon

**Chicken Positano** - Medallions of Chicken Breast Sauteed with Baby Artichokes and Roasted Red Peppers in a Light Lemon, Butter and White Wine Sauce

**Chicken Cheech** - Grilled or Sauteed Chicken, Chopped Broccoli Rabe and Melted Fresh Mozzarella in a Light Lemon Butter Sauce

**Chicken Saltimbocca** - Chicken Scaloppine, Prosciutto, Baby Spinach, Sage and White Wine

**Chicken Sorrentina** - Tender Butterfly-Cut Chicken, Layered with Prosciutto, Fresh Mozzarella and Thinly Sliced Eggplant in a Port Wine Reduction

**Honey Mustard Chicken** - Chicken Tenders, Coated in Our Famous Original Recipe Honey Mustard Dressing

**Carved Turkey with Roasted Sweet Potatoes**

**Sliced Turkey Breast in Gravy**

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# PORK

**Baby Back Ribs (Gluten-Free on Request)** - Pork Ribs Slowly Roasted in a Homemade BBQ Sauce

**BBQ Pulled Pork (Gluten-Free on Request)** - Pork Shoulder Slowly Baked with Pork Tender, Smothered in Homemade Tustic Barbecue Sauce (add \$2.00 pp)

**Pork Cutlets Agro Dolce** - Hot & Sweet Vinegar Peppers

**Pork Filet with Mushrooms (Gluten-Free on Request)** - Pork Tenderloin, Sliced and Seared with Sauteed Mushrooms in a Port Wine Reduction

**Sausage and Broccoli Rabe (Gluten-Free)** - A Classic Combination: Homemade Sausage and Broccoli Rabe

**Sausage and Peppers (San Gennaro Style) (Gluten-Free)** - Homemade Sausage, Broiled and Sauteed with Onions, Red & Green Bell Peppers, Plain or White Marinara Sauce

**Spiral Ham (Carved)**

**Stuffed Loin of Pork** - Stuffed with Baby Spinach, Prosciutto, Colby and Scamorza Cheese with Hot and Sweet Cherry Peppers (add \$1.50 pp)

# VEAL

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**Veal Fiorentina** - (add \$2.00 pp) Layered with Prosciutto, Fresh Mozzarella and Roasted Peppers in a Sherry Wine Reduction

**Veal Marsala** - (add \$2.00 pp) Sauteed with Mushrooms in Marsala Wine Sauce

**Veal Parmigiana** - (add \$2.00 pp) Milanese Topped with Plum Tomato Sauce and Melted Mozzarella

**Veal Rollatini** - (add \$2.00 pp) Stuffed with Prosciutto, Mozzarella and Sauteed Spinach

**Veal Saltimbocca** - (add \$2.00 pp) Prosciutto, Baby Spinach, Sage and White Wine

**Veal Sorrentina** - (add \$2.00 pp) Layered with Prosciutto, Fresh Mozzarella and Eggplant in a Sherry Wine Reduction

**Veal Spiedini** - (add \$2.00 pp) Scaloppine Stuffed with Toasted Breadcrumbs, Caramelized Onions

Must Contact Us 4 days in advance before ordering Veal and paying market price \*

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# BEEF

**Beef Bourguignon** - Beef Medallions Slowly Cooked in Burgundy Wine & our Very Own Beef Stock

**\*Filet Mignon** - Oven Roasted Beef Tenderloin Au Jus, Cooked to your preferred temperature (Medium rare recommended), Sliced and served with your choice of Vegetables (add pp, market price add \$5.00)

**Homemade Meatballs in Marinara Sauce**

**Pepper Steak** - With Peppers and Onions, served with Rice (add \$2.00 pp)

**Roast Beef and Gravy** - Carved Angus Beef Top Round, Sliced Thin in Gravy

**Short Ribs of Beef** - (add \$2.00 pp) Slowly braised with Carrots, Celery and Onion in Red Wine and our Beef Stock

**Swedish Style Meatballs** - Cocktail Size Beef Meatballs in White Wine and our very own Beef Stock

**Steak Pizzaiola** - (add \$2.00 pp) Thinly Sliced Tender Certified Angus Beef Steak, Layered with Potatoes, Mushrooms, Fresh Tomato Sauce

**Steak Teriyaki** - (add \$2.00 pp)

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# SEAFOOD

**Calamari in Sauce** - Fresh Calamari in Light Seafood Marinara Sauce (add \$2.00 pp)

**Calamari, Stuffed** - Whole Squid Stuffed with Seasoned Breadcrumbs, Pine Nuts and Fresh Herbs (add \$2.00 pp)

**Flounder Francese** - with Lemon, Butter and White Wine

**Stuffed Flounder** - With Crabmeat and Scallops in a Lemon Butter Sauce (add \$2.00 pp)

**Salmon, Roasted (Gluten Free)** - With Fresh Rosemary (add \$3.00 pp)

**Seafood Fra Diavolo (Gluten Free)** - (add \$2.00 pp) Flounder, Shrimp and Fresh Seafood in a Mozzarella Fiery Marinara with Fish Stock, Choice of Mild or Spicy

**Filetto Saporito** - (add \$2.00 pp) Fresh Fillet of Sole, Stuffed with Mushrooms and Shallots in a Marsala and Fish Stock Reduction

**Shrimp Francese** - (add \$2.00 pp) Sauteed in a Light Lemon, Butter and White Wine Sauce

**Shrimp Parmigiana** - (add \$2.00 pp) Shrimp Milanese, Topped with Plum Tomato Sauce

**Shrimp Scampi** - (add \$3.00 pp) Sauteed in Butter, White Wine and Fresh Garlic

**Bada Bing Shrimp** - Crispy Jumbo Shrimp tossed in our Sriracha Aioli

# VEGETABLES & GRAINS

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**Artichoke Francese (Vegetarian)** - (add \$2.00 pp) Baby Artichoke Hearts with Lemon, Butter and White Wine

**Baked Asparagus** - With Grana Padano

**Broccoli, Sauteed (Vegan/Gluten-Free)**

**Broccoli Rabe, Sauteed (Vegan/Gluten-Free)**

**Brussel Sprouts** - Honey Mustard, Pancetta

**Eggplant Rollatini (Vegetarian)** - Stuffed with Fresh Ricotta, Fresh Mozzarella, Pecorino Romano - Topped with Marinara Sauce

**Eggplant Parmigiana (Vegetarian)** - Plum Tomato Sauce, Fresh Mozzarella, Pecorino Romano

**Escarole and Beans (Gluten-Free/Vegan)** - Stuffed with Garlic, Oil and Vegetable Broth

**Farro Salad (Vegan)** - Whole Grain Spelt, Fresh Pineapple, Dried Cranberries, Bell Peppers, Apple Cider Vinaigrette

**Grilled Vegetable Medley (Gluten-Free/Vegan)** - In Aged Balsamic Vinegar

**Quinoa (Gluten Free/Vegan)** - Plant-Based Protein, with Roasted Vegetables

**Roasted Potatoes (Gluten Free/Vegan)** - Baby Bliss Potatoes, Rosemary, Smoked Paprika

**Sauteed Seasonal Vegetables (Gluten-Free/Vegan)**

**String Beans Marinara (Gluten-Free/Vegan)**

# SALADS

| Salad Bowls  | Medium Serves<br>12-15 | Large Serves<br>20-25 |
|--|------------------------|-----------------------|
| <b>Della Casa Salad</b> - Romaine, Greens, Tomato, Cucumber, Olives, Shredded Carrots  | \$30.00                | \$50.00               |
| <b>Caesar Salad</b> - Romaine, Croutons, Grated Cheese   | \$30.00                | \$50.00               |
| <b>Waldorf Salad</b> - Arugula, Romaine, Greens, Apples, Cranberries, Crumbled Blue Cheese   | \$45.00                | \$75.00               |
| <b>Cobb Salad</b> - Iceberg, Romaine, Turkey Breast, Bacon, Tomato, Crumbled Blue Cheese   | \$45.00                | \$75.00               |
| <b>Fagiolini Salad</b> - String Beans, Red Potatoes, Red Onions, Tomatoes, Red Wine Vinaigrette  | \$50.00                | \$90.00               |
| <b>Pasta Bruschetta</b> - Mezzi Rigatoni, Cubed Fresh Mozzarella, Tomato, Basil, Olive Oil and Seasonings  | \$50.00                | \$90.00               |
| <b>Tortellini Pesto</b> - Cheese Filled Tortellini, Baby Spinach, Grape Tomatoes, Blue Cheese, Red Onion, Tossed in a Basil Pesto Dressing               | \$50.00                | \$90.00               |
| <b>Ravioletti Salad</b> - Cheese Filled Mini Ravioli, Sundried Tomatoes, Roasted Peppers, Scallions, Tossed in a Balsamic Vinaigrette                    | \$50.00                | \$90.00               |
| <b>Rustic Chicken Salad</b> - Shredded Chicken Breast, Baby Arugula, Cranberries, Walnuts, Peppers, Apples, Tossed in a Apple Cider Vinaigrette          | \$65.00                | \$120.00              |
| <b>Beet Salad</b> - Roasted Red & Beets, Orange Slices, Vinegar Peppers, Romaine, Goat Cheese, Spring Mix, Kissed in a Balsamic Vinaigrette              | \$50.00                | \$60.00               |
| <b>Health Salad</b> - Baby Spinach, Strawberries, Blueberries, Cranberries, Feta Cheese, Sliced Red Onion, Raspberries, Tossed in a Balsamic Vinaigrette | \$50.00                | \$80.00               |
| <b>Homemade Macaroni Salad</b>   | \$40.00                | \$80.00               |
| <b>Homemade Potato Salad</b>   | \$40.00                | \$80.00               |
| <b>Homemade Cole Slaw</b>  | \$40.00                | \$80.00               |
| <b>German Style Potato Salad</b>   | \$45.00                | \$90.00               |
| <b>Farro Salad</b> - Organic Farro, Cranberries, Bell Peppers  | \$55.00                | \$95.00               |
| <b>Mediterranean Orzo Salad</b> - Orzo Pasta, Diced Cucumber, Diced Tomato, Crumbled Feta Cheese, Tossed in a Homemade Vinaigrette                       | \$55.00                | \$95.00               |
| <b>Seafood Salad</b> - Calamari, Baby Shrimp, Red Pepper, Calamata Olives, Vinegar Peppers, Celery, Garlic, Olive Oil, Vinegar and Seasonings            | \$95.00                | \$175.00              |

# PASTA A'LA CARTE

|   | Half Tray<br>Serves<br>12-15 | Full Tray<br>Serves<br>15-20 |
|---|------------------------------|------------------------------|
| <b>Penne Vodka</b> - Plum Tomatoes, Basil, Vodka, Heavy Cream   | \$50.00                      | \$95.00                      |
| <b>Baked Ziti</b> - Fresh Mozzarella, Ricotta, Marinara Sauce, Grated Cheese  | \$50.00                      | \$95.00                      |
| <b>Anelletti Al Forno</b> - Sicilian Ring Pasta, Baked with Ground Sirloin, Fresh Tomato, Baby Peas, Toasted Breadcrumbs                      | \$50.00                      | \$95.00                      |
| <b>Mezzi Rigatoni Bolognese</b> - Ground Beef, Pork, Veal, Carrots, Celery, Onion, Tomato, Fresh Herbs, Touch of Cream                        | \$50.00                      | \$95.00                      |
| <b>Cavatelli &amp; Broccoli</b> - Fresh Broccoli Florets, Garlic, Oil, Pecorino Romano  | \$50.00                      | \$95.00                      |
| <b>Tubetti Parma</b> - Crisp Prosciutto, Baby Peas, Onion, Olive Oil, Seasonings, Grated Cheese   | \$50.00                      | \$95.00                      |
| <b>Farfalle Tuscany</b> - Diced Prosciutto, Sliced Mushrooms, Baby Peas, Touch of Tomato in a Pink Cream Sauce                                | \$50.00                      | \$95.00                      |
| <b>Gnocchi Gratinati</b> - Potato Dumplings Baked with Fresh Mozzarella, Plum Tomato Sauce, Pecorino Romano                                   | \$50.00                      | \$95.00                      |
| <b>Lasagna (Cheese)</b> - Ricotta, Mozzarella, Parmigiano Reggiano, Plum Tomato Sauce   | \$50.00                      | \$95.00                      |
| <b>Lasagna Bolognese</b> - Ground Beef, Crumbled Sausage, Ricotta, Mozzarella, Plum Tomato Sauce  | \$50.00                      | \$95.00                      |
| <b>Orecchiette Montanara</b> - Crumbled Sausage, Chopped Broccoli Rabe, Sundried Tomatoes, Garlic in Garlic & Oil                             | \$50.00                      | \$95.00                      |
| <b>Manicotti (Cheese)</b> - Filled with Ricotta Cheese, Topped with Choice of Marinara, Vodka or Bolognese Sauce                              | \$50.00                      | \$95.00                      |
| <b>Stuffed Shells (Cheese)</b> - Filled with Ricotta Cheese, Topped with Choice of Marinara, Vodka or Bolognese Sauce                         | \$50.00                      | \$95.00                      |
| <b>Gemelli Pesto</b> - Fresh Basil, Olive Oil, Garlic, Parmigiano Reggiano, Touch of Cream  | \$50.00                      | \$95.00                      |
| <b>Sacchetti Supremo</b> - 4 Cheese Filled Sacchetti Pasta (Purses), Diced Prosciutto, Baby Peas, Touch of Tomato, Cream, Parmigiano Reggiano | \$55.00                      | \$110.00                     |

\* Manicotti: (12 Pieces) Half / (24 Pieces) Full \* Stuffed Shells: (24 Pieces) Half / (48 Pieces) Full

# POULTRY A'LA CARTE

Half Tray  
Serves  
10-12

Full Tray  
Serves  
15-20

|   | Half Tray<br>Serves<br>10-12 | Full Tray<br>Serves<br>15-20 |
|---|------------------------------|------------------------------|
| <b>Balsamic Chicken</b> - Grilled Chicken Strips, Vinegar Peppers, Tossed in a Balsamic Reduction   | \$60.00                      | \$110.00                     |
| <b>Chicken Cacciatore</b> - Chicken on the Bone with Plum Tomato, Potato, Onion, Red & Green Bell Peppers   | \$60.00                      | \$110.00                     |
| <b>Chicken Capricciosa</b> - Breaded Chicken Cutlet, Topped with Chopped Baby Arugula, Fresh Mozzarella, Tomato, Basil, Red Onion, Shaved Parmigiano Reggiano | 1 Pan (24 pcs)               | \$85.00                      |
| <b>Chicken Fiorentina</b> - Layered Chicken, Topped with Prosciutto, Roasted Peppers, Fresh Mozzarella, in a Sherry Wine Reduction                            | 1 Pan (24 pcs)               | \$85.00                      |
| <b>Chicken Francese</b> - Sauteed Chicken Breast with Lemon, Butter, White Wine Sauce   | \$60.00                      | \$110.00                     |
| <b>Chicken Marsala</b> - Sauteed Chicken Breast with Mushrooms in a Light Marsala Wine Sauce  | \$60.00                      | \$110.00                     |
| <b>Chicken Meatballs</b> - White Meat Ground Chicken with a Sweet Chili Pepper Dirti Glaze Sauce  | \$60.00                      | \$110.00                     |
| <b>Chicken Murphy</b> - Southern Style Chicken Breast, Sauteed with Mushrooms, Peppers, Sliced Sausage, in a White Sauce                                      | \$60.00                      | \$110.00                     |
| <b>Chicken Parmigiana</b> - Crisp Chicken Milanese, Topped with Plum Tomato Sauce and Melted Mozzarella   | \$60.00                      | \$110.00                     |
| <b>Chicken Piccata</b> - Medallions of Chicken Dipped in Flour and Sauteed in White Wine, Butter, Lemon, Capers   | \$60.00                      | \$110.00                     |
| <b>Chicken Cheech</b> - Grilled or Sauteed Chicken, Chopped Broccoli Rabe and Melted Fresh Mozzarella in a Light Lemon Butter Sauce                           | 1 Pan (24 pcs)               | \$85.00                      |
| <b>Chicken Positano</b> - Medallions of Chicken Breast Sauteed with Artichoke Hearts, Red Roasted Peppers in a Light Lemon, Butter and White Wine Sauce       | \$65.00                      | \$120.00                     |
| <b>Chicken Saltimbocca</b> - Chicken Scaloppine, Prosciutto, Fresh Mozzarella, Sauteed Spinach in a Sherry Wine Sauce   | 1 Pan (28 pcs)               | \$85.00                      |
| <b>Honey Mustard Chicken</b> - Chicken Tenders, Coated in our Famous Original Recipe Honey Mustard Dressing   | \$65.00                      | \$120.00                     |
| <b>Chicken Sorrentina</b> - Sauteed Chicken Breast, Topped with Prosciutto, Fried Eggplant, Fresh Mozzarella in a Port Wine Reduction                         | 1 Pan (24 pcs)               | \$85.00                      |
| <b>Chicken Rollatini</b> - Rolled Chicken Breast with Prosciutto, Mozzarella, Sauteed Spinach, Cut into Medallions in a Sherry Wine Reduction                 | \$65.00                      | \$120.00                     |

# PORK A'LA CARTE

|  | Half Tray<br>Serves<br>10-12  | Full Tray<br>Serves<br>15-20 |
|--|-------------------------------|------------------------------|
| <b>Baby Back Ribs</b> - Pork Ribs Slowly Braised in BBQ Sauce  | \$75.00                       | \$145.00                     |
| <b>BBQ Pulled Pork</b> - Pork Shoulder Slowly Baked Until Fork Tender, Smothered in a Honey BBQ Sauce (Best served on Slider Roll)   | \$75.00                       | \$145.00                     |
| <b>Pork Cutlets Bruschetta</b> - Breaded Pork Cutlets, Topped with Diced Tomatoes, Fresh Mozzarella, Basil, Olive Oil  | \$75.00                       | \$145.00                     |
| <b>Pork Cutlets Agro Dolce</b> - Breaded Pork Cutlets with Hot & Sweet Cherry Peppers in a Balsamic Reduction Gravy  | \$75.00                       | \$145.00                     |
| <b>Pork Filet with Mushrooms</b> - Inside Pork Scallopini with Sauteed Mushrooms in a Port Wine Reduction  | \$75.00                       | \$145.00                     |
| <b>Sausage &amp; Peppers</b> - Homemade Sausage Grilled and then Sauteed with Peppers and Onions (Pork or Veal with Gravy)   | \$60.00                       | \$110.00                     |
| <b>Sausage &amp; Broccoli Rabe</b> - Onion & Parsley Sausage with Sauteed Chopped Broccoli Rabe in Garlic & Oil  | \$65.00                       | \$125.00                     |
| <b>Sweet Sliced Ham</b> - Thinly Sliced Cut of Glazed Ham, Sliced and Topped with a Brown Sugar Glaze, Dijon, Pineapple and Cherries   | \$65.00                       | \$125.00                     |
| <b>Stuffed Loin of Pork</b> - Tender Boneless Hatfield Reserve Pork Loin Stuffed with Prosciutto, Sauteed Spinach and Fresh Mozzarella, Sliced and Served with a Sherry Wine Reduction | \$65.00                       | \$125.00                     |
| <b>Hawaiian Style Roast Pork</b> - Boneless Capped Hatfield Reserve Pork Loin Roasted and Thinly Sliced in a Brown Sugar Glaze Sauce with Pineapple Chunks and Cherries                | \$65.00                       | \$125.00                     |
| <b>Bone In Grilled Pork Chops</b> - Bone In Tender Hatfield Reserve Pork Chops, Marinated then Grilled, Served with Sliced Grilled Onions and Hot & Sweet Cherry Peppers               | \$30.00 Per Chop<br>(6 Chops) |                              |
| <b>Sausage &amp; Meatballs</b> - Homemade Sausage and Meatballs Cut Up and Served in a Plum Tomato Sauce   | \$60.00                       | \$110.00                     |

# BEEF A'LA CARTE

|  | Half Tray<br>Serves<br>10-12 | Full Tray<br>Serves<br>15-20 |
|--|------------------------------|------------------------------|
| <b>Beef Brisket</b> - 1st Cut Brisket Slow Cooked in a Brown Gravy   | \$80.00                      | \$150.00                     |
| <b>Beef with Mushrooms</b> - Tender Beef Strips, Slow Cooked in a Brown Mushroom Gravy (Served with a Separate Tray of Risotto)          | \$75.00                      | \$145.00                     |
| <b>Pepper Steak</b> - Tender Beef Strips Slow Cooked with Peppers and Onions (Served with a Separate Tray of Risotto)                    | \$75.00                      | \$145.00                     |
| <b>Meatballs Marinara</b>  | \$60.00                      | \$110.00                     |
| <b>Meatballs &amp; Sausage</b> - Homemade Sausage and Meatballs Cut Up and Served in a Plum Tomato Sauce                                 | \$60.00                      | \$110.00                     |
| <b>Beef Short Ribs</b> - Slowly Braised with Carrots, Celery and Onion in a Red Wine Beef Stock (Served with a Separate Tray of Risotto) | \$90.00                      | \$170.00                     |
| <b>Roast Beef &amp; Gravy</b> - Prime Homestyle Thin Sliced Roast Beef, Arranged in a Pan with Brown Gravy                               | \$70.00                      | \$135.00                     |
| <b>Pot Roast Ubriaco</b> - Prime Cut Pot Roast Stewed Cooked in a Red Wine Sauce and Sliced (Served with a Separate Tray of Risotto)     | \$75.00                      | \$145.00                     |
| <b>Swedish Style Meatballs</b> - Cocktail Size Beef Meatballs in White Wine & Beef Stock and Sour Cream Mixture                          | \$60.00                      | \$110.00                     |
| <b>Steak Pizzaiola</b> - Thinly Sliced Tender Prime Beef Steak, Layered with Potatoes, Mushrooms and Plum Tomatoes                       | \$75.00                      | \$145.00                     |
| <b>Prime Cut Filet Mignon</b> - Seared and Roasted then Sliced (Cooked Rare)   | MARKET PRICE                 |                              |
| <b>Beef Skirt Steak</b> - Grilled Steak Cut Into Pieces and Marinated in a Sweet Chili Glaze (Cooked Medium)                             | MARKET PRICE                 |                              |
| <b>Steak Teriyaki</b>  | \$95.00                      | \$175.00                     |

# VEAL A'LA CARTE

|   | Half Tray<br>Serves<br>10-12 | Full Tray<br>Serves<br>15-20 |
|---|------------------------------|------------------------------|
| <b>Veal Francaise</b> - Tender Veal Scallopini, Sauteed in a Lemon, Butter and White Wine Sauce   | \$85.00                      | \$150.00                     |
| <b>Veal Piccata</b> - Tender Veal Scallopini, Sauteed in a Lemon, Butter, White Wine and Capers Sauce                                     | \$85.00                      | \$150.00                     |
| <b>Veal Marsala</b> - Tender Veal Scallopini in a Mushroom and Marsala Wine Gravy   | \$85.00                      | \$150.00                     |
| <b>Veal Rollatini</b> - Veal Stuffed with Sauteed Spinach, Prosciutto, Mozzarella in a Sherry Wine Gravy, Cut into Medallions             | \$85.00                      | \$150.00                     |
| <b>Veal Spadini</b> - Veal Stuffed with Breadcrumbs, Fresh Lemon, Garlic and Caramelized Onion, Cut into Medallions in a Light Beef Gravy | \$85.00                      | \$150.00                     |
| <b>Veal Saltimbocca</b> - Sauteed Scallopini, Layered with Prosciutto, Sauteed Spinach, Fresh Mozzarella in a White Wine Sauce            | \$85.00                      | \$150.00                     |

# VEGETABLE & STARCH A'LA CARTE

|   | Half Tray<br>Serves<br>10-12 | Full Tray<br>Serves<br>15-20 |
|---|------------------------------|------------------------------|
| <b>Artichokes Francaise</b> - Sauteed Artichoke Hearts in a Lemon, Butter and White Wine Sauce  | \$70.00                      | \$135.00                     |
| <b>Broccoli Sauteed</b> - Fresh Broccoli in a Garlic & Oil  | \$45.00                      | \$85.00                      |
| <b>Broccoli Rabe Sauteed</b> - Chopped Broccoli Rabe in Garlic and Oil  | \$65.00                      | \$125.00                     |
| <b>Eggplant Rollatini</b> - Fried Eggplant Stuffed with Ricotta, Mozzarella, Grated Cheese, Topped with Marinara Sauce                                | \$50.00                      | \$95.00                      |
| <b>Eggplant Parmigiana</b> - Layered with Plum Tomato Sauce, Fresh Mozzarella, Grated Cheese  | \$50.00                      | \$95.00                      |
| <b>Eggplant Caprese</b> - Fried Sliced Eggplant Stacked with Fresh Mozzarella & Ricotta Cheese (8 Pieces) & (16 pieces)                               | \$65.00                      | \$125.00                     |
| <b>Escarole &amp; Beans</b> - Sauteed with Garlic and Oil in a Vegetable Stock  | \$50.00                      | \$95.00                      |
| <b>Fregola Salad</b> - Sardinian Pasta Pellets with Broccoli and Asparagus in a Lemon Olive Oil Dressing (Served Hot or Cold)                         | \$60.00                      | \$115.00                     |
| <b>Grilled Vegetable Medley</b> - Eggplant, Zucchini, Yellow Squash, Peppers, Mushrooms and Red Onion Served with Balsamic, Garlic and Fresh Mint     | \$65.00                      | \$125.00                     |
| <b>Roasted Potatoes</b> - Rosemary, Onion, Paprika, Olive Oil   | \$50.00                      | \$95.00                      |
| <b>Sauteed Vegetable Medley</b> - Broccoli, Zucchini, Cauliflower, Carrots and Mushrooms Sauteed in Garlic & Oil                                      | \$65.00                      | \$125.00                     |
| <b>String Beans Garlic &amp; Oil or Marinara</b> - Sauteed String Beans Topped with Toasted Breadcrumbs   | \$55.00                      | \$100.00                     |
| <b>Mashed Potatoes</b> - Butter, Cream, Garlic, Salt & Pepper   | \$50.00                      | \$95.00                      |
| <b>Artichokes Toscana</b> - Fresh Artichoke Hearts Stuffed and Baked with a Homemade Breadcrumb Mix with a Sherry Wine Glaze                          | \$65.00                      | \$125.00                     |
| <b>Stuffed Mushrooms</b> - Mushroom Caps Baked and Stuffed with a Homemade Breadcrumb Mix with a Sherry Wine Glaze approx 24 mushrooms & 48 mushrooms | \$50.00                      | \$95.00                      |

# SEAFOOD A'LA CARTE

|  | Half Tray<br>Serves<br>10-12               | Full Tray<br>Serves<br>15-20 |
|--|--|------------------------------|
| <b>Calamari in Sauce</b> - Fresh Squid Cooked in a Light Seafood Marinara Sauce<br>Served with a Separate Tray of Risotto  | \$85.00                                    | \$150.00                     |
| <b>Salmon Roasted</b> - With Fresh Herbs   | \$10.00 PER PIECE 5 oz<br>Minimum 8 pieces |                              |
| <b>Salmon - Potato Encrusted</b>   | \$10.00 PER PIECE 5 oz<br>Minimum 8 pieces |                              |
| <b>Seafood Fra Diavolo</b> - Bountybowls of Calamari, Shrimp, Clams, Mussels and Lobster<br>(Choose Mild or Spicy) Served with a Separate Tray of Penne                  | \$85.00                                    | \$160.00                     |
| <b>Shrimp Francaise</b> - Sauteed in Lemon, Butter, White Wine Sauce<br>Served with Choice of a Separate Tray of Linguine or Risotto                                     | \$85.00                                    | \$160.00                     |
| <b>Shrimp Oreganata</b> - Baked with Breadcrumbs, Garlic, Lemon, Topped with Fresh Oregano with a Scampi Drizzle on Top<br>Approx 36 - 40 Shrimp & Approx 72 - 80 Shrimp | \$85.00                                    | \$160.00                     |
| <b>Shrimp Scampi</b> - Sauteed in Butter, White Wine, Fresh Lemon and Garlic<br>Served with Choice of a Separate Tray of Linguine or Risotto                             | \$85.00                                    | \$160.00                     |
| <b>Stuffed Shrimp with Crabmeat</b> - 1 Pan (24 pcs)   | \$85.00                                    |                              |

# RISOTTO A'LA CARTE

|  | Half Tray<br>Serves<br>10-12 |
|--|------------------------------|
| <b>Asparagus &amp; Parmigiano Reggiano</b>   | \$50.00                      |
| <b>Risotto La Rocca</b> - Ham, Peas & Shallots   | \$50.00                      |
| <b>Risotto Montanara</b> - Homemade Crumbled Sausage, Broccoli Rabe (Chopped), Parmigiano Reggiano | \$50.00                      |
| <b>Porcini Mushroom Risotto</b>  | \$50.00                      |
| <b>Risotto Quattro Formaggi</b> - Mascarpone, Reggiano, Fontina and Creamy Asiago                  | \$50.00                      |
| <b>Lemon Mascarpone Risotto</b> - Lemon Zest with Mascarpone and Cream                             | \$50.00                      |
| <b>Risotto Con Gamberi</b> - Diced Jumbo Shrimp with a Creamy Mascarpone Cheese                    | \$65.00                      |

# BBQ PACKAGES

All Meats are Raw & Need to be Grilled.

All packages come with condiments.

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## ADDITIONAL SERVICES

Professional Service: \$35.00/hr.

Grill Chef: \$35.00/hr. • Bartender: \$35.00/hr.

Soda & Ice \$2.50 per person

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## BLUE PACKAGE

\$24.99 per person - Minimum of 20 People

### MEATS (Choose 3):

Burgers, Grade A Chicken Patties, Boar's Head Hot Dogs,  
Boneless Chicken Breast,  
Artisan Cheese & Parsley Sausage (Pork, Chicken, or Turkey),  
Angus Steak Skewers, Veggie Burgers

### SALADS (Choose 1):

Pasta Bruschetta (Half Rigatoni with Fresh Mozzarella, Tomato & Basil)  
Mediterranean Orzo (Orzo, Cucumber, Tomato, Basil)  
Rustic Chicken Salad (Chicken, Arugula, Bell Peppers, Pineapple, Cranberries)  
Mozzarella Caprese (Homemade Mozzarella, Fresh Tomato)  
Farro Salad (Organic Spelt, Fresh Pineapple, Cranberries, Bell Peppers)  
Tortellini Pesto (Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto)

### Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw  
Lettuce • Tomato • Onions • American Cheese (if applicable)  
Rolls • Utensils • Condiments

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## SILVER PACKAGE

\$31.99 per person - Minimum of 20 People

### MEATS (Choose 4):

Burgers, Grade A Chicken Patties, Boar's Head Hot Dogs,  
Boneless Chicken Breast, Artisan Cheese & Parsley Sausage (Pork, Chicken, or Turkey),  
Angus Steak Skewers, Veggie Burgers, Chicken Triple Marinated Skirt Steak

### SALADS (Choose 2):

Pasta Bruschetta (Half Rigatoni with Fresh Mozzarella, Tomato & Basil)  
Mediterranean Orzo (Orzo, Cucumber, Tomato, Basil)  
Rustic Chicken Salad (Chicken, Arugula, Bell Peppers, Pineapple, Cranberries)  
Mozzarella Caprese (Homemade Mozzarella, Fresh Tomato)  
Farro Salad (Organic Spelt, Fresh Pineapple, Cranberries, Bell Peppers)  
Tortellini Pesto (Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto)

### Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw  
Lettuce • Tomato • Onions • American Cheese (if applicable)  
Rolls • Utensils • Condiments

# BBQ GOLD PACKAGE

\$39.99 per person - Minimum of 20 People

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## MEATS (Choose 5):

Burgers, Grade A Chicken Patties,  
Boar's Head Hot Dogs, Boneless Chicken Breast, Artisan Cheese &  
Parsley Sausage (Pork, Chicken, or Turkey), Angus Steak Skewers, Veggie Burgers,  
London Broil, Baby Back Ribs, Chicken Tejas, Marinated Skirt Steak or Filet Mignon

## SALADS (Choose 2):

Pasta Bruschetta (Half Rigatoni with Fresh Mozzarella, Tomato & Basil)  
Mediterranean Orzo (Orzo, Cucumber, Tomato, Basil)  
Rustic Chicken Salad (Chicken, Arugula, Bell Peppers, Pineapple, Cranberries)  
Mozzarella Caprese (Homemade Mozzarella, Fresh Tomato)  
Farro Salad (Organic Spelt, Fresh Pineapple, Cranberries, Bell Peppers)  
Tortellini Pesto (Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto)

## Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw • Lettuce • Tomato • Onions  
American Cheese (if applicable)  
Rolls • Utensils • Condiments

# DESSERTS

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|  |   |
|--|---|
| <b>Assorted Miniature Italian Pastries</b>   | \$4.99 PP                                       |
| <b>Vanilla Cookie Tray</b>   | Medium (2 lbs) \$25.00<br>Large (3 lbs) \$35.00 |
| <b>Cookie &amp; Cannoli Tray</b><br>Combination of assorted vanilla cookies and chocolate & plain mini cannoli | \$4.99 PP                                       |
| <b>Profiterole Tray</b><br>Chocolate covered cream puffs filled with Chantilly cream                           | \$50.00 PER TRAY<br>Serves 10-15 People         |
| <b>Tiramisu Tray</b>   | \$60.00 PER TRAY<br>10-12 Servings Per Tray     |
| <b>7 Layer Tray</b>  | \$20.99 lb                                      |
| <b>Party Cannolis</b><br>Mega sized cannoli shell stuffed with Mini Cannoli's Garnished with 7 Layer Cookies   | \$110.00  |
| <b>Pignoli Cookie Tray</b>   | \$34.99 lb                                      |
| <b>John Lacey Famous Cookie Platter</b>  | \$29.99 lb                                      |

# DESSERTS

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**Assorted Miniature Italian Pastries**

\$4.99 PP

**Vanilla Cookie Tray**

Medium (2 lbs) \$25.00

Large (3 lbs) \$35.00

**Cookie & Cannoli Tray**

\$4.99 PP

Combination of assorted vanilla cookies and chocolate & plain mini cannoli

**Profiterole Tray**

\$50.00 PER TRAY

Chocolate covered cream puffs filled with Chantilly cream

Serves 10-15 People

**Tiramisu Tray**

\$60.00 PER TRAY

10-12 Servings Per Tray

**7 Layer Tray**

\$20.99 lb

**Party Cannolis**

\$110.00

Mega sized cannoli shell stuffed with Mini Cannoli's Garnished with 7 Layer Cookies

**Pignoli Cookie Tray**

\$34.99 lb

**John Lacey Famous Cookie Platter**

\$29.99 lb