

<u>CATERING</u>

Call 860-346-5335 or 860-788-7922

Appetizers

<u>15-20 people</u>	<u>40-50 people</u>
\$60.00	\$90.00
\$50.00	\$70.00
\$40.00	\$70.00
Market Price	
\$2.99 ea	
\$4.25 ea	
12" whole \$7.00	w/cheese \$8.00
12" whole \$10.00	
\$9.99 per lb.	
\$70.00 Approx. 5 lbs.	\$130.00 Approx. 10 lbs
\$12.99 lb ¼ lb pp	Add \$2.50 pp for Rolls, Lettuce, & Condiments
\$85.00(Serves 20-25) \$	120.00(Serves 40-50)
	\$60.00 \$50.00 \$40.00 Market Price \$2.99 ea \$4.25 ea 12" whole \$7.00 12" whole \$10.00 \$9.99 per lb. \$70.00 Approx. 5 lbs.

Tomatoes

GIANT GRINDERS Feed 6 people per foot

Ham, Turkey, Salami, Chicken Cutlet, Caprese, Eggplant 3' \$18.00 per foot 6" \$24.00 per foot

Catering Trays

<u>Pasta</u>	Half tray(Serves 15-20)	Whole Tray(40-50)
Pasta with Marinara	\$50.00	\$75.00
Penne with Meat & Marinara	\$60.00	\$90.00
Ravioli	\$70.00	\$90.00
Penne ala Vodka	\$60.00	\$80.00
Tortellini Alfredo	\$70.00	\$100.00
Lasagna	\$65.00	\$110.00
Vegetarian Lasagna	\$65.00	\$110.00
Stuffed Shells(meat)	\$65.00	\$95.00
Cheese Manicotti	\$65.00	\$95.00
Penne with Chicken & Broccoli	\$80.00	\$110.00
Macaroni & Cheese	\$65.00	\$95.00
Baked Ziti	\$65.00	\$110.00

Chicken

Choice of Chicken Parmesan, BBQ Chicken or Francaise	\$4.00 per piece
Choice of Baked Stuffed Chicken Breast, Chicken Marsala	\$5.50 per piece
Or Chicken Piccata	
Italian Style Chicken Cutlets, Chicken Tenders or	\$2.99 per piece
Chicken Cacciatore	

Beef & Pork	Half tray(Serves 15-20)	Whole Tray(40-50)
Meatballs with Marinara	\$65.00	\$95.00
Roast Beef	\$95.00	\$135.00
Beef Cutlets \$5.00 per piece		
Italian Sausage & Peppers	\$75.00	\$105.00
Kielbasa & Sauerkraut	\$75.00	\$105.00
Baked Ham with Glaze	\$85.00	\$135.00
BBQ Pork	\$85.00	\$135.00
BBQ Ribs	\$85.00	\$135.00

<u>Veal</u>

Choose from Cacciatore, Cutlets, Marsala, \$9.00 per piece Parmigiana, Francaise, Piccata or Veal w/asparagus

<u>Seafood</u>

Shrimp Scampi	\$115.00	\$180.00
Fried Calamari	\$85.00	\$110.00
Seafood Medley with Fra Diavolo Sauce	\$115.00	\$185.00
Market price choices: Baked Scrod, Stuffed Sole. Salmon Florentine,		
Stuffed Shrimp & Stuffed Lobster Tail		

Vegetables

Green Beans	\$55.00	\$85.00
Broccoli Rabe	Market Price	
Grilled Mixed Vegetables	\$55.00	\$95.00
Roasted Potatoes	\$55.00	\$85.00
Red Bliss Mashed Potatoes	\$55.00	\$95.00
Broccoli or Corn on the Cob	\$40.00	\$60.00
Eggplant Parmigiana	\$55.00	\$95.00
Eggplant Rollatini	\$65.00	\$100.00
Baked Potato	\$3.75 ea	

Baked Beans	\$45.00	\$55.00
<u>Breads</u>		
Dinner Rolls & Butter	.50 ea	
Garlic Knots	\$1.00 ea	

<u>Salads</u>

Garden	\$30.00	\$55.00
Romaine Caesar	\$35.00	\$55.00
Spinach & Roasted Pepper	\$45.00	\$65.00
Antipasto	\$45.00	\$65.00
German Potato	\$45.00	\$70.00
Tomato & Cucumber	\$50.00	\$80.00
Coleslaw	\$40.00	\$65.00
Antonio's Orchard	\$55.00	\$75.00
Carmela's Potato & Egg Salad	\$55.00	\$85.00
Fruit Salad	\$55.00	\$75.00
Jeanette's Macaroni Salad w/Tuna	\$55.00	\$85.00

Funeral Options

Package 1

Pasta Sausage and Peppers Chicken Parm Salad, Bread & Butter

\$21 per person

Package 2

Olive Cheese Platter Pickled Veggies Cold Cut Platter with Rolls, Pasta Salad, bread & butter

\$18

Package 3

Chicken Marsala Pasta, Tossed Salad bread & butter

\$20

Package 4

Cold Cut Platter with Rolls Macaroni Salad, Pickled Veggies Tossed Salad

\$18

Package 5

Muffins, Danish Fruit, Assorted Breads and Cakes

Traditional Buffet

Minimum of 35 guests \$18.00 per guest

One Choice of Pasta, One Chicken, One Potato or Rice, One Vegetable, One Cold Salad and Bread and Butter

Chafing Dishes and Serving Utensils can be added for \$15.00 per set.

Tableware can be added for \$1.50 per guest.

Pasta Choices

(Additional Pasta Choice is \$3.50 per guest)

Penne Pasta with Marinara Sauce Penne ala Vodka

Tortellini Alfredo Penne with Chicken and Broccoli

Macaroni and Cheese Stuffed Shells or Manicotti

Chicken Choices

(Additional Chicken Choice is \$4.50 per guest)

Lemon and Herb Chicken Breaded Italian Chicken Cutlet

BBQ Chicken Chicken Française
Chicken Marsala Chicken Parmesan

Beef Choices

(Additional Beef Choices are \$6.50 per guest)

Sliced Roast Beef w/Burgundy Mushroom Sauce Beef Tenderloin

Roasted Top Round Prime Rib Au Jus...Market

Pork Choices

(Additional Pork Choices are \$4.50 per guest unless otherwise noted)

BBQ Ribs

Italian Sausage and Peppers Seasoned Baked Ham with Pineapple and Brown Sugar Glaze Kielbasa and Sauerkraut

Seafood Choices

(Seafood Choices are based on Market Pricing)

Stuffed Filet of Sole **Baked Stuffed Shrimp**

Steamed Lobster Lemon and Dill Grilled Salmon

Veal Choices

(Veal Choices are based on Market Pricing) Veal Française Veal Marsala Veal Parmesan Veal Piccata

Potato or Rice Choices

(Potato or Rice Choice is additional \$3.99 per guest)

Garlic and Herb Smashed Potatoes **Oven Roasted Potatoes**

Traditional Baked Potato Wild Rice Pilaf

Fresh Vegetable Risotto...\$2.99 pp

Salad Choices

(Salad Choices are \$3.99 per guest) Traditional Garden Salad w/House Dressing Romaine Caesar Salad Spinach & Red Roasted Pepper Salad w/Balsamic Vinaigrette Mesclun Salad w/ Raspberry Vinaigrette

Vegetable Choices

(Additional Vegetable Choices is additional \$3.99 per guest)

Grilled Zucchini & Summer Squash Green Bean Almondine

Italian Style Green Beans **Brown Sugar Glazed Carrots**

Buttered Corn Grilled Vegetable Medley

Corporate Luncheon

Sandwiches

Minimum of 15 guests Assorted Sandwiches on White Bread, Wheat Bread, Rye Bread, Hard Rolls or Portuguese Rolls on a Platter \$7.99 each

Ham, Genoa Salami, Bologna, Tuna Salad, Egg Salad, Turkey, Roast Beef, Pepperoni, Capicola, Eggplant, Chicken Salad, Seafood Salad, Italian Combo, American Combo, Grilled Veggies, Slicing Buffalo Chicken, Prosciutto, Pastrami

All Sandwiches above can be put on Wraps for \$8.99 each

Hot Sandwiches

Sausage and Peppers, Meatball, Eggplant Parmesan
Chicken Cutlet, Barbeque Chicken, Buffalo Chicken Shaved Steak,
BBQ Pulled Pork, Hot Pastrami, Grilled Veggies
*All Hot Sandwiches above are Individually Wrapped for \$8.

Additional add-on items

Individual Bags of Chips...\$3.00 each

Any Green Salad \$3.50 per guest (Traditional Garden, Romaine Caesar)
Any Side of Mayo Based Salad \$3.50 per guest (Potato, Macaroni or Coleslaw)
Assorted Can Soda \$2.50 Bottled Soda \$2.50 per guest
Bottled Water or Bottled Juice \$2.50

Assorted Cookies (1 per guest)...\$2.00 per guest Chocolate Brownie Tray (1 per guest) \$3.50 per guest Assorted Italian Miniature Pastries (1 per guest) \$4.50 per guest Plates, Napkins, Forks, Knives, Cups...\$1.50 per guest

Breakfast Options

Continental Breakfast

Minimum of 25 guests Paperware \$1.50 per guest
Assorted Mini Danish, Mini Muffins, Mini Bagels
Apple or Orange Juice Coffee or Tea
Cream Cheese or Jelly & Butter
(Complete Coffee Service or Tea Service)
\$10.00 per guest(50+) \$11.00(25-29)

Hot Breakfast

Minimum of 25 guests includes Paperware \$1.50 per guest
Chafing Dish & Serving Utensil \$15.00 per set
Scrambled Eggs
Breakfast Sausage, Bacon
Home Fried Potatoes
Miniature Danish
Apple or Orange Juice
(Complete Coffee Service or Tea Service)
\$12.00 per guest (50+) \$13.00 per guest (35-49 guests)

Brunch

Minimum of 25 guests includes

Scrambled Eggs – Sausage – Bacon – Biscuits & Gravy

Roast Beef – Grilled Vegerables – Penne ala Vodka

Fresh Fruit – Mini Bagels or Rolls

Paperware \$1.50 pperson

Chafing dish & serving utensil \$15 per set

\$18 per person(50 or more) \$19 per person(25-49)

The Perfect Picnic

Minimum of 50 guests Call for price

6.35% Sales Tax And 18% Service Fee not Included

Hamburgers & Cheeseburgers w/ Rolls
Hot Dogs w/ Rolls
Italian Sausage & Peppers OR Keilbasa with Kraut & Rolls

A Choice of *Three* Sides: Macaroni Salad Potato Salad Coleslaw Baked Beans Corn on the Cob Sliced Watermelon

Add Chicken: \$4.00 per person Add Ribs: \$5.00 per person

Backyard Barbecue

Minimum of 40 guests Call for price

6.35% Sales Tax And 18% Service Fee not Included

Sirloin Steaks Texas Style Baby Back Ribs

Barbecue Chicken Baked Potatoes w/ Sour Cream & Butter

Baked Beans Garden Salad w/ House Dressing Corn on the Cob

One Other Side Choice

Macaroni Salad Potato Salad

Coleslaw Dinner Rolls & Butter Sliced Watermelon

Barbecues have a 3 hour time frame 2 hour grill time, 1/2 hour setup & 1/2 hour breakdown Grill Fee of \$100.00 is added to every bill Additional Grill Time is \$150.00 per hour Paperware included with Outdoor Function sMinimum of \$400.00 required for Cook Staff

Things You Need to Know:

48 Hours Minimum Recommended for Best Availability

Deposits are due on functions upon choice of the menu. Minimum deposit is \$200.00. Deposit is non-refundable. Final payment is due one week prior to the event date.

Delivery is \$25.00-\$35.00 within Middletown and \$50.00-\$65.00 within Middlesex County. Any function outside of Middlesex County will incur a \$65.00-\$75.00 delivery charge automatically. Set up not included in delivery charge. Set up charge determined on menu choice and size.

When booking a buffet or pick up items serving utensils are not included. Chafers can be added for an additional price. A set consists of chafing rack, chafing dish, sterno and serving utensil for \$15.00 per set. Paperware consists of plate, fork, knife, napkin and are \$1.50 per guest.

Prices are subject to change without notice.