

# **CATERING MENU**

#### **STARTERS**

CROSTINI WITH TRIO OF TOPPINGS

TOMATO BASIL, LEMONY ARTICHOKE AND GARDEN RICOTTA

STUFFED MUSHROOM CAPS

CHEESE, SPINACH OR SAUSAGE

**SPANIKOPITA** 

SPINACH AND FETA STUFFED PHYLLO POCKETS

DELI SPIRALS

NAME VARIETIES

# **PLATTERS**

ANTIPASTI

SOPRESSATA, SALAMI, CHEESES, ARTICHOKE HEARTS, CAPRESE SKEWERS

VEGETABLE AND DIP

CLASSIC VEGETABLE DISPLAY WITH RANCH DIP

MEDITERRANEAN

HUMMUS, RICE STUFFED GRAPE LEAVES, ROASTED RED PEPPERS, OLIVE MEDLEY

FRESH FRUIT

RIPE, SEASONAL FRUIT DISPLAYED

CUBED CHEESE ASSORTMENT

WITH MUSTARD

CUBED CHEESE AND MEATS

WITH MUSTARD

GRILLED VEGETABLE

ZUCCHINI, YELLOW SQUASH, EGGPLANT, PORTOBELLO AND RED PEPPERS

#### SALADS

ALL SALADS FEATURE OUR HOME MADE DRESSINGS

CAESAR

CRISP ROMAINE, PARMESAN, CROUTONS

BABY SPINACH

SPINACH, CRUMBLED BLEU CHEESE, WALNUTS, FRESH STRAWBERRIES, HONEY POPPYSEED DRESSING

GREEK

SPRING MIX, TOMATO, RED ONION, CUCUMBER, FETA, KALAMATA OLIVES, HOUSE VINAIGRETTE

GARDEN

SPRING MIX, TOMATO, CUCUMBER, PEPPERS, CHOICE OF DRESSING

TORTELLINI

CHEESE STUFFED PASTAS WITH BROCCOLI, TOMATOES, OLIVES, PROVOLONE, RED WINE VINAIGRETTE

MUSHROOM BARLEY WITH LEMON VINAIGRETTE

MUSHROOMS, SCALLIONS AND FRESH SPINACH

FRESH FRUIT SALAD

CANTALOUPE, HONEYDEW, PINEAPPLE, GRAPES, STRAWBERRIES AND BLUEBERRIES

CHOPPED VEGETABLE WITH DILL VINAIGRETTE

ZUCCHINI, YELLOW SQUASH, CELERY, CARROTS, BROCCOLI, CAULIFLOWER, PEPPERS

BROCCOLI CAULIFLOWER WITH BACON AND CHEDDAR

SWEET AND TANGY MAYO DRESSING

FOUR BEAN

KIDNEY, CANNELLINI, BLACK AND GARBANZO BEANS WITH RED PEPPER, ZESTY VINAIGRETTE

CAPRESE

CLASSIC TOMATO AND FRESH MOZZARELLA WITH BASIL AND EXTRA VIRGIN OLIVE OIL

GARDEN VEGETABLE ORZO

AL DENTE VEGETABLES TOSSED WITH ORZO AND OLIVE OIL



## **DEEP DISH QUICHE**

LORRAINE
BACON AND GRUYERE
BROCCOLI /MUSHROOM CHEDDAR
GARDEN
TOMATO, GREEN PEPPER, ONION WITH CHEDDAR OR SWISS
SPINACH FETA
BUILD YOUR OWN

CHOOSE ANY TWO FILLINGS AND A CHEESE

#### **QUICK DINNER DELIVERY**

MINIMUM 8 PPL, 24 HOUR NOTICE, INCLUDES YOUR CHOICE OF SALAD

CHOOSE ONE:
CHICKEN MARSALA
CHICKEN PICCATA
GRILLED CHICKEN PARMESAN
GRANDMAS FRIED CHICKEN
BROWN SUGAR PORK LOIN
THIN SLICED ROAST BEEF, TRADITIONAL OR ITALIAN STYLE

CHOOSE ONE:
MASHED POTATOES
CREAMY SPINACH ORZO
BUTTERED EGG NOODLES
LINGUINI MARINARA
RICE PILAF
ROASTED POTATOES

CHOOSE ONE: GREEN BEANS SQUASH SAUTÉ VEGETABLE MEDLEY

#### EXPRESS BAGGED LUNCH

1/2 DELUXE DELI SANDWICH, 40Z SIDE OF COLE SLAW, POTATO SALAD OR FRESH FRUIT, NANCY B'S CHOCOLATE CHIP COOKIE AND BOTTLE OF WATER

#### **EXECUTIVE LUNCH**

VARIETY OF DELUXE DELI SANDWICHES ON A TRAY WITH BOARS HEAD PICKLES, CHOICE OF DELI SALAD ACCOMPANIMENT, FRESH FRUIT SALAD, TRAY OF NANCY B'S CHOCOLATE CHIP COOKIES



#### **PASTAS**

OLD FASHIONED BAKED MACARONI AND CHEESE

LASAGNA

CHEESE, MEAT, SPINACH OR VEGETABLE

PENNE WITH VODKA SAUCE

RIGATONI BOLOGNESE

SPINACH AND CHEESE RAVIOLI WITH GARDEN VEGETABLE MARINARA

CREAMY SPINACH ORZO

LINGUINI WITH WHITE CLAM SAUCE

# **POULTRY**

ROASTED BELL AND EVANS WHOLE CHICKENS AND TURKEYS

SLICED AND SERVED WITH PAN JUICES

GRANDMA'S FRIED CHICKEN

SOUTHERN FRIED CHICKEN BREASTS WITH BUTTERMILK AND CORN MEAL

CHICKEN ROMANO

ITALIAN STYLE CUTLET WITH HERBS AND ROMANO CHEESE

PARMESAN CRUSTED CHICKEN BREASTS

BAKED CHICKEN BREAST WITH PARMESAN CHEESE

CHICKEN MARSALA

SWEET MARSALA WINE AND MUSHROOMS

CHICKEN PICATTA

TANGY LEMON CAPER SAUCE

STUFFED CHICKEN BREASTS

WITH TRADITIONAL BREAD STUFFING AND GRAVY

CHICKEN CACCIATORE

ZESTY MARINARA WITH ONIONS, PEPPERS AND MUSHROOMS

CHICKEN AND MUSHROOM RISOTTO

GRILLED CHICKEN BREASTS

WITH YOUR CHOICE OF BBQ, TERIYAKI, BASIL PESTO OR OLIVE OIL AND HERBS

CHICKEN CORDON BLEU

STUFFED WITH HAM & SWISS, BREAD CRUMB TOPPING

CHICKEN PARMESAN

CHICKEN ROMANO SMOTHERED WITH MARINARA AND CHEESE

#### **B**EEF

HOUSE ROASTED RARE ROAST BEEF

THIN SLICED WITH GRAVY

ITALIAN STYLE ROAST BEEF

WITH BASIL, OREGANO AND GARLIC

HOME STYLE POT ROAST

SLOW COOKED WITH ONIONS AND CARROTS

SLOW ROASTED BEEF BRISKET

SAVORY GRAVY WITH ONIONS

FOOD SHOPPE MEATLOAF

BEEF MEATBALLS

GRILLED FLANK STEAK

MARINATED, GRILLED RARE AND THIN SLICED



### PORK

PULLED PORK BBQ

WITH OUR HOUSE MADE TANGY BBQ SAUCE

BROWN SUGAR PORK LOIN

ENCRUSTED WITH BROWN SUGAR AND ROASTED TO PERFECTION

HERB STUFFED PORK ROULADE

WITH FRESH HERBS AND GARLIC

BOAR'S HEAD SWEET SLICE HAM

BAKED, GLAZED AND SLICED

SMOTHERED PORK CHOPS

BRAISED WITH SWEET ONION GRAVY

#### FISH

ALBACORE TUNA CAKES

WITH CELERY, ONION AND RED PEPPER

SALMON PATTIES

SHRIMP, SCAMPI STYLE WITH LINGUINI

FRUITS OF THE SEA

SHRIMP, SCALLOPS AND LOBSTER WITH LEMON AND CAPERS, FETTUCCINE

BREADED COD FILETS

BREADED, FRIED SHRIMP

TRADITIONAL OR COCONUT WITH ACCOMPANYING DIPPING SAUCE

LINGUINI WITH WHITE OR RED CLAM SAUCE

HERKY'S MARYLAND BLUE CRAB CAKES OR LOBSTER CAKES

#### VEGETARIAN

GRILLED EGGPLANT PARMESAN

GARDEN VEGETABLE MARINARA

WITH YOUR CHOICE OF PASTA

GNOCCHI WITH ROASTED BUTTERNUT SQUASH

FRESH SPINACH AND MUSHROOM MEDLEY

VEGETABLE STIR FRY

WITH WHITE OR BROWN RICE

MUSHROOM RAVIOLI

WITH TOMATO BASIL CREAM SAUCE

RISOTTO PRIMAVERA

WITH ASPARAGUS, CARROTS, PEAS AND FRESH HERBS

# STARCHY SIDES

WHITE OR BROWN RICE

WILD RICE PILAF

RISOTTO

MUSHROOM, TOMATO, MILANESE OR PRIMAVERA

PASTA (LINGUINI OR PENNE)

YOUR CHOICE OF MARINARA, OLIVE OIL AND GARLIC, PARMESAN CREAM

BUTTERED EGG NOODLES

MASHED POTATOES

SMASHED RED SKIN POTATOES

WHIPPED SWEET POTATOES

OVEN ROASTED

RED POTATO WEDGES OR SWEET POTATOES



DESSERT TRAYS	SM 10-15 PEOPLE	MED 16-20 PEOPLE	21-25 PEOPLE
JUNIOR PASTRIES	\$49.99 <sub>(2½ DZ)</sub>	\$94.99 <sub>(5DZ)</sub>	\$139.99 <sub>(7½ DZ)</sub>
ASSORTED ITALIAN COOKIES	\$24.99 <sub>(3DZ)</sub>	\$45.99 <sub>(6DZ)</sub>	\$64.99 <sub>(9DZ)</sub>
NANCY B'S WORLD FAMOUS JUMBO CHOCOLATE CHIP COOKIES DISPLAYED WITH FRESH BERRIES	\$29.99 <sub>(1DZ)</sub>	\$54.99 <sub>(2DZ)</sub>	\$79.99 <sub>(3DZ)</sub>
CHOCOLATE DIPPED PRETZELS & BERRIES BISCOTTI & BERRIES	\$29.99 \$39.99	\$45.99 \$59.99	\$59.99 \$79.99
PIES APPLE, BLUEBERRY, CARMEL NUT APPLE,	\$9.99 EA.		
NUT ROLL (SEASONAL THANKSGIVING, CH	\$19.99EA		
GOURMET CUPS CAKES	29.99/DZ		



Cold Hors d'oeuvre Trays	Sm 10-15	Med 16-20	Lg 21-25	
Crostini & Trio of Toppings	\$29.99	\$39.99	\$49.99	
Classic Tomato Basil, Garden Ricotta Spread & Artichoke toppings				
Cheese Display	\$39.99	\$64.99	\$89.99	
Vegetables & Dip	\$29.99	\$45.99	\$59.99	
Fruit Platter	\$34.99	\$49.99	\$64.99	
Antipasto Display	\$44.99	\$69.99	\$94.99	
Assortment of Meats and Cheeses, Caprese Skewers, Cantaloupe Wrapped Prosciutto, Marinated Olives				
Mediterranean Platter	\$34.99	\$49.99	\$64.99	
Hummus, Grape Leaves, Roasted Red Peppers, Feta Cheese, Artichokes and Pita Chips				
Shrimp Cocktail	\$59.99	\$79.99	\$99.99	
Vegetable Tortellini Salad Cheese Stuffed Pastas with Broccoli, Tomatoes, olives, Provolo	\$34.99 ne, red Wine Vinai	<b>\$44.99</b> grette	\$54.99	
Assorted Party Pinwheels	\$29.99(60)	\$49.99(120)	\$59.99(180)	
TOMATO PROVOLONE - SMOKED PROVOLONE AND VEGETABLES, SEASONED CREAM CHEESE WRAPPED IN HERB FLATBREAD SALAMI AND MONTEREY JACK CHEESE WITH BASIL, GARLIC AND TOMATO CREAM CHEESE ON HERBED FLATBREAD TURKEY, HAM, SWISS CHEESE AND SPINACH ROLLED IN FLATBREAD WITH A SEASONED CREAM CHEESE SPREAD				
Classic Spinach Dip	\$24.99		\$49.99	
Served in a Sourdough Bread Boule				

# **Hot Hors D'oeuvres**

Spanakopita	\$15.99/dz.
Cheese Stuffed Mushrooms	\$17.99/dz.
Sausage Stuffed Mushrooms	\$17.99/dz.