



OFF PREMISE CATERING MENU

Delivery available to your location

\$17.99 per person based on a minimum of 25 guests

Package includes

Rolls & Butter

Choice of House, Caesar, or Greek Salad

Paper Supply: Wrapped Fork and Knife, Napkins,

Small and Large Plates, Serving ware

**Racks and Sternos Available: \$4.00 per set

To Place your order: Please call 609-888-6063
or Email chefjoesj@yahoo.com

Choice of 3 Entrees:

- ~~Sliced Roast Beef With Light Demi Glace~~Meatballs Marinara~~
- ~~Swedish Meatballs~~Salisbury Steak w/ Mushroom & Onion Demi Glace
- ~~Beef Stroganoff Over Egg Noodles~~Chicken Tenders with BBQ & HM
- ~~Chicken Florentine w/ Pesto Cream~~Chicken Francaise~~
- ~~Chicken Marsala~~Chicken Parmesan~~Chicken Picatta~~
- ~~Chicken Cordon Bleu~~Chicken Balsamico~~Flounder Francaise~~
- ~~Pulled BBQ Pork~~Italian Sausage with Peppers and Onions~~
- ~~Eggplant Parmesan~~Eggplant Rollatini
- ~~Roast Turkey w/ Gravy~~BBQ or Fried Chicken~~
- ~~Rosemary Lemon Chicken~~Sliced Ham with Pineapple
- ~~Sliced Pork Loin: BBQ or Pan Gravy~~Buffalo Chicken Wings

Entrée Substitution: prices vary

Tenderloin Kabobs

Marinated Filet Mignon skewered with peppers, onions, broccoli, and grape tomato grilled to perfection

North Atlantic Salmon Filet

Lemon Pepper, Walnut Crusted, or Mustard Crusted

Chicken Longwood

Stuffed Chicken Breast with prosciutto, mozzarella cheese, roasted red peppers, and spinach. Lightly breaded, fried and sliced, served with a Thai Sweet Chili Sauce.

Stuffed Flounder

With jumbo lump crab meat stuffing, broiled and laced with a white wine lemon burre blanc

Sliced Tenderloin of Filet Mignon

Served Cabernet Demi Glace

Stuffed Shrimp

jumbo lump crab meat stuffing, lobster cream

Stuffed Pork Roulade

With spinach, prosciutto, roasted red peppers, and mozzarella cheese, roasted, sliced and laced with a light jus lie

Chicken Marsala Florentino

Sautéed chicken breast with mushrooms, spinach and marsala demi glace, baked with mozzarella cheese

Pan Seared Jumbo Lump Crab Cakes

creole tartar

Choice of 2 Sides

Penne with Vodka Sauce

Five Cheese Baked Ziti

Bowtie Pasta with Pesto Cream Sauce

Bowtie Pasta with Broccoli and Alfredo

Stuffed Shells Parmesan

Mashed Potatoes w/ Gravy

Roasted Potatoes

Wild Grain Rice Pilaf

Mediterranean Vegetable Blend

California Vegetable Blend

Green Bean Almandine

Baked Macaroni and Cheese

Cavatelli with Broccoli, Garlic and Oil

Penne Pomadora

Homemade Cornbread Stuffing

Side Dish Substitutions: Prices Vary

Twice Cheddar Baked Potatoes

Vegetable Lasagna

Meat and Cheese Lasagna

Crabby Mac and Cheese

Fire Roasted Vegetable Ravioli

Five Cheese Potatoes Au Gratin

Tri-Colored Tortellini Michelangelo

Ultimate Wrap and Sandwich Package-----\$14.50 p/p

Assorted Wraps

served on Honey Wheat & Sun-dried Tomato Tortillas

Gluten Free Available Upon Request

Turkey & Cheese

w/ American Cheese, Lettuce, Tomato, Mayo

Ham & Swiss

Lettuce, Tomato, Dijonaise

Roast Beef

bacon, horseradish sauce, red onion, pepper jack cheese

The Roma

Eggplant cutlet, fresh mozzarella cheese, roasted red peppers, lettuce, tomato, balsamic glaze

Assorted Sandwiches

served on mini Hawaiian Rolls

All White Meat Chicken Salad, and Albacore Tuna Salad

Sides Salads: Choose 1 of the following

Tri-colored Pasta Salad with Vinaigrette, Macaroni Salad, Potato Salad

Garden Fresh Salads: Choose 1 of the following

House, Caesar, or Greek Salad

Dessert

Choose One

Assorted Cookie Platter or Fresh Fruit Bowl

Package Includes: Potato Chips, Coleslaw and Pickles, paper supply

Mini Meal Luncheon Packages
\$15.50---10 person minimal

Choice of Salad
House—Caesar—Greek

Assorted dinner rolls with butter

No. 1.

Choice of Hot Food Package
The French Touch: Chicken Francaise, Wild Grain Rice,
Green Beans Almandine and Penne Vodka.

No. 2

Little Italy: Chicken Parmesan, Served With choice of Eggplant Parmesan
or Sausage, Peppers and Onions and Penne Vodka

No. 3

The Doctor's Favorite: Chicken Balsamico (Grilled Chicken, Spinach, Roasted
Red Peppers, Mozzarella Cheese Balsamic Glaze), Wild Grain Rice, Green
Beans Almandine, Penne Vodka

No. 4

Mexican Fiesta:
Seasoned Taco Meat, Cajun Grilled Chicken, and Stir Fry Veggies served with
sautéed peppers and onions , rice and black beans,
lettuce, cheddar cheese, Pico de Gallo, sour cream, salsa, tortilla chips, and
flour
tortillas---does not include a salad

No. 5

Old School---Chicken Tenders w/ HM & BBQ, Five Cheese Mac ,
BBQ Pulled Pork, Cole Slaw, Hawaiian Rolls

No. 6

Country Lovin'---Swedish Meatballs, Roast Turkey Breast, Mashed Potatoes,
Turkey Gravy, Mixed Vegetables, Cranberry Sauce

Foam Paper Supply/Cookie Platter

Cocktail Dinner Party Menu

Guest minimal required No Exceptions

\$48.00 Per Person + NJ Sales Tax & Service Fee

Cold Appetizer Display

Imported and Domestic Cheese Board with Assortment of Artisan Crackers and Tostinis, Authentic Antipasto with sopressata, genoa delucia salami, prosciutto di parma, marinated fresh mozzarella, Grilled Vegetables with Balsamic Glaze, Fresh Tomato Bruschetta, Seasonal Fruit Display

Passed Hors D'oeuvres

Choose Six

Stations

Choose Two

Italian Station

Choose Two

penne vodka, bowtie alfredo with broccoli, pasta primavera, fire roasted vegetable ravioli pomodoro, Meatballs Marinara, Eggplant Rollatini, Chicken Francaise, Chicken Parmesan accompanied with choice of 1 flatbread: meat lovers, margarita, Florentine

Boardwalk Station

Choose Two

slow roasted pulled pork, philly cheesesteak, cheeseburgers, pork roll and cheese, mozzarella sticks, chicken tenders, buffalo wings accompanied by choice of French fries, sweet potato fries, onion rings and coleslaw, petite brioche rolls

South of the Border Station

Nacho, Taco and Fajita Bar, choice of 2:

Cajun chicken, picadillo ground taco beef, pork carnitas, Cajun shrimp accompanied with flour tortillas, tri-colored tortilla chips, lettuce, pico de gallo, raw onion, sour cream, cheddar cheese, jalapenos, taco sauce, tabasco, Cholula, guacamole

Martini Mashed Potato Bar & Macaroni & Cheese Bar

sweet and Yukon Gold mashed potatoes, and baked white and yellow cheddar macaroni and cheese with herbed compound butter, gravy, bacon, cheddar cheese, chives, sour cream, marshmallow, brown sugar, cinnamon, butter

Desserts

Viennese Pastries Display

napoleons, mini cheese cakes, eclairs, cream puffs, mini fruit tartlets, cannolis

Hors D'oeuvres Enhancement Options

Choose six for \$17.00 per person to add to any menu package

Skewered Fresh Mozzarella: prosciutto, roasted red pepper, grape tomato & balsamic glaze

Shrimp Cocktail: zesty cocktail sauce, lemon

California BLT: stuffed cherry tomato w/ bacon, avocado, hint of mayo

Seared filet mignon on a potato gaufrette: crisp bacon, red onion, horseradish sauce

Peppercorn crusted sushi tuna gaufrette: pan seared w/ wasabi aioli on a seedless cucumber

Greek Quinoa Salad Shooter: cucumber, spinach, sun-dried tomatoes

Caramelized Onion and Bleu Cheese Tart with Watercress

Smoked Salmon Canapé: smoked salmon, lemon pepper cream cheese

Pork roll and Cheese Slider: petite potato roll

Mini Pepperoni Calzones: marinara

Stuffed Mushrooms: Lobster and Colossal Crab or Italian Sausage and Cream Cheese

Assorted Mini Quiche

Bacon on a stick: root beer bourbon glaze

Sweet Potato Fry Shooter: Honey dipping sauce

Mini Lobster Cakes with Lemon Pepper Aioli

Polenta Shooter: homemade marinara

Eggplant Parmesan Shooter: marinara and mozzarella

Sweet Plantain Shooter: coconut lemongrass reduction

Sesame Crusted Chicken & Pineapple Skewers with Teriyaki Sauce

Spanakopita: Spinach, Cheese, Phyllo Dough

Mini Chicken Cordon Bleu: Honey Mustard Dip

Spinach and Artichoke Rangoon with Pesto Aioli

Philly Cheesesteak Sliders with Ketchup Mannis

Mozzarella Sticks with Marinara Dipping Sauce

Meatball Shooters: Parmesan or Teriyaki

Thai Spring Rolls with Sweet Thai Chili Sauce

Caribbean Jerk Chicken with Cajun Aioli

Chicken and Lemongrass Pot Stickers with Szechuan Ginger Sauce

Vegetable or Edamame Dumplings with Soy Ginger Broth

Battered Macaroni and Cheese Bites: Aged Cheddar Cheese Sauce

Flatbread Pizzas: choice of one: meat lovers, margarita, Florentine

Pigs in a Blanket with Spicy Mustard or Coney Island Corn Dogs: Honey Mustard Dipping Sauce

Jack Daniels Sliders: Angus Beef Slider, frizzled onions, cheddar cheese, bacon, bbq

Clams Casino: Bacon Compound Butter

Mini Chicken Quesadilla: Salsa Fresco

BBQ Pulled Pork and Cheddar Quesadilla: Sour Cream

Asiago Italian Sausage and Broccoli Rabe Rice Ball with Vodka Sauce

Fried Raviolis with Marinara

Chicken Satay: peanut sauce

Artichoke Francaise

Mini Chicken and Waffle Shooter: warm maple syrup

Buffalo Chicken Shooter boneless wing, bleu cheese and celery

Grilled American Cheese with Tomato Soup Shooter

Twice Baked Potato Shooter: Jalapeno & Cheddar Bite with Cheddar, Sour Cream, Bacon & Chives

Chicken Flautas: Chicken, Cheese, Black Beans, Cajun Ranch

Pierogi Napoleon: White Cheddar and Potato Pierogi with Kielbasa or Pork Roll, Mustard Crème

Premium Hors D'oeuvres Options May Include

Each premium option is available for an additional \$3.00 per person

Mini Wellington: Filet Mignon and Mushroom or BBQ Pulled Pork and cheddar cheese; puff pastry

Scallop wrapped with Bacon

Beef Satay: Teriyaki Glaze

Scallop Shooter: tequila agave glaze

Grilled Sourdough and Gruyere Cheese: lobster bisque shooter

Salmon Oscar Shooter: asparagus,

lump colossal crab meat, hollandaise sauce

Lobster Macaroni and Cheese Shooter

Beer Battered Bang Bang Shrimp: bang bang sauce, ranch

Duck Wonton with Marmalade

Fried Calamari Shooter: marinara sauce

Colossal Lump Crab Cakes with Lemon Pepper Aioli

Coconut Crusted Shrimp with Raspberry Horseradish sauce

The Waterfront Lobster Roll

Herb crusted Baby Lamb Chops with mint jus lie

Brie baked in Phyllo dough with Raspberry & Slivered Almonds

Asparagus and Asiago wrapped with phyllo, fig orange marmalade

LBI Dogs: mini Nathan's hot dog with spicy onion, chili, cheese wiz, kraut, spicy mustard

Beef Brochette: Filet Mignon with Peppers and Onions

Breakfast Menus

The Continental

\$ 11.00 Per Person

Assorted Bagels served with Cream Cheese / Butter / Jelly
Assorted Muffins, Mini Danish, Mini Doughnuts

Choice of Two Hot Beverages
100% Colombian Coffee, Decaf Coffee, Hot Chocolate, or Hot Tea

Served with creamers, Sugar, Sweet N' Low and Equal, paper supply

Choice of Juice
Cranberry
Apple
Orange

Fresh Fruit Cup

The Standard

\$ 15.50 Per Person

Scrambled Eggs, Bacon, Sausage, Homefries
French Toast or Pancakes

Plus The Continental Package

The Deluxe

\$17.50 Per Person

Standard Package plus choice of Frittata

Western Scrambler: Scrambled eggs with ham, peppers, onions and cheddar cheese

Quiche Lorraine: Bacon onion, gruyere cheese and egg custard

Veggie Frittata: An array of garden veggies folded with egg custard and Parmesan cheese

Meat lover's Frittata: Bacon, ham, sausage and mozzarella cheese folded with egg