

D'ANGELO
ITALIAN MARKET

Special Event Catering

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Whether you are planning a formal event, such as a wedding, or an intimate gathering at home, D'Angelo Italian Market's experienced catering team is here to assist. From Menu design & execution to full service staffing, our attention to detail will ensure a successful and memorable event.

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

(2 Dozen Minimum)

ANTIPASTO STICKS (Gluten-Free)	\$2.75 EA.	EGGPLANT, GOAT CHEESE & ARUGULA FLATBREAD (Vegetarian)	\$2.75 EA.
ARTICHOKE & BASIL CROSTINI (Vegetarian)	\$2.00 EA.	FRUIT & CHEESE KABOBS (Vegetarian)	\$2.50 EA.
ARTICHOKE HEARTS TOSCANA (Vegetarian)	\$2.00 EA.	GOAT CHEESE & SUNDRIED TOMATO CROSTINI (Vegetarian)	\$2.00 EA.
ASPARAGUS & PROSCIUTTO ROLL-UP (Gluten-Free)	\$2.50 EA.	PEAR & BRIE WITH ALMOND PHYLLO PURSE (Vegetarian)	\$2.00 EA.
BEEF SKEWERS WITH SEASONELLO (Gluten-Free)	\$2.75 EA.	PROSCIUTTO & FONTINA PHYLLO ROLL	\$2.50 EA.
BEEF TENDERLOIN CROSTINI WITH HORSERADISH SAUCE	\$4.75 EA.	PROSCIUTTO & MELON PICKS (Gluten-Free)	\$2.75 EA.
BOCCONCINI MOZZARELLA PICKS (Gluten-Free/Vegetarian)	\$2.00 EA.	PROSCIUTTO, PISTACHIO & LEMON RICOTTA FLATBREAD	\$2.75 EA.
BOCCONCINI MOZZARELLA, CAPICOLLO PICKS (Gluten-Free)	\$2.25 EA.	QUINCE & MANCHEGO PHYLLO STAR (Vegetarian)	\$2.00 EA.
CHICKEN SALAD ON ENDIVE SPEARS (Gluten-Free)	\$2.50 EA.	QUICHE, MINI (Assorted or Vegetarian)	\$1.75 EA.
CHICKEN SKEWERS (Gluten-Free)	\$2.50 EA.	RICOTTA & ROASTED TOMATO FOCACCIA	\$2.00 EA.
CHICKEN PISTACHIO & ASPARAGUS SKEWER	\$2.00 EA.	SPECK & MASCARPONE CROSTINI WITH FIG	\$2.50 EA.
DUCK, APRICOT PRESERVES & BRANDY PHYLLO	\$3.00 EA.	VEGETABLE, BALSAMIC & MINT FLATBREAD (Vegan)	\$2.75 EA.
EGGPLANT CAPONATA CROSTINI (Vegan)	\$2.00 EA.		

STATIONARY PARTY PLATTERS

	12" PLATTER 8-12 PEOPLE	16" PLATTER 15-20 PEOPLE		12" PLATTER 8-12 PEOPLE	16" PLATTER 15-20 PEOPLE
ANTIPASTO DELLA CASA <i>House selection of fine Italian Specialties, garnished with house-made dry sausage, soppressata, pepperoni, and imported provolone</i>	\$50.00	\$90.00	FINGER SANDWICHES <i>Twenty cocktail size sandwiches, plattered</i>		\$50.00
BRUSCHETTA PLATTER <i>Cubed Jersey tomato, fresh mozzarella, red onion, organic basil served on homemade crostini</i>	\$40.00	\$75.00	FRUIT & CHEESE PLATTER <i>Seasonal fruit arrangement with Imported & Domestic cheeses</i>	\$45.00	\$85.00
CHEESE SPECIAL <i>Assortment of Imported and Domestic cheeses accompanied by sliced soppressata, Prosciutto di Parma, and dry sausage</i>	\$50.00	\$90.00	GRILLED VEGETABLE PLATTER <i>Fresh seasonal grilled vegetables, dressed with aged balsamic vinegar</i>	\$50.00	\$95.00
COLD CUT PLATTERS <i>Assorted Boar's Head & house-roasted deli meats</i>	\$45.00	\$85.00	MOZZARELLA CAPRESE <i>House-made fresh mozzarella, tomatoes, extra virgin olive oil, roasted peppers, organic basil</i>	\$45.00	\$85.00
CRUDITE <i>Medley of fresh crisp vegetables with our homemade ranch dipping sauce</i>	\$40.00	\$75.00	PANINI SANDWICH PLATTER <i>Twenty cocktail size pressed focaccia sandwiches, plattered</i>		\$45.00
			SHRIMP COCKTAIL PLATTER <i>Jumbo U-12 shrimp served with homemade cocktail sauce</i>		MARKET PRICE



FOOD STATIONS & CHEF TABLES

(Minimum 2 weeks notice required, based on availability)

Present your guests with a unique interactive experience by offering a variety of food stations at your brunch, cocktail hour or reception.

Price on Request

BELLINI BAR

Everything you need to make a perfect classic Bellini, alongside a modern version (excluding the alcohol).

Modern choices include: Pear, Apricot & Orange Juice for Mimosas.

Stations Includes: Two professional beverage dispensers, Peach Nectar, Peach Bellini Soda and Fresh Strawberries

CARVING STATION

Highest Quality Prime Meats available, displayed on wooden boards, carved on request.

Available Options (2 max.): Prime Rib, Beef Tenderloin, Wagyu Beef, House-Made Porchetta, Fresh Ham, Spiral Ham, Roasted Turkey, Roast Beef,

Accompaniments: Jus/Gravy

COLD ANTIPASTO BAR

Dry Italian Sausage and Cured Meats, Auricchio Provolone, Parmigiano Reggiano, Roman Artichokes,

“Giardiniera” House Pickled Vegetables, Stuffed Cherry Peppers, House Roasted Peppers,

House Focaccia, Brick Oven Bread and Breadsticks

Accompaniments: Acacia Honey, Olive Spread

HOT ANTIPASTO STATION

Hot Italian Specialties, served from behind stainless steel chafing dishes.

Available Options: Eggplant Rollatini, Baked Clams Oreganata, Mini Arancini (Cocktail-Size Riceballs), Stuffed Mushrooms, Cocktail Meatballs



MOZZARELLA BAR

Fresh Homemade Mozzarella, Smoked Mozzarella, Fresh Tomatoes (when in season),
House Roasted Tomatoes, Fresh Basil Pesto, Italian Salumi, Mediterranean Olives,
Assorted Focaccia Breads, Extra Virgin Olive Oils and Seasonings

OMELETTE STATION

Farm Fresh Egg Omelettes, served with white & wheat toast.

Choice of the following mix-ins: American Cheese, Mozzarella, Feta,
Spinach, Tomato, Bacon, Ham, Bell Pepper & Mushroom

PANINI STATION

Hand-assembled and pressed Sandwiches on Focaccia.

Available Options: Grilled Chicken, Fried Chicken Cutlet, Ham, Salami, Turkey,
Sicilian Eggplant, Grilled Vegetables, Roasted Peppers, Fresh Mozzarella, Provolone, Fontina

PASTA STATION

Penne Pasta prepared stovetop, with choice of the following sauces:

Marinara, Vodka, Bolognese, Alfredo

Accompaniments: Grated Pecorino Romano Cheese, Cracked Black Pepper, and Red Pepper Flakes

SALAD BAR

Romaine or Spring Mix Base

Topping Choices: Tomato, Cucumber, Carrots, Croutons, Grapes, Dried Cranberries, Walnuts,
Gorgonzola, Feta, Grilled Chicken, Smoked Turkey

Dressing Choices: House Balsamic, Ranch, Italian, Blue Cheese

VENETIAN DESSERT BAR

End the evening on a sweet note with our classic Venetian Table, featuring Italian Specialties
such as cannoli, sfogliatelle, mini pastries, cookies and cakes.



Buffet Caldo

D'Angelo Market offers a Hot Buffet Party Package for parties of 20 guests or more.

The following items are included in the Party Package:

Dinner Rolls, Butter Chips, Choice of House Salad (Della Casa) or Caesar Salad, Cookie Tray, Disposable Fancyware Plates, Forks, Knives, Napkins, Serving Utensils, Sterno Racks, Extra Sauces, Grated Cheese.

PARTY PACKAGE MENU

20 People - Choice of 3 Full Trays

30 People - Choice of 4 Full Trays

40 People - Choice of 5 Full Trays

\$18.99 per person

PASTA

Whole Wheat and Gluten-Free Pasta available upon request at additional cost

BOLOGNESE, RIGATONI: Ground sirloin, tomatoes, and fresh mozzarella

FILETTO DI POMODORO (VEGAN): Made with San Marzano Tomatoes, fresh garlic, and organic basil

PESTO GENOVESE (VEGETARIAN): Fresh organic 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

VONGOLE ROSSO: Fresh baby clams, garlic, fresh tomatoes, and parsley

SPECIALTY PASTA

ANELLETTI AL FORNO: Sicilian "ring" pasta (anelli), baked with ground sirloin, fresh tomatoes, baby peas, béchamel, and toasted breadcrumbs

BAKED ZITI (VEGETARIAN): Homemade fresh mozzarella, fresh ricotta, and Marinara sauce

BOSCAIOLA, PENNE: With sautéed chicken, baby spinach, and mushrooms in garlic and oil, or cream sauce

BUCATINI ALLA NORMA (VEGETARIAN): Fried eggplant, fresh plum tomato sauce, ricotta salata

***CANNELLONI AGLI SPINACI (VEGETARIAN):** (add \$2.00 pp) Crepes filled with fresh ricotta, mozzarella, and sautéed baby spinach. Choose Gratinati (béchamel sauce) or al Pomodoro (marinara sauce).

CAVATELLI & BROCCOLI (VEGETARIAN): Fresh broccoli florets, garlic, oil, and pecorino romano

DITALI WITH PROSCIUTTO, PEAS AND ONIONS

FARFALLE TUSCANY: Prosciutto di Parma (optional), cremini mushrooms, baby peas, touch of tomato, in a delicate cream 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

LASAGNA, VEGETABLE (VEGETARIAN): Baby spinach, broccoli florets, zucchini, fresh ricotta, mozzarella, and béchamel sauce

***LASAGNA ROLLATINI:** (add \$1.00 pp) Strips of lasagna wrapped around mozzarella and fresh ricotta, topped with meat sauce and locatelli cheese

MANICOTTI (VEGETARIAN): filled with fresh ricotta, topped with choice of marinara, bolognese, vodka, or béchamel and tomato sauce

ORECCHIETTE MONTANARA: Crumbled sausage, broccolini, sundried tomatoes, and ricotta salata

PASTA PRIMAVERA (VEGETARIAN): Fresh seasonal vegetables with choice of cream sauce or garlic and oil (Vegan)

QUATTRO FORMAGGI (FOUR CHEESE) (VEGETARIAN)

ALL'AMERICANA: (American Style): Cheddar, American, Edam, and Asiago

ALL'ITALIANA: (Italian Style): Mascarpone, Bel Paese, Grana Padano, Taleggio

RIGATONI MARE E MONTI: (add \$2.00 pp) Prawns, broccoli rabe, and touch of cream



POULTRY

BALSAMIC CHICKEN: (Grilled or Fried): Chicken tenders and vinegar peppers, tossed in our homemade balsamic reduction

CHICKEN BRUSCHETTA: Chicken Cutlet Milanese topped with diced plum tomatoes, cubed fresh mozzarella, chopped red onion and organic basil

CHICKEN CACCIATORE: "Hunter's Style" chicken on the bone with Italian plum tomatoes, potatoes, onions, and red and green bell peppers

CHICKEN CAPRICCIOSA: Chicken Milanese topped with fresh arugula, pachino cherry tomatoes, red onion, and shaved parmigiano reggiano

CHICKEN FIORENTINA: Tender Butterfly-cut chicken, layered with prosciutto, fresh mozzarella, and roasted peppers in a sherry wine reduction

CHICKEN FRANCESE: Sautéed in a light lemon, butter, and white wine sauce

INVOLTINI: Lightly pounded chicken cutlet stuffed with baby spinach, sundried tomatoes, and scamorza cheese served in a sherry wine and chicken stock reduction

CHICKEN MARSALA: Sautéed with mushrooms in a Light Marsala Wine Sauce

CHICKEN MEATBALLS: White meat ground chicken, sautéed broccoli and vidalia onions

CHICKEN MILANESE: Lightly pounded chicken cutlets coated with our very own Italian breadcrumbs

CHICKEN MURPHY: Chicken Breast sautéed with mushrooms, peppers and potatoes in a white wine sauce

CHICKEN PARMIGIANA: Crisp chicken Milanese topped with plum tomato sauce and melted fresh mozzarella

CHICKEN PICCATA: Medallions of chicken dipped in flour and sautéed in white wine, butter, lemon juice, and capers

CHICKEN POSITANO: Medallions of chicken breast sautéed with baby artichokes and roasted red peppers in a light lemon, butter, and white wine sauce

CHICKEN RAPINI: Chicken breast, 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

PORK

BABY BACK RIBS (GLUTEN-FREE ON REQUEST): Pork ribs slowly braised in homemade barbecue sauce

BBQ PULLED PORK (GLUTEN-FREE ON REQUEST): Pork shoulder slowly baked until fork tender, smothered in homemade rustic barbecue sauce

PORK CUTLETS BRUSCHETTA: Breaded pork cutlets (Milanese) topped with diced plum tomatoes, fresh mozzarella, organic basil, red onions and extra virgin olive oil

PORK FILET WITH MUSHROOMS (GLUTEN-FREE ON REQUEST): Oven roasted Pork Tenderloin, sliced and served with sautéed mushrooms in a port wine reduction

OSSOBUCO WITH GREMOLATA: Veal Shank slowly braised with carrots, celery, onion, fresh herbs, lemon zest, and white wine. Served over choice of polenta or risotto. (add'l pp, market price)

STUFFED VEAL ROAST: (add \$2.00 pp) with baby spinach, scamorza cheese, prosciutto cotto, and caramelized onions

VEAL FIORENTINA: (add \$2.50 pp) Layered with prosciutto, fresh mozzarella, and roasted peppers in a sherry wine reduction

VEAL MARSALA: (add \$2.00 pp) Sautéed with mushrooms in Marsala Wine Sauce

SAUSAGE AND BROCCOLI RABE (GLUTEN-FREE): A classic combination of homemade sausage and broccoli rabe

SAUSAGE AND PEPPERS (SAN GENNARO STYLE) (GLUTEN-FREE): Homemade sausage, broiled and sautéed with onions, red and green bell peppers, plain or with marinara sauce

SPIRAL HAM (CARVED) (GLUTEN-FREE): served with string beans almondine

STUFFED LOIN OF PORK: Stuffed with baby spinach, prosciutto cotto, and scamorza cheese; with hot and sweet cherry peppers

*VEAL

VEAL PARMIGIANA: (add \$1.00 pp) Milanese topped with plum tomato sauce and melted fresh mozzarella

VEAL ROLLATINI: (add \$2.00 pp) stuffed with prosciutto and mozzarella

VEAL SALTIMBOCCA: (add \$2.00 pp) Prosciutto, baby spinach, sage and white wine

VEAL SORRENTINA: (add \$2.50 pp) Layered with prosciutto, fresh mozzarella, and eggplant in a sherry wine reduction

VEAL SPIEDINI: (add \$2.00 pp) Scaloppine stuffed with toasted breadcrumbs, pine nuts, caramelized onions



BEEF

BEEF BOURGUIGNON: Beef medallions slowly cooked in Burgundy wine and our very own beef stock

BEEF BRISKET: Slow-cooked with gravy

***FILET MIGNON:** Oven roasted beef tenderloin au jus, cooked to your preferred temperature (Medium-rare recommended), sliced and served with your choice of vegetable (add'l pp, market price)

HOMEMADE MEATBALLS IN MARINARA SAUCE

PEPPER STEAK: With peppers and onions. Served with rice

POT ROAST UBRIACO: "Drunken Pot Roast" slowly cooked in Barbera wine. Served with choice of polenta or rice

ROAST BEEF AND GRAVY: Carved Angus Beef Top Round

SHORT RIBS OF BEEF: Slowly braised with carrots, celery and onion in red wine and beef stock

SWEDISH STYLE MEATBALLS: Cocktail size beef meatballs in white wine and our very own beef stock

STEAK PIZZAIOLA: Thinly sliced tender certified angus beef steak, layered with potatoes, mushrooms, fresh tomato sauce

*SEAFOOD

CALAMARI IN SAUCE: Fresh calamari in light seafood marinara sauce

CALAMARI, STUFFED: Whole squid stuffed with seasoned breadcrumbs, pine nuts and fresh herbs

SALMON, ALMOND ENCRUSTED: (add'l pp, market price)

SALMON, APRICOT DIJON (GLUTEN-FREE): (add'l pp, market price)

SALMON, POACHED (GLUTEN-FREE): With yogurt dill sauce (add'l pp, market price)

SALMON, POTATO ENCRUSTED (GLUTEN-FREE): (add'l pp, market price)

SALMON, ROASTED (GLUTEN-FREE): With Fresh Rosemary (add'l pp, market price)

SEAFOOD FRA DIAVOLO (GLUTEN-FREE): (add \$2.00 pp) Bouillabaisse of fresh seafood in a marechiaro sauce (light Marinara and fish stock). Choice of mild or spicy.

CHILEAN SEA BASS: With citrus ginger emulsion (add'l pp, market price)

FILETTO SAPORITO: (add \$2.00 pp) Fresh Fillet of Sole sautéed with mushrooms and shallots in a Marsala and fish stock reduction

SHRIMP FRANCESE: (add \$2.00 pp) Sautéed in a light lemon, butter, and white wine sauce

SHRIMP PARMIGIANA: (add \$1.00 pp) Shrimp Milanese, topped with plum tomato sauce and melted fresh mozzarella

SHRIMP SCAMPI: (add \$2.00 pp) Sautéed in butter, white wine, and fresh garlic

VEGETABLES & GRAINS

***ARTICHOKES FRANCESE (VEGETARIAN):** (add \$1.00 pp) Baby artichoke hearts with lemon, butter, and white wine

ARTICHOKE FRITTATA (VEGETARIAN): Baby artichoke hearts, potatoes, Vidalia onion, fresh mozzarella, parmigiano reggiano egg, and breadcrumb

BAKED ASPARAGUS: With grana padano

BROCCOLI, SAUTÉED (VEGAN/GLUTEN-FREE)

BROCCOLI RABE, SAUTÉED (VEGAN/GLUTEN-FREE)

EGGPLANT ROLLATINI

(GLUTEN-FREE ONLY ON REQUEST/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): Sautéed with garlic, oil, and vegetable broth

FARRO SALAD (VEGAN): Whole grain spelt, fresh pineapple, dried cranberries, bell pepper, apple cider vinaigrette

FREGOLA SALAD (VEGAN): Sardinian pasta (similar to couscous) with broccoli or asparagus and lemon olive oil

GATEAU DI PATATE: Potato puree, prosciutto cotto, fresh mozzarella, butter, and toasted breadcrumbs

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

SAUTÉED SEASONAL VEGETABLES (GLUTEN-FREE/VEGAN)

STRING BEANS ALMONDINE (GLUTEN-FREE/VEGAN): Roasted sliced almonds, extra virgin olive oil

ZUCCHINI FRITTATA (VEGETARIAN):

Fresh zucchini, Vidalia onion, potato, fresh mozzarella, parmigiano reggiano, egg, and breadcrumb



A La Carte Catering

SALADS

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
CAESAR <i>Romaine, parmigiano reggiano, and our very own croutons and homemade dressing</i>	\$25.00	\$40.00	MACARONI SALAD (VEGETARIAN) <i>Elbow pasta in our homemade mayonnaise-based dressing</i>	\$30.00	\$55.00
CHEF SALAD (GLUTEN-FREE) <i>Hard-boiled egg, ham, turkey, roast beef, and Swiss over spring mix</i>	\$45.00	\$75.00	MONDELLO (GLUTEN-FREE/VEGETARIAN) <i>Mixed greens, beets, Tropea Onions, and Ricotta Salata</i>	\$35.00	\$65.00
COLE SLAW (GLUTEN-FREE/VEGETARIAN) <i>Julienne of fresh cabbage, carrots, and radicchio in homemade dressing</i>	\$30.00	\$55.00	PASTA CAESAR <i>Penne, grilled chicken, chopped romaine, grape tomatoes, and homemade Caesar dressing</i>	\$45.00	\$85.00
D'ANGELO SIGNATURE SALAD (GLUTEN-FREE/VEGETARIAN) <i>Fresh Finocchio (fennel), orange slices, arugula, fresh mint, and shaved parmigiano reggiano</i>	\$35.00	\$65.00	POTATO SALAD (GLUTEN-FREE/VEGETARIAN) <i>Red bliss potatoes in our homemade mayonnaise-based dressing</i>	\$30.00	\$55.00
DELLA CASA (GLUTEN-FREE/VEGAN) <i>Mixed greens, Jersey tomatoes, cucumbers, olives, and julienne of carrots</i>	\$25.00	\$40.00	THE ST. REGIS (GLUTEN-FREE/VEGETARIAN) <i>Baby spinach, bocconcini mozzarella, pomodorini, orange slices, gaeta olives</i>	\$35.00	\$65.00
FAGIOLINI (GLUTEN-FREE/VEGAN) <i>String beans, red bliss potatoes, Jersey tomatoes and Tropea onions</i>	\$40.00	\$75.00	THE WALDORF (GLUTEN-FREE/VEGETARIAN) <i>Spring mix, gala apples, cranberries, walnuts, gorgonzola</i>	\$35.00	\$65.00



PASTA

Your choice of pasta (penne, rigatoni, short fusilli, etc.) with any of the following sauces:

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
BOLOGNESE <i>Ground sirloin, tomatoes, and fresh herbs</i>	\$45.00	\$85.00	VODKA (VEGETARIAN) <i>Plum tomatoes, shallots, vodka, and a touch of cream</i>	\$45.00	\$85.00
FILETTO DI POMODORO (VEGAN) <i>San Marzano tomatoes, fresh garlic, and organic basil</i>	\$40.00	\$75.00	VONGOLE IN BIANCO <i>Fresh baby clams, garlic, white wine, and parsley</i>	\$55.00	\$95.00
PESTO GENOVESE (VEGETARIAN) <i>Fresh organic basil, extra virgin olive oil, garlic, parmigiano</i>	\$45.00	\$85.00	VONGOLE ROSSO <i>Fresh baby clams, garlic, fresh tomatoes, and parsley</i>	\$55.00	\$95.00

SPECIALTY PASTA

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
ANELLETTI AL FORNO <i>Sicilian "ring" pasta (anelli), baked with ground sirloin, fresh tomato, baby peas, béchamel, and toasted breadcrumbs</i>	\$45.00	\$85.00	LASAGNA, CHEESE (VEGETARIAN) <i>Fresh ricotta, homemade mozzarella, parmigiano reggiano, and tomato sauce</i>	\$45.00	\$85.00
BAKED ZITI (VEGETARIAN) <i>Homemade fresh mozzarella, fresh ricotta, and Marinara sauce</i>	\$45.00	\$85.00	LASAGNA, MEAT <i>Ground sirloin, crumbled sausage, fresh ricotta, mozzarella, and tomato sauce</i>	\$45.00	\$85.00
BUCATINI ALLA NORMA (VEGETARIAN) <i>Fried eggplant, fresh plum tomato sauce, ricotta salata</i>	\$45.00	\$85.00	LASAGNA, VEGETABLE (VEGETARIAN) <i>Baby spinach, broccoli florets, zucchini, fresh ricotta, mozzarella, and béchamel sauce</i>	\$45.00	\$85.00
CAVATELLI & BROCCOLI (VEGETARIAN) <i>Fresh broccoli florets, garlic, oil, and pecorino romano</i>	\$40.00	\$75.00	LASAGNA ROLLATINI <i>Strips of lasagna wrapped around mozzarella and fresh ricotta, topped with meat sauce and locatelli cheese</i>	\$45.00	\$85.00
DITALI WITH PROSCIUTTO, PEAS AND ONIONS	\$45.00	\$85.00	MANICOTTI (VEGETARIAN) (12 PCS) \$40.00 (24 PCS) \$85.00 <i>Filled with fresh ricotta, topped with choice of Marinara, Bolognese, Vodka, or béchamel and tomato sauce</i>		
FAREALLE TUSCANY <i>Prosciutto di Parma (optional), cremini mushrooms, baby peas, touch of tomato, in a delicate cream sauce</i>	\$45.00	\$85.00	ORECCHIETTE MONTANARA <i>Crumbled sausage, broccolini, sundried tomatoes, and ricotta salata</i>	\$45.00	\$85.00
GNOCCHI GRATINATI (VEGETARIAN) <i>Potato dumplings baked with mozzarella, plum tomato sauce, and pecorino romano</i>	\$45.00	\$85.00	PASTA PRIMAVERA (VEGETARIAN) <i>Fresh seasonal vegetables with choice of cream sauce or garlic and oil</i>	\$45.00	\$85.00
			STUFFED SHELLS (24 PCS) \$40.00 (48 PCS) \$75.00 <i>Filled with fresh ricotta, topped with choice of Marinara, Bolognese, Vodka, or béchamel and tomato sauce</i>		



POULTRY

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
BALSAMIC CHICKEN <i>(Grilled or Fried) Chicken tenders and vinegar peppers, tossed in our homemade balsamic reduction</i>	\$55.00	\$105.00	CHICKEN MILANESE <i>Lightly pounded chicken cutlets coated with our very own Italian breadcrumbs</i>	\$55.00 (12 PCS)	\$105.00 (24 PCS)
CHICKEN BRUSCHETTA <i>Chicken Cutlet Milanese topped with diced plum tomatoes, cubed fresh mozzarella, chopped red onion and organic basil</i>	\$55.00	\$105.00	CHICKEN MURPHY <i>Chicken Breast sautéed with mushrooms, peppers and potatoes in a white wine sauce</i>	\$55.00	\$105.00
CHICKEN CACCIATORE <i>"Hunter's Style" chicken on the bone with Italian plum tomatoes, potatoes, onions, and red and green bell peppers</i>	\$55.00	\$105.00	CHICKEN PARMIGIANA <i>Crisp chicken Milanese topped with plum tomato sauce and melted fresh mozzarella</i>	\$55.00	\$105.00
CHICKEN CAPRICCIOSA <i>Chicken Milanese topped with fresh arugula, pachino cherry tomatoes, red onion, and shaved parmigiano reggiano</i>	\$55.00	\$105.00	CHICKEN PICCATA <i>Medallions of chicken dipped in flour and sautéed in white wine, butter, lemon juice, and capers</i>	\$55.00	\$105.00
CHICKEN FIORENTINA <i>Tender Butterfly-cut chicken, layered with prosciutto, fresh mozzarella, and roasted peppers in a sherry wine reduction</i>	\$55.00	\$105.00	CHICKEN POSITANO <i>Medallions of chicken breast sautéed with baby artichokes and roasted red peppers in a light lemon, butter, and white wine sauce</i>	\$55.00	\$105.00
CHICKEN FRANCESE <i>Sautéed in a light lemon, butter, and white wine sauce</i>	\$55.00	\$105.00	CHICKEN RAPINI <i>Chicken breast, broccoli rabe and melted fresh mozzarella in a light lemon butter sauce</i>	\$65.00	\$125.00
INVOLTINI <i>Lightly pounded chicken cutlet stuffed with baby spinach, sundried tomatoes, and scamorza cheese served in a sherry wine and chicken stock reductions</i>	\$55.00	\$105.00	CHICKEN SALTIMBOCCA <i>Chicken Scaloppine, prosciutto, baby spinach, sage and white wine</i>	\$65.00	\$125.00
CHICKEN MARSALA <i>Sautéed with mushrooms in a Light Marsala Wine Sauce</i>	\$55.00	\$105.00	CHICKEN SORRENTINA <i>Tender Butterfly-cut chicken, layered with prosciutto, fresh mozzarella, and thinly sliced eggplant in a port wine reduction</i>	\$55.00	\$105.00
CHICKEN MEATBALLS <i>White meat ground chicken, sautéed broccoli and vidalia onions</i>	\$55.00	\$105.00	HONEY MUSTARD CHICKEN <i>Chicken tenders, coated in our famous original recipe honey mustard dressing</i>	\$55.00	\$105.00

PORK

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
BABY BACK RIBS <i>Pork ribs slowly braised in homemade barbecue sauce</i>	\$65.00	\$125.00	SAUSAGE AND BROCCOLI RABE <i>A classic combination of homemade sausage and broccoli rabe</i>	\$55.00	\$105.00
BBQ PULLED PORK <i>Pork shoulder slowly baked until fork tender, smothered in homemade rustic barbecue sauce</i>	\$65.00	\$125.00	SAUSAGE AND PEPPERS (SAN GENNARO STYLE) <i>Homemade sausage, broiled and sautéed with onions, red and green bell peppers, plain or with marinara sauce</i>	\$45.00	\$85.00
PORK CUTLETS BRUSCHETTA <i>Breaded pork cutlets (Milanese) topped with diced plum tomatoes, fresh mozzarella, organic basil, red onions and extra virgin olive oil</i>	\$55.00	\$105.00	SPIRAL HAM (CARVED) <i>served with string beans almondine</i>	\$65.00	\$125.00
PORK FILET WITH MUSHROOMS <i>Oven roasted Pork Tenderloin, sliced and served with sautéed mushrooms in a port wine reduction</i>	\$55.00	\$105.00	STUFFED LOIN OF PORK <i>Stuffed with baby spinach, prosciutto cotto, and scamorza cheese; with hot and sweet cherry peppers</i>	\$65.00	\$125.00



*VEAL

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
OSSOBUCO WITH GREMOLATA	PRICE UPON REQUEST		VEAL PARMIGIANA	\$85.00	\$150.00
<i>Veal Shank slowly braised with carrots, celery, onion, fresh herbs, lemon zest, and white wine. Served over choice of polenta or risotto. (add'l pp, market price)</i>			<i>Milanese topped with plum tomato sauce and melted fresh mozzarella</i>		
STUFFED VEAL ROAST	MARKET PRICE		VEAL ROLLATINI	\$85.00	\$150.00
<i>With baby spinach, scamorza cheese, prosciutto cotto, and caramelized onions</i>			<i>Stuffed with prosciutto and mozzarella</i>		
VEAL FIORENTINA	\$85.00	\$150.00	VEAL SALTIMBOCCA	\$85.00	\$150.00
<i>Layered with prosciutto, fresh mozzarella, and roasted peppers in a sherry wine reduction</i>			<i>Prosciutto, baby spinach, sage and white wine</i>		
VEAL MARSALA	\$85.00	\$150.00	VEAL SORRENTINA	\$85.00	\$150.00
<i>Sautéed with mushrooms in Marsala Wine Sauce</i>			<i>Layered with prosciutto, fresh mozzarella, and eggplant in a sherry wine reduction</i>		
			VEAL SPIEDINI	\$85.00	\$150.00
			<i>Scaloppine stuffed with toasted breadcrumbs, pine nuts, caramelized onions</i>		

BEEF

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
BEEF BOURGUIGNON	\$65.00	\$125.00	POT ROAST UBRIACO	\$65.00	\$125.00
<i>Beef medallions slowly cooked in Burgundy wine and our very own beef stock</i>			<i>"Drunken Pot Roast" slowly cooked in Barbera wine. Served with choice of polenta or rice</i>		
BEEF BRISKET	\$65.00	\$125.00	ROAST BEEF AND GRAVY	\$65.00	\$125.00
<i>Slow-cooked with gravy</i>			<i>Carved Angus Beef Top Round</i>		
BEEF WITH MUSHROOMS	\$65.00	\$125.00	SHORT RIBS OF BEEF	\$75.00	\$140.00
FILET MIGNON	MARKET PRICE		<i>Slowly braised with carrots, celery and onion in red wine and beef stock</i>		
<i>Oven roasted beef tenderloin au jus, cooked to your preferred temperature (Medium-rare recommended), sliced and served with your choice of vegetable (add'l pp, market price)</i>			SWEDISH STYLE MEATBALLS	\$45.00	\$85.00
HOMEMADE MEATBALLS IN MARINARA SAUCE	\$45.00	\$85.00	<i>Cocktail size beef meatballs in white wine and our very own beef stock</i>		
PEPPER STEAK	\$65.00	\$125.00	STEAK PIZZAIOLA	\$65.00	\$125.00
<i>With peppers and onions. Served with rice</i>			<i>Thinly sliced tender certified angus beef steak, layered with potatoes, mushrooms, fresh tomato sauce</i>		



SEAFOOD

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
CALAMARI IN SAUCE <i>Fresh calamari in light seafood marinara sauce</i>	\$65.00	\$125.00	SALMON, POTATO ENCRUSTED (GLUTEN-FREE)		MARKET PRICE
CALAMARI, STUFFED <i>Whole squid stuffed with seasoned breadcrumbs, pine nuts and fresh herbs</i>		\$5.50 EACH	SALMON, ROASTED (GLUTEN-FREE) <i>With Fresh Rosemary</i>		MARKET PRICE
CHILEAN SEA BASS <i>With citrus ginger emulsion</i>		MARKET PRICE	SEAFOOD FRA DIAVOLO (GLUTEN-FREE) <i>Bouillabaisse of fresh seafood in a marechiaro sauce (light Marinara and fish stock). Choice of mild or spicy.</i>	\$85.00	\$160.00
SALMON, ALMOND ENCRUSTED <i>(add'l pp, market price)</i>		MARKET PRICE	SHRIMP FRANCESE <i>Sautéed in a light lemon, butter, and white wine sauce</i>	\$85.00	\$160.00
SALMON, APRICOT DIJON (GLUTEN-FREE) <i>(add'tl pp, market price)</i>		MARKET PRICE	SHRIMP PARMIGIANA <i>Shrimp Milanese, topped with plum tomato sauce and melted fresh mozzarella</i>	\$85.00	\$160.00
SALMON, POACHED (GLUTEN-FREE) <i>With yogurt dill sauce</i>		MARKET PRICE	SHRIMP SCAMPI: <i>Sautéed in butter, white wine, and fresh garlic</i>	\$85.00	\$160.00

VEGETABLES & GRAINS

ARTICHOKES FRANCESE (VEGETARIAN) <i>Baby artichoke hearts with lemon, butter, and white wine</i>	\$55.00	\$105.00	FREGOLA SALAD (VEGAN) <i>Sardinian pasta (similar to couscous) with broccoli or asparagus and lemon olive oil</i>	\$50.00	\$95.00
ARTICHOKE FRITTATA (VEGETARIAN) <i>Baby artichoke hearts, potatoes, Vidalia onion, fresh mozzarella, parmigiano reggiano, egg, and breadcrumb</i>	\$50.00	\$95.00	GATEAU DI PATATE <i>Potato puree, prosciutto cotto, fresh mozzarella, butter, and toasted breadcrumbs</i>	\$45.00	\$85.00
BAKED ASPARAGUS (VEGETARIAN) <i>With grana padano</i>	\$50.00	\$95.00	GRILLED VEGETABLE MEDLEY (GLUTEN-FREE/VEGAN) <i>In aged balsamic vinegar</i>	\$55.00	\$105.00
BROCCOLI, SAUTÉED (VEGAN/GLUTEN-FREE)	\$40.00	\$75.00	POTATO AU GRATIN <i>With béchamel and gruyere</i>	\$55.00	\$105.00
BROCCOLI RABE, SAUTÉED (VEGAN/GLUTEN-FREE)	\$50.00	\$95.00	QUINOA (GLUTEN-FREE/VEGAN) <i>Plant-based protein, with roasted vegetables</i>	\$55.00	\$105.00
EGGPLANT ROLLATINI (GLUTEN-FREE ONLY ON REQUEST/VEGETARIAN) <i>Stuffed with fresh ricotta, fresh mozzarella, pecorino romano; topped with marinara sauce</i>	\$45.00	\$85.00	ROASTED POTATOES <i>Baby bliss potatoes, rosemary, smoked paprika</i>	\$45.00	\$85.00
EGGPLANT PARMIGIANA (VEGETARIAN) <i>Plum tomato sauce, fresh mozzarella, pecorino romano</i>	\$45.00	\$85.00	SAUTÉED SEASONAL VEGETABLES (GLUTEN-FREE/VEGAN)	\$50.00	\$95.00
ESCAROLE AND BEANS (GLUTEN-FREE/VEGAN) <i>Sautéed with garlic, oil, and vegetable broth</i>	\$50.00	\$95.00	STRING BEANS ALMONDINE (GLUTEN-FREE/VEGAN) <i>Roasted sliced almonds, extra virgin olive oil</i>	\$50.00	\$95.00
FARRO SALAD (VEGAN) <i>Whole grain spelt, fresh pineapple, dried cranberries, bell pepper, apple cider vinaigrette</i>	\$50.00	\$95.00	ZUCCHINI FRITTATA (VEGETARIAN) <i>Fresh zucchini, Vidalia onion, potato, fresh mozzarella, parmigiano reggiano, egg, and breadcrumb</i>	\$50.00	\$95.00



“FOOTERS” BIG BITE HEROES

Specially Baked Brick Oven Italian Bread From 3-6 Foot Long or Round.
May also be custom ordered in the shape of numbers or letters at no additional cost.

Includes potato and macaroni salad, plates, forks, napkins, and condiments
(mayonnaise, mustard, oil & vinegar)

AMERICAN STYLE

\$16.00 PER FOOT

Boar's Head Ham, Oven Gold Turkey, Roast Beef,
Genoa Salami, American Cheese, Lettuce and Tomato

REUBEN

\$20.00 PER FOOT

Sliced Plate Pastrami or Corned Beef with Homemade
Cole Slaw, Swiss Cheese, and Russian Dressing

ITALIAN STYLE

\$20.00 PER FOOT

Prosciutto, Soppressata, Cappy Ham, Imported
Capicola, Mortadella, Provolone, Lettuce and
Roasted Peppers

THE CHICKEN CLASSIC

\$20.00 PER FOOT

Crispy or Grilled Chicken Cutlet, Fresh
Mozzarella, Roasted Peppers and
Balsamic Reduction

THE LIGHTER SIDE

\$16.00 PER FOOT

Oven Gold Turkey, Boar's Head Roasted Chicken
Breast, Alpine Lace Swiss, Lettuce, Tomato, and
Homemade Genovese Style Basil Pesto

VEGETARIANO

\$20.00 PER FOOT

Sicilian Eggplant Cutlets, Broccoli Rabe, Imported
Provolone, Balsamic Glaze

Hot Heroes also available upon request.

Refundable \$10.00 Board Deposit required on each long footer sandwich order;

\$20.00 deposit on round and number sandwich orders for metal serving tray.

All sandwiches are pre-sliced and may be plattered at an additional cost of \$5.00 per sandwich.

DESSERTS

AMARETTO COOKIES

\$19.99/LB.

Homemade Soft Almond Cookies with Amaretto Di Saronno

MIXED FRUIT CRUMB TART

\$28.00

Fresh Fruit, Brown Sugar & Oat Crumb

APPLE CRUMB TART

\$25.00

Fresh Apples, Brown Sugar & Oat Crumb

PEAR & CANNOLI TART

\$28.00

Fresh Bosc Pears, Cannoli Cream, Chocolate Chips

APPLE TART WITH FRENCH CREAM

\$28.00

Fresh Apples, Yellow Custard

PECAN TART

\$28.00

Pecans, Chocolate Chips, Maple Filling, Cookie Crust

APPLE STRUDEL

\$22.00

Fresh Apples, Dried Fruit, Cinnamon, Puff Pastry (serves 10)

PIGNOLI COOKIES

\$24.99/LB.

Homemade Soft Almond Cookies covered with
Mediterranean Pine Nuts

APRICOT CROSTATA

\$28.00

Homemade Lattice Cookie Crust, Apricot Jam, Toasted Almonds

PROFITEROLES

\$35.00

Cream puffs filled with chantilly cream and enrobed in chocolate

ASSORTED MINIATURE ITALIAN PASTRIES

\$3.00 PP

PARTY CANNOLI

\$105.00

Mega-size Cannoli Shell stuffed with 55 miniature cannoli and
garnished with cannoli cream, fresh strawberries and 7-layer cookies

COOKIE TRAY

Decorative tray of assorted Italian Butter Cookies,
as well as seven-layers and pignoli cookies

S (1.5 LB./8-10 PP) **\$22.50**

M (2 LB./12-15 PP) **\$30.00**

L (3 LB./15-20 PP) **\$45.00**

XL (4 LB./25-30 PP) **\$60.00**

CANNOLI & COOKIE COMBO PLATTER

\$3.00 PP

CHEESECAKE

\$50.00

House-made Italian Style, with Ricotta & Orange Zest
(serves 12-16 pp)



BBQ PACKAGES

20 person minimum

Additional Services

Professional Server: \$35.00/hr.

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

Soda & Ice \$2.50 per person

BLUE

\$16.99 per person - Minimum of 20 People

MEATS (CHOOSE 3)

ANGUS BEEF SLIDERS • 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)

FARRO SALAD (*Organic Spelt, Fresh Pineapple, Cranberries, Walnuts, Bell Pepper*)

MEDITERRANEAN ORZO (*Orzo, Cucumber, Tomato, Feta*)

MOZZARELLA CAPRESE (*Homemade Mozzarella, Fresh Tomato*)

PASTA BRUSCHETTA (*Half-Rigatoni with Fresh Mozzarella, Tomato & Basil*)

RUSTIC CHICKEN SALAD (*Chicken, Arugula, Bell Pepper, Pineapple, Cranberries, Walnuts*)

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

SILVER

\$19.99 per person - Minimum of 20 People

MEATS (CHOOSE 4)

ANGUS BEEF SLIDERS • 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 TEJAS • MARINATED SKIRT STEAK

SALADS (CHOOSE 2)

FARRO SALAD (*Organic Spelt, Fresh Pineapple, Cranberries, Walnuts, Bell Pepper*)

MEDITERRANEAN ORZO (*Orzo, Cucumber, Tomato, Feta*)

MOZZARELLA CAPRESE (*Homemade Mozzarella, Fresh Tomato*)

PASTA BRUSCHETTA (*Half-Rigatoni with Fresh Mozzarella, Tomato & Basil*)

RUSTIC CHICKEN SALAD (*Chicken, Arugula, Bell Pepper, Pineapple, Cranberries, Walnuts*)

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



GOLD

\$22.99 per person - Minimum of 20 People

MEATS (CHOOSE 5)

ANGUS BEEF SLIDERS • 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

SALADS (CHOOSE 2)

FARRO SALAD (Organic Spelt, Fresh Pineapple, Cranberries, Walnuts, Bell Pepper)
MEDITERRANEAN ORZO (Orzo, Cucumber, Tomato, Feta)
MOZZARELLA CAPRESE (Homemade Mozzarella, Fresh Tomato)
PASTA BRUSCHETTA (Half-Rigatoni with Fresh Mozzarella, Tomato & Basil)
RUSTIC CHICKEN SALAD (Chicken, Arugula, Bell Pepper, Pineapple, Cranberries, Walnuts)
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

PLATINUM

\$39.99 per person - Minimum of 30 People

MEATS (CHOOSE 6)

MARINATED SKIRT STEAK • SHRIMP SKEWERS • LOBSTER TAILS • LONDON BROIL • ANGUS BEEF SLIDERS
GRADE A CHICKEN PATTIES • BOAR'S HEAD HOT DOGS • ARTISAN CHEESE & PARSLEY SAUSAGE (Pork, Chicken, or Turkey)
BONELESS CHICKEN BREAST • ANGUS STEAK SKEWERS • VEGGIE BURGERS • BABY BACK RIBS • CHICKEN TEJAS

SALADS (CHOOSE 3)

FARRO SALAD (Organic Spelt, Fresh Pineapple, Cranberries, Walnuts, Bell Pepper)
MEDITERRANEAN ORZO (Orzo, Cucumber, Tomato, Feta)
MOZZARELLA CAPRESE (Homemade Mozzarella, Fresh Tomato)
PASTA BRUSCHETTA (Half-Rigatoni with Fresh Mozzarella, Tomato & Basil)
RUSTIC CHICKEN SALAD (Chicken, Arugula, Bell Pepper, Pineapple, Cranberries, Walnuts)
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 • ICE

DESSERT

FRUIT PLATTER • ITALIAN COOKIES & PASTRIES

ALSO INCLUDED

1 WAITRESS • 1 GRILL CHEF • 1 GRILL • CHARCOAL & COOLER



Store Policy

- Credit card number is required upon placement of catering order.
- 24 hour advance notice is recommended and appreciated for all catering orders. Same day orders will be fulfilled based on availability of ingredients, staff, and delivery time slots.
- Order cancellations must be made at minimum of 24 hr. notice, during non-holiday periods, to avoid penalties. Holiday deadlines vary and no cancellations or revisions will be accepted after the specified cut-off date.
- Free set up and delivery on local orders within 5 miles from the store. \$20 minimum required for local delivery and \$50 minimum required for surrounding area.
- Refundable \$8.00 deposit required on each sterno rack (for hot buffet catering). Refundable \$10.00 deposit required for each board (for FOOTER sandwiches). Returns are accepted at your convenience 7 days a week during normal business hours up to 90 days from the event date.
- D'Angelo Market accepts all major credit cards (Visa, MasterCard, American Express, Discover) and cash. We do not accept personal checks, no exceptions.
- Prices do not include gratuity, which is left to the discretion of our clients.
- Prices are subject to change without notice.

Contact our catering coordinators at 609.921.0404 for more information or to place your order!

If you prefer to place your order via email, please call to confirm your order and provide payment information by speaking with a catering coordinator.

Visit: www.dangelomarket.com

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*D'Angelo Italian Market Caters 7 days a week throughout
New Jersey & some parts of New York & Pennsylvania, including (but not limited to):
**Princeton, Plainsboro, Lawrenceville, Hopewell, Hillsboro, Skillman,
Hightstown, Pennington, Ewing, Kingston, Bell Mead, West Windsor,
East Windsor, Hamilton, Monroe, Yardley***



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