

Gourmet Deli Catering Order Guide

We have developed this order guide with frequently asked questions for your convenience. If you have any more questions, please ask. We are happy to help you!

HELPFUL THINGS TO KNOW!

When picking up your order please make sure to know the name in which the order is under. You may also be asked what your order consists of. This is not because we do not have your orders, it's because we need to know where to look for your order. Ex. Bread & rolls, catering orders, deli orders, cake & pastry orders, etc. Realize when you come in to pick up a catering order it will take time to collect your items, check out, and load the items into your vehicle. You may want to give us an earlier pick up time to ensure you get out of the store at the time you need. During busy times it may take longer to get your order based on how many people are in front of you in line and how big your order is.

How far in advance should I place my order?

We like to have one weeks notice for catering. Bread & rolls can be ordered up to 24 hours in advance. Whenever possible we try to accommodate emergency situations, just call ahead. Be aware that during peak seasons (Holidays, Graduations, Communions, etc.) we may be booked and unable to take more orders, so we suggest ordering as soon as you can to ensure you get just what you want. For Party Trays a 48 hour notice is always appreciated, but not always necessary in an emergency situation. However, a week or more notice may be required for some of our catering. We do get very busy at certain times of the year, so it is always best to get your order in as early as possible to ensure you get just what you want. During holidays we required that you pre-pay for your order. Rush orders or orders placed for pick-up with less than 24 hours notice are also required to pre-pay.

What if I need to change my order?

If there are any changes to your order we must know by noon on Wednesday for all ordinary season weekend orders. For all other days, we required 48 notice from time of pick-up. Holiday orders require a MINIMUM of 72 hours notice for changes and/or cancellations. ****IMPORTANT:** During the holidays you may be unable to change your order without incurring an additional charge.

Should I pick up my catering order hot or cold?

If you pick up your food hot, the food should be served immediately. You may set the food on a chaffing set with sternos, this will keep the food warm for 2 hours. If you pick up your food cold, you must keep it refrigerated until ready to heat. Remember to allow enough time to heat up your food before your event starts. Sterno fuel is used to keep your food warm, it is NOT used to heat up food. If not specified, food will be cold at time of pick-up.

PRICING

Eggs On A Roll		\$
Egg and cheese		\$

Includes bread, tossed salad, cookie tray & paper goods. All prices per person/minimum 25 persons.
Less than 25 people order Ala Carte. All side dishes .50- \$1.00 extra per person.

STANDARD POLICY

Pricing: Mainly based per person, per item, half & whole tray & by the lb. **Tax:** New Jersey Sales 6.625% **Delivery:** Locally free, drop off only. Food set up \$15.00 Delivery to all other areas \$10.00 and up. **Gratuity:** A 15% Gratuity will be added to all corporate orders. **Delivery Hours:** Normal store hours. After store hours \$25.00 per hour/per man **Room Rental:** \$65.00 per hours/4 hour min. plus labor for each employee **Equipment Deposits:** Your credit card will suffice as a deposit for racks or coffee urns. Items must be returned within 7 days or a fee will be charged. Also, if items have to be picked up, a fee will be charged for time and travel. Sterno \$2.00 each, water pan \$1.50 Racks/Pan \$10.00 Sympathy Cards Available with Order- \$3.00

BREAKFAST

Delivery – \$20.00

Continental Breakfast- \$5.95 per person

Includes: Mini muffins, Donuts, and/or Danish, Bagels & Assorted juices

(All paper goods supplied)

Hot Breakfast	½ Pan	Full Pan
French Toast	\$	\$
Scrambled Eggs	\$	\$
Home Fries	\$	\$
Tater Tots	\$	\$
Taylor Ham	\$	\$
Breakfast Sausage	\$	\$
Bacon	\$	\$
Turkey Bacon	\$	\$
All 3 meats above	\$	\$

Fruit Bowl – Sm – \$25.00 / Med – \$35.00/ Lg – \$45.00

Bagel Basket – \$30/Doz.

Includes Cream Cheese, Butter, Jelly & Paper Goods

Croissants Only – \$2.75ea/ \$33.00doz

Coffee Service – \$1.75 per person

Robust Columbian Regular & Decaf, Hot Water, Half & Half, Sugar, Equal, Splenda, Tea Bags, Cups and Stirrers.

Box of Coffee – \$18.50

Includes 10 cups, sweeteners, milk or ½ & ½, and stirrers.

Hot per person (includes paper goods) \$8.95 per person Fr. Toast, Eggs, Meat

Tots – Substitute w/Home Fries – Add \$1.50

APPETIZERS

Baked Brie Coated With Raspberry Or Fig Preserves, Sliced Almonds. Wrapped In A Puff Pastry – Sm – \$25.00 – Lg – \$40.00

Bruschetta Arguably the best anywhere. Includes Croustini. **A must have! – \$7.99 lb**

Buffalo Wings Battered, seasoned chicken wings, made spicy or to your liking – \$40.00 half tray/ \$70.00 full tray

Chicken Tenders Battered & served with honey mustard – \$38.00 half tray/ \$65.00 full tray

Cocktail Meatballs Made with marinara or Swedish gravy- \$38.00 half tray/\$65.00 full tray

Crabmeat Stuffed Mushrooms – \$14.95lb.

Deviled Eggs – 75 cents each- On a platter add \$4.00

Eggplant Torte Tray 3 levels of fried eggplant cutlets filled with 2 layers of various items such as broccoli rabe, roasted peppers, fresh mozzarella, Portabella mushrooms etc..Each round is sliced into 6 mini wedges- \$8.95 each/minimum 3 per platter

Finger Wrap Platter Mini pinwheel size sandwiches beautifully arranged on a platter. **Small \$45.00/50 pieces – Medium \$60.00/75 pieces – Large \$75.00/100 pieces**

Mini Fresh Mozzarella Kabobs Cherry size mozzarella, basil leaf & grape tomatoes. **75 cents each- black platter add \$4.00**

Fried Ravioli- Breaded & fried, served with a side of marinara sauce- \$38.00 half tray/\$65.00 full tray

Mini Chicken Tacos Served with salsa & sour cream- \$29.00 half tray/\$49.00 full tray

Mini Crab Cakes- Store made with lump crabmeat. Minimum 24/\$35.00

Mini Quiche Assortment Spinach & Cheese, mushroom and bacon & cheese .75 cents each / 30 or more .60 each

Mozzarella Stix- Battered and served with marinara. \$30.00 half tray/\$50.00 full tray

Pigs in a Blanket Cocktail sized franks wrapped in a pastry puff & served with honey mustard or Boars Head Deli Mustard. **50 cents each**

Rice Balls (approx. 2 oz. size) Made with Italian Arborio rice & stuffed with ground beef, peas, Italian seasoning, & marinara sauce. Can be meatless. **\$30.00 dozen**

Shrimp or Scallops Wrapped in Bacon \$3.50 each/2 dozen minimum

Jumbo Shrimp Platter 100pieces/\$95.00- 200pieces/\$175.00

Singapore Style Wings Garlic, ginger, & brown sugar are just a few of the ingredients used in the making. one batch takes 2 hours – \$45.00 half tray/\$75.00 full tray

Stuffed mushrooms- Sausage or Vegetarian Style \$12.95 lb. – Minimum of 2 dozen

Zucchini Stix- Battered, side of marinara – \$35.00 half tray/\$55.00 full tray

SALADS

Serves	10-12	15-18	20-25
Angel Hair Garden Salad	\$	\$	\$
Bruschetta	\$		Serves 50 people
Caesar or Tossed Garden Salad	\$	\$	\$
Caesar or Tossed Salad with grilled or Italian breaded Chicken	\$	\$	\$
Cavatelli & Broccoli Salad	\$	\$	\$
Egg Salad	\$	\$	\$
Macaroni Salad	\$	\$	\$
Fresh Mozzarella with tomato and roasted peppers	\$	\$	\$
Fruit Salad	\$	\$	\$
Garbonzo Bean Salad	\$	\$	\$
Greek Salad	\$	\$	\$
Red Skin Potato Salad	\$	\$	\$
Spinach & Feta Pasta Salad	\$	\$	\$
Tomato & Cucumber Salad	\$	\$	\$
Tricolored Tortellini Salad	\$	\$	\$
Tuna Pasta Salad	\$	\$	\$
Lentil Salad	\$	\$	\$
Tri-Color Fusilli Salad	\$	\$	\$

3-4-5-6 FOOT SUBS

(Includes pickles & olives)

American Rare Roast Beef, Roast Turkey, Boar's Head Ham, American Cheese. – \$75.00 Per 3 Feet
Italian Boar's Head ham, ham capicola, Genoa salami, pepperoni & provolone. – \$75.00 per 3 feet
Vegetarian Roasted peppers, Breaded eggplant, baby greens w/fresh mozzarella. – \$75.00 per 3 feet
Italian Supreme Prosciutto, sopressata, capicola ham, Asiago & fresh mozzarella, roasted peppers and baby greens. – \$30.00 per Ft.
Chicken Cutlet Special*
#1 – Breaded chicken cutlets topped with fresh mozzarella, roasted peppers and baby greens. – \$30.00 per Ft.
#2 – Grilled* or breaded cutlets*, topped with broccoli rabe R fresh mozzarella R provolone. – \$30.00 per Ft.

**can be substituted with eggplant cutlet*

Standard subs include- Romaine Lettuce, Tomato, Red Onion & Balsamic Vinaigrette.

- All subs are sliced
- Approximately 25 cuts per 3 feet
- Add Fresh Homemade Mozzarella- \$7.00/per foot
- 3 Feet on Platter- \$3.00

GOURMET SANDWICH PACKAGE

\$11.50 per/person

Any two of our Storemade salads

A fresh cut fruit salad – **MOST POPULAR!**

Angel hair garden salad – **MOST POPULAR!**

Assorted sandwich platter consisting of rolls, wraps & Sloppy Joes.

Pickles & olives.

Includes all plates, bowls, serving and eating utensils & napkins.

*Cookies/add \$.75 per. coolie

PLATTERS

Panini Platter Pita Bread Filled With Various Meats And Cheeses, Grilled To Perfection, Sliced Into Wedges And Arranged On A Platter. \$16.00/6 Wedges

Finger Wrap Platter Mini pinwheel size sandwiches beautifully arranged on a platter. Small \$45.00/50 pieces – Medium \$60.00/75 pieces – Large \$75.00/100 pieces

Italian Bread Platter Choice of deli meats & cheese on brick oven Italian bread. Sliced and arranged on a platter. \$25.00 per loaf. Chicken Cutlet Special – \$32.00

Sub Platter Our soft baked sub sandwich combos, Italian, turkey & cheese, roast beef & cheese, sliced and arranged on a platter. \$15.95 per sub with Chicken/F.M./RP \$18.95 per sub

Wrap Platter Boar's Head deli meats & cheese assortment on a variety of wraps, cut into halves only. \$7.75 per wrap

Cold Cut Platter Our own baked top round roast beef, Boar's Head ham, turkey, DiLusso Genoa salami, Land O Lakes American cheese and imported Swiss cheese. Served with rolls, rye, 2 salads, pickles, olives, Hellmans Mayo, Boar's Head mustard, includes cookies & paper goods. **\$9.95 per person/10 or more persons. Platter ONLY- \$4.95 per person. Rolls- \$6.95 Doz.**

Sandwich Platter Assortment of rolls, wraps, & Sloppy Joes, assorted meats and cheeses. Included are vegetarian style fillings. \$7.50 per sandwich

SLOPPY JOE PLATTER ALL JOES MADE WITH (2) TWO LAYERS OF MEAT A mixed assortment of turkey, ham, roast beef, and corned beef triple decker sandwiches prepared on marble rye, with homemade coleslaw and Russian dressing. (Plain rye available with one day notice.) **24pieces/\$48.00 28pieces/\$56.00 32pieces/\$64.00 36pieces/\$72.00 40pieces/\$79.00**

Specialty Sandwich Platter Gourmet sandwiches stuffed with grilled chicken, Italian breaded cutlets, Portabella mushroom caps, fresh mozzarella, Prosciutto DiParma and more, served on a variety of breads. \$8.95 each

Antipasto Platter Imported Provolone, Soppressata, Prosciutto DiParma, DiLusso Genoa Salami, Roasted Peppers, Fresh Mozzarella and more. **12" serves 15/\$48.00 16" serves 30/\$95.00**

Vegetable Tray A nice assortment of fresh, crisp vegetables, arranged on a tray and served with Ranch Dressing. **12"- \$25.00 16"- \$38.00**

Cheese Platter Diced assortment of Domestic Cheeses, Garnished with Grapes and Crackers **Small- \$36.00 Large- \$48.00**

Fresh Mozzarella Tray Fresh Mozzarella with Tomatoes & Roasted Peppers. **12"- \$38.00 16"- \$50.00 18"- \$75.00**

Fresh Fruit Salad Wide variety of fresh seasonal fruits cut into perfect bite size pieces. **Large Bowl- serves 25-30/\$40.00. \$2.50 per person for packages.**

ENTREES

Prices shown are for ½ tray & whole tray unless otherwise stated.

Gluten Free Stuffed Chiclcen – Breaded Or Corn Flour Dusted	\$
Balsamic Chicken with Mushrooms, Roasted Peppers & Sun Dried Tomatoes	\$
Pulled Pork, Slow Roasted	\$
Beef and Broccoli in Oyster Sauce	\$
Beef Continental	\$
Beef Stroganoff with Egg Noodles	\$
Chicken & Broccoli in Oyster Sauce	\$
Chicken Francese or Piccata	\$
Chicken Marsala	\$
Chicken Murphy	\$
Chicken Mushrooms & Onions	\$
Chicken Parmigiano	\$
Chicken Tenders	\$
Country Roasted Chicken Parts with Potatoes and Onions	\$
Eggplant Lasagna	\$
Eggplant Parmigiano	\$
Eggplant Rollettes	\$
Grilled Chicken Breast	\$
Italian Breaded Chicken Cutlets	\$
Italian Style Hot dogs	\$
Kielbasa & Sauerkraut	\$
Meatballs Marinara	\$
Orange Roasted Chicken Parts with Basil	\$
Oven Fried Chicken	\$
Pepper Steak	\$
Pork Marsala- made with Pork Tenderloin	\$
Roast Beef with Brown Gravy	\$
Sausage & Peppers with Marinara	\$
Sausage & Peppers with Potatoes	\$

Southern Fried Chicken	\$
Stuffed Cabbage	\$
Swedish Style Meatballs	\$
Turkey Off The Bone with Gravy	
**Veal Marsala or Piccata	\$
Veal & Peppers- In a light red sauce	\$
Spiral Sliced Ham	\$
Stuffed Boneless Breast of Chicken- Served over a bed of rice	\$
Stuffed Loin of Pork- By the pound	\$

PASTA ENTREES

½ Tray & Whole Tray Pricing

Baked Ziti Or Rigatoni	\$
Cavatelli & Broccoli	\$
Cavatelli & Broccoli Rabe	\$
Farfalle (Bowties) – w/Sun dried tomatoes & broccoli	\$
Fusilli – Smothered in white clam sauce	\$
Fusilli – w/Zucchini, summer squash & shallots	\$
Lasagna – Cheese filled	\$
Lasagna – Meat filled	\$
Lasagna – Vegetable/Spinach	\$
Macaroni & Cheese – Rich & Creamy	\$
Manicotti – Pastoza brand	\$
Mom's Dish – Cavatelli, broccoli, potatoes & sauteed sausage	\$
Pasta Morelli – Pasta, artichokes, broccoli & cauliflower	\$
Pasta Primavera – garlic & oil	\$
Pasta Primavera – w/Alla Panna sauce (prosciutto, cream & peas)	\$
Penne Pasta – with peas & onions	\$
Penne – with Vodka sauce	\$
Penne Regina – w/Broccoli & sun dried tomatoes	\$
Raviolis – Pastoza Brand – Cheese Filled	\$
Raviolis – Pastoza Brand – Specialty Filled	\$
Rigatoni & Broccoli	\$
Tri-Colored Tortellini & Broccoli	\$
Stuffed Shells	\$

SEAFOOD

All Seafood Is Market Price. Please Call For Current Pricing.

Flounder Francaise \$60.00 / \$110.00

Shrimp Marinara

Shrimp with Broccoli – Garlic & Butter sauce

Shrimp Francaise – Min. 6 lbs. after cooking

Shrimp Scampi – Lemon wine sauce with garlic

Shrimp Ala Vodka – A creamy pink Vodka sauce

Shrimp Oreganata – Fresh Oreganata bread crumbs

Salmon Steaks or side – Baked & Garnished

Calamari Marinara – Hot, medium, or sweet

Mussels Marinara – Hot or sweet

All Seafood dishes available in half pan or whole pan sizes.

SIDE DISHES

ALL PRICES ARE FOR ½ TRAY SIZES

Baby Carrots With Butter & Fresh Dill	\$
Broccoli with Garlic	\$
Broccoli Rabe with sauteed Garlic	\$
Capellini (De Cecco) with Garlic & Olive Oil	\$
Cauliflower & Broccoli	\$
Country Mashed Potatoes (garlic optional)	\$
Escarole & Beans	\$
Franks & Beans	\$
Fresh Asparagus with Extra Virgin Olive Oil	
Green & Yellow Squash with Onions & Shallots	\$
Grilled Fresh Corn & Onions	\$
Grilled Vegetables	\$
Parsley Potatoes in Butter	\$
Rice Pilaf	\$
Roasted Red Skin Potatoes with Garlic & Basil	\$
Saffron Rice with Black or Red Beans	\$
Sauteed Mushrooms (onions optional)	\$
Smashed Sweet Potatoes	\$
String Beans Almondine	\$
String Beans & Potatoes with Garlic & Olive Oil	\$
Sucatash – Corn & Baby Lima Beans	\$
Veg. Medley – Too many to mention	\$
Wild Rice with Mushrooms	\$

We no longer loan rack / pan setup. We now sell rack / water pan/ 2 sterno for \$10.

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IT'S PLATTER TIME!!!

NEW YEARS

SUPER BOWL

ST. VALENTINES DAY

ST. PATRICKS DAY

EASTER

MEMORIAL DAY

MOTHERS/FATHERS DAY

GRADUATIONS

4TH OF JULY

COMMUNIONS

CONFIRMATIONS

WEDDINGS/BAPTISAMS

BIRTHDAYS

ANNIVERSARIES

THANKSGIVING DAY

CHRISTMAS SEASON

FUNERAL REPASS