

CATERING MENU



Getit@“theMarket”
WE CATER TO YOUR NEEDS

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WELCOME TO MAYWOOD'S MARKETPLACE

Discover a unique gourmet food market...one where you can expect to find a remarkable selection of appetizing foods for your everyday and special occasion needs. One where culinary excellence and an unwavering commitment to quality are as standard as the vast selection of fresh, ripe produce and hard-to-find gourmet items. As a family-owned business, we pride ourselves on our highly knowledgeable staff and friendly, personalized service. From small casual gatherings to large corporate affairs, our full-service catering staff is sure to satisfy your every need. Call us today and let us help you plan a delicious event!





BREAKFAST SPECIALS

Rise & Shine Breakfast Platter

Our Continental Style Breakfast Platters include a delicious assortment of Freshly Baked Bagels, Muffins, Danishes, Croissants & Scones accompanied by plenty of Sweet Creamy Butter, Cream Cheese, Fruit Jams & Preserves garnished with Fresh Seasonal Sliced Fruit & Berries.

Medium **\$45** Large **\$75**
(10-15 people) (15-20 people)

Morning Glory (Minimum 20) **\$12.99 pp**

Fresh Fruit Salad, Scrambled Eggs,
Bacon, or Ham, or Sausage, Home Fries,
Danish, Rolls & Bagels with Butter, Jelly,
Cream Cheese, Coffee & Tea or Juice.

West of France (Minimum 20) **\$13.99 pp**

Fresh Fruit Salad, Western Omelette,
Deep Dish French Toast with Syrup,
Home Fries, Link Sausage or Bacon Strips,
Danish, Rolls & Bagels with Butter, Jelly,
Cream Cheese, Coffee, Tea and Juice.

Maywood Delight (Minimum 30) **\$13.99 pp**

- Scrambled Eggs
- Ham & Cheese Omelette
- Vegetarian Omelette
- French Fries or Home Fries
- Bacon, Ham, Sausage, Turkey Sausage (choose 2)
- Fruit Salad
- Fresh Spinach Salad
Bagels, Muffins, Danish with Butter, Jelly, Cream
Cheese, Coffee, Tea and Juice.

Breakfast Sandwiches (Minimum 10) **\$10.99 pp**

10 people choose any 2; 20 people choose any 4

- Taylor Ham, Egg & Cheese
- Virginia Ham, Egg & Cheese
- Bacon, Egg & Cheese
- Sausage, Egg & Cheese
- Turkey Sausage, Egg & Cheese
- Egg & Cheese
- Egg Whites, Spinach, Tomato, Avocado
Served on Grilled Ciabatta, Rolls, Bagels,
Wraps, or Croissants.

Omelettes

- Potato, Bacon & Cheese
- Bacon, Tomato & Cheese
- Western (Ham, Peppers & Onions)
- Spinach & Feta
- Ham & Swiss
- Spinach, Mushroom & Tomato
- Peppers & Onions

Half Full
Choose Choose
TWO FOUR

Homemade Mini Quiches **\$45** **\$75**

Broccoli Cheddar, Goat Cheese,
Cauliflower, Spinach & Feta,
Ham & Cheese, Lorraine,
Bacon & Tomato, Ham & Tomato

15 pieces 30 pieces

Homemade Frittatas

Ham & Cheese, Western, Vegetarian

Half Full
\$35 \$55

Scrambled Eggs **\$35** **\$70**

Home Fries **\$35** **\$70**

Bacon **\$45** **\$90**

Sausage **\$45** **\$90**

French Toast **\$40** **\$80**

Granola Parfait **\$4.99**

16 oz cup with golden honey,
fresh berries & total 1% Greek yogurt

Cold Oatmeal Cup **\$4.99**

with brown sugar & honey

Mixed Fruit Cups **\$4.99**





COUNTRY BRUNCH

\$24.99 pp, Minimum 20

Fresh Sliced Fruit Platter

Choice of 2 Salads

- ~ Raspberry Vinaigrette Salad
- ~ Ciliegine & Spinach Tomato Salad
- ~ Tossed Garden Salad
- ~ Greek Salad
- ~ Macaroni Salad

Choice of 2 Hot Dishes

- ~ Eggplant Rollatini
- ~ Penne alla Vodka
- ~ Chicken Francese
- ~ Chicken Marsala

Croissant Sandwiches

- ~ Turkey & Swiss Cheese
- ~ Ham & American Cheese
- ~ Roast Beef
- ~ Tuna Salad
- ~ Shrimp Salad

Wrap Sandwiches

- ~ Honey Maple Turkey & Swiss Cheese
- ~ Ham and Swiss Cheese
- ~ Virginia Ham & Provolone
- ~ Smoked Ham & Cheddar
- ~ Grilled Veggies & Mozzarella
- ~ Prosciutto, Mozzarella & Roasted Peppers



SMOKED FISH PLATTERS

Assorted Smoked Salmon Platter

\$13.99 pp, Minimum 10

Choose from imported Irish, Scottish or Norwegian smoked salmon, and smoked salmon salad or smoked whitefish salad. Includes sliced tomatoes, Bermuda red onions, fresh cream cheese, and assorted bagels.

Premium Smoked Salmon Platter

\$19.99 pp, Minimum 20

Sliced Smoked Salmon Tray with Cream Cheese & Mini Bagels, Tuna Salad, Egg Salad, White Fish Salad, Herring with Cream or Wine Sauce, Assorted Sliced Cheese, Lettuce, Tomato & Red Onions, Sliced Rye Bread and Pumpernickel Bread, Deli Salads (select 3 from Deli Salads)

Deli Salads:

Potato Salad, Macaroni Salad, Coleslaw, Mozzarella Tomato Salad, Beet Salad and Quinoa Salad.



CHEESE PLATTERS

Our wide array of imported and domestic specialty cheeses are sure to please... and impress! Selected cheese wedges and cubes garnished with fresh fruit and served with crisp water crackers. Looking for specific varieties? Choose from our cheese department's immense selection.

Small (3 choices)	\$40
Medium (4 choices)	\$65
Large (5 choices)	\$75

Manchego
Bocconcini
Gorgonzola
Ricotta Salata
Parmigiano Reggiano
New York Cheddar
Norwegian Jarlsberg
Italian Asiago
Italian Fontina

Imported Provolone
Goat Cheese
Danish Blue
French Brie
French Goat Brie
Danish Havarti
Appenzeller
St. André Triple Cream
Swiss Gruyère
French Comte

Danish Creamy Castello
Greek Gruyère
Kasseri
Kashkaval
Dutch Arina Aged Goat Cheese
Old Amsterdam Aged Gouda
Port Salut
French Raclette
French Morbier

Sliced Dry Sausages (pepperoni, sopressata, cappicola) **\$10 additional**

Deluxe Platter

Includes Swiss, Havarti, Gouda, Cheddar and Muenster cheese. Cracker tray included.

Small (serves 6-8)	\$45
Large (serves 12-16)	\$85

Premium Platter

Includes Brie, Jarlsberg, Swiss Gruyère, Manchego and Cheddar. Cracker tray included.

Small (serves 6-8)	\$40
Large (serves 12-16)	\$75

COLD APPETIZERS

Tempt even the most discerning palate with our wide selection of fresh-made appetizers!

Fresh Mozzarella and Tomato or Sun-dried Tomato Platter

Small (3 lbs.)	\$45	Medium (5 lbs.)	\$65	Large (7 lbs.)	\$75
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As fresh as it gets. Slices of fresh mozzarella and ripe tomatoes or seasoned sun-dried tomatoes are dressed with extra virgin olive oil, balsamic vinegar, oregano, fresh basil, olives, salt and pepper.

Fresh Mozzarella and Prosciutto Platter

Freshly sliced mozzarella is wrapped with imported prosciutto di Parma, drizzled with extra virgin olive oil and garnished with oregano and fresh basil.

Small	\$50	Medium	\$70	Large	\$90
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Fresh Eggplant, Mozzarella and Basil

Mozzarella, ripened tomatoes and grilled eggplant join for a delicious taste experience when finished with extra virgin olive oil, fresh basil, salt and pepper.

Small	\$50	Medium	\$70	Large	\$90
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Antipasto Platter

Our savory Italian-style platter really satisfies! Ciliegine, Asiago and imported provolone cheeses, pepperoni, Genoa salami, prosciutto di Parma, sopressata, marinated roasted peppers, olives, marinated mushrooms, artichokes, sun-dried tomatoes, Sicilian stuffed olives, and stuffed cherry peppers.

Small (6-10 guests) **\$50** **Medium** (10-18 guests) **\$70** **Large** (18-30 guests) **\$90**

Fresh Crudité Platter

Enjoy an assortment of fresh-cut, crisp vegetables served with our tasty homemade blue cheese dip.

Small (10-12 guests) **\$40** **Medium** (12-18 guests) **\$50** **Large** (18-25 guests) **\$60**

Jumbo Shrimp Cocktail Platter

A classic cocktail party offering. We steam fresh shrimp to perfection, chill, then garnish with lemon wedges and served with our own piquant cocktail sauce.

Small (10-12 guests) **\$50** **Medium** (16-20 guests) **\$75** **Large** (18-30 guests) **\$100**

Cold Appetizer Platter

The perfect start to any party! Enjoy a medley of tastes: olives, pickles, blue cheese, fresh grapes, grape leaves, grape tomatoes, stuffed cherry peppers and Sicilian stuffed olives.

Medium (10-18 guests) **\$35** **Large** (25-35 guests) **\$55**

HOT APPETIZERS

Get your party started with our popular selection of tempting hors d'oeuvres!

Large Hot Antipasto Platter **\$100**

Six favorites make this appetizer a popular choice: eggplant rolatini, shrimp scampi, stuffed mushrooms, mini rice balls, potato croquettes, and bite-size salmon.

HOUSE SPECIALTY. Stuffed Mushrooms with Crabmeat and Shrimp **\$50** (30 pieces)

Large mushroom caps are stuffed with crabmeat, shrimp and fresh herbs, then baked to perfection.

Stuffed Mushrooms with Bread Crumbs **\$45** (30 pieces)

Large mushroom caps are stuffed with a savory mixture of semolina bread crumbs, fresh tomato, basil, garlic, olive oil, and parmigiano cheese.

Rosemary Mushrooms **\$45** (Half Tray)

Mushrooms sautéed in balsamic vinegar, extra virgin olive oil, garlic, rosemary, salt and pepper.

HOT APPETIZERS

Get your party started with our popular selection of tempting hors d'oeuvres!

	Half	Full
Swedish Meatballs	\$45.00	\$90.00
Tasty mini meatballs in our rich, homemade cream sauce – a guaranteed favorite!		
Meatballs Marinara	\$45.00	\$90.00
An Italian favorite! Served in our famous marinara sauce.		
Arancini	\$45.00	\$75.00
A traditional Sicilian snack featuring rice balls stuffed with fresh ground beef, tomato sauce, mozzarella, and aged romano cheese.		
Potato Croquettes	\$45.00	\$75.00
Our seasoned potato croquettes are blended with romano cheese, fresh basil and parsley, then breaded and deep-fried until golden.		
Eggplant Rollatini	\$45.00	\$75.00
Baked eggplant stuffed with ricotta cheese, fresh mozzarella, and parmigiano reggiano cheese, topped with fresh basil and marinara sauce.		
Gourmet Baked Stuffed Clams	\$45.00	\$90.00
Fresh clams and crabmeat are mixed with seasoned breadcrumbs, then stuffed and baked to a tantalizing golden brown.		
Bite-Size BBQ Spare Ribs or Baby Back Ribs	\$45.00	\$75.00
Big on taste, our succulent spare ribs and juicy baby back ribs are served with our special honey BBQ dipping sauce.		
Bite-Size Baked Lemon Salmon	\$65.00	\$130.00
Succulent chunks of salmon are baked in a zesty lemon sauce.		
Chicken Tenders	\$50.00	\$90.00
Boneless chicken is seasoned and deep-fried until golden brown.		
Buffalo Chicken Tenders	\$50.00	\$90.00
Boneless chicken is seasoned and deep-fried until golden brown, then smothered in our Buffalo Sauce.		
Bite-Size Baked BBQ Brisket	\$85.00	\$140.00
Our slow cooked beef brisket is guaranteed to disappear fast.		
Mini Rice Balls (Choice of 2)	\$45.00	\$70.00
Served with Marinara dipping sauce. Breaded and stuffed with your choice of: Arancini, Spinach & Feta, Broccoli & Cheddar, Mozzarella & Ricotta, Prosciutto & Mozzarella, Ham & Cheddar, 5 Cheese.		
Mixed Mini Meatballs (Choice of 2)	\$45.00	\$75.00
Teriyaki, General Tso's, Sweet & Sour, Zesty Orange, Buffalo, BBQ.		
Mixed Wings (Choice of 2)	\$50.00	\$90.00
Teriyaki, General Tso's, Sweet & Sour, Zesty Orange, Buffalo, BBQ.		
Sliders (Choose 1)	\$50.00	\$100.00
Chicken Parmesan or Pulled Pork. Lettuce, tomato, onions and cheese upon request.		





SALADS

Renew your passion for salad with innovative choices that will surprise your palate!

	Small serves 8-12	Medium serves 12-18	Large serves 18-25
Greek Salad Cucumbers, green and yellow peppers, ripe tomatoes, kalamata olives, red onion, and feta cheese, tossed with extra virgin olive oil dressing.	\$35.00	\$50.00	\$60.00
Caesar Salad Crisp romaine lettuce with parmigiano cheese shavings and garlic croutons, tossed with our creamy homemade Caesar dressing.	\$35.00	\$50.00	\$60.00
Grilled Chicken Caesar Salad The classic, topped with juicy strips of grilled chicken.	\$40.00	\$50.00	\$65.00
Grilled Lemon Chicken Salad Strips of juicy grilled lemon chicken atop a bed of greens with fresh mixed peppers, crisp red onions and olives.	\$40.00	\$45.00	\$60.00
Raspberry Vinaigrette Salad Crisp romaine lettuce is adorned with a ripe and luscious assortment of raspberries, blackberries, blueberries, strawberries, and tangerines, tossed with our own raspberry vinaigrette dressing.	\$35.00	\$45.00	\$55.00
Black Bean and Avocado Salad A hearty mix of black beans and avocado come alive with crisp red onion, scallion, fresh cilantro, and ripe tomato, tossed with Italian dressing.	\$35.00	\$45.00	\$55.00
Grilled Chicken Avocado Salad Succulent grilled chicken is combined with crisp mixed peppers, fresh cilantro, scallion, celery, red onion, and avocado, tossed with Italian dressing.	\$40.00	\$50.00	\$65.00
Tossed Garden Salad A refreshing mix of greens, ripe tomatoes, sliced onions, cucumbers, and olives, tossed with your choice of dressing.	\$35.00	\$45.00	\$55.00
Ciliegine & Spinach Tomato Salad Fresh, delicate baby spinach is the perfect complement to ciliegine mozzarella, fresh plum tomatoes, extra virgin olive oil, oregano, salt and pepper.	\$35.00	\$45.00	\$55.00
Quinoa Salad Three beans, quinoa, scallions, roasted peppers, string beans, edamame beans, garlic, olive oil, lemon juice.	\$35.00	\$45.00	\$55.00



	Small serves 8-12	Medium serves 12-18	Large serves 18-25
Ciliegine & Cherry Tomato Salad Fresh ciliegine mozzarella, ripe cherry tomatoes, fresh basil, red onion, and oregano, dressed with extra virgin olive oil.	\$35.00	\$45.00	\$55.00
Bowtie Pasta Salad Bowtie-shaped pasta cooked al dente with fresh mozzarella, diced plum tomatoes, basil, garlic, and extra virgin olive oil.	\$35.00	\$45.00	\$55.00
Whole Wheat & Grilled Chicken Pasta Salad Tender grilled chicken strips and whole wheat penne pasta are tossed with fresh tomato, baby spinach or arugula, and dressed with balsamic vinaigrette.	\$35.00	\$45.00	\$55.00
Tricolor Cheese Tortellini Pasta Salad Colorful and flavorful tricolor cheese tortellini is paired with plum tomatoes, fresh ciliegine mozzarella, black olives, basil, crunchy mixed peppers, olive oil and vinaigrette dressing.	\$35.00	\$45.00	\$55.00
Grilled Vegetable Pasta Salad Thinly sliced grilled eggplant, zucchini and mixed peppers are tossed with mini penne and a touch of extra virgin olive oil and lemon juice.	\$35.00	\$45.00	\$55.00
Spinach Rotini and Pesto Salad Spinach pesto and fresh ciliegine mozzarella are gently tossed with rotini pasta.	\$35.00	\$45.00	\$55.00
Beet Salad Simply delicious! Steamed fresh beets are seasoned with olive oil and a touch of vinegar and dill.	\$35.00	\$45.00	\$55.00
Cucumber Salad Sliced cucumbers with dill, red onion, extra virgin olive oil, red wine vinegar.	\$35.00	\$45.00	\$55.00
Potato Salad Idaho potatoes, onions, parsley, mayonnaise and vinegar.	\$35.00	\$45.00	\$55.00
Macaroni Salad Tender elbow macaroni tossed with onion and mayonnaise, seasoned to perfection.	\$35.00	\$45.00	\$55.00
Coleslaw With cabbage, vinegar and mayonnaise, it's an all-time favorite!	\$35.00	\$45.00	\$55.00
Potato, Macaroni, Coleslaw Combo Platter A combination of everyone's favorites.	\$35.00	\$45.00	\$55.00
German Potato Salad Idaho potatoes with bits of bacon, vinegar and parsley (generally served warm.)	\$35.00	\$45.00	\$55.00



PARTY HEROS (Please order 48 hours in advance)

The hero of any party! All of our signature heroes are freshly prepared and come with plenty of lettuce, tomato, onion and your choice of dressings. 3, 4, 5 or 6 foot heros feed 5 people per foot. Add \$1 per foot for extra hot peppers, sweet peppers, sun-dried tomatoes, or roasted peppers. Add \$2 per foot for slicing.

Basic Italian Hero	\$19.99 per foot
Your choice of Boar's Head or Thumann's ham, plus Genoa Dilusso salami and provolone.	
Grilled Chicken Hero	\$19.99 per foot
Grilled chicken, fresh mozzarella and roasted peppers drizzled with balsamic vinaigrette or Italian dressing.	
Premium Italiano Hero	\$19.99 per foot
Imported prosciutto di Parma, sopressata, cappicola ham, Genoa salami, hot ham and provolone.	
American Hero	\$19.99 per foot
Roast beef, turkey, ham and your choice of Swiss or American cheese.	
Turkey Cuban Hero	\$19.99 per foot
A tasty combo. Turkey and prosciutto layered with Swiss cheese, pickles and zesty Russian dressing.	
Vegetarian Hero	\$19.99 per foot
Assorted grilled vegetables with fresh mozzarella and choice of baby spinach or arugula.	

HOT HERO TRAY

(Choose 4, Serves 10) \$110.00

Eggplant Parmesan

Chicken Parmesan

Meatball Parmesan

Sausage Peppers Onions

Philly Cheesesteak

Pulled Pork

Grilled Chicken Broccoli Rabe Fresh Mozzarella





SANDWICH PLATTERS

Deluxe Finger Panini Platter **\$10.00 per person** (minimum of 10)

Passionate about paninis? This platter will exceed your expectations and those of your taste buds!

Italiano: Grilled chicken, fresh-sliced mozzarella, and roasted peppers with pesto sauce.

Californian: Juicy grilled chicken, avocado, roasted peppers, Swiss cheese and balsamic vinaigrette.

Napolitano: Grilled eggplant with roasted peppers, fresh mozzarella and balsamic vinaigrette is a classic!

Mediterranean: Mmmmm! Tender grilled chicken, fresh mozzarella, sun-dried tomato and crisp arugula.

Roast Beast: Sink your teeth into rare roast beef with bacon, onions, provolone cheese and honey mustard dressing.

Turkey Brie: Fresh turkey, ripe brie cheese, honey mustard and crisp romaine lettuce.

Focaccia Sandwich Platter **\$10.00 per sandwich** (minimum of 10)

Focaccia is available in cheese, olive, and tomato flavors.

Choose from our delicious signature creations:

Siciliano: A flavorful choice – imported prosciutto, provolone, arugula and pesto.

Godfather: Thinly sliced prosciutto, fresh mozzarella, roasted peppers and basil.

Breaded Chicken Cutlets: Topped with fresh mozzarella, roasted peppers and crisp romaine lettuce.

Turkey Cuban: Imported prosciutto and turkey are layered with Swiss cheese, pickles and creamy Russian dressing.

The Turk: Fresh turkey and creamy gorgonzola cheese, lettuce and tomato.

Tuscan: Fresh mozzarella and roasted peppers are generously topped with pesto sauce, sun-dried tomato, crisp arugula and basil.



WRAP PLATTER

Always convenient, anything but ordinary! Our fresh, made-to-order wraps are great for lunch meetings and parties alike.

Gourmet Wrap Platter **\$10.00** per wrap
(minimum of 10 wraps / 5 varieties)

Choose from our wide array of savory wraps and let the party begin!
Wraps are available in spinach, plain and sun-dried tomato.

Ham and American Cheese

Roast Beef

Turkey and Swiss

Virginia Ham and Provolone

Balsamic Turkey

Salami and Provolone

Smoked Ham and Cheddar

Cajun Turkey and Provolone

Honey Maple Turkey

Chicken Salad

Shrimp Salad

Tuna Salad

Smoked Turkey and
Brie with Honey Mustard

Chicken Caesar Salad

Eggplant, Mozzarella,
Roasted Peppers and Arugula

Grilled Chicken, Mozzarella
and Sun-dried Tomato

Eggplant and Broccoli Rabe

Italian Combo

Grilled Vegetables
with Mozzarella

Prosciutto, Mozzarella
and Roasted Peppers

COMBO PLATTER

Make your own special platter. Choose from our Deluxe Finger Panini Platter, Basic Finger Sandwich Platter, Focaccia Sandwich Platter and Wrap Platter.

Combo Platter **\$11.99** per sandwich
10 sandwiches (mix 2); 20+ sandwiches (mix 4).

DELI PLATTERS

Cold Cut Platter

Medium (serves 10-16).... **\$79.99**

Large (serves 16-24)..... **\$129.99**

Our classic cold cut platter is enhanced to include imported meats, cheeses and savory toppings.

MEAT (CHOOSE 4):

Roast Beef
Virginia Ham
Black Forest Ham
Honey Turkey
Smoked Turkey
Genoa Salami
Prosciutto di Parma

CHEESE (CHOOSE 3):

American
NY Cheddar
Imported Swiss
Monterey Jack Cheese
Sharp Provolone

Roasted Peppers
Sun-dried Tomatoes
Olives
Sweet Peppers
Hot Peppers
Mayo and Mustard
Rolls

Finger Sandwich Platter

Small (serves 8-10) **\$69.99**

Medium (serves 10-16).... **\$89.99**

Large (serves 16-24)..... **\$99.99**

A guaranteed hit for your next cocktail party! We'll provide a selection of fresh-made sandwiches on sliced whole wheat, rye, white or 15 grain bread.

Turkey and Swiss Cheese
Ham and American Cheese
Roast Beef
Salami and Provolone Cheese
Bologna and American Cheese
Hot Ham and Provolone Cheese
Potato Salad
Macaroni Salad
Olives
Pickles

Finger Hero Platter

\$10.00 per hero
(minimum of 10)

These finger heroes really are deluxe...taste for yourself! Savor delectable ingredients on a variety of fancy homemade breads.

Prosciutto and Mozzarella
Broccoli Rabe and Mozzarella
Grilled Vegetables and Mozzarella
Turkey and Brie with Roasted Peppers
Eggplant, Mozzarella, Sun-dried Tomato and Arugula
Black Forest Ham, Provolone and Roasted Peppers
Honey Turkey and Monterey Jack Cheese

	Small serves 8-12	Medium serves 12-18	Large serves 18-25
Sides Combo Platter	\$35.00	\$50.00	\$65.00
Potato Salad, Macaroni Salad, Coleslaw			

Lunch Special

- Paninis and Wraps
- Medium Salad (choose from pages 8 & 9)
- Small Fruit Platter
- Small Homemade Rusks and Dip Platter

For 20 People \$299.99



SUSHI PLATTERS

Get ready for a taste of Japan! Our sushi and sashimi offerings are fresh-made on premises by our skilled chefs. We select only the highest quality ingredients, transforming them into a heavenly taste experience!

California Roll Platters

5 Rolls (40 pcs.)	\$29.99
7 Rolls (56 pcs.)	\$43.99
10 Rolls (80 pcs.)	\$62.99
12 Rolls (96 pcs.)	\$75.99

Roll Combo

Roll Combo A: 5 Rolls (40 pcs.)	\$39.99
California, Tuna, Spicy Tuna, Spicy Cali	
Roll Combo B: 10 Rolls (80 pcs.)	\$78.99
California, Tuna, Salmon, Spicy Cali, Spicy Tuna, Crabmeat	
Roll Combo C: 12 Rolls (96 pcs.)	\$99.99
Rainbow, Tuna, Salmon, California, Spicy Tuna, Crabmeat	

Sushi & Roll Combo

Sushi & Roll Combo A:	\$54.99
12 pcs. Sushi, 24 pcs. Roll	
Sushi & Roll Combo B:	\$69.99
16 pcs. Sushi, 32 pcs. Roll	
Sushi & Roll Combo C:	\$89.99
20 pcs. Sushi, 40 pcs. Roll	

Sushi, Sashimi & Roll Combo

Sushi, Sashimi & Roll Combo A:	\$56.99
12 pcs. Sashimi, 6 pcs. Sushi, 16 pcs. Roll	
Sushi, Sashimi & Roll Combo B:	\$85.99
18 pcs. Sashimi, 10 pcs. Sushi, 24 pcs. Roll	
Sushi, Sashimi & Roll Combo C:	\$129.99
28 pcs. Sashimi, 16 pcs. Sushi, 32 pcs. Roll	

HOT BUFFET

For the Small Gathering

(Serves 12-15) \$299.99

- Half Tray of any Pasta Entrée
- Half Tray of any Chicken Entrée
- Half Tray of Sautéed Broccoli or Spinach
- Half Tray of Sausage, Peppers & Onions
- Small Mozzarella & Tomato Salad
- Any Small Salad with Dressing
- Fruit Platter
- Dinner Rolls

For the Large Gathering

(Serves 35-40) \$799.99

- 2 Trays of any Pasta Entrée
- 1 Tray of any Chicken Entrée
- 1 Tray of any Pork Entrée
- 1 Tray of Meatballs
- Large mixed Sautéed Vegetables
- Large Mozzarella & Tomato Salad
- Any Large Salad with Dressing
- Large Fruit Platter
- Large Mini Pastry Platter
- Dinner Rolls

Additional Guests (\$20 per person)

PASTA

	Half	Full
Penne alla Vodka	\$45.00	\$85.00
Penne pasta is cooked to al dente then coated with a creamy blend of imported San Marzano tomatoes, extra virgin olive oil, vodka, imported romano cheese, and fresh basil.		
Angel Hair Primavera	\$45.00	\$75.00
Assorted fresh vegetables are sautéed in a light garlic oil sauce and served over angel hair pasta.		
Cavatelli Broccoli Rabe Sausage	\$45.00	\$85.00
A hearty dish! Cavatelli is tossed with sautéed broccoli rabe, fresh-grilled sausage and crushed garlic, then finished with extra virgin olive oil and parmigiano cheese.		
Bowtie Pasta Broccoli	\$45.00	\$75.00
Tastes and textures unite in this bowtie pasta dish featuring fresh-steamed broccoli florets with extra virgin olive oil, fresh garlic, sun-dried tomatoes and grated parmigiano cheese.		
Meat or Cheese Tortellini Alfredo	\$45.00	\$85.00
Fresh-made tortellini is bathed in our own creamy alfredo sauce with peas, carrots and mushrooms.		



	Half	Full
Creamy Mac & Cheese	\$45.00	\$90.00
Who doesn't love Mac & Cheese? Made with our special creamy cheese sauce.		
Baked Mac & Cheese	\$45.00	\$90.00
Our delicious Mac & Cheese is baked to perfection to give a creamy yet crispier texture.		
Cheese or Meat Ravioli	\$45.00	\$90.00
Fresh meat or cheese ravioli is topped with a marinara sauce, a little grated parmigiano reggiano cheese and fresh basil leaves.		
Stuffed Rigatoni	\$45.00	\$90.00
Rigatoni pasta is stuffed with a delicious mixture of fresh ricotta, romano, mozzarella and basil.		
Baked Ziti	\$45.00	\$90.00
Baked ziti pasta with our own fresh basil marinara sauce, mozzarella, parmigiano and ricotta cheeses.		
Baked Ziti Meat	\$45.00	\$90.00
Ziti pasta made with fresh basil marinara sauce, ground beef and veal, baked to bubbling with plenty of parmigiano, mozzarella and ricotta cheeses.		
Baked Cheese Lasagna	\$50.00	\$90.00
Our fresh homemade lasagna is generously layered with fresh ricotta, mozzarella, romano and parmigiano cheeses, then baked to perfection.		
Baked Meat and Cheese Lasagna	\$50.00	\$95.00
Homemade baked lasagna featuring a ground beef and veal meat sauce, fresh basil, and heaps of fresh mozzarella, ricotta, romano, parmigiano, and locatelli cheeses.		
Spinach Lasagna	\$50.00	\$95.00
Homemade lasagna noodles are layered with sautéed spinach and cheese in a flavorful béchamel sauce.		

WE
USE THE
FRESHEST
INGREDIENTS
& PREMIUM
EXTRA
VIRGIN
OLIVE
OIL

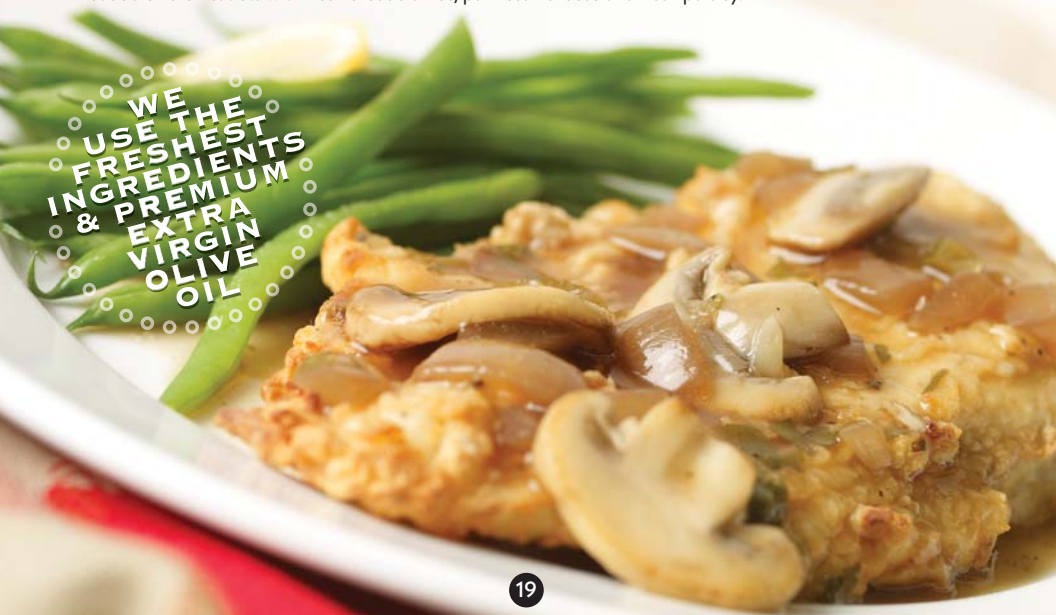


	Half	Full
Mini Penne Bolognese	\$45.00	\$85.00
Mini penne, big taste. Delight in our flavorful plum tomato sauce and ground beef seasoned with herbs, onion, fresh garlic, and parmigiano cheese.		
Penne Siciliano	\$45.00	\$75.00
Robust tastes converge in this penne dish with sausage, eggplant, zucchini, red peppers, and a fresh basil tomato sauce.		
Pasta al Forno	\$45.00	\$85.00
A Sicilian specialty featuring baked ziti pasta with sausage, peas, and aged pecorino romano cheese.		
Fettuccinne Carbonara	\$45.00	\$85.00
You'll relish our homemade carbonara sauce – a mouth-watering combination of pancetta, peas, carrots and cream with a touch of ripe plum tomato.		
Stuffed Shells	\$45.00	\$85.00
Our jumbo stuffed shells are bursting with a fresh, hot blend of ricotta, romano and parmigiano cheeses with fresh herbs.		
Spinach Stuffed Shells	\$45.00	\$85.00
Our jumbo shells are stuffed with fresh spinach, ricotta cheese, mozzarella cheese, parmesan, parsley, and topped with marinara sauce.		
Baked Lasagna Primavera	\$50.00	\$90.00
Our vegetarian lasagna is layered with diced green and yellow squash, carrots, sweet peas, eggplant, fresh ricotta, mozzarella cheese, and marinara sauce.		
Beef Burgundy Noodles	\$50.00	\$80.00
Noodles with our famous beef burgundy sauce.		
Linguini with White or Red Clam Sauce	\$50.00	\$80.00
Classic and unforgettable, our red or white clam sauce is prepared from chopped, fresh baby clams in their juice, white wine, garlic and fresh herbs.		



POULTRY

	Half	Full
Chicken Marsala	\$50.00	\$90.00
Boneless skinless chicken breast, lightly floured and sautéed in Marsala wine sauce.	(10-12 pieces)	(20-24 pieces)
Chicken Cacciatore	\$50.00	\$90.00
Boneless cubed chicken breast simmered in a fresh tomato sauce with yellow, green and red peppers, carrots, and onions.		
Chicken Cutlet Parmigiana	\$50.00	\$90.00
Delicious breaded chicken cutlets topped with fresh mozzarella, parmigiano cheese and marinara sauce, baked to perfection.	(12 pieces)	(24 pieces)
Chicken Francese	\$50.00	\$90.00
Boneless skinless chicken breast, lightly floured and sautéed in a lemon white wine sauce.	(10-12 pieces)	(20-24 pieces)
Chicken Rollatini with Spinach	\$55.00	\$90.00
Breaded chicken cutlets stuffed with spinach, cranberries, raisins, pine nuts, parmesan cheese, garlic, scallions, and spices.	(12 pieces)	(24 pieces)
Chicken Eggplant Mozzarella	\$50.00	\$90.00
Breaded chicken cutlets layered with grilled sliced eggplant, fresh mozzarella, basil, olive oil, and marinara sauce.		
Chicken Cordon Bleu	\$50.00	\$95.00
Tender chicken breast rolled and stuffed with ham and Swiss cheese, then breaded and baked in a creamy chicken sauce.	(12 pieces)	(24 pieces)
Chicken Broccoli Rabe	\$50.00	\$95.00
Juicy chicken breast stuffed with broccoli rabe and sun-dried tomatoes, in a light chicken sauce.	(12 pieces)	(24 pieces)
Chicken Curry	\$50.00	\$90.00
Chicken pieces marinated in an Indian spice blend, simmered until tender with chickpeas in a light curry sauce.		
Chicken Milanese	\$50.00	\$90.00
Tender pan-fried chicken cutlets topped with fresh tomato bruschetta and arugula.		
Grilled Chicken Peppers & Onions	\$50.00	\$90.00
Grilled chicken strips, peppers, onions sautéed in a fresh plum tomato sauce.		
Stuffed Chicken with Prosciutto & Provolone	\$50.00	\$90.00
Boneless chicken breast stuffed with prosciutto, provolone, garlic, salt and pepper.		
Italian Chicken Cutlets	\$50.00	\$90.00
Breaded chicken cutlets with fresh breadcrumbs, parmesan cheese and fresh parsley.		





	Half	Full
Chicken Piccata	\$50.00	\$90.00
Boneless chicken breast sautéed in a zesty lemon and caper white wine sauce.	(10-12 pieces)	(20-24 pieces)
Chicken Tenders	\$50.00	\$90.00
Sliced chicken is breaded, seasoned and deep-fried to a golden brown.		
Coconut Chicken Tenders	\$50.00	\$90.00
Boneless chicken tenders are dipped in a mixture of semolina bread crumbs and coconut. Lightly fried to perfection.		
Chicken Teriyaki Tenders	\$50.00	\$90.00
Breast of chicken sautéed with our house teriyaki sauce, served on a bed of fresh steamed spinach.		
Chicken Teriyaki	\$50.00	\$90.00
Boneless chicken breast sautéed with our house teriyaki sauce.		
BBQ Chicken Parts	\$50.00	\$90.00
Tender baked chicken parts smothered with our savory homemade BBQ sauce.		
Baked Cranberry Chicken	\$50.00	\$90.00
Fresh chicken parts baked with our special tangy cranberry sauce.		
Fried Chicken Parts	\$50.00	\$90.00
Deep-fried chicken parts are coated with our special house seasoning.		
Chicken Scampi	\$50.00	\$90.00
Succulent breast of chicken sautéed in a garlic white wine sauce.		
Breaded Chicken Cutlets and Mushroom Sauce	\$50.00	\$90.00
Juicy chicken cutlets with a mushroom chicken gravy and melted gruyère cheese.	(12 pieces)	(24 pieces)
Orange Zesty Chicken Tenders	\$50.00	\$90.00
Baked chicken parts sautéed with our special orange zesty sauce.		
Fresh Turkey Breast	\$50.00	\$100.00
Sliced fresh turkey breast served with a rich turkey gravy.		
Chicken Breast Balsamico	\$50.00	\$90.00
Chicken breast sautéed in balsamic vinegar and herbs, served with mixed greens.		
Chicken Sweet-n-Sour	\$50.00	\$90.00
Tender morsels of sautéed chicken with sweet-n-sour sauce and fresh steamed broccoli florets.		
General Tso's Chicken & Broccoli	\$50.00	\$90.00
Fried chicken pieces are breaded and tossed in a tangy sauce.		
Buffalo, BBQ or Hot Wings	\$50.00	\$90.00
Enjoy these football season favorites year 'round!		
Served with celery sticks and our creamy homemade blue cheese dip.		
Rotisserie Chicken	\$45.00	\$75.00
Cut into quarters. Choose from lightly seasoned with herbs, BBQ or oreganato.		

BEEF

	Half	Full
Beef Bourguignon	\$55.00	\$95.00
A classic French dish of tender sirloin tips with pearl onions and mushrooms, slow-cooked in a burgundy wine sauce and served over noodles.		
Beef Burgundy	\$55.00	\$95.00
Tender chunks of beef cooked in burgundy wine sauce.		
Roast Beef	\$55.00	\$95.00
Tender slices of roast beef served au jus or with brown gravy.		
London Broil	\$55.00	\$95.00
Marinated, sliced and served with grilled portobello mushroom gravy.		
Beef Stew	\$55.00	\$95.00
Tender chunks of beef slow-cooked with potatoes, celery, carrots, onions, and peas.		
Leg of Lamb	\$115.00	Full Tray
Oven roasted leg of lamb with oregano potatoes.		
BBQ Beef Ribs	\$55.00	\$95.00
Tender beef ribs are baked with our homemade BBQ glaze.		
First Cut Prime Brisket	\$90.00	\$140.00
Melt-in-your-mouth slices of brisket are baked with our own homemade brown gravy.		



	Half	Full
Flank Steak	\$50.00	\$90.00
Grilled and seasoned tender strips served with your choice of mushroom or beef-flavored brown gravy.		
Pepper Steak	\$50.00	\$90.00
Marinated flank steak strips, sautéed with green and red peppers and spanish onions.		
Sirloin Steak	\$50.00	\$90.00
Prepared with red, green and yellow peppers, vidalia onions and our special pepper gravy.		
Pot Roast	\$55.00	\$90.00
Slowly cooked for that tender juicy taste with carrots, onions and served with a light beef gravy.		
Grilled Filet Mignon	\$85.00	\$145.00
Beef steak style served with rosemary potatoes or sauteéd spinach with olive oil and garlic.		
Asian Beef	\$50.00	\$90.00
Pan fried noodles with mushrooms, broccoli, napa cabbage, tricolor peppers, general tso sauce.		
Swedish Meatballs	\$45.00	\$90.00
Mini seasoned meatballs in a rich chicken gravy.		
Meatballs Marinara	\$45.00	\$90.00
Mini beef meatballs in a rich marinara sauce.		
Greek Style Kebobs	\$6.00 ea (minimun 10 pieces)	
Choice of Chicken, Pork or Lamb. Grilled to perfection with oregano, extra virgín olive oil and fresh lemon juice.		





SEAFOOD

	Half	Full
Fried Calamari	\$55.00	\$100.00
Fresh calamari lightly breaded and cooked to perfection. Served with our famous sauce.		
Coconut Battered Jumbo Shrimp	\$55.00	\$100.00
Served with choice of marinara, tartar or cocktail sauce.		
Fried Fantail Shrimp	\$55.00	\$100.00
Large shrimp, breaded and deep-fried until golden and crisp.		
Jumbo Shrimp Oreganata	\$55.00	\$100.00
Jumbo shrimp sautéed with fresh lemon, oregano, garlic, and a touch of white wine.		
Jumbo Shrimp Scampi	\$55.00	\$100.00
Discover a real classic! Jumbo shrimp sautéed in a white wine lemon sauce.		
Jumbo Shrimp Santorini Style	\$55.00	\$100.00
Jumbo shrimp sautéed in a light tomato sauce with fresh herbs.		
Shrimp Francese	\$55.00	\$100.00
Jumbo shrimp sautéed in lemon white wine sauce and served over penne or rice pilaf.		
Mussels Marinara	\$55.00	\$100.00
Fresh mussels sautéed with premium white wine, plum tomatoes, garlic and fresh basil.		
Seafood Salad	\$55.00	\$100.00
A refreshing cold salad. Octopus, calamari, shrimp, green, red and yellow peppers and vidalia onions in a light Italian dressing.		
Seafood Paella	\$50.00	\$100.00
A flavorful blend of saffron rice, calamari, crabmeat, shrimp, scallops and mussels.		
Classic Paella Valenciana	\$50.00	\$100.00
A New Orleans favorite. A combination of saffron rice, calamari, crabmeat, shrimp, scallops, mussels, Spanish chorizo and chicken.		





Baked Tilapia	\$50.00	\$90.00
Fresh Tilapia baked with tomatoes, zucchini, spinach and onions.		
Baked Cod	\$50.00	\$90.00
Fresh Cod baked with tomatoes, zucchini, spinach and onions.		
Baked Flounder	\$50.00	\$90.00
Fresh Flounder baked with tomatoes, zucchini, spinach and onions.		
Baked Atlantic Sea Bass	\$55.00	\$110.00
Fresh Atlantic Sea Bass sautéed in extra virgin olive oil, baked with mixed vegetables, premium white wine, lemon juice and fresh plum tomato sauce.		
Filet of Sole Francese	\$45.00	\$90.00
Boneless and skinless filet of sole is lightly floured and sautéed in lemon wine sauce over lightly sautéed spinach.		
Grilled Wild Alaskan Halibut	\$70.00	\$140.00
Perfectly grilled and served on a bed of lightly sautéed spinach.		
Classic Fish & Chips	\$50.00	\$90.00
Our fresh North Atlantic Cod is beer battered and lightly fried to perfection. Served with fresh cut potato fries.		
Linguini with White or Red Clam Sauce	\$45.00	\$90.00
Classic and unforgettable, our red or white clam sauce is prepared from chopped, fresh baby clams in their juice, white wine, garlic and fresh herbs.		
Poached Salmon	\$65.00	\$130.00
Wild Salmon is poached to perfection with extra virgin olive oil, celery, carrots and dill.		
Broiled Lemon Salmon	\$65.00	\$130.00
Broiled with extra virgin olive oil, white wine and herbs.		
Broiled Salmon over Fresh Spinach	\$65.00	\$130.00
Perfectly broiled king salmon on a bed of lightly sautéed spinach.		
Grilled Salmon over Fresh Spinach	\$65.00	\$130.00
Grilled salmon over sautéed spinach.		
Seafood Stuffed Salmon	\$80.00	\$140.00
Stuffed salmon with crabmeat and shrimp.		
Vegetable Stuffed Salmon	\$80.00	\$140.00
Stuffed salmon with grilled vegetables.		



PORK

	Half	Full
Homemade Sausage and Broccoli Rabe	\$50.00	\$85.00
As simple as it is satisfying. Sweet Italian sausage sautéed with broccoli rabe, fresh garlic and olive oil.		
Homemade Sausage, Peppers and Onions in Red Sauce	\$50.00	\$85.00
A delectable combination of savory sausage, mixed peppers and onions, sautéed in rich tomato sauce.		
Homemade Hot Sausage, Peppers and Onions in Red Sauce	\$50.00	\$85.00
Our flavorful hot sausage is sautéed with mixed peppers and onions in rich tomato sauce.		
BBQ Spare Ribs	\$50.00	\$85.00
Tender southern-style spare ribs smothered with our own savory BBQ sauce.		
BBQ Baby Back Ribs	\$50.00	\$85.00
Juicy southern-style baby back ribs smothered with our own savory BBQ sauce.		
Roasted Lemon Pork Loin	\$50.00	\$85.00
Fresh loin of pork seasoned and marinated in lemon juice, white wine and fresh herbs.		
Roasted Sesame Pork Loin	\$50.00	\$85.00
Pork loin roasted with a mixture of brown sugar, sesame seeds, sesame oil, and soy sauce.		
General Tso's Pork Tenderloin & Broccoli	\$50.00	\$85.00
Boneless Sliced Loin of Pork	\$50.00	\$85.00
Tender boneless loin of pork, baked in a flavorful rosemary and mushroom sauce.		
Boneless Stuffed Pork Loin	\$50.00	\$85.00
Boneless pork loin stuffed with fresh prosciutto and provolone, served au jus.		
Smoked Kielbasa with Sauerkraut	\$50.00	\$85.00
A classic combination. Fresh-grilled and smoked, served with plenty of sauerkraut.		
Pernil	\$50.00	\$85.00
Spanish style pulled pork. Slow cooked for exceptional taste.		



VEAL

	Half	Full
Veal and Peppers	\$50.00	\$95.00
Tender strips of veal sautéed with fresh mixed peppers and onions.		
Veal Milanese	\$50.00	\$95.00
Pan-fried veal cutlets topped with choice of fresh tomato bruschetta and arugula or spinach.		
Veal Cutlet Parmigiana	\$50.00	\$95.00
Tender veal scaloppini lightly fried and topped with fresh mozzarella and our own marinara sauce.		
Veal Picatta	\$50.00	\$95.00
Veal scaloppini sautéed in delicate caper and lemon wine sauce.		
Veal Francese	\$50.00	\$95.00
Lightly floured veal scaloppini sautéed in lemon wine sauce.		
Veal Marsala	\$50.00	\$95.00
Tender veal scaloppini sautéed in flavorful mushroom marsala wine sauce.		
Veal Saltimbocca	\$50.00	\$95.00
Veal scaloppini is sautéed in white wine sauce and topped with spinach or arugula and prosciutto.		
Stuffed Veal Roast	\$90.00	(5 lb. roast)
Stuffed with imported prosciutto di Parma, fresh spinach and provolone cheese.		



RICE

	Half	Full
Spanish Rice	\$35.00	\$65.00
Fragrant rice cooked in white wine broth with chorizo, peas, onions, fresh garlic, mixed vegetables, and cilantro.		
Steamed Jasmine Rice	\$35.00	\$65.00
Plain jasmine rice with mixed vegetables, garlic and extra virgin olive oil.		
Seafood Paella	\$45.00	\$85.00
A flavorful blend of saffron rice, calamari, crabmeat, shrimp, scallops and mussels.		
Rice with Broccoli Rabe and Sausage	\$35.00	\$65.00
Tasty and satisfying, fresh sweet sausage, broccoli rabe and extra virgin olive oil.		
Rice with Grilled Vegetables	\$35.00	\$65.00
Mixed grilled vegetables and broccoli rabe sautéed with parmigiano cheese, olive oil and fresh garlic, served over rice.		
Brown and Wild Rice Pilaf	\$35.00	\$65.00
Wild rice mixed with fresh sliced mushrooms, onions, peas and carrots.		
Stir-Fried Rice	\$35.00	\$50.00
Your choice of Beef, Pork or Shrimp is sautéed with scallions and mixed vegetables.		
Vegetable Rice	\$35.00	\$50.00
Your choice of white or yellow rice with a flavorful blend of mixed vegetables.		
Red Beans and Rice	\$35.00	\$50.00
A healthy and delicious combination of red kidney beans, scallions, peas, olive oil and fresh garlic, served with yellow or white rice.		
Rice with Sausage	\$35.00	\$65.00
Rice and ground sausage blended with onion, vegetables and freshly grated romano cheese.		
Rice with Chicken	\$35.00	\$65.00
Rice with tender sautéed chunks of chicken, assorted vegetables and ripe plum tomatoes.		
Plain Rice	\$35.00	\$50.00
White or yellow rice – the perfect accompaniment to any entrée.		
Rice Pilaf	\$35.00	\$50.00
White rice tossed with fresh scallions, garlic and parmigiano cheese.		
Rice Florentine	\$35.00	\$65.00
Rice with sautéed spinach, garlic, parmigiano cheese, and fresh plum tomatoes.		
Rice and Shrimp	\$45.00	\$85.00
Lightly fried rice tossed with jumbo shrimp, fresh mixed vegetables and soy sauce.		
Wild Rice and White Rice with Vegetables	\$35.00	\$65.00
Two types of rice are mixed with sautéed peppers, peas, carrots, celery, onions, and dried cranberries.		
Asian Noodles	\$35.00	\$65.00
Your choice of Beef, Pork or Shrimp is sautéed with broccoli, onions, mushrooms, mixed peppers, nappa cabbage and General Tso's sauce.		
Orzo Verde	\$35.00	\$60.00
Fresh orzo pasta with steamed broccoli, zucchini, asparagus, peas, extra virgin olive oil, and plenty of garlic with shaved parmigiano cheese.		

VEGETABLES

	Half	Full
Sautéed Vegetables	\$40.00	\$65.00
Fresh asparagus, broccoli, brussel sprouts, string beans, and ripe tomatoes, sautéed in olive oil and minced garlic.		
Steamed Vegetables	\$40.00	\$65.00
Simple and healthy. Steamed broccoli, red pepper, carrots, and cauliflower are seasoned with extra virgin olive oil.		
Baked Vegetables	\$40.00	\$65.00
Baked zucchini, yellow and green squash, eggplant, onion, red peppers, potatoes, string beans, plum tomatoes, and fresh garlic.		
Grilled Vegetables	\$40.00	\$65.00
Fresh and flavorful! Grilled eggplant, zucchini, yellow and green squash, mixed peppers, carrots, and olive oil.		
Diced Grilled Vegetables	\$40.00	\$65.00
A vegetarian delight! Grilled and diced eggplant, zucchini, yellow and green squash, mixed peppers, and pignoli nuts in balsamic dressing with fresh herbs.		
Steamed or Sautéed Escarole	\$40.00	\$60.00
Your choice of preparation, seasoned with olive oil, fresh garlic, salt and pepper.		
Italian-Style Broccoli Rabe	\$40.00	\$75.00
Sautéed with extra virgin olive oil, fresh garlic and a touch of lemon juice.		
Steamed Broccoli Rabe	\$40.00	\$75.00
Steamed and lightly seasoned with extra virgin olive oil, fresh garlic, salt and pepper.		
Steamed String Beans	\$40.00	\$60.00
Fresh string beans steamed and seasoned to perfection with extra virgin olive oil and garlic.		
Sautéed Brussel Sprouts	\$40.00	\$60.00
Fresh brussel sprouts sautéed with extra virgin olive oil.		
Sautéed Brussel Sprouts with Sausage	\$40.00	\$60.00
Fresh brussel sprouts and homemade sausage sautéed with extra virgin olive oil.		
Steamed Asparagus Almondine	\$40.00	\$55.00
Fresh spears of asparagus seasoned with olive oil, garlic, a touch of lemon, and toasted almond slices.		
Baked Eggplant Parmigiana	\$40.00	\$70.00
Sliced eggplant layered with fresh mozzarella, tomato sauce and shredded parmigiano cheese.		
Greek Mousaka	\$40.00	\$70.00
A succulent combination of eggplant, potatoes, and zucchini slices layered with a rich meat sauce, grated Parmigiano and béchamel sauce.		





Spinach Pie (Spanakopita)	\$40.00	\$70.00
Phyllo pie filled with sautéed spinach, Greek feta, onions, spices and baked until golden brown.		
Storemade Potato Chips	\$35.00	\$50.00
Thin sliced potatoes are lightly flash fried.		
Yukon Gold Greek Lemon Potatoes	\$35.00	\$50.00
Cut potatoes baked with fresh lemon juice, extra virgin olive oil and mixed herbs.		
Roasted Garlic Mashed Potatoes	\$35.00	\$50.00
Idaho potatoes mashed with light cream and sautéed with roasted garlic.		
Plain Mashed Potatoes	\$35.00	\$50.00
Idaho potatoes mashed, then seasoned with light cream, salt and butter.		
Roasted Potatoes and Carrots	\$35.00	\$50.00
Potato wedges and carrots seasoned and roasted.		
Broiled Rosemary Potatoes	\$35.00	\$50.00
Baby red potatoes are halved, baked with rosemary, lemon, parsley, oregano, and a touch of olive oil.		
Steamed Vegetable Ribbons	\$35.00	\$60.00
Strips of yellow and green squash and carrots seasoned with extra virgin olive oil and reggiano, finished with lemon or balsamic vinegar.		
Creamed Spinach	\$35.00	\$60.00
Fresh chopped spinach, heavy cream, nutmeg, shallots, and butter combine for a savory side.		
Sautéed Spinach	\$35.00	\$60.00
Fresh spinach sautéed with extra virgin olive oil, minced garlic and a touch of lemon juice.		
Steamed Broccoli Florets	\$35.00	\$50.00
Tossed with lemon, garlic and a touch of extra virgin olive oil.		
Roasted Cauliflower and Carrots	\$35.00	\$50.00
A delicious duo! Lightly seasoned roasted cauliflower and carrots.		
Grilled Mushrooms Balsamico	\$35.00	\$50.00
Grilled portobello mushrooms sprinkled with balsamic vinegar, shredded mozzarella, fresh basil, and oregano.		
Braised Shitake Mushrooms	\$35.00	\$50.00
With extra virgin olive oil, garlic, fresh lemon juice.		

MAYWOOD'S BARBECUE MENU



\$24.99 pp Minimum 20

Hamburgers & Rolls

Served with Lettuce & Tomato, Sliced Onions and choice of Cheese.

Hot Dogs & Rolls

Served with Chili and Sauerkraut.

BBQ Chicken

BBQ Spare Ribs

Storemade Potato Salad

Storemade Macaroni Salad

Storemade Coleslaw

Raspberry Vinaigrette Salad

(or choose any salad from page 8 & 9)

Pickle & Olive Tray

Mustard, Ketchup & Relish

KIDS MENU

We're catering to kids with tasty choices they'll appreciate!

10 Children **\$90**

20 Children **\$150**

Choose any 4 items.



Bite-Size Cheese Ravioli Marinara

Mini Meatballs Marinara

Chicken Nuggets

Chicken Tenders

Mozzarella Sticks

Mini Corn-on-the-Cob

Macaroni and Cheese

French Fries

Mini Pizza Bagels

DIPS & CHIPS PLATTER



Medium
serves 12-18

Large
serves 18-25

Tortilla Chip Platter **\$40.00** **\$65.00**

A perennial crowd pleaser: authentic tortilla chips served with fresh salsa and guacamole.

Nachos Grande Platter **\$40.00** **\$65.00**

Crisp corn or flour tortilla chips topped with layers of sour cream, meat sauce, cheddar cheese, jalapeño slices and guacamole.

Dips and Our Famous Storemade Pita Chips or Bagel Chips **\$40.00** **\$65.00**

Your choice of five selected freshly-prepared dips. Select any 3 from our wide variety of dips including: hummus, feta and roasted pepper, Kalamata olives, yogurt and cucumber, or eggplant served with pita chips or bagel chips.

DESSERTS

French & Italian

Miniature Pastry Platter

An extraordinary array of deliciously baked miniature cannolis, napoleons, eclairs, lava cake, carrot cake, and brownies.

Small\$50 Medium\$75 Large\$85

Mini Cannoli Platter

Small\$45 Medium\$75 Large\$85
(30 pieces) (50 pieces) (65 pieces)

Brownie & Cookie Platter

Deliciously moist assorted brownies with and without nuts, accompanied by tasty Italian butter, chocolate chip, oatmeal raisin, peanut butter and seven layer cookies. Garnished with fresh berries & leafy mint.

Small\$40 Medium\$60 Large\$70

FRUIT PLATTERS

An assortment of seasonal fruit are picked at the height of freshness and artfully arranged to please both the eye and the palate!

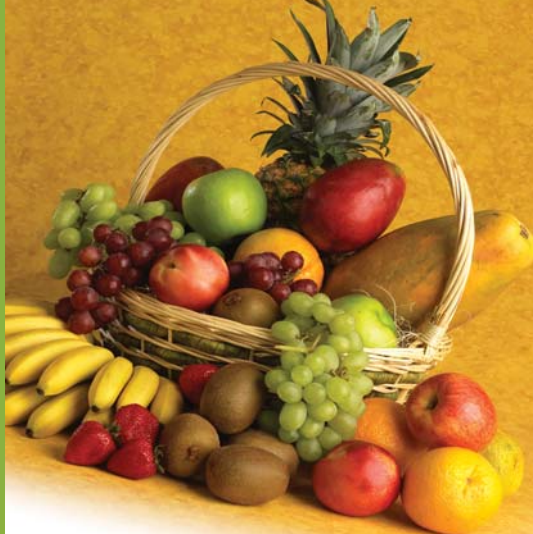
Small\$40 Medium\$50 Large\$60

COFFEE & TEA

Premium hot coffee (regular & decaf) and an assortment of teas. Served with cream, half & half, milk and sweeteners, honey and lemon.

\$2.50 per person (20 person minimum)

**Ask about our custom made
Specialty Dessert Platters.**



BASKETS

Cheese Basket

A collection of savory cheeses hand-picked by our experts. This tasting and tasty basket includes: Cheddar, Brie, Camembert, goat cheese log, Gouda, Swiss, Gruyere, St. Andre and a special selection left to our manager's discretion according to daily availability. Seasonal fruit.

Small\$50 Medium\$70 Large\$100

Imported Italian Basket

This Italian food lover's fantasy holds some of the greatest ingredients needed for an impromptu feast. Our basket contains: imported pasta, Rao's pasta sauce, roasted peppers, mixed olives, breadsticks, Parmigiano-Reggiano, extra-virgin olive oil, and mini Genoa salami.

Small\$60 Medium\$75 Large\$100

Sweet Tooth Basket

This wonderful basket should delight grown-ups and children alike. The sophisticated assortment is a combination of our best chocolates, chocolate truffles, hard candies, hand-made chocolates, biscotti, and homemade cookies.

Small\$60 Large\$90

Fruit Basket

Our fruit baskets make for inviting and colorful gifts. Our selection consists of tropical and seasonal fruit and berries picked at the peak of their ripeness. Each basket includes mangos, pears, apples, grapes, papaya, melons, starfruit*, blackberries, raspberries, blueberries and seasonal fruit according to availability.

*seasonal item

Small\$50 Medium\$60 Large\$80

Combo Basket

Mix any 3 of the above baskets

Small\$60 Medium\$90 Large\$130

NO PARTY TOO BIG OR TOO SMALL FOR US

LET US PREPARE, DELIVER, SETUP, AND SERVE YOUR NEXT EVENT

Corporate Accounts Welcomed.
Breakfast & Luncheon Meetings Are Our Specialty.

All Major Credit Cards Accepted.

Catering orders are accepted from 9:00 a.m. to 9 p.m. 7 days a week.
24 hour advance notice required for all large orders.
All orders must be cancelled at least 24 hours in advance to avoid a charge.

Extra Charge for deliveries.

Disposable place settings, including plate, fork, knife,
spoon and napkin are \$1.00 per person.

Inquire within for full service catering with
waitstaff, servers, bartenders and party rentals.
Rack, sternos and deep tray are \$11.99 each.
Additional sternos are \$1.25 each.

All menu items and prices subject to change.



Maywood's Marketplace
78 West Pleasant Avenue, Maywood, New Jersey 07607



Open 7 days a week
7AM - 9PM

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