



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!



CHEESE PLATTERS

Our wide array of imported and domestic specialty cheeses is sure to please... and impress! Selected cheese wedges and cubes are 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) \$25
- Medium (4 choices) \$40
- Large (5 choices) \$65

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 Comté

Danish Creamy Castello
Greek Gruyère
Kasseri
Kaskaval
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) \$30
- Large (serves 12-16) \$55

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 Sun-dried Tomato Platter

- Small (3 lbs.) \$25
- Medium (5 lbs.) \$40
- Large (7 lbs.) \$55

A classic! Fresh mozzarella and seasoned sun-dried tomatoes are drizzled with extra virgin olive oil and garnished with oregano, fresh basil, capers, salt and pepper.

Fresh Mozzarella and Tomato Platter

- Small (3 lbs.) \$20
- Medium (5 lbs.) \$35
- Large (7 lbs.) \$50

As fresh as it gets. Slices of fresh mozzarella and ripe 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 (3 lbs.)	\$25	Medium (5 lbs.)	\$40	Large (7 lbs.)	\$55
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Fresh Crudité Platter

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

Small (10-12 guests)	\$20	Medium (12-18 guests)	\$30	Large (18-25 guests)	\$40
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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 (10-12 guests)	\$20	Medium (12-18 guests)	\$30	Large (18-25 guests)	\$40
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Asparagus and Prosciutto

Flavorful grilled asparagus is enveloped with creamy goat cheese or fresh mozzarella and wrapped with imported prosciutto di Parma.

Small (10-12 guests)	\$25	Medium (12-18 guests)	\$40	Large (18-25 guests)	\$55
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Shrimp Cocktail Platter

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

Small (10-12 guests)	\$25	Extra Large Shrimp Medium (12-18 guests)	\$50	Large (18-25 guests)	\$75
Small (10-12 guests)	\$30	Jumbo Shrimp Medium (12-18 guests)	\$60	Large (18-25 guests)	\$90

Antipasto Platter \$5.99 per person (minimum 10)

Our savory Italian-style platter really satisfies! Enjoy a medley of tastes: Celegini, asiago and imported provolone cheeses, pepperoni, Genoa salami, prosciutto di Parma, sopressata, marinated roasted peppers, olives, marinated mushrooms, artichokes, sun-dried tomatoes with mini semolina herbs, Sicilian stuffed olives, and stuffed cherry peppers.

Personal Antipasto Platter \$29.99 (serves 6)

Select any 6 of the above.

HOT APPETIZERS

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

- Swedish Meatballs** \$6.00 lb. (minimum 5 lbs.)
Tasty mini meatballs in our rich, homemade cream sauce – a guaranteed favorite!
- Hot Antipasto Platter** \$65.00 (serves 10 guests)
Six favorites make this appetizer a popular choice: eggplant ratolini, shrimp scampi, stuffed mushrooms, mini rice balls, potato croquettes, and bite-size salmon.
- Stuffed Mushrooms with Crabmeat and Shrimp** \$40.00 (30 pieces)
Large mushroom caps are stuffed with crabmeat, shrimp and fresh herbs, then baked to perfection.
- Stuffed Mushrooms with Bread Crumbs** \$25.00 (30 pieces)
Large mushroom caps are stuffed with a savory mixture of semolina bread crumbs, fresh tomato, basil, garlic, olive oil, and parmigiano cheese.
- Arancini** \$6.99 lb. (minimum 5 lbs.)
A traditional Sicilian snack featuring rice balls stuffed with fresh ground beef, tomato sauce, mozzarella, and aged romano cheese.
- Potato Croquettes** \$25.00 (30 pieces)
Our seasoned potato croquettes are blended with romano cheese, fresh basil and parsley, then breaded and deep-fried until golden.
- Gourmet Baked Stuffed Clams** \$10.00 per dozen
Fresh clams and crabmeat are mixed with seasoned breadcrumbs, then stuffed and baked to a tantalizing golden brown.
- Stuffed Baked Clams Oreganato** \$12.00 per dozen
Littleneck clams are stuffed with a scrumptious mixture of bread crumbs, parsley, grated cheese, olive oil, fresh herbs, and oregano.
- Buffalo or Hot Wings** \$6.00 lb. (minimum 5 lbs.)
Enjoy these football season favorites year 'round!
Served with celery sticks and our creamy homemade blue cheese dip.
- BBQ Wings** \$6.00 lb. (minimum 5 lbs.)
These wings are sure to fly off the plate in no time!
Served with our signature honey BBQ sauce.
- Bite-Size BBQ Spare Ribs** \$6.00 lb. (minimum 5 lbs.)
Big on taste, our succulent ribs are served with a special honey BBQ dipping sauce.
- Bite-Size Baked Lemon Salmon** \$10.99 lb. (minimum 5 lbs.)
Succulent chunks of salmon are baked in a zesty lemon sauce.
- Jumbo Shrimp Scampi** \$60.00 (90 pieces)
Fresh jumbo shrimp are simmered to perfection in a garlic, white wine and lemon sauce.
- Eggplant Rolatini** \$2.75 ea. (minimum 10)
A symphony for the taste buds featuring baked eggplant stuffed with ricotta cheese, fresh mozzarella, and parmigiano reggiano cheese, topped with fresh basil and marinara sauce.
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|---|---------|---------|
| Fish Fingers | Half | Full |
| Lightly battered fish filet strips. Served with tartar sauce and fresh lemon. | \$35.00 | \$65.00 |
- | | | |
|---|---------|---------|
| Bite-Size Baked BBQ Brisket | \$35.00 | \$60.00 |
| Our slow cooked beef brisket is guaranteed to disappear fast. | | |
- Mini Rice Balls**
- | | | | | | |
|-------------------------|------|--------------------------|------|-------------------------|------|
| Small (20 pieces) | \$20 | Medium (40 pieces) | \$40 | Large (60 pieces) | \$60 |
|-------------------------|------|--------------------------|------|-------------------------|------|
- Served with Marinara dipping sauce.
Breaded and stuffed with your choice of:
- Arancini
 - Spinach and Feta
 - Broccoli and Cheddar
 - Mozzarella and Ricotta
 - Prosciutto and Mozzarella
 - Ham & Cheddar
 - 5 Cheese





SALADS

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

- Greek Salad** \$5.00 per lb. (minimum 5 lbs.)
 Romaine lettuce, cucumber, green and yellow pepper, ripe tomato, kalamata olives, stuffed grape leaves, red onion, celery, and feta cheese, tossed with a red wine vinegar and extra virgin olive oil dressing.
- Caesar Salad** \$3.25 per person (minimum 10)
 Crisp romaine lettuce with parmigiano cheese shavings and garlic croutons, tossed with our creamy homemade Caesar dressing.
- Grilled Chicken Caesar Salad** \$4.00 per person (minimum 10)
 The classic, topped with juicy strips of grilled chicken.
- Watercrest Salad** \$4.00 per person (minimum 10)
 Watercrest, red onions, grape tomatoes, chopped peppers and olive oil.
- Grilled Lemon Chicken Salad** \$3.50 per person (minimum 10)
 Strips of juicy grilled lemon chicken atop a bed of greens with fresh mixed peppers, crisp red onions and olives.
- Raspberry Vinaigrette Salad** \$3.50 per person (minimum 10)
 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.
- Black Bean and Avocado Salad** \$3.50 per person (minimum 10)
 A hearty mix of black beans and avocado come alive with crisp red onion, scallion, fresh cilantro, and ripe tomato, tossed with Italian dressing.
- Grilled Chicken Avocado Salad** \$4.00 per person (minimum 10)
 Succulent grilled chicken is combined with crisp mixed peppers, fresh cilantro, scallion, celery, red onion, and avocado, tossed with Italian dressing.
- Tossed Garden Salad** \$2.50 per person (minimum 10)
 A refreshing mix of greens, ripe tomatoes, sliced onions, cucumbers, and olives, tossed with your choice of dressing.
- Celegini & Spinach Tomato Salad** \$3.50 per person (minimum 10)
 Fresh, delicate baby spinach is the perfect complement to celegini mozzarella, fresh plum tomatoes, extra virgin olive oil, oregano, salt and pepper.

	Half	Full
Celegini & Cherry Tomato Salad	\$30.00	\$60.00
Fresh celegini mozzarella, ripe cherry tomatoes, fresh basil, red onion, and oregano, dressed with extra virgin olive oil.		
Potato Salad	\$15.00	\$30.00
Idaho potatoes, onions, parsley, mayonnaise and vinegar.		
Macaroni Salad	\$15.00	\$30.00
Tender elbow macaroni tossed with onion and mayonnaise, seasoned to perfection.		
Coleslaw	\$20.00	\$40.00
With cabbage, vinegar and mayonnaise, it's an all-time favorite!		
German Potato Salad	\$20.00	\$40.00
Idaho potatoes with bits of bacon, vinegar and parsley (generally served warm).		
Bowtie Pasta Salad	\$30.00	\$55.00
Bowtie-shaped pasta cooked al dente with fresh mozzarella, diced plum tomatoes, basil, garlic, and extra virgin olive oil.		
Whole Wheat & Grilled Chicken Pasta Salad	\$30.00	\$55.00
Tender grilled chicken strips and whole wheat penne pasta are tossed with fresh tomato, baby spinach or arugula, and dressed with balsamic vinaigrette.		
Tricolor Cheese Tortellini Pasta Salad	\$25.00	\$45.00
Colorful and flavorful tricolor cheese tortellini is paired with plum tomatoes, fresh celegini mozzarella, black olives, basil, crunchy mixed peppers, olive oil and vinaigrette dressing.		
Grilled Vegetable Pasta Salad	\$25.00	\$45.00
Thinly sliced grilled eggplant, zucchini and mixed peppers are tossed with mini penne and a touch of extra virgin olive oil and lemon juice.		
Spinach Rotini and Pesto Salad	\$30.00	\$55.00
Spinach pesto and fresh celegini mozzarella are gently tossed with rotini pasta.		
Beet Salad	\$20.00	\$40.00
Simply delicious! Steamed fresh beets are seasoned with olive oil and a touch of vinegar and dill.		





PARTY HEROES

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 heroes feed 5 people per foot. Add \$1 per foot for extra hot peppers, sweet peppers, sun-dried tomatoes, or roasted peppers.

- Basic Italian Hero** \$14.00 per foot
Your choice of Boar's Head or Thumans Ham, plus Genoa Dilusso salami and provolone.
- Premium Italiano Hero** \$16.00 per foot
Imported prosciutto di Parma, sopressata, cappicola ham, Genoa salami, hot ham and provolone.
- Grilled Chicken Hero** \$16.00 per foot
Grilled chicken, fresh mozzarella and roasted peppers are drizzled with balsamic vinaigrette or Italian dressing.
- American Hero** \$14.00 per foot
Roast beef, turkey, ham and your choice of Swiss or American cheese.
- Turkey Cuban Hero** \$16.00 per foot
A tasty combo. Turkey and prosciutto layered with Swiss cheese, pickles and zesty Russian dressing.
- Vegetarian Hero** \$16.00 per foot
Assorted grilled vegetables with fresh mozzarella and your choice of baby spinach or arugula.

SANDWICH AND WRAP PLATTERS

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

Basic Wrap Platter \$5.50 per wrap (minimum of 10)

There's nothing basic about these tasty hand-held delights! Wraps are available in spinach, plain and sun-dried tomato. Enjoy a wide variety of flavorful combinations including:

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

Gourmet Wrap Platter \$7.00 per wrap (minimum of 10)

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

Shrimp Salad
Tuna Salad
Smoked Turkey and
Brie with Honey Mustard
Chicken Caesar Salad

Eggplant, Mozzarella,
Roasted Peppers and Arugula
Chicken Salad
Grilled Chicken, Mozzarella
and Sun-dried Tomato
Eggplant and Broccoli Rabe

Italian Combo
Grilled Vegetables
with Mozzarella
Prosciutto, Mozzarella
and Roasted Peppers





Deluxe Finger Panini Platter \$7.00 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 pepper, 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 \$7.00 per sandwich (minimum of 10)

Focaccia is available in cheese, olive, rosemary, onion and "everything" 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.

Basic Cold Cut Platter

\$6.25 per person

(minimum of 10)

Make your own sandwiches with this wonderful assortment of fresh deli meats and cheeses, artfully arranged and beautifully garnished.

Roast Beef

Ham

Turkey

Salami

Swiss Cheese

American Cheese

Potato Salad

Macaroni Salad

Olives and Pickles

Rolls

Mayo and Mustard

Basic Finger

Sandwich Platter

\$4.50 per sandwich

(minimum 10)

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

Ham and American Cheese

Roast Beef

Salami and Provolone

Bologna and American Cheese

Hot Ham and Provolone

Potato Salad

Macaroni Salad

Olives

Pickles

Deluxe Cold Cut Platter

\$7.50 per person

(minimum of 10)

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

Roast Beef

Virginia Ham

Black Forest Ham

Honey Turkey

Smoked Turkey

Genoa Salami

Prosciutto di Parma

Imported Swiss

Monterey Jack Cheese

Sharp Provolone

Roasted Peppers

Sun-dried Tomatoes

Olives

Sweet Peppers

Hot Peppers

Rolls

Mayo and Mustard

Deluxe Finger Hero Platter

\$6.50 per person

(minimum of 10)

These finger heroes really are deluxe...taste for yourself! Savor delectable ingredients on a variety of fancy homemade breads, with your choice of two side salads.

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

Choice of Two:

Bowtie Pasta Salad

Greek Salad

Spinach Celegini Salad

Potato Salad

Macaroni Salad

Caesar Salad

Tossed Salad





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.)	\$19.99
8 Rolls (64 pcs.)	\$29.99
12 Rolls (96 pcs.)	\$45.99

Roll Combos

Roll Combo A:	\$27.99
3 California, 2 Spicy Tuna, 1 Boston Roll, 1 Tuna	
Roll Combo B:	\$43.99
10 Rolls (76 pcs.) 2 California, 2 Spicy Tuna, 2 Boston Rolls, 2 Tuna, 2 Salmon Rolls	
Roll Combo C:	\$65.99
14 Rolls (112 pcs.) 3 California, 3 Spicy Tuna, 3 Eel/Avocado, 3 Tuna, 2 Rainbow Rolls	

Sushi & Roll

Sushi & Roll Combo A:	\$29.99
12 pcs. Sushi, 3 Rolls	
Sushi & Roll Combo B:	\$39.99
16 pcs. Sushi, 4 Rolls	
Sushi & Roll Combo C:	\$52.99
22 pcs. Sushi, 5 Rolls	

Sushi & Sashimi Combo

Sushi & Sashimi Combo A:	\$29.99
12 pcs. Sashimi, 6 pcs. Sushi, 2 Rolls	
Sushi & Sashimi Combo B:	\$43.99
20 pcs. Sashimi, 10 pcs. Sushi, 3 Rolls	
Sushi & Sashimi Combo C:	\$68.99
30 pcs. Sashimi, 16 pcs. Sushi, 4 Rolls	

ENTRÉES

PASTA

	Half	Full
Penne a la Vodka	\$25.00	\$50.00
Penne pasta is cooked to al dente then coated with freshly-made pink vodka sauce... a creamy blend of imported San Marzano tomatoes, extra virgin olive oil, vodka, imported romano cheese, and fresh basil.		
Angel Hair Primavera	\$30.00	\$60.00
Assorted fresh vegetables are sautéed in a light garlic oil sauce and served over angel hair pasta.		
Cavatelli Broccoli Rabe Sausage	\$30.00	\$60.00
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	\$30.00	\$60.00
Tastes and textures unite in this bowtie pasta dish featuring fresh-steamed broccoli florets with extra virgin olive oil, fresh garlic, sun-dried tomato and grated parmigiano cheese.		
Meat or Cheese Tortellini Alfredo	\$30.00	\$60.00
Fresh-made tortellini is bathed in our own creamy alfredo sauce with peas and mushrooms.		
Mini Penne Bolognese	\$30.00	\$60.00
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	\$30.00	\$60.00
Robust tastes converge in this penne dish with sausage, eggplant, zucchini, red peppers, and a fresh basil tomato sauce.		
Pasta Al Forno	\$30.00	\$60.00
A Sicilian specialty featuring baked ziti pasta with sausage, peas, and aged pecorino romano cheese.		
Fettucini Carbonara	\$30.00	\$60.00
You'll relish our homemade carbonara sauce – a mouth-watering combination of pancetta, peas and cream with a touch of ripe plum tomato.		
Pesto Sauce	\$30.00	\$60.00
Delight in the perfect balance of fresh basil, garlic, parmigiano reggiano cheese, extra virgin olive oil, and pignoli nuts (your choice of pasta).		





	Half	Full
Filetti Di Pomodoro	\$30.00	\$60.00
Fresh plum tomatoes are the basis for this delicious sauce of fresh basil, prosciutto, onion, extra virgin olive oil, and aged parmigiano cheese (your choice of pasta).		
Linguini with White or Red Clam Sauce	\$35.00	\$70.00
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.		
Cheese Manicotti	\$35.00	\$65.00
Large tubes of fresh-cooked pasta are stuffed with a delicious filling of fresh ricotta, romano and parmigiano cheeses, seasoned with fresh herbs.		
Stuffed Shells	\$35.00	\$65.00
Our jumbo stuffed shells are bursting with a fresh, hot blend of ricotta, romano and parmigiano cheeses with fresh herbs.		
Cheese or Meat Ravioli	\$35.00	\$65.00
Fresh meat or cheese ravioli is topped with a marinara sauce, a little grated parmigiano reggiano cheese and fresh basil leaves.		
Stuffed Rigatoni	\$35.00	\$65.00
Rigatoni pasta is stuffed with a delicious mixture of fresh ricotta, romano, mozzarella and basil.		
Baked Ziti	\$30.00	\$60.00
Baked ziti pasta with our own fresh basil-marinara sauce, mozzarella, parmigiano and ricotta cheeses.		
Baked Ziti Meat	\$35.00	\$70.00
Ziti pasta and a fresh-made marinara sauce with basil, ground beef and veal are baked to bubbling with plenty of parmigiano, mozzarella and ricotta cheeses.		
Baked Cheese Lasagna	\$35.00	\$70.00
Our fresh homemade lasagna is generously layered with fresh ricotta, mozzarella, romano and parmigiano cheeses, then baked to perfection.		
Baked Meat and Cheese Lasagna	\$40.00	\$75.00
Homemade baked lasagna featuring a ground beef and veal meat sauce, fresh basil, and heaps of fresh mozzarella, ricotta, romano, parmigiano, and locatelli cheeses.		

	Half	Full
Spicy Cheese or Meat Tortellini in a Vodka Sauce	\$35.00	\$70.00
So delicious, it's a toss-up! Homemade tortellini is stuffed with romano cheese or imported prosciutto and liberally coated with our vodka sauce, prepared with ripe plum tomatoes, fresh basil, onions, and peas.		
Baked Lasagna Primavera	\$35.00	\$70.00
Our vegetarian lasagna is layered with diced green and yellow squash, carrots, sweet peas, eggplant, fresh ricotta, mozzarella cheese, and marinara sauce.		
Lasagna Romano	\$35.00	\$70.00
Homemade lasagna noodles are layered with sautéed spinach and mushrooms in a flavorful besamel sauce.		
Angel Hair Broccoli Rabe with Bolognese Sauce	\$30.00	\$60.00
Steamed broccoli rabe, leeks, seasoned ground beef, roasted peppers, and parmigiano reggiano cheese.		
Beef Burgandy	\$35.00	\$70.00
Tender chunks of beef cooked in a Burgandy wine sauce. Served with egg noodles.		

CREATE-YOUR-OWN PASTA TRAY

Our pastas are guaranteed to please.

All of our sauces are fresh-made on premises,

so select a pasta and sauce...and enjoy!

Half

Full

\$25.00

\$40.00

Pasta choices:

Fettucini – Spaghetti – Linguine – Angel Hair – Penne – Gemelli

Farfalle – Rotini – Fusilli – Rigatoni – Ziti – Mini Rigatoni – Orzo

Sauce choices:

Marinara Sauce – Fra Diavolo – Roasted Garlic Marinara – Fresh Tomato Basil

Arrabiatta – Three-Cheese Marinara – Olive Garlic – Eggplant Marinara

Double Cheddar Cheese – Creamy Fresh Brie – Creamy Bel Paese



ORZO

	Half	Full
Orzo Florentine	\$25.00	\$45.00
A mouthwatering classic with steamed spinach, extra virgin olive oil, parmigiano and feta cheeses. Also available in a red sauce.		
Orzo Broccoli Rabe and Sun-dried Tomato	\$25.00	\$45.00
Orzo tossed with freshly chopped broccoli rabe, sun-dried tomato, extra virgin olive oil, crushed garlic, and imported parmigiano cheese.		
Orzo Broccoli Rabe and Grilled Vegetables	\$25.00	\$45.00
Broccoli rabe and grilled mixed vegetables are drizzled with extra virgin olive oil, fresh garlic and aged parmigiano cheese.		
Orzo Verde	\$25.00	\$45.00
Green never tasted so good! Fresh orzo pasta with steamed broccoli, zucchini, asparagus, peas, extra virgin olive oil, and plenty of garlic and shaved parmigiano cheese.		
Orzo Medley	\$25.00	\$45.00
Orzo pasta tossed with steamed peas, onions, carrots, mushrooms, and olive oil, sprinkled with romano cheese.		
Orzo Artichoke Sun-dried Tomato	\$30.00	\$55.00
Sautéed fresh artichokes are mixed with sun-dried tomato, peas, carrots, extra virgin olive oil, fresh garlic, and aged romano cheese.		
Orzo Broccoli Red Bean	\$25.00	\$45.00
Simply sensational! Orzo pasta blended with sautéed scallions, minced garlic, steamed broccoli florets, red kidney beans, and extra virgin olive oil.		
Orzo Lentil and Vegetables	\$25.00	\$45.00
Healthy meets hearty when fresh orzo pasta is mixed with lentils, diced carrots, celery, potato, onion, and romano cheese.		
Orzo Bolognese	\$25.00	\$45.00
Satisfy your hunger with orzo pasta and ground beef simmered in a fresh plum tomato sauce with onions, basil and romano cheese.		
Orzo Asparagus Raisins	\$25.00	\$45.00
Sautéed mini asparagus are gently tossed with raisins, olive oil and a touch of lemon juice.		
Orzo Mini Grilled Vegetables	\$25.00	\$45.00
Diced, grilled zucchini, squash, eggplant, mixed peppers, and pignoli nuts are finished with a touch of balsamic vinegar and olive oil.		
Orzo Salad	\$25.00	\$45.00
Our cold, refreshing orzo salad is full of baby spinach, fresh arugula, red and black beans, chopped celery, and shredded carrots in a vinaigrette dressing.		





RICE

	Half	Full
Spanish Rice	\$25.00	\$45.00
Fragrant rice cooked in a white wine broth with chorizo, peas, onions, fresh garlic, mixed vegetables, and cilantro.		
Paella	\$35.00	\$70.00
A flavorful blend of saffron rice, fresh calamari, crabmeat, shrimp, lobster pieces, and mussels.		
Rice with Broccoli Rabe and Sausage	\$30.00	\$55.00
Tasty and satisfying, this rice dish has lots of fresh sweet sausage, broccoli rabe and extra virgin olive oil.		
Rice with Grilled Vegetables	\$20.00	\$35.00
Mixed grilled vegetables and broccoli rabe sautéed with parmigiano cheese, olive oil and fresh garlic, served over rice.		
Brown and Wild Rice Pilaf	\$25.00	\$45.00
Wild rice mixed with fresh sliced mushrooms, onions, peas and carrots.		
Vegetable Rice	\$20.00	\$35.00
Your choice of white or yellow rice with a flavorful blend of mixed vegetables.		
Red Beans and Rice	\$20.00	\$35.00
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	\$25.00	\$45.00
Rice and ground sausage blended with onion, vegetables and freshly grated romano cheese.		
Rice with Chicken	\$25.00	\$45.00
Rice with tender sautéed chunks of chicken, assorted vegetables and ripe plum tomato.		
Plain Rice	\$15.00	\$30.00
White or yellow rice – the perfect accompaniment to any of our meat, poultry or fish dishes.		
Rice Pilaf	\$20.00	\$35.00
White rice tossed with fresh scallions, garlic and parmigiano cheese.		
Rice Florentine	\$20.00	\$35.00
Rice with sautéed spinach, garlic, parmigiano cheese, and a touch of fresh plum tomato.		
Rice and Shrimp	\$35.00	\$65.00
Lightly fried rice tossed with jumbo shrimp, fresh mixed vegetables and soy sauce.		
Wild Rice and White Rice with Vegetables	\$30.00	\$60.00
Two types of rice are mixed with sautéed peppers, peas, carrots, celery, onions, and dried cranberries.		
Rice Salad	\$25.00	\$45.00
A healthful salad with baby spinach, chopped celery, carrots, peas, red and black beans, and vinaigrette dressing.		

POULTRY

	Half	Full
Chicken Marsala	\$35.00	\$65.00
Boneless skinless chicken breast, lightly floured and sautéed in Marsala wine sauce with sliced mushrooms.		
Pepper Chicken	\$40.00	\$70.00
Boneless cubed chicken breast simmered in a fresh tomato sauce with yellow, green and red peppers, carrots, and onions. Served with a white rice pilaf.		
Chicken Cutlet Parmigiana	\$30.00	\$50.00
Delicious breaded chicken cutlets topped with fresh mozzarella, parmigiano cheese and marinara sauce, baked to perfection.		
Chicken Francese	\$40.00	\$75.00
Boneless skinless chicken breast, lightly floured and sautéed in a lemon white wine sauce.		
Chicken Rollatini	\$40.00	\$75.00
Breaded chicken cutlets stuffed with spinach, cranberries, raisins, pine nuts, parmesan cheese, garlic, scallions, and spices.		
Chicken Eggplant Mozzarella	\$35.00	\$70.00
Breaded chicken cutlet layered with grilled sliced eggplant, fresh mozzarella, basil, olive oil, and marinara sauce.		
Chicken Cordon Bleu	\$40.00	\$75.00
Tender chicken breast rolled and stuffed with ham and Swiss cheese, then breaded and baked in a creamy chicken sauce.		
Chicken Broccoli Rabe	\$40.00	\$75.00
Juicy chicken breast stuffed with broccoli rabe and sun-dried tomato, in a light chicken sauce.		



	Half	Full
Chicken Piccata Boneless chicken breast sautéed in a zesty lemon and caper white wine sauce.	\$40.00	\$75.00
Chicken Milanese Tender pan-fried chicken cutlets topped with fresh tomato bruschetta and arugula.	\$40.00	\$75.00
Chicken Tenders Sliced chicken is breaded, seasoned and deep-fried to a golden brown.	\$30.00	\$50.00
Coconut Chicken Tenders Boneless chicken tenders are dipped in a mixture of semolina bread crumbs and coconut. Lightly fried to perfection.	\$30.00	\$50.00
Chicken and Broccoli Boneless chicken breast sautéed in our own sweet and sour sauce with fresh broccoli florets.	\$30.00	\$50.00
Chicken on the Bone with Tomato and Onions Assorted chicken parts baked until tender with fresh tomatoes and onions in a red wine sauce.	\$30.00	\$50.00
BBQ Chicken Parts Tender baked chicken parts smothered with our savory homemade BBQ sauce.	\$30.00	\$50.00
Baked Cranberry Chicken Fresh chicken parts baked with our special tangy cranberry sauce.	\$30.00	\$50.00
Fried Chicken Parts Deep-fried chicken parts are coated with our special house seasoning.	\$30.00	\$50.00
Chicken Scampi Succulent breast of chicken sautéed in a garlic white wine sauce.	\$35.00	\$70.00
Grilled Pesto Chicken Breast of chicken grilled with pesto and a fresh basil-herb dressing.	\$35.00	\$70.00
Breaded Chicken Cutlets and Mushroom Sauce Juicy chicken cutlets with a mushroom chicken gravy and melted gruyère cheese.	\$35.00	\$65.00
Orange Zesty Chicken Baked chicken parts are sautéed with our special orange zesty sauce.	\$30.00	\$55.00
Fresh Turkey Breast Sliced fresh turkey breast served with a rich turkey gravy.	\$35.00	\$65.00
Turkey Francese Tender turkey cutlets, lightly floured and sautéed in a lemon white wine sauce.	\$35.00	\$65.00
Turkey Breast Teriyaki Breast of turkey sautéed with our house teriyaki sauce, served on a bed of fresh steamed spinach.	\$35.00	\$65.00
Chicken Breast Balsamico Chicken breast sautéed in balsamic vinegar and herbs, served on a bed of spinach.	\$35.00	\$65.00
Chicken Sweet-n-Sour Tender morsels of sautéed chicken with sweet-n-sour sauce and fresh steamed broccoli florets.	\$30.00	\$60.00
Stuffed Whole Chickens Stuffed with a tasty mixture of cornbread, vegetables, walnuts, and raisins, coated with a honey glaze and slow-baked.	\$9.99 ea. (minimum of 5)	
Stuffed Cornish Hens Whole Cornish hens stuffed with your choice of fresh spinach and rice or sausage, meat and rice.	\$5.99 ea. (minimum of 5)	
Rotisserie Chicken Cut into quarters and seasoned with our own mixture of herbs.	\$5.99 ea. (minimum of 5)	
Turkey Chili Fresh ground turkey with beans and mixed peppers... or, ask us to turn up the heat with hot red peppers!	\$3.99 lb. (minimum of 5)	

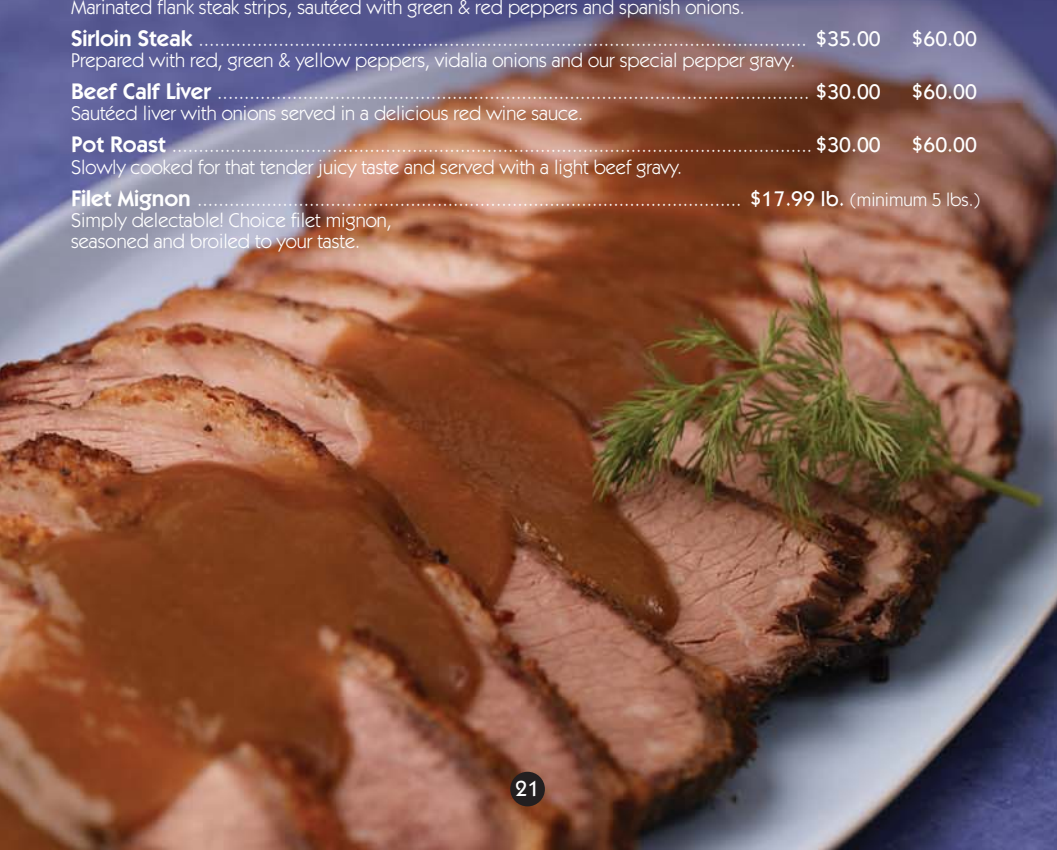


PORK

	Half	Full
Homemade Sausage and Broccoli Rabe	\$30.00	\$60.00
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	\$30.00	\$60.00
A delectable combination of savory sausage, mixed peppers and onions, sautéed in a rich tomato sauce.		
Homemade Hot Sausage, Peppers and Onions in Red Sauce	\$30.00	\$60.00
Our flavorful hot sausage is sautéed with mixed peppers and onions in a rich tomato sauce.		
BBQ Spare Ribs	\$30.00	\$60.00
Tender southern-style spare ribs are smothered with our own savory BBQ sauce.		
Roasted Lemon Pork Loin	\$35.00	\$60.00
Fresh loin of pork seasoned and marinated in lemon juice, white wine and fresh herbs.		
Roasted Sesame Pork Loin	\$35.00	\$60.00
Pork loin roasted with a mixture of brown sugar, sesame seeds, sesame oil, and soy sauce.		
Boneless Sliced Loin of Pork	\$35.00	\$60.00
Tender boneless loin of pork, baked in a flavorful rosemary and mushroom sauce.		
Boneless Stuffed Pork Loin	\$35.00	\$60.00
Boneless pork loin stuffed with fresh prosciutto and provolone, served au jus.		
Smoked Kielbasa with Sauerkraut	\$30.00	\$60.00
A classic combination. Fresh-grilled and smoked, served with plenty of sauerkraut.		
Pernil	\$40.00	\$70.00
Spanish style pulled pork. Cooked slow for exceptional taste. Served with spanish rice and chorizo.		
Stuffed Pork Chops	\$6.50 ea.	(minimum of 5)
Tender pork chops stuffed with a delectable mixture of cornbread, chopped vegetables, walnuts, and raisins, topped with a ham glaze.		

BEEF

	Half	Full
Beef Bourguignon	\$45.00	\$90.00
A classic French dish of tender sirloin tips with pearl onions and mushrooms, slow-cooked in a burgundy wine sauce and served over noodles.		
Meatballs Marinara	\$35.00	\$55.00
Mini beef meatballs in a rich marinara sauce.		
Swedish Meatballs	\$35.00	\$55.00
Mini seasoned meatballs in a rich chicken gravy.		
Beef Burgundy	\$45.00	\$85.00
Tender chunks of beef cooked in a burgundy wine sauce.		
Roast Beef	\$40.00	\$70.00
Tender slices of roast beef served au jus or with a brown gravy.		
London Broil	\$40.00	\$70.00
Marinated, sliced and served with grilled portobello mushroom gravy.		
Eye Round	\$40.00	\$70.00
Broiled to your taste (medium or well), and served au jus with sautéed mushrooms.		
Beef Stew	\$45.00	\$70.00
Tender chunks of beef slow-cooked with potatoes, celery, carrots, onions, and peas.		
Beef Ribs	\$35.00	\$70.00
Tender beef ribs are steamed then baked with our homemade BBQ glaze.		
Briscuit	\$40.00	\$80.00
Melt-in-your-mouth slices of briscuit are steamed then baked with our own homemade brown gravy.		
Flank Steak	\$30.00	\$60.00
Broiled and seasoned tender strips served with your choice of mushroom or beef-flavored brown gravy.		
Pepper Steak	\$40.00	\$70.00
Marinated flank steak strips, sautéed with green & red peppers and spanish onions.		
Sirloin Steak	\$35.00	\$60.00
Prepared with red, green & yellow peppers, vidalia onions and our special pepper gravy.		
Beef Calf Liver	\$30.00	\$60.00
Sautéed liver with onions served in a delicious red wine sauce.		
Pot Roast	\$30.00	\$60.00
Slowly cooked for that tender juicy taste and served with a light beef gravy.		
Filet Mignon	\$17.99 lb. (minimum 5 lbs.)	
Simply delectable! Choice filet mignon, seasoned and broiled to your 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 your 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 a delicate caper and lemon wine sauce.		
Veal Francese	\$50.00	\$95.00
Lightly floured veal scaloppini sautéed in a lemon wine sauce.		
Veal Marsala	\$50.00	\$95.00
Tender veal scaloppini sautéed in a flavorful mushroom marsala wine sauce.		
Veal Saltimbocca	\$50.00	\$95.00
Veal scaloppini is sautéed in a 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.		

SEAFOOD

	Half	Full
Coconut Battered Shrimp	\$40.00	\$80.00
Coconut battered jumbo shrimp are served with your choice of marinara, tartar or cocktail sauce.		
Fried Fantail Shrimp	\$40.00	\$80.00
Large shrimp, breaded and deep-fried until golden and crisp.		
Shrimp Oreganata	\$40.00	\$75.00
Jumbo shrimp sautéed with fresh lemon, oregano, garlic, and a touch of white wine.		
Jumbo Shrimp Scampi	\$50.00	\$95.00
Discover a real classic! Jumbo shrimp are sautéed in a white wine lemon sauce. Served with a side order of rice or linguine.		
Jumbo Shrimp Santorini Style	\$50.00	\$95.00
Jumbo shrimp sautéed in a light tomato sauce with fresh herbs.		
Tilapia	\$40.00	\$80.00
Broiled with fresh ripe tomato, onions, parsley, and fresh herbs.		
Filet of Sole Francese	\$40.00	\$80.00
Boneless skinless filet of sole is lightly floured and sautéed in a lemon wine sauce.		
Grilled Tuna	\$50.00	\$95.00
Marinated in a seasoned balsamic vinaigrette and topped with mixed grilled vegetables.		
Broiled Jumbo Sea Scallops	\$40.00	\$80.00
Perfectly broiled jumbo sea scallops are lightly seasoned and wrapped with savory smoked bacon.		
Broiled Lemon Salmon	\$45.00	\$85.00
extra virgin olive oil, white wine and herbs.		
Broiled Wild Salmon over Fresh Spinach	\$45.00	\$85.00
Perfectly broiled wild king salmon on a bed of lightly sautéed spinach.		
Chilean Sea Bass	\$65.00	\$130.00
Santorini style. Broiled in a fresh light tomato sauce.		
Paella	\$35.00	\$70.00
A flavorful blend of saffron rice, fresh calamari, crabmeat, shrimp, lobster pieces, and mussels.		
Seafood Salad	\$50.00	\$90.00
A refreshing cold salad. Octopus, calamari, shrimp, green, red & yellow peppers and vidalia onions in a light Italian dressing.		
Stuffed Lobster Tail	\$ 9.99 each	
Stuffed with a delicately seasoned mixture of fresh shrimp and crabmeat.		
Broiled Stuffed Lobster	\$ Market price	
Stuffed with a delicately seasoned mixture of fresh shrimp and crabmeat.		
Steamed Lobster	\$ Market price	
1.25 lb. lobster (with hard shell)		



VEGETABLES

	Half	Full
Sautéed Vegetables	\$25.00	\$45.00
Fresh asparagus, broccoli, Brussel sprouts, string beans, and ripe tomatoes, sautéed in olive oil and minced garlic.		
Steamed Vegetables	\$25.00	\$45.00
Simple and healthy. Steamed broccoli, red pepper, carrots, and cauliflower are seasoned with extra virgin olive oil.		
Baked Vegetables	\$25.00	\$45.00
Baked zucchini, yellow and green squash, eggplant, onion, red peppers, potato, string beans, plum tomatoes, and fresh garlic.		
Grilled Vegetables	\$25.00	\$45.00
Fresh and flavorful! Grilled eggplant, zucchini, yellow and green squash, mixed peppers, carrots, and olive oil.		
Diced Grilled Vegetables	\$25.00	\$45.00
A vegetarian delight! Grilled and diced eggplant, zucchini, yellow and green squash, mixed peppers, and pignoli nuts in a balsamic dressing with fresh herbs.		
Steamed or Sautéed Escarole	\$25.00	\$45.00
Your choice of preparation, seasoned with olive oil, fresh garlic, salt and pepper.		
Italian-Style Broccoli Rabe	\$25.00	\$45.00
Sautéed with extra virgin olive oil, fresh garlic and a touch of lemon juice.		
Steamed Broccoli Rabe	\$25.00	\$45.00
Steamed and lightly seasoned with extra virgin olive oil, fresh garlic, salt and pepper.		
Steamed String Beans	\$25.00	\$45.00
Fresh strings beans are steamed and seasoned to perfection with extra virgin olive oil and garlic.		
Sautéed Brussel Sprouts	\$25.00	\$45.00
Fresh brussel sprouts sautéed with extra virgin olive oil.		
Steamed Asparagus Almandine	\$25.00	\$45.00
Fresh spears of asparagus seasoned with olive oil, garlic, a touch of lemon, and toasted almond slices.		
Sautéed Spinach	\$25.00	\$45.00
Fresh spinach sautéed with extra virgin olive oil, minced garlic and a touch of lemon juice.		
Steamed Broccoli Florets	\$25.00	\$45.00
Tossed with lemon, garlic and a touch of extra virgin olive oil.		
Stuffed Baby Italian Eggplant	\$30.00	\$45.00
Cooked to tender and stuffed with fresh tomato, asiago cheese and onions.		
Roasted Cauliflower and Carrots	\$30.00	\$50.00
A delicious duo! Lightly seasoned and roasted cauliflower and carrots.		
Grilled Mushrooms Balsamico	\$30.00	\$50.00
Grilled portobello mushrooms sprinkled with balsamic vinegar, shredded mozzarella, fresh basil, and oregano.		
Stuffed Artichokes	\$3 each	(minimum 5)
Tender artichokes are stuffed with a savory mixture of bread crumbs, parmigiano cheese, garlic, basil, parsley, fresh herbs, and olive oil.		



	Half	Full
Baked Eggplant Parmigiana	\$35.00	\$65.00
Sliced eggplant layered with fresh mozzarella, tomato sauce and shredded parmigiano cheese.		
Roasted Garlic Mashed Potatoes	\$20.00	\$35.00
Idaho potatoes mashed with light cream and sautéed with roasted garlic.		
Plain Mashed Potatoes	\$15.00	\$30.00
Idaho potatoes mashed, then seasoned with light cream, salt and butter. Always a favorite!		
Roasted Potatoes and Carrots	\$20.00	\$35.00
Potato wedges and carrots are seasoned, then roasted.		
Broiled Rosemary Potatoes	\$20.00	\$35.00
Baby red potatoes are halved then baked with rosemary, lemon, parsley, oregano, and a touch of olive oil.		
Steamed Vegetable Ribbons	\$30.00	\$50.00
Strips of yellow and green squash and carrots seasoned with extra virgin olive oil and reggiano, finished with lemon or balsamic vinegar.		
Creamed Spinach	\$25.00	\$45.00
Fresh chopped spinach, heavy cream, nutmeg, shallots, and butter combine for a savory side.		
Eggplant Rolatini	\$2.75 ea. (minimum 10)	
Breaded sliced eggplant stuffed with mozzarella, ricotta, parmigiano cheese, and fresh basil, topped with marinara sauce.		

FIESTA TIME



Tacos (serves 10)	\$40.00
Seasoned beef taco meat, shredded cheddar, chopped tomatoes, homemade salsa, homemade guacamole, 10 soft taco shells, 10 crunchy taco shells	
Fajitas (serves 10)	\$40.00
Seasoned chicken or beef with sautéed onions and peppers, Spanish rice, shredded cheddar, homemade salsa, homemade guacamole, 30 tortillas	
Empanandas (serves 15)	\$40.00
Beef, peas, carrots, potatoes and Latin spices wrapped in buttery puff pastry.	

KIDS MENU

We're catering to kids with tasty choices they'll appreciate! \$3.99 per child (minimum of 10)
Choose any 4 items. Add \$1.00 per child for each additional entrée.

Bite-Size Cheese Ravioli Marinara
Mini Meatballs Marinara
Chicken Nuggets
Mozzarella Sticks
Macaroni and Cheese
Chicken Tenders
Chicken Egg Roll
Chicken Taquito
Beef Franks and Beans
Mashed Potatoes
Mini Pizza Bagels

Bite-Size Chicken Parmigiana
French Fries
Fried Chicken
Mini Corn-on-the-Cob



**Complimentary
chocolate chip cookie
and candy platter**



BREAKFAST SPECIALS

Continental **\$3.00 per person**

Minimum 15 Guests (**Choice of 3 Bakery Goods**)
Doughnuts, Muffins, Danish, Rolls & Bagels
with Butter, Jelly and Cream Cheese.

Morning Glory **\$5.50 per person**

Minimum 20 Guests
Fresh Fruit Salad, Scrambled Eggs, Bacon,
Home Fries, Danish, Rolls & Bagels with Butter,
Jelly, Cream Cheese, Coffee & Tea or Juice.

Bergen **\$7.50 per person**

Minimum 20 Guests
Fresh Fruit Salad, Spinach Salad, Quiche,
Virginia Ham, Danish, Rolls & Bagels with Butter,
Jelly, Cream Cheese, Coffee & Tea or Juice.

Maywood Delight **\$9.50 per person**

Minimum 25 Guests
Fruit & Dip Tray, Quiche or Scrambled Eggs,
Slow Baked Virginia Ham or Bacon Strips,
Crepes (Choice of 2: Blueberry, Apple,
Strawberry, Raspberry), Muffins, Danish,
Rolls & Bagels with Butter, Jelly, Cream Cheese,
Coffee, Tea and Juice.

West of France **\$9.99 per person**

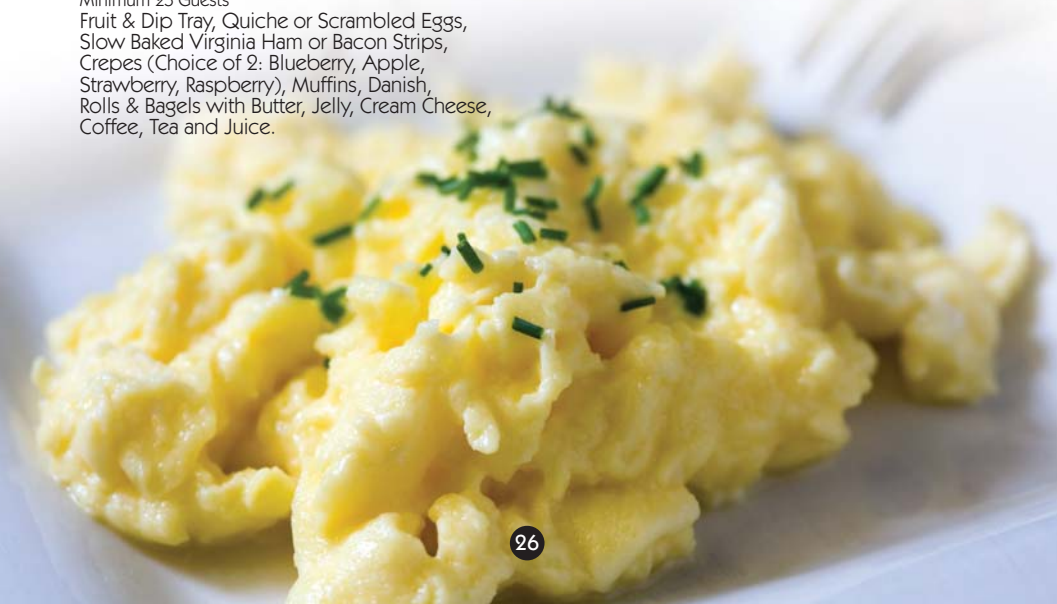
Minimum 25 Guests
Fresh Fruit Salad, Western Omelet, Deep Dish
French Toast with Syrup, Home Fries,
Link Sausage or Bacon Strips, Danish, Rolls
& Bagels with Butter, Jelly, Cream Cheese,
Coffee, Tea and Juice.

Scandinavian **\$9.99 per person**

Minimum 20 Guests
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 Tray, Lettuce,
Tomato & Red Onion Platter.

Omelette Station

Please call for more information.



DESSERTS

Our selection of homemade desserts is beyond compare.

Pick one up today and give your meal the sweet touch it deserves!

Chocolate Caramel Pecan Cake
 Chocolate Raspberry Cake
 Chocolate Truffle Torte
 Apple Crunch Cake
 Carrot Cake
 Banana Coconut Cake
 Vanilla Cheesecake
 Marble Fudge Cheesecake
 Raspberry Crumb Cheesecake
 Cognac Pumpkin Cheesecake

FRUIT PLATTERS

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

Small \$30.00
 Medium \$40.00
 Large \$50.00

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

BREADS

Our selection of hearty specialty breads is endless. Inquire or stop by to discover the possibilities!

Semi-Sourdough Baguette
 Semi-Sourdough Onion Baguette
 Pumpernickel Baguette
 Rosemary Baguette
 Semolina Baguette
 Mini Semolina Hero
 Ciabatta Baguette
 Ciabatta Francese
 French Bread
 Brick Oven Bread
 Pizza Bread
 Marble Rye
 7 Grain Loaf
 7 Grain Hero
 Whole Wheat Loaf

DESSERT PLATTERS

Assorted Butter Cookies \$8.99 lb.
 1 lb. tray, serves approx. 6 guests

Mini Cannoli Platter \$25.00
 quantity 30

Fresh-Baked Cookies

A sweet indulgence for the holidays. These traditional Greek holiday cookies are absolutely scrumptious – and 100% homemade!

Small \$30.00
 Medium \$40.00
 Large \$50.00

Melomacaroni (cookies soaked in honey)
 Cinnamon Honey with Nuts

Kourabiedes (crescent cookies)
 Almond Coconut



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.

All menu items and prices subject to change.

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.

Regular, disposable place settings, including cocktail plate, fork, knife, spoon and napkin are included with all orders.

Elegant, disposable place settings, including plate, fork, knife, spoon, cup and napkin are just \$2.50 per person.

Prices are subject to change.



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



www.wmarketnyc.com
info@wmarketnyc.com

p: 201.843.8361
f: 201.291.9065