



CATERING

Catering phone: 860-346-5335 or 860-788-7922

Pick Up Items

Catering food can't be purchased to dine in at our restaurants.

When picking up your trays of food, serving utensils, chafing dishes and sternos are not included in the price. These items can be added for an additional \$15.00 each set.

Tableware can be added for an additional \$1.50 per person.

Appetizers

Fresh Fruit Tray with Cherry Dip	15-20 people \$50.00 (in season)	40-50 people \$80.00 (in season)
Fresh Vegetables with Dip	12" Platter 5-6 lb. 15-20 people \$40.00	18" Platter 10-12 lb. 40-50 people \$70.00
Variety of Cheese with Crackers & Pepperoni	15-20 people \$50.00	-50 people \$70.00
Shrimp Cocktail	25 people \$90.00**	50 people \$135.00**
Assorted Miniature Sandwiches (Chicken Salad, Egg Salad, Tuna Salad, Seafood Salad)	\$2.99 each	
Eggplant Rollatini	\$2.99 each	
Garlic Bread	12" (whole) \$7.00	w/Cheese \$8.00
Bruschetta	12" (whole) \$10.00	
Seafood Salad	\$80.00	\$110.00
Seafood Stuffed Mushrooms	\$10.99 lb	
Mussels	\$80.00	\$110.00

Mussels Fresca	\$80.00	\$130.00
Sausage Stuffed Mushrooms	\$7.99	(100) \$85.00
“Jerry’s” Famous Wings	\$55.00 Approx. 5 lbs	\$95.00 Approx. 10 lbs
COLD CUT PLATTER:		
Turkey, Ham, Salami, Capicola, Prosciutto, Mozzarella, American, White or Yellow Cheddar, or Pepperjack	\$12.99 lb ¼ lb per person	(Add \$2.50 per person For Rolls, Lettuce, Tomato, Condiments)
ANTIPASTO PLATTER:	(20-25) Sm.\$75.00	(40-50)Lg\$110.00
Prosciutto, Hot Capicola, Sharp Provolone, Italian Table Cheese, Olives, Pepperoncini & Tomatoes		
GIANT GRINDERS: 3’ & 6’		
Ham, Turkey, Salami, Chicken cutlet, Caprese, Eggplant	Feeds 6 ppl per foot	\$16.00 per foot \$22.00 per foot

Catering Trays

Pasta

	Half Tray (approximately 15-20 People)	Full Tray (approximately 40-50 People)
Pasta with Marinara	\$40.00	\$65.00
Penne with Meat & Marinara	\$50.00	\$80.00
Ravioli	\$60.00	\$80.00
Penne Ala Vodka	\$50.00	\$70.00
Tortellini Alfredo	\$50.00	\$80.00
Lasagna	\$45.00	\$90.00
Vegetarian Lasagna	\$45.00	\$90.00
Stuffed Shells (meat)	\$55.00	\$85.00
Manicotti (cheese)	\$55.00	\$85.00
Penne w/ Chicken & Broccoli	\$70.00	\$100.00
Macaroni & Cheese	\$50.00	\$80.00
Baked Ziti	\$45.00	\$90.00

Chicken

\$3.00 per piece unless noted

Chicken Parmesan

BBQ

Chicken Francaise

Baked Stuffed Chicken Breast

\$4.50 per piece

Chicken Marsala

Chicken Piccata

Italian Style Chicken Cutlets

Chicken Tenders

\$1.99 each piece

Chicken Cacciatore

Beef & Pork

Meatballs with Marinara Sauce

\$55.00

\$85.00

Roast Beef

\$75.00

\$105.00

Beef Cutlets

\$75.00

\$105.00

Italian Sausage & Peppers

\$75.00

\$95.00

Kielbasa and Sauerkraut

\$75.00

\$95.00

Seasoned Baked Ham with Glaze

\$75.00

\$95.00

BBQ Pulled Pork

\$75.00

\$105.00

Grilled Pork Chops

\$75.00

\$105.00

BBQ Ribs

\$75.00

\$105.00

Veal Choices

Cacciatore, Cutlets, Veal w/asparagus

\$6.50 per piece

Marsala, Parmigiana, Francaise, Piccata

Seafood

Shrimp Scampi	\$115.00	\$180.00
Fried Calamari	\$75.00	\$100.00
Baked Scrod	\$4.00 per piece	
Stuffed Sole	\$80.00	\$120.00
Seafood Medley with Fra Diavolo sauce	\$115.00	\$185.00
Salmon Florentine	\$6.00 per piece	
Stuffed Shrimp	\$7.50 per person	
Stuffed Lobster Tail	\$13.50 per person	

Vegetables

Green Beans	\$45.00	\$80.00
Broccoli Rabe**	\$65.00	\$95.00
Grilled Mixed Vegetables	\$45.00	\$80.00
Roasted Potatoes	\$45.00	\$80.00
Red Bliss Mashed Potatoes	\$45.00	\$80.00
Broccoli or Corn on the Cob	\$30.00	\$50.00
Eggplant Parmigiana	\$45.00	\$90.00
Eggplant Rولاتini	\$55.00	\$100.00
Baked Potato	\$2 each	
Baked Beans	\$30.00	\$50.00

Breads

Dinner Rolls & Butter	.35 each	
Garlic Knots	.50 each	

Salads

Garden Salad	\$25.00	\$45.00
Romaine Caesar Salad	\$25.00	\$45.00
Spinach & Red Roasted Peppers	\$30.00	\$50.00
Antipasto Salad	\$35.00	\$55.00
German Potato Salad	\$35.00	\$60.00
Tomato & Cucumber Salad	\$40.00	\$70.00
Coleslaw	\$30.00	\$55.00
Antonio's Orchard	\$45.00	\$65.00
Fruit Salad*	\$45.00	\$65.00
Jeanette's Macaroni Salad (tuna)	\$40.00	\$70.00
Carmela's Potato & Egg Salad	\$40.00	\$70.00

Funeral Options

Package 1

Pasta
Sausage and Peppers
Chicken Parm
Salad, Bread & Butter
\$19 per person

Package 2

Olive Cheese Platter Pickled Veggies
Cold Cut Platter with Rolls, Pasta
Salad, bread & butter
\$17

Package 3

Chicken Marsala
Pasta, Tossed Salad
bread & butter
\$18

Package 4

Cold Cut Platter with Rolls
Macaroni Salad, Pickled Veggies
Tossed Salad
\$15

Package 5

Muffins, Danish
Fruit, Assorted Breads and Cakes
\$14

Traditional Buffet

Minimum of 35 guests

\$15.00 per guest (50 or more)

\$16.00 per guest (35-49 guests)

**One Choice of Pasta, One Chicken, One Potato or Rice, One Vegetable, One Cold Salad
and Bread and Butter**

Chafing Dishes and Serving Utensils can be added for \$15.00 per set.

Tableware can be added for \$1.50 per guest.

Pasta Choices

(Additional Pasta Choice is \$2.99 per guest unless otherwise noted)

Penne Pasta with Marinara Sauce

Penne ala Vodka

Tortellini Alfredo

Penne with Chicken and Broccoli

Macaroni and Cheese

Stuffed Shells or Manicotti

Chicken Choices

(Additional Chicken Choice is \$3.99 per guest unless otherwise noted)

Lemon and Herb Chicken

Breaded Italian Chicken Cutlet

BBQ Chicken

Chicken Francaise

Chicken Marsala

Chicken Parmesan

Beef Choices

(Additional Beef Choices are \$5.99 per guest)

Sliced Roast Beef w/Burgundy Mushroom Sauce

Beef Tenderloin

Roasted Top Round

Prime Rib Au Jus...Market

Pork Choices

(Additional Pork Choices are \$3.99 per guest unless otherwise noted)

BBQ Ribs

Italian Sausage and Peppers

Seasoned Baked Ham with Pineapple and Brown Sugar Glaze

Kielbasa and Sauerkraut

Seafood Choices

(Additional Seafood Choices are based on Market Pricing)

Stuffed Filet of Sole

Baked Stuffed Shrimp

Steamed Lobster

Lemon and Dill Grilled Salmon

Veal Choices

(Additional Veal Choices are based on Market Pricing)

Veal Francaise

Veal Marsala

Veal Parmesan

Veal Piccata

Potato or Rice Choices

(Additional Potato or Rice Choice is additional \$2.99 per guest)

Garlic and Herb Smashed Potatoes

Oven Roasted Potatoes

Traditional Baked Potato

Wild Rice Pilaf

Fresh Vegetable Risotto...\$2.99 pp

Salad Choices

(Additional Salad Choices are \$2.99 per guest unless otherwise noted)

Traditional Garden Salad w/House Dressing

Romaine Caesar Salad

Spinach & Red Roasted Pepper Salad w/Balsamic Vinaigrette...\$2.99 per guest

Mesclun Salad w/ Raspberry Vinaigrette...\$2.99 per guest

Vegetable Choices

(Additional Vegetable Choices is additional \$2.99 per guest)

Grilled Zucchini and Summer Squash

Green Bean Almondine

Italian Style Green Bean Salad

Brown Sugar Glazed Carrots

Buttered Corn

Grilled Vegetable Medley

Corporate Luncheon

Cold Sandwiches

Minimum of 15 guests

*Assorted Sandwiches on White Bread, Wheat Bread, Rye Bread,
Hard Rolls or Portuguese Rolls on a Platter \$7.99 each*

Ham, Genoa Salami, Bologna, Tuna Salad, Egg Salad, Turkey, Roast Beef, Pepperoni, Capicola,
Eggplant, Chicken Salad, Seafood Salad,
Italian Combo, American Combo, Grilled Veggies Slicing Buffalo Chicken, Prosciutto, Pastrami

All Sandwiches above can be put on Wraps for \$8.99 each

Hot Sandwiches

Sausage and Peppers, Meatball, Eggplant Parmesan
Chicken Cutlet, Barbeque Chicken, Buffalo Chicken Shaved Steak, BBQ Pulled Pork, Hot
Pastrami, Grilled Veggies

**All Hot Sandwiches above are Individually Wrapped for \$8.*

Additional add-on items

Individual Bags of Chips...\$1.00 each
Any Green Salad...\$2.99 per guest (Traditional Garden, Romaine Caesar)
Any Side of Mayo Based Salad...\$2.99 per guest (Potato, Macaroni or Coleslaw)
Assorted Can Soda...\$1.49 Bottled Soda...\$1.99 per guest
Bottled Water or Bottled Juice...\$1.99
per guest assorted Snapple Drinks...\$1.99
per guest assorted Cookies (1 per guest)...\$1.00 per guest
Chocolate Brownie Tray (1 per guest)...\$1.50 per guest
Assorted Italian Miniature Pastries (1 per guest)...\$2.50 per guest
Plates, Napkins, Forks, Knives, Cups...\$1.50 per guest

Breakfast Options

Continental Breakfast

Minimum of 25 guests

Paperware \$1.50 per guest.

\$7.00 per guest (50 or more) \$9.00 per guest (25-49 guests)

Assorted Mini Danish, Mini Muffins, Mini Bagels

Apple **or** Orange Juice Coffee **or** Tea

Cream Cheese **or** Jelly & Butter (Complete Coffee Service **or** Tea Service)

Hot Breakfast

Minimum of 25 guests includes:

Paper ware \$1.50 per guest.

Chafing Dish and Serving Utensil \$15.00 per set.

\$12.00 per guest (50 or more) \$13.00 per guest (35-49 guests)

Scrambled Eggs

Breakfast Sausage, Bacon

Home Fried Potatoes

Miniature Danish

Apple **or** Orange Juice

(Complete Coffee Service **or** Tea Service)

Brunch

Minimum of 25 guests includes

Scrambled Eggs – Sausage – Bacon – Biscuits & Gravy

Roast Beef – Grilled Vegerables – Penne ala Vodka

Fresh Fruit – Mini Bagels or Rolls

Paperware \$1.50 pperson

Chafing dish & serving utensil \$15 per set

\$18 per person(50 or more) \$19 per person(25-49)

The Perfect Picnic

Minimum of 50 guests

\$29.95 per guest

6.35% Sales Tax And 18% Service Fee not Included

Hamburgers & Cheeseburgers w/ Rolls

Hot Dogs w/ Rolls

Italian Sausage & Peppers OR Keilbasa with Kraut & Rolls

A Choice of *Three* Sides:

Macaroni Salad Potato Salad Coleslaw

Baked Beans Corn on the Cob Sliced Watermelon

Add Chicken: \$4.00 per person Add Ribs: \$5.00 per person

Backyard Barbecue

Minimum of 40 guests \$55.95 per guest

6.35% Sales Tax And 18% Service Fee not Included

Sirloin Steaks

Texas Style Baby Back Ribs

Barbecue Chicken

Baked Potatoes w/ Sour Cream & Butter

Baked Beans

Garden Salad w/ House Dressing

Corn on the Cob

One Other Side Choice:

Macaroni Salad Potato Salad

Coleslaw Dinner Rolls & Butter Sliced Watermelon

Barbecues have a 3 hour time frame 2 hour grill time, 1/2 hour setup & 1/2 hour breakdown

Grill Fee of \$100.00 is added to every bill Additional Grill Time is \$150.00 per hour

Paperware included with Outdoor Function sMinimum of \$400.00 required for Cook Staff

Things You Need to Know:

48 Hours Minimum Recommended for Best Availability

Deposits are due on functions upon choice of the menu. Minimum deposit is \$200.00.

Deposit is non-refundable. Final payment is due one week prior to the event date.

Delivery is \$25.00-\$35.00 within Middletown and \$50.00-\$65.00 within Middlesex County. Any function outside of Middlesex County will incur a \$65.00-\$75.00 delivery charge automatically.

Set up not included in delivery charge. Set up charge determined on menu choice and size.

When booking a buffet or pick up items serving utensils are not included. Chafers can be added for an additional price. A set consists of chafing rack, chafing dish, sterno and serving utensil for \$15.00 per set. Paperware consists of plate, fork, knife, napkin and are \$1.50 per guest.

Additional charge will apply for pick-up of parties.

Prices are subject to change without notice.

