

# Catering For All Occasions

Delivery & Professional Setup Available

(Logo)

*"At Angelo's Market, when you cater with us...  
you are catering with family."*

515 Brick Boulevard,  
Brick, New Jersey 08723  
732-262-5111

[www.angelosmarketnj.com](http://www.angelosmarketnj.com)

Facebook: Angelo's Market  
Instagram: @angelosmarketnj

## HERO'S

3 to 6 Feet (Serves 3 to 4 People Per Foot)

All Hero's Come Pre-Sliced to Perfection and Includes:  
Dressing, Potato Salad, Macaroni Salad, Cole Slaw and Pickles

**1. Vegetarian Delight.....\$14.99 Per Foot**

Sauteed Broccoli Rabe, Grilled Eggplant, Fresh Sliced Mozzarella, Fire Roasted Peppers with Olive Oil and Balsamic Vinegar on the side.

**2. All American.....\$15.99 Per Foot**

Boar's Head - Thinly Sliced Roast Beef, Turkey, Virginia Ham, Yellow American and Swiss Cheese, Topped off With Shredded Lettuce and Thinly Sliced Tomatoes. Served with Mayonnaise and Mustard on the side.

**3. Fried Chicken Cutlet.....\$15.99 Per Foot**

Fried Chicken Cutlets, topped with Thinly Sliced Fresh Mozzarella Cheese, Fire Roasted Peppers and Baby Baby Field Greens. Served with Balsamic on the side.

**4. Grilled Chicken.....\$15.99 Per Foot**

Marinated Grilled Chicken Breast, Thinly Sliced - Topped with Fresh Mozzarella and Fire Roasted Peppers and Honey Balsamic Reduction on the side.

**5. Italian.....\$15.99 Per Foot**

Layers of Thinly Sliced Genoa Salami, Mortadella, Pepperoni, Ham Capicola, Provolone and Fresh Mozzarella Cheese. Topped with Fire Roasted Peppers and Baby Field Greens. Served with Italian Vinaigrette on the side.

**6. Fried Eggplant.....\$14.99 Per Foot**

Crispy Fried Eggplant, Thinly Sliced Fresh Mozzarella Cheese, Fire Roasted Peppers and Shredded Lettuce. Served with Balsamic on the side.

## SALADS

All Dressings are Served on the Side

**Mediterranean Pasta Salad.....Bowl \$35.00.....Full \$55.00**

Spiral Pasta, Red Onions, Spinach, Sweet Pepper Hulls, Crumbled Feta Drizzled with Olive Oil Dressing

**Noelle's Salad.....Bowl \$25.00.....Full \$40.00**

Crisp Romaine, Cherry Tomatoes, Cucumbers served with Our House Dressing

**Alyssa's Salad - Classic Caesar Salad.....Bowl \$30.00.....Full \$50.00**

With or Without Chicken

**Fresco Salad.....Bowl \$30.00.....Full \$50.00**

Romaine, Arugula, Red Onions, Walnuts, Cubed Oranges, Crumbled Goat Cheese with Raspberry Vinaigrette

**Angelo's Special Salad.....Bowl \$30.00.....Full \$50.00**

Romaine & Iceberg Lettuce, Pepper Hulls, Marinated Artichoke Hearts, Green & Black Olives, Celery, Red Onions with a Balsamic Vinaigrette

**Waldorf Salad.....Bowl \$30.00.....Full \$50.00**

Mescaline, Walnuts, Dried Cranberries, Crumbled Gorgonzola. Sliced Granny Smith Apples with a touch of Lemon served with a Raspberry Vinaigrette

**Chef Salad.....Bowl \$30.00.....Full \$50.00**

Romaine & Iceberg Lettuce, Grape Tomatoes, Red Onions, Cucumbers, Black Olive & Premium Deli Pinwheels

**Uncle Vinny's Salad.....Bowl \$30.00.....Full \$50.00**

Arugula, Walnuts, Pears, Dried Cranberries with Crumbled Goat Cheese served with Balsamic Vinaigrette

**Brick Boulevard Salad.....Bowl \$30.00.....Full \$50.00**

Mescaline, Grape Tomatoes, Black Olives, Sundried Tomatoes, Shredded Carrots, Red Onions, Shaved Parmesan served with Balsamic Vinaigrette

**Nicoise Salad.....Bowl \$30.00.....Full \$50.00**

Mescaline, Chunk Tuna, Gaeta Olives, Green Beans, Grape Tomatoes, Red Onions with Balsamic Vinaigrette

**COLD BUFFET  
CHOICE OF 4 MEATS AND 2 CHEESES**

*Arranged with Our Finest Cold Meats and Cheeses*

*\$8.95 Per Person (Minimum 20 People)*

**MEAT OPTIONS**

- |  |   |
|--|---|
| 1. <b>Roast Beef</b> - Tender Eye Round Roast Beef | 5. <b>Boiled Ham</b> - Boar's Head Brand              |
| 2. <b>Turkey Breast</b> - Homemade Oven Roasted    | 6. <b>Salami</b> - Hormel DiLusso's Famous Genoa      |
| 3. <b>Virginia Ham</b> - Hickory Smoked            | 7. <b>Capicola</b> - Imported Dry Cured Italian Coppa |
| 4. <b>Roast Pork</b> - Slow Roasted Loin of Pork   | 8. <b>Pepperoni</b> - Hormel - Sliced                 |
|  | 9. <b>Mortadella</b> - San Danielle                   |

**CHEESE OPTIONS**

- |  |  |
|--|--|
| 1. <b>Swiss Cheese</b> - Finlandia Imported  | 4. <b>Muenster</b> - Wisconsin's Own               |
| 2. <b>American</b> - Your Choice of Boar's Head Brand<br>Yellow or White American Cheese                   | 5. <b>Pepperjack</b> - Boar's Head Brand           |
| 3. <b>Mozzarella</b> - Your Choice of Polly-O Brand Slicing<br>Mozzarella or Our Homemade Fresh Mozzarella | 6. <b>Alpine Lace Swiss Cheese</b> - Low Sodium    |
|  | 7. <b>Alpine Lace Muenster Cheese</b> - Low Sodium |
|  | 8. <b>Alpine Lace Provolone</b> - Low Sodium       |

*Also Available in a Wide Variety - Low Salt, Low Fat Meats & Cheeses From Boar's Head & Alpine Lace*

Our Delicious Cold Cut Trays Also Include: Plates, Forks, Knives, Tablecloth, Serving Spoons

Fresh Baked Rolls, Rye Bread, White Bread, Mustard, Mayonnaise, Oil and Vinegar

Deli Fresh Salads: Potato, Macaroni and Coleslaw

**COLD PLATTERS**

*Small Platter Serves 10-12 People \* Large Platter Serves 15-20 People*

- |   | <i>Small Platter</i> | <i>Large Platter</i> |
|---|----------------------|----------------------|
| 1. <b>Grilled Vegetable Platter</b><br>Marinated & Grilled Eggplant, Portobello Mushroom Caps, Zucchini,<br>Bell Peppers and Asparagus. Drizzled with Balsamic Glaze  | \$49.99              | \$69.99              |
| 2. <b>Cold Antipasto Platter</b><br>Roasted Peppers, Marinated Olives, Marinated Artichoke Hearts,<br>Cubed Provolone and Mozzarella Bocconcini Salad, Sweet Soppressata<br>And Dried Pepperoni   | \$49.99              | \$69.99              |
| 3. <b>Garden Fresh Vegetable Platter</b><br>Fresh Cut vegetables that include Broccoli, Celery, Cucumber, Carrots,<br>Cauliflower, Cherry Tomatoes & Zucchini Sticks. Served with a Savory<br>Vegetable Dip   | \$29.99              | \$49.99              |
| 4. <b>Caprese Platter</b><br>Layers of Thinly Sliced Mozzarella Cheese, Heirloom Tomatoes and Fresh<br>Basil Leaves. Drizzled with Extra Virgin Olive Oil   | \$39.99              | \$59.99              |
| 5. <b>Assorted Finger Sandwiches</b><br>Assorted Sliced Breads - Your Choice of Cold Cuts with Condiments   | \$39.99              | \$59.99              |
| 6. <b>Assorted Wrap Platter - Pick 3</b><br>Tuna Salad, Seafood Salad, Fried Chicken Breast, Roasted Peppers &<br>Mozzarella, Grilled Eggplant with Sundried Tomatoes & Pesto Sauce, Grilled<br>Seasonal Vegetables with Crumbled Feta Cheese, Turkey Breast with<br>Caramelized Bacon, or Roast Beef, Swiss Cheese & Caramelized Onions. | \$39.99              | \$59.99              |
| 7. <b>International Cheese Platter</b><br>A Fine Selection of First Quality Imported and Domestic Cheese Beautifully<br>Arranged and Served with Fresh Grapes & Strawberries  | \$49.99              | \$69.99              |

## COLD PLATTERS - CONTINUED

	<i>Small Platter</i>	<i>Large Platter</i>
<b>8. Fresh Fruit Platter</b> An Array of Fresh Cut Fruits and Seasonal Berries All Beautifully Arranged	\$39.99	\$49.99
<b>9. Shrimp Cocktail</b> Poached Jumbo Shrimp Served with Lemon Wedges & Cocktail Sauce	\$69.99	\$119.99
<b>10. Filet Mignon with Horseradish Cream Sauce</b> Served Rare and Thinly Sliced with a Horseradish Cream Sauce		\$89.99
<b>11. Sloppy Joe Platter</b> Assortment of Triple Decker Sandwiches on Fresh Rye Bread: Corned Beef, Pastrami, Roast Beef, Turkey with Coleslaw and Sandwich Dressing		\$69.99
<b>12. Specialty Sandwich Platter</b> A Mix of Panini, Focaccia & Kaiser Roll Sandwiches		\$69.99
<b>13. Cold Cut Platter</b> Your Choice - 4 Meats and 2 Cheeses		\$59.99

## HOT PLATTERS

*Small Platter Serves 10-12 People \* Large Platter Serves 15-20 People*

	<i>Small Platter</i>	<i>Large Platter</i>
<b>1. Finger Licking Wings Platter</b> Savory Seasoned & Fried Chicken Wings With Your Choice Of Honey, BBQ, Jack Daniel's BBQ or Buffalo Sauce	\$40.00	\$70.00
<b>2. Hot Antipasto Platter</b> This Delicious Platter Consists of Eggplant Rollatini, Mozzarella Sticks, Cheese & Breadcrumb Stuffed Mushroom Caps, Baked Little Neck Clams, Fried Broccoli Florets, Zucchini Sticks & Mini Rice Balls.	\$40.00	\$70.00
<b>3. Seafood Antipasto Platter</b> A Savory Combination of Miniature Crabcakes, Coconut Crusted Shrimp, Bacon Wrapped Scallops & Sesame Seared Tuna.	\$55.00	\$95.00
<b>4. Miniature Quesadilla Platter</b> An Assorted Variety of Chicken, Beef & Vegetable Quesadillas. Sour Cream and Guacamole Served on the Side	\$40.00	\$60.00
<b>5. Miniature Fried Finger Food Platter</b> Homemade Miniature - Rice Balls, Potato Croquettes, Prosciutto Balls Mini Fried Cheese Ravioli & Crispy Mozzarella Sticks. Served with Marinara Sauce	\$40.00	\$60.00
<b>6. Pigs in a Blanket Platter</b> Cocktail Sized Franks Wrapped in Delicate Pastry. Served with Deli Mustard	\$40.00	\$60.00
<b>7. Spinach and Artichoke Dip</b> Fresh Baby Spinach and Marinated Artichoke Hearts Blended Together With Asiago and Parmesan Cheeses. Served with Homemade Tortilla Chips	\$30.00	\$50.00
<b>8. Spiedini Ala Romano</b> Battered and Fried Mozzarella & Prosciutto Squares. Arranged on a Platter with a Lemon Caper Dipping Sauce	\$45.00	\$65.00

## A LA CARTE MENU

### Hot Buffet

*\$10.95 Per Person (Plus Tax) Minimum 20 People*

*Hot Buffet Includes: Grated Cheese, Dinner Rolls, Extra Sauce, Plates, Forks, Knives, Napkins, Serving Spoons, Tablecloths, Sternos, Racks and Water Pans with Deposit (Refundable Upon Return of Racks and Water Pans)*

***Choice of ONE Pasta, ONE Eggplant and THREE Entrees***

OR

### Deluxe Hot Buffet

*\$12.95 Per Person (Plus Tax) Minimum 20 People*

*Deluxe Hot Buffet Includes: Tossed House Salad, Grated Cheese, Dinner Rolls, Extra Sauce, Plates, Forks, Knives, Napkins, Serving Spoons, Tablecloths, Sternos, Racks and Water Pans with Deposit (Refundable Upon Return of Racks and Water Pans)*

***Choice of TWO Pastas, One Eggplant, Three Entrees and One Side Dish***

*All Items Are Delivered Fresh and Include Heating Instructions  
Half Trays Serves 8-12 People \* Full Trays Serves 15-20 People*

### PASTA OPTIONS

*Half Trays - \$40.00 \* Full Trays - \$60.00*

#### ***1. Linguini & Clams***

Al Dente Linguini with Chopped Clams in your Choice Of Red or White Sauce

#### ***2. Stuff Shells***

Shells Stuffed with Creamy Seasoned Ricotta Cheese & Topped with Marinara Sauce & Parmesan Cheese

#### ***3. Baked Ziti***

Pasta Mixed with Ricotta, Mozzarella & Parmesan Cheese - Baked to Golden Perfection

#### ***4. Cheese or Meat Lasagna***

Layers of Lasagna Noodles & Ricotta Cheese, Tomato Sauce, Fresh Mozzarella Cheese or add Seasoned Ground Beef

#### ***5. Your Choice of Pasta in a Vodka Sauce***

Pasta Tossed in a Pink Cream Tomato Sauce with Parmesan Cheese

#### ***6. Rigatoni Di Pomodoro***

Pasta Tossed in a Fresh Plum Tomato Sauce

#### ***7. Pasta Primavera***

Pasta & Seasonal Vegetables in a Pink Cream Tomato Sauce or Garlic & Oil

#### ***8. Bow Tie Pasta***

Pasta Tossed in a Eggplant & Sundried Tomato Sauce

#### ***9. Penne with Broccoli Rabe***

Tossed with Broccoli Rabe in a Light Garlic and White Wine Sauce

#### ***10. Pasta Siciliana***

Pasta Tossed in a Roasted Eggplant Sauce Topped With Shaved Ricotta Salata

#### ***11. Your Choice of Pasta with Broccoli***

Pasta Tossed with Broccoli Florets, Roasted Garlic and Extra Virgin Olive Oil

#### ***12. Tri-Color Tortellini***

Colorful Tortellini Tossed with Broccoli in a Sundried Tomato Cream Sauce

#### ***13. Ravioli Marinara***

Large Ricotta Filled Ravioli Tossed in Our Fresh Marinara Sauce

#### ***14. Orecchiette Pasta***

Tossed with Broccoli Rabe & Sausage in a Light Garlic and White Wine Sauce

#### ***15. Linguini with Garlic & Oil***

Al Dente Pasta Tossed with Roasted Garlic and Extra Virgin Olive Oil Prosciutto, Peas & Topped with

#### ***16. Rigatoni Bolognese***

Pasta Tossed with a Seasoned Chopped Meat Sauce

#### ***17. Penne with Wild Mushrooms***

Pasta Tossed with Wild Mushrooms in a Light Cognac Cream Sauce

#### ***18. Adult Macaroni and Cheese***

With 4 Cheese Melted - Fontina, Asiago, Vermont Cheddar & American Cheese - Topped with Panko Bread Crumbs and Baked in the Oven

#### ***19. Rigatoni Confetti***

Pasta Tossed with Prosciutto, Peas, Shiitake Mushrooms & Parmesan Cheese in a Light Cognac Cream Sauce

## EGGPLANT OPTIONS

*Half Trays - \$40.00 \* Full Trays - \$60.00*

### **1. Eggplant Parmigiana**

Thinly Sliced Fried Eggplant Layered With Our Marinara Sauce & Melted Fresh Mozzarella Cheese

### **2. Eggplant Rollatini**

Thinly Sliced Fried Eggplant Rolled with Ricotta Cheese Topped With Our Marinara Sauce & Fresh Mozzarella Cheese

### **3. Eggplant Carrozza**

Savory Sandwiches of Thinly Sliced Eggplant and Fresh Mozzarella Cheese. Served with Marinara Sauce

### **4. Eggplant Rolled with Spinach**

Crispy Fried Eggplant Rolled With Fresh Mozzarella Cheese, Ricotta Cheese and Steamed Spinach

### **5. Zucchini Lasagna**

Layers of Fried Zucchini, Ricotta Cheese Blended with Fresh Spinach and Topped with Our Marinara Sauce and Melted Fresh Mozzarella Cheese

### **6. Eggplant With White Sauce**

Thinly Sliced Eggplant Layered with Sliced Tomatoes and Fresh Mozzarella with a Light White Wine Sauce

## CHICKEN OPTIONS

*Half Trays - \$40.00 \* Full Trays - \$70.00*

### **1. Giambott**

Tender Chunks of White Meat Chicken, Sweet Italian Sausage, Sweet Vinegar Peppers, & Potatoes in a Wine Sauce

### **2. Chicken Francaise**

Tender Chicken Breast Sauteed in Lemon-Butter Sauce

### **3. Chicken Marsala**

Tender Chicken Breast Sauteed in Marsala Wine Sauce

### **4. Chicken Rollatini**

Lightly Breaded Chicken Breast Stuffed with Broccoli Rabe, Sun-Dried Tomatoes, Fontina Cheese and Drizzled with Brown Sauce

### **5. Chicken Oreganato**

Tender Medallions of Chicken Breast Topped with Seasoned Breadcrumbs in a Garlic-White Wine Sauce

### **6. Chicken and Broccoli**

Tender Sliced Chicken Breast with Broccoli Florets Tossed in a Garlic Hoisin Sauce

### **7. Stuffed Chicken Breast**

Thinly Sliced Chicken Breast Stuffed with Baby Spinach, Prosciutto & Fresh Mozzarella in a Brown Sauce

### **8. Chicken Cordon Bleu**

Lightly Breaded Chicken Cutlet Stuffed with Virginia Ham & Swiss Cheese - Then Fried to Perfection

### **9. Chicken Cacciatore**

Cut Chicken Parts Slow Cooked in our Tomato Sauce

### **10. Chicken Sorrentino**

Tender Chicken Breast, Thinly Sliced Eggplant and Smoked Ham, Topped with Fresh Mozzarella in a White Light Cognac Sauce

### **11. Chicken Teriyaki**

Chicken Parts Marinated in Teriyaki Sauce

### **12. Grilled Chicken**

Tender Chunks of White Meat Chicken with Seasonal Mixed Vegetables in a Garlic & White Wine Sauce

### **13. Chicken and Artichokes**

Savory Chunks of White Meat Chicken, Artichoke Hearts, Sun-Dried Tomatoes in a Lemon-Butter Sauce

### **14. Chicken Bianco**

Tender Breast of Chicken, Sauteed Mushrooms in a Garlic and Butter Sauce

### **15. Chicken Arrabiata**

Chicken Parts Braised with Cherry Tomatoes, Herbs in a Red Wine Sauce

### **16. Sesame Chicken**

Chunks of Chicken Breast in a Plum Sesame Sauce

### **17. Bacon Wrapped Chicken**

Tender Bites of White Meat Chicken Wrapped in Bacon - Served with Honey Mustard Dipping Sauce

### **18. Stuffed Chicken in a Fig Sauce**

Thin Chicken Breast Stuffed with Seasoned Bread Crumbs & Goat Cheese - with a Roasted Fig Sauce

## PORK OPTIONS

*Half Trays - \$40.00 \* Full Trays - \$70.00*

### **1. Hawaiian Roast Pork**

Roasted Pulled Pork in a Spicy Pineapple BBQ Sauce

### **2. Sausage & Peppers**

Your Choice of Sweet or Hot Tossed with Caramelized Onions and Red/Green Bell Peppers

### **7. Pork Fillet Marsala**

Sauteed Pork Cutlets in a Light Marsala Sauce

### **5. Sausage & Broccoli Rabe**

Sweet Fennel Sausage, Broccoli Rabe, Garlic & Oil

### **4. BBQ Ribs**

Slow Roasted Pork Ribs in a Smoky BBQ Sauce

### **8. Stuffed Loin of Pork**

Tenderloin of Pork Stuffed with Baby Spinach, Prosciutto and Fresh Mozzarella Cheese

## BEEF OPTIONS

*Half Trays - \$40.00 \* Full Trays - \$70.00*

### 1. *Pepper Steak*

Thinly Sliced Beef Tenderloin with Rainbow Bell Peppers - Sauteed in Garlic and White Wine

### 2. *Beef and Broccoli*

Thinly Sliced Beef Tenderloin & Broccoli Florets - In a Garlic Hoisin Sauce

### 3. *Meatballs in Sauce*

Homemade Meatballs in Our Fresh Marinara Sauce

### 4. *Roast Beef with Mushroom Gravy*

Thinly Sliced Homemade Roast Beef with Caramelized Onions, Mushrooms and Brown Gravy

### 5. *Beef Rollatini*

Sliced Beef Pounded Out Thin and Stuffed with Parmesan Cheese, Bread Crumbs and Mixed Herbs Gently Braised in Brown Sauce

### 6. *Tripe in Sauce*

Tender Chunks of Beef Tripe in Our Marinara Sauce with Potatoes and Peas

### 7. *Beef Teriyaki*

Tender Strips of Filet Mignon Marinated in Teriyaki Sauce - Grilled to Perfection

### 8. *Braised Short Ribs*

In a Red Wine Demi-Glaze with Roasted Potatoes

*Beef Medallions*.....Half Tray \$50.00 Full Tray \$90.00

Tender Medallions of Beef Served in a Wild Mushroom Sauce

## VEAL OPTIONS

*Half Trays - \$60.00 \* Full Trays - \$100.00*

### 1. *Veal Cutlet Parmigiana*

Tender Veal Cutlets Fried to Perfection in Our Marinara Sauce and Melted Fresh Mozzarella

### 2. *Veal Marsala*

Sauteed Veal Cutlets in a Light Marsala Wine Sauce

### 3. *Veal Rollatini*

Lightly Breaded Veal Cutlets Stuffed with Spinach, Sun Dried Tomatoes & Fontina Cheese in a Brown Sauce

### 4. *Veal Cordon Bleu*

Breaded Veal Cutlets Rolled with Swiss Cheese & Ham

### 5. *Veal Francaise*

Tender Veal Cutlets Sauteed in a Light Lemon, Butter and White Wine Sauce

### 6. *Veal Sorrentino*

Tender Veal with Eggplant, Prosciutto and Slice Fresh Mozzarella in a Light Tomato Sauce

### 7. *Veal Milanese*

Crispy Fried Veal Cutlets Topped with a Tomato, Basil Arugula and Red Onion Salad in a Light Lemon Vinaigrette

## FISH OPTIONS

*Half Trays - \$50.00 \* Full Trays - \$90.00*

### 1. *Calamari Marinara*

Tender Rings & Tentacles of Calamari Tossed in your Choice of Sweet or Hot Marinara Sauce

### 2. *Zuppa Di Mussels*

P.E.I. Mussels Tossed in Well Seasoned Marinara Sauce

### 3. *Panko Crusted Shrimp*

Jumbo Shrimp Coated in Panko Bread Crumbs and Fried to Perfection - Served with Marinara Sauce And Lemon Wedges

### 4. *Spicy Tomato Glazed Salmon*

Tender Filets of Salmon with a Spicy Tomato Glaze

### 5. *Fried Calamari*

Tender Rings & Tentacles of Calamari Tossed in Flour and Fried to Perfection. Served with Sweet or Hot Marinara Sauce

### 6. *Stuffed Filet of Sole*

Filet of Sole Stuffed with Crab Meat & Drizzled with a Light Lemon Butter Sauce

### 7. *Shrimp in Butter Sauce*

Butterflied Shrimp Tossed in a Light Butter Sauce

### 8. *Tilapia and Broccoli Rabe*

Sauteed Tilapia Filets Served on a Bed of Broccoli Rabe and Drizzled with Lemon Pepper oil

*Lobster Fra Diavolo*.....\$100.00

Add Linguini for \$10.00

## SIDE DISH OPTIONS

*Half Trays - \$30.00 \* Full Trays - \$50.00*

**1. Broccoli Oreganato**

Tender Broccoli Florets Sprinkled with Seasoned Bread Crumbs in a Garlic & White Wine Sauce

**2. Baby Carrots in Butter Sauce**

Sweet Baby Carrots Tossed in a Light Butter Sauce

**3. String Beans Almondine**

Fresh Green Beans with Candied Garlic and Toasted Almond Slices

**4. Sautéed Spinach**

Sautéed Baby Spinach with Candied Garlic Slices & Extra Virgin Olive Oil

**5. Broccoli Rabe**

Sautéed Broccoli Rabe with Candied Garlic Slices and Extra Virgin Olive Oil

**6. Broccoli with Garlic and Oil**

Tender Broccoli Florets Tossed with Savory Garlic in a Light White Wine Sauce

**7. Roasted Vegetables**

An Assorted Blend of the Seasons Best Vegetables Roasted to Perfection with Fresh Garlic and Herbs

*Half Trays - \$20.00 \* Full Trays - \$35.00*

**1. Whipped Potatoes**

Creamy Mashed Potatoes Whipped with Roasted Garlic & Fresh Rosemary

**2. Roasted Potatoes**

Crispy Roasted Red Skin Potatoes Tossed in Extra Virgin Olive Oil & Herbs

**3. Mashed Sweet Potatoes**

Sweet Potatoes Roasted with Cinnamon and Brown Sugar then Mashed & Whipped to Perfection

## Gourmet Baskets

*We Specialize in a Full Variety of  
Fruit and Gourmet Specialty Baskets  
All Baskets Can Be Customized to Meet Your Needs!*

**Watermelon Basket**.....\$49.99

A Fresh Ripe Watermelon Expertly Carved and Filled with the Season's Finest Fruits

## Kids Corner

**Order any Item from THIS Section and get a FREE Pack of Juice Boxes!**

	Half of Tray	Full Tray
<i>Chicken Fingers</i> .....	\$30.00.....	\$50.00
<i>Kraft Mac &amp; Cheese</i> .....	\$25.00.....	\$40.00
<i>Spaghetti &amp; Meatballs</i> .....	\$30.00.....	\$50.00
<i>PB &amp; J Tower</i> .....		\$29.00