

Mulberry Street



QUALITY ~ SERVICE ~ VALUE
Italian Specialty Food Center
Catering For All Occasions!

Thank you for choosing us!
We assure you that each employee at Mulberry Street takes pride in delivering on our promise to provide you with an exceptional and distinctive customer experience. Our proud legacy of service extends from 1973 and while much has changed over time, our commitment to our customers has not.



**“Our Cooking Immortalizes
Grandma’s Kitchen of Years Gone By.”**

Gluten Allergy? Nut Allergy?
We Can Cater To Your Special Dietary Needs!



474 Brick Boulevard, Brick, NJ 08723
(732) 477-4520

Web: www.MulberryStreet.net
Email: Catering@MulberryStreet.net

Ala Carte Menu
APPETIZERS - Pans

	<u>Half</u>	<u>3/4</u>	<u>Full</u>
Stuffed Mushrooms with Sausage and Prosciutto	\$40.00	\$60.00	\$75.00
Artichokes Hearts Oreganata	\$45.00	\$65.00	\$85.00
Assorted Miniature Quiche	\$35.00	\$52.00	\$65.00
Chicken Fingers or Breaded Nuggets (served w/ Honey Mustard)	\$49.50	\$75.00	\$95.00
or Buffalo style	\$55.00	\$80.00	\$100.00
Chicken Wing City	\$65.00	\$95.00	\$125.00
<i>Traditional Buffalo Wings: Our famous Hot Sauce!</i>	≈ 5#	≈ 7 ½#	≈ 10#
<i>MulberryStreet Hot Wings: Baked Hot Wings with special herbs & flavors!</i>			
<i>Jersey Wings: Fried & Smothered with Garlic & Romano Cheese!</i>			
<i>Honey Sesame Wings: A sweet Asian flair!</i>			
<i>Barbecue Wings: Fried & Smothered with our Sweet & Tangy Barbecue Sauce!</i>			
Wing Street Tray Choose 3 styles	\$69.00	\$99.00	\$129.00
Buffalo, Mulberry Street Hot Wings, Jersey, Honey Sesame, Barbecue			
Clams Casino	\$49.00	\$69.00	\$89.00
<i>Littleneck Clams topped with Bacon, Bell Peppers, Onion, Special Herbs</i>	40pc.	60pc.	80pc.
Clams Oreganata	\$40.00	\$57.00	\$70.00
<i>Littleneck Clams topped with Bread Crumbs, fresh Garlic & Lemon</i>	40pc.	60pc.	80pc.
Fried Shrimp OR Coconut Shrimp	\$69.00	\$89.00	\$115.00
<i>Served with Cocktail, Tartar Sauce or our Tangy Sweet Sauce</i>	≈ 45pc.	≈ 65pc.	≈ 90pc.
New Zealand Mussels in Garlic & Wine Sauce	\$ 45.00	\$67.00	\$85.00
Mussels Marinara ala Raffaele (Sweet or Hot)	\$ 40.00	\$60.00	\$75.00

APPETIZERS - Platters

	<u>Small</u>	<u>Medium</u>	<u>Large</u>
Stromboli Boulevard Platter (Choose up to 3 or assorted styles)	\$39.00	\$55.00	\$75.00
<i>Pepperoni; Antipasta; Eggplant Parmigiana; Sauteed Spinach; Sausage, Peppers & Onions; Broccoli Rabe & Sausage</i>			
Focaccia Freeway Platter (Choose 3 styles)	\$30.00	\$40.00	\$50.00
<i>Tomato; Rosemary Herbed; Olive; Spinach; Caponata</i>			
Shrimp Cocktail	\$65.00	\$89.00	\$109.00
<i>Served with our Tangy Cocktail Sauce & Lemon Wedges</i>	50pc.	75pc.	100pc.

Due to market considerations, prices are subject to change without notice.

SPECIALTY PLATTERS

	<u>Small</u> 8-10p.	<u>Medium</u> 12-15p.	<u>Large</u> 20-25p.
Assorted Cold Cut Platter <i>Ham, Roast Beef, Turkey, Genoa Salami and Two Cheeses</i>	\$39.00	\$65.00	\$95.00
Antipasta Cold Cut Platter <i>Sopressata, Genoa Salami, Pepperoni, Mortadella, Ham Capicola and Imported Provolone</i>	\$45.00	\$69.00	\$99.00
Appetizers Platter "Italian Style" <i>Dry Cured Sausage, Dry Cured Sopressata, Pepperoni, Imported Provolone and Assorted Cheeses</i>	\$49.00	\$75.00	\$109.00
Marinated Supreme Platter <i>Marinated Artichokes, Mushrooms, Mozzarella, Roasted Peppers, Mixed Olives, Hot Stuffed Cherry Peppers and Imported Provolone</i>	\$43.00	\$69.00	\$99.00
Specialty Platter <i>Broccoli Rabe, Fresh Mozzarella, Pepperoni, Grilled Vegetables & Portobello Mushrooms, Roasted Peppers, Imported Provolone, Olives, and Sun Dried Tomatoes</i>	\$65.00	\$89.00	\$119.00
Grilled Chicken Specialty Platter <i>Grilled Chicken Cutlets or Tenders with Broccoli Rabe, Fresh Mozzarella, Pepperoni, Grilled Vegetables & Portobello Mushrooms, Roasted Peppers, Imported Provolone, Olives, and Sun Dried Tomatoes</i>	\$79.00	\$119.00	\$159.00
Caprese Platter <i>Slices of our own fresh Mozzarella, fresh Tomato & fresh Basil</i>	\$45.00	\$65.00	\$85.00
Bruschetta Platter <i>Our own Crispy Garlic Toast with Fresh Diced Marinated Tomatoes</i>	\$30.00	—	\$55.00
Garlic Toast Platter (Choice of 3 Dips) <i>Our own Crispy Garlic Toast with Roasted Garlic Hummus, Eggplant Caponata, Olive Tapenade, Pepper Bruschetta or Tomato Bruschetta</i>	\$40.00	—	\$70.00
Vegetable Platter <i>Fresh Broccoli, Cherry Tomatoes, Cucumbers, Sweet Red Peppers, Carrots, Celery Sticks and Italian Sour Cream Dip.</i>	\$30.00	\$40.00	\$50.00
Fresh Fruit Platter <i>Cantaloupe, Honeydew, Golden Pineapple, Watermelon, Red & Green Grapes and Seasonal Berries</i>	\$32.00	\$47.00	\$62.00

TRADITIONAL Italian Entrées

	1/4 Pan	1/2 Pan	3/4 Pan	Full
Eggplant Parmigiana <i>Fried Eggplant layered with Marinara, Mozzarella & Reggiano Parmigiana</i>	—	\$45.00	—	\$85.00
Eggplant Rollatini <i>Fried Eggplant rolled with Ricotta, Mozzarella with Marinara Sauce</i>	\$25.00 10pc.	\$45.00 18pc.	\$65.00 27pc.	\$85.00 36pc.
GLUTEN FREE Eggplant Parmigiana	—	\$65.00	—	\$120.00
GLUTEN FREE Eggplant Rollatini	\$40.00 10pc.	\$65.00 18pc.	\$95.00 27pc.	\$120.00 36pc.

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PASTA

	1/4 Pan	1/2 Pan	3/4 Pan	Full
Baked Macaroni & Four Cheese Sauce	–	\$55.00	\$75.00	\$95.00
Baked Ziti (Ricotta, Mozzarella, Marinara)	\$32.00	\$49.00	\$69.00	\$89.00
Cavatelli and Broccoli Sautéed with Garlic & Oil	\$28.00	\$45.00	\$60.00	\$75.00
Cavatelli D' Angelo	\$39.00	\$59.00	\$79.00	\$99.00
Tomato Cream Sauce with Prosciutto and Peas				
Cavatelli with Spinach and Mushrooms	\$39.00	\$59.00	\$79.00	\$99.00
Cheese Ravioli Marinara	\$33.00	\$50.00	\$70.00	\$89.00
Cheese Stuffed Shells Marinara	–	\$40.00	\$60.00	\$75.00
		18pc.	27pc.	36pc.
Cheese Tortellini Alfredo	\$39.00	\$59.00	\$79.00	\$99.00
Cheese Tortellini with Pesto Alfredo	\$39.00	\$59.00	\$79.00	\$99.00
Crêpe Style Cheese Manicotti Marinara	–	\$40.00	\$60.00	\$75.00
		10pc.	18pc.	24pc.
Lasagna NO MEAT	–	\$50.00	–	\$90.00
Lasagna with Sausage, Meatballs OR Vegetables	–	\$60.00	–	\$110.00
Elicoidali Bolognese	\$39.00	\$59.00	\$79.00	\$99.00
Hearty Tomato Meat Sauce with Ground Beef & Sausage				
Pasta Primavera sautéed with Garlic and Oil	\$28.00	\$45.00	\$60.00	\$75.00
Penne Pomodoro	\$35.00	\$55.00	\$75.00	\$90.00
Light Tomato Sauce with Prosciutto and Fresh Basil				
Penne Siciliana	\$35.00	\$55.00	\$75.00	\$90.00
Light Tomato Sauce with Roasted Eggplant and Fresh Basil				
Rigatoni (or Penne) ala Vodka	\$32.00	\$49.00	\$69.00	\$89.00

Whole Chicken Entrées

	1/4 Pan	1/2 Pan	3/4 Pan	Full
Roasted Garlic & Lemon Chicken	\$35.00	\$65.00	\$97.00	\$125.00
Breasts, Legs & Thighs with Fresh Garlic, Lemon & Herbs	≈ 14pc.	≈ 28pc.	≈ 42pc.	≈ 56pc.
Honey Fried Chicken	\$40.00	\$70.00	\$105.00	\$135.00
Breasts, Legs, & Thighs dipped in a Honey infused batter mix	≈ 14pc.	≈ 28pc.	≈ 42pc.	≈ 56pc.
Chicken and Sausage Giambotto	–	\$69.00	\$100.00	\$130.00
Breasts, Legs & Thighs, Sausage, Peppers, Onions, Potatoes, Pepperoncini		≈ 20pc.	≈ 30pc.	≈ 40pc.
Barbecue Chicken	\$35.00	\$65.00	\$97.00	\$125.00
Breasts, Legs & Thighs in our own Barbecue Sauce	≈ 14pc.	≈ 28pc.	≈ 42pc.	≈ 56pc.
Chicken Murphy	\$40.00	\$70.00	\$105.00	\$135.00
Breasts, Legs & Thighs with Peppers, Onions, Mushrooms & Hot Cherry Peppers	≈ 14pc.	≈ 28pc.	≈ 42pc.	≈ 56pc.

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Veal & Chicken Cutlet Entrées

		1/4 Pan	1/2 Pan	3/4 Pan	Full
Veal and Peppers <i>Veal Cubes simmered with Peppers & Onions</i>		–	\$85.00	\$125.00	\$159.00
Chicken and Sausage Jambalaya <i>Chicken, Hot Sausage, Peppers, Onions, Mushrooms in a mild Tomato Sauce</i>		–	\$75.00	\$110.00	\$145.00
Parmigiana <i>Topped with Mozzarella, Romano & our Meat Flavored Tomato Sauce</i>	Chicken	\$40.00	\$70.00	\$105.00	\$135.00
	Veal*	\$59.00	\$99.00	\$139.00	\$179.00
Francese <i>Egg Battered Chicken in a Lemon and White Wine Sauce</i>	Chicken	\$40.00	\$70.00	\$105.00	\$135.00
	Veal*	\$59.00	\$99.00	\$139.00	\$179.00
Marsala <i>Marsala Wine and Mushroom Sauce</i>	Chicken	\$40.00	\$70.00	\$105.00	\$135.00
	Veal*	\$59.00	\$99.00	\$139.00	\$179.00
Piccata <i>In a Lemon and White Wine Sauce with Capers</i>	Chicken	\$40.00	\$70.00	\$105.00	\$135.00
	Veal*	\$59.00	\$99.00	\$139.00	\$179.00
Scampi <i>In a Lemon and White Wine Sauce with Garlic</i>	Chicken	\$40.00	\$70.00	\$105.00	\$135.00
	Veal*	\$59.00	\$99.00	\$139.00	\$179.00
Nannina <i>In a Mushroom White Wine Sauce with Marinated Tomatoes & Mozzarella</i>	Chicken	\$45.00	\$75.00	\$110.00	\$145.00
	Veal*	\$65.00	\$109.00	\$149.00	\$199.00
Capri <i>Mushroom White Wine Sauce with Prosciutto and Mozzarella</i>	Chicken	\$45.00	\$75.00	\$110.00	\$145.00
	Veal*	\$65.00	\$109.00	\$149.00	\$199.00
Scapariello <i>Crumbled Sweet Sausage, Mushrooms, Onions & Peperoncini in Balsamic White Wine Sauce</i>	Chicken	\$45.00	\$75.00	\$110.00	\$145.00
	Veal*	\$65.00	\$109.00	\$149.00	\$199.00
Milanese <i>Encrusted with Parmigiana Breadcrumbs & served with Fresh Lemon Wedges</i>	Chicken	\$45.00	\$75.00	\$110.00	\$145.00
	Veal*	\$65.00	\$109.00	\$149.00	\$199.00
Saltimbocca <i>Prosciutto, Spinach, Mushrooms, Mozzarella, Sherry Wine Sauce</i>	Chicken	\$45.00	\$75.00	\$110.00	\$145.00
	Veal*	\$65.00	\$109.00	\$149.00	\$199.00
Sorrentino <i>Eggplant, Mozzarella Cheese, in a Sherry Wine Sauce</i>	Chicken	\$45.00	\$75.00	\$110.00	\$145.00
	Veal*	\$65.00	\$109.00	\$149.00	\$199.00
Grilled Chicken OR Sauté Veal with Grilled Vegetables <i>Eggplant, Zucchini, Sweet Red Peppers, Portobello Mushrooms & Balsamic Glaze</i>	Chicken	\$45.00	\$80.00	\$120.00	\$155.00
	Veal*	\$65.00	\$110.00	\$159.00	\$209.00
Gluten Free Francese	Chicken	\$50.00	\$80.00	\$120.00	\$155.00
	Veal*	\$69.00	\$115.00	\$155.00	\$199.00

* Veal Entrees are determined by weight, not by the piece.
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Certified Angus Beef® Brand & PORK Entrées

		¼ Pan	½ Pan	¾ Pan	Full
Meatballs in Sauce		\$30.00	\$50.00	\$75.00	\$90.00
		12pc.	20pc.	35pc.	45pc.
Top Round Beef Au Jus		\$50.00	\$85.00	\$110.00	\$145.00
<i>Sliced Top Round of Beef in its own Natural Juices</i>		20ptn.	30ptn.	45ptn.	60ptn.
Marsala	Steak	–	\$89.00	\$129.00	\$169.00
<i>Marsala Wine & Mushroom Sauce</i>	Pork	\$45.00	\$75.00	\$110.00	\$139.00
Murphy	Steak	–	\$89.00	\$129.00	\$169.00
<i>Topped with Peppers, Onions, Mushrooms & Hot Cherry Peppers</i>	Pork	\$45.00	\$75.00	\$110.00	\$139.00
Portabello	Steak	–	\$89.00	\$129.00	\$169.00
<i>Sautéed Portobello Mushrooms, Sundried Tomatoes & Rosemary in a Balsamic Wine Sauce</i>	Pork	–	\$75.00	\$110.00	\$139.00
Sausage, Peppers & Onions		\$35.00	\$60.00	\$90.00	\$115.00
Tuscan Style Pork Loin		\$39.00	\$69.00	\$99.00	\$129.00
<i>Topped with an herbed au jus style gravy</i>					
Stuffed Pork Loin		–	\$79.00	\$119.00	\$159.00
<i>Prosciutto/Mozzarella; Sun Dried Tomatoes/Mozzarella; Apple/Sausage; Spinach/Provolone</i>					
Pulled Pork		–	\$59.00	\$85.00	\$110.00
<i>Slow roasted Pork with Special Herbs & topped w/ a touch of our Barbecue Sauce!</i>					
Barbecue St. Louis Ribs		–	\$75.00	\$115.00	\$150.00
<i>Slow roasted pork ribs topped with our sweet & spicy sauce</i>					
Barbecue Baby Back Ribs		–	\$89.00	\$129.00	\$160.00
<i>Slow roasted pork ribs topped with our sweet & spicy sauce</i>					

SEAFOOD Entrées

		½ Pan	¾ Pan	Full
Flounder Oreganata		\$49.00	\$75.00	\$99.00
<i>Topped with Breadcrumbs, Lemon, Garlic, Herbs and Olive Oil</i>		12pc.	21pc.	30pc.
Flounder Francese		\$55.00	\$85.00	\$110.00
<i>Egg battered Flounder in a Lemon White Wine Sauce</i>		12pc.	21pc.	30pc.
Salmon Piccata		\$75.00	\$115.00	\$145.00
<i>Salmon with a White Wine, Lemon, Garlic & Caper Sauce</i>		15pc.	21pc.	30pc.
Salmon Mediterranean		\$80.00	\$125.00	\$159.00
<i>Salmon with a White Wine, Lemon, Garlic & Caper Sauce</i>		15pc.	21pc.	30pc.
Roasted Cod Campagnia		\$69.00	\$99.00	\$129.00
<i>Topped with Basil Pesto, Fresh Tomatoes and Breadcrumb</i>		12pc.	21pc.	30pc.
Encrusted Potato Cod		\$69.00	\$99.00	\$129.00
<i>Potato, Chives & Herbs over fresh Cod</i>		12pc.	21pc.	30pc.
Shrimp Francese		\$79.00	\$115.00	\$145.00
<i>Egg Battered Large Shrimp in a Lemon White Wine Sauce served over our Fresh made Rice Pilaf</i>		≈50pc.	≈75pc.	≈100pc.
Shrimp Scampi		\$75.00	\$109.00	\$139.00
<i>Large Shrimp in a Garlic, Lemon and White Wine Sauce served over our Fresh made Rice Pilaf</i>		≈50pc.	≈75pc.	≈100pc.
Seafood Neopolitana		\$89.00	\$129.00	\$169.00
<i>Shrimp, Scallops, Calamari, Clams and Mussels in a Sherry Tomato Sauce</i>				

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GARDEN SALAD PLATTERS

	<u>12"</u> ≈ 10p.	<u>14"</u> ≈ 18p.	<u>16"</u> ≈ 25p.	<u>18"</u> ≈ 35p.
Tossed Salad <i>Romaine & Iceberg Lettuce, Tomatoes, Cucumbers, Red Peppers, Shredded Carrot, Mixed Olives with our Red Wine Vinaigrette</i>	\$16.00	\$26.00	\$36.00	\$46.00
Harvest Salad <i>Romaine & Iceberg Lettuce, Grape Tomatoes, Cucumbers, Red Peppers, Red Onion, Craisins, Chopped Walnuts with our Orange Champagne Vinaigrette</i>	\$20.00	\$30.00	\$40.00	\$50.00
Mulberry Street Salad <i>Romaine & Iceberg Lettuce, Fresh Mozzarella, Roasted Peppers, Sun Dried Tomatoes, Kalamata Olives with our Balsamic Vinaigrette</i>	\$26.00	\$37.00	\$48.00	\$59.00
Antipasta Salad <i>Romaine & Iceberg Lettuce, Assorted Italian Meats, Provolone Cheese, Vinegar Peppers, Olives, Tomatoes, Red Onion with our Red Wine Vinaigrette</i>	\$26.00	\$37.00	\$48.00	\$59.00
Caesar Salad <i>Romaine Lettuce, Romano Cheese, Garlic Croutons with our Caesar Dressing</i>	\$20.00	\$30.00	\$40.00	\$50.00
Arugula Salad (Advance Order Only) <i>Arugula, Pitted Calamata Olives, Plum Tomatoes, Red Onions, Shaved Parmigiana with our Balsamic Vinaigrette</i>	\$21.00	\$32.00	\$43.00	\$54.00
Roasted Garlic Gorgonzola Salad <i>Mesculin Salad Mix, Roasted Garlic, Crumbled Gorgonzola Cheese, Grape Tomatoes, Toasted Pignoli Nuts with our Balsamic Vinaigrette</i>	\$29.00	\$39.00	\$49.00	\$59.00
Trecolori Salad <i>Mesculin Salad Mix, Grape Tomatoes, Pitted Olives, Sun Dried Tomatoes, Shredded Carrot, Red Onion, Shaved Parmigiana with our Balsamic Vinaigrette</i>	\$26.00	\$37.00	\$48.00	\$59.00
Fruit and Nut Salad <i>Mesculin Salad Mix, Strawberries, Mandarin Oranges, Craisins, Almonds, Walnuts with our Orange Champagne Vinaigrette</i>	\$23.00	\$34.00	\$45.00	\$56.00

***Add Grilled Chicken to any Salad!
Additional Market Price will be added.***

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HOT VEGETABLES, POTATOES AND RICE

	1/4 Pan	1/2 Pan		1/4 Pan	1/2 Pan
Vegetable Sauté <i>Broccoli, Cauliflower, Carrots, Zucchini & Red Peppers in Garlic & Olive Oil</i>	\$20.00	\$30.00	Roasted Potatoes <i>Red Bliss Potatoes with Fresh Rosemary, Garlic & Olive Oil</i>	\$20.00	\$30.00
Roasted Zucchini <i>With onions & Olive Oil</i>	\$20.00	\$30.00	Stuffed Potatoes <i>Twice Baked Potato</i>	\$3.25 <i>each</i>	\$32.50 <i>10pc.</i>
Green Bean Sauté <i>Garlic & Olive Oil, topped with Bread Crumb & Romano</i>	\$22.00	\$39.00	Potato Croquettes <i>Mashed Potato with Genoa Salami & Mozzarella, \$1.25 each</i>	\$1.50 <i>each</i>	\$30.00 <i>20pc.</i>
Broccoli Sauté <i>Garlic & Olive Oil, topped with Bread Crumb & Romano</i>	\$20.00	\$30.00	Risotto <i>Choice of Traditional, Tomato & Bean, Wild Mushroom, OR Primavera</i>	\$29.00	\$49.00
Broccoli Rabé Sauté <i>Garlic & Olive Oil</i>	\$25.00	\$45.00	Saffron Rice Pilaf <i>Traditional Pilaf with a touch of Saffron</i>	\$20.00	\$30.00
Grilled Vegetables <i>Eggplant, Zucchini & Red Peppers</i>	\$29.00	\$49.00	Rice Balls <i>Mozzarella OR Sicilian Style (Meat)</i>	\$1.50 <i>Each</i>	\$30.00 <i>20pc.</i>
			French Fries <i>Something for the young kids!</i>	\$12.00	\$20.00

3/4 and Full pan sizes are available upon request!

SPECIALTY SALADS

Italian Potato Salad	\$7.99lb	Rainbow Pasta Salad	\$8.99lb
Garlic Potato Salad	\$7.99lb	Antipasta Tortellini Salad	\$10.49lb
Potato Salad	\$7.49lb	Rigatoni Ricotta Salata	\$9.99lb
Macaroni Salad	\$7.49lb	Mediterranean Pasta Salad	\$10.49lb
Coleslaw	\$7.49lb	Italian Tomato Salad	\$8.99lb
Italian Beet Salad	\$7.99lb	Antipasto Salad	\$10.99lb
Italian Green Bean Salad	\$9.49lb	Roasted Peppers	\$12.49lb
Mixed Olive Salad	\$10.99lb	Cucumber & Tomato Salad	\$9.49lb
Marinated Artichoke Salad	\$13.99lb	Marinated Mushrooms	\$9.99lb
Marinated Mozzarella Salad	\$11.99lb	Fresh Mozzarella, Tomato, Basil	\$11.99lb
Mozzarella & Roasted Peppers	\$11.99lb	Calamari Salad	\$18.99lb
Italian Seafood Salad	\$20.99lb	Octopus Salad	\$20.99lb

3 to 6 FOOT SUBS



Traditional <i>Choice of 2 Meats, 1 Cheese, Lettuce, Tomato, Onion and Oil/Vinegar</i>	\$23.00/ft
Chicken Milanese <i>Fried Chicken Cutlets with Lettuce & Tomato OR Roasted Peppers Add Fresh Mozzarella for an additional price per foot!</i>	\$27.00/ft
Mulberry Street Special <i>Prosciutto, Fresh Mozzarella and Roasted Peppers</i>	\$29.00/ft

**Custom Subs are available upon Request!! Pricing may change.
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Cold Cut and Sandwich Buffets

Includes 3 Salads (Salads can be found in the Party Plan Section)

(12-person minimum)

	A	B	C
Cold Cut Buffet <i>Roast Beef, Ham, Turkey, Genoa Salami, 2 Cheeses and Rolls</i>	\$12.00	\$13.00	\$14.50
Antipasta Cold Cut Buffet <i>Sopressata, Genoa Salami, Pepperoni, Mortadella, Capicola, Imported Provolone and Rolls</i>	\$13.00	\$14.00	\$15.50
Sandwich Buffet <i>Assorted Gourmet Cold Sandwiches & Wraps</i>	\$13.50	\$14.50	\$16.00
<i>Assorted Traditional Hot or Grilled Sandwiches</i>	\$14.50	\$15.50	\$17.00



Customized Barbecues...featuring...

Certified Angus Beef® brand products.

The brand is a cut above USDA Prime, Choice and Select.

Beef must pass 10 quality standards to earn the premium name. Taste the difference!



	<u>Beef</u>	<u>Pork</u>	<u>Chicken</u>	<u>Seafood</u>
<u>The Burger Bar™</u>	Hamburgers	Hot Dogs	Chicken & Roasted	Spicy Shrimp
CAB Burgers	CAB® Hot Dogs	Hot, Sweet or Parsley	Pepper Burgers	Sweet Shrimp Kabobs
Chicken Burgers	Western London	& Cheese Italian	BBQ Chicken	Tuna Steak
Turkey Burgers	Broil	Sausage	Chicken Cutlets	Salmon Filet
Sausage Burgers	London Broil	Sausage, Peppers &	Lemon Basil Chicken	Grilled Clams
Veggie Burgers	Rib Eye or Strip	Onion Burgers	Kabobs	
<u>Assorted Cheeses</u>	Steaks	Baby Back or St. Louis	Chipolte Chicken	<u>Turkey</u>
Yellow American,	Filet Mignon	style Ribs	Satay	Marinated Turkey
Provolone, Swiss,	Soy Lime Beef Kabob	Pulled BBQ Pork		Breast
Cheddar, etc.	Teriyaki Beef Satay	Pig Roast		
<u>Fixin' Platter</u>	<u>Salads</u>	<u>Sides</u>	<u>Beverages</u>	<u>Also Available!</u>
Tomato, Lettuce,	Potato, Macaroni,	Peppers & Onions	Pepsi® Beverages	Grills, Griddles, Stock
Pickle, Onion,	Cole Slaw, Tomato,	Sauerkraut	Aquafina® Water	Pot Stoves
Ketchup, Mustard,	Vegetable, Fruit,	Baked Beans	Lipton® Teas	Ice Tables-Clam Bar
Relish, Mayonnaise	Quinoa & Endless	Corn on the Cob	Unsweetened &	Chefs, Grillers,
	MORE!!	Grilled Vegetables	Sweetened Iced Tea	Servers, Bartenders

Chairs

Brown Seat with
Brown Frame \$1.55
White Seat with Gray
Frame \$2.95
White Chair with
White Padded Seat
\$3.60

Rentals / Rental Catalog

Tables

Cocktail from \$9.00
Banquet from \$9.25
Round from \$9.50
Conference from
\$12.75

Linens - Any Color

Square from \$8.00
Banquet from \$12.00
Round from \$12.00
Napkins \$ 0.70

Tents

12'x12' \$220.00
16'x16' \$330.00
20'x30' \$550.00
30'x30' \$600.00

Flatware

Forks, Knives, Spoons
\$ 0.65

Dinnerware

White Plates \$0.65
Cups & Saucers \$1.30

Glassware

From \$ 0.65

Ask for our full Rental Catalog!

Due to market considerations, prices are subject to change without notice.

Catering Services

"We will Create An Event Worth Remembering For Years To Come"

Your Special Event, Wedding, Corporate Event, Family Gathering, Custom Barbecue, Picnic, etc. can all be planned out with one of our Party Specialists. We can go over every detail including Appetizers, Entrees, Desserts, Coffee Service and Rentals.

All types of Rental Products are available; Tents, Tables, Chairs, Linens, Flatware, Dinnerware, Glassware, Trays, Dance floors, Bars, Punch Bowls, Beverage Fountains, Cooking and Grilling Equipment, 10 Gallon Coolers of Ice, etc. Just ask for a copy of our Rental Catalog.

Waitresses, Bartenders & Grillers are paid \$150.00 each for the 1st 4 hours and \$30.00 for each additional hour. Any additional hours may be paid in advance or directly to the Service Person at the time of service. Tips & Gratuity are not included and can be given at the host's discretion.

Hot & Cold Party Plans

(25-person minimum)

First, select (4) Hot Entrees (one must be a Pasta selection). Next, choose (1) Cold Platter. Finally, select (4) Specialty Salads and Vegetables (of the 4 choices, no more than two Hot Vegetables). Party Plans include Bread and/or Rolls. Sterno, Steam Racks & Water pans are provided with a Refundable Deposit and are due back to us within 14 Days. Paper Products can be provided at an Additional Charge. Delivery and Set up are available at an additional charge. The distance of the Delivery location from our Mulberry Street Catering facility in Brick determines Delivery Charge. Due to market considerations, prices are subject to change without notice.

Plan A

\$19.00 per person

Entrées

Pasta Primavera with Garlic & Oil
Cheese Ravioli
Baked Ziti
Crepe Style Manicotti
Cheese Stuffed Shells
Cavatelli and Broccoli

Roasted Garlic and Lemon Chicken
Chicken and Sausage Jambalaya
Roasted Chicken Murphy
Chicken Parmigiana
Meatballs in Sauce
Eggplant Parmigiana

Chicken and Sausage Giambotto
Honey Fried Chicken
Sausage, Peppers & Onions
Top Round Roast Beef Au Jus
Flounder Oreganata

Platters

Assorted Cold Cuts

Vegetable Platter

Specialty Salads & Vegetables

Italian Potato Salad
Rainbow Pasta Salad
Potato Salad
Macaroni Salad
Coleslaw
Ceci Bean Salad
Garlic Potato Salad

Tossed Salad
Caesar Salad
Spring Mix Salad

***HOT VEGETABLES**

*Vegetable Sauté
*Broccoli Sauté
*Roasted Potatoes
*Rice Pilaf
*Roasted Zucchini

Any selection from Plan B=\$1.50 extra per item, per person

Any selection from Plan C=\$4.00 extra per item per person

Plan B

\$21.00 per person

Plan B includes Any Selections from Plan A

Entrées

Rigatoni OR Penne ala Vodka
Lasagna NO Meat
Lasagna with Sausage OR Meatballs
Vegetable Lasagna
Orecchiette Bolognese
Cavatelli, Spinach & Mushrooms
Baked Macaroni & Cheese

Pork Loin Murphy
Tuscan Roast Pork Loin
Veal & Peppers
Veal Parmigiana
Flounder Francese
Eggplant Rollatini

Grilled Chicken & Vegetables
Chicken Marsala
Chicken Nannina
Chicken Piccata
Chicken Capri
Chicken Francese
Chicken Scampi
Chicken Milanese

Platters

Antipasta Platter

Appetizer Platter "Italian Style"

Specialty Salads & Vegetables

Italian Green Bean Salad
Fresh Mozzarella, Tomato & Basil
Rigatoni Ricotta Salata Salad
Italian Tomato Salad
Tortellini in Pesto Salad
Fresh Fruit Salad

Mulberry Street Salad
Harvest Salad
Antipasta Tossed Salad
Trecolori Salad

***HOT VEGETABLES**
*Risotto e' Fagioli
*Grilled Vegetables
*Green Bean Saute'

Any selection from Plan C=\$2.00 extra per item, per person

Plan C

\$27.00 per person

Plan C includes Any Selections from Plan A & B

Entrées

Cheese Tortellini Alfredo
Cheese Tortellini Pesto Alfredo
Cavatelli D'Angelo
Barbecue St. Louis Ribs
Barbecue Baby Back Ribs
Stuffed Pork Loin

Steak Marsala
Steak Portobello
Steak Murphy
Veal Marsala
Veal Piccata
Veal Sorrentino
Veal Saltimbocca

Roasted Cod Campagnia
Encrusted Potato Cod
Salmon Piccata
Shrimp Scampi
Shrimp Francese
Seafood Neapolitana

Platters

Antipasta Supreme

Stromboli Platter

Specialty Salads & Vegetables

Marinated Artichoke Salad
Marinated Mozzarella Salad
Mozzarella and Roasted Peppers
Perline Mozzarella Pasta Salad
Italian Seafood Salad
Calamari Salad

Giambotto Salad
Roasted Garlic Gorgonzola Salad
Fruit and Nut Salad

***HOT VEGETABLES**
*Broccoli Rabe Sauté
*Rice Balls
*Potato Croquettes

Time for Dessert

The Venetian Table

Minimum of 20 People

Assorted Gourmet mini Cheese Cakes, Specialty Cakes, Pastries, Cookies & So Much MORE!!!

\$9.95 per person

Sweet Delight

Minimum of 12 People

An assortment of Pastries, Cookies, Brownies, Dessert Bars, Beaver Tail Strips, etc.

\$4.95 per person

Create Your Own Special Dessert

Tray!!

Price will be based on what you design!



Bindi® Dessert Bar

Minimum of 20 People

A Selection of Fabulously Elegant Dessert Cakes & Bars, Gelato, Sorbetto, Mousse, Tiramisu, Fruit Tarts, Crème Brûlée and much MORE!

Starting at **\$9.95 per person**

Cannoli Dream

Regular and Chocolate Covered Cannoli with Extra Cream and Shells for Dipping Decorated with Chocolate Covered Strawberries & Beaver Tail Strips

Small (3 dozen) **\$79.00** Medium (4 dozen) **\$99.00**
Large (5 dozen) **\$109.00**

Party Cannoli

A Hit at EVERY Party!!

Our GIANT Cannoli is filled with 2dz Mini Cannoli and Extra Cannoli Cream for dipping or scooping! **\$79.00**

Cookie Trays

1½ lb.	\$19.99
2 lb.	\$24.99
3 lb.	\$36.99
4 lb.	\$49.99

Pastry Trays

1½ dz.	\$35.00
2 dz.	\$45.00
3 dz.	\$68.00
4 dz.	\$90.00

Custom Trays

Create your own combination of Pastries, Cookies & Brownies. The tray will be priced accordingly!

Cakes

Special and Custom Cakes can be Created in a Variety of Sizes, (8", 10", 14", ½ Sheet, Full Sheet and Wedding Cakes) and in a Variety of Fillings (Whip Cream, Custards, Cannoli Cream, Fruit fillings, Chocolate fillings, and Fresh Fruit)

Coffee Service

Minimum 40 People **\$1.50 per Person**

Includes Regular and Decaffeinated Coffee, Sugar, Sweet & Low, Creamers, Styrofoam Cups, Coffee Stirrers. Coffee comes HOT. Tea & Decaffeinated Tea also available. Refundable Deposit required to hold insulated containers.

Due to market considerations, prices are subject to change without notice.