



837 West Park Ave
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OFF-PREMISE
CATERING MENU

Salads

½ Tray Feeds 8-10 people
Full tray Feeds up to 20 people

Insalata Mista

Mixed Baby Lettuces, Grape Tomatoes, Shaved Red Onion, Cucumbers,
Poached Tomato Vinaigrette

32/64

Alla Cesare

Romaine Hearts, White Anchovies, Grape Tomatoes, Grilled Red Onion,
Roasted Garlic Croutons, Shaved Piave

35/70

Dell 'Ortolano

Baby Field Greens, Sliced Apples, Walnuts, Imported Goat Cheese,
Truffle-Walnut Vinaigrette

40/80

Tomato and Cucumber Salad

With Fresh Mozzarella, Red Onions, Basil, and Red wine Vinaigrette

41/82

Grilled Vegetable Pasta Salad

Marinated Eggplant, Portabellas, Roasted Peppers, Fresh Mozzarella,
Grape Tomatoes, Basil and Pesto

40/80

Fingerling Potato Salad

House made Bacon, Mustard Seed Vinaigrette, Grilled Red Onion, Celery
& Chives

40/80

Appetizers

½ Tray Feeds 8-10 people
Full tray Feeds up to 20 people

Cold Antipasto

Portobello, Eggplant, Prosciutto, Soppressata, Fresh Mozzarella, Tomatoes,
Arugula, Roasted Peppers, Grilled Asparagus, Aged Provolone
80/150

Mediterranean Platter

Crudit , Black Olive Tapenade, Cucumber Riata, Babaganoush, Hummus, Parmesan
& Garlic Pita Chips, Nann Bread
150

Artisanal Cheese Board

Chefs Selection of Artisanal Cheeses Accompanied By Traditional Accoutrements &
Breads
90/175

Mozzarella Caprese

House made Fresh Mozzarella, Beefsteak Tomatoes, Arugala, Prosciutto Di Parma,
Extra virgin Olive Oil, Balsamic Glaze
65/130

Mussels and Clams Marechiaro

Toasted Garlic, Basil, Tomatoes, P.E.I. Mussels, Cockle Clams, White Wine Broth
75/130

Rollatini

Filletto Di Pomodoro, Fresh Mozzarella, Ricotta Stuffing
65/110

Calamari

Spicy Filetto di Pomodoro, Tuscan Crostini, Pesto Vinaigrette
80/150

Sausage and Fresh Mozzarella Stuffed Portabellas

Arugula, Grape Tomatoes, Balsamic Glaze
75/135

Crab Cakes

Prepared as Per Seasonal Menu
12.00 Per piece

Wild Mushroom and Goat Cheese Strudel

Pear and Truffle Salad, Baby Mache
75/135

Appetizers (continued)

½ Tray Feeds 8-10 people
Full tray Feeds up to 20 people

Chilled Seafood Salad

Marinated Baby Octopus, Scungille, Scallops, Mussels, Clams, Shrimp, Calamari,
Arugala, Shaved Fennel, Piccoline olive and Citrus Vinaigrette
100/200

Entrees

½ Tray Feeds 8-10 people
Full tray Feeds up to 20 people

Penne Vodka

Toasted Garlic, Fresh Tomatoes, Basil, White Wine Broth, Extra Virgin Olive Oil,
Touch of Cream
60/110

Rigatoni Fresca

Toasted Garlic, Fresh Tomatoes, Basil, White Wine Broth, Extra Virgin Olive Oil
60/110

Raviolis con Filetto Di Pomodoro

Fresh Cheese Raviolis, Toasted Garlic, Fresh Tomatoes, Basil, White Wine Broth,
Extra Virgin Olive Oil
75/130

Zuppa di Pesce

Pan Roasted Scallops, Shrimp, Mussels, Clams, Calamari, Fresh Fish, Toasted Garlic,
Tomato, Basil, White Wine Broth
80/145

Chicken Francese

White Wine Lemon Butter
75/135

Chicken Parmesan

Parmesan Herb Crust, Fresh Ricotta, Melted Mozzarella & Marinara Sauce
75/135

Entrees (continued)

½ Tray Feeds 8-10 people
Full tray Feeds up to 20 people

Chicken Piccola Italia

Pan Seared Chicken Breast, Roasted Potatoes,
Shiitake Mushrooms, Roasted Red Peppers, Rosemary,
Madeira Reduction, Touch of Cream

75/140

Tilapia Pugliese (white)

Toasted Garlic, Shiitake Mushrooms, Escarole, Cannellini Beans

75/130

Salmon Marchiaro

Pan Roasted Atlantic Salmon, Toasted Garlic, Basil, Tomatoes, P.E.I. Mussels,
White Wine Broth

75/145

Salmon Livernaise

Pan Seared Salmon, Caramelized Onions, Toasted Garlic, Basil, Tomatoes, Capers,
Black Olive Broth

80/145

Tilapia Griglia

Toasted Garlic, Caramelized Fennel, Red Peppers, Chunky Tomatoes, White Wine,
Kalamata Olive Broth, Broccoli Rabe

75/130

Vegetable Lasagna

Seasonal vegetables, House made Pasta, Fresh Mozzarella, and Ricotta

80/140

Cheese Lasagna

House made Pasta, Fresh Mozzarella, and Ricotta

75/140

Sides

½ Tray Feeds 8-10 people
Full tray Feeds up to 20 people

Roasted Fingerling Potatoes

35/55

Mashed Potatoes

45/65

Escarole

Shitakes, Cannellini Beans, Toasted Garlic, EVOO

45/75

Broccoli Rabe

Toasted Garlic, EVOO

50/95

Spinach

Toasted Garlic, EVOO

45/75

Bread

12.00

Olives

25.00 Per Pint/ 35.00 Per Quart

Bruschetta

20.00 Per Pint/ 35.00 Per Quart

To Go Sandwiches

½ Tray Feeds 8-10 people
Full tray Feeds up to 20 people

Chicken Caesar Wrap

Grilled Chicken, House Made Caesar Dressing, Romaine Lettuce, Parmesan Cheese
75/150

Grilled Chicken, Arugula, Bruschetta, Fresh Mozzarella Wrap

You're Choice of Wrap
75/150

Chicken Sandwich

Herb Grilled Chicken Breast, Fire Roasted Peppers, Broccoli Rabe, Fresh
Mozzarella, Pesto, Extra Virgin Olive Oil
80/160

Grilled Cheese

Garlic Rubbed Panella Bread, Prosciutto, Basil, Fresh Mozzarella, Sliced Tomato
75/150

Vegetable Sandwich

Grilled Vegetable Panini, Eggplant, Portobello, Roasted Peppers, Grilled Red
Onion, Fresh Mozzarella, Baby Arugula, Pesto
70/140

Cocktail Party Packages Available

Speak with Our Event Planner For More Details & Pricing

Hors d'oeuvres

\$20.00 per person, for 1 hour Choice of 8-10

\$36.00 per person for 2 hours Choice of 12-14

\$44.00 per person for 3 hours Choice of 18-20

For Pick up minimum of 30 pieces per item Prices vary from \$1.50 -\$4.00 per item per piece

Sausage Stuffed Mushrooms

Chicken Satay

Fresh Mozzarella Flat Bread

Mini Crab Cakes

Asparagus, Prosciutto and Parmesan Puff Pastry roll

Panko Fried Brie with Mango Coulis

Wild Mushroom and Goat Cheese Strudel

Asian Poached Shrimp Wasabi Cocktail

Miniature Grilled Cheese

Gorgonzola Stuffed Figs

Mini Chicken Quesadillas

Salmon Tartare, Cucumber, Fennel Seed Aioli

Blk Pepper Seared NY Strip Carpaccio, Parmesan Potato Galfrette, Horseradish Aioli

Fiji Apple with Vermont Cheddar, Pecans, Apple Cider Reduction

Crispy Tortilla with Crabmeat Pico de Gallo and Avocado

Spring Onion Truffle Cheese and Asparagus Tart (Quiche)

Kobe Pigs in a Blanket Mustard Seed Honey Glaze

Pistachio encrusted Boursin Cheese with Blackberry Gastrique

Brie and Pear Strudel

Panko Fried Shrimp with Orange Marmalade

Smoked Salmon Potato Galfrette, Crème Fraiche and Caviar

Herbed Goat Cheese Crostini with Black Pepper Olive Tapenade

Mussels pernod encroute

Mini Cashew Butter and Fig Jelly Sandwiches

French Onion Soup and Gruyere tart

Chili scented local watermelon with pineapple mint and avocado (seasonal)

Garlic rubbed grilled "Bruschetta" fresh mozzarella and tomato,

Brie Fondue, grape and black pepper Gastrique, crostini

Walnut encrusted goat cheese, granny smith apple, and truffle walnut

Supplemental Hors D'oeuvres

(Market Price)

Oysters on the ½ Shell, Pear and Black Pepper Mignonette
Pine nut Crusted Rack of Lamb, Lemon Confit and Chocolate Mint Pesto
Garlic butter roasted escargot voulavant
House smoked salmon tartar spring roll, caviar crème fraiche
Pepper seared blue fin, cucumber, summer herb wasabi aioli
Taleggio Braised pork belly with grilled peach, Taleggio and upland cress
Ricotta and mozzarella stuffed zucchini flowers, zucchini puree, tomato coulis
Braised Short Rib, Garlic Toast, Gorgonzola fondue
Pulled Duck Confit, Bibb Cup, Dried Cranberry Gastrique, Pistachios