



33 Apple Street Tinton Falls New Jersey 07724  
732-747-7646 [www.mumfords.com](http://www.mumfords.com)

## Christmas Catering Menu 2016

Orders must be received by Wednesday, December 21st, 2016

**PICKUP TIME:** Christmas Eve, Saturday, December 24<sup>th</sup> between 9:30 A.M. – 3:00 P.M.

**\*Due to the high volume of food orders, there can be  
*NO SUBSTITUTIONS* on any item\***

### DEPOSITS & PAYMENTS

A credit card number is required for confirmation of order/contract. We accept cash, checks, VISA, MasterCard & American Express. For credit card payments, a 3% surcharge applies for totals over \$200.00.  
All payments are due upon pick-up

### CANCELLATIONS OR CHANGES

Any cancellations or changes must be made by Wednesday, December 21<sup>st</sup>, 2016. Cancellations or changes after Wednesday, December 21<sup>st</sup>, will be subject to approval by Chef Chris Mumford

---

## HORS D'OEUVRES

(20-piece minimum per each item unless noted)

### BAKED STUFFED CLAMS

With oreganata crumbs

**\$1.35 each**

### CHILLED POACHED SHRIMP COCKTAIL

Columbian white shrimp, served with our own spicy Cajun cocktail sauce

**Platter of 50: \$78.00 / Platter of 75: \$116.00 / Platter of 125: \$180.00**

### CORN & CHEDDAR CRAB CAKES

Served with Creole mustard dipping sauce

**\$3.00 each**

### COCONUT CRUSTED SHRIMP (size 16-20)

Served with orange-horseradish sauce

**\$3.25 each**

## **ARTICHOKE FRANÇAISE**

With a parsley, lemon and caper sauce

**½ Pan: \$40.00**

## **FENNEL-RISOTTO RICE BALLS WITH MELTED BRIE CHEESE**

With Creole mustard sauce

**\$1.55 each**

## **LOBSTER & CORN WONTONS**

With plum-scallion dipping sauce

**\$2.65 each**

## **ALL VEGETABLE THAI STICK**

With Thai barbecue sauce

**Full Roll \$5.00 (5 roll minimum)**

## **PIGS IN A BLANKET**

With jalapeno Monterey Jack cheese and Creole tarragon mustard

**\$1.35 each**

## **SLICED HOUSE-SMOKED SALMON**

Served with herbed cream cheese and pumpernickel bread

**½ lb: \$22.00 (roughly 10-12 slices) / 1 lb: \$44.00 (roughly 20-24 slices)**

## **WINTER VEGETABLE BRUSCHETTA**

Winter vegetables tossed with garlic, red onion, plum tomato and dressed with a white balsamic-basil, Romano and olive oil dressing

**\$1.50 each**

## **APPETIZERS**

(20-piece minimum per appetizer unless noted)

### **ROSEMARY & TOASTED ALMOND STUFFED BRIE WHEEL**

Served with assorted berries, flatbreads and toasted pita chips

**9" Wheel – \$43.00**

### **JUMBO STUFFED SHRIMP**

With crabmeat and garlic crumbs in a lemon-basil butter sauce

**\$55.00/dozen**

### **OLD BAY, LEMON ZEST & APPLE WOOD SMOKED BACON WRAPPED SEA SCALLOPS OR SHRIMP**

*(20-piece minimum)*

Size 16-20 shrimp **\$3.25 each** / Size 20-30 sea scallop **\$3.50 each**

### **BROCCOLI RABE MANICOTTI**

Folded with seasoned ricotta cheese and topped with marinara sauce and mozzarella cheese

**\$48.00/half pan (8 manicotti)**

## **TEMPURA SHRIMP & CUCUMBER MAKI ROLLS**

With soy-scallion dipping sauce

**Platter of 35: \$52.00**

## **SHRIMP & CHEESE NACHOS**

Blue and yellow tortillas scattered with shrimp, chicken, scallion cheddar cheese, tomato salsa and refried beans, served with cilantro-chili sour cream

**\$47.00/half pan**

## **GARLIC BREAD WITH CHEESE**

**\$8.00/loaf**

## **CHRISTMAS TACOS**

Soft flour tortillas rolled with sautéed peppers, onions and Southwestern-seasoned Mahi Mahi, topped with cheddar cheese and served with potted black beans and Mexican rice pilaf

**\$120.00/dozen**

## **DO-IT-YOURSELF CLAMS**

1-quart white clam sauce; 1-quart marinara; 1-lb cooked linguine

**2 dozen clams \$75.00**

## **HOUSE-MADE HOLIDAY SOUPS**

**ITALIAN SAUSAGE, BEAN, TOMATO & SPINACH SOUP \$12.00/quart**

**SHRIMP BISQUE – with tarragon and diced shrimp \$15.00/quart**

**NEW ENGLAND CLAM CHOWDER \$13.50/quart**

## **STATIONARY PLATTERS**

**Small serves up to 12 people / Large serves up to 20 people**

### **FELIZ NAVIDAD PLATO**

(Merry Christmas Platter)

Plate and roll your own tortillas, with blackened chicken strips, potted Southwestern black beans, grated cheddar cheese, chopped cilantro, scallions, quartered limes, Mexican rice, ancho sour cream, guacamole, tomato salsa and 6" tortilla shells

**Small platter (24 tortillas): \$100.00 / Large platter (48 tortillas): \$200.00**

### **HOUSE-SMOKED SALMON PLATTER**

Mumford's own smoked salmon, sliced and presented with chopped onions, chopped tomatoes, capers, herbed cream cheese and cocktail black bread

**Small: \$66.00 / Large: \$126.00**

## **MEDITERRANEAN PLATTER**

Roasted Red Pepper Hummus, Assorted Olives, White Bean Relish, Marinated & Roasted Peppers, Feta Cheese and Naan flatbread  
**Small: \$55.00 / Large: \$110.00**

## **ANTIPASTO PLATTER**

Prosciutto ham, Genoa salami, sweet capicola, provolone, shaved Romano, marinated artichoke hearts, hot and sweet peppers, assorted imported olives and our own fresh mozzarella, served with red leaf lettuce and focaccia fingers  
**Small: \$71.00 / Large: \$137.00**

## **CHEESE & FRUIT PLATTER**

An assortment of imported and domestic cheeses, with seasonal fruits, crackers and flatbreads  
**Small: \$74.00 / Large: \$148.00**

## **HUNTER'S PLATTER**

A hearty selection of pâtés, sausages, cured meats and hard cheeses, served with Dijon and grainy mustard, red onion confit and sliced bread  
**Medium: \$67.00 / Large: \$134.00**

## **SALAD PLATTERS**

**Small** serves up to 12 people / **Large** serves up to 20 people

### **MEDITERRANEAN SEAFOOD SALAD**

Poached lobster, sea scallops, shrimp and squid, tossed with black and green olives, artichoke hearts, hearts of palm, roasted red peppers, red onions and basil, all marinated in balsamic vinaigrette  
**\$35.00/lb. (3 lb. minimum)**

### **BABY LETTUCE SALAD**

Tossed with baby green beans, julienne of carrots, shaved fennel, roasted corn and coconut croutons, dressed with a citrus-thyme vinaigrette  
**Small: \$41.00 / Large: \$82.00**

### **ARUGULA BIBB LETTUCE SALAD**

With candied bacon, Vermont white cheddar, wild rice, slow roasted tomato, crispy onion rings and herbed buttermilk Romano dressing  
**Small: \$43.00 / Large: \$86.00**

### **ITALIAN CHOPPED SALAD**

Romaine lettuce, grape tomatoes, cured ham, dry salami, garbanzo beans, mozzarella cheese, black olives and roasted red peppers, with a lemon-basil dressing  
**Small: \$56.00 / Large: \$107.00**

### **WINTER SPINACH SALAD**

With shaved fennel, clementine sections, Parmesan-toasted pecans and crispy onions, dressed with an orange-honey vinaigrette  
**Small: \$46.00 / Large: \$92.00**

## **ENTRÉES**

Please specify weight; all meats are weighed before cooking. *All meat sold in raw weight.* Weights for turkeys are as follows: 12–14 lbs., 14–16 lbs., 16–18lbs., 18–20 lbs., 20–22 lbs., 22–24 lbs.

### **CINNAMON, APPLE, & STAR ANISE BRINED WHOLE ROASTED TURKEY**

With natural gravy \$7.50/lb.

### **ORANGE, CINNAMON, & CLOVE BRINED AND SAGE, THYME & BUTTER ROASTED BREAST OF TURKEY**

Sliced and ready to go, accompanied by turkey gravy \$15.95/lb

*Weights for turkey breast are sold in 5lbs, 7½lbs and 10lbs increments ONLY*

### **PANKO CRUSTED CHICKEN CUTLETS**

Wilted spinach, artichoke hearts, grape tomatoes and fresh mozzarella, served with tomato coulis  
\$18.00/order / (6 order minimum)

### **WHOLE BAKED & ROASTED VIRGINIA HAM**

Sliced and served with a natural brown sugar and red onion glaze  
(sold in 5 lb. and 10 lb. increments) \$14.99/lb. (Raw Weight)

### **OVEN-ROASTED PORK LOIN**

Seared then oven-roasted with a brown sugar, garlic & chili glaze and served with onion-rosemary pork jus  
(sold in 5 lb. to 10 lb. increments) \$13.95/lb. (Raw Weight)

### **WHOLE ROASTED NEW YORK SIRLOIN**

Served with natural beef jus  
\$29.00 per order (12oz steak) (8 order minimum)

### **WHOLE ROASTED FILET MIGNON**

Sliced or un-sliced and served with onion mushroom demi-glace  
\$31.00 per order (6oz medallion) (8 order minimum)

### **SWEET POTATO & PISTACHIO CRUSTED LAMB CHOPS**

With lamb gravy  
\$57.00 / 8 chops (New Zealand rack of lamb)

### **WHOLE ROASTED LEG OF LAMB**

With natural drippings  
(avg. weight: 5–8 lbs.) \$19.95/lb. (Raw Weight)

## **SEAFOOD**

(6-order/piece minimum)

### **SHRIMP MICA**

Five large shrimp sautéed with shallots, scallions and garlic, splashed with white wine, chicken stock and tomato jus, finished with fresh tomato, basil and parsley, served over penne pasta **\$26.00/order**

### **WHOLE ROASTED FRESH EAST COAST LOBSTER TAILS**

(6-ounce cold water tail) rubbed with lemon butter, Old Bay and fresh parsley, topped with a dusting of Oreganata dressing and ready to roast **\$23.00 each (Raw)**

### **CITRUS-CRUSTED CODFISH**

Topped with fresh bread crumbs, yellow tomato, served with a small pile of wilted spinach and Cajun rhythm sauce **\$24.00 each**

## **ACCOMPANIMENTS**

### **GARLIC & ROSEMARY ROASTED RED BLISS POTATOES**

With assorted seasonings, olive oil and grated cheese  
**\$42.00/half pan**

### **BROCCOLI RABE**

With prosciutto ham, garlic, peppers and lemon olive oil dressing  
**\$45.00/half pan (approx. 4 lbs.)**

### **WILTED SPINACH**

With basil, pine nuts and golden raisins  
**\$43.00/half pan**

### **BAKED ANTIPASTO-STYLE PENNE**

With salami, artichoke hearts, roasted peppers & onions in a Romano cream, finished with garlic crumbs  
**\$54.00/half pan \$108.00/full pan**

### **RAINBOW OF VEGETABLES**

Tossed in an Autumn-flavored butter  
**\$47.00/half pan (4 lbs.)**

### **STRING BEANS, PECANS & DRIED CRANBERRIES**

**\$47.00/half pan (4 lbs.)**

### **ASPARAGUS SPEARS, PEPPERS & ORANGES**

In a citrus and olive oil vinaigrette  
**\$47.00/half pan**

### **STUFFED BAKED POTATOES JACKSON**

With bacon, chives and cheddar  
**(6-piece minimum) \$8.75 each**

## **MASHED POTATOES**

Roasted Garlic • Romano-Basil • Cheddar Whipped • Plain  
\$13.95/qt.

## **BUTTERNUT SQUASH AND POTATO PAVÉ**

With rosemary, brown sugar and cream  
\$49.00/half pan

## **SPANISH STYLE BROWN RICE**

Full of tomato, garlic, cilantro and Spanish spices  
\$41.00/half pan

## **DRIED RAISIN & CARAMELIZED ONION BREAD PUDDING**

\$42.00/half pan

## **DESSERTS**

### **HOME-BAKED BREADS**

Pumpkin • Cranberry • Zucchini • Cornbread • Banana  
\$9.75/loaf

### **WHITE CHOCOLATE CHALLAH BREAD PUDDING**

with cherry wine sauce & white chocolate sauce  
6" – \$11.95 / 8" – \$16.95 / 10" – \$21.95

### **CHOCOLATE DECADENCE**

6" – \$9.95 / 8" – \$13.95 / 10" – \$17.95

### **HAZELNUT MILK CHOCOLATE TART**

\$5.25 each

### **WHITE CHOCOLATE CRÈME BRÛLÉE**

\$4.95 each

### **CHOCOLATE CHEESECAKE**

\$5.95 each

### **COCONUT CAKE**

\$5.25 each

### **LEMON GINGER ROLL**

\$5.25 each

33 APPLE STREET • TINTON FALLS, NJ 07724 • PHONE: 732-747-7646 • FAX: 732-747-9195 • MUMFORDS.COM

Mumford's accepts Visa, Mastercard & American Express. If you choose to use a credit card, there is a 3% surcharge on credit card totals over \$200.00