



33 Apple Street Tinton Falls, New Jersey 07724
732-747-7646 www.mumfords.com

Christmas Catering Menu 2017

Orders must be received by Wednesday, December 20th, 2017

PICKUP TIME: Christmas Eve, Sunday, December 24th 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 20th, 2017. Cancellations or changes made after Wednesday, December 20th, 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
\$1.45 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
\$3.25 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

CHICKEN & VEGETABLE THAI EGG ROLL

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)

JUMBO STUFFED SHRIMP

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

\$60.00/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

GARLIC BREAD WITH CHEESE \$8.00/loaf

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

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, NUTS & CHARCUTERIE PLATTER

A blend of domestic & imported cheese, with assorted seasonal fruit, spiced nuts and sliced high-end cured meats including chorizo, sausage, salami, capicola & prosciutto

Small: \$85.00 / Large: \$170.00

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 HORMONE-FREE PORK LOIN

Seared then oven-roasted with a brown sugar, garlic & chili glaze and served with onion-rosemary pork jus
(sold in 5 lb. & 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)

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

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

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

DOLCE DE LECHE 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

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