

OFF PREMISE CATERING

MAINS: SMALL 6-8 PP • MED 10-14 PP • LG 18-20 PP

APPETIZERS/HORS D' OEUUVRES

WINGS (ANY STYLE)	\$20/Dozen
SHRIMP COCKTAIL	\$26/Dozen
ASSORTED CHEESE PLATTER	\$60/16"
DELI MEAT TRAY	\$60/16"
MEDITERRANEAN TRAY	\$70/16"
VEGGIE PLATTER	\$45/16"
BUFFALO OR BBQ SHRIMP	\$26/Dozen
MINI CRAB CAKES	\$36/Dozen
CAESAR SALAD	\$35/\$45/\$55
GREEK SALAD	\$45/\$55/\$65
SOUP DU JOUR	\$11.95/Quart
CHICKEN OR TUNA SALAD	\$20/QT
COLD OR HOT SANDWICH PLATTER	\$110/16"
PIGS IN THE BLANKET	\$20/Dozen
CHICKEN TENDERS	\$20/Dozen

CRAB CAKES (BROILED OR FRIED)
\$60/DOZEN

PRIME RIB ROAST
\$499 (FEEDS ABOUT 18-20)

WHOLE TURKEY W/STUFFING
\$150 (18-20LB) 12-14 GUESTS

GRANDMA'S MEATBALLS
\$40/DOZEN

**CHICKEN - FRANCAISE/
MARSALA/PICCATA/SORRENTO/GRILLED
HONEY MUSTARD/TERIYAKI/ALFREDO**
\$80 / \$120 / \$160 (PASTA OR RICE INCLUDED)

**SHRIMP - SCAMPI/SANTORINI/POMODORO
PRIMAVERA/FRANCAISE/ALFREDO**
\$100 / \$150 / \$200 (PASTA OR RICE INCLUDED)

**PORK - SALTIMBOCCA/FRANCAISE
PICCATA/SORRENTO/MARSALA/ SCALOPPINI**
\$100 / \$150 / \$200 (PASTA OR RICE INCLUDED)

PASTA AND SAUCE

\$25 / \$35 / \$45 (PASTA OR RICE INCLUDED)

PASTA ALFREDO/ALA VODKA

\$35 / \$45 / \$55 (PASTA OR RICE INCLUDED)

CHOOSE YOUR SIZE: \$30 / \$50 / \$70

**RICE PILAF • OVEN ROASTED POTATOES
MASHED POTATOES • MEDLEY VEGGIES • COLESLAW
CORN • POTATO SALAD • BROCCOLI STRING BEANS
FRESH FRUIT • PICKLED BEETS**

OFF PREMISE CATERING

BREAKFAST

SCRAMBLED EGGS	\$35/\$55/\$75
CHEESY SCRAMBLED EGGS	\$55/\$75/\$95
FRENCH TOAST OR PANCAKES	\$40/60/80
TEX-MEX SCRAMBLED	\$55/75/95
GREEK YOGURT	\$35/2 Quart
CREAM CHIP BEEF	\$35/2 Quart
BROCCOLI, CHEDDAR OR QUICHE LORRAINE	\$35/Pie

BREAKFAST SIDES

HOME FRIES	\$30/\$40/\$50
PORK SAUSAGE LINKS	\$15/Dozen
SWEET ITALIAN SAUSAGE	\$20/ 1/2 Dozen
BACON	\$15/Dozen Slices
HAM, SCRAPPLE OR CORNEBEEF HASH	\$5/Slice
CANADIAN BACON OR PORKROLL	\$2/Slice
TURKEY SAUSAGE LINKS	\$18/Dozen
TURKEY BACON	\$15/Dozen
BAGELS W/ CREAM CHEESE	\$40/Dozen
ENGLISH MUFFINS W/ CREAM CHEESE	\$30/Dozen
CROISSANT W/ BUTTER	\$48/Dozen

SERVERS: \$60/PER HOUR PER SERVER + GRATUITY (OFF PREMISE)

SWEETS AVAILABLE TO-GO

SPECIAL/HOLIDAY ORDERS SHOULD BE PLACED 48 HOURS
IN ADVANCE



* FAMOUS PLAIN CHEESECAKE * SIGNATURE
BROWNIE CHEESECAKE * CHOCOLATE COVERED
STRAWBERRY CHEESECAKE * OREO
CHEESECAKE * PEANUT BUTTER CHEESECAKE
CANNOLI CHEESECAKE * STRAWBERRY, CHERRY,
PINEAPPLE CHEESECAKE * RASPBERRY SWIRL
CHEESECAKE * SUGAR-FREE CHEESECAKE
STRAWBERRY SHORT CAKE * CHOCOLATE
MOUSSE (LAYER CAKE) * COCONUT CAKE
OREO MOUSSE * CARROT CAKE
APPLE, FRENCH APPLE OR CHERRY CREAM PIES,

Why Cook When We Can?

*Ask For A Manager To
Plan Your Event or Order*



**BANQUETS
FUNERAL LUNCHEONS
SPECIAL EVENTS
CATERING
BAKERY**

500 DELSEA DR,
GLASSBORO, NJ 08028

ALL OFF PREMISE CATER OUTS WILL HAVE A 20% GRATUITY ADDED

BREAKFAST

2 COURSE BREAKFAST (ONLY THRU 10:30AM)

- **TABLE SET UP:** Toast and Fresh Cut Fruit
- **MAINS (SELECT 2):** * Pancakes * French Toast
* Scrambled Eggs w/ Homefries
* Pancake/Scrambled Combo w/ 1 Sausage and 1 Bacon
- **BEVERAGES:** Lacas Coffee or Hot Tea INCLUDED.
Fruit Juices (\$3 Supplement Per Person)

PRICING:

Weekday -\$13.99 Per Guest
20 Person/\$275 Minimum

Weekend -\$15.99 Per Guest
35 Person/\$750 Minimum

Tax & Gratuity Not Included
20% Service Charge Applies
(15% to Servers & 5% to set up staff)

EXTRAS:

- **TABLE CLOTH AND NAPKINS \$5/PERSON**
- **ASSORTED APPETIZERS BY REQUEST**
- **EXTRA EVENT HOURS \$100/HOUR**
- **VIENNESE DESSERT DISPLAY \$10/PERSON**
- **EXTRA COURSE SOUP & SALAD \$3/PERSON**
- **OPEN BAR: WELL: \$15/PERSON
PREMIUM: \$25/PERSON**
- **CUSTOM SHEET CAKE \$5/PERSON**

LUNCH

LIGHT FARE MENU (11AM-1PM)

- **INCLUDES:** Hot or Cold Beverage
Cup of Soup of the Day
- **CHOOSE 3:** * HOUSE SALAD, GREEK SALAD OR CEASAR SALAD WITH GRILLED CHICKEN & CHOICE OF DRESSING
*TUSCAN PANINI SERVED WITH FRENCH FRIES
*CRISPY CHICKEN WRAP SERVED WITH FRENCH FRIES
* TURKEY CLUB SERVED WITH FRENCH FRIES
* FRENCH DIP
* VEGGIE WRAP SERVED WITH FRENCH FRIES
- **DESSERT OPTION:** Jello, Pudding, Ice Cream \$3 Additional/Person
Custom Sheet Cake \$5/Person

PRICING: \$18.99 PER PERSON

3 COURSE LUNCH (MONDAY-FRIDAY 11AM-1PM)

- **TABLE SET UP:** Fresh Baked Italian Bread and Butter
- **UNLIMITED BEVERAGE:** Soda, Hot or Ice Tea and Coffee
- **APPETIZER:** House Salad or Soup (1 Choice)
- **MAINS:** Include Medley Veggies and Mashed Potato, Rice Pilaf or Pasta

PLATINUM PACKAGE SELECT 3:

- **MEAT/PORK:** * Roast Beef * Chopped Steak * Ham Steak
* Pork Chop Marsala
- **POULTRY:** * Chicken Parmigiana * Lemon Chicken
* Vermont Turkey * Chicken Marsala
* Penne Ala Vodka w/ Chicken * Chicken Francaise
- **SEAFOOD:** * Flounder * Cod * Grouper * Crab Cakes
* Flounder Francaise
- **DESSERT:** Jello, Pudding, Ice Cream \$3 Additional/Person
Custom Sheet Cake \$5/Person

SAPPHIRE PACKAGE SELECT 3:

- **POULTRY:** * Chicken Chesapeake * Chicken Cordon Bleu
* Chicken Sorrento * Chicken Santorini
- **SEAFOOD:** * Salmon * Stuffed Flounder * Flounder Oscar
* Penne ala Vodka w/ Shrimp
- **DESSERT OPTION:** Jello, Pudding, Ice Cream INCLUDED.
Custom Sheet Cake \$5/Person

PRICING: MONDAY-FRIDAY \$23.99 PLATINUM
\$29.99 SAPPHIRE

20 PERSON/\$500 MINIMUM
20% SERVICE CHARGE APPLIES
(15% TO SERVERS & 5% TO SET UP STAFF)

DINNER/WEEKEND AFFAIR

3 COURSE DINNER

- **TABLE SET UP:** Fresh Baked Italian Bread and Butter
- **UNLIMITED BEVERAGE:** Soda, Hot or Ice Tea and Coffee
- **APPETIZER:** House Salad or Soup (1 Choice)
- **MAINS:** Include Medley Veggies and Mashed Potato, Rice Pilaf or Pasta

PLATINUM PACKAGE SELECT 3:

- **MEAT/PORK:** * Roast Beef * Chopped Steak * Ham Steak
* Pork Tenderloin Marsala
- **POULTRY:** * Chicken Parmigiana * Lemon Chicken
* Vermont Turkey * Chicken Marsala
* Penne Ala Vodka w/ Chicken * Chicken Francaise
- **SEAFOOD:** * Flounder * Cod * Grouper * Crab Cakes
* Flounder Francaise

SAPPHIRE PACKAGE SELECT 3:

- **MEAT/PORK:** * Prime Rib * Filet Mignon * NY Strip Steak
* Filet Tips Marsala
- **POULTRY:** * Chicken Chesapeake * Chicken Cordon Bleu
* Chicken Sorrento * Chicken Santorini
- **SEAFOOD:** * Salmon * Stuffed Flounder * Flounder Oscar
* Penne ala Vodka w/ Shrimp
- **DESSERT:** Jello, Pudding, Ice Cream INCLUDED.
Custom Sheet Cake \$5/Person

PRICING: \$25.99 PLATINUM
\$32.99 SAPPHIRE

MONDAY-FRIDAY 20 PERSON/\$800 MINIMUM
FRIDAY-SUNDAY 35 PERSON/\$1200 MINIMUM
20% SERVICE CHARGE APPLIES
(15% TO SERVERS & 5% TO SET UP STAFF)

\$200 NON-REFUNDABLE DEPOSIT TO BOOK ROOMS * NO OUTSIDE FOOD OR DESSERTS * PRICES DO NOT INCLUDE SALES TAX OR 20% GRATUITY
2 HOUR BREAKFAST EVENTS/3 HOUR LUNCH/DINNER EVENTS