

A La CARTE MENU

(Continued from Other Side)

	Half	Full
Chicken and Artichokes		
<i>Boneless Chunks of Chicken, Artichoke Hearts, Roasted Peppers in a Lemon Butter Sauce</i>	\$50	\$90
Chicken Rollatini		
<i>Stuffed with Imported Prosciutto, Fresh Mozzarella, in a Light Brown Sauce with Mushrooms</i>	\$50	\$90
Chicken Tenth and Willow		
<i>Stuffed with Broccoli Rabe, Roasted Peppers, Portobello Mushrooms, Fresh Mozzarella in a Light Lemon Butter White Wine Sauce</i>	\$50	\$90
Chicken Oreganata		
<i>Boneless Chunks of Chicken Seasoned with Bread Crumbs and Oregano in a Garlic and White Wine Sauce</i>	\$50	\$90

PORK AND BEEF

	Half	Full
Sausage, Peppers and Onions	\$50	\$90
Baby Back Ribs in BBQ Sauce	\$55	\$95
Southern Style Pulled Pork	\$50	\$90
Stuffed Loin of Pork		
<i>Stuffed with Spinach, Prosciutto, Fresh Mozzarella in a Brown Sauce</i>	\$50	\$90
Pepper Steak with Onions and Bell Peppers	\$55	\$95
Meatballs in Marinara	\$45	\$75
Beef Burgundy	\$55	\$95
Grilled Teriyaki, Flank Steak		
<i>Thinly Sliced with Red Peppers and Sliced Scallions</i>	\$65	\$120
Roast Beef in Mushroom Sauce	\$55	\$95

VEAL

	Half	Full
Veal Francese	\$70	\$130
Veal Marsala	\$70	\$130
Veal Parmigiana	\$70	\$130
Veal Saltimbocca		
<i>Imported Prosciutto, Spinach, Fresh Mozzarella in a Marsala Wine and Sage Sauce</i>	\$70	\$130

SEAFOOD

	Half	Full
Shrimp Scampi	\$70	\$130
<i>over Linguine</i>		
Shrimp Parmigiana	\$70	\$130
Calimari Marimara	\$50	\$90
Penne Vodka with Shrimp	\$60	\$115
Stuffed Flounder	\$70	\$130
<i>with Crabmeat in a Light Lemon Butter Sauce</i>		
Flounder Francese	\$55	\$95

SIDE DISHES

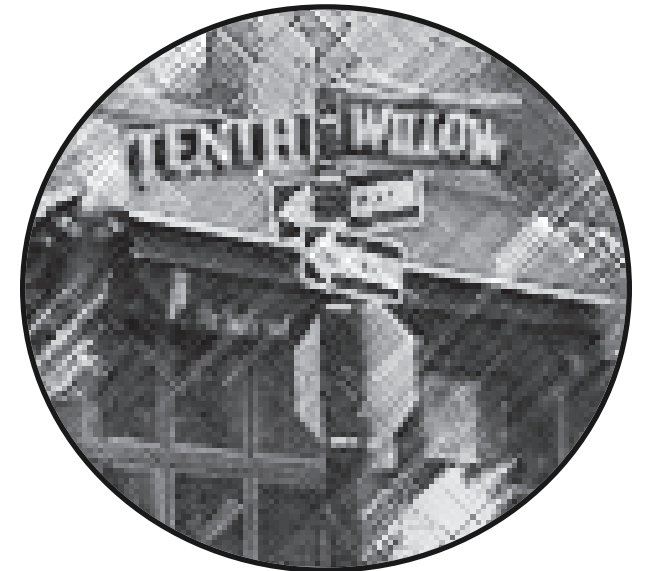
	Half	Full
Oven Roasted Vegetables	\$40	\$75
Roasted Rosemary Potatoes	\$35	\$60
Sauteed Broccoli Rabe	\$50	\$75
Garlic Mashed Potatoes	\$35	\$60
Green Bean Almondine	\$40	\$75
Escarole and Beans	\$45	\$75
Baked Asparagus		
<i>with Seasoned Bread Crumbs and Shaved Parmigiana</i>	\$50	\$75
Artichoke Hearts Francese	\$40	\$75
Stuffed Mushrooms	\$40	\$70
<i>Crabmeat or Sausage</i>		

SALADS

	Half	Full
Caesar Salad		
<i>Parmesan Cheese, Homemade Croutons & Caesar Dressing</i>	\$35	\$60
Bruschetta Salad		
<i>Mixed Baby Greens, Homemade Bruschetta Crumbled Goat Cheese, Walnuts & Balsamic Vinaigrette</i>	\$35	\$60
Arugula Salad		
<i>Bacon, Walnuts, Crumbled Gorgonzola, Mandarin Oranges, Baby Arugula & Balsamic Vinaigrette</i>	\$40	\$70
Strawberry Spinach Salad		
<i>Baby Spinach, Fresh Strawberries, Sliced Red Onions, Walnuts Crumbled Goat Cheese, & Raspberry Vinaigrette</i>	\$35	\$65

DESSERTS

Assorted Italian Cookies and Pastries, Cannolis, Fruit Platters, Chocolate Covered Strawberries
Price upon Request



Tenth & Willow Gourmet Market & Deli

CATERING MENU

Shops at Equestra

1152 Rt. 33
Howell, NJ 07731

OPEN 7 DAYS

M - F 9 - 6:30 pm

SAT 8 - 5:30 pm

SUN 8 - 4 pm

Phone (732) 256-9694

Catering For Office Luncheons and All Occasions

Bartenders and Servers Available Upon Request



COLD PLATTERS

12" Tray Serves 8-12
16" Tray Serves 15-20

MIXED ANTIPASTO
12" - \$45 16" - \$80

Soppressata, Dry Sausage, Imported Prosciutto, Imported Provolone, Fire Roasted Peppers, Mixed Olives, Mozzarella Balls, Marinated Mushrooms

ASSORTED CHEESE PLATTER
12" - \$45 16" - \$75

Assortment of Imported and Domestic Cheeses

MOZZARELLA AND TOMATO PLATTER
12" - \$40 16" - \$70

Fresh Mozzarella, Tomatoes, Fresh Basil, Extra Virgin Olive Oil

BRUSCHETTA PLATTER
12" - \$30 16" - \$50

Plum Tomatoes, Fresh Garlic, Red Onions, Fresh Basil, Homemade Toast

GRILLED VEGETABLE PLATTER
12" - \$40 16" - \$65

Assortment of Marinated Grilled Vegetables, Drizzled with Homemade Balsamic Glaze

SHRIMP COCKTAIL PLATTER
Market Price

Jumbo Shrimp, Homemade Cocktail Sauce

STUFFED BREAD PLATTER
12" - \$40 16" - \$75

Assortment of Stuffed Breads Sliced and Plattered

COLD CUT PLATTER
12" - \$40 16" - \$75

Store Made Roast Beef, Store Made or Boar's Head Turkey Breast, Boar's Head Ham, Genoa Salami, Imported Swiss, Provolone and American. Choice of Kaiser, Italian or Multi-grain Rolls

COLD BUFFET

\$8.99 Per Person

Includes Cold Cut Platter, Choice of Homemade Potato Salad, Macaroni Salad, Cole Slaw or any Homemade Pasta Salad. Freshly Baked Rolls, Pickles and Paper Goods

3-6 FT. PARTY HEROES

AMERICAN STYLE

Turkey, Ham, Roast Beef, Cheese, Lettuce and Tomato

\$17.00 Per Foot

ITALIAN STYLE

Ham, Capicola, Genoa Salami, Pepperoni, Provolone, Lettuce and Tomato

\$17.00 Per Foot

CHICKEN CUTLET SPECIAL

Grilled or Breaded Chicken, Fresh Mozzarella, Roasted Tomatoes and Peppers, Fresh Basil

\$19.00 Per Foot

ASSORTED GRILLED VEGETABLES

Grilled Eggplant, Zucchini, Portobello Mushrooms, Asparagus, Fresh Mozzarella, Fire Roasted Peppers and Balsamic Glaze

\$18.00 Per Foot

*All Heroes Include Choice of Potato Salad, Macaroni Salad and Cole Slaw

WRAP PLATTER

SELECT ANY COMBINATION OF OUR ASSORTED WRAPS

Small Platter (15 Pieces) \$45.00

Large Platter (30 Pieces) \$80.00

SUB PLATTER

SELECT ANY COMBINATION OF OUR ASSORTED HEROS

Minimum 5 and maximum 10 on a Platter



A La CARTE MENU

Half Tray Serves 8-10

Full Tray Serves 15-20

EGGPLANT

	Half	Full
Eggplant Parmigiana	\$45	\$75
Eggplant Rollatini	\$45	\$75
Eggplant Rollatini with Spinach	\$45	\$75

PASTA

	Half	Full
Baked Ziti	\$45	\$75
Penne Vodka	\$40	\$70
Stuffed Shells with Marinara	\$40	\$70
Manicotti with Marinara	\$45	\$75
Cheese Lasagna	\$45	\$75
Meat Lasagna	\$45	\$75
Vegetable Lasagna	\$45	\$75
Tortellini Carbonara	\$45	\$75
Fusilli Alfredo with Grilled Chicken	\$50	\$80
Cavatelli and Broccoli	\$40	\$70
Orecchiette with Sausage and Broccoli Rabe	\$45	\$75
Linguine with Garlic and Oil	\$30	\$55
Linguine and Clam Sauce	\$40	\$75
Stuffed Rigatoni	\$40	\$70
Macaroni and Cheese	\$45	\$75

CHICKEN

	Half	Full
Chicken Francese	\$45	\$85
Chicken Marsala	\$45	\$85
Chicken Piccata	\$50	\$90
Chicken Parmigiana	\$50	\$85
Chicken Murphy		
<i>Boneless Chicken, Sweet Sausage, Potatoes, Hot Cherry Peppers in a White Wine Sauce</i>	\$45	\$90
Chicken Cordon Bleu		
<i>Stuffed with Ham and Swiss in a White Wine Sauce</i>	\$45	\$90

(A La Carte Continued on Other Side)