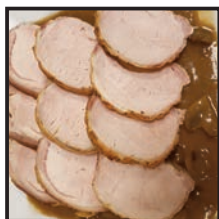


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Tenth & Willow



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 - 4:00 pm

Phone (732) 256-9694

*Catering For Office Luncheons
and All Occasions*



COLD PLATTERS

12" Tray Serves 8-12

16" Tray Serves 15-20

MIXED ANTIPASTO

12" - \$50 16" - \$90

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

ASSORTED CHEESE PLATTER

12" - \$50 16" - \$90

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" - \$50 16" - \$90

Assortment of Marinated Grilled Vegetables, Decoratively Arranged

SHRIMP COCKTAIL PLATTER

Market Price

Jumbo Shrimp, Homemade Cocktail Sauce

STUFFED BREAD PLATTER

12" - \$40 16" - \$75

Assortment of Stuffed Breads Sliced and Plattered

CRUDITE PLATTER

12" Tray (8-12) \$40.00 16" Tray (15-20) \$65.00

A selection of delicious fresh cut raw vegetables beautifully arranged around our vegetable dip

MEATS & CHEESE

12" Tray (8-12) \$50.00 16" Tray (15-20) \$90.00

Imported Provolone, Smoked Gouda, Cheddar, Fresh Mozzarella Balls, Dried Sausages, Soppressata, Pepperoni

WRAPS AND HEROS

SELECT ANY COMBINATION OF OUR ASSORTED WRAPS AND HEROS

Minimum of 5 for plattering

Priced individually according to lunch menu plus \$10 plattering fee

WRAP PLATTER

SELECT ANY COMBINATION OF OUR ASSORTED WRAPS

Minimum of 5 for plattering

Priced individually according to lunch menu plus \$10 plattering fee

HEROS PLATTER

SELECT ANY COMBINATION OF OUR ASSORTED HEROS

Minimum of 5 for plattering

Priced individually according to lunch menu plus \$10 plattering fee

COCKTAIL PLATTER

SELECT ANY COMBINATION OF OUR ASSORTED SANDWICHES

Minimum 5 and maximum 10 on a Platter

Priced individually according to lunch menu plus \$10 plattering fee

SPECIALTY HERO PLATTER

SELECT ANY COMBINATION OF OUR SPECIALTY HEROS

Minimum of 5 for plattering

Priced individually according to lunch menu plus \$10 plattering fee

COLD CUT PLATTER

12" - \$50 16" - \$90

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



Home of the Spectacular
"BIG WHEEL HEROS"

Boar's Head Meats and Cheeses • Italian Imports

Proudly Serving



Boar's Head

Specialty Baked brick oven Italian bread from Brooklyn. From 3-6 foot long or round.

- *All of our heros are prepared with the finest Boar's Head cold cuts, imported cold cuts and prepared items. Our hero breads are baked fresh from Brooklyn.*
- *All of our heros by the foot come with your choice of homemade potato salad, macaroni salad or coleslaw at a rate of 1 lb per foot of hero.*
- *Numbers, letters and novelty shaped heros are also available.*
- *All heros are dressed with our special dressings and come sliced and plattered unless specified.*

3-6 FT. PARTY HEROS

AMERICAN STYLE

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

\$19.99 Per Foot

ITALIAN STYLE

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

\$19.99 Per Foot

ITALIAN SUPREME

Imported Proscutto, Sweet Soppressetta, Hot Capicola, Mortadella, Fresh Mozzarella, Arugula, Tomato, Oil and Vinegar

\$22.99 Per Foot

CHICKEN CUTLET SPECIAL

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

\$21.99 Per Foot

ASSORTED GRILLED VEGETABLES

Fresh Mozzarella, Fire Roasted Peppers and Balsamic Glaze

\$19.99 Per Foot

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



COLD BUFFET

(Minimum of 10 Guests)

\$9.99 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

LUNCH/DINNER PACKAGES

(Minimum of 10 Guests)

- # 1. ~ Choose from our Signature Subs and Wrap Platters, Served w/One Pasta Salad *or* Tossed Salad. Two Liter Soda. All Paper Goods Included. . . 13.99 per person
- # 2 ~ Choose From our Signature Subs and Wraps, Plattered, Served w/ One Pasta Salad, Potato Salad or Macaroni Salad *and* Tossed Salad w/Dessert tray, Two Liter Soda. All Paper Goods Included. . . 16.99 per person
- # 3. ~ Choose One Pasta, One Chicken and One Eggplant Dish from our menu, also includes Tossed Salad, Dessert Tray, Two Liter Soda and Paper Goods. . . 18.99 per person

**All prices subject to change due to market conditions*

\$5 Fee for plattering round heroes

\$10 Deposit for straight heroes, refundable upon return of board

HOT DELUXE BUFFET

17.99 Per Person Minimum of 20 Guests

Party Size Determines Number of Selections

Selections Comes with Pasta, Entree and Vegetables

Also includes: Tossed Salad and Dressing,

Dinner Rolls and Butter, Dessert Tray,

Chafing Dishes, Racks, Sternos, Serving Utensils
and Paper Goods

EGGPLANT

Eggplant Parmigiana

Eggplant Rollatini

Eggplant Rollatini

with Spinach

PASTA

Baked Ziti

Penne Vodka

Stuffed Shells

with Marinara

Cheese Lasagna

Meat Lasagna

Vegetable Lasagna

Lasagna with Chicken

Tortellini Carbonara

Fusilli Alfredo

with Grilled Chicken

Cavatelli and Broccoli

Linguine with

Garlic and Oil

Linguine and Clam Sauce

Baked Macaroni and Cheese

Orecchiette with Sausage and Broccoli Rabe

Penne Puttanesca

Anelletti al Forno

Penne Filetto di Pomodoro

Shell pasta ala Bolognese

Farfalle Primavera

Ditalini Piselli and Prosciutto

Mama Rossa

Mezzi Rigatoni Sausage and Pink Cream Sauce

Penne Arrabiata

Cavatappi in a Pesto Cream Sauce

Pasta Marinara

Penne ala Alberto

Stuffed Rigatoni Pomodoro

VEAL

add \$3.00 extra for Veal Dishes

Veal Francese

Veal Marsala

Veal Parmigiana

Veal Saltimbocca

PORK AND BEEF

Sausage, Peppers and Onions

Baby Back Ribs in BBQ Sauce

Southern Style Pulled Pork

Stuffed Loin of Pork

Pepper Steak with Onions and Bell Peppers

Meatballs in Marinara

Beef Burgundy

Grilled Teriyaki Flank Steak

Roast Beef in Mushroom Sauce

CHICKEN

Chicken Tenth and Willow

Chicken Rollatini

Chicken Cordon Bleu

Chicken Oreganata

Chicken Francese

Chicken Parmigiana

Chicken Marsala

Chicken Piccata

Chicken Murphy

Chicken Balsamic

Chicken and Artichokes

Chicken and Hot Sausage

Chicken Meat Balls

Honey Mustard Chicken

Teriyaki Chicken

Buffalo Chicken

Roasted Chicken

Chicken Florentine

Chicken Sorrentino

SEAFOOD

add \$3.00 extra for Seafood Dishes

Baked Salmon

Shrimp Scampi

Calimari Marinara

Stuffed Flounder

Flounder Francese

Zuppa Di Mussels

Seafood Fra Diavolo

A La CARTE MENU

Half Tray Serves 8–10
Full Tray Serves 15–20

All A La Carte selections are priced for the food itself. Items such as Chafing Set-Ups, Sternos, Paper Goods and Serving Utensils are available for an additional charge.

EGGPLANT

	Half	Full
Eggplant Parmigiana	\$50	\$90
Eggplant Rollatini	\$50	\$90
Eggplant Rollatini with Spinach	\$50	\$90

PASTA

	Half	Full
Lasagna with Meat	\$50	\$90
<i>Layered with fresh mozzarella, ricotta and Pecorino Romano cheese in our homemade marinara sauce</i>		
Lasagna with Chicken	\$50	\$90
Lasagna with Cheese	\$45	\$80
Lasagna with Spinach	\$45	\$80
Lasagna with Vegetable	\$45	\$80
Baked Ziti	\$45	\$80
<i>Fresh mozzarella Pecorino Romano cheese ricotta and marinara sauce</i>		
Stuffed Shells	\$45	\$80
<i>with Pecorino Romano cheese and marinara sauce</i>		
Baked Macaroni and Cheese	\$45	\$80
Stuffed Rigatoni Pomodoro	\$45	\$80
<i>sauteéd with onion, garlic, plum tomato, white wine and marinara sauce</i>		
Fusilli Alfredo		
in a cream sauce	\$45	\$80
with grilled chicken	\$50	\$90
Shrimp Broccoli and Red Peppers	\$60	\$110
Tortellini Carbonara		
<i>Pancetta, onions, eggs, butter, cream, Pecorino Romano cheese and fresh parsley</i>	\$45	\$80

A La CARTE MENU

	Half	Full
Penneodka		
<i>San Marzano tomatoes, onions, garlic, vodka, butter, cream and fresh basil</i>		
<i>Pecorino Romano cheese</i>	\$45	\$80
available with grilled chicken	\$50	\$90
with Shrimp	\$60	\$110
Orecchiette with Sausage and Broccoli Rabe		
<i>onions, white wine sauce</i>	\$50	\$90
Cavatelli and Broccoli		
<i>sauteéd with garlic and oil</i>	\$40	\$75
Penne Puttanesca		
<i>sauteéd with olive oil, onions, garlic, anchovies, black olives, capers, San Marzano tomatoes in a spicy sauce</i>	\$45	\$85
Linguine with red or white clam sauce		
<i>sauteéd with olive oil, garlic, parsley and chopped baby clams</i>	\$45	\$80
Anelletti al Forno		
<i>eggplant, peas, Anelletti pasta, fresh mozzarella meat sauce and bread crumbs</i>	\$50	\$90
Linguine with garlic and oil	\$35	\$60
Penne Filetto di Pomodoro		
<i>plum tomato fillets, prosciutto, onions, garlic, fresh basil, white wine and a touch of marinara sauce</i>	\$45	\$80
Shell pasta ala Bolognese		
<i>a hearty meat sauce Pecorino Romano cheese and fresh basil</i>	\$50	\$90
Farfalle Primavera		
<i>sauteéd onions with fresh mixed vegetables and white wine sauce</i>	\$45	\$80
Ditalini Piselli and Prosciutto		
<i>sauteéd onions, prosciutto, fresh peas and white wine</i>	\$45	\$80
Mama Rossa		
<i>sauteéd onions, tomato, mushrooms, spinach, white wine in a spicy pink cream sauce</i>	\$45	\$80
Mezzi Rigatoni Sausage and Pink Cream Sauce		
<i>sauteéd onions, sausage, white wine and pink cream sauce</i>	\$50	\$90
Penne Arrabiata		
<i>pulp tomato, garlic, olive oil and red pepper flakes</i>	\$45	\$80
Cavatappi in a Pesto Cream Sauce	\$45	\$80
Pasta Marinara		
<i>marinara sauce Pecorino Romano cheese and fresh basil</i>	\$40	\$70
Penne ala Alberto		
<i>sauteéd garlic, artichoke hearts, roasted peppers, sundried tomatoes in a white wine sauce</i>	\$45	\$80

A La CARTE MENU

Half Tray Serves 8–10

Full Tray Serves 15–20

CHICKEN

	Half	Full
1. Chicken Tenth and Willow		
<i>Bell & Evans Chicken Stuffed with Broccoli Rabe, Roasted Peppers, Portobello Mushrooms, Fresh Mozzarella in a Light Lemon Butter White Wine Sauce</i>	\$60	\$110
2. Chicken Rollatini		
<i>Bell & Evans Chicken Stuffed with Imported Prosciutto, Fresh Mozzarella, in a Light Brown Sauce with Mushrooms</i>	\$60	\$110
3. Chicken Cordon Bleu		
<i>Bell & Evans Chicken Stuffed with Ham and Swiss in a White Wine Sauce</i>	\$55	\$100
4. Chicken Oreganata		
<i>Boneless Chunks of Bell & Evans Chicken Seasoned with Bread Crumbs and Oregano in a Garlic and White Wine Sauce</i>	\$60	\$110
5. Chicken Francese		
<i>Sautéed in a Light Lemon, Butter and White Wine Sauce</i>	\$50	\$90
6. Chicken Parmigiana		
<i>Crisp Chicken Topped with Marinara Sauce and Melted Fresh Mozzarella</i>	\$50	\$90
7. Chicken Marsala		
<i>Sautéed with Mushrooms in a Light Marsala Wine Sauce</i>	\$50	\$90
8. Chicken Piccata		
<i>Medallions of Chicken Dipped in Flour and Sautéed in White Wine, Butter, Lemon Juice and Capers</i>	\$55	\$100
9. Chicken Murphy		
<i>Boneless Chicken, Sweet Sausage, Potatoes, Hot Cherry Peppers in a White Wine Sauce</i>	\$50	\$90
10. Chicken Saltimbocca		
<i>Boneless Chicken, Sweet Sausage, Potatoes, Hot Cherry Peppers in a White Wine Sauce</i>	\$50	\$90
11. Chicken Scarpariello		
<i>Chicken and Sausage sautéed with Vinegar Cherry Peppers in a Red Wine Sauce</i>	\$50	\$90
12. Chicken Scaloppine		
<i>Sundried Tomatoes, Roasted Peppers and Mushrooms in a Marsala Demi Glaze</i>	\$50	\$90

A La CARTE MENU

	Half	Full
13. Chicken Valdostano		
<i>Stuffed with imported Prosciutto and Mozzarella in a Basil wine sauce with Plum Tomatoes</i>	\$50	\$90
14. Grilled Chicken	\$45	\$90
15. Chicken Milanese	\$45	\$90
16. Balsamic Chicken		
<i>Chicken, Peppers, Tossed in our Homemade Balsamic Reduction</i>	\$50	\$90
17. Chicken and Artichokes		
<i>Boneless Chunks of Chicken, Artichoke Hearts, Roasted Peppers in a Lemon Butter Sauce</i>	\$50	\$90
18. Chicken and Hot Sausage		
<i>Sautéed in a Garlic, Onion, Fresh Plum Tomato with White Wine Sauce</i>	\$50	\$90
19. Chicken Meat Balls		
<i>A Combination of Lean Ground Chicken Breast, Garlic and Peccorino Romano Cheese</i>	\$45	\$90
20. Honey Mustard Chicken		
<i>Chicken Tenders Coated in our Famous Original Recipe Honey Mustard Dressing</i>	\$50	\$90
21. Teriyaki Chicken		
<i>Chicken Tenders Coated in our Teriyaki Sauce</i>	\$50	\$90
22. Buffalo Chicken		
<i>Chicken Tenders Coated in our Buffalo Sauce</i>	\$50	\$90
23. Roasted Chicken		
<i>Bell & Evans Whole Chicken, Cut and Roasted in Our Special Marinade</i>	\$50	\$90
24. Chicken Sorrentino		
<i>Tender Butterfly-Cut Chicken, Layered with Prosciutto, Fresh Mozzarella and Thinly Sliced Eggplant in a Port Wine Reduction</i>	\$60	\$110
25. Chicken Florentine		
<i>Chicken Breast, Topped with Fresh Mozzarella, Sautéed Spinach and Mushroom Sauce</i>	\$50	\$90
26. Chicken Portabello		
<i>Chicken, sauteed with onions & Portabello Mushrooms along with sage and Port Wine</i>	\$50	\$90
27. Mi Amore Maria		
<i>Sautéed Chicken Cutlet topped with Fresh Ricotta, Spinach, Artichokes, Sundried Tomatoes & Melted Fresh Mozzarella with Brown Mushroom Sauce</i>	\$60	\$110

A La CARTE MENU

PORK AND BEEF

	Half	Full
Sausage, Peppers and Onions	\$50	\$90
Baby Back Ribs <i>in BBQ Sauce</i>	\$55	\$100
Southern Style Pulled Pork	\$55	\$100
Stuffed Loin of Pork <i>Stuffed with Spinach, Prosciutto, Fresh Mozzarella in a Brown Sauce</i>	\$50	\$95
Pepper Steak <i>with Onions and Bell Peppers</i>	\$55	\$95
Meatballs in Marinara Sauce	\$45	\$80
Grilled Teriyaki Flank Steak <i>Thinly Sliced with Red Peppers and Sliced Scallions</i>	\$65	\$120
Roast Beef in Mushroom Sauce	\$55	\$100
Beef Stew <i>Sirloin Steak Beef Tenderloin Cubes, Sautéed with Fresh Carrots, Celery, Mushrooms, Peppers and Potatoes in a Brown Sauce</i>	\$55	\$100
Sausage Murphy <i>Homemade Hot Sausage with Potatoes, Hot and Sweet Peppers and Onions</i>	\$50	\$100
Roast Loin of Pork Marsala <i>A Fresh Cut Loin of Pork Roasted and Sliced with Mushrooms and Marsala Brown Sauce</i>	\$55	\$100
Beef Burgundy <i>Fresh Cut Sirloin in a Hearty Burgundy and Mushroom Sauce</i>	\$65	\$120
Steak Pizzaiola <i>Thinly Sliced Tender Angus Beef Steak, Layered with Potatoes, Mushrooms and Tomato Sauce</i>	\$65	\$120
Sausage and Broccoli Rabe <i>A Classic Combination of Homeade Sausage and Broccoli Rabe</i>	\$55	\$100

A La CARTE MENU



*Half Tray Serves 8-10
Full Tray Serves 15-20*



VEAL

	Half	Full
Veal Francese <i>sautéed in a light lemon, butter and white wine sauce</i>	\$70	\$130
Veal Marsala <i>sautéed with mushrooms in a light marsala wine sauce</i>	\$70	\$130
Veal Parmigiana <i>topped with plum tomato sauce and melted fresh mozzarella</i>	\$70	\$130
Veal Saltimbocca <i>Imported Prosciutto, Spinach, Fresh Mozzarella, in a Marsala Wine and Sage Sauce</i>	\$75	\$140



SEAFOOD



	Half	Full
Baked Salmon (Market Price)		
Shrimp Scampi <i>over Linguine</i>	\$70	\$130
Shrimp Parmigiana	\$70	\$130
Calimari Marinara	\$50	\$90
Stuffed Flounder <i>with Crabmeat in a Light Lemon Butter Sauce</i>	\$70	\$130
Flounder Francese	\$55	\$95
Zuppa Di Mussels <i>Fresh Large New Zealand Mussels, Simmered in Marinara Sauce: Hot or Medium</i>	\$75	\$140
Seafood Fra Diavolo <i>Mussels, Clams, Shrimp, Calamari & Scungilli in a House Marinara Sauce: Hot or Medium</i>	\$75	\$140



APPETIZERS

SERVED IN HALF TRAYS

Mini Potato Croquettes	\$35.00	Mozzarella en Carozza	\$35.00
Mini Rice Balls	\$35.00	Stuffed Mushrooms	\$40.00
Rice	\$35.00	Artichoke Francese	\$40.00
Mini Spinach Balls	\$40.00	Mini Quiche	\$40.00
Mini Prosciutto Balls	\$35.00	Coconut Shrimp	\$80.00
Fried Ravioli	\$35.00	Clams Oreganata	\$65.00
Fried Broccoli	\$35.00	Clams Casino	\$75.00
Fried Cauliflower	\$35.00	Nassau Chicken Skewer	\$60.00
Mozzarella Sticks	\$45.00	Mini Franks in Blanket	\$35.00
Zucchini Sticks	\$35.00	Mini Crab Cakes	\$75.00
Chicken Fingers	\$50.00	Scallops wrapped w/ bacon	\$80.00
Buffalo Wings	\$50.00		

Ask for our Hors D'oeuvres Menu

SIDE DISHES

	Half	Full
Oven Roasted Vegetables <i>Carefully Prepared in Olive Oil</i>	\$40	\$75
Sauteed Broccoli <i>with Garlic and Oil</i>	\$40	\$70
Sauteed Broccoli Rabe <i>With Garlic and Oil</i>	\$50	\$75
Escarole and Beans <i>Sautéed with Garlic, Oil and Light Chicken Broth</i>	\$45	\$75
Baked Asparagus <i>With Seasoned Bread Crumbs and Shaved Parmigiana</i>	\$50	\$75
Sauteed Asparagus <i>with Garlic and Oil</i>	\$40	\$70
Artichoke Hearts Francese <i>Lemon, Butter, White Wine</i>	\$40	\$75
Stuffed Mushrooms <i>Crabmeat or Sausage</i>	\$40	\$70
Sauteed Green Beans <i>Carefully Prepared in Olive Oil</i>	\$40	\$70
Green Bean Almondine <i>Roasted Sliced Almonds, Extra Virgin Olive Oil</i>	\$40	\$75
Twice Baked Potato <i>with Bacon and Cheddar</i>	\$40	\$70
Roasted Sweet Potatoes	\$35	\$60
Roasted Rosemary Potatoes <i>Baby Bliss Potatoes, Rosemary, Smoked Paprika</i>	\$35	\$60
Garlic Mashed Potatoes <i>With Garlic and Oil</i>	\$35	\$60

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
Arugula & Apple Salad <i>Arugula, Apple, Bell Pepper-Red and Yellow, Walnuts, Dried Cranberries, Honey Vinegar Red Dressing</i>	\$35	\$60
Spinach & Sweet Potato Salad <i>With Red Onion, Oranges, Honey Vinegar Red Dressing</i>	\$35	\$60
10th & Willow Salad <i>Romaine Lettuce, Cucumber, Tomato Marinated Mushrooms, Artichoke Hearts Mozzarella Balls, Roasted Peppers & Balsamic Vinaigrette</i>	\$35	\$60

WE CATER FOR OFFICES AND CORPORATIONS

BREAKFAST

(Minimum of 20 Guests)

A selection of Bagels, Croissants and Mixed Danish accompanied by Butter, Jam and Cream Cheese. Also includes Scrambled Eggs, Bacon and Sliced Cheese. Served with Coffee and Orange Juice. Paper Goods included \$10.99 per person.

Also Available
Seasoned Fruit Salad \$3.00 per person.

DESSERTS

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