

OFF PREMISE CATERING

APPETIZERS/HORS D' OEUVRES

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 DE JOUR	\$11.95/Quart
CHICKEN OR TUNA SALAD	\$20/QT
COLD OR HOT SANDWICH PLATTER	\$110/16"

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

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
ASPARAGUS • 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	\$40/60/80
TEX-MEX SCRAMBLED	\$55/75/95
GREEK YOGURT	\$35/2 Quart
CHEESY SCRAMBLED EGGS	\$35/2 Quart
BROCCOLI, CHEDDAR OR QUICHE LORAINÉ	\$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	\$5/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, BLUEBERRY, CHERRY, PINEAPPLE CHEESECAKE * RASPBERRY SWIRL CHEESECAKE * SUGAR-FREE CHEESECAKE * STRAWBERRY SHORT CAKE * CHOCOLATE MOUSSE (LAYER CAKE) * GERMAN CHOCOLATE * ITALIAN RUM * COCONUT CAKE * OREO MOUSSE * CARROT CAKE * APPLE, FRENCH APPLE, CHERRY, BLUEBERRY, CHOCOLATE CREAM OR BANANA CREAM PIES * LEMON MERINGUE * COCONUT CUSTARD

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

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)

PRICING:

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

Weekend -\$13.95 Per Guest
35 Person/\$750 Minimum

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

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

SAPPHIRE PACKAGE SELECT 3:

- **MEAT/PORK:** * Prime Rib * Filet Mignon
* NY Strip Steak * Ribeye
- **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 Supplement)

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
* Veal Parmigiana * 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 Supplement)

PRICING: \$23.99 PLATINUM
\$29.99 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
2 HOUR BREAKFAST EVENTS/3 HOUR LUNCH/DINNER EVENTS