

Mon - Fri 9:00 - 6:30

Sat 9:00 - 6:00

Sun 8:00 - 4:00

Pezzolanti's
Catering & Italian Specialties



Catering Menu

For any occasion – large or small, we will make your affair a remembered one.

All of our food is prepared on the premises with only the finest ingredients available.

Because your affair is important to us, please order 10 days in advance.

Inquire about
our Party Package Plans
for affairs of 20 guest or more

We also offer a full line
of Italian Pastries
and Cookie Trays

21 S. Hope Chapel Road
Jackson, NJ 08527
(732) 942-8899 FAX (732) 942-8839

JACKSON CROSSINGS

Visit us on the web at: www.pezzolantis.com

Party Starters

Just Say Cheese \$39.99

Includes your choice of any 5 cheeses arranged on a tray:

Munster	Provolone	Swiss	Mozzarella
American	Cheddar	Pepper Cheese	

Fresh Mozzarella & Tomato \$54.99

Freshly sliced mozzarella with sliced ripe tomatoes, & roasted peppers in a light olive oil and garlic dressing arranged on a tray

Antipasto Tray \$54.99

Genoa Salami, Sopressata, Provolone, Pepperoni, Fresh Mozzarella, Olives, and Roasted Peppers

Garlic Hot Wing Platter - \$39.99

A Great Start to a HOT PARTY!!

Shrimp Cocktail *Market Price*

Stuffed Mushroom Platter \$45.00

Silver dollar mushrooms elegantly arranged on a tray, stuffed with our own special bread crumb stuffing.

Wrap Platter \$74.99

Wraps freshly made with Ham & Swiss Cheese, Turkey & Cheese, & Roast beef & cheese, topped with Romaine Lettuce, & Garden Fresh Tomatoes



Deli Finger Sandwiches \$54.99

24 Finger Sandwiches made of Ham & Cheese, Roast Beef, & Turkey elegantly arranged on a tray

Sandwich Platter \$79.99

Our Famous Subs *topped with* Lettuce & Tomatoes elegantly arranged on a platter garnished with greens and cherry tomatoes

Vegetable Platter \$39.99

Our garden fresh Cucumbers, Carrots, Broccoli, Celery, Cauliflower, and Cheery Tomatoes, arranged around our Blue Cheese Dip.

Fruit Platters \$39.99

Seasoned fruit elegantly displayed on a round tray

Eggplant Stacks Platter \$54.99

Four layers of fried eggplant with fresh mozzarella, topped with homemade olive oil, garlic, fresh basil, and sundried tomatoes dressing.

Stuffed Bread Platter \$45.99

Hand rolled stuffed bread, elegantly laid out on a platter with greenery.

A variety of breads are available.

Potato Croquettes 12 pc. \$15.00	Rice Balls 12 pc. \$19.99
Mozzarella Sticks 40 pc. \$40.00	Fried Ravioli \$39.00

Focaccia Bread Platter

Your choice of a variety of focaccia bread elegantly arranged on a platter

- ❖ Sweet Sopressata, Genoa Salami, & Sharp Provolone Cheese
- ❖ Ham Cappelletti, Genoa Salami, & Fresh Mozzarella Cheese
- ❖ Oven Roasted Turkey Breast, Genoa Salami, & Sharp Provolone Cheese

All focaccia breads are topped with Red Roasted Sweet Peppers

\$79.99

(20 pcs.)

Party Subs

3 – 6 Foot Subs Available

\$16.95 per foot

(subs can be customized on request)

All subs topped with Lettuce, Tomato, Onions, & Sweet Peppers, Mayonnaise, and, Oil & Vinegar on the side

Full Belly Sub

Ham, Turkey, Roast Beef, Bologna, American, & Swiss Cheese

Italian Belly Sub

Ham, Capicola, Pepperoni, Provolone, & Roasted Peppers

Turkey & Cheese

Roast Beef (homemade)

Specialty Party Subs

Chicken Cutlet Sub

\$19.99 per foot

**Eggplant, Fresh Mozzarella,
& Roasted Peppers**

\$19.99 per foot

Numbers, Letters, and Novelty Shaped Subs Available

Cold Buffet
\$7.50 per person
(minimum 10 people)

Beautifully arranged trays of the FINEST cold cuts and Cheese. All served with our *HOMEMADE* Potato Salad and Macaroni Salad.

Buffet also includes *FRESH BAKED* rolls, or rye bread; pickles, olives, mayonnaise, and mustard.

We give you a choice of 3-5 meats, and 2 cheeses.

MEAT

Boiled Ham
Virginia Ham
Prosciuttini
Prosciutto
Ham Capicola
Genoa Salami

Pepperoni
Turkey Breast
Roast Beef (*homemade*)
Pastrami
Corned Beef
Bologna

CHEESE

American
Swiss
Provolone
Pepper Cheese
Mozzarella
Munster
Cheddar

Cold Antipasto Package

\$6.99 per person
(minimum 10 people)

Great by itself or a terrific start to your affair, the Cold Antipasto Package includes:

An Antipasto Platter made up of:

Genoa Salami, Pepperoni, Sopressata, Imported Provolone, Olives, and Roasted Peppers

Fresh Mozzarella Platter

Fresh Mozzarella garnished with Tomatoes, Fresh Basil, and imported Olive Oil.

Eggplant Stacks Platter

Four layers of fried eggplant with fresh mozzarella, topped with homemade olive oil, garlic, fresh basil, and sundried tomatoes dressing

Stuffed Mushroom Platter

Silver dollar mushrooms elegantly arranged on a tray, stuffed with our own homemade bread crumb stuffing

Cocktail or Fried Shrimp Platter

You will receive your choice of Fresh shrimp breaded and fried to perfection, or cooked shrimp ready to dip in our homemade cocktail sauce.

Size and Quantity will be determined by party size

Heat & Serve Trays

All Trays MUST BE HEATED before Serving
 Upon request, Chafing Dishes & Sterno will be provided for an additional charge
 A deposit will be required for chafing dishes

SALADS

Garden Salad - Mixed greens topped w/ red ripe Tomatoes, Cucumbers, Carrots,
\$25.00
 green and red Peppers, red Onions. Served with our house Balsamic Dressing.

Caesar Salad - Romaine Lettuce topped w/ homemade Croutons, Red Onions,
\$30.00
 shaved Parmesan Cheese. Served w/ our Creamy Caesar Dressing

Waldorf Salad - *Mixed baby greens topped with Cranberries, Walnuts, crumbled Feta Cheese,*
\$39.00
*Red Onions, homemade Croutons, and Grape tomatoes. Served with Raspberry
 Vinegarette Dressing.*

Spring Salad - Mixed greens topped with Goat Cheese, Pine Nuts, Strawberries,
\$39.00
 Red Onions, Grape Tomatoes, and our homemade Croutons.
 Served with our house Balsamic Dressing.



	<i>½ Tray</i>	<i>Whole</i>
Baked Ziti	\$35.00	\$75.00
Homemade Ravioli with Marinara Sauce	\$40.00	\$75.00
Linguine with Garlic & Oil	\$30.00	\$60.00
Rigatoni with Fresh Basil & Tomatoes	\$39.00	\$70.00
Bow Tie with Fresh Basil & Tomatoes	\$39.00	\$70.00
Bow Tie in a Tomato Basil Cream Sauce	\$39.00	\$70.00
Manicotti with Marinara Sauce	\$34.00	\$70.00
Penne with Vodka Sauce	\$39.00	\$70.00
Stuffed Shells with Marinara Sauce	\$39.00	\$70.00
Stuffed Shells w/Eggplant, & Sausage in a Tomato & Basil Cream Sauce	\$49.00	\$85.00
Penne with Proscuitto & Peas in a Pink Sauce	\$45.00	\$80.00
Lasagna filled with Chopped Meat, & Sausage	\$45.00	\$90.00
Cheese Lasagna	\$40.00	\$80.00
Lobster Ravioli with Vodka Sauce	\$50.00	\$99.00
Spinach Ravioli with Alfredo Sauce	\$50.00	\$99.00
Lasagna Roll-Ups with Marinara Sauce	\$45.00	\$90.00
Tortellini w/ Alfredo Sauce	\$45.00	\$90.00
Linguine w/ Clam Sauce (Red or White available)	\$39.00	\$80.00
Cavatelli & Broccoli	\$39.00	\$80.00
Penne ala Vodka with scalloped Chicken	\$50.00	\$90.00
Rigatoni w/ Scalloped Chicken & Broccoli	\$50.00	\$90.00

in a white wine & lemon sauce

Rigatoni Alla Pezzolanti - Rigatoni w/ Peas, Sausage, & Mushrooms topped w/ **\$55.00** **\$99.00**
A Plum Tomato Cream Sauce

Signature Item

Orecchiette Pasta - Elephant ears pasta w/crumbled sweet sausage & Broccoli Rabe **\$50.00** **\$90.00**

New!

Heat & Serve Trays

All Trays MUST BE HEATED before Serving
 Upon request, Chafing Dishes & Sterno will be provided for an additional charge
A deposit will be required for chafing dishes

VEGETABLES

	\$40.00	\$75.00
Eggplant Parmigiana		
Eggplant Rollatini	\$40.00	\$75.00
Sautéed Broccoli	\$35.00	\$70.00
Fried Zucchini	\$35.00	\$70.00
Fried Broc. & Cauliflower	\$35.00	\$70.00
Broccoli Rabe	\$45.00	\$95.00
Grilled Vegetables	\$45.00	\$80.00
Mash Potatoes	\$30.00	\$55.00
Garlic Mash Potatoes	\$30.00	\$55.00
Roasted Potatoes	\$30.00	\$55.00
Rice & Vegetables	\$30.00	\$65.00
Green Beans Almandine	\$39.00	\$75.00
Spinach sautéed in garlic and oil	\$35.00	\$70.00
		
NEW Stuffed Zucchini	\$45.00	\$85.00

POULTRY

Chicken Tenders – chicken breast fillets breaded and golden fried	\$40.00	\$80.00
Chicken Franchise – served in a lemon white wine sauce	\$55.00	\$90.00
Chicken Marsala – sautéed mushrooms in a marsala wine	\$55.00	\$95.00
NEW Chicken LaRosa – sautéed chicken topped w/ homemade mozzarella & Fresh chopped tomatoes in a Tomato Basil Cream Sauce.	\$55.00	\$95.00
Chicken Cordon Bleu - chicken breast stuffed w/Ham & Swiss topped w/ Our Homemade Honey Mustard Cream Sauce	\$55.00	\$95.00
Stuffed Chicken Breast – stuffed w/ Spinach, and Roasted Peppers, & Mozzarella in a lemon wine sauce	\$55.00	\$95.00
NEW Chicken Margherita - sautéed chicken in a balsamic wine vinegar reduction Topped w/ Roasted Red Peppers	\$55.00	\$95.00
Chicken DuSal – stuffed w/ Ham, and Mozzarella, topped w/Marsala Sauce.	\$55.00	\$95.00
Chicken Parmigiana – chicken breast w/melted mozzarella in a Marinara Sauce	\$50.00	\$90.00
Chicken Rollatini – w/ Prosciutto & Mozzarella, topped w/ a lite brown Mushroom	\$55.00	\$95.00

Sauce
Chicken Scarpariello – Chicken, Sausage, & Cherry Peppers

\$55.00

\$95.00

Heat & Serve Trays

POULTRY

Chicken Sorrentina – chicken breast topped w/ Prosciutto, fried Eggplant, & melted Fontina Cheese sautéed in a lite tomato wine sauce	\$55.00	\$95.00
Chicken Campagnola – chicken w/spinach & melted mozzarella in a <i>Signature Item</i> fresh basil & Tomato sauce	\$55.00	\$95.00
Chicken Sicilian – chicken breast stuffed w/an onion bread crumb stuffing topped w/ A lemon wine sauce.	\$55.00	\$95.00
Chicken Hawaiian - Chicken pieces w/ our homemade sweet & sour sauce, garnished w/ Pineapples & Cherries.	\$50.00	\$95.00
Chicken San Marzano – Sautéed Chicken topped w/Fresh Tomatoes, garlic Basil, olive oil, & Fresh Mozzarella	\$55.00	\$95.00
Bar-B-Q Chicken - Assorted chicken pieces slow roasted basted w/ Our zesty hickory smoked barbeque sauce	\$50.00	\$90.00
Stuffed Chicken Breast – chicken breast stuffed with Prosciutto, and Fontina Cheese; topped with a Marsala Cream Sauce	\$55.00	\$95.00
Chicken Saltimbocca – Medallions of chicken breast sautéed in a lite wine sauce topped w/ sautéed spinach, prosciutto, and sage	\$55.00	\$95.00

VEAL

Veal Piccata – served in a lemon white wine sauce w/capers	\$75.00	\$140.00
Veal Marsala - sautéed in mushrooms in a Marsala wine sauce	\$75.00	\$140.00
Veal Parmigiana – veal scaloppini w/melted mozzarella in a Marinara Sauce	\$75.00	\$140.00
Veal Campagnola – veal scaloppini w/spinach & melted mozzarella in a fresh basil & Tomato sauce	\$75.00	\$140.00
Stuffed Veal Scallops – stuffed w/prosciutto & mushrooms topped w/melted mozzarella cheese in a brown sauce	\$75.00	\$140.00

BEEF & PORK

Bar-B-Q Spare Ribs	\$55.00	\$99.00
Sausage, Peppers, & Onions – Sanganaro Style	\$40.00	\$75.00
Sausage, Peppers, & Onions – in a Marinara Sauce	\$40.00	\$75.00
Sausage & Cavatelli Pasta	\$40.00	\$75.00
Meatballs - in a Marinara Sauce	\$40.00	\$75.00
Meatball Parmigiana – in a Marinara Sauce	\$45.00	\$75.00
Steak Pizzaiola – Tender cut sirloin with green peppers in tomato sauce	\$55.00	\$95.00
Roast Beef D'jour – Thin sliced Roast Beef, in a lite Beef Gravy	\$50.00	\$95.00

Peppercorn Steak – Thin sliced steak, seasoned w/A blend of peppers topped w/a sherry cream sauce	\$55.00	\$95.00
Stuffed Loin of Pork – stuffed w/ imp. sharp provolone, roasted peppers, garlic	\$55.00	\$95.00
Bar-B-Q Loin of Pork – Roasted w/ our Homemade Barbeque Sauce	\$50.00	\$90.00
Pepper Steak	\$45.00	\$95.00

Heat & Serve Trays

SEAFOOD

Fried Shrimp – shrimp fried in our TOP SECRET batter served over a bed of rice Price	Market
Shrimp wrapped with Bacon – shrimp wrapped with crispy bacon ; served over a bed of Rice Pilaf Price	Market
Shrimp Parmigiana - breaded shrimp in our homemade marinara sauce Price	Market
Shrimp Fra Diavolo - served over a bed of rice or linguine Price	Market
Mussels Marinara Price	Market
Fried Calamari – served w/ Sweet or Hot Sauce on the side Price	Market
Shrimp Scampi - sautéed in a garlic and lemon sauce; served over a bed of rice or linguine Price	Market
Shrimp Franchese – sautéed in a lemon and wine sauce; served over a bed of rice or linguine Price	Market
Coconut Shrimp – Jumbo shrimp dipped in a coconut batter deep fried until golden brown; Price	Market

Signature Item

served over yellow rice.



Sweet Endings to your Affair

Cannoli Tray	\$59.00
Assorted Banquet Pastries	\$59.00
Cookie Tray – 2 ½ pounds	\$29.95
Chocolate dipped Cheese Cake	\$4.99 per pc
Tartufo – 4pcs.	\$19.99
Tortoni – 6 pcs.	\$9.99
Fresh Baked Pies – assorted varieties	\$11.99
Sorbet – select flavors	\$4.99 ea.

CATERING ORDER FORM

NAME: _____

ADDRESS: _____

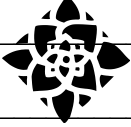
PHONE: _____

DATE OF AFFAIR: _____

PICK-UP TIME: _____

DELIVERY TIME: _____

SPECIAL INSTRUCTIONS: _____

TOTAL OF ORDER:		_____
TAX:		_____
GRAND TOTAL:		_____
DEPOSIT:		_____
AMOUNT DUE:		_____

RACK DEPOSIT CARD # _____