

Chef's Table

MEMBER OF THE CHEF'S MARKET FAMILY

A LA CARTE MENU



OUR STORY

CHEF'S TABLE HAS BEEN PROVIDING THE BEST IN BANQUET FOOD AND SERVICES FROM THE SAME LOCATION FOR TWENTY-EIGHT YEARS.

WHETHER IT'S AN INTIMATE DINNER FOR TEN OR A WEDDING PARTY FOR 500 — W/ ALL THE ACCOMPANIMENTS OUR CATERING DEPARTMENT IS A PHONE CALL AWAY.

Our creativity provides you w/ the opportunity to design a menu that is just right for you and your guests. Your suggestions and comments are welcome. Our Catering Department is constantly growing and evolving!

TERMS: Half payment due when placing order, balance prior to delivery in cash, unless other arrangements are made in advance.

Prices effective January 1, 2013. Subject to change w/out notice.

Paper goods available for additional charge.

Service rates are quoted for a 5-hour minimum.

Effective January 2013.

REGULAR DAYS (non-holidays):

Wait Person, Bartender	\$185 (\$37.00 each additional hour)
Cook	\$185 (\$37.00 each additional hour)
Porter	\$125 (\$25.00 each additional hour)
Supervisor	\$225 (\$45.00 each additional hour)

HOLIDAYS: New Year's Day, Passover (both days), Easter, July 4, Labor Day, Memorial Day, Rosh Hashanah (both days), Yom Kippur (both days):

Wait Person, Bartender	\$225 (\$45.00 each additional hour)
Cook	\$225 (\$45.00 each additional hour)
Porter	\$150 (\$30.00 each additional hour)
Supervisor	\$250 (\$50.00 each additional hour)

SPECIAL HOLIDAYS: Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve:

Wait Person, Bartender	\$250 (\$50.00 each additional hour)
Chafing Dish Rental	\$15 per day

Complete Non-Alcoholic Bar w/ Liquor Liability Insurance
Unlimited juices, sodas, water, plastic glasses, garnish for drinks.
 \$250 for up to 50 people (\$5 per person for over 50)



The Chef's Table believes that a gratuity should be left to the judgment of the customer. Therefore, it is not included in the bill.

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COCKTAIL PARTY TRAYS

	S M	M D	LRG
<i>Serves approximately</i>	10	25	35
ASSORTED COLD HORS D' OEUVRES Jumbo stuffed strawberry w/brie. Smoked salmon on black bread w/cream cheese & fresh dill. Roast beef on rye rounds w/arugula & grain mustard.	-	-	\$110 00 <i>(40 pcs.)</i>
MEDITERRANEAN APPETIZER TRAY Grilled octopus salad, stuffed grape leaves, artichoke hearts in lemon mustard sauce, cipollini onions, feta cheese & mixed Mediterranean olive salad. Served w/grilled assorted pita bread.	\$65 00	\$105 00	\$140 00
TAVOLA TRAY Marinated mozzarella balls, sharp provolone cheese & sliced pepperoni. Served w/assorted bread sticks.	\$65 00	\$105 00	\$140 00
ANTIPASTO TRAY Soppresata, pepperoni, sharp provolone, Italian fontina and marinated olives, mushrooms & grilled artichoke hearts. Served w/sliced Italian bread.	\$65 00	\$105 00	\$140 00
MEXICAN FIESTA Combination of guacamole & fresh salsa w cilantro, refried beans, shredded Monterey Jack & sour cream. Served w/an assortment of corn chips.	-	-	\$125 00
GUACAMOLE Made w/ fresh avocados & garnished w/red onions & diced peppers. Served w/ assorted corn chips.	\$60 00	\$95 00	\$135 00
BOWL OF FRESH SALSA w/fresh roasted corn, cilantro & onions. Served w/assortment of corn chips.	\$50 00	\$80 00	\$110 00
MIDDLE EAST MEZA TRAY Hummus, baba ghanouj, stuffed grape leaves, beets, green olives w/lemon & coriander. Served w/ grilled assorted pita wedges.	\$65 00	\$105 00	\$135 00
BRUSCHETTA & TRI-COLOR ROASTED PEPPER TRAY Bowl of fresh bruschetta, julienne of roasted peppers, basil & garlic. Served w/grilled Italian bread.	\$60 00	\$100 00	\$135 00
IBERIAN PENINSULA TAPAS TRAY Chorizo, serrano ham, Manchego & Tetilla cheese, Spanish white tuna fillet, mixed Spanish olive salad w/ piquillos (roasted peppers) w/sliced European bread.	\$65 00	\$105 00	\$145 00
AEGEAN APPETIZER TRAY Falafal, hummus, Tzatziki, Aegean eggplant salad, cucumber & tomato salad & grilled pita.	\$60 00	\$100 00	\$135 00
ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more. Served w/thick balsamic dipping sauce.	\$65 00	\$90 00	\$130 00

COCKTAIL PARTY TRAYS

	S M	M D	LRG
<i>Serves approximately</i>	10	25	35
CRUDITÉ TRAY Assortment of raw & blanched vegetables (<i>seasonal choices</i>). Includes dips.	\$60 00 <i>(1 dip)</i>	\$90 00 <i>(1 dip)</i>	\$125 00 <i>(1 dip)</i>
Artichoke & Spinach • Hummus • Olive Tapenade • Mustard Vinaigrette Garlic & Herb • Creamy Blue Cheese • Baba Ghanouj • French Onion Creamy Sun-Dried Tomato • Balsamic • Low-Fat Honey Mustard • Caesar			
PÂTÉ TRAY Pâté de campagne, truffle mousse, spinach, carrot, cauliflower & broccoli pâté or your choice of 3 pâtés. Served with cornichons, olives, cherry tomatoes, mushrooms à la greque & sliced baguette.	\$65 00	\$110 00	\$145 00
CHEESE & PÂTÉ TRAY French brie, Stilton cheddar, aged gouda, truffle mousse, Pâté de campagne, assorted fruit, cornichons, cherry tomatoes. Served w/sliced baguette & box of crackers.	\$65 00	\$110 00	\$150 00
CHEESE & CRUDITE TRAY Saga blue, dill Havarti, Jarlsberg, assorted fruit & vegetables for dipping. Served w/sliced baguette & box of crackers.	\$65 00	\$105 00	\$145 00
SLICED FRUIT & CHEESE TRAY Delice de Bourgone, Maytag blue, Canadian cheddar w/an array of sliced fresh fruit. Served w/sliced baguette & crackers.	\$65 00	\$105 00	\$145 00
FRESH SLICED FRUIT Assorted melons, papaya, pineapple wedges, assorted berries, kiwi & other seasonal fruits.	\$60 00	\$95 00	\$125 00
MINI FRUIT SKEWERS Served w/ berry yogurt dip.	\$55 00 <i>(20 pcs.)</i>	\$85 00 <i>(30 pcs.)</i>	\$110 00 <i>(40 pcs.)</i>



COCKTAIL PARTY & CHEESE TRAYS

	SM 10	MD 25	LRG 35
<i>*Serves approximately</i>			
CHEF'S SLIDER APPETIZER TRAY Roast Beef w/cheddar cheese and creamy horseradish sauce. Grilled Chicken w/mozzarella, tomato and pesto. Vegetarian w/sliced avocado, tomato, basil and jalapeño mayonnaise.	-	-	\$110 00 <i>(40 pcs.)</i>
COLD SEAFOOD TRAY Jumbo shrimp, smoked trout, poached sea scallops w/tarragon mayonnaise, smoked salmon & crab cocktail claws. Served w/accompanying sauces.	-	\$135 00	215 00
SMOKED SALMON TRAY Nova Scotia salmon served w/whipped cream cheese, diced red onion & capers. Served w/cocktail pumpernickel bread.	\$60 00	\$120 00	\$150 00
SUSHI & CALIFORNIA ROLL TRAY Assorted raw & cooked fish w/a variety of rolls. Served w/wasabi, pickled ginger & soy sauce.	\$80 00 <i>(35 pcs.)</i>	\$115 00 <i>(50 pcs.)</i>	\$170 00 <i>(75 pcs.)</i>
JUMBO SHRIMP COCKTAIL TRAY Served w/cocktail sauce & lemon slices.	-	\$75 00	\$140 00
CRAB COCKTAIL CLAWS Served w/2 dipping sauces: lemon caper mayonnaise & our own spicy seafood cocktail sauce.	-	\$100 00	\$175 00

ALL CHEESE TRAYS SERVED W/ ASSORTED FRUIT & BERRIES, SLICED BAGUETTE & CRACKERS.

ALL-AMERICAN CHEESE TRAY Maytag Blue, Tillamook Sharp Cheddar, Coach Farm goat cheese, Sonoma Jack w/ jalapeños.	\$65 00	\$105 00	\$140 00
INTERNATIONAL CHEESE TRAY Saga Blue, dill Havarti, Jarlsberg, Vermont cheddar.	\$65 00	\$105 00	\$140 00
BRITISH ISLES CHEESE TRAY Stilton, Farmhouse Cheddar, Guinness, Cotswold.	\$65 00	\$105 00	\$140 00
FRENCH CHEESE TRAY Montrachet, Port Salut, Roquefort Societé B, Comté.	\$65 00	\$105 00	\$140 00
ITALIAN CHEESE TRAY Fontina, Gorgonzola, aged provolone, Asiago.	\$65 00	\$105 00	\$140 00
SPANISH CHEESE TRAY Manchego, Tetilla, Drunken Goat, Iberico.	\$65 00	\$105 00	\$140 00
BOWL OF MINI MARINATED MOZZARELLA BALLS Tossed w/ olive oil, fresh basil, crushed red pepper & grape tomatoes.	\$60 00	\$80 00	\$110 00
CAPRESE SALAD Fresh sliced mozzarella w/ beefsteak tomatoes, fresh basil & extra virgin olive oil.	\$60 00	\$95 00	\$140 00

COLD HORS D'OEUVRES

Minimum 20 per variety.

Roast Beef on Rye Rounds w/Arugula & Grain Mustard
 Curried Chicken Salad on Black Bread w/Walnuts
 Toasted Flat Bread w/Moroccan Eggplant Salad
 Deviled Egg w/Asparagus Mousse
 Belgian Endive w/Goat Cheese & Alfalfa Sprouts
 Croustade of Onion Marmalade & Herbed Chevre
 Watermelon w/Serrano Ham & Fresh Tarragon
 Lemon Chicken Salad Tartlet w/Poppy Seeds
 Jumbo Strawberry Stuffed w/Brie
 Truffled Mushroom Bruschetta
 Crostini w/Grilled Chicken & Sun-Dried Tomato
 Crostini w/Black Olive Paste & Goat Cheese
 Crostini w/Artichoke Puree & a Touch of Garlic
 Bruschetta w/Fresh Tomato & Basil
 Cucumber Round w/Smoked Salmon Mousse
 Sliced Tomato w/Fresh Mozzarella & Basil on Italian Bread
 New Potato w/Feta, Scallions & Pine Nuts
 Watermelon Caprese Tower

\$ 2²⁵ per piece

Brioche Toast W/Orange Habanero Marmalade & Triple Creme Brie
 Smoked Salmon on Black Bread w/Cream Cheese & Fresh Dill
 Tomato Toast w/Serrano Ham & Tetilla Cheese
 Shrimp w/Mango Relish on a Plantain Chip
 Crab & Melon Pastry Boat
 Grilled Pear Wrapped in Prosciutto & Mint
 Chorizo & Manchego Canapes w/Arugula Pesto

\$ 2⁵⁰ per piece

Rare Seared Sesame Crusted Tuna Loin w/Wasabi Cream & Tobiko Caviar
 Sliced Tenderloin Of Beef w/Horseradish Mousse on a Baguette
 Medallions Of Lobster w/Garlic Aioli
 Belgian Endive w/Crabmeat & Tarragon

\$ 3²⁵ per piece

HOT HORS D'OEUVRES

Minimum 20 Per Variety

Raspberry & Brie in Filo

Spanakopita
Spinach & feta in pastry.

Fontina Arancini

Chicken Empanada

Grilled Beef Roll w/Scallions

Fried Chicken Dumpling w/Dipping Sauce

Mini Potato Latkes w/Sour Cream & Apple Sauce

Indonesian Chicken Satay w/Spicy Peanut Sauce

Yukon Gold Blini w/Tomato Confit, Peppers & Eggplant Caviar

Roti Wrapped Curried Potato & Chickpeas w/Tamarind Raita

Aranciata
Walnut risotto stuffed and topped w/ mint pesto.

Beggar Purse
Mushroom & scallions in puff pastry.

Fried Shrimp Dumpling w/Dipping Sauce

Chicken Wontons w/Apricot Chili Dipping Sauce

Vegetarian Wonton Ravioli w/Lime Hoisin Sauce

Stuffed Mushrooms
Crab imperial, Italian sausage, spinach & cheese, broccoli rabe & pancetta.

New Potato w/Mango Chorizo Hash

Porcini Dusted Sea Scallops

Chicken or Beef Teriyaki

Mini Cheesesteak Puff

Beef Empanada

Lamb Tangine Turnover

\$ 2²⁵ per piece

HOT HORS D'OEUVRES

Minimum 20 Per Variety

Blini w/Sour Cream & Caviar

Sea Scallop Wrapped In Bacon w/ Hollandaise Sauce

Risotto Pancake w/Toasted Almonds & Fruit Chutney

Profiteroles Stuffed w/Smoked Salmon Mousse

Crab Empanada

\$ 2⁵⁰ per piece

Mini Beef Wellington

Coconut Shrimp w/Orange Honey Sauce

Mini Maryland Crab Cakes w/ Roasted Pepper Aioli

\$ 3²⁵ per piece

Baby Rib Lamb Chop w/ Mint Sauce Demi-Glace

\$ 3⁹⁵ per piece



HOT HORS D'OEUVRES

MEATBALLS

Minimum 5 Pounds - Chafing Dish Included.

Swedish • Hawaiian w/Pineapple • Veal & Dill • Asian Sweet & Sour • Lamb w/Yogurt

\$ 9⁹⁵ lb.

WINGS

Minimum 5 Pounds - Chafing Dish Included.

Barbecued • Hot & Spicy • Asian • Plum Glaze

\$ 9⁹⁵ lb.

BUFFALO WINGS

Minimum 5 Pounds - Chafing Dish Included.

Served w/ blue cheese, carrots & celery.

\$ 1 1⁹⁵ lb.

PIGS IN A BLANKET

100 pieces. w/mustard & ketchup.

\$ 1 1 5 0 0

MINI EGGROLLS

100 pieces. w/Asian dipping sauce.

\$ 1 1 5 0 0

CHEF'S HOT DIPS

Only sold in whole trays. Serves 25 people in 10x12 inch pans.

Mexican 7-Layer Dip

\$ 7 5 0 0

Crab, Spinach & Artichoke Dip

\$ 9 5 0 0

Spinach & Artichoke Dip

\$ 6 0 0 0

QUICHES

Broccoli & Cheddar

Mushroom & Swiss

Lorraine w/ Bacon

\$ 2 5 0 0 *each*

Artichoke w/ Portobello Mushrooms

Crab & Asparagus

Shrimp w/ Spinach & Tomato

Smoked Salmon, Shallot & Dill

Grilled Vegetable, Goat Cheese & Thyme

\$ 2 7 0 0 *each*

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BRUNCH ITEMS

SMOKED FISH PLATTER

Minimum of 10 persons.

4 Varieties - \$19⁹⁵ per person

3 Varieties - \$21⁹⁵ per person

Served w/whipped cream cheese, imported swiss, sweet Muenster, sliced tomatoes, sliced cucumbers, onions, capers, lemon & bagels.

Sliced Nova • Kippered Salmon • Whitefish Salad • Boneless Whitefish • Poached Salmon • Sable • Rainbow Filet

ENGLISH TEA SANDWICHES & SAVORIES - \$110⁰⁰

Tray of 72 pieces on assorted thin breads. Garnished w/ fresh flowers & orchids.

Additional pieces \$1.50 each.

PUTTING ON THE RITZ - \$185⁰⁰

Tray of 72 tea sandwiches. Bowls of fresh strawberries & Devon cream.

Served w/ assorted mini fruit scones. Garnished w/ fresh flowers & orchids.

Serves 18. Additional guests \$9 each.

HIGH TEA - \$250⁰⁰

Tray of 72 tea sandwiches. Assorted fine pastries, tuxedo dipped strawberries, petit fours, pecan diamonds & mini fresh fruit tarts. Boxes of herbal tea, green tea & English Breakfast teas.

Garnished w/ fresh flowers & orchids.

Serves 18. Additional guests \$12 each.

Choose any 5 varieties of tea sandwiches.

Cream Cheese & Fresh Herb Savories • Egg Salad w/Asparagus • Smoked Salmon Pate w/Pine Nuts • Cucumber

Egg Salad w/Ham • Proscuitto w/Mozzarella & Pesto • Crabmeat w/Thousand Island Dressing

Baked Salmon w/Fresh Spinach • Ham & Swiss w/Dijon • Tomato, Mozzarella & Basil

Date & Walnut w/Cream Cheese • Grated Vegetables w/Herb Cream Cheese

Spicy Cream Cheese, Sun-Dried Tomato & Scallion • Roast Turkey w/Cranberry • Ham w/Dill • Tuna w/Avocado



MIXED GREEN SALAD

Minimum of 10 persons per order. Includes choice of dressings.

PER PERSON

MIXED MARKET GREENS SALAD \$ 3 75

W/ tomatoes & cucumbers. Served w/ balsamic vinaigrette & ranch dressing.

CLASSIC CAESAR SALAD \$ 4 50

House baked croutons & pecorino cheese.

SPINACH SALAD \$ 4 50

With hard-boiled eggs, mushrooms & tomatoes. Served w/ Thousand Island dressing.

ARUGULA & RADICCHIO SALAD \$ 5 50

W/ fresh orange segments, toasted pine nuts & shaved aged asiago cheese.

Served w/ citrus vinaigrette.

COBB SALAD \$ 5 95

Romaine, avocado, crisp bacon, Maytag Blue Cheese. Served w/ blue cheese dressing.

ROASTED BABY BEET SALAD \$ 5 50

Spring mix greens w/ fresh orange segments, black olives & red onions. Served w/ red wine vinaigrette.

BABY ARUGULA SALAD \$ 5 95

W/ grilled fall vegetables & fresh mozzarella. Served w/ red wine basil vinaigrette.

ROMAINE & ARUGULA SALAD \$ 4 95

W/ watercress, sliced granny smith apples, dried cranberries & spiced pecans. Served w/ honey lime vinaigrette.

FIELD GREENS SALAD \$ 6 50

W/ goat cheese, roasted peppers, pine nuts & grilled fennel. Served w/ balsamic vinaigrette.

SPRING MIX SALAD \$ 4 50

With grape tomatoes & house baked croutons. Served w/ balsamic vinaigrette & ranch dressing.

ORGANIC GREENS SALAD \$ 5 50

W/ toasted pistachio nuts, sliced radish & avocado. Served w/ balsamic vinaigrette.

FARRO SALAD \$ 5 95

W/ roasted red peppers, romaine, feta cheese & scallions. Served w/ lemon herb vinaigrette.

RED LEAF LETTUCE SALAD \$ 5 95

W/ red & white seedless grapes & shaved manchego cheese. Served w/ toasted garlic chips w/ a sherry vinaigrette.

BABY ARUGULA SALAD \$ 5 95

W/ avocado, black beans & roasted corn. Served w/ orange chili dressing.

SOUP & CHILI

ONE QUART SERVES 3 BOWLS. SOUPS ARE SEASONAL,
SUBJECT TO AVAILABILITY. MINIMUM ORDER IS 4 QUARTS.

HOT SOUP - \$9⁰⁰ per quart

Carrot & Ginger
Green Split Pea
Minestrone
Cream of Asparagus
Chicken Noodle
Mushroom Barley
Cream of Broccoli
Tomato Basil
Roasted Eggplant & Tomato
Curried Wild Mushroom
Turkey & Sausage Gumbo
Vegetable Barley
Escarole w/Veal Meatballs

CHOWDER - \$9⁰⁰ per quart

New England Clam
Crab & Corn
Corn
Manhattan Clam
Scallop

BISQUE - \$12⁰⁰ per quart

Lobster
Shrimp
Salmon

COLD SOUP - \$9⁰⁰ per quart

Cucumber, Yogurt & Dill
Strawberry
Vichyssoise
Gazpacho
Strawberry-Melon
Wild Mushroom Vichyssoise

CHILI - \$18⁰⁰ per quart

Beef
Turkey w/Black Beans
Vegetarian

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COLD & HOT VEGETABLE DISHES

PER PERSON

(1/4LB.)

COLD VEGETABLE SALADS

Asparagus w/Tomato & Red Onion w/a Sweet Dill Vinaigrette	\$ 3 00
Asparagus w/Balsamic Vinaigrette	\$ 3 00
Chef's Cole Slaw	\$ 2 50
Chili Spiced Cole Slaw	\$ 2 50
Cucumber Vinaigrette	\$ 2 50
Fresh Beets w/Red Onions	\$ 2 75
Grilled Potato Salad w/Green Beans	\$ 3 00
Grape Tomato, Cucumber & Mozzarella w/Basil	\$ 3 25
Greek Salad w/Feta	\$ 3 25
Green Beans w/Garlic & Lemon	\$ 3 00
Jicama Salad w/Citrus Vinaigrette	\$ 3 00
Homemade Potato Salad	\$ 2 50
Dijon Potato Salad	\$ 2 50
Snap Peas w/Sun-Dried Cherries & Pistachio Nuts	\$ 3 25

HOT VEGETABLE SIDES

Artichoke Hearts Provençal	\$ 3 25
Broccoli & Cauliflower w/Pesto	\$ 3 00
Broccoli w/Garlic & Red Peppers	\$ 3 00
Brussels Sprouts w/Honey Roasted Pecans	\$ 3 25
Carrots w/Dried Cranberries	\$ 2 50
Carrots w/Honey-Ginger	\$ 2 50
Green Beans w/Carrots & Fresh Dill	\$ 3 00
Green Beans w/Cashews	\$ 3 00
Green Beans, Hazelnuts & Caramelized Onions	\$ 3 00
Haricot Vert w/Hazelnuts & Caramelized Shallots	\$ 3 25
Grilled Assorted Vegetables	\$ 3 25
Roasted Assorted Vegetables	\$ 3 25
Steamed Assorted Vegetables	\$ 3 25

RICE & POTATO DISHES

PER PERSON

(1/3LB.)

RICE DISHES

Wild Rice w/Mushrooms & Scallions	\$ 3 00
Greek Pilaf	\$ 3 00
Brown Rice w/ Dried Cherries	\$ 3 25
Wild Rice w/Fruit & Hazelnuts	\$ 3 25
Fiesta Rice "Spicy"	\$ 3 00
Classic Risotto	\$ 3 25
Spanish Rice	\$ 3 00
Rice, Pine Nuts, Black Beans & Lime	\$ 3 25

POTATO DISHES

Greek Lemon Roasted Potatoes	\$ 3 00
Scalloped	\$ 3 25
Oven-Roasted w/Rosemary	\$ 3 00
Smashed Potatoes	\$ 3 00
Mashed Red Bliss w/Garlic & Scallions	\$ 3 00
Spanish Potatoes (<i>Patatas Bravas</i>)	\$ 3 00
Mashed Sweet Potatoes	\$ 3 00
Sweet Potato Casserole w/Pecan Topping	\$ 3 25

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HOT PASTA & LASAGNA

HOT PASTA - \$5⁵⁰ per person, \$11⁰⁰ per entree portion.

Pasta Norma w/Eggplant, Capers & Olives • Linguini w/Fresh Asparagus & Wild Mushrooms • Baked Macaroni w/Gruyere
Orecchiette w/Broccoli & Ceci Beans • Penne w/Artichokes, Spinach & Mushrooms in A Creamy Pesto
Shells w/Eggplant, Roasted Peppers & Zucchini • Penne w/Chicken, Artichoke Hearts & Roasted Peppers
Rigatoni w/Porcini Mushrooms & Tomato Basil Sauce

LASAGNA - \$75⁰⁰ per tray

Only available in whole trays. Serves 10-12 in 10 x 12 in pan.

Bolognese Lasagna • Cheese Lasagna • Vegetable Lasagna • Goat Cheese Lasagna (*Spinach Pasta w/Fresh Spinach & Goat Cheese*)

WHOLE LOAVES OF GARLIC BREAD - \$8⁹⁵ each

KUGELS & LATKES

PER PAN

KUGELS

Prepared in a 10x12 in. pan. Feeds up to 15 people.

Sweet Noodle	\$ 4 5 00
Potato	\$ 5 5 00
Matzo	\$ 4 5 00
Potato, Asparagus & Portobello Mushroom	\$ 5 5 00

LATKES - \$17⁵ per piece

Minimum of 18 per order. Add Sour Cream (\$5 a pint) or Apple Sauce (\$9 a pint)

Potato • Sweet Potato • Vegetable • Spinach & Cheese

COLD PASTA SALADS

	PER PERSON (1/3LB.)
Bow Tie Pasta w/Grilled Chicken & Balsamic Vinaigrette	\$ 4 00
Bow Tie Pasta w/Chicken, Portobello Mushrooms & Roasted Pepper Vinaigrette	\$ 4 00
Orzo w/Broccoli Florets, Diced Fresh Plum Tomatoes, Garlic Oil, Lemon Zest & Shaved Parmesan Cheese.	\$ 4 00
Couscous w/Dried Fruit & Almonds	\$ 2 95
Couscous w/Grilled Vegetables	\$ 2 95
Greek Pasta Salad	\$ 4 00
Aegean, Artichoke & Penne Pasta	\$ 4 00
Orzo w/Eggplant	\$ 4 00
Orzo w/Shrimps & Scallops w/Lemon Tarragon Vinaigrette	\$ 5 00
Pasta Primavera	\$ 4 00
Tortellini Primavera w/Sun-Dried Tomato Dressing	\$ 4 00
Tortellini w/Pesto	\$ 4 00



MEAT SELECTIONS

All stewed items are minimum of 10. All portions are 3/4 lb unless otherwise stated.

	PER PERSON
B E E F	
Beef Burgundy	\$ 1 2 00
Steak Diane	\$ 1 3 00
Barbecued Beef	\$ 9 95
Sliced Top Round of Beef W/Mushroom Sauce (1/2 lb)	\$ 8 00
Old-Fashioned Meat Loaf	\$ 9 00
Three-Meat Meat Loaf (Veal, Beef, Sausage)	\$ 9 00
Braised Brisket W/Caramelized Root Vegetables (1/2 lb)	\$ 9 50
Grilled Sliced Flank Steak W/Orange, Soy & Ginger (1/2 lb)	\$ 9 50
Individual Beef Wellington (1/2 lb)	\$ 2 1 00
Prime Rib	\$ 1 8 00
Hanger Steak (1/2 lb)	\$ 1 3 00
Braised Short Ribs Of Beef	\$ 1 3 00
Filet Mignon Center Cut (1/2 lb)	\$ 1 5 95

L A M B \$ 1 3 00 per person

Moroccan Lamb Stew • Roast Leg Of Lamb w/Pan Gravy • Braised Lamb Shank • Lamb w/Cannellini Beans

W H O L E R O A S T T E N D E R L O I N - \$ 2 0 0 00

With a Béarnaise Sauce and Creamy Horseradish.

(Approx. 4-5 lbs)

SEAFOOD SELECTIONS

PER PERSON

All portions are 1/2 lb unless otherwise stated.

Grilled Salmon w/Honey Balsamic Glaze	\$ 10 25
Salmon A La Italiana	\$ 10 25
Cold Poached Salmon w/Vert Sauce & Cucumber Vinaigrette	\$ 10 25
Chilean Sea Bass w/Champagne Mustard & Dill	\$ 15 00
Grilled Chilean Sea Bass w/Cilantro Shallot Butter	\$ 15 00
Stuffed Flounder w/Crab Imperial	\$ 10 50
Poached Turban of Sole <i>Stuffed w/your choice of spinach, mushroom or crabmeat. Served w/hollandaise sauce. (2 turbans per order)</i>	\$ 10 50
Sautéed Crab Cake w/Fresh Thyme (5oz Each)	\$ 7 50
Paella (Shrimp, Mussels, Clams, Chicken & Pork) (1lb)	\$ 16 00
Singapore Noodles (Shrimp, Pork & Chicken) (1lb)	\$ 15 00



POULTRY SELECTIONS

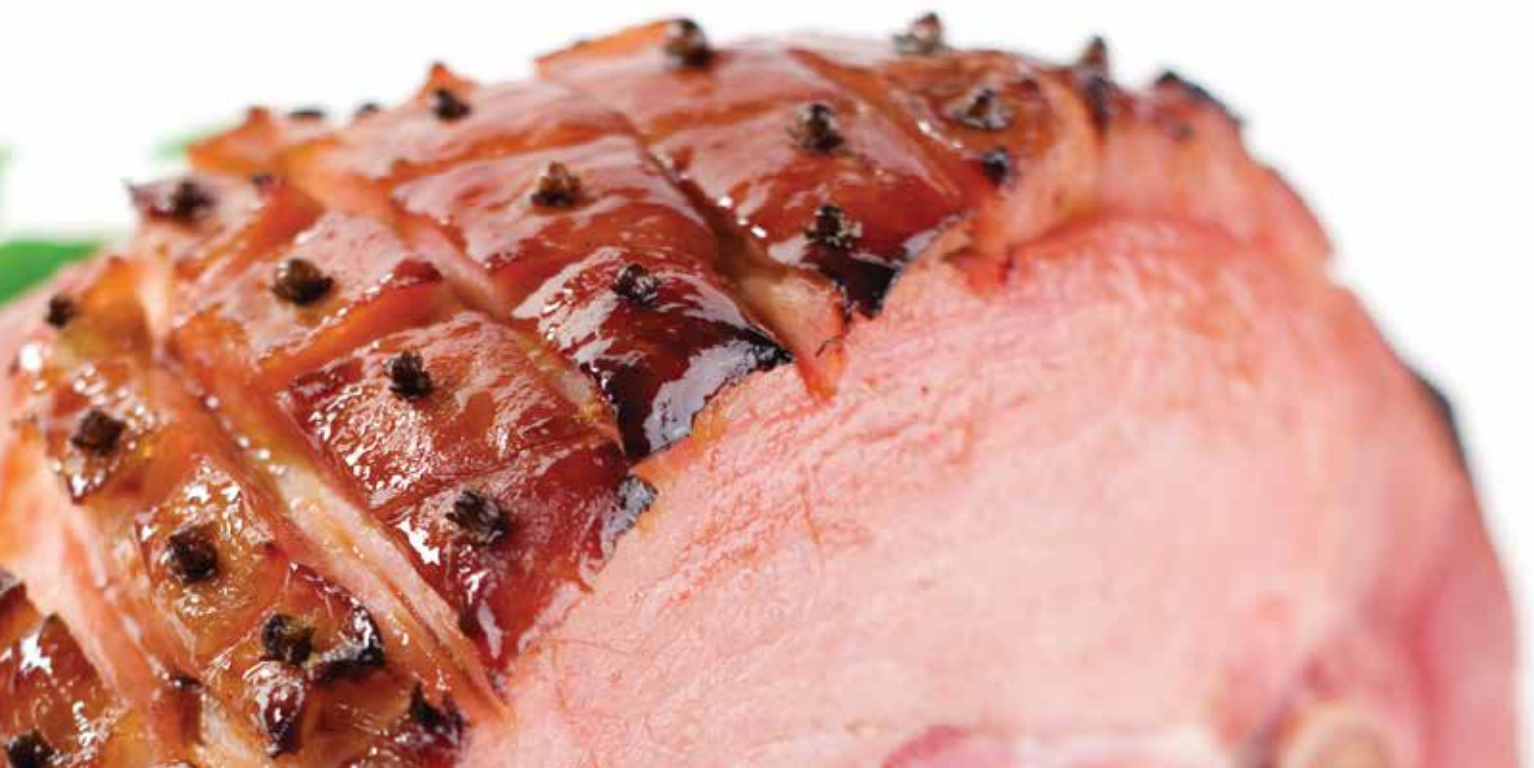
PER PERSON

TURKEY - \$11 ⁵⁰ <i>per person (3/4 lb)</i>	\$11 ⁵⁰
Boneless Stuffed Turkey Breast w/Wild Mushroom Duxelle	(3/4 lb)
Boneless Stuffed Turkey Breast w/Cornbread & Andouille Sausage	
Boneless Stuffed Turkey Breast w/Vegetables	
Turkey London Broil w/Lemon Pepper Sauce	
TRIO OF BONELESS SLICED CHICKEN BREAST	\$100 ⁰⁰
Grilled Lemon & Garlic	(6 lbs)
Grilled w/Tri-Color Peppers & Balsamic Vinegar	
Grilled w/Southwestern Rub	
ASIAN TRIO OF BONELESS SLICED CHICKEN BREAST	\$100 ⁰⁰
Spicy Teriyaki • Lemongrass • Soy Ginger	(6 lbs)
CHICKEN ON THE BONE	\$7 ⁹⁵
Italian Roasted: Sun-Dried Tomatoes, Fresh Herbs, Red Wine	
Southern Fried: Pan-Fried w/a Light Flour Coating	
Barbecue: Sweet Barbecue Sauce — an All-American Favorite	
BONELESS BREAST OF CHICKEN	\$10 ⁹⁵
Sautéed, w/Italian Fontina, Sun-Dried Tomatoes & Spinach • Marsala Wine w/Mushrooms	
Francaise w/Roasted Peppers & Mozzarella • Grilled w/Lemon & Garlic • Boneless Southern Fried	
Barbequed • Grilled & Sliced w/Roasted Peppers & Basil • Sesame Tenders w/Honey Mustard Sauce	
Southern Fried Tenders w/Dipping Sauce • Grilled Teriyaki w/Pineapple	
CHICKEN CASSEROLES	\$10 ⁹⁵
Tuscan: w/Portobello Mushrooms, Artichoke Hearts & Sun-Dried Tomato Brown Sauce	(3/4 lb)
Aegean: Lemon & Wild Caper Berries	
Coq Au Vin: Pearl Onions & Bacon	
STUFFED CHICKEN BREAST	\$11 ⁹⁵
Primavera w/Spring Vegetables	(3/4 lb)
Sautéed Spinach, Pine Nuts & Roasted Peppers	
Wild Rice & Sun-Dried Tomatoes, Broccoli Rabe	

ROASTED ITEMS

Served Whole. Cooked Weights.

Whole roasted fresh turkey. (6-20 lbs)	\$ 6 95 LB
Whole roasted turkey w/sage stuffing & giblet gravy. (8-20 lbs)	\$ 6 95 LB
Boneless roasted turkey breast w/wild mushroom stuffing. (3-4 lbs)	\$ 1 4 95 LB
Boneless roasted turkey breast w/cornbread & andouille sausage stuffing. (3-4 lbs)	\$ 1 4 95 LB
Whole roasted top round of beef w/mushroom sauce. (5-15 lbs)	\$ 1 4 95 LB
Whole roasted leg of lamb w/fresh spinach & pine nut stuffing w/rosemary demi-glaze. (5-7 lbs)	\$ 1 4 95 LB
Whole roasted leg of spring lamb w/pan gravy. (4-6 lbs)	\$ 1 3 95 LB
Lancaster County boneless honey baked ham. (4-10 lbs)	\$ 1 3 95 LB
Bone-in whole ham w/brown sugar mustard glaze. (approx. 15 lbs)	\$ 8 95 LB
Whole roast tenderloin w/béarnaise sauce & creamy horseradish. (approx. 4-5 lbs)	\$ 2 0 0 00 EA



ROASTED SLICED & TRAYED

ROASTED DOUBLE BONELESS TURKEY BREAST - \$115⁰⁰

With cranberry chutney & herb mayonnaise. Served w/assorted dinner rolls.

(approx. 8 lbs)

ROASTED HAND-SELECTED ANGUS TENDERLOIN OF BEEF - \$215⁰⁰

Served w/2 dozen rolls, béarnaise sauce & creamy horseradish.

(approx. 30-35 slices)

BAKED HAM W/ FRESH FRUIT GARNISH - \$13⁹⁵PER POUND

COLD POACHED SIDES OF SALMON - \$22⁹⁵PER POUND

Served w/cucumber vinaigrette & sauce vert.

(3 lb minimum)

TRIO OF BONELESS SLICED CHICKEN BREAST - \$100⁰⁰

Grilled Lemon & Garlic • Grilled w/Tri-Color Peppers & Balsamic Vinegar • Grilled w/Southwestern Rub

(6 lbs)

ASIAN TRIO OF BONELESS SLICED CHICKEN BREAST - \$100⁰⁰

Spicy Teriyaki • Lemongrass • Soy Ginger

(6 lbs)

SOUTHERN FRIED CHICKEN TENDERS - \$100⁰⁰

BBQ Sauce • Honey Mustard

(6 lbs)

SPECIALTY ROASTED ITEMS

Chef available to carve for \$32.00 per hour, minimum of 5 hours.

STUFFED SUCKLING PIG W/EXTRA-TENDER SLICES OF PORK LOIN

Served w/ rosemary pan juice w/ sautéed broccoli rabe & garlic, sliced provolone cheese & rolls.
Serves approximately:

50 lbs/50 persons \$ 450⁰⁰

75 lbs/90 persons \$ 585⁰⁰

100 lbs/140 persons \$ 695⁰⁰

150 lbs/200 persons \$ 875⁰⁰

STEAMSHIP ROUND OF BEEF

Served w/ au jus, spicy mustard, creamy horseradish & petit kaiser rolls. (70-90 lbs)

\$ 7⁹⁵ per pound



DUETS

Grilled petit filet mignon w/wild mushroom sauce & grilled salmon w/honey balsamic vinegar glaze.

Roasted top round of veal w/marsala sauce & Chilean sea bass w/champagne mustard.

Sautéed chicken breast w/lemon caper sauce & jumbo stuffed shrimp (2) w/crab meat.

Grilled double lamb chop w/fresh mint demi-glaze, skewered grilled sea scallops & shrimps.

With 2 side dishes & dinner rolls.

\$ 22⁹⁵ per person

PASTRY TRAYS

Serves approximately

	S M	M D	LRG
	10	20	35

ASSORTED PASTRY TRAY

Double-dipped strawberries, mini eclairs, mini cannoli, brownies, blondies & double-dipped shortbread cookies.

\$60 00 \$80 00 \$110 00

EURO PASTRY TRAY

Fresh fruit mini tarts, mini opera tortes, mini cream puffs w/ fresh fruit mousse, tuxedo dipped jumbo strawberries, pecan diamonds, assorted petits fours, chocolate cherry schnecken.

\$110 00 \$135 00

ASSORTED COOKIE TRAY

Double-dipped shortbread, chocolate chip, vanilla & chocolate lace, coconut, chocolate dipped strawberries, profiteroles w/ fruit mousse.

\$40 00 \$60 00 \$80 00

COOKIE AND PASTRY TRAY

Assorted cookies, brownies, lemon bars, eclairs filled butter cream, linzer bars & fresh strawberries.

\$55 00 \$75 00 \$110 00

