

*THERESA'S GOURMET DELI & CAFÉ*

## *Catering Menu*



*117 BROAD STREET—FLEMINGTON, NJ 08822  
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*PRICES ARE SUBJECT TO CHANGE*

# Pasta

*Half tray serves approximately 6 - 8*

<b>Baked Penne</b>	<b>\$40.00</b>
Penne tossed with Fresh Ricotta cheese, homemade marinara sauce topped with Grana Padana & mozzarella cheese	
<b>Penne Bolognese</b>	<b>\$50.00</b>
Penne tossed with Homemade Meat Sauce	
<b>Cavetelli with Broccoli</b>	<b>\$45.00</b>
Fresh Broccoli sautéed in virgin olive oil with onions and garlic	
<b>Penne Rosaria</b>	<b>\$50.00</b>
Sautéed chopped eggplant, zucchini, basil, onion in a light marinara sauce topped with fresh mozzarella & parmigiano	
<b>Penne Primavera</b>	<b>\$40.00</b>
Sautéed, Zucchini, Diced Tomato & garlic - Tossed together with VOO and parmigiano	
<b>Stuffed Shells</b>	<b>\$50.00</b>
Stuffed with ricotta, topped with mozzarella	
<b>Lasagna</b>	<b>\$55.00</b>
Baked homemade pasta, layered with a blend of cheese And OR Meat Sauce	
<b>Spinach Lasagna</b>	<b>\$55.00</b>
Baked homemade pasta, layered with a blend of cheese & spinach With marinara sauce	
<b>Butternut Squash Lasagna</b>	<b>\$55.00</b>
Baked homemade pasta, layered with pureed roasted butternut squash, parmigiano & mozzarella with a white sauce	
<b>Eggplant Parmigiana</b>	<b>\$55.00</b>
Lightly breaded and sautéed eggplant layered with mozzarella & parmesan cheese with homemade marinara sauce	
<b>Eggplant Rollatini</b>	<b>\$55.00</b>
Eggplant dipped in egg and lightly fried, then stuffed with ricotta, mozzarella & parmigiano with marinara sauce	

## *Field Greens*

*(8 lb. Bowl)*

- GARDEN SALAD** **\$38.50**  
Crisp Romaine Lettuce tossed with fresh cucumbers,  
Grape tomatoes, grated carrots  
Served with our house made shallot vinaigrette or balsamic vinaigrette
- CLASSIC CAESAR SALAD** **\$45.00**  
Crisp Romaine lettuce tossed with Homemade Caesar dressing ,  
topped with home baked croutons & freshly grated parmesan cheese
- GREEK SALAD** **\$45.00**  
Crisp Romaine Lettuce topped with feta cheese, olives,  
cucumbers, red onions and grape leaves  
Served with house made shallot vinaigrette
- SPINACH SALAD** **\$45.00**  
Fresh BABY Spinach with hard-boiled eggs, bacon, sliced red onion,  
mushrooms & homemade croutons  
Served with house made roasted shallot vinaigrette
- ORIENTAL MANDARIN CHICKEN SALAD** **\$55.00**  
Marinated chicken breast tossed with Sesame Oil , Mandarin  
Orange sections, chopped crisp red peppers, shredded carrots,  
cucumbers, Topped off with toasted sesame seeds, crispy wonton strips  
& Toasted Almonds  
Served on a bed of fresh mixed greens with Homemade Sesame Dressing
- Mediterranean** **\$55.00**  
Marinated chicken breast tossed with crisp romaine lettuce,  
fire roasted red peppers, red onions, grape tomatoes, cucumbers,  
black olives, fresh mozzarella cheese  
Served with house made Balsamic Vinaigrette Dressing
- Insalata Faruto** **\$45.00**  
Fresh Baby Spinach mixed with Baby Greens, diced Granny Smith Apples,  
maple glazed walnuts, topped off with gorgonzola cheese  
Served with house made Raspberry Vinaigrette Dressing
- Add Fresh Grilled Chicken Breast to any salad above* **\$10.00**

## *Antipasto Platters*

12 inch tray 10 ppl \$45.00 -  
16 inch tray up to 20 ppl \$80.00

Artistically arranged on a bed of greens with freshly sliced Genoa salami, prosciutto, imported provolone, and fresh mozzarella - Garnished with fire roasted red peppers, plum tomatoes, sliced red onions, olives, marinated artichokes & mushrooms

## *Grilled Vegetable Platters*

Small \$45.00 - Medium \$65.00 - Large \$85.00

Arranged on a bed of greens: asparagus, yellow squash, zucchini, carrots, leeks, red & yellow peppers, red onions, artichoke hearts - Seasonal vegetables  
All marinated in a house made Italian vinaigrette

## *Vegetable Crudités*

Small \$30.00 - Large \$55.00

Assorted fresh garden vegetables (baby carrots, cauliflower, broccoli, zucchini sticks, celery, grape tomato) Beautifully displayed on a bed of greens  
Served with Honey Mustard or Ranch Dressing (Add Lemon, Roasted red pepper or black bean hummus for \$10.00/quart)

## *Bruschetta*

Served by the quart @ \$7.99 / lb

Chopped tomatoes, fresh oregano, garlic, red onion and Virgin Olive Oil  
Homemade Crispinis @ \$10.00 / container (serves 10)

## *Caprese Salad*

Small (8 - 10) \$45.00 - Medium (12 - 15) \$65.00 - Large (16 - 20) \$85.00

Handmade fresh mozzarella sliced and presented on a platter of greens with roasted red peppers, sliced tomatoes - Topped off with fresh basil  
Accompanied with a light balsamic vinaigrette

## *Fresh Fruit and Cheese*

Small \$35.00 - Medium \$45.50 - Large \$75.00

Provolone, Swiss, American, Goat, Dill Havarti, Cheddar  
Cheese - Garnished with an array of Dried & Fresh Fruits & Nuts

# *BEEF /TURKEY/HAM*

*Half tray serves 6*

Meatballs in Burgundy Wine Gravy Ground beef seasoned and sautéed in VOO - Then slow cooked in burgundy wine gravy W/onions & mushrooms	\$55.00
Italian Meatballs Ground beef seasoned and sautéed in VOO - Then slow cooked in Homemade Marinara Sauce	\$55.00
Beef Burgundy Chunks of beef pan seared to stay moist and tender - Then slow roasted with pearl onions, mushrooms & green peas in a burgundy wine sauce	\$55.00
Meatloaf in Brown Gravy with Mushrooms Ground Beef seasoned with onions, garlic, tomato sauce, bread crumbs, egg, salt & Pepper - Formed and baked with a red sauce	\$55.00
Sliced Pot Roast with Mushroom & Onion Gravy Bottom Round Beef slow roasted with onions & mushrooms in brown gravy	\$55.00
Pork Tenderloin with Loganberry Sauce	\$75.00 (3/4 tray)
Roasted Pork Tenderloin with tart apples and cider gravy	\$75.00 00 (3/4 tray)
Roasted Turkey Breast w/Cider Gravy Slow roasted turkey breast with cider gravy	Priced per lb.
Spiral Sliced Ham with Honey Mustard Sauce	(Price per lb,)
Sausage & Peppers Italian Mixed sausage (hot/mild), potatoes, onions, green peppers in marinara sauce made from San Mar zano Plum Tomatoes	\$45.00

# CHICKEN

*Half tray serves 6*

<b>Chicken Marsala</b>	<b>\$55.00</b>
Fresh mushrooms- finished with light Marsala Wine Sauce	
<b>Chicken Rose Marino</b>	<b>\$55.00</b>
Wild mushrooms, Sundried tomato, fresh Rosemary - Light Marsala Wine Sauce	
<b>Chicken Pavarotti</b>	<b>\$65.00</b>
Fresh mushrooms, pine nuts & artichokes served in a Pink Sauce	
<b>Chicken Tarmina</b>	<b>\$65.00</b>
Diced eggplant & sausage - Served in a Marinara Sauce	
<b>Chicken Sorrentina</b>	<b>\$65.00</b>
Rolled with with eggplant, prosciutto, roasted red pepper, mozzarella served in a light marsala sauce	
<b>Chicken Franchise</b>	<b>\$55.00</b>
Fresh Lemon, butter and capers - Served in a white wine and butter sauce	
<b>Chicken Cacciatore</b>	<b>\$55.00</b>
Sautéed mix chicken pieces, potatoes, red peppers, onion, garlic & basil Served in a fresh San Marzano tomato sauce	
<b>Chicken Positano</b>	<b>\$55.00</b>
Artichokes - Served in a white wine, lemon & butter Sauce	
<b>Chicken Piccata</b>	<b>\$50.00</b>
Sautéed in a white wine, caper and lemon sauce	
<b>Chicken Saltimbocca</b>	<b>\$65.00</b>
Sautéed & served on a bed of spinach with prosciutto, fresh mozzarella served in a light sherry sauce	
<b>Chicken Parmigianino</b>	<b>\$65.00</b>
Lightly breaded, topped with mozzarella & marinara sauce	

## Side Dishes

### **MAPLE GLAZED CARROTS WITH CANDIED PECANS**

Crunchy sweet & spiced pecans & Almonds with maple sugar glaze **\$6.99/lb.**

### **Fresh Green Beans with Roasted Shallots**

Crisp tender green beans with shallots roasted until sweet **\$6.99/lb.**

### **Roasted Red Peppers with garlic and oil \$8.99/lb.**

### **Grilled Asparagus (in season) Market Price**

### **Harvest Roasted Vegetables**

The best of the season, roasted to release the fullest flavor **\$6.99/lb**

### **Italian Style Cauliflower \$6.99/lb.**

Steamed with Homemade Marinara Sauce, garlic, onions & Fresh Basil

### **Roasted Brussels Sprouts**

So delicious, fresh Brussels sprouts tossed with extra virgin olive oil, salt and pepper then roasted until tender **\$7.99/lb**

### **Fresh Spinach with Roasted Garlic Cream**

A comfort food at its finest **\$6.99/lb**

### **Autumn Pears in Mulled Wine**

Ripe pears gently simmered in red wine, mulling spices and a touch of orange zest, serve as a side or as dessert **\$10.99/25 oz**

### **Roasted Red Bliss Potatoes with Fresh Rosemary \$35.00 (half tray)**

### **Risotto (Plain or with Vegetables) 40 (half tray)**

### **Whipped Sweet Potatoes \$6.99/lb.**

### **Homemade Mashed Potatoes**

Rustic Potatoes mashed with a touch of butter and cream **\$6.99/lb.**

### **Whipped Potatoes & Chives \$6.99/lb.**

### **Fresh Cranberry Orange Compote \$5.99/lb.**

### **Wild & White Confetti Rice \$6.99/lb.**

### **Assorted Deep Dish Quiche \$15.99**

*Choose one of ours or Make up your own;*

Sundried Tomato, Basil & Fresh Mozzarella Cheese; Caramelized Onions & Tomato; Asparagus & Swiss; Mushroom & Cheddar, Western, Bacon, Cheddar & Tomato

**GOURMET 2ft Round PARTY SUBS**  
Serves approximately 5-6 people per ft.  
All subs are cut and plated on a catering dish

**TOSCANA** **\$35.00 per ft.**  
(Grilled chicken breast, roasted peppers, sundried tomato & fresh mozzarella with homemade Basil Pesto)

**Camano** **\$35.00 per ft.**  
(Prosciutto, fresh mozzarella & Homemade Basil Pesto)

**Design Your Own Giant Sub** **\$30.00 per ft.**  
(any choice of Boars Head Oven Gold Turkey Breast, Deluxe Ham, Roast Beef, Salami, Pepperoni, Provolone, American Cheese, Swiss Cheese, Monterey Jack)

**Homemade Side salads made with Real Hellmann's  
Mayonnaise**

**Homemade Egg Salad** **\$5.99/lb.**

**Traditional Chicken Salad** **\$8.99/lb.**

Grilled chicken breast chopped finely with Hellmann's Mayo

**Potato Salad** **\$6.99 / lb**

**Macaroni Salad** **\$6.99 / lb.**

**Coleslaw** **\$6.99 / lb.**

**Cucumber , Tomato & Orzo Salad** **\$6.99 / lb**

**Tri Color Pasta in a Sundried Tomato Vinaigrette** **\$5.99 / lb.**

**Fruit & Grain Salad** **\$8.99 / lb.**

Wheat berries, taboule, raisins, cranberries,  
roasted walnuts and dried cherries with a house made  
rice wine vinegar dressing

**Carrot & Raisin Slaw** **\$6.99 / lb.**

**Penne Mozzarella** **\$6.99/lb.**

Penne, chopped tomatoes, fresh mozzarella cheese  
tossed with fresh basil, virgin olive oil and spices

## Bread Baskets

*Small serves up to 10 ppl - Medium Serves up to 15 ppl - Large serves up to 25 ppl*

*Small \$20.00 - Medium \$25.00 - Large \$30.00*

Presented in a Beautiful Wicker Basket with Whipped Butter

You May choose from the following bread assortment;  
Italian, Semolina or Dinner Rolls

## Homemade (made from scratch) Desserts

Assorted Butter Cookies \$13.00 / lb.  
Chocolate chip  
Oatmeal raisin

### Brownies

Creamy Cheesecake \$25.00 12 inch  
Pumpkin \$27.00 12 inch  
Fresh Fruit Market Price

Apple, Pumpkin, Blueberry, Cherry, \$15.00 12 inch  
Apple Crumb \$18.00

Rice Pudding \$5.99 lb

Pastry Platters  
(cream puffs and éclairs)

Sheet Cakes made to order (Half and Full Sheets)  
(price varies according to fillings)

Layer cakes

## *Gourmet Sandwiches*

*\$9.95 per sandwich*

(all sandwiches are made fresh to order,  
Roasted Turkey Breast, Ham off the bone  
And Roasted Sirloin of Beef are made in the cafe-  
Prepared on Freshly baked bread from New York City

- Homemade Roasted Turkey Breast, Granny Smith Apples, cranberry studded mayo  
Served on Cranberry Walnut Bread
  - Homemade Roasted Turkey Breast, crispy bacon, sliced tomato, lettuce with a touch of Rosemary Mayo  
Served on a Rosemary Ciabalta Roll
  - Homemade Roast Sirloin of Beef, Arugula, blue cheese sliced tomato, horseradish cream sauce  
Served on Tuscan Hero
  - Breaded Eggplant, roasted red peppers, fresh mozzarella cheese with a touch of balsamic vinegar - All wrapped up in a warm whole-wheat wrap or can be served on a crispy Italian Roll
  - Grilled Chicken breast, roasted red peppers, basil pesto, fresh mozzarella cheese - Served on a Ciabalta square
  - Fresh Ham off the bone, mixed greens, rosemary mayo  
Served on Freshly Baked Rosemary Focaccia