

THERESA'S GOURMET DELI & CAFÉ

Catering Menu



*117 BROAD STREET—FLEMINGTON, NJ 08822
(PHONE) 908-788-8886 (FAX) 908-788-8831*

PRICES ARE SUBJECT TO CHANGE

Pasta

Half tray serves approximately 8 - 10

Baked Penne	\$40.00
Penne tossed with Fresh Ricotta cheese, homemade marinara sauce topped with Grana Padana & mozzarella cheese	
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Penne Bolognese	\$50.00
Penne tossed with Homemade Meat Sauce	
Cavetelli with Broccoli	\$45.00
Fresh Broccoli sautéed in virgin olive oil with onions and garlic	
Penne Rosaria	\$50.00
Sautéed chopped eggplant, zucchini, basil, onion in a light marinara sauce topped with fresh mozzarella & parmigiano	
Penne ala Vodka	\$40.00
Penne tossed with heavy cream and homemade marinara sauce, prosciutto di parma, sprinkled with parmesan cheese	
Penne Primavera	\$40.00
Sautéed, Zucchini, Diced Tomato & garlic - Tossed together with VOO and parmigiano	
Stuffed Shells	\$50.00
Stuffed with ricotta, topped with mozzarella	
Lasagna	\$55.00
Baked homemade pasta, layered with a blend of cheese And OR Meat Sauce	
Spinach Lasagna & Asiago cheese and toasted pine nuts	\$65.00
Baked homemade pasta, layered with a blend of cheese & spinach With white or red 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 \$45.00 - Med \$55.00 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 @ \$9.00 / lb

Chopped tomatoes, fresh oregano, garlic, red onion and Virgin Olive Oil

Homemade Crispinis @ \$6.00 / lb / container

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 \$45.00 - Medium \$55.50 - 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

Chicken Marsala	\$55.00
Fresh mushrooms- finished with light Marsala Wine Sauce	
Chicken Rose Marino	\$55.00
Wild mushrooms, Sundried tomato, fresh Rosemary - Light Marsala Wine Sauce	
Chicken Pavarotti	\$65.00
Fresh mushrooms, pine nuts & artichokes served in a Pink Sauce	
Chicken Tarmina	\$65.00
Diced eggplant & sausage - Served in a Marinara Sauce	
Chicken Sorrentina	\$65.00
Rolled with with eggplant, prosciutto, roasted red pepper, mozzarella served in a light marsala sauce	
Chicken Franchise	\$55.00
Fresh Lemon, butter and capers - Served in a white wine and butter sauce	
Chicken Cacciatore	\$55.00
Sautéed mix chicken pieces, potatoes, red peppers, onion, garlic & basil Served in a fresh San Marzano tomato sauce	
Chicken Positano	\$55.00
Artichokes - Served in a white wine, lemon & butter Sauce	
Chicken Piccata	\$50.00
Sautéed in a white wine, caper and lemon sauce	
Chicken Saltimbocca	\$65.00
Sautéed & served on a bed of spinach with prosciutto, fresh mozzarella served in a light sherry sauce	
Chicken Parmigianino	\$65.00
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 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 \$5.99 / lb

Macaroni Salad \$5.99 / lb.

Coleslaw \$6.99 / lb.

Cucumber , Tomato & Orzo Salad \$6.99 / lb

Tri Color Pasta in a Sundried Tomato Vinaigrette (5 lbs) \$38.50

Fruit & Grain Salad (5 lbs) \$48.50

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 or Bow Tie Mozzarella (5 lbs) \$38.50.

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)
Half sheet cake serves 30—36 12 x 16
Full Sheet Cake serves 60—72 16 x 24
(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