

PREMIUM SIDE DISHES

Broccoli di rabe

**subject to market price*

Marinated Grilled Vegetables

eggplant, zucchini, squash, portabella mushrooms, bell peppers, red onions in a balsamic vinaigrette

Tortellini Salad

with roasted tomato, pesto and ricotta salata

Caesar Salad

homemade Caesar dressing with croutons

Add a premium side dish for an additional \$2.00 per person

APPETIZERS/HORS D'OEUVRES

Abbruzzi Medley (serves 20-25) 89.95

fried meatballs with roasted peppers and sharp provolone

Italian Medley (serves 20-25) 89.95

roasted peppers, marinated mozzarella, pepperoni, green olive salad, black olives, mushroom salad, and a cheese spread

Antipasto (serves 20-25) 89.95

salami, prosciutto, olive salad, roasted peppers, sharp provolone and eggs on a bed of romaine

Fresh mozzarella and tomato 29.95

mozzarella with grape tomatoes fresh basil and olive oil

Vegetable Pannini (serves 20-25) 89.95

grilled vegetables in a balsamic dressing stuffed in a roll pocket topped with shaved parmesian cheese

Stromboli Tray

Three of your choice

HOMEMADE STROMBOLI

all made with our cheese mixture 15.99 - 17.99

Pepperoni, Broccoli and Sausage, Spinach and Ham, Prosciutto and roasted peppers, Eggplant Parm, Vegetable, Cheese Steak, Buffalo Chicken Cheese Steak, Meatball Parm, Italian (salami, ham and pepperoni), Salami with Broccoli di rabe and sharp provolone

ABBRUZZI & GIUNTA'S

Italian Market and Catering

PARTY TRAY & CATERING MENU

Catering for 20 or more guests!

3211 Route 38

*between Larchmont Boulevard
and Hartford Road*

Mt. Laurel, NJ 08054

Call 856.231.0203

www.abbruzzigiunta.com

CATERING PACKAGES

\$18.95 per person (plus tax and delivery) includes three entrees, one from each group (A, B & C) plus two side dishes, bread/rolls, sternos & paper goods.

GROUP A ENTREES

Homemade Meatballs
made with beef, veal and pork in our homemade sauce. Also available by the pound

Hot Roast Pork AuJus
fresh seasoned pork with our au jus and condiment tray. Also available by the pound

Hot Roast Beef AuJus
store-cooked top round cut choice beef with our au jus and condiment tray. Also available by the pound

Sausage, Peppers and Onions
Cannulli's homemade sausage with grilled peppers and onions

Meatballs & Sausage
in our homemade tomato sauce

Hoagie Tray
Made with all Boars Head deli meats

Wrap Tray
Made with all Boars Head deli meats

GROUP B ENTREES

Baked Ziti
ziti pasta with our fresh ricotta mixture served with our homemade sauce

Stuffed Shells
baked stuffed shells with ricotta served in our homemade sauce

Pasta Primavera
pasta with mixed vegetables in our light alfredo sauce

Vegetable Lasagna
fresh pasta sheets with layered vegetables and ricotta in our light alfredo sauce

Lasagna
fresh pasta sheets with our ricotta mixture in our homemade sauce.

Pasta with one of our specialty sauces
choose between our homemade vodka sauce or blush sauce

Mac n' Cheese

Pasta with Clam Sauce
*choose between white or red *subject to market price*

GROUP C ENTREES

Chicken Marsala
boneless breast of chicken in our homemade marsala sauce

Chicken Piccante
boneless breast of chicken dusted in flour cooked in a lemon, wine and butter sauce

Chicken Parmigiana
chicken cutlet topped with mozzarella and our tomato sauce

Chicken Florentine
boneless breast of chicken dusted in flour and grilled, topped with spinach and swiss cheese in our creamy lemon sauce

Chicken Italiano
chicken cutlet topped with greens and sharp provolone

Chicken Scallopini
chicken cubes sautéed with peppers, onions and mushrooms in tomato sauce

Chicken Francaise
chicken breast in an egg batter with a creamy lemon butter sauce

Chicken Cardinale
with Prosciutto and Fontina cheese cream sauce

SIDE DISHES

Cut Pasta with our homemade sauce, House Salad, Stringbeans (balsamic or almondine), Homemade Potato Salad, Oven Roasted Potatoes, Pasta Salad, Mixed Vegetables, Coleslaw, Tomatoes with fresh mozzarella

PREMIUM ENTREES

Pasta with sausage and broccoli di rabe

Chicken Elena
chicken breast in egg batter with mushrooms and wine sauce

Veal Scallopini
veal cubes sautéed with peppers, onions and mushrooms in our homemade gravy

Chicken Mediterranean
grilled, julienne chicken breast tossed with stringbeans, artichoke hearts, roasted peppers and red onions in our balsamic dressing served over a bed of romaine, garnished with chunks of Fontinella cheese

Eggplant Parmigiana
baked eggplant with mozzarella in our homemade gravy

Add an entrée for an additional \$4.00 per person.