

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

Acid 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 17.99-19.99

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

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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

\$21.95 per person (plus tax and delivery) includes three entrees, one from each group (A, B & C) plus two side dishes, bread/rolls, & sternos.

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

Cannullis homemade sausage with grilled peppers and onions

Meatballs & Sausage

in our homemade tomato sauce

HoagieTray

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

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 sauteed 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 Solod, 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

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

Acid an entree for an additional \$4.00 per person.

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