

# STAGE HOUSE CATERING



[www.stagehousetavern.com](http://www.stagehousetavern.com)  
1719 Amwell Road Somerset, NJ 732.873.3990

# From our Home to Yours!

The Stage House Tavern is an everyday alternative to the commonly frequented chain restaurants and taverns in the area. We use the freshest ingredients available to serve intense, flavorful, rustic All-American fare all while emphasizing extreme value.

We are proud to bring all of these same principles to you. Whether it be a private party or corporate event, we are confident that our wide array of classic or unique specialty dishes will ensure that any affair will be enjoyable and memorable without breaking the bank.

We know you have enough on your plate, so our event coordinator will be happy to work with you on devising a specific menu to suit your needs.

**Let us do the work for you  
so you can sit back  
and enjoy your event!**

Our location offers a variety of rooms and event spaces that can accommodate any occasion. Our experience and attention to the fine details will enable you to enjoy your special event, and the company of your guests, without concern. It would be our pleasure to answer any questions that you might have regarding a private function here at the Stage House Tavern.

**Please feel free to contact us at  
732.873.3990  
or via email: [somersetparties@gmail.com](mailto:somersetparties@gmail.com)**

Prices and menu effective January 2024 and are subject to change

# HORS D'OEUVRES

## CRUDITÉS & MORE

### VEGETABLE CRUDITÉS

A hand made display of market and farm fresh vegetables, served with jalapeño ranch dipping sauce.

Small \$55. (8-10 portions )

Medium \$80. (15-20 portions)

Large \$110. (25-30 portions)

### FRESH FRUIT

Seasonal fruit, fresh from the market, with creamy yogurt sauce.

Small \$65. (10-15 portions)

Medium \$75. (15-20 portions)

Large \$110. (25-30 portions)

### CHEESE

Imported and domestic cheese garnished with fresh fruit and accompanied by crisp crackers.

Small \$85. (8-10 portions)

Medium \$120. (15-20 portions)

Large \$155. (25-30 portions)

## DIPS

### HOUSE SMOKED PULLED PORK DIP

Slow roasted pulled pork in our Carolina BBQ sauce with shredded cheddar cheese on the side, served with tortilla chips  
\$125. (15-20 portions)

### BAKED CHEESE AND CRAB DIP

Lump crab meat with peppers and onions in a creamy Old Bay seasoning with cheddar and jack cheeses, served with crostinis.  
\$175. (10 portions )

### JALAPEÑO POPPER DIP

Slow roasted jalapeños blended with a mix of cheeses and topped with buttered bread crumbs, served with tortilla chips.  
\$95. (10 to 12 portions)

### MEDITERRANEAN TAPAS STATION

A sampling of three dips- assortment of hummus blended with spices and served with toasted flatbreads.  
\$85. (15-20 portions)

### SPINACH AND ARTICHOKE DIP

Deliciously rich, perfectly creamy and cheesy, brimming with spinach and artichokes dip served with toasted whole wheat pitas  
\$75. (15-20 portions)

### CHEESE AND MEAT

Cubed ham, turkey, Swiss, and Vermont cheddar served with a homemade honey mustard dip.

Small \$85 (8-10 portions)

Medium \$120. (15-20 portions)

Large \$155 (25-30 portions)

### GRILLED VEGETABLE

Grilled fresh eggplant, zucchini, red peppers, onions & cherry tomatoes, EVOO, garlic and a smoked tomato aioli.

Small \$65. (8-10 portions)

Medium \$90. (15-20 portions)

Large \$110. (25-30 portions)

### CHARCUTERIE

Assorted cured meats like prosciutto, salami and pepperonis with aged Vermont cheddar and provolone cheeses.

Small \$85. (8-10 portions)

Medium \$125. (15-20 portions)

Large \$155. (25-30 portions)

## SAY CHEESE

### BAKED AUTUMN BRIE WHEEL

Creamy Brie wheel wrapped in puff pastry, baked until golden brown, with brown sugar baked apples, cranberries and candied walnuts.

\$95. (10-15 portions)

### ITALIAN CHEESE TORTE

Layers of cream cheese, pesto, sun-dried tomatoes, pine nuts and spinach.

\$65. (10-15 portions)

## WE'VE GOT BALLS TOO!

### SWEDISH STYLE MEATBALLS

Ground beef and pork in a rustic pan gravy.

\$125. (15-20 portions)

### ASIAN MEATBALLS

Homemade meatballs served in a sweet chili sauce, finished with sesame seeds.

\$85. (10-15 portions)

### CHICKEN MEATBALLS

Fresh ground chicken and herbs, served in rustic marinara  
\$85. (10-15 portions)

### MEATBALL PARMESAN

Ground beef and pork, Italian seasoning, rustic marinara, mozzarella.

\$135. (30 portions)

## PARTY FAVORITES

### CHICKEN WINGS

Our house wings with your choice of sauce:  
BBQ / Buffalo / Alabama / Asian / Dry Rub

All wings are served with sauce and celery.

Small \$55. (8-10 portions)

Large \$110. (10-15 portions)

### SLIDER BAR

Assortment of house-made pastrami, turkey and chicken sliders on mini sliders rolls with assorted cheeses mustard, mayonnaise, lettuce, tomato and pickles.

\$240. (35 - 40 portions)

### MASHED POTATO BAR

Our house-whipped idaho potatoes with toppings: bacon, sour cream, cheddar cheese, chives.

\$95. (25 portions )

### TACO BAR

Build your own taco fillings include shredded chicken, seasoned ground sirloin, sour cream, salsa, cheddar cheese, limes, and hot sauce with 35 flour tortillas

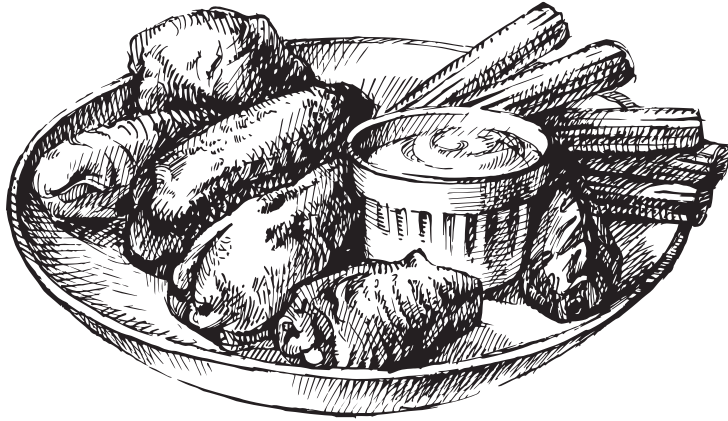
\$195. (35 portions)

(fish , vegetable and tofu upon request)

### NACHO BAR

Served with house fried tortilla chips, pico de gallo, ancho cheese sauce, shredded jack and cheddar, sour cream, chopped scallions.

\$125. (35 - 40 portions)



## PLATTERS

### ANTIPASTO PLATTER

Assortment of imported cheeses, artichoke hearts, roasted red peppers, prosciutto, fresh buffalo mozzarella, provolone, olives, served with crostini

Small \$95. (15-20 portions )

Large \$175. (30-40 portions )

### TOMATO BRUSCHETTA

Seasonal fresh tomatoes with basil, balsamic reduction, cracked black pepper and fresh mozzarella, served with crostini

\$75. (10-20 portions)

### TOMATO CAPRESE PLATTER

Sliced garden tomatoes, fresh mozzarella, basil, balsamic, Extra virgin olive oil, salt and pepper

\$75. (10-12 portions)

### MEXICAN SHRIMP COCKTAIL PLATTER

Garlic butter baby shrimp, avocado, pico and chili lime seasoning, served with tortilla chips

Small \$120. (10 portions)

Large \$195. (20 portions)

### CLASSIC SHRIMP COCKTAIL PLATTER

21/25 size shrimp, cocktail sauce, lemon wedges

\$24 per dozen.

### FAROE ISLAND SALMON PLATTER

House-smoked salmon accompanied with chopped red onion, capers, and chopped egg, served with crostini

\$175. (10-15 portions)



12

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12

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24

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Twice as good!

## HOT HORS D'OEUVRES BY THE DOZEN

KIELBASA AND PIEROGIE STACKS

*with sauerkraut and house mustard \$32./dozen*

SPANAKOPITA \$22./dozen

MINI CRAB CAKES \$34./dozen

WOOD FIRE GRILLED CHICKEN SKEWERS \$25./dozen

SCALLOPS WRAPPED IN BACON \$37./dozen

MINIATURE ASSORTED QUICHE \$22./dozen

HAM & SWISS CHEESE IN PUFF PASTRY \$24./dozen

MUSHROOM CAPS STUFFED WITH LUMP CRABMEAT \$40. /dozen

MUSHROOM CAPS STUFFED WITH SAUSAGE \$35./dozen

CRISPY PROSCIUTTO WRAPPED ASPARAGUS

*with a 4 cheese dipping sauce \$30./dozen*

MINI CHICKEN QUESADILLAS \$28./dozen

VEGETABLE SPRING ROLLS \$28./dozen

MINI PASTAMI SPRING ROLLS \$30./dozen

COCONUT SHRIMP \$36./dozen

PINCHOS ( SKEWERS )

*shrimp, chicken, salmon, tofu or vegetable \$60./dozen skewers*

CRAB RANGOON

*with Thai chili dipping sauce. \$28./dozen*

SWEDISH MEATBALLS \$28./dozen

FRIED GOAT CHEESE RAVIOLI POPS

*with Mediterranean tomato ragu dipping sauce \$24./dozen*

## COLD HORS D'OEUVRES BY THE DOZEN

GUACAMOLE ON TORTILLA

*With chili lime seasoning and cilantro. \$28. /dozen.*

SHAVED BEEF CROSTINI

*With aged cheddar and horseradish cream. \$32./dozen*

SKEWERED TORTELLINI

*with roasted peppers and pesto. \$20./dozen*

HOUSE SMOKED SALMON

*Over a potato pancake with creme fraiche. \$30./dozen*

MARINATED MOZZARELLA

*Wrapped in prosciutto. \$25./dozen*

TUNA NACHOS

*With avocado, soy caramel on tortilla chip. \$36. /dozen*

SHRIMP COCKTAIL

*With cocktail dipping sauce and lemon. \$36. /dozen*

BRUSCHETTA ON CROSTINI

*Garden vegetables, olive oil, balsamic, parmesan, crostini. \$28./dozen*

## SIDES & SALADS

**Small Serves 5-8 Large Serves 10-15**

### HOUSE SALAD

Spring mix topped with tomatoes and carrots, cucumbers, served with our house balsamic vinaigrette dressing.

\$30./Small \$45./Large

### CLASSIC CAESAR SALAD

Chopped romaine and herbed croutons tossed in our home-made caesar dressing.

\$38./Small \$58./Large

### GREEK SALAD

Romaine, Kalamata olives, feta cheese, cucumbers, red onions, cherry tomatoes, apple cider vinaigrette dressing.

\$45./Small \$70./Large

### FRESH DILL AND CUCUMBER SALAD

(Seasonal Spring/Summer) Dressed with oil and vinegar.

\$25./Small \$35./Large

### PEAR SALAD

(Seasonal Fall/Winter) Mixed greens with walnuts, pears and bleu cheese in a balsamic vinaigrette dressing.

\$45./Small \$70./Large

### FALL APPLE SALAD

Mixed greens with candied walnuts, dried cranberries, crumbled bleu cheese, mandarin oranges dressed in a honey mustard lime dressing.

\$45./Small \$70./Large

### GOAT CHEESE SALAD

Baby spinach with dried cranberries, spiced pecans, and crumbled goat cheese in an orange - tarragon dressing.

\$45./Small \$70./Large

### STRAWBERRY AND FETA SALAD

(Seasonal Spring/Summer) Mixed greens with fresh strawberries, feta cheese, and candied walnuts dressed in raspberry poppy-seed dressing.

\$45./Small \$70./Large

### TOMATO SALAD

(Seasonal Spring/Summer) Tomato, mozzarella, red onion, with basil in a vinaigrette dressing.

\$35./Small \$50./Large

### QUINOA SALAD

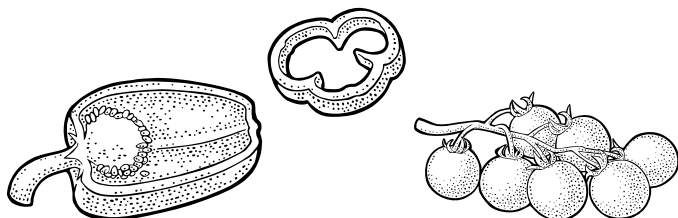
Quinoa, dried cranberries, red onion, parsley, chickpeas and toasted almonds in a champagne vinaigrette.

\$45. (One Size 20 portions)

### BROCCOLI SALAD

With dried cranberries, bacon, roasted cippolini onion, tomato in red wine vinaigrette .

\$45./Small \$60./Large



## VEGETABLES

### BLANCHED ASPARAGUS SALAD

(Seasonal Spring/Summer) With roasted red peppers, dressed with Balsamic vinaigrette.

\$45./Small \$60./Large

### STRING BEANS ALMONDINE

Tender green beans sauteed with butter and tossed with toasted almonds.

\$60. One Size 20 portions

### ROASTED BRUSSELS SPROUTS

Brussels sprouts roasted with bacon and caramelized onions . Also available without bacon.

\$50./One Size 20 portions

### BROCCOLI AND CAULIFLOWER CHEESE GRATIN

Roasted broccoli florettes and cauliflower tossed in cheese sauce, topped with shredded cheddar and ritz cracker crumbs.

\$55./Small \$120./Large

### ROASTED VEGETABLE MEDLEY

Carrots, broccoli, cauliflower, and squash

\$45./One size 20 portions

### ROASTED ROOT VEGETABLES

Parsnips, carrots, rutabaga in garlic butter and fresh herbs

\$45./One size 20 portions

### BUTTERNUT SQUASH BAKE

Roasted butternut squash, brown sugar , cinnamon , garlic butter and topped with pumpkin seeds and dry cranberries .

\$65./One size 20 portions

### BROCCOLI RABE

Kalamatta olives, crushed red pepper flakes and EVOO.

\$75./One size 20 portions

### GLAZED MAPLE CARROTS

Oven roasted carrots, brown sugar glaze, butter and sea salt.

\$60./One size 20 portions

## PASTA SALAD

### TRI-COLORED CHEESE TORTELLINI

Tossed with celery and roasted peppers in a pesto sauce.

\$45./Small \$60./Large

### MACARONI & CHEESE

Macaroni smothered in ancho cheddar cheese sauce, baked with buttered bread crumbs.

\$60./One Size 20 portions

### ORZO SALAD

Spinach, roasted peppers, feta, black olives, with mustard dill vinaigrette.

\$35./Small \$50./Large

### VEGAN PASTA SALAD

With broccoli, cauliflower, carrots, red pepper and red wine vinaigrette.

\$35./Small \$50./Large

## HOT POTATO

### MASHED POTATOES

Idaho whipped potatoes with cream, butter, salt and pepper  
\$45./One Size 20 portions

### SMASHED POTATOES

Red Bliss potatoes, sour cream, butter, white pepper  
and sea salt.  
\$45./One Size 20 portions

### ROASTED RED BLISS

Large diced red potatoes roasted in olive oil, garlic,  
mustard, honey and herbs.  
\$45./One Size 20 portions

### POTATO GRATIN

Scalloped potatoes, cream, parmesan.  
\$65./One size 12 portions

### SWEET POTATO MASH

Sweet potatoes mashed with brown sugar.  
\$45./One Size 20 portions

### CANDIED YAMS

Maple syrup, marshmallows, powdered sugar, sea salt butter.  
\$65./One Size 20 portions

### RICE PILAF

White rice steamed in butter with celery, carrots, onions.  
\$40. (20 portions)

### BROWN RICE PILAF

Garden vegetables, fresh herbs. \$65. (20 portions)

### BRAZILIAN RICE

Caramelized onions, garlic and topped with salsa verde  
and queso fresco. \$55. (20 portions)

### TRADITIONAL ITALIAN RISOTTO

Arborio rice, stock, cream, fresh herbs, parmesan.  
\$65. (20 portions)

## COLD PREP SALADS

### FALL ROASTED CHICKEN AND APPLE SALAD

White meat chicken tossed with fresh chopped apples, celery,  
onion and dill mayonnaise.  
\$17.95/Qt

### TUNA SALAD

White Albacore Tuna with celery, red onions in a  
creamy dill dressing.

\$45./Small \$65./Large

### CHOPPED JERSEY COLE SLAW

Homemade cole slaw with celery, carrots and dressing.  
\$25./Small \$45./Large

### ROASTED GARLIC POTATO SALAD

Oven roasted potatoes, red onions, celery tossed with creamy  
roasted garlic dressing.

\$35./Small \$50./Large

### MOM'S POTATO SALAD

With bits of bacon, hard-cooked eggs, celery and onions,  
in a chive sea salt dressing.  
\$35./Small \$50./Large

## ARROZ

### FRESH PEA AND PANCETTA RISOTTO

With aged sharp provolone. \$65. (20 portions)

### VEGETABLE RISOTTO

Asparagus, green onion, garden peppers. \$65. (20 portions)

### BROWN RICE PILAF

Garden vegetables, fresh herbs. \$65. (20 portions)

### ASIAN STICKY RICE

Rice wine vinegar, crushed cashews, green onion, soy caramel.  
\$65. (20 portions)

## SOUP

**\$75./Gallon (7 day notice required)**

**Chefs Daily Soup Creation \$55./Gallon**

OLD FASHION CHICKEN WITH VEGETABLE

ROASTED RED PEPPER

NEW ENGLAND CLAM CHOWDER

MANHATTAN CLAM CHOWDER

CREAM OF ASPARAGUS

CREAM OF TURKEY

TOMATO BASIL

ITALIAN WEDDING

BUTTERNUT SQUASH

LOADED BAKED POTATO

SWEET POTATO

FRESH PEA AND HAM

CREAM OF WILD MUSHROOM

CORN CHOWDER

CHIPOTLE CHICKEN AND BLACK BEAN

CREAM OF BROCCOLI AND CHEDDAR

CREAM OF BABY SPINACH

BAKED POTATO WITH BACON

TOMATO, WHITE BEAN AND HAM

WILD MUSHROOM

LENTIL VEGETABLES

GAZPACHO (SEASONAL)

CHILLED BERRY (SEASONAL)

CHILLED CANTALOUPE (SEASONAL)

# PASTA

**TORTELLINI** - Cheese filled tortellini tossed with 4 cheese cream sauce. \$155. (12-15 portions)

**PENNE FLORENTINE** - Home-made penne pasta tossed with sautéed spinach and garlic in vodka sauce. \$155. (12-15 portions)

**BOLOGNESE LASAGNA** - Layers of lasagna noodles with house bolognese, bachemel, locatelli. topped with fresh mozzarella and vodka sauce. \$190. (12-15 portions)

**VEGGIE LASAGNA** - Layers of home-made lasagna noodles with creamy ricotta cheese, grilled vegetables, mozzarella sauce and marinara sauce. \$165. (12-15 portions)

**STAGE HOUSE LASAGNA** - Layers of lasagna noodles, ricotta, mozzarella, locatelli, fresh basil and house-made marinara. \$165 (12-15 portions)

**CHICKEN AND BROCCOLI ALFREDO** - Tender white meat chicken, broccoli florettes, house-made fettuccini, 4 cheese cream, parmesan and fresh herbs. \$155. (12-15 portions)

**SHRIMP SCAMPI** - 21/25 tiger shrimp, house made white-linguini, diced tomatoes, fennel, garlic, herbs and white wine. \$155. (12-15 portions)

**VEGETABLE SCAMPI** - Fresh garden vegetables, house-made white linguini, white wine and garlic with fresh herbs. \$110. (12-15 portions)

**CAJUN CHICKEN ALFREDO** - House-made fettuccini, tender white meat chicken with blackening spices, red onion and a 4 cheese cream sauce topped with fresh herbs. \$155. (15-20 portions)

**SPAGHETTI CARBONARA** - House-made spaghetti, pancetta, green peas, garlic and parmesan. \$155. (15-20 portions)

**CHICKEN RIGATONI WITH PESTO** - House-made rigatoni, tender white meat chicken, pesto sauce, toasted pignoli \$155. (15-20 portions)

**PASTA FRA DIAVLO** - House-made fettuccini, mussels, baby shrimp, clams in a spicy marinara, topped with pecorino romano and fresh chopped basil. \$165. (15-20 portions)

**RIGATONI WITH SAUSAGE** - House-made rigatoni, roasted Italian sausage, red onion, white wine garlic sauce. \$155. (15-20 portions)

**FETTUCCHINI CARBONARA** - House-made fettuccini, pancetta, fresh peas, parmesan. \$125. (12-15 portions)

**LINGUINI AND CLAM SAUCE** - House-made linguini, local clams, white wine, garlic \$165. (12-15 portions)

**BAKED MAC N CHEESE** - House-made macaroni, ancho cheese sauce, shredded jack and cheddar. \$125. (12-15 portions)

**CHICKEN BROCCOLI MAC N CHEESE** - House-made macaroni, chicken breast, broccoli, ancho cheese sauce, shredded jack and cheddar. \$125. (12-15 portions)

**LOBSTER MAC N CHEESE** - House-made macaroni, fresh shucked lobster meat, ancho cheese sauce, shredded jack and cheddar, buttered panko crumbs. \$225. (12-15 portions)

**HOUSE MADE RAVIOLI**

Small - 4-6 portions \$75. Large 10-12 portions \$130.

**BAKED RAVIOLI LASAGNA**  
Assorted cheese ravioli, ricotta, fresh mozzarella, ground sausage, pecorino romano.

**MEDITERRANEAN RAVIOLI**  
Goat cheese ravioli, olive, slow roasted tomato, onions, rustic red gravy and feta cheese crumble.

**SPINACH AND MUSHROOM RAVIOLI**  
With basil cream, sun dried tomato, pine nuts, fresh basil and shredded parmesan.

**CHEESE RAVIOLI**  
With vodka sauce, fresh mozzarella, roasted tomato, fresh basil.

**ROASTED EGGPLANT RAVIOLI**  
With mushroom cream sauce, snap peas, caramelized onions, shredded parmesan.

**GOAT CHEESE RAVIOLI**  
Lemon pepper butter, chopped butternut, pecans and sage.

## GOAT CHEESE FLORENTINE

Wilted baby spinach, 4 cheese cream, crispy bacon bits, caramelized onions.

## SEAFOOD RAVIOLI

Brandy cream, asparagus slivers, roasted butternut, fresh herbs and shredded parmesan

## CHEESE RAVIOLI

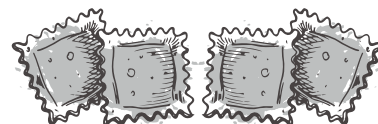
With chicken, sausage, spinach, white wine garlic.

## CHICKEN SALTIMBOCCA RAVIOLI

Mushrooms, spinach, fennel cream, sun dried tomato, Locatelli cheese.

## MEATBALL RAVIOLI

Garden marinara, fresh basil, mozzarella, slow roasted tomato and shredded Parmesan





# ENTRÉES

## BEEF

**BEEF TERIYAKI** - *Filet tips sautéed with hoisin, teriyaki, carrots, sugar snap peas, red onions* \$255. (12-15 portions)

**BEEF BRISKET** - *Braised beef brisket in Carolina BBQ sauce* \$255. (12-15 portions)

**GRILLED MARINATED FLANK STEAK** - *Sliced thin and arranged over a bed of baby mixed greens, tossed with couscous, carrots, cucumbers and cherry tomatoes, drizzled with a soy caramel and pickled ginger dressing* Served Cold \$235. (8 - 10 portions)

**WOOD FIRE SHAVED FILET** - *Filet Mignon thinly sliced on a bed of mixed greens with caramelized onions, roasted red peppers and served with homemade horseradish cream sauce.* Served Cold. \$295. (6-8 portions)

**BEEF STROGANOFF** - *Braised sirloin, house-made egg noodles, mushrooms and pan gravy.* \$155. (15-20 portions)

**STEAK TIPS** - *Cubed sirloin, garlic, peppers, onions, scallions and fresh herbs.* \$185. (15-20 portions)

## CHICKEN

**LEMON PEPPER CHICKEN** - *Sliced thin and arranged over a bed of baby mixed greens, topped with chopped herbs, parmesan, drizzled with a garlic lemon dressing.* Served Cold. \$210. (8-10 portions)

**HONEY PECAN CHICKEN** - *White meat chicken crusted in pecans and panko served with cranberry cream sauce.* \$210. (12-15 portions)

**ROSEMARY AND GARLIC CHICKEN** - *White Meat Chicken sautéed with artichoke hearts, roasted red peppers, spinach & rosemary, garlic and white wine.* \$210. (12-15 portions)

**CAROLINA BBQ CHICKEN LEGS** - *Roasted rosemary potatoes, white onions and Carolina BBQ Sauce.* \$185. (12-15 portions)

**CHICKEN MARSALA** - *White meat chicken sautéed with mushrooms, demi and Marsala wine.* \$210. (12-15 portions)

**PICCATA CHICKEN** - *White meat chicken sautéed with lemon, capers, garlic and white wine.* \$210. (12-15 portions)

**CHICKEN PARMESAN** - *Parmesan crusted chicken breast, rustic marinara, mozzarella cheese and fresh basil.* \$155. (15-20 portions)

**SPINACH AND CHICKEN MEATBALLS** - *Zucchini noodles, rustic marinara, roasted tomato, shredded parmesan.* \$210. (12-15 portions)

**BREADED CHICKEN FINGERS** - *Chicken fingers breaded and deep-fried served with honey mustard, BBQ sauce and buffalo sauce.* Served Hot. \$165. (12-15 portions)

**ROASTED THANKSGIVING TURKEY** - *Sliced and served with sage stuffing, cranberry chutney sauce and gravy.* Stuffing can be served on the side, if preferred. Served Hot or Cold \$195. (12-15 portions)

## PORK

**GLAZED PIT HAM** - *Sliced and served with honey mustard glaze.* Served Cold. \$175. (15 portions) \$250. (30 portions)

**ROASTED PORK LOIN** - *Bacon wrapped and sliced with Rustic pan gravy.* Served Hot or Cold \$195. (8 - 10 portions)

**CAROLINA BBQ PULLED PORK** - *House-smoked, slow cooked pork butt, tangy apple cider based bbq sauce.* \$175. (25-30 portions)

## SEAFOOD

**BACK BAY BAKE** - *Baby shrimp, bay scallops and lump crabmeat served in a rich cream sauce topped with Swiss cheese and buttered bread crumbs.* Served Hot \$240. (12-15 portions)

**BAKED SALMON** - *Parmesan crusted salmon sides topped with lemon basil champagne sauce.* Served Hot \$275. (12-15 portions)

**SESAME GLAZED SALMON** - *Roasted Farroe Island salmon side with sesame and garlic topped with or sesame glaze and scallions.* \$275 (12-15 portions)

**CRAB STUFFED FLOUNDER** - *peppers, onions, ritz crackers, butter and lump crab meat stuffed flounder over grilled garden vegetables and champagne butter sauce.* Served Hot. \$240. (12-15 portions)

**GRILLED AHI TUNA PLATTER** - *Ahi tuna grilled rare over cucumber, red onion, red pepper slaw tossed with a ginger dressing and topped with sesame seeds.* Served Cold. \$285. (8-10 portions)

**GRILLED SALMON PLATTER** - *Fresh grilled salmon over mixed greens finished with a pineapple salsa & balsamic reduction.* Served Cold. \$275. (10-12 portions)

**PARMESAN CRUSTED BAKED SALMON** - *Parmesan and panko crusted salmon portions, lemon basil butter, charred asparagus.* \$275 (10-12 portions)

**POTATO CRUSTED SALMON** - *With slivered asparagus, brandy cream and chopped herbs* \$275 (15 to 20 portions)

**SEAFOOD PAELLA** - *Baby shrimp, clams, mussels, saffron rice, root vegetables, paella broth* \$280 (15 to 20 portions)

# SANDWICHES/ WRAPS PLATTERS

Small (8-10 portions ). \$90.

Large (15-20 portions) \$ 170 .

CROISSANTS/ROLLS/WRAPS/ CIABATTA /BAGUETTE

## ASSORTED MEATS

*Roast beef*

*Pastrami*

*Imported smoked ham*

*Apple chicken salad*

*White tuna salad with dill mayo*

*Hand-carved turkey*

*Grilled vegetables with Feta*

## ASSORTED CHEESES

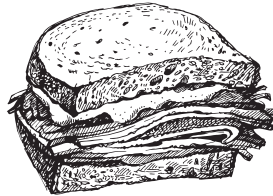
*Cheddar*

*Monterey Jack*

*Swiss*

*American*

*Provolone*



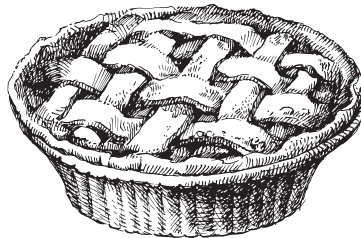
## BOXED LUNCHES FOR LARGE EVENTS

**\$18.95 per person**

**( Minimum 12 )**

CHOOSE UP TO 3 TYPES OF SANDWICHES

INCLUDES SANDWICH, PASTA SALAD, A COOKIE AND PAPER PRODUCTS



## DESSERTS

### ASSORTED DESSERT PLATTER

*Cookies, brownie bites, chocolate covered strawberries, powdered sugar.*

Small \$65. (10-12 portions) Large \$120. (12 to 20 portions)

NEW YORK STYLE RASPBERRY CHEESECAKE \$35.

HUMMINGBIRD CAKE \$45.

CHOCOLATE MOUSSE \$65.

*Shaved chocolate, strawberries, whipped cream 20 portions*

APPLE PIE \$22.

PUMPKIN PIE \$20.

KEY LIME PIE \$24.

## FRUIT

### FRUIT SALAD

*(Seasonal Spring/Summer/Fall)*

*Includes melons, berries and pineapples.*

\$45./Small \$60./Large

### CHUNKY CINNAMON APPLESAUCE

*Sweet apples roasted and blended smooth with cinnamon.*

\$45./ One Size 20 portions or \$12/Qt.

All food and equipment are subject to NJ state sales tax.

All dishes are served in disposable pans.

Sternos and Wire Racks are available for a fee.

Disposable Serving Utensils, Plates, Napkins  
& Flatware are available for a fee.

Delivery available for orders of \$300 or more.

Please inquire about delivery fees to your home or business.

We can also provide set up, serving & clean up for additional fees.

Please feel free to contact us at

**732.873.3990**  
**or somersetparties@gmail.com**

