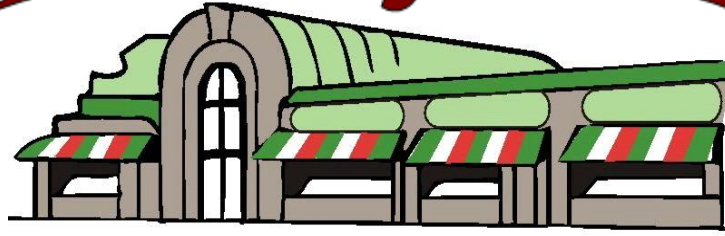


Mulberry Street



QUALITY ~ SERVICE ~ VALUE

Italian Specialty Food Center Catering For All Occasions!

Thank you for choosing us!

We assure you that each employee at Mulberry Street takes pride in delivering on our promise to provide you with an exceptional and distinctive customer experience. Our proud legacy of service extends from 1973 and while much has changed over time, our commitment to our customers has not.



**“Our Cooking Immortalizes
Grandma’s Kitchen of Years Gone By.”**

Gluten Allergy? Nut Allergy?

We Can Cater To Your Special Dietary Needs!

474 Brick Boulevard, Brick, NJ 08723

(732) 477-4520 ~ FAX (732) 920-3171

Web: www.MulberryStreet.net ~ Email: Catering@MulberryStreet.net
facebook.com/MulberryItalianFood



Ala Carte Menu

APPETIZERS - Pans

	<u>Half</u>	<u>3/4</u>	<u>Full</u>
Stuffed Mushrooms with Sausage and Prosciutto	\$40.00	\$60.00	\$75.00
Fried Artichokes with a side of Marinara Sauce	\$45.00	\$67.00	\$85.00
Artichokes Hearts Oreganata	\$40.00	\$60.00	\$75.00
Assorted Miniature Quiche	\$35.00	\$52.00	\$65.00
Fried Vegetables with a side of Marinara Sauce	\$30.00	\$45.00	\$55.00
Chicken Fingers or Nuggets - Plain (served with Honey Mustard Sauce) or Buffalo style (served with Blue Cheese Dressing)	\$49.50 ≈ 5#	\$73.70 ≈ 7 ½#	\$93.50 ≈ 10#
Chicken Wing City	\$55.00	\$82.50	\$104.50
Traditional Buffalo Wings: Our famous Hot Sauce! Served with Blue Cheese Dressing & Celery Sticks.	≈ 5#	≈ 7 ½#	≈ 10#
Mulberry Street Hot Wings: Baked Hot Wings with special herbs & flavors! Served with Blue Cheese Dressing & Celery Sticks.			
Jersey Wings: Fried & Smothered with Garlic & Romano Cheese!			
Honey Sesame Teryaki Wings: A sweet Asian flair!			
Barbecue Wings: Baked with our Sweet & Tangy Barbecue Sauce!			
Thai Chili Wings: Baked with our Sweet & Spicy Thai Chili Sauce!			
Rosemary Wings: Fried in Rosemary Oil, Coated w/ Garlic & Rosemary!			
Clams Casino	\$45.00	\$67.00	\$85.00
Littleneck Clams topped with Bacon, Bell Peppers, Onion, Special Herbs	40pc.	60pc.	80pc.
Clams Oreganata	\$40.00	\$57.00	\$70.00
Littleneck Clams topped with Bread Crumbs, fresh Garlic & Lemon	40pc.	60pc.	80pc.
Fried Shrimp OR Coconut Shrimp	\$60.00	\$80.00	\$100.00
Served with Cocktail, Tartar Sauce or our Tangy Sweet Sauce	≈ 50pc.	≈ 75pc.	≈ 100pc.
New Zealand Mussels in Garlic & Wine Sauce	\$ 45.00	\$67.00	\$85.00
Mussels Marinara ala Raffaele (Sweet or Hot)	\$ 40.00	\$60.00	\$75.00

APPETIZERS - Platters

	<u>14"</u>	<u>16"</u>	<u>18"</u>
Wing Street Platter (Choose 3 styles, served with Blue Cheese Dressing) Buffalo, Mulberry Street Hot Wings, Jersey, Honey Sesame, Barbecue	\$50.00	\$75.00	\$95.00
Stromboli Boulevard Platter (Choose 3 styles) Pepperoni; Antipasta; Eggplant Parmigiana; Sauteed Spinach; Sausage, Peppers & Onions; Broccoli Rabe & Sausage	\$35.00	\$50.00	\$75.00
Focaccia Freeway Platter (Choose 3 styles) Tomato; Rosemary Herbed; Olive; Spinach; Caponata	\$30.00	\$40.00	\$50.00
Shrimp Cocktail Served with our Tangy Cocktail Sauce & Lemon Wedges	\$55.00 ≈ 50pc.	\$75.00 ≈ 75pc.	\$95.00 ≈ 100pc.
Shrimp Mix Platter Assortment of Cocktail, Fried & Coconut on a Party Platter with Sauces	—	—	\$135.00 ≈ 105pc.

Due to market considerations, prices are subject to change without notice.

SPECIALTY PLATTERS

	<u>14"</u> 8-10p.	<u>16"</u> 12-15p.	<u>18"</u> 20-25p.
Assorted Cold Cut Platter <i>Ham, Roast Beef, Turkey, Genoa Salami and Two Cheeses</i>	\$32.00	\$50.00	\$80.00
Antipasta Cold Cut Platter <i>Sopressata, Genoa Salami, Pepperoni, Mortadella, Ham Capicola and Imported Provolone</i>	\$35.00	\$55.00	\$90.00
Appetizers Platter "Italian Style" <i>Dry Cured Sausage, Dry Cured Sopressata, Pepperoni, Imported Provolone and Assorted Cheeses</i>	\$38.00	\$60.00	\$95.00
Marinated Supreme Platter <i>Marinated Artichokes, Mushrooms, Mozzarella, Roasted Peppers, Mixed Olives, Stuffed Cherry Peppers and Imported Provolone</i>	\$35.00	\$55.00	\$90.00
Specialty Platter <i>Broccoli Rabe, Fresh Mozzarella, Pepperoni, Grilled Vegetables, Roasted Peppers, Imported Provolone, Olives, Grilled Portobello Mushrooms and Sun-Dried Tomatoes</i>	\$50.00	\$70.00	\$100.00
Grilled Chicken Specialty Platter <i>Grilled Chicken Cutlets or Tenders with Broccoli Rabe, Fresh Mozzarella, Pepperoni, Grilled Vegetables, Roasted Peppers, Imported Provolone, Olives, Grilled Portobello Mushrooms and Sun-Dried Tomatoes</i>	\$66.00 10pc.	\$104.50 15pc.	\$137.50 20pc.
Bruschetta Platter <i>Our own Crispy Garlic Toast with Fresh Diced Marinated Tomatoes</i>	\$30.00	—	\$55.00
Garlic Toast Platter (Choice of 3 Dips) <i>Our own Crispy Garlic Toast with Roasted Garlic Hummus, Eggplant Caponata, Olive Tapenade, Pepper Bruschetta or Tomato Bruschetta</i>	\$40.00	—	\$70.00
Vegetable Platter <i>Fresh Broccoli, Cherry Tomatoes, Cucumbers, Sweet Red Peppers, Carrots, Celery Sticks and Italian Sour Cream Dip.</i>	\$25.00	\$35.00	\$45.00
Fresh Fruit Platter <i>Cantaloupe, Honeydew, Golden Pineapple, Watermelon, Red & Green Grapes, sliced Oranges, Strawberries (seasonal)</i>	\$30.00	\$45.00	\$60.00

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PASTA

	1/4 Pan	1/2 Pan	3/4 Pan	Full
Baked Macaroni & Four Cheese Sauce	–	\$45.00	\$67.00	\$85.00
Baked Ziti (Ricotta, Mozzarella, Marinara)	\$25.00	\$40.00	\$60.00	\$75.00
Cavatelli and Broccoli Sautéed with Garlic & Oil	\$23.00	\$35.00	\$50.00	\$65.00
Cavatelli D' Angelo	\$30.00	\$45.00	\$65.00	\$85.00
Tomato Cream Sauce with Prosciutto and Peas				
Cavatelli with Spinach and Mushrooms	\$25.00	\$40.00	\$60.00	\$75.00
Cheese Ravioli Marinara	\$25.00	\$40.00	\$60.00	\$75.00
Cheese Stuffed Shells Marinara	–	\$35.00	\$55.00	\$65.00
		18pc.	27pc.	36pc.
Crêpe Style Cheese Manicotti Marinara	–	\$35.00	\$55.00	\$65.00
		10pc.	18pc.	24pc.
Cheese Tortellini Alfredo	\$30.00	\$45.00	\$65.00	\$85.00
Cheese Tortellini with Pesto Alfredo	\$30.00	\$45.00	\$65.00	\$85.00
Farfalle ala Sundried Tomato Cream Sauce	\$25.00	\$40.00	\$60.00	\$75.00
Gnocchi Marinara ala Raffaele	–	\$45.00	\$65.00	\$85.00
Our Signature D.O.P. Marinara Sauce & Romano Cheese				
Lasagna NO MEAT	–	\$45.00	–	\$85.00
Lasagna with Sausage, Meatballs OR Vegetables	–	\$50.00	–	\$90.00
Orecchiette Bolognese	\$25.00	\$40.00	\$60.00	\$75.00
Hearty Tomato Meat Sauce with Ground Beef & Sausage				
Pasta Primavera sautéed with Garlic and Oil	\$23.00	\$35.00	\$50.00	\$65.00
Penne or Rigatoni ala Vodka	\$25.00	\$40.00	\$60.00	\$75.00
Penne Pomodoro	\$25.00	\$40.00	\$60.00	\$75.00
Light Tomato Sauce with Prosciutto and Fresh Basil				
Penne Siciliana	\$25.00	\$40.00	\$60.00	\$75.00
Light Tomato Sauce with Roasted Eggplant and Fresh Basil				
Ravioletti	\$30.00	\$45.00	\$65.00	\$85.00
Small Cheese Ravioli sautéed with Sundried Tomatoes, Broccoli & Carrots				

TRADITIONAL Italian Entrées

Eggplant Parmigiana	–	\$45.00	–	\$85.00
Eggplant Rollatini	\$25.00	\$45.00	\$65.00	\$85.00
Ricotta and Mozzarella Cheeses	10pc.	18pc.	27pc.	36pc.
Gluten Free Eggplant Parmigiana	–	\$60.00	–	\$110.00
Gluten Free Eggplant Rollatini	\$35.00	\$60.00	\$85.00	\$110.00
Ricotta and Mozzarella Cheeses	10pc.	18pc.	27pc.	36pc.

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CHICKEN & VEAL Entrées

		¼ Pan	½ Pan	¾ Pan	Full
Roasted Garlic & Lemon Chicken		\$33.00	\$62.00	\$93.00	\$120.00
<i>Breasts, Legs & Thighs with Fresh Garlic, Lemon & Herbs</i>		≈ 14pc.	≈ 28pc.	≈ 42pc.	≈ 56pc.
Honey Fried Chicken		\$35.00	\$64.00	\$96.00	\$125.00
<i>Breasts, Legs, & Thighs dipped in a Honey infused batter mix</i>		≈ 14pc.	≈ 28pc.	≈ 42pc.	≈ 56pc.
Chicken and Sausage Giambotto		–	\$64.00	\$96.00	\$125.00
<i>Breasts, Legs & Thighs, Sausage, Peppers, Onions, Potatoes, Pepperoncini</i>			≈ 20pc.	≈ 30pc.	≈ 40pc.
Barbecue Chicken		\$33.00	\$62.00	\$93.00	\$120.00
<i>Breasts, Legs & Thighs in our own Barbecue Sauce</i>		≈ 14pc.	≈ 28pc.	≈ 42pc.	≈ 56pc.
Chicken Murphy		\$33.00	\$62.00	\$93.00	\$120.00
<i>Breasts, Legs & Thighs with Peppers, Onions, Mushrooms & Hot Cherry Peppers</i>		≈ 14pc.	≈ 28pc.	≈ 42pc.	≈ 56pc.
Chicken and Sausage Jambalaya		\$35.00	\$64.00	\$96.00	\$125.00
<i>Chicken, Hot Sausage, Peppers, Onions, Mushrooms, mild Tomato Sauce</i>					
Veal and Peppers		–	\$80.50	\$120.75	\$155.25
<i>Veal Cubes simmered with Peppers & Onions</i>					
Parmigiana	Chicken	\$35.00	\$64.00	\$96.00	\$125.00
<i>Topped with Mozzarella, Romano & our Meat Flavored Tomato Sauce</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$57.50	\$97.75	\$138.00	\$178.25
Francese	Chicken	\$35.00	\$64.00	\$96.00	\$125.00
<i>Egg Battered Chicken in Lemon and White Wine Sauce</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$57.50	\$97.75	\$138.00	\$178.25
Marsala	Chicken	\$35.00	\$64.00	\$96.00	\$125.00
<i>Marsala Wine and Mushroom Sauce</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$57.50	\$97.75	\$138.00	\$178.25
Piccata	Chicken	\$35.00	\$64.00	\$96.00	\$125.00
<i>Lemon and White Wine Sauce with Caper</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$57.50	\$97.75	\$138.00	\$178.25
Capri	Chicken	\$40.00	\$70.00	\$105.00	\$139.00
<i>Mushroom White Wine Sauce with Prosciutto and Mozzarella</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$57.50	\$97.75	\$138.00	\$178.25
Scapariello	Chicken	\$35.00	\$64.00	\$96.00	\$125.00
<i>Crumbled Sweet Sausage, Mushrooms, Onions & Pepperoncini in Balsamic White Wine Sauce</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$62.50	\$103.50	\$143.75	\$189.75
Milanese	Chicken	\$35.00	\$64.00	\$96.00	\$125.00
<i>Encrusted with Parmigiana Breadcrumbs & served with Fresh Lemon Wedges</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$57.50	\$97.75	\$138.00	\$178.25
Scampi	Chicken	\$35.00	\$64.00	\$96.00	\$125.00
<i>Garlic, Lemon and White Wine Sauce</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$57.50	\$97.75	\$138.00	\$178.25
Saltimbocca	Chicken	\$35.00	\$64.00	\$96.00	\$125.00
<i>Prosciutto, Spinach, Mushrooms, Mozzarella, Sherry Wine Sauce</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$62.50	\$103.50	\$143.75	\$189.75
Sorrentino	Chicken	\$35.00	\$64.00	\$96.00	\$125.00
<i>Eggplant, Mozzarella Cheese, Sherry Wine Sauce</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$62.50	103.50	143.75	189.75
Grilled Chicken OR Sauté Veal with Grilled Vegetables	Chicken	\$39.00	\$78.00	\$115.00	\$145.00
<i>Eggplant, Zucchini, Sweet Red Peppers, Portobello Mushrooms & Balsamic Glaze</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets
	Veal*	\$67.50	\$108.50	\$153.75	\$199.00
Stuffed Chicken Breasts: Choice of Stuffing:		\$39.00	\$75.00	\$110.00	\$140.00
<i>Apple/Sausage; Mozzarella/Tomato/Basil; Rice/Vegetables/Beef</i>		8 cutlets	16 cutlets	24 cutlets	32 cutlets

**Items Available GLUTEN FREE, Addt'l Cost - * Veal Entrees are determined by weight, not by the piece.
Due to market considerations, prices are subject to change without notice.**

Certified Angus Beef® Brand & PORK Entrées

		1/4 Pan	1/2 Pan	3/4 Pan	Full
Meatballs in Sauce		\$27.00	\$45.00	\$70.00	\$80.00
		12pc.	20pc.	35pc.	45pc.
Top Round Beef Au Jus		\$46.00	\$69.00	\$103.50	\$132.25
<i>Sliced Top Round of Beef in its own Natural Juices</i>		20ptn.	30ptn.	45ptn.	60ptn.
Pizzaiola	Steak	–	\$86.25	\$126.50	\$166.75
<i>Topped with sautéed Peppers, Onions & Mushrooms in a Sherry Tomato Sauce</i>	Pork	\$39.00	\$69.00	\$99.00	\$129.00
Marsala	Steak	–	\$86.25	\$126.50	\$166.75
<i>Marsala Wine & Mushroom Sauce</i>	Pork	\$39.00	\$69.00	\$99.00	\$129.00
Murphy	Steak	–	\$86.25	\$126.50	\$166.75
<i>Topped with Peppers, Onions, Mushrooms & Hot Cherry Peppers</i>	Pork	\$39.00	\$69.00	\$99.00	\$120.00
Portobello	Steak	–	\$86.25	\$126.50	\$166.75
<i>Sautéed Portobello Mushrooms, Sundried Tomatoes & Rosemary in a Balsamic Wine Sauce</i>	Pork	\$39.00	\$69.00	\$99.00	\$129.00
Sausage, Peppers & Onions		\$33.00	\$55.00	\$82.50	\$104.50
Tuscan Style Pork Loin		\$35.00	\$64.00	\$96.00	\$125.00
<i>Topped with an herbed au jus style gravy</i>					
Stuffed Pork Loin Prosciutto/Mozzarella; Sun Dried Tomatoes/Mozzarella; Apple/Sausage; Spinach/Provolone		–	\$77.00	\$115.50	\$148.50
Pulled Pork		–	\$59.00	\$79.00	\$99.00
<i>Slow roasted Pork with our Barbecue Sauce & Special Spices!</i>					
Barbecue St. Louis Ribs		–	\$59.00	\$89.00	\$115.00
<i>Slow roasted pork ribs topped with our sweet & spicy sauce</i>					
Barbecue Baby Back Ribs		–	\$69.00	\$105.00	\$135.00
<i>Slow roasted pork ribs topped with our sweet & spicy sauce</i>					

SEAFOOD Entrées

		1/2 Pan	3/4 Pan	Full
Flounder Oreganata		\$45.00	\$70.00	\$90.00
<i>Topped with Breadcrumbs, Lemon, Garlic, Herbs and Olive Oil</i>		12pc.	21pc.	30pc.
Flounder Francese		\$50.00	\$75.00	\$95.00
<i>Egg battered Flounder in Lemon White Wine Sauce</i>		12pc.	21pc.	30pc.
Salmon Mediterranean		\$75.00	\$115.00	\$135.00
<i>Salmon with Fresh Tomato, Calamata Olives & Capers in White Wine Garlic Sauce</i>		15pc.	21pc.	30pc.
Roasted Cod Campagnia		\$65.00	\$97.00	\$125.00
<i>Basil Pesto, Fresh Tomatoes and Breadcrumb Topping</i>		12pc.	21pc.	30pc.
Tilapia Bianco		\$50.00	\$75.00	\$95.00
<i>Sicilian Olives, Capers, White Wine & Herbs</i>		12pc.	21pc.	30pc.
Shrimp Fra Diavolo		\$70.00	\$105.00	\$135.00
<i>Large Shrimp sautéed in a Spicy Tomato Sauce served over Rice</i>		≈50pc.	≈75pc.	≈100pc.
Shrimp Francese		\$70.00	\$105.00	\$135.00
<i>Egg Battered Large Shrimp in Lemon White Wine Sauce served over Rice</i>		≈50pc.	≈75pc.	≈100pc.
Shrimp Scampi		\$70.00	\$105.00	\$135.00
<i>Large Shrimp in a Garlic, Lemon and White Wine Sauce served over Rice</i>		≈50pc.	≈75pc.	≈100pc.
Seafood Neopolitana		\$80.00	\$120.00	\$155.00
<i>Shrimp, Scallops, Calamari, Clams and Mussels in a Sherry Tomato Sauce</i>				

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GARDEN SALAD PLATTERS

	<u>12"</u> ≈ 10p.	<u>14"</u> ≈ 18p.	<u>16"</u> ≈ 25p.	<u>18"</u> ≈ 35p.
Tossed Salad Romaine & Iceberg Lettuce, Tomatoes, Cucumbers, Red Peppers, Shredded Carrot, Mixed Olives- Red Wine Vinaigrette	\$13.00	\$23.00	\$33.00	\$43.00
Harvest Salad Romaine & Iceberg Lettuce, Grape Tomatoes, Cucumbers, Red Peppers, Red Onion, Craisins, Chopped Walnuts - Orange Champagne Vinaigrette	\$17.00	\$27.00	\$37.00	\$47.00
Mulberry Street Salad Romaine & Iceberg Lettuce, Fresh Mozzarella, Roasted Peppers, Sun Dried Tomatoes, Calamata Olives - Balsamic Vinaigrette	\$19.00	\$29.00	\$39.00	\$49.00
Antipasta Salad Romaine & Iceberg Lettuce, Assorted Italian Meats, Provolone Cheese, Vinegar Peppers, Olives, Tomatoes, Red Onion - Red Wine Vinaigrette	\$19.00	\$29.00	\$39.00	\$49.00
Caesar Salad Romaine Lettuce, Romano Cheese, Garlic Croutons & Caesar Dressing	\$16.00	\$26.00	\$36.00	\$46.00
Arugula Salad (Advance Order Only) Arugula, Pitted Calamata Olives, Plum Tomatoes, Red Onions, Shaved Parmigiana & Balsamic Vinaigrette	\$18.00	\$28.00	\$38.00	\$48.00
Roasted Garlic Gorgonzola Salad Mesculin Salad Mix, Roasted Garlic, Crumbled Gorgonzola Cheese, Grape Tomatoes, Toasted Pignoli Nuts & Balsamic Vinaigrette	\$19.00	\$29.00	\$39.00	\$49.00
Trecolori Salad Mesculin Salad Mix, Grape Tomatoes, Pitted Olives, Sun Dried Tomatoes, Shredded Carrot, Red Onion, Shaved Parmigiana & Balsamic Vinaigrette	\$18.00	\$28.00	\$38.00	\$48.00
Fruit and Nut Salad Mesculin Salad Mix, Strawberries, Mandarin Oranges, Craisins, Almonds, Walnuts & Orange Champagne Vinaigrette	\$17.00	\$27.00	\$37.00	\$47.00
Milano Salad Mesculin Salad Mix, Grape Tomatoes, Gorgonzola Cheese, Walnuts, Crisp Bacon, Garlic Croutons & Balsamic Vinaigrette	\$18.00	\$28.00	\$38.00	\$48.00
Nicoise Salad Mesculin Salad Mix, Chunk Tuna, Gaeta Olives, Green Beans, Grape Tomatoes, Red Onion & Balsamic Vinaigrette	\$18.00	\$28.00	\$38.00	\$48.00
Giambotto Salad Romaine & Iceberg Lettuce, Roasted Peppers, Marinated Artichokes, Green Beans, Sliced Green & Black Olives, Celery, Red Onion, Red Wine or Balsamic Vinaigrette	\$17.00	\$27.00	\$37.00	\$47.00

Add Grilled Chicken, Shrimp or Steak to any Salad!
Additional Market Price will be added.

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HOT VEGETABLES, POTATOES AND RICE

	1/4 Pan	1/2 Pan		1/4 Pan	1/2 Pan
Vegetable Sauté Broccoli, Cauliflower, Carrots, Zucchini & Red Peppers in Garlic & Oil	\$20.00	\$30.00	Roasted Potatoes Red Bliss Potatoes with sautéed Red Peppers & Onions	\$18.00	\$30.00
Roasted Zucchini Onion, Seasoning & Oil	\$18.00	\$30.00	Stuffed Potatoes Twice Baked Potato	\$2.50 each	\$25.00 10pc.
Green Bean Sauté Garlic & Oil, topped with Bread Crumb & Romano	\$20.00	\$35.00	Potato Croquettes Mashed Potato with Genoa Salami & Mozzarella, \$1.25 each	\$1.50 each	\$30.00 20pc.
Broccoli Sauté Garlic & Oil, topped with Bread Crumb & Romano	\$18.00	\$30.00	Risotto Choice of Traditional, Tomato & Bean, Wild Mushroom, OR Primavera	\$25.00	\$40.00
Spinach Sauté Garlic & Oil	\$20.00	\$35.00	Saffron Rice Pilaf Traditional Pilaf with a touch of Saffron	\$18.00	\$25.00
Grilled Vegetables Eggplant, Zucchini & Red Peppers	\$20.00	\$35.00	Rice Balls Mozzarella OR Sicilian Style (Meat)	\$1.50 each	\$30.00 20pc.
Broccoli Rabé Sauté Garlic & Oil	\$25.00	\$45.00			

3/4 and Full pan sizes are available upon request!

SPECIALTY SALADS

Italian Potato Salad	\$5.49lb	Rainbow Pasta Salad	\$6.99lb
Garlic Potato Salad	\$5.99lb	Tortellini in Pesto Salad	\$7.99lb
Potato Salad	\$4.99lb	Rigatoni Ricotta Salata	\$7.99lb
Macaroni Salad	\$4.99lb	Perline Mozzarella Pasta Salad	\$8.99lb
Coleslaw	\$4.99lb	Italian Four Bean Salad	\$5.99lb
Italian Beet Salad	\$4.99lb	Antipasto Salad	\$7.99lb
Italian Green Bean Salad	\$6.99lb	Roasted Peppers	\$10.99lb
Mixed Olive Salad	\$7.99lb	Broccoli with Lemon & Garlic	\$8.99lb
Marinated Artichokes Hearts	\$9.99lb	Marinated Mushrooms	\$6.99lb
Artichoke Salad	\$9.99lb	Marinated Asparagus	\$8.99lb
Spicy Marinated Eggplant	\$7.99lb	Italian Tomato & Cucumber Salad	\$7.99lb
Grilled Seafood Salad	\$17.99lb	Garden Vegetable Salad	\$8.99lb
Calamari Salad	\$14.99lb	Marinated Mozzarella Salad	\$9.99lb
Scungilli Salad	\$17.99lb	Mozzarella & Roasted Peppers	\$9.99lb
Fresh Mozzarella, Tomato, Basil	\$9.99lb	Smoked Mozzarella & Tomato	\$9.99lb

3 to 6 FOOT SUBS

Traditional Choice of 2 Meats, 1 Cheese, Lettuce, Tomato, Onion and Oil/Vinegar	\$19.50/ft Regular
Chicken Milanese Fried Chicken Cutlets with Lettuce & Tomato OR Roasted Peppers Add Fresh Mozzarella for an additional price per foot!	\$21.00/ft Calandra \$23.50/ft Regular \$25.00/ft Calandra
Mulberry Street Special Prosciutto, Fresh Mozzarella and Roasted Peppers	\$24.50/ft Regular \$26.00/ft Calandra

**Custom Subs are available upon Request!! Pricing may change.
Due to market considerations, prices are subject to change without notice.**

Cold Cut and Sandwich Buffets

Includes 3 Salads (Salads can be found in the Party Plan Section)

(12-person minimum)

	A	B	C
Cold Cut Buffet <i>Roast Beef, Ham, Turkey, Genoa Salami, 2 Cheeses and Rolls</i>	\$11.00	\$12.00	\$13.00
Antipasta Cold Cut Buffet <i>Sopressata, Genoa Salami, Pepperoni, Mortadella, Capicola, Imported Provolone and Rolls</i>	\$12.00	\$13.00	\$14.00
Sandwich Buffet <i>Assorted Gourmet Cold Sandwiches & Wraps</i>	\$12.50	\$13.50	\$14.50
<i>Assorted Traditional Hot or Grilled Sandwiches</i>	\$13.50	\$14.50	\$15.50



Customized Barbecues...featuring...

Certified Angus Beef® brand products.

The brand is a cut above USDA Prime, Choice and Select.

Beef must pass 10 quality standards to earn the premium name. Taste the difference!



	<u>Beef</u>	<u>Pork</u>	<u>Chicken</u>	<u>Seafood</u>
The Burger Bar™ CAB Burgers Chicken Burgers Turkey Burgers Sausage Burgers Veggie Burgers	Hamburgers CAB® Hot Dogs Western London Broil London Broil Rib Eye or Strip Steaks Filet Mignon Soy Lime Beef Kabob Teriyaki Beef Satay	Hot Dogs Hot, Sweet or Parsley & Cheese Italian Sausage Sausage, Peppers & Onion Burgers Baby Back or St. Louis style Ribs Pulled BBQ Pork Pig Roast	Chicken & Roasted Pepper Burgers BBQ Chicken Chicken Cutlets Lemon Basil Chicken Kabobs Chipolte Chicken Satay	Spicy Shrimp Sweet Shrimp Kabobs Tuna Steak Salmon Filet Grilled Clams
Assorted Cheeses <i>American, Provolone, Swiss, Cheddar, Muenster, etc.</i>				Turkey Marinated Turkey Breast
Fixin' Platter Tomato, Lettuce, Pickle, Onion, Ketchup, Mustard, Relish, Mayonnaise	Salads Potato, Macaroni, Cole Slaw, Tomato, Vegetable, Fruit, Quinoa & Endless MORE!!	Sides Peppers & Onions Sauerkraut Baked Beans Corn on the Cob Grilled Vegetables	Beverages Pepsi® Beverages Aquafina® Water Lipton® Teas Unsweetened & Sweetened Iced Tea	Also Available! Grills, Griddles, Stock Pot Stoves Ice Tables-Clam Bar Chefs, Grillers, Servers, Bartenders

Chairs

Brown Seat with Brown Frame \$1.55
White Seat with Gray Frame \$2.75
White Chair with White Padded Seat \$3.60

Rentals/Rental Catalog

<u>Tables</u>	<u>Linens - Any</u>	<u>Tents</u>
Cocktail from \$9.00	<u>Color</u> Square from \$8.50	12'x12' \$220.00 16'x16' \$330.00 20'x30' \$550.00 30'x30' \$600.00
Banquet from \$9.25	Banquet from \$12.00	
Round from \$10.25	Round from \$12.00	
Conference - \$12.75+	Napkins \$ 0.70	

Flatware

Forks, Knives, Spoons \$ 0.60
Dinnerware White Plates, Cups & Saucers \$.65
Glassware From \$ 0.60

Ask for our full Rental Catalog!

Due to market considerations, prices are subject to change without notice.

Catering Services

"We will Create An Event Worth Remembering For Years To Come"

Your Special Event, Wedding, Corporate Event, Family Gathering, Custom Barbecue, Picnic, etc. can all be planned out with one of our Party Specialists. We can go over every detail including Appetizers, Entrees, Desserts, Coffee Service and Rentals.

All types of Rental Products are available; Tents, Tables, Chairs, Linens, Flatware, Dinnerware, Glassware, Trays, Dance floors, Bars, Punch Bowls, Beverage Fountains, Cooking and Grilling Equipment, 10 Gallon Coolers of Ice, etc. Just ask for a copy of our Rental Catalog.

Waitresses, Bartenders & Grillers are paid \$150.00 each for the 1st 4 hours and \$30.00 for each additional hour. Any additional hours may be paid in advance or at the time of service. Tips & Gratuity are NOT included and can be given at the host's discretion.

Hot & Cold Party Plans

(25-person minimum)

First, select (4) Hot Entrees (one must be a Pasta selection). Next, choose (1) Cold Platter. Finally, select (4) Specialty Salads and Vegetables (of the 4 choices, no more than two Hot Vegetables). Party Plans include Bread and/or Rolls. Sterno, Steam Racks & Water pans are provided with a Refundable Deposit and are due back to us within 14 Days. Paper Products can be provided at an Additional Charge. Delivery and Set up are available at an additional charge. The distance of the Delivery location from our Mulberry Street Catering facility in Brick determines Delivery Charge. Due to market considerations, prices are subject to change without notice.

Plan A

\$17.00 per person

Entrées

<i>Pasta Primavera with Garlic & Oil</i>	<i>Roasted Garlic and Lemon Chicken</i>	<i>Chicken and Sausage Giambotto</i>
<i>Cheese Ravioli</i>	<i>Chicken and Sausage Jambalaya</i>	<i>Honey Fried Chicken</i>
<i>Baked Ziti</i>	<i>Chicken Murphy</i>	<i>Barbecue Chicken</i>
<i>Crepe Style Manicotti</i>	<i>Chicken Parmigiana</i>	<i>Top Round Roast Beef Au Jus</i>
<i>Cheese Stuffed Shells</i>	<i>Meatballs in Sauce</i>	<i>Sausage, Peppers & Onions</i>
<i>Cavatelli and Broccoli</i>	<i>Eggplant Parmigiana</i>	<i>Flounder Oreganata</i>

Platters

Assorted Cold Cuts

Vegetable Platter

Specialty Salads & Vegetables

*Italian Potato Salad
Rainbow Pasta Salad
Potato Salad
Macaroni Salad
Coleslaw
Ceci Bean Salad
Broccoli with Lemon and Garlic*

*Garlic Potato Salad
Garden Vegetable Salad
Italian Beet Salad
Tossed Salad
Caesar Salad
Spring Mix Salad*

***HOT VEGETABLES**
**Vegetable Sauté
*Broccoli Sauté
*Roasted Potatoes
*Rice Pilaf
Roasted Zucchini

**Any selection from Plan B=\$1.50 extra per item, per person
Any selection from Plan C=\$4.00 extra per item per person**

Plan B

\$19.00 per person

Plan B includes Any Selections from Plan A

Entrées

Rigatoni OR Penne alaodka
Lasagna NO Meat
Lasagna with Sausage OR Meatballs
Vegetable Lasagna
Orecchiette Bolognese
Cavatelli, Spinach & Mushrooms
Penne Pomodoro
Penne Siciliana
Farfalle ala Sun Dried Tomato Sauce

Eggplant Rollatini
Pork Loin Murphy
Pork Loin w/ Gravy
Veal & Peppers
Veal Parmigiana
Flounder Francese
Tilapia Bianco
Stuffed Chicken Breasts
Baked Macaroni & Cheese

Grilled Chicken & Grilled Vegetables
Chicken Marsala
Chicken Nannina
Chicken Piccata
Chicken Capri
Chicken Francese
Chicken Scampi
Chicken Scapariello
Chicken Milanese

Platters

Antipasta Platter

Appetizer Platter "Italian Style"

Specialty Salads & Vegetables

Italian Green Bean Salad
Fresh Mozzarella, Tomato & Basil
Smoked Mozzarella, Tomato & Basil
Italian Tomato Salad
Tortellini in Pesto Salad
Rigatoni Ricotta Salata Salad

Fresh Fruit Salad
Mulberry Street Salad
Harvest Salad
Antipasta Tossed Salad
Trecolori Salad

***HOT VEGETABLES**

*Risotto e' Fagioli
*Grilled Vegetables
*Green Bean Sauté'
*Spinach Sauté

Any Selection from Plan C=\$2.00 extra per item, per person

Plan C

\$23.50 per person

Plan C includes Any Selections from Plan A & B

Entrées

Cheese Tortellini Alfredo
Cheese Tortellini Pesto Alfredo
Raviolette
Cavatelli D'Angelo
Gnocchi Marinara ala Raffaele
Barbecue St. Louis Ribs
Barbecue Baby Back Ribs
Stuffed Pork Loin

Steak Marsala
Steak Portobello
Steak Pizzaiola
Steak Murphy
Veal Marsala
Veal Piccata
Veal Sorrentino
Veal Saltimbocca

Roasted Cod Campagnia
Garlic & Lemon Swordfish
Salmon Mediterranean
Shrimp Scampi
Shrimp Francese
Shrimp Fra Diavalo
Seafood Neapolitana
Seafood Pescatore

Platters

Antipasta Supreme

Stromboli Platter

Specialty Salads & Vegetables

Marinated Artichoke Hearts
Marinated Mozzarella Salad
Mozzarella and Roasted Peppers
Marinated Asparagus
Perline Mozzarella Pasta Salad
Grilled Italian Seafood Salad

Roasted Garlic Gorgonzola Salad
Giambotto Salad
Nicoise Salad
Milano Salad
Fruit and Nut Salad
Calamari or Scungilli Salad

***HOT VEGETABLES**

*Broccoli Rabe Sauté
*Rice Balls
*Potato Croquettes

Time for Dessert



The Venetian Table

Minimum of 20 People

Assorted Gourmet mini Cheese Cakes, Specialty Cakes, Pastries, Cookies & So Much MORE!!!

\$8.95 per person

Sweet Delight

Minimum of 12 People

An assortment of Pastries, Cookies, Brownies, Dessert Bars, etc.

\$3.95 per person

Chocolate Madness

Everything Chocolate Covered Strawberries, Golden Pineapple, Grapes, Seasonal Fruit, Cannoli, Pretzels, etc.

Small (14") \$69.00 Medium (16") \$89.00

Large (18") \$99.00

Bindi® Dessert Bar

Minimum of 20 People

A Selection of Fabulously Elegant Dessert Cakes & Bars, Gelato, Sorbetto, Mousse, Tiramisu, Fruit Tarts, Crème Brûlée and much MORE!

Starting at \$8.95 per person

Cannoli Dream

Regular and Chocolate Covered Cannoli with Extra Cream and Shells for Dipping Decorated with Chocolate Covered Strawberries
Small (3 dozen) \$79.00 Medium (4 dozen) \$99.00
Large (5 dozen) \$109.00

Party Cannoli

A Hit at Every Event!!

We start with our Giant Cannoli filled in the center with Cannoli Cream and surrounded with 2 dozen mini cannolis - \$79.00

(additional cannolis upon request at \$1.75 each)

Cookie Trays

1½ lb.	\$19.99
2 lb.	\$24.99
3 lb.	\$36.99
4 lb.	\$49.99

Pastry Trays

1½ dz.	\$35.00
2 dz.	\$45.00
3 dz.	\$68.00
4 dz.	\$90.00

Custom Trays

Create your own combination of Pastries, Cookies & Brownies. The tray will be priced accordingly!

Cakes

Special and Custom Cakes can be Created in a Variety of Sizes, (8", 10", 14", ½ Sheet, Full Sheet and Wedding Cakes) and in a Variety of Fillings (Whip Cream, Custards, Cannoli Cream, Fruit fillings, Chocolate fillings, and Fresh Fruit)

Coffee Service

Minimum 40 People

Includes Regular and Decaffeinated Coffee, Sugar, Sweet & Low, Creamers, Styrofoam Cups, Coffee Stirrers. Coffee comes HOT. Tea & Decaffeinated Tea also available.

*Refundable Deposit required to hold insulated containers.

\$1.50 per Person

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