

Entrees (Continued)

	<u>Half Tray / Full Tray</u>
Sausage & Peppers	\$50.00 / \$95.00
Chargrilled homemade Italian sausage tossed with sautéed peppers & onions in fresh tomato sauce	
Baby Back Ribs	\$MP
Oven roasted with spices & seasonings, then topped with a tangy barbeque glaze	
American Lamb Chops	\$90.00 / \$175.00
Grilled to perfection then finished with extra virgin olive oil & lemon over a bed of broccoli rabe	

Prime Rib	\$MP
Wild herb crusted, slowly oven-roasted & served with a rosemary garlic demi-glace reduction	

Filet Tenderloin	\$MP
Cooked to perfection in a red-wine demi-glace	

Additional Menu Items

	<u>Per Piece</u>
Arancini	\$2.00/piece
Meat & cheese stuffed rice balls	

Smoked Salmon Tart	\$2.50/piece
Puff pastry stuffed with cream cheese & smoked salmon, oven baked	

Clams Casino	\$2.50/piece
Littleneck clams seasoned & stuffed with red pepper, onion & bacon, drizzled with lemon & white wine	

Bacon-Wrapped Scallops	\$3.00/piece
Oven-baked & topped with a peach bourbon glaze	

U-10 Shrimp Cocktail	\$MP
Served with cocktail sauce	

Kid's Menu

	<u>Half Tray / Full Tray</u>
Chicken Fingers	\$50.00 / \$95.00
Served with French fries	

Mozzarella Sticks	\$50.00 / \$95.00
Served with a side of marinara	

Salads

	<u>Half Tray / Full Tray</u>
Antipasto	\$40.00 / \$75.00
Fresh spring mix greens with kalamata olives, sharp provolone, salami and pepperoncini tossed in a red wine vinaigrette	

Caesar	\$30.00 / \$55.00
Traditional Caesar salad with toasted croutons	

Sides

	<u>Half Tray / Full Tray</u>
Broccoli Rabe	\$45.00 / \$85.00

Roasted Potatoes	\$25.00 / \$45.00
------------------	-------------------



- Delicatessen
- Restaurant
- Catering
- Event Planners

Order by The Tray

3701 Church Road
Mt. Laurel, NJ 08054

Phone: (856) 235-7245

Fax: (856) 273-8592

Email: fandmcaterers@aol.com

Web-site: www.fandmcaterers.com

**Full Trays Serve Approximately 18-20 people

**Half Trays Serve Approximately 8-10 people

Appetizers

	<u>Half Tray / Full Tray</u>
Arancine	\$50.00 / \$95.00
Crispy rice balls stuffed with meat sauce & lightly fried, served with chipotle aioli	
Clams Casino	\$60.00 / \$115.00
Tangy littleneck clams seasoned & stuffed with red pepper, onion & bacon, drizzled with lemon & white wine	
Cozze Rosse o Bianche	\$60.00 / \$115.00
Mussels sautéed with garlic in a white wine lemon or marinara sauce	
Eggplant Rollatini	\$60.00 / \$115.00
Thin slices of eggplant stuffed & baked with ricotta cheese & prosciutto, topped with marinara sauce & romano cheese	
Gamberi al Forno	\$70.00 / \$135.00
Large shrimp baked with mozzarella in a white wine garlic sauce	
Mozzarella en Carrozza	\$60.00 / \$115.00
Pan-fried breaded mozzarella served in a light marinara sauce with capers	
Bruschetta Caprese	\$30.00 / \$55.00
Crostini bread topped with fresh mozzarella cheese & chopped seasoned tomato & onion	
Antipasto Rustico	\$70.00 / \$135.00
Assorted Italian meats & cheese	
Roasted Vegetables	\$50.00 / \$95.00
Assorted roasted vegetables	
Cheese Platter	\$50.00 / \$95.00
Imported & domestic cheeses served with a side of balsamic reduction	
Crudité Platter	\$40.00 / \$75.00
Medley of fresh, crisp vegetables served with homemade dipping sauce	

Pasta

	<u>Half Tray / Full Tray</u>
Fusilli Pesto	\$50.00 / \$95.00
A traditional fresh pesto sauce with a touch of cream	
Penne Arrabiata	\$50.00 / \$95.00
Garlic, hot peppers, fresh tomato & basil with a splash of white wine sauce	
Spaghetti Carbonara	\$50.00 / \$95.00
Bacon & caramelized sweet onions in an egg cream sauce with parmigiano cheese	
Linguine con Vongole	\$60.00 / \$115.00
Fresh clams sautéed with garlic in a white wine or pomodoro sauce	
Ravioli al Pomodoro	\$50.00 / \$95.00
Cheese ravioli in a traditional tomato sauce	
Tagliatelle Alfredo	\$50.00 / \$95.00
Fresh egg fettuccini tossed in a traditional alfredo cream sauce	
Farfalle e Gamberi	\$70.00 / \$135.00
Bowtie pasta with shrimp, grape tomatoes & garlic in a blush pomodoro sauce	
Penne alla Vodka	\$50.00 / \$95.00
Penne tossed with a creamy pink vodka sauce, prosciutto & red onions	
Tortellini Bolognese	\$50.00 / \$95.00
Meat stuffed tortellini pasta topped with our rich flavored meat sauce	
Rigatoni Pomodoro	\$50.00 / \$95.00
Rigatoni tossed with fresh tomato, basil, garlic & seasonings	
Baked Ziti	\$60.00 / \$115.00
Tossed with ricotta & tomato sauce, then topped with melted mozzarella	
**Full Trays Serve Approximately 18-20 people	
**Half Trays Serve Approximately 8-10 people	

Entrees

	<u>Half Tray / Full Tray</u>
Melenzane al Forno	\$50.00 / \$95.00
Homemade eggplant parmigiana stuffed with mozzarella & topped with pomodoro sauce	
Meatballs	\$50.00 / \$95.00
Homemade meatballs tossed in fresh tomato sauce	
Tilapia Francese	\$60.00 / \$115.00
Fresh tilapia dipped in seasoned eggs & sautéed in a lemon wine sauce	
Chicken Francese	\$55.00 / \$105.00
Dipped in seasoned eggs & sautéed in a white wine lemon sauce	
Chicken Piccata	\$55.00 / \$105.00
Sautéed in a simple lemon white wine sauce	
Chicken Marsala	\$55.00 / \$105.00
Sautéed with mushrooms in a Marsala wine sauce	
Chicken Parmigiana	\$55.00 / \$105.00
Breaded, pan-fried & topped with mozzarella & tomato sauce	
Chicken Sorrentino	\$60.00 / \$115.00
Topped with eggplant, prosciutto & mozzarella, baked in a white wine blush sauce	
Roasted Pork	\$55.00 / \$105.00
Oven-roasted porkloin with wild herbs, served in a natural au jus with caramelized onions	
Sausage & Broccoli Rabe	\$50.00 / \$95.00
Chargrilled homemade Italian sausage tossed with sautéed broccoli rabe	