

Entrees (Continued)

Half Tray / Full Tray

Sausage & Peppers \$60.00 / \$110.00
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 \$110.00 / \$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

Per Piece

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

Half Tray / Full Tray

Chicken Fingers \$50.00 / \$95.00
Served with French fries

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

Salads

Half Tray / Full Tray

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

Caesar \$40.00 / \$75.00
Traditional Caesar salad with toasted croutons

Sides

Half Tray / Full Tray

Broccoli Rabe \$45.00 / \$85.00

Roasted Potatoes \$25.00 / \$45.00



- Delicatessen
- Restaurant
- Catering
- Event Planners

Order by The Tray

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**Full Trays Serve Approximately 18-20 people

**Half Trays Serve Approximately 8-10 people

Appetizers

Half Tray / Full Tray

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

Half Tray / Full Tray

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

\$50.00 / \$95.00

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

Half Tray / Full Tray

Melanzane 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 \$60.00 / \$115.00

Dipped in seasoned eggs & sautéed in a white wine lemon sauce

Chicken Piccata \$60.00 / \$115.00

Sautéed in a simple lemon white wine sauce

Chicken Marsala \$60.00 / \$115.00

Sautéed with mushrooms in a Marsala wine sauce

Chicken Parmigiana \$60.00 / \$115.00

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 \$60.00 / \$115.00

Oven-roasted porkloin with wild herbs, served in a natural au jus with caramelized onions

Sausage & Broccoli Rabe \$60.00 / \$115.00

Chargrilled homemade Italian sausage tossed with sautéed broccoli rabe