

# 2024 Celebration Sit Down Menu

## Pricing

(per person)

*\*Must Add 20% House Charge and Appropriate New Jersey Sales Tax to Total Bill\**

No Alcohol Included:				Beer and Wine Included:				Top Shelf Bar Included:			
	Friday	Saturday	Sunday		Friday	Saturday	Sunday		Friday	Saturday	Sunday
Adult Count 150 - 200	\$40.99	\$43.99	\$39.99	150 - 200	\$50.99	\$53.99	\$49.99	150 - 200	\$60.99	\$63.99	\$59.99
Adult Count 100 - 149	\$42.99	\$45.99	\$41.99	100 - 149	\$53.99	\$56.99	\$52.99	100 - 149	\$63.99	\$66.99	\$62.99
Adult Count 50 - 99	\$47.99	\$50.99	\$46.99	50 - 99	\$59.99	\$62.99	\$58.99	50 - 99	\$69.99	\$72.99	\$68.99

BAR: If you would like a Tab or Cash Bar at your Event, there will be a one time fee of \$100.00 per Bartender.

*\*Each Bartender accommodates approximately 100 guests.\**

## Included in your Four Hour Package:

- Your Choice of Colored Table Cloths & Napkins
- Soda & Juice Beverage Station
- International Coffee & Tea Display
- Italian Dinner Rolls with Butter

### Cocktail Hour

Crudités Display of Fresh Cut Vegetables, Assorted Cheeses, & Sliced Meats

### Cold Side Salads

(Select Two)

#### Salad Jardinière

Tomatoes, Cucumbers, Peppers, Onions, and Basil, in Herb Vinaigrette

#### Tortellini Pasta Salad

Heart of Palm, Artichokes, Bell Peppers, and Onions, in Herb Vinaigrette

#### Grilled Marinated Vegetable Platter

Zucchini, Asparagus, Eggplant, Peppers, Tomatoes, and Portabella Mushrooms, Topped with Sweet Balsamic Drizzle

#### Fresh Fruit Salad

#### Salad Caprese

Sliced Tomatoes and Mozzarella Cheese topped with Sweet Balsamic Drizzle

#### Asian Noodle Salad

Soy, Ginger and Assorted Vegetables

#### Broccoli Salad

Broccoli, Cauliflower, Carrots, Tri-Color Bell Peppers, Sun Dried Cranberries, Red Onions, Bacon, and Almonds tossed in Sweet Citrus Vinaigrette.

- Optional: Butlered Hors D'Oeuvres (Additional Price)

### Served Salad

(Select One)

#### Classic Caesar Salad

with Caesar Dressing

#### Mesclun Greens

Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette

#### Fresh Garden

Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons

#### Spring Lettuce Mix

Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons

### Salad Dressing

(Select One)

#### Ranch, Creamy Parmesan, and Vinaigrette\*

(Red Wine, Balsamic, Herb, or Raspberry)



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*\*For Every 10 less guests you have, your price will be raised \$4 per person\**

*\*All menus can be Customized. Please speak to your Sales Representative for more information\**

# Select Three Entrees:

(Maximum of One Entree Per Category)

## Sea

### Flounder Florentine

Stuffed with Spinach, Wild Mushrooms,  
and Aged Romano Cheese in Sherry Cream Sauce

### Flounder Francaise

Served in White Wine  
Lemon Beurre Blanc with Capers

### Blackened Cajun Mahi Mahi (A L'orange)

### Pan Seared Mahi Mahi

Served in Sesame Ginger Glaze

### Shrimp Scampi

Served with Rice Pilaf

### Shrimp Primavera

Mixed Vegetables with Tortellini Pasta  
served in Cream Sauce or Oil & White Wine

### Clams Linguini

Served in White Wine Sauce

### New Zealand Mussels on the Half Shell

Served with a Scampi Sauce

### Seafood Newburg

Shrimp and Scallops in  
Lobster Blush Sauce served with Rice Pilaf

### Crabmeat Stuffed Flounder

Served in Sherry Wine Shrimp Sauce  
(\$2 additional per person)

### Grilled Salmon Filet

Served with Garlic Dill Butter Sauce or  
Honey Mustard Glaze

### Lobster Ravioli

Served in Lobster Blush Sauce

### Blackened Salmon

Served with Apricot Glaze

## Poultry

### Chicken Marsala

Sautéed Chicken Breast served with Wild  
Mushrooms in Marsala Wine Sauce

### Chicken Capon

Stuffed with Homemade Vegetable Stuffing  
and served with either a Cherry Demi Glaze  
or Grand Marnier Sauce

### Chicken Cynthia

Breaded and Stuffed with Smoked Ham,  
Broccoli, and Sharp Cheddar Cheese  
served in Broccoli Cheddar Cream Sauce

### Chicken Florentine

Stuffed with Spinach, Wild Mushrooms,  
and Aged Romano Cheese in Sherry Cream Sauce

### Chicken Francaise

Served in a White Wine  
Lemon Beurre Blanc with Capers

### Chicken Cordon Bleu

Stuffed with Smoked Ham and Swiss Cheese in  
a Smoked Ham Pepper Cream Sauce

### Chicken Provencal

French style Braised Chicken with imported Olives,  
Shallots, Garlic, Artichokes, and Cherry Tomatoes  
in White Wine Sauce

### Chicken Italiana

Stuffed with Sun Dried Tomatoes,  
Sharp Provolone, Roasted Peppers, served in Tomato  
Basil Cream Sauce

### Caribbean Cajun Grilled Chicken

Served with Pineapple-Mango Salsa

### Parmesan Crusted Chicken Breast

Pan Fried, Mozzarella, Crisp Prosciutto Garnish,  
topped with Marsala Wine Demi Glaze

### Stuffed Breast of Chicken

With Sausage & Sun Dried Cranberry Stuffing  
with Ruby Port Wine Demi Glaze

### Sauteed Steak, Chicken, or Shrimp Stir Fry

with Rice Pilaf

## Land

### Stuffed Pork Loin

Broccoli Rabe, Sharp Provolone,  
Sun Dried Tomatoes, and Roasted Peppers

### Roasted Pork Loin

with Chasseur Sauce

### Roasted Turkey

with Vegetable Gravy

### Marinated Flank Steak

with Bordelaise Sauce

### Roasted Sirloin Steak

with Au Poivre Sauce or Portabella Demi Glaze

### Filet Mignon

with Au Poivre Sauce or Demi Glaze  
(\$4.50 additional per person)

### Prime Rib Au Jus

(\$4.00 additional per person)

## Vegetarian

### Stuffed Cheese Manicotti

Served in Marinara Sauce

### Jumbo Stuffed Shells

with Ricotta

### Penne

with Vodka Sauce

### Penne Pomodoro

Fresh Cut Tomatoes, Mozzarella, and Basil  
Tossed in Olive Oil and White Wine

### Eggplant Tower

Thin sliced breaded Fried Eggplant layered with  
seasoned Ricotta cheese topped with Marinara Sauce.

### Tortellini Primavera

Mixed Vegetables served in Cream Sauce

*\*Chef can customize any  
Vegetarian meal for your event\**

Ask your Sales Representative for more Information

## Potato

(Select one)

### Creamy Garlic Mashed

### Baked Au Gratin

Tossed with Butter, Cream Sauce,  
Swiss Cheese and then Oven Baked

### Oven Roasted

Coated with Olive Oil and served  
with or without Rosemary

### Tri-Color Baby Potatoes

Tossed with Olive Oil, Butter,  
Fresh Garlic and Seasonings

### Scalloped

Served in Cream Sauce, and topped with Bread Crumbs

### Rice Pilaf

### Sweet Potatoes

Mashed or Wedged

## Vegetable

(Select one)

### Broccoli

Butter or Cheese Sauce

### Candied Carrots and Butternut Squash

### Mixed Italian Vegetables

Broccoli, Carrots, Zucchini and Squash

### String Bean Almondine

### Sugar Snap Peas

### Sauteed Zucchini

### House Vegetable

Roasted Corn, String Beans, and Red Peppers

### Italian Zucchini and Squash

with Tomatoes, Onions, and Basil

## Dessert

(Select one)

### Assortment of Miniature Pastries

Chocolate Éclairs, Cream Puffs, Assorted Layer Cakes,  
Lemon and Apple Crumb Cakes,  
7 Layer Peanut Butter Bar, Chocolate Peanut Butter Stack,  
Tiramisu, Oreo Brownies, Chocolate Chunk,  
Summer Berry Cheesecake, Carrot Cake Squares,  
Cannoli's filled with Ricotta and Chocolate Chips, and  
Toffee Crunch Blondie with Crumbled Nuts

### Custom Decorated Sheet Cake

### Ice Cream with Fudge Topping

### Bananas Foster Parfait

### Strawberry Parfait

### Peach Sundae with Raspberry Sauce

### Oreo Sundae with Chocolate Sauce

### Apple Cobbler or Mixed Berry Cobbler

Both with Vanilla Ice Cream

### Cheesecake

with Fresh Fruit and Crème Anglaise

### Upgrade to Sundae Bar

(Additional \$2.50 per person)