

Potato

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Creamy Garlic Mashed	90.00	140.00
Baked Au Gratin Tossed with Butter, Cream Sauce, Swiss Cheese and then Oven Baked	95.00	155.00
Oven Roasted Coated with Olive Oil and served with or without Rosemary	85.00	134.00
Tri-Color Baby Potatoes Tossed with Olive Oil, Butter, Fresh Garlic and Seasonings	95.00	165.00
Scalloped Served in Cream Sauce, and topped with Bread Crumbs	95.00	165.00
Sweet Potatoes Mashed or Wedged	90.00	140.00

Vegetable

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Broccoli Served with Butter or Cheese Sauce	75.00	125.00
Candied Carrots and Butternut Squash	95.00	145.00
Mixed Italian Vegetables Broccoli, Carrots, Zucchini, and Squash	90.00	145.00
House Vegetable Roasted Corn, String Beans, and Red Peppers	90.00	125.00
Italian Zucchini and Squash with Tomatoes, Onions, and Basil	95.00	135.00
String Bean Almondine	90.00	140.00

Dessert

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Assortment of Miniature Pastries Chocolate Eclairs, Cream Puffs, Assorted Layer Cakes, Carrot Cake Squares, Chocolate Brownies, Red Velvet Cake Squares, Chocolate Covered Strawberries, Cheesecake Topped with Assorted Fruits, and Cannoli's filled with Vanilla Custard.	100.00	160.00
Custom Decorated Sheet Cake	85.00	145.00
Apple Cobbler	85.00	130.00
Mixed Berry Cobbler	85.00	130.00

24 Hour Notice Required

Dinner or Kaiser Rolls: \$9.95 per Dozen

Need Servers?: \$300.00 per Server for 4 Hours

Forks, Knives, Spoons, Napkins and Plates: \$4.00 per person

Delivery (Maximum of 25 Miles): \$195.00

Pick-Up Equipment Next Day: \$150.00



Catering Menu



281 Cross Keys Road - Berlin, NJ 08009

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Salads

	Half Pan (Serves 15-18)	Full Pan (Serves 24-35)
Classic Caesar Salad	75.00	95.00
Mesclun Greens Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette	80.00	100.00
Fresh Garden Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons	80.00	95.00
Spring Lettuce Mix Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons	80.00	100.00
<i>Salad Dressing:</i> Ranch, Creamy Parmesan, and Vinaigrette (Red Wine, Balsamic, Herb, or Raspberry Vinaigrette)		

Meats

	Half Pan (Serves 15-18)	Full Pan (Serves 24-35)
Chicken Marsala Sautéed Chicken Breast served with Wild Mushrooms in Marsala Wine Sauce	100.00	175.00
Chicken Cynthia Breaded and Stuffed with Smoked Ham, Broccoli, and Sharp Cheddar Cheese served in Broccoli Cheddar Cream Sauce	100.00	175.00
Chicken Florentine Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	100.00	175.00
Chicken Cordon Bleu Stuffed with Smoked Ham and Swiss Cheese in a Smoked Ham Pepper Cream Sauce	100.00	175.00
Chicken Saltimbocca Stuffed with Prosciutto, Provolone Cheese and Sage with Brandy Cream Mushroom Sauce	100.00	175.00
Chicken Italiana Stuffed with Sun Dried Tomatoes, Sharp Provolone, Roasted Peppers, served in Tomato Basil Cream Sauce	100.00	175.00
Homemade Chicken Fingers Hand-breaded in Italian Bread Crumb	100.00	165.00
Sweet Italian Sausage with Broccoli Rabe and Roasted Peppers	100.00	175.00
Parmesan Crusted Chicken Breast Pan Fried, Mozzarella, Crisp Prosciutto Garnish, topped with Marsala Wine Demi Glaze	100.00	185.00
Sausage, Peppers and Onions Served in a Red Sauce	100.00	175.00
Pork or Beef French Dip	100.00	185.00
Homemade Meatballs with Red Sauce	100.00	175.00

Pasta

	Half Pan (Serves 15-18)	Full Pan (Serves 24-35)
Jumbo Stuffed Shells with Ricotta	95.00	145.00
Penne with Vodka or Meat Sauce	85.00	120.00
Penne Pomodoro Fresh Cut Tomatoes, Mozzarella, and Basil, tossed in White Wine	95.00	160.00
Penne Pasta with Grilled Chicken Served with Baby Spinach, and Sun Dried Tomatoes in White Wine Sauce	100.00	175.00
Tortellini Carbonara Cheese Filled Tortellini, Ham & Peas. Served in Alfredo Sauce	95.00	145.00
Tortellini Primavera Mixed Vegetables served in Cream Sauce	95.00	145.00
Tortellini Bolognese Served in Sweet Sausage Meat Sauce (Mild Spice)	95.00	145.00
Mushroom Ravioli Served in Wild Mushroom Sauce	95.00	160.00
Baked Rigatoni	90.00	140.00
Stuffed Cheese Manicotti Served in Marinara Sauce	95.00	145.00
Farfalle Pasta with Crumbled Italian Sausage, Baby Spinach and Sun Dried Tomatoes	95.00	145.00
Paris Eggplant Tower Thin sliced breaded fried eggplant layered with seasoned ricotta cheese topped with marinara sauce.	100.00	160.00

Seafood

	Half Pan (Serves 15-18)	Full Pan (Serves 24-35)
Flounder Florentine Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	110.00	165.00
Shrimp Primavera Mixed Vegetables with Tortellini Pasta served in Cream Sauce or Oil & White Wine	120.00	185.00
Seafood Newburg Shrimp and Scallops in Lobster Blush Sauce served with Rice Pilaf	125.00	225.00
Seafood Fra Diavolo Shrimp and Scallops in Spicy Red Sauce served with Linguini	125.00	225.00
Clams Linguini Served in White Wine Sauce	105.00	145.00
Salmon with Honey Mustard Glaze	135.00	245.00

Cold Side Salads

Served by the Quart
(Minimum of 2 Quarts each - 1 Quart Serves 5 People)

Tortellini Pasta Salad- 19.99 per qt. Heart of Palm, Artichokes, Bell Peppers, and Onions, in Herb Vinaigrette	Broccoli Salad- 19.99 per qt. Broccoli, Cauliflower, Carrots, Tri-Color Bell Peppers, Sun Dried Cranberries, Red Onions, Bacon, and Almonds tossed in Sweet Citrus Vinaigrette.
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