

Potato

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Creamy Garlic Mashed	110.00	160.00
Baked Au Gratin <small>Tossed with Butter, Cream Sauce, Swiss Cheese and then Oven Baked</small>	115.00	175.00
Oven Roasted <small>Coated with Olive Oil and served with or without Rosemary</small>	105.00	154.00
Tri-Color Baby Potatoes <small>Tossed with Olive Oil, Butter, Fresh Garlic and Seasonings</small>	115.00	185.00
Scalloped <small>Served in Cream Sauce, and topped with Bread Crumbs</small>	115.00	185.00
Sweet Potatoes Mashed or Wedged	110.00	140.00

Vegetable

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Broccoli <small>Served with Butter or Cheese Sauce</small>	95.00	125.00
Candied Carrots and Butternut Squash	115.00	165.00
Mixed Italian Vegetables <small>Broccoli, Carrots, Zucchini, and Squash</small>	110.00	165.00
House Vegetable <small>Roasted Corn, String Beans, and Red Peppers</small>	110.00	145.00
Italian Zucchini and Squash <small>with Tomatoes, Onions, and Basil</small>	115.00	155.00
String Bean Almondine	110.00	160.00

Dessert

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Assortment of Miniature Pastries <small>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.</small>	120.00	180.00
Custom Decorated Sheet Cake	105.00	165.00
Apple Cobbler	105.00	150.00
Mixed Berry Cobbler	105.00	150.00

24 Hour Notice Required

Dinner or Kaiser Rolls: \$18.95 per Dozen

Need Servers?: \$350.00 per Server for 4 Hours

Forks, Knives, Spoons, Napkins and Plates: \$6.00 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

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Classic Caesar Salad	95.00	95.00
Mesclun Greens Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette	100.00	100.00
Fresh Garden Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons	100.00	115.00
Spring Lettuce Mix Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons	100.00	120.00
<i>Salad Dressing:</i> Ranch, Creamy Parmesan, and Vinaigrette (Red Wine, Balsamic, Herb, or Raspberry Vinaigrette)		

Meats

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Chicken Marsala Sautéed Chicken Breast served with Wild Mushrooms in Marsala Wine Sauce	120.00	195.00
Chicken Cynthia Breaded and Stuffed with Smoked Ham, Broccoli, and Sharp Cheddar Cheese served in Broccoli Cheddar Cream Sauce	120.00	195.00
Chicken Florentine Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	120.00	195.00
Chicken Cordon Bleu Stuffed with Smoked Ham and Swiss Cheese in a Smoked Ham Pepper Cream Sauce	120.00	195.00
Chicken Saltimbocca Stuffed with Prosciutto, Provolone Cheese and Sage with Brandy Cream Mushroom Sauce	120.00	195.00
Chicken Italiana Stuffed with Sun Dried Tomatoes, Sharp Provolone, Roasted Peppers, served in Tomato Basil Cream Sauce	120.00	195.00
Homemade Chicken Fingers Hand-breaded in Italian Bread Crumb	120.00	185.00
Sweet Italian Sausage with Broccoli Rabe and Roasted Peppers	120.00	195.00
Parmesan Crusted Chicken Breast Pan Fried, Mozzarella, Crisp Prosciutto Garnish, topped with Marsala Wine Demi Glaze	120.00	205.00
Sausage, Peppers and Onions Served in a Red Sauce	120.00	195.00
Pork or Beef French Dip	120.00	205.00
Homemade Meatballs with Red Sauce	120.00	195.00

Pasta

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Jumbo Stuffed Shells with Ricotta	115.00	165.00
Penne with Vodka or Meat Sauce	105.00	140.00
Penne Pomodoro Fresh Cut Tomatoes, Mozzarella, and Basil, tossed in White Wine	115.00	180.00
Penne Pasta with Grilled Chicken Served with Baby Spinach, and Sun Dried Tomatoes in White Wine Sauce	120.00	195.00
Tortellini Carbonara Cheese Filled Tortellini, Ham & Peas. Served in Alfredo Sauce	115.00	165.00
Tortellini Primavera Mixed Vegetables served in Cream Sauce	115.00	165.00
Tortellini Bolognese Served in Sweet Sausage Meat Sauce (<i>Mild Spice</i>)	115.00	165.00
Mushroom Ravioli Served in Wild Mushroom Sauce	115.00	180.00
Baked Rigatoni	110.00	160.00
Stuffed Cheese Manicotti Served in Marinara Sauce	115.00	165.00
Farfalle Pasta with Crumbled Italian Sausage, Baby Spinach and Sun Dried Tomatoes	115.00	165.00
Paris Eggplant Tower Thin sliced breaded fried eggplant layered with seasoned ricotta cheese topped with marinara sauce.	120.00	180.00

Seafood

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Flounder Florentine Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	130.00	185.00
Shrimp Primavera Mixed Vegetables with Tortellini Pasta served in Cream Sauce or Oil & White Wine	140.00	205.00
Seafood Newburg Shrimp and Scallops in Lobster Blush Sauce served with Rice Pilaf	145.00	245.00
Seafood Fra Diavolo Shrimp and Scallops in Spicy Red Sauce served with Linguini	145.00	245.00
Clams Linguini Served in White Wine Sauce	125.00	165.00
Salmon with Honey Mustard Glaze	155.00	265.00

Cold Side Salads

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

Tortellini Pasta Salad- 24.99 per qt. Heart of Palm, Artichokes, Bell Peppers, and Onions, in Herb Vinaigrette	Broccoli Salad- 24.99 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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