

Potato

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Creamy Garlic Mashed	55.00	95.00
Baked Au Gratin Tossed with Butter, Cream Sauce, Swiss Cheese and then Oven Baked	55.00	95.00
Oven Roasted Coated with Olive Oil and served with or without Rosemary	45.00	80.00
Tri-Color Baby Potatoes Tossed with Olive Oil, Butter, Fresh Garlic and Seasonings	55.00	100.00
Scalloped Served in Cream Sauce, and topped with Bread Crumbs	55.00	95.00
Sweet Potatoes Mashed or Wedged	45.00	80.00

Vegetable

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Broccoli Served with Butter or Cheese Sauce	45.00	80.00
Candied Carrots and Butternut Squash	45.00	80.00
Mixed Italian Vegetables Broccoli, Carrots, Zucchini, and Squash	45.00	80.00
House Vegetable Roasted Corn, String Beans, and Red Peppers	45.00	80.00
Italian Zucchini and Squash with Tomatoes, Onions, and Basil	45.00	80.00
String Bean Almondine	45.00	80.00

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 Cannoili's filled with Vanilla Custard.	60.00	110.00
Custom Decorated Sheet Cake	55.00	95.00
Apple Cobbler	55.00	95.00
Mixed Berry Cobbler	55.00	95.00

24 Hour Notice Required

Dinner or Kaiser Rolls: \$5.50 per Dozen

Need Servers?: \$175.00 per Server for 4 Hours

Forks, Knives, Spoons, Napkins and Plates: \$1.50 per person

Delivery (Maximum of 25 Miles): \$125.00



Catering Menu



281 Cross Keys Road - Berlin, NJ 08009

856.753.5100

www.Paris-Caterers.com

info@paris-caterers.com

Salads

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Classic Caesar Salad	40.00	60.00
Mesclun Greens Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette	40.00	60.00
Fresh Garden Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons	40.00	60.00
Spring Lettuce Mix Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons	40.00	60.00

Salad Dressing: 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	60.00	110.00
Chicken Cynthia Breaded and Stuffed with Smoked Ham, Broccoli, and Sharp Cheddar Cheese served in Broccoli Cheddar Cream Sauce	65.00	130.00
Chicken Florentine Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	60.00	110.00
Chicken Cordon Bleu Stuffed with Smoked Ham and Swiss Cheese in a Smoked Ham Pepper Cream Sauce	60.00	110.00
Chicken Saltimbocca Stuffed with Prosciutto, Provolone Cheese and Sage with Brandy Cream Mushroom Sauce	60.00	110.00
Chicken Italiana Stuffed with Sun Dried Tomatoes, Sharp Provolone, Roasted Peppers, served in Tomato Basil Cream Sauce	60.00	110.00
Homemade Chicken Fingers Hand-breaded in Italian Bread Crumb	65.00	120.00
Sweet Italian Sausage with Broccoli Rabe and Roasted Peppers	55.00	100.00
Parmesan Crusted Chicken Breast Pan Fried, Mozzarella, Crisp Prosciutto Garnish, topped with Marsala Wine Demi Glaze	55.00	100.00
Pork or Shrimp Jambalaya Andouille Sausage, Black Beans and Diced Vegetables	60.00	105.00
Pork or Beef French Dip	60.00	105.00
Homemade Meatballs with Red Sauce	65.00	110.00

Pasta

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Jumbo Stuffed Shells with Ricotta	50.00	105.00
Penne with Vodka or Meat Sauce	50.00	85.00
Penne Pomodoro Fresh Cut Tomatoes, Mozzarella, and Basil, tossed in White Wine	50.00	85.00
Penne Pasta with Grilled Chicken Served with Baby Spinach, and Sun Dried Tomatoes in White Wine Sauce	55.00	100.00
Tortellini Carbonara Cheese Filled Tortellini, Ham & Peas. Served in Alfredo Sauce	55.00	100.00
Tortellini Primavera Mixed Vegetables served in Cream Sauce	55.00	95.00
Tortellini Bolognese Served in Sweet Sausage Meat Sauce <i>(Mild Spice)</i>	55.00	95.00
Mushroom Ravioli Served in Wild Mushroom Sauce	55.00	100.00
Baked Rigatoni	55.00	95.00
Stuffed Cheese Manicotti Served in Marinara Sauce	55.00	100.00
Farfalle Pasta with Crumbled Italian Sausage, Baby Spinach and Sun Dried Tomatoes	55.00	85.00
Sausage, Peppers and Onions Served in a Red Sauce	60.00	105.00

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	75.00	125.00
Shrimp Primavera Mixed Vegetables with Tortellini Pasta served in Cream Sauce or Oil & White Wine	75.00	125.00
Seafood Newburg Shrimp and Scallops in Lobster Blush Sauce served with Rice Pilaf	80.00	150.00
Seafood Fra Diavolo Shrimp and Scallops in Spicy Red Sauce served with Linguini	80.00	150.00
Clams Linguini Served in White Wine Sauce	65.00	95.00
Salmon with Honey Mustard Glaze	78.00	162.00

Homemade Soups

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

Chicken Escarole- 9.99 per qt.	Chicken Orzo- 9.99 per qt.	Cream of Broccoli- 9.99 per qt.
Minestrone- 9.99 per qt.	Pasta Fagioli- 9.99 per qt.	Seafood Bisque- 19.99 per qt.