

Potato

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Creamy Garlic Mashed	70.00	120.00
Baked Au Gratin Tossed with Butter, Cream Sauce, Swiss Cheese and then Oven Baked	75.00	135.00
Oven Roasted Coated with Olive Oil and served with or without Rosemary	65.00	115.00
Tri-Color Baby Potatoes Tossed with Olive Oil, Butter, Fresh Garlic and Seasonings	75.00	140.00
Scalloped Served in Cream Sauce, and topped with Bread Crumbs	75.00	140.00
Sweet Potatoes Mashed or Wedged	70.00	120.00

Vegetable

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Broccoli Served with Butter or Cheese Sauce	65.00	115.00
Candied Carrots and Butternut Squash	70.00	125.00
Mixed Italian Vegetables Broccoli, Carrots, Zucchini, and Squash	65.00	105.00
House Vegetable Roasted Corn, String Beans, and Red Peppers	65.00	110.00
Italian Zucchini and Squash with Tomatoes, Onions, and Basil	65.00	120.00
String Bean Almondine	65.00	120.00

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.	70.00	130.00
Custom Decorated Sheet Cake	65.00	125.00
Apple Cobbler	65.00	110.00
Mixed Berry Cobbler	65.00	110.00

24 Hour Notice Required

Dinner or Kaiser Rolls: \$6.50 per Dozen

Need Servers?: \$250.00 per Server for 4 Hours

Forks, Knives, Spoons, Napkins and Plates: \$2.00 per person

Delivery (Maximum of 25 Miles): \$150.00



Catering Menu



281 Cross Keys Road - Berlin, NJ 08009

856.753.5100

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Salads

	Half Pan (Serves 15-18)	Full Pan (Serves 24-35)
Classic Caesar Salad	55.00	75.00
Mesclun Greens Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette	60.00	80.00
Fresh Garden Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons	60.00	75.00
Spring Lettuce Mix Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons	60.00	80.00
<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	80.00	150.00
Chicken Cynthia Breaded and Stuffed with Smoked Ham, Broccoli, and Sharp Cheddar Cheese served in Broccoli Cheddar Cream Sauce	80.00	150.00
Chicken Florentine Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	80.00	150.00
Chicken Cordon Bleu Stuffed with Smoked Ham and Swiss Cheese in a Smoked Ham Pepper Cream Sauce	80.00	150.00
Chicken Saltimbocca Stuffed with Prosciutto, Provolone Cheese and Sage with Brandy Cream Mushroom Sauce	80.00	150.00
Chicken Italiana Stuffed with Sun Dried Tomatoes, Sharp Provolone, Roasted Peppers, served in Tomato Basil Cream Sauce	80.00	150.00
Homemade Chicken Fingers Hand-breaded in Italian Bread Crumb	80.00	135.00
Sweet Italian Sausage with Broccoli Rabe and Roasted Peppers	75.00	140.00
Parmesan Crusted Chicken Breast Pan Fried, Mozzarella, Crisp Prosciutto Garnish, topped with Marsala Wine Demi Glaze	80.00	150.00
Sausage, Peppers and Onions Served in a Red Sauce	75.00	140.00
Pork or Beef French Dip	75.00	140.00
Homemade Meatballs with Red Sauce	80.00	140.00

Pasta

	Half Pan (Serves 15-18)	Full Pan (Serves 24-35)
Jumbo Stuffed Shells with Ricotta	75.00	125.00
Penne with Vodka or Meat Sauce	65.00	100.00
Penne Pomodoro Fresh Cut Tomatoes, Mozzarella, and Basil, tossed in White Wine	75.00	140.00
Penne Pasta with Grilled Chicken Served with Baby Spinach, and Sun Dried Tomatoes in White Wine Sauce	80.00	150.00
Tortellini Carbonara Cheese Filled Tortellini, Ham & Peas. Served in Alfredo Sauce	75.00	125.00
Tortellini Primavera Mixed Vegetables served in Cream Sauce	75.00	125.00
Tortellini Bolognese Served in Sweet Sausage Meat Sauce (Mild Spice)	75.00	125.00
Mushroom Ravioli Served in Wild Mushroom Sauce	75.00	140.00
Baked Rigatoni	70.00	120.00
Stuffed Cheese Manicotti Served in Marinara Sauce	75.00	125.00
Farfalle Pasta with Crumbled Italian Sausage, Baby Spinach and Sun Dried Tomatoes	75.00	125.00
Paris Eggplant Tower Thin sliced breaded fried eggplant layered with seasoned ricotta cheese topped with marinara sauce.	80.00	140.00

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	85.00	150.00
Shrimp Primavera Mixed Vegetables with Tortellini Pasta served in Cream Sauce or Oil & White Wine	90.00	165.00
Seafood Newburg Shrimp and Scallops in Lobster Blush Sauce served with Rice Pilaf	95.00	175.00
Seafood Fra Diavolo Shrimp and Scallops in Spicy Red Sauce served with Linguini	100.00	185.00
Clams Linguini Served in White Wine Sauce	75.00	120.00
Salmon with Honey Mustard Glaze	95.00	185.00

Cold Side Salads

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

Tortellini Pasta Salad- 9.99 per qt. Heart of Palm, Artichokes, Bell Peppers, and Onions, in Herb Vinaigrette	Broccoli Salad- 9.99 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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