

Potato

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Creamy Garlic Mashed	65.00	105.00
Baked Au Gratin Tossed with Butter, Cream Sauce, Swiss Cheese and then Oven Baked	70.00	130.00
Oven Roasted Coated with Olive Oil and served with or without Rosemary	60.00	110.00
Tri-Color Baby Potatoes Tossed with Olive Oil, Butter, Fresh Garlic and Seasonings	70.00	130.00
Scalloped Served in Cream Sauce, and topped with Bread Crumbs	70.00	125.00
Sweet Potatoes Mashed or Wedged	60.00	110.00

Vegetable

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Broccoli Served with Butter or Cheese Sauce	60.00	110.00
Candied Carrots and Butternut Squash	65.00	120.00
Mixed Italian Vegetables Broccoli, Carrots, Zucchini, and Squash	60.00	100.00
House Vegetable Roasted Corn, String Beans, and Red Peppers	60.00	105.00
Italian Zucchini and Squash with Tomatoes, Onions, and Basil	60.00	115.00
String Bean Almondine	60.00	115.00

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.	70.00	130.00
Custom Decorated Sheet Cake	65.00	105.00
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: \$1.50 per person

Delivery (Maximum of 25 Miles): \$125.00



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	50.00	70.00
Mesclun Greens Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette	55.00	75.00
Fresh Garden Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons	50.00	70.00
Spring Lettuce Mix Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons	55.00	75.00
<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	70.00	150.00
Chicken Cynthia Breaded and Stuffed with Smoked Ham, Broccoli, and Sharp Cheddar Cheese served in Broccoli Cheddar Cream Sauce	75.00	140.00
Chicken Florentine Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	70.00	130.00
Chicken Cordon Bleu Stuffed with Smoked Ham and Swiss Cheese in a Smoked Ham Pepper Cream Sauce	75.00	130.00
Chicken Saltimbocca Stuffed with Prosciutto, Provolone Cheese and Sage with Brandy Cream Mushroom Sauce	75.00	140.00
Chicken Italiana Stuffed with Sun Dried Tomatoes, Sharp Provolone, Roasted Peppers, served in Tomato Basil Cream Sauce	75.00	140.00
Homemade Chicken Fingers Hand-breaded in Italian Bread Crumb	75.00	130.00
Sweet Italian Sausage with Broccoli Rabe and Roasted Peppers	70.00	130.00
Parmesan Crusted Chicken Breast Pan Fried, Mozzarella, Crisp Prosciutto Garnish, topped with Marsala Wine Demi Glaze	75.00	140.00
Sausage, Peppers and Onions Served in a Red Sauce	70.00	130.00
Pork or Beef French Dip	75.00	120.00
Homemade Meatballs with Red Sauce	75.00	120.00

Pasta

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
Jumbo Stuffed Shells with Ricotta	70.00	120.00
Penne with Vodka or Meat Sauce	60.00	95.00
Penne Pomodoro Fresh Cut Tomatoes, Mozzarella, and Basil, tossed in White Wine	70.00	120.00
Penne Pasta with Grilled Chicken Served with Baby Spinach, and Sun Dried Tomatoes in White Wine Sauce	75.00	130.00
Tortellini Carbonara Cheese Filled Tortellini, Ham & Peas. Served in Alfredo Sauce	70.00	120.00
Tortellini Primavera Mixed Vegetables served in Cream Sauce	65.00	110.00
Tortellini Bolognese Served in Sweet Sausage Meat Sauce (<i>Mild Spice</i>)	65.00	110.00
Mushroom Ravioli Served in Wild Mushroom Sauce	70.00	120.00
Baked Rigatoni	65.00	105.00
Stuffed Cheese Manicotti Served in Marinara Sauce	70.00	120.00
Farfalle Pasta with Crumbled Italian Sausage, Baby Spinach and Sun Dried Tomatoes	65.00	95.00
Paris Eggplant Tower Thin sliced breaded fried eggplant layered with seasoned ricotta cheese topped with marinara sauce.	65.00	110.00

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	85.00	150.00
Shrimp Primavera Mixed Vegetables with Tortellini Pasta served in Cream Sauce or Oil & White Wine	85.00	140.00
Seafood Newburg Shrimp and Scallops in Lobster Blush Sauce served with Rice Pilaf	90.00	165.00
Seafood Fra Diavolo Shrimp and Scallops in Spicy Red Sauce served with Linguini	90.00	165.00
Clams Linguini Served in White Wine Sauce	75.00	120.00
Salmon with Honey Mustard Glaze	95.00	185.00

Homemade Soups

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

Chicken Escarole- 11.99 per qt. Chicken Orzo- 11.99 per qt. Cream of Broccoli- 11.99 per qt.
Minestrone- 11.99 per qt. Pasta Fagioli- 11.99 per qt. Seafood Bisque- 18.99 per qt.