

## Potato

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
<b>Creamy Garlic Mashed</b>	80.00	130.00
<b>Baked Au Gratin</b> Tossed with Butter, Cream Sauce, Swiss Cheese and then Oven Baked	85.00	145.00
<b>Oven Roasted</b> Coated with Olive Oil and served with or without Rosemary	75.00	125.00
<b>Tri-Color Baby Potatoes</b> Tossed with Olive Oil, Butter, Fresh Garlic and Seasonings	85.00	150.00
<b>Scalloped</b> Served in Cream Sauce, and topped with Bread Crumbs	85.00	150.00
<b>Sweet Potatoes Mashed or Wedged</b>	80.00	130.00

## Vegetable

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
<b>Broccoli</b> Served with Butter or Cheese Sauce	75.00	125.00
<b>Candied Carrots and Butternut Squash</b>	80.00	135.00
<b>Mixed Italian Vegetables</b> Broccoli, Carrots, Zucchini, and Squash	75.00	115.00
<b>House Vegetable</b> Roasted Corn, String Beans, and Red Peppers	75.00	120.00
<b>Italian Zucchini and Squash</b> with Tomatoes, Onions, and Basil	75.00	130.00
<b>String Bean Almondine</b>	75.00	130.00

## Dessert

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
<b>Assortment of Miniature Pastries</b> 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.	80.00	140.00
<b>Custom Decorated Sheet Cake</b>	75.00	135.00
<b>Apple Cobbler</b>	75.00	120.00
<b>Mixed Berry Cobbler</b>	75.00	120.00

### 24 Hour Notice Required

**Dinner or Kaiser Rolls:** \$6.95 per Dozen

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

**Forks, Knives, Spoons, Napkins and Plates:** \$2.50 per person

**Delivery (Maximum of 25 Miles):** \$150.00



## Catering Menu



**281 Cross Keys Road - Berlin, NJ 08009**

**856.753.5100**

**www.Paris-Caterers.com**

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## Salads

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
<b>Classic Caesar Salad</b>	65.00	85.00
<b>Mesclun Greens</b> Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette	70.00	90.00
<b>Fresh Garden</b> Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons	70.00	85.00
<b>Spring Lettuce Mix</b> Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons	70.00	90.00
<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)
<b>Chicken Marsala</b> Sautéed Chicken Breast served with Wild Mushrooms in Marsala Wine Sauce	90.00	160.00
<b>Chicken Cynthia</b> Breaded and Stuffed with Smoked Ham, Broccoli, and Sharp Cheddar Cheese served in Broccoli Cheddar Cream Sauce	90.00	160.00
<b>Chicken Florentine</b> Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	90.00	160.00
<b>Chicken Cordon Bleu</b> Stuffed with Smoked Ham and Swiss Cheese in a Smoked Ham Pepper Cream Sauce	90.00	160.00
<b>Chicken Saltimbocca</b> Stuffed with Prosciutto, Provolone Cheese and Sage with Brandy Cream Mushroom Sauce	90.00	160.00
<b>Chicken Italiana</b> Stuffed with Sun Dried Tomatoes, Sharp Provolone, Roasted Peppers, served in Tomato Basil Cream Sauce	90.00	160.00
<b>Homemade Chicken Fingers</b> Hand-breaded in Italian Bread Crumb	90.00	145.00
<b>Sweet Italian Sausage</b> with Broccoli Rabe and Roasted Peppers	85.00	150.00
<b>Parmesan Crusted Chicken Breast</b> Pan Fried, Mozzarella, Crisp Prosciutto Garnish, topped with Marsala Wine Demi Glaze	90.00	160.00
<b>Sausage, Peppers and Onions</b> Served in a Red Sauce	85.00	150.00
<b>Pork or Beef French Dip</b>	85.00	150.00
<b>Homemade Meatballs with Red Sauce</b>	90.00	150.00

## Pasta

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
<b>Jumbo Stuffed Shells with Ricotta</b>	85.00	135.00
<b>Penne with Vodka or Meat Sauce</b>	75.00	110.00
<b>Penne Pomodoro</b> Fresh Cut Tomatoes, Mozzarella, and Basil, tossed in White Wine	85.00	150.00
<b>Penne Pasta with Grilled Chicken</b> Served with Baby Spinach, and Sun Dried Tomatoes in White Wine Sauce	90.00	160.00
<b>Tortellini Carbonara</b> Cheese Filled Tortellini, Ham & Peas. Served in Alfredo Sauce	85.00	135.00
<b>Tortellini Primavera</b> Mixed Vegetables served in Cream Sauce	85.00	135.00
<b>Tortellini Bolognese</b> Served in Sweet Sausage Meat Sauce (Mild Spice)	85.00	135.00
<b>Mushroom Ravioli</b> Served in Wild Mushroom Sauce	85.00	150.00
<b>Baked Rigatoni</b>	80.00	130.00
<b>Stuffed Cheese Manicotti</b> Served in Marinara Sauce	85.00	135.00
<b>Farfalle Pasta</b> with Crumbled Italian Sausage, Baby Spinach and Sun Dried Tomatoes	85.00	135.00
<b>Paris Eggplant Tower</b> Thin sliced breaded fried eggplant layered with seasoned ricotta cheese topped with marinara sauce.	90.00	150.00

## Seafood

	<i>Half Pan</i> (Serves 15-18)	<i>Full Pan</i> (Serves 24-35)
<b>Flounder Florentine</b> Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	95.00	150.00
<b>Shrimp Primavera</b> Mixed Vegetables with Tortellini Pasta served in Cream Sauce or Oil & White Wine	100.00	165.00
<b>Seafood Newburg</b> Shrimp and Scallops in Lobster Blush Sauce served with Rice Pilaf	105.00	175.00
<b>Seafood Fra Diavolo</b> Shrimp and Scallops in Spicy Red Sauce served with Linguini	110.00	195.00
<b>Clams Linguini</b> Served in White Wine Sauce	95.00	130.00
<b>Salmon</b> with Honey Mustard Glaze	105.00	195.00

## Cold Side Salads

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

<b>Tortellini Pasta Salad-</b> 19.99 per qt. Heart of Palm, Artichokes, Bell Peppers, and Onions, in Herb Vinaigrette	<b>Broccoli Salad-</b> 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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