Potato			
	Half Pan (Serves 15-18)	Full Pan (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			
	Half Pan (Serves 15-18)	Full Pan (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			
200010	Half Pan	Full Pan	
	(Serves 15-18)	(Serves 24-35)	
Assortment of Miniature Pastries Chocolate Éclairs, Cream Puffs, Assorted Layer Cakes, Carrot Cake Squares, Chocolate Brownies, Red Velvet Cake Squares Chocolate Covered Strawberries, Cheesecake Topped with Assorted 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

856.753.5100 www.Paris-Caterers.com info@paris-caterers.com

Salads		
Dutuvo	TT 10 D	TI // D
	Half Pan	Full Pan
	(Serves 15-18)	(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

Salad Dressing: Ranch, Creamy Parmesan, and Vinaigrette (Red Wine, Balsamic, Herb, or Raspberry Vinaigrette)

Meats		
2/20000	Half Pan (Serves 15-18)	Full Pan (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
Pork or Shrimp Jambalaya Andouille Sausage, Black Beans and Diced Vegetables	— 75.00 —	-120.00
Pork or Beef French Dip	— 75.00 —	120.00
Homemade Meatballs with Red Sauce	— 75.00 —	—120.00

Pasta				
	Half Pan	Full Pan		
	(Serves 15-18)	(Serves 24-35)		
Jumbo Stuffed Shells with Ricotta	— 7 0.00 —	-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 (Mild Spice)	<u>65.00</u> —	—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		
Sausage, Peppers and Onions Served in a Red Sauce	— 70.00 —	—130.00		
Seafood -				
Scajooo	Half Pan	Full Pan		
	(Serves 15-18)	(Serves 24-35)		
Flounder Florentine	85.00	-150.00		
Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce	07.00	170.00		
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		
Hamamada Sauni				

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- 21.99 per qt.