

PREMIUM SIDE DISHES

Broccoli di rabe

**subject to market price*

Marinated Grilled Vegetables

eggplant, zucchini, squash, portabella mushrooms, bell peppers, red onions in a balsamic vinaigrette

Italian Bowl

marinated mozzarella, green olive salad, and roasted peppers

Caesar Salad

homemade Caesar dressing with croutons

Add a premium side dish for an additional \$2.00 per person

APPETIZERS/HORS D'OEUVRES

Abbruzzi Medley (serves 20-25) 59.95

fried meatballs with roasted peppers and sharp provolone

Italian Medley (serves 20-25) 59.95

roasted peppers, marinated mozzarella, pepperoni, green olive salad, black olives, mushroom salad, and a cheese spread

Antipasto (serves 20-25) 59.95

salami, prosciutto, olive salad, roasted peppers, sharp provolone and eggs on a bed of romaine

Shrimp Cocktail * subject to market price

Fresh mozzarella and tomato

mozzarella with grape tomatoes fresh basil and olive oil

Vegetable Pannini (serves 20-25) 59.95

grilled vegetables in a balsamic dressing stuffed in a roll pocket topped with shaved parmesian cheese

HOMEMADE STROMBOLI

all made with our cheese mixture 11.99 - 13.99

**Pepperoni, Broccoli and Sausage, Spinach and Ham,
Prosciutto and roasted peppers, Eggplant Parm, Vegetable
Cheese Steak, Buffalo Chicken Cheese Steak, Meatball Parm
Italian (salami, ham and pepperoni), Salami and Broc di rabe**

ABBRUZZI & GIUNTA'S



Italian Market and Catering

PARTY TRAY & CATERING MENU

Catering for 15 or more guests!

3211 Route 38

*between Larchmont Boulevard
and Hartford Road*

Mt. Laurel, NJ 08054

Call 856.231.0203 or Fax 856.231.0270

www.abbruzzigiunta.com

CATERING PACKAGES

\$14.95 per person (plus tax and delivery) includes
three entrees, one from each group (A, B & C)
plus two side dishes, bread/rolls, sternos & paper goods.

GROUP A ENTREES

Homemade Meatballs
made with beef, veal and pork
in our homemade sauce.
Also available by the pound

Hot Roast Pork AuJus
fresh seasoned pork with
our au jus and condiment tray.
Also available by the pound

Hot Roast Beef AuJus
store-cooked top round cut choice beef
with our au jus
and condiment tray.
Also available by the pound

**Rolled Deli Meat tray
(Italian or American)**
Made with all Boars Head deli meats

Sausage, Peppers and Onions
Fiorella's homemade sausage
with grilled peppers and onions

Meatballs & Sausage
in our homemade tomato sauce

Hoagie Tray
Made with all Boars Head deli meats

Wrap Tray
Made with all Boars Head deli meats

GROUP B ENTREES

Baked Ziti
ziti pasta with our fresh ricotta
mixture served with our homemade
sauce

Stuffed Shells
baked stuffed shells with ricotta
served in our homemade sauce

Pasta Primavera
pasta with mixed vegetables in our
light alfredo sauce

Vegetable Lasagna
fresh pasta sheets with layered
vegetables and ricotta in our light
alfredo sauce

Lasagna
fresh pasta sheets
with our ricotta mixture
in our homemade sauce.

**Pasta with one of our
specialty sauces**
choose between our homemade
vodka sauce or blush sauce

GROUP C ENTREES

Chicken Marsala
boneless breast of chicken in our
homemade marsala sauce

Chicken Piccante
boneless breast of chicken dusted in
flour cooked in a lemon,
wine and butter sauce

Chicken Parmigiana
chicken cutlet topped with
mozzarella and our tomato sauce

Chicken Florentine
boneless breast of chicken dusted in
flour and grilled, topped with
spinach and swiss cheese in our
creamy lemon sauce

Chicken Italiano
chicken cutlet topped with greens
and sharp provolone

Chicken Scallopini
chicken cubes sautéed with
peppers, onions and mushrooms in
tomato sauce

Chicken Francaise
chicken breast in an egg batter with
a creamy lemon butter sauce

SIDE DISHES

Cut Pasta with our homemade sauce, House Salad, Stringbeans (balsamic or almondine), Homemade Potato Salad, Oven Roasted Potatoes, Pasta Salad, Mixed Vegetables, Coleslaw, Tomatoes with fresh mozzarella

PREMIUM ENTREES

**Involtini pasta with our
homemade sauce**
rolled pasta sheets with ricotta
cheese

**Pasta with sausage and
broccoli di rabe**

Chicken Elena
chicken breast in egg batter with
mushrooms and wine sauce

Veal Scallopini
veal cubes sautéed with peppers,
onions and mushrooms in our
homemade gravy

Chicken Mediterranean
grilled, julienne chicken breast
tossed with stringbeans, artichoke
hearts, roasted peppers and red
onions in our balsamic dressing
served over a bed of romaine,
garnished with chunks of Fontinella
cheese

Eggplant Parmigiana
baked eggplant with mozzarella in
our homemade gravy

**Add an entrée for an additional
\$4.00 per person.**

**Substitute an entrée for an
additional \$2.00 per person.**