



# FALL/WINTER/HOLIDAY CATERING MENU 2011

## SOUP/ APPETIZERS

**BUTTERNUT SQUASH & APPLE SOUP.** *\$10 Per Quart*

**CELERY ROOT & ROASTED GARLIC.** *\$10 Per Quart*

**LOBSTER BISQUE.** *\$15 Per Quart*

**VIETNAMESE VEGETABLE ROLL.** Baby Spinach, Shaved Carrot, Avocado, Miso, Rice Paper, Sweet & Sour Dipping.  
*\$2 Add Tuna or Shrimp \$3*

**FIG & GOAT CHEESE PIZZETTA.** Caramelized Onions, Balsamic Reduction, White Truffle Oil. *\$2.5*

**CLASSIC STUFFED MUSHROOMS.** Vegetarian Stuffing. *\$1.5*

**SPAGHETTI SQUASH FRITTERS.** Roasted Pepper Aioli. *\$1.75*

**CHICKEN & SWEET POTATO SAMOSA.** Golden Raisins, Cashews, Citrus Tea Dipping. *\$2.5*

**CHICKEN OR SHRIMP & AVOCADO WONTON.** Sweet & Sour Dipping. *\$2*

**CHINESE STEAM BUNS.** Roast Pork, Pickled Vegetables. *\$3*

**JUMBO LUMP CRAB BEIGNETS.** Lemon-Caper Tartar *\$2.5*

**FILET OF BEEF CROSTINI.** Crispy Shiitake's, Horseradish Cream. *\$3*

**BRAISED SHORT RIB CROSTINI.** Boursin Cheese, Tomato Marmalade. *\$3*

**SOUTHERN FRIED CHICKEN SKEWERS.** Peach Habanero Sauce. *\$2.5*

**PIGS IN A BLANKET.** Spicy Mustard. *\$1.5*



# SLIDERS

MINI GOURMET  
SANDWICH PLATTERS

**CLASSIC ANGUS BURGER.** Tomato Marmalade, Onion Relish, Boursin Cheese, Horseradish Aioli, Brioche Bun. \$45 PER DOZEN

**BBQ PULLED PORK.** Pickled Red Onion, Cabot Cheddar. \$38 PER DOZEN

**GARBANZO BEAN BURGER.** Boursin Cheese, Lettuce, Tomato Marmalade, Balsamic Reduction. \$38 PER DOZEN

**TUNA.** Seared Ahi Tuna, Avocado, Baby Arugula, Tomato. \$48 PER DOZEN

**CHICKEN SALAD.** Apples, Walnuts, Dried Cranberry, Cabot Cheddar, Balsamic Reduction. \$45 PER DOZEN

**"THE JOEY."** Chicken Cutlet, Melted Provolone, Arugula, Tomato, Balsamic, \$45 PER DOZEN

**TROPICAL FRUIT PLATTER.** Pineapple, Cantaloupe, Honeydew, Mango, Organic Grapes, Kiwi, Figs, Raspberries. \$48 • \$85

**GOURMET CHEESE PLATTER.** Assorted Domestic & Imported Cheeses served with Crostini and Flat Breads. \$85 • \$140

**ASSORTED GOURMET SANDWICH PLATTER.** Variety Of Our Seasonal Gourmet Sandwiches. \$72 • \$140

**ASSORTED GOURMET SLIDER PLATTER.** Variety Of Our Seasonal Gourmet Sliders. \$36 PER DOZEN

**"THE JOEY" SANDWICH PLATTER.** Crispy Chicken Cutlet, Arugula, Balsamic Vinegar, Provolone Cheese, Pesto Mayonnaise. \$72 • \$140

**FRESH VEGETABLE CRUDITÉ.** Seasonal Vegetables, White Bean Hummus, Horseradish Sauce. \$50 • \$80

**THE ANTIPASTO PLATTER.** Salami, Sopressata, Prosciutto, Fresh Mozzarella, Aged Provolone, Roasted Peppers, Artichoke Hearts, Olives, Sweet & Hot Cherry Peppers, Semolina Bread. \$60 • \$120

**BAKED BRIE PLATTER.** Nut Crusted Brie Wheel, Housemade Flat Breads, Fresh Seasonal Berries and Dried Fruit. \$48

**POACHED JUMBO SHRIMP COCKTAIL.** Fresh Horseradish Sauce, Lemon. (2.5 Lbs.) \$82 • (5 Lbs.) \$164

**CHILLED SEAFOOD RAW BAR.** Lobster, Oysters, King Crab Leg, Stone Crab Claws, Jumbo Lump Crab Salad, Shrimp, Clams, Mussels, Horseradish Cocktail, Minuette, Lemon Caper Aioli. MARKET PRICE

# STATIONARY PLATTERS

SMALL • UP TO 10 PEOPLE  
LARGE • UP TO 20 PEOPLE



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# SALADS

SMALL • UP TO 10 PEOPLE

LARGE • UP TO 20 PEOPLE

**SALAD OF THE HOUSE.** Baby Greens, Seasonal Vegetables, Chickpeas, Choice of Vinaigrette. \$38 • \$76

**SOBA NOODLE SALAD.** Mango, Toasted Cashews, Golden Raisins, Avocado, Asian Vegetable Slaw, Citrus Vinaigrette. \$42 • \$84

**POACHED PEAR SALAD.** Fall Greens, Dried Cranberries, Spiced Walnuts, Gorgonzola, Cider Vinaigrette. \$42 • \$84

**GEMELLE PASTA SALAD.** Tomatoes, Roasted Peppers, Olives, Fresh Mozzarella, Pesto Vinaigrette. \$35 • \$70

**CHILLED SEAFOOD SALAD.** Shrimp, Lobster, Scallops, Calamari, Olive Oil Poached Cod, Olives, Roasted Peppers, Shaved Fennel, Celery, Red Wine Vinaigrette. *MARKET PRICE*

**FALL VEGETABLE MEDLEY.** Butternut Squash, Cauliflower, Parsnips, Broccoli, Rosemary Brown Butter. \$35

**"MOM'S FAMOUS BROCCOLI CASSEROLE."** Fresh Baked Creamy Broccoli, Walnut Crust. \$38

**NUT CRUSTED GREEN BEANS.** Cranberry Chutney. \$40

**STUFFED CABBAGE.** Fall Vegetable Stuffing, Broth. \$3 each

**BRAISED RED CABBAGE.** Smoked Bacon, Apples. \$35

**CARAMELIZED BRAISED BRUSSELS SPROUTS.** Country Bacon, Shallots. \$40

**SAUTEED BROCCOLI RABE.** Extra Virgin Olive Oil, Toasted Garlic, Chili Pepper Flakes (Sausage Available). \$38

**SPAGHETTI SQUASH AL FORNO.** Pomodoro Sauce, Fresh Mozzarella. \$35

**WHIPPED YUKON GOLD POTATOES.** \$10 Per Quart

**MAPLE WHIPPED SWEET POTATOES.** \$10 Per Quart

**UNCLE JOE'S POTATOES.** Mozzarella & Parsley Crust. \$38

**APPLE SAGE STUFFING.** Garlic Croutons, Turkey Broth, Fall Vegetables. \$38

**ITALIAN SAUSAGE STUFFING.** Sweet or Spicy Sausage, Garlic Croutons, Basil Parmesan, Turkey Broth. \$40

**FORBIDDEN RICE PILAF.** Basmati, Red Thai, Roasted Butternut Squash, Almonds, Currants. \$38

**STUFFED ARTICHOKEs.** Fresh Breadcrumbs, Pine Nuts, Pecorino, Olive Oil, Lemon. *MARKET PRICE*

# SIDES

1/2 Pan • UP TO 10 PEOPLE



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# PASTA

1/2 PAN • UP TO 10 PEOPLE

**CLASSIC BOLOGNESE.** Braised Veal, Beef and Pork Ragout. \$48

**PENNE VODKA AL FORNO.** Fresh Mozzarella, Ricotta, Pecorino. \$38

**"BEST LASAGNA EVER."** Prosciutto, Peas, Hard Boiled Egg, Mozzarella, Bolognese. \$48

**GRANDPA'S MACARONI PIE.** Italian Cheese, Peas, Sopressata, Basil, Tomato Sauce. 10" Pie (8 PIECES) \$35

# CHICKEN

**CHICKEN FRANCESE.** Sauteed Spinach or Broccoli Rabe, Oven-Dried Tomatoes, Lemon Butter Sauce. \$12 PER ORDER

**STUFFED CHICKEN BREAST.** Forrest Mushrooms, Truffle Pecorino, Pancetta, Marsala Wine Sauce. \$14 PER ORDER

**AUNT CONNIES CHICKEN.** Fresh Herbs, Breadcrumbs, Parmesan Crust. \$12 PER ORDER (HALF CHICKEN, 5 PIECES)

**CHICKEN PARMESAN.** Chicken Cutlet, Marinara, Fresh Mozzarella, Pecorino, Fresh Basil. \$12.5 PER ORDER

**"ANNIE'S CHICKEN."** Braised Chicken, Artichoke Hearts, Sweet Cherry Peppers, Potatoes. \$12 PER ORDER (HALF CHICKEN)

**STUFFED CORNISH GAME HEN.** Dried Fruit Stuffing, Rustic Pan Jus. MARKET PRICE

# TURKEY

ORGANIC AVAILABLE

**WHOLE ROASTED TURKEY.** Gravy, Apple Cranberry Chutney. MARKET PRICE

**SAGE ROASTED TURKEY BREAST.** Gravy, Apple Cranberry Chutney. MARKET PRICE

**STUFFED TURKEY BREAST.** Corn Bread, Fall Vegetable Dressing, Natural Gravy. MARKET PRICE

# GRAVY & CHUTNEY

PER QUART

**TURKEY GRAVY.** \$11

**CRANBERRY-APPLE CHUTNEY.** \$13



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# BEEF

GRASS FED PRIME  
CUTS AVAILABLE

**POTATO ROSEMARY CRUSTED FILET MIGNON.** Fresh Horseradish  
Peppercorn Cream. *MARKET PRICE*

**GARLIC & HERB STUDED BEEF ROAST.** Natural Jus (Rib Eye or Sirloin).  
*MARKET PRICE*

**BRAISED BONELESS SHORT RIBS.** Natural Jus. *MARKET PRICE*

# PORK

ALL NATURAL,  
FREE-RANGE,  
NO ANTIBIOTICS  
OR HORMONES.

PRIME PORK AVAILABLE

**LAVENDER HONEY GLAZED FRESH HAM.** Creole Mustard,  
Brioche Buns. \$9 PER LB.

**ROASTED PORK LOIN.** Apple Currant, Pinot Reduction. \$12 PER LB

**SHALLOT HERB ROASTED PORK LOIN.** Onion Jus. \$10 PER LB

**APPLE WOOD BACON AND SAGE WRAPPED PORK LOIN.**  
Onion Jus. \$14 PER ORDER

# LAMB

IMPORTED OR DOMESTIC

PRICES BASED ON  
MARKET PRICE

**PISTACHIO CRUSTED LAMB CHOPS.** Moroccan Mint Tea Sauce.  
1/2 Rack *MARKET PRICE*

**BONELESS LEG OF LAMB ROAST.** Fresh Rosemary, Garlic, Parsley,  
Anise, Extra Virgin Olive Oil, Rustic Gravy. *MARKET PRICE*

# PESCE

HOLIDAY SPECIALTY  
SEAFOOD ITEMS AVAILABLE  
UPON REQUEST. CAVIAR,  
LOBSTER, BACALA, OCTOPUS  
& ITALIAN SEVEN FISHES

**ORGANIC SCOTTISH SALMON.** Lemon Caper Crust. \$14 PER ORDER

**JUMBO LUMP CRAB CAKE.** Celery Root, Apple Slaw. \$18 PER ORDER

**FLOUNDER FRANCESE.** Sauteed Spinach or Broccoli Rabe, Lemon  
Butter Sauce. \$12 PER ORDER

**STUFFED SHRIMP SCAMPI.** Jumbo Lump Crab, Garlic Lemon  
Butter Sauce. \$25 • 5 PER ORDER

**PAN SEARED SEA SCALLOPS.** Maple Beurre Noisette. \$2 EACH



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## FOR THE KIDS

1/2 PAN (8-10 PEOPLE)

MAC 'N CHEESE. \$35

BAKED ZITI. \$35

CHICKY FINGERS WITH HONEY MUSTARD. \$35

CHICKEN PARMESAN. \$40

## DESSERT

**ASSORTED DESSERT PLATTER.** Assortment Of Our Seasonal Desserts.  
\$48 • \$96

LOCAL APPLE STRUDEL. \$8 EACH

## PIE'S

9"

SPICED PUMPKIN PIE. \$14

LOCAL APPLE PIE. \$15

PECAN PIE. \$24

## COOKIES

CHOCOLATE CHIP. \$15 DOZEN

OATMEAL RAISIN. \$15 DOZEN

CHOCOLATE CHIP MACAROONS. \$12 DOZEN

## BARS

RASPBERRY ALMOND. \$3

CHOCOLATE FUDGE BROWNIES. \$2.75

