



FALL & WINTER CATERING MENU

HOR'DOURVES & TAPAS

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. *8 Pieces for \$12*

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 SPRING ROLLS.
Sweet & Sour Dipping. *\$2*

DUCK CONFIT WONTON. Root Vegetables, Golden Raisin, Plum Dipping.* *\$2.5*

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

CRAB BEIGNETS. Sweet Potato, Celery Root-Apple Slaw. *\$2*

AHI TUNA MEATBALLS. Pine Nuts, Parsley & Lemon, Marinara Dipping.* *\$3*

BAKED OYSTER. Citrus-Parsley Crust, Capers Butter.
\$2.00 1 Dozen Minimum.

FILET OF BEEF CROSTINI. Crispy Shiitake's, Rosemary Focaccia, Peppercorn-Horseradish Cream.* *\$2.75*

BRAISED SHORT RIB CROSTINI. Boursin Cheese, Tomato Marmalade.*
\$2.5

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

**Minimum of 20 Pieces*



SLIDERS

MINI GOURMET
SANDWICH PLATTERS

CLASSIC ANGUS BURGER. Boursin Cheese, Lettuce, Onion Confit, Tomato Marmalade, Horseradish Aioli. \$42 PER DOZEN

PULLED PORK SANDWICH. House BBQ, Pickled Onions, Vermont Cheddar, Brioche Bun. \$38 PER DOZEN

GARBANZO NAAN BURGER. Shredded Lettuce, Oven Roasted Tomato, Avocado-Lime Dressing. \$38 PER DOZEN

CHICKEN SAUSAGE BURGER. Roasted Chili Peppers, Onion, Chicory, Maple-Mustard Dressing. \$42 PER DOZEN

TURKISH LAMB BURGER. Grilled Tomato, Squash, Lemon-Mint Yogurt Sauce. \$45 PER DOZEN

STATIONARY PLATTERS

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

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. Turkey Ciabatta Panini, "The Joey," "Grandpa's," Autumn Chicken Salad Pita, Grilled Vegetable Burrito and more! \$72 • \$140

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

FRESH VEGETABLE CRUDITÉ. Carrots, Peppers, Celery, Zucchini, Yellow Squash, Asparagus, Radish, Broccoli, Cauliflower, Horseradish-Peppercorn Sauce or Scallion Roasted Onion Sauce. \$50 • \$100

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. Spiced Nut Crust, Fresh Berries, Flat Breads & Crostini. \$42

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



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SALADS

SMALL • UP TO 10 PEOPLE

LARGE • UP TO 20 PEOPLE

SALAD OF THE HOUSE. Baby Greens, Seasonal Vegetables, Chick-peas, Choice of Vinaigrette. \$38 • \$76

"MOM'S" 7-LAYER SALAD. Organic Baby Greens, Peas, Bacon, Egg, Tomato, Vermont Cheddar, Whole Wheat Croutons, Creamy Avocado Dressing. \$48 • \$96

POACHED PEAR SALAD. Fall Greens, Dried Cranberries, Spiced Walnuts, Gorgonzola, Cider Vinaigrette. \$40 • \$80

COUNTRY BEET SALAD. Arugula, Baby Potatoes, Egg, Marinated Carrots, Feta, Maple-Mustard Dressing. \$40 • \$80

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

SIDES

1/2 Pan • UP TO 10 PEOPLE

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

ROASTED FALL ROOT VEGETABLES. Maple-Rosemary Butter. \$32

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

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*



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PASTA

1/2 PAN • UP TO 10 PEOPLE

HOMEMADE MANICOTTI. Fresh Ricotta, Mozzarella, Tomato Béchamel, Grated Reggiano. \$12 (2 PER ORDER)

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 PER ORDER

"ANNIE'S CHICKEN." Braised Chicken, Artichoke Hearts, Sweet Cherry Peppers, Potatoes. \$15 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. \$6 PER LB.

SAGE ROASTED TURKEY BREAST. Gravy, Apple Cranberry Chutney. \$9 PER LB.

STUFFED TURKEY BREAST. Corn Bread, Fall Vegetable Dressing, Natural Gravy. \$9 PER LB.



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BEEF

GRASS FED PRIME
CUTS AVAILABLE

POTATO ROSEMARY CRUSTED FILET MIGNON. Fresh Horseradish
Peppercorn Cream. \$25 PER ORDER

GARLIC & HERB STUDED BEEF ROAST. Natural Jus (Rib Eye or Sirloin).
\$20 PER ORDER

BRAISED SHORT RIBS. Natural Jus. \$18 PER ORDER

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. Fig Stuffing, Pinot Reduction. \$10 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

CRISPY SEARED PORK CHOPS. Cranberry Apple Chutney.
\$12 PER ORDER

BRAISED PORK BRACCIOLE. Pine Nuts, Raisins,
Balsamic Onion Reduction. \$9 PER LB.

LAMB

IMPORTED OR DOMESTIC

PRICES BASED ON
NEW ZEALAND LAMB

PISTACHIO CRUSTED LAMB CHOPS. Moroccan Mint Tea Sauce.
1/2 Rack \$38

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

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PESCE

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

TILAPIA PICCATA. Sauteed Spinach, Lemon Caper Sauce.
\$11 PER ORDER

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

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

MONKFISH OSSO BUCCO. Fennel, Tomato Red Wine Sauce.
\$15 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

FOR THE KIDS

1/2 PAN (8-10 PEOPLE)

FISHY STICKS. \$38

MAC 'N CHEESE. \$35

BAKED ZITI. \$38

CHICKY FINGERS WITH HONEY MUSTARD. \$35

CHICKEN PARMESAN. \$38

DESSERT

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. \$2.75 EACH

BROWNIES. \$2.5 EACH

CUPCAKES

CHOCOLATE OR VANILLA, SWISS MERINGUE BUTTER CREAM.
REGULAR \$24 • MINI \$12

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