

# CATERING TRAYS

half trays serve 8 - 10 full trays serve 15 - 20

## starters

**antipasto** \$8 per serving (minimum 10 servings)

variety of Italian meats, cheese and vegetables

**mussels** \$40 H \$75 F

italian sausage + shallots + tomatoes + anisette

(also available red or white) \$35 H/\$65 F

**house roasted peppers** \$25 per quart

marinated in olive oil

**shrimp cocktail** \$75

3 pounds of jumbo shrimp + cocktail sauce

**mozzarella caprese** \$40 H \$75 F

heirloom tomatoes + basil + fresh mozzarella + olive oil and balsamic

## salads

**arugula** \$40 H \$75 F

dried fruit + gorgonzola + candied walnuts + white balsamic vinaigrette

**caesar** \$40 H \$75 F

romaine + radicchio shaved parmesan + croutons

+ housemade caesar dressing

**seasonal** MKT

mixed baby greens + seasonal fruit + nuts & cheese

## pasta

**tortelloni alfredo** \$50 H \$95 F

mixed mushrooms + tomatoes + truffle alfredo sauce

**classic stuffed shells** \$45 H \$90 F

baked ricotta stuffed pasta + tomato sauce

**baked ziti** \$45 H \$90 F

ricotta + tomato sauce + mozzarella

**rigatoni amatriciana** \$45 H \$90 F

smoked pancetta + onions + roma tomatoes + pecorino + chili flake

**petite cheese ravioli** \$50 H \$95 F

marinara

## chicken | veal

choose your style \$55 \$110

- parmigiano - marsala - francaise -

for veal add \$20 for half \$30 for full

- saltimbocca add \$10 half \$20 full

- carciofi add \$5 half and \$10 full

## roasted meats

**beef & pork meatballs** \$65 H \$125 F

in tomato sauce

**italian sausage and peppers** \$65 H \$120 F

onions + rosemary

**roasted pork** \$65 H \$120 F

sliced thin in au jus

**braised short rib** MKT

port braised boneless black angus short rib

## seafood

**shrimp scampi or fra diavolo** \$70 H \$135 F

over pasta or risotto

**oven roasted fish** MKT

warm sicilian style puttanesca sauce (tomatoes + olives + capers)

**seared salmon** MKT

sun-dried tomatoes + roasted pepper cream sauce + broccoli rabe +

spicy sausage + onion + potato hash

**crab cakes** MKT

pan seared jumbo lump crab cakes + fresh lemon

(old bay aioli on the side)

## sides

**risotto** \$30 H \$60 F

**green beans** \$35 H \$65 F

garlic + thyme butter

**mascarpone mashed potatoes** \$35 half size only

**roasted rosemary potatoes** \$35 H \$65 F

**roasted mixed vegetables** \$40 H \$75 F

## dessert

**mini cannoli** \$20 dozen ( 2 dz minimum )

**tiramisu** \$50 serves 15

**mini pastries** \$20 dozen

additions per pound

- broccoli rabe MKT - long hots \$8 - provolone \$6 -

- grated parmesan \$12

- italian rolls \$6.50 per dozen -

- marinara sauce \$8 per quart -

- extra dressing \$6 per pint -

- sun-dried tomato pesto \$15 per pint -

for any questions and orders please contact our banquet coordinator

[lisa@osteria545.com](mailto:lisa@osteria545.com)

all party tray orders require 48hr notice and a 50% non-refundable deposit



## PRIVATE EVENTS & CATERING MENU

545 W. Broad Street  
Paulsboro, NJ  
(856) 599 - 1833

[www.osteria545.com](http://www.osteria545.com)





## plated lunch or dinner

includes: italian bread , coffee, tea, soft drinks, green salad  
choice of: 1 starter and 3 entrees.

**starting at \$34 per person LUNCH**

**\$44 per person DINNER**

### *starters*

**bruschetta | arancini | mussels (red or white)**

**antipasto** *add \$5 per person*

assortment of cured italian meats + cheeses + marinated vegetables

**polpetta** *add \$3 per person*

beef and pork meatballs + whipped ricotta + tomato sauce

**calamari** *add \$4 per person*

### **green salad**

mixed baby greens + cucumber + tomatoes + white balsamic vinaigrette  
UPGRADE TO ARUGULA OR CAESAR \$2 PER PERSON

### *choose 3 entrees*

**chicken marsala**

mixed mushrooms + marsala wine sauce

**chicken parmigiana**

breaded cutlet + mozzarella + tomato sauce

**chicken piccata**

grilled artichokes + fresh tomatoes + lemon white wine sauce

**sicilian style roasted grouper**

puttanesca sauce with olives + capers + tomatoes

**seared salmon**

seasonal accompaniments - ask for details

**rigatoni ala vodka**

spicy vodka sauce + plum tomatoes + parmesan

**pappardelle bolognese**

bolognese + mascarpone + rosemary + parmesan

**filet gorgonzola** *MKT price upcharge*

6oz. filet + gorgonzola crust + port wine demi glace

**braised short rib** *MKT price upcharge*

boneless black angus short rib + truffle risotto + haricot verts + veal

reduction + dried cherry pistachio gremolata

**jumbo lump crab cakes** *MKT price upcharge*

pan seared + roasted red pepper cream sauce

## buffet style lunch or dinner

includes: coffee, tea, soft drinks, green salad  
choice of: 1 pasta and 2 entrees accompanied by roasted  
potatoes and chefs veg.

**starting at \$24 per person LUNCH**

**\$32 per person DINNER**

### **green salad**

mixed baby greens + cucumber + tomatoes + white balsamic vinaigrette  
UPGRADE TO ARUGULA OR CAESAR \$2 PER PERSON

### *choose your pasta*

**rigatoni | penne**

**add \$2 per person for :**

**tortelloni | ravioli**

### **vodka**

tomato vodka cream + parmesan

**truffle alfredo**

mixed mushrooms + tomatoes

**marinara**

tomato + basil + olive oil

**primavera**

assorted mixed veggies + roasted garlic cream sauce

### *choose 2 entrees*

**chicken marsala**

mixed mushrooms + marsala wine sauce

**chicken parmigiana**

breaded cutlet + mozzarella + tomato sauce

**polpetta**

beef & pork meatballs + tomato sauce

**sausage & peppers**

rosemary + onions + peppers + italian rolls

**chicken piccata**

grilled artichokes + fresh tomatoes + lemon white wine sauce

**porkette**

slow roasted pulled pork in au jus + italian rolls

**add broccoli rabe + long hots + provolone \$2.50 per person**

**seared salmon** *add \$4 per person*

seasonal accompaniments - ask for details

**sicilian style roasted grouper** *MKT price upcharge*

puttanesca sauce with olives + capers + tomatoes

## dessert

you may also bring your own cake or cupcakes

\$2 cake cutting fee per person

**add mini cannoli \$2 per person**

customized cakes are available upon request

other dessert options available upon request

## liquor

### **cash bar**

guests are required to pay for their own alcohol

### **open bar**

all liquor consumed will be added to master bill

can be limited to wine and beer only

### **wine by the bottle**

choose from our wine list

### **in room mini bar**

set up with your choice of liquor + beer + wine

bartender fee \$150

## **lunch event starting times**

**11am - 1pm**

## **dinner event\* starting times**

**3pm - 8pm**

\*each event has a 3 hour time limit

\*decorations must be discussed and approved by our banquet  
manager. custom linen colors available for an additional fee

\*unavailable Friday or Saturday evenings

## *menu availability and prices are subject to change without notice*

20% non- refundable deposit is required, it will be applied to your balance  
tax and gratuity not included

40 people minimum for lunch or dinner buffet

30 people minimum for plated events

final head count and menu is required 10 days prior to the event

these menus are a sample of our banquet offerings, custom menus are  
available upon request. our banquet coordinator will be happy to work  
with you to create a memorable experience for you and your guests