

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 + croutons + shaved parmesan + peppercorn 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

roasted mushrooms + tomatoes + white truffle alfredo

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 + cherry gremolata

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 \$15 dozen (2 dz minimum)

tiramisu \$50 serves 15

mini pastries \$15 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

rich@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



plated lunch or dinner

includes: italian bread with sun-dried tomato pesto, coffee, tea, soft drinks, green salad
choice of: 1 starter and 3 entrees.
starting at \$34 per person LUNCH
\$42 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

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

spicy sausage + onion + potato hash

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: italian bread with sun-dried tomato pesto, 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

chicken piccata

grilled artichokes + fresh tomatoes + lemon white wine sauce

polpetta

beef & pork meatballs + tomato sauce

sausage & peppers

rosemary + onions + peppers

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

slow roasted pulled pork in au jus + italian rolls

sicilian style roasted grouper *MKT price upcharge*

puttanesca sauce with olives + capers + tomatoes

seared salmon *add \$4 per person*

sun-dried tomatoes + roasted pepper cream sauce

dessert

customized cakes are available upon request
you may also bring your own cake for an additional fee
cut and plated with fresh berries add \$2 per person
add mini cannoli \$2 per person
other dessert options available upon request

liquor

tab bar

all liquor consumed will be added to master bill
can be limited to wine and beer only

cash bar

guests are required to pay for their own alcohol

open bar

available upon request. discuss details with our banquet coordinator

wine by the bottle

choose from our wine list

in room mini bar

set up with your choice of liquor + beer + wine
bartender fee \$100

lunch event starting times
11am - 2pm

dinner event starting times
3pm - 8pm

*each event has a 4 hour time limit
*decorations must be discussed and approved by our banquet coordinator. custom linen colors available for an additional fee

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