

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

crispy eggplant stacks \$40 H \$75 F

eggplant + tomatoes + creamy burrata + balsamic

house roasted peppers \$25 per quart

marinated in olive oil

shrimp cocktail \$75

3 pounds of jumbo shrimp + cocktail sauce

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

italian salad \$40 H \$75 F

romaine + arugula + roasted tomatoes + red onion + white balsamic
vinaigrette

pasta

lasagna \$45 H \$90 F

sun-dried tomatoes + sauteed spinach + ricotta + parmesan
choice of marinara or garlic cream sauce

tortelloni alfredo \$50 H \$95 F

mixed mushrooms + tomatoes + truffle alfredo 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 (25 pieces) \$65 H
(50 pieces) \$125 F**

in tomato sauce

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

onions + rosemary

porketta \$65 H \$120 F

slow-roasted pork in spices & herbs

shaved prime rib \$65 H \$120 F

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

seasonal fish MKT

seasonal accompaniments - ask for details

crab cakes MKT

pan seared jumbo lump crab cakes + fresh lemon

(old bay aioli on the side)

sicilian style roasted grouper MKT

puttanesca sauce with olives + capers + tomatoes

sides

risotto \$30 H \$60 F

choice of white truffle parmesan or caramelized onion

roasted broccoli \$35 H \$65 F

garlic + lemon + extra virgin olive oil

roasted mixed vegetables \$40 H \$75 F

roasted rosemary potatoes \$35 H \$65 F

mascarpone mashed potatoes \$35 half size only

dessert

mini cannoli \$20 dozen (2 dz minimum)

tiramisu \$65 serves 15

mini pastries \$25 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 -

Osteria 545
• ITALIAN KITCHEN & BAR •

PRIVATE EVENTS & CATERING MENU

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

www.osteria545.com



for any questions and orders please contact Lisa at lisa@osteria545.com
all party tray orders require 48hr notice and a 50% non-refundable deposit

plated lunch or dinner

includes: italian bread , coffee, tea, soft drinks, 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*

italian salad

romaine + arugula + roasted tomatoes + red onion

white balsamic vinaigrette

UPGRADE TO CAESAR \$2 PER PERSON

choose 3 entrees

chicken parmigiana

breaded cutlet + mozzarella + tomato sauce

chicken piccata

grilled artichokes + fresh tomatoes + lemon white wine sauce

chicken francesca

chicken breast + arugula + mozzarella + bacon + mashed

potatoes sun-dried tomato cream sauce

sicilian style roasted grouper

puttanesca sauce with olives + capers + tomatoes

rigatoni ala vodka

spicy vodka sauce + plum tomatoes + parmesan

short rib ragu

pappardelle + whipped ricotta + 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

seasonal fish *MKT*

seasonal accompaniments - ask for details

buffet style lunch or dinner

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

starting at \$24 per person LUNCH

\$34 per person DINNER

italian salad

romaine + arugula + roasted tomatoes + red onion

white balsamic vinaigrette

UPGRADE TO 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

shrimp

scampi

+3

white wine + garlic + butter

choose 2 entrees

chicken parmigiana

breaded cutlet + mozzarella + tomato sauce

chicken francesca

chicken breast + arugula + mozzarella + bacon + mashed potatoes

sun-dried tomato cream sauce

chicken piccata

grilled artichokes + fresh tomatoes + lemon white wine sauce

polpetta

beef & pork meatballs + tomato sauce

sausage & peppers

rosemary + onions + peppers + italian rolls

porkette

slow roasted pulled pork in au jus + italian rolls

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

sicilian style roasted grouper *MKT*

puttanesca sauce with olives + capers + tomatoes

seasonal fish *MKT*

seasonal accompaniments - ask for details

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

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