

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 + peas + 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 + peas + 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

veal & pork meatballs \$65 H \$125 F

in tomato sauce

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

sherry + tomatoes + onions + rosemary

roasted pork \$65 H \$120 F

sliced thin in au jus

braised short rib MKT

chianti 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)

salmon limoncello MKT

limoncello dill cream sauce

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

sherry + 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

Osteria 545

• ITALIAN KITCHEN & BAR •

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 \$30 per person LUNCH
\$38 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*

veal 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 + sun dried tomatoes + marsala wine sauce

chicken parmigiana

breaded cutlet + mozzarella + tomato sauce

chicken carciofi

grilled artichokes + fresh tomatoes + lemon white wine sauce

sicilian style roasted fish

puttanesca sauce with olives + capers + tomatoes

salmon limoncello

grilled salmon + fresh tomato limoncello and dill cream sauce

rigatoni ala vodka

spicy vodka sauce + plum tomatoes + parmesan

pappardelle bolognese

veal bolognese + pancetta + mascarpone + rosemary + parmesan

filet gorgonzola *MKT price upcharge*

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

chilean sea bass *MKT price upcharge*

white truffle tomato butter sauce

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 | gemelli

add \$2 per person for :

gnocchi | tortelloni | ravioli

vodka

tomato vodka cream + baby spinach + parmesan

truffle alfredo

mixed mushrooms + peas

marinara

tomato + basil + olive oil

primavera

assorted mixed veggies + roasted garlic cream sauce

choose 2 entrees

chicken marsala

mixed mushrooms + sun dried tomatoes + marsala wine sauce

chicken parmigiana

breaded cutlet + mozzarella + tomato sauce

chicken carciofi

grilled artichokes + fresh tomatoes + lemon white wine sauce

polpetta

veal & pork meatballs + tomato sauce

sausage & peppers

sherry + tomatoes + rosemary + onions + peppers

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

slow roasted pork sliced thin in au jus + italian rolls

sicilian style roasted fish *MKT price upcharge*

puttanesca sauce with olives + capers + tomatoes

salmon limoncello *add \$4 per person*

limoncello and dill 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