



At Pezzolanti's we strive for excellence. We use only the freshest ingredients, and import many products from Italy, so our entrees are as authentic as possible.

Our commitment is to give each affair a personal touch. A member of our catering staff will meet with you to review the party package that is best for your affair. Any of our packages can be enhanced to make your affair a unique one.

Any occasion, large or small Pezzolanti's will cater an affair for you that your guests will be talking about long after the party is over.

Please visit us on the web at pezzolantis.com, to learn more about us.

Patrick Pezzolanti

21 S. Hope Chapel Road - Jackson, NJ - (732)942-8899

Party Plan I

(minimum 40 people)

PASTA (select two choices)

Rigatoni w/scalloped chicken & Broccoli in a White Wine & Lemon Sauce
Stuffed Shells w/Eggplant & Sausage topped in a Tomato & Basil Cream Sauce

<i>Lasagna</i>	<i>Ravioli w/ Marinara Sauce</i>
<i>Baked Ziti</i>	<i>Rigatoni with Fresh Basil & Tomatoes</i>
<i>Linguine with Garlic & Oil</i>	<i>Ricotta filled Rigatoni w/ Marinara Sauce</i>
<i>Penne with Vodka Sauce</i>	<i>Penne with Prosciutto & Peas in a Pink Sauce</i>
<i>Stuffed Shells</i>	<i>Sundried Ravioli w/ Marinara Sauce</i>
<i>Manicotti</i>	<i>Lobster Ravioli w/ Vodka Sauce</i>
<i>Bow Tie Pasta w/ Tomato & Basil</i>	<i>Spinach Ravioli w/ Alfredo Sauce</i>
<i>Linguine w/ Clam Sauce (Red or White)</i>	<i>Rigatoni Alla The Hall - w/ Peas, Sausage, & Mushrooms topped</i> w/ A Plum Tomato Cream Sauce
<i>Penne ala Vodka w/scalloped chicken</i>	<i>Lasagna Roll-Ups w/ Marinara Sauce</i>
<i>Tortellini w/ Alfredo Sauce</i>	<i>Cavatelli & Broccoli</i>
<i>Bow Tie Pasta w/ Tomato & Basil Cream Sauce</i>	<i>Cavatelli & Sausage</i>

VEGETABLES (select two choices)

<i>Sautéed Asparagus</i>	<i>French Green Beans Almandine</i>	
<i>Eggplant Parmigiana</i>	<i>Eggplant Rollatini</i>	<i>Grilled vegetables</i>
<i>Garlic Roasted Potatoes</i>	<i>Mashed Potatoes</i>	<i>Sautéed Broccoli</i>
<i>Broccoli Rabe</i>	<i>Rice Pilaf with fresh vegetables</i>	<i>Potato Croquettes</i>

ENTREES (Select two choices)

Chicken Campagnola - chicken w/spinach & melted mozzarella in a
Chicken Cordon Bleu - stuffed w/Ham & Swiss topped w/ Our Homemade Honey Mustard Cream Sauce
Chicken Dusal - Chicken breast stuffed with Ham & Mozzarella. Topped with a Marsala wine sauce.
Chicken Franchese - served in a lemon white wine sauce
Chicken Hawaiian - Chicken pieces w/ our homemade sweet & sour sauce, garnished w/ Pineapples & Cherries.
Chicken La Rosa - sautéed topped w/ homemade mozzarella & Fresh chopped tomatoes in a Tomato Basil Cream Sauce
Chicken Margherita - sautéed chicken in a balsamic wine vinegar reduction; topped w/ Roasted Red Peppers
Chicken Marsala - sautéed mushrooms in a marsala wine
Chicken Parmigiana - chicken breast w/melted mozzarella in a Marinara Sauce
Chicken Rollatini - w/ Prosciutto & Mozzarella, topped w/ a lite brown Mushroom Sauce
Chicken Saltimbocca - Medallions of chicken breast sautéed in a lite wine sauce topped w/ sautéed spinach, prosciutto, and sage
Chicken San Marzano - Sautéed Chicken topped w/Fresh Tomatoes, garlic, basil, olive oil, & Fresh Mozzarella
Chicken Scaloppine alla Sorrentina - chicken breast topped w/ Prosciutto, fried Eggplant& melted Fontina Cheese sautéed in a lite tomato wine sauce
Chicken Scarpariello - Chicken, Sausage, & Cherry Peppers
Chicken Sicilian - Chicken breast stuffed with onion bread crumb and mozzarella stuffing. Topped w/a lemon wine sauce.
Chicken stuffed w/ Spinach, Roasted Peppers, & Mozzarella - served in a lemon wine sauce
Chicken Tenders - chicken breast fillets breaded and golden fried
Roasted Sausage, Chicken, Peppers, Potatoes, & Onions
Meatballs
Sausage, Peppers, & Onions San Gennaro Style or in Marinara Sauce
Steak Pizzaiola - Tender cut sirloin with green peppers in tomato sauce
Pepper Steak
Thin sliced Roast Beef in our Famous AuJus Sauce
Bar-B-Q Roast Pork in our Homemade Bar-B-Q Sauce
Roast Pork sliced in its Natural Juices



Tossed Salad

Served w/ our House Balsamic Vinaigrette Dressing

Dinner Rolls or Brick Oven Bread w/Butter

Classicware Plates, Forks, Knives

Chafing dishes & Sterno

Service Staff (available upon request*)

Dessert (available upon request refer to enhancements*)

Beverage Package (available upon request*)

Starting at \$18.95 per Guest

Additional Charges apply

**7% NJ Sales tax not included*

Upgrades, Enhancements, or Menu substitutions available at an additional cost

Gratuuity not included

Prices subject to change

**Service staff available upon request - \$125.00 for four hours*

Recommendation - 50 guests – 2 servers; 75 guests – 3 servers; 100 guests – 3 servers;

125 guests – 4 servers; 150 guests – 5 servers

**Beverage Package available upon request - \$2.95 per person*

Includes – soda, bottled water, ice, cups

**Substitute Veal for any Chicken Dish for an additional \$3.75 per person*

Linen Tableclothes and Napkins - available upon request

Party Plan II

(minimum 40 people)

Five Hour Party

Size and Quantity will be determined by party size

ONE HOUR COCKTAIL PARTY

Butler Style

Your Choice of Four

<i>Bruschetta</i>	<i>Coconut Shrimp*</i>	<i>Shrimp Cocktail*</i>
<i>Potato Puffs</i>	<i>Fried Shrimp*</i>	<i>Eggplant stacks</i>
<i>Chicken Tenders</i>	<i>Hot Wings</i>	<i>Swedish Meatballs</i>
<i>Silver Dollar Stuffed Mushrooms</i>	<i>Cocktail franks in puffy pastry</i>	<i>Fried Ravioli</i>

PASTA (select two choices)

Rigatoni w/scalloped chicken & Broccoli in a White Wine & Lemon Sauce
Stuffed Shells w/Eggplant & Sausage topped with a Tomato & Basil Cream Sauce

<i>Lasagna</i>	<i>Ravioli w/ Marinara Sauce</i>
<i>Baked Ziti</i>	<i>Rigatoni with Fresh Basil & Tomatoes</i>
<i>Linguine with Garlic & Oil</i>	<i>Ricotta filled Rigatoni w/ Marinara Sauce</i>
<i>Penne with Vodka Sauce</i>	<i>Penne with Proscuitto & Peas in a Pink Sauce</i>
<i>Stuffed Shells</i>	<i>Sundried Ravioli w/ Marinara Sauce</i>
<i>Manicotti</i>	<i>Lobster Ravioli w/ Vodka Sauce</i>
<i>Bow Tie Pasta w/ Tomato & Basil</i>	<i>Spinach Ravioli w/ Alfredo Sauce</i>
<i>Linguine w/ Clam Sauce (Red or White)</i>	<i>Rigatoni Alla Pezzolanti</i>
<i>Penne ala Vodka w/scalloped chicken</i>	<i>Lasagna Roll-Ups w/ Marinara Sauce</i>
<i>Tortellini w/ Alfredo Sauce</i>	<i>Cavatelli & Broccoli</i>
<i>Bow Tie Pasta w/ Tomato & Basil Cream Sauce</i>	<i>Cavatelli & Sausage</i>

VEGETABLES (select two Choices)

<i>Eggplant Parmigiana</i>	<i>French Green Beans Almandine</i>	<i>Grilled vegetables</i>
<i>Garlic Roasted Potatoes</i>	<i>Eggplant Rollatini</i>	<i>Sautéed Broccoli</i>
<i>Broccoli Rabe</i>	<i>Mashed Potatoes</i>	<i>Potato Croquettes</i>
	<i>Rice Pilaf with fresh vegetables</i>	

ENTREES (select two choices)

(refer to above plans for entrée description)

<i>Chicken Franchese</i>	<i>Chicken Marsala</i>	<i>Chicken Saltimbocca</i>
<i>Chicken Campagnola</i>	<i>Chicken San Marzano</i>	<i>Chicken Parmigiana</i>
<i>Chicken Scarpariello</i>	<i>Chicken Scaloppine alla Sorrentina</i>	<i>Chicken Cordon Bleu</i>
<i>Chicken Dusal</i>	<i>Chicken Hawaiian</i>	<i>Chicken Rollatini</i>
<i>Chicken Sicilian</i>	<i>Meatballs</i>	<i>Steak Pizzaiola</i>
<i>Sausage, Peppers, & Onions</i>	<i>Pepper Steak</i>	

Roasted Sausage, Chicken, Peppers, Potatoes, & Onions
Thin sliced Roast Beef in our Famous AuJus Sauce
Bar-B-Q Roast Pork in our Homemade Bar-B-Q Sauce
Roast Pork sliced in its Natural Juices
Chicken Breast stuffed w/ Spinach, Roasted Peppers, & Mozzarella
Peppercorn Steak topped w/ a Sherry Cream sauce



Salads — (select one choice)

Garden Salad - Mixed greens topped w/ red ripe Tomatoes, Cucumbers, Carrots, green and red Peppers, red Onions. Served with our house Balsamic Dressing.

Waldorf Salad - Mixed baby greens topped with Cranberries, Walnuts, crumbled Feta Cheese, Red Onions, homemade Croutons, and Grape tomatoes. Served with a Raspberry Vinaigrette Dressing.

Spring Salad - Mixed greens topped with Goat Cheese, Pine Nuts, Strawberries, Red Onions, Grape Tomatoes, and our homemade Croutons. Served with our house Balsamic Dressing.

Caesar Salad - Romaine Lettuce topped w/ homemade Croutons, Red Onions, shaved Parmesan Cheese. Served w/ our Creamy Caesar Dressing.

Dinner rolls or Brick oven bread w/butter

Coffee and Tea

Dessert

Fresh Pastries, and Cookies

Occasion Cake

*Your choice of Chocolate Pudding or Vanilla Cream
Your choice of Bananas & Walnuts, or Strawberry Filling
Chocolate covered strawberries on top*

Chafing Dishes & Sterno

Starting at \$59.95 per Guest

**Additional Charges apply*

7% NJ Sales tax not included

Upgrades, Enhancements, or Menu substitutions available at an additional cost

Gratuity not included

Prices subject to change

**Service staff available upon request - \$150.00 for five hours*

Recommendation - 50 guests – 2 servers; 75 guests – 3 servers; 100 guests – 3 servers;

125 guests – 4 servers; 150 guests – 5 servers

**Beverage Package available upon request - \$2.95 per person*

Includes – soda, bottled water, ice, cups

**Substitute Veal for any Chicken Dish for an additional \$3.75 per person*

Linen Tableclothes and Napkins - available upon request

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Enhancements to your Affair

Carving Stations - \$12.95 per person

(select 2 Choices; available w/servers only)

Glazed Ham – Topped w/ our homemade sweet Glaze, garnished w/ Pineapple, & Cherries

Bar-B-Q Roast Pork – Topped w/ our Zesty Homemade Bar-B-Q Sauce. (Also available Chinese style)

Eye Round Roast Beef – Oven roasted eye round roast beef seasoned w/our special spices and herbs. Comes with our homemade beef gravy.

London Broil – Grilled to perfection London Broil. Served with its natural juices.

Fresh All Natural Oven Roasted Turkey Breast – Boneless Turkey Breast, oven roasted, & served with a turkey gravy.

Pasta Station – Your choice of two pastas served with - Ala Vodka Sauce, Marinara Sauce, or Alfredo Sauce

Antipasto Bar - \$9.50 per person

Beautiful array of Genoa Salami, Pepperoni, Prosciutto, Sopressata, fresh Mozzarella, Imported Provolone, Olives, red ripe Tomatoes, Roasted Peppers

Seafood Bar - \$12.95 per person

Jumbo Shrimp Cocktail, Fried Shrimp w/ our homemade cocktail sauce, Fried Calamari, Baked Clams

Viennese Table - \$9.95 per person

A variety of our finest homemade desserts

Cheese Cake, Brownies, Cannoli's, variety of Danish Rings, Gourmet loafs, homemade pies, Carrot Cake, Italian Pastries, Cookies, Seasonal fresh fruit, Tartufo, Tiramisu, Caramel Apples

Chocolate Fountain - \$6.95 per person

Your Choice of Milk, Dark, or White Chocolate

Fresh Strawberries, Bananas, Pineapples,

Cheese Cake, Chocolate Chip Cookies, Pretzel Rods, Oreo Cookies

Occasion Cake - available

Your choice of Chocolate Pudding or Vanilla Cream

Your choice of Bananas & Walnuts, or Strawberry Filling

Chocolate covered strawberries on top

Tableside Pastries & Cookies - \$5.50 per person

Variety of miniature Italian Pastries & Cookies

Childrens Menu - \$7.00 per person

(minimum 10 children)

Chicken Tenders

French Fries

Enhancements to your Affair

Cold Antipasto Package – \$6.99 per person

Select 3 Choices

Antipasto Platter

*Genoa Salami, Pepperoni, Sopressata, Imported Provolone,
Fresh Mozzarella, Olives, and Roasted Peppers*

Fresh Mozzarella Platter

Fresh Mozzarella garnished with Tomatoes, Fresh Basil, and imported Olive Oil.

Eggplant Stacks Platter

*Four layers of fried eggplant with fresh mozzarella, topped with homemade olive oil,
garlic, fresh basil, and sundried tomatoes dressing*

Stuffed Mushroom Platter

*Silver dollar mushrooms elegantly arranged on a tray,
stuffed with our own homemade bread crumb stuffing*

Stuffed Bread Platter

*Hand rolled stuffed bread, elegantly laid out on a platter
Pepperoni & Mozzarella, Ham, Salami & Mozzarella,
Spinach, Roasted Peppers, & Mozzarella, Eggplant & Mozzarella*

Cocktail or Fried Shrimp Platter

*You will receive your choice of Fresh shrimp breaded and fried to perfection,
or cooked shrimp ready to dip in our homemade cocktail sauce.*

Fruit Platter

Seasoned fruit elegantly displayed on a round tray

Vegetable Platter

*Our garden fresh Cucumbers, Carrots, Broccoli, Celery, Cauliflower,
and Cheery Tomatoes, arranged around our Blue Cheese Dip*

Candy Cart – \$550.00

*Reese's Cups, Hershey's Kisses, Milky ways, Snickers, Jolly Ranchers,
Sweet Tarts, Laffy Taffy's, Miniature Hershey's, Bubble Gum, Twizzlers,
Lollipops Tottsie Pops, Swedish Fish, Airheads, Sour Patch Kids
Candy Apples, Cotton Candy, Popcorn, Cracker Jacks, Pretzels*

Wishing Well – \$30.00