

Pezzolanti's

Catering & Italian Specialties

Mon - Fri 10:00 - 6:30

Sat 10:00 - 6:00

Sun 10:00 - 4:00



Catering Menu

For any occasion – large or small, we will make your affair a remembered one.

All of our food is prepared on the premises with only the finest ingredients available.

Because your affair is important to us, please order 10 days in advance.

*Inquire about
our Dinner Buffet
starting at \$18.95 per person*

*We also offer a full line
of Italian Pastries
and Cookie Trays*

21 S. Hope Chapel Road
Jackson, NJ 08527
(732) 942-8899 FAX (732) 942-8839

JACKSON CROSSINGS

Visit us on the web at: www.pezzolantis.com

Party Starters

Just Say Cheese **\$39.99**

Includes your choice of any 5 cheeses arranged on a tray:

Munster	Provolone	Swiss	Mozzarella
American	Cheddar	Pepper Cheese	

Fresh Mozzarella & Tomato 12 in **\$35.00** 16 in **\$59.99**

Freshly sliced mozzarella with sliced ripe tomatoes, & roasted peppers in a light olive oil and garlic dressing arranged on a tray

Antipasto Tray 12 in **\$35.00** 16 in **\$59.99**

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

Shrimp Cocktail *Market Price*

Mushrooms Poppers 12 in **\$30.00** 16 in **\$55.00**

Silver dollar mushrooms stuffed w/a blend of Italian cheeses, breaded and Golden fried. Served with our special horseradish mayo

Stuffed Mushroom Platter 12 in **\$30.00** 16 in **\$55.00**

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

Vegetable Platter **\$45.00**

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

Fruit Platters **\$42.00**

Seasoned fruit elegantly displayed on a round tray

Eggplant Stacks Platter 12 in **\$35.00** 16 in **\$59.00**

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

Stuffed Bread Platter 12 in **\$35.00** 16 in **\$59.00**

Hand rolled stuffed bread, elegantly laid out on a platter with greenery. A variety of breads are available.

Potato Croquettes 12 pc. **\$25.00**

Rice Balls *mini* 12 pc. **\$25.00**

Mozzarella Sticks 40 pc. **\$45.00**

Fried Ravioli **\$39.00**

Wrap Platter **\$85.00**
Wraps freshly made with Ham & Swiss Cheese, Turkey & Cheese, & Roast beef & cheese, topped with Romaine Lettuce, & Garden Fresh Tomatoes

Deli Finger Sandwiches **\$59.00**
24 Finger Sandwiches made of Ham & Cheese, Roast Beef, & Turkey elegantly arranged on a tray

Sandwich Platter 18 pcs **\$65.00**
Our Famous Subs topped with Lettuce & Tomatoes elegantly arranged on a platter garnished with greens and cherry tomatoes

Sandwich Platter 30 pcs **\$99.00**
Our Famous Subs topped with Lettuce & Tomatoes elegantly arranged on a platter garnished with greens and cherry tomatoes

Party Subs

3 - 6 Foot Subs Available

\$17.95 per foot

(subs can be cut at your request)

All subs topped with Lettuce, Tomato, Onions, & Spices, Mayonnaise, and, Oil & Vinegar on the side

Full Belly Sub

Ham, Turkey, Roast Beef, Bologna, American, & Swiss Cheese

Italian Belly Sub

Ham, Capicola, Pepperoni, Provolone, & Roasted Peppers

Turkey & Cheese

Roast Beef (homemade)

Specialty Party Subs

Chicken Cutlet Sub
\$22.00 per foot

**Eggplant, Fresh Mozzarella,
& Roasted Peppers**
\$22.00 per foot

*Ask
About Our
Dinner Buffet
\$18.95 Per Person*

Cold Buffet

\$8.99 per person

(minimum 10 people)

Beautifully arranged trays of the FINEST cold cuts and Cheese. All served with our HOMEMADE Potato Salad and Macaroni Salad.

Buffet also includes FRESH BAKED rolls, or rye bread; pickles, olives, mayonnaise, and mustard.

We give you a choice of 3-5 meats, and 2 cheeses.

MEAT

Boiled Ham

Virginia Ham

Prosciuttini

Prosciutto

Ham Capicola

Genoa Salami

Pepperoni

Turkey Breast

Roast Beef (*homemade*)

Pastrami

Corned Beef

Bologna

CHEESE

American

Swiss

Provolone

Pepper Cheese

Mozzarella

Munster

Cheddar

Cold Antipasto Package

\$8.99 per person

(minimum 40 people)

Great by itself or a terrific start to your affair, the Cold Antipasto Package includes:

An Antipasto Platter made up of:

Genoa Salami, Pepperoni, Soppresata, Imported Provolone, 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

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.

Size and Quantity will be determined by party size

SALADS

<i>Garden Salad</i> - Mixed greens topped w/ red ripe Tomatoes, Cucumbers, Carrots, green and red Peppers, red Onions. Served with our house Balsamic Dressing.	\$25.00
<i>Caesar Salad</i> - Romaine Lettuce topped w/ homemade Croutons, Red Onions, shaved Parmesan Cheese. Served w/ our Creamy Caesar Dressing	\$30.00
<i>Waldorf Salad</i> - Mixed baby greens topped with Cranberries, Walnuts, crumbled Feta Cheese, Red Onions, homemade Croutons, and Grape tomatoes. Served with Raspberry vinaigrette dressing.	\$39.00
<i>Spring Salad</i> - Mixed greens topped with Goat Cheese, Pine Nuts, Strawberries, Red Onions, Grape Tomatoes, and our homemade Croutons. Served with our house Balsamic Dressing.	\$39.00

Heat & Serve Trays

All Trays MUST BE HEATED before Serving

Upon request, Chafing Dishes & Sterno will be provided for an additional charge

A deposit will be required for chafing dishes

VEGETABLES

Eggplant Parmigiana	\$45.00	\$80.00
Eggplant Rollatini	\$45.00	\$80.00
Eggplant Caponata	\$45.00	\$90.00
Sautéed Broccoli	\$35.00	\$70.00
Fried Zucchini	\$40.00	\$70.00
Fried Broc. & Cauliflower	\$40.00	\$70.00
Broccoli Rabe	\$55.00	\$95.00
Grilled Vegetables	\$45.00	\$90.00
Marinated Grilled Vegetables <i>w/balsamic marinade</i>	\$50.00	\$95.00
Mash Potatoes	\$35.00	\$65.00
Garlic Mash Potatoes	\$35.00	\$65.00
Rosemary Roasted Potatoes	\$35.00	\$65.00
Rice & Vegetables	\$35.00	\$65.00
Green Beans Almandine	\$42.00	\$80.00
Spinach sautéed in garlic and oil	\$40.00	\$80.00
Stuffed Zucchini	\$45.00	\$85.00
Sautéed Asparagus <i>w/ garlic & oil</i>	\$49.00	\$95.00
Baked Asparagus <i>w/ our homemade bread crumbs & parmigiana Cheese</i>	\$49.00	\$95.00



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PASTA

	<i>½ Tray</i>	<i>Whole</i>
Baked Ziti	\$40.00	\$80.00
Cheese Lasagna	\$40.00	\$80.00
Lasagna filled with Chopped Meat, & Sausage	\$50.00	\$99.00
Farfalle Pasta <i>in a pesto cream sauce</i>	\$45.00	\$90.00
Pasta topped <i>w/Pesto Sauce & Sun Dried Tomatoes (choice of Pasta)</i>	\$45.00	\$90.00
Homemade Ravioli with Marinara Sauce	\$40.00	\$80.00
Lobster Ravioli with Vodka Sauce	\$55.00	\$99.00
Spinach Ravioli with Alfredo Sauce	\$55.00	\$99.00
Stuffed Shells with Marinara Sauce	\$40.00	\$80.00
Stuffed Shells <i>w/Eggplant, & Sau sage in a Tomato & Basil Cream Sauce</i>	\$55.00	\$90.00
Manicotti with Marinara Sauce	\$40.00	\$80.00
Bow Tie w/ Fresh Spinach & Hot Sausage	\$50.00	\$90.00
Bow Tie with Fresh Basil & Tomatoes	\$45.00	\$80.00
Bow Tie in a Tomato Basil Cream Sauce	\$45.00	\$80.00
Cavatelli & Broccoli	\$40.00	\$80.00
Cavatelli <i>w/ Sweet Sausage, Fresh Spinach, & mushrooms</i>	\$50.00	\$90.00
Cavatelli <i>w/sausage in a vodka sauce</i>	\$50.00	\$90.00
Penne with Vodka Sauce	\$45.00	\$90.00
Penne with Prosciutto & Peas in a Pink Sauce	\$50.00	\$90.00
Penne ala Vodka with sautéed Chicken	\$50.00	\$90.00
Rigatoni Alla Pezzolanti - <i>Rigatoni w/ Peas, Sausage, & Mushrooms topped w/ Pink sauce</i>	\$55.00	\$99.00
Orecchiette Pasta - <i>Elephant ears pasta w/crumbled sweet sausage & Broccoli Rabe</i>	\$55.00	\$99.00
Rosemarino Pasta - <i>w/sausage, broccoli rabe, & Sharp Provolone</i>	\$50.00	\$90.00
Orzo Pasta - <i>w/spinach, mushrooms, & parmesan cheese</i>	\$50.00	\$90.00
Rigatoni with Fresh Basil & Tomatoes	\$40.00	\$75.00
Pasta Pizzaiola - <i>w/parsley & cheese sausage</i>	\$50.00	\$90.00
Tortellini w/ Alfredo Sauce	\$50.00	\$90.00
Penne Alfredo <i>w/parsley & cheese sausage & mushrooms</i>	\$50.00	\$90.00
Linguine with Garlic & Oil	\$35.00	\$70.00
Pasta Verde - <i>Assorted Vegetables & Sun dried Tomatoes</i>	\$40.00	\$80.00
Linguine w/ Clam Sauce (Red or White available)	\$40.00	\$80.00



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POULTRY

Butter Roasted Turkey Breast	\$50.00	
Wings – <i>Hot, Bar-B-Que, Fried, or Our famous Garlic-Roasted</i>	\$45.00	\$80.00
Chicken Tenders – chicken breast fillets breaded and golden fried	\$45.00	\$80.00
Chicken Franchise – served in a lemon white wine sauce	\$55.00	\$95.00
Chicken Marsala – sautéed mushrooms in a marsala wine	\$55.00	\$95.00
Chicken LaRosa – sautéed chicken topped w/ homemade mozzarella & Fresh chopped tomatoes in a Tomato Basil Cream Sauce.	\$55.00	\$95.00
Chicken Cordon Bleu – chicken breast stuffed w/Ham & Swiss topped w/ Our Homemade Honey Mustard Cream Sauce	\$55.00	\$99.00
Stuffed Chicken Breast – stuffed w/ Spinach, and Roasted Peppers, & Mozzarella in a lemon wine sauce	\$55.00	\$99.00
Chicken Margherita – sautéed chicken in a balsamic wine vinegar reduction Topped w/ Roasted Red Peppers	\$55.00	\$95.00
Chicken DuSal – stuffed w/ Ham, and Mozzarella, topped w/Marsala Sauce.	\$55.00	\$99.00
Chicken Parmigiana – chicken breast w/melted mozzarella in a Marinara Sauce	\$50.00	\$90.00
Chicken Rollatini – w/ Prosciutto & Mozzarella, topped w/ a lite brown Mushroom Sauce	\$55.00	\$95.00
Chicken Scarpariello – Chicken, Sausage, & Cherry Peppers	\$55.00	\$95.00
Chicken Sorrentina – chicken breast topped w/ Prosciutto, fried Eggplant, & melted Fontina Cheese sautéed in a lite tomato wine sauce	\$55.00	\$110.00
Chicken Campagnola – chicken w/spinach & melted mozzarella in a fresh basil & Tomato sauce	\$55.00	\$110.00
Chicken Sicilian – chicken breast stuffed w/an onion bread crumb stuffing topped w/ A lemon wine sauce.	\$55.00	\$99.00
Chicken Scampi – Sautéed chicken pieces w/ our lemon wine sauce	\$55.00	\$99.00
Chicken San Marzano – Sautéed Chicken topped w/Fresh Tomatoes, garlic Basil, olive oil, & Fresh Mozzarella	\$55.00	\$99.00
Chicken Pesto – sautéed Chicken topped w/fried eggplant, & fresh mozzarella In a Pesto Cream Sauce	\$55.00	\$99.00
Bar-B-Q Chicken – Assorted chicken pieces slow roasted basted w/ Our zesty hickory smoked barbeque sauce	\$50.00	\$90.00
Sautéed Chicken Breast – topped with Prosciutto, and Fontina Cheese; served in a Marsala Cream Sauce	\$55.00	\$110.00
Chicken Saltimbocca – Medallions of chicken breast sautéed in a lite wine sauce topped w/ sautéed spinach, prosciutto, and sage	\$55.00	\$110.00
Chicken Cacciatore – Boneless chicken pieces w/vegetables cooked in a red wine Sauce	\$55.00	\$99.00
Chicken Giambotta – Boneless Chicken pieces, sausage, potatoes, & peppers in a <i>lite</i> garlic sauce	\$55.00	\$99.00

Signature
Item

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VEAL

Veal Piccata – served in a lemon white wine sauce w/capers	\$75.00	\$140.00
Veal Marsala – sautéed in mushrooms in a Marsala wine	\$75.00	\$140.00
Veal Parmigiana – veal scaloppini w/melted mozzarella in a Marinara Sauce	\$75.00	\$140.00
Veal Campagnola – veal scaloppini w/spinach & melted mozzarella in a fresh basil & Tomato sauce	\$75.00	\$140.00
Stuffed Veal Scallops – stuffed w/prosciutto & mushrooms topped w/melted mozzarella cheese in a brown sauce	\$75.00	\$140.00

BEEF & PORK

Bar-B-Q Spare Ribs	\$65.00	\$99.00
Sausage, Peppers, & Onions – San gennaro Style	\$45.00	\$80.00
Sausage, Peppers, & Onions – in a Marinara Sauce	\$45.00	\$80.00
Sausage & Cavatelli Pasta	\$45.00	\$80.00
Meatballs – in a Marinara Sauce	\$45.00	\$80.00
Meatball Parmigiana – in a Marinara Sauce	\$45.00	\$80.00
Steak Pizzaiola – Tender cut sirloin with green peppers in tomato sauce	\$55.00	\$95.00
Roast Beef D'jour – Thin sliced Roast Beef, in a lite Beef Gravy	\$55.00	\$99.00
Peppercorn Steak – Thin sliced steak, seasoned w/A blend of peppers topped w/a sherry cream sauce	\$55.00	\$99.00
Sugar Glazed Sweet Ham	\$65.00	
Stuffed Loin of Pork – stuffed w/ imp. sharp provolone, roasted peppers, garlic	\$65.00	\$99.00
Bar-B-Q Loin of Pork – Roasted w/ our Homemade Barbeque Sauce	\$55.00	\$99.00
Pepper Steak	\$55.00	\$99.00
 Roasted Filet Mignon		\$185.00

Oriental Dishes

Sesame Chicken	\$50.00	\$95.00
Beef & Broccoli	\$55.00	\$95.00
Fried Rice	\$45.00	\$90.00
Chinese Ribs	\$65.00	\$99.00
Boneless Ribs	\$45.00	\$90.00

Heat & Serve Trays

SEAFOOD

Fried Shrimp – shrimp fried in our TOP SECRET batter served over a bed of rice	Market Price
Shrimp wrapped with Bacon – shrimp wrapped with crispy bacon ; served over a bed of Rice Pilaf	Market Price
Shrimp Parmigiana – breaded shrimp in our homemade marinara sauce	Market Price
Shrimp Fra Diavolo – served over a bed of rice or linguine	Market Price
Mussels Marinara	Market Price
Fried Calamari – served w/ Sweet or Hot Sauce on the side	Market Price
Shrimp Scampi – sautéed in a garlic and lemon sauce; served over a bed of rice or linguine	Market Price
Shrimp Franchese – sautéed in a lemon and wine sauce; served over a bed of rice or linguine	Market Price
Coconut Shrimp – Jumbo shrimp dipped in a coconut batter deep fried until golden brown; Signature Item served over yellow rice.	Market Price



Sweet Endings to your Affair

Cannoli Tray (3 doz)	\$65.00
Assorted Mini Pastries	\$2.49 ea
Cookie Tray – 2 1/2 pounds	\$29.95
Fresh Baked Pies – assorted varieties	\$9.99
Sorbet – select flavors	\$4.99 ea

Occasion cakes are also available for all occasions

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