

# Passionate Chef

## Off- Premises Catering Selections

*½ trays serve 6-8 people*

### ***Salads***

- **Italian Salad-** Crispy Romaine lettuce with artichoke hearts, olives, grape tomatoes, onions, pepperoncini, fresh mozzarella, fennel, wild mushrooms and tossed in a champagne vinaigrette topped with Parmigiano Reggiano **\$40**
- **Caprese Salad-** Fresh mozzarella, grape tomatoes, roasted bell peppers, marinated olives, baby arugula with balsamic vinaigrette **\$40**
- **Burgundy Poached Pear Salad-** Shaved Fennel, caramelized walnuts, grape tomatoes, baby arugula with Raspberry vinaigrette **\$40**
- **House Salad-** Crispy Romaine lettuce, grape tomatoes, red onions, cucumber, and served with Roasted Tomato balsamic vinaigrette **\$35**
- **Caesar Salad-** Crispy romaine, garlic croutons, Caesar dressing topped with Reggiano and sprinkled with grated pecorino Romano **\$35**

### ***Appetizers***

- **Short Rib Ravioli-** Crispy ravioli stuffed with braised short rib, ricotta cheese, topped with wild mushrooms, caramelized onions, and finished with frizzled onions **\$45**
- **Homemade Fried Meatballs-** tender homemade meatballs served in homemade marinara sauce, topped with shaved Reggiano and freshly grated parmesan cheeses **\$40**
- **Baked Clams-** Clams on the half shell stuffed with fresh shrimp, and scallops, topped parmesan breadcrumbs and drizzled with beurre blanc sauce **\$45**
- **Seafood Stuffed Button Mushroom-** Stuffed with Seafood, parmesan, and sprinkled parmesan breadcrumbs **\$35**
- **Crispy Calamari** - Cherry Peppers, Shaved Parmesan, Chipotle Ranch Dipping Sauce- **\$50**

- **Lobster Mac & Cheese-** Fresh macaroni in a Gouda cheese sauce, sprinkled parmesan breadcrumbs **\$60**
- **Baked Mac & Cheese-** three cheese ( Colby, Pepper jack, Swiss) sauce, parmesan breadcrumbs **\$40**

### ***Pasta***

- **Penne Vodka-** Tossed in a vodka cream sauce with crumbled sweet sausage topped with fresh shaved Reggiano cheese **\$45 add \$6 for gluten free penne**
- **Chipotle Shrimp Ravioli-** Ravioli stuffed with shrimp, chipotle peppers, mascarpone cheese, and fresh herbs and tossed with fresh spinach, topped with shrimp and champagne cream sauce **\$50**
- **Spaghetti Mediterraneo-** Mussels, Shrimp in a marinara sauce with capers, olives and tomatoes tossed with spaghetti **\$55**
- **Wild Mushroom Ravioli-** Served over a bed of baby arugula, topped with parmesan cream sauce, crispy mushrooms, and finished with truffle oil **\$45**
- **Seafood Fra Diavolo-** Mussels, clams, and crab meat in a homemade spicy marinara, served over fresh linguini **\$60**
- **Rigatoni Pomodoro-** Rigatoni tossed in a light fresh tomato sauce with garlic and fresh herbs **\$35**
  - **Spaghetti & Meatballs-** with Homemade tangy marinara topped with shaved Reggiano cheese **\$45**
  - **Cheesy Meat Lasagna-** layers of cheese, meat, marinara sauce and herbs **\$45**

### ***Entrée (Fish)***

*\*Other fish preparations available upon request\**

- **Broiled Basa-** Basa in a saffron butter with shrimp- **\$45**
- **Crispy Skin Pan Seared Salmon-** drizzled with a sweet coconut and lemongrass sauce **\$50**
- **Seafood Paella -** Saffron rice, seared chicken, chorizo, fresh clams, mussels, shrimp **\$70**
- **Mediterranean Salmon-** Topped with a homemade marinara with Mediterranean olives, grape tomatoes, capers, roasted garlic, basil, and white wine **\$50**
- **Baked or Fried Flounder-** Delicate flounder topped with jumbo lump crab meat with lemon zest and dill, topped with White wine butter sauce **\$50**

### **Entrée (Chicken)**

- **Chicken Giambotta-** sweet sausage , mushroom, potatoes, peppers, onions in a marsala demi reduction **\$50**
  - **Chicken Francaise-** Lemon white wine sauce sun-dried tomatoes **\$50**
- **Grilled BBQ Chicken-** Choice of Sauce ( Dry Rubbed, House BBQ Sauce, Caribbean Jerk, Carolina BBQ sauce)- **\$50**

### **Entrée (Meat)**

- **Braised Short Rib-** House braised boneless short ribs topped with peppers, onions, mushrooms, and a savory demi burgundy reduction, Finished with frizzled onions- **\$65**
- **Smoked BBQ Brisket-** Slowed Smoked Beef Brisket, Smoked Spanish Onions, Rubbed with house Secret seasoning- **4lbs \$60**
  - **Slice Pork Loin-** topped with wild mushroom and a sweet Madeira sauce **\$55**
- **Meatloaf Pinwheel-** stuffed with spinach, mozzarella cheese prosciutto, roasted red peppers topped with a homemade marinara **\$55**
- **Sausage, Peppers, and Potatoes-** Sautéed bell peppers, onions, potatoes, and garlic in homemade marinara **\$55**
- **Smoked Baby Back Ribs-** Choice of Sauce ( Dry Rubbed, House BBQ Sauce, Carolina BBQ Sauce) **\$55**

***Family Packages***

**Package A**

**"BBQ"**

**Serves 6-10 People**

\$160.00 + tax

Grilled Chicken (Choice of Carolina Sauce, Caribbean Jerk, Dry Rubbed) 6pc

Sausage and Peppers ½ Tray

Pulled BBQ Pork

Vegetable Skewers 6pc

Potato Salad 2Qt

Coleslaw 2Qt

Corn on The Cob 6pc

Watermelon Slices ½ tray

Long Rolls 1 dozen

**Package B**

**"Clam Bake"**

Serves 6- 10 people

\$250.00 + Tax

Sausage and Peppers ½ Tray

Cluster Snow Crab Legs 4.5lbs

Stuffed Clams 20 pieces

Corn on The Cob

Potato Salad 2Qt

Cole Slaw 2Qt

Watermelon Slices ½ Tray

Long Rolls 1dozen

## ***Sides***

- ***Asparagus -\$40***
- ***Garlic Mash Potatoes -\$25***
  - ***Broccoli Florets -\$25***
  - ***Broccoli Rabe -\$40***
  - ***Garlic Spinach -\$30***
- ***Potato Salad -1qt \$10***
- ***Pasta Salad- 1qt \$15***
  - ***Rice Pilaf -\$25***
  - ***Baked Beans- \$15***

*If for any reason, there is something you want and don't see here please feel free to inquire about other options.*

*Please contact us for additional information and or questions, 973-867-8685 or by email [jamesjimmyjam78@yahoo.com](mailto:jamesjimmyjam78@yahoo.com) or [mroche13@yahoo.com](mailto:mroche13@yahoo.com), to set-up your next event with Passionate Chef, staff is available with advanced notice for additional fees*

*\*Prices and menu items subject to change without notice. Prices don't include tax.*