

Poultry

BAKED CHICKEN
CHICKEN LEMON BUTTER
CHICKEN MARSALA
CHICKEN FRANCESE
CHICKEN PARMIGIANA
CHICKEN PESTO
CHICKEN SICILIA
with peas & prosciutto
CHICKEN & BROCCOLI
CHICKEN SORRENTINA
with eggplant, prosciutto & mozzarella
CHICKEN ZINGARA
with artichokes
CHICKEN CACCIATORE
boneless thighs, bell peppers, spanish onions, mushrooms, black olives, homemade marinara sauce
CHICKEN SCARPELLA
with or without bone
INVOLTINI AL MARSALA
with sundried tomatoes, mozzarella & prosciutto
CHICKEN ARRABIATA

Pork

SAUSAGE WITH POTATO
SAUSAGE, PEPPERS & ONIONS
red, white or san gennaro
ROAST PORK
with broccoli rabe or escarole
PORK CHOPS VALDOSTANA

Veal*

VEAL CHOPS VALDOSTANA
VEAL PARMIGIANA
VEAL ROAST with gravy
OSSO BUCO
STUFFED VEAL ROLL
with wild mushroom

* Priced Accordingly

Carving Board

TURKEY
PORK LOIN ROAST
stuffed or plain
SPIRAL HAM
LEG OF LAMB ROAST

1/2 \$60.00 Full \$100.00
some items are subject to price change

CHICKEN PARM MEATBALLS
CHICKEN PORTOBELLO
CHICKEN FIORENTINA
with roasted peppers, prosciutto, fresh mozzarella & white sauce
CHICKEN AL FORNO
with peppers & potatoes

STUFFED CHICKEN BREAST
CORDON BLEU
smoked ham, swiss & mozzarella, pecorino romano cream sauce
ITALIANO
prosciutto, mozzarella & provolone, roasted red peppers, marinara
MARIANO
eggplant parmigiana, marinara
FLORENTINE
sautéed spinach, garlic, mozzarella, pecorino cream

MARINATED SLICED
TURKEY LONDON BROIL
lemon pepper pesto, balsamic & basil, honey teriyaki, rajin' cajin'

1/2 \$60.00 Full \$100.00
some items are subject to price change

PORK FILET with mushrooms
BARBEQUED SPARE RIBS
SAUSAGE WITH BROCCOLI RABE
CUBAN STYLE PORK
sliced garlic, citrus mojo
PULLED PORK

1/2 \$90.00 Full \$170.00
some items are subject to price change

VEAL LEMON BUTTER
VEAL ROLLATINI
VEAL MARSALA
VEAL & PEPPERS
OSSO BUCO ROMAN
with cipolline & new potato

1/2 \$60.00 Full \$120.00
some items are subject to price change

ROAST BEEF
PORK CROWN ROAST
FRESH HAM
VIRGINIA HAM
all of the above roasts garnished in a tray with your choice of vegetables

Beef*

ROAST BEEF
MEATBALLS IN SAUCE
FILET MIGNON*
BEEF & MUSHROOM
PEPPER STEAK
STEAK PIZZAIOLA
TRIPE - red or white

* Priced Accordingly

Seafood*

MUSSELS RED OR WHITE
SEAFOOD FRA DIAVOLO
homemade marinara, white wine, crushed red pepper
SHRIMP OREGANATA
SHRIMP COCKTAIL
FILET OREGANATA
STUFFED CALAMARI
FRIED SHRIMP & FRIED CALAMARI
LOBSTER TAILS

* Priced Accordingly

Vegetables

CAPONATINA
STRING BEANS & BABY CARROTS
STRING BEAN ALMONDINE
EGGPLANT ROLLATINI
SAUTEED VEGETABLES ASSORTED
BROCCOLI RABE
GATTO DI PATATE POTATO PIE
stuffed with meat, prosciutto & mozzarella cheese
STUFFED MUSHROOMS
MASHED POTATOES
ROASTED POTATOES

Homemade Salads

POTATO SALAD
MACARONI SALAD
COLESLAW
APPLE COLESLAW
STRING BEAN SALAD
PASTA BRUSCHETTA
CHICKEN CAESAR PASTA
RAVIOLETTI BALSAMIC
TORTELLINI
BARLEY SALAD
THREE BEAN SALADS
SHRIMP SALAD

1/2 \$75.00 Full \$150.00
some items are subject to price change

BEEF CONTINENTAL
top round beef rolled with mozzarella, mushroom demi-glace
BEEF STROGANOFF with egg noodles
demi-glace, dijon mustard, sour cream
SWEDISH MEATBALLS
beef & pork meatball, brown gravy, cream, nutmeg
STEAK TERIYAKI

1/2 \$90.00 Full \$170.00
some items are subject to price change

STUFFED SHRIMP
MUSSELS OREGANATA
SHRIMP PARMIGIANA
SHRIMP SCAMPI
SALMON STEAKS
Mango Salsa (seasonal)
with sauteed spinach and bruschetta
TALAPIA OSCAR
shrimp & scallops

1/2 \$60.00 Full \$100.00
some items are subject to price change

CAULIFLOWER
SAUTEED SPINACH
EGGPLANT PARMIGIANA
ESCAROLE & BEANS
BAKED, SWEET POTATOES & YAMS
BROCCOLI SPEARS
GRILLED PORTOBELLA MUSHROOMS
with balsamic vinegar
ASPARAGUS
with garlic & oil or breaded and fried
STUFFED CABBAGE
with beef & rice, tomato puree

1/2 \$60.00 Full \$100.00
some items are subject to price change

FETTUCCINI SUMMER SALAD
TOMATO, ONION & MOZZARELLA SALAD
SEAFOOD SALAD
FUSILLI with grilled vegetables
FARFALLE with string beans, tomato & mozzarella
HEALTHY SALAD onion, cucumber, cabbage, carrots, peppers
RUSTIC CHICKEN SALAD
FARRO SALAD
ORZO SALAD
COUS COUS SALAD



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*BEEF, VEAL AND SEAFOOD PRICED ACCORDINGLY

Ala Carte Catering Available Upon Request

HOMEMADE RICE PUDDING, FRUIT PLATTERS/BOWL, CAKES,
COOKIES, PASTRIES AVAILABLE FOR ALL OCCASIONS

APPETIZERS

Level One Appetizers

Hot 1/2 Tray 8-12 People \$60.00 Hot Full Tray 15-20 People \$100.00

ZUCCHINI STICKS	RICE BALLS
MOZZARELLA STICKS	PROSCIUTTO BALLS
FRIED BROCCOLI	SPINACH BALLS
FRIED CAULIFLOWER	CHICKEN WINGS
FRIED RAVIOLI	CHICKEN FINGERS
MOZZARELLA IN CARROZZA	plain, honey mustard or Peter Luger
POTATO CROQUETTES	SICILIAN RICE BALLS
	sauce, chopped meat & peas

your choice of 1-6 appetizers per tray, served with marinara sauce. selection made to your order or determined by the chef and availability.

Level Two Appetizers

Hot 1/2 Tray 8-12 People \$75.00 Hot Full Tray 15-20 People \$150.00

STUFFED MUSHROOMS	INVOLTINI DI GAMBERI
STUFFED ZUCCHINI	BROCCOLI RABE
BAKED CLAMS	GRILLED SCALLOPS
EGGPLANT PORTAFOGLIO	BREADED FRIED ASPARAGUS
ARTICHOKES TOSCANE	

Your choice of 1-4 appetizers per tray, served with marinara sauce. selection made to your order or determined by the chef and availability.

VEGETABLE PLATTERS

	12"	16"
CRUDITES	\$50.00	\$65.00
a selection of fresh cut raw vegetables beautifully arranged around our delicious vegetable or onion dip		
GRILLED VEGETABLE PLATTERS	\$70.00	\$90.00
assortment of fresh grilled vegetables		

12" Tray for 8-12 People

16" Tray for 15-20 People

FRUIT PLATTERS

PRICED ACCORDINGLY

EGGROLL PLATTERS

PRICED ACCORDINGLY

CHOICE OF:	CHEESE STEAK	SAUSAGE & PEPPERS
	CHICKEN PARMESAN	FRIED EGGPLANT with sundried tomatoes, fresh mozzarella & pesto
	CHICKEN BALSAMIC	BUFFALO CHICKEN

BRUSCHETTA PLATTER

(TOMATO BRUSCHETTA AND GARLIC TOAST)

12" Tray 8-12 People
\$40.00

16" Tray 15-20 People
\$50.00

SHRIMP PLATTER

PRICED ACCORDINGLY

COLD PLATTERS

Cold 12" Tray 8-12 People

Cold 16" Tray 15-20 People

CHEESE PLATTERS	12 INCH"	16 INCH"
a generous assortment of our most popular imported and domestic cheeses. diced, sliced & garnished	\$65.00	\$90.00
CHEESE PLATTER SPECIAL	\$75.00	\$100.00
this platter consists of our imported and domestic cheeses plus dry sausage, sopressata and prosciutto		
COLD ANTIPASTO PLATTER	\$60.00	\$80.00
our traditional and delicious assortment of cold Italian style delights		
THE COLD ANTIPASTO SPECIAL	\$80.00	\$100.00
this platter consists of the above delights plus: dry sausage, sopressata, prosciutto and provolone		
MOZZARELLA CAPRESE	\$50.00	\$70.00
fresh mozzarella with tomatoes and roasted peppers		
COLD CUT PLATTER	\$70.00	\$85.00
our appetizingly arranged and decorated trays of the finest cold meats & cheeses consists of: roast beef, roasted turkey breast, ham, genoa salami, imported swiss cheese or your choice of assortments		

CUSTOM ASSORTED SANDWICH, HERO OR WRAP PLATTERS

Includes Choice of Bread:
Rye, Italian, Sliced White or CROSS CUT Rolls

PRICED ACCORDINGLY

ITALIAN • AMERICAN • ROAST BEEF • TURKEY • FRIED CHICKEN
GRILLED CHICKEN • VEGETARIAN OPTIONS • SLOPPY JOE

*ADDITIONAL OPTIONS AVAILABLE

FOOTERS BIG BITE HEROES

specialty baked brick oven Italian bread from 3 - 6 foot long or round
3'- Feeds 15 People • 4'- Feeds 20 People • 5' - Feeds 25 People • 6' - Feeds 30 People

American Style \$21.00 per foot

selection made to your order or determined by the chef and availability. lettuce, homemade dressing, ham, turkey, roast beef, swiss cheese, salami, bologna, etc. topped with fresh sliced tomatoes.

Italian Style \$24.00 per foot

selections made to your order or determined by the chef and availability lettuce, homemade dressing, prosciutto, sopressata, mortadella, provolone, ham, capicola etc. topped with roasted peppers.

All- Hot Heroes \$24.00 per foot

Fried or Grilled Chicken \$24.00 per foot

fresh mozzarella and roasted peppers.

ENTREES

Combined Menu: Choice of Pasta and Entree

\$17.99 per person

*BEEF, VEAL AND SEAFOOD PRICED ACCORDINGLY

- The number of entrees are determined by the number of guests.
- Orders should be placed one week in advance of your party date.
- \$10.00 Deposit for each steamer rack. 20% Deposit required on all orders.
- All Entrees include: Rolls, Tossed Salads and Utensils.
- We deliver (delivery charge varies).
- Professionally set up your catering order.
- A la Carte Menu Also Available - Priced Accordingly.

PARTY MENU

20 PEOPLE - CHOICE OF 4 ENTREES • 1/2 TRAYS
30 PEOPLE - CHOICE OF 6 ENTREES
40 PEOPLE - CHOICE OF 8 ENTREES, ETC.

Sauces

1/2 \$60.00 Full \$100.00
some items are subject to price change

YOUR CHOICE OF PASTA WITH YOUR FAVORITE SAUCE

VODKA
BOLOGNESE
MARINARA
ALFREDO
MEAT SAUCE
CLAM - RED OR WHITE

FILETTO DI POMODORO
PESTO
PUTTANESCA
TOMATO
GARLIC & OIL
CARBONARA

Pasta

1/2 \$60.00 Full \$100.00
some items are subject to price change

MEAT LASAGNA
VEGETABLE LASAGNA
PASTA PRIMAVERA
MANICOTTI
RAVIOLI
BAKED ZITI
STUFFED SHELLS
TORTELLINI
CAVATELLI
PASTA WITH BROCCOLI RABE
PASTA WITH BROCCOLI
PASTA, PISELLI & HAM
PASTA & PEAS
FARFALLE TUSCANY
with prosciutto, fresh tomato, mushrooms & cream sauce
PENNE ARRABIATA
spicy
SACCHETTONI (Beggars Purse)
with pancetta & onion in a pink cream sauce

CRESTO DI GALLO
with pesto cream sauce
RIGATONI DEL RE
broccoli rabe, shrimp with cream sauce
ST. JOSEPH'S
orrechetti, sausage, broccoli rabe
RAVIOLETTI
with creamy light tomato sauce
ANELLETTI IL FORNO
baked with chopped meat, eggplant & peas
GRILLED CHICKEN PASTA
with mushrooms & peas
BAKED 12 CHEESE & MACARONI
semolina macaroni, twelve-cheese blend, toasted panko topping
LOBSTER RAVIOLI no ricotta
homemade marinara, cream
FARFALLE PRIMAVERA
bowtie pasta, garden vegetables, pecorino romano cream sauce
FARFALLE
with prosciutto, spinach, asiago, parmigiano reggiano

Risotto

1/2 \$60.00 Full \$100.00
some items are subject to price change

RISOTTO WITH SHRIMP
RISOTTO & PISELLI
RISOTTO ALLA FINANZIERA
with bacon, peas & cream and

RISOTTO ALLA PESCATORA
RISOTTO DI FUNGHI PORCINI
RISOTTO WITH QUATTRO FORMAGGI