

# Catering Menu



# *DeMarco's*

## *Catering & Gourmet Deli*

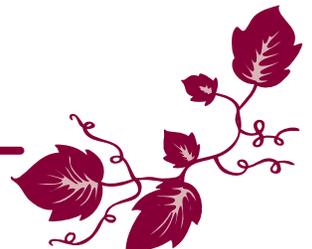


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Aberdeen, NJ 07747

Tel: 732-566-2112 Fax: 732-566-0115

*Family Owned and Operated Since 1975*





## COLD APPETIZERS

	Small	Large
<b>NEW Beer Cheese Pretzel Tray</b> Our homemade beer cheese surrounded by a soft NY style pretzel and spicy mustard	45.00	60.00
<b>NEW Grilled Vegetable Tray</b> An arrangement of seasonal grilled eggplant, zucchini, peppers, mushrooms, asparagus, caramelized red onions with a balsamic glaze	40.00	55.00
<b>NEW Cheese Board</b> Prosciutto, Herb Salami, Pepperoni, Hot Cappelicola, Chorizo, Parmesan Cheese, Blue Cheese, Manchego, Fig and Pepper Jelly, Sugared Almonds, Parmesan Crisps, beautifully displayed on a wooden board. Deposit required on the board	one size	65.00
<b>Cold Antipasto Tray</b> Imported provolone, sweet dried sausage, pepperoni, prosciutto, artichoke hearts, mozzarella knots, roasted peppers, ham roll-ups & olives	40.00	65.00
<b>Hummus and Pita Tray</b> Your choice of roasted pepper, garlic, or classic hummus surrounded by fresh pita chips	30.00	45.00
<b>Chicken Salad Platter</b> Fresh shredded chicken, diced green apples, cranberries, walnuts, yogurt and a touch of mayonnaise surrounded by our homemade fruit nut and multi grain bread	35.00	45.00
<b>Bruschetta Tray</b> Diced tomatoes, garlic, onions, parsley, fresh basil served with homemade garlic toast	one size	40.00
<b>Cheese Cube Tray</b> Imported provolone, swiss, sharp cheddar, muenster	45.00	60.00
<b>Cheese &amp; Cracker Tray</b> Port wine, garlic & herb, horseradish, & cheddar spreadable cheese served on a bed of kale with chunks of other fine imported cheeses served with a variety of crackers with strawberries & grapes	one size	60.00
<b>Spinach &amp; Artichoke Dip</b> Our very own homemade spinach dip of chopped spinach, artichoke hearts in a mixture of cream, spices and cheese. Served with breadsticks and herb toast.	one size	45.00
<b>Vegetable Tray</b> A beautifully arranged tray of fresh broccoli, celery, carrots, cucumbers, cherry tomatoes red peppers, cauliflower served with a vegetable dip	35.00	50.00
<b>Mozzarella Trays</b> Our very own homemade sliced fresh mozzarella with sliced ripe tomatoes drizzled with fresh basil, olive oil and red roasted peppers. Sun dried tomatoes may be substituted	45.00	60.00
<b>Jumbo Shrimp Tray</b> Cleaned & peeled 16/20 jumbo shrimp on a garnished tray with cocktail sauce & lemons	50.00	75.00
<b>Fresh Fruit Tray</b> An assortment of fresh fruit on a garnished tray. Pineapple, cantaloupe, grapes, honeydew, strawberries, sliced oranges and kiwi fruit	Bowl 40.00	Tray 60.00





## HOT APPETIZERS

	Small	Large
<b>Hot Antipasto Tray</b> Fried mozzarella, italian rice balls, fried shrimp, baked clams, fried ravioli	45.00	60.00
<b>Boneless Buffalo Tenders</b> Fresh chicken tenders floured and fried tossed in a spicy buffalo wing sauce with bleu cheese. Also available with B-B-Q sauce and ranch dip	45.00	60.00
<b>Buffalo Wings</b> Spicy fried chicken wings with a spicy blue cheese dipping sauce set on a garnished tray	45.00	60.00
<b>Finger Food</b> An assortment of fried mozzarella sticks, chicken wings, cheddar cheese poppers, Mini fried ravioli, chicken tenders. Arranged on a tray with a dipping sauce	45.00	60.00
<b>Stuffed Bread Tray</b> Our very own hand rolled and baked breads sliced and placed on a tray. Choose from pepperoni & cheese, eggplant, sausage, ham & swiss, sausage & pepper, primo, assorted cheese, broccoli & cheese. Min. of four breads	\$ 6.50 each loaf	
<b>Chicken Tenders</b> Golden fried chicken tenders served on a tray with BBQ and honey mustard sauce	40.00	60.00
<b>NEW Fiesta Tray</b> Mini quesadilla, mini tacos, empanadas, chicken taquitos arranged on a tray with sour cream and salsa	50.00	70.00
<b>NEW Assorted Quesadilla Tray</b> Choose from beef, chicken, or cheese homemade quesadilla arranged on a tray with sour cream, salsa and guacamole. Garnished with diced scallions	40.00	55.00
<b>NEW Asian Tray</b> Chicken dumplings, pork pot stickers, mini eggrolls, spring rolls, Asian chicken wings on a tray served with a sweet chili and duck sauce	50.00	70.00
<b>NEW Potato Skins</b> Golden brown potato skins topped with cheddar cheese, apple wood smoked bacon, scallions served with sour cream	40.00	55.00
<b>NEW Fried Ravioli Tray</b> Cheese filled ravioli breaded and fried golden brown. Served with our homemade Marinara Sauce	35.00	60.00
<b>NEW Pulled Pork Tray</b> Our own slow cooked pork shoulder in a sweet and tangy sauce. Served with a homemade spicy slaw and Martin's potato rolls	45.00	70.00
<b>NEW Fried Vegetable Tray</b> Beer battered onion rings, fried mushrooms, broccoli cheddar bites, seasoned potato wedges. Arranged on a tray with a mild horseradish sauce	40.00	60.00
<b>NEW Cheese Steak Tray</b> Thinly sliced USDA beef cooked with bell peppers and sautéed onions and American cheese. Rolls served on the side	45.00	65.00



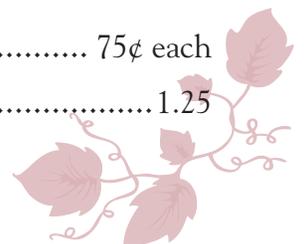


# HORS D' OEUVRES

Minimum of 20 pieces

priced each

<b>NEW</b> Asian Chicken Chopstick.....	2.00
Chicken with Woodear Mushrooms and Noodles Asian spices fried crisp	
<b>NEW</b> Scallops w/Leeks Phyllo .....	2.00
Scallops, leeks, and a touch of ginger in a star shaped phyllo dough	
<b>NEW</b> Sausage Pizza Tart .....	1.25
<b>NEW</b> Smoked Gouda Puff.....	1.50
Smoked gouda cheese with chorizo sausage in a puff pastry dough	
<b>NEW</b> Chicken Cordon Bleu Bites .....	1.50
A tender piece of chicken stuffed with ham & Swiss cheese breaded and fried	
Spanakopitas.....	1.00
A triangle of puff pastry filled with spinach & cheese	
Wrapped Shrimp .....	2.00
Shrimp with ginger and scallions wrapped in a spring roll skin and fried	
Peking Duck Spring Roll.....	2.00
Shredded duck with a hosen sauce wrapped in a spring roll skin and fried	
Thai Chicken Spring Roll.....	1.50
Tender chicken with carrots and cabbage with a peanut sauce fried crisp	
Mini Crab Cakes .....	2.25
Maryland lump crab meat and spices	
Coconut Shrimp.....	2.25
Large shrimp in a coconut batter with a sweet coconut cream sauce	
Coconut Chicken.....	1.75
Coconut battered chicken fried served with a coconut cream sauce	
Scallops Wrapped with Bacon .....	2.00
A large sea scallop wrapped with bacon served on a mini skewer	
Mini Rice Balls .....	1.00
Rice mixed with ricotta cheese, sausage, mozzarella fried golden brown	
Pistachio Chicken Pinwheels .....	1.75
A tender piece of chicken stuffed with asparagus coated with pistachios	
Pear Almond & Brie .....	1.50
Sliced pear, diced almonds with brie cheese wrapped in filo dough	
Asparagus Roll Ups .....	1.25
Asparagus rolled in filo dough, coated with parmesan cheese	
Beef Wellington.....	1.75
Beef tenderloin seasoned and wrapped in a puff pastry	
Pigs In a Blanket.....	75¢ each
Chicken Cheese Quesadilla .....	1.25
Chicken, cheese, cilantro, peppers in a tortilla cone	





# COLD CATERING

## Cold Buffet

**\$7.00 per person (min. 10 people)**

Beautifully arranged trays of the finest cold cuts & cheeses  
Choice of four meats and one cheese

Boar's Head Deluxe Ham \* Store Baked Roast Turkey Breast \* Honey Maple Turkey \* Honey Ham  
Homemade Roast Beef \* Hormel Dilusso Genoa Salami \* Ham Cappicola \* Sweet or Hot Soppressata  
Yellow or White American Cheese \* Muenster \* Imported Swiss \* Provolone Cheese \* Lacy Swiss

Other choices of our finest cold cuts may be added

**ALL COLD CATERING INCLUDES**  
**OUR VERY OWN HOMEMADE FRESH BAKED ROLLS**  
**OUR VERY OWN HOMEMADE POTATO SALAD—COLE SLAW—MACARONI SALAD**  
**PICKLES & OLIVES—MUSTARD & MAYONNAISE**

*Paper products available upon request*

## SALADS

### Price

Small  
Serves 15/18      Large  
Serves 25/30

<b>NEW</b> <b>Spinach Salad</b> Fresh spinach with chopped egg, bacon, and mushrooms with a honey mustard dressing	35.00	50.00
<b>NEW</b> <b>Apple Walnut Salad</b> Mixed greens with sliced green apples and glazed walnuts topped with feta cheese with a citrus vinaigrette dressing	35.00	50.00
<b>Green Salad</b> A mixture of iceberg and romaine lettuce with olives, cucumbers, carrots, olives, onions, cherry tomatoes with our very own homemade balsamic vinaigrette on the side	30.00	45.00
<b>Caesar Salad</b> Crisp romaine lettuce served with croutons and shaved parmesan cheese with a homemade dressing on the side	35.00	45.00
<b>Italian Antipasto Salad</b> Iceberg & romaine lettuce with chunks of ham, pepperoni, salami, provolone, soppressata, peppers, celery, and olives in our very own homemade vinaigrette dressing	35.00	50.00
<b>Insalata Mista</b> A mixture of baby greens topped with cranberries, raisins, walnuts, sweet roasted nuts crumbled blue cheese with our very own creamy homemade sweet balsamic dressing	35.00	50.00
<b>Greek Salad</b> A mixture of iceberg and romaine lettuce, cucumbers, olives, red onions, tomatoes stuffed grape leaves crumbled feta cheese with our very own homemade vinegar dressing	40.00	55.00
<b>Sante Fe Salad</b> Romane lettuce, grilled chicken, corn, black beans, cheddar cheese, diced tomatoes bell peppers with our very own homemade lime vinaigrette dressing	40.00	55.00





## HOT CATERING \$11.50 per person

Choice of four hot dishes from entrees below

### Chicken Cacciatori on the bone

Chicken slow cooked in a plum tomato sauce with fresh bell peppers, onions, mushrooms, carrots and white wine

### Italian Baked Chicken on the bone

Coated in Italian seasoned breadcrumbs coated with olive oil and roasted to perfection

### Chicken in Wine on the bone

Braised with white wine and fresh basil

### Balsamic Chicken with Mushrooms with bone

Slow cooked in a sweet balsamic vinegar sauce with sautéed mushrooms

### Chicken Meatballs

Fresh ground chicken, garlic, bread, spices, Romano cheese baked and covered with our homemade marinara sauce

### Penne Prima Vera

Penne pasta tossed with a mixture of roasted vegetables topped with grated cheese and fresh basil

### **NEW** Ravioli and Sauce

Antonio's famous cheese ravioli covered with our homemade marinara sauce topped with fresh basil and grated cheese

### Stuffed Shells

Pasta shells stuffed with ricotta cheese in our tomato sauce

### Baked Ziti

Pasta, seasoned ricotta, mozzarella and Romano cheese topped with tomato sauce and baked to perfection

### Penne Primo

Penne pasta in a sauce made of diced tomatoes, onions, bits of sausage, peas, mushrooms and a touch of light cream

### Cheese or Meat Lasagna

Layers of lasagna pasta with fresh seasoned ricotta cheese, melted mozzarella topped with tomato sauce. Seasoned ground beef is added to our meat lasagna

### Vegetable Lasagna

Diced mixed vegetables with cheese and cream layered between fresh lasagna pasta sheets and baked to perfection

### Broccoli and Cavatelli

Cavatelli pasta with sautéed broccoli and fresh garlic tossed with a light broth and Italian cheeses

### Linguine and Clam Sauce

Al dente pasta in our very own homemade white or red clam sauce

### Macaroni & Cheese

Elbow pasta mixed with an American cheese sauce and baked golden brown

### Elicoidali Pomador

Elicoidali pasta (similar to rigatoni) tossed in our fileto de pomador sauce topped with fresh basil, parsley, and Italian grated cheese

### Penne with Roasted Eggplant

Penne pasta with diced oven roasted eggplant tossed in a plum tomato sauce with pearlino mozzarella and topped with fresh basil and Romano cheese

### Spinach Stuffed Shells

Large pasta shells filled with ricotta, mozzarella, spinach in a light cream sauce

### Tortellini with Broccoli & Garlic

Tri-color cheese tortellini steamed broccoli with roasted garlic tossed with Romano cheese and olive oil

### Manicotti

Fresh ricotta cheese filled pasta and rolled topped with our tomato sauce and baked

### Penne, Sausage and Broccoli Rabe

Penne pasta tossed with sliced sausage, steamed broccoli rabe and roasted garlic sautéed in olive oil and plum tomatoes

### Kielbasa and Sauerkraut

100 % Polish kielbasa steamed with Sauerkraut

### Hawaiian Ham

Slow smoked ham coated with a pineapple and light maraschino cherry sauce

### Sausage, Peppers and Onions

Our homemade pork sausage with fried onions and fresh red and green bell peppers coated in our famous tomato sauce

### Sausage, Potatoes and Onions

Sweet Italian sausage, roasted potatoes and sautéed onions

### Sausage and Broccoli Rabe

Our homemade sausage mixed with sautéed broccoli rabe, garlic and olive oil

### Italian Meatballs

Our homemade meatballs in our tomato sauce

### Sliced Roast Beef with Mushroom Gravy

Sliced top round roast beef in a brown gravy with mushrooms

### Eggplant Parmigiana

Fried eggplant cutlets topped with mozzarella cheese and our tomato sauce

### Eggplant Rollatini

Fried eggplant stuffed with fresh ricotta cheese, mozzarella and spices topped in our tomato sauce

### Mussels Marinara (mild or hot)

New Zealand mussels in our very own homemade spicy tomato sauce

### Zuppa di Clams

Little neck clams in our very own homemade plum tomato sauce with a touch of red wine and topped with fresh parsley

**Mussels Bianca** New Zealand mussels in a light cream sauce with fresh basil, white wine, sautéed onions and sharp provolone

### All Catering Includes:

Choice of Homemade Italian Bread or Rolls • Green Tossed Salad with Balsamic Vinaigrette Dressing on the side  
Sterno, chafing dishes and a **Free Cookie Tray**

Credit card deposit is required on catering orders. Minimum 15 people

*Paper products available upon request*





## HOT CATERING \$12.50 per person

Choice of two entrees from opposite page and two from below

**Chicken Scampi** Tender chicken coated with Italian bread crumbs, roasted garlic, olive oil in a white wine sauce topped with a dash of fresh lemon

**Chicken Cordon Bleu** Tender pieces of chicken with Virginia ham and Swiss cheese topped with breadcrumbs and our very own homemade white wine sauce

**Chicken With Wild Mushrooms** Tender chicken with shitake, portabella, porcini, and white mushrooms in our very own homemade light white wine sauce

**Chicken Sorrentino** Tender chicken with roasted eggplant and diced smoked ham topped with mozzarella in our very own homemade light wine cream sauce

**Chicken Saltimbocca** Tender pieces of chicken, sautéed spinach, prosciutto, mozzarella with our very own homemade light brown sauce

**Chicken Franchise** Tender pieces of chicken floured, egg battered and fried in our very own homemade white wine lemon sauce

**Chicken Murphy Style** Chicken with vinegar peppers, mushrooms, sautéed onions and roasted potatoes coated in our very own homemade light wine sauce

**Chicken Parmigian** Thin pounded chicken cutlet, egg, breaded and fried topped with mozzarella cheese and our very own homemade marinara sauce

**Lemon Garlic Chicken** Tender chicken in our very own homemade white wine sauce with fresh garlic and lemon

**Chicken, Broccoli and Garlic** Tender chicken, fresh broccoli and garlic browned in olive oil and tossed in a light chicken broth

**Chicken Marsala** Chicken sautéed with mushrooms in a sweet marsala sauce

**Chicken Puttanesca** Tender pieces of chicken in a plum tomato, caper, calamata olive sauce with fresh basil and Italian spices

**Chicken, Prosciutto with Lemon and Wine** Chicken sautéed with shaved prosciutto fresh lemon in a white wine sauce

**NEW** **Chicken Fontina** Breaded chicken topped with fresh spinach, mushrooms, fontina cheese in a light white wine cream sauce

**NEW** **Chicken Modena** Tender sautéed chicken in a plum tomato balsamic vinegar sauce with white wine dijon and a dash of cream

**Hawaiian Chicken** Tender pieces of chicken sautéed in a fresh pineapple, maraschino cherry sauce with chicken stock

**Chicken with Sundried Tomatoes and Artichokes** Tender pieces of chicken tossed with sundried tomatoes, artichoke hearts, in a light white wine sauce

**Penne with Mushroom Cognac Cream Sauce** Penne pasta with a mixture of mushrooms in a Cognac Cream sauce topped with aged parmesan cheese

**NEW** **Penne Tomato & Fresh Basil Cream Sauce** Penne pasta with fresh basil, diced tomatoes, and a light white wine cream sauce topped with parmesan cheese

**Farfalle with Tomatoes, Prosciutto and Cream** Bow tie pasta, fresh plum tomatoes, prosciutto, peas, mushrooms, light cream sauce topped with shaved parmesan cheese

**Penne with Roasted Pepper Prosciutto Sauce**

Penne pasta tossed in our very own homemade sauce made with prosciutto, fire roasted red peppers, cream and parmesan cheese

**Penne Pasta Prosciutto Asparagus & Walnuts**

Penne pasta in our very own homemade sauce made with pan roasted walnuts and prosciutto, sautéed asparagus tips and Italian cheeses

**Tortellini Alfredo** Tri-color pasta in our very own homemade cream, Romano & parmesan cheese sauce

**Penne ala Vodka** Penne pasta in our famous vodka sauce. Cream, marinara sauce, vodka and cheese

**Tortellini with Mushroom Cream Sauce**

Cheese tortellini in a porcini and white mushroom cream sauce

**Seafood Fra Diavolo** Fresh shrimp, calamari, mussels, scungili in a plum tomato sauce. Hot or Mild

**Shrimp Scampi (additional charge)** Extra large shrimp sautéed with fresh garlic, lemon and white wine topped with a dusting of seasoned breadcrumbs

**NEW** **Tilapia Oreganata** Tilapia filets covered with Italian seasoned bread crumbs, roasted garlic topped with a white wine sauce

**Salmon Filets (additional charge)** Fresh salmon filets in a fresh dill and lemon wine sauce or coated with a roasted garlic and cherry tomato white wine cream sauce

**Seafood Stuffed Shells** Pasta shells stuffed with shrimp, lobster, diced clams, ricotta cheese and coated in our very own homemade seafood bisque cream sauce.

**Calamari Marinara (mild or hot)** Fresh tender calamari cooked in a plum tomato sauce with fresh garlic and Italian spices

**Shrimp Fra Diavolo (additional charge)** Extra large shrimp in our very own homemade spicy plum tomato sauce with a hint of red wine

**NEW** **Lobster Ravioli** Antonio's famous lobster ravioli topped with a homemade pink cream sauce

**Barbeque Ribs** Fall off the bone ribs in a tasty barbecue sauce

**Beef Burgundy** Pieces of tender beef slow cooked in burgundy wine and mushrooms

**NEW** **Beef & Broccoli over Rice** Fresh broccoli and thinly sliced beef sautéed in a teriyaki sauce served over a thin layer of white rice

**Pork Tenderloin Murphy Style** Tender pieces of pork with vinegar peppers, onions, mushrooms, and roasted potatoes in a white wine sauce with a hint of sweet vinegar

**London Broil** Oyster cut London broil grilled to perfection then sliced thin and coated with a mouthwatering sweet and tangy sauce

**Pepper Steak** Strips of tender beef with fresh peppers and onions slow cooked in a teriyaki beef broth base

**Veal & Peppers (additional charge)** Tender pieces of veal slow cooked with fresh bell peppers and sweet golden onions in a light tomato sauce

**Veal Scaloppini (additional charge)** Thin sliced 100% milk fed veal sautéed with sweet onions, mushrooms, tomato sauce and white wine with Italian spices

Gluten Free Options Available





## SIDE DISHES

	Half Tray	Full Tray		Half Tray	Full Tray
<b>Broccoli &amp; Garlic</b>	25.00	40.00	<b>Mashed Potatoes</b>	25.00	45.00
<b>Broccoli Rabe</b>		Market Price	<b>Mashed Sweet Potatoes</b>	18.00	35.00
<b>Roasted Vegetables</b>	25.00	45.00	<b>Garlic Mashed Potatoes</b>	25.00	45.00
<b>Carrots &amp; Peas</b>	18.00	35.00	<b>Roasted Potatoes</b>	25.00	40.00
<b>Sweet Baby Carrots</b>	20.00	35.00	<b>Spanish Rice</b>	20.00	35.00
<b>String Beans Almondine</b>	25.00	45.00	<b>Rice with Mushrooms</b>	20.00	40.00
<b>String Beans &amp; Garlic</b>	25.00	45.00	<b>Rice in Broth</b>	15.00	30.00
<b>Spinach Soufflé</b>	25.00	45.00	<b>Baked Beans</b>	18.00	30.00
<b>Mixed Steamed Vegetables</b>	18.00	35.00	<b>Sausage Stuffing</b>	25.00	45.00
<b>Sautéed Mushrooms</b>	20.00	40.00			

## GOURMET ENTREES

### Filet Mignon

A whole beef tenderloin roasted to perfection, sliced topped with a red wine mushroom sauce

### Stuffed Boneless Pork Loin

A boneless pork loin stuffed with spinach, spices and cheese covered with a lite brown gravy

### Whole Poached Salmon

Poached and served with lemon dill sauce, sour cream & capers or white wine & lemon

### Whole Carved Roast Beef

A whole top round seasoned roast beef cooked to perfection. It is then sliced and placed on a garnished tray accompanied by a horseradish dip

### Carved Smoked Ham

Choose from a whole or half slow smoked boneless ham. Carved and placed on a tray with a honey mustard sauce

*Call for pricing*

## CHILDREN'S MENU

**Chicken Tenders**

**Macaroni & Cheese**

**Mozzarella Sticks**

**Pasta with Marinara Sauce**

**Mini Pizzas**

**Ravioli with Marinara Sauce**

**French Fries**

**Boiled Hot Dogs**

**Pigs in a Blanket**





## PARTY SUBS

Subs from 2 to 6 feet on our very own homemade Italian bread (*Priced Per Foot*)

### Italian

Ham, genoa salami, capicola ham, provolone cheese

13.50

### Chicken

Grilled or fried chicken cutlet with fresh mozzarella & roasted peppers

17.50

### American

Roast beef and/or turkey with american cheese

15.50

### Ultimate Chicken

Grilled chicken, roasted portabella mushrooms, roasted red peppers, sautéed red onions, fresh mozzarella with a balsamic dressing on the side

18.00

### Vegetarian

Grilled eggplant, grilled zucchini, broccoli rabe, roasted peppers and fresh mozzarella

15.50



### Ultimate Roast Beef

Homemade seasoned roast beef, sharp Vermont cheddar cheese, sautéed onions, baby arugula with a tangy horseradish sauce

17.50



### Melanzana

Fried eggplant, fresh mozzarella, oven roasted peppers, fresh basil drizzled with balsamic glaze

16.50

### Or create your own.

All subs come with lettuce, tomatoes, and onions, oil & vinegar on the side. (price according)

## WRAPS

White, Sun-Dried Tomato, Spinach or Whole Wheat Wraps may be used

**\$7.95 per wrap**

### Roast Beef

Sliced roast beef, horseradish sauce, cheese, lettuce & tomatoes

### Turkey Club

With bacon, cheese, lettuce & tomatoes

### Buffalo Chicken

Sliced buffalo chicken in a spicy blue cheese sauce

### Grilled Chicken & Mozzarella

With roasted peppers and balsamic dressing

### Grilled Chicken Ceasar

With a romaine lettuce and a homemade ceasar dressing

### Roasted Vegetable

Oven roasted vegetables and fresh spices

### Create your own Wrap

All wraps are cut and put on a garnished tray.

## SUB TRAYS

Your choice of any of our wonderful subs cut and arranged on a garnished tray.

Choose from our sub bread or our famous homemade Italian bread.

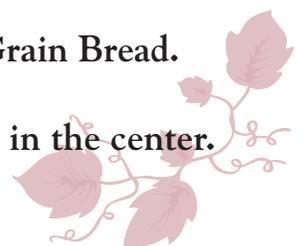
## SLICED BREAD SANDWICH TRAY

Create your own tray.

Your choice of our own homemade Italian, Whole Wheat, or Multi Grain Bread.

Customize your sandwich any way you want.

Sandwiches are cut and arranged on a decorative tray with mixed olives in the center.





## **Barbecue Packages**

**Hamburgers \* Hot Dogs**  
**Italian Sausage \* BBQ Chicken**  
**Potato Salad \* Cole Slaw \* Macaroni Salad**  
**Corn on the Cob \* Baked Beans**  
**Fresh Cut Watermelon**  
**Our Very Own Homemade Rolls for all**  
**Cheese \* Lettuce \* Tomatoes \* Onions**  
**All Condiments**  
**Starting at \$15.50 per person**

## **Additional Options**

**London Broil \* Chicken or Beef Kabobs**  
**Skirt Steak \* Flank Steak**  
**Tuna Steaks**  
**Whole Suckling Pig**  
*Paper products available upon request*

All orders come boxed up and ready to cook  
or let our expert do it for you.

DeMarco's will send our grill chef to cook and grill at your next  
back yard party. We can also supply the grill.

Call for pricing

We also offer a full waitress and bartender service.

**Be a guest at your next party!**





## **LIGHT LUNCH \$10.00 per person (min. 15 people)**

This is the perfect package for any luncheon, book club, or an afternoon gathering

### **Chicken Salad**

Chicken, walnuts, raisins, cranberries, diced green apples mixed with yogurt and a touch of mayonnaise.  
Comes with sliced pita bread and sliced multi grain bread.

### **Fresh Fruit Salad – Assorted Wrap Sandwiches**

**Cucumber Salad or Hummus and Pita Chips**

**Penne Pasta and Arugula Salad**

**Choice of two from a variety of homemade quiches:**

**Florentine – Ham & Cheese – Roasted Vegetable**

**Broccoli & Cheese – Mushroom Parmesan**

These are just a few of our delicious homemade dishes. Contact our catering manager to put together a wonderful menu that will surely compliment your next affair.

## **DESSERTS**

### **Chocolate Covered Pretzel Tray**

**Small - \$35.00**

**Medium - \$40.00**

**Large - \$45.00**

### **Chocolate Covered Cheesecakes**

**Cannoli, Peanut Butter, NY Style Raspberry, Cappachino**

**Small 18 piece - \$23.00**

**Medium 24 piece - \$27.00**

**Large 36 piece - \$36.00**

*Minimum of 6 of any variety*

### **Cookie Trays**

**1 1/2 lbs. - \$11.99 • 2 lbs. - \$13.99**

**3 lbs. - \$17.99 • 5 lbs. - \$34.99**

### **Mini Pastry Trays**

**Mini Cannolis, Mini Eclairs, Cream Puffs, Napoleon, Carrot Cake, Strawberry Short Cake  
Chocolate Covered Cream Puff**

**24 piece - \$35.00 • 48 piece - \$65.00**

### **Mini Cheesecake Platter**

**3” Cakes - \$3.00 each**

**Plain, Oreo, Peanut Butter, Turtle, Sugar Free, Black Forest, Chocolate, Marble, Amaretto**

*Minimum 6 pieces*

### **Homemade Rice Pudding**

**Small Bowl - \$25.00**

**Large Bowl - \$45.00**

## **We carry a full line of Nasto's Famous Desserts**

**Tortoni, Gelato**

**Tartufo**

**White Chocolate, Peanut Butter, Pistachio, Mango, Traditional, Coconut, Raspberry**

**Box of 4**





DeMarco's can alter any dish to fit your needs. With three chefs in our kitchen, including the owner, we are able and willing to help create a menu that will fill all of your special requests or dietary needs.

With food allergies on the rise and a concern on every parents mind, we can help. Whole wheat pastas, gluten free products and peanut free oils are just some of the ways we can prepare your meals.



DeMarco's offers a full range of catering services. From a small dinner party to a large corporate gathering. No party is too big or too small. Stop in and inquire about our full party planning service.

**OFFICE BREAKFAST AND LUNCHEONS**  
**BRUNCH**  
**SCHOOL FUNCTIONS**  
**CORPORATE EVENTS**  
**FULL BLACK TIE COCKTAIL PARTY SERVICE**



- ~ Please call our catering manager to customize any catering package that will fit your needs*
- ~ Wait staff is available to assist at your next affair*
- ~ Credit card deposit is required on all catering packages*
- ~ Free delivery and set up on parties of 15 people or more*
- ~ Food will be delivered room temperature and will take 2 hours to heat up*
- ~ A refundable deposit is required on chafing dishes*
- ~ All caterings come with chafing dishes, sterno and serving spoons*
- ~ Let us guide you in the right direction with any of your party rental needs*

**PRICES SUBJECT TO CHANGE**





## A LA CARTE

<i>Chicken</i>	<i>Half</i>	<i>Full</i>
<i>Artichokes</i>	\$ 40.00	\$ 70.00
<i>Baked</i>	\$ 30.00	\$ 50.00
<i>Balsamic</i>	\$ 30.00	\$ 55.00
<i>Cacciatori</i>	\$ 30.00	\$ 55.00
<i>Cordon Bleu</i>	\$ 40.00	\$ 75.00
<i>Franchise</i>	\$ 40.00	\$ 70.00
<i>Hawaiian</i>	\$ 40.00	\$ 70.00
<i>Lemon Garlic</i>	\$ 40.00	\$ 70.00
<i>Marsala</i>	\$ 40.00	\$ 70.00
<i>Murphy</i>	\$ 40.00	\$ 70.00
<i>Parmigian</i>	\$ 40.00	\$ 70.00
<i>Prosciutto</i>	\$ 40.00	\$ 70.00
<i>Puttanesca</i>	\$ 40.00	\$ 70.00
<i>Saltimbocca</i>	\$ 40.00	\$ 75.00
<i>Scampi</i>	\$ 40.00	\$ 70.00
<i>Sorrentino</i>	\$ 40.00	\$ 75.00
<i>w/Wild Mushrooms</i>	\$ 40.00	\$ 75.00
<i>White wine</i>	\$ 30.00	\$ 55.00
<i>Pasta</i>		
<i>Baked Ziti</i>	\$ 30.00	\$ 50.00
<i>Cavitelli &amp; Broccoli</i>	\$ 30.00	\$ 50.00
<i>Elcoidali Pomador</i>	\$ 30.00	\$ 45.00
<i>Farfalle &amp; Prosc.</i>	\$ 30.00	\$ 50.00
<i>Lasagana</i>	\$ 30.00	\$ 60.00
<i>Ling &amp; Clams</i>	\$ 30.00	\$ 50.00
<i>Macaroni &amp; Cheese</i>	\$ 30.00	\$ 45.00
<i>Manicotti</i>	\$ 1.50 each	
<i>Meat Lasagana</i>	\$ 30.00	\$ 60.00
<i>Penne w/Mushroom Cognac Cream Sauce</i>	\$ 35.00	\$ 55.00
<i>Penne &amp; Roasted Peppers</i>	\$ 30.00	\$ 55.00
<i>Penne &amp; Sausage &amp; Rabe</i>	\$ 30.00	\$ 55.00
<i>Penne Prima Vera</i>	\$ 30.00	\$ 55.00
<i>Penne Prima Vera Alfredo</i>	\$ 30.00	\$ 55.00
<i>Penne Primo</i>	\$ 30.00	\$ 55.00
<i>Penne w/Roasted Eggplant</i>	\$ 30.00	\$ 55.00
<i>Penne Tomato &amp; Fresh Basil Cream Sauce</i>	\$ 35.00	\$ 55.00
<i>Penne Vodka</i>	\$ 30.00	\$ 55.00





*Pasta*

	<u>Half</u>	<u>Full</u>
<i>Tortellini w/Broccoli &amp; Garlic</i>	\$ 30.00	\$ 55.00
<i>Seafood shells</i>	\$ 1.75 each	
<i>Shells</i>	\$ 1.50 each	
<i>Spinach Shells</i>	\$ 1.50 each	
<i>Tort &amp; Mushrooms</i>	\$ 35.00	\$ 55.00
<i>Tort. &amp; Sundried tom</i>	\$ 35.00	\$ 55.00
<i>Tort. Alfredo</i>	\$ 35.00	\$ 55.00
<i>Veg Lasagana</i>	\$ 30.00	\$ 55.00
<i>Beef Burgandy</i>	\$ 40.00	\$ 70.00
<i>Hawaiian Ham</i>	\$ 30.00	\$ 55.00
<i>London Broil</i>	\$ 35.00	\$ 60.00
<i>Meatballs</i>	\$ 1.50 each	
<i>Pepper Steak</i>	\$ 35.00	\$ 65.00
<i>Pork Murphy</i>	\$ 35.00	\$ 65.00
<i>Sausage &amp; Potatoes</i>	\$ 30.00	\$ 60.00
<i>Sausage &amp; Peppers</i>	\$ 30.00	\$ 60.00
<i>Sausage &amp; Rabe</i>	\$ 30.00	\$ 60.00
<i>Tripe in Sauce</i>	\$ 35.00	\$ 65.00
<i>BBQ Ribs</i>	\$ 35.00	\$ 70.00
<i>Eggplant Parm</i>	\$ 30.00	\$ 60.00
<i>Kielbasa &amp; Kraut</i>	\$ 30.00	\$ 55.00
<i>Rolled Eggplant</i>	\$ 1.75 each	
<i>Sliced Roast Beef</i>	\$ 30.00	\$ 55.00
<i>Calamari Marinara</i>	\$ 40.00	\$ 80.00
<i>Mussels Bianca</i>	\$ 30.00	\$ 55.00
<i>Mussels Marinara</i>	\$ 30.00	\$ 55.00
<i>Seafood Fra Diavlo</i>	\$ 45.00	\$ 90.00
<i>Shrimp Fra Diavlo</i>	\$ 55.00	\$ 100.00
<i>Shrimp Scampi</i>	\$ 55.00	\$ 100.00
<i>Zuppa di Clams</i>	\$ 30.00	\$ 55.00
<i>Veal Marsala</i>	\$ 50.00	\$ 95.00
<i>Veal Scalipini</i>	\$ 50.00	\$ 95.00
<i>Veal &amp; Peppers</i>	\$ 50.00	\$ 95.00

