



Catering Menu



DeMarco's

Catering & Gourmet Deli

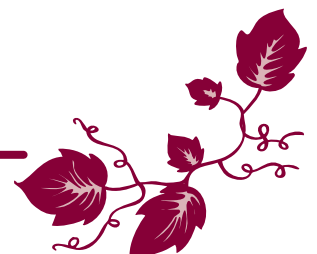


1121 Route 34

Aberdeen, NJ 07747

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

Family Owned and Operated Since 1975





COLD APPETIZERS

	Small	Large
NEW Beer Cheese Pretzel Tray Our homemade beer cheese surrounded by a soft NY style pretzel and spicy mustard	45.00	60.00
NEW Grilled Vegetable Tray An arrangement of seasonal grilled eggplant, zucchini, peppers, mushrooms, asparagus, caramelized red onions with a balsamic glaze	55.00	70.00
NEW Cheese Board Prosciutto, Herb Salami, Pepperoni, Hot Cappicola, 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	70.00
Cold Antipasto Tray Imported provolone, sweet dried sausage, pepperoni, prosciutto, artichoke hearts, mozzarella knots, roasted peppers, ham roll-ups & olives	40.00	65.00
Hummus and Pita Tray Your choice of roasted pepper, garlic, or classic hummus surrounded by fresh pita chips	35.00	55.00
Chicken Salad Platter Fresh shredded chicken, diced green apples, cranberries, walnuts, yogurt and a touch of mayonnaise surrounded by our homemade fruit nut and multi grain bread	45.00	50.00
Bruschetta Tray Diced tomatoes, garlic, onions, parsley, fresh basil served with homemade garlic toast	one size	45.00
Cheese Cube Tray Imported provolone, swiss, sharp cheddar, muenster	45.00	60.00
Cheese & Cracker Tray 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	65.00
Spinach & Artichoke Dip 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	50.00
Vegetable Tray A beautifully arranged tray of fresh broccoli, celery, carrots, cucumbers, cherry tomatoes red peppers, served with a vegetable dip	40.00	65.00
Mozzarella Trays 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	65.00
Jumbo Shrimp Tray Cleaned & peeled 16/20 jumbo shrimp on a garnished tray with cocktail sauce & lemons	55.00	85.00
Fresh Fruit Tray An assortment of fresh fruit on a garnished tray. Pineapple, cantaloupe, grapes, honeydew, strawberries, sliced oranges and kiwi fruit	Bowl 40.00	Tray 65.00





HOT APPETIZERS

	Small	Large
Hot Antipasto Tray Fried mozzarella, italian rice balls, fried shrimp, baked clams, fried ravioli	45.00	60.00
Boneless Buffalo Tenders 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	50.00	75.00
Buffalo Wings Spicy fried chicken wings with a spicy blue cheese dipping sauce set on a garnished tray	45.00	65.00
Finger Food 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	65.00
Stuffed Bread Tray 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	\$ 7.50 each loaf	
Chicken Tenders Golden fried chicken tenders served on a tray with BBQ and honey mustard sauce	40.00	60.00
NEW Fiesta Tray Mini quesadilla, mini tacos, empanadas, chicken taquitos arranged on a tray with sour cream and salsa	50.00	70.00
NEW Assorted Quesadilla Tray 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
NEW Asian Tray 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
NEW Potato Skins Golden brown potato skins topped with cheddar cheese, apple wood smoked bacon, scallions served with sour cream	40.00	55.00
NEW Fried Ravioli Tray Cheese filled ravioli breaded and fried golden brown. Served with our homemade Marinara Sauce	40.00	65.00
NEW Pulled Pork Tray 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
NEW Fried Vegetable Tray 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
NEW Cheese Steak Tray Thinly sliced USDA beef cooked with bell peppers and sautéed onions and American cheese. Rolls served on the side	45.00	65.00



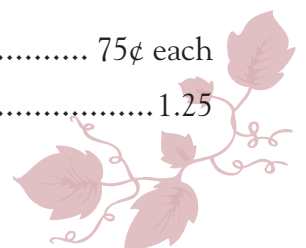


HORS D' OEUVRES

Minimum of 20 pieces

priced each

NEW Asian Chicken Chopstick.....	2.00
Chicken with Woodear Mushrooms and Noodles Asian spices fried crisp	
NEW Scallops w/Leeks Phyllo	2.00
Scallops, leeks, and a touch of ginger in a star shaped phyllo dough	
NEW Sausage Pizza Tart	1.25
NEW Smoked Gouda Puff.....	1.50
Smoked gouda cheese with chorizo sausage in a puff pastry dough	
NEW 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

\$8.50 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

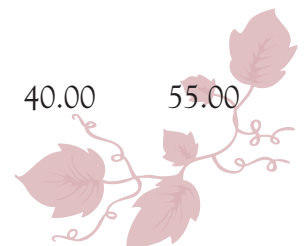
Paper products available upon request

SALADS

Price

Small
Serves 15/18 Large
Serves 25/30

NEW Spinach Salad Fresh spinach with chopped egg, bacon, and mushrooms with a honey mustard dressing	35.00	50.00
NEW Apple Walnut Salad Mixed greens with sliced green apples and glazed walnuts topped with feta cheese with a citrus vinaigrette dressing	35.00	50.00
Green Salad Iceberg lettuce with olives, cucumbers, carrots, olives, onions, cherry tomatoes with our very own homemade balsamic vinaigrette on the side	30.00	45.00
Caesar Salad Crisp romaine lettuce served with croutons and shaved parmesan cheese with a homemade dressing on the side	35.00	45.00
Italian Antipasto Salad 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
Insalata Mista 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
Greek Salad 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
Sante Fe Salad 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 \$12.95 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 \$13.95 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 **Flounder Oreganata** Flounder 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

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
Broccoli & Garlic	25.00	40.00	Mashed Potatoes	25.00	45.00
Broccoli Rabe		Market Price	Mashed Sweet Potatoes	18.00	35.00
Roasted Vegetables	25.00	45.00	Garlic Mashed Potatoes	25.00	45.00
Carrots & Peas	18.00	35.00	Roasted Potatoes	25.00	40.00
Sweet Baby Carrots	20.00	35.00	Spanish Rice	20.00	35.00
String Beans Almondine	25.00	45.00	Rice with Mushrooms	20.00	40.00
String Beans & Garlic	25.00	45.00	Rice in Broth	15.00	30.00
Spinach Soufflé	25.00	45.00	Baked Beans	18.00	30.00
Mixed Steamed Vegetables	18.00	35.00	Sausage Stuffing	25.00	45.00
Sautéed Mushrooms	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	13.50	Chicken	17.50
Ham, genoa salami, capicola ham, provolone cheese		Grilled or fried chicken cutlet with fresh mozzarella & roasted peppers	
American	15.50	Ultimate Chicken	18.00
Roast beef and/or turkey with american cheese		Grilled chicken, roasted portabella mushrooms, roasted red peppers, sautéed red onions, fresh mozzarella with a balsamic dressing on the side	
Vegetarian	15.50	NEW Ultimate Roast Beef	17.50
Grilled eggplant, grilled zucchini, broccoli rabe, roasted peppers and fresh mozzarella		Homemade seasoned roast beef, sharp Vermont cheddar cheese, sautéed onions, baby arugula with a tangy horseradish sauce	
NEW Melanzana	16.50	Or create your own.	
Fried eggplant, fresh mozzarella, oven roasted peppers, fresh basil drizzled with balsamic glaze		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.

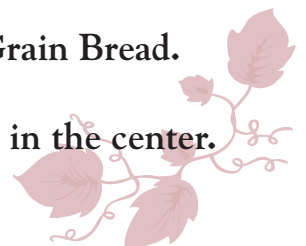
SLICED BREAD SANDWICH TRAY

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

Starting at \$15.50 per person

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

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 \$13.00 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,
Napolean, Carrot Cake, Strawberry Short Cake
Chocolate Covered Cream Puff

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

Homemade Rice Pudding

Small Bowl - \$25.00
Large Bowl - \$45.00

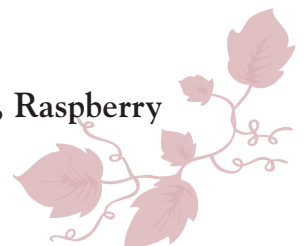
We carry a full line of Nasto's Famous Desserts

Tortoni, Gelato

Tartufo

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

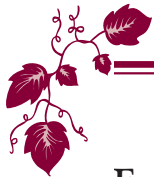
Box of 4





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.



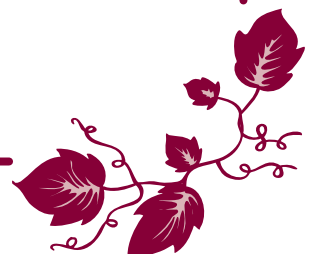
DeMarco's offers a full range of catering services. From a small dinner party to a large corporate gathering. No party is too big or too small. Stop in and inquire about our full party planning service.

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*

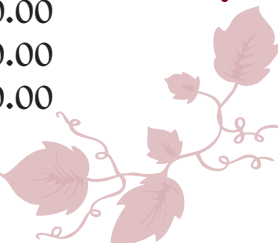
PRICES SUBJECT TO CHANGE





A LA CARTE

Chicken	<u>Half</u>	<u>Full</u>
Artichokes	\$ 40.00	\$ 70.00
Baked	\$ 30.00	\$ 50.00
Balsamic	\$ 30.00	\$ 55.00
Cacciatori	\$ 30.00	\$ 55.00
Cordon Bleu	\$ 40.00	\$ 75.00
Fontina	\$ 40.00	\$ 70.00
Franchise	\$ 40.00	\$ 70.00
Hawaiian	\$ 40.00	\$ 70.00
Lemon Garlic	\$ 40.00	\$ 70.00
Marsala	\$ 40.00	\$ 70.00
Modena	\$ 40.00	\$ 70.00
Murphy	\$ 40.00	\$ 70.00
Parmigian	\$ 40.00	\$ 70.00
Prosciutto	\$ 40.00	\$ 70.00
Puttanesca	\$ 40.00	\$ 70.00
Saltimbocca	\$ 40.00	\$ 75.00
Scampi	\$ 40.00	\$ 70.00
Sorrentino	\$ 40.00	\$ 75.00
w/Wild Mushrooms	\$ 40.00	\$ 75.00
White wine	\$ 30.00	\$ 55.00
Pasta		
Baked Ziti	\$ 35.00	\$ 60.00
Cavitelli & Broccoli	\$ 35.00	\$ 60.00
Elicoidali Pomador	\$ 30.00	\$ 50.00
Farfalle & Prosc.	\$ 35.00	\$ 60.00
Lasagana	\$ 35.00	\$ 65.00
Ling & Clams	\$ 30.00	\$ 50.00
Macaroni & Cheese	\$ 35.00	\$ 60.00
Manicotti	\$ 1.50 each	
Meat Lasagana	\$ 35.00	\$ 65.00
Penne w/Mushroom Cognac Cream Sauce	\$ 35.00	\$ 60.00
Penne & Roasted Peppers	\$ 35.00	\$ 60.00
Penne & Sausage & Rabe	\$ 35.00	\$ 60.00
Penne Prima Vera	\$ 35.00	\$ 60.00
Penne Prima Vera Alfredo	\$ 35.00	\$ 60.00
Penne Primo	\$ 35.00	\$ 60.00
Penne w/Roasted Eggplant	\$ 35.00	\$ 60.00
Penne Tomato & Fresh Basil Cream Sauce	\$ 35.00	\$ 60.00
Penne Vodka	\$ 35.00	\$ 60.00





Pasta

	<u>Half</u>	<u>Full</u>
Tortellini w/Broccoli & Garlic	\$ 35.00	\$ 60.00
Seafood Shells	\$ 1.75 each	
Stuffed Shells	\$ 1.50 each	
Spinach Stuffed Shells	\$ 1.50 each	
Tort & Mushrooms	\$ 35.00	\$ 60.00
Tort. & Sundried Tomato	\$ 35.00	\$ 60.00
Tort. Alfredo	\$ 35.00	\$ 60.00
Veg Lasagana	\$ 35.00	\$ 60.00
Beef & Broccoli	\$ 40.00	\$ 75.00
Beef Burgandy	\$ 45.00	\$ 80.00
Hawaiian Ham	\$ 30.00	\$ 55.00
London Broil	\$ 35.00	\$ 60.00
Meatballs	\$ 1.50 each	
Pepper Steak	\$ 45.00	\$ 80.00
Pork Murphy	\$ 35.00	\$ 65.00
Sausage & Potatoes	\$ 35.00	\$ 65.00
Sausage & Peppers	\$ 35.00	\$ 65.00
Sausage & Rabe	\$ 35.00	\$ 65.00
BBQ Ribs	\$ 40.00	\$ 80.00
Eggplant Parm	\$ 35.00	\$ 65.00
Kielbasa & Kraut	\$ 30.00	\$ 55.00
Rolled Eggplant	\$ 1.75 each	
Sliced Roast Beef	\$ 30.00	\$ 55.00
Calamari Marinara	\$ 45.00	\$ 85.00
Mussels Bianca	\$ 35.00	\$ 65.00
Mussels Marinara	\$ 30.00	\$ 55.00
Seafood Fra Diavlo	\$ 50.00	\$ 95.00
Shrimp Fra Diavlo	\$ 65.00	\$110.00
Shrimp Scampi	\$ 65.00	\$110.00
Flounder Oreganata	\$ 30.00	\$ 65.00
Zuppa di Clams	\$ 30.00	\$ 55.00
Veal Marsala	\$ 55.00	\$100.00
Veal Scalipini	\$ 55.00	\$100.00
Veal & Peppers	\$ 55.00	\$100.00

