

~ Sandwich Selection ~

Italian Chicken Wrap

Grilled Marinated Chicken, Fresh Mozzarella, Roasted Pepper & Arugula, drizzled with Balsamic Vinaigrette

Blackened Chicken Sandwich

Jersey Tomatoes, Romaine Lettuce & Herb Mayonnaise, served on Grilled Panella Bread

Smoked Peppercorn Turkey Breast

Romaine Lettuce, Tomato, Melted Swiss & Honey Mustard on a Baguette

Grilled Vegetable Sandwich

Zucchini, Eggplant, Portabello Mushrooms, Roasted Red Peppers, Arugula and Goat Cheese splashed with a Balsamic Vinaigrette on a Baguette

Grilled Portobello Mushrooms

Sliced Provolone Cheese, Arugula & Marinated Sun-dried Tomatoes, drizzled with Pesto on Whole Wheat

Fresh Mozzarella & Roasted Peppers

Sun-dried Tomatoes & Arugula drizzled with Virgin Olive Oil on Italian Panella Bread

Honey Maple Ham & Brie

Jersey Tomatoes, Romaine Lettuce & Whole Grain Mustard on Twelve Grain Bread

Grilled Eggplant & Broccoli Rabe

Shaved Provolone & Roasted Peppers drizzled with Garlic Infused Oil on a Baguette.

Marinated Flank Steak

Sautéed Mushrooms & Onions w/Sharp Imported Provolone Cheese on Grilled Panella Bread
Turkey Club
Roasted Turkey, Romaine, Tomato, Bacon & Mayonnaise on 12 Grain Bread.

Turkey Club

Roasted Turkey, Romaine, Tomato, Bacon & Mayonnaise on 12 Grain Bread.

**For a customized menu
Call Matthew at 973.316.0088**

Gourmet Cafe'

I t a l i a n B i s t r o

136 Baldwin Road
Parsippany, NJ 07054

Tel: 973.316.0088

njgourmetcafe.com

Gourmet Cafe'

I t a l i a n B i s t r o

Catering Menu

973-316-0088

LUNCH - MONDAY THRU FRIDAY

DINNER - 7 DAYS A WEEK

136 Baldwin Road
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Platters *Serves 10*

- Grilled Vegetable Platter** \$39.00
~ Portobello Mushrooms, Zucchini, Eggplant & Peppers drizzled with Balsamic Dressing
- Assorted Sandwich Platter** \$8.50 ea
~ Order per Sandwich, choose from our selection on back page / 4 pc per sandwich
- Antipasto Platter** \$4.95 ea
~ Order per person ~ Prosciutto, Fresh Mozzarella, Roasted Peppers, Sun-Dried Tomatoes & Olives
- Fruit Salad** \$49.00
~ Cantalope, Honeydew, Pineapple, Red Grapes & Berries
- Shrimp Cocktail** \$95.00
~ 40 piece serving

Hot Appetizers *Serves 10/20*

- Mussels with Garlic & Plum Tomato Broth** \$49/85
- Eggplant Rolantini** \$49/85
~ Tender Eggplant Filled with Herb Ricotta Baked in Marinara Topped with Mozzarella
- Crispy Risotto Cakes** \$59/95
~ Stuffed with Prosciutto and Mozzarella with Marinara Sauce
- Spedini Romano** \$39/75
~ Bite Size Prosciutto & Mozzarella Sandwich with an Anchovy - Caper Sauce

Salads *Order per person*

- House Salad** \$3.50 ea
~ Mesclun Greens, Carrots, Cucumbers, Grape Tomatoes & Radicchio with Balsamic Dressing
- Caesar Salad** \$4.00 ea
~ Crisp Romaine, House Made Croutons & Dressing
- California Mixed Salad** \$4.25 ea
~ With Sun-Dried Cranberries & Goat Cheese with a Peppercorn Dressing
- Italian Mixed Salad** \$4.25 ea
~ With Olives & Fresh Mozzarella with Balsamic Vinaigrette

Add Chicken to Any Salad for an additional \$2.50 per person

Pasta *Serves 10/20*

- Penne Vodka** \$39/75
~ Pink Sauce
- Cavatelli & Broccoli** \$45/75
~ Garlic & White Wine Sauce
- Rigatoni & Italian Sausage** \$40/75
~ Tomato Basil Sauce
- Cheese Tortellini** \$45/89
~ Calamata Olives & Capers, Fresh Basil Marinara

Entrées *Serves 10/20*

- Roast Loin of Pork** \$ 59/95
~ With Wild Mushroom Brandy Demi-Glaze
- Chicken Francaise, Marsala or Picatta** \$ 59/115
- Tilapia Picatta** \$ 65/120
~ Capers, Lemon Butter in a White Wine Sauce
- Parmesan Crusted Salmon** \$ 69/120
~ In Herb Broth
- Shrimp Scampi or Fra Diavolo** \$75/140
~ Served over Linguini
- Veal Marsala, Francaise or Picatta** \$79/145
- Meatballs** \$45/85
~ Home made, served in our Marinara Sauce

Side Dishes *Order Per Person*

- Tomato Basil Soup** \$3.00ea
- Roasted New Potatoes** \$2.50ea
- String Beans Almondine** \$3.50ea
- Vegetable Rice Pilaf** \$2.75ea

Dessert *Order Per Person*

- Assorted Dessert Platter** \$3.75ea
- Assorted Italian Cookie Platter** \$2.75ea