

## Salads

### SALAD PLATTERS Serving sizes

12" 8-10 guests	Add chicken	12" +\$15
16" 15-20 guests		16" +\$25
18" 25-40 guests		18" +\$35

### House Salad

Mixed greens, tomatoes, red onion, black olives and cucumber with house balsamic vinaigrette  
12"...\$15 16"...\$25 18"...\$35

### Caesar Salad

Romaine topped with parmesan croutons served with our creamy caesar dressing  
12"...\$15 16"...\$25 18"...\$35

### Harvest Salad

Baby greens with walnuts, dried cranberries, blue cheese & raspberry balsamic vinaigrette  
12"...\$25 16"...\$35 18"...\$45

### Greek Salad

romaine, kalamata olives, feta, tomatoes, red onion, cucumber, roasted red peppers with house balsamic vinaigrette  
12"...\$25 16"...\$35 18"...\$45

### Baby Blue Salad

Baby greens & romaine topped with blue cheese, slices of oranges, pears, strawberries, and roasted candied pecans served with our apricot vinaigrette  
12"...\$30 16"...\$40 18"...\$50

### Potato Salad

3 lb. bowl serves 10-12 \$15

### Mediterranean Pasta Salad

3 lb. bowl serves 10-12 \$18

**Tabbouleh Salad** 3lb. bowl (serves 10-15) \$25  
Quinoa, tomatoes, cucumbers, mint chopped parsley tossed in a Lime Vinaigrette

## Starters

### VEGETABLE CRUDITE PLATTER

Choose: Blue Cheese Dip or Hummus  
12" platter serves 20-25 guests \$35  
16" platter serves 45-50 guests \$50

### CHEESE PLATTER

Assorted Cheeses, grapes with Crackers  
12" platter 10-15 people \$ 65  
16" platter 15-20 people \$ 85

### ANTIPASTO

fresh mozzarella, salami, cappicola, prosciutto, roasted red peppers, artichoke hearts, Kalamata olives, Spanish Queen Olives, black olives, marinated vegetables  
12" platter serves 10-15 \$65  
16" platter serves 15-20 \$85

### HORS D'OEUVRES

\$20 per dozen. Minimum 2 dozen each

- Seafood Ragout in a Puff Pastry
- Roasted Pear & Brie in a Puff Pastry
- Vegetarian Stuffed Mushrooms
- Veal Stuffed Mushrooms
- Smoked Salmon in Cucumber cups
- Mini Crab Cakes
- Chicken Satay with Peanut Sauce
- Chicken Teriyaki Skewers
- Petit Franks \$12 per dozen
- Shrimp Cocktail \$20 per pound

### QUICHE

4-6 people \$15

- Lorraine
- Broccoli & Cheddar
- Primavera & Mozzarella
- Spinach, Feta and Tomato

### CHICKEN POT PIE

4-6 people \$15

### SOUP DU JOUR

Quart \$9 .50

## Dessert

See web site for specialty cake , sheet cake and more dessert options

### Cupcakes

Vanilla or Chocolate Sprinkle.....\$1.50

Specialty Cupcakes.....\$2.50

- Red velvet with cream cheese icing
- Carrot cake with cream cheese icing
- Mocha: vanilla cupcake filled with fudge, iced with mocha buttercream
- Lemon Drop: lemon cupcake filled with lemon curd, iced with lemon buttercream
- Peanut Butter Fudge: chocolate cupcake filled with peanut butter mousse, iced with fudge
- Triple Chocolate Cupcake

### Mini cupcakes

Vanilla and chocolate sprinkle.....\$12/dz.

Specialty Assortment.....\$18/dz.

### Brownies & Bars

Bite-sized brownie platter (28 pieces).....\$25

- White chocolate raspberry brownie
- Fudge brownie
- German chocolate brownie
- Butterscotch blondie

### Cookies

Gourmet bite-sized cookies.....\$20/lb.

### Petit-fours & Mini Cannoli

Individuals.....\$1.50

Tray of 28 assorted petit fours .....\$39

Each platter contains two pieces of each cake flavor: chocolate, lemon raspberry, strawberry, raspberry ribbon, tiramisu, carrot, Italian rainbow cookie, and cheesecake brownie, six gluten-free chocolate mousse cups, and six mini cannoli.



## Pans & Platters Menu



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# Pans & Platters

All prices are for 1/2 pans serving 8-10 guests

Need help planning? Our catering coordinators are here to help you. Email any questions to [info@cafepierrot.com](mailto:info@cafepierrot.com)

## POULTRY

### Chicken Champagne \$49

sautéed chicken in a champagne cream sauce with sundried tomatoes

### Chicken Marsala \$49

sautéed chicken with mushrooms in a demi glace Marsala wine sauce

### Chicken Picatta \$49

sautéed chicken served in white wine lemon butter sauce with capers

### Chicken Parmesan \$49

breaded chicken topped with homemade marinara and mozzarella cheese

### Chicken Francaise \$49

sautéed chicken served in a white wine sauce

## PASTA

### Penne a la Vodka \$40

### Penne Primavera \$40

penne pasta tossed with broccoli, cauliflower, carrots, yellow squash and zucchini served with a light garlic broth

### Penne Marinara \$35

### Lasagna- meat \$45

lasagna noodles with beef marinara sauce, ricotta and mozzarella

### Lasagna—cheese \$45

Lasagna noodles with ricotta, mozzarella & parmesan cheeses

### Lasagna- vegetarian \$55

lasagna noodles with grilled vegetables (zucchini, yellow squash, eggplant, portobello mushrooms & roasted red peppers) spinach, ricotta and mozzarella cheese.

### Eggplant Rollantini \$45

breaded eggplant stuffed with ricotta cheese, topped with mozzarella cheese and served in homemade marinara.

### Mediterranean Penne Pasta \$45

penne pasta tossed artichoke hearts, broccoli, sundried tomatoes, olives and capers in a light garlic broth

## BEEF/PORK

### Beef Bourguignonne \$75

Classically prepared with braised beef sirloin in a red wine reduction sauce with mushrooms, pearl onions and carrots

### Beef Chasseur \$70

Braised Sirloin Hunter's stew in a white wine reduction with onions, garlic, mushrooms & tomatoes

### Beef Stroganoff \$70

in creamy white wine mushroom sauce with sour cream. Beef stroganoff does not come with pasta. we recommend 1/2 pan bow tie pasta (plain) as a side \$15

### Pepper Steak \$70

Seared flank steak with peppers and onions with demi glace (also available with marinara)

### Sauerbraten \$70

A traditional German sauerbraten, braised and slow roasted beef. This tender meat is served in a thick brown sauce.

### Pulled Pork \$65

Pulled pork with barbecue sauce. Create sliders by serving with our dinner rolls. Can be served as an entrée or appetizer.

### Dinner Rolls \$5 per dozen

## Beef Wellington

Filet mignon with mushroom duxelle. Decoratively wrapped in puff pastry accompanied by Jus de Boeuf serves 15 \$225

## Hungarian Pork Goulash \$70

Braised pork, onions, garlic, Hungarian Paprika, and stew tomatoes. Goulash does not come with pasta, we recommend a 1/2 pan of bow tie pasta (plain) as a side \$15.

## Roast Pork Loin \$70

Boneless pork loin with demi glaze sauce

## Italian Meatballs \$39

## Swedish Meatballs \$39

Traditional swedish meatballs in a creamy beef sauce finished with sour cream and spiked with sherry

## Lump Crab Stuffed Baked Sole \$ 95

Baked sole stuffed with lump crab meat and topped with a light champagne cream sauce

## Sole Roulades \$95

Sole roulade with shrimp, spinach & salmon mousse and a seafood Newburg sauce

## Cold Poached Salmon Platter \$Market Price

Decorated with dill mayonnaise and cucumber scales

## SIDE DISHES

### Garlic Mashed Potatoes \$39

### Gratin Potatoes \$65

### Herb Roasted Potatoes \$ 39

### Rice Pilaf \$25

### Garden Vegetables \$39

Broccoli, cauliflower, carrots, zucchini & yellow squash

### String Beans with shallots & butter \$39

### Dinner Rolls \$5 per dozen

## SANDWICHES

25 Mini Sandwich Platter \$75 or \$3 each

Turkey, Roast Beef, Ham & Swiss, Lemon Dill Chicken Salad, Grilled Vegetables served on dinner rolls and mini croissants

All sliced meat sandwiches are made with lettuce, tomato, mayo & mustard

## WRAPS

25 Mini Wrap platter \$75 or \$3 each

Tuna Salad, Turkey, Roast Beef, Ham & Swiss, Lemon Dill Chicken Salad, Grilled Vegetables served on assorted tortilla wraps

All sliced meat wraps are made with lettuce, tomato, mayo & mustard

## GOURMET HERO \$18 per foot

Italian: Ham, capicola, salami, provolone, lettuce and tomato with onion & red wine vinaigrette on the side

American: Turkey, roast beef, american cheese, lettuce and tomato served on a hero roll with onions, mayonnaise and red wine vinaigrette on side

4' serves 15-20

5' serves 25-30

6' serves 35-40

## FRUIT PLATTERS

Freshly sliced watermelon, honeydew, cantaloupe, pineapple garnished with grapes & seasonal berries.

12" platter 10-15 guests \$40

16" platter 20-25 guests \$55

## GRILLED VEGETABLES

Grilled zucchini, yellow squash, roasted red peppers, asparagus, eggplant & portobello mushrooms

12" platter 10-15 guest \$40

16" platter 20-25 guests \$60

18" platter 30-35 guests \$75

Serving ware Package \$1 per person

Includes disposable plates, utensils, napkins

Plastic serving spoons & tongs \$.25 each

Disposable wire rack, water pan & sterno \$9