



Georgetti's Market & Catering

1095 Cinnaminson Avenue
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CATERING MENU

Chicken

Entrees listed below are made with boneless, skinless fork-sized strips of chicken breast.

Chicken Marsala- Strips of chicken breast sautéed in a Marsala lemon-wine sauce.

Chicken Cacciatore- Strips of chicken breast sautéed in a light tomato-wine sauce with mushrooms, peppers, and onions.

Chicken Dijon- Strips of chicken breast sautéed in a light creamy Dijon mustard sauce.

Chicken Tetratine- Strips of chicken breast served with a white wine cream sauce, with mushrooms and roasted peppers.

Grilled Chicken- May be served plain, with a topping, or on a bed of sautéed spinach, arugula tomato salad, Caesar salad, or pasta salad.

Grilled Chicken Tuscany- Sautéed onions, mint, capers, and olives served over chicken breast (whole or strips). May be served hot or at room temperature.

Spring Chicken- Chicken breast (whole or strips) topped with tomatoes, provolone cheese, asparagus, served with a lemon-wine sauce, and garnished with sun-dried tomatoes.

Entrees listed below or made with stuffed chicken breast.

Chicken Mediterranean- Shrimp, spinach, and fontina filled chicken breast topped with a roasted sweet pepper-cream sauce, or sautéed red and green peppers with a caper berry garnish.

Chicken Curacao- Sweet potato fruit and nut filled chicken breast with an orange curacao-cream sauce, complimented with cooked grapes, pineapple, and orange.

Chicken La Mela- Mushroom-apple filled chicken breast with an apple-tarragon cream sauce.

Entrees listed below are made with chicken breast and thighs.

Roasted Chicken

Roasted Chicken Cacciatore

Roasted Sausage and Chicken

Meat

Sausage, Peppers, and Onions

Sausage- served in a marinara sauce.

Roasted Pork (for sandwiches)- served with a natural juice. Marinated onions, hot sauce, and roasted peppers are also available.

Beef Meatballs- Served in a marinara sauce.

Chicken Meatballs- Served in a marinara sauce.

Pork Loin- Medallions of pork served with carrots, onions, and creminis (baby portabella mushrooms) in a natural juice.

Pork Loin- Medallions of pork topped with a wild mushroom-apple stuffing, served with an apple-brandy sauce with dried apricots, apples, and prunes.

Filet Mignon- Served with a natural juice.

Filet Mignon- Served with a peppered-mushroom-cognac sauce.

Fish

Stuffed Flounder- Served with ricotta and spinach or pine nut, roasted-pepper, olive, and fontina cheese filling.

Grilled Tuna- Served plain or with a topping.

Grilled Salmon- Served plain or with a topping.

Salmon- Whole poached salmon.

Salmon- Poached with a Pernod Dill Sauce.

Salmon- Poached with a yogurt-cucumber-dill sauce (served chilled or hot).

Salmon Mediterranean- Sautéed onions, mint, capers, and olives (served hot or chilled).

Paella- Spanish style rice with seafood and chicken.

Pasta

Manicotti Crepe

Lasagna- Traditional with meat, meatless, or vegetable.

Tortellini- Meat, cheese, tricolor, or spinach.

Ravioli- Cheese, spinach, sun-dried tomato and leek, broccoli rabe, feta and spinach, mushroom, lobster, black lobster, pink lobster, pepperoni, or beef.

Cavatelli

Baked Cavatelli

Stuffed Shells

Penne, Rigatoni, Farfalle, Fusilli, or Bows

Baked Pasta

All pastas may be enhanced with one or more of the following ingredients: broccoli, peppers, eggplant, shrimp, scallops, sundried tomatoes, crab, zucchini, mushrooms, asparagus, spinach, chicken, capers, olives, goat cheese, blue cheese, fresh chopped basil, fresh chopped tomato.

Sauces

Marinara- Tomato sauce.

Young tomato- Chunky tomato sauce cooked quickly with lots of fresh basil.

Meat Tomato- Tomato sauce with meat.

Rose- A blend of tomato sauce and alfredo sauce.

Arrabbiata- Tomato sauce with sautéed hot and sweet peppers.

Mushroom Cream Garlic- Cream sauce with sautéed mushrooms & garlic.

Messina- Olive oil and garlic, sautéed with wine, herbs, and a touch of hot pepper.

Alfredo- Parmesan, butter cream sauce.

Pesto- A blend of fresh basil, olive oil, garlic, pine nuts, parmesan, and Locatelli cheese.

Bolognese- Ground meat sauce with cream, carrots, wine, and a touch of tomato.

Puttanesca- Tomato sauce with black olives, capers, and anchovy filets.

Tuna Tomato- Tomato sauce with tuna.

Chic pea & spinach- Olive oil and garlic, sautéed with spinach & chickpeas.

White Clam- Olive oil and garlic, sautéed with, herbs, wine, clams, and a touch of hot pepper.

Red Clam- Chunky, light tomato sauce with clams.

Oyster Cognac- A cream sauce with a blend of chopped oysters, Cognac, garlic, and butter.

Scampi- A cream sauce with garlic and lemon.

Pasta Salads

Blue Cheese Bowtie- Roasted peppers, string beans, and a blue cheese vinaigrette.

Chicken Cilantro- Spinach and fusilli pasta with bits of chicken and a light cilantro dressing.

Tortellini Anti-Pasto- Tricolor tortellini, Italian meats, olives, celery, and peppers with an Italian vinaigrette.

Pesto Veggie- Tomato, basil, spinach, and original linguine tossed with fresh chopped veggies and a light pesto dressing.

Tomato Basil- Tomato, basil, and Vidalia onions (in season), tossed with fresh chopped basil and a wonderful, fruity olive oil.

Vegetables

Italian Mashed Potatoes

Roasted Potatoes

Roasted Potatoes and String Beans

Mashed Sweet Potatoes (Special request)

Sautéed Vegetable

Oven-Roasted Vegetables

Grilled Vegetables

Rice Milanese- Plain or with vegetables.

Mixed Wild Mushrooms

Asparagus- Garnished with roasted peppers (served cold or hot).

Eggplant Rollatini

Ratatouille

Italian Potato Salad

Vegetable Soufflé- Broccoli or spinach.

Layered Carrots

Salads

Tossed Romaine Salad- Peppers, cucumbers, tomatoes, olives, and carrots.

Caesar Salad- (Grilled chicken or shrimp optional)

Mesclun Romaine Mix- Peppers, cucumbers, tomatoes, olives, and roasted peppers.

Georgetti's House Salad- Romaine garnished with mesclun, peppers, roasted peppers, blue cheese, tuna, cucumbers, onions, and cured olives.

Mesclun Special- Peppers, roasted peppers, orange segments, olives, goat cheese, and toasted pine nuts drizzled with our honey pecan ginger vinaigrette.

Fancy Mesclun- Chef's special creation.

Salad Rustica- Romaine with roasted peppers, marinated mushrooms, chick pea rustica, assorted olives and sharp provolone.

Tomato Salad- Tomatoes, onions, basil, and olive oil.

Tomato and Mozzarella Salad

Chickpea Rustica

Roasted Peppers

Orange Sicilian Salad- Oranges, red onions, Moroccan olives, and olive oil.

Mediterranean Salad- Romaine, cucumbers, cured olives, tuna, shrimp, celery, and sweet peppers.

Spinach Salad- Grapes, apples, walnuts, radishes, blue cheese, and candied walnuts (Bacon optional).

Greek Salad

Pecan Salad- Spring mix with a delicious, fruity vinaigrette topped with toasted pecan and sweet croutons.

Assorted Bread Basket

Available bread listed below

Basil Pesto

Kalamata Olive

Italian

French Dinner Rolls

Croissants

Bagels

Hors d'oeuvres

Items listed below are available in minimum quantities of 25 unless otherwise specified. **

Vegetable Crudité

Assorted Cheese Tray

Mozzarella Wreath Tray

Antipasto Tray

Prosciutto and Melon

Assorted focaccia (2)

Stuffed Mushrooms

Assorted Bruschetta

Skewered Tortellini- With sundried tomatoes and pesto.

Spanakopita

Sesame Battered Chicken

Chicken Sate

Oriental Dumpling- With a mango cilantro sauce or spicy coconut Thai sauce.

Ham and Cheese Puff Pastry- With honey mustard sauce.

Goat Cheese with Honey Toasts

Polynesian Meatballs

Chicken- with a honey-raspberry-mustard dipping Sauce.

Smoked Salmon Canapes **50

Shrimp Cocktail **50

International Shrimp- Served with three different sauces. **50

Shrimp Kebobs- with pineapple and ginger sauce. **50

Chicken kebobs- with pineapple and ginger sauce.

Mini Crab Cakes- with mango sauce. **50

Lamp Chops- with a cognac mint sauce. **50

Filet- Served on garlic toast **50

Scallops and Bacon**50

Chicken or Cheese & Black Bean Quesadillas **50

Fried Shrimp Poppers

Italian Style Potato Knish

Assorted Mini Sandwiches

Minimum order of 24 with a choice of three kinds.

Hoagie Italian

Croissant- Shrimp, chicken, or tuna salad in a croissant.

Mozzarella Panini- Tomato, roasted pepper, and pesto oil. (Arugula optional)

Roasted Vegetable Panni- With sautéed spinach.

Grilled Chicken Panini- With roasted pepper, mesclun, Italian vinaigrette and a light sprinkle of sharp provolone.

Ham and Cheese Croissant- made with a walnut Gourmandize. (Served warm)

Spinach and Cheese Croissant (Served warm)

Chicken or Vegetable Wraps

Eggplant Panini- with sautéed sweet peppers, onions, and goat cheese.

Soups A large variety of soups are available at all times.

Quiche

Lorraine

Shrimp

Mushroom

Broccoli

Spinach and Roasted Pepper

Mushroom and Bacon

Goat Cheese and Roasted Peppers

Italian Sausage and Apple

Corn and Bacon

Ham and Pear

Brunch (Limited Availability)

Egg soufflé

Italian French toast

Morning crepe with fruit topping

Assorted quiche

Assorted breakfast bread and spreads

European Yogurt- with granola, fruit and honey

White fish salad

Scottish Smoked Salmon

Sample Menus

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Chicken Marsala
Sun-dried tomato, feta and spinach, and cheese ravioli with rose sauce, garnished with sun-dried tomatoes and fresh basil
Penne with young tomato sauce and sautéed zucchini
Caesar or tossed salad
Assorted bread basket (olive, pesto- basil, Italian bread, or French rolls)
Garlic herb spread
14.50/person; Price based on 25 or more people
14.95/person with Sausage peppers and onions or meatballs

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Spring Chicken
Tri-color ravioli with rose sauce
Tossed or Caesar salad
Assorted bread basket
Garlic herb spread
14.95/person; Price based on 25 or more people

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Grilled salmon or grilled chicken on bed of sautéed spinach, with roasted sweet red peppers and caramelized onions
Eggplant rollatini
Blue cheese bowtie pasta salad
Mesclun special
Basket of French dinner rolls or bread basket
Garlic herb spread
15.50 per person when choosing chicken. Fish entree-is priced according to the market.
Available for parties of 25 or more.

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