

# Georgetti's Pasta and Sauce Market

1095 Cinnaminson Avenue

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## CATERING

### Chicken

Entrees listed below are made with boneless skinless fork size 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 Tetrazine-** 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, arugala 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-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 criminis (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 a 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, and vegetable

**Tortellini-** meat, cheese, tri-color, and 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, Farifalle, Fussili 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 real fast 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 & 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 Bow tie-** roasted peppers, string beans and a blue cheese vinaigrette.

**Chicken Cilantro-** spinach and fussilli pasta with bits of chicken and a light cilantro dressing.

**Tortellini Anti-pasto** -tri-color Tortellini, Italian meats, olives, celery and peppers with an Italian vinaigrette.

**Pesto Veggi-** tomato basil, spinach and original linguine tossed with fresh chopped veggies and a light pesto dressing.

**Tomato Basil-** tomato, basil 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**

**Chic pea 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**

**Calamatto Olive**

**Italian**

**French Dinner Rolls**

**Croissants**

**Bagels**

## **Hors d'oeuvres**

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

***Vegetable crudite***

***Assorted cheese tray***

***Mozzarella wreath tray***

***Anti-pasto tray***

***Proscuitto and melon***

***Assorted foccacia 2***

***Stuffed mushrooms***

***Assorted bruischetta***

***Skewered tortellini- with sundried tomatoes and pesto***

***Spanikopita***

***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 Canapé \*\*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 croissant

***Mozzarella Panini-*** tomato, roasted pepper, and pesto oil. (arugala 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 Gourmandise.(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***









