# Georgetti's Pasta and Sauce Market 

1095 Cinnaminson Avenue<br>Cinnaminson, NJ 08077

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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 <br> Roasted Chicken Cacciatore <br> 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 bruiscetta
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

## Sample Menus



## 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 and sautéed zucchini
Caesar or tossed salad
Assorted bread basket-olive, pesto- basil, Italian bread or French rolls.
Garlic herb spread
price based on 25 or more people
option with Sausage peppers and onions or meatballs


## Spring Chicken

Tri-color Ravioli with rose sauce
Tossed or Caesar Salad
Assorted breadbasket
Garlic herb spread
price based on 25 or more people


Grilled Salmon or grilled chicken on bed of sautéed spinach, with roasted sweet red peppers and caramelized onions.

## Eggplant Rollatini

Blue cheese Bow tie Pasta Salad
Mesclun Special
Basket of French dinner rolls or breadbasket

## Garlic Herb Spread

Priced when choosing chicken. Fish entree-is priced according to the market. available for parties of $\mathbf{2 5}$ or more.

Shrimp croissant，mozzarella panini，and Italian hoagie with proscuitto．
Chicken cilantro pasta salad
Spinach quiche
Mushroom and bacon quiche
Caesar or tossed salad
（perfect menu for a shower）
price based on 25 or more people


Grilled chicken panini，eggplant panini，and shrimp croissants
Spinach，goat cheese，and tomato basil foccacia
Pesto veggie pasta salad
Blue cheese bow tie pasta salad
Or substitute green salad for one pasta salad
price based on 25 or more people
（luncheon or light evening fare）
2．00／person adds a mozzarella tray

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Pork loin with carrots，onions and crimini mushrooms in a natural juice Italian mashed potatoes or roasted potatoes
Tri－color Ravioli with choice of sauce
Tossed romaine or caesar salad
Assorted bread basket－sour dough，basil，and Italian bread．
Garlic Herb Spread
price based on $\mathbf{2 5}$ or more people

Pork Loin with a wild mushroom apple filling served with apple brandy sauce with dried apricots, apples and prunes
Garlic mashed potatoes or roasted potatoes and string beans
Mesclun special
Cheese crepe (manicotti) topped with tomato sauce Assorted bread basket-sour dough, basil, and Italian bread.
Garlic Herb Spread
price based on $\mathbf{2 5}$ or more people


## Grilled Chicken

Italian Mashed Potatoes
Caesar Salad
Penne with arrabiata or tortellini alfrado primavera Assorted bread basket
Garlic Herb Spread
price based on $\mathbf{2 5}$ or more people


Penne with marinara, young tomato or arrabiatta Caesar or Tossed Salad
Assorted bread basket-sour dough, basil, and Italian bread.
Garlic Herb Spread
price based on $\mathbf{2 5}$ or more people.
Option with meatballs or sausage in tomato
Discounts available for parties over 100 people.

## Roasted chicken

Ravioli with rose sauce or baked penne
Caesar or tossed salad
Assorted bread basket－olive，pesto basil，and Italian bread．
Garlic herb spread
price based on 25 or more people）
option with（choice of two pastas）

Grilled chicken caesar salad
Baked cavatelli with young tomato sauce，zucchini，ricotta，and provolone cheese（goat cheese and sun－dried tomatoes optional）
Grilled chicken Caesar salad
Assorted bread basket－olive，pesto－basil，French rolls and Italian bread．
Garlic herb spread
Fresh Fruit Tray
price based on $\mathbf{2 5}$ or more people）

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Lunch box－grilled chicken sandwich，eggplant sandwich or mozzarella sandwich，pasta salad，fruit，cookies，and beverage
（24 minimum）

