Georgetti's Pasta and Sauce Market

1095 Cinnaminson Avenue Cinnaminson, NJ 08077 856-829-5992

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.

<u>Fish</u>

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

<u> Assorted Bread Basket</u>

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 guesadillas **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

Egaplant 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 25 or more.

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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

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 25 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 25 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 25 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 25 or more people.
Option with meatballs or sausage in tomato
Discounts available for parties over 100 people.

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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)

price based on 25 or more people)

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

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