

COCKTAIL PACKAGES

Drop & Go Menu ★★☆☆ PERFECT FOR HAPPY HOUR / NETWORKING

BRUSCHETTA - crostini topped with roasted eggplant & tomato

FRUIT KABOB - melon, pineapple & strawberries

PROSCIUTTO & MELON KABOB - with mozzarella cheese

MARGHERITA PIZZA - bite-sized pizza with fresh mozzarella & fresh tomato sauce

ZUCCHINI ROLLS - grilled zucchini rolled with goat cheese in a balsamic marinade

ASSORTED CHEESE & CRACKERS

VEGETABLE CRUDITÉ

\$26. pp

Minimum 20 people

Passing Cocktail Menu ★★☆☆ CHOOSE 8 OF THE FOLLOWING:

CLAMS OREGANATO - baked clams with Italian herbs & bread crumbs

MINI CRAB CAKES - served with creamy horseradish sauce

MINI MEATBALLS - in a choice of brown or red sauce

ASSORTED BRUSCHETTA - eggplant, goat cheese & fagioli

BOCCONCINO - small mozzarella balls with grape tomato & basil

SHRIMP COCKTAIL - served with cocktail sauce

COCONUT SHRIMP - served with apricot sauce

GRANA PADANO - chunks of parmesan

FRUIT KABOB - melon, strawberries & pineapple

KOBE BEEF SLIDERS - garnished with pickles & house sauce

MARGHERITA PIZZA - bite-sized pizza with fresh mozzarella & fresh tomato sauce

VEGETABLE CRUDITE - raw vegetables with dip

RICEBALLS - mini riceballs served with marinara sauce

MAC & CHEESE - creamy bacon mac & cheese

ZUCCHINI ROLLS - grilled zucchini rolled with goat cheese in a balsamic marinade

CHICKEN SKEWERS - grilled chicken seasoned with lemon & herbs

EGGPLANT ROLLATINI - sliced eggplant rolled with ricotta & mozzarella cheese in a red sauce

\$38. pp

Minimum 20 people

Passing Cocktail Menu ★★☆☆ WITH STATIONS

Includes the above passing cocktail menu plus antipasto station and pasta station

PASTA STATION - Penne Vodka, Rigatoni Marinara, Tortellini Meat Sauce

ANTIPASTO STATION - sopresetta, prosciutto, pepperoni, provolone,

olives, grana padano, marinated mushrooms, roasted peppers,

marinated eggplant, marinated artichokes & long hot peppers

\$48. pp

Minimum 20 people

add-on:
high-end disposables \$8/pp

QUESTIONS? READY TO ORDER?

862-305-0371

WWW.SIMPLYLISASCATERING.COM
FACEBOOK / SIMPLYLISASCATERING
EMAIL : LISA@SIMPLYLISASCATERING.COM

Simply Lisa's
GOURMET FOOD & CATERING

CATERING MENU



BRUNCH

CINNAMON BUNS
BANANA BREAD
FRENCH TOAST CASSEROLE
MAPLE ROASTED BACON
POTATO & ONION HASH BROWNS
SCRAMBLED EGGS WITH CHEESE
SIGNATURE MIXED BABY GREEN SALAD
FRUIT PARFAIT - yogurt, granola, & berries
ARTICHOKE QUICHE - with mozzarella & parmesan

\$36. pp

Minimum 20 people

ASSORTED SANDWICHES ON BAGUETTE: PICK 3

- prosciutto, asiago, arugula & fig spread
- Italian tuna, arugula, shaved parm drizzled in balsamic
- smoked salmon, bacon, avocado aioli & brie
- smoked salmon, goat cheese, tomato & arugula
- hummus, avocado, roasted peppers & turkey
- grilled eggplant, zucchini, portabella & fresh mozzarella drizzled in balsamic

SALADS

TOSSED SALAD
mixed greens, tomato, onion, peppers, cucumbers, olives, Italian dressing

1/2 tray **\$30.**
full tray **\$45.**

CAESAR SALAD
romaine, croutons, shaved parmesan cheese, Caesar dressing

1/2 tray **\$35.**
full tray **\$50.**

SIGNATURE MIXED BABY GREEN
mesclun lettuce, tomato, onion, walnuts, chopped apples, crumbled blu cheese, dried cranberries, balsamic dressing

1/2 tray **\$40.**
full tray **\$55.**

Classic Sides ★★ ★

MACARONI SALAD
made with real Hellmann's

1/2 tray **\$35.**
full tray **\$55.**

POTATO SALAD
made with real Hellmann's

1/2 tray **\$35.**
full tray **\$55.**

BOWTIE PESTO SALAD
bowtie pasta, chopped vine tomato, fresh mozzarella, roasted garlic, parmesan cheese, pesto, extra virgin olive oil

1/2 tray **\$40.**
full tray **\$60.**

ROMAINE FETA
romaine, tomato, onion, gaeta olives, feta cheese, red wine vinaigrette

1/2 tray **\$40.**
full tray **\$55.**

ARUGULA PROSCIUTTO
arugula, tomato, onion, crispy prosciutto, avocado, sliced portabella, crumbled blu cheese, torn focaccia, red wine vinaigrette

1/2 tray **\$45.**
full tray **\$60.**

CHOPPED COLD ANTIPASTO
lettuce, tomato, onion, ham, salami, provolone, artichoke hearts, roasted pepper, marinated mushroom, olives, Italian dressing

1/2 tray **\$45.**
full tray **\$60.**

ITALIAN POTATO SALAD
Yukon gold potato string beans, onion, tomato, garlic herb red wine vinaigrette

1/2 tray **\$35.**
full tray **\$55.**

SALMON PASTA SALAD
fusilli, salmon, peas, celery and dill in a mustard dill dressing

1/2 tray **\$45.**
full tray **\$70.**

GREEK PASTA SALAD
whole wheat penne, fresh spinach, tomato, gaeta olives, feta cheese, red wine vinaigrette

1/2 tray **\$40.**
full tray **\$60.**

SANDWICH PLATTERS

Sandwiches and Wraps ★★ ★ PICK 4

TUNA SALAD - lettuce, tomato, oil & vinegar
TURKEY, ROAST BEEF & AMERICAN CHEESE - tomato & mayo
TURKEY & SWISS - bacon & Russian dressing
TURKEY & PROVOLONE - lettuce, tomato, oil & vinegar
HAM & SWISS - tomato & mayo
HAM, SALAMI & PROVOLONE - lettuce, tomato, oil & vinegar
BREADED CHICKEN CUTLET - yellow American, lettuce, tomato & mayo
CAESAR CHICKEN CUTLET - romaine, parmesan & Caesar dressing
CREAMY CHICKEN SALAD - bacon, lettuce, tomato, oil & vinegar

SANDWICH PLATTER
serves 10-12 people

18 cuts **\$86.**

WRAP PLATTER
serves 10-12 people

18 cuts **\$78.**

Gourmet List ★★ ★ PICK 4

PROSCIUTTO & MOZZARELLA - arugula, tomato, balsamic & oil
ITALIAN TUNA - arugula, tomato, balsamic & oil
BREADED CHICKEN CUTLET - roasted peppers, mozzarella, balsamic & oil
TURKEY & BROCCOLI RABE - fresh mozzarella & pesto mayo
GRILLED CHICKEN & MOZZARELLA - roasted peppers, balsamic & oil
GRILLED CHICKEN - sauteed broccoli rabe, hot cherry peppers & mozzarella
BREADED EGGPLANT, MARINATED ZUCCHINI & MOZZARELLA - balsamic & oil
TURKEY & HUMMUS - sliced avocado & tomato
PROSCIUTTO, SOPRESSATA & PROVOLONE - balsamic & oil
GRILLED CHICKEN, BACON & SWISS - dijon mustard
ROAST BEEF & MOZZARELLA - roasted peppers, balsamic & oil
BREADED CHICKEN CUTLET & SHAVED PARM - arugula, tomato, balsamic & oil
GRILLED EGGPLANT & ZUCCHINI - roasted peppers, hummus, balsamic & oil
ROAST BEEF & CHEDDAR - tomato & horseradish cream sauce
VEGGIES - arugula, roasted peppers, artichoke hearts & provolone

SANDWICH PLATTER
serves 10-12 people

18 cuts **\$98.**

WRAP PLATTER
serves 10-12 people

18 cuts **\$88.**

Jewish Deli Platter ★★ ★ PICK 4

TURKEY & SWISS - cole slaw & Russian dressing
ROAST BEEF, TURKEY & SWISS - cole slaw & Russian dressing
CHICKEN - sauerkraut, Swiss & Russian dressing
CREAMY TUNA SALAD - lettuce & tomato
CREAMY CHICKEN SALAD WITH BACON - lettuce & tomato
CREAMY EGG SALAD - lettuce & tomato
TURKEY - bacon & cole slaw

SANDWICH PLATTER
serves 10-12 people

18 cuts **\$86.**

Served on Rye

HOT ANTIPASTO & HORS D'OEUVRES

PLATED & READY TO SERVE IN ALUMINUM TRAYS

CLAMS & PEI MUSSELS

Prince Edward Island mussels, little neck clams, crabmeat in a white wine sauce with leeks, carrots, celery & pancetta

1/2 tray **\$65.**
full tray **\$120.**

CLAMS OREGANATO

little neck clams baked with Italian herbs & bread crumbs

dozen **\$24.**
2 doz. min.

STUFFED MUSHROOMS & CRABMEAT

crabmeat, roasted peppers, bread crumbs & garlic in a light cream sauce

dozen **\$36.**
2 doz. min.

STUFFED MUSHROOMS & SAUSAGE

sausage, provolone, prosciutto, parmesan & bread crumbs in a porcini cream sauce

dozen **\$30.**
2 doz. min.

RICEBALLS

fried riceballs filled with mushrooms, chopped meat, peas & cheese, served with marinara sauce

1/2 tray **\$70.**
full tray **\$130.**
approx.
40/80 pieces

MINI RUEBENS (chicken or corned beef)

mini slices of rye, topped with either corned beef or chicken, sauerkraut, Swiss cheese & Russian dressing

1/2 tray **\$60.**
full tray **\$120.**

CHICKEN SKEWERS

lemon & herbed olive oil marinated grilled chicken with a yogurt dipping sauce

dozen **\$36.**
2 doz. min.

GRILLED EGGPLANT ROLLS

eggplant with arugula, fresh mozzarella, roasted peppers, with a balsamic glaze

dozen **\$28.**
2 doz. min.

MINI MEATBALL PLATTER

pick one of the following:

Spicy Italian – served in a spicy marinara sauce

Sicilian Lemon – served in a lemon bay leaf sauce

Bourbon Bacon – served in a creamy bourbon demiglace

1/2 tray **\$60.**
full tray **\$120.**

MINI CRAB CAKES

jumbo lump crabmeat, served with a creamy horseradish sauce

dozen **\$24.**
2 doz. min.

COLD ANTIPASTO & HORS D'OEUVRES

PLATED & READY TO SERVE

INTERNATIONAL CHEESE TRAY

Chef's assortment of cheeses: gorgonzola, parmesan, sharp provolone, brie, gouda, asiago, goat – presented with seasonal fruit, crackers & flatbread

16" tray **\$120.**
18" tray **\$150.**

ITALIAN ANTIPASTO TRAY

fresh mozzarella, Italian cured meats, roasted peppers, marinated eggplants, marinated artichoke hearts, marinated mushrooms & olives

16" tray **\$90.**
18" tray **\$120.**

VEGETABLE CRUDITÉ

assorted vegetables served with classic hummus

16" tray **\$58.**
18" tray **\$90.**

ASSORTED CROSTINI

herb-crusted bread topped with one of the following:

- eggplant caponata
- tomato, onion, gorgonzola & fagioli
- goat cheese & caramelized onions

dozen **\$30.**
2 doz. min.

ARTISAN BREAD BOWL

pick one of the following:

- a creamy vegetable spinach dip
 - a creamy artichoke & parmesan dip
- served with chunks of bread & crackers

each **\$60.**

COLD ANTIPASTO & HORS D'OEUVRES

(CONTINUED)

SHRIMP COCKTAIL

U-15 shrimp served with cocktail sauce

dozen **\$36.**

CAPRESE SKEWERS

bocconcini, grape tomatoes, roasted peppers, basil pesto & extra virgin olive oil

dozen **\$24.**
2 doz. min.

PROSCIUTTO CROSTINI

parmesan bread sticks, wrapped with Prosciutto di Parma

dozen **\$30.**
2 doz. min.

ZUCCHINI ROLLS

grilled zucchini rolled with goat cheese, drizzled with balsamic & extra virgin olive oil

dozen **\$24.**
2 doz. min.

MOZZARELA CAPRESE

fresh mozzarella, roasted peppers, vine ripe tomatoes, fresh basil & extra virgin olive oil

16" tray **\$55.**
18" tray **\$78.**

ASSORTED BREADS

STROMBOLIS

- pepperoni & cheese
- sausage, peppers, onion & cheese
- chicken parm
- eggplant parm
- ham, salami & provolone
- steak & cheese - **extra \$5**

each **\$40.**
serves 15

FOCACCIA

- caramelized onion
- tomato & parmesan cheese
- zucchini, garlic & balsamic
- sliced tomato & seasoned bread crumbs
- margarita (fresh tomato sauce & fresh mozzarella)

each **\$30.**

Strombolis and focaccia come uncut in foil. They can be sliced and plated for an additional charge.

READY-TO-SERVE TRAYS

Pasta ★★★★★

RIGATONI MARINARA

rigatoni in a tomato sauce with basil & garlic

1/2 tray **\$45.**
full tray **\$100.**

PENNE BOLOGNESE

penne in a meat sauce with carrots & peas

1/2 tray **\$65.**
full tray **\$120.**

PENNE VODKA

penne in a vodka cream sauce with peas, onions & prosciutto

1/2 tray **\$60.**
full tray **\$115.**

MINI RIGATONI OSSO BUCO

mini rigatoni in a blush sauce with shredded veal, carrots, celery, onion, & pancetta

1/2 tray - MARKET PRICE
full tray - MARKET PRICE

CAVATELLI CON RABE

cavatelli, fresh ground sausage, broccoli rabe, garlic & oil sauce

1/2 tray **\$65.**
full tray **\$120.**

RIGATONI SAUSAGE & CREAM

rigatoni, chopped tomato, onion, ground sausage, red pepper flakes & cream

1/2 tray **\$65.**
full tray **\$120.**

BOWTIE PESTO

pesto cream sauce with sundried tomatoes

1/2 tray **\$65.**
full tray **\$120.**

PASTA NORMA

marinara sauce, eggplant & fresh mozzarella

1/2 tray **\$60.**
full tray **\$115.**

READY TO SERVE TRAYS

(CONTINUED)

Lasagna Rolls

VEGETARIAN 1/2 tray \$60.
full tray \$120.
spinach, mushroom, zucchini,
ricotta, parmesan & mozzarella in
a pink cream sauce

MEAT 1/2 tray \$80.
full tray \$145.
ground chopped meat, onions, garlic,
parmesan, ricotta & mozzarella in a
marinara sauce

Baked Eggplant

EGGPLANT STACK 14" tray \$60.
16" tray \$120.
breaded eggplant with a layer of
ricotta, parmesan cheese, topped with
plum tomato drizzled in a balsamic
glaze – served at room temperature

Chicken

CHICKEN FRANCESE 1/2 tray \$65.
full tray \$125.
dusted in flour & egg, in a lemon
butter sauce

CHICKEN MARSALA 1/2 tray \$65.
full tray \$125.
dusted in flour & egg, in a marsala
sauce with mushrooms

CHICKEN PARMESAN 1/2 tray \$65.
full tray \$125.
breaded cutlet topped with marinara,
mozzarella & parmesan cheese

Veal

VEAL PARMESAN 1/2 tray - MARKET PRICE
full tray - MARKET PRICE
breaded veal cutlet in a red sauce
with melted mozzarella

VEAL MARSALA 1/2 tray - MARKET PRICE
full tray - MARKET PRICE
dusted in flour & egg, in a
marsala wine sauce with mushrooms

ZITI AL FORNO 1/2 tray \$60.
full tray \$120.
ziti pasta baked with parmesan,
ricotta & mozzarella cheese in a
marinara sauce

**STUFFED SHELLS RAVIOLI
OR MANICOTTA** 1/2 tray \$60.
full tray \$120.
in a marinara sauce

EGGPLANT PARMESAN 1/2 tray \$60.
full tray \$120.
dipped in flour & egg, layered in
cheese & marinara sauce

EGGPLANT ROLLANTINI 1/2 tray \$60.
full tray \$120.
dipped in flour & egg, rolled with
ricotta & parmesan cheese

CHICKEN CACCIATORE 1/2 tray \$65.
full tray \$125.
chicken off the bone in a
white wine sauce with
mushrooms, onions & celery

CHICKEN & SAUSAGE 1/2 tray \$65.
full tray \$125.
chicken off the bone with sweet &
hot vinegar peppers, onions,
mushrooms, potatoes & sausage
tossed with Italian bread crumbs

GRILLED CHICKEN PLATTER 18" tray \$125.
served with bruschetta or mango salsa

VEAL FRANCESE 1/2 tray - MARKET PRICE
full tray - MARKET PRICE
dusted in flour & egg, in a
lemon butter sauce

VEAL & PEPPERS 1/2 tray - MARKET PRICE
full tray - MARKET PRICE
cubed veal in a red sauce
with onions & peppers

★ Add-On Rentals

SERVERS/BARTENDERS - minimum 5 hours
CHINA, GLASSWARE & SILVERWARE
RACKS, WATER PAN & STERNOS
UPSCALE PLASTICWARE
LINEN TABLECLOTHS
CHAFFING DISHES & STERNOS



READY TO SERVE TRAYS

(CONTINUED)

Meat

MEATBALLS 1/2 tray \$65.
full tray \$125.
homemade meatballs in a
marinara sauce

SAUSAGE & PEPPERS 1/2 tray \$65.
full tray \$125.
sausage with onions & peppers in
a red or white sauce

STEAK IN WINE SAUCE 1/2 tray \$85.
full tray \$170.
flank steak in a white wine sauce
with garlic, onion & mushrooms

Seafood

SHRIMP, CLAMS & MUSSELS 1/2 tray \$120.
full tray \$230.
in a light marinara sauce over rice

PESTO GRILLED SALMON 1/2 tray \$85.
full tray \$165.
rubbed in pesto & pan seared

Vegetable & Potatoes

ROASTED ASPARAGUS 1/2 tray \$59.
full tray \$110.
with garlic, parmesan &
bread crumbs

ROASTED CARROTS 1/2 tray \$49.
full tray \$88.
with garlic, Italian herbs
& olive oil

SAUTÉED BROCCOLI 1/2 tray \$49.
full tray \$88.
with olive oil & garlic

ROASTED PORK LOIN 1/2 tray \$70.
full tray \$130.
marinated with garlic, duck sauce &
soy sauce

SLICED FILET MIGNON 1 filet - MARKET PRICE
served with creamy horseradish

MEATLOAF 1/2 tray \$65.
full tray \$125.
homemade in brown gravy

BAKED SCALLOPS 1/2 tray \$120.
full tray \$230.
baked with crabmeat, mushrooms,
parmesan & bread crumbs

FILET OF SOLE FRANCES 1/2 tray \$90.
full tray \$170.
dusted in flour & egg, in a lemon
butter sauce

CEDAR PLANK SALMON 1/2 tray \$90.
full tray \$170.
salmon cooked on a cedar plank with
mustard & brown sugar

SWEET POTATOES 1/2 tray \$49.
full tray \$88.
with onions, hot cherry peppers,
olive oil & garlic

ROASTED NEW POTATOES 1/2 tray \$49.
full tray \$88.
with rosemary, garlic &
olive oil

MASHED POTATOES 1/2 tray \$49.
full tray \$88.
with butter & cream



Additional Options ★★ ★

Seafood Station
Tuscan Station
Sushi Station
Ice Carving
Cigar Roller

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