



CONTURSO'S MARKET & FINE CATERING

446 ROUTE 202, RED BARN PLAZA
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DINNER CATERING MENU

UNIQUE DINNER PARTIES ♦ COCKTAIL RECEPTIONS ♦ SPECTACULAR
CORPORATE EVENTS ♦ DROP OFF CATERING ♦ BRIDAL SHOWERS
♦ UNFORGETTABLE FAMILY & SOCIAL EVENTS

❦ LET US CATER YOUR NEXT EVENT ❦

IF YOU ARE PLANNING A FORMAL DINNER PARTY, CASUAL GET TOGETHER, OFFICE LUNCHEON, COCKTAIL RECEPTION, FAMILY EVENT OR A BRIDAL SHOWER, **CONTURSO'S MARKET & FINE CATERING** CAN HANDLE ALL OF THE PARTICULARS TO ENSURE THAT YOUR NEXT ENGAGEMENT WILL TRULY BE DISTINCTIVE AND MEMORABLE.

OUR CATERING SERVICES INCLUDE CUSTOMIZED MENUS FOR ANY SIZE PARTY, VENUE SELECTION, WINE ACCOMPANIMENTS, CHINA AND STEMWARE, TABLE LINENS, TABLE SETTINGS, SERVICE STAFF, BARTENDERS AND MORE. WE ARE HAPPY TO HELP YOU PLAN YOUR NEXT PARTY.



THE FOLLOWING REPRESENTS SOME OF OUR FAVORITE FOODS DERIVED FROM OUR ITALIAN HERITAGE THAT GOES BACK TO NAPLES AND CALABRIA, ITALY. HOWEVER, IF YOU WISH TO HAVE A DIFFERENT DISH PREPARED, PLEASE JUST ASK.

ALL DISHES ARE AVAILABLE IN HALF AND FULL SIZE TRAYS.

- A HALF TRAY FEEDS 6 -8 PEOPLE.

- A FULL TRAY FEEDS 10 - 12 PEOPLE.

APPETIZERS

	HALF / FULL
BAKED CLAMS PESTO STYLE	\$35 / \$70
BAKED CLAMS OREGANATO	\$35 / \$70
SAUTEED MANILLA CLAMS WITH CHORIZO SAUSAGE AND PARSLEY	\$42 / \$85
SAUTEED PRINCE EDWARD MUSSELS PROVENCALE	\$35 / \$70
SAUTEED ROCK SHRIMP AND CHORIZO SAUSAGE	\$55 / \$115
SAUTEED GARLIC SHRIMP WITH LEMON AND PARSLEY	\$50 / \$110
FLASH FRIED CAJUN CALAMARI TOSSED WITH BALSAMIC VINEGAR - AND CHUNKS OF TOMATO	\$45 / \$90
FLASH FRIED CALAMARI TOSSED WITH PLUM TOMATO SAUCE AND PARMESAN CHEESE	\$45 / \$90
GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA CHEESE	\$35 / \$70
MARINATED CHICKEN SKEWERS	\$35 / \$70
EGGPLANT BRUSCHETTA TOPPED WITH SHAVINGS OF PARMESAN CHEESE	\$35 / \$70
TOMATO, BASIL AND TOASTED GARLIC BRUSCHETTA	\$30 / \$65
SAUSAGE AND ONION PUFFS	\$35 / \$70
STUFFED MUSHROOM CAPS WITH SAUSAGE AND HERBS	\$35 / \$70
CHICKEN, CHORIZO SAUSAGE AND PEPPER JACK CHEESE QUESADILLA	\$40 / \$80

ENTREES

POULTRY

BREAST OF CHICKEN WITH A ROSEMARY CITRUS SAUCE	\$50 / \$95
BREAST OF CHICKEN PECAN / HONEY MUSTARD SAUCE	\$55 / \$105
SAUTEED CHICKEN WITH ITALIAN SAUSAGE AND BROCCOLI RABE	\$55 / \$105
PAN SEARED CHICKEN MEDALLIONS WITH ROASTED SHALLOTS, GARLIC AND POTATO	\$50 / \$95

BREAST OF CHICK TOPPED WITH ROASTED EGGPLANT, ROASTED TOMATO AND - FRESH MOZZARELLA CHEESE	\$50 / \$95
SAUTEED CHICKEN WITH ROASTED PEPPERS AND ARTICHOKE HEARTS	\$50 / \$95
BREAST OF CHICKEN PICATTA STYLE WITH CAPERS, SUN DRIED TOMATO PARSLEY AND LEMON	\$45 / \$90
STUFFED CHICKEN BREAST WITH PROSCUITTO AND MOZZARELLA CHEESE	\$55 / \$105
BREADED BREAST OF CHICKEN WITH SAUTEED SPINACH AND ROASTED GARLIC	\$50 / \$95
GRILLED BREAST OF CHICKEN OVER SAUTEED ARUGULA, TOMATO - AND CARAMELIZED ONIONS	\$50 / \$95
ROASTED CHICKEN PIECES (BONE IN) WITH POTATO, PEAS AND ROSEMARY	\$45 / \$90

BEEF, VEAL AND PORK

PEPPERCORN CRUSTED NY STRIP MEDALLIONS / RED WINE SAUCE	\$85 / \$165
FILET OF BEEF WITH SMOTHERED ONIONS	\$115 / \$225
SIRLOIN STRIPS WITH ROASTED PEPPER, ONIONS AND ROASTED GARLIC	\$75 / \$140
SAUTEED VEAL SCALOPPINE WITH ARTICHOKE HEARTS AND SUN DRIED TOMATO	\$55 / \$110
SAUTEED VEAL WITH FRESH TOMATO AND GARLIC SHRIMP / CITRUS SAUCE	\$75 / \$140
BREADED VEAL CUTLETS WITH SAUTEED ARUGULA, RED ONION AND FRESH TOMATO	\$55 / \$110
VEAL PICATTA WITH CAPERS, SUN DRIED TOMATO AND ROASTED GARLIC	\$50 / \$100
SAUTEED VEAL WITH PROSCUITTO AND ARTICHOKE HEARTS / CITRUS SAUCE	\$60 / \$125
SAUTEED VEAL WITH GARLIC SPINACH	\$50 / \$100
VEAL MEDALLIONS WITH PEPPERS AND POTATO IN A TOMATO WHITE WINE SAUCE	\$50 / \$110
PORK MEDALLIONS WITH ROASTED SHALLOTS, ROASTED GARLIC AND ROSEMARY	\$45 / \$95
PORK CHOPS WITH CHERRY PEPPERS, POTATO AND ONION	\$40 / \$85
PESTO CRUSTED PORK LOIN	\$50 / \$100

SEAFOOD

HORSERADISH CRUSTED SALMON WITH CITRUS SAUCE	\$55 / \$110
SAUTEED SALMON WITH SPINACH AND LEMON	\$55 / \$110
BARBECUED SALMON MEDALLIONS	\$55 / \$110
ALMOND CRUSTED TILAPIA WITH GRILLED PINEAPPLE	\$55 / \$110
BAKED TILAPIA PROVENCALE	\$55 / \$110
SEAFOOD MEDLEY OF SHRIMP, SCALLOPS, CLAMS, MUSSELS AND SALMON	\$95 / \$185

PASTA

TUSCANY STYLE BAKED ZITI (BAKED WITH MEATBALLS, SAUSAGE AND CANELLINI BEANS)	\$55 / \$95
PENNE PASTA VODKA STYLE WITH SUN DRIED TOMATO AND FRESH BASIL	\$45 / \$90
RIGATONI WITH BASIL AND PARSLEY PESTO, STRIPS OF CHICKEN BREAST AND TOMATO CONCASSE	\$55 / \$95
FARFALLE PASTA WITH PECANS AND SPINACH IN A PARMESAN CREAM SAUCE	\$50 / \$95
PENNE PASTA WITH A VEAL AND SWEET ONION RAGOUT	\$50 / \$100
HOMEMADE RICOTTA CAVATELLI WITH A ROASTED GARLIC PLUM TOMATO SAUCE	\$45 / \$90
SUN DRIED TOMATO RAVIOLI / BASIL PESTO SAUCE AND JULIENNE OF PROSCUITTO	\$50 / \$100
FOUR CHEESE RAVIOLI WITH SAUTEED MEDLEY OF MUSHROOM / VERMOUTH CREAM	\$50 / \$100
SPAGHETTI PUTTANESCA	\$40 / \$80
RIGATONI WITH BROCCOLI RABE AND ITALIAN SAUSAGE WITH TOASTED GARLIC INFUSED OLIVE OIL	\$45 / \$90
ANGEL HAIR PASTA WITH STRIPS OF CHICKEN, PROSCUITTO AND MUSHROOM IN A ROBERT CREAM SAUCE	\$55 / \$110
ZITI BOLOGNESE WITH RICOTTA CHEESE, PLUM TOMATO SAUCE AND BASIL	\$40 / \$80

SIDE DISHES

ROSEMARY ROASTED RED BLISS POTATOES	\$30 / \$60
CREAMY GARLIC SCALLOPED POTATOES	\$37 / \$70
ROASTED GARLIC AND CHIVE MASHED POTATO	\$37 / \$70
HERBED FINGERLING POTATOES	\$37 / \$70
BASMATI RICE PILAF WITH PISTACHIO NUTS AND BELL PEPPER	\$37 / \$70
VEGETABLE MEDLEY	\$30 / \$60
ORZO, DRIED CRANBERRIES AND RICE	\$30 / \$60
TOASTED GARLIC INFUSED BROCCOLI RABE	\$40 / \$80
STRING BEANS WITH ALMONDS AND PEARL ONIONS	\$37 / \$70
JULIENNE VEGETABLE MEDLEY	\$30 / \$60

SALAD

ARUGULA, RED ONION, KALAMATA OLIVES AND TOMATO	\$30 / \$60
MESCLUN GREENS WITH SUN DRIED TOMATO, PARMESAN REGGIANO AND GARLIC TOAST POINTS	\$30 / \$60
CLASSIC CAESAR SALAD	\$30 / \$60
SPINACH SALAD WITH WALNUTS, DRIED CRANBERRIES AND FETA CHEESE WITH BACON VINAIGRETTE	\$35 / \$70
RED POTATO SALAD WITH A PESTO VINAIGRETTE	\$35 / \$70
RICE SALAD WITH OLIVES, SCALLIONS AND PARSLEY	\$35 / \$70
ARUGULA AND RADICCHIO WITH MARINATED PORTOBELLO MUSHROOM	\$35 / \$70
ARUGULA, ROASTED PEAR, WALNUTS AND GORGONZOLA CHEESE WITH RASPBERRY VINAIGRETTE	\$40 / \$80
MIXED GREEN SALAD WITH ROASTED PEPPERS AND FRESH MOZZARELLA CHEESE WITH BALSAMIC DRESSING	\$40 / \$80
MESCLUN GREENS WITH ROASTED VEGETABLES AND GOAT CHEESE	\$40 / \$80