



Seasonal Hot Entrée Catering Trays and Add-Ons

Pumpkin and Mascarpone Ravioli in a Cinnamon Cream Sauce	Half Pan	\$70.00
Butternut Squash Ravioli over Sautéed Vegetables in a Brown Butter Sauce	Half Pan	\$65.00
Maple and Brown Sugar Glazed Filet of Salmon	Half Pan	\$77.50
Grilled Beer Soaked Brats with Caramelized Onion, Sauerkraut and Mustard	Half Pan	\$60.00
Pan-Seared Flounder Veronique with Toasted Almonds and Sliced Grapes in a White Wine Butter Sauce	Half Pan	\$75.00
Mini NYC Pretzel Croissants	1 dz.	\$15.00
Gourmet Cider Donuts (Large) (Cinnamon and Plain)	1 dz.	\$14.75
Gourmet Cider Donuts (Mini) (Cinnamon, Plain and Powdered)	1 dz.	\$12.40

Hot Entrée Catering Trays

Penne a' la Vodka topped with Reggiano Parmigiano	Half Pan	\$50.00
Francaised Breast of Chicken topped with Artichoke Hearts, Sun-Dried Tomato and Baby Spinach in a Roasted Garlic Broth	Half Pan	\$55.00
Baked Three Cheese Macaroni and Cheese	Half Pan	\$40.00
Asiago and Sausage Stuffed Loin of Pork with a Pan Gravy	Half Pan	\$60.00
Homemade Baked Ziti with Fresh Ricotta	Half Pan	\$50.00
Homemade Eggplant Rollatini with Baby Spinach and Ricotta	Half Pan	\$50.00
Italian Style Sweet and Hot Sausage with Sautéed Peppers and Onions	Half Pan	\$55.00
Southern Style Pulled Pork served with Mini Rolls	Third Pan	\$44.00
Asian Style Seared Salmon served over Sautéed Julienned Vegetables with a Ginger Sesame Glaze	Half Pan	\$77.50
Breaded Chicken Tenders served with Honey Mustard	5 Pounds	\$40.00

***** Please look at our full catering menu on our website!!!!***

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