



Gourmet Appetizers

Homemade Roasted Red Pepper Hummus (8 oz.) served with Fresh Pita	\$8.95
Southwestern Style Jumbo Shrimp drizzled with a Spicy Chipotle Glaze (1 dz.)	\$16.95
Warm Pretzel Sticks (6) served with a Homemade Beer Cheese Sauce (12 oz.)	\$14.95
Pulled Pork and Macaroni and Cheese Balls served with a BBQ Style Chipotle Glaze (1 dz.)	\$16.95
Pulled Pork and Macaroni and Cheese Balls served with a BBQ Style Chipotle Glaze (1/2 dz.)	\$9.95
Marinated Seared Jumbo Chicken Drumstick "Wing Style" Spicy Buffalo, Garlic and Parmesan or Five Spice with a Ginger Sesame Glaze (3)	\$7.95

Chicken Entrees

Chicken Francaise with Rice Pilaf and a Fresh Seasonal Vegetable	\$12.00
Pecan Crusted Chicken Breast with a Basil infused Brown Butter, Potatoes and Fresh Vegetable	\$13.75
Marinated Grilled Chicken Breast with a Fresh Tropical Fruit Salsa over Rice and Vegetables	\$11.00
Classic Italian Style Chicken Parmesan over Linguini tossed with a Fresh Pomodoro Sauce	\$12.75
Spicy Blackened Chicken Breast served with a Fresh Tropical Fruit Salsa, Rice and Vegetable	\$12.75
Chicken Provençale with Garlic, Capers, Black Olives and Tomato with Spinach and Feta Orzo	\$13.75

Beef and Pork Entrees

Marinated Grilled Center Cut Garlic Pork Chops with Roasted Potato and a Fresh Vegetable	\$12.75
Southern Style Pulled BBQ Pork served with a Three Cheese Macaroni and Cheese	\$13.50
Italian Style Hot and Sweet Sausage and Peppers served over Linguine	\$12.50
BBQ Center Cut Pork Chop drizzled with a Chipotle Glaze served with The Roasted Potato Salad	\$13.50

Vegetarian

Italian Style Eggplant Parmigiana served over Linguine with a Fresh Pomodoro Sauce	\$11.50
Eggplant Rollatini served over Linguine with a Fresh Pomodoro Sauce	\$12.50
Portobello Mushroom Stuffed with Spinach, Roasted Peppers and Mozzarella with Potatoes	\$12.00

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Gourmet Pastas

Penne a' la Vodka tossed with Reggiano Parmigiano		\$11.00
Penne a' la Vodka tossed with Reggiano Parmigiano	<i>Marinated Grilled Chicken</i>	\$13.50
Penne a' la Vodka tossed with Reggiano Parmigiano	<i>Marinated Grilled Shrimp (6)</i>	\$16.50
Cavatelli and Fresh Broccoli Flowerets in a Roasted Garlic Broth		\$11.00
Homemade Baked Ziti tossed with Italian Sausage		\$12.00
Baked Three Cheese Macaroni and Cheese		\$10.50

Seafood

Jumbo Shrimp Scampi over Linguini (6)		\$16.00
Seared Asian Salmon with a Ginger Sesame Glaze, Seasoned Rice and a Fresh Vegetable		\$16.00
Pan-Seared Flounder with a Citrus and Mint Compound Butter, Red Bliss Potato and Vegetables		\$16.50
Filet of Salmon with a Honey Sriracha Glaze, Red Bliss Potatoes and Fresh Vegetables		\$16.75
Spicy Blackened Tilapia served over Rice and a Fresh Vegetable with a Fresh Tropical Fruit Salsa		\$14.00
Cajun Style Salmon served with a Fresh Avocado Tomato Relish, Seasoned Rice and a Vegetable		\$16.75

Classic Gourmet Wraps **Served as Gluten Free Wraps** **** add \$1.25**

Spicy Buffalo Style Chicken Wrap with Lettuce, Tomato and a Creamy Blue Cheese Spread	\$8.50
Solid White Tuna Salad Wrap with Lettuce and Tomato	\$8.75
Barbecue Style Crispy Chicken Wrap with Caramelized Onion and Cheddar Cheese drizzled with a Tangy BBQ Aioli	\$8.50
Asian Style Crispy Chicken Wrap with Julienned Carrot and Diced Scallion drizzled with a Ginger Sesame Glaze	\$8.50

Gourmet Sandwiches **Served as Gluten Free Wraps** **** add \$1.25**

Marinated Grilled Chicken with Fresh Mozzarella, Roasted Red Pepper, Lettuce, Tomato and a Fresh Basil Aioli	\$8.99
Southwestern Oven Roasted Turkey Club with Crisp Bacon, Pepper Jack Cheese, Lettuce and Tomato topped with a Green Chili Salsa Aioli	\$8.99



Gourmet Sandwiches (continued) Served as Gluten Free Wraps ** add \$1.25

Classic Turkey Club with Crisp Bacon, Lettuce, Tomato and a Sun-Dried Tomato Aioli \$8.99

Roast Beef with Sharp Cheddar Cheese, Crispy Fried Onion and a Fresh Horseradish Cream \$9.99

Cuban Sandwich with Fresh Roast Pork, Black Forest Ham, Melted Swiss Cheese, Spicy Brown Mustard Spread and Sliced Pickles \$9.99

Italian Style Pan-Fried Breaded Breast of Chicken topped with a Fresh Tomato Bruschetta and Melted Fresh Mozzarella \$9.99

Reuben with Corned Beef, Melted Swiss Cheese and Sauerkraut with a Creamy Russian Dressing \$9.99

Italian Breaded Chicken, Sautéed Baby Spinach, Smoked Mozzarella and a Roasted Garlic Aioli \$9.99

Gourmet Salads

Field Greens tossed with Glazed Pecans, Dried Cranberries, Mandarin Orange Segments, Grape Tomato, Shaved Carrot and Red Onion tossed with a Balsamic Vinaigrette \$6.95

Add Marinated Grilled Chicken or Portobello Mushroom \$8.99

Mesclun Greens, Baby Spinach and Arugula Salad topped with Goat Cheese and Oven Roasted Beets served with a Lemon Vinaigrette \$9.99

Add Marinated Grilled Chicken or Portobello Mushroom \$11.99

Asian Style Crispy Chicken Salad with Shaved Carrot, Diced Scallion and Crisp Chow-Mein Noodles tossed with a Sesame Ginger Dressing \$8.99

Classic Caesar Salad tossed with Homemade Roasted Garlic Croutons \$6.95

Add Marinated Grilled Chicken or Portobello Mushroom \$8.99

Classic Greek Salad tossed with Fresh Grape Tomato, English Cucumber, Red Onion and Feta Cheese tossed with a Red Wine Vinaigrette \$7.99

Add Marinated Grilled Chicken or Portobello Mushroom \$9.99

Field Greens tossed with Fresh Ripe Strawberry, Feta Cheese, English Cucumber, Grape Tomato, and Candied Pecans served with a Rose Vinaigrette \$7.99

Add Marinated Grilled Chicken or Portobello Mushroom \$9.99

Fresh Marinated Mozzarella, Roasted Red Pepper and Grape Tomato Salad tossed with Arugula and Field Greens tossed with a Balsamic Vinaigrette \$8.59

Add Marinated Grilled Chicken or Portobello Mushroom \$10.59

**** Add Blackened Chicken to any Salad \$3.75 ** Add Pesto Shrimp to any Salad (5) \$6.95**

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Gourmet Vegetarian Sandwiches / Wraps

Grilled Portobello Mushroom, Fresh Mozzarella, Roasted Red Pepper and a Pesto Mayonnaise	\$8.99
Fresh Mozzarella with Tomato, Roasted Red Peppers and a Fresh Basil Aioli	\$8.59
Italian Style Breaded Eggplant and Provolone Cheese with Mesclun Greens drizzled with a Sun-Dried Tomato Aioli	\$8.99
Falafel Wrap with a Lettuce, Tomato and a Spicy Chipotle Aioli	\$8.99

Empanadas

Spicy Chicken (2 Large)	\$5.95
Black Bean and Corn (2 Large)	\$5.95
Beef (2 Large)	\$5.95
Spicy Chicken (6 Large)	\$16.95
Black Bean and Corn (6 Large)	\$16.95
Beef (6 Large)	\$16.95

Breakfast Empanadas

Bacon, Egg and Cheese (2 Large)	\$5.95
Sausage, Egg and Cheese (2 Large)	\$5.95
Egg and Cheese (2 Large)	\$5.95
Bacon, Egg and Cheese (6 Large)	\$16.95
Sausage, Egg and Cheese (6 Large)	\$16.95
Egg and Cheese (6 Large)	\$16.95

Sides

"World Famous" Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (8 oz.)	\$4.50
Homemade Ranch Style Tortilla Chips	\$1.75
Homemade Chipotle Dusted Crispy BBQ Crisps	\$1.75
Italian Style Pasta Salad tossed with Fresh Broccoli Flowerets (8 oz.)	\$3.95
Fresh Cut Fruit Salad (Assorted – 8 oz.)	\$4.75

Artisan Homemade Lemonade

Classic Lemonade	32 oz.	\$4.95
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Old Fashioned made by hand!!!

64 oz.	\$7.95	gallon	\$12.95
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Artisan Flavored Homemade Lemonade

Raspberry	Mango	Watermelon	Cherry
All Specialty Flavors	32 oz. \$5.95	64 oz. \$8.95	gallon \$13.95

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Desserts

Supreme Indulgence White Chocolate Cranberry Cookies	\$1.75
Chocolate Chunk or Cheesecake Chocolate Brownie (ea.)	\$1.75
Mini Gourmet assorted Cupcakes (by the dz.)	\$12.00
Gourmet Rugalach (6 per order)	\$8.95
Bovella's Famous Black and White Cookies (ea.)	\$2.75
International Delights Double Chocolate Muffins (ea.)	\$2.75
Homemade Caramel Laced Warm Bread Pudding (piece)	\$4.95

***** Bananas Foster Bread Pudding is available by the ½ pan upon request!!!!***

Hot Entrée Catering Trays (Our full catering menu is available online)

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	\$45.00
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
Breaded Chicken Tenders served with Honey Mustard	5 Pounds	\$45.00

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



Funday Day Package #C1

\$49.99 ** Feeds 4/5

Full Size Homemade Empanadas (3 Spicy Chicken and 3 Beef)

6 Freshly Baked Pretzel Sticks with 12 oz. of Warm Beer Cheese

Southern Style Pulled Pork and Macaroni and Cheese
Balls drizzled with a Chipotle BBQ Glaze (1 dz.)

The 'Try it All' Package #C2

\$59.99 ** Feeds 4/5

Seared Southwestern Style Jumbo Shrimp drizzled with a Spicy Chipotle Aioli (1 dz.)

Full Size Homemade Empanadas (6 Spicy Chicken, Black Bean and Corn or Beef)

Homemade Ranch Style Tortilla Chips (10 oz. Bag)

Gourmet Panini Pressed Sandwiches (1 of each)

Pan-Fried Breaded Chicken Breast with Smoked Mozzarella, Baby Spinach and a Roasted Garlic Aioli

Panini Pressed Cuban Style Sandwich with Ham, Roast Pork, Swiss, Pickles and a Spicy Brown Mustard

Marinated Grilled Chicken topped with Fresh Mozzarella, Roasted Red Peppers and a Fresh Pesto Aioli

Pressed Classic Reuben with Corned Beef, Sauerkraut, Swiss and a Creamy Russian Dressing Spread

Homemade Caramel Laced Bread Pudding (2 servings to share)

The 'Eat like a Boss' Package #C3

\$39.99 ** Feeds 4

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. Bowl)

Gourmet Sandwiches on Artisanal Breads (1 of each)

Marinated Grilled Chicken topped with Fresh Mozzarella, Roasted Red Peppers and a Fresh Pesto Aioli

Southwestern Style Turkey Club with Crisp Bacon, Lettuce, Tomato and a Green Chili Salsa Mayo

Roast Beef topped with Cheddar Cheese, Crispy Fried Onions and a Fresh Horseradish Cream

Full Size Homemade Empanadas (4 Spicy Chicken, Black Bean and Corn or Beef)

Homemade Ranch Style Tortilla Chips (10 oz. Bag)

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BBQ Style Package #1

\$69.75 ** Feeds 4/5

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. Bowl)

Southern Style Pulled Pork served with Crispy Fried Onions (28 oz.)

Baked Three Cheese Macaroni and Cheese (1/3rd Pan)

Homemade Ranch Style Tortilla Chips (48 oz. Bowl)

5.33 oz. Fresh Black Angus Burgers (5 Ready to be cooked Burgers)

Fresh Martin's Potato Hamburger Rolls (8 pk.)

BBQ Style Package #2

\$85.00 ** Feeds 5/6

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. Bowl)

Marinated Grilled Chicken Breast served with a Tropical Fruit Salsa (1/3rd Pan)

Blackened Tilapia served with a Tropical Fruit Salsa (1/3rd Pan)

Baked White Cheddar and Gruyere Macaroni and Cheese
with a Panko Crumb Topping (1/3rd Pan)

Homemade Ranch Style Tortilla Chips (48 oz. Bowl)

BBQ Style Package #3

\$115.00 ** Feeds 5/6

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. Bowl)

Seared Southwestern Style Seared Jumbo Shrimp drizzled with a Spicy Chipotle Glaze (2#)

Marinated Black Angus NY Strip Steak (Ready to be cooked – 4 @ aprx. 7/8 oz. ea.)

5.33 oz. Fresh Black Angus Burgers (5 Ready to be cooked Burgers)

Fresh Martin's Potato Hamburger Rolls (8 pk.)

Homemade Ranch Style Tortilla Chips (48 oz. Bowl)

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BBQ Style Salads and BBQ Style Vegetables

Marinated Grilled Summer Style Vegetables with a Balsamic Glaze (12" Tray \$75)

Pesto Pasta Salad with Fresh Tomato, Broccoli Flowerets, Sun-Dried Tomato (48 oz. \$25)

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. \$25)

Fresh Marinated Mozzarella and Grape Tomato Salad with a Pesto Vinaigrette (48 oz. \$30)

Roasted Vegetable and Smoked Mozzarella Cous-Cous Salad (32 oz. \$25)

Fresh Green Beans tossed with a Roasted Shallot Vinaigrette (48 oz. \$35)

Farro with Butternut Squash, Kale and Diced Apples - Apple Cider Vinaigrette (32 oz. \$25)

Summer Style Fruit and Berry Salad (48 oz. \$25)

BBQ Style Pastas

Baked Three Cheese Macaroni and Cheese (1/2 Pan \$45)

Baked White Cheddar and Gruyere Mac and Cheese - Panko Crumb Top (1/2 Pan \$55)

BBQ Style Entrees

Oven Roasted Marinated BBQ Style Chicken Legs, Thighs, Boneless Breasts (1/2 Pan \$45)

Seared Southwestern Style Jumbo Shrimp drizzled with a Spicy
Chipotle Glaze (\$16.95 per Shrimp by the dz.)

Marinated Grilled Chicken Breast served with a Tropical Fruit Salsa (1/2 Pan \$50)

Southern Style Pulled Pork served with Homemade Crispy Fried Onions (1/2 Pan \$65)

Italian Style Hot and Sweet Sausage and Peppers (1/2 Pan \$55)

Blackened Tilapia served with a Tropical Fruit Salsa (1/2 Pan \$65)

Black Angus Fresh Hamburgers with Special Seasoning (5 Ready to cook Burgers \$11.50)

Sauces, Marinades and Spreads

Kurt's Famous Homemade Caesar Dressing (8 oz. \$8.95)

Steak and Chicken Marinade (16 oz. \$12)

Steak and Chop Finishing Compound Garlic Butter (8 oz. \$8.95)

Homemade Tangy BBQ Sauce (16 oz. \$7.95)