



Seasonal Hot Entrée Catering Trays and Add-Ons

Pumpkin and Mascarpone Ravioli in a Cinnamon Cream Sauce	Half Pan	\$70.00
Braised Short Rib Ravioli served with a Demi-Glaze and served with Shaved Asiago Cheese and Fresh Chives	Half Pan	\$50.00
Maple and Brown Sugar Glazed Filet of Salmon	Half Pan	\$77.50
Pan-Seared Flounder Veronique with Toasted Almonds and Sliced Grapes in a White Wine Butter Sauce	Half Pan	\$75.00
Seared Breast of Chicken topped with Caramelized Onions and Grapes In an Apple Cider Glaze	Half Pan	\$50.00
Mini NYC Pretzel Croissants	1 dz.	\$15.00

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	\$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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