

## PARTY PACKAGES

BIRTHDAYS • COMMUNIONS • CHRISTENINGS • GRADUATIONS • REHEARSAL DINNERS • SHOWERS • WEDDINGS

### Hot Buffet #1

Choice of any 1 Entree  
Choice of 1 Pasta  
Choice of 1 Side Dish  
and Choice of 1 Salad  
Bread or Dinner Rolls  
Choice of 1 Dessert

\$12 per person

(15 guest minimum)

\*Certain Entree selections are excluded.

**Need a different buffet menu?  
Tell us what you need and we'll  
customize it for you!**

### Hot Buffet #2

Fresh Vegetable Crudite or  
Grilled Eggplant Platter  
Choice of any 2 Entrees  
Choice of 1 Pasta  
Choice of 1 Side Dish or Salad  
Bread or Dinner Rolls  
Choice of 1 Dessert

\$17 per person

(15 guest minimum)

\*Certain Entree selections are excluded.

## DELUXE HOT BUFFET

Vegetable Crudite, Grilled Eggplant  
or Antipasto Platter  
Shrimp Cocktail, Grilled Shrimp,  
Shrimp Oreganata or  
Coconut Shrimp Platter  
Choice of 3 Entrees  
Choice of 2 Pastas

Choice of 2 Side Dishes or Salads  
Bread or Dinner Rolls  
Choice of 2 Desserts

\$25 per person

(20 guest minimum)

\*Certain Entree selections are excluded.

## CORPORATE BREAKFAST & LUNCHEON MENU

### Continental Breakfast Buffet

Assorted Bagels with Butter & Cream Cheese  
Assorted Crumb Cakes  
Fresh Fruit Salad  
Premium Orange Juice  
Complete Coffee Service  
All the necessary plastic-ware  
\$9.00 pp + tax

### Hot Breakfast Buffet

Assorted "2 egg" Breakfast Sandwiches on  
Rolls or Tortilla Wraps  
Fresh Fruit Salad  
Assorted Yogurts  
Premium Orange Juice  
Complete Coffee Service  
All the necessary plastic-ware  
\$11.00 pp + tax

### Deluxe Hot Breakfast Buffet

Scrambled Eggs \* French Toast  
Bacon & Pork Roll  
Fresh Fruit Salad  
Premium Orange Juice  
Assorted Yogurts  
Complete Coffee Service  
All the necessary plastic-ware  
\$13.00 pp + tax

### Complete Cold Lunch Buffet

Assorted Sandwiches or Tortilla Wraps Plattered  
Cold Salad – number of salads based on group size  
Assorted Soft Drinks & Bottled Water  
Italian Cookie or Mini Dessert Tray  
All the necessary plastic-ware  
\$11.00 pp + tax

### Complete Hot Lunch Buffet

Assorted Entrees and Side Dishes  
(Number of Selections based on group size.)  
Fresh Garden or Caesar Salad \* Italian Bread  
Assorted Soft Drinks & Bottled Water

Italian Cookie or Mini Dessert Tray  
All the necessary plastic-ware  
\$12.00 pp + tax

\*Lunch Buffets available Monday – Friday

## SANDWICH - PARTY SUBS & COLD CUT PLATTERS

### Sloppy Joe Platters

Choose from our "Sandwich Menu" selection of  
Triple Deckers on Rye, Wheat or Pumpernickel.  
\$8 per sandwich

### Gourmet Wrap Platters

More than 15 selections to choose from.  
\$7.75 per sandwich

### Triangle Sandwiches

Assorted sandwiches on Rye, Whole Wheat  
and Pumpernickel cut in triangles.  
\$1.75 (minimum 40)

### 3 Foot Round Party Sub

Choose a variety from the list below ...  
Comes with Gourmet Potato Chips in the center,  
on a garnished platter and sliced.  
\$60

### Party Subs 2 to 6 Foot Lengths

Numerous varieties  
Starting at \$16 ft.

### Cold Cut Trays

Store roasted beef, store roasted turkey, store  
glazed ham, genoa salami, american, swiss &  
provolone with mini kaiser rolls, sliced rye bread,  
mayo, mustard & honey, cup mustard  
\$9.00 per person

## DESSERTS

### Fresh Fruit Platter

\$40 • \$70 • \$95

### Mini Dessert or Italian Cookie Tray

\$12 per pound

### Mini Italian Pastries

\$18 dozen

### Specialty & Sheet Cakes

Call for prices

### Watermelon Basket

\$90

### Jumbo Stuffed Cannoli

\$60 & up call for details

### Venetian Table

Assortment of cakes, cookies and mini pastries  
\$4 per person  
(minimum 25 guests)

### Complete Coffee Urn Setup

3 Farberware Urns, Regular Coffee, Decaffeinated,  
Tea Bags, Milk, Half & Half, Sugar, Sweet & Low,  
Stirrers, Coffee Cups.  
\$2 per person  
(minimum 25 guests)

# READIE'S CAFE & DELICATESSEN

CATERING • GIFT BASKETS

## Catering Menu

Meticulous Service  
From Start To Finish  
For Over 50 Years

Catering from the  
Picnic Table to  
the Cocktail Table

39 Broad Street  
Red Bank, NJ 07701  
PH: 732-741-0450  
FAX: 732-530-5352  
www.readiescafe.com

## COLD APPETIZERS

### *The Taste of France*

Brie, Camembert, Gruyere, Herb Coated Salami, Nicoises Olives, Picholine Olives, Jumbo Pistachios, Cornichons, Dried Pears with Water Crackers.  
\$95

### *The Heart of Italy*

Genuine Parmacotto Ham, Hot Capicollo, Aged Provolone, Sharp Cheddar, Mixed Olives, Sun-dried Tomato Spread, Jumbo Cashews, Dried Strawberries & Cherries, Dried Apricots with Italian Crackers.  
\$95

### *The European Tour*

Imported Prosciutto, Pepperoni, Pepato Table Cheese, Reggiano Parmagiano, Marinated Ciliegine Mozzarella, Jumbo Mixed Nuts, Marinated Roasted Peppers, Olive Taponade, Dried Peaches with Breadsticks.  
\$95

\*Substitutions might be made due to product availability

### *Colossal Shrimp Cocktail*

5lbs. of U-8 size shrimp perfectly cooked and displayed with our homemade cocktail sauce and fresh lemon wedges.  
\$150 (serves 10 to 15)

### *Coconut Fried Shrimp Platter*

Jumbo Shrimp, 16-20 count, with the Chef's Special Dipping Sauce.  
\$50 • \$95 • \$140

### *Jumbo Shrimp Cocktail*

Jumbo Shrimp, 16-20 count, Lemon Wedge, Cocktail Sauce.  
\$45 • \$85 • \$125

### *Grilled Shrimp Platter*

Jumbo Shrimp, 16-20 count, with Mango Salsa or a Hot Dill Mustard Sauce.  
\$50 • \$95 • \$140

### *Shrimp Oreganata Platter*

Jumbo Shrimp, 16-20 count, tastefully seasoned  
\$50 • \$95 • \$140

### *Gourmet Cheese Platter*

An assortment of gourmet cheeses & crackers.  
\$45 • \$75 • \$95

### *Antipasto Platter*

Prosciutto, Soppressatta, Genoa, Roasted Peppers, Mozzarella, Marinated Salads, Aged Provolone and Dried Sausage.  
\$45 • \$75 • \$95

### *Fresh Vegetable Crudite*

Garden Fresh, Colorful with your choice of dip.  
\$30 • \$50 • \$70

### *Grilled Eggplant Platter*

With Fresh Mozzarella, Westphalian Ham or Prosciutto di Parma, Fresh Tomato, Vinaigrette Dressing.  
\$45 • \$75 • \$95

### *Mediterranean Skewer Assortment*

1) Ciliegine Mozzarella, Basil, Roasted Peppers  
2) Greek Feta, Kalamata Olive, Grape Tomato  
3) Blue Cheese wrapped with Grilled Zucchini  
To name but a few . . . . .  
\$40 • \$70 • \$95

### *Chicken Tender Platter*

Regular, Sesame or Coconut with our Asian Plum Sauce.  
\$45 • \$75 • \$95

### *Grilled Vegetable Platter*

All your favorites!  
\$40 • \$70 • \$90

### *Bruschetta & Crostini Platter*

Fresh Plum Tomatoes, Basil and Garlic!  
\$50 • \$75

### *Fruit & Cheese Combination*

\$70 • \$95

### *Flavored Crostini Platter*

No party is complete without me!  
\$40 • \$60

### *Salsa & Chip Platter*

Choose from Mango or Black Bean Salsa  
\$55

### *Pinwheel Platter*

Colorful assortment of our delicious gourmet wraps, cut in hors d'oeuvres-size portions  
\$50 • \$75 • \$95

### *Assorted Stuffed Breads*

Chicken Parm, Eggplant Parm, SPO and more  
\$15

### *Sicilian Bites*

Fried Eggplant Sandwiches stuffed with Mozzarella & Tomato topped with Roasted Peppers & Balsamic Reduction  
\$45 • \$75 • \$95

## HOT HORS D'OEUVRES

Lobster Cobblers • Crab Cakes  
Andouille Sausage Cheese Puffs • Potato Croquettes  
Chicken Saltimbocca Skewers • Monte Cristos  
Salmon & Spinach Puff Pastry • Artichoke Heart Francaise  
Bacon Wrapped Scallops • Stuffed Artichoke Hearts  
Chicken Cordon Bleu Bites  
Assorted mini Quiche • Stuffed Mushrooms  
. . . to name just a few

\$40

Call for other available selections

## BEEF & PORK ENTREES

*Meatballs*  
in Sauce or Parmagiana  
\$40 • \$70

*Cocktail Meatballs*  
\$50 • \$90

*Sausage, Pepper & Onion*  
\$40 • \$70

*Herb Crusted*  
*Roast Pork Loin* with gravy  
\$40 • \$70

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"Carolina" style  
*BBQ Pulled Pork*  
\$50 • \$90

Full week notification necessary to prepare

*Beef Burgundy*

*Spinach Stuffed Pork Loin*

*Mozzarella & Roast Pepper*  
*Stuffed Pork Loin*  
\$55 • \$95

*Filet Mignon Platter*  
\$140

*Beef Wellington*  
\$150

## POULTRY ENTREES

*Chicken Francaise* • *Chicken Marsala*  
*Chicken Picatta* • *Chicken Modena*  
*Chicken Murphy* • *Family Style Chicken*  
*Westphalian Chicken*  
*Chicken Sorrentina* • *Chicken Parmagiana*  
\$55 • \$95

## VEAL ENTREES

*Veal Marsala* • *Veal Francaise*  
*Veal Picatta* • *Veal Saltimbocca*  
\$65 • \$115

## PASTAS & OTHERS

*Penne Vodka* • *Fusilli Primavera*  
*Baked Ziti* • *Lasagne (3 types)*  
*Conchiglie alla Bolognese*  
*Cavatelli & Broccoli*  
*Eggplant Rollatini*  
*Eggplant Parmigiana*  
\$45 • \$75

## SEAFOOD ENTREES

*Roasted Salmon Filet* • *Spinach Stuffed Salmon*  
\$95

*Flounder Francaise* • *Flounder Oreganata*  
\$65 • \$115

*Smoked Salmon Platter*  
With capers, diced Bermuda onion,  
roasted peppers, hard-boiled eggs, whipped cream  
cheese and pumpernickle triangles  
\$100

*Shrimp Scampi*  
\$90 • \$160

*Jambalaya*  
\$55 • \$95

## SIDE DISHES

*Red Roasted Potatoes* • *Rice Pilaf*  
*Herb Roasted Vegetables*  
*Steamed Vegetable Medley*  
\$40 • \$70

*Green Bean Almondine* • *Green Bean Saute*  
*Broccoli Rabe* • *Spinach Saute*  
\$45 • \$75

## SALADS

*Garden Salad* • *Caesar Salad*  
*Greek Salad* • *Spinach Salad*  
*Summer Apple/Fruit Salad*  
\$12 per pound  
Approximately 1 pound for every 10 guests.

*Tortellini Salad* • *Orzo Pasta*  
*Pasta Capri* • *Bowtie Taponade*  
*Greek Pasta* • *Italian Cole Slaw*  
*Mozzarella, Cucumber & Tomato*  
\$40 • \$60

*Traditional Potato* • *Cole Slaw*  
*Macaroni* • *Red Bliss Potato*  
*Balsamic Potato Salad*  
\$25 • \$45

Brunch Specialists  
with Omelette Station

## PRIVATE DINNER PARTIES

for 5 guests or more available.  
Custom menus designed to your taste.

Prices subject to change