

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

\$13 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

\$18 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
\$10.00 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

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

*Lunch Buffets available Monday – Friday

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
\$12.00 pp + tax

Italian Cookie or Mini Dessert Tray

All the necessary plastic-ware

\$13.00 pp + tax

SANDWICH - PARTY SUBS & COLD CUT PLATTERS

Sloppy Joe Platters

Choose from our "Sandwich Menu" selection of
Triple Deckers on Rye, Wheat or Pumpernickel.
\$9 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.
\$65

Party Subs 2 to 6 Foot Lengths

Numerous varieties
Starting at \$17 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.readiescatering.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
\$45 • \$75

Cocktail Meatballs
\$50 • \$90

Sausage, Pepper & Onion
\$45 • \$75

Herb Crusted
Roast Pork Loin with gravy
\$45 • \$75

"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
\$70 • \$120

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