

Catered to U offers a large number of services for both Corporate and Personal Affairs! From breakfast meetings and holiday luncheons to themed company picnics, cocktail parties and weddings, we are ready to assist you in planning your event.

Our selections and ideas change frequently so ask us about our latest creations.

Holiday Catering

A holiday can be hectic so let us help you relax. We can prepare your holiday meal so you can take care of your last minute holiday needs. We can drop off trays of food (need to be heated) or provide a full catered event. Just remember that Catered to U is here to serve you and your guests needs so let us help you get through the busiest time of the year!

Staff

Our professional staff is available to help make your affair complete. Servers, bartenders, and chefs upon request. Staffing charges are \$125/server, Chefs \$150 and bartenders \$135 per event. Gratuities are not included. An 18% gratuity will be added to your total bill.

Rentals

Complete line of rental equipment is available to make your event one to remember.

Delivery Services

A full service catered event using our staff, includes delivery, set-up and clean up. For an additional charge we can also arrange next day pick up for any equipment/rentals used at your party. We will gladly drop off and set up your order. A delivery surcharge may apply to your final payment.

Paper Products

We offer two types of paper products. A medium weight paper plate with utensils tied and wrapped in colored napkins for \$2.00 per person. We also offer a heavy weight plate which is similar to a china place setting. This choice will also have utensils tied and wrapped in colored napkins for \$4.00 per person.

Themed Parties

We're happy to assist you in creating an affair to remember! We can create specific food and decorations related to your "theme" or "event". We promise that your party will be an event that everyone will love! Some party ideas are: Clam Bake, Weddings, Bar/Bat Mitzvahs, Family Reunions, Christening, Baptism, Block Parties, Corporate BBQ's, or JUST BECAUSE!



We can help you create a menu
that fits your personal needs
as well as your guests!
Catered to U is ...

...always in good taste!



Catering Menu

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Breakfast And Brunch.....

The following selections have a minimum of 15 people. If less than 15, please add \$2.00 per person.

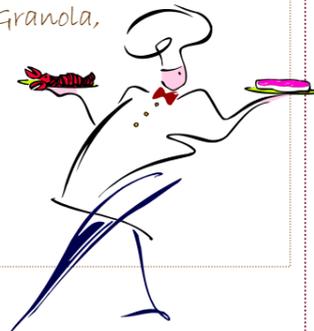
The Early Bird \$4.95 per person
Assortment of Freshly Baked Bagels, Croissants, Cinnamon Rolls, and Strudels served with Butter, Assorted Jams and Cream Cheese

The Good Morning \$8.25 per person
Assortment of Freshly Baked Bagels, Croissants, Cinnamon Rolls, and Strudels served with Butter, Assorted Jams, and Cream Cheese including assorted Yogurts, Granola and a Seasonal Fresh Fruit Salad

The All American Classic \$10.95 per person
Assortment of Freshly Baked Bagels, Croissants, Cinnamon Rolls, and Strudels served with Butter, Assorted Jams, and Cream Cheese, Scrambled Eggs, Home Fries and choice of Bacon or Sausage

Christopher's Signature Buffet \$19.95 per person
A variety of Freshly Baked Bagels, Croissants, and Cinnamon Rolls served with Butter, Assorted Jams and Cream Cheeses. Fruit Strudels, Scrambled Eggs, Home Fries, Bacon or Sausage. Homemade Banana Bread, Yogurt Muffins, Mini Rugala, Apple Turnovers, Fresh Fruit Salad and Full Coffee Service

Additional Items:
Assorted Chilled Juices, Freshly Brewed Flavored and Regular Coffee, Teas, Whole Fruit Basket, Jumbo Yogurt Muffins and Fresh Banana Bread. Assorted Yogurts, Granola, Fruit Platters and Fruit Salads are also available



Platter Displays...

Tomato Bruschetta with Garlic Crostinis Finely chopped tomatoes, red onions and basil

Middle Eastern Taballah, hummus and bahaganush served with pita chips, flat breads, feta cheese and greek olives

Eggplant Copponata Roasted eggplant salad served with parmesan cheese crostiní

Italian Antipasto Mozzarella salad, roasted peppers, sun-dried tomatoes, roasted eggplant, sharp provolone, artichoke hearts and olives, served with an assortment of sliced breads

International Cheese The finest selections of imported and domestic cheeses, fresh berries and grapes served with assorted crackers

Stuffed Boule Hollowed out pumpernickel bread with choice of roasted garlic, spinach dip or baked artichoke dip

Jumbo Shrimp Cocktail "4 lbs." Jumbo poached shrimp accompanied by horseradish, cocktail sauce and lemon wedges (11-15 or larger @ market price) (Add jumbo lump crab meat @ market price)

Garden Fresh Crudité A wonderful array of seasonal fresh vegetables with a choice of 2 homemade dips: chunky bleu cheese, ranch, roasted pepper or garlic aioli

The Southwestern Freshly prepared tortilla chips with salsa fresco, black bean salsa, served with sour cream and guacamole

Smoked Salmon Nova smoked salmon filet with whipped cream cheese, cucumber, red onions, capers, toast points and boiled eggs

Romaine Fresh buffalo mozzarella, roma tomatoes, marinated sundried tomatoes, fire roasted red and yellow peppers arranged and garnished with fresh basil, olive oil and served with an assortment of sliced bread

Seasonal Fresh Fruit Thinly sliced fresh fruit and berries arranged and displayed on a platter

Tenderloin of Beef Sliced filet mignon cooked rare, served with horseradish crème, roasted garlic aioli, and garlic crostinis

Grilled Seasonal Vegetables A colorful arrangement of fresh vegetables, grilled and arranged on a platter

OUR FAMOUS BBQ

Minimum 50 people

The Backyard BBQ \$16.00 per person
Black Angus hamburgers, cheeseburgers, Hebrew National Hot Dogs, marinated chicken breast. Choice of two homemade salads. Assorted sodas, bottled water, fresh brewed ice tea, lemonade and all condiments

The Cook Out \$21.00 per person
Black Angus hamburgers, cheeseburgers, Hebrew National Hot Dogs, marinated chicken breast. Baked beans, corn on the cob and choice of veggie or turkey burgers. Choice of three homemade salads. Assorted sodas, bottled water, fresh brewed ice-tea, lemonade and all condiments

The Outside Party \$30.00 per person
Black Angus hamburgers, cheeseburgers, Hebrew National Hot Dogs, marinated chicken breast. Baked beans, corn on the cob and choice of veggie or turkey burgers. This BBQ also includes our famous baby back ribs and hot and sweet sausage. Choice of three homemade salads and watermelon slices. Assorted sodas, bottled water, fresh brewed ice-tea, lemonade and all condiments

The BBQ Bash \$49.95 per person
Our deluxe BBQ packages includes Black Angus hamburgers, cheeseburgers, Hebrew National Hot Dogs, marinated chicken breast. Baked beans, corn on the cob and choice of veggie or turkey burgers. Our famous baby back ribs and hot and sweet sausage. You will also have grilled fresh vegetables, fresh mozzarella, roasted peppers, grilled shrimp and filet mignon. Choice of three homemade salads and watermelon slices. Fresh brewed ice tea, homemade lemonade and all condiments. Freshly baked cookies and brownies will top off your event!

BBQ Homemade Salad Selections.....

Macaroni Salad - Roasted Beet Salad - Redskin Potato Salad - Garden Salad
German Potato Salad - Cole Slaw - Health Slaw - Rotelle Pasta Salad

Our BBQ prices do not include the items listed below:

Grill Rentals: \$95.00 each
Chaffing Dish Rentals: \$15.00 each
Serving Racks and Sternos: \$8.00 per set-up
Paper Products: \$2.00 per person
Deluxe Paper Products: \$4.00 per person

Desserts...

Assorted Homemade Cookies - Freshly Baked Brownies-Italian Pastries -
Chocolate Covered Strawberries-Custom Cakes

The Candy Bar...

Treat your guests to a beautiful display of candy! This buffet bar is a great addition to your party. Guests will receive their own goodie bag scooped of their favorite treats. Guests love the colorful display of candy in assorted glass jars. The glass jars and scoopers are included in this option. This service requires a server. We offer many candy options including colored themed candy buffets.



Passed Hors d'oeuvres

A great beginning to a gathering or just a great cocktail party! A minimum order is required for passed hors d'oeuvres. This service requires a server and chef for a four

hour minimum. Butler Style Hors d'oeuvres

- Thai Chicken Satays
- Spinach & Cheese Spanakopita
- Thai Steak Satays
- Mini Assorted Quiches
- Scallops Wrapped in Bacon
- Crabmeat or Sausage Stuffed Mushrooms
- Steamed or Fried Dumplings (Vegetable or Pork)
- Beggars Purses
- Clams Casino or Oreganato
- Orange Duck with Cranberry Chutney
- Swedish Style Meatballs
- Yellow Fin Tuna Kabobs
- Sesame or Coconut Chicken Tenders
- Mini Reubens
- "Our Famous" Maryland Mini Crab Cakes
- Asparagus & Asiago Puffs
- Mini Egg Rolls
- Mini Franks in a Blanket
- Cheese Puffs
- Focaccia Pizza
- sliders
- Caramelized Onions on Puff Pastry w/ Bleu Cheese
- Pepperoni & Mozzarella Stromboli
- Spinach & Feta Stromboli with Pignoli Nuts
- Bacon Wrapped Filet Mignon Bites
- Blackened Shrimp with Mango Aioli
- Jumbo Fried or Coconut Shrimp
- Spring Rolls

Any 8 passed hors d'oeuvres for \$18.00 per person.
Additional items \$2.00 per person.

cold

- Sliced Filet Mignon on Crostinis
 - Jumbo Shrimp Cocktail
 - Smoked Salmon on Cucumber Rounds with Dill
 - Fresh Fruit Kabobs
 - Endive Leaves with Artichoke Salad
 - Shredded Asian Pork on Fried Wonton
 - Bocconcini Mozzarella & Grape Tomato Brochettes
 - Stuffed Dolmas with a Curried Yogurt Cream
 - Crostini Topped with Lentil and Olive Salad
 - Roquefort Stuffed Grape Tomatoes
 - "Our Famous" Crabmeat and Guacamole Tostados
 - Jasmine Rice Topped with Wasabi Crusted Tuna
 - Olive Tapanade on Garlic Pita Chips
- Sushi Platters available

Salad selections.....

Salad Selections Small (8-10 people) Medium (12-18 people) Large (20-30 people)

The Classic Caesar Crisp romaine, garlic croutons, shredded pecorino romano served with our own zesty Caesar dressing (Add chicken or steak for an additional \$2.00 per person)

Garden Fresh Crisp romaine, roma tomatoes, red onions, cucumbers, julienne carrots served with our own balsamic vinaigrette

Baby Spinach Salad Tender spinach leaves, crisp bacon, sliced mushrooms, grape tomatoes and chopped egg with a lemon vinaigrette dressing

Harvest Mesclun mix with dried cranberries, walnuts, granny smith apples and goat cheese served with a balsamic vinaigrette dressing

Tri Color Arugala, endive and raddichio with roma tomatoes, red onions, and gorgonzola cheese

Greek Salad Grilled chicken over fresh greens with chopped tomatoes, red onions, black olives, eggs and crumbled feta cheese

Caribbean Mesclun mix with grape tomatoes, red onions, papaya, toasted almonds, mandarin oranges, goat cheese topped with toasted shredded coconut and served with a raspberry vinaigrette dressing

Side Salads

Green Bean Salad with julienne red and yellow peppers, red onions served with a vinaigrette dressing

Cucumber Salad with tomato and red onion salad

Fresh Vegetables Slaw with a lemon vinaigrette dressing

Beet Salad with celery and fennel

Penne with spinach, sundried tomatoes and red onion with a balsamic vinaigrette

Tricolor Tortellini with provolone, roasted peppers, and pepperoni

Fussili Primavera fussili pasta with seasonal fresh vegetables

Roasted Beet Salad slow roasted fresh beets with diced onions, oil, white vinegar and oregano

Party Sandwich Ideas.....

Specialty Sandwich Platter

\$6.00 per person (5 person minimum)

An assortment of the finest meats and cheeses, grilled chicken, tuna, chicken salad, BLT's and seasoned grilled vegetables served on artesian breads and rolls. All platters are accompanied by appropriate condiments and pickles

Specialty Wrap Platters

\$8.00 per person (5 person minimum)

Create any wrap you crave! Selections are as follows:

Classic Caesar Wrap with blackened chicken

Grilled Fresh Seasonal Vegetables with fresh mozzarella and sun dried tomatoes

Turkey BLT Wrap with Gilroy garlic mayonnaise and cheddar cheese

The Ultimate Sloppy Joe Platter

\$6.50 per sandwich (5 sandwich minimum)

Ham, turkey, roast beef and swiss cheese. All sandwiches are prepared with homemade cole slaw and Russian dressing served on three slices of Jewish rye bread

My Favorite

\$8.00 per sandwich (5 sandwich minimum)

Breaded chicken cutlet, broccoli rabe, sun dried tomatoes, fresh mozzarella dressed with a balsamic vinaigrette on Italian bread

Custom Subs

\$19.00 per foot (minimum 3 feet order)

We will create any selection of sub sandwiches

In A Box

\$11.00 per box

Choice of sandwich, fruit, potato chips, canned soda or bottled water

Condiments and utensils are included

Party Ring

\$30.00 per ring

Italian ring bread filled with choice of meat and cheese. The center is filled with pasta salad

Appetizers.....

Fried Ravioli

Lightly breaded and fried cheese raviolis served with a homemade marinara sauce (Approx. 60 raviolis)

Fried Artichoke Hearts

Lightly breaded and fried artichokes served with a horseradish crème (Approx. 60 hearts)

Coconut Chicken

Tenders dipped in coconut, fried and displayed on a platter served with mango aioli (Approx. 60 pieces)

Sesame Chicken

Lightly breaded sesame crusted chicken served with honey mustard

Medium or Large Platters Available

Roasted Whole or Breast of Turkey

Ordered by pound (\$9.95 per pound)

Maple Glazed Spiral Ham

Ordered by pound. Half or whole ham available (\$10.95 per pound)



Veal

Parmigiana breaded and topped with a tomato basil sauce and mozzarella cheese

Piccata sautéed with lemon, butter and capers with a white wine sauce

Marsala sautéed with wild mushroom in a marsala demi glaze sauce

Francaise lightly battered in egg, lemon, butter with a white wine sauce

Rossini topped with prosciutto, mozzarella, and tomato in a light tomato garlic sauce

Chicken

Parmesan Encrusted Chicken served with a white wine cream sauce

Francaise lightly battered in egg, lemon, butter with a white wine sauce

Piccata sautéed with lemon, butter and capers

Marsala sautéed with wild mushroom in a demi glaze sauce

Murphy sausage, hot peppers, oil, garlic and potatoes

Parmesan breaded and topped with a tomato basil sauce and mozzarella cheese

Mediterranean sautéed with fresh baby spinach, tomatoes, onions, mushrooms in an oil and garlic sauce

Balsamico sautéed in sweet balsamic reduction sauce with oregano and fresh garlic

Thai Curry marinated and grilled with fresh cilantro, lime juice and soy

Chicken Rose sautéed with artichoke hearts, shitake mushrooms, diced tomatoes in a creamy garlic sauce

Chicken Christopher sautéed with broccoli rabe and sun dried tomatoes with white wine

Stuffed Chicken DiParma breast of chicken with prosciutto and provolone breaded and topped with tomato basil and fresh mozzarella

Stuffed Chicken Cordon Bleu breast of chicken with ham and swiss cheese, breaded and served with honey Dijon cream sauce

Our Original BBQ Chipotle Chicken grilled to perfection on or off the bone

Homemade Chicken Pot Pies (individual) made with fresh vegetables in a homemade crust

Pork

Roasted Loin of Pork topped with stewed plums and a cranberry reduction

Apple Jack Pork roasted loin with caramelized onions in an apple jack brandy demi glaze

Forester stuffed center cut pork loin filled with wild mushrooms and fresh thyme with a sweet balsamic demi glaze

Pablano roasted pablano pepper and pork stew

Hot and Sweet Sausage roasted with tri colored peppers, sweet onions and redskin potatoes served with a choice of oil, garlic, or marinara sauce

Chris's Original BBQ Spare Ribs tender roasted baby back ribs, grilled to perfection with Chris's famous homemade honey balsamic BBQ sauce



Beef

New York Strip Steak (1 per person) Giambotta style with peppers, onions, potatoes and mushrooms (size of steak varies upon customers request)

Prime Rib of Beef Whole or sliced, served with horseradish au jus

Tenderloin of Beef (Filet Mignon) Whole or sliced served with a port wine reduction

London Broil served asian five spices, cajun or pepper crusted

Tournedos of Beef (1 per person) Grilled and served with peppercorn cream sauce (size of filet varies upon customers request)

Chipotle Rubbed Flank Steak Grilled to perfection, sliced and topped with spicy chipotle BBQ sauce. Great for sandwiches!

Lamb

New Zealand Chops (6 chops per rack, min of 3 racks) Frenched and crusted with fresh rosemary, thyme and grain mustard

Semi Boneless Leg stuffed with spinach and garlic with au jus

Vegetarian

Roasted Seasonal Vegetables Brochettes

Eggplant Rollentine floured and filled with ricotta cheese and topped with homemade marinara and mozzarella

Eggplant Parmesan eggplant cutlets with homemade marinara and topped with mozzarella

Stuffed Peppers filled with steamed rice, wild mushrooms, diced vegetables and topped with Asiago cheese

Deep Dish Quiche

6" or 9" sizes

Turkey, smoked mozzarella and roasted peppers

Feta cheese, tomatoes, onions and spinach

Wild mushroom and sundried tomatoes topped with mozzarella

Seasonal roasted vegetables

Traditional Loraine: smoked bacon, onion and gruyere cheese

Vegetables & Side Dishes

Green bean and carrot almondine in butter and white wine

Roasted seasonal vegetables

Sautéed broccoli rabe with garlic, sundried tomatoes and olive oil

Baked asparagus topped with parmesan cheese crust

Fresh vegetable medley

Sautéed spinach and roasted garlic

Whipped turnips

Fresh herb roasted new potatoes

Wild or plain rice pilaf

Risotto with wild mushrooms

Trio roasted potatoes (white, red and sweet potatoes) with fresh herbs

Roasted garlic mashed potatoes

Seafood

Steamed Mussels served in a garlic and butter sauce

Grilled Ginger Crusted Yellow Fin Tuna Loin served with bok choy and baby carrots with orange zest

Pan Seared Diver Scallops prepared with cilantro lime vinaigrette

Miso Glazed Salmon served with yellow beans, asparagus and tomato salad

Saffron Seafood Paella scallops, shrimp, mussels and clams

New Zealand Mussels marinara

Pasta

Penne with roasted tomatoes and fresh mozzarella

Fussili Bolognese a hearty meat sauce

Lasagna choice of vegetable, four cheese, meat or chicken

Cavatelli and Broccoli served in an oil and garlic sauce

Penne a la Vodka creamy pink sauce with prosciutto and onions

Farfalle a la Christopher served with broccoli rabe and sundried tomatoes in a white wine garlic sauce (add hot sausage for a spicy twist)

Mediterranean penne pasta with spinach, tomatoes, olives in a white wine, oil and garlic sauce topped with feta cheese

Sundried Tomato Ravioli served with white wine cream sauce

Porcini Mushroom Ravioli in a sherry cream sauce

Cheese Ravioli with traditional tomato basil sauce

Baked Ziti ziti pasta with seasoned ricotta and mozzarella topped with homemade marinara sauce

Stuffed Shells shells stuffed with seasoned ricotta and topped with our homemade marinara sauce

Shannon's "Favorite" Pasta bowtie pasta served with asparagus, artichoke hearts, and grape tomatoes in a lemon oil garlic sauce

Mashtini Bar

Mashed Potato Martini Bar

Yukon Gold mashed potatoes that are served in a Martini glass. Your guests will love choosing from a variety of toppings and sauces to make their own creation!

Topping Ideas: Gravy, bacon, scallions, butter, cubed ham, chilli, sour cream, steamed broccoli, mushrooms, homemade cheese sauces, cheddar cheese, salsa, red onions, artichoke hearts, olives and tortilla strips.