Family Style Menu

Appetizers - (Choice of two)

La Nonna Pizzette Eggplant Rollatini Fried Calamari Traditional Caprese

Salad - (Choice of one)

Tossed Caesar

Pasta - (Choice of one)

Penne Vodka Rigatoni Filetto

Entrees – (Choose up to three)

Eggplant Parmigiana Chicken or Veal Marsala

Eggplant Rollatini Chicken or Veal Parmigiana Chicken Giambotta Chicken or Veal Piccata

Chicken Greggorio Filet of Sole Francese

Chicken Portobello Filet of Sole Francese

Filet of Sole Francese

Chicken or Veal Francese

Includes Coffee, Tea, Soda and Mini Cannolis

Pricing provided upon request.

Buffet Packages - Minimum 20 people

Available for On & Off Premise Events

Includes: Choice of Tossed or Caesar Salad Homemade Bread, Butter, Plates, Forks, Knives,

Napkins, Serving Spoons

Sterno and Racks (\$10 Deposit per Wire Rack Refunded upon Return)

6 Tray Buffet

\$19 | \$29 Per Person

Off-Premise | On-Premise

Choose:

1 Appetizer 1 Veal

1 Pasta 1 Beef or Pork 1 Chicken 1 Vegetable

Add Seafood as 1 of the 6 choices for an additional charge

9 Tray Buffet

\$24 | \$34 Per Person

Off-Premise | On-Premise

Choose:

2 Appetizers 1 Veal

2 Pasta 1 Beef or Pork

2 Chicken 1 Vegetable

Add Seafood as 1 of the 9 choices for an additional charge

11 Tray Buffet

\$29 | \$39 Per Person

Off-Premise | On-Premise

Choose:

2 Appetizers 2 Veal

2 Pasta 1 Beef or Pork

2 Chicken 2 Vegetable

Add Seafood as 1 of the 11 choices for an additional charge



Appetizers

(Homemade brick oven bread included)

Mozzarella Sticks Potato Croquettes Bruschetta

40 **Baked Clams** Calamari Fritti

Half Tray

45

40

40

45

55

55

55

25

55

65

50

40

45

60

40

60

Half Tray

55

65

55

Half Tray

35

Full Tray

70

80

70

100

80

90

110

110

110

50

110

130

100

80

90

80

120

\$20 per foot

Full Tray

110

130

110

120

Full Tray

Grilled Vegetables Eggplant, zucchini, roasted peppers, red & green peppers

Stuffed Mushrooms

Artichoke Hearts Francese

Formaggi

Burrata Caprese

Garlic Knots

Arancini Cold Italian Antipasto **Traditional Caprese**

Salads

(Homemade brick oven bread included) Tossed Salad

Caesar Salad San Marzano

Arugula Pompeii Add: Grilled Chicken - Half Tray - \$20 / Full Tray - \$40 to any salad

Grilled Shrimp or Salmon - Half Tray - \$50 / Full Tray - \$100 to any salad

Assorted Wraps Assorted Heros

Assorted Paninis House Specialties

(Homemade brick oven bread included) Sausage, Peppers and Onions

Red or White

Broccoli Rabe & Sausage Meatball Parmigiana Sausage Parmigiana

Heros, Wraps & Paninis Party Heros - 3', 4', 5' and 6'

Half Tray Full Tray 65 130

75 150 55 110 55 110

Catering Menu (Setup, delivery and servers are available)



Pasta

asta				
(Homemade	brick oven	bread	included	l)

Tromemade orten oven	or caa inclinacity
	Half Tray
Baked Ziti	55
Ravioli	55
Manicotti	55
Stuffed Shells	55
Homemade Lasagna	

al Forno 65 Stuffed Rigatoni Bolognese 65 Stuffed Rigatoni Caprese 65 Orecchiette Broccoli Rabe and Sausage

65 Penne Vodka 55 Filetto di Pomodoro 50 Choice of pasta Rigatoni Sicilian Eggplant Pomodoro 70 Penne and Broccoli 45 Linguini w/Clam Sauce 75 Red or White

Full Trav

Chicken & Veal Entrees (Homemade brick oven bread included) Chicken

Half Trav

	nali iray	ruii iray	naii iray	ruii iray
Parmigiana	70	140	75	150
Marsala	70	140	75	150
Francese	70	140	75	150
Piccata	70	140	75	150

75 Portobello 150 80 160 70 140 75 Greggorio 70 140 75

150 150 75 150 160 80 80 170 160 85 75 150 80 160

Sicilia

Toscana Saltimbocca Giambotta Chicken and Broccoli 110 55 90 Veal & Peppers 180 Seafood Entrees ncluded)

and calamari

Red or White Grilled Salmon

Filet of Sole

Pesca Scallops

Scungilli Marinara

Tomato basil broth

		Colossal Sh
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na • Francese
Calamari Ma

arinara **Broiled Stuffed Filet** With super jumbo lump crab meat

Zuppa di Clams or Mussels

Seafood fra Diavolo

90 85

Half Tray Full Tray

95

80

90

80

90

75

110

180

130

130

130

130

110

100

140

90

150

Eull Trav

Clams, shrimp, mussels

170 220

190

160

180

160

180

150

Half Trav



Beef & Pork Entrees

Sausage Peppers & Onions

(Homemade brick oven bread included)

(Homemade brick oven bread included)

Broccoli Rabe & Sausage	75	150
Meatball Parmigiana	55	110
Sausage Parmigiana	55	110
Pork Osso Bucco	90	180

Vegetables

Roasted Potatoes

Eggplant Parmigiana	60	120
Eggplant Rollatini	70	140
Broccoli with Garlic and EVOO	40	80
Spinach with Garlic and EVOO	40	80
Broccoli Rabe with Garlic and EVOO	70	140
Vegetable Medley	65	130
Zucchini, eggplant, spinach, broccoli and mushrooms		

String Beans Almondine

	Half Tray	Full Tray
Assorted Italian Pastries	55	110
Mini Cannoli,		
Italian Cheese Cak		
Biscotti and Italiar	1	
Rainbow Cookies		

Half Tray

Half Tray

40

45

65

Full Tray

Full Tray

80

90

130

DEPOSIT ON RACKS REQUIRED AND WILL BE REFUNDED UPON RETURN.

If you don't see it on the menu – Just ask! We will try our best to accommodate you.











All prices and ingredients subject to change. Revised 2/2018

Catering Menu



San Marzano Caterers

31 East Main Street Freehold, NJ 07728 (Next to Hall of Records) 732-845-5440



www.sanmarzanofreehold.com Open 7 Days A Week

Traditional Italian Cuisine