

# New Monmouth Diner Catering Menu

## HOT BREAKFAST

*\$10.95 Per Person - Minimum 10 People*

*Scrambled Eggs  
French Toast  
Buttermilk Pancakes  
Bacon  
Sausage*

## PASTA / VEGGIE OPTIONS

*Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People*

	<i>Half Tray</i>	<i>Full Tray</i>
<b>1. Penne Alla Vodka.....</b>	<b>\$60.00</b>	<b>\$110.00</b>
<i>Penne Pasta Tossed in a Pink Tomato Cream Sauce and Topped with Grated Parmesan Cheese.</i>		
<b>2. Macaroni and Cheese.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Tossed with Cheddar Cream Sauce and Topped with a Hand Shredded Cheddar Blend.</i>		
<b>3. Linguine &amp; Clams .....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Al Dente Linguine with Chopped Clams in your Choice of Red or White Sauce.</i>		
<b>4. Stuffed Rigatoni Di Pomodoro.....</b>	<b>\$60.00</b>	<b>\$110.00</b>
<i>Stuffed Rigatoni with Ricotta Pasta Tossed in a Fresh Crushed Plum Tomato Sauce</i>		
<b>5. Penne Pasta Primavera .....</b>	<b>\$60.00</b>	<b>\$110.00</b>
<i>Fresh Penne Pasta and Seasonal Vegetables Tossed in a Light Pink Tomato and Cream Sauce.</i>		
<b>6. Linguini Bolognese .....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Al Dente Linguini Pasta with a Hearty Meat Sauce.</i>		
<b>7. Eggplant Rollatini.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Thinly Sliced Golden Fried Eggplant Rolled with Seasoned Creamy Ricotta Cheese then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese</i>		

# BEEF / PORK / VEAL OPTIONS

Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People

	<i>Half Tray</i>	<i>Full Tray</i>
<b>1. Flat Iron Capri .....</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Pan Seared Flat Iron Steak, Sliced Thin in Marsala Wine Sauce, Topped with Mushrooms and Onions</i>		
<b>2. Beef &amp; Broccoli .....</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Fresh Broccoli Florets, Fresh Mushrooms and Chunks of Beef Tips with our Homemade Teriyaki Sauce</i>		
<b>3. Pepper Steak.....</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Thinly Sliced Beef Tenderloins with Bell Peppers</i>		
<b>4. Meatballs in Sauce .....</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Our Homemade Meatballs with Fresh Marinara Sauce.</i>		
<b>5. Roast Beef with Mushroom Gravy...</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Our Homemade and Thinly Sliced Roast Beef With a Mushroom Brown Gravy.</i>		
<b>6. Sausage &amp; Peppers .....</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Sweet Sausage Tossed with Caramelized Onions and Green Bell Peppers.</i>		
<b>7. Stuffed Pork Tenderloin .....</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Tenderloin of Pork Stuffed with Spinach, Prosciutto and Fresh Mozzarella Cheese, Served in a Marsala Wine Sauce.</i>		
<b>8. BBQ Ribs .....</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Slow Roasted Pork Ribs Smothered in Smokey BBQ Sauce.</i>		
<b>9. Veal Francaise .....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Tender Veal Cutlets Sautéed in a Light Lemon, Butter and White Wine Sauce.</i>		
<b>10. Veal Milanese.....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Thinly Pounded Veal Cutlet Crusted in Italian Breadcrumbs and Fried to Golden Perfection. Topped with our Fresh Homemade Bruschetta in a Light Lemon Vinaigrette.</i>		
<b>11. Veal Cutlet Parmesan.....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Tender Veal Cutlets Crusted in Italian Breadcrumbs and Fried to Golden Perfection then Topped in our Homemade Marinara Sauce and Melted Mozzarella Cheese.</i>		
<b>12. Veal Marsala.....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Tender Veal Cutlets Sautéed with Fresh Mushrooms in a Light Marsala Wine Sauce.</i>		

# CHICKEN OPTIONS

*Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People*

	<b>Half Tray</b>	<b>Full Tray</b>
<b>1. Chicken Cutlet Parmesan.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Savory Chicken Cutlets Coated in Crispy Italian Seasoned Breadcrumbs and Fried to Perfection then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.</i>		
<b>2. Chicken Francaise .....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Tender Chicken Breasts Served in a Light Lemon Butter Sauce with Fresh Parsley.</i>		
<b>3. Chicken Marsala.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Tender Chicken Breasts Sautéed in a Light Marsala Wine Sauce, Topped with Cremini Mushrooms.</i>		
<b>4. Chicken Sorrentino.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Tender Chicken Breast, Thinly Sliced Eggplant and Prosciutto Topped with Fresh Mozzarella Cheese, Sautéed in a Light Tomato Cream Sauce, Seasoned with Italian Herbs.</i>		
<b>5. Grilled Chicken Bruschetta.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Tender Chunks of White Meat Chicken Tossed in a Garlic and White Wine Sauce and Topped with Fresh Bruschetta.</i>		
<b>6. Stuffed Chicken Florentine.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Tender Chicken Breast Stuffed with Spinach and Feta Cheese, Baked With Italian Seasoning Topped with Lemon Butter Sauce</i>		
<b>7. Baked Chicken Oreganato.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Herb Marinated Bone In Chicken Breast, Drums &amp; Thighs with Potatoes Baked and served with Lemon, Garlic and White Wine Sauce.</i>		
<b>8. Chicken Murphy.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Tender Chunks of All White Meat Chicken Tossed with Sweet Sausage, Onions and Potatoes with Hot Cherry Peppers, Served in a White Wine Garlic Sauce.</i>		

# SEAFOOD OPTIONS

*Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People*

	<i>Half Tray</i>	<i>Full Tray</i>
<b>1. Seafood Fra Diavolo or Marinara .....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Slow Cooked Chunky Tomato Sauce with Fresh Clams, Shrimp, Calamari and Mussels. Served Fra Diavolo (Spicy) or Marinara over Linguine.</i>		
<b>2. Tilapia Francaise .....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Battered and Fried to Golden Perfection, Drizzled with a Light Lemon Butter Sauce.</i>		
<b>3. Penne Vodka w/Shrimp .....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Our Homemade Creamy Vodka Sauce Tossed with Penne Pasta and Topped with Jumbo Shrimp and Grated Parmigiana.</i>		
<b>4. Sautéed Calamari .....</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Tender Rings and Tentacles of Calamari Tossed in Your Choice of Marinara or Fra Diavolo Sauce. Seasoned with Fine Italian Herbs.</i>		
<b>5. Panko Parmesan Crusted Salmon....</b>	<b>\$90.00</b>	<b>\$170.00</b>
<i>Panko Breadcrumbs, Parmesan Cheese, Roasted Garlic, White Wine Sauce</i>		
<b>6. Shrimp Scampi .....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Butterflied Shrimp Tossed in a Light Butter and Lemon Sauce. Lightly Tossed over Linguine Pasta.</i>		
<b>7. Stuffed Filet of Sole.....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Fresh Filet of Sole Stuffed with Crabmeat and Seasoned Breadcrumbs. Drizzled with a Light Lemon Butter Sauce.</i>		
<b>8. Shrimp Parmesan .....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Jumbo Butterflied Shrimp Coated in Italian Seasoned Chipped Breadcrumbs and Fried to Perfection then Smothered in Fresh Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.</i>		

## SALAD OPTIONS

	<i>Half Tray</i>	<i>Full Tray</i>
<b>1. Greek Salad</b> .....	<b>\$60.00</b>	<b>\$110.00</b>
<i>Chopped Iceburg Greens with Kalamata Olives, Diced Cucumber, Red Onions, Tomato, Stuffed Grape Leaves and Crumbled Feta Cheese. Served with our Balsamic Vinaigrette.</i>		
<b>2. Caesar Salad</b> .....	<b>\$50.00</b>	<b>\$90.00</b>
<i>Chopped Hearts of Romaine, Crunchy Croutons and Shredded Parmigiano. Served with Creamy Caesar Dressing.</i>		
<b>3. Strawberry Spinach Salad</b> .....	<b>\$60.00</b>	<b>\$110.00</b>
<i>A Bed of Baby Spinach and Baby Arugula, Topped with Sliced Red Onions, Marinated in a Balsamic Vinaigrette, Fresh Strawberries, Crumbled Blue Cheese. Served with a Pineapple Mango Vinaigrette</i>		
<b>4. Tossed House Salad</b> .....	<b>\$50.00</b>	<b>\$90.00</b>
<i>Mixed Field Baby Greens with Fresh Strawberries, Red Delicious Apples, Toasted Walnuts and Crumbled Blue Cheese. Served with our Balsamic Vinaigrette.</i>		
<b>5 Mediterranean Salad</b> .....	<b>\$60.00</b>	<b>\$110.00</b>
<i>Fresh Baby Spinach, Fresh Bell Peppers, Sliced Red Onions, Imported Feta Cheese and Kalamata Olives.</i>		

## SIDE DISH OPTIONS

*Half Tray Serves 8 - 10 People • Full Tray Serves 12 - 15 People*

	<i>Half Tray</i>	<i>Full Tray</i>
<b>1. Broccoli Oreganata</b> .....	<b>\$40.00</b>	<b>\$70.00</b>
<i>Tender Broccoli Florets Sprinkled with Seasoned Breadcrumbs in a Light Garlic and White Wine Sauce.</i>		
<b>2. String Beans Almondine</b> .....	<b>\$40.00</b>	<b>\$70.00</b>
<i>Fresh Green Beans with Candied Garlic and Toasted Almond Slices.</i>		
<b>4. Crispy Roasted Potatoes</b> .....	<b>\$30.00</b>	<b>\$50.00</b>
<i>Crispy Roasted Potatoes, Tossed in Extra Virgin Olive Oil and Fresh Herbs.</i>		
<b>5. Homemade Rice Pilaff</b> .....	<b>\$30.00</b>	<b>\$50.00</b>
<b>6. Homemade Mashed Potatoes</b> .....	<b>\$30.00</b>	<b>\$50.00</b>

# GLUTEN FREE MENU

	<i>Half Tray</i>	<i>Full Tray</i>
<b>1. Penne Al Vodka.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Penne Pasta Tossed in a Pink Tomato Cream Sauce, Topped with Shredded Parmigiana Cheese.</i>		
<b>2. Linguini Bolognese .....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Al Dente Linguini Pasta with a Hearty Meat Sauce and Basil.</i>		
<b>3. Stuffed Rigatoni DI Pomodoro .....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Rigatoni Stuffed with Ricotta Tossed in a Fresh Crushed Plum Tomato Sauce</i>		
<b>4. Penne Pasta Primavera .....</b>	<b>\$60.00</b>	<b>\$110.00</b>
<i>Fresh Penne Pasta and Seasonal Vegetables Tossed in a Light Pink Tomato and Cream Sauce</i>		
<b>5. Sausage and Peppers .....</b>	<b>\$80.00</b>	<b>\$150.00</b>
<i>Sweet Sausage Tossed with Caramelized Onions and Green Bell Peppers.</i>		
<b>6. Chicken Parmesan.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Savory Chicken Cutlet Coated in Crispy Breadcrumbs Fried to Perfection then Smothered in Our Homemade Marinara Sauce and Topped with Melted Fresh Mozzarella Cheese.</i>		
<b>7. Chicken Francaise .....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Tender Chicken Breasts Served in a Light Lemon Butter Sauce.</i>		
<b>8. Chicken Marsala.....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Tender Chicken Breasts Sautéed in a Light Marsala Wine Sauce, Topped with Mushrooms.</i>		
<b>9. Shrimp Scampi over Rice Pilaf.....</b>	<b>\$99.00</b>	<b>\$190.00</b>
<i>Butterflied Shrimp Tossed in a Light Butter and Lemon Sauce, Served over Rice Pilaf.</i>		
<b>10. Eggplant Parmesan .....</b>	<b>\$70.00</b>	<b>\$130.00</b>
<i>Thinly Sliced Eggplant Crusted in Breadcrumbs, Fried to Golden Perfection then Layered in Our Homemade Marinara Sauce and Melted Fresh Mozzarella Cheese.</i>		