



Catering Menu

Menu #1 - \$18.00 Per Person

Assorted Miniature Panini and Wraps:
Imported Ham, Turkey, Grilled Vegetables and Cheeses
Choice of 1 Homemade Salad (Choose from Listing)
Potato Chips
Homemade Filled Cannoli

Menu #2 - \$21.00 Per Person

Assorted Miniature Panini and Wraps:
Imported Ham, Turkey, Roasted Beef, and Tuna Salad
Choice of 2 Homemade Salads (Choose from Listing)
Assorted Brownies and Chocolate Chip Cookies

Menu #3 - \$23.00 Per Person

Assorted Miniature Panini and Focaccia Sandwich:
Grilled Chicken with Roasted Peppers and Fresh
Mozzarella, Imported Ham
Roasted Turkey and Swiss, Roasted Beef and
Horseradish Sauce
Choice of 2 Homemade Salads (Choose from Listing)
Grilled Vegetable and Bruschetta
Fresh Fruit

Menu #4 - \$23.50 Per Person

Assorted Miniature Panini:
Assorted Grilled Vegetables and Cheeses, Turkey and
American, Italian
Choice of 2 Homemade Salads (Choose from Listing)
Chicken Marsala or Francaise
Eggplant Rollatini
Cookies & Brownies

Menu #5 - \$33.00 Per Person

Imported Prosciutto di Parma, Roasted Peppers and
Fresh Mozzarella Panini
Grilled Vegetables
Chicken Salad
Tomato Bruschetta
London Broil-Horseradish Sauce
Tricolor Tortellini Salad
Homemade Tiramisu Cups

Menu #6 - \$27.00 Per Person

Cavatelli and Broccoli
Eggplant Florentine Vodka
Chicken Portogallo
Sweedish Meatballs
Baby Field Greens Salad
Assorted Cookies
Garlic Bread

Menu #7 - \$25.50 Per Person

Homemade Vegetable and Cheese Manicotti
Chicken Scampi
Sausage Jambotta
Broccoli, Carrots, Roasted Garlic, Honey
Spring Mix Salad
Fresh Fruit
Sliced Bread

Menu #8 - \$28.00 Per Person

Rigatoni Tomato Cream Vodka
Broccoli, Carrots and Cauliflower
Chicken Chateaubriand
Italian Meatloaf
Caesar Salad
Dessert Assortment
Fresh Garlic and Cheese Bread

Menu #9 - \$29.00 Per Person

Mushroom Risotto
Roasted Eggplant, Tomato, Basil and Fresh Mozzarella
Chicken Rosemary
Zucchini Gratin
Romaine Salad with Apricots and Cranberries
Fresh Fruit
Rosemary-Garlic Fresh Bread



Catering Menu

Menu #10 - \$27.00 Per Person

Farfalle Primavera
Sausage Jambotta
Chicken Dijon
Carrots and Broccoli Honey Glacé
Caesar Salad with Pecans and Cranberries
Cannoli and Biscotti
Focaccia Bread

Menu #11 - \$26.00 Per Person

Baked Stuffed Shells
Eggplant Florentine
Chicken Champagne
Pork Tenderloin Marsala
Wedge Salad
Cookies and Brownies
Garlic Bread

Menu #12 - \$31.00 Per Person

Gnocchi Caprese
Chicken Delizia
Roasted Vegetables
Beef Stroganoff
Tri-Colored Salad
Cheese and Sundried Tomato Bread
Assorted Sweets

Menu #13 - \$26.00 Per Person

Butternut Squash Ravioli
Sautéed Garlic Butter Broccoli with Cheddar
Chicken Marsala
Meatballs Garlic Cream Sauce
Caesar Salad
Olive Oil and Rosemary Bread
Strawberry and Blueberry Parfait

Menu #14 - \$24.00 Per Person

Baked Penne
Meatballs In Sauce
Eggplant Rollette
Bone-In Baked Chicken
Sausage & Peppers
Garden Salad
Homemade Dinner Rolls
Brownies

Menu #15 - \$24.50 Per Person

Stuffed Shells
Eggplant Rollette
Sausage and Meatballs
Chicken Parmigiana
Sautéed Escarole
Caesar Salad
Homemade Dinner Rolls
House Filled Cannoli

Menu #16 - \$41.00 Per Person

Homemade Ravioli, Rock Shrimp, Bay Scallops, Shitake
Mushrooms, Roasted Garlic Herbal Cream Sauce
Chicken Rosemary-Roasted Garlic White Wine Sauce,
Artichoke Hearts, Tomatoes
Beef Meatloaf
Grouper Limone
French Beans Almandine
Roasted Baby Potatoes in a Fresh Herb Butter
Tricolor Salad - Homemade Raspberry Vinaigrette
Homemade Dinner Rolls
Assorted Desserts



Catering Menu

Menu #17 - \$38.00 Per Person

Make Your Own Taco or Fajita
Marinated Grilled Chicken
Sautéed Beef Strips
Rice and Vegetables
Sautéed Onions and Peppers
Soft Flour Tortillas
Nacho Chips and Salsa
Refried Beans
Cheddar Cheese, Shredded Lettuce, Onions, Tomatoes
Black Olives, Guacamole, Sour Cream
Watermelon Wedges, Grapes

Menu #18 - \$34.00 Per Person

Barbeque Baked Beans
Red Bliss Potato Salad
Corn on the Cob
Shrimp Mac and Cheese
In-House Dry Rub Pulled Pork
Italian Sausage
BBQ Grilled Chicken
Lemon Cake

Menu #19 - \$35.00 Per Person

Elbow Pasta Salad
Coleslaw
Quinoa Salad
Corn, Beans, Cilantro Salad
Pico De Galo, Guacamole, Sour Cream
Pulled Pork & Chicken Tacos
Shrimp & Vegetable Kabobs
Dry Rub Grilled Hanger Steak
Buffalo Chicken Kabobs
Tres Leches

Menu #20 - \$41.50 Per Person

Orzo & Vegetable Salad
Rice, Corn, Black Bean Cilantro Salad
Baby Shrimp, Lime Salad
Traditional Paella
Roasted Corn, Relish, Pineapple Salad
Steamed Mussels, Chorizo, Cilantro
Grilled Salmon Bites
Honey, Chipotle Grilled Skirt Steak
Berries & Cream

Menu #21 - \$31.50 Per Person

Baby Field Greens Salad
Cucumber, Tomato, Broccoli Salad
Corn On The Cob
Three Bean Salad
BBQ Pulled Pork
Grilled Lime-Maple Chicken
Sweet & Sour Baked Meatballs
Almond Cake

Menu #22 - \$42.00 Per Person

Garbanzo, Chorizo, Green Bean Salad
Sweet & Sour Roasted Eggplant Salad
Orzo, Avocado, Cranberry, Pecan Salad
Shrimp, Bay Scallops, Ceviche
Lime, Cilantro, Steamed Mussels
Grilled Mahi-Mahi Green Salsa
Chicken-Sausage Kabobs
Garlic, Dry-Rub Pulled London Broil
Mango-Pineapple-Mint Mousse

Chocolate Mousse-Berries Cups



Catering Menu

Menu #23 - \$33.00 Per Person

American Potato Salad
Tricolor Rotini Pasta Salad
Cucumber-Tomato Salad
Orzo Salad
Chips & Salsa
Dry Rub BBQ Pulled Pork
Apple Butter Roasted Chicken
Braised Short Rib Sliders
Key Lime Pie

Menu #24 - \$36.50 Per Person

Curry-Orange Roasted Pork
Sweet & Spicy Chicken Kabobs
House Dry Rub St Louis Ribs
Buffalo Meatballs
Sausage-Peppers-Onions
Vegetable Yellow Rice
Garlic-Mashed Potatoes
Honey Glazed Broccoli & Carrots

Menu #25 - \$46.00 Per Person

Cold Displays - Select 4 Dishes

-Insalata Mista, served with Homemade Balsamic Vinaigrette
-Fresh Mozzarella Caprese
-Marinated Mushrooms and Artichoke Hearts
-Assortment of Imported Olives
-Imported Cheeses Display
-Assorted Antipasto
-Bruschetta
-Grilled Vegetables Display

Chafing Dishes - Select 5 Dishes

-Penne with Broccoli Rabe, Cannellini beans, Cherry tomatoes, Homemade cheese sausage, Roasted garlic wine sauce
-Tricolor Tortellini in a Basil Pesto Cream Sauce
-Stuffed Shells
-Chicken Francaise
-Chicken Portogallo
-Eggplant Rollatini
-Homemade Sausage, Peppers, Onions
-Italian Meatloaf
-Assortment of Italian Miniature Pastries



Catering Menu

Menu #26 - \$69.00 Per Person

Cold Display - Select 5 Dishes

- Tomato and Fresh Mozzarella Salad
- Insalata Tre Colori
- Grilled Eggplant Bruschetta
- Zucchini Rollatini
- Fire Roasted Red Peppers, Marinated Artichoke Hearts
- Imported Italian Cold Cuts
- Assorted Cheeses
- Prosciutto and Melon

Chafing Dishes - Select 5 Dishes

- Rigatoni Bolognese
- Lobster-Stuffed Ravioli in a Brandy Cream Sauce
- Cannelloni filled with Spinach, Fresh Ricotta, Tomato sauce
- Pollo Rosmarino - White Wine Garlic Sauce, Tomatoes, Baby Spinach
- Pollo Marsala - Mushrooms, Marsala Brown Sauce
- Eggplant Rollatini
- Filet Mignon - Porcini Mushroom Barolo Wine Demi-Glace Sauce
- Gamberi Al Forno - Gulf of Mexico Jumbo Shrimp, Roasted Garlic Cream Sauce
- Tilapia Marechiaro - Plum Tomato, Basil Broth, Fresh Mussels, Calamari
- Assorted Cookies

Menu# 27 - \$38.00 Per Person

Select 2 Salads:

- Orzo, Caesar, Greek, Caprese, Mixed Greens,
- Grilled Beet, Spinach, Glazed Walnuts
- Rice-Red Bliss Potatoes

Select 1 Vegetable:

- Sauteed Spinach, Zucchini, Gratin-Roasted Vegetables, Honey Glazed Carrots*

Select 2 Starches:

- Roasted Baby Medley Potatoes, Mashed Potatoes, Rigatoni Vodka, Rice Pilaf, Mushroom Polenta, Tortellini Pomodoro, Mushroom Risotto*

Select 2 Proteins:

- Beef Brisket, Chicken Francese, Chicken Madeira, Roast Beef au jus, Pork Tenderloin Marsala, Roasted Honey Ham, Sausage and Meatballs

Includes:

- Assorted Rolls
- Butter Cookies

Menu #28 - \$36.00 Per Person

- Grape Tomato & Corn Salad
- Cucumber, Feta, Cranberry, Dill Salad
- Grilled Chicken, Avocado Salad
- Maple-Barbecue Chicken Kabobs
- Buffalo Picnic Meatballs
- St Louis Style BBQ Ribs
- Honey-Lime Fresh Fruit Salad



Catering Menu

Menu #29 - \$52.00 Per Person

Choose 4 Cold:

- Mozzarella Caprese Salad
- Grilled Eggplant Bruschetta
- Zucchini Gratin
- Marinated Mushrooms
- Imported Italian Cold Cuts
- Assorted Cheeses
- Prosciutto and Melon
- Olives and Artichokes

Choose 1 Salad:

- Mixed Greens, Strawberries, Toasted Almonds, Raspberry dressing
- Caesar Salad - Shaved Parmigiano Cheese, House Croutons
- Mixed Greens, Grapes, Glazed Walnuts, Gorgonzola Cheese, Honey Vinaigrette

Choose 3 Entrées:

- Roast Beef au jus-Horseradish
- Chicken, Oyster Mushrooms, Herbal Sherry Sauce
- Chicken Marsala
- Roasted Pork Tenderloin Dijon
- Grilled Faroe Island Salmon Pesto Crusted (\$6 Upcharge)
- Roasted Grouper Lemon Jus (\$8 Upcharge)
- Sausage and Peppers

Choose 1 Potato/Starch:

- Garlic Mashed Potatoes
- Roasted Rosemary Potatoes
- Potato Casserole, Bacon, Cheese and Green Onions
- Vegetable Rice Pilaf

Choose 1 Vegetable:

- Vegetable Medley
- French Green Beans
- Sautéed Spinach
- Broccoli and Carrots
- Complimentary: Assorted Rolls

Homemade Salads Options

- Tricolor Tortellini
- Bowties Primavera
- Penne with Fresh Tomato, Basil and Roasted Peppers
- Red Bliss Potato
- Roasted Vegetable
- Cannellini Beans and Broccoli
- String Beans and Roasted Pepper
- Organic Mixed Baby Field Greens
- Beets
- Caesar
- Spinach
- Arugula and Radicchio
- Mushroom and Artichoke
- Corn and Peas
- Egg Salad
- Cucumber-Dill



IRON PEAK
SPORTS & EVENTS

Anthony Sposato

Director of Sales

Iron Peak Sports & Events

908-648-3356

[**asposato@ironpeakse.com**](mailto:asposato@ironpeakse.com)

[**ironpeakse.com/corporate**](http://ironpeakse.com/corporate)