NONNA'S CUCINA

MODERN ITALIAN & FAMILY STYLE

Catering menus

WHETHER YOU ARE PLANNING A SMALL DINNER PARTY OR A LARGE BANQUET...

NONNA'S HAS YOUR CATERING NEEDS COVERED

catering trays

Catering trays to go



buffet packages

Full buffet package options with delivery & set up



WWW.NONNASNJ.COM
448 ROUTE 9 N • ENGLISHTOWN NJ • 732.536.9050

11.1.26



CARRY OUT OR DELIVERY

APPETIZERS

PLATTER serves 6-7

COLD

MOZZARELLA TRIO (served on a half serving platter) 55
BURRATA, TRADITIONAL & BOCCONCINI MOZZARELLA - ROASTED PEPPERS & MARINATED TOMATOES

CRUDITIE PLATTER (served on a half serving platter) 55
GARDEN VEGETABLES FEATURING ASPARAGUS, PEPPERS, CELERY CHERRY TOMATOES & MORE - DIPPING SAUCE

BRUSCHETTA DUO (served on a full serving platter) 45
TOMATO BRUSCHETTA & SICILIAN EGGPLANT CAPONATA SERVED ON CROSTINI

SHRIMP COCKTAIL (served on a half serving platter) 65
36 U15 JUMBO SHRIMP - LEMON & HORSERADISH COCKTAIL SAUCE

OUR MOST POPULAT PLATTERS

FLATBREAD SAMPLER (served on a full serving platter) 50
ROASTED EGGPLANT, GREEN OLIVE CAPONATA & HUMMUS WITH FLATBREADS

CHARCUTERIE PLATTER (served on a half serving platter) 60
ASSORTED SPECIALTY MEATS & CHEESES - MARINATED OLIVES ARTICHOKES & PEPPERS
-MEATS- SPICY & SWEET SOPPRESSATA / PROSCIUTTO / GENOA SALAMI
-CHEESES- PECORINO / FONTINA / FRESH MOZZARELLA

MOZZARELLA CAPRESE (served on a half serving platter) 55
FRESH MOZZARELLA , TOMATOES & ROASTED PEPPERS
EXTRA VIRGIN OLIVE OIL

HALF TRAY serves 6-7

HOT

CRISPY CALAMARI 50
LIGHTLY FRIED - MARINARA DIPPING SAUCE

MEATBALL SLIDERS APPROX 12-14 PIECES 40
CROSTINI TOPPED WITH MELTED MOZZARELLA

SHRIMP SCAMPI BREAD 50
GARLIC BREAD TOPPED WITH JUMBO SHRIMP & MELTED MOZZARELLA

LONG STEAM ARTICHOKES 55
PAN SEARED LEMON CAPER BUTTER SAUCE - BREAD CRUMB & CURRANT TOPPING

ZUPPA DI MUSSELS OR CLAMS 55
LITTLE NECK CLAMS OR MUSSELS - WHITE WINE GARLIC BASIL BROTH

MOZZARELLA POPCORN APPROX 30-40 PIECES 45
FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO BREAD CRUMBS SPICY MARINARA

ZUCCHINI FRITTE 45
FRESH SLICED PANKO CRUSTED ZUCCHINI - GARLIC AIOLI DIPPING SAUCE

CLAMS OREGANATA APPROX 18-22 PIECES 55
CLASSIC BAKED CLAMS WITH SEASONED BREAD CRUMBS

STUFFED MUSHROOMS APPROX 20-24 PIECES 45
SAUSAGE, FONTINA & SPINACH STUFFING - LEMON BUTTER SAUCE

TUSCAN WINGS 65
CHICKEN WINGS - CHOICE OF BBQ SAUCE WITH BLUE CHEESE SAUCE OR PAN ROASTED WITH EV OLIVE OIL, ROSEMARY & GARLIC

INSALATE

BOWL serves 8-10 pp

CAESAR 35
CLASSIC CAESAR - FOCACCIA CROUTONS

HOUSE 30
MIXED LETTUCE, TOMATO & CUCUMBER OLIVES - BALSAMIC VINAIGRETTE

NONNA'S 45
CHOPPED MIXED LETTUCE - ITALIAN MEATS & CHEESES - OLIVES PEPPERONCINI, ONIONS & TOMATO - WHITE BALSAMIC VINAIGRETTE

ITALIAN 45
MIXED GREENS - CANDIED WALNUTS, CHIANTI POACHED PEAR BLEU CHEESE & FIG - BALSAMIC VINAIGRETTE

SICILIAN 45
FENNEL & ARUGULA - PECORINO, BLOOD ORANGE & PINE NUTS CITRUS VINAIGRETTE

CHILLED SPECIALTY SALADS & SANDWICHES

PLATTER serves 6-7

VEGETABLE PASTA SALAD 45
PENNE PASTA TOSSED WITH GARDEN VEGETABLES - SWEET BALSAMIC MARINADE

VEGETABLES GRILLED & CHILLED 50
MIXED GARDEN VEGETABLE MEDLEY - FINISHED WITH AGED BALSAMIC & EV OLIVE OIL

MOZZARELLA & GRILLED VEGETABLES (served on a half serving platter) 55
FRESH MOZZARELLA WITH MIXED GRILLED VEGETABLES - EV OLIVE OIL

MIXED CHILLED SANDWICH TRIO (served on a full serving platter) 65
- *SERVED ON ITALIAN SEMOLINA ROLLS - WITH ARUGULA, BALSAMIC & EV OLIVE OIL* -

- GRILLED CHICKEN
  MARINATED GRILLED CHICKEN - PROVOLONE & ROASTED PEPPERS
- FRESH MOZZARELLA & TOMATO
  FRESH & SLICED MOZZARELLA WITH PROVOLONE - ONION & TOMATO
- THE ITALIAN DELI
  CAPICOLA, SALAMI & PROSCIUTTO - FRESH MOZZARELLA

MIXED HOT SANDWICH TRIO (served on a full serving platter) 55
- *SERVED ON ITALIAN SEMOLINA ROLLS - WITH MOZZARELLA & MARINARA*

- CHICKEN PARMIGIANA
- EGGPLANT PARMIGIANA
- MEATBALL PARMIGIANA

- DESSERTS -

DESSERT SAMPLER APPROX 6 PIECES OF EACH (1/2 SERVING PLATTER) 55
MINI CANNOLI'S, SEVEN LAYER COOKIES, PISTACHIO MACARONS LEMON BAR & ITALIAN BISCOTTI

MINI CANNOLIS 12 per container (1/4 cont) 30
MINI CANNOLIS - CHOCOLATE CHIP RICOTTA FILLING

HOLY MOLY 30
JUMBO SHELL WITH A POUND & A HALF OF CANNOLI CREAM

FRUIT PLATTER (1/2 SERVING PLATTER) 55
MIXED FRUIT FEATURING STRAWBERRIES, WATERMELON PINEAPPLE & GRAPES



CARRY OUT OR DELIVERY

PASTA

HALF TRAY serves 6-8

CLASSIC PASTAS...

RIGATONI VODKA 50
PANCETTA - SCALLIONS IN A LIGHTLY SPICED TOMATO CREAM SAUCE

PENNE POMODORO FRESCO 50
PLUM TOMATO - GARLIC & OIL - RICOTTA CHEESE

SPAGHETTI PUTANESCA 50
ANCHOVY, OLIVES, CAPERS & TOMATO SPAGHETTI

FIOCCETTI WITH PEARS & CHEESE 55
MINI PASTA PURSES - SPINACH & WALNUTS - PARM CREAM SAUCE

PENNE BOLOGNESE 55
LIGHTLY SPICED TOMATO MEAT SAUCE

RIGATONI & MEATBALLS 8 BALLS ON SIDE 55
MARINARA & MEATBALLS FINISHED WITH PECORINO

PENNE PRIMAVERA 50
GARDEN VEGETABLES MEDLEY - GARLIC & OIL

SPECIALTY...

ORECCHIETTE ALLA PUGLIESE 60
BROCCOLI RABE - SAUSAGE - GARLIC & OIL

RIGATONI SHRIMP & CHICKEN 60
BABY SHRIMP & CHICKEN - FONTINA & PARMESAN CREAM SAUCE PROSCUITTO - SPINACH

TRUFFLE MAC & CHEESE 55
FONTINA, MOZZARELLA, PECORINO & PARMESAN TOASTED BREAD CRUMBS

SUNDAY SAUCE 3 OF EACH MEAT SERVED ON SIDE 75
BEEF SHORT RIBS, MEATBALLS & SAUSAGE - RIGATONI PASTA

OVEN

☐**STUFFED SHELLS** 50
BOLOGNESE - MOZZARELLA

☐**EGGPLANT ROLLATINI** APPROX 12-14 PIECES 60
PAN FRIED EGGPLANT CENTERED WITH RICOTTA PARMESAN & MOZZARELLA

☐**EGGPLANT PARM** APPROX 12-14 PIECES 55
PAN FRIED EGGPLANT LAYERED WITH MOZZARELLA & MARINARA

☐**BAKED ZITI** 50
PARMESAN, MOZZARELLA & AGED RICOTTA TOMATO SAUCE

☐**MEATBALLS** APPROX 12 BALLS 55

☐**SAUSAGE PEPPERS AND ONIONS** 60

BEEF

SHORT RIB APPROX 9 PIECES 135
BRAISED BEEF RIBS - ROASTED POTATOES & VEGETABLES - BURGANDY DEMI

FILET MIGNON APPROX 8 4OZ PIECES 165
PRIME FILET - ROASTED POTATOES & VEGETABLES - PORT WINE SAUCE

SIDES/KIDS

☐BROCCOLI SAUTEED WITH GARLIC & OIL 35
☐BROCCOLI RABE SAUTEED WITH GARLIC & OIL 50
☐MIXED VEGETABLES SAUTEED WITH GARLIC & OIL 40
☐GRILLED VEGETABLES SAUTEED WITH GARLIC & OIL 45
☐ROASTED POTATOES 35

☐FRENCH FRIES KIDS 25
☐CHICKEN FINGERS KIDS 40

CHICKEN/VEAL

HALF TRAY serves 6-8

ALL CHICKEN ENTREES/APPROX 10 PIECES CUT IN HALF

CHICKEN VINO BIANCO 65
GRILLED CHICKEN WITH SHITAKE MUSHROOMS, ARTICHOKES & CHERRY TOMATOES - ROSEMARY WHITE WINE SAUCE

CHICKEN LEMOME 65
FRANCAISE STYLE - ARTICHOKES & ASPARAGUS - WHITE WINE LEMON SAUCE

CHICKEN MARSALA 65
MARSALA MUSHROOM DEMI

CHICKEN PICATA 65
WHITE WINE LEMON CAPER SAUCE

CHICKEN SALTIMBOCCA 65
WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE DEMI

CHICKEN PARMIGIANA 65
PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE

CHICKEN PRINCIPESSA 65
CHICKEN LAYERED WITH EGGPLANT, TOMATO & MOZZARELLA - BASIL DEMI GLAZE

CHICKEN SCARPARIELLO 65
SWEET & HOT PEPPERS TOSSED WITH SAUSAGE & POTATOES – ROSEMARY WHITE WINE SAUCE

ALL VEAL ENTREES/APPROX 12-14 PIECES

VEAL LEMONE 75
FRANCAISE STYLE - ARTICHOKES & ASPARAGUS - WHITE WINE LEMON SAUCE

VEAL MARSALA 75
VEAL SCALOPPINI - MARSALA MUSHROOM DEMI

VEAL PARMIGIANA 75
PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE

VEAL SALTIMBOCCA 75
VEAL SCALOPPINI - WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE DEMI

VEAL PICCATA 75
VEAL SCALOPPINI - WHITE WINE LEMON CAPER SAUCE

SEAFOOD

SPAGHETTI CLAM SAUCE 75
BABY CLAMS - WHITE WINE, GARLIC, PARSLEY & SICILIAN OLIVE OIL

SHRIMP SCAMPI - SPAGHETTI APPROX 15 PIECES 75
BAKED U16 SHRIMP TOPPED WITH CRABMEAT STUFFING - LEMON BUTTER SAUCE

FRUTTI DI MARE - SPAGHETTI 85
SHRIMP, CALAMARI & CLAMS IN A PLUM TOMATO ARRABIATA SAUCE - LINGUINE

SALMON NONNA APPROX 15 PIECES 75
POACHED SALMON - PLUM TOMATO & WHITE WINE BROTH

SALMON OR FLOUNDER OREGANATA APPROX 15 PIECES 75
TOASTED GARLIC, OIL & HERB BREAD CRUMB TOPPING

FLOUNDER FRANCESE APPROX 15 PIECES 75
LEMON CAPER SAUCE

SCALLOPS OREGANATA OR PAN SEARED APPROX 20 PIECES 95
U12 SCALLOPS TOASTED GARLIC, OIL & HERB BREAD CRUMB TOPPING

CRAB CAKES APPROX 12 PIECES 90
BAKED U16 SHRIMP TOPPED WITH CRABMEAT STUFFING - LEMON BUTTER SAUCE

STUFFED SHRIMP APPROX 14-16 PIECES 90
BAKED U16 SHRIMP TOPPED WITH CRABMEAT STUFFING - LEMON BUTTER SAUCE

STUFFED FLOUNDER WITH CRAB, SHRIMP & SPINACH APPROX 9 ROLLS 90
ROASTED FLOUNDER CENTERED WITH STUFFING - LEMON BUTTER SAUCE



CARRY OUT OR DELIVERY

FRESCO
DINNER BUFFET
MINIMUM 15 PEOPLE

INCLUDES:
ONE SALAD
ONE PASTA
ONE CHICKEN
ONE OVEN

PRICED PER PERSON
$27 PLUS TAX

ADDITIONAL CHOICES AVAILABLE
ADD AN APP $4
ADD CHICKEN OR VEAL $5
ADD FISH $6
ADDITIONAL PER PERSON

CLASSIC
DINNER BUFFET
MINIMUM 15 PEOPLE

INCLUDES:
ONE CLASSIC APP
ONE SALAD
TWO PASTAS
ONE CHICKEN
ONE OVEN

PRICED PER PERSON
$35 PLUS TAX

ADDITIONAL CHOICES AVAILABLE
ADD AN APP $4
ADD CHICKEN OR VEAL $5
ADD FISH $6
ADDITIONAL PER PERSON

DELUXE
DINNER BUFFET
MINIMUM 15 PEOPLE

INCLUDES:
TWO CLASSIC APPS
TWO SALADS
TWO PASTAS
ONE CHICKEN
ONE OVEN
ONE SEAFOOD

PRICED PER PERSON
$45 PLUS TAX

ADDITIONAL CHOICES AVAILABLE
ADD AN APP $34
ADD CHICKEN OR VEAL $5
ADD FISH $6
ADDITIONAL PER PERSON

WHATEVER YOUR CATERING NEEDS.... WE GOT YOU COVERED

ENJOY THE OPTION OF SIMPLY ORDERING TRAYS OR PICKING FROM ONE OF OUR COMPLETE BUFFET PACKAGES.

IN ADDITION TO PICK UP WE OFFER DROP OFF AND FULL SERVICE CATERING.

NOT SURE WHERE TO START..... GIVE US A CALL AT 732.536.9050
OR EMAIL US AT NONNASNJ.COM

DELIVERY & SERVICE OPTIONS:

STANDARD DELIVERY:: $25
STANDARD DELIVERY WITH SET UP:: $50
-LOCAL DELIVERY WITHIN 15 MINUTES / MARLBORO AREA / ADDITIONAL CHARGES MAY APPLY DURING PEAK SERVICE HOURS & HOLIDAYS-

FULL SERVICE::
INCLUDES DELIVERY, SET UP, FOOD/BEVERAGE SERVICE AND CLEAN UP FOR 3 HOURS.
STAFF IS $225 PER SERVER (10% COORDINATION FEE MAY APPLY)
-AMOUNT OF STAFF NECESSARY IS DETERMINED BY THE FOOD & BEVERAGE PACKAGE THAT IS SELECTED-

OTHER OPTIONS:

CATERING STEAM TABLE RACKS:: $10 PER RACK (DEEP PAN, STERNOS & RACK)
SOFT DRINK STATION:: $4.50 PER PERSON (SODA, WATER & JUICE - ICE)
COFFEE & TEA STATION:: $5.50 PER PERSON (DECAF & REG COFFE - CREAMERS & SUGAR - TEA)
SERVING UTENSILS:: $3.50 PER PERSON (PLATES, FORKS, KNIVES & NAPKINS)