



# 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





# starters - catering trays

CARRY OUT OR DELIVERY

## APPETIZERS

### COLD \_\_\_\_\_

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

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

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

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

### OUR MOST POPULAT PLATTERS

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

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

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

### HOT \_\_\_\_\_

**CRISPY CALAMARI**  
LIGHTLY FRIED - MARINARA DIPPING SAUCE

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

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

**LONG STEAM ARTICHOKE**  
PAN SEARED LEMON CAPER BUTTER SAUCE - BREAD CRUMB & CURRANT TOPPING

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

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

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

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

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

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

**PLATTER**  
serves  
6-7

55

55

45

65

50

55

50

**HALF TRAY**  
serves  
6-7

50

40

50

55

55

45

45

55

45

65

## INSALATE

**CAESAR**  
CLASSIC CAESAR - FOCACCIA CROUTONS

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

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

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

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

**BOWL**  
serves  
8-10 pp

35

30

45

45

45

## CHILLED SPECIALTY SALADS & SANDWICHES

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

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

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

**MIXED CHILLED SANDWICH TRIO** (served on a full serving platter)  
- 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)  
- 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)  
MINI CANNOLI'S, SEVEN LAYER COOKIES, PISTACHIO MACARONS LEMON BAR & ITALIAN BISCOTTI

**MINI CANNOLIS** 12 per container / 42.5 each (1/4 cont)  
MINI CANNOLIS - CHOCOLATE CHIP RICOTTA FILLING

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

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

**PLATTER**  
serves  
6-7

45

50

55

65

55

50

30

30

50



# entrees - catering trays

CARRY OUT OR DELIVERY

## PASTA

### CLASSIC PASTAS...

#### RIGATONI VODKA

PANCETTA - SCALLIONS IN A LIGHTLY SPICED TOMATO CREAM SAUCE

#### PENNE POMODORO FRESCO

PLUM TOMATO - GARLIC & OIL - RICOTTA CHEESE

#### SPAGHETTI PUTANESCA

ANCHOVY, OLIVES, CAPERS & TOMATO SPAGHETTI

#### FIOCETTI WITH PEARS & CHEESE

MINI PASTA PURSES - SPINACH & WALNUTS - PARM CREAM SAUCE

#### PENNE BOLOGNESE

LIGHTLY SPICED TOMATO MEAT SAUCE

#### RIGATONI & MEATBALLS 8 BALLS ON SIDE

MARINARA & MEATBALLS FINISHED WITH PECORINO

#### PENNE PRIMAVERA

GARDEN VEGETABLES MEDLEY - GARLIC & OIL

### SPECIALTY...

#### ORECCHIETTE ALLA PUGLIESE

BROCCOLI RABE - SAUSAGE - GARLIC & OIL

#### RIGATONI SHRIMP & CHICKEN

BABY SHRIMP & CHICKEN - FONTINA & PARMESAN CREAM SAUCE  
PROSCIUTTO - SPINACH

#### TRUFFLE MAC & CHEESE

FONTINA, MOZZARELLA, PECORINO & PARMESAN TOASTED BREAD CRUMBS

#### SUNDAY SAUCE 3 OF EACH MEAT SERVED ON SIDE

BEEF SHORT RIBS, MEATBALLS & SAUSAGE - RIGATONI PASTA

## OVEN

#### ☐ STUFFED SHELLS

BOLOGNESE - MOZZARELLA

#### ☐ EGGPLANT ROLLATINI APPROX 12-14 PIECES

PAN FRIED EGGPLANT CENTERED WITH RICOTTA PARMESAN & MOZZARELLA

#### ☐ EGGPLANT PARM APPROX 12-14 PIECES

PAN FRIED EGGPLANT LAYERED WITH MOZZARELLA & MARINARA

#### ☐ BAKED ZITI

PARMESAN, MOZZARELLA & AGED RICOTTA TOMATO SAUCE

#### ☐ MEATBALLS APPROX 12 BALLS

#### ☐ SAUSAGE PEPPERS AND ONIONS

## BEEF

#### SHORT RIB APPROX 9 PIECES

BRAISED BEEF RIBS - ROASTED POTATOES & VEGETABLES - BURGANDY DEMI

#### FILET MIGNON APPROX 8 4OZ PIECES

PRIME FILET - ROASTED POTATOES & VEGETABLES - PORT WINE SAUCE

## SIDES/KIDS

☐ BROCCOLI SAUTEED WITH GARLIC & OIL

☐ BROCCOLI RABE SAUTEED WITH GARLIC & OIL

☐ MIXED VEGETABLES SAUTEED WITH GARLIC & OIL

☐ GRILLED VEGETABLES SAUTEED WITH GARLIC & OIL

☐ ROASTED POTATOES

☐ FRENCH FRIES KIDS

☐ CHICKEN FINGERS KIDS

HALF  
TRAY  
serves  
6-8

50

50

50

55

55

55

50

60

60

55

75

50

60

55

50

55

50

55

60

135

165

35

50

40

45

35

25

40

## CHICKEN/VEAL

### ALL CHICKEN ENTREES/APPROX 10 PIECES CUT IN HALF

#### CHICKEN VINO BIANCO

GRILLED CHICKEN WITH SHITAKE MUSHROOMS, ARTICHOKE & CHERRY TOMATOES - ROSEMARY WHITE WINE SAUCE

#### CHICKEN LEMOME

FRANCAISE STYLE - ARTICHOKE & ASPARAGUS - WHITE WINE LEMON SAUCE

#### CHICKEN MARSALA

MARSALA MUSHROOM DEMI

#### CHICKEN PICATA

WHITE WINE LEMON CAPER SAUCE

#### CHICKEN SALTIMBOCCA

WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE DEMI

#### CHICKEN PARMIGIANA

PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE

#### CHICKEN PRINCIPessa

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

#### CHICKEN SCARPARELLO

HALF CHICKEN ON THE BONE - SWEET & HOT PEPPERS TOSSED WITH SAUSAGE & POTATOES - ROSEMARY WHITE WINE SAUCE

### ALL VEAL ENTREES/APPROX 12-14 PIECES

#### VEAL LEMOME

FRANCAISE STYLE - ARTICHOKE & ASPARAGUS - WHITE WINE LEMON SAUCE

#### VEAL MARSALA

VEAL SCALOPPINI - MARSALA MUSHROOM DEMI

#### VEAL PARMIGIANA

PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE

#### VEAL SALTIMBOCCA

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

#### VEAL PICCATA

VEAL SCALOPPINI - WHITE WINE LEMON CAPER SAUCE

## SEAFOOD

#### SPAGHETTI CLAM SAUCE

BABY CLAMS - WHITE WINE, GARLIC, PARSLEY & SICILIAN OLIVE OIL

#### SHRIMP SCAMPI - SPAGHETTI APPROX 15 PIECES

BAKED U16 SHRIMP TOPPED WITH CRABMEAT STUFFING - LEMON BUTTER SAUCE

#### FRUTTI DI MARE - SPAGHETTI

SHRIMP, CALAMARI & CLAMS IN A PLUM TOMATO ARRABIATA SAUCE - LINGUINE

#### SALMON NONNA APPROX 15 PIECES

POACHED SALMON - PLUM TOMATO & WHITE WINE BROTH

#### SALMON OR FLOUNDER OREGANATA APPROX 15 PIECES

TOASTED GARLIC, OIL & HERB BREAD CRUMB TOPPING

#### FLOUNDER FRANCESE APPROX 15 PIECES

LEMON CAPER SAUCE

#### SCALLOPS OREGANATA OR PAN SEARED APPROX 20 PIECES

U12 SCALLOPS TOASTED GARLIC, OIL & HERB BREAD CRUMB TOPPING

#### CRAB CAKES APPROX 12 PIECES

BAKED U16 SHRIMP TOPPED WITH CRABMEAT STUFFING - LEMON BUTTER SAUCE

#### STUFFED SHRIMP APPROX 14-16 PIECES

BAKED U16 SHRIMP TOPPED WITH CRABMEAT STUFFING - LEMON BUTTER SAUCE

#### STUFFED FLOUNDER WITH CRAB, SHRIMP & SPINACH APPROX 9 ROLLS

ROASTED FLOUNDER CENTERED WITH STUFFING - LEMON BUTTER SAUCE

HALF  
TRAY  
serves  
6-8

65

65

65

65

65

65

65

65

65

75

75

75

75

75

75

75

75

85

75

75

75

95

90

90

90



# buffet packages

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)