



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 & HORSE RADISH COCKTAIL SAUCE

OUR MOST POPULAR 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 MUSSELS

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 CANNOLIS, 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

35

30

45

45

45

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

FIOCCETTI 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

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 LEMONE

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

♦ PREMIUM BUFFET SELECTIONS MAY BE ADDITIONAL

HALF
TRAY
serves
6-8

65

65

65

65

65

65

65

65

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

CLASSIC DINNER BUFFET MINIMUM 15 PEOPLE

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

PRICED PER PERSON
\$35 PLUS TAX

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

Add to your menu... additional choices available

each app \$4 per person
chicken or veal \$5 per person
fish \$6 per person

♦ PREMIUM BEEF & SEAFOOD SELECTIONS MAY BE ADDITIONAL

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 COFFEE - CREAMERS & SUGAR - TEA)

serving utensils:: \$3.50 PER PERSON (PLATES, FORKS, KNIVES & NAPKINS)