



CATERING MENU

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SECAUCUS, NJ 07094

WWW.SIMPLYDELICIOUSCATERING.COM

Policies

Ordering Guidelines

To ensure availability and prompt delivery, please try to place all orders by 4:00 p.m. the day prior to delivery. Some menu items may require as much as 72 hours notice. Of course, we will make every effort to accommodate last minute orders.

Payment

We accept Visa, Master Card and American Express, Corporate Checks and of course cash. A valid credit card is necessary for all orders placed as a deposit. We do not accept personal checks.

Cancellations

Orders canceled with more than 24 hours notice will not be charged. Orders canceled with less than 24 hours notice will be subject to 50% cancellation fee to recover food and labor costs. In the event special costs were incurred for your catering, minimal charges may apply.

Rentals

If you requested rentals for your event and need to cancel, you must speak directly with a catering associate 72 hours in advance to stop the shipment. If such notice is not given, you will be charged in full for the rentals.

Deliveries

Please give our catering associate the most descriptive instructions on where your catering should be delivered to ensure prompt service. Your order may be subject to a delivery fee depending on where you are located. Hot food and some cold food orders are labor intensive for the set up person and are subject to a standard combined 10% service charge/gratuity. We will do our best to deliver your order promptly. However, we cannot be held accountable for delays due to accidents, traffic, inclement weather, or other acts of God.

Retrievable equipment

We appreciate your cooperation regarding non-disposable catering equipment. A list of these borrowed items will be given to you for a signature by the driver. A copy will also be given to you for your records. We will send a delivery person to pick up this equipment shortly after your event. Please keep them in a secure location until we arrive. You may be charged for lost items.

Prices

Some prices are subject to change due to seasonal and market availability.

Paper Goods

All catered buffets include paper goods.

♥ *INDICATES HEART SMART AND HEALTHY*

Breakfast Selections

Continental

(Minimum 10 people)

\$4.25 per person

A delicious assortment of our famous bagels, fresh whipped butter, cream cheese and fruit preserves artfully arranged on trays.

Deluxe

(Minimum 10 people)

\$5.50 per person

A delicious assortment of our famous bagels, rolls and croissants fresh whipped butter, cream cheese and fruit preserves accompanied by three flavored cream cheese spreads all arranged on decorated trays.

Americana

(Minimum 10 people)

\$6.25 per person

A delicious assortment of our famous bagels, rolls, croissants, danish, muffins and breakfast cakes accompanied by fresh whipped butter, cream cheese, fruit preserves and three of our flavored cream cheese spreads all beautifully arranged on trays.

Breakfast Cake Platter

\$3.50 per person

Assortment of muffins, Danish Loaf cakes

Whitefish, Tuna & Egg Salad Platter

\$10.95 per person

A delicious assortment of whitefish, tuna & egg salads, artfully arranged on platters with lettuce, tomato & onion garnish. Served with plain and scallion cream cheeses, and our famous freshly baked bagels. Add thinly sliced Nova Salmon with capers, \$5.00 additional per person.

♥Sliced Fresh Fruit Platter

(Minimum 10 people)

\$4.50 per person

An array of fresh sliced seasonal fruit all beautifully displayed on platters by our chef.

Sliced Nova Platter

(Minimum 10 people)

\$10.50 per person

Paper thin slices of Nova Scotia salmon beautifully garnished with lemon, red onion and tomato. Accompanied by plain and flavored cream cheese spreads and our famous fresh baked bagels.

Hot Breakfast Buffets

(Minimum 20 people)

No.1

\$10.50 per person

Sliced fresh fruit platter, scrambled eggs, hickory smoked bacon, hash brown potatoes, our famous bagels, whipped butter, cream cheese and fruit preserves.

No.2

\$13.95 per person

Sliced fresh fruit platter, scrambled eggs, hickory smoked bacon, sausage, hash brown potatoes, and fluffy pan cakes or French toast with maple syrup. Accompanied by our famous bagels fresh whipped butter, cream cheese and fruit preserves

Classic Brunch

(Minimum 20 people)

\$20.95 per person

Sliced fresh fruit platter, scrambled eggs, hickory smoked bacon, sausage, hash brown potatoes
Our famous bagels, muffins, croissants, and Danish with freshly whipped butter, cream cheese and fruit preserves
Mixed baby greens with walnuts, orange slices and balsamic vinaigrette
Sliced ham, turkey, and roast beef with assorted cheeses.

Deluxe Brunch

(Minimum 75 people)

\$29.95 per person

Omelet station

Sliced fresh fruit platter, scrambled eggs, smoked bacon, hash brown potatoes.
Our famous bagels, muffins, croissants and danish with freshly whipped butter, cream cheese and fruit preserves.
Freshly sliced Nova Scotia salmon beautifully garnished with sliced red onion, tomato and lemon.
Grilled vegetable platter
Sliced ham, turkey and roast beef with assorted cheeses

Deluxe brunch is subject to a 20% gratuity charge.

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Breakfast Sandwiches

(Minimum 10 people)

Breakfast wraps \$6.50

Breakfast sandwiches \$5.50

♥Healthy wraps \$7.25

Whole Frittata

(Serves 10-14 people)

\$75

3 Cheese

Mushroom, onion & cheese

Broccoli & cheddar cheese

Western (with peppers, ham & onions)

Omelets

(Minimum 10 people)

\$6.50 per person

Cheese

Broccoli & Cheddar

Spinach & mushroom

Western (with peppers, ham & onions)

Omelet Deluxe

(Minimum 10 people)

\$10.95 per person

Includes hash browns, bagels, butter & fruit preserves

Add Hash Browns

Individual hash brown pattie \$1.00 per person

Tray of shredded hash browns \$2.00 per person

Breakfast Add-ons

(By the dozen)

Flavored croissants \$29.95

Butter Croissants \$23.95

Mini Danish \$29.95

Scones \$29.95

♥Individual Yogurt parfaits \$3.65

Individual Quiche (Minimum 10 people) \$5.95 pp

♥Assorted cereal bowls

♥Fruit cups \$4.50

Orange Juice

(Serves 8-10 people)

By the half gallon \$6

Assorted Juices

Individual bottles \$2.50 ea.

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Coffee Service

(Minimum 15 people)

\$3.95 per person

Your choice of freshly brewed Columbian Supreme regular, decaffeinated and/or tea served in urns that stay hot for hours.

Also available in drop off containers

Small box of Joe (12 Cups) \$21.99

Large box of Joe (20 Cups) \$35.95

Includes milk, half & half and sweeteners.

Flavored Coffee

(Each airpot serves 8-10)

\$35

Hazelnut, French Vanilla and other seasonal varieties available.

Herbal Tea Set Up

(Each airpot serves 8-10)

\$20

A selection of gourmet herbal teas served with lemon slices and honey.

Sandwich Platters

(Minimum 10 people)

Scrumptious Wraps

\$8.95 per sandwich

Grilled Chicken Wrap, crisp romaine, roasted red peppers, and fresh mozzarella with pesto mayonnaise.

Roast Beef Wrap, crisp romaine, cheddar cheese & ripe tomatoes with Russian dressing.

Roasted Vegetable Wrap, fresh mozzarella, roasted red peppers with balsamic vinaigrette.

Grilled Chicken Caesar Wrap, chopped crisp romaine, Pecorino Romano cheese with Caesar dressing.

Maple Turkey Wrap, crispy bacon, Monterey jack cheese, crisp romaine, ripe tomato with ranch dressing.

Italian Wrap, imported ham, Genoa salami, provolone cheese, crisp romaine, ripe tomato with balsamic vinaigrette.

Southwestern Chicken Wrap, grilled chicken, avocado, roasted peppers, corn, black beans & chipotle mayo.

Classic Deli Sandwiches

\$8.00 per sandwich

Served on Kaiser rolls, bagels, white, wheat & rye breads.

Oven Gold Turkey, Imported Ham and Roast Beef served with American or Swiss cheese.

Tuna Salad, Chicken Salad, Egg Salad.

Spicy brown mustard & mayonnaise served on the side.

Sloppy Joe Club Sandwiches

\$8.95 per sandwich

Turkey or Roast Beef, cole slaw, Russian dressing on marble rye, club style cut in three. *Delicious!*

Croissant Sandwiches

\$8.95 per sandwich

Shrimp Salad

Seafood Salad

Tuna Salad

White Meat Chicken Salad

Egg Salad

Ham & Cheese

Turkey & Cheese

Gourmet Sandwiches

\$8.95 per sandwich

Served on French Baguette & Artisan breads

Imported Ham, brie, crisp romaine with honey Dijon

Roasted Garden Vegetables, red roasted peppers, fresh basil, fresh mozzarella, sun dried tomatoes with imported olive oil.

Cracked Pepper Mill Turkey, Alpine Lace Swiss, crisp romaine, ripe tomato with honey Dijon.

Genoa Salami, imported ham, fresh mozzarella, romaine, ripe tomato with our balsamic vinaigrette.

Oven Gold Turkey, Swiss cheese, cole slaw and Russian dressing.

Fresh Mozzarella, sun dried tomato, fresh basil, cracked black pepper and balsamic vinaigrette.

C.L.T., breaded chicken cutlet, romaine lettuce, ripe tomato and herb mayonnaise.

Roast Beef, Monterey jack, red roasted, peppers with horseradish spread.

Grilled Chicken, fresh mozzarella, ripe tomato, fresh basil with balsamic vinaigrette.

Panini Sandwiches

\$8.95 per sandwich

Cuban - Roast Pork, Ham, Swiss cheese, pickles & mustard.

Delightful - Fresh Honey Glazed Turkey, Jarlsburg cheese, cole slaw & honey mustard.

Chicken Parmigiana - Breaded chicken, mozzarella, marinara sauce & parmesan cheese.

Tuscan - Fresh mozzarella, fresh plum tomatoes, fresh basil, fresh spinach & fresh sun dried tomato.

Chicken Fajita - Grilled chicken, cheddar cheese, roasted red peppers, caramelized onions & salsa.

Toasted Monte Cristo - Layers of ham & smoked turkey, Swiss, cheddar, lettuce, tomato & honey mustard.

The Italiano - Grilled chicken, roasted red peppers, fresh mozzarella & pesto sauce.

Capri - Smoked turkey, pepperoni, provolone cheese, spinach, cherry peppers & honey mustard.

Eggplant Parmigiana - Oven roasted eggplant, fresh mozzarella, fresh basil, marinara sauce & parmesan cheese.

Mini Sandwich Platter

(Served on assorted mini rolls)

2 Per Person \$8.95

Sliced turkey, pepper jack and honey mustard dressing.
Roast beef, provolone, baby greens and horseradish spread.
Black forest ham baby Swiss field greens and Dijon dressing.
Fresh tuna salad with sprouts and sliced grape tomatoes.
Imported ham, fresh mozzarella and roasted peppers with balsamic vinaigrette.

Children's Sandwich Platter

(Serves 10)

\$50

Peanut butter & jelly, bologna and American cheese, Cream cheese & jelly all presented in fun shapes on a platter with chips, pretzels.

Deluxe Salad List

(Minimum 10 people)

All of our homemade salads are made from the freshest ingredients & are available as a side dish with any catered meal.

Creamy Fresh Cole Slaw \$2.95 pp

Deli Potato Salad \$2.95 pp

Macaroni Salad \$2.95 pp

Fresh Mozzarella & Tomato with Basil and Balsamic Vinaigrette \$4.25 pp

♥Cucumber & Tomato Salad \$3.75 pp

Tri Colored Tortellini Salad w/ Sun Dried Tomatoes \$4.25 pp

Bacon Ranch Pasta Salad \$3.75 pp

Dijon Red Potato Salad \$3.75 pp

♥Pasta Primavera Salad \$3.75 pp

Whole Wheat Pasta Primavera Salad \$3.95 pp

Roasted Corn & Tomato Salad \$3.75 pp

Greek Style Pasta Primavera \$3.95 pp

Boxed Lunches

(Minimum 10 people)

Sandwich, pasta salad, chips, cookie, pickle chips & can of soda or bottled water.

\$.14.95 Deli Boxed Lunch

\$.15.95 Gourmet or Wrap Boxed Lunch

We would be happy to customize any Boxed Lunch, just ask your catering representative.

Snacks

Chips and pretzels

Candy bowl

Protein Bars

Make Your Own Sandwiches

♥Grilled Chicken Platter

(Minimum 15 people)

\$10.50 per person

Served chilled and sliced

Fresh grilled breast of chicken arranged on a bed of romaine lettuce.

Includes honey mustard, balsamic vinaigrette, sliced tomato and an assortment of breads.

Add grilled shrimp skewers \$4.00 each

♥Grilled Vegetable Platter

(Minimum 15 people)

\$10.50 per person

Served chilled

A variety of fresh seasonal grilled vegetables.

Green and yellow squash, eggplant, tomatoes, carrots, red onions, asparagus all arranged on a bed of romaine lettuce. Includes balsamic vinaigrette and an assortment of breads.

Combination of grilled chicken and grilled vegetables also available \$10.95pp

Cold Cut Trays

(Minimum 15 people)

\$10.95 per person

We supply the fixings so you can build your own sandwiches!

Choose: (3) Meats or Salads

(2) Cheeses

(2) Deli Salads

Meats and Salads

ham • Virginia ham • roast beef • roasted turkey
maple turkey • cracked pepper turkey • Genoa salami
tuna salad • white meat chicken salad • egg salad
white fish salad • shrimp salad

Cheeses

American • Swiss • low fat Swiss • muenster • provolone
cheddar • Monterey jack • brie* • fresh mozzarella*

Deli Salads

macaroni salad • potato salad • cole slaw

Cold Cut Trays include: mustard, mayonnaise, lettuce, tomato, onion and an assortment of breads.

* Indicates additional charge

Pickle & Olive Tray

(Serves 12-14 people)

\$19.95

Add some zest to the table with a lively combination of pickle slices, Spanish and ripe olives.

Giant Hero

(Serves 5-6 people per foot)

\$30.00 per foot

Three or six feet

Italian - Imported ham, Genoa salami, provolone, lettuce, tomato and Italian dressing.

Ham & American - lettuce, tomato, (mustard, mayonnaise and russian on the side).

Turkey & Swiss – lettuce, tomato, (mustard, mayonnaise and russian on the side).

Roast Beef & Swiss – lettuce, tomato, (mustard, mayonnaise and russian on the side).

Grilled chicken cutlet with American cheese

Breaded chicken cutlet with American cheese

Choose one of these selections or make up your own combination.

Appetizers

(Serves 10–12)

Filet Mignon Platter

Market Price

Sliced beef tenderloin grilled medium rare served chilled with horseradish cream sauce

Bruschetta Platter

\$50

Diced fresh plum tomatoes, minced onion, garlic, basil & olive oil on parmesan rounds

Cold Anti Pasta Platter

\$55

Italian Meats, cheeses, roasted peppers, olives, artichoke hearts etc.

Vegetable Crudite

\$35

Assortment of fresh raw vegetables tastefully arranged with a creamy ranch dip

Cheese & Crackers

\$53

Assorted sliced gourmet cheeses with Carr's crackers

Fruit & Cheese Combo

\$75

Cheese and cracker platter with fresh sliced seasonal fruit

Baked Brie

\$55

Baked with apricot glaze and toasted almond slices, served with Carr's crackers

Spinach Dip

\$65

Spinach dip served in a pumpernickel round served with baguette wedges for dipping

Guacamole and Salsa Dip

\$65

Homemade salsa and guacamole dips served with crunchy tortilla chips

Hors d'oeuvre menu furnished upon request

Classic Hot Buffet

(Minimum 20 people)

\$16.95 per person

Includes dinner rolls, choice of one green salad, three entrees and two sides

Baked Ziti
Penne Marinara with black olives & capers
Baked Cheddar & Shells w/ diced tomato & bacon
Cavatelli & Broccoli
Penne Ala Vodka with sundried tomatoes
Pasta Carbonara
Southern Fried Chicken
Grilled Chicken with White Bean Salsa
Sausage & Peppers
Chicken Parmigiana
Italian Meatballs in Sauce
Roasted Chicken with Onions & Potatoes
Chicken Francese
Swedish Meatballs
Chicken Fingers
Chicken Marsala with Mushrooms
Chicken Murphy with Potatoes
Bourbon Chicken
Chicken Scarparella
Eggplant Parmigiana
Tilapia Francese

Sides

Roasted Potatoes • Rice Pilaf • Vegetable Fried Rice
Vegetable Medley • Green Beans Almondine

Deluxe Hot Buffet

(Minimum 20 people)

\$18.95 per person

Includes dinner rolls, choice of one green salad, three entrees and two sides
Please choose from Classic and Deluxe lists

Eggplant Rollatine
Tortellini Alfredo
Three Cheese Stuffed Chicken with Spinach
Meat or Vegetable Lasagna
Fussili with Broccoli Rabe in Garlic and Olive Oil
Penne with Oven Roasted Veggies
Farfalle with Roasted Eggplant & Tomato
Fusilli with Artichokes & Roasted Tomatoes
Penne with Asparagus
Stuffed Flounder (with spinach stuffing)
Stuffed Flounder (with crabmeat stuffing)*
Chicken Sorrentino
Pasta Bolognese
Cheese or Meat Ravioli
Sliced Flank Steak with Portobello Mushrooms*
Teriyaki Steak (Flank Steak)*
Pepper Steak (Flank Steak)*
Shrimp and Scallops Scampi with Linguini*
Shrimp and Scallops with Spinach Fettuccini in Pink Sauce*
♥Chilean Sea Bass with Teriyaki Honey Sauce*
♥Broiled Salmon with Lemon Dill Sauce*
Almond Crusted Mahi Mahi *
* Indicates additional charge

Add cold cut platter to any Hot Buffet for \$5.00 per person. Custom menus are available. Please consult your catering representative and our chef will make every effort to accommodate your needs.

Green Leaf Salads

Small \$40, Large \$70

Classic Caesar

Fresh crisp romaine lettuce, Pecorino Romano cheese, toasted herb croutons with our homemade Caesar dressing.

♥Baby Field Greens

Mixed baby green leaf salad, mandarin oranges and walnuts with raspberry or balsamic vinaigrette.

Add grilled chicken to either salad for \$2.50 pp

Add grilled shrimp to either salad for \$4.00 pp

♥Tossed Green Salad

Romaine lettuce, tomato wedges, shredded carrots, and sliced cucumber with choice of dressing.

♥Spinach Salad

(Optional — added bacon)

Fresh spinach, hard boiled egg, mushrooms, bell peppers, tomato, and bacon

Asian Crunch Salad (+10)

Shredded Napa cabbage, grilled chicken, edamame, crunchy peanuts, fresh cilantro, julienne carrots, and cucumber, topped with crunchy wonton strips & crispy rice sticks and served with our homemade dressing.

Soft Drinks

Assorted bottled spring water, iced teas, and all major brands of regular and diet soda.

Desserts

(Minimum 10 people)

Homemade Delicious Cookies

\$3.95 per person

Assortment of chocolate chunk, sugar, M&M, macadamia nut, oatmeal raisin & assorted rugalach.

Brownie Tray

\$3.95 per person

Assortment of fudge brownies with walnuts

Combine the brownies and cookies on one platter for a "Simply Delicious" treat!

Chocolate Drizzled & Plain Crumb Cakes

\$3.95 per person

Assorted Loaf Cake Slices

\$3.95 per person

Lemon iced, banana nut, marble, double chocolate, cranberry walnut, orange poppy & plain butter

Gourmet Cake Tray

\$5.25 per person

An assortment of cheese cake, carrot cake, chocolate thunder cake & Reese's Pie.

Italian Mini Pastries Tray

\$2.65 per piece

♥Fresh Sliced Fruit Platter

\$4.50 per person

Sliced pineapple, juicy cantaloupe, honey dew melon, fresh kiwi, strawberries & colossal grapes

♥Fruit Salad

(Minimum 10 people)

\$4.50 per person

Fresh chunks of fruit salad
(Individual cups or family style bowl)

Catering Trays

Half tray serves approximately 8-10 people
Full tray serves approximately 15-20 people
Trays require 2 business days advance notice

Item	1/2 Pan	Full Pan
Pasta		
Penne Marinara	\$38.00	\$65.00
Cavatelli & Broccoli	\$38.00	\$75.00
Penne Marinara with Black Olives & Capers	\$38.00	\$75.00
Baked Ziti	\$50.00	\$85.00
Farfalle with Roasted Eggplant & Fresh Tomato	\$46.00	\$82.00
Fusilli with Artichokes & Roasted Tomatoes	\$49.00	\$85.00
Penne Primavera (Pomodoro or Garlic & Oil)	\$46.00	\$85.00
Fusilli with Broccoli Rabe & Sausage	\$50.00	\$95.00
Fusilli with Broccoli Rabe & Mushrooms	\$50.00	\$90.00
Fusilli with Broccoli Rabe & Shrimp **	\$60.00	\$120.00
Penne with Asparagus	\$49.00	\$90.00
Baked Cheddar & Shells w/ Diced Tomato & Bacon or Plain	\$45.00	\$85.00
Penne with Roasted Vegetables	\$46.00	\$80.00
Penne w/ Roasted Veggies & Fresh Mozz	\$55.00	\$90.00
Penne Ala Vodka w/ Sun Dried Tomatoes	\$45.00	\$80.00
Penne with Salmon and Asparagus With a Touch of Cream	\$55.00	\$95.00
Fusilli with Broccoli & Garlic & Olive Oil	\$45.00	\$85.00
Tortellini Alfredo, Primavera or Broccoli Garlic & Oil	\$50.00	\$90.00
Eggplant Parmigiana	\$50.00	\$90.00
Eggplant Rollatine	\$55.00	\$90.00
Stuffed Shells	\$52.00	\$90.00
Lasagna	\$60.00	\$110.00

Catering Trays

Item	1/2 Pan	Full Pan
Chicken		
Roasted Lemon Rosemary Chicken or Plain, or BBQ	\$45.00	\$85.00
Southern Fried Chicken	\$45.00	\$85.00
Chicken Parmigiana	\$49.00	\$92.00
Chicken Francese	\$49.00	\$92.00
Chicken Fingers	\$45.00	\$85.00
Chicken Piccata	\$49.00	\$90.00
Chicken Marsala w/ Mushrooms	\$49.00	\$90.00
Chicken Murphy w/ Potatoes	\$45.00	\$85.00
Three Cheese Stuffed Chicken w/ Spinach	\$55.00	\$100.00
Chicken & Sausage Combo	\$50.00	\$90.00
Chicken Cacciatore on Bone	\$45.00	\$85.00
Chicken Florentine	\$49.00	\$90.00
Chicken Cordon Blue	\$55.00	\$100.00
Asian Style Bourbon Chicken	\$45.00	\$85.00
Grilled Chicken with Pineapple Salsa	\$55.00	\$95.00
Grilled Chicken with White Bean Salsa	\$52.00	\$95.00
Meat		
Sausage & Peppers	\$45.00	\$85.00
Italian Meatballs in Sauce	\$45.00	\$80.00
Swedish Meatballs	\$45.00	\$80.00
Sliced Flank Steak w/ Portobello Mushrooms	\$75.00	\$150.00
Sliced Flank Steak Teriyaki Style	\$75.00	\$150.00
Sliced Pepper Steak	\$75.00	\$150.00
Meatloaf	\$45.00	\$85.00
Spare Ribs	Market	Market
Stuffed Cabbage	\$45.00	\$85.00
Seafood		
Shrimp & Scallops Scampi w/ Linguini	\$70.00	\$125.00
Shrimp & Scallops w/ Spinach Fettuccini in Pink Sauce	\$70.00	\$125.00
Chilean Sea Bass w/ Teriyaki Honey Sauce	Market	Market
Broiled Salmon w/ Lemon Dill Sauce	Market	Market
Tilapia Franchise	\$55.00	\$100.00

Catering Trays

Item	1/2 Pan	Full Pan
Sides		
White Rice	\$15.00	\$30.00
Brown Rice	\$25.00	\$40.00
Rice Pilaf	\$35.00	\$50.00
Vegetable Fried Rice	\$40.00	\$60.00
Vegetable Fried Brown Rice	\$40.00	\$70.00
Roasted Potatoes & Onions	\$35.00	\$60.00
Mashed Potatoes	\$35.00	\$55.00
Rice & Beans	\$39.00	\$60.00
Vegetable Medley	\$39.00	\$60.00
Green Beans Almondine	\$40.00	\$60.00