

Hors D'œuvres

- ☞ **Jumbo Shrimp Cocktail*** – Chilled & served with a zesty horseradish sauce – 14.95
- ☞ **Corn & Crab Croquettes** – Maryland crabmeat with fresh corn kernels fried to perfection, served with our homemade ginger dipping sauce – 12.95
- ☞ **Chicken & Vegetable Dumplings** – Steamed or pan-fried with a soy dipping sauce – 10.95
- ☞ **Cajun Chicken Brochettes*** – Grilled chicken breast with Cajun spices & red peppers, served with a homemade Bayou Rémooulade sauce – 10.95
- ☞ **Sashimi Tuna w/Wasabi & Ginger Sauce*** – Served with baby greens – 13.95
- ☞ **Jerk Menage a trois** – Jerked trio of shrimp, scallop, chicken brochettes served with fried sweet plantains and green ginger dipping sauce – 16.95
- ☞ **Roasted Shrimp** – Jumbo shrimp wrapped in Applewood smoked bacon, served over grilled zucchini planks and a drizzle of aged balsamic vinegar – 15.95
- ☞ **Coconut Shrimp** – Jumbo shrimp tossed in shaved coconut & deep-fried, served with a Hennessy apricot marmalade – 14.95
- ☞ **Calamari** – Lightly battered & fried to a tender, crisp, golden brown, with a marinara sauce – 12.95
- ☞ **Cajun Calamari** – Lightly battered & tossed with Cajun spices, tangy balsamic vinaigrette – 13.95

Soups

Black Bean* | White Bean* | Lobster Bisque | Fish Chowder*

Salads

- ☞ **House Salad* (organic)** – Baby greens, carrots & tomatoes served with balsamic vinaigrette – 9.95
- ☞ **Caesar Salad* (organic)** – Chiffonnades of romaine lettuce, tossed with basil croutons, Reggiano Parmigiano, with homemade Caesar dressing – 10.95
- ☞ **Seasonal Ensalada** – Mélange of baby greens, hearts of romaine lettuce, garnished with nuts, raisins, cheese, seasonal berries & fruits, tossed in a creamy raspberry vinaigrette – 15.95
- ☞ **Goat Cheese & Greens with Warm Mushrooms*** – Goat cheese, mushrooms & fresh herbs sautéed in a red wine vinaigrette served upon a bed of baby greens – 15.95
- ☞ **Caprese*** – Warm roasted peppers, tomatoes, and marinated Mozzarella – 12.95

Add to any of our Salads – Grilled Chicken – 6.00 | Grilled Shrimp – 13.00

Pasta

- ☞ **Puttanesca** – Spices, herbs, capers, and olives in a savory tomato sauce over linguine – 15.95
- ☞ **Penne Alla Vodka** – Penne pasta with sautéed plum tomatoes, shiitake mushrooms, sundried tomatoes in a vodka cream sauce – 15.95

Add to any of our Pasta Dishes – Grilled Chicken – 6.00 | Grilled Shrimp – 13.00

Les legumes (Vegetarian)

- ☞ **Roasted Vegetable Napoleon*** – Roasted vegetables with caramelized onion herb couscous with Balsamic syrup – 16.95

*Menu Items marked with a * are Gluten Free or can be prepared as such*

We use only the freshest ingredients sourced from local urban farmers

Catering For All Occasions
Proprietor – Executive Chef
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Entrées

Fruits de Mer (Seafood)

- ☞ **Stuffed Jumbo Shrimp with Maryland Crab Meat** – Jumbo shrimp stuffed with lump crabmeat & spices, broiled with a sweet leek sauce, served with tomatoes and mushroom risotto – 25.95
- ☞ **Crab Cake Papillon*** – Maryland crabmeat served with crispy zucchini over a wild mushroom salad and baby greens drizzled with a mustard vinaigrette – Appetizer – 14.95 Entrée – 26.95
- ☞ **Garlic Shrimp and Grits*** - Garlicky shrimp served over cheesy jalapeno grits – 27.95
- ☞ **Mango Shrimp** – Grilled with caramelized mangos over coconut basmati rice accompanied with roasted zucchini – 27.95
- ☞ **Seared Scallops*** – Served with carrots, haricot verts, cheese polenta – 27.95
- ☞ **Grilled Salmon*** – Herb crusted Atlantic salmon, grilled and served over sautéed spinach with a sweet caramelized onion sauce – 25.95
- ☞ **Chilean Sea Bass*** – Pan seared served with coconut basmati rice and asparagus – 34.95 *
- ☞ **Salmon en Papillote*** - Atlantic salmon baked in parchment paper with julienned vegetables and coconut rice pilaf – 27.95 *
- ☞ **Catfish Fillet Cajun Style** – teasingly spiced, crispy-fried, mac & cheese and collard greens – 22.95
- ☞ **Filet of Sole Stuffed with Maryland Crab Meat*** – Lemon sole stuffed with crabmeat over wilted spinach and roasted tomatoes – 27.95
- ☞ **Whole Grilled Red Snapper** – Marinated with thyme, chives, scallions, lime juice, grilled and served with beurre blanc coconut basmati rice and sautéed haricots (*Can also be served in the Traditional Style of Poisson Gros Sel*) – 28.95
- ☞ **Red Snapper Stuffed with Curried Crab Meat** – Floridian coast snapper fillet baked with curried crabmeat over braised collard greens and crispy sweet plantains – 28.95
- ☞ **Jambalaya** – Smoked turkey sausage, chicken & jumbo shrimp sautéed with sweet peppers and onions in a medium spicy Creole sauce, served over rice – 27.95

Volaille (Poultry)

- ☞ **Coq Au Vin** – Boneless chicken breast sautéed with red wine, herbs, mushrooms, & shallots, served with roasted garlic mushroom risotto – 21.95
- ☞ **Chicken Marsala** – Boneless chicken breast sautéed in a Marsala wine, herb & mushroom sauce served over garlic whipped potatoes – 21.95
- ☞ **Chicken a la Florentina** – Roasted chicken breast with spinach & mozzarella cheese served with whipped potatoes – 22.95
- ☞ **Duck Breast in an Orange or Raspberry Sauce** – sautéed breast simmered in orange* or raspberry sauce with a honey clove glaze, served over roasted fingerling potatoes and asparagus – 27.95
- ☞ **Roasted Chicken Breast*** – Free range roasted chicken breast served with caramelized carrots mashed potato along with natural jus – 21.95*
- ☞ **Fried Chicken** – White & Dark meat fried served with braised collard greens and Mac & Cheese – 21.95

Viande (Meat)

- ☞ **Herb Crusted Rack of Lamb*** – Marinated and grilled rack of lamb over whole sweet potatoes, nutmeg butter and braised collard greens – 33.95
- ☞ **Cabernet Sauvignon Braised Short Ribs*** – served with mashed potatoes and broccoli – 33.95
- ☞ **Braised Oxtail*** – Served with rice, beans and broccoli – 25.95
- ☞ **Fillet Mignon*** – Sautéed in a merlot sauce accompanied with green beans & potatoes gratin – 33.95
- ☞ **New York Strip*** – Aged Angus beef grilled to perfection and topped with blue cheese served over spinach and caramelized shallots – 33.95 (*Can also can be served as Steak au Proivre*)

Les Acompagnements (Sides) – 7.95

Roasted Potatoes – Sweet Potato Soufflé* – Whipped Potatoes – Basmati Rice
Djon Djon Rice – “Mac & Cheese” – Collard Greens* – Spinach* – Asparagus*

*\$5 surcharge on sharing plate –
For your convenience with groups of five or more a 20% gratuity will be added*