



## *Kebobs & Sates*

### Asian Teriyaki Beef Tenderloin & Grilled Pineapple - \$85

Grilled Filet of Beef Tenderloin & Pineapple with Asian Teriyaki



### Sesame Peanut Chicken Sate - \$75

Thai Marinated Chicken Skewer with Spicy Peanut Sauce



### Rosemary Garlic Grilled Shrimp Skewer - \$85

Grilled Shrimp Skewered with a Rosemary & Garlic Glaze



### Grilled Vegetable Kebob - \$65

Portobello, Pepper, Zucchini, Eggplant & Red Onion with Tzatziki Dip



### Italian Antipasto Kebab - \$75

Sausage, Artichoke, Sundried Tomato, Pepper & Basil with Balsamic



(All Pricing Based On 2 Dozen Pieces)



## *Hot Hors D' Oeuvres*

### Maryland Crab Stuffed Shrimp - \$95

Jumbo Shrimp Stuffed with Crab Meat & Panko, Drizzled with Lemon Butter



### Coconut Shrimp - \$85

Coconut Crusted Jumbo Shrimp, Served with Sweet Pineapple Salsa



### Mini Maryland Crab Cakes - \$85

Maryland Style Crab Cakes with Sweet Pepper, Roasted Garlic & Lemon Remoulade



### Baby Lamb Chops - \$130

Baby Lamb Chops, Crusted with a layer of Country Style Dijon Mustard, Garlic & Fresh Rosemary, Served with a Cumber Yogurt Tzatziki Sauce



### Mini Sirloin Cheeseburgers - \$75

Sirloin Beef, Caramelized Onions, Vermont Cheddar & Ketchup, on a Mini Potato Bun



(All Pricing Based On 2 Dozen Pieces)



## *Hot Hors D' Oeuvres*

### Mini Empanadas - \$75

Crispy Hand Made Empanada's, Stuffed with Spanish Olive & Choice of Beef, Chicken or Turkey



### Pork, Chicken or Vegetable Pot Sticker - \$65

Served with Scallion Honey-Teriyaki Sauce



### Spanakopita - \$65

Fillo Dough Filled with Spinach & Feta



### Boursin Stuffed Mushrooms - \$65

Baby Bella Mushrooms Stuffed with Garlic & Fine Herb Boursin Cheese. Topped with Toasted Panko



### Petite Risotto Balls - \$65

Risotto, Mozzarella & Asiago Cheeses, Coated with Bread Crumbs, Dusted with Parmesan. Plum Tomato Marinara Dipping Sauce



(All Pricing Based On 2 Dozen Pieces)



## *Cold Hors D' Oeuvres*

### Plum Tomato & Basil Bruschetta - \$65

Bruschetta On Garlic Toast Points with Shaved Parmesan and Balsamic Reduction Drizzle



### Prosciutto Wrapped Grilled Asparagus - \$65

Grilled Asparagus Spears Wrapped with Prosciutto Ham, Over Brie on Toast Points



### Smoked Salmon Mousse Canapé - \$75

Smoked Salmon Mousse, Capers, Lemon Zest and Dill



### Goat Cheese & Sun-dried Tomato Canapé - \$65

Herbed Goat Cheese Piped into Fillo Cups Tart Shells topped with Marinated Sun-dried Tomato



### Jumbo Shrimp Cocktail Martini - \$95

With a Wasabi Cocktail Sauce, Lemon & Dill (Also available Basil Pesto Style)



(All Pricing Based On 2 Dozen Pieces)



## Dips n' Chips

### Cheesy Artichoke & Spinach Dip - \$65

(Feeds up to 20p)

Served with Tri-Color Homemade Tortilla Chips



### Grilled Vegetable Quesadilla - \$65

(2 Dozen Pieces)

Seasoned Grilled Vegetables & Mexican Cheddar pressed in flavored Tortilla Wraps, Served with Salsa & Sour Cream



### Tortilla Chips & Guacamole - \$65

(Feeds up to 20p)

Homemade Guacamole With a basket of Tortilla Chips  
Add Pico De Gallo (Spicy, Mild or Medium) \$10/qt



### Hummus & Pita - \$65

(Feeds up to 20p)

Puree Garbanzo Beans, Lemon, Garlic & Tahini, with Toasted Pita  
(also available, Hummus & Pita Shots, served in individual Shot Glasses \$75, 24 per order )



### Vegetable Crudité Cups - \$75

(2 Dozen Pieces)

Carrot & Celery, Asparagus Spears, Cherry Tomato,  
With a Choice of Creamy Ranch Dipping Sauce or Hummus



## Picking Plates

### Seasonal Berries & Cheese Display - \$95

(Feeds up to 20p)

Seasonal Berries, Grapes & Dried Fruits, Pepper Jack, Cheddar, Havarti, Brie, Smoked Gouda & Goat Cheese.  
With Gourmet Crackers & Flat Breads



### Antipasto - \$95

(Feeds up to 20p)

Artfully Arranged Italian Delicacies to include:  
Baby Mozzarella, Roasted Red Peppers,  
Calabrese Salami, Pepperoni & Prosciutto, Olives,  
Marinated Mushrooms, Artichokes & Plum Tomatoes



### Sushi & Sashimi - \$95

(50pc)

Assorted Rolls, Sushi & Sashimi  
Served with Pickled Ginger & Wasabi



### Mini Gourmet Sandwich Sliders - \$90

(2 Dozen Pieces)

Artisan Dinner Size Rolls & Breads  
Stuffed with Fresh Sliced Meats, Cheeses & Spreads  
Also Available as Tea Sandwiches



## Entrée's

### Pasta

Penne a la Vodka -\$70

Baked Ziti Marinara with Fresh Basil \$65

Cavatappi w/ grilled chicken & Sun dried Tomato \$70

Penne Pasta with Spinach & Gorgonzola Cream -\$70

### Poultry

Turkey Cutlet with Avocado & Black Bean \$85

Pan Fried Chicken w/ Oregano Garlic Sauce \$80

Grilled Chicken with Pineapple Mango Salsa \$80

Lemon, Sage & Roasted Garlic Chicken \$80

Chicken Parmesan with Fresh Mozzarella \$80

Chicken Marsala \$80

Chicken Franchise \$80

### Meat

Roast Pork Loin with a Sweet Tropical Glaze \$90

Virginia Baked Ham with Pineapple Chutney \$90

Sweet & Spicy Sausage and Peppers \$75

Country Meatloaf with pan Gravy \$80

Grilled Flank Steak with Mushroom Gravy \$140

Filet of Beef Tenderloin with Caramelized Onion \$150

### Seafood

New England Baked Cod with Herb Crust \$110

Poached Salmon with Lemon & Dill \$120

Stuffed Flounder Florentine \$100

Shrimp Jambalaya \$90

Lemon Sole stuffed with Crab \$95

Blackened Catfish w/ Jalapeno Pineapple Salsa \$90

### Accompaniments - \$50 each

Candied Sweet Potatoes or Butternut Squash

Glazed Baby Carrots with Brown Sugar

Sautéed Green Beans with Toasted Almonds

Rosemary Mashed Potatoes

Asiago Cheese Potatoes Gratin

Corn Bread Pudding

Sautéed Squash & Zucchini

Wild Rice with Dried Cranberries

Sautéed Broccoli Rabe with Garlic & Olive Oil

Vegetable Medley- Carrot, Corn, Peas and Broccoli

(All Pricing Above Based to Feed up to 20 Guest)



### About us

We believe that entertaining is one of the most basic ways our clients express love, gratitude, joy and family. This belief has inspired us to stretch our imagination often and has qualified us as an all-occasion caterer. If you have a reason to celebrate, we can be the catalyst to unite your dreams and reality. Need some ideas on planning and designing a menu ? Call us anytime or send us an email.

### Ordering Information

In order to provide you with the most efficient service and quality, we require 24 hour advance notice on all catering orders. As always we will try to accommodate last minute orders

### Special Events

We offer complete event coordination to assist you in the planning of all of your special events or meetings. Custom themed menu's, kosher meals, flowers, specialty linen, equipment rental and dietary needs are also available.

### **Hoboken Catering**

**PO Box 3281**

**Hoboken NJ 07030**

**516-410-5726 (Cell)**

Visit us at [www.hobokencatering.com](http://www.hobokencatering.com)

Email: [info@hobokencatering.com](mailto:info@hobokencatering.com)



### Cancellation Policy

We request 48 hour notice on all cancellations. Events that are canceled with less than 24 hours' notice will result in full charge for the event. 20% non-refundable deposit due 1 week prior is needed for all orders!