



Kebobs & Sates

Asian Teriyaki Beef Tenderloin & Grilled Pineapple - \$95

Grilled Filet of Beef Tenderloin & Pineapple with Asian Teriyaki



Sesame Peanut Chicken Sate - \$85

Thai Marinated Chicken Skewer with Spicy Peanut Sauce



Rosemary Garlic Grilled Shrimp Skewer - \$95

Grilled Shrimp Skewered with a Rosemary & Garlic Glaze



Grilled Vegetable Kebob - \$75

Mushroom, Pepper, Zucchini, Cherry Tomato & Onion with Tzatziki



Shrimp & Chorizo Skewer* - \$95**

Shrimp & Chorizo with a Roasted Red Pepper & Tomato Soup Shot



(All Pricing Based On 2 Dozen Pieces)



Hot Hors D' Oeuvres

Maryland Crab Stuffed Shrimp - \$110

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



Coconut Shrimp - \$95

Coconut Crusted Jumbo Shrimp, Served with Sweet Pineapple Salsa



Mini Maryland Crab Cakes - \$95

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



Baby Lamb Chops - \$140

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 - \$85

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 - \$85

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



Pork, Chicken or Vegetable Pot Sticker - \$75

Served with Scallion Honey-Teriyaki Sauce



Spanakopita - \$75

Fillo Dough Filled with Spinach & Feta



Boursin Stuffed Mushrooms - \$75

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



Petite Risotto Balls - \$75

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



(All Pricing Based On 2 Dozen Pieces)



Hot Hors D' Oeuvres

Mini Mac & Cheese Cups* - \$85**

Creamy Mac & Cheese with a Buttery Panko Topping Served in a mini cup



Pigs in a Blanket- \$65

Mini Beef Dogs Wrapped in Puff Pastry & served with Spicy Mustard & Ketchup



Grilled Cheese & Tomato Soup Shots* - \$85**

Sharp Cheddar pressed on Buttery Sourdough paired with Creamy Tomato Soup



Mini Lamb Meatballs - \$75

Mediterranean Lamb Meatballs with a Tzatziki Sauce



Bacon Brats Bites - \$85

Bratwurst simmered in beer, wrapped in bacon and baked to perfection, topped with a Sweet & Spicy Glaze.



(All Pricing Based On 2 Dozen Pieces)



Cold Hors D' Oeuvres

Plum Tomato & Basil Bruschetta - \$75

Bruschetta on Garlic Toast Points with Boursin Cheese & Shaved Parmesan and Balsamic Reduction Drizzle



Butternut Squash Bruschetta - \$75

Roasted Butternut Squash atop a Toast point smeared with Savory Goat Cheese & drizzled with Balsamic Glaze



Beef Crostini with Caramelized Onion Marmalade - \$95

Filet of Beef Tenderloin, Caramelized Onion, on Garlic Toast with a Dollop of Horseradish Cream Sauce & Chives



Smoked Salmon Mousse Canapé - \$85

Smoked Salmon Mousse, Caper, Lemon Zest and Dill



Goat Cheese & Sun-dried Tomato Canapé - \$75

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



(All Pricing Based On 2 Dozen Pieces)



Cold Hors D' Oeuvres

Mini Lobster Rolls - \$140

Mini Maine Lobster Rolls dressed lightly with lemon-mayo on a buttered mini bun



Prosciutto Wrapped Grilled Asparagus - \$75

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



Caprese Skewer - \$75

Bocconcini, Basil & Cherry Tomato with a Drizzle of Balsamic Reduction



Ceviche*** - \$130

A medley of Crab, Shrimp, Calamari & Scallop "cooked" in a citrus marinade. Served individually in mini Martini cups



Jumbo Shrimp Cocktail Martini*** - \$110

With a Wasabi Cocktail Sauce, Lemon & Dill



(All Pricing Based On 2 Dozen Pieces)



Dips n' Chips

Cheesy Artichoke & Spinach Dip - \$75

(Feeds up to 20p)
Served with Tri-Color Homemade Tortilla Chips



Grilled Vegetable Quesadilla - \$75

(2 Dozen Pieces)
Seasoned Grilled Vegetables & Mexican Cheddar pressed in flavored Tortilla Wraps, Served with Salsa & Sour Cream



Tortilla Chips & Guacamole - \$75

(Feeds up to 20p)
Homemade Guacamole With a basket of Tortilla Chips
Add Pico De Gallo (Spicy, Mild or Medium) \$10/qt



Hummus & Pita - \$75

(Feeds up to 20p)
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*** - \$85

(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 - \$110

(Feeds up to 20p)
Seasonal Berries, Grapes & Dried Fruits, Pepper Jack, Cheddar, Havarti, Brie, Smoked Gouda & Goat Cheese.
With Gourmet Crackers & Flat Breads



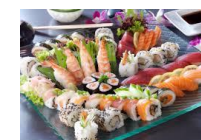
Antipasto - \$110

(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 - \$110

(50 Pieces)
Assorted Rolls, Sushi & Sashimi
Served with Pickled Ginger & Wasabi



Mini Gourmet Sandwich Sliders - \$110

(2 Dozen Pieces)
Artisan Dinner Size Rolls & Breads
Stuffed with Fresh Sliced Meats, Cheeses & Spreads
Also Available as Tea Sandwiches



Items with *** Only Available with Full-Service Catering
On Site Chef Assembly Required



Gourmet Sandwiches

Tuscan Grilled Chicken Sandwich \$10

Grilled chicken breast roasted red pepper, eggplant, fresh mozzarella, spinach & pesto mayonnaise on a ciabatta roll.

Smoked Ham and Swiss Croissant \$10

Shaved ham, sliced Swiss cheese, baby spinach, tomato and honey Dijon on a croissant.

Roast Beef & Cheddar Baguette \$11

Shaved roast beef, red onion, cheddar cheese, green leaf lettuce with horseradish mayonnaise on a baguette roll.

Tijuana Smoked Turkey Club \$11

Shaved smoked turkey, crisp bacon, jack cheese, leaf lettuce, tomato and chipotle mayonnaise on Chile-cheddar focaccia.

California Chicken Club \$11

Grilled chicken breast, crisp bacon, avocado, tomato, leaf lettuce and sun-dried tomato mayonnaise on a ciabatta roll.

Roast Beef and Caramelized Onion Focaccia \$11

Shaved roast beef, cheddar cheese, mixed greens and caramelized onions on savory focaccia.

Italian Classic Hero \$10

Piled with salami, pepperoni, provolone, ham, lettuce, tomato, red onion, oil & vinegar on an Italian hero.

Fresh Mozzarella & Basil Focaccia \$10

Homemade fresh mozzarella, leaf basil, juicy tomato & drizzled with pesto on a focaccia

Classic Muffuletta \$11

salami, ham and provolone with lettuce, tomato, onions and handmade olive tapenade on pressed Panella bread

Classic BLT \$9

Classic bacon, lettuce and tomato sandwich with mayo on choice of sliced bread

Gluten Free Bread Available Upon Request for an additional \$1.25



Gourmet Sandwiches

Tabouleh Hummus Pita \$11

Fat-free hummus together with fluffy tabouleh salad on baby greens, topped with roasted red peppers, red onion and cucumber yogurt sauce on pita.

Tarragon Chicken Salad \$10

Poached Chicken Breast, golden raisins, cashews, grapes, celery, tarragon mayo on a croissant

Big Easy Roasted Vegetable Muffuletta \$11

Roasted vegetable mélange of eggplant, Portobello mushrooms, zucchini, yellow squash, bell pepper, and onion with provolone cheese, baby spinach, olive relish and Creole mayonnaise on ciabatta.

Pesto Chicken Salad Ciabatta \$10

Chunks of chicken breast tossed with pesto mayonnaise along with sliced tomato and crisp romaine lettuce and an extra drizzle of pesto on a ciabatta roll.

Genoa Salami & Prosciutto Baguette \$11

Thinly sliced Genoa salami and cured prosciutto ham, layered with fresh mozzarella, roasted red peppers, and arugula. Drizzled with pesto and olive oil on a baguette.

Crispy Chicken Bruschetta \$11

Breaded chicken breast topped with mixed greens, fresh mozzarella and bruschetta topping on focaccia bread, spread with Boursin Cheese

Green Goddess Turkey & Avocado \$10

Roasted turkey and sliced avocado drizzled with cilantro and lime yogurt dressing, topped with basil leaves, mint, lemon and pepper on a baguette

Chilled Ryebeef \$11

Thin sliced first cut corned beef, Russian dressing, coleslaw, pickle & swiss on Jewish seeded rye.



Gourmet Wraps

Blackened Chicken \$10

with avocado, black bean corn salsa, tortilla strips, romaine hearts and citrus chipotle dressing

Smoked Turkey BLT \$11

with smoked bacon, romaine hearts, chopped tomatoes and light mayo

Seared Tofu \$9

with carrots, sugar snap peas, mushrooms, romaine hearts and Asian sesame ginger dressing

Tuna Salad \$10

(Mixed with apples, dried cranberries and light mayo), baby arugula and chopped tomatoes

Roasted Chicken & Portobello \$10

with roasted onions, spinach and balsamic

BBQ Chicken \$10

with cheddar, jicama, corn, tortilla strips, romaine hearts and buttermilk ranch

Smoked Turkey & Cheddar \$10

with avocado, almonds, spinach and buttermilk ranch

Roasted Chicken & Goat Cheese \$10

with smoked bacon, baby arugula and balsamic

Tuscan Pesto Roasted Portobello \$10

with eggplant, red peppers and red onion with part skim mozzarella, pesto and spinach

Grilled Chicken Caesar \$10

tossed with crisp romaine, shredded parmesan and creamy Caesar dressing

Grilled Chicken Mango \$10

with mixed greens, caramelized onions, shredded Monterey jack & mango vinaigrette

Buffalo Chicken Salad \$10

with crumbled blue cheese, diced tomato, and crisp romaine doused with Buffalo sauce



Gourmet Salads

California Avocado & Thai Noodle \$60

Crisp greens, avocados, Thai-style noodles, carrots, red pepper, cabbage, cucumber, mint, and cilantro. In a Spicy Thai Peanut dressing.

Southwestern Fiesta Chicken \$70

Cajun Chicken, Roasted Corn Black Bean Salad, Cucumber, Cherry Tomato, Avocado & Shredded Cheddar, over greens. Chipotle lime ranch dressing.

Mesclun Greens & Mango \$60

Sweet Ripe Mango, Baby Greens, Cherry Tomato & Candies Pecans, Drizzled with Honey Balsamic Dressing

Fresh Mozzarella, Tomato & Basil \$60

Drizzled with balsamic reduction

Roast Turkey Cobb \$70

Oven roasted turkey, cherry tomatoes, cucumbers, bacon, hard-boiled Egg, avocado, crumbled Blue cheese over romaine hearts. Buttermilk Ranch Dressing

Cajun Shrimp Classic Caesar \$80

Cajun Grilled Shrimp, Crisp Romaine, Shaved Parmesan, Herb Croutons (Cajun Chicken \$70)

Waldorf \$60

Green apples, celery, walnuts, grapes with a yogurt-mayo dressing over mixed baby greens

Cavatappi Italian Pasta \$60

Diced Salami, Pepperoni, Provolone, Red Onion, Roasted Peppers, Rotini Pasta & Italian Herb Vinaigrette

Mediterranean Couscous \$60

Cumber, tomato, red onion, dill, feta & garbanzo beans, with Lemon Vinaigrette

Mixed Grain & Herb \$60

Couscous & Quinoa Salad with Dill, Basil, Mint, Red Onion, Cucumber & Pepper/Lemon Vinaigrette over a bed of baby spinach

Roasted Red Potato Salad with Dijon Dressing \$60

Red bliss potatoes, celery, scallion & pepper with a sour cream Dijon dressing

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



Entrée's

Pasta/Vegetarian:

- Penne a la Vodka with Shaved Parmesan \$80
- Baked Ziti Marinara with Fresh Basil & Herbed Ricotta \$80
- Cavatappi with Grilled Chicken & Sun-dried Tomato & Basil \$80
- Penne with Spinach, Tomato, Basil & Gorgonzola Cream (v) \$80
- Pasta Primavera with Julienne Vegetables & Wine Broth (v) \$80
- Pappardelle Pasta with a Wild Mushroom Sauce (v) \$80
- Eggplant Rollatini, Fresh Ricotta & Homemade Mutz. (v) \$80

Poultry:

- Char-Grilled Chicken Breast with Pineapple Mango Salsa \$90
- Lemon, Sage & Roasted Garlic Chicken Breast \$90
- Chicken Parmesan with Fresh Mozzarella \$90
- Chicken Marsala \$90
- Chicken Francaise \$90
- Chicken Coq Au Vin, White Wine Braised Chicken Breast \$90
- Orange Glazed Balsamic Chicken Breast \$90

Meat

- Roast Pork Tenderloin with a Sweet & Spicy Glaze \$100
- Virginia Baked Ham with Pineapple Chutney \$100
- Sweet & Spicy Sausage and Peppers \$90
- Tender Braised Beef Brisket with Red Wine Reduction \$150
- Country Meatloaf with Pan Gravy \$95
- Grilled Flank Steak with Mushroom Gravy \$150
- Filet of Beef Tenderloin with Caramelized Onion \$195

Seafood

- New England Baked Cod with Herb Crust \$120
- Pan Seared Salmon with Lemon & Dill \$130
- Stuffed Flounder Florentine \$120
- Shrimp Jambalaya \$110
- Lemon Sole stuffed with Crab \$130
- Blackened Catfish w/ Jalapeno Pineapple Salsa \$110

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



Accompaniments

- Candied Sweet Potatoes
- Roasted Butternut Squash with Sage Butter
- 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
- Roasted Acorn Squash with Goat Cheese & Balsamic
- Cornbread, Pecan & Crimini Mushroom Stuffing
- Balsamic Drizzled Char-Grilled Asparagus
- Roasted Fingerling Potatoes with Sea Salt & Garlic
- Spanish Style Rice **or** Spanish Style Beans

(All Items Above Are \$70 & Can Feed Up To 20 Guest)

Desserts

- Fresh Baked Cookies Platter: \$18** per Dozen
Sugar, Chocolate Chip, Oatmeal Raisin or Italian Style
- Classic Cupcakes: \$36** per Dozen
Vanilla or Chocolate Cake
with vanilla or chocolate frosting
- Fresh Baked Brownies: \$30** per Dozen
Fudge, Rocky Road, Blondie or Peanut Butter Swirl
- Mini Italian Cannoli: \$18** per Dozen
- Chocolate Covered Strawberries: \$30** per Dozen
- Petite French Macaroons: \$24** per Dozen
- Homemade Apple Cobbler: \$70** (feeds 20-25)
- Tiramisu: \$60** (feeds 15-18)



Disposable-Ware



- Chinet White Plates**
- 7in. Salad/Dessert Plate \$5.00 (20 Count)
- 10in. Dinner Plate \$5.00 (20 Count)



- Chinet Clear Plates**
- 7in. Salad/Dessert Plate \$12.00 (20 Count)
- 10in. Dinner Plate \$12.00 (20 Count)



- Master Piece Plates**
- 7in. Salad/Dessert Plate \$15.00 (20 Count)
- 10in. Dinner Plate \$15.00 (20 Count)



- Solo Plastic Cups**
- 12 oz. All Purpose Cup \$10.00 (60 Count)
- 9 oz. Wine Cup \$10.00 (60 Count)



- Chinet Plastic Cups**
- 14 oz. All Purpose Cup \$12.00 (60 Count)
- 9 oz. Wine Cup \$12.00 (60 Count)
- 8 oz. Champagne Cup \$8.00 (20 Count)
- 10 oz. Coffee Cup \$8.00 (20 Count)



- Vanity Fair Napkins**
- Lunch/Dinner Napkins \$4.00 100ct
- Cocktail Napkins \$4.00 100ct



- Solo Heavy Weight Utensils**
- Plastic Fork, Knife or Spoon \$4.00 (40 Count)



- Reflections Utensils**
- Elegant Plastic Metallic Fork, Knife or Spoon \$8.00 (40 Count)



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, send us an email or text message.

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 your special events or meetings. Custom themed menu's, specialty linen, equipment rental and special dietary need items are also available.

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Cancellation Policy

We request 72-hour notice on all cancellations. Events that are canceled with less than 48 hours' notice will result in full charge for the event. 20% non-refundable deposit due 1-week prior is needed for all orders!