



Kebobs, Skewers & Sates



Teriyaki Grilled Beef Tenderloin & Pineapple Kebab

\$120, 24pc (GF)



Thai Sesame Peanut Chicken Sate

\$100, 24pc (GF)



Rosemary & Garlic Glaze Grilled Shrimp Skewer

\$110, 24pc (GF)



Spicy Shrimp & Chorizo Skewer

Creamy Avocado-Lime Yogurt Dipping Sauce

\$110, 24pc (GF)



Seasonal Grilled Vegetable Kebob

Cucumber-Dill Dipping Sauce

\$90, 24pc (V) (GF)



Hot Hors D' Oeuvres



Maryland Crab Stuffed Jumbo Shrimp

Drizzled With Lemon Garlic Butter

\$125, 24pc



Coconut Crusted Jumbo Shrimp

Pineapple Mango Salsa

\$110, 24pc



Mini Maryland Crab Cakes

Red Pepper, Garlic & Lemon Remoulade

\$110, 24pc



Dijon & Rosemary Crusted Baby Lamb Chops

Mint Yogurt Sauce

\$150, 3 Full Racks (GF)



Mini Sirloin Cheeseburgers

Caramelized Onions, Vermont Cheddar, Ketchup

\$100, 24pc

(V) Vegetarian (GF) Gluten Free



Hot Hors D' Oeuvres



Mini Hand Made Empanadas (Beef or Chicken)

Cilantro Cream Dipping Sauce

\$100, 24pc



Pot Sticker (Pork, Chicken or Vegetable (V))

Scallion Honey-Teriyaki Sauce

\$95, 24pc



Spinach & Feta Spanakopita

Tzatziki Dipping Sauce

\$90, 24pc (V)



Boursin Garlic-Herb Cheese Stuffed Mushrooms

\$90, 24pc (V) (GF)



Three Cheese Petite Risotto Balls

Plum Tomato Marinara Dipping Sauce

\$90, 24pc (V)



Hot Hors D' Oeuvres



Mini Creamy Mac & Cheese Cups

Buttery Panko Crumble Top

\$100, 24pc (V)



All Beef Pigs in a Blanket

Spicy Mustard & Ketchup

\$95, 30pc



Grilled Cheese & Tomato Soup Shots

Crème Fraiche & Basil Chiffonade

\$100, 24pc (V)



Mini Mediterranean Lamb Meatballs

Mint, Parsley & Garlic Chimichurri Sauce

\$100, 24pc



Grilled Vegetable Quesadilla

Salsa & Sour Cream

\$90, 24pc (V) Add Chicken \$100 24pc



Crostini & Bruschetta



Plum Tomato & Basil Bruschetta

Boursin Cheese, Shaved Parmesan & Balsamic Reduction

\$85, 24pc (V)



Butternut Squash Bruschetta

Savory Goat Cheese & Drizzled with Balsamic Glaze

\$85, 24pc (V)



Filet of Beef Tenderloin Crostini

Caramelized Onion Marmalade, Horseradish Cream & Chives

\$100, 24pc



Prosciutto Wrapped Grilled Asparagus Crostini

Over Brie On Garlic Toast Points

\$95, 24pc



Smoked Salmon Crostini

Cream Cheese, Cucumber, Capers, Red Onion,
Everything Seasoning

\$95, 24pc



Cold Hors D' Oeuvres



Mini Lobster Rolls

Maine Lobster, Lemon-Mayo, Buttered Mini Bun

\$150, 16pc



Smoked Salmon Mousse Canapé

Capers, Lemon Zest and Dill in A Pastry Tart Shell

\$95, 24pc



Herb Goat Cheese Canapé

Sundried Tomato, Basil in A Filo Tart Shell

\$85, 24pc (V)



Caprese Skewer

Ciliegine, Basil, Cherry Tomato & Balsamic Reduction

\$85, 24pc (V) (GF)



Jumbo Shrimp Cocktail Martini

Cocktail Sauce, Lemon & Dill

\$125, 24pc (GF)



Dips n' Chips



Cheesy Artichoke & Spinach Dip

Tri-Color Homemade Tortilla Chips (Hot or Cold)

\$85, Feeds 15-20p (V) (GF)



Guacamole

Tri-Color Homemade Tortilla Chips

\$95, Feeds 15-20p (V) (GF)



Hummus & Toasted Pita

\$85, Bowl Feeds 15-20p (V)

\$95, Individual Cups, 24pc (V) (GF)



Vegetable Crudité Cups

Carrot, Celery, Asparagus, Cherry Tomato & Broccoli

Choice of Creamy Ranch or Hummus

\$85, Platter Feeds 15-20p (V) (GF)

\$95, Individual Cups, 24pc (V) (GF)



Fresh Fruit & Mint Yogurt Dip

\$95, Platter Feeds 15-20p (V)



Picking Plates



Seasonal Berries & Cheese Display

Seasonal Berries, Grapes & Dried Fruits, Pepper Jack,
Cheddar, Havarti, Brie, Smoked Gouda, Boursin & Goat
Gourmet Crackers & Flat Breads. (GF Crackers Available)

\$125, Platter Feeds 15-20p (V)



Antipasto

Calabrese Salami, Pepperoni & Prosciutto,
Baby Mozzarella & Cherry Tomatoes
Roasted Red Peppers, Olives,
Marinated Mushrooms, Artichokes

\$125, Platter Feeds 15-20p (GF)



Assorted Sushi & Sashimi

Assorted Maki Rolls & Nigiri
Pickled Ginger, Wasabi & Soy Sauce

\$150, Platter Feeds 15-20p (GF)



Mini Gourmet Sandwich Sliders

Italian Classic, Chicken Club, Caprese, Roast Beef &
Caramelized Onion. On Artisan Mini Rolls & Breads.

\$150, 24pc

(V) Vegetarian (GF) Gluten Free



Gourmet Sandwiches

Tuscan Grilled Chicken Sandwich \$11

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

Smoked Ham and Swiss Croissant \$11

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

Roast Beef & Cheddar Baguette \$12

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

Smoked Turkey Club \$12

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

California Chicken Club \$12

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

Roast Beef and Caramelized Onion Focaccia \$12

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

Italian Classic Hero \$11

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

Fresh Mozzarella & Basil Focaccia \$11 (V)

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

Classic Muffuletta \$12

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

Classic BLT \$11

Classic bacon, lettuce and tomato sandwich with mayo

Gluten Free Bread Available Upon Request for an additional \$3.00



Gourmet Sandwiches

Tabouleh Hummus Pita \$11 (V)

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 \$11

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

Big Easy Roasted Vegetable Muffuletta \$11 (V)

Roasted 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 \$11

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 \$12

Thinly sliced Genoa salami and cured prosciutto ham, layered with fresh mozzarella, roasted red peppers, and arugula. Drizzled with Pesto

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 \$11

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

Chilled Rueben \$12

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

Minimum order of 5 sandwiches per type!



Gourmet Wraps

Blackened Chicken \$11

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

Smoked Turkey BLT \$12

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

Seared Tofu \$11 (Vegan)

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

Tuna Salad \$11

Albacore Tuna, apples, dried cranberries and light mayo, baby arugula and chopped tomatoes

Roasted Chicken & Portobello \$11

with roasted onions, spinach and balsamic

BBQ Chicken \$11

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

Smoked Turkey & Cheddar \$11

with avocado, almonds, spinach and buttermilk ranch

Tuscan Pesto Roasted Portobello \$11 (V)

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

Grilled Chicken Caesar \$11

tossed with crisp romaine, shredded parmesan and creamy Caesar dressing

Grilled Chicken Mango \$11

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

Buffalo Chicken Salad \$11

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



Gourmet Salads

California Avocado & Thai Noodle \$70 (V)

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

Southwestern Fiesta Chicken \$80 (GF)

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

Mesclun Greens & Mango \$70 (V) (GF)

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

Fresh Mozzarella, Tomato & Basil \$70 (V) (GF)

Drizzled with balsamic reduction

Roast Turkey Cobb \$80 (GF)

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

Classic Caesar \$70 (V)

Crisp Romaine, Shaved Parmesan, Herb Croutons Add Cajun Chicken \$80 Add Cajun Shrimp \$90

Waldorf \$70 (V) (GF)

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

Cavatappi Italian Pasta \$70

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

Mediterranean Couscous \$70 (V)

Cumber, tomato, red onion, dill, feta & garbanzo beans,

Mixed Grain & Herb \$70 (V)

Couscous & Quinoa Salad with Dill, Basil, Mint, Red Onion, Cucumber & Pepper/Lemon Vinaigrette

Roasted Red Potato Salad \$70 (V) (GF)

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

(All Pricing Above Based to Feed 15-20 Guest)



Entrée's

Pasta/Vegetarian: (All Pricing Based on 20, 4 oz Portions) **\$90**

- Penne a la Vodka with Shaved Parmesan
- Baked Ziti Marinara with Fresh Basil & Herbed Ricotta
- Cavatappi with Grilled Chicken & Sun-dried Tomato & Basil
- Penne with Spinach, Tomato, Basil & Gorgonzola Cream (v)
- Pasta Primavera with Julienne Vegetables & Wine Broth (v)
- Pappardelle Pasta with a Wild Mushroom Sauce (v)
- Eggplant Rollatini, Fresh Ricotta & Mutz. (v) **20 Rolls**

Poultry: (All Pricing Based on 20, 4 oz Pieces) **\$100**

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

Meat: (All Pricing Based on 20, 4 oz Portions)

- Roast Pork Tenderloin with a Sweet & Spicy Glaze **\$120**
- Sweet & Spicy Sausage and Peppers **\$100**
- Tender Braised Beef Brisket with Red Wine Reduction **\$160**
- Country Meatloaf with Pan Gravy **\$120**
- Grilled Flank Steak with Mushroom Gravy **\$160**
- Filet of Beef Tenderloin with Caramelized Onion **\$195**

Seafood: (All Pricing Based on 20, 4 oz Pieces) **\$140**

- New England Baked Cod with Herb Crust
- Pan Seared Salmon with Lemon & Dill
- Stuffed Flounder Florentine
- Lemon Sole stuffed with Crab
- Blackened Catfish w/ Jalapeno Pineapple Salsa



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
- Cornbread, Pecan & Cremini 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 \$80 & Can Feed 15-20 Guest)

Desserts

- Fresh Baked Cookies Platter: \$18 per Dozen**
Sugar, Chocolate Chip, Oatmeal Raisin
- Classic Cupcakes: \$36 per Dozen**
Vanilla or Chocolate Cake
with vanilla or chocolate frosting
- Fresh Baked Brownies: \$24 per Dozen**
Fudge, Rocky Road or Blondie

Mini Italian Cannoli: \$24 per Dozen

Chocolate Covered Strawberries: \$36 per Dozen

Petite French Macaroons: \$24 per Dozen

Homemade Apple or Peach Cobbler: \$70 (feeds 15-20)

Tiramisu: \$60 (feeds 15-20)



Disposable-Ware



Chiné White Plates
7in. Salad/Dessert Plate **\$7.00** (20 Count)
10in. Dinner Plate **\$10.00** (20 Count)



Chiné Clear Plates
7in. Salad/Dessert Plate **\$9.00** (20 Count)
10in. Dinner Plate **\$12.00** (20 Count)



Master Piece Plates
7in. Salad/Dessert Plate **\$12.00** (20 Count)
10in. Dinner Plate **\$15.00** (20 Count)



Solo Plastic Cups
12 oz. All Purpose Cup **\$12.00** (60 Count)
9 oz. Wine Cup **\$12.00** (60 Count)



Chiné Plastic Cups
14 oz. All Purpose Cup **\$14.00** (60 Count)
9 oz. Wine Cup **\$14.00** (60 Count)
8 oz. Champagne Cup **\$12.00** (20 Count)



Vanity Fair Napkins
Lunch/Dinner Napkins **\$5.00** 100ct
Cocktail Napkins **\$5.00** 100ct



Solo Heavy Weight Utensils
Plastic Fork, Knife or Spoon **\$5.00** (24 Count)



Reflections Utensils
Elegant Plastic Metallic Fork, Knife or Spoon **\$7.00** (24 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!