



PERRICONE'S

MARKETPLACE & CAFE

SINCE 1996

Catering Menu



We are pleased to offer this menu of ideas to help you get started planning your next private party or corporate event. You might begin by looking through the menu suggestions, making note of the dishes that intrigue and excite you. Decide whether you'd like to serve buffet style, or if serving your guest at a seated table is more appropriate. Then give us a call.

We shall be delighted to describe each of the items on the menu, and help you make choices that will guarantee the success of your party. We can advise you about the quantities, whether it is desirable to serve foods hot, or at room temperature, if hors d'oeuvre should be served on silver trays and circulated among your guests, or presented on a table, as finger foods. Tell us the date you have in mind, and how many guests you expect. We'll do the rest.

As the date approaches, we shall want to meet with you at the party site. We have the experience to advise you about the style of bar and beverage service most appropriate to your party. Our catering department is a wonderful source for suggestions regarding location, rentals and service – even flowers and music. Begin reading the menu, and enjoying thinking about your next party. Give us a call soon, and let us do what we do best.



{ celebrate your special day with us }

Welcome! The marketplace has been the hub and heart of any community. A place where people congregated - where vegetables fresh from the gardens and bread still warm from the oven might often be found. The town met there to share their talents, skills and fruits of their labor. It was a place of shared ideas and new discoveries. Perricone's Marketplace reflects not only this special type of place and spirit, but also the qualities which make for a truly memorable experience - every day of the year. In our Marketplace, you will quickly discover we carry and prepare the finest foods from all over the world. Your senses will come alive with the aroma of freshly made foods lovingly prepared in our kitchen by our Executive Chefs. From the simplest of appetizers to the most delicate of main course preparations, we will ensure you are never disappointed.

Our dedicated staff delight in answering your questions and helping you to make your selections - from the many items included within this menu or any other choices you desire. And of course, ask us about our cellar of carefully chosen wines and liquors. For holiday parties, special luncheons or important dinners, you can count on our professional staff throughout the year to provide for any function - private or business, lg or \$n - at your home, office or other special location. Our state of the art catering kitchens are designed to ensure our quality is never sacrificed. We hope you make our special Marketplace your own... a reflection of the best the world has to offer.

{ breakfast }

*We are happy to customize any breakfast order to accommodate your needs.
Special items are available upon request.*

Minimum of 5 persons.

ASSORTED BREAKFAST PLATTER

Price per person: \$5.95

*An assortment of freshly baked muffins, coffee cake, danishes, and bagels.
Served with butter, jelly, and cream cheese. (Beverages not included.)*

CONTINENTAL BREAKFAST SELECTION

Price per person: \$13.50

*Assorted muffins, coffee cake, danishes, and bagels served with fresh fruit salad,
coffee, and fresh squeezed orange juice.*

PERRICONE'S SPECIALTY FRITTATA (ITALIAN OMELET)

Sm serves 4-6 people: \$45

Med serves 10-12 people: \$55

Lg serves 12-15 people: \$65

Choice of:

- Spinach, sundried tomatoes, and Swiss cheese
- Mushrooms, broccoli, and cheddar cheese
- Ham, potato, and onion

CLASSIC QUICHE

10" Quiche serves 6 people: \$35

Choice of:

- Spinach, mushroom, and mozzarella
- Ham and Swiss cheese
- "Lorraine": Bacon and cheddar cheese

BREAKFAST SANDWICH SELECTION

Price per person: \$10.95

Must be ordered one day prior

(Minimum of 6 per order)

Choice of:

- Bagel, Wrap
- With any combination of egg, cheese, tomato, ham or bacon

HOT BREAKFAST

Price per person: \$16.00

- Eggs, bacon, sausage, and home potatoes

FRESH FRUIT SALAD

Price per person: \$4.95

Chopped seasonal fruit.

Price per pound: \$7.99

FRESH FRUIT, GRANOLA AND YOGURT PARFAIT Price each: \$5.50

WHOLE FRUIT BASKET

Price each: \$2.50

AMERICAN COFFEE AND BEVERAGE SERVICE

Price per person: \$3.75

*Fresh brewed regular or decaffeinated coffee sent in to-go boxes with milk,
sweeteners, stirrers, and caps.*

{ salads }

Minimum of 5 persons. Priced per person.

CLASSIC CAESAR SALAD Price per person: \$4.50
Romaine hearts, croutons and Parmigiano-Reggiano cheese, served with classic Caesar dressing.

TRI COLORE SALAD Price per person: \$4.50
Mixed fresh greens, carrots, tomatoes and cucumber, served with our signature balsamic vinaigrette.

SPINACH SALAD Price per person: \$4.95
Fresh spinach, tomatoes, red onion and feta cheese, served with balsamic vinaigrette.

HEARTS OF PALM SALAD Price per person: \$5.25
Ripe tomatoes, hearts of palm, and artichoke hearts, lightly dressed and delicious.

MEDITERRANEAN GREEK SALAD Price per person: \$5.25
Cucumber, red onion, bell peppers, pepperoncini, celery, Kalamata olives and feta cheese, served with classic Greek dressing.

ORGANIC SALAD Price per person: \$5.25
Arugula, Belgian endive, walnuts, julienne apples, carrots and Gorgonzola cheese, served with a fine herb vinaigrette.

APRICOT QUINOA SALAD Price per person: \$5.25

VEGGIE CRUNCH SALAD Price per person: \$5.50
Kale, broccoli, cauliflower, sunflower seeds, raisins, and cranberries in a lemon vinaigrette.

COBB SALAD Price per person: \$5.50
Tomato, cucumber, eggs, bacon, and carrot.

{ top your salad off }

Chicken \$3.50 per person | Shrimp \$7.95 per person | Salmon \$9.95 per person

{ cold pasta salads }

Any pasta can be substituted with Whole Wheat Penne \$1.00 per person or Quinoa Penne (Organic and Gluten Free) \$2.00 per person upon your Request.

PENNE CAPRESE Price per person: \$4.95
Penne pasta with diced tomatoes, house made mozzarella, extra virgin olive oil, and basil.

PASTA PRIMAVERA Price per person: \$4.95
Penne pasta with mixed seasonal vegetables, lightly seasoned and finished with extra virgin olive oil.

FUSILLI SICILIANO Price per person: \$4.50
Fusilli pasta, Kalamata olives, cubed imported Swiss cheese, roasted pine nuts, diced tomatoes and sundried tomatoes, lightly seasoned and finished with extra virgin olive oil.

WHOLE WHEAT PENNE PESTO Price per person: \$4.75
Whole wheat penne, sundried tomatoes and roasted pine nuts, served with a fresh pesto sauce.

{ platters }

Talk to one of our catering professionals about customized platters.

Small Platter 12" serves up to 6, **Medium 16"** up to 12, **Large 18"** up to 18

SPECIALTY SANDWICH Sn (20 pcs) \$45.00 | Md (30 pcs) \$65.00 | Lg (40 pcs) \$85.00
An assortment of our famous sandwiches served cocktail size arranged on a platter and garnished with mixed olives.

SPECIALTY WRAP Sn (20 pcs) \$45.00 | Md (30 pcs) \$65.00 | Lg (40 pcs) \$85.00
An assortment of wraps served cocktail size arranged on a platter and garnished with mixed olives.

MOZZARELLA CAPRESE Sn (15 pcs) \$55.00 | Md (30 pcs) \$90.00 | Lg (40 pcs) \$110.00
Our own homemade mozzarella with slices of vine ripened tomatoes, fresh basil, extra virgin olive oil and aged balsamic vinegar.

BRUSCHETTA Sn (30 pcs) \$40.00 | Md (50 pcs) \$60.00 | Lg (60 pcs) \$75.00
Fresh herb and garlic toasted baguettes arranged on a platter with Perricone's classic bruschetta (vine ripened tomatoes, extra virgin olive oil, garlic, herbs, and spices).

SHRIMP COCKTAIL Per Piece Md \$3.00 | Lg \$5.00 | Colossal (Available upon request)
Juicy steamed shrimp served cold with our classic cocktail sauce, garnished with lemons.

MELON & PROSCIUTTO Sn (20 pcs) \$45.00 | Md (40 pcs) \$85.00 | Lg (60 pcs) 125.00
Slices of honeydew and cantaloupe wrapped in paper thin slices of Prosciutto di Parma.

PERRICONE'S CHICKEN FINGERS Md (40 pcs) \$80.00 | Lg (60 pcs) \$120.00
Enjoyed by children and adults, our chicken fingers are boneless, skinless tenders with panko breadcrumbs, served with a honey mustard sauce.

PROSCIUTTO DI PARMA WRAPPED ASPARAGUS Sn (20 pcs) \$45.00 | Md (40 pcs) \$85.00 | Lg (60 pcs) \$125.00
Tender asparagus tips wrapped in thin slices of Prosciutto di Parma.

GRILLED VEGETABLES Sn (25 pcs) \$35.00 | Md (40 pcs) \$55.00 | Lg (55 pcs) \$75.00
An assortment of the finest seasonal vegetables, lightly seasoned and grilled, finished with extra virgin olive oil.

BAKED BRIE EN CROUTE Serve 8 to 10 people \$45.00
Two whole baked Bries wrapped in crispy puff pastry topped with brown sugar and slivered almonds, drizzled with warm apricot glaze and arranged with julienne apples, grapes, sliced strawberries, served with crackers.

SWEET & SALTY PLATTER \$4.50 per person
Pretzels, popcorn, chocolate or vanilla wafers, dried apricots.

{ platters }

Talk to one of our catering professionals about customized platters.

Small Platter 12" serves up to 6, **Medium 16"** up to 12, **Large 18"** up to 18

FRESH FRUIT Sn \$40.00 | Md \$60.00 | Lg \$80.00

A selection of fresh sliced seasonal and ripe fruits beautifully displayed on a platter.

FRESH FRUIT AND ARTISAN CHEESE Sn \$60.00 | Md \$80.00 | Lg \$100.00

An assortment of fine cheeses and fresh fruits paired perfectly, served with bread and crackers.

ARTISAN CHEESE WITH CRACKERS Sn \$65.00 | Md \$85.00 | Lg \$105.00

An assorted selection of imported and domestic cheeses, served with bread and crackers.

CRUDITE Sn \$40.00 | Md \$60.00 | Lg \$80.00

A colorful assortment of fresh seasonal vegetables artfully arranged on a platter, served with dipping sauce.

SALUMERIA Sn \$65.00 | Md \$95.00 | Lg \$125.00

An assortment of specialty meats and cheeses, garnished with olives. Served with bread and crackers.

SALUMERIA/ ANTIPASTO COMBO Sn \$65.00 | Md \$95.00 | Lg \$125.00

A choice selection of meats, cheeses, olives, peppers, and vegetables. Essentially the Salumeria platter with added savory bites. Served with bread and crackers.

NORWEGIAN SMOKED SALMON Sn \$75.00 | Md \$110.00 | Lg \$135.00

Delicate Norwegian smoked salmon served with fresh tomatoes, onions, and capers, served with bread and crackers.

HUMMUS Sn \$50.00 | Md \$70.00 | Lg \$90.00

Mashed chickpeas seasoned with lemon juice, garlic and tabini, served with pita points, cucumber silvers and carrot sticks.

WHOLE POACHED SALMON Market Priced | Minimum of 3 lbs.

Must be ordered one day prior. Poached salmon arranged on a platter with grilled vegetables, sliced lemons and a dill dipping sauce.

HAND CARVED CHAIRMAN'S Market Price | Minimum of 3 lbs. | Must be ordered one day prior

RESERVE TENDERLOIN OF BEEF

Lightly seasoned and perfectly prepared in a wild mushroom Barolo wine reduction, served sliced or whole.

HONEY BAKED HAM \$75.00 | Lg Sizes Available: Market price

8lb Boneless Virginia ham basted with a sweet coarse grain mustard, pineapple and clove glaze, served sliced.

{ hot pasta selections }

Any pasta can be substituted with Whole Wheat Penne \$1.00 per person or Quinoa Penne (Organic and Gluten Free) \$2.00 per person upon your Request.

GRANDMA JENNIE'S MEAT, CHICKEN, VEGETABLE, OR CHEESE LASAGNA	9 portions 18 portions Sm \$75.00 Lg \$120.00
SEAFOOD LASAGNA	Sm \$90.00 Lg \$135.00
GIGI'S EGGPLANT PARMIGIANA	Sm \$75.00 Lg \$120.00

Minimum of 6 persons.

FETTUCCHINE ALFREDO

Price per person: \$8.95

FETTUCCHINE ALFREDO

WITH CHICKEN

Price per person: \$10.95

BAKED ZITI

Price per person: \$8.95

HOMEMADE GNOCCHI

(Four Cheese, Pomodoro, or Pink Sauce)

Price per person: \$8.95

PENNE PRIMAVERA

Price per person: \$8.95

PENNE BOLOGNESE

Price per person: \$9.95

PENNE ALLA VODKA

Price per person: \$7.95

PENNE PESTO

Price per person: \$8.95

PENNE WITH ROASTED

EGGPLANT AND

MOZZARELLA

Price per person: \$8.95

PENNE POMODORO

Price per person: \$8.95

SPINACH AND

CHEESE RAVIOLI

Price per person: \$10.95

JUMBO LOBSTER RAVIOLI

Price per person: \$11.95

STUFFED SHELLS OR

MANICOTTI

Price per person: \$8.95

ORGANIC QUINOA-PENNE

Price per person: \$10.95

Gluten Free quinoa penne with broccoli florets, butternut squash, eggplant, cherry tomatoes, in garlic white wine extra virgin olive oil sauce.

STRINGOLLINI PRIMAVERA

Price per person: \$9.95

GARGANELLI "CARBONARA"

Price per person: \$9.95

PENNE WITH

GRILLED CHICKEN

Price per person: \$9.95

Kalamata olives, sundried tomatoes, feta cheese, garlic, white wine, extra virgin olive oil.

WHOLE WHEAT PENNE

AND FRESH SALMON

Price per person: \$10.95

Broccoli florets, pine nuts, coral pink sauce.

CLASSIC LINGUINE CIOPPINO

Price per person: \$11.95

Shrimp, mussels, scallops, Abi tuna, salmon, red seafood broth.

FIOCCHI GORGONZOLA

Price per person: \$11.95

Purse-shaped pasta stuffed with pear and cheese, with a Gorgonzola cream sauce topped with walnuts.

SEAFOOD LINGUINE

Price per person: \$11.95

Shrimp, scallops, mussels, calamari, scampi sauce.

{ meat, fish and poultry }
Minimum of 5 persons. Priced per person.

GRILLED MARINATED
CHICKEN BREAST
Price per person: \$7.95

BREADED CHICKEN CUTLET
Price per person: \$8.95

CHICKEN PICCATA
Price per person: \$9.95

CHICKEN FRANCESE
Price per person: \$9.95

CHICKEN PARMIGIANA
Price per person: \$9.95

CHICKEN CACCIATORE WITH
LIGHT TOMATO SAUCE
Price per person: \$9.95

CHICKEN MARSALA
WITH MUSHROOMS
Price per person: \$9.95

CHICKEN BREAST
WITH BROCCOLI AND
SUN DRIED TOMATOES
Price per person: \$9.95

CHICKEN BREAST STUFFED
WITH ASPARAGUS
AND CHEESE
Price per person: \$10.95

CHICKEN BREAST
STUFFED WITH SPINACH
AND RICOTTA
Price per person: \$10.95

CHICKEN CORDON BLEU
Price per person: \$10.95

OVEN ROASTED TURKEY
Price per person: \$8.95

POT ROAST
Price per person: Market Price

PERRICONE'S
MIXED-UP CHICKEN
Price per person: \$11.95
*Chicken breast rolled and stuffed with
spinach, sundried tomatoes, pine nuts, goat
cheese, and wrapped in Prosciutto di Parma.*

VEAL WITH PEPPERS
AND MUSHROOMS
Price per person: \$12.95

VEAL MARSALA
WITH MUSHROOMS
Price per person: \$12.95

VEAL PARMIGIANA
Price per person: \$12.95

VEAL PICCATA
Price per person: \$12.95

SAUSAGE & PEPPERS
Price per person: \$8.95

SAUSAGE (1) AND MEATBALLS (1)
WITH POMODORO SAUCE
Price per person: \$9.95

HOMEMADE MEATBALLS
(Classic or turkey)
Price per person: \$3.95

SHRIMP SAUTEED OR
GRILLED
Price per person: \$8.95 (3 per-order)

SEARED OR GRILLED FRESH
FISH Market Price
(Salmon, Mahi-Mahi, Grouper, Abi Tuna)

GRILLED CHURRASCO STEAK
Price per person: \$19.95

ROASTED PORK LOIN
Price per person: Market Price

{ hot and cold hors d'oeuvres }

Arranged on a platter, or passed butler style by our professional staff. Please provide 24-48 hours notice
Minimum of 20 pieces per item. Our hors d'oeuvres are priced per piece.

Bruschetta <i>(Toasted bread points, topped with chopped tomato, garlic, herbs, extra virgin olive oil.)</i>	\$1.50
Beef Wellington en Croute	\$2.95
Coconut shrimp	\$2.95
Classic shrimp cocktail	\$2.95
Marinated grilled vegetables, rolled and goat-cheese stuffed	\$2.75
Pistachio crusted lollipop lamb chops	market price
Assorted mini-quiche	\$2.25
Stuffed mushrooms caps <i>(Vegetable, breadcrumb or crab)</i>	\$2.75
Grilled chicken skewers	\$2.75
Grilled shrimp skewers	\$4.95
Grilled beef skewers	\$3.95
Mini baked Brie with Raspberry Coulis	\$2.75
Pigs in blanket	\$1.75
Cucumber slivers topped with goat cheese	\$2.25
Belgian endive stuffed with blue cheese, walnuts and fig jam	\$2.50
Norwegian smoked salmon toast point	\$2.75
Prosciutto wrapped asparagus	\$2.95
Prosciutto wrapped bread sticks	\$2.50
Prosciutto wrapped honeydew melon	\$2.95
Tuna tartare over crispy wontons with a soy ginger glaze	\$2.95
Bacon wrapped scallops	\$2.75
Mini beef meatballs with pomodoro dipping sauce	\$2.75
Mini turkey meatballs with pomodoro dipping sauce	\$2.75
Fresh fruit skewers	\$2.25
Artisan Cheese skewers	\$2.75
Fruit & cheese skewers	\$2.95
Asian shiitake spring roll	\$2.50
Empanadas <i>(beef or chicken)</i>	\$2.95
Perricone's mini sliders <i>(chicken or beef)</i>	\$3.95
Spanikopitas	\$2.25
Chicken quesadilla cornucopia	\$2.95
Mini Crab Cakes with romalaude sake	\$2.99

Custom hors d'oeuvres available upon request.

{ accompaniments }

Minimum of 5 persons, priced per person.

BROCCOLI	Price per person: \$3.95
CLASSIC POTATO SALAD	Price per person: \$4.25
COUS COUS	Price per person: \$3.95
QUINOA	Price per person: \$3.95
GRILLED OR STEAMED ASPARAGUS	Price per person: \$4.95
GLAZED CARROTS	Price per person: \$3.95
GARLIC MASHED POTATOES <i>(regular or sweet)</i>	Price per person: \$3.95
HERB ROASTED POTATOES	Price per person: \$3.95
RICE PILAF	Price per person: \$3.95
SAUTÉED GARLIC SPINACH	Price per person: \$3.95
SAUTÉED ARTICHOKE HEARTS	Price per person: \$4.95
SAUTÉED MUSHROOMS	Price per person: \$3.95
STEAMED SPINACH OR BROCCOLI	Price per person: \$3.95
SAUTÉED PEPPERS AND ONIONS	Price per person: \$3.95
FARRO SALAD (HOT OR COLD)	Price per person: \$3.95
SEASONAL MIXED VEGETABLES	Price per person: \$3.95
AU GRATIN POTATOES	Price per person: \$3.95
WHITE RICE AND BLACK BEANS	Price per person: \$6.00
ORZO	Price per person: \$3.95

{ desserts }

*Our pastry chef creates a beautiful assortment of sweets arranged on platters.
We are able to create custom dessert platters with any of our offerings.*

For per person items, minimum of 5. For per piece items, minimum of 20.

NEW YORK CANNOLI

Price per piece: \$1.95 (mini)

Price per piece: \$4.95 (lg)

NEW YORK CRUMB CAKE

Price per person: \$2.99

NEW YORK COFFEE CAKE

Price per person: \$2.99

GIANT FUDGE BROWNIE

Price per person: \$2.99

PETIT FOURS

Éclairs, napoleons, fruit tarts,

Key lime, etc.

Price per piece: \$3.00

CHOCOLATE

COVERED STRAWBERRIES

Price per piece: \$2.95

NEW YORK STYLE RUGELACH

Raspberry, Chocolate or Apricot.

Price per piece: \$2.25

MINI CUPCAKES

Price per piece: \$1.99

BISCOTTI-Chocolate/Almond

Price per piece: \$1.75

ASSORTED ITALIAN COOKIES

Price per piece: \$2.50

Platter per person: \$2.99

HOMEMADE GIANT COOKIES

Flavors: Chocolate Chip,
Oatmeal Raisin, White Macadamia,
Peanut Butter

Price per piece: \$2.50

Price per person: \$2.99

ASSORTED MACARONS

Price per piece: \$2.25

{ dessert platters }

Our pastry chef creates a beautiful assortment of sweets on platter.

CANNOLI PLATTER Price each: \$2.50 minimum 10

ASSORTED DESSERT Price per person: \$5.00

Freshly baked cookies, coffee cakes and brownies

SPECIALTY DESSERT Price per person: \$6.00

Mini cupcakes, macarons, mini cannolis, and chocolate covered strawberries

SPECIALTY CAKES Price per person: \$8.00

Assortment of Perricone's specialty cakes, cut in half and decorated with strawberries

{ whole cakes }

PERRICONE'S CHOCOLATE

LAYER CAKE

Price per cake: \$70.00

NEW YORK CHEESECAKE

Price per cake: \$70.00

KEY LIME PIE

Price per cake: \$40.00

OLD FASHIONED CARROT CAKE

Price per cake: \$70.00

REGULAR FLAN

Price per cake: \$60.00

COCONUT FLAN

Price per Flan: \$60.00

FLAN

Price per Flan: \$60.00

TIRAMISU

Price per Tiramisu: \$65.00



Perricone's

Full Service Catering Includes

UNIFORMED PROFESSIONAL STAFFING

Bartenders, Servers, Supervisors, Valet, Porters, etc.

CATERING EQUIPMENT AND SUPPLIES

Rental items such as tables, chairs, linen, flatware, glassware, silverware, tents, etc.

WINE & LIQUOR PACKAGES

For pick-up, home or office delivery contact us at:

305.374.9449

www.perricones.com

delivery@perricones.com