



CATERING MENU



1204 Sussex Turnpike; Randolph, NJ 07869; Tel. 973.895.6100

WWW.BURRINIS.COM

Introducing



Burrini's now sells Hopewell Valley wine!

Hopewell Valley winery is a local gem that New Jersey can be proud of. Blending Old World flair with New World style, the Neri family brings three generations of Tuscan winemaking experience to the beautiful Hopewell Valley and now to Burrini's Olde World Market. Finely-crafted wines that have dependably returned with award winning medals from hundreds of local, national, and international wine competitions.

You can select your favorite from 18 different choices
now available at Burrini's Olde World Market.

Hopewell Valley Wines pairs well with Burrini's Gourmet Cheeses,
Prime Meats, Fresh Seafood, Imported Chocolates and
especially our catering.

FROM OUR TABLE TO YOURS

BURRINI'S OLDE WORLD MARKET FIRST OPENED ITS DOORS IN 1966 AS BURRINI'S PRIME MEATS IN MENDHAM, NJ .
JESSE BURRINI (CHIEF) BEGAN HIS EXPERIENCE IN THE MEAT MARKET AT FIFTEEN YEARS OLD, WORKING IN A LOCAL BUTCHER
SHOPPE. IN 1947 MR. JESSE BURRINI WAS DRAFTED TO THE ARMY WHERE HE CONTINUED HIS TRADE, THEN LATER BECAME
A MEAT MANAGER AT PENN FRUIT MARKETS. MR. BURRINI WAS DRIVEN TO OPEN A BUSINESS SO, HE STARTED HIS JOURNEY
EVERY MORNING FROM PHILADELPHIA, PA TRAVELING TO MENDHAM NJ, TO FULFILL HIS DREAM
AND OPENED BURRINI'S PRIME MEATS.

GROWING UP IN THE FOOD INDUSTRY, PETER BURRINI (SON) ALSO SHARED A SIMILAR
PASSION. PETER AND HIS WIFE, JEANNIE DECIDED TO CONTINUE THE FAMILY BUSINESS.
MOTIVATED BY A VISION, IN 1992 PETER AND JEANNIE MADE THE DECISION TO
RELOCATE FROM MENDHAM TO RANDOLPH, NJ AND EXPAND THE STORE.
THE MARKET WOULD NOW INCLUDE FRESH SEAFOOD, PRODUCE, DELI, BAKERY,
CATERING AND GROCERY DEPARTMENTS.

IN 2010, BURRINI'S WAS ABLE TO, YET AGAIN, EXPAND BECAUSE OF CONTINUED
PATRONAGE AND DEMANDS OF OUR CUSTOMERS. BRINGING EVEN MORE TO THE
TABLE, BURRINI'S NOW OFFERS: A GOURMET CHEESE DEPARTMENT, EXPANDED BAKERY, OLIVE BAR
HOT BAR, GLUTEN FREE ITEMS, SPECIALTY GROCERIES AND MUCH MORE!
BURRINI'S MARKET HAS TRULY BECOME A MEETING PLACE WHERE YOU CAN
GATHER WITH FRIENDS AND NEIGHBORS WHILE
SHOPPING FOR THE BEST QUALITY FOODS.

IT IS BECAUSE OF OUR OLDE WORLD SERVICE, QUALITY, VALUE AND MOST OF
ALL - OUR LOYAL CUSTOMERS, THAT HAS MADE US LAST FROM
GENERATION TO GENERATION.

THANK YOU FOR YOUR SUPPORT THROUGH THE YEARS,

The Burrini Family

IN THIS MENU:

BREAKFAST/BRUNCH BUFFETS
HOT & COLD LUNCH OR DINNER BUFFETS
APPETIZERS
"TO GO" BURRINI'S CLASSICS
COLD PLATTERS
SALADS
DELI PLATTERS
CHICKEN ENTRÉES
BEEF, TURKEY & PORK ENTRÉES
VEAL ENTRÉES
SEAFOOD ENTRÉES & PLATTERS
ITALIAN SPECIALTIES
PASTA DISHES
BEAN DISHES
POTATO & RICE DISHES
VEGETABLE DISHES
PARTY EXTRAS

**ASK ABOUT OUR GLUTEN FREE & VEGETARIAN OPTIONS.*

PLEASE NOTIFY US IF THERE ARE ANY ALERGIES TO FOOD

HERE AT BURRINI'S WE USE CANOLA & OLIVE OIL FOR COOKING.

BURRINI'S CATERING COMBINES THE FRESHEST INGREDIENTS FROM THE STORE AND OUR CHEFS TWIST ON CULINARY
EXCELLENCE TO MAKE YOUR PARTY A HIT! WE CATER EVERYTHING FROM INTIMATE EVENTS TO SWEET SIXTEEN'S,
BAT/BAR MITZVAHS AND BALLROOM WEDDINGS. BURRINI'S ALSO PROVIDES PARTY PLANNING BY APPOINTMENT.
THE BEST PART OF OUR CATERING IS THAT WE TRULY CATER TO YOUR NEEDS; IF YOU DON'T SEE IT, JUST ASK!

BREAKFAST BUFFET

20 PEOPLE MINIMUM

\$9.95

PER PERSON

COFFEE SET UP:

REGULAR/DECAF COFFEE, TEA,
SUGARS, SWEETENERS, DAIRY, STIRRERS AND CUPS

ORANGE JUICE

CRUMB CAKE

DANISH
MUFFINS

CROISSANTS

BAGELS

CREAM CHEESE/BUTTER AND JELLY PLATTER

FRESH FRUIT SALAD

*Party extras are not included. Please see the last page of
our menu for more information on the extras.*

OTHER GREAT IDEAS TO PAIR W/ BRUNCH:

SANDWICH PLATTERS

CHEESE PLATTERS

HOMEMADE SOUPS

CRAB CLAW PLATTER

POACHED SALMON PLATTER

TURKEY LONDON BROIL PLATTERS

PRIME BEEF LONDON BROIL PLATTER

FILET MIGNON PLATTERS

ZUCCHINI STUFFED W/ RISOTTO

STUFFED MUSHROOMS

BRUNCH BUFFET

20 PEOPLE MINIMUM

\$13.95

PER PERSON

COFFEE SET UP:

REGULAR/DECAF COFFEE, TEA,
SUGAR, SWEETENERS, DAIRY, STIRRERS AND CUPS

ORANGE JUICE

CHOICE OF SALAD:

SPINACH SALAD

OR

CAESAR SALAD

CHOICE OF EGGS:

ASSORTED QUICHE

OR

SCRAMBLED EGGS

CHOICE OF MEAT:

BACON

OR

SAUSAGE

OR

BAKED HAM

— —
HASH BROWN POTATOES

BAGELS

CROISSANTS

MUFFINS

DANISH

CREAM CHEESE/BUTTER AND JELLY PLATTER

FRESH FRUIT SALAD

*Party extras are not included. Please see the last page of
our menu for more information on the extras.*



BURRINI'S BUFFETS

25 PEOPLE MINIMUM

INCLUDES YOUR CHOICE OF 3 HOT ENTREES, 3 COLD SALADS, 1 PLATTER, VEGGIE & DIP OR RELISH TRAY AND ROLLS OR BREAD

\$16.95

3 ENTREES

BONE-IN HERB ROASTED CHICKEN
SOUTHERN FRIED CHICKEN
STUFFED CHICKEN BREAST
TURKEY BREAST w/ STUFFING AND GRAVY
PEPPER STEAK
SAUSAGE AND PEPPERS
MEATBALLS IN SAUCE
CAVATELLI w/ BROCCOLI
PENNE w/ FRESH TOMATO BASIL AND GARLIC
RIGATONI MARINARA
BAKED ZITI

3 SALADS

POTATO SALAD
COLE SLAW
MACARONI SALAD
THREE BEAN SALAD
TRI COLOR PASTA
TOSSED SALAD

1 PLATTER

COLD CUT PLATTER
SLICED FRUIT
DOMESTIC CHEESE

\$17.95*

3 ENTREES

CHICKEN FRANCAISE
CHICKEN MARSALA
CHICKEN PICCATA
LEMON CHICKEN
CHICKEN SCAMPI
CHICKEN PARMESAN
CHICKEN w/ SUNDRIED TOMATOES
SIRLOIN TIPS MUSHROOMS & ONIONS
VEAL AND PEPPERS
EGGPLANT ROLLANTINE
EGGPLANT PARMESAN
DEEP DISH LASAGNA
PENNE VODKA
RIGATONI A'MATRICIANA

3 SALADS

CAESAR SALAD
TOMATO & ONION SALAD
ASPARAGUS & ARTICHOKE SALAD
TORTELLINI SALAD
CUCUMBER & SOUR CREAM SALAD
ORZO SALAD

1 PLATTER

ASSORTED MEAT & CHEESE SANDWICHES
TEA SANDWICHES
FRUIT AND CHEESE PLATTER

\$18.95*

3 ENTREES

CHICKEN CORDON BLEU
CHICKEN BALSAMICO
VEAL MARSALA
VEAL SCALOPPINI
BAKED SALMON w/ LEMON BUTTER DILL
BAKED SALMON HONEY BALSAMIC
TILAPIA FRANCAISE
SHRIMP SCAMPI
TORTELLINI ALFREDO OR MARINARA
FARFALLE w/ BROCCOLI RABE AND SAUSAGE
PENNE VODKA w/ PROSCIUTTO & ONIONS

3 SALADS

JESSE'S SPECIAL SALAD
CAESAR SALAD
SPINACH SALAD
ORZO SALAD
CHICK PEA SALAD
ROASTED PEPPER & MOZZARELLA SALAD

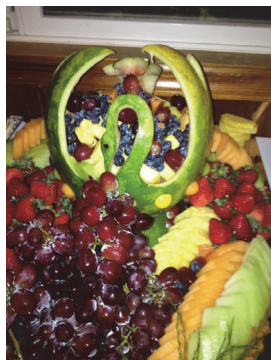
1 PLATTER

COLD CUT SELECT PLATTER
SLICED FRUIT OR FRUIT AND CHEESE
IMPORTED CHEESES AND CRACKERS PLATTER
FRESH MOZZARELLA AND TOMATO PLATTER
SLICED LONDON BROIL w/ HORSE RADISH

* You may substitute w/ 1 hot vegetable dish for 2 salads

ask us about our custom catering

Weddings * Themed Parties * Anniversaries * Bar/Bat Mitzvahs * Birthdays * Cocktail Parties



GOURMET APPETIZERS

ASPARAGUS WRAPPED IN PROSCIUTTO
IN OUR HOMEMADE MARINADE
\$50/30PCS

SCALLOPS WRAPPED IN BACON
\$55/24PCS

BUFFALO CHICKEN SATE
IN BUFFALO SAUCE
\$45/28PCS

CHICKEN SATE
w/ THAI PEANUT DIP
\$45/28PCS

ASIAN POT STICKER ASSORTMENT
w/ GINGER SOY DIP
\$35/28PCS

MINI VEGGIE EGGROLLS
w/ SWEET & SOUR SAUCE
\$30/30PCS

SPADINI BREAD
ITALIAN BREAD STUFFED w/ MOZZARELLA
& PROSCIUTTO IN A CAPER ANCHOVY SAUCE
\$48/24PCS

ASSORTED STUFFED MUSHROOMS
(22-25PCS)
BREADED \$30
SPINACH \$30
CRAB \$35
ASSORTED \$35

ZUCCHINI STUFFED w/ RISOTTO
\$40/28PCS

MINI LUMP CRAB CAKES
w/ REMOULADE DIP
\$3EACH

COCONUT SHRIMP
w/ SWEET AND SOUR DIP
\$45/20PCS

PESTO SHRIMP SKEWERS
\$50/24PCS

BURRINI'S CLASSICS

BBQ RIBS (RACK)
\$8.99/LB

BUFFALO WINGS
w/ BLUE CHEESE DIP
\$35/40PCS

HONEY BBQ WINGS
\$35/40PCS

CHICKEN TENDERS
w/ BBQ AND SWEET & SOUR DIPS
\$28/30PCS \$50/55PCS

SPINACH BALLS (APPETIZER)
SPINACH, MOZZARELLA CHEESE & BREAD CRUMBS
\$28/30PCS

MOZZARELLA STICKS
\$35/40PCS

SWEDISH MEATBALLS
\$48 /80PCS

MINI POTATO PANCAKES
\$8.99/LB

QUICHE PIE
QUICHE LORRAINE
BROCCOLI & CHEDDAR
SPINACH
THREE CHEESE
\$15.95/EACH

CUSTOM QUICHES
PRICES VARY



COLD PLATTERS

MEDIUM PLATTER SERVES UP TO 12 PEOPLE - LARGE SERVES UP TO 20

DOMESTIC CHEESE

VARIETY OF: PEPPER JACK, SWISS, CHEDDAR, PROVOLONE & MUENSTER
OR YOUR CHOICE OF 3 CUT INTO WEDGES

MED \$35 LARGE \$50

INTERNATIONAL GOURMET CHEESE & CRACKERS

SELECT CHEESES FROM OUR GOURMET CHEESE SECTION

MED \$45 LARGE \$65

SLICED FRUIT AND CHEESE

MED \$40 LARGE \$55

SLICED FRUIT

MED \$35 LARGE \$50

FRUIT KABOBS w/ HOME MADE FRUIT DIP

\$40 / 24PCS

VEGETABLES CRUDITE

MED \$28 LARGE \$38

SPINACH DIP IN A PUMPERNICKEL BOWL w/ VEGETABLES

LARGE \$45

SEVEN LAYER DIP & NACHOS

LARGE \$45

BRUSCHETTA & TOAST ROUNDS

MED \$30

SLICED FRESH MOZZARELLA, TOMATO & BASIL

MED \$35 LARGE \$45

PRIME FILET MIGNON SLICED w/ HORSERADISH SAUCE

MARKET PRICE

PRIME BEEF LONDON BROIL w/ HORSERADISH SAUCE

MED \$50 LARGE \$85

SLICED TURKEY LONDON BROIL PLATTER w/ CHUTNEY

MED \$45 LARGE \$75

SANDWICH TOPPER PLATTER

CRISP ICEBERG LETTUCE, SLICED TOMATOES, SLICED ONIONS

MED \$20

RELISH TRAY

ASSORTMENT OF PICKLES, ASSORTMENT OF OLIVES, PEPPERS & SUNDRIED TOMATOES

MEDIUM \$30

COLD ANTIPASTO

PROSCIUTTO, MOZZARELLA, SALAMI, SUNDRIED TOMATOES,
PROVOLONE, OLIVES, ARTICHOKE, EGG, TUNA AND ANCHOVY

MED \$55 LARGE \$75

CHECK OUR "SEAFOOD PLATTERS" SECTION FOR SHRIMP COCKTAIL AND SPREADS

SANDWICH PLATTERS

SANDWICH PLATTERS FEED APPROX. 10-12 PEOPLE

COLD CUT PLATTER

TURKEY, HAM, ROAST BEEF, SALAMI & ASSORTED CHEESE
MED (10-12) \$55 LG (18-20) \$75

**ADD DINNER ROLLS, RYE, MAYO AND MUSTARD*
MED \$12 LG \$15

ASSORTED MEAT AND CHEESE SANDWICH PLATTER

ON DINNER ROLLS: TURKEY; ROAST BEEF; HAM
\$48

SUB PLATTER

YOUR CHOICE OF 3 WHOLE SUBS CUT AND PATTERNED
\$48

DELUXE WRAP OR FOCACCIA PLATTER

COMBINATIONS OF: GRILLED CHICKEN, FRESH MOZZARELLA,
PROSCIUTTO, GRILLED VEGGIES, LONDON BROIL & MORE
\$60

ASSORTED ITALIAN SUB PLATTER

ITALIAN FLAG, ITALIAN SUPREME AND REGULAR ITALIAN
\$50

BOARS HEAD BUFFALO CHICKEN WRAPS

SPICY BUFFALO SLICED DELI CHICKEN, LETTUCE, TOMATO
AND BLUE CHEESE DRESSING
\$50

BURRINI'S STORE BAKED CUSTOM CUTS

ON RYE & PUMPERNICKEL: ROAST BEEF; TURKEY;
VIRGINIA HAM; ROAST PORK
\$50

KAREN'S BUFFET PLATTER

VARIETY OF: SLOPPY JOES, TRIPLE DECKER CLUBS,
WRAPS AND CROISSANTS
\$55

SANTA FE WRAPS PLATTER

SANTA FE TURKEY, PEPPER JACK CHEESE, LETTUCE,
TOMATO AND RANCH DRESSING
\$50

SLOPPY JOE PLATTER

TURKEY, ROAST BEEF AND HAM ON RYE WITH SWISS
AND RUSSIAN DRESSING
\$55

TRIPLE DECKER CLUB PLATTER

TURKEY, BACON, LETTUCE AND TOMATO ON WHITE TOAST
\$55

TEA SANDWICH PLATTER

HOME MADE TUNA, CHICKEN, EGG AND HAM SALAD
ON A VARIETY OF SLICED BREADS
\$50

VEGETARIAN PLATTER

ON FOCACCIA OR WRAPS, *YOUR CHOICE OF 3*:
GRILLED VEGGIES; FRESH MOZZARELLA & ROASTED PEPPER;
BREADED EGGPLANT CUTLET & FRESH MOZZARELLA;
FRESH MOZZARELLA & ROASTED PEPPERS;
\$55

VEGAN PLATTER

ON ALL GRAIN ROLLS
W/ HUMMUS, TOMATOES, CUCUMBERS, GREEN PEPPERS,
OLIVES, AVOCADO & SPRING MIX LETTUCE
\$55

PARTY SIZED SUBS

REGULAR \$19.95/ft DELUXE: \$23.95/ft

SALADS

MEDIUM SERVES UP TO 8 PEOPLE -LARGE SERVES UP TO 18 PEOPLE

TOSSED SALAD

CUCUMBERS, TOMATOES, PEPPERS, ONIONS, BLACK OLIVES, CARROTS

MED \$20 LARGE \$35

FIVE LEAF SALAD

MIXED LETTUCE, CUCUMBERS, TOMATOES, PEPPERS, ONIONS, BLACK OLIVES, CARROTS

MED \$25 LARGE \$40

CLASSIC CAESAR

CRISP ROMAINE LETTUCE, HOME MADE CAESAR DRESSING, PARMESAN, CROUTONS

\$3 PP (MINIMUM 10)

GRILLED CHICKEN CAESAR

GRILLED CHICKEN, CRISP ROMAINE, HOMEMADE CAESAR DRESSING, PARMESAN, CROUTONS

MED \$30 LARGE \$65

JESSE'S SPECIAL SALAD

ARUGULA, STRAWBERRIES, CANDIED WALNUTS, GOAT CHEESE W/ HONEY BALSAMIC DRESSING

MED \$30 LARGE \$60

ASIAN SALAD

MANDARINS, SCALLIONS, APPLES, WALNUTS, CHINESE RED RADISHES & CABBAGE

W/ SWEET GINGER DRESSING

MED \$30 LARGE \$60

SPINACH SALAD

FRESH BABY SPINACH, CRUMBLLED BACON, RED ONION, FRESH MUSHROOMS

MED \$30 LARGE \$60

CUSTOM SALAD

BUILD A SALAD FROM SCRATCH COMBINING THE FRESHEST INGREDIENTS FROM OUR CHOP SALAD BAR

SIDE SALADS

(*SEASONAL SALADS W/A 3LB MINIMUM)

*CHINESE NOODLE SALAD
\$8.99LB OR W/ CHICKEN \$9.99LB

ORZO SALAD
\$8.99LB

TRI COLOR PASTA SALAD
\$6.99LB

TORTELLINI SALAD
\$7.99LB

ORECCHIETTE SALAD
W/ SPINACH & FETA
\$8.99LB

*HEALTH SALAD
\$8.99LB

FRESH MOZZARELLA
AND ROASTED PEPPERS
\$8.99LB

ASPARAGUS
& ARTICHOKE SALAD
\$8.99LB

CHIC PEA SALAD
\$8.99LB
CANNELLINI BEAN SALAD
\$8.99LB

*QUINOA SALAD
\$9.99LB

GRAINS W/ CRANBERRIES
\$8.99LB

MACARONI SALAD
\$4.99LB

POTATO SALAD
\$4.99LB

COLE SLAW
\$4.99LB

CHICKEN ENTRÉES

HALF PAN SERVES 6-7 FULL PAN SERVES 12-14

CHICKEN WITH SUNDRIED TOMATOES

GRILLED CHICKEN CUTLETS GARNISHED
W/ SUNDRIED TOMATOES & BLACK OLIVES
\$40.00 1/2 PAN \$75.00/FULL PAN

CHICKEN SORRENTO

SAUTÉED CHICKEN CUTLETS W/ EGGPLANT
& PROSCIUTTO IN TOMATO DEMI-GLACE
\$45.00 1/2 PAN \$85.00/FULL PAN

CHICKEN ROZZINI

SAUTÉED CHICKEN CUTLETS W/ HAM, SLICED
MOZZARELLA & FRESH TOMATO IN A
LEMON BUTTER SAUCE
\$45.00 1/2 PAN \$85.00/FULL PAN

CHICKEN PARMIGIANA

BREADED CHICKEN CUTLETS
W/ MOZZARELLA & MARINARA SAUCE
\$40.00 1/2 PAN \$75.00/FULL PAN

CHICKEN FRANÇAISE

SAUTÉED CHICKEN CUTLETS ON A BED OF
CHOPPED SPINACH IN LEMON BUTTER SAUCE
\$40.00 1/2 PAN \$75.00/FULL PAN

CHICKEN SCAMPI

SAUTÉED BONELESS CHICKEN BREAST PIECES
IN GARLIC, BUTTER & LEMON SAUCE
\$40.00 1/2 PAN \$75.00/FULL PAN

CHICKEN GIAMBOTTA

SAUTÉED BONELESS CHICKEN BREAST PIECES
W/ SAUSAGE, PEPPERS & POTATOES
\$45.00 1/2 PAN \$85.00/FULL PAN

CHICKEN BALSAMICO

SAUTÉED CHICKEN CUTLETS
IN OUR HOMEMADE BALSAMIC VINAIGRETTE
\$40.00 1/2 PAN \$75.00/FULL PAN

CHICKEN CORDON BLEU

BREADED CHICKEN CUTLETS STUFFED
W/ HAM & SWISS CHEESE
\$45.00 1/2 PAN \$85.00/FULL PAN

CHICKEN PICCATA

SAUTÉED CHICKEN CUTLETS
W/ GARLIC & CAPERS IN A WHITE WINE SAUCE
\$40.00 1/2 PAN \$75.00/FULL PAN

CHICKEN MARSALA

SAUTÉED CHICKEN CUTLETS
W/ MUSHROOM IN MARSALA WINE SAUCE
\$40.00 1/2 PAN \$75.00/FULL PAN

CHICKEN MURPHY

BONELESS CHICKEN BREAST PIECES
W/ SWEET PEPPERS, HOT CHERRY
PEPPERS, POTATOES & ONIONS
\$45.00 1/2 PAN \$85.00/FULL PAN

CHICKEN CACCIATORE

BONELESS CHICKEN BREAST PIECES W/ PEPPERS,
ONIONS, MUSHROOMS & TOMATOES
\$45.00 1/2 PAN \$85.00/FULL PAN

STUFFED CHICKEN BREAST

BONELESS CHICKEN BREASTS
W/ TRADITIONAL STUFFING
\$40.00 1/2 PAN \$75.00/FULL PAN

LEMON PEPPER CHICKEN

SAUTÉED CHICKEN CUTLETS
IN LEMON BUTTER SAUCE
\$40.00 1/2 PAN \$75.00/FULL PAN

BLACKENED CHICKEN

SPICY CHICKEN CUTLETS
\$40.00 1/2 PAN \$75.00/FULL PAN

FRIED CHICKEN

BONE-IN CHICKEN PIECES
\$25.00 1/2 PAN \$50.00/FULL PAN

HERB ROASTED CHICKEN

BONE-IN CHICKEN PIECES
\$25.00 1/2 PAN \$50.00/FULL PAN

BBQ CHICKEN

BONE-IN CHICKEN PIECES
\$30.00 1/2 PAN \$55.00/FULL PAN

★ASK US ABOUT OUR VEGETARIAN BREADED “CHICKEN” BREAST

Did you know?
Our Chicken Balsamico & Herb Roasted Chicken is prepared Gluten Free!

HEARTY MEAT

Half Pan Serves 6-7 Full Pan Serves 12-14

HOT ROAST BEEF

STORE BAKED ROAST BEEF IN BROWN GRAVY

\$45.00 1/2 PAN \$85.00/FULL PAN

PEPPER STEAK

W/ PEPPERS AND ONIONS

\$45.00 1/2 PAN \$85.00/FULL PAN

PRIME LONDON BROIL

SEASONED AND SLICED IN AU JUS

\$45.00 1/2 PAN \$85.00/FULL PAN

BRISKET OF BEEF

IN GRAVY

\$55.00 1/2 PAN \$95.00/FULL PAN

SAUTÉED FILET MIGNON TIPS

WITH MUSHROOM & ONIONS

MARKET PRICE 1/2 PAN MARKET PRICE/FULL PAN

MARINATED TURKEY LONDON BROIL

OUR FAMOUS BUTTERFLIED TURKEY BREAST
AND HOMEMADE HONEY BALSAMIC MARINADE

\$40.00 1/2 PAN \$75.00/FULL PAN

SAUTÉED SIRLOIN TIPS

WITH MUSHROOM & ONIONS

\$45.00 1/2 PAN \$85.00/FULL PAN

TURKEY BREAST W/ GRAVY

\$40.00 1/2 PAN \$75.00/FULL PAN

BBQ PULLED PORK

\$45.00 1/2 PAN \$85.00/FULL PAN

ITALIAN SPECIALTIES

Half Pan Serves 6-7 Full Pan Serves 12-14

EGGPLANT ROLLANTINE

\$40.00 1/2 PAN \$75.00/FULL PAN

EGGPLANT PARMIGIANA

\$35.00 1/2 PAN \$65.00/FULL PAN

SAUSAGE & PEPPERS

\$40.00 1/2 PAN \$75.00/FULL PAN

MEATBALLS IN SAUCE

\$40.00 1/2 PAN \$75.00/FULL PAN

CRAB STUFFED PORTABELLA MUSHROOMS

TOPPED W/ FRESH MOZZARELLA

\$45/12PCS

Did you know?

The Catering Department starts out with Burrini's Prime Meats, Fresh Seafood and Produce to create the highest quality dishes for your family dinners and events.

SEAFOOD

Half Pan Serves 6-7 Full Pan Serves 12-14

FLOUNDER FRANÇAISE

FLOUNDER FILET IN A LEMON BUTTER SAUCE
MARKET PRICE

FLOUNDER MARINARA

FLOUNDER FILET IN A MARINARA SAUCE
MARKET PRICE

FLOUNDER STUFFED WITH CRABMEAT

IN A LEMON BUTTER SAUCE
MARKET PRICE

SALMON IN OUR OWN MARINADE

IN A HOMEMADE HONEY BALSAMIC MARINADE
MARKET PRICE

SALMON IN DILL MARINADE

IN LEMON BUTTER DILL SAUCE
MARKET PRICE

SHRIMP & SCALLOP SCAMPI

GARLIC LEMON BUTTER
MARKET PRICE

MUSSELS MARINARA

\$30.00/1/2 PAN - \$55.00/FULL PAN

TILAPIA MARIQUIARA

BLACK OLIVES AND CAPERS IN A RED SAUCE
MARKET PRICE

SEVEN SPREAD PLATTER

CALL SEAFOOD DEPARTMENT FOR MORE INFORMATION
MARKET PRICE/PP (minimum of 10 people)

SHRIMP & CRAB CLAW PLATTER

MARKET PRICE

EXECUTIVE SEAFOOD PLATTER

SELECT JUMBO SHRIMP, CRACKED CRAB CLAWS, LUMP
CRABMEAT, CREAM CHEESE & CAVIAR
MARKET PRICE

POACHED SALMON PLATTER

W/ DILL SAUCE
PER PERSON AT MARKET PRICE

LOX & CREAM CHEESE PINWHEELS

W/ RED ONIONS & TOMATOES
MARKET PRICE

SHRIMP COCKTAIL PLATTERS

#1 \$26.95 (serves 6-8)

#2 \$48.95 (serves 10-14)

#3 \$70.95 (serves 15-20)

#4 \$92.95 (serves 20-30)

VEAL SPECIALTIES

Half Pan Serves 6-7 Full Pan Serves 12-14

VEAL & PEPPERS

VEAL CUTLET W/ SAUTÉED PEPPERS
AND ONIONS
\$60.00 1/2 PAN - \$110.00/FULL PAN

VEAL PARMIGIANA

BREADED VEAL CUTLETS
W/ MARINARA SAUCE AND MOZZARELLA
\$60.00 1/2 PAN - \$110.00/FULL PAN

VEAL FRANCAISE

VEAL CUTLET PAN SEARED W/ LEMON
BUTTER SAUCE
\$60.00 1/2 PAN - \$110.00/FULL PAN

VEAL CORDON BLEU

BREADED CUTLET W/ HAM AND JARLSBURG
CHEESE IN A CREAM SHERRY SAUCE
\$65.00 1/2 PAN - \$125.00/FULL PAN

VEAL SORRENTINO

VEAL CUTLET W/ PROSCIUTTO & EGGPLANT
\$65.00 1/2 PAN - \$125.00/FULL PAN

VEAL MARSALA

VEAL CUTLET IN W/ MUSHROOMS
IN A MARSALA WINE SAUCE
\$60.00 1/2 PAN - \$110.00/FULL PAN

VEAL PICCATA

VEAL CUTLET W/ CAPERS IN A
LEMON BUTTER SAUCE
\$60.00 1/2 PAN - \$110.00/FULL PAN

VEAL SALTIMBOCCA

VEAL CUTLET W/ PROSCIUTTO
& SPINACH IN DEMI GLACE
\$65.00 1/2 PAN - \$125.00/FULL PAN

VEAL SCALLOPINE

VEAL CUTLET W/ FRESH MOZZARELLA
& ASPARAGUS SPEARS
\$60.00 1/2 PAN - \$115.00/FULL PAN

PASTA

Half Pan Serves 6-7 Full Pan Serves 12-14

BAKED ZITI

\$35.00 1/2 PAN \$65.00/FULL PAN

CAVATELLI & BROCCOLI

\$35.00 1/2 PAN \$65.00/FULL PAN

FETTUCCINI ALFREDO

\$40.00 1/2 PAN \$75.00/FULL PAN

FETTUCCINI CARBONARO

\$40.00 1/2 PAN \$75.00/FULL PAN

RIGATONI BOLOGNESE

PASTA WITH MEAT SAUCE

\$35.00 1/2 PAN \$65.00/FULL PAN

STUFFED SHELLS

\$38.00 1/2 PAN \$70.00/FULL PAN

TORTELLINI ALFREDO

\$40.00 1/2 PAN \$75.00/FULL PAN

TORTELLINI MARINARA

\$30.00 1/2 PAN \$55.00/FULL PAN

DEEP DISH LASAGNAS

CHOICE OF: CHEESE, MEAT AND CHEESE,
OR VEGETABLE ALFREDO

\$50.00 1/2 PAN \$95.00/FULL PAN

RIGATONI A'MATRICIANA

PASTA W/ TOMATOES, ONIONS & PANCETTA BACON

\$40.00 1/2 PAN \$75.00/FULL PAN

PENNE W/ PROSCIUTTO & ONION

IN VODKA SAUCE

\$45.00 1/2 PAN \$85.00/FULL PAN

PENNE MARINARA W/ BONELESS CHICKEN

\$38.00 1/2 PAN \$70.00/FULL PAN

MANICOTTI

\$40.00 1/2 PAN \$75.00/FULL PAN

PENNE MARINARA

\$30.00 1/2 PAN \$55.00/FULL PAN

PENNE GENOVESE

PASTA W/ FRESH TOMATO, BASIL & GARLIC

\$30.00 1/2 PAN \$55.00/FULL PAN

PENNE IN VODKA SAUCE

\$35.00 1/2 PAN \$65.00/FULL PAN

MACARONI & CHEESE

\$40.00 1/2 PAN \$75.00/FULL PAN

RIGATONI MARINARA

\$30.00 1/2 PAN \$55.00/FULL PAN

FARFALLE WITH CHICKEN & ASPARAGUS

BOW TIE PASTA WITH CHICKEN & ASPARAGUS IN WHITE SAUCE

\$40.00 1/2 PAN \$75.00/FULL PAN

FARFALLE W/ BROCCOLI RABE

& ANDOUILLE SAUSAGE

\$40.00 1/2 PAN \$75.00/FULL PAN

FARFALLE W/ SHITAKE MUSHROOMS

& SUNDRIED TOMATOES IN A SHERRY SAUCE

\$40.00 1/2 PAN \$75.00/FULL PAN

PENNE W/ SHRIMP, SPINACH & EGGPLANT

IN A WHITE SAUCE

\$45.00 1/2 PAN \$85.00/FULL PAN

BEAN DISHES

Half Pan Serves 6-7 Full Pan Serves 12-14

CALICO BEANS

A WINNER FOR YOUR BBQ YOU MUST TRY!

\$32.00 1/2 pan \$60.00/FULL PAN

BAKED BEANS

\$22.00 1/2 pan \$40.00/FULL PAN

OUR FAMOUS CHILI

\$35/5LB TRAY

CANNELLINI BEANS & BROCCOLI RABE

SAUTÉED IN GARLIC & OLIVE OIL

\$35.00 1/2 pan \$65.00/FULL PAN

RED BEANS & RICE

\$32.00 1/2 pan \$60.00/FULL PAN

POTATOES

Half Pan Serves 6-7 Full Pan Serves 12-14

REAL MASHED POTATOES

\$30.00 1/2 PAN \$55.00/FULL PAN

ROASTED BABY RED & WHITE POTATOES

\$28.00 1/2 PAN \$50.00/FULL PAN

SCALLOPED POTATOES

\$30.00 1/2 PAN \$55.00/FULL PAN

POTATOES AU GRATIN

\$30.00 1/2 PAN \$55.00/FULL PAN

TWICE BAKED POTATOES

\$30/8PCS

ROASTED PARSLEY WHITE POTATOES

\$28.00 1/2 PAN \$50.00/FULL PAN

ROASTED YAMS & WHITE POTATOES

\$30.00 1/2 PAN \$55.00/FULL PAN

ROASTED YAMS

\$30.00 1/2 PAN \$55.00/FULL PAN

RICE DISHES

Half Pan Serves 6-7 Full Pan Serves 12-14

WHITE RICE

\$16.00 1/2 PAN \$30.00/FULL PAN

RICE PILAF

\$25.00 1/2 PAN \$45.00/FULL PAN

BROWN & WILD RICE

\$30.00 1/2 PAN \$55.00/FULL PAN

RISOTTO W/ WILD MUSHROOMS

\$40.00 1/2 PAN \$70.00/FULL PAN

SEAFOOD RISOTTO W/ SAFFRON

\$60.00 1/2 PAN \$110.00/FULL PAN

PAELLA VALENCIA

RICE, SAFFRON, CHORIZO, PORK, CHICKEN & SEAFOOD
MARKET PRICE 1/2 PAN MARKET PRICE/FULL PAN

VEGETABLES

Half Pan Serves 6-7 Full Pan Serves 12-14

ASPARAGUS & WALNUTS IN SOY

\$35.00 1/2 PAN \$65.00/FULL PAN

SAUTÉED ASPARAGUS & BABY CARROTS

W/ GARLIC & OLIVE OIL

\$30.00 1/2 PAN \$55.00/FULL PAN

CAULIFLOWER AU GRATIN

\$30.00 1/2 PAN \$55.00/FULL PAN

BROCCOLI RABE W/ GARLIC & OLIVE OIL

\$35.00 1/2 PAN \$65.00/FULL PAN

BROCCOLI W/ GARLIC & OLIVE OIL

\$30.00 1/2 PAN \$55.00/FULL PAN

BROCCOLI W/ ROASTED PEPPERS & PIGNOLI NUTS

\$30.00 1/2 PAN \$55.00/FULL PAN

GARLIC SPINACH

\$35.00 1/2 PAN \$65.00/FULL PAN

FRESH STEAMED VEGETABLES

\$28.00 1/2 PAN \$50.00/FULL PAN

GREEN BEANS ALMONDINE

\$28.00 1/2 PAN \$50.00/FULL PAN

GREEN BEANS MEDLEY

\$28.00 1/2 PAN \$50.00/FULL PAN

MARINATED GRILLED VEGETABLES

\$35.00 1/2 PAN \$65.00/FULL PAN

ROASTED CAULIFLOWER

\$30.00 1/2 PAN \$55.00/FULL PAN

ROASTED EGGPLANT & SPINACH

\$35.00 1/2 PAN \$65.00/FULL PAN

SPINACH BALLS

\$30.00 1/2 PAN \$55.00/FULL PAN

BAKERY

ASSORTED COOKIE TRAY

\$26.00/SMALL (35 COOKIES)

\$48.00/LARGE (72 COOKIES)

BARS & BROWNIE TRAY

\$38.00/SMALL (12 CUT AND TRAYED)

\$61.00/LARGE (20 CUT AND TRAYED)

MINI ITALIAN PASTRIES TRAY

\$36.00/SMALL (18 PASTRIES)

\$57.00/LARGE (30 PASTRIES)

BUTTER COOKIE TRAYS

\$18.95 1# (6-8 PPL)

\$35.00 2# (12-14 PPL)

CREAM CHEESE PLATTER

\$30.00/SMALL (FOR 12-18 BAGELS)

\$45.00/LARGE (FOR 18-30 BAGELS)

SPECIAL OCCASION CAKES

ASK US ABOUT OUR SPECIAL PRICE LIST

CUSTOM DESSERT TRAYS

PRICES MAY VARY

DAILY FRESH BREAD, ROLLS & BAGELS

ASK US ABOUT OUR SPECIAL LIST

HOMEMADE PIES, CAKES & STRUEDELS

ASK US ABOUT OUR SPECIAL LIST

STUFFED CUPCAKES & SPECIALTY COOKIES

ASK US ABOUT OUR LIST

Many Kosher/Pareve bakery
goods are also available

Ask about our Gluten
Free options

PARTY EXTRAS

SERVERS, BARTENDERS, GRILLERS

SERVER / BARTENDER 4 HOURS - \$125.00*

GRILLERS 4 HOURS - \$150.00*

ASK ABOUT OVERTIME & HOLIDAY RATES
(GRATUITIES NOT INCLUDED)

PAPER GOODS

\$1.75 PER HEAD

STERNOS

\$2.00 EACH

CHAFING DISH RENTAL

\$10.00 EACH (REFUNDABLE DEPOSIT)

COFFEE POTS

\$50.00 EACH (REFUNDABLE DEPOSIT)

DELIVERY & SET-UP

\$25 AND UP

CATER GIFT BOXES

INCLUDES GIFT CARD, SERVING SPOONS
AND DECORATION

\$3.00 EACH

GRILL RENTAL

\$150.00 (GAS INCLUDED)

COFFEE/ TEA SET-UP

\$1.75 PER HEAD (25 MINIMUM)

LINEN RENTAL

\$15.00 EACH

*Prices are subject to change

LOOK FOR OUR SPECIAL CATERING MENUS!

DID YOU KNOW THAT WE HAVE SPECIAL SEASONAL & HOLIDAY MENUS LIKE:

BURRINI'S BBQ MENU
ROSH HASHANAH MENU
YOM KIPPUR PLATTERS
OKTOBERFEST SPECIALS
HALLOWEEN PARTY
THANKSGIVING MENU
HANUKKAH SPECIALS

CHRISTMAS MENU
NEW YEARS PARTY SPECIALS
VALENTINES DAY SPECIALS
MARDI GRAS SPECIALS
ST. PATRICK'S DAY MENU
EASTER SPECIALS
MOTHER'S DAY BRUNCH

