

# From the Finest Catering Facilities... ...Comes the Best Off-Premise Catering



Enjoy the same fine exquisite cuisine that you receive at our three locations (Seasons Catering in *Washington Township*, *The Venetian* in *Garfield*, and *Shadowbrook At Shrewsbury*), at the comfort of your own home, office etc.

We supply the same food you have enjoyed since 1988.

Call us to make your next event unforgettable.

## 1.877.Off Prem

**SEASONS**  
Catering & Special Events

644 Pascack Road • Washington Township NJ

201.664.6141

[www.seasonscatering.com](http://www.seasonscatering.com)

*V*  
the  
*Venetian*

546 River Drive • Garfield NJ

973.546.2250

[www.venetiannj.com](http://www.venetiannj.com)

  
**SHADOWBROOK**  
AT SHREWSBURY  


1 Obre Place • Shrewsbury NJ

732.747.0200

[www.shadowbrooknj.com](http://www.shadowbrooknj.com)

## *Gourmet Deli Sandwich Menu*

*(20 Person Minimum)*

*- all sandwiches are \$11.95 each -*

Genoa Salami, Prosciutto, Fresh Mozzarella, & Sliced  
Tomatoes

*On Semolina Bread with virgin olive oil Balsamic Glaze*

Grilled Chicken Breast Wrap

*With Romaine Lettuce, Roasted Garlic Caesar Dressing*

Fresh Mozzarella, Arugula, Vine Ripe Tomatoes,  
Grilled Eggplant & Prosciutto Di Parma

*Served on Freshly Baked Semolina Bread*

Breaded Chicken Cutlet, Broccoli Rabe, Roasted Peppers,  
Fresh Mozzarella

*Served on Freshly Baked Semolina Bread*

Turkey - BLT Wrap

*With Lettuce, Tomato, & Bacon*

*Dressed with Chipotle Mayo*

Thin Sliced Roast Beef & Arugula Horseradish Cream Sauce

*Served on Semolina Bread*

*Dressed with Horseradish Cream Sauce*

Grilled Zucchini & Portobello Mushrooms

*With Roasted Peppers & Goat Cheese on Semolina Bread*

Hero By The Foot

*6ft & 3ft*

*Starting at \$23.95 per ft*

*Cold Hors d' Oeuvres & Party Platters*

**Chilled Jumbo Shrimp Cocktail (U- 12)**

\$29.95/lb.

*12 Pieces of Shrimp per pound*

*(U-8 Available - Market Price)*

**Jumbo Alaskan King Crab Legs**

*Market Price*

**Cold Antipasto**

Small 12" - \$60.00 • Large 18" - \$120.00

**Domestic & Imported Cheese Display**

*Served with Assorted Flat Breads*

Small 12" - \$75.00 • Large 18" - \$140.00

**Gourmet Vegetable Presentation**

*Harvest of Grilled Vegetables Marinated in Balsamic Vinaigrette*

Small 12" - \$50.00 • Large 18" - \$90.00

**Garden Fresh Vegetable Crudités**

*With Dipping Sauce*

Small 12" - \$45.00 • Large 18" - \$80.00

**Fresh Mozzarella**

*Sliced Homemade Fresh Mozzarella Topped with Fresh Basil & Layered with Fresh Tomato,*

*Roasted Peppers or Sun Dried Tomatoes*

Small - \$65.00 • Large - \$110.00

*Salads*

**Cold Pasta Salad (Tri-Color Tortellini Salad)**

*With Fresh Broccoli, Sun Dried Tomatoes and Roasted Peppers*

\$10.95/lb.

**Homemade Potato Salad or Cole Slaw**

\$9.95/lb.

**Homemade Seafood Salad**

*Octopus, Calamari, Shrimp, Scallops, Mussels, and Extra Virgin Olive Oil*

\$29.95/lb

**Arugula Salad**

*Fresh Arugula with Homemade Roasted Peppers, Fresh Mozzarella and Grape  
Tomato's, Served with our Homemade Balsamic Vinaigrette Dressing.*

12inch Bowl (serves 6-8 people) **\$45.00** | 15inch Bowl (serves 10-14 people) **\$60**

**Caesar Salad**

*Romaine Lettuce Topped with Croutons and Freshly Grated Parmesan Cheese.*

*Served With Our Homemade Caesar Dressing*

12inch Bowl (serves 6-8 people) **\$45.00** | 15inch Bowl (serves 10-14 people) **\$60**

*With Grilled Chicken + \$15.00*

**Greek Salad**

*Mixed Greens with Seasonal Grilled Vegetables, Feta Cheese and Calamata Olives.*

*Served with our Homemade Vinaigrette Dressing*

12inch Bowl (serves 6-8 people) **\$60.00** | 15inch Bowl (serves 10-14 people) **\$75**

**Tossed Salad (Serves 8-10 guests)**

*Romaine Lettuce Topped with cucumbers, Cherry Tomatoes, and Red Onions.*

*Served with our Homemade Honey Balsamic Vinaigrette*

12inch Bowl (serves 6-8 people) **\$45.00** | 15inch Bowl (serves 10-14 people) **\$60**

*Hot & Cold Hors d' Oeuvres*  
(Minimum 25 Pieces of Each)

Bruschetta - Plum Tomato and Basil Served on a Herb Toasted Baguette	\$1.25 each
Lobster Cobbler ~ Lobster Newburg served in a pastry cup	\$2.50 each
Peppercorn Encrusted Tuna ~ Seared Ahi Tuna served on a wonton skin with wasabi	\$3.00 each
Scallops Wrapped in Bacon ~ Tender Sea Scallop wrap with bacon & skewered	Mkt. Price
Maryland Crab Cakes ~ Maryland Lump Crabmeat & Spices	\$3.50 each
Chicken Kabobs ~ Medallions of Chicken, Peppers and Onions skewered	\$2.25 each
Shepard's Pie ~ Sautéed Beef topped with Duchess Potatoes served in a pastry cup	\$1.50 each
Mini Quiche ~ To include Spinach, Bacon & Seafood	\$1.50 each
Pizza Bagels ~ Mini bagels topped with Tomato & Mozzarella	\$1.50 each
Kobe Beef Cocktail Franks ~ wrapped in puff pastry served with spicy mustard	\$1.50 each
Vegetable Spring Rolls ~ Chinese Vegetables with Sweet & Sour Sauce	\$1.50 each
Stuffed Mushrooms ~ Fresh Mushroom Caps bountifully stuffed with Jumbo Lump Crabmeat	\$2.25 each
Chicken Fingers	\$1.50 each
Rack of Lamb ~ Roasted New Zealand Rack of Lamb with Fresh Rosemary	Mkt. Price
Filet Mignon on French Rounds ~ Filet Mignon medallions dipped in sweet butter, Worcestershire Sauce served on a baguette	Mkt. Price
Sweet Potato Puff ~ Sweet Potatoes placed in a flaky puff pastry	\$1.75 each
Raspberry & Brie Wrapped in Phyllo ~ Imported Brie and Raspberry tucked in Phyllo sheets	\$2.25 each
Chicken & Cheese Quesadilla ~ Bite size tortillas rolled in a cone shape, filled with chicken, cheese & spices	\$1.75 each
Spanakopita ~ Fresh Spinach and Feta cheese wrapped in Phyllo pastry	\$1.75 each
Boconccini & Roasted Red Peppers ~ Cherry size mozzarella balls wrapped with Roasted Peppers and skewered	\$1.50 each
Coconut Shrimp ~ Crispy Coconut Dusted Shrimp served with Asian Sauce	\$3.00 each
Potato Pancakes ~ homemade served with apple sauce	\$1.75 each
Grilled Shrimp U-12	\$3.25 each
Diver Scallops ~ Pan-seared Scallops with a Shallot Butter and White Wine Sauce	Mkt. Price

*Hot Grand Buffet*

**(\$42.95 per Person, 35 Person Minimum)**

Chaffing Dish Rentals Additional

\*Additional Charge Items

(Inquire with Banquet Manager)

**Includes:**

Vegetable Crudités

Domestic & Imported Cheese Display

Mozzarella Tomato Display

Garden Salad or Caesar Salad Exotic

Fruit Display

Choice of **6** Buffet Selections Freshly

Baked Semolina Dinner Rolls

*Buffet Beef & Veal Selections*

	<u>1/2 Tray</u>	<u>Full Tray</u>
Italian Meatballs <i>1/2 tray 30 pieces/full tray 60 pieces</i>	\$70.00	\$135.00
Swedish Meatballs <i>1/2 tray 30 pieces/full tray 60 pieces</i>	\$70.00	\$135.00
Sliced Brisket of Beef with Mushroom Gravy	\$135.00	\$220.00
Beef Bourguignon <i>1/2 tray 5lbs/full tray 10lbs</i>	\$90.00	\$180.00
*Veal Marsala <i>1/2 tray 3lbs/full tray 6lbs</i>	\$100.00	\$200.00
*Veal Francaise <i>1/2 tray 3lbs/full tray 6lbs</i>	\$100.00	\$200.00
BBQ Spare Ribs <i>1/2 tray 2 racks/full tray 4 racks</i>	\$70.00	\$135.00

*Buffet Pasta Selections*

	<u>1/2 Tray</u>	<u>Full Tray</u>
<b>* Lobster Ravioli</b> <i>In Lobster Brandy Crème Sauce</i> <i>1/2 tray 30 pieces / full tray 60 pieces</i>	\$ 100.00	\$195.00
<b>Wild Mushroom Ravioli</b> <i>In Truffle Crème Sauce</i> <i>1/2 tray 35 pieces / full tray 70 pieces</i>	\$ 75.00	\$145.00
<b>Butter Nut Squash Ravioli</b> <i>In Pecan Butter Sage Sauce</i> <i>1/2 tray 40 pieces / full tray 80 pieces</i>	\$ 75.00	\$145.00
<b>Braised Short Ribs of Beef Ravioli</b> <i>In Veal Demi-Glace Sauce</i> <i>1/2 tray 25 pieces / full tray 50 pieces</i>	\$ 75.00	\$145.00
<b>Penne with Vodka Sauce</b> <i>Italian Plum Tomato Sauce and Vodka with Peas, Prosciutto and a Touch of Cream</i>	\$ 50.00	\$ 90.00
<b>Mezzi Rigatoni</b> <i>Bolognese Sauce</i>	\$ 50.00	\$ 90.00
<b>Sacchetti Carbonara Pancetta</b> <i>Purse-Shaped Ravioli Filled with 4 cheeses</i> <i>With Cream Sauce, Fresh Peas, Pancetta and Romano Cheese</i>	\$ 70.00	\$ 135.00
<b>Homemade Potato Gnocchi</b> <i>Potato Dumplings with Creamy Pesto Sauce</i> <i>1/2 tray 60 pieces / full tray 120 pieces</i>	\$ 55.00	\$ 105.00
<b>Cavatelli with Broccoli &amp; Chicken</b> <i>Olive Oil, Garlic and Basil</i>	\$ 65.00	\$ 125.00
<b>Orecchiette with Broccoli Rabe &amp; Sausage</b>	\$ 65.00	\$ 125.00
<b>Macaroni &amp; Cheese</b>	\$ 50.00	\$ 100.00

## *Buffet Fish Selections*

	<u>1/2 Tray</u>	<u>Full Tray</u>
<b>Sesame Salmon</b> <i>With Ginger Sauce (3-3.5 oz pieces)</i> <i>1/2 tray 10 pieces / full tray 20 pieces</i>	\$ 95.00	\$180.00
<b>Herb Crusted Norwegian Salmon</b> <i>With a Beurre Blanc Sauce</i> <i>1/2 tray 10 pieces / full tray 20 pieces</i>	\$ 95.00	\$180.00
<b>Pan Seared Norwegian Salmon (3-3.5 oz pieces)</b> <i>Red &amp; Yellow Grape Tomatoes and Asparagus</i> <i>Tips 1/2 tray 10 pieces / full tray 20 pieces</i>	\$ 95.00	\$180.00
<b>* Shrimp Francaise</b> <i>Dipped in Egg Batter, Lemon Butter and White Wine</i> <i>1/2 tray 30 pieces / full tray 60 pieces</i>	\$ 95.00	\$180.00
<b>* Shrimp Scampi</b> <i>1/2 tray 30 pieces / full tray 60 pieces</i>	\$ 95.00	\$180.00
<b>* Grilled Shrimp</b> <i>Over Seafood Risotto</i> <i>1/2 tray 30 pieces / full tray 60 pieces</i>	\$ 95.00	\$180.00
<b>Prince Edward Island Mussels</b> <i>Marinara or Fra Diavolo</i>	\$ 50.00	\$95.00
<b>Fried Calamari</b>	\$ 85.00	\$160.00
<b>Whole Clams Oreganta</b> <i>Whole Little Clams Topped with Oregano Mixture</i> <i>1/2 tray 25 pieces / full tray 50 pieces</i>	\$ 60.00	\$115.00
<b>Stuffed Mushrooms</b> <i>Fresh Mushroom Caps Bountifully Stuffed with Crabmeat</i> <i>1/2 tray 20 pieces / full tray 40 pieces</i>	\$ 60.00	\$120.00
<b>* Florida Red Snapper</b> <i>Pan Seared with White Wine and Garlic Sauce</i>		Market Price
<b>* Grilled Swordfish Steak</b>		Market Price
<b>* Stuffed Flounder</b> <i>With Crabmeat</i>		Market Price
<b>* Chilean Sea Bass</b>		Market Price
<b>* Filet of Sole Oregana</b> <i>Topped with Seasoned Bread Crumbs and Romano Cheese</i>		Market Price

*Buffet Poultry Selections*

	<u>1/2 Tray</u>	<u>Full Tray</u>
<b>Chicken Marsala</b> <i>With Mushrooms and a Rich Brown Sauce</i> <i>1/2 tray 20 pieces / full tray 40 pieces</i>	\$75.00	\$140.00
<b>Chicken Francaise</b> <i>Chicken Breast dipped in Egg Batter Sautéed with Lemon Butter &amp; White Wine</i> <i>1/2 tray 20 pieces / full tray 40 pieces</i>	\$75.00	\$140.00
<b>Chicken Parmigiana</b> <i>Breast of Chicken topped with Mozzarella and Tomato Sauce</i> <i>full tray 20 (4oz) pieces</i>	N/A	\$80.00
<b>Tuscan Grilled Chicken</b> <i>Roasted Red Pepper, Artichoke Hearts, Broccoli, Mushrooms</i> <i>&amp; Sundried Tomatoes in Olive Oil and Basil</i> <i>1/2 tray 20 pieces / full tray 40 pieces</i>	\$75.00	\$140.00
<b>Chicken Rollatini</b> <i>Stuffed with Prosciutto, Fresh Mozzarella topped with a Wild Mushroom Sauce</i>	\$80.00	\$155.00
<b>Sweet Chili Chicken Or Sesame Chicken</b> <i>Tender Chicken tossed with Asian Sauces</i>	\$75.00	\$140.00
<b>Lemon Chicken on the Bone</b> <i>Garlic, Lemon, Olive Oil and White Wine</i>	\$75.00	\$140.00
<b>Chicken Milanese</b> <i>1/2 tray 20 pieces / full tray 40 pieces</i>	\$75.00	\$140.00
<b>Wings   Buffalo or Sweet Chili</b> <i>served with choice of ranch or blue cheese</i> <i>1/2 tray 36 pieces / full tray 72 pieces</i>	\$65.00	\$120.00
<b>Boneless Wings   Buffalo or Sweet Chili</b> <i>served with choice of ranch or blue cheese</i> <i>1/2 tray 45 pieces / full tray 90 pieces</i>	\$65.00	\$120.00

*Buffet Italian Selections*

	<u>1/2 Tray</u>	<u>Full Tray</u>
Risotto with Wild Mushrooms	\$50.00	\$ 100.00
Eggplant Rollatini <i>1/2 tray 18 pieces / full tray 36 pieces</i>	\$70.00	\$ 135.00
Italian Sausage & Peppers	\$70.00	\$ 135.00
Lasagna	\$65.00	\$ 125.00
Baked Ziti Parmigiana	\$65.00	\$ 125.00
Eggplant Parmigiana	\$65.00	\$ 130.00
Broccoli Rabe & Luganica Sausages <i>With Olive Oil and Garlic</i>	\$65.00	\$ 130.00

**Sauces**

(AVAILABLE BY THE QUART)

<b>Fresh Plum Tomato Basil</b>	\$9.95
<b>Vodka Sauce</b>	\$9.95
<b>Filetto di Pomodoro</b>	\$9.95
<b>Carbonara Sauce</b>	\$10.95
<b>Alfredo Sauce</b>	\$10.95
<b>Lobster Cream Sauce</b>	\$11.95
<b>Bolognese Sauce</b>	\$9.95

*Buffet Potato & Vegetable Selections*

	<u>1/2 Tray</u>	<u>Full Tray</u>
<b>Potato Croquettes</b> <i>1/2 tray 15 pieces / full tray 30 pieces</i>	\$45.00	\$80.00
<b>Garlic Mashed Potatoes or Sweet Mashed Potatoes</b>	\$45.00	\$80.00
<b>Home Fried Potatoes</b>	\$45.00	\$80.00
<b>Red Roasted Potatoes</b> <i>With Fresh Rosemary and Herbs</i>	\$45.00	\$80.00
<b>Sautéed Garden Vegetables</b>	\$40.00	\$75.00
<b>Broccoli &amp; Cauliflower</b>	\$40.00	\$75.00
<b>Haricot Verts (French Green Beans)</b>	\$50.00	\$95.00
<b>Hand Peeled Baby Carrots</b>	\$45.00	\$85.00
<b>Rice Pilaf</b>	\$40.00	\$75.00
<b>Fresh Baked Semolina Rolls</b> <i>With Butter</i>	\$6.00 per Dozen	

*Desserts*

**MARCO'S HOMEMADE BREAD PUDDING SERVED WITH  
JACK DANIEL'S WHISKEY SAUCE**

*1/2 tray \$75.00 | full tray \$140.00*

**CHOCOLATE COVERED "LONG STEM" STRAWBERRIES**

*\$ MKT - EACH*

**CHOCOLATE COVERED STRAWBERRIES**

*\$2.50 EA*

**MINI CANNOLIS  
REGULAR/CHOCOLATE**

*\$19.00/PER DZ.*

**MINI ITALIAN LOBSTER TAILS**

*\$25.00/PER DZ.*

**ASSORTED MINI DESSERTS**

*\$16.00/PER DZ.*

**ASSORTED MINI PASTRIES**

*\$16.00/PER DZ.*

**EXOTIC FRUIT DISPLAY**

*Small 12" - \$55.00 • Large 18" - \$110.00*

*Catering Services*

**Delivery Charges**

<b>DROP OFF - ONLY</b> Within 10 Miles	\$30.00
<b>DROP OFF - ONLY</b> Over 10 Miles	<i>Please Inquire</i>
Chaffer w/2 Sternos	\$14.00

## Catering Policies & Procedures

*Thank you for considering us for your catering needs.  
Listed below are some policies you should be aware of prior to placing your catering order.  
If you have any questions, please do not hesitate to call.*

### *Payment Policy*

*A deposit is required on all catering orders.  
A final payment is due upon receipt of the catering invoice.  
Payment may be made by personal check or credit card.  
(Visa, Master Card, American Express, Discover)*

**\* Added charge on all delivery & equipment pick-ups.**

*Thank you for Considering  
Seasons, The Venetian & Shadowbrook*

*We look forward to serving you on your special occasion.*

**(Prices are subject to change without notice. Not responsible for typographical errors.)**