



Rastelli's MARKET FRESH

Catering Menu



Planning a party does not have to be stressful, if you follow these simple guidelines.

Determine the amount of people you will be serving (both adults and children).

Choose your menu.

Speak with a Rastelli's Market Fresh Party Consultant. We will be happy to answer any questions and help guide you through the entire process.

(856) 853-0178 • 1276 Clements Bridge Road • Deptford, NJ 08096

APPETIZERS

- Fried Shrimp** - Butterfly shrimp hand breaded with Japanese bread crumbs fried to perfection served with cocktail sauce.
- Buffalo Shrimp** - Butterfly shrimp tossed with our house made sweet and spicy buffalo sauce.
- General Tso's Hot Wings** - Crispy wings tossed with a General Tso's spicy glaze.
- Hot & Honey Chicken Fritters** - Boneless chunks of chicken breaded, fried and tossed with our hot and honey sauce.
- Fried Mac & Cheese Balls** - Our homemade mac and cheese gently rolled into bite sized balls, breaded and fried.
No sauce because you don't need it.
- Chicken Tenders**
- EZ Peel Shrimp**

SALADS

- Tomato & Mozzarella Salad** - Fresh medallions of mozzarella cheese layered with fresh sliced Roma tomatoes over a bed of gourmet greens accompanied by our homemade pesto dressing.
- Gourmet Green Salad** - Gourmet greens tossed with shaved carrots, croutons, cherry tomatoes, shaved Asiago cheese accompanied by a raspberry vinaigrette.
- Panzanella Salad** - Romaine lettuce, plum tomatoes, croutons accompanied with Italian vinaigrette.
- Grilled Chicken Salad** - Grilled chicken, romaine lettuce, carrots, cucumbers and cherry tomatoes accompanied by a raspberry vinaigrette.
- Caesar Salad** - Fresh romaine lettuce tossed with shredded parmesan cheese and our homemade croutons accompanied by our own caesar dressing.
- Garden Salad** - Fresh iceberg and romaine lettuce tossed with cherry tomatoes, shredded carrots, and cucumbers garnished with red onions and bell peppers. Accompanied by your choice of dressing: Italian, French or Buttermilk Ranch.

PASTA

- Stuffed Rigatoni Pomodoro** - Cheese stuffed rigatoni tossed with our homemade pomodoro of chunks of tomato, fresh basil and garlic.
- Shrimp & Penne** - Sautéed shrimp and asparagus tips, tossed with penne in a homemade lobster cream sauce.
- Manicotti** - Cheese manicotti baked in our homemade marinara sauce topped with mozzarella.
- Raviolette** - Miniature cheese ravioli tossed with sweet Italian sausage with tomatoes and a touch of cream.
- Stuffed Shells** - Ricotta filled shells in homemade marinara sauce.
- Baked Ziti** - Ricotta, mozzarella and homemade marinara sauce.
- Lasagna** - Cheese * Meat * Spinach.
- Tortellini-N-Peas Alfredo Sauce** - Cheese tortellini tossed with peas in homemade Alfredo sauce.
- Pasta & Broccoli** - Fresh broccoli tossed with penne pasta in oil and garlic.
- Eggplant Parmesan** - Breaded eggplant layered with homemade marinara and mozzarella.

PASTA COMBINATIONS

- Chicken Penne Vodka** - Sautéed pieces of boneless breast of chicken tossed with penne pasta in homemade Vodka sauce.
- Chicken With Tortellini** - Sautéed pieces of boneless chicken tossed with roasted peppers and broccoli rabe with tomato.
- Sausage Sicilian** - Sweet Italian sauce sautéed with red, yellow and green bell peppers, purple onions, plum tomatoes and cherry peppers in white wine tossed with gemeli.

CHICKEN

- Chicken Rastelli** - Grilled chicken with fire charred asparagus, tomatoes and purple onions tossed with penne pasta, fresh basil and olive oil.
- Pulled Bar-be-que Chicken** - Slow oven roasted chicken smothered with our homemade bar-be-que sauce.
- Hot & Honey Fried Chicken** - Boneless white meat chicken breaded and deep fried and tossed with our famous hot and honey sauce.
- Grilled Chicken** - Boneless breast of chicken soaked in our special marinade, grilled to perfection and topped with fresh squeezed lemon.
- Bruschetta Chicken** - Our boneless breast of chicken marinated and grilled to perfection and topped with our homemade tomato bruschetta.
- Chicken Scallopine** - Tender boneless breast of chicken sautéed with onions, red and green bell peppers, garlic and white wine.
- Chicken Marsala** - Marsala wine and mushrooms.
- Chicken Picante** - White wine, mushrooms and lemon.
- Chicken Cacciatore** - Bell peppers, onions and tomatoes.
- Chicken Valente** - Asparagus, white wine and roasted peppers.
- Chicken Parmesan** - Marinara, mozzarella and breaded cutlet.
- Chicken Cutlet** - Breaded cutlet.
- Italian Chicken** - Italian dressing, garlic and herbs.
- Chicken & Broccoli** - Shredded chicken, broccoli, cream sauce, cheese and bread crumb topping.
- Chicken Carbonara** - Sautéed pieces of chicken breasts with diced bacon, asparagus and shallots finished with grated Parmesan and cream.
- Rotisserie Turkey Breast w/Gravy**

PORK

- Pork Cutlets** - Tender medallions of pork breaded and seasoned, fried perfect till crisp and golden topped with oven roasted peppers, red onions and tomatoes.
- Pork Marsala** - Thin sliced medallions of pork lightly sautéed with mushrooms and caramelized onions and Marsala wine.
- Pork Medallions** - Sundried cherries, wild mushrooms, Brandy brown sauce.
- Roasted Pork Cacciatore** - Pulled roasted pork stewed with tomatoes, onions and peppers.
- Roasted Pork Medallions** - Roasted medallions of pork with lemon, rosemary and garlic and finished with white wine.
- Boneless Hams** - Sliced and glazed. Topped with pineapples and cherries.

- Store Cooked Roast Pork w/Gravy**
- Pulled Bar-be-que Pork** - Pulled pork tenderloin smothered in our own bar-be-que sauce.
- Pork Chianti** - Pork medallions sautéed with caramelized onions in red wine.
- Sausage, Roasted Pepper, Onions** - Sweet or hot Italian sausage tossed with onions and peppers.
- Sausage, Roasted Potatoes, Caramelized Onions** - Sausage sautéed with roasted potatoes, caramelized onions, glazed in olive oil.

BEEF

- Beef Tips Scallopine** - Sautéed tips with roasted onions, peppers and garlic and butter sauce.
- Petite Tender Medallions Pommery** - Mustard brandy heavy cream.
- Grilled Petite Medallions** - Medallions of beef grilled and topped with a warm fresh tomato and purple onion salad.
- Filet Tips Bleu** - Sautéed filet tips topped with caramelized onions, bleu cheese and demi glace.
- Filet Tips Valente** - Sautéed tips with asparagus, roasted peppers and butter sauce.
- Rotisserie Prime Rib in Au Jus** - Dinner cut or sliced thin for sandwiches.
- Store Cooked Roast Beef w/Gravy**
- Meatballs** - Marinara sauce made on premises.
- Filet Tips & Mushrooms in Au Jus** - Filet tips and sautéed mushrooms.
- Veal Scallopini** - Tender veal stewed with onions, peppers and tomatoes.

VEGETABLES/POTATO/STARCH

- Grilled Vegetables** - A medley of zucchini, squash, tomatoes, peppers and purple onions.
- Roasted Yukon Gold Fingerling Potatoes** - Whole baby Yukon Gold potatoes slow roasted and seasoned to perfection.
- Seasoned Fresh Green Beans** - Tossed with fresh garlic, salt and pepper.
- Roasted Asparagus** - Drizzled with olive oil, salt, pepper and garlic.
- Italian Medley** - Zucchini, squash, broccoli and tomatoes sautéed with garlic, fresh basil and butter.
- Garlic & Rosemary Roasted Red Bliss Potatoes**
- Rice Pilaf** - Carrots, onions, bell peppers and white rice baked in the oven.
- Wild Rice & Mushroom Medley** - Wild and white rice tossed with wild mushrooms and shallots.
- Sesame Snap Peas** - Fresh snap peas sautéed with toasted sesame seeds and oil.
- Sweet Corn & Rice Sauté** - Yellow sweet corn sautéed with onions, red and green bell peppers in butter and blended with steamed white rice.
- Green Bean Almondine**
- Roasted Potatoes with Caramelized Onions**
- Redskin Mashed Potatoes**
- Macaroni & Cheese**