

# Pastas

## **Cavatelli Cardinali**

Cavatelli served with prosciutto and peas in a tomato cream sauce

## **Farfalle with Pesto Cream**

Bowtie shaped pasta in a light pesto cream sauce

## **Rigatoni with Sausage and Broccoli Rabe**

Italian sausage and seasoned broccoli rabe sautéed with olive oil

## **Bowties Baltimore Style (Hot or Cold)**

Diced chicken and peppers seasoned with "Old Bay" and served with bowtie pasta

## **Linguine with Broccoli**

Linguine tossed with sautéed broccoli, red peppers, olive oil and Romano cheese

## **Penne ala Vodka**

Penne pasta tossed in a vodka, tomato cream sauce

## **Tortellini Carbonara**

Cheese tortellini with prosciutto and peas in a Romano cream sauce

## **Stuffed Shells**

Jumbo shells stuffed with ricotta cheese and baked with tomato sauce and mozzarella cheese

## **Farfalle Pomodoro**

Bowtie pasta with fresh plum tomatoes, garlic, olive oil, basil & fresh mozzarella

## **Lasagna**

Four cheese or meat

# Salads

## **House Salad**

Romaine & red tip lettuce with carrots, cucumbers & tomatoes

## **Spring Mix**

with Balsamic vinaigrette

## **Caesar Salad**

House made creamy Caesar dressing with garlic croutons & Romano cheese

## **Fresh Tomato and Mozzarella Salad**

(add \$1.00 per person)

## **Antipasto Salad**

## **Greek Salad**

Mixed greens with cucumbers, tomatoes, roasted peppers, feta & kalamata olives with a Greek vinaigrette

## **Bowtie Pesto**

Broccoli, tomatoes and pesto

## **Greek Pasta Salad**

Same as above but substitute Gemili pasta for greens

## **Italian Pasta Salad**

Broccoli, tomatoes, roasted peppers & mozzarella cheese

# Vegetables

## **Broccoli Rabe**

Garlic and olive oil

## **Escarole**

with white beans

## **String Beans Almondine**

## **Roasted Vegetables**

## **Sautéed Spinach**

Garlic and olive oil

## **Rosemary Roasted Red Bliss Potatoes**

## **String Beans and Potatoes**

in tomato sauce

## **Sautéed Zucchini**

Onions and plum tomatoes

## **Peas**

Mushrooms and onions

## **Eggplant Caponata**

Roasted eggplant sautéed with peppers, onions, capers, olives & plum tomatoes

## **String Beans**

Garlic and bread crumbs

## **Sautéed Seasonal Vegetables**

(Chef's Selection)

## **Scalloped Potatoes**

## **Rice**

Baked with assorted vegetables

# John Serock CATERING

## Catering Menu

Thank you for choosing  
John Serock Catering.

This menu represents our most popular  
items over the past 10 years.

If you are seeking additional items  
or have any dietary concerns,  
please contact us as we are always  
striving to meet our clients needs.

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# Cold Appetizers

## **Shrimp Salad Bites**

Fresh shrimp salad served on sliced cucumbers

## **Frittatta Bites**

Italian style quiche with roasted peppers & onions

## **Roasted Vegetables**

Eggplant, zucchini, peppers & onions  
roasted in garlic, olive oil and balsamic vinegar  
Served chilled on mixed greens

## **Crudite Platter**

Carrots, celery, broccoli, cucumbers  
and peppers served with dipping sauce

## **Pears with Blue Cheese and Walnuts**

Sliced pears topped with  
blue cheese spread and shelled walnuts

## **Ahi Tuna**

Served on wonton crisps with wasabi cream

## **Assorted Bruschetta Bites**

Toasted Italian bread topped  
with choice of two of the following:

- Roasted peppers and ricotta
- Fresh tomato and basil
- White bean ragout
- Plum tomatoes and fresh mozzarella
- Sautéed wild mushrooms

## **Antipasto Platter**

Roasted peppers, artichokes, assorted olives,  
sharp provolone, fresh mozzarella, pepperoni  
and soppressata arranged on a platter  
Served with assorted Italian breads

## **Mediterranean Platter**

House made hummus, cucumbers, kalamata olives,  
cubed feta cheese, roasted peppers & pita bread

## **International Cheese Tray with Seasonal Fruits**

Selection of domestic and imported cheeses including:  
Vermont Cheddar, French Swiss,  
Italian Provolone and Danish Havarti  
Served with seasonal fruits and crackers

## **Sampler Tray**

Pepperoni, provolone cheese, cheddar cheese,  
celery, carrots, broccoli and assorted olives.  
Served with crackers and vegetable dip

# Hot Appetizers

## **Oriental Chicken Skewers**

Sesame coated chicken skewers  
served with a spicy rooster dipping sauce

## **Scallops in Bacon**

Jumbo sea scallops seasoned  
and wrapped in crisp bacon

## **Mini Reuben's**

Lean corn beef with sauerkraut, thousand island dressing  
& Swiss cheese on cocktail rye

## **Italian Style Chicken Fingers**

Chicken tenderloins in Romano laced breadcrumbs  
served with our famous honey mustard sauce

## **Beef Satay**

Tender flank steak in a hoisin marinade  
with schezwan dipping sauce

## **Brie in Puff Pastry**

Mini bites of brie wrapped  
with raspberry preserves in flaky puff pastry

## **Mini Beef Wellington**

Bite size pieces of beef  
wrapped in puff pastry with wild mushrooms

## **Mushrooms with Crab Imperial**

Kennett Square mushrooms  
stuffed with our own crab imperial

## **Shrimp LeJon**

Jumbo gulf shrimp  
wrapped in horseradish and smoky bacon

## **Mushrooms with Sausage**

Kennett Square mushrooms  
stuffed with Italian sausage and breadcrumbs

## **Spinach Puffs**

Spinach and Feta cheese baked in Phyllo

## **Mini Crab Cakes**

Our own lump crab imperial breaded and baked

## **Artichoke and Maryland Crab Gratin**

Artichokes and lump crab baked  
with Swiss cheese and cream  
Served with assorted breads for spreading

# Entrees

## **Grilled Chicken with Roasted Peppers**

Balsamic marinated chicken grilled and  
topped with roasted red and green peppers

## **Chicken Marsala**

Lightly sautéed chicken breast finished  
with fresh mushrooms and sweet Marsala wine

## **Chicken Picatta**

Seasoned chicken breast finished in  
a white wine, lemon caper sauce

## **Chicken Parmigiana**

Chicken cutlets breaded in Italian bread crumbs and  
baked with "Gravy" and Mozzarella cheese

## **Chicken Florentine**

Chicken breast seasoned and sautéed and topped with  
garlic spinach, red peppers and Provolone cheese

## **Chicken Tuscana**

Pan seared chicken with garden fresh herbs,  
white wine & cannelloni beans

## **Chicken Scaloppini**

Tender chunks of chicken simmered with  
peppers, onions and plum tomatoes

## **Chicken Francaise**

Chicken sautéed in a light egg batter and  
finished with a lemon Buerre Blanc

## **Veal Milanese**

Tender veal cutlet breaded and sautéed in olive oil and lemon

## **Veal Saltimbocca**

Veal medallions sautéed and topped with  
prosciutto, sage and provolone cheese

## **Roasted Pork Loin**

Roasted center cut pork loin served with a rosemary Jus Lie

## **Sliced Eye Round of Beef**

Garlic studded beef roasted, sliced and served with Au Jus

## **Grilled Salmon with Fresh Herbs**

Fresh salmon lightly grilled and finished with a citrus herb oil.

## **Sea Bass Mediterranean**

Roasted Sea Bass with a tomato black olive salsa

## **Flounder Imperial**

Flounder baked with our own crab imperial

## **Penne with Shrimp & Scallops**

Shrimp and scallops sautéed with peppers  
and finished in a Newburg cream sauce

## **Sausage and Peppers (Red or White)**

Fennel studded Italian sausage sautéed with peppers and onions

## **Meatballs**

Seasoned ground beef  
simmered in our house made "Gravy"