

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

Penne with Shrimp and Scallops

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

Rigatoni with Sausage and Broccoli Rabe

Italian sausage and seasoned broccoli 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 plum tomatoes, basil and fresh mozzarella

Salads

House Salad

with choice of dressings

Spring Mix

with Balsamic Vinaigrette

Caesar Salad

Fresh Tomato and Mozzarella Salad

(add \$1.00 per person)

Bowtie Pasta

with broccoli, tomatoes and pesto

Greek Salad

Antipasto Salad

Pasta Salad

Vegetables

Broccoli Rabe

with garlic and olive oil

Escarole

with white beans

String Beans Almondine

Roasted Vegetables

Sautéed Spinach

with garlic and olive oil

Rosemary Roasted Red Bliss Potatoes

String Beans and Potatoes

in tomato sauce

Sautéed Zucchini

with onions and plum tomatoes

Peas

with mushrooms and onions

Eggplant Caponata

String Beans

with garlic and bread crumbs

Sautéed Seasonal Vegetables

(Chef's Selection)

Scalloped Potatoes

Sweet Potato Gratin

Rice

baked with assorted vegetables

Carving Station

Roast Beef • Pork • Turkey • Ham
&

A Variety of Cold Sandwiches

Desserts

A wide variety of desserts are available
All made fresh on the premise

If you would like an item you do not see,
we will gladly prepare it for you!
All meals are prepared fresh
by John Serock Catering

John Serock

Catering ...

... for all occasions

*Catering
Menu*

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Cold Appetizers

Shrimp Salad Bites

Fresh shrimp salad served on sliced cucumbers and celery wedges

Frittatta Bites

Italian style quiche with roasted peppers and onions

Roasted Vegetables

Eggplant, zucchini, peppers, onions and tomatoes 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

Tuna Nicoise

Roasted potatoes topped with grilled tuna, black olive and string beans

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 prosciutto arranged on a platter
Served with assorted Italian breads

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, celery, carrots, broccoli and assorted olives.
Served with crackers and vegetable dip

Hot Appetizers

Oriental Chicken Skewers

Sesame coated chicken skewers served with a peanut soy dipping sauce

Clams Casino

Tender clams mixed with bell peppers, onions, breadcrumbs and crisp bacon

Mussels (Red or White)

Fresh mussels steamed in your choice of white wine and garlic or plum tomato sauce

Scallops in Bacon

Jumbo sea scallops seasoned and wrapped in crisp bacon

Italian Style Chicken Fingers

Chicken tenderloins in Romano laced breadcrumbs served with honey mustard

Mini Beef Wellington

Bite size tenderloin medallions wrapped in puff pastry with wild mushrooms

Mini Salmon Wellington

Bite size pieces of salmon 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

Roasted chicken marinated and baked in Tuscan seasoning and white wine

Chicken Scaloppini

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

Chicken Cordon Bleu

Chicken breast stuffed with imported ham and Swiss cheese and finished in a supreme sauce

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 Buerre Blanc

Fresh salmon lightly grilled and finished in a lemon butter sauce

Tuna Au Poivre

Peppercorn encrusted tuna finished in a brandy cream sauce

Sea Bass Mediterranean

Roasted Sea Bass with a tomato black olive salsa

Flounder Imperial

Flounder baked with our own crab imperial

New England Style Cod

Fresh North Atlantic Cod baked with green peppers and tomatoes

Sausage and Peppers (Red or White)

Fennel studded Italian sausage sautéed with peppers and onions

Meatballs

Seasoned ground beef and pork simmered in our house made "Gravy"

WARNING: The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk