

Florentinos Catering



Family Owned and Operated Since 1990

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www.Florentinos.com



How does Florentinos do it?

It's simple – we love what we do, we're good at it, and we have fun doing it! In 1990, Dave and Lenny had a goal to create a family-owned catering business. Flash forward 30-plus years later, and the goal hasn't changed. We now have the resources of an industrial-sized caterer, but we pride ourselves on retaining our humble beginnings. Our customers – you – interact with Dave and Lenny directly; our employees have been with us since very near the beginning. Every person you work with at Flos, as we've taken to calling it, is there to make your event the best it can be.

Taste the Florentinos cuisine and you won't want to miss out on catering your next social, business, or other event with Flos. Whether it's a corporate luncheon, a backyard barbecue, or special occasion, we're committed to providing not only fresh, delicious fare with our 30 years of experience, but the most personalized catering service to be found in New Jersey.

Want more proof? It's in the pudding – our customer reviews. Check below for some of our Google reviews!

- From Laurie P.: “Would highly recommend Florentino's. Great food, easy to work with and a wonderful experience from start / finish. We use them quite often.”
- From Robyn T.: “I used Florentino's to cater for my daughter's backyard baby shower. The food was delicious! There was an abundance of food, David was a pleasure to deal with ... I highly recommend Florentino's for all your catering needs!!! I was a very satisfied customer!”
- From Patrick D.: “Best wedding caterer in the area and great value. Lenny and his staff were excellent and made my wedding worry free.”
- Margie R.: “We've used Florentinos for catering for years now. The portions are generous, the food is delicious, and Dave and Len are wonderful, and very helpful when you need to plan your menu. We've never been disappointed!”

We hope you enjoy – we look forward to working with you!

– Dave, Lenny, and the Flos team

Hot Trays a La Carte

Pasta

	<u>Half Tray</u>	<u>Full Tray</u>
Penne Vodka- Prosciutto with Pancetta & Mushrooms in a Vodka Cream Sauce.....	\$62	\$112
Grilled Chicken a la Vodka- Classic favorite with Grilled Chicken.....	\$72	\$127
Baked Ziti- Marinara Sauce with Ricotta and Mozzarella.....	\$61	\$110
Ravioli- Pastosa Ravioli with Ricotta in Marinara Sauce	\$61	\$110
Penne Pomodoro- Prosciutto and Fresh Basil in a Plum Tomato Sauce.....	\$60	\$108
Spaghetti w/ Garlic & Oil- 100% Olive Oil with Garlic and Seasoning.....	\$54	\$89
Manicotti- Pastosa Manicotti with Ricotta in Marinara Sauce	\$60	\$108
Stuffed Shells- Pastosa Stuffed Shells w/Ricotta in Marinara Sauce.....	\$60	\$108
Lasagna- Your Choice of Meat, Cheese, or Vegetable	\$69	\$120
Lasagna Rolls- Your Choice of Meat, Cheese, or Vegetables.....	\$69	\$120
Cavatelli with Broccoli- Lightly Sautéed with Garlic and Butter	\$61	\$110
Primavera- Penne with Vegetables in Pink Cream Sauce	\$62	\$112
Rigatoni Bolognese- with Beef and Pork in Seasoned Marinara Sauce	\$61	\$110
Penne Rabe- Penne Pasta Sautéed with Broccoli Rabe and Sausage.....	\$62	\$112
Macaroni and Cheese- Classic Elbow Pasta in Our 3-Cheese Sauce	\$61	\$110
Fried Ravioli - Round Pastosa Ravioli Stuffed with Ricotta Cheese.....	\$44	\$83

Beef

Beef Burgundy- Beef Medallions in Burgundy Mushroom Sauce	\$75	\$134
Beef and Broccoli- Beef Medallions with Broccoli in Seasoned Marinade.....	\$75	\$134
Pepper Steak- Beef Medallions with Bell Peppers and Onions.....	\$75	\$134
Roast Beef with Mushrooms- in a Brown Gravy.....	\$75	\$134
Roast Beef Stuffed with Mashed Potatoes - in a Brown Gravy.....	\$75	\$134
Meatballs Marinara- Homemade, Hand-Rolled.....	\$64	\$117
Swedish Meatballs- Classic Meatball with Homemade Cream Sauce.....	\$68	\$125
Eye Round Roast (approx. 5lbs.)- Sautéed with Mushrooms.....		\$115
London Broil- Marinated in Peter Luger Steak Sauce	\$75	\$134

~Half Tray Serves Approximately 8-10 People

~Full Tray Serves Approximately 16-20 People

Chicken

	<u>Half Tray</u>	<u>Full Tray</u>
Francese-Lemon Wine Sauce (House Favorite)	\$68	\$122
Marsala-with Marsala Wine Sauce and Fresh Sautéed Mushrooms	\$68	\$122
Scallopini- Peppers, Sundried Tomatoes, & Mushrooms with Marsala Wine	\$70	\$126
Picata- Lemon Wine Sauce with Artichokes and Capers	\$70	\$126
Parmigiana- Lightly Breaded with Mozzarella in a Marinara Sauce	\$68	\$122
Florentino- Boneless Breast with Prosciutto & Mozzarella in Lemon Sauce	\$75	\$136
Cordon Bleu- Boneless Breast with Ham and Swiss in Lemon Sauce	\$78	\$136
Saltimbocca- Boneless Breast with Prosciutto & Spinach in Lemon Sauce	\$78	\$136
Pomodoro- Boneless Breast with Prosciutto, Mozzarella, & Plum Tomato	\$78	\$136
Primavera- Sautéed with Vegetables in a Pink Cream Sauce	\$70	\$126
Murphy- with Potatoes, Peppers, Sausage, and Onions in a White Wine Sauce	\$70	\$126
Sorrentino- with Prosciutto, Eggplant, and Provolone in Marsala	\$78	\$136
Fingers- Large Breaded Filets of Chicken	\$60	\$106
Southern Fried- Breast, Thigh, Wing, and Leg	\$45	\$79
Barbeque Chicken- Breast, Thigh, Wing, and Leg	\$45	\$79
Wings- Classic Hot Wings or Italian Style	\$50	\$94

Pork

	<u>Half Tray</u>	<u>Full Tray</u>
Baby Back Ribs- Superior Quality in Our Homemade Barbeque Sauce	\$70	\$126
Sausage with Peppers and Onions- Sautéed in Olive Oil with or without Sauce ...\$62	\$62	\$112
Sausage with Potatoes- Sautéed in Olive Oil with Red Bliss Baby Potatoes\$62	\$62	\$112
Smoked Ham- with Pineapples and Maraschino Cherries in a Glaze Sauce\$62	\$62	\$112
Spiral Ham- with Brown Sugar and Sliced Pineapple	\$62	\$112
Loin of Pork- Sliced in a Pork Gravy with Fresh Sautéed Mushrooms	\$62	\$112
Kielbasa & Kraut- Homemade Smoked with Grilled Sauerkraut	\$56	\$107
Pulled Pork- Tender Shredded Pork with Barbecue Sauce	\$62	\$112

Fresh Cooked and Carved Turkeys also Available

~Half Tray Serves Approximately 8-10 People

~Full Tray Serves Approximately 16-20 People

Eggplant

	<u>Half Tray</u>	<u>Full Tray</u>
Parmigiana- <i>Skinless, Lightly Breaded with Mozzarella in Marinara Sauce</i>	\$61	\$110
Rollatini- <i>Skinless, Stuffed with Ricotta and Mozzarella</i>	\$61	\$110
Stuffed- <i>with Spinach, Ricotta, and Mozzarella in Marinara Sauce</i>	\$61	\$110

Seafood

Shrimp Scampi- <i>Sautéed Jumbo Shrimp Layered Over Linguini</i>	\$77	\$140
Shrimp Francese- <i>in a Lemon Wine Sauce Over Linguini</i>	\$77	\$140
Shrimp Parmigiana- <i>Lightly Breaded w/Mozzarella in Marinara Sauce</i>	\$77	\$140
Lobster Ravioli- <i>Pastosa Lobster Ravioli in Marinara or Pink Sauce</i>	\$77	\$140
Fried Calamari- <i>3 Lbs. Lightly Battered, Golden Fried Tubes & Tentacles</i>	\$65	
Zuppa Di Mussels- <i>Fresh Mussels Sautéed in Marinara Wine Sauce</i>	\$61	\$110
Stuffed Flounder- <i>Francese Style, Stuffed with Crab Meat</i>	\$98	\$185

Vegetables, Potatoes, and Sides

Roasted Vegetables- <i>Yellow Squash, Zucchini, Red Onion, Red & Green Bell Peppers, Baby Carrots, Broccoli, & Cauliflower in Olive Oil & Fresh Garlic</i>	\$61	\$105
Honey Carrots- <i>Baby Cello Carrots Sautéed with Sliced Almonds and Honey</i>	\$57	\$102
Green Been Almondine- <i>Sautéed with Sliced Almonds in Olive Oil and Garlic</i>	\$57	\$102
Steamed Broccoli- <i>Sautéed in Olive Oil and Garlic</i>	\$51	\$90
Broccoli Rabe- <i>Sautéed in Olive Oil and Garlic</i>	\$61	\$105
Rice and Vegetables- <i>Rice with an Assortment of Fresh Mixed Vegetables</i>	\$57	\$102
Artichoke Francese- <i>Artichoke Hearts in a Lemon Wine Sauce</i>	\$61	\$105
Rice Balls- <i>Homemade, Loaded with Fresh Mozzarella and Grated Parmigiana</i>	\$51	\$90
Fried Platter- <i>Rice Balls, Chicken Fingers, Fried Ravioli, and Mozzarella Sticks</i>	\$63	\$109
Red Roasted Potatoes- <i>Baby Bliss Red Potatoes Seasoned w/Rosemary & Garlic</i>	\$57	\$102
Mashed Potatoes- <i>Yukon Gold Potatoes with Heavy Cream</i>	\$57	\$102
French Fries- <i>Who doesn't like fries?</i>	\$57	\$102

~Half Tray Serves Approximately 8-10 People

~Full Tray Serves Approximately 16-20 People

Deluxe Hot Buffet Package

Appetizer Trays

Choose One of the Following

- ~ Antipasto Tray: Dry Sausage, Pepperoni, Genoa Salami, Prosciutto, Imported Provolone, Mozzarella Balls, Assorted Olives, Artichoke Hearts, Mushroom Salad, Stuffed Peppers, Roasted Peppers, and Bread Sticks.
- ~ Crudit  Platter: Raw Vegetables with a Store-Made Seasoned Dip, Consisting of Celery, Red and Green Peppers, Carrots, Cucumbers, Snow Peas, Broccoli, and Cherry Tomatoes.
- ~ Cheese Platter: Cheddar, Imported Provolone, Domestic Provolone, Monterey Jack, Smoked Gouda, Fresh Mozzarella, Imported Swiss, and Muenster. Served with Assorted Crackers, Pepperoni, and Fresh Strawberries and Grapes.

Hot Entrees

Substitutions are Available

Choose one from each section (Pasta, Chicken, Beef, Pork, and Eggplant or Side)

- ~ Pasta: Penne Vodka, Baked Ziti, Stuffed Shells, Cavatelli with Broccoli, Lasagna Rolls, Rigatoni Bolognese, Mac and Cheese, **or any choice from the Hot Tray A La Carte Menu**
- ~ Chicken: Francese, Marsala, Parmigiana, Scallopini, Picata, Florentino, Cordon Bleu, Saltimbocca, Pomodoro, Primavera, **or any choice from the Hot Tray A La Carte Menu**
- ~ Beef: Burgundy, Beef and Broccoli, Pepper Steak, Roast Beef with Mushrooms, Meatball Marinara, London Broil, **or any choice from the Hot Tray A La Carte Menu**
- ~ Pork: Sausage with Peppers and Onions, Roasted Loin of Pork, Sausage with Potatoes, Baby Back Ribs, Spiral Ham, **or any choice from the Hot Tray A La Carte Menu**
- ~ Eggplant or Side: Parmigiana, Rollatini, Roasted Vegetables, Green Bean Almondine, Honey Carrots, Roasted Potatoes, **or any choice from the Hot Tray A La Carte Menu**

Fresh Bread

Choice of Brooklyn-Amato Rolls or Italian Bread with Butter Tabs

Salad

Choose one of the Following:

House Salad: Mixed Greens with Cucumbers, Broccoli, Tomatoes, Onions, Peppers, and Carrots with Italian Dressing

Caesar Salad: Romaine Lettuce with Croutons and Grated Parmigiana with a Caesar Dressing

Dessert

Sheet-Style Cake with Choice of Filling and Inscriptions, Italian Cookies, or Assorted Miniature Pastries

Complete Plastic Service

Dinner Plates, Forks, Knives, Dinner-Size Napkins, Serving Spoons, Dessert Plates and Forks, Chafing Equipment, and Sternos

Price Per Person: \$25 (Minimum 25 People)

Also Available are Waitresses, Bartenders, Canopies, Tables, and Chairs

Florentinos Gourmet Buffet Package

Entrées

Choose from the Following Hot Entrées.

Party Size Determines Number of Selections.

Pasta

Penne Vodka
Baked Ziti
Stuffed Shells
Lasagna
Lasagna Rolls
Cavatelli and Broccoli
Penne Pomodoro
Pasta Primavera
Rigatoni Bolognese
Macaroni and Cheese
Penne Rabe

Pork

Baby Back Ribs
Sausage w/Peppers & Onions
Sausage with Potatoes
Smoked Virginia Ham
Roasted Loin
Kielbasa and Kraut
Pulled Pork

Beef

Burgundy
Beef and Broccoli
Pepper Steak
Swedish Meatballs
Meatballs Marinara
Roast Beef with Mushroom
Roast Beef stuffed with
Mashed Potato

Vegetables & Sides

Roasted Vegetables
Honey Carrots
Green Bean Almondine
Steamed Broccoli
Red Baby Bliss Potatoes
Broccoli Rabe
Artichoke Francese
Rice and Vegetable

Eggplant

Parmigiana
Rollatini

Chicken

Francese
Marsala
Florentino
Cordon Bleu
Scallopini
Picata
Parmigiana
Pomodoro
Saltimbocca
Murphy
Fingers
Southern Fried

Seafood (\$2 per Person)

Stuffed Flounder
Mussels Marinara
Shrimp Parmigiana
Shrimp Scampi

Please Refer to Hot Trays a La Carte Section for Item Descriptions

Fresh Bread

Choice of Brooklyn-Amato Rolls or Italian Bread with Butter Tabs

Salad

Choose one of the Following:

~ Florentinos House Salad: Freshly Tossed Greens with Cucumbers, Broccoli, Tomatoes, Onions, Peppers, and Carrots with Italian Dressing

~ Caesar Salad: Romaine Lettuce with Croutons and Grated Parmigiana with Caesar Dressing

Complete Plastic Service

Dinner Plates, Forks, Knives, Dinner-Sized Napkins, Serving Spoons, Chafing Equipment, & Sternos

Price per Person: \$20 (Minimum 25 People)

Also Available are Waitresses, Bartenders, Canopies, Tables, and Chairs

Florentinos Special Hot Buffet Package

Entrées

Included Are the Four Following Selections:

- ~ *Choice of Baked Ziti or Stuffed Shells*
- ~ *Meatballs in Marinara Sauce*
- ~ *Sausage with Peppers and Onions—with or without Tomato Sauce*
- ~ *Eggplant Rollatini*

Add a Chicken Dish from the Following Selections for an Additional \$2.50 per Person:

- ~ *Francese: In a Lemon Wine Sauce*
- ~ *Marsala: with Marsala Wine Sauce and Fresh Sautéed Mushrooms*
- ~ *Scallopini: Peppers, Sundried Tomatoes, and Mushrooms in a Marsala Sauce*
- ~ *Picata: Lemon Wine Sauce with Artichokes and Capers*
- ~ *Parmigiana: Lightly Breaded with Mozzarella in a Marinara Sauce*
- ~ *Pomodoro: Boneless Breast with Prosciutto and Mozzarella with a Plum Tomato Sauce*
- ~ *Florentino: Boneless Breast with Prosciutto and Mozzarella in Lemon Sauce*
- ~ *Murphy: With Potatoes, Peppers, Sausage, and Onions in a White Wine Sauce*

Fresh Bread

Choice of:

- ~ *Brooklyn-Baked Italian Bread with Butter Tabs*
- ~ *Brooklyn-Baked Amato Rolls with Butter Tabs*



Salad

Choice of:

- ~ *Florentinos House Salad: Freshly Tossed Greens with Cucumbers, Broccoli, Tomatoes, Onions, Peppers, and Carrots with Italian Dressing*
- ~ *Caesar Salad: Romaine Lettuce with Croutons and Grated Parmigiana with Caesar Dressing*

Complete Plastic Service

Dinner Plates, Forks, Knives, Dinner-Sized Napkins, Serving Spoons, Chafing Equipment, and Sternos

Price per Person: \$17 (Minimum 30 People)

Also Available are Waitresses, Bartenders, Canopies, Tables, and Chairs

Optional Desserts—Refer to Page 15



Florentinos Fixed Restaurant Menu

“Let Florentinos Bring the Restaurant to You!”

Choice of Pasta

Penne Vodka – *Prosciutto with Pancetta and Mushrooms in a Vodka Cream Sauce*

Baked Ziti – *Marinara Sauce with Ricotta and Mozzarella*

Stuffed Shells – *Pastosa Stuffed Shells w/Ricotta in Marinara Sauce*

Cavatelli with Broccoli – *Lightly Sautéed with Garlic and Butter*

Lasagna Rolls – *With Your Choice of Meat, Cheese, or Vegetables*

Choice of Entree

Beef Burgundy – *Beef Medallions in Burgundy Mushroom Sauce*

Filet Mignon – *Tender Beef in a Cabernet Gravy with Mushrooms (Additional Charge)*

Chicken Francese – *Lemon Wine Sauce (House Favorite)*

Chicken Florentino – *Boneless Breast with Prosciutto and Mozzarella in Lemon Sauce*

Chicken Marsala – *with Marsala Wine Sauce and Fresh Sautéed Mushrooms*

Chicken Saltimbocca – *Boneless Breast with Prosciutto and Spinach in a Lemon Sauce*

Roast Loin of Pork – *Sliced in a Pork Gravy with Fresh Sautéed Mushrooms*

Spiral Ham – *With Brown Sugar and Slice Pineapple*

Shrimp Scampi – *Sautéed Jumbo Shrimp layered over Linguine*

Choice of Side

Roasted Vegetables – *Fresh Zucchini, Squash, Carrots, Broccoli, Cauliflower, Onions, Peppers*

Green Bean Almandine – *Fresh Cut Green Beans with Toasted Almonds and Garlic*

Honey Carrots – *Carrots with Honey and Brown Sugar*

Rice Balls – *Made with Mozzarella Grated Parmigiana, Hand Rolled in our Seasoned Breadcrumbs*

Red Roasted Potatoes – *Baby Bliss Red Potatoes seasoned with Rosemary and Garlic*

Choice of Salad

House Salad – *Tossed Greens w/ Cucumbers, Broccoli, Tomatoes, Onions, Peppers, Carrots*

Caesar Salad – *Romaine Lettuce, Grated Parmigiana, and Croutons with Caesar Dressing*

Fresh Store-Baked Breads

Bread – *Choice of Brooklyn Seeded or non-Seeded French Bread, or Amato Dinner Rolls*

Appetizer (Additional Charge)

Antipasto Platter – *Dry Sausage, Pepperoni, Genoa Salami, Prosciutto, Imported Provolone, Mozzarella Balls, Assorted Olives, Artichoke Heart, Mushroom Salad, Stuffed and Roasted Pepper*

Caprese Platter – *Mozzarella, Layered with Fresh Tomato, Red Onions, Red Roasted Peppers, Red Onions, Roasted Red Peppers, and Fresh Basil Leaves*

Fried Platter (Served Warm) – *An Assortment of Rice Balls, Chicken Fingers, Pastosa Fried Ravioli, and Mozzarella Sticks*

Pricing 10 – 12 People \$290 Add an Antipasto \$70, Caprese Platter \$60, Fried Platter \$63

Pricing 15 – 18 People \$395 Add an Antipasto \$95, Caprese Platter \$85, Fried Platter \$109

Barbecue Party Package

“Enjoy Your Party...Let Florentinos Do the Work!”

Grilling Items:

- ~ Fresh Ground Sirloin Hamburgers (4 oz. 90% Lean)
- ~ Sabrett Coney Island Style All Beef Frankfurters
- ~ Marinated Perdue Chicken Including Breast, Thigh, Leg, and Wing
- ~ Sweet Italian Sausage, Made here at Florentinos
- ~ Store-Made Florentinos Famous Pulled Pork



Sides:

- ~ Store-Made Peppers and Onions
- ~ Jersey Corn on the Cob
- ~ Home Style BBQ Baked Beans
- ~ Gourmet Store-Made Potato Salad, Macaroni Salad, and Cole Slaw
- ~ Fresh Sliced Watermelon

Beverages:

- ~ 5 Gallons of Lemonade and 5 Gallons of Iced Tea

Bread:

- ~ Rolls for Hotdogs, Hamburgers, and Sausage



Condiments:

- ~ Heinz Ketchup, Boar's Head Mustard, Hellmann's Mayonnaise, Sauerkraut, Sabrett Red Onions, American Cheese, Lettuce, Tomato, Onions, Butter, and Pickles

Paper Products:

- ~ Dinner Plates, Forks, Knives, Dinner-Sized Napkins, Serving Spoons, Dessert Plates, Dessert Forks, Chafing Equipment, Salt, and Pepper

Other Options for Barbecue (at an Additional Price):

- | | | |
|--------------------------|------------------------------|--------------------|
| ~ Baby Back Ribs | ~ Rib Eye Steak | ~ 6 oz. Hamburgers |
| ~ Marinated London Broil | ~ Filet Mignon | ~ Chicken Sausage |
| ~ Little Neck Clams | ~ Cheese and Parsley Sausage | ~ Lobster Tails |

The Chef, Charcoal Grill, and Serving Tables are Included

Price Per Person:

Call for current pricing

Also Available are Waitresses, Bartenders, Canopies, Tables, and Chairs

Service and Rental List

Waitress Service (5 Hours).....	\$195
Bartender Service (5 Hours)	\$195

Tables

60" Round (Seats 8-10).....	\$19
8' Rectangular (Seats 8-10).....	\$19

Chairs

Brown Molded Plastic.....	\$2.25
White Molded Plastic	\$2.90

Linens

Restaurant Table Cloths (White Only).....	\$12
Colored Table Cloths	\$25

Glassware

11-oz. Water or Soda (Orders of 25)	\$30
Wine Glass (Orders of 25).....	\$30
On the Rocks (Orders of 25).....	\$30
Champagne Glass (Orders of 18).....	\$35

Equipment

Complete 100-Cup Coffee Set-Up (Coffee, Sugar, Sweet and Low, Cups, and Cream).....	\$70
Charcoal Grill (5-Foot, Holds up to 80 lbs. of Charcoal)	\$85

Tents and Canopies

20 x 20 Foot.....(Seats 40).....	\$395
20 x 30 Foot.....(Seats 60).....	\$425
20 x 40 Foot.....(Seats 80).....	\$475

(Optional Sides and Lights are Available at an Additional Charge)

Rental Packages

Package One

One 20 x 20 Foot Canopy
 4 Round or Banquet Tables
 32 Brown Chairs
Only \$525.00

Package Two

One 20 x 30
 6 Round or Banquet Tables
 48 Brown Chairs
Only \$630.00

Minimum \$50 Delivery Charge Applied to All Rental Items.

Sandwich Platters

Substitutions or Customizations are Available

Assorted Finger Sandwiches

- 20 Sandwiches with Lettuce and Tomato Made on Mini Kaiser Rolls, Halved for 40 Pieces – \$99
 - 10 Sandwiches with Lettuce and Tomato Made on Kaiser Rolls, Halved for 20 Pieces – \$99
- | | |
|-----------------------|---|
| ~Ham and Swiss | ~Turkey and American |
| ~Roast Beef | ~Eggplant Mozzarella with Roasted Peppers |
| ~Salami and Provolone | ~Chicken Cutlet, Mozzarella, & Roasted Pepper |

Sloppy Joes – \$117

10 Thick Triple Decker “Overweight” Sandwiches with Store-Made Roast Beef, Ham, and Turkey on Rye Bread with Russian Dressing and Our Homemade Cole Slaw Cut in Halves for 20 pieces.

Italian Finger Sandwiches --\$90

Made on Brooklyn Italian Bread, Approximately 35, 1.5” Slices with a Variety of the Following Cold Cuts:

- | | |
|--|------------------|
| ~Fresh Mozzarella | ~Eggplant Strips |
| ~Roasted Peppers | ~Imported Ham |
| ~Salami | ~Ham Cappicola |
| ~All Sandwiches with Light Oil and Vinegar | |

Wrap Sandwiches – \$107

10 Flavored Wraps with Lettuce and Tomato Cut into Thirds for 30 Pieces with the Following Options:

- | | |
|---|---|
| ~Turkey and American | ~Chicken Cutlet, Mozzarella, Roasted Pepper |
| ~Ham and Swiss | ~Chicken Salad |
| ~Eggplant Mozzarella with Roasted Peppers | ~Tuna |

Paninis – \$115

8 Ciabatta Paninis Cut into Quarters for 32 Pieces with the Following Options:

- | | |
|--|---|
| ~Turkey and Cheddar with Bacon and Sundried Tomatoes | ~Ham and Mozzarella with Tomatoes and Red Onions |
| ~Grilled Chicken and Mozzarella with Tomatoes and Red Onions | ~Fried Eggplant with Roasted Peppers and Mozzarella |

Stuffed Bread Platter – \$80

Store-Made Breads Arranged on a Platter with a Side of Marinara Sauce, Stuffed with the Following Options:

- | | |
|----------------------------------|---------------------------|
| ~Pepperoni with Mozzarella | ~Eggplant with Mozzarella |
| ~Sausage with Peppers and Onions | ~Ham with Mozzarella |

Italian “Overweight” Gourmet Platter – \$115

4 Whole Loaves of Fresh, Brooklyn-Baked Italian Bread Cut into 32 Pieces Total with the Following:

- | | |
|---|--|
| ~Ham, Salami, and Provolone with Lettuce and Tomatoes | ~Roast Beef and American with Lettuce and Tomatoes |
| ~Turkey and Alpine Swiss with Lettuce and Tomatoes | ~Breaded Chicken Cutlet, Mozzarella, and Red Roasted Peppers with Balsamic Vinegar |

Hero Specials

All Heroes Are Pre-Sliced and Are Made on Brooklyn-Baked Italian Bread Using Boar's Head Cold Cuts.

Italian Hero

Imported Ham, Genoa Salami, Ham Capicola, and Provolone with Lettuce and Tomato. Served w/ Hellman's Mayo and Italian Dressing on the Side.

Turkey Hero

Boar's Head Oven Gold Turkey and American Cheese with Lettuce and Tomato. Served with Hellman's Mayonnaise on the side.

American Hero

Store-Made Thinly Sliced Roast Beef, Boar's Head Oven Gold Turkey, and American Cheese, with Lettuce and Tomato. Served with Hellman's Mayonnaise and Italian dressing on Side.

Italian American Hero

The Best of Both Worlds: One Half Italian Hero and the Other Half American Hero. Served with Store-Made Italian Dressing and Hellman's Mayonnaise on the Side.

Grand Italian Deluxe Hero

Prosciutto di Parma, Genoa Salami, Imported Soppressata, Imported Hot Capicola, and Provolone Cheese with Lettuce and Tomato. Served with Italian Dressing on the Side.
(\$4 Additional per Foot)



Turkey Club Hero

Boar's Head Oven Gold Turkey and Baby Swiss Cheese with Lettuce, Tomato, and Crispy Bacon. Served with Hellman's Mayonnaise on the Side.
(\$5 Additional per Foot)

Roast Beef Hero

Store-Made Thinly Sliced Roast Beef and Alpine-Lacey Cheese with Lettuce and Tomato. Served with Hellman's Mayonnaise on the Side.
(\$3 Additional per Foot)

Chicken Cutlet Hero

Crispy Breaded Chicken Cutlet or Grilled Chicken Cutlet and Fresh, Store-Made Mozzarella with Roasted Red Peppers. Served with Store-Made Italian Dressing and Hellman's Mayonnaise on the Side.
(\$4 Additional per Foot)

Eggplant Hero

Store-Made Breaded Skinless Eggplant and Mozzarella and Red Roasted Peppers. Served with Store-Made Balsamic Vinaigrette on the Side.
(\$4 Additional per Foot)

Avocado Chicken Cutlet Hero

Crispy Breaded Chicken or Grilled Chicken Cutlet, Fresh Store-Made Mozzarella, Bacon, and Tomatoes with an Avocado Spread.
(\$6 Additional per Foot)

Best of Both Worlds Option: Choose Two of the Above to Create a Half-and-Half Hero.

Deluxe Service Option: Store-Made Potato and Macaroni Salad with Plastic Service.
(Additional \$6 per Foot)

3-Foot Hero (Serves 10-12 People): **\$68**
4-Foot Hero (Serves 15-20 People): **\$88**
5-Foot Hero (Serves 20-22 People): **\$110**
6-Foot Hero (Serves 25-28 People): **\$132**



Cold Appetizer Platters

Antipasto Platter

Florentinos' Famous Antipasto Tray Includes Dry Sausage, Pepperoni, Genoa Salami, Prosciutto, Imported Provolone, Mozzarella Balls, Assorted Olives, Artichoke Hearts, Mushroom Salad, Stuffed Peppers, Roasted Peppers, and Bread Sticks.

12" Tray (serves 10-15): **\$70**

16" Tray (serves 15-20): **\$95**

18" Tray (serves 25+): **\$110**

Florentinos Famous Fruit Platter

A Fresh, Locally-Sourced Platter of Watermelon, Cantaloupe, Honeydew, Grapes, Pineapples, and Strawberries, all Drizzled in Chocolate.

12" Tray (serves 10-15): **\$70**

16" Tray (serves 20-25): **\$90**

Caprese Mozzarella Platter

Store-Made, Thinly-Sliced Mozzarella Layered with Fresh Tomatoes, Red Onions, Roasted Red Peppers, and Fresh Basil Leaves.

12" Tray (serves 10-15): **\$60**

16" Tray (serves 20-25): **\$85**

Fried Platter (Served Warm)

An Assortment of Rice Balls, Chicken Fingers, Pastosa Fried Ravioli, and Mozzarella Sticks.

Half Tray: **\$63** / Full Tray: **\$109**

Grilled Vegetable Platter (Cold)

A Locally-Sourced Platter of Chilled Vegetables, Grilled to Perfection, Including Red and Green Peppers, Zucchini, Squash, Eggplant, and Red Onions.

12" Tray (serves 10-15): **\$65**

16" Tray (serves 20-25): **\$95**

Traditional Crudit  Platter

Locally-Sourced, Raw Vegetables with a Store-Made Seasoned Dip, Consisting of Celery, Red and Green Peppers, Carrots, Cucumbers, Snow Peas, Broccoli, and Cherry Tomatoes.

12" Tray (Serves 10-15): **\$60**

16" Tray (Serves 20-25): **\$85**

International Cheese Platter

A Savory Platter of International Cheeses, including: Cheddar, Imported Provolone, Domestic Provolone, Monterey Jack, Smoked Gouda, Fresh Mozzarella, Imported Swiss, and Muenster. Served with Assorted Crackers, Pepperoni, and Fresh Strawberries and Grapes.

12" Tray (serves 10-15): **\$80**

16" Tray (serves 20-25): **\$110**

Shrimp Cocktail

Jumbo Shrimp (16-20 Count) Served with Lemon Wedges and Our Homemade Cocktail Sauce.

\$29 per Pound

Salad Options

Florentinos House Salad

Freshly Tossed Greens with Cucumbers, Broccoli, Tomatoes, Onions, Peppers and Carrots with Italian Dressing.

Half tray: \$40 Full tray: \$60

Caesar Salad

Romaine Lettuce, Grated Parmigiana, and Croutons with Caesar Dressing.

Half tray: \$40 Full tray: \$60

Mandarin Orange Salad

Freshly Tossed Greens and Spinach Leaves with Mandarin Oranges, Sliced Almonds, Onions and Cherry Tomatoes with Raspberry Vinaigrette.

Half tray: \$45 Full tray: \$65

Greek Salad

Freshly Tossed Greens, Tomatoes, Feta Cheese, Olives, Cucumbers, and Bell Peppers with Raspberry Vinaigrette.

Half tray: \$45 Full tray: \$65

Craisin Salad with Apples & Walnuts

Freshly Tossed Greens with Cucumbers, Broccoli, Tomatoes, Carrots, Apples, Craisins, and Walnuts with Italian Dressing.

Half tray: \$45 Full tray: \$65

Grilled Chicken Caesar Salad

Romaine Lettuce with Grilled Chicken, Croutons, with Caesar Salad Dressing.

Half tray: \$55 Full tray: \$75

Strawberry Spinach Salad

A Mix of Baby Spinach and Arugula with Fresh Strawberries, Red Onions, Goat Cheese, with Balsamic Vinaigrette.

Half tray: \$45 Full tray: \$65

Avocado Salad

Fresh Arugula with Chopped Avocados, Cherry Tomatoes, Red Onions, Chopped Bacon, with Balsamic Vinaigrette.

Half tray: \$50 Full Tray: \$70

Cold Pasta and Classic Salads

Rigatoni Salad

Rigatoni Pasta with Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, with Italian Seasoning.

Half tray: 4 lbs. \$44 Full tray: 7 lbs. \$76

Tricolor Pasta Salad

Pepperoni, Roasted Peppers, Grated Parmigiana, and Basil, all Tossed in Virgin Olive Oil.

Half tray: 4 lbs. \$44 Full tray: 7 lbs. \$76

Cavatelli and Broccoli

Cavatelli Pasta with Fresh Sautéed Broccoli and Grated Parmigiana Mixed with Garlic and Virgin Olive Oil.

Half tray: 4 lbs. \$61 Full tray: 7 lbs. \$100

Red Bliss Potato Salad

Sliced Red Baby Red Potatoes, Chives, Seasoning, Sour Cream, with Hellman's Mayonnaise.

Half tray: 5 lbs. \$35 Full tray: 7lbs. \$49

Florentinos Classic Potato Salad, Macaroni Salad, or Cole Slaw

With Seasoning and Hellmann's Mayonnaise

Half tray: 5 lbs. \$30 Full tray: 7 lbs. \$42



Florentinos Deluxe Cold Buffet Package

A Platter Arranged with a Selection of the Following Gourmet Meats and Cheeses.

Pick Four Meats and Two Cheeses from the List Below.

Meats:

- ~ Store-Made Roast Beef*
- ~ Boar's Head Deluxe Ham*
- ~ Boar's Head Ham Capicola*
- ~ Boar's Head Ovengold Turkey*
- ~ Boar's Head Maple Turkey*
- ~ Boar's Head Classic Chicken Breast*
- ~ Boar's Head Everroast Chicken Breast*
- ~ Boar's Head Bologna*
- ~ Boar's Head Pastrami*
- ~ Genoa Salami*
- ~ Pepperoni*

Cheeses:

- ~Land O'Lakes American Cheese*
- ~Finlandia Swiss Cheese*
- ~Boar's Head Baby Swiss*
- ~Boar's Head Swiss Loraine*
- ~Boar's Head Picante Provolone*
- ~Boar's Head Pepperjack Cheese*
- ~Boar's Head Muenster Cheese*

Additional Selections:

Available at an Additional Charge

- ~ Imported Proscuitto*
- ~ Imported Capicola*
- ~ Imported Soppressata*
- ~ Imported Provolone*

Salad

Choose Three Options: Potato Salad, Macaroni Salad, Pasta Salad, and Cole Slaw.

Fresh Bread

Assorted Rolls, and Rye

Complete Plastic Service and Condiments

Dinner Plates, Forks, Knives, Dinner-Sized Napkins, and Serving Spoons.

Hellman's Mayonnaise and Boar's Head Mustard.

All Platters Come with Pickles in the Center of the Platter.

Price Per Person: \$11.75

Cold Cut Platters are Also Available a La Carte at \$8.75 per Person.



Boar's Head

Hot Appetizers

At Florentinos, we customize each and every cocktail party to fit your individual needs.
Each item has a 50-piece minimum.

“House Special” Appetizers

- | | |
|---|--------------------------------------|
| ~ Spanakopita with Baby Spinach and Feta in a Phyllo Triangle | ~ Chicken Sesame |
| ~ Triangle Chicken Quesadilla | ~ Chicken and Lemongrass Pot Sticker |
| ~ Vegetable Spring Roll | ~ Vegetable Pot Sticker |
| ~ Buffalo Chicken Spring Roll | ~ Mini Pizzas |
| ~ Assorted Quiche Lorraine | ~ Chicken Puff |
| ~ Mini Franks | ~ Salmon Puff |
| ~ Coney Island Franks (Stuffed with Sauerkraut and Mustard) | ~ Broccoli and Cheddar Puff |
| | ~ Chicken Fajitas in a Tortilla Wrap |

50 Pieces for \$95

“Elegant” Appetizers

- | | |
|---------------------------------|--|
| ~ Kobe Beef Cheeseburgers | ~ Southwestern Beef Empanada |
| ~ Scallop Wrapped with Bacon | ~ Beef Wellington |
| ~ 1-oz. Premium Lump Crab Cakes | ~ Cherry Blossom and Goat Cheese Tart |
| ~ Raspberry and Almond Brie Log | ~ Coconut Shrimp |
| ~ Lobster Cobbler | ~ Wild Mushrooms and Artisan Cheese Tart |

50 Pieces for \$105



House Special Package:

- ~ Triangle Chicken Quesadilla
- ~ Coney Island Frank(sauerkraut/ mustard)
- ~ Assorted Quiche Lorraine
- ~ Broccoli and Cheddar Puff

Total of 100 Pieces – \$180

Elegant Package:

- ~ Kobe Beef Cheeseburgers
- ~ 1-oz. Premium Lump Crab Cakes
- ~ Lobster Cobbler
- ~ Southwestern Beef Empanada

Total of 100 Pieces – \$195

Cold Appetizers and Dessert Platters are Available. Please Refer to Pages 11 and 15.
Also Available are Waitresses, Bartenders, Canopies, Tables, and Chairs.

Freshly Baked Desserts

Create Your Own Sheet Cake (with Choice of Inscription and Colors)

Quarter Sheet (\$70) <i>Feeds 20-25</i>	Half Sheet (\$110) <i>Feeds 40-50</i>	Three-Quarter (\$145) <i>Feeds 60-70</i>	Sheet Full Sheet (\$180) <i>Feeds 80-100</i>
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Choice of Cake: *Chocolate ~ Vanilla ~ Red Velvet* ~ Carrot**

Choice of Filling: *Vanilla ~ Chocolate ~ Cannoli ~ Reese's ~ Strawberry ~ Lemon ~ Banana*

Choice of Icing: *Whipped Cream ~ Butter Cream ~ *Cream Cheese (Only w/Red Velvet & Carrot)*

Assorted Fresh Italian Cookie Trays

A Scrumptious Platter Filled with Freshly Baked Italian Cookies, Perfect Following Any Meal.

<i>Small (2 lbs.):</i>	\$37
<i>Medium (3 lbs.):</i>	\$54
<i>Large (4 lbs.):</i>	\$70

Mini Pastry Platters

An Assorted Platter Comprised of Cannoli, Eclairs, Seven Layer Rainbow Cakes, Chocolate Mousse Tarts, Petit Fours, and Napoleons.

<i>Small (24 pieces):</i>	\$60
<i>Medium (36 pieces):</i>	\$81
<i>Large (48 pieces):</i>	\$102

Brownies

Freshly-Baked Fudge Brownies with Nuts, M&Ms, or Reese's.

<i>Small (24 pieces):</i>	\$55
<i>Medium (36 pieces):</i>	\$81
<i>Large (48 pieces):</i>	\$94



Florentinos Famous Fruit Platter

A Fresh, Locally-Sourced Mix of Watermelon, Cantaloupe, Honeydew, Grapes, Pineapples, and Strawberries, all Drizzled in Chocolate.

<i>12" Tray (serves 10-15):</i>	\$70
<i>16" Tray (serves 20-25):</i>	\$90

Mini Assorted Cupcake Platter

An Assortment of Fresh, Locally Baked Cupcakes Beautifully Arranged on a Platter.

<i>Small (24 pieces):</i>	\$48
<i>Medium (36 pieces):</i>	\$61
<i>Large (48 pieces):</i>	\$84