

Additional Entrée Selections

	HALF TRAY	FULL TRAY
CHICKEN CORDON BLEU Stuffed with Ham and Mozzarella, topped with Supreme Chicken Gravy.....	70	105
CHICKEN EVELYN Prosciutto, Artichokes, Mushrooms, and White Wine.....	70	105
CHICKEN FLORENTINE Stuffed with Spinach, with Light Cream Sauce.....	70	105
CHICKEN SALTIMBOCCA Provolone, Prosciutto, and Onions, in Brown Sauce.....	70	105
CHICKEN SORRENTINO Prosciutto, Eggplant, Provolone, and Onions, in Brown Onion and Mushroom Sauce.....	70	105
LASAGNA Cheese or Meat.....	70	105
EGGPLANT ROLLATINI	70	105
TWICE BAKED POTATO	70	105
VEAL CUTLET PARMIGIANA	70	105
VEAL MARSALA	70	105
VEAL FRANCESE	70	105
SHRIMP FRA DIAVOLO over Linguine.....	80	120
SHRIMP PARMIGIANA over Linguine.....	80	120
SHRIMP SCAMPI over Linguine.....	80	120
SALMON or TUNA Grilled or Fried with Roasted Vegetable Topping.....	90	140
STUFFED LOIN of PORK with Provolone and Prosciutto.....	90	140
STUFFED LOIN of PORK with Bread Crumbs and Pignoli Nuts.....	90	140
STUFFED LOIN of PORK Spinach and Sun-Dried Tomatoes.....	90	140
FILET MIGNON Seasoned to your desire.....	105	145
LEG of LAMB or RACK of LAMB	105	145
VEAL SPIEDINI Veal Medallions, rolled and filled with Pecorino Cheese, Bread Crumbs and Herbs, Marsala Au Jus.....	105	145
LOBSTER TAIL 4 oz. Broiled or Oreganato.....	105	145

Bruzzese's Cold Buffet

\$10.95 PER PERSON — OR —
\$11.95 PER PERSON INCLUDES ANTIPASTO PLATTER
MINIMUM 15 PERSONS

HOMEMADE ROAST BEEF	YELLOW AMERICAN CHEESE
BOAR'S HEAD® HAM	POTATO SALAD
ROASTED TURKEY BREST	MACARONI SALAD
HORMEL® DILUSSO SALAMI	COLE SLAW
CAPICOLLA	PARTY ROLLS
SOPPRESSATA	ITALIAN BUTTER COOKIES
PROVOLONE	PAPER SERVICE

ALL ITEMS SUBJECT TO CHANGE ACCORDING TO MARKET PRICE

Hot Specialty Heros

CHOICE OF:

EGGPLANT PARMIGIANA
CHICKEN CUTLET PARMIGIANA
GRILLED CHICKEN with Spinach Salad
FRIED CHICKEN CUTLET with Fresh Mozzarella & Roasted Peppers

3 Ft. Round \$80 • 4 Ft. Round \$95 • 5 Ft. \$115 • 6 Ft. \$130

VEAL CUTLET PARMIGIANA

3 Ft. Round \$135 • 4 Ft. Round \$165 • 5 Ft. \$195 • 6 Ft. \$245

Bruzzese's Famous Giant Heros

CHOICE OF SALADS: Macaroni, Potato Salad, Cole Slaw (1 Lb. Per Foot)
Fresh Baked Italian Bread topped with Choice of: Lettuce, Tomatoes,
Roasted Peppers, Imported Olive Oil & Vinegar Dressing

3 Ft. Round \$80 • 4 Ft. Round \$95 • 5 Ft. \$115 • 6 Ft. \$130

American Style

HOMEMADE ROAST BEEF
ROASTED TURKEY BREST
IMPORTED SWISS
BOAR'S HEAD® BOLOGNA
LAND-O-LAKES® AMERICAN CHEESE
BOAR'S HEAD® HAM

Italian Style

BOAR'S HEAD® HAM
HORMEL® DILUSSO SALAMI
MORTADELLA
CAPICOLLA
HORMEL® PEPPERONI
IMPORTED PROVOLONE
HOMEMADE MOZZARELLA

Bruzzese's Italian Supremo

PROSCIUTTO • HORMEL® DILUSSO SALAMI • CAPICOLLA
PROSCIUTTINI • IMPORTED PROVOLONE • IMPORTED SOPPRESSATA
HOMEMADE MOZZARELLA & TRIMMINGS

3 Ft. Round \$95 • 4 Ft. Round \$105 • 5 Ft. \$125 • 6 Ft. \$140



Bruzzese's
ITALIAN GOURMET

If you don't see your favorite dish just ask.
We can accommodate many special requests.

Want to fully enjoy your party guests?
Let us do the work for you.
Ask our catering specialist about
our variety of offsite catering services.

NOTICE TO ALL OUR VALUED CUSTOMERS:

- 50% deposit required when placing orders. Balance to be paid 3 days prior to delivery or pick up date. Personal checks not accepted.
- Minimum 3 days notice required for all cancellations or modifications.
- Less than 3 days notice on cancellations are subject to deposit forfeiture.
- Refundable deposit required for use of rack and water pans. Items must be returned within one week from date of delivery/pick up to receive deposit refund.
- State sales tax not included in prices



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Bruzzese's
ITALIAN GOURMET
Gourmet Foods & Caterers

Family Owned and Operated
Serving the Finest Quality

Italian Specialties and Gourmet Prepared Foods

Catering Menu

Serving New York and New Jersey

(718) 984-0623

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Fax: (718) 984-8351

www.Bruzzeses.com

27 Seguine Avenue • Staten Island, NY

BUSINESS HOURS:

Monday - Friday 9:00 a.m. to 6:00 p.m.
Saturday: 8:00 a.m. to 6:00 p.m.
Sunday: 8:00 a.m. to 4:00 p.m.



"We Cater To You"



Salads

ALL SALADS SOLD BY THE LB. ♦ MINIMUM 4 LBS. PER LB.

SPINACH with Mushrooms and Balsamic Vinegar	13.00	MOZZARELLA & TOMATO	9.00
STRING BEANS & TOMATO	7.99	FRUIT SALAD	7.99
STRING BEANS & POTATO	7.99	DELUXE ANTIPASTO	9.99
TOMATO & ONION	7.99	BOCCONCINI	10.99
CUCUMBER & ONION	7.99	CHICKEN SALAD	8.99
HOUSE PASTA SALAD with Mozzarella, Grape Tomatoes and Italian Dressing	7.99	SHRIMP SALAD	9.50
TORTELLINI SALAD	8.99	CAESAR SALAD	7.99
PASTA & SUN-DRIED TOMATO	9.00	with GRILLED CHICKEN	14.99
PASTA & PIGNOLI NUTS	9.00	GREEK SALAD	7.99
		BRUZZESE'S MACARONI SALAD	6.99
		BRUZZESE'S POTATO SALAD	6.99
		BRUZZESE'S COLE SLAW	6.99

TOSSED SALAD Lettuce, Tomatoes, Cucumber, Olives, and Dressing
Sm. \$20 ♦ Lg. \$25 ♦ X-Lg. \$50

Hot Hors d'oeuvre Platters

SMALL PLATTER \$55 ♦ LARGE PLATTER \$80

BUFFALO WINGS	CHICKEN TENDERS
MINI RICE BALLS	MINI CHICKEN QUESADILLA
MINI EGG ROLLS	FRIED RAVIOLI
PIGS in the BLANKET	MINI PROSCIUTTO BALLS
MINI PIZZA BAGELS	ROASTED ARTICHOKE HEARTS
MOZZARELLA STICKS	MINI CORDON BLEU

Platters

CUSTOM PLATTERS	Price Varies
ASSORTED FRUIT Seasonal	Sm. \$60 • Med. \$75 • Lg. \$85
SHRIMP COCKTAIL	\$32.50/lb.
ASSORTED QUICHE PLATTER	Sm. \$60 • Lg. \$85
ASSORTED CHEESE PLATTER	Sm. \$60 • Lg. \$85
ASSORTED MEAT & CHEESE PLATTER	Sm. \$60 • Lg. \$85
WRAPS PLATTER	Sm. \$65 • Lg. \$95
FRUIT & CHEESE PLATTER	Sm. \$60 • Lg. \$85
FRESH MOZZARELLA, TOMATO & BASIL	Sm. \$65 • Lg. \$85
COLD ANTIPASTO Roasted Peppers, Marinated Mushrooms, Greek Olives, Marinated Stuffed Peppers, Imported Provolone, Bocconcini, Sicilian Olives, Oil Cured Olives, Sweet Dried Sausage, Pepperoni, Marinated Artichoke Heart	Sm. \$65 • Lg. \$85
FRITTA MISTA Fried Veggie Platter	Sm. \$60 • Lg. \$85
VEGETABLE CRUDITÉ with Creamy Vegetable Dip	Sm. \$60 • Med. \$85 • Lg. \$95
HOT SPECIALTY BREADS	Sm. \$60 • Lg. \$85
FINGER SANDWICHES	20 pcs. \$55 • 30 pcs. Lg. \$75
PANINI PLATTER	Sm. \$65 • Lg. \$85
HOT ANTIPASTO Fried Calamari, Fried Mozzarella, Eggplant Rollatini, Stuffed Peppers with Pignoli Nuts ...	Sm. \$75 • Lg. \$95
DELUXE COLD ANTIPASTO Roasted Peppers, Marinated Mushrooms, Sun-Dried Tomatoes, Greek Olives, Imported Provolone, Bocconcini, Sweet Dried Sausage, Pepperoni, Marinated Artichoke Hearts, Stuffed Peppers with Provolone & Prosciutto, Hot & Sweet Soppressata, Smoked Mozzarella, Ricotta Salada	Sm. \$75 • Lg. \$95

15 PERSONS: CHOICE OF 3 TRAYS ♦ 20 PERSONS: CHOICE OF 4 TRAYS
25 PERSONS: CHOICE OF 5 TRAYS ♦ 30 PERSONS: CHOICE OF 6 TRAYS
35 PERSONS: CHOICE OF 7 TRAYS ♦ 40 PERSONS: CHOICE OF 8 TRAYS

Bruzzese's Hot Buffet

\$15.95 PER PERSON ♦ MINIMUM 15 PERSONS
INCLUDES TOSSED SALAD, CHOICE OF ENTRÉES, DINNER ROLLS,
CHAFING DISHES, RACKS, AND STERNO

Bruzzese's Hot Buffet Supremo

\$17.95 PER PERSON ♦ MINIMUM 15 PERSONS
INCLUDES ANTIPASTO PLATTER(S), TOSSED SALAD with DRESSING,
CHOICE OF ENTRÉES, DINNER ROLLS, PAPER SERVICE, SERVING UTENSILS,
CHAFING DISHES, RACKS, AND STERNO

Entrées

Chicken & Turkey

A LA CARTE: 1/2 TRAY \$60 ♦ FULL TRAY \$80

CHICKEN OREGANATO	MEDITERRANEAN CHICKEN SALAD
CHICKEN MARSALA	Worcestershire Sauce, Spinach, Sun-Dried Tomatoes, Rosemary, and Oreganetto Pasta
CHICKEN FRANCESE	CHICKEN FRANKIE
CHICKEN PICCATA	in Prosciutto Sauce
CHICKEN TERIYAKI	CHICKEN MEATBALLS in Broccoli Rabe Cream Sauce
CHICKEN CUTLET PARMIGIANA	CHICKEN RICCI Rollatini with Mozzarella, Ham, Roasted Peppers, topped with Bacon and Creamy Carbonara Sauce
CHICKEN MARIE Chicken Cutlet, Fresh Mozzarella, in a White Wine Lemon Sauce	CHICKEN ALESSI Pasta with Chicken in a Mushroom Cream Sauce
BONELESS CHICKEN CACCIATORE	CHICKEN MARIANA Chicken with Mushrooms, Artichoke Hearts, and Vinegar Peppers
CHICKEN MONSE Mushrooms, Broccoli, Bows, Garlic & Oil	CHICKEN ROLLATINI Spinach, Artichoke Hearts, and Mozzarella
CHICKEN CHRISTINA Light Pink Roasted Pepper Sauce and Mafalda Pasta	CHICKEN CAPRESE Tomatoes, Fresh Herbs, Garlic, Fresh Mozzarella, with Balsamic Glaze
CHICKEN BRUZZESE Mushrooms, White Wine and Butter	CHICKEN MILORA White Wine, Lemon, Garlic, Rosemary, and Potatoes, in Brown Sauce
CHICKEN SCAPARELLE Boneless Chicken with Potato and Sausage	TURKEY BREAST with Stuffing
CHICKEN CAMRYN Boneless Chicken sautéed with Garlic, Oregano, Tomato, Broccoli, and White Wine	
CHICKEN SCAMPI Butter, Garlic, White Wine Sauce, over Pasta	
ROASTED CHICKEN with Roasted Vegetables	

Beef

A LA CARTE: 1/2 TRAY \$60 ♦ FULL TRAY \$80

POT ROAST with Potatoes, Carrots, and Celery	SHEPHERD'S PIE
BEEF STEW	MEATBALLS with MARINARA
CHILI	ROAST BEEF with MUSHROOM
BEEF STRIPS TERIYAKI Teriyaki Sauce with Pepper and Onion	GRAVY Eye Round of Beef sliced and layered in Mushroom Gravy
BEEF STRIPS & BROCCOLI Broccoli Florets with Seasoned Brown Gravy	ROAST BEEF PROVENÇALE
BEEF STRIPS & MUSHROOMS Sliced Mushrooms with Seasoned Brown Gravy	Eye Round of Beef sliced and layered on a Bed of Roasted Potatoes or Rice, with Natural Gravy
	STEAK PIZZAIOL Red and Green Pepper, Onions, Oregano, Red Sauce

Entrées

Pork

A LA CARTE: 1/2 TRAY \$60 ♦ FULL TRAY \$80

PORK CUTLET PARMIGIANA	LOIN of PORK PROVENÇALE
SAUSAGE & PEPPERS	Roasted with Potatoes or Rice, Onions, and Gravy
SAUSAGE & BROCCOLI	PORK MEDALLIONS with Mushrooms and Light Pink Sauce
SAUSAGE & BROCCOLI RABE	GRILLED PORK CHOPS Marinated with Garlic Butter, Parsley, topped with Hot and Sweet Peppers
HAWAIIAN STYLE PORK with Rice	
CHINESE STYLE SPARE RIBS	
BAKED VIRGINIA HAM	
BAR-B-QUE PULLED PORK	

Seafood

A LA CARTE: 1/2 TRAY \$60 ♦ FULL TRAY \$80

CALAMARI in Marinara Sauce	MUSSELS in Red Sauce
FRIED CALAMARI	BAKED CLAMS OREGANATO

Pasta

We Offer a Wide Variety of Pastas to be Topped by Your Favorite Sauce

A LA CARTE: 1/2 TRAY \$60 ♦ FULL TRAY \$80

VODKA SAUCE	PRIMAVERA Cream Sauce with Vegetables
FILETA DI POMODORO Crushed Tomatoes and Onion	PUTTANESCA Tomatoes, Capers, Black Olives, Anchovies
ALFREDO SAUCE	STUFFED SHELLS
ALA PANNA Light Cream Sauce with Pancetta and Peas	BAKED ZITI
WHITE or RED CLAM SAUCE	MANICOTTI
GARLIC & OIL	PASTA with BROCCOLI RABE & SAUSAGE
D'LA NONA Light Cream Sauce with Prosciutto and Peas	CAVATELLI with BROCCOLI BOLOGNESE
PANCETTA Cream Sauce with Crispy Bacon	

Vegetables

A LA CARTE: 1/2 TRAY \$60 ♦ FULL TRAY \$80

EGGPLANT PARMIGIANA	ROASTED RED SKIN POTATOES
EGGPLANT ROLLATINI CALABRESE	MASHED POTATOES (Garlic or Plain)
Hot Soppressata, Sharp Provolone, Ricotta, Pecorino Romano, and Parsley	ROASTED VEGETABLES Zucchini, Red & Green Peppers, Onions, Potatoes, Herbs
SWEET POTATOES	SPANISH RICE Celery, Onion, Carrots, Saffron
STRING BEANS ALMONDINE	SAUTÉED BROCCOLIRABE
JULIENNE CARROTS	BROCCOLI OREGANATO
SPINACH & ARTICHOKE	ASSORTED STUFFED MUSHROOMS
HEARTS FRANCESE	FRIED RICE
ZUCCHINI with Fresh Tomatoes and Onions	

POTATO CROQUETTES \$2.00 each
RICE BALLS \$2.00 each

PLEASE SEE REVERSE SIDE FOR
ADDITIONAL ENTRÉE SELECTIONS



ALL ITEMS SUBJECT TO CHANGE ACCORDING TO MARKET PRICE