

# *Corrado's*

FOOD FOR EVERY OCCASION

## CATERING GUIDE PRICE LIST

### LOCATIONS

201 Berdan Avenue  
Wayne, New Jersey 07470  
973.646.2199

1578 Main Avenue  
Clifton, New Jersey 07011  
973.340.0628

QTY	COLD STARTERS AND PLATTERS	SMALL	LARGE	TOTAL
	Standard Cold Cut Platter (Ham, Salami, Turkey, Roast Beef, Swiss Cheese, American Cheese)	\$40.00	\$80.00	
	Italian Cold Cut Platter (Ham, Sopresata, Capicola, Prosciutto, Salami, Provolone Cheese)	\$60.00	\$120.00	
	Antipasto Platter	\$49.00	\$69.00	
	Assorted Seafood Platter	\$59.99	\$79.99	
	Cold Marinated Chicken Salad platter	\$49.99	\$69.99	
	Russian Seafood Salad Platter	\$59.99	\$79.99	
	Cajun Style Shrimp and Crawfish Platter	\$79.99	\$99.99	
	Marinated Bacala Platter	\$79.99	\$99.99	
	Crudit� Platter	\$29.99	\$49.99	
	Shrimp Cocktail Platter (16-20 Large Shrimp)	\$54.00	\$90.00	
	Shrimp Cocktail Platter (8-12 Jumbo Shrimp)	\$69.00	\$115.00	
	Shrimp Cocktail Platter (6-8 Colossal Shrimp)	\$78.00	130.00	
	King Crab Legs	\$22.99/lb		
	Grilled Vegetables with Dill Mustard Dressing	\$49.99	\$59.99	
	Poached or Smoked Salmon Platter with all the Fixings	\$59.99	\$79.99	
	Mediterranean Mezze Sampler Platter (Hummus, Baba Ganoush, Tabouli, Marinated Olives, Bean Salad)	\$39.99	\$59.99	
	Melon Wrapped in Prosciutto	\$29.99	\$49.99	
	Assorted Mini Savory Pastries "Salaison"	\$49.99	\$69.99	
	Rolled Turkey and Boursin Cheese	\$39.99	\$59.99	
	Sesame Chicken on a Stick with Spicy Cilantro Peanut Sauce	\$39.99	\$59.99	
	Mini Surf and Turf on Skewers	\$59.99	\$79.99	
	Stuffed Mushrooms with Smoked Gouda and Tomato	\$29.99	\$49.99	
	Octopus and Shrimp Ceviche with Oranges and Chilis	\$79.99	\$99.99	
	Shrimp in Herb Dressing with Assorted Olives and Pickles	\$69.99	\$89.99	
	Sesame Noodles with Scallions and Szechuan Cucumbers	\$29.99	\$49.99	
	Shrimp and Vegetables Summer Roll with Ginger Soy Dip	\$49.99	\$69.99	
	House Marinated Olives with Assorted Crackers	\$39.99	\$49.99	
	Shaved Filet Mignon with Horseradish Sauce and Toast	\$59.99	\$79.99	
	Marinated Tomato Feta Cheese and Herb Croutons	\$39.99	\$59.99	
	Stuffed Cold Baby Artichokes with Tomato and Basil Pesto	\$39.99	\$59.99	
	Caprese Salad	\$34.99	\$59.99	
	Deconstructed Nicoise Salad (Tuna, Green Beans, Potatoes, Olives, Tomatoes, Hard-Boiled Eggs in a Mustard Dressing)	\$49.99	\$69.99	
	Deconstructed Greek Salad	\$39.99	\$59.99	
	Deviled Eggs with Dill Caviar Salad	\$39.99	\$59.99	

\*Small Platter Serves 8-10 People, Large Platter Serves 12- 16 People

PAGE TOTAL

QTY	HOT STARTERS	HALF TRAY	FULL TRAY	TOTAL
	Buffalo Wings with Bleu Cheese	\$39.94	\$59.99	
	Asian Wings with Rice Vinegar Sesame Soy Sauce	\$39.99	\$59.99	
	BBQ Honey Wings	\$39.99	\$59.99	
	Chicken Satay (Coconut Soy Marinated Chicken Skewers with Peanut Dipping Sauce)	\$39.99	\$59.99	
	Buffalo Chicken Fingers with Bleu Cheese	\$39.99	\$59.99	
	Oatmeal Crusted Chicken Tenders with Mango Slaw and Jalapeño Ganache	\$39.99	\$59.99	
	All Beef Meat Balls in Roasted Tomato and Parsley	\$29.99	\$49.99	
	Turkey Meatballs in Sesame Scallion Sauce	\$39.99	\$54.99	
	Mini Beef Canelloni (Hand-Rolled Mini Crepes w/ Beef Tomato Filling)	\$44.99	\$64.99	
	Pigs in a Blanket with Mustard	\$29.99	\$34.99	
	Sliders with Sautéed Onions (Mini Seasoned Cheese Burgers)	\$39.99	\$44.99	
	Cajun BBQ Shrimp (in the shell)	\$49.99	\$69.99	
	Coconut Shrimp with Orange Chutney	\$49.99	\$69.99	
	Fried Shrimp with Horseradish Lemon Mayonnaise	\$49.99	\$69.99	
	Shrimp Wrapped in Bacon with Lemon Mayonnaise	\$49.99	\$69.99	
	Grilled Calamari Tossed in Herbs and an Olive & Tomato Salad	\$39.99	\$59.99	
	Mini Crab Cakes on Petit Toast with Pepper Remoulade	\$59.99	\$79.99	
	Mussels in Lemon Herb Butter	\$34.99	\$54.99	
	Mussels in Spicy Marinara Sauce	\$34.99	\$54.99	
	Mussels or Clams in Chinese Black Bean Sauce	\$39.99	\$59.99	
	Clams Oreganata	\$34.99	\$54.99	
	Salmon Cakes with Corn Relish	\$59.99	\$79.99	
	Rice Balls	\$1.99 ea	\$1.99 ea	
	Asparagus Parmesan	\$29.99	\$34.99	
	Prosciutto and Asiago Polenta with Basil Shallot Confit	\$39.99	\$59.99	
	Peach and Fontina Cheese Polenta	\$34.99	\$59.99	
	Assorted Mini Quiche	\$39.99	\$59.99	
	Pot Stickers	\$39.99	\$59.99	
	Mushroom Crepes	\$34.99	\$49.99	
	Fried Artichokes Provencal	\$49.99	\$69.99	
	Italian Stuffed Artichokes	\$34.99	\$54.99	
	Chick Pea Fries with Preserved Lemon Anchovy Mayonnaise	\$34.99	\$54.99	
	Zucchini Tartes with Chive Truffle Sour Cream	\$44.99	\$64.99	

\*Small Tray Serves 8-10 People, Large Tray Serves 12-16 People

\*\*Some Hot Starters served in Platters or Trays upon chef's discretion

PAGE TOTAL

QTY	MEATS AND ENTREES	SMALL	LARGE	TOTAL
	Chicken Piccata, Marsala, Francaise, Parmesan, or Cacciatore	\$59.99	\$99.99	
	Grilled Chicken with Asparagus, Shallots, and Ricotta Salata	\$54.99	\$79.99	
	Whole Rotisserie Chicken	\$7.99/piece	\$7.99/piece	
	Chicken Oregonata	\$59.99	\$99.99	
	Chicken Cacciatore	\$59.99	\$99.99	
	Chicken Parmigiana	\$59.99	\$99.99	
	Veal Parmigiana	\$79.99	\$129.99	
	Lemon Chicken	\$59.99	\$99.99	
	Southern Style Buttermilk Fried Chicken	\$39.99	\$59.99	
	Pulled Pork with Rice & Beans	\$49.99	\$64.99	
	Stuffed Loin of Pork with Roasted Peppers, Spinach, and Fontina Cheese	\$59.99	\$79.99	
	Grilled Pork Medallions with Hoisin Glaze	\$59.99	\$79.99	
	Grilled Pork Chops with Balsamic Reduction and Grilled Peaches	\$59.99	\$79.99	
	Honey Glazed Ham	\$59.99	\$79.99	
	Stuffed Turkey Breast with Pancetta and Spinach	\$69.99	\$99.99	
	Steak Pizaiole	\$69.99	\$109.99	
	Beef Stroganoff with Egg Noodles	\$59.99	\$99.99	
	Beef with Root Vegetables Stew	\$59.99	\$99.99	
	Braciolo in Roasted Tomato Caper Sauce	\$59.99	\$109.99	
	Filet Mignon Roasted Beef Tenderloin in a Mushroom Demi Glace	\$79.99	\$129.99	
	Roasted Filet Mignon Stuffed with Parsley and Garlic in Brown Butter Lemon Sauce	\$89.99	\$139.99	
	Chopped Steak with Mushrooms and Onions	\$59.99	\$79.99	
	Baby Back Short Ribs	\$49.99	\$69.99	
	Mixed Stuffed Vegetables with Minced Meat	\$39.99	\$59.99	
	Veal Piccata, Marsala, Francaise, or Parmesan - We only use milk fed veal to insure top quality	\$79.99	\$129.99	
	Mediterranean Boneless Leg of Lamb	\$89.99	\$129.99	
	Chicken or Pork Fajita	\$59.99	\$79.99	
	Beef or Shrimp Fajita	\$69.99	\$89.99	
	Pastitsio (Baked Penne Pasta with Beef in a Bechamel Sauce)	\$49.99	\$69.99	
	Moussaka (Baked Eggplant with Beef in a Bechamel Sauce)	\$59.99	\$79.99	
	Meat and Ricotta Lasagna	\$39.99	\$54.99	
	Cheese or Beef Ravioli in Tomato Sauce	\$29.99	\$44.99	
	Orichiette with Sausage & Broccoli Rabe in Garlic & Oil	\$34.99	\$49.99	
	Farfale with Wild Mushrooms, Spinach, and Asiago Cheese	\$34.99	\$49.99	
	Penne Vodka with or without Peas and Prosciutto	\$34.99	\$49.99	
	Cavatelli and Broccoli	\$29.99	\$44.99	
	Gnocchi with Tomatoes and Shaved Pecorino Red Sauce	\$39.99	\$59.99	
	Manicotti	\$39.99	\$59.99	
	Tortellini Alfredo or Marinara	\$34.99	\$49.99	

\*Small Platter Serves 8-10 People, Large Platter Serves 12- 16 People

PAGE TOTAL

<b>QTY SEAFOOD</b>		<b>SMALL</b>	<b>LARGE</b>	<b>TOTAL</b>
	Shrimp Francaise	\$59.99	\$89.99	
	Shrimp Parmesan	\$59.99	\$89.99	
	Roasted Fillet of Salmon with Dill Cream	\$59.99	\$99.99	
	Grilled Fillet of Salmon with Black Bean Mango Salsa	\$39.99	\$69.99	
	Stuffed Salmon in a Pesto Crust	\$59.99	\$99.99	
	Fillet of Cod a la Portuguese	\$59.99	\$99.99	
	Fillet of Cod in Tomato Cilantro Confit	\$59.99	\$99.99	
	Flounder Florentine	\$59.99	\$99.99	
	Pistachio Crusted Tilapia with Roasted Pepper Caramelized Onion Sauce	\$59.99	\$89.99	
	Monkfish Scampi	\$59.99	\$99.99	
	Pesce di Limone	\$49.99	\$79.99	
	Sea Scallops in Sherry Mustard Cream	\$69.99	\$109.99	
	Fish and Chips	\$49.99	\$79.99	
	Calamari Stir Fry with Vegetables in Black Bean Sauce	\$39.99	\$69.99	
	Seafood Paella	\$49.99	\$79.99	
	Seafood Cannelloni in Tomato Oregano Sauce	\$49.99	\$79.99	
	Lobster Ravioli in Sage Lemon Butter	\$49.99	\$79.99	
	Mixed Seafood Lasagna	\$49.99	\$79.99	
	Stuffed Lobster Tail	Market	Price	

<b>QTY SOUPS</b>		<b>QUARTS</b>	<b>TOTAL</b>
	Chicken Noodle (Regular or Asian)	\$5.99	
	Cream of Mushroom	\$5.99	
	Curried Sweet Potato	\$5.99	
	Escarole & Beans	\$5.99	
	Gazpacho	\$5.99	
	Italian Garlic Bread & Prosciutto	\$5.99	
	Italian Wedding	\$5.99	
	Lobster Bisque	\$7.99	
	Manhattan Clam Chowder	\$5.99	
	Minestrone	\$5.99	
	New England Clam Chowder	\$5.99	
	Pasta Fagirole	\$5.99	
	Potato & Three Onions	\$5.99	
	Shrimp Bisque	\$7.99	
	Vegetarian Lentil	\$5.99	

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\*\*Quart equals 4 servings

**PAGE TOTAL**

QTY	<b>SANDWICHES &amp; WRAPS</b>	*FINGER SANDWICHES \$2.50 EACH (ON DINNER ROLLS)	EACH	TOTAL
	<b>Paninis</b>			
	The Ranchero - Roast Beef, Tomato, Chipotle Mayo, Provolone Cheese, and Lettuce on Italian Bread		\$4.49	
	The Caprese - Fresh Mozzarella, Tomato, Fresh Basil, Balsamic, and Garlic Olive Oil on Italian Bread		\$5.49	
	The Mediterranean - Grilled Chicken, Roasted Pepper, Olive Pesto, and Feta Cheese on Pita Bread		\$5.49	
	El Gringo - Turkey, Pastrami, Fried Onion, American Cheese, and Ranch Dressing on Sliced Rustic Bread		\$4.49	
	El Cubano - Roast Pork, Ham, Swiss Cheese, Garlic Mayo, and Pickles on French Bread		\$4.99	
	<b>Les Croissants</b>			
	Tuna Melt - Homemade Tuna Salad, Tomato, and Swiss Cheese		\$4.99	
	The Italiano - Prosciutto, Ricotta Salata, Roasted Pepper, and Arugula		\$5.99	
	The Parisian - French Ham, Gruyere Cheese, and Tomato		\$5.49	
	The Corrado - Turkey, Bacon, Lettuce, Tomato, and Russian Dressing		\$4.49	
	<b>Wraps &amp; Sandwiches</b>			
	Buffalo Chicken Tenders with Bleu Cheese, Sliced Tomatoes, and Lettuce		\$4.49	
	Asian Marinated Grilled Chicken with Scallions, Cucumber, Napa Cabbage Slaw, and Cilantro Sesame Mayonnaise		\$5.49	
	Roast Beef with Aged Cheddar, Red Onions, Lettuce, Tomato, and Horseradish Mayo		\$4.99	
	House-Made Falafel, Tomato, Hummus, Pickles, and Arugula		\$4.49	
	Roast Beef, Turkey, Ham, & Chicken Cutlet with Cheese, Lettuce, and Tomato		\$4.99	
	Chicken Caesar		\$4.99	

QTY	<b>PIZZA AND FLAT BREADS</b>	SQUARE 12"	SQUARE 16"	ROUND 12"	ROUND 16"	TOTAL
	<b>Pizza</b>					
	Quarto Formaggio (4 Cheese)	\$16.99	\$22.99	\$14.99	\$19.99	
	Putanesca (Anchovies, Tomato, and Olives)	\$12.99	\$15.99	\$11.99	\$14.99	
	White Pizza with Prosciutto, Arugula, and Fresh Mozzarella, and Garlic	\$14.99	\$17.99	\$13.99	\$17.99	
	White Pizza with Garlic	\$12.99	\$15.99	\$11.99	\$14.99	
	White Pizza with Eggplant	\$12.99	\$15.99	\$11.99	\$14.99	
	Roasted Eggplant, Zucchini, and Garlic	\$11.99	\$14.99	\$10.99	\$13.99	
	Pancetta, Ricotta Salata, and Basil with Extra Virgin Olive Oil	\$14.99	\$17.99	\$13.99	\$17.99	
	Shrimp Pizza with Roasted Tomato, Garlic, and Shrimp	\$16.99	\$22.99	\$14.99	\$19.99	
	Wild Mushrooms and Roasted Onions	\$12.99	\$15.99	\$11.99	\$14.99	
	Chicken Parmesan	\$12.99	\$15.99	\$11.99	\$14.99	
	Pepperoni, Broccoli Rabe, and Provolone	\$12.99	\$15.99	\$11.99	\$14.99	
	Bacon, Egg, and Cheese	\$11.99	\$14.99	\$10.99	\$13.99	
	Margherita	\$10.99	\$13.99	\$9.99	\$12.99	
	Sausage and Peppers	\$11.99	\$14.99	\$10.99	\$13.99	

\*Square 12" and 16" - Sicilian Style with Thick Crust

\*\*Round 12" and 16" - Thin Crust

\*\*\*Turkish Style Flat Bread" - on Pide Bread

PAGE TOTAL

QTY	PIZZA AND FLAT BREADS (Continued)	SQUARE 12"	SQUARE 16"	ROUND 12"	ROUND 16"	TOTAL
	<b>Pizza</b>					
	Old Fashioned	\$10.99	\$13.99	\$9.99	\$12.99	
QTY				1/2	FULL	
	<b>"Pide" Turkish Flat Bread Pizza</b>					
	Bolognese			\$3.99	\$7.99	
	Bolognese with Egg & Chilli Pepper			\$4.99	\$8.99	
	Mediterranean - Zesty Oregano, Lemon Zest, and String Cheese			\$4.99	\$8.99	
	The Greek - Marinated Chopped Olives Artichokes and Feta Cheese			\$5.99	\$9.99	
QTY	SIDES			SMALL	LARGE	TOTAL
	Broccoli Rabe with Roasted Garlic			\$29.99	\$49.99	
	French Green Beans with Shallots			\$29.99	\$49.99	
	Ratatouille (Stew of Eggplant, Zucchini, Yellow Squash, Bell Peppers, and Tomatoes with Light Garlic and Oregano)			\$29.99	\$49.99	
	Baked Seasonal Squash with Brown Sugar Butter and Spices			\$19.99	\$39.99	
	Fried Zucchini			\$19.99	\$35.99	
	Fried Cauliflower			\$19.99	\$35.99	
	Onion Rings			\$19.99	\$38.99	
	Broccoli au Gratin			\$20.99	\$39.99	
	Roasted Rosemary Potatoes			\$19.99	\$39.99	
	Garlic Mashed Potatoes			\$14.99	\$34.99	
	Whipped Sweet Potatoes			\$16.99	\$35.99	
	Sweet and Russet Potato Gratin			\$18.99	\$35.99	
	Seasoned Steak Fries			\$14.99	\$28.99	
	Vegetable Pilaf			\$12.99	\$22.99	
	Lentil and Chick Peas Spicy Pilaf			\$14.99	\$27.99	
	Quinoa Almond Pilaf			\$18.99	\$35.99	
	Wild Rice with Raisins			\$19.99	\$35.99	
	Vegetable Couscous			\$18.99	\$35.99	
	Brown Fried Rice			\$18.99	\$35.99	
	Spaghetti and Pomodore			\$18.99	\$35.99	
	Rigatoni Bolognese			\$24.99	\$39.99	

\*Small Platter Serves 8-10 People, Large Platter Serves 12- 16 People

PAGE TOTAL

QTY	KID'S MENU	HALF TRAY	FULL TRAY	TOTAL
	Chicken Fingers	\$29.99	\$49.99	
	Peanut Butter and Jelly Sandwiches	\$29.99	\$49.99	
	Spaghetti Meatballs	\$29.99	\$49.99	
	Hot Dogs with the Works	\$29.99	\$49.99	
	Kids' Burgers	\$29.99	\$49.99	
	Baked Ziti	\$29.99	\$49.99	
	Baby Lasagna (with or without meat)	\$29.99	\$49.99	
	Cheese Ravioli	\$29.99	\$49.99	
	Grilled Cheese	\$29.99	\$49.99	
	Mini Pizza Bagels	\$29.99	\$49.99	
	Cheese or Chicken Quesadillas	\$29.99	\$49.99	
	Tortellini Alfredo or Marinara	\$29.99	\$49.99	
	Mac and Cheese	\$29.99	\$49.99	
	Mozzarella Sticks	\$29.99	\$49.99	

QTY	CHEESE DELICACIES	SMALL	LARGE	TOTAL
	Baked Brie in Puff Pastry with Apricot Jam, Grapes and Crackers	\$45.99	\$59.99	
	Domestic Cheese Platter (Aged Cheddar, Javarti, Mozzarella, Provolone & Swiss)	\$34.99	\$59.99	
	Imported Cheese Platter	\$49.99	\$79.99	
	Italian Cheese Platter	\$49.99	\$79.99	
	Marinated Feta Cheese and Pita Toast	\$39.99	\$69.99	
	Seared Walnut Crusted Goat Cheese	\$49.99	\$79.99	
	Farmers' Cheese Salad with Tomato and Mint	\$34.99	\$59.99	
	Mixed Nuts and Honey Crusted Brie	\$39.99	\$69.99	
	Prosciutto Wrapped in Mozzarella and Endive Salad	\$39.99	\$69.99	
	Bleu Cheese and Pine Nut Cigars	\$39.99	\$69.99	
	Brie and Fig Triangles	\$39.99	\$69.99	
	Whipped Gorgonzola Butter with Crostini	\$34.99	\$59.99	
	Feta Cheese and Watermelon Kabobs	\$34.99	\$59.99	

\*Small Tray Serves 8-10 People, Large Tray Serves 12-16 People

\*Small Platter Serves 8-10 People, Large Platter Serves 12- 16 People

PAGE TOTAL



<b>ROLLS</b>		<b>CONSULT WITH REPRESENTATIVE FOR BREAD AND DESSERT PRICES</b>		<b>DOZEN</b>	<b>TOTAL</b>
<b>QTY</b>					
	Long Rolls				
	Dinner Rolls (Plain, Poppy, Sesame)				
	Kaiser Rolls, Round Rolls, Portuguese Rolls				
	Onion Pockets				
	Egg Twist Rolls				
	Semolina Rolls				

<b>BREADS</b>		<b>EACH</b>	<b>TOTAL</b>
<b>QTY</b>			
	Raisin & Dried Fruit Bread		
	Cranberry Walnut Loaf		
	Kalamata Olive Loaf		
	Asiago & Hot Pepper Ring		
	Roasted Garlic and Rosemary Loaf		
	Ciabatta Bread		
	Classic Italian Bread		
	Classic Italian Semolina Bread		
	Rye or Onion Rye Bread		
	Sour Dough Bread		
	Multi Grain Bread		
	Whole Wheat Bread		
	Garlic Bread		
	Black Pepper Bread		
	Irish Soda Bread		
	Brioche		
	Bagels (Plain, Cinnamon Raisin, Garlic, Salt, Everything, Poppy, Sesame)		
	Biale		
	Honey Wheat Bread		
	French Bread		
	Ficelle (Skinny French Twist Bread)		
	Focaccia Bread (Plain)		
	Focaccia Bread with Marinara & Grated Cheese		
	Focaccia Bread with Olives, Sautéed Onions, Peppers		

\*Some breads need 1 day (24hours) lead time to prepare for full freshness



# Event Information and Contract

Client: \_\_\_\_\_

Event Type: \_\_\_\_\_  Service  Pick Up  Delivery Only

Event Date: \_\_\_\_\_ Event Time: \_\_\_\_\_

Delivery Time: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_

Please Note: All Catering orders are final. All products are made to order and cannot be restocked. If you need to cancel your order, please give 72 hours notice.

40% Deposit due at signing of contract. Balance is due 48 hours prior to event. Cancellation must be 72 hours prior to event date, failure will result in forfeiture of deposit amount.

Agreed and Acceptance: X \_\_\_\_\_ X \_\_\_\_\_  
Client Signature Corrado's Representative

**GRAND TOTAL**