

Hot Appetizers

ITALIAN COMFORT FOOD

Catering Menu

For:			
Address:			
Phone:			
Date Needed:		Time:	
☐ Delivery	Price: \$_		-
☐ Pick-Up	Tax: _		
	Total: \$_		
Hot Box #			
Credit Card Security	Deposit per I	Hot Box	is \$200.00°
Credit Card No.:			
Exp. Date:		_	

25 South Finley Avenue, Basking Ridge, NJ 07920 908-766-5701 Fax: 908-766-7622

not Appetizers	
Artichoke Hearts Francese	38.00
prepared in a light wine and lemon sauce	
Broccoli Florets	30.00
sautéed in garlic, olive oil and white wine	
Buffalo Wings	35.00
Fried Calamari	40.00
with hot or mild sauce	
Fried Mozzarella Sticks	34.00
Garlic Bread	14.00
with melted mozzarella	16.00
Mussels Marinara	40.00
served with garlic bread	and trans
Stuffed Mushrooms	28.00
sausage stuffing	2/2/12/12
Chicken Fingers	33.00
Cold Appetizers	
Bruschetta	25.00
chopped tomatoes, onions, capers on focaccia	or personal filter
Fresh Mozzarella and Tomato	38.00
Vegetable Platter	23.00
carrots, celery, cucumbers, cherry tomatoes & squash	
Salads	40.00
Antipasto	40.00
salami, ham, provolone, olives, onions on a bed of garden greens Caesar Salad	20.00
with grilled chicken	30.00
Cold String Bean Salad	31.00
served with fresh mozzarella and balsamic vinegar	31.00
Mesclun (Baby Greens) with chicken and vinaigrette dressing	29.00
with shrimp and vinaigrette dressing	49.00
Olive Salad	40.00
fresh tomatoes, roasted peppers, four types of Italian olives &	10.00
fresh pecorino cheese from the wheel	
Ridge Antipasto	48.00
prosciutto, pepperoni, artichoke hearts, assorted Italian olives,	
roasted peppers, fresh mozzarella, chunks of pecorino	
cheese tossed with mesclun	
Tossed Salad	24.00
Warm String Bean Salad	38.00
tossed with pignoli nuts, olive oil, garlic, bread crumbs	
and pecorino cheese	
<u>Vegetables</u>	22.724
Broccoli Rabe (in season)	27.00
Eggplant Parmigiana	37.00
thin slices of breaded eggplant topped with tomato	
sauce and mozzarella	
Eggplant Rollatini	39.00
stuffed with ham and spiced cheese	20.00
Grilled Mixed Vegetables	38.00

^{*} Hot Boxes and wire racks must be returned within 24 hours. Your credit card will be charged \$200 for each box and \$10 for each wire rack not returned in good condition.

Pearse With Chicken & Broccoil Penne with Chicken & Broccoil Penne with Chicken of Spaghettl or linguine served with a conclusion of the past primared in a con			<u>Veal Selections</u> (20 – 25 pcs.)	
Penne with Chicken & Broccoll Pasta Primavere special plant of primate primate primate plant of primate primate plant of			Veal Francese	55.00
Pasta Primavera Sa.00 prepared in a caper, mushroom, white wine 6 lemon sauce Sa.00 breaded veal cutlet (poped with mozzarella and marinara sauce. Sa.00 breaded veal cutlet (poped with mozzarella and marinara sauce. Sa.00 Veal Marzalla (pasta de with cutlet (poped with mozzarella and marinara sauce. Sa.00 Veal Marzalla (pasta de with mushrooms in a Marsala wine sauce. Weal Marzalla (pasta de with mushrooms in a Marsala wine sauce. Weal Marzalla (pasta de with mushrooms in a Marsala wine sauce. Weal Marzalla (pasta de with mushrooms in a Marsala wine sauce. Weal Marzalla (pasta de with mushrooms in a Marsala wine sauce. Weal Marzalla (pasta de with mushrooms in a Marsala wine sauce. Weal Marzalla (pasta de with mushrooms in a Marsala wine sauce. Sa.00 Sa.00 Sa.00 Sa.00 Sa.00 With tomatio sauce with plecos of chicken breast, Sa.00 With tomatio sauce Filed Sole Frances Sa.00 With tomatio sauce Filed Sole Frances So.00 With tomatio sauce Filed Sole Frances So.00 Sa.00		649598	SAME AND ADDRESS OF THE PROPERTY OF THE PROPER	2886 6987
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coloribl blend of fresh garden vegetables tossed in a garlic flaenored pink creams asuce or a fresh tomalo sauce Linguine Carmello Seatoud Selections Sered in a light tomato sauce with pieces of chicken breast, where the claim sauce or a fresh tomatos sauce Linguine Carmello Seatoud Selections Sered in a light tomato sauce with pieces of chicken breast, white with corration sauce shows only to the control of the control		36.00		
garlic flavored pink cream sauce or a fresh tomato sauce white or red clam sauce White flow to make sauce with pieces of chicken breast, a richobes, black oftees, onions and fresh tomatos Served in a light tomato sauce with pieces of chicken breast, a richobes, black oftees, onions and fresh tomatos Cheese Ravioll Whith tomato sauce Whith tomato sauce Whith tomato sauce Whith tomato sauce Whith comato sauce Whith tomato sauce Whith comato sauce Whith tomato sauce Whith tomato sauce Whith tomato sauce Whith comato sauce Whith tomato sauce Whith comato sauce Whith comato or a saute with a touch of bacton and onions Whith tomato sauce Whith comato and onions Whith comato sauce with a touch of bacton and onions Whith comato and onions Whith comato and onions Whith comato sauce with a touch of bacton and onions Whith comato and onions Whith comato sauce with a south of bacton and onions Whith comato sauce with a south of bacton and onions Whith comato and onions Whith comato sauce with a south of bacton and onions Whith comato sauce Whith comat				55.00
Linguince with Fresh Clam Sauce white or red clam sauce Linguince Carmello artichokes, black olives, onions and fresh tomatoes Cheese Ravioli Cheese Ravioli Total tomato sauce with pieces of chicken breast, and the sauce with tomatoes sauce with pieces of chicken breast and the sauce with tomatoes sauce Spaghettior Ziti with tomato sauce Spaghettior Ziti abanca and onions Penne Alla Vodica pasta in a vodica tomato cream sauce with a touch of bacon and onions Penne Bli Cardio pasta in a vodica tomato cream sauce with a touch of bacon and onions Penne Bli Cardio penne pasta, sweet sausage and broccoil florets sautéed in olive oil, garfic and wine sauce To dichen Marsala in olive oil, garfic and wine sauce Penne Bli Cardio penne pasta, sweet sausage and broccoil florets sautéed in olive oil, garfic and wine sauce Cavatelli & Broccoil prepared in a garfic and wine sauce Penne greated in a garfic and wine sauce Penne greated in a garfic and wine sauce Penne greated in a garfic and wine sauce Cavatelli & Broccoil prepared in a garfic and wine sauce Penne greated in a garfic and wine sauce Penne				
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Seafood Portofino source with pleces of chicken breast, archooks, black olives, onions and fresh tomatoes Cheese Ravioli and John Stander (Seafood Portofino Scallons), shrimp, clams, mussels, flounder prepared with grant of when the sauce with a sauce with sauce Shrimp & Broccol liver Linguine (Populary Chicken Preands Volume 1) and a sauce with a sauce with a touch of bacon and onions Sauce with a touch of bacon and onions Sauce with a touch of bacon and onions Sauce with a sauce with a touch of bacon and onions Sauce with a sauce with a touch of bacon and onions Sauce with a sauce with a touch of bacon and onions Sauce with a sauce with a touch of bacon and onions Sauce with white wine, parsley, garlic and butter prepared with white wine, parsley, garlic and butter prepared with white wine, parsley, garlic and butter prepared in a spicy tomato sauce		44.00	A TABLETO FORDER	
artichokes, black olives, onions and fresh tomatoes Spaghetti or Ziti with tomato sauce Fenne Alia Vodka pasta in a wodka tomato cream sauce with a touch of bacon and onions Fenne Di Cardo penne Di Cardo penne pasta, sweet sausage and broccoli florets sautéed in olive oil, garlic and wine sauce Fenne Di Cardo penne pasta, sweet sausage and broccoli florets sautéed in olive oil, garlic and marinara sauce Cavatelli & Broccoll penne pasta, sweet sausage and broccoli florets sautéed in olive oil, garlic and marinara sauce Cavatelli & Broccoll penne pasta, sweet sausage and broccoli florets sautéed in olive oil, garlic and wine sauce Cavatelli & Broccoll penne pasta, sweet sausage and broccoli florets sautéed in olive oil, garlic and marinara sauce Cavatelli & Broccoll penne pasta, sweet sausage and broccoli florets sautéed in olive oil, garlic and marinara sauce Cavatelli & Broccoll penne pasta, sweet sausage and broccoli florets sautéed in olive oil, garlic and wine sauce Fettuccine or Tortellini Alfredo 38.00 Alfredo Marsala Alfredo Mar		41.00		75.00
Cives Raviol in with tomato sauce Shrimp & Broccoil Over Linguine 70.00 Spaghetti or Zit! 26.00 a garlic and wine sauce 70.00 with tomato sauce 35.00 sauted in white wine, lemon and butter 70.00 Penne Pilla Yorko 5 hrimp Scampl 70.00 pasta in a voids tomato cream sauce with a touch of bacon and onions 41.00 Calamart Fra Diavolo 70.00 Penne Di Carlo 41.00 Calamart Fra Diavolo 70.00 penne pasta, sweet sausage and broccoll florets sautéed in olive oil, garlic and marinara sauce 70.00 70.00 Cavatelli & Broccoll 34.00 Poultry Selections 80netess Chicken (20 – 25 pcs.) 45.00 Peruse pared in a garlic and wine sauce 70.00				/5.00
Spaghetti or Ziti with tomato sauce Spaghetti or Ziti with tomato sauce pasta in a vodka tomato cream sauce with a touch of bacon and onions Penne Di Carlo Penne Di Carlo Penne Bi Carlo Penne garki and wine sauce with sauce perne pasta, sweet sausage and broccoli fibrrets sautéed in clive oil, garlic and marinara sauce in clive oil, garlic and marinara sauce Cavatelli & Broccoli prepared in a garlic and wine sauce with Broccol Rabe 38.00 Associated in Alledo Gnocchi Bolognese Grotellini Alledo Gnocchi Bolognese Cavatelli & Strandonara Associatalian style with meat, ricotta and mozzarella carbonara your choice of pasta served in a white cream sauce made with bacon and onions Baked Penne or Ziti Our homemade version topped with tomato sauce, made with bacon and onions Stuffed Shells 1	CALL PAIN TRANS	20.00		
Spaghetti or Ziti with tomato sauce 26.00 File of Sole Francese 70.00	Little St. A. C.	36.00		70.00
with tomato sauce Penne Alla Vodka		26.00		70.00
Penne Alla Vodka Shrimp Scampi Sempi Scampi Shrimp Sca		26.00		70.00
pasta in a works tomato cream sauce with a touch of bacon and onions Penne Di Carlo penne pasta, sweet sausage and broccoli florets sautéed in olive oil, garlic and marinara sauce Cavatelli & Broccoli prepared in a spicy tomato sauce in olive oil, garlic and marinara sauce Cavatelli & Broccoli Rabe prepared in a garlic and whine sauce prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortellinia Alfredo prepared in a spicy tomato sauce protection or fortelinia Alfredo prepared in a spicy tomato sauce protection or fortelinia Alfredo prepared in a spicy tomato sauce protection or fortelinia Alfredo prepared in a spicy tomato sauce protection or fortelinia Alferdo prepared in a spicy tomato sauce protection or fortelinia Alferdo prepared in a spicy tomato sauce protection or fortelinia Alferdo prepared in a spicy tomato sau		25.00		70.00
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penne pasta, sweet sausage and broccoli florets sautéed in loilve oil, garlic and marinara sauce Cavatelli & Broccol prepared in a garlic and wine sauce made with Broccoli Rabe		41.00		70.00
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Fettuccine or Tortellini Alfredo 36.00 Chicken breast sautéed with mushrooms, in Marsala wine sauce 45.00 Gnocchi Bolognese 37.00 sautéed with garlic, herbs & balsamic vinegar over potato dumplings with a meat sauce homemade Ired potato chips homemade fried potato chips homemade Ired Ired Potato Chips homemade Ired P		34.00		45.00
Pettuccine or Tortellini Alfredo 36.00 Chicken Savoy sautéed with garlic, herbs & balsamic vinegar over homemade fried potato chinps with a meat sauce homemade Lasagna 40.00 Chicken Francese 45.00 classic Italian style with meat, ricotta and mozzarella		38.00	(TALCOLOGY, 10 TALCOLOGY, 10 T	15.00
Gnocchi Bolognese potato dumplings with a meat sauce Nomemade Lasagna Classic Italian style with meat, ricotta and mozzarella Pasta Carbonara your choice of pasta served in a white cream sauce and with bacon and onions Baked Penne or Ziti our homemade version topped with tomato sauce, ricotta cheese and mozzarella, slowly baked until golden in a pink cream sauce with peas and Italian ham Stuffed Shells Allo Ohicken Parmigian With a lemon, butter, white wine sauce with bacon and onions Chicken Sorrentino Associated, topped with eggplant, proscuitto, mozzarella and finished in a marinara demi sauce our homemade version topped with tomato sauce, ricotta cheese and mozzarella, slowly baked until golden in a pink cream sauce with peas and Italian ham Stuffed Shells Allo Ohicken Rollatin With our homemade marinara and mozzarella and topped with ricotta cheese and mozzarella and topped with our homemade marinara and mozzarella cheese Pasta All' Ortaggi Bow Tie Pasta with Zucchini, eggplant and onions in a marinara sauce Bow Tie Pasta with Pesto basil, pine nuts, garlic and oil Pasta Puttanesca a full of flavor plum tomato sauce seasoned with capers, a full of plavor plum tomato sauce seasoned with capers, a full of plavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor plum tomato sauce seasoned with capers, a full of flavor p				45.00
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Stuffed Shells 40.00 Chicken Parmigiana 45.00 filled with ricotta cheese and mozzarella and topped with our homemade marinara and mozzarella cheese breaded chicken cutlet topped with mozzarella and baked in a marinara sauce 45.00 Pasta All' Ortaggi 36.00 Chicken Saltimboca 45.00 bow tie pasta with zucchini, eggplant and onions in a marinara sauce layered with prosciutto, spinach and topped with provolone cheese 5 Bow Tie Pasta with Pesto 36.00 provolone cheese 5 basil, pine nuts, garlic and oil 38.00 Side Orders 5 Pasta Puttanesca 38.00 Side Orders 15.00 a full of flavor plum tomato sauce seasoned with capers, a hint of anchovy and Gaeta olives Basket of Homemade Chips 15.00 Meatballs or Sausage 35.00				
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Bow Tie Pasta with Pesto basil, pine nuts, garlic and oil Pasta Puttanesca a full of flavor plum tomato sauce seasoned with capers, a hint of anchovy and Gaeta olives 36.00 Side Orders Basket of Homemade Chips Meatballs or Sausage 35.00	bow tie pasta with zucchini, eggplant and onions in		layered with prosciutto, spinach and topped with	
basil, pine nuts, garlic and oil Pasta Puttanesca a full of flavor plum tomato sauce seasoned with capers, a hint of anchovy and Gaeta olives Side Orders Basket of Homemade Chips Meatballs or Sausage 15.00	a marinara sauce		provolone cheese	
Pasta Puttanesca 38.00 Side Orders a full of flavor plum tomato sauce seasoned with capers, a hint of anchovy and Gaeta olives Basket of Homemade Chips Meatballs or Sausage 35.00		36.00		
a full of flavor plum tomato sauce seasoned with capers, a hint of anchovy and Gaeta olives Basket of Homemade Chips Meatballs or Sausage 35.00	basil, pine nuts, garlic and oil			
a hint of anchovy and Gaeta olives Meatballs or Sausage 35.00		38.00		
Particle and the control of the con				(2) (3) (3) (3)
with tomato sauce	a hint of anchovy and Gaeta olives		Figure 1 to the Part of the Company	35.00
			with tomato sauce	

Hot Sandwiches	(Our trays contain 21 pieces)	
Chicken Parmigiana		54.00
Eggplant Parmigiana		48.00
Meatball		48.00
parmigiana style		54.00
Sausage	and the second s	48.00
add eggs, pepper	rs or mozzarella	add 3.00 for each
Steak & Cheese		48.00
	ers or mushrooms	add 3.00 for each
Veal & Peppers		55.00
Veal Cutlet Parmigiana R		58.00
Cold Sandwiches	(Our trays contain 21 pieces)	
Ridge Pride Hero		55.00
	olone and cappicola	
Italian Hero		48.00
ham, provolone a	nd salami	
Ham & Provolone		44.00
Salami & Provolone		44.00
Ham, Provolone & Cappicola	1	48.00
Turkey		48.00
Chicken Hoagie		50.00
breaded chicken	cutlet, lettuce, tomato and mayonnaise	
Roast Beef		50.00
Albacore White Meat Tuna		55.00
Specialty Sandwiches	(Our trays contain 21 pieces)	
American Tuna Melt	(100, 100, 100, 100, 100, 100, 100, 100,	55.00
	sliced tomato and melted cheese	
Balboa		55.00
baked turkey, roa	ist beef and tomato, topped with melted	
cheese and serve		
Brooklyn Sub	5 5	55.00
	pasted peppers and fresh basil	00.00
Country Sub	rascoa poppora ana nean adam	55.00
	ast layered with bacon bits,	33.00
lettuce, tomato a		
Grilled Chicken on Focaccia		55.00
Grilled Vegetables on Focac	50.00	
Monterey Jack Chicken	cia bi oud	55.00
	east with melted Monterey Jack	55.00
	d roll and Ranch dress on the side	
Somerset Sub	o rounding figurest diseas on the side	55.00
baked ham and to	urkey breast on Italian bread with	_{33.00}
rettuce, tomato al	nd honey mustard dressing	

OTHER CATERING INFORMATION

Delivery and Set-up Charges Deliveries within 5 miles - \$10.00 Deliveries over 5 miles - priced accordingly

Buffet set-up and/or breakdown: \$25.00/Hr.

(minimum 1 hour)

Service Staff

\$25 per hour (4 hour minimum) Servers: Bartenders: \$40 per hour (4 hour minimum) \$75 per hour (4 hour minimum)

Dishwasher: \$25 per hour (4 hour minimum) 18% Gratuity Additional (based on food only)

If you choose our staff to handle your serviceware we require your signature on a liability agreement.

Disposable Tableware

From \$1.50 per person and up. Includes: Decorative plastic; dinner and salad plates, utensils, cups & dinner napkins.

Prices Subject to Change Without Notice.

Hot Chaffer Set-up \$5.00 each

Includes: 1 Wire rack*, 1 water pan, 2 sternos and 2 plastic serving utensils. * Wire racks must be returned.

Party rental equipment available upon request.

Payment Terms

A 1/3 deposit is required when your order is placed. The balance (cash or credit card), is due upon pick-up,

or prior to the start of your function. New Jersey State Sales Tax (7%) applies to all orders

Cancellation Notice

48 hour cancellation notice is required for refund of deposit. 72 hour cancellation notice is required for refund of deposit on orders of \$500 or more and special orders.

Thank you for inquiring into



ITALIAN COMFORT FOOD

Meat or Seafood Orders Require 5 Days Advance Notice We look forward to serving you and your quests.

If you would like something that is not on this menu, we will attempt to accommodate your request. Speak with our Catering Manager to customize the menu to meet your needs and tastes.

Thank you for considering



ITALIAN COMFORT FOOD www.ridgerestaurant.com