

Contorni

Sides

	Half Tray (Feeds 8-12)	Full Tray (Feeds 15-25)
Asparagus <i>steamed with fresh garlic and olive oil</i>	\$45	\$90
Broccoli di Rabe <i>sautéed with garlic and olive oil</i>	Market Price	
Broccoli Salad <i>steamed with fresh garlic and olive oil</i>	\$40	\$80
Cauliflower Salad <i>black olives, cherry peppers, celery, olive oil and garlic</i>	\$40	\$180
Cole Slaw	\$35	\$60
Eggplant Parmigiana	\$70	\$140
Eggplant Rollantini	\$5 per piece	
Escarole Saute <i>garlic, calamata olives, pignoli nuts</i>	\$45	\$95
Fresh Green Peas <i>with pancetta and onion</i>	\$40	\$80
Fresh Sauteed Eggplant <i>with pomodoro sauce</i>	\$70	\$140
Green Beans <i>pomodoro, almondine or salad</i>	\$45	\$90
Indiavolata <i>spicy vegetable medley with grated cheese &olive oil</i>	\$45	\$90
Italian Potato Salad <i>onion, peppers, scallions, olive oil and vinegar</i>	\$40	\$80
Macaroni Salad	\$35	\$60
Mossuto's Macaroni and Cheese	\$45	\$95
Rice Balls	\$5 per piece	
Roasted Potatoes <i>with garlic and fresh rosemary herb</i>	\$40	\$80
Stuffed Artichokes <i>(seasonal)</i>	Market Price	

Amicinni

Little Friends

	Half Tray (Feeds 8-12)	Full Tray (Feeds 15-25)
Chicken Fingers	\$2.75 per piece	
Macaroni & Cheese	\$45	\$95
Mini Meatballs	\$2 per piece	

Panini

Sandwiches

Mossuto's Bigfoot <i>ask about available options</i>	\$21 per foot
3ft	\$21 per foot
6ft	
Sandwich Platters <i>assorted sandwiches cut into thirds</i>	
10 person	\$180
15 person	\$225
20 person	\$300

Pane

Breads

4" Sub Rolls	\$10/dozen
Dinner Rolls	\$10/dozen
Small Bread Basket with Butter	\$40
Medium Bread Basket with Butter	\$60

Dolci

Desserts

3lb Cookie Tray	\$65
5lb Cookie Tray	\$125
Mini Pastries	\$4 each
Large Pastries	\$6 each
Mini Cannoli	\$4 each
Large Cannoli	\$5 each
Mini Sfogliatelle	\$4 each

*Cakes for any occasion are made on premise by our first-class pastry chef and can be added to any order

Please inquire for types and pricing*

Servizio

Services

Mossuto's full service catering offers delivery, wait staff, in-house chef services, carving stations, pasta stations, chafing dishes, coffee service, paper products, classic ware, as well as assistance with most rentals/services available.

Please inquire within for details and pricing

Mossuto's

-----MARKET-----



Ala Carte Catering Menu

2029 Highway 35 Wall, NJ 07719
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www.mossutosmarket.com

Mossuto's Market Catering is the product of Italian cooking at its finest. We are a full-service caterer centered on first-class service and quality. Food fresh from the marketplace is tastefully prepared, and presented with perfection. Many of our catered dishes on our menu have been passed down within the Mossuto family for generations, originating from Mediterranean Sea villages, Tuscan hill towns, or somewhere in between.

We are pleased to pass these dishes from our tables to yours and assisting in planning your next catered event. Mossuto's entire staff is looking forward to providing you with the service and all of the trimmings that will truly ensure a superb catered affair.

Buon Appetito!

Hors d’ oeuvres

\$3 per piece:

- Chicken Spring Roll
- Beef Franks in a Puff Pastry (Cocktail Franks)
- Asparagus wrapped in Prosciutto
- Sirloin Toasts with Horseradish
- Sausage & Bread Stuffed Mushrooms
- Seasoned Bread Stuffed Mushrooms
- Goat Cheese Stuffed Artichoke Hearts
- Mozzarella, Tomato & Olive Kebobs
- Clams Casino

\$4 per piece

- Coconut Shrimp
- Shrimp Cocktail
- Mini Crab Cakes
- Ginger Garlic Shrimp Skewers
- Baby Lamb Chops
- Scallops wrapped in Bacon
- Beef Satay
- Chicken Skewers

Antipasti

	Small Tray 12” (Feeds 10-12)	Med. Tray 16” (Feeds 20-25)
Vegetable Crudite <i>assorted fresh vegetables, cut and arranged on a platter with Mossuto’s homemade roasted tomato Mascarpone dip</i>	\$55	\$75
Classic Antipasto <i>Salami Toscano, prosciutto, capicola, provolone, sopressata, mozzarella, and mixed olives</i>	\$72	\$140
Cheese Platter <i>Assorted regional Italian cheese</i>	\$75	\$150
Grilled Fresh Vegetable Platter <i>Zucchini, squash, eggplant, red onion, and Portobello mushrooms marinated with Mossuto’s Homemade balsamic vinaigrette</i>	\$60	\$105
Mossuto’s Stuffed Bread Platter <i>Pepperoni, broccoli, sausage, eggplant , roasted peppers Served with a spicy marinara dipping sauce</i>	\$55	\$110
Fresh Mozzarella <i>Sliced homemade fresh mozzarella Layered with Roasted Tomatoes and basil</i>	\$55	\$110
Fresh Fruit <i>A bountiful assortment of seasonal fresh fruits, Sliced and garnished with seasonal berries and grapes</i>	\$60	\$95
Shrimp Platter <i>Perfectly cooked fresh shrimp with zesty cocktail sauce and lemon wedges</i>	Market Price	

Insalate

	Half Tray (Feeds 8-12)	Full Tray (Feeds 15-25)
Mixed Greens <i>Mesculine and grape tomatoes with balsamic vinaigrette</i>	\$30	\$60
Mossuto’s Caesar <i>Add Grilled Shrimp Add Grilled Chicken</i>	\$45	\$70
Arugula and Pecorino <i>Prepared with Mossuto’s lemon vinaigrette</i>	\$40	\$75
Chopped Salad <i>Romaine, escarole, sliced tomato, sliced artichoke hearts, diced provolone, vinegar peppers, mixed beans, olives, E’voo, and red wine vinaigrette</i>	\$40	\$80
All dressings served on the side. Accompanying dressings are interchangeable.		

Salads

Pollo &Vitello

	Half Tray (Feeds 8-12)	Full Tray (Feeds 15-25)
Balsamico <i>balsamic glazed chicken</i>		
Cacciatore <i>tomatoes, white wine, caramelized onion and rosemary</i>		
Caprese <i>mozzarella and fresh tomato</i>		
Francaise <i>lemon wine & butter</i>		
Marsala <i>mushrooms & onions in marsala wine</i>		
Milanese <i>breaded with seasoned Italian bread crumbs</i>	\$10 per piece	
Murphy <i>hot and sweet peppers, potatoes</i>		
Parmigiana <i>fresh mozzarella in tomato sauce</i>	\$15.95 per piece	
Piccata <i>capers, lemon, butter</i>		
Saltimbocca <i>prosciutto, sage, lemon, butter, wine</i>		
Savoy <i>balsamic vinegar, mushrooms, white wine</i>		
Scampi <i>garlic, butter, white wine</i>		
Scapariello <i>braised whole chicken pieces, sweet & hot vinegar peppers and potatoes</i>		
Chicken	\$75	\$150
Veal	Market Prices	

Maiale, Manzo, &Polpette di Carne

Pork, Beef, Meatballs

Whole Filet Mignon	Market Price	
• Oven roasted with fresh herbs		
• Pan seared with red wine reduction		
• Sliced on a platter with horseradish sauce		
• Whole with fresh au jus (carving station/server recommended)		
Boneless Pork Loin		
• Oven Roasted with fresh herbs	\$145	
• Stuffed with spinach, roasted red peppers, and provolone	\$165	
• Stuffed with sausage, bread, celery, onions, and herbs	\$165	
Homemade Meatballs	\$2.50 per piece	
	Half Tray (Feeds 8-12)	Full Tray (Feeds 15-25)
Sausage and Peppers	\$65	\$125
Sausage and Broccoli Rabe	\$75	\$150
Lamb, Goat, & Duck available upon request. Please inquire for pricing & preparation		

Pesci e Frutti di Mare

Fish &Seafood

Calamari Marinara		
Calamari Salad <i>with celery and hot peppers</i>		
Cod Oreganata <i>bread crumbs, garlic, fresh herbs, lemon, butter, white wine</i>		
Mussels Marinara <i>served spicy or mild</i>		
P.E.I. Mussels <i>Lucianna with fresh tomato and white wine</i>		
Salmon Marechiara <i>with tomatoes, garlic and white wine</i>		
Shrimp Marinara		
Shrimp Parmigiana		
Shrimp Salad <i>with garlic/lemon marinade</i>		
Striped Sea Bass (Seasonal) <i>with tomato saffron broth</i>		
Tilapia Francese <i>lemon, wine & butter</i>		
Tilapia Milanese <i>lightly breaded and served on a bed of Mesculin</i>		
Tuna Putanesca <i>plum tomatoes, olives, capers</i>		
All fish and seafood are market price		

Pasta

	Half Tray (Feeds 8-12)	Full Tray (Feeds 15-25)
Baked Ziti <i>classically prepared with or without meat</i>	\$45	\$90
Baked Ziti with Meat	\$55	\$110
Manicotti, Stuffed Shells, Cheese Ravioli	\$2.50 per piece	(12 piece minimum)
Cheese Lasagna	\$70	\$140
Spinach Lasagna with béchamel	\$75	\$150
Meat Lasagna	\$80	\$160
Penne al Filetto di Pomodoro	\$45	\$90
Filets of plum tomato, garlic and basil		
Penne Putanesca <i>plum tomatoes, olives, capers</i>	\$45	\$90
Penne alla Vodka <i>prosciutto and onions</i>	\$45	\$90
Penne alla Vodka with shrimp, mushrooms and peas	\$75	\$125
Penne with roasted tomato, mushroom, and pignoli nuts	\$60	\$110
Rigatoni alla Norma <i>with sauteéd eggplant and pomodoro sauce</i>	\$50	\$95
Rigatoni Bolognese <i>(classic Italian Meat Sauce)</i>	\$45	\$95
Orechiette and Broccoli	\$45	\$90
Orechiette Broccoli Rabe and Sausage	\$50	\$95
Penne with Broccoli Rabe and Shrimp	\$75	\$125
Tortellini with prosciutto, peas, and panna	\$55	\$105
Pesto Genovese	\$50	\$95
Penne pasta with pesto, green beans, and potatoes		