| APPETIZERS | SALADS | | SANDWICH/WRAP TRAYS | | PASTA/ RISOTTO | |
|--|--|---|---|-------------------------|---|---------------------------|
| ARANCINI Classic Italian rice, meat and cheese balls with peas and tomato sauce 2DZ \$60 | CAESAR Romaine lettuce, garlic crout Romano cheese. Caesar dres | \$35 \$70 tons and | ASSORTED COLD SANDWICHES | 24CT 48CT \$59 \$118 | PENNE VODKA Penne pasta tossed in a blush cre | \$38 \$76 |
| ASSORTED STROMBOLI TRAY Cheese steak, pepperoni and spinach stromboli slices 2DZ \$44 | GRILLED VEGETABLE Arugula, mixed vegetables an with goat cheese. Balsamic v side | | Ham, turkey, roast beef, cheese, lettuce and tomato Mustard and mayo on side VEGETABLE WRAPS Mixed vegetables (zucchini, | \$40 \$80 | Rigatoni pasta tossed with sweet sausage, sundried tomatoes and blush sauce PENNE AND GRILLED | Italian |
| ZUCCHINI FRIES Crispy fried zucchini sticks with a side of San Marzano tomato sauce 1/2 TRAY \$42 | POPPIES Mixed greens, hearts of palm artichoke hearts and roasted Balsamic viniagrette on side | peppers. | carrots, onions and peppers) and provolone cheese ITALIAN HOAGIES Capicola, salami, soppressata and | \$69 \$138 | CHICKEN PESTO CREAM Penne pasta and sliced grilled chi | \$120 icken |
| CHICKEN FINGERS Homemade breaded chicken breast strips served with a side of honey mustard 2DZ \$46 | CAPRESE Sliced ripe tomatoes, fresh m cheese, pesto and balsamic o arugula. Balsamic vinaigrette | drizzle over | provolone cheese with lettuce, tomato, EVOO, oregano and red wine vinegar | | Homemade ricotta cavatelli tosse fragrant Tuscan meat sauce | 52 \$104 d in a |
| FRIED SHRIMP Crispy breaded shrimp served with a side of cocktail sauce 2DZ \$54 | NENE Mixed greens, toasted almon brussel sprouts, dried cranbe and Romano cheese. Balsam | \$45 \$90 nds, crispy erries, pancetta | TURKEY & AVOCADO WRAPS Thin sliced turkey breast, fresh avocado, chopped tomato, shredded lettuce, cheddar cheese and ranch dressing | \$67 \$134 | Homemade ricotta cavatelli tosse thick San Marzano tomato sauce RISOTTO MILANESE | \$45 \$90 |
| EGGPLANT ROLLATINE Battered eggplant rolled with creamy ricotta cheese baked in San Marzano tomato sauce 15PC \$42 CHEESE STEAK SPRING ROLLS | on side FUJI APPLE Arugula, toasted almonds, ba and pears. Topped with goat Cranberry vinaigrette on side | cheese. | AMERICAN HOAGIES Ham, turkey, salami, sweet peppers, lettuce, tomato and American cheese | \$61 \$122 | | \$50 \$100 |
| CREESE STEAR SPRING ROLLS Crispy spring rolls filled with thin sliced beef and cheese. Served with a side of spicy ketchup 20PC \$72 | | , | CHICKEN CUTLET ALLOR served room temperature with broccoli rabe and sharp provolone | A \$89 \$178 | - | |
| FRIED CALAMARI Tender calamari battered and fried crispy. Served with a side of San Marzano tomato sauce 1/2 TRAY \$49 FULL TRAY \$98 | * All salad dressings co side | ome on the | * Sandwiches on trays are come with lettuce and t | e 2-2.5"and comato | | |
| CLAMS CASINO Clams on the half shell baked with sweet peppers, onions and pancetta 25PC \$59 50PC \$118 | * 1/2 Trays feed 12–15 * Full Trays feed 25–30 | | * Gluten free sandwiches added on, but not subs * White or wheat wraps a available (additional ch hoagies) | tituted are | * 1/2 Trays feed 12-15 * Full Trays feed 25-30 | |

BY THE TRAY

1/2 FULL

\$39 \$78

ITALIAN ROAST PORK \$55 \$110

House roasted pork shoulder sliced thin with garlic au jus

HOT ROAST BEEF \$56 \$112

House roasted beef sliced thin with beef au jus

MEATBALLS

Veal, pork, and beef meatballs in San Marzano tomato sauce

SAUSAGE & PEPPERS \$56 \$112

Italian sweet sausage, sweet roasted peppers and onions in a garlic, white wine sauce

CHICKEN PARMIGANA \$59 \$118 Our famous breaded chicken breast cutlets

topped with San Marzano tomato sauce and melted mozzarella cheese

EGGPLANT PARMIGANA \$28 \$56

House made breaded eggplant cutlets topped with San Marzano tomato sauce and melted mozzarella cheese

HERB CRUSTED SALMON \$75 \$150

Panko and herb crusted salmon filet finished with tomatoes and olives

CHICKEN SAN MARCO \$76 \$152

Pan seared chicken breast, sundried tomatoes and porcini mushrooms in a marsala wine demi glace topped with lump crab meat

CHICKEN ITALIANO

Our famous breaded chicken breast cutlet topped with Italian long hot peppers and sweet peppers in a garlic white wine sauce

BY THE TRAY

1/2 FULL

CHICKEN PICCATA \$49 \$98 Pan seared chicken breast in a lemon, butter and white wine sauce with capers

FLOUNDER FRANCAISE \$56 \$112 Egg battered flounder in a lemon, butter and white wine sauce

CHICKEN MARSALA \$47 \$94 Pan seared chicken breast with mushrooms in a marsala demi glace

FILET TIPS\$89\$178Tender beef filet tips in a mushroom demiglace

VEGETABLES

1/2FULLROASTED ZUCCHINI\$38\$76With carrots, onions, peppers, garlic andImage: State Sta

\$80

SPINACH ALIO-OLIO \$49 \$98

With sauteed garlic and EVOO

BROCCOLI GRATINATA\$42\$84Italian style au gratin broccoli with creamy
bechamel sauce topped with toasted bread
crumbsStraine Style\$40

STRING BEANS AND POTATOES With garlic and EVOO

* Gluten free options are available

* 1/2 Trays feed 12-15

Full Trays feed 25-30

BREAKFAST

Bagels on trays are 1/2 size

BACON, PORK ROLL OR SAUSAGE, EGG AND CHEESE SANDWICHES

Choose your favorite breakfast meat or combine for a variety tray. On plain or everything bagels with your choice of cheese

24CT \$62 48CT \$124

SWEET PEPPER & EGG WRAPS Choice of cheese and white or wheat wraps 24CT \$47 48CT \$94

HOMEMADE FRENCH TOAST Thick brioche toast points dipped in an egg batter with cinnamon sugar 24CT \$30 48CT \$60

FRESH FRUIT TRAY 12" Serves 20-30 16" Serves 30-40 12" \$45/ 16" \$68

EXTRAS

CHAFING DISH RENTAL Sterno included \$10 EACH PAPER SUPPLIES Dinner and salad plates, utensils and napkins \$1.75 / PERSON LOCAL DELIVERY AND SET-UP Price may vary based on location or set-up requirements. Only available for orders

over \$200 STARTING AT \$25

SERVER

4 hours including delivery, set-up, clean up and travel **STARTING AT \$180**



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\$59 \$118 With gar

EVOO