

Spring - Summer Catering 2025



et al fine food & events
300 Shore Drive Highlands NJ 07732



Sandwiches, Wraps & Rolls

et al's Sandwich Box

on fresh artisan breads & all boxes come with et al chips

sm 8-10 40pc. \$140 med 12-15 60pc \$205 lg 16-20 80pc \$265

Choose 3

Grilled Chicken Club Cucumber, Goat Cheese & Olive
Waldorf Chicken Wrap Ham and Brie
House-roasted Rare Roast Beef House Roasted Turkey
Fresh Mozzarella & Sun-dried Tomato
Grilled Vegetables Wrap



Wrap & Roll Box

small feeds 8-10 40pc. \$120 /

medium feeds 12-15 60pc \$144

large feeds 16-20 80pc \$190

Rice Paper Wraps

Choose 3

Thai Spiced Beef w/ sweet chili sauce

Julienne Vegetable, Basil & Mint

w/ sweet chili sauce

Grilled Salmon w/ Wasabi Sauce

Coconut Curry Chicken w/ peanut sauce

et al Picnic Sides

small feeds 8-10 \$30 / medium feeds 12-15 \$41

large feeds 16-20 \$54

Red Potato Salad Macaroni Salad

Classic Cole Slaw

Assorted Cookies & Bars

small feeds 8-10 (30 pcs). \$60

medium feeds 12-15 (45pc) \$75

large feeds 16-20 (60 pc) \$100



et al Lemonade Bar

8-12 \$30 5 qts of each / 15-20 \$ 60 8qts of each

choose 2

Classic Fresh Squeezed Lemonade Blueberry Thyme Lemonade

Matcha Iced Green Tea Unsweetened Iced Tea

Arnold Palmer Ginger Turmeric Lemonade Strawberry Lemonade

Due to fluctuations in supply & cost of goods ALL prices are subject to change w/o notice

Fresh Spring Salads

sm. feeds 8-12 / Lg. feeds 15-20



Summer Salad

\$95 / \$175

baby field greens with strawberries, goat cheese, almonds & citrus vinaigrette

Caribbean Chopped Salad

\$130 / \$195

kale, romaine, jerked chicken thighs, mango, grilled pineapple, tomatoes & avocado chili lime vinaigrette

Bistro Salad

\$130 / \$195

grilled flank steak, baby kale, baby field greens, fresh apples, dried cranberries, toasted walnuts, & Roquefort cheese w/ apple cider vinaigrette

Clean Green Chop Salad

\$110 / \$185

baby spinach, baby kale, romaine, cucumbers, tomatoes, avocado, almonds & pumpkin seeds & turmeric ginger vinaigrette

Mediterranean Salad

\$95 / \$175

romaine lettuce, cucumber, feta, hummus, cous-cous, parsley & Kalamata olives & fresh basil dressing

et al Cobb Salad

\$130 / \$195

romaine lettuce grilled chicken, bacon, egg, feta, avocado, tomato & pumpkin seeds & blue cheese vinaigrette



Summer Crunch Salad

\$95 / \$175

baby kale, baby spinach, napa cabbage, shredded carrots & beets, raw broccoli & cauliflower, red onion & bacon bits w/ hot honey vinaigrette



Niçoise Salad

\$130 / \$195

baby field greens seared tuna, asparagus, tomatoes, baby potatoes, capers & olives w/ balsamic vinaigrette

Grilled Chicken Caesar

\$110 / \$180

baby kale, romaine & baby spinach, grilled chicken, focaccia croutons, shaved parmesan & house-made Caesar dressing

Mexican Chopped Salad

\$110 / \$180

romaine lettuce, tomatoes, avocado, black beans, fresh corn salsa, avocado lime dressing

Sides, Grains & Veggies

sm. feeds 8-12 / Lg. feeds 15-20

Mediterranean Couscous \$40 / \$80
red peppers, chickpeas, feta, parsley & olives

Summer Quinoa Salad \$50 / \$90
quinoa, peaches, sweet corn, avocado, red onion, feta cheese, & basil

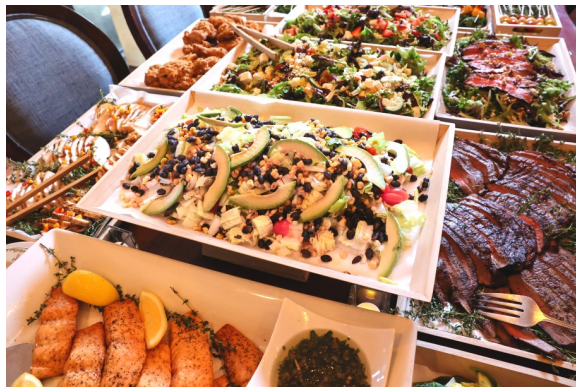
Fingerling Potatoes \$75 / \$140
roasted w/ thyme & sea salt

Provencale Rice Salad \$65 / \$125
brown rice, peppers, cucumbers, tomatoes, corn, butterbeans, spinach, olives, feta, pine nuts, lemon & honey

5 Cheese & Macaroni \$115 / \$170
a blend of cheddar, provolone, parmesan, gruyere & manchego topped w/ spiced panko
add Lobster \$190 / \$285

Orzo Salad \$50 / \$80
w/ lemon, chives & pistachios

Corn off the Cob Salad \$60 / \$120
w/ heirloom cherry tomatoes & fava beans



Grilled Vegetables \$70 / \$120
w/ Balsamic Glaze

Green Bean Salad \$70 / \$120
green beans, heirloom tomatoes, red onion, parmesan cheese, basil, w/ honey balsamic dressing

Grilled Asparagus \$70 / \$120
w/ pecorino & truffle oil

Shaved Fennel Salad \$85 / \$135
w/ fava beans, parmesan, & orange salad

Grilled Peaches \$70 / \$120
w/ burrata, crisp prosciutto & basil

Caprese Salad \$75 / \$130
fresh mozzarella, heirloom tomatoes, fresh basil w/ evoo, black pepper, sea salt & balsamic glaze

Watermelon, Feta & Basil \$60 / \$120
w/ basil & balsamic reduction

Cucumber Salad \$50 / \$100
w/ feta, kalamata olives & parsley



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Main Dishes

sm. feeds 8-12 / Lg. feeds 15-20

BBQ Pulled Pork \$85 / \$170
w/ brioche buns

Grilled Chicken Breast \$95 / \$160
w/mango salsa

Bourbon BBQ Chicken \$75 / \$150
(on the bone)

et al Fried Chicken \$100 / \$165

Cedar Planked Salmon \$195 / \$325
w/ Tuscan Salsa Verde

Poached Salmon \$195 / \$325
w/ creamy dill sauce

Porcini Grilled Flank Steak \$180 / \$310

Herb Crusted Filet of Beef \$375 ea
w/ horseradish cream & red onion jam (serves 8-10)

Lasagna Bolognese \$120 / \$190
layers of house-made Bolognese sauce w/ Sheep's milk ricotta & mozzarella cheeses w/ basil pesto

Vegetable Lasagna \$96 / \$170
roasted mushrooms & summer squash, kale, herbed ricotta, parmesan, creamy marinara



Desserts

sm. feeds 8-12 / Lg. feeds 15-20

Summer Fruit Crisp 8-10 \$65
half pan

Brownie Bar 6pc \$125
6 et al truffle brownies
w/ caramel & chocolate sauces,
fresh strawberries & whipped cream

Strawberry Shortcakes 6pc \$115
delicate biscuits, macerated strawberries
& fresh whipped cream

GF Chocolate Torte 8-10 \$65
w/ raspberry sauce & whipped cream

Sliced Fruit Platter \$85 / \$130
honeydew, cantaloupe, watermelon, mango
pineapple, blueberries & strawberries

Bars & Cookie \$60 / \$100
A selection of et al's yummy treats decadent
truffle brownies, blondies & cookies.....

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It's Your Party *Enjoy It!!* et al Party Bites

24 pieces per order



Goat Cheese & Pistachio \$65
hand rolled & drizzled w/ raw buckwheat honey

Mac & Cheese Bites \$60
topped w/ truffle oil

Mini Grilled Rib Eye Burger \$75
served on a homemade sesame bun w/ half a sour pickle

Miniature Maryland Crab Cakes \$96
served with homemade tartar sauce

Seared Tuna on Wonton Crisp \$96
w/ wasabi cream & pickled ginger

Steak Frites \$76
grilled filet on a Gaufrette potato chip w/ aioli

Short Rib Taco \$85
Braised boneless short ribs of beef
with pickled tomato and Manchego cheese

Mini Cuban Sandwiches \$60
ham, swiss cheese, pickles & mustard
between toasted brioche

Lemongrass Grilled Shrimp \$85

BLT Bites \$65
double smoked bacon, ripe cherry tomatoes and
baby arugula served with horseradish cream

Asparagus Thin Crusted Pizza \$65
w/ shitakes & fontina and parmesan



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New Mix & Match Party Platters

Sliders & Mini Sandwiches

*Each order is 24 pieces
on disposable balsa-wood platter add \$12*

Mini Croissants Sandwiches

Ham & Brie \$ 70
Waldorf Chicken \$72
Smoked Salmon & Dill Cream Cheese \$115

Mini Brioche Sliders

Grilled Beef Rib Eye \$85
Pulled Pork or Chicken \$75
Crispy Buffalo Chicken \$85



Skewer Station

*Each order is 24 pieces
on disposable balsa-wood platter add \$12*

Grilled Flank Steak Skewers \$85
w/ Aioli

Coconut Curry Chicken Skewers \$75
w/ peanut sauce

Lemongrass Shrimp Skewers \$80
w/ sweet chili sauce

Grilled Vegetable Skewers \$60
w/ fresh basil pesto

Caprese Skewers \$65
mozzarella tomato & basil w/ balsamic reduction

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Entertaining Platters

Sm 8-12 guests Lg 16-20 guests

All platters are beautifully arranged & garnished with fresh herbs and served on eco-wood boxes



Fiesta Box

house-made tortilla strips
guacamole, roasted tomato salsa & tomatillo salsa
sm \$75 lg \$125

Farmer's Market Vegetable Crudité

with green goddess & hummus dips
sm \$75 lg \$150

Artisan Cheese Board

a selection of cow, goat & sheep's milk cheeses
w/ house made flatbreads, fig cake & quince paste
garnished with fresh fruit
sm \$105 lg \$185

Charcuterie

sliced serrano ham, prosciutto, pate & artisan dried
sausages with mustards, cornichon and olives,
served with et al's flatbreads
sm \$125 lg \$195

The Snack Box

et al's handmade snack collection

aged cheddar cheese straws, rosemary spiced nuts,
cumin dusted plantain chips, green tea wonton
chips, gaufrette potato chips, parmesan truffle
popcorn, caramelized onion dip
sm \$85 lg \$145



et al's House Roasted Sliced Meats Platter

2lbs ea. turkey breast, roast beef & ham
w/ mayo, cranberry mayo, citrus aioli,
horseradish cream & honey mustard
\$150 / \$225

Mediterranean Platter

stuffed grapes leaves, olives, hummus, babaganoush
toasted pita & lavash
sm \$95 lg \$175

et al's Seafood Platter

poached shrimp with cocktail & dijon dill sauces, seared
tuna w/ wasabi cream cocktail crab claws
& chunks of fresh lobster
sm \$175 lg \$350

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