



Purveyors of fine food

Caldwell Center
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Planning a Wedding, Engagement Party, Rehearsal Dinner, Anniversary or Birthday Party in the near future?

At Soup to Nuts we are ready to assist you with all of your entertaining needs whether you have invited 2 to 500 guests. This menu is meant as a suggestion only. We will be happy to "customize" a menu for you and are prepared to satisfy your special requests. We can also provide tents, tables, chairs, china, glassware, cutlery, linens, and

napkins, as well as professional service staff and bartenders, decorations and flowers. Whether it's a corporate luncheon or an elegant outdoor wedding, we are ready to accommodate you. Please call us for a personal appointment to discuss your plans.

Thank you - Ben

Hors D'oeuvres

Displays

Crudite-Raw vegetables; with Herb Dip, arranged in a wicker basket
Assorted Cheese Platter; garnished with strawberries, grapes and water biscuits
Mediterranean Platter-Baba Ghanouj, Tonnato, and Hummus; with toasted pita chips
Spinach and Waterchestnut Dip; served in a pumpernickel loaf
Salmon Mousse; imported black bread
Grilled Vegetable Platter-eggplant, zucchini, red and yellow peppers
Tomato and fresh Mozzarella; garnished with fresh basil
Baked Brie in a Puff Pastry; water biscuits
Fresh Maine Snowcrab Dip; served warm with imported crackers
Smoked Salmon Platter-garnished with capers and red onion; Watercress Sauce

Passed Hors D'oeuvres-Hot

Spanakopita-spinach and feta cheese in phyllo pastry
Stuffed Mushrooms-vegetable or sausage
Coconut Pork Tempura-Tangy Orange horseradish
Monte Cristos-smoked ham and gruyere bites
Sautéed Chicken Tenderloins-Szechwan style
Assorted Mini Quiches-mushroom, Lorraine, spinach
Sweet and Sour or Swedish Meatballs
Latkes-traditional potato pancakes, apple horseradish sauce

Zucchini, Carrot and Potato Pancakes with apple sauce
Shrimp Fritters served with tangy orange horseradish sauce
Prosciutto filled puff pastry canapés served with honey mustard
Sundried Tomato, Basil and Mozzarella Crostini
Focaccia-Potato and Rosemary; Tomato and Basil; Herb
Grilled Baby Lamb Chops with Minted Chutney
Franks in a blanket, still a popular choice!

Passed Hors D'oeuvres-Cold

Tea Sandwiches-Dilled tuna, Ham Salad, Smoked Salmon, Chicken Waldorf, Cucumber Watercress
Fresh Mozzarella with Prosciutto and Sundried Tomatoes
Smoked Salmon Canapés-Watercress Sauce
Shrimp Cocktail with tangy horseradish sauce
Grilled Artichokes wrapped in Prosciutto
Smoked Turkey Pinwheel-fresh basil and tomato
Vegetarian Hy-Roller-grilled eggplant and Swiss cheese
Tenderloin of Beef on herb croustade
Grilled Chicken Medallion on herb croustade
Marinated Dill Shrimp
Phyllo Cups with Chicken Waldorf

Entrees

Boneless Breast of Chicken

Normandy-sautéed apples, apple brandy, demi glace sauce
Sorrentino-grilled eggplant, fresh tomato and mozzarella
Vin Blanc-white wine, mushrooms, scallions
Francese-dipped in egg batter, lemon butter sauce
Dijonnaise-creamy mustard and white wine sauce
Scarpariello-garlic, lemon, parsley, artichokes, white wine
Seville-Sherry sauce with raisins and mandarin oranges
Grilled Chicken Platter-excellent hot or cold!

Beef

Roast Filet Mignon-served with a choice of Béarnaise Sauce or cold with horseradish cream or Portobello Mushroom Sauce
Grilled Sirloin Tips-perfect for the barbecue
Beef Bourguignon-Braised Beef in a red wine sauce
Beef Stroganoff-filet of beef with a traditional sour cream sauce

Seafood

Filet of Sole-filled with spinach, white wine sauce
Salmon Filet-grilled or poached; dill cream sauce or served cold with sauce vert
Seafood Newburg-scallops, shrimp, and crabmeat in a pink cream sauce

Other Meats

Brown Sugar Glazed Ham-already carved for easy serving
Roast Tom Turkey-served traditionally with herb stuffing
Veal Marengo-white wine sauce with garlic and rosemary
Veal Saltimbocca-Marsala wine sauce, with mushrooms, prosciutto and mozzarella

Pasta

Rustica-a hearty pasta dish with capers, olives and peppers
Rosso Bianco-creamy pink vodka sauce
Primavera-a light pasta dish made with a medley of fresh vegetables
Baked Ziti Milanese-mozzarella cheese, ricotta, parmesan, roasted tomatoes
Manicotti-tender crepes stuffed with a flavorful ricotta filling
Spinach Mushroom Lasagna-A Soup To Nuts favorite!

The Sandwich Board

Served on your choice of breads-rye, pumpernickel, country oat, or Italian peasant bread.

Maple Glazed Ham with Brie Cheese
Maple Glazed Ham, Swiss Cheese, Honey Mustard
Grilled Chicken Cordon Bleu
Grilled Chicken BLT
Grilled Chicken with Honey Mustard
Grilled Chicken with Grilled Eggplant

Smoked Turkey, Cucumber, and Honey Mustard
Dilled Tuna Salad
Grilled Vegetables with Swiss Cheese
Liverwurst and Red Onion
Chicken Waldorf Salad-celery, grapes, walnuts
Veggie Delight-Swiss Cheese, Lettuce, Tomato, Cucumber, Red Pepper

All of the above also available on Egg Twists Rolls

Salads

Choice of Vinaigrettes: Maple Balsamic, Dijon Honey, Caesar, and Italian Herb

Rice Pilaf
Wild Rice Pilaf; white, wild, and basmati rice
Roasted New Potatoes with rosemary and garlic
Roasted New and Sweet Potatoes, thyme and marjoram
Couscous Primavera
Honey Glazed Baby Carrots
Delmonico Potatoes-creamy mornay sauce
Ratatouille-Eggplant, zucchini, peppers, tomato

Dilled Carrots with Snowpea Pods
Zucchini Herb Sauté or Zucchini Snowpea with ginger
Steamed Medley of Vegetables-broccoli, cauliflower, carrots
Green Beans-Almondine or with Pancetta and Pinenuts
Baked Stuffed Tomatoes with Spinach Puree
Marinated Grilled Vegetables

Breakfast and Brunch Selections

Omelet Selection

Prepared tableside with a variety of fillings

Carving Stations

Tenderloin of beef, roast turkey, ham or herb chicken
ballantine

Smoked Salmon

with Cream cheese, sliced tomatoes, onions and bagels

Assorted Quiches

Broccoli & Cheddar, Spinach & Feta, Lorraine, Zucchini &
Tomato, Artichoke & Potato

Assorted Juices and Fresh Brewed Coffee

Cheese and Blueberry Blintzes

with Sour Cream

Other Suggestions:

Belgium Waffles
Raspberry and Cream Cheese filled French Toast
Banana Pancakes
Chicken Crepes
Poached Atlantic Salmon
Frittatas
Scrambled Eggs, Peppers and Cheese
Bacon
Sausage
Corn Beef Hash
Lyonnaise Potatoes
Scalloped Potatoes

Summer Picnic

Crudite Basket

Seasonal vegetables arranged in one of our centerpiece
baskets

A variety of chips, dips and Salsa

From the Grill:

All beef franks with all of the fixin's: cheese, ketchup,
mustard, onions and relish
Hamburgers and Cheeseburgers
BBQ Chicken
Chicken Kebobs
Shrimp Kebobs

Salads

German style potato salad
Confetti Coleslaw
Marinated Summer Vegetables Salad
Pasta Pesto Salad
Pasta Salad with Caramelized Onions, Peas and
Sundried Tomatoes

Desserts

Amaretto Cheesecake
Black Forest Torte
Cappuccino Torte
Chocolate Mousse Torte
German Chocolate Cake
Gourmet Carrot Cake
Italian Rum Cake

Key Lime Mousse
Pina Colada Cake
Raspberry Mousse
Midnight in Venice
Sacher Torte
Strawberry Shortcake

Tiramisu Torte
Truffle Torte
Coconut Custard Pie
Torta Limone
Assorted Mini Pastries
Assorted Petit Four

Also available are Specialty Cakes and Wedding Cakes filled and iced to your specifications