

Boar's Head Meats and Cheeses • Italian Imports



Specially Baked brick oven Italian bread from Brooklyn. From 3-6 foot long or round. All selections made to your order or determined by the chef and availability.

ITALIAN STYLE

Ham, Salami, Provolone, Pepperoni, topped with fresh sliced Tomatoes, Lettuce, and Homemade Dressing **\$15.50 ner foot**

JIMMY'S SPECIAL

Chicken Cutlet (fried or grilled) with fresh Mozzarella, Roasted Peppers, Imported Olive Oil and Balsamic Vinegar \$17.50 per foot

VEGETARIAN SPECIAL

Assorted mixed grilled Vegetables with fresh Mozzarella & Balsamic Vinegar & Oil \$17.50 per foot

AMERICAN STYLE

Turkey, Roast Beef, American Cheese, topped with fresh sliced Tomatoes, Lettuce and Homemade Dressing

\$15.50 per foot

HELENA SPECIAL

Grilled chicken, fresh mozzarella, sliced tomatoes, basil with balsamic vinegar and oil \$17.50

ITALIAN SUPREME

Imported Prosciutto, Imported Cappicola, Sopressata, Roasted Peppers, fresh Mozzarella topped with fresh sliced Tomatoes, Lettuce and Homemade Dressing **\$17.50 per foot**

HOMEMADE SALADS-

PRICED ACCORDINGLY

Potato Salad • Macaroni Salad • Cole Slaw • Chicken Salad Tuna Salad • Stringbean Salad • Tomato, Onion and Mozzarella Salad • Seafood Salad • Shells Bruschetta with Tomatoes, Onion and Mozzarella • Fresh Fruit Salads

PASTA SALADS

Tortellini • Farfalle • Fusilli • Mini-cheese Ravioletti





Taste of Italy is dedicated to making exceptional gourmet Italian and American dishes for your special occasion. We have the ability to

create the perfect blend of hot and cold items pleasing to the palate and pocketbook.

At Jimmy Pecci's Taste of Italy our service extends beyond helping to choose the best menu for your affairs. Come visit our catering office and discuss party planning (linens, equipment, rentals and service staff) and allow me to make your next affair a "Memorable One"

All the best, Jimmy

We can provide you with professional attractive service: Waitresses • Bartenders

Tables • Chairs • Linens Tents • China

CALL FOR INFORMATION OR RESERVATIONS Phone: (732) 922-9393 • Fax: (732) 922-8404

4060 Asbury Ave. Shoppes At Tinton Falls • Tinton Falls Mon. thru Fri. 8 am - 7:00 pm • Sat. 8am - 6pm • Sun. 8 am - 3 pm

www.tasteofitalymarket.com

Come to our catering office



SERVED IN HALF TRAYS

	Mini Potato Croquettes	\$25.99	Mozzarella en Carozza	\$29.99
	Mini Rice Balls	\$25.99	Stuffed Mushrooms	\$35.99
	Mini Spinach Balls	\$25.99	Artichoke Francese	\$45.99
	Mini Prosciutto Balls	\$35.99	Mini Quiche	\$35.99
	Fried Ravioli	\$29.99	Coconut Shrimp	\$65.99
	Fried Broccoli	\$29.99	Clams Oreganata	\$55.99
	Fried Cauliflower	\$25.99	Clams Casino	\$65.99
	Mozzarella Sticks	\$29.99	Nassau Chicken Skewer	\$49.99
	Zucchini Sticks	\$29.99	Mini Hotdogs in Blanket	\$29.99
	Chicken Fingers	\$39.99	Mini Crab Cakes	\$65.99
	Buffalo Wings	\$39.99 Ask for our Hors D'ouevres Menu		
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	Jimmy Spi			
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SPECTACULAR ANTIPASTO PLATTERS

MARINATED ANTIPASTO. 12" Tray (8-12) \$3999. 16" Tray (15-20) \$5999

- Roasted Peppers Fresh Mozzarella Mushrooms Stuffed Peppers
- Artichokes Mixed Imported Olives Sundried Tomatoes.
- **MEATS & CHEESE** 12" Tray (8-12) \$4999 . 16" Tray (15-20) \$7999
- Imported Provolone Dried Sausage Sopressata Imported Prosciutto.

MIXED ANTIPASTO 12" Tray (8-12) \$4999. 16" Tray (15-20) \$7999 Imported Provolone • Dried Sausages • Roasted Peppers • Marinated Mushrooms, Assorted Olives • Imported Prosciutto and Fresh Mozzarella.

JUMBO SHRIMP COCKTAIL

Seasonally Jumbo Shrimp arranged with lemon wedges and homemade cocktail sauce.

INTERNATIONAL OLIVE TRAY 12" Tray (8-12) \$399916" Tray (15-20) \$5999 Assortment of the world's finest green and black ripe olives. Accented with roasted red pepper strips and bite size mozzarella balls.

CHEESE PEPPERONI AND OLIVE PLATTER Assortment of imported and domestic cheeses (bite size), Hormel pepperoni.

A Generous Assortment of the Most Popular Imported and Domestic Cheeses - Diced, Sliced & Garnished. Also available with Fruits and

Cheeses. **CRUDITE PLATTER**12" Tray (8-12) \$2995 ...16" Tray (15-20) \$4595 A Selection of Delicious Fresh Cut Raw Vegetables Beautifully

Arranged around our Vegetable Dip.

GRILLED VEGETABLE PLATTER12" Tray (8-12) \$399916" Tray (15-20) \$5999 Assortment of Fresh Grilled Vegetables in our own Marinade.

MOZZARELLA

AND TOMATO PLATTER . .12" Tray (8-12) \$3999 . .16" Tray (15-20) \$5999 Fresh Homemade Mozzarella, Ripe Tomatoes, Olive Oil and Basil. "The Best in Town"

BRUSCHETTA PLATTER . .12" Tray (8-12) \$2995 . .16" Tray (15-20) \$4000 Chopped Fresh Tomatoes, Fresh Basil, Chopped Garlic, Extra Virgin Olive Oil, Balsamic Vinegar on Toasted Brick Oven Bread.

Assortment of the Finest Fruits.

ALSO AVAILABLE

A LA CARTE MENU EGGPLANT

EGGPLANT ROLLATINI - fresh eggplant stuffed with ricotta & mozzarella				
and baked with marinara	half 39.99 full 69.99			
EGGPLANT PARMIGIANA	half 39.99 full 69.99			
STUFFED EGGPLANT - spinach, ricotta cheese, mozzarella baked				
with marinara sauce	half 39.99 full 69.99			

PASTA

TAJIA						
HOMEMADE JUMBO STUFFED SHELLS half 39.99 full 69.99						
PENNE PASTA PRIMAVERA - penne pasta with fresh vegetable in a						
lite cream sauce						
PENNE ALA MAMA DAMA - penne pasta with artichoke hearts,						
roasted peppers & sundried tomatoes, sauteed in a white wine						
& garlic sauce						
BAKED ZITI						
HOMEMADE MEAT, SPINACH OR						
CHEESE LASAGNA half 39.99 full 69.99						
LINGUINE WITH RED OR WHITE CLAM SAUCE- chopped and tender whole						
baby clams sauteed and tossed with pasta half 39.99 full 69.99						
RIGATONI ALLA BOLOGNESE - a hearty meat sauce with sauteed onions						
and mushrooms						
CAVATELLI & BROCCOLI - sauteed with olive oil, garlic						
& grated cheese						
ORRECHIETTE WITH BROCCOLI RABE						
& SAUSAGE						
PENNE VODKA - fresh pink sauce and						
plum tomatoes						
TORTELLINI SPECIAL - in pink sauce with peas						
& prosciutto						
PENNE PUTTANESCA - sauteed anchovies, black olives, capers and garlic						
in an olive oil sauce - spicy half 39.99 full 69.99						
LINGUINE WITH FRESH GARLIC & OIL half 29.99 full 54.99						
ANELLETTI ALA AMANDOLARE - anelletti pasta with meat sauce and peas						
baked with bread crumbs and fresh mozzarella half 39.99 full 69.99						
TORTELLINI ALFREDO - in a cream sauce half 39.99 full 69.99						

CHICKEN

CHICKEN FRANCESE - chicken breast sauteed in a						
seasoned egg batter with lemon and wine sauce, a chicken						
lovers delight!	. half 45.99	.full 79.99				
CHICKEN BALSAMIC	. half 45.99	.full 79.99				
CHICKEN CORDON BLEU - chicken cutlet stuffed with ham &						
swiss in wine sauce	. half 49.99	.full 89.99				
CHICKEN PARMIGIANA	. half 45.99	.full 79.99				
CHICKEN & BROCCOLI - strips of chicken breast & broccoli in a						
lite cream sauce	. half 45.99	.full 79.99				
CHICKEN MARSALA - chicken breast sauteed with mushrooms in a marsala						
wine sauce	. half 45.99	.full 79.99_				
CHICKEN ROLLATINI - chicken breast stuffe	d then rolled with					
prosciutto & fresh mozzarella then baked in						
wine & garlic sauce	. half 49.99	.full 89.99				
CHICKEN FLORENTINE - chicken breast, topped with fresh mozzarella,						
sauteed spinach and mushroom sauce	. half 45.99	.full 89.99				
CHICKEN CACCIATORE - chicken breast, sauteed with the freshest peppers,						
onions & mushrooms in our special sauce	. half 45.99	.full 79.99				
CHICKEN ITALIANO - chicken, sausage, with red peppers, potatoes						
and onions	. half 45.99	.full 79.99				
CHICKEN PIZZAIOLA - chicken breast sauteed with capers & black olives						
in red sauce	. half 45.99	.full 79.99				
MI AMOR STACIE - stuffed with asparagus, fresh mozzarella, roasted						
peppers in a white mushroom sauce	. half 49.99	.full 89.99				

\$7.00 rack and water pan deposit. Sterno cans \$1.00 each.

A LA CARTE MENU

 CHICKEN PICCATA - chicken breast sauteed in lemon sauce

 with capers
 half 45.99

 CHICKEN NAPOLI - chicken sauteed with sundried tomatoes, artichokes

 in a plum sauce
 half 45.99

 TURKEY LONDON BROIL - boneless, skinless turkey breast in our

 lemon basil or honey teriyaki marinade
 half 45.99

BEEF & PORK *Proudly Serving Our Own Taste Of Italy Brand Of Sausage* BEEF - sirloin steak beef tenderloin cubes,

sauteed with fresh carrots, celery, mushrooms, peppers

SAUSAGE di GIAMBOTTA - mixed hot & sweet sausage with hot & sweet peppers & potatoes in white wine sauce half 45.99 full 89.99

VEAL All Meats Custom Cut By Our Butchers

SEAFOOD

JENI GOD						
ZUPPA DI MUSSELS - fresh large New Zealand mussels						
simmered in marinara sauce your choice: hot, medium						
or sweet						
SHRIMP SCAMPI - shrimp sauteed in a lemon wine sauce						
with garlic						
SHRIMP MARINARA - shrimp in our marinara						
sauce						
SHRIMP ALLA VODKA - jumbo shrimp cooked in a						
pink vodka cream sauce half 64.99 full \$129.99						
ZUPPA DI PESCE - shrimp, scungilli & calamari in our						
marinara sauce						
CALAMARI in our house marinara sauce -						
hot or mediumhalf						
SEAFOOD FRA DIAVOLO - mussels, clams, shrimp,						
calamari & scungilli in house marinara sauce, hot, medium						
or sweet						
SHRIMP & SCALLOP SCAMPI half 69.99 full 139.99						
SOLE FRANCESE						
COCONUT CRUSTED TILAPIA						
LOBSTER TAILS						

All seafood served over a bed of pasta.

VEGETABLE AND SIDES -

limmy's Spectacular Salads

- SANDWICHES

JIMMY'S ASSORTED MIXED SUB PLATTER

Ask for our Lunch Menu and choose from our 16 Signature Subs Priced Accordingly

PANINI PLATTERS 89.99

10 Assorted Panini's, plattered with your choice of: Pasta Salad, Potato Salad or Macaroni Salad. Accompanied with Pickles.

WRAP PLATTER 89.99

10 Assorted Wraps - plattered with your choice of : Pasta Salad, Potato Salad or Macaroni Salad. Accompanied with Pickles.

-COLD BUFFET /COLD CUT PLATTER

\$9.50 Per Person (Minimum 20 People)

Boar's Head Ham • Homemade Roast Beef • Boar's Head Turkey Breast • Hormel Genoa Salami Swiss Cheese • American Cheese • Imported Provolone

Choice of One Salad

Potato, Macaroni & Pasta. **Plus** Fresh Brick Oven Rolls, (Condiments).

Also Includes FREE Jimmy's Spectacular Tossed Salad

Our own Roast Beef, Boar's Head Ham, Turkey Breast, Genoa Salami, Swiss Cheese, American Cheese, Provolone Cheese, 18 Rolls, Mustard & Mayonnaise, Oil & Vinegar. - Jimmy's Original — HOT DELUXE BUFFET — \$12.99 Per Person minimum of 20

- Party Size Determines Number of Selections -

COMES WITH PASTA, ENTREE AND VEGETABLES

EGGPLANT (Melanzana)

Eggplant Parmigiana • Eggplant Rollatini • Eggplant Stuffed with fresh mozzarella, spinach and ricotta cheese.

PASTA (Pasta)

"Homemade" Stuffed Shells • Baked Ziti • Lasagna with meat or spinach • Penna alla Vodka • Cavatelli & Broccoli • Pasta Primavera • Rigatoni alla Bolognese • Penne Puttanesca • *Penne Arrabiata • Penne Filetto di Pomodoro Linguine with red or white clam sauce • Cavatelli with Broccoli Rabe and sausage meat • Penne Ala Mama Dama with plum tomato sauce, artichokes and sundried tomatoes • Penne with marinara sauce • Anelletti Ala Amandolare • Penne w/ Eggplant and Mozzarella

CHICKEN (Pollo) VEAL (Vitello)

* \$1.00 Extra Per Person — Add \$3.50 extra for Veal
Francese • Marsala • Parmigiana • Chicken & Broccoli
Cacciatore • Piccata Murphy • Grilled • Milanese • Barbecue
• Turkey London Broil marinated with lemon basil or hone
teriyaki • *Mi Amor Stacie stuffed with asparagus, fresh
mozzarella, roasted peppers in a white mushroom sauce •
*Florentine with layered roasted peppers, spinach &
mozzarella in a white mushroom sauce • *Cordon Bleu •
*Valdestano stuffed with prosciutto and mozzarella in a
marsala sauce. *Sorrentino with layered eggplant, prosciutto

BEEF (Manzo)

Pepper Steak • Meatballs in sauce • Beef Burgundy • Beef & Broccoli • Steak Pizzaiola • Roast Beef (*top round*) sliced with gravy • Filet Mignon (*Market Price*)

PORK (Maiale)

Sausage & Peppers • Roast Loin of sliced Pork Marsala • Pork Cutlet • Parmigiana • Stuffed sliced Pork Roast • Pork Filet Marsala • Barbecue Ribs • Boneless Barbecue Pork

VEGETABLES (Verdure) AND SIDES

Grilled Mixed Vegetables • Roasted Red Bliss Potatoes & Onions with stringbeans or asparagus • Stringbean Almandine • Candied Sweet Potatoes • Garlic Mashed Potatoes • Rice with Mixed Vegetables • Broccoli Rabe • Broccoli with garlic & oil • Fried Potatoes with peppers & onions

WE WILL DELIVER & PROFESSIONALLY SET UP YOUR CATERING ORDER!

SEAFOOD (Frutti Di Mare)

\$3.50 Extra Per Person

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Fried Calamari • Seafood Fra Diavolo - mussels, clams, shrimp, calamari and scungilli in our marinara sauce Shrimp Parmigiana • Shrimp Oreganata • Shrimp Scampi • Shrimp Francese • Zuppa Di Mussels (*New Zealand*) Shrimp alla Vodka • Zuppa Di Pesce shrimp, scungilli and calamari in our marinara sauce • Shrimp & Broccoli Lobster Tails (*Market Price*)

All seafood served over a bed of pasta.

CARVING STATIONS (Scutura Stazione)

Done only with servers (Minimum of 60) *\$2.50 Extra Per Person and rental for heat lamps. Marinated Turkey London Broil • Turkey Breast • Roast Beef *Prime Rib • Pork Loin Roast (stuffed or plain) Fresh Ham • Honey Ham *Leg of Lamb Roast (stuffed or plain) (*Market Price)

ALSO INCLUDES ... FREE Jimmy's Spectaculon TOSSED SALAD ASSORTMENT

A mix of assorted garden lettuce with fresh mozzarella balls, Italian mixed olives, marinated mushrooms, tomatoes, cucumbers, onions, roasted peppers and our own Special Balsamic Vinaigrette

(Dressing on the side)

COFFEE SETUP

\$1.50 per person. Comes with coffee, tea bags, milk, sugar, sweet & low, stirrers and hot cups. (*Rental for each urn \$25 plus a deposit*)

DESSERTS

Full Sheet Cakes • Half Sheet Cakes • Italian Cookie Platters • Mini Pastries • Fruit Platters • Watermelon Boats *Available for all Occasions*

PARTY INCLUDES:

Fresh Baked Rolls, Butter, Serving Spoons, Chafing Dishes & Sterno Cans

ALSO AVAILABLE:

Paperware, Upgraded Paperware, China, Flatware, Servers, Waitresses, Staff, Tables, Linens and Tents.