





**Gourmet Market & Catering Co.**

## **CATERING MENU**

**34 Greene Street  
(The Liberty Towers)  
Jersey City, NJ 07302  
[www.thegreencow.com](http://www.thegreencow.com)**

**Phone: 201.434.1547 Fax: 201.434.1548**

**Monday thru Friday 6am – 10pm  
Saturday & Sunday 7am – 7pm**



## BREAKFAST CHOICES

*Our breakfast choices are chef-crafted specialties, beautifully displayed and ready to serve for groups of 8 or more.*

### STELLA'S BREAKFAST BASKET

Fresh-baked selection of muffins, breads, croissants, and scones

\$3.25 per person

### THE LIBERTY BREAKFAST PLATTER

Assortment of fresh-baked muffins, breads, croissants and scones served with our fresh-brewed coffee, fresh fruit platter, assorted tea service and fresh squeezed orange juice.

\$8.95 per person

### FRESH BAGEL BASKET

Assorted bagels served with sweet cream butter, cream cheese and fruit preserves.

\$2.95 per person

### NEW YORK BAGEL PLATTER

Assorted bagels served with a platter of thinly sliced Nova Scotia salmon beautifully garnished and displayed with slices of red onions, tomatoes, capers, lemon, dill and choice of two cream cheeses

\$8.95 per person

### GREEN COW OMELETTE PLATTER

Rolled omelets accompanied with assorted breads, fresh squeezed orange juice, coffee and assorted tea service.

\$7.95 per person

### GREEN COW FRENCH TOAST PLATTER

Warm Texas style toast accompanied with sweet cream butter, maple syrup, fresh squeezed orange juice, coffee and assorted tea service.

\$6.95 per person

### GREEN COW EXECUTIVE BUFFET

Scrambled eggs, French toast, sausage, bacon, fresh fruit salad, assorted breads, home fried potatoes, Bagels, Danish, scones, assorted cereals with honey-baked granola, fresh squeezed orange and apple juice, coffee and assorted tea service.

\$15.95 per person

### GREEN COW HEALTHY CHOICE

Assorted cold cereals, low-fat yogurt, low-fat cottage cheese, fruit salad, granola, fresh squeezed orange juice, coffee and assorted tea service.

\$5.95 per person

### COFFEE AND TEA SERVICE

Freshly ground House Blend and Decaffeinated Coffee. All hot beverage accompaniments also included.

\$1.95 per person

### FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICE

\$2.25 per person

### COFFEE/TEA SERVICE AND FRESHLY SQUEEZED ORANGE AND APPLE JUICE

\$3.95 per person

### GREEN COW MID-DAY TEA SERVICE

Assorted finger sandwiches, scones, biscotti, coffee and assorted tea service.

\$7.95 per person

### GREEN COW BREAKFAST MEATS

Breakfast sausage links, smoked bacon or grilled ham

\$2.00 per person







## **ORDERING GUIDELINES**

### **ORDERING**

Please call between 6am and 9pm Monday-Friday and between 7am and 3pm on Saturday and Sunday. To assure availability of your preferred selections, please call at least 24 hours in advance.

### **DELIVERY**

7am to 9pm daily and between 7am and 3pm on Saturday and Sunday.  
Special arrangements made for large catered events.

### **PAYMENT**

For pick up orders, The Green Cow accepts corporate checks, cash, Visa, MasterCard, Discover and American Express. For deliveries, we accept either the above credit cards or pre-approved house accounts only. Credit Cards must be present at the time of delivery or pickup. Ask Management about establishing a pre-approved house account (net 15 days, invoiced at time of delivery).

### **CANCELLATION**

24-hour notice required to avoid a 50% cancellation fee.

### **TAX**

All food, beverages, rentals and deliveries taxed at current rate.

### **ALL ITEMS SUBJECT TO AVAILABILITY, PRICES SUBJECT TO CHANGE**

**Whether you have a vision of your own or want us to create a theme for your event, we can coordinate party rentals, tents, linens, service staff, gifts and more!**





# ALL-IN-ONE MEALS

## BOXED BREAKFAST

*Perfect for the working breakfast, air travel, company outings or a quick meeting.  
Each box includes utensils and napkins. (minimum 6)*

### CONTINENTAL BOX BREAKFAST

Fresh-baked muffin with butter, fresh fruit cup, flavored yogurt, and fresh-squeezed orange juice.

\$6.95 per person

### CEREAL BOX BREAKFAST

Choice of boxed cereal or honey baked granola, scone, and fresh-squeezed orange juice.

\$6.95 per person

## BOXED LUNCH

*Perfect for the working lunches, field trips, company outings or picnics.  
Each box includes utensils and napkins. (minimum 6)*

### CLASSIC SANDWICH BOX

Your choice of sandwich cut in half and served on fresh baked bread, lettuce, tomatoes, and condiments. Served with choice of pasta salad or potato chips, fruit cup, beverage and fresh baked cookie.

*Choose from: turkey, ham, tuna salad, roast beef, grilled vegetable, chicken salad, grilled chicken*

\$8.95 per person

### SALAD BOX

Mixed greens with chopped tomatoes, cucumbers, red onions, black olives with balsamic vinaigrette served with a fruit cup, dinner roll, fresh baked cookie and beverage.

*\$8.95 per person with grilled chicken*

*\$9.95 per person with grilled shrimp or grilled salmon*

\$7.95 per person

### CAESAR SALAD BOX

Caesar salad served with a fruit cup, dinner roll, fresh baked cookie and beverage.

*\$9.25 per person with grilled chicken*

*\$9.95 per person with grilled shrimp or grilled salmon*

\$7.95 per person





# APPETIZER & PARTY PLATTERS



16" Tray (8-10 persons)	20" Tray (12-18 persons)
----------------------------	-----------------------------

<b>ANTIPASTO PLATTER</b> Cured Italian meats, cheeses, marinated vegetables and kalamata olives, accompanied with petite bread slices	\$34.95	\$69.95
--	---------	---------

<b>GRILLED VEGETABLE PLATTER</b> Assortment of grilled vegetables, marinated and seasoned to perfection.	\$29.95	\$59.95
---	---------	---------

<b>FRUIT AND CHEESE PLATTER</b> Arrangement of cheese including cheddar and Brie nestled with sweet pineapple/ chunks, melon slices and more. Served with crackers.	\$39.95	\$69.95
--	---------	---------

<b>MOZZARELLA AND TOMATO PLATTER</b> A fantastic array of fresh mozzarella, tomatoes, sun-dried tomatoes, olives, roasted peppers, fresh basil and balsamic vinaigrette.	\$39.95	\$69.95
---	---------	---------

<b>SEAFOOD SALAD PLATTER</b> Shrimp, calamari, scungilli, olives, red peppers, red onions, fresh basil, lemon juice, garlic, celery and extra virgin olive oil seasoned to perfection.	\$64.95	\$129.95
---	---------	----------

<b>VEGETABLE CRUDITE</b> Assortment of fresh vegetables arranged with your choice of dip - ranch, blue cheese, onion.	\$39.95	\$59.95
--	---------	---------

<b>GREEN COW FOCACCIA PLATTER</b> Fabulous focaccia pieces with grated Parmesan	\$18.95	\$29.95
--	---------	---------

<b>FAJITA WRAP PLATTER</b> Select chicken or beef. Served with salsa ranchero.	\$39.95	\$69.95
---	---------	---------

<b>SOUTHWESTERN QUESADILLA PLATTER</b> Select chicken or vegetable. Served with salsa ranchero.	\$39.95	\$69.95
--	---------	---------

	12" Tray (10-12 persons)	16" Tray (18-20 persons)
<b>POACHED SALMON PLATTER</b> Side of Atlantic salmon seasoned and poached. Served with traditional garnishes and topped with a pesto cream sauce.	—	\$119.95

<b>WHOLE ROASTED FILET MIGNON</b> Marinated and roasted with fresh herbs and spices.	\$139.95 (per filet)	—
---	-------------------------	---





# DESSERTS



16" Tray (12-15 persons)	20" Tray (25-30 persons)
-----------------------------	-----------------------------

<b>GREEN COW DESSERT TRAY</b> Assorted cookies, brownies, biscotti, and dessert bars	\$29.95	\$49.95
---	---------	---------

<b>GREEN COW PASTRIES</b> An assortment of miniature pastries	\$34.95	\$69.95
--	---------	---------

**GREEN COW SPECIALTY CAKES**

- Carrot Cake
- Tiramisu
- NY Cheese Cake
- Fresh Strawberry Cheese Cake
- Raspberry Chocolate Mousse Cake
- Key Lime Pie 12"
- Black Forest Cake

(All Cakes Serve 14-16 people)

- Market Price
- Market Price
- Market Price
- Market Price
- Market Price
- Market Price
- Market Price

**SPECIALTY CAKES**

*All occasion cakes for that special event can be ordered for up to 100 people.  
24-hour notice is required. Personalized inscriptions are available at no extra charge.  
Prices vary depending on size of cake.*

# BEVERAGE SERVICE

SNAPPLE OR ARIZONA ICE TEAS	\$1.50 per person
GATORADE	\$1.50 per person
JUICES (tropicana)	\$1.75 per person
SODA	\$1.00 / 1.50 (20oz)
SPRING WATER	\$1.25 / 2.50 (liter)
SAN PELLEGRINO	\$1.50 / 2.75 (liter)
COFFEE OR TEA SERVICE	\$1.95 per person

*\* Freshly ground House Blend and Decaffeinated Coffee.  
\* All hot beverage accompaniments included.*







## VEGETABLES, POTATOES and GRAINS



	½ Tray (8-10 persons)	Full Tray (16-20 persons)
<b>EGGPLANT PARMIGIANA</b> Layers of breaded eggplant with mozzarella and marinara sauce.	\$34.95	\$69.95
<b>EGGPLANT PARMIGIANA ROLLATINE</b> Lightly battered eggplant stuffed with ricotta cheese, mozzarella in a marinara sauce.	\$39.95	\$79.95
<b>FRIED ZUCCHINI</b> Lightly breaded zucchini strips fried with marina sauce on the side.	\$39.95	\$79.95
<b>STUFFED VEGETARIAN PEPPERS</b> Red peppers stuffed with mushrooms, eggplant, zucchini, onions, and garlic.	\$34.95	\$69.95
<b>BAKED PORTORBELLO MUSHROOMS</b> Portobello mushrooms with ricotta cheese and our homemade tomato basil Sauce topped with fresh mozzarella and baked to perfection.	\$39.95	\$79.95
<b>VEGETABLE TOFU STIR-FRY with NOODLES OR RICE</b> Mushrooms, broccoli, snow peas, bamboo shoots, carrots, water chestnuts and tofu stir-fried with our homemade Asian sauce over Asian noodles.	\$34.95	\$69.95
<b>SAUTEED SPINACH</b> Fresh spinach sautéed in garlic and oil.	\$29.95	\$59.95
<b>SAUTEED ESCAROLE</b> Fresh escarole sautéed in garlic and oil.	\$29.95	\$59.95
<b>BROCCOLI RABE</b> Fresh broccoli rabe sautéed in garlic and oil.	\$34.95	\$69.95
<b>ROASTED RED POTATOES</b> Roasted new potatoes with garlic and rosemary.	\$29.95	\$59.95
<b>GARLIC MASHED POTATOES</b> Potatoes mashed with roasted garlic and Parmesan cheese.	\$29.95	\$59.95
<b>RICE PILAF</b> White rice cooked with onions, peppers, and saffron	\$29.95	\$59.95
<b>WILD MUSHROOM RISOTTO</b> Risotto with an assortment of wild mushrooms. Cooked in vegetable stock.	\$34.95	\$54.95

*\* The Green Cow can make any risotto using your favorite vegetables*





## APPETIZER & PARTY PLATTERS



	16" Tray (10-12 persons)	20" Tray (15-18 persons)
<b>SALSA AND CHIP BASKET</b> Basket with our homemade salsa, guacamole and hummus with homemade Tortilla chips and pita triangles.	\$39.95	—
<b>MEDITERRANEAN TUNA SALAD PLATTER</b> Tuna with tomatoes, red onion, lemon juice and extra virgin olive oil.	\$44.95	\$89.95
<b>ASSORTED DEVEILED EGG PLATTER</b> Stuffed eggs with a variety of flavors (fresh horseradish, salmon, fresh dill).	\$34.95	\$69.95
<b>SHRIMP SALAD PLATTER</b> Shrimp, olives, red peppers, red onions, fresh basil, lemon juice, garlic, celery and extra virgin olive oil.	\$64.95	\$129.95
<b>STUFFED MUSHROOMS</b>	\$15.00/doz.	
<b>SUN-DRIED TOMATO AND GORGONZOLA BROCHETTE</b>	\$15.00/doz.	
<b>BRUSCHETTA</b> with tomato, fresh basil, fresh mozzarella	\$15.00/doz.	
<b>BRUSCHETTA</b> with roasted red peppers, blue cheese, black olives	\$15.00/doz.	
<b>MINI RICE BALLS</b>	\$18.00/doz.	
<b>ARTICHOKES</b> wrapped with arugula and prosciutto	\$18.00/doz.	
<b>STEAMED VEGETABLE DUMPLINGS</b> with ginger soy sauce	\$18.00/doz.	
<b>QUICHE LORRAINE</b>	\$18.00/doz.	
<b>VEGETABLE SPRING ROLL</b> with Sweet and Sour sauce	\$18.00/doz.	
<b>SCALLOPS</b> wrapped in smoked bacon	\$24.00/doz.	
<b>THAI GRILLED CHICKEN SATAYS</b> with peanut sauce	\$18.00/doz.	
<b>ASPARAGUS TIPS</b> rolled in Prosciutto Di Parma and shaved Reggiano Parmesan	\$18.00/doz.	
<b>MARINATED FILET MIGNON</b> and pineapple skewers	\$25.00/doz.	
<b>JUMBO SHRIMP COCKTAIL</b>	\$25.00/doz.	
<b>JUMBO GRILLED SHRIMP</b> wrapped with Prosciutto Di Parma	\$25.00/doz.	
<b>BUFFALO CHICKEN WINGS</b> with blue cheese dressing	\$9.00 per lb.	
<b>FRIED CHICKEN FINGERS</b> with honey mustard and marinara sauce	\$11.00 per lb.	





# SALAD PLATTERS



	½ Tray (10-12 persons)	Full Tray (15-18 persons)
<b>MESCLUN SALAD</b> Baby organic greens, tomatoes, crumbled blue cheese, red onions, fresh mushrooms, orange slices, and walnuts with choice of dressing .	\$34.95	\$49.95
<b>CAESAR SALAD</b> Romaine lettuce, House-Made croutons and shaved Parmesan cheese	\$24.95	\$39.95
<b>ASIAN NOODLE VEGETABLE SALAD</b> Mushrooms, broccoli, snow peas, bamboo shoots, carrots, water chestnuts, crisp Asian noodles, and stir-fried tofu with our homemade Asian dressing.	\$34.95	\$49.95
<b>SPINACH SALAD</b> Fresh spinach leaves, mushrooms, red onions, bacon, hard boiled eggs with balsamic vinaigrette.	\$24.95	\$39.95
<b>GRILLED CHICKEN AND PORTOBELLO SALAD</b> Grilled chicken and grilled Portobello mushrooms served over field greens.	\$34.95	\$49.95
<b>ARTICHOKE AND ROASTED RED PEPPERS over ARUGULA</b> Marinated artichoke hearts and roasted red peppers served over arugula.	\$34.95	\$49.95
<b>PASTA PRIMAVERA</b> Pasta accompanied with an assortment of fresh vegetables in garlic and basil aioli.	\$39.95	\$49.95
<b>VEGETARIAN ANTIPASTO</b> Grilled vegetables, artichoke hearts, mixed olives, sun-dried tomatoes with asiago and mozzarella cheese.	\$39.95	\$49.95

**ADD:**  
*Grilled chicken to the above salads \$10.00*  
*Grilled shrimp to the above salads \$15.00*  
*Marinated tofu to the above salads \$10.00*





## ENTREES

*All Entrees are accompanied with fresh baked bread slices, beautifully displayed and ready to serve.*

	½ Tray (8-10 persons)	Full Tray (16-20 persons)
<b>PASTA</b>		
<b>PASTA WITH CHICKEN and BROCCOLI</b> Pasta with grilled chicken breast and broccoli with garlic and oil.	\$44.95	\$89.95
<b>PASTA FILETTO DI POMODORO</b> Pasta in a filetto di pomodoro sauce.	\$34.95	\$69.95
<b>PASTA w/ BROCCOLI, GARLIC AND OIL</b> Pasta with broccoli, garlic and oil.	\$34.95	\$69.95
<b>CHEESE RAVIOLI</b> Cheese ravioli with marinara, vodka cream, or Bolognese sauce.	\$34.95	\$69.95
<b>LOBSTER RAVIOLI</b> Fresh Lobster stuffed ravioli with vodka cream sauce.	\$49.95	\$99.95
<b>PASTA BOLOGNESE</b> Pasta with meat sauce.	\$34.95	\$69.95
<b>PASTA w/ SAUSAGE and SUN-DRIED TOMATO PESTO</b> Pasta with sweet Italian sausage with our homemade sun-dried tomato pesto sauce.	\$39.95	\$79.95
<b>PASTA WITH CLAM SAUCE (Red/White)</b> Pasta with fresh chopped clams in a marinara or white wine sauce.	\$39.95	\$79.95
<b>PASTA WITH SHRIMP IN VODKA SAUCE</b> Pasta with shrimp in our home made vodka cream sauce.	\$59.95	\$119.95
<b>PASTA CACCIATORE</b> Chicken, tomatoes, mushrooms, white wine, fresh rosemary, with a touch of cream and balsamic vinegar.	\$44.95	\$89.95
<b>HOMEMADE LASAGNA</b> Choice of cheese, meat, spinach or vegetable.	\$34.95	\$69.95





## ENTREES



*All Entrees are accompanied with fresh baked bread slices, beautifully displayed and ready to serve.*

<b>½ Tray</b> (8-10 persons)	<b>Full Tray</b> (16-20 persons)
---------------------------------	-------------------------------------

### SEAFOOD

#### GRILLED SALMON WITH CAPER BUTTER SAUCE

Grilled salmon fillets in a caper butter sauce.

\$69.95

\$129.95

#### SHRIMP SCAMPI

Sautéed w/ fresh tomato, capers, garlic, in a white wine sauce.

\$74.95

\$149.95

#### SHRIMP MARINARA or FRA DIAVOLO

With linguini pasta in marinara or fra diavolo sauce.

\$74.95

\$149.95

#### FRIED CALAMARI

Fried with special herbs and spices and accompanied with lemon and spicy or mild tomato sauce on the side.

\$39.95

\$89.95

#### MUSSELS MARINARA

New Zealand mussels in a marina sauce.

\$34.95

\$79.95

#### HERB CRUSTED TUNA

Fresh Tuna lightly covered in fresh herbs, pan seared, served over a bed of fresh baby spinach.

\$59.95

\$119.95

#### POACHED CHILEAN SEA BASS

Chilean Sea Bass, fresh clams, and New Zealand mussels poached in a light saffron champagne cream sauce.

Market Price

#### BLACKENED RED SNAPPER

Filets of red snapper lightly coated in our own mixture of Cajun spices, Pan seared and topped with white wine lemon butter.

\$79.95

\$159.95

#### STUFFED DOVER SOLE

Dover Sole filets stuffed with our homemade blue lump crabmeat stuffing.

Market Price

#### LOBSTER TAILS

7oz. South African lobster tails broiled to perfection and served with a zesty butter sauce.

Market Price





## SANDWICH/WRAP PLATTERS



	16" Tray (10-15 persons)	20" Tray (18-25 persons)
<b>CHEFS SANDWICH/WRAP PLATTER</b> An array of hearty sandwich selections served with Hellmann's mayonnaise and mustard. Tuna Salad, Chicken Caesar, Black Forest Ham w/ Fontina Swiss, Roast Beef, roast Turkey Breast and American cheese, Grilled Portobello Mushroom w/roasted red peppers, Fresh homemade mozzarella with fresh basil and sliced tomato.	\$44.95	\$69.95
<b>THE EXECUTIVE SANDWICH/WRAP SOLUTION</b> An array of hearty sandwich selections served with Hellmann's mayonnaise and mustard. Pan fried chicken breast with fresh spinach and tomato marinate, Shrimp salad with fresh dill mayonnaise, Italian Supreme, marinated grilled beef tenderloin with horseradish mayo, smoked salmon with red onions, capers and fresh dill cream cheese.	\$55.95	\$89.95

## PARTY SANDWICHES

*Made on a freshly baked bread*

	3 ft Hero (12-15 persons)	6 ft Hero (20-30 persons)
<b>THE LADY LIBERTY</b> This classic combination includes rare roast beef, baked ham, smoked turkey, American or Swiss cheese, crispy lettuce, tomato and our homemade herb mayonnaise.	\$44.95	\$79.95
<b>THE TUSCAN</b> This combination includes Genoa salami, Cappicolla, ham, provolone, or mozzarella, roasted red peppers, crispy lettuce, tomato with oil and vinegar.	\$49.95	\$89.95
<b>THE ULTIMATE VEGETARIAN</b> The Ultimate is a combination of grilled zucchini, squash, Portobello mushrooms, carrots, red onion, asparagus, sliced tomatoes, cucumbers, roasted red peppers, bean sprouts, with a tofu cucumber mayonnaise on a whole wheat bread.	\$49.95	\$89.95





## ENTREES



*All Entrees are accompanied with fresh baked bread slices, beautifully displayed and ready to serve.*

### BEEF, PORK, LAMB & VEAL

#### SLICED SIRLOIN STEAK PIZZAIOLA

Sirloin steak with mushrooms, peppers, and onions in a marinara sauce.

**½ Tray**  
(8-10 persons)

**Full Tray**  
(16-20 persons)

\$59.95

\$119.95

#### GRILLED MARINATED FLANK STEAK

Grilled to perfection with a lemon garlic aioli.

\$59.95

\$119.95

#### PORK MEDALLIONS

Cherry peppers and mushrooms in balsamic vinegar wine sauce.

\$39.50

\$79.95

#### SAUSAGE AND PEPPERS

Homemade sausage with peppers and onions in a marinara sauce.

\$39.95

\$69.95

#### SAUSAGE AND BROCCOLI RABE

Homemade sausage and broccoli rabe sautéed in garlic and oil.

\$39.95

\$79.95

#### GRILLED BBQ RIBS

The Green Cow baby back pork ribs roasted to perfection in our secret smoked BBQ sauce.

\$49.95

\$99.95

#### MEATBALLS MARINARA

Freshly made meatballs in a marinara sauce

\$34.95

\$69.95

#### NUT CRUSTED BABY RACK OF LAMB

New Zealand baby rack of lamb pan seared in a mixed nut crust  
And baked to your liking. Served with mint jelly.

**Market Price**

#### VEAL MILANESE

Lightly bread milk fed veal cutlets pan-fried and served over mixed green salad.

\$59.95

\$119.95

#### VEAL PARMIGIANA

Breaded milk fed veal with mozzarella cheese and marinara sauce.

\$59.95

\$119.95

#### VEAL FRANCAISE

Milk fed veal sautéed with white wine, lemon and butter.

\$59.95

\$119.95

#### VEAL MARSALA

Milk fed veal sautéed with shallots, mushrooms and Marsala wine.

\$59.95

\$119.95





<b>VEAL ROLLATINI</b> Milk fed veal cutlets rolled with choice of prosciutto and mozzarella or spinach and ricotta cheese.	\$59.95	\$119.95
<b>VEAL PICCATA</b> Scaloppini veal cutlets in capper lemon butter sauce.	\$59.95	\$119.95
<b>VEAL OSCAR</b> Fresh grilled asparagus wrapped in veal cutlets and roasted red peppers, Baked with fresh herbs and topped with a Hollandaise sauce.	\$59.95	\$119.95
	<b>½ Tray</b> (8-10 persons)	<b>Full Tray</b> (16-20 persons)

**POULTRY**

<b>HERB-GRILLED CHICKEN BREAST</b> Grilled Chicken breast marinated with our house herbs and grilled to perfection.	\$39.95	\$84.95
<b>CHICKEN PARMIGIANA</b> Breaded chicken breast with mozzarella cheese and marinara sauce.	\$44.95	\$89.95
<b>CHICKEN SCARPARIELLO</b> Chicken on the bone or breast sautéed with peppers, onions, pork sausage, mushrooms and garlic in a balsamic vinegar and white wine sauce.	\$44.95	\$89.95
<b>CHICKEN FRANCAISE</b> Chicken breast sautéed with white wine, lemon and butter.	\$44.95	\$89.95
<b>CHICKEN MARSALA</b> Chicken breast sautéed with shallots, mushrooms and Marsala wine.	\$44.95	\$89.95
<b>OVEN-ROASTED CHICKEN WITH CRANBERY RELISH</b> Whole chickens cut into small pieces breaded and fried.	\$44.95	\$89.95
<b>CHICKEN ROLLATINI</b> Chicken cutlets rolled with choice of prosciutto and mozzarella or spinach and ricotta cheese.	\$44.95	\$89.95
<b>CHICKEN OSCAR</b> Fresh grilled asparagus wrapped in chicken breast and roasted red peppers, Baked with fresh herbs and topped with a Hollandaise sauce.	\$44.95	\$89.95

