

FRESH MARKET



CATERING

9 Kings Highway West Haddonfield, New Jersey 08033

(856) 428-8808 Phone (856) 428-8813 Fax

Todaro's offers personalized service...including delivery and set up at your office or home for no additional charge!



Pastries Provided by Miel Patisserie

MINIATURE PASTRIES

Cheese cake, eclair, Alize, Piedmont, lemon tart, chocolate drop, and French Fruit tarts.

STRAWBERRY SENSATION

Chocolate-dipped strawberries drizzled with white chocolate \$3.00 each or

Medium	20 pieces	\$50
Large	40 pieces	\$90

Special Events

Todaro's BRUNCH

New York Style bagels (Lox optional), whipped cream cheese, whipped butter, Sarabeth jams, raisin and chocolate chip scones, chocolate-dipped biscotti, and fruit salad.

Small	Serves 5-10	\$49	\$59 w/ Lox
Medium	Serves 10-15	\$59	\$69 w/ Lox
Large	Serves 15-20	\$69	\$79 w/ Lox

VICTORIAN TEA (See Afternoon Tea Menu)

Tea sandwiches	\$4.50 per person
Sweets	\$3.50 per person
Pastries	\$4.00 per person
Antique tea cups, linens,	and urns available upon
request.	

Hot Fresh Foods

	Half Tray	Whole Tray
Serves	8-10	15-20
Lasagne	\$40	\$75
Meatballs	\$25	\$45
Sausage and Peppe	ers \$30	\$55
Meatloaf	\$30	\$55
Chicken Cutlet	\$30	\$60
Chicken Parmesan	\$35	\$65
Chicken Francais	\$35	\$65
Veal Parmesan	\$45	\$85
Veal Marsala	\$45	\$85
Veal Cutlets	\$40	\$80
Pasta Primavera	\$30	\$55
Baked Ziti	\$30	\$55

Fresh Foods To Go

Cole Slaw, Potato Salad, Tuna Salad, Chicken Salad, Shrimp & Veal, Pork Loin, Ratatouille, Blackened or Broiled Salmon, Broccoli Rabe, Grilled Vegetables, Roasted Potatoes, Green Beans, Carrots Julienne, Grilled Eggplant Organically Grown: Broccoli, Turkey Breast

Specials (Call Ahead 24 Hours)

Shrimp Scampi, Shrimp Cocktail, Chicken Francaise, Roast Beef, Top Round Beef, Rack of Lamb

Todaro's Own Crab Cakes \$6.95 each

Cold Fresh Foods

Hor's D'ouerves

CHEESE PLATTERS

Served with flatbreads, crackers, and fresh baguettes. Over 75 different cheeses available including: Mimmolette, Danish Blue, Drunken Goat, Sharp Provolone, Keens English Cheddar, Aged Asiago, and Jarlsberg.

 Artisanal Vintage Gouda, Grafton Cheddar, Prima Donna
The Bleu's Gorgonzola, Danish Blues, Stilton
Versailles St Andre Triple Cream
Selected Arina Goat, Cottswald, Aged Manchego

Small Platter	Serves 10-15	\$45
Medium Platter	Serves 25-30	\$55
Large Platter	Serves 35-40	\$75

FRUIT PLATTER

Seasonal fruit such as strawberries, red grapes, honey dew melon, cantaloupe and kiwi. *Creme Fraiche add* \$6.00

Small Platter	Serves 10-15	\$30
Medium Platter	Serves 25-30	\$35
Large Platter	Serves 35-40	\$40

OLIVE PLATTERS

Black, red, green, and yellow cergnola olives with peppedew piquante peppers

Small Platter	Serves 10-15	\$22
Medium Platter	Serves 15-20	\$29
Large Platter	Serves 20-25	\$37

SHOOTERS

Proscuitto stuffed green peppers, provolone stuffed red peppers

BRUSCHETTAS

Tomato or Goat Cheese with Carmelized Onions Served with Crostinis or Sliced Baguettes *Medium Size Tray* \$24

SHRIMP COCKTAIL

Small Platter1 1/2 lbs (App. 30 pieces)\$45Medium Platter3 lbs(App. 60 pieces)\$90Large Platter5 lbs(App. 100 pieces)\$150

Hors D'ouerves

VEGETABLE CRUDITE

Cherry tomatoes, carrots, broccoli, cauliflower and zucchini with ranch dressing

Small Platter	Serves 15-20	\$35
Medium Platter	Serves 20-25	\$45
Large Platter	Serves 30-35	\$60

GRILLED VEGETABLES

California-style grilled vegetables with balsamic vinegar and olive oil

Small Platter	Serves 15-20	\$22
Medium Platter	Serves 20-25	\$29
Large Platter	Serves 30-35	\$37

DEVILED EGGS

Small Platter	Serves 15-20	\$25
Medium Platter	Serves 20-25	\$35
Large Platter	Serves 30-35	\$50

MOZZARELLA CAPRESE

Sliced fresh Claudio's Mozzarella with ripe tomatoes sprinkled with 25 year old balsamic vinegar and greens.

Small Platter	2 lbs.	Serves 15-20	\$30
Medium Platter	3lbs.	Serves 20-25	\$40
Large Platter	4 lbs.	Serves 30-35	\$50

Dips and Spreads In hollowed-out boules

Todaro's Own Guacamole, Cheese Spread, Spinach-Artichoke, and Goat Cheese Spread

Medium Size Tray \$24 Served with Baguettes and Crostinis

<u>Boar's Head Cold Cu</u>ts

CHEESES

American	\$5.99/lb.
Muenster	\$5.99/lb.
Swiss	\$6.99/lb.
Provolone	\$6.99/lb.
Cheddar	\$6.99/lb.

MEATS

Oven Gold TurkeyBreast	\$8.49/lb.
Cracked Pepper Turkey	\$8.99/lb.
Deluxe Ham	\$8.49/lb.
Maple Honey Ham	\$8.49/lb.
Pepper Ham	\$8.49/lb.
Roast Beef	\$9.99/lb.
Hot Soppressata	\$9.99/lb.
Sweet Soppressata	\$9.99/lb.
Capri Ham	\$7.99/lb.
Genoa Salami	\$7.99/lb.
Bologna	\$4.99/lb.
Liverwurst	\$4.99/lb.
Golden Classic & Buffalo Chicken	\$8.99/lb.

SPECIALTY IMPORTED COLD CUTS

Prosciutto di Parma, Salami Molinari, Mortadella, and Others.

COLD ANTIPASTO

Roasted Peppers, Tri-color Cerignola olives, Imported Salami, and Artichokes

Small	Serves 5-10	\$29
Medium	Serves 10-15	\$44
Large	Serves 15-20	\$65

HOAGIE/SANDWICH PLATTERS

Choice of Boar's Head cold cuts

Small	Serves 5-10	\$30
Medium	Serves 10-15	\$40
Large	Serves 15-20	\$50

SALADS (by the pound)

