



FOODARAMA PRESENTS
PANACHE CATERING
THE ORIGINAL CATERING MAVENS
Toll Free 1-888-309-3800 OR 215-633-7100



KOSHER A LA CARTE MENU – BY THE TRAY

HOT ENTREES

- Rigatoni Abruzzi: Roasted Red Peppers, Onions, Mushrooms, Chicken Breast, Pomodoro Sauce – **\$125.00**
- Bow Tie Pasta and Asparagus in Vodka Sauce – **\$105.00** / with Grilled Salmon – **\$130.00**
- Fusilli Primavera: Pasta Twists with a Julienne of Eggplant, Carrots, Roasted Peppers, Mushrooms, Roasted Garlic, Tomatoes, White Wine – **\$105.00**
- Eggplant Rollatini: Rolled Sautéed Eggplant Stuffed w/ Spinach, Roasted Red Peppers & Ricotta Cheese – **\$115.00**
- Fettucine with Chicken Breast & Broccoli – **\$125.00**
- Baked Stuffed Jumbo Shells – **\$95.00**
- Baked Lasagna with Roasted Vegetables – **\$105.00**
- Baked Ziti Mama Mia: Baked Ziti with Four Cheeses, Sautéed Onions & Garlic – **\$95.00**
- Italian Meatballs Marinara – **\$110.00**
- Oriental Sesame Chicken Tempura: Batter Dipped Teriyaki Marinated Chicken Breast with Dipping Sauce – **\$120.00**
- Chicken Francaise: Egg Batter Dipped in a Lemon White Wine Sauce – **\$135.00**
- Chicken Romero: Sautéed with Broccoli Rabe, Portobello Mushrooms, Roasted Red Peppers in a Garlic White Wine Sauce – **\$135.00**
- Grilled Southwest Chicken: Marinated Chicken Breast w/ Roasted Peppers Onions and Sundried Tomatoes – **\$125.00**
- Champagne Chicken with Mushrooms, Scallions in a Champagne Sauce – **\$135.00**
- Chicken Marsala with Mushrooms in a Marsala Wine Sauce – **\$135.00**
- Chicken Fingers with Honey Mustard and Barbecue Sauces – **Half Pan \$45.00 / Full Pan – \$85.00**
- Buffalo, Barbecue or Oriental Glazed Chicken Wings – **\$110.00**
- Chicken Wing Assortment: Buffalo, Barbecue or Oriental Glazed (choice of 2) – **\$115.00**
- Oriental Stir Fried Pepper Steak with Rice – **\$120.00**
- Veal Marsala with Mushrooms & Marsala Wine Sauce – **\$150.00**
- Veal Scaloppini Marsala with Peppers, Onions, Mushrooms, Roasted Red Peppers in a Garlic White Wine Sauce – **\$160.00**
- Veal Romero Sautéed with Broccoli Rabe, Portobello Mushrooms, Roasted Red Peppers in a Garlic White Wine Sauce – **\$165.00**
- Veal Francaise – **\$165.00**
- Pesto-Crusted Seared Salmon over Wilted Spinach – **\$175.00**
- Grilled Teriyaki Salmon, Lemon Dill Poached Salmon, or Herb Crusted Salmon – **\$175.00 (14 filets)**
- Baked Scrod Toscano: Mild Flaky Whitefish Filets Baked with Peppers, Onions, Garlic & Tomatoes – **\$135.00**
- Rack of Lamb in a Mustard, Cracked Pepper, Rosemary Crust served with a Demi-Glace – **\$195.00**
- Chateaubriand: Tender Prime Rib Eye Roast w/Wild Mushroom Jus and Roasted Garlic Mashed Potatoes – **\$195.00**

COLD ENTREES

- Carved Roast Turkey Display: 18 to 20 lb. Turkey put back on the frame and decorated with Fresh Fruit – **\$189.00**
- Grilled Vegetable Strudel – **\$16.98/lb.**
- Assorted Cocktail Sandwiches on Twist or Baby Kaiser Rolls – **\$3.95 each**
- Cocktail Glazed Corned Beef, Barbecued Brisket on Twist, or Baby Kaiser Rolls – **\$4.95 each**
- Poached Norwegian Salmon Display (Whole or Filet) with Cucumber Dill Sauce
Small – \$165.00 / Large – \$ 195.00
- Bagels with Cream Cheese & Nova or Regular Lox, Cream Cheese & Whitefish Salad, or Cream Cheese & Kipperd Salmon, Lettuce & Tomato – **\$7.95 each**
- Mini Bagels with Cream Cheese, Cream Cheese & Lox Spread or Cream Cheese & Chives – **\$2.50 each**
- Homemade Blintzes: Cheese, Cherry or Blueberry with Sour Cream – **\$2.98 each**
- Sweet & Sour or Swedish Meatballs – **\$14.98/lb.**
- 3ft and 6ft Foot Hoagies: Jewish, Roast Beef, Tuna Salad, Roast Turkey, Grilled Vegetables
3 Foot – \$75.00 / 6 Foot – \$110.00
- Box Lunches: Made to Order for Your Meeting or Trip – **Call For pricing**

Homemade Kugel:

- Sweet Noodle with Cherry or Apple Topping, Broccoli, Spinach, Salt & Pepper or Potato
Small Pan – \$30.00 / Medium Pan – \$36.00 / Large Pan – \$42.00

Vegetables:

- String Beans Almandine, Glazed Baby Belgian Carrots, Steamed Broccoli, Cauliflower & Carrots, Herb Roasted Potatoes, Candied Sweet Potatoes, Kasha & Bowties, Wild Rice, Rice Pilaf, Savory Roasted Carrots & Potatoes, Roasted Garlic Mashed Potatoes
Small Pan – \$28.00 / Medium Pan – \$34.00 / Large Pan – \$40.00

Homemade Salads:

- Tossed Salad W/ Dressing – **\$3.50 per person**
- Grilled Salmon Pasta Salad with Asparagus and Cucumber Dill Dressing – **\$6.95 per person**
- Grilled Chicken Salad, Portobello Mushrooms, Fresh Spinach, Scallions & Roasted Red Pepper Coulis – **\$4.95 per person**
- Oriental Pasta Salad with Stir Fry Vegetables and Snow Peas, tossed with a Sesame Garlic Dressing – **\$4.50 per person**
- Fruit and Nut Quinoa Salad: Raisins, Diced Red Pepper, Pumpkin Seeds, Dried Cranberries, tossed with a Citrus Vinaigrette – **\$3.95 per person**
- Couscous Salad with Fresh Vegetables (Green Onion, Cherry Tomatoes, Celery and Cucumber) in a Lemon Vinaigrette – **\$3.95 per person**
- Caesar Salad with Homemade Croutons – **\$3.50 per person**
- Grilled Chicken Caesar Salad – **\$5.95 per person**
- Grilled Chicken Caesar Pasta Salad – **\$4.50 per person**
- Bow Tie Pasta Salad W/ Chicken Breast and Creamy Garlic Dressing – **\$4.50 per person**
- Garden Vegetable Pasta Salad Bowl – **(10 to 15 people) \$23.98**
- Pasta Salad with Chunk Tuna – **\$4.50 per person**
- Homemade Potato Salad, Cole Slaw, Garden Pasta or Cucumber & Onion Salad – **\$23.98/bowl**

Desserts (Parve):

- Sweet Tray (Parve) with Eclairs, Fruit Tarts, Cream Puffs, Cannoli, Hi Hats, Schnecken and Cookies – **\$49.98 / Large – \$59.98**
- Fancy Sweet Tray (Parve) – same as our delicious Sweet Tray but includes Mini Pastries and Mini Cinnamon Buns Small – **\$59.98 / Large – \$69.98**
- Assorted Gourmet Cookie Tray: **Small – \$49.98 / Large – \$59.98**
- Decorated Petit Fours (2 Colors) – **\$3.75 each (minimum 12)**
- Sliced Babka Tray (Cinnamon Raisin & Chocolate) – **\$49.95**
- Fresh Carved Watermelon Fruit Display: **Small – \$125.00 / Large – \$165.00**
- Fresh Mixed Fruit Bowl – **\$3.95 per person**
- Sliced Fresh Fruit Arrangement
Small – \$80.00 (15 to 20) / Medium – \$ 110.00 (30 to 40) / Large – \$160.00 (50 to 60)

Specialty Cakes (Dairy) – Call for Pricing:

- Sheet Cake (Decorated) – **Available in ¼, ½ and whole**
- N.Y. Cream Cheesecake with Fruit Topping
- Black Forest Chocolate Cherry Cake, Strawberry or Peach Shortcake, German Chocolate, Chocolate Mousse Torte, Chocolate Whipped Cream, Italian Cream Cake, Bavarian Cream Torte, Chocolate Chambord, Lemon Truffle, Chocolate Raspberry Torte, Tiramisu, Carrot Cake, Zuccotto, Raspberry Cream Torte, Grand Marnier Fruit Torte
- Custom Wedding Cakes, Portrait Cakes and Heart Shaped Cakes

Beverages & Add-Ons:

- Case of 6 – 2 Liter Sodas – **\$20.98**
- Ice Cubes (10 lb. Bag) – **\$7.50**
- Mountain Spring Water, Assorted Teas and Juices – **\$3.50 per person**
- Fruit Punch – **\$7.98 per gallon**
- Coffee Service (Coffee, Sugar, Sweet, Low, Tea, Lemon, Creamer, Stirrers) – **\$2.50 per person**
- Bar Service – Assorted Mixers, Juices (Grapefruit, Cranberry, Orange), Lemons, Maraschino Cherries) – **\$3.50 per person**
- Complete Plastic Service (price per person):
White – \$2.50 pp / Custom Color – \$2.75 pp / Upgraded China-like Plastic – \$3.50 pp
- Complete Rental Service Available: Chairs, Tables, China, Chafers, Silverware, Linens, Floral Center Pieces, Coffee Urns, Punch Fountains, Grills, Table Skirting, Tablecloths, Napkins – **Call for pricing**
- Helpers: Food Servers, Bartenders, Chef for Stations – **\$200.00** (Holidays not included)
(Approx. 5 hours – travel charges may apply based upon location) – **\$45.00 per hour over 5 hours**

TERMS AND CONDITIONS

- **All orders are subject to tax and delivery charge.**
- **Prices Are subject to change without notice.**
- **Prices do not include Synagogue or site fees.**
- **All orders over \$1,000.00 require a 1/3 deposit. Final guest count and balance due “5” days prior. No cancellations or decreases after that date.**
- **To ensure that there will be no liability to the customer. Please note that for no cancellation notice, or cancellations made less than 3 working days/72 hours prior to function – there will be a charge of 50% of the total bill.**