

**OFF PREMISE
ONLY**

12-15 people

½ Tray Pasta, ½ Tray Chicken
½ Eggplant Rolletine, ½ Sausage & Peppers
Salad, Bread and Butter

\$200

18 – 20 people

3 Full Trays - Pasta, Chicken,
Lasagna
Salad, Bread & Butter

\$275

25 – 30 people

COLD ANTIPASTO

4 Full Trays
(1 Pasta your choice)
Salad, Bread Butter

\$450

35 – 40 people

2 Trays Pasta, Tray Chicken, Tray Sausage &
Peppers, Tray Steak with onions,
Rice and Vegetables
Salad, Bread & Butter

\$520

**Any package can be modified!
Sternos & Tax Additional**

TO GO CATERING

<u>SALADS</u>	<u>½ Tray</u>	<u>Tray</u>
Homemade Caesar	\$25	\$50
Tossed Salad	\$25	\$45
Mesclun Salad	\$30	\$55
Cold Antipasto	\$45	\$90
Café Z Salad	\$30	\$55
Broccoli Rabe Salad	\$45	\$90
<u>PASTA</u>	<u>½ Tray</u>	<u>Tray</u>
Rigatoni Vodka	\$40.00	\$75.00
Fusilli Bolognese	\$40.00	\$75.00
Cavatelli & Broccoli	\$40.00	\$75.00
Penne AlForno	\$40.00	\$75.00
Rigatoni Zingaro	\$40.00	\$75.00
Tortellini Panna	\$40.00	\$75.00
Fusilli Tomato/Basil	\$35.00	\$65.00
Tortellini DaVinci	\$45.00	\$85.00
<u>ENTREES</u>	<u>½ Tray</u>	<u>Tray</u>
Chicken Savoy	\$48.00	\$85.00
Chicken Francaise	\$45.00	\$85.00
Chicken Marsala	\$45.00	\$85.00
Chicken Giambotte	\$45.00	\$85.00
Chicken Parmigiana	\$45.00	\$85.00
Grilled Chicken/Vegetables	\$45	\$85
Meat Lasagna	\$45.00	\$90.00
Eggplant Rolletine	\$45.00	\$85.00
Sausage & Peppers	\$45.00	\$80.00
Manicotti	\$45.00	\$85.00
Stuffed Shells	\$45.00	\$85.00
Veal Picatta	\$55.00	\$105.00
Veal Parmigiana	\$55.00	\$105.00
Veal Casa	\$65.00	\$125.00
Steak & Onions	\$60	\$120
Meatball Parm	\$45.00	\$90.00
Chicken Wings	\$45.00	\$90.00
Shrimp Scampi/Rice	\$65	\$125
Salmon	\$65-	\$125-
Seafood Salad/Scungilli	\$70-	\$140-
Linguini White Clam	\$ 75	\$150.00

Mixed Sandwich Platter with Pasta Salad
For 10-12 people.....\$85.00

Appetizers Available.
Set-Up & Full Wait service available.
.50 per person extra for Italian bread
.50 per person for butter

PARTY LIQUOR PRICES

25 person minimum
3 Hours

TAP BEER

½ Pitcher \$6.00 Pitcher \$12.00

WINE & BEER PACKAGES

Merlot, Cabernet, White Zinfandel,
Chardonnay, Pinot Grigio, Burgandy, Chablis
or Chianti
I. Wine Only \$12.00 pp
II. Wine and Beer \$16.00 pp
III. Wine and Beer II \$18.00

OPEN BAR

I. Bar Alcohol \$18.00 pp
II. Call and Bar \$22.00 pp
III. Premium \$26.00
IV. Super Premium \$32.00

SANGRIA

½ Pitcher \$12.95
Full Pitcher \$24.95

We also offer a Cash Bar option.
We will accommodate however it is you
would like to handle the liquor at your
party.

**You are always at home
at**



Restaurant & Cocktail Lounge

Everything is made to order and prepared
on premises right down to the pasta!

CATERING



Ideal Professional Building

2333 Morris Avenue
Union, NJ 07083
(908)686-4321

WWW.CafeZNJ.com

Patty Inghilleri Email -
Cafeznj@yahoo.com

BUFFET STYLE 1

\$23.95 per person and
(25 Person Minimum)

Choose one from each Group

Group 1

Rigatoni Vodka
Fusilli Tomato, Basil
Cavatelli & Broccoli

Group 2

Eggplant Rolletine
Sausage & Peppers
Roast Pork

Group 3

Stuffed Shells
Meat Lasagna
Vegetable Risotto
Vegetable Lasagna

Group 4

Chicken Parmigiana
Chicken Francaise
Chicken Marsala
Veal Parmigiana

BUFFET STYLE 2

25.95 per person
(25 person minimum)

Choose One from each Group

Group 1

Rigatoni Vodka
Fusilli Tomato Basil
Fusilli Pink Sauce
Cavatelli & Broccoli

Group 2

Eggplant olletine
Tortellini Panna
Stuffed Shells
Meat Lasagna

Group 3

Sausage Giambotte
Roast Pork
Veal Parmigiana
Chicken Cacciatore
(or Any chicken from Group 4 above)

Group 4

Grilled Chx &
grilled vegetables
Chicken Savoy
Garlic Chicken

Group 5

Seafood Risotto
Salmon Del Monio
Flounder Francaise
Griled Salmon

Steak & Onions
Brasciole
Sole Oreganata
Roast Beef

SITDOWN 1

\$24.95 per person

PASTA

Penne Vodka, Pomodoro or Marinara

SALAD

Tossed Salad or Caesar

ENTREE (choose three)

Chicken Marsala	Veal Parmigiana
Chicken Francaise	Roast Pork
Chicken Picatta	Broiled Salmon
Chicken Parmigiana	Seafood Risotto
Sausage, Peppers, Onions & Potato	Eggplant Parmigiana Flounder Francaise

SITDOWN 2

\$26.95 per person (soda included)

Garlic Bread and Bruschetta

PASTA

Penne Vodka, Pomodoro or Marinara

SALAD

Tossed or Caesar

ENTREE (choose three)

Flounder Francaise	Veal Parmigiana
Chicken Savoy	Roast Pork
Chicken Francaise	Broiled Salmon
Chicken Rolletine	Seafood Risotto
Chicken Parmigiana	Brasciole
Sliced Steak & Onions	Filet of Sole
Veal Milanese	

**All entrees are served with potato or rice
and vegetables**

SITDOWN 3

\$29.95 per person without appetizers
\$35.95 with appetizers

*Includes Personalized Menu, Bruschetta,
choice of Tablecloth colors and Soda.*

Choose Three Appetizers

* Garlic Shrimp *Roasted Peppers &
Mozzarella *Mussels Marinara
*Ricotta & Mozzarella Fritta
* Fried Calamari *Eggplant Rolletine
* Hot Z Shrimp *Grilled Portobello &
Vegetables Platters

SALAD

Tossed, Caesar, Arugula or Mesculin

PASTA

Penne with Vodka, Tomato Basil, Olive oil and
garlic or Pomodoro sauce

ENTREES

Choose Three

Chicken Marguerita: breast topped with eggplant,
ricotta cheese, fresh tomato and baked topped with
mozzarella in a tomato basil marinara sauce

Chicken Valdastano: topped with spinach &
smoked mozzarella in a port wine demigalce

Chicken Savoy: with fresh herbs, balsamic, olive oil
and garlic

Seafood Risotto: Italian rice with seafood

Salmon Florentine: grilled salmon served over
sautéed spinach

Tilapia Bosciole: st. Peters filet topped with
rosemary, oil and garlic and shitake mushrooms

Stuffed Flounder: with crabmeat and spinach

Veal Saltinbocca: prosciutto and provolone served
over spinach in a marsala wine sauce

Veal Casa: scallopine veal with portobello
mushrooms

Grilled Ribeye Steak with herb infused
mushrooms and onions

Brasciole thinly pounded steak rolled with gorgonzola
& pignoli nuts

ADD APPETIZERS

Prices vary

Homemade Sausage & Pepperoni Breads

Bruschetta

Mini Pizzas

Mozzarella Sticks

Pigs in a Blanket

Fried Calamari

Speidino

Eggplant Rolletine

Ricotta and Mozzarella Frittats

Cold Antipasto

Gourmet Garlic Breads

Mozzarella, sundried tomatoes, black

olives in olive oil and garlic

Mini Homemade Meatballs

Chicken or Beef Empanadas

Cookies/Brownies \$3.50 Add per person

Cannoli's \$4.50 Add per person

Cake prices vary depending upon size and

filling.

Includes Coffee, Tea,
Tossed Salad, Bread, Butter
Potato/Rice and Vegetables

20% Gratuity and 6.62%
Sales Tax are Additional.
1.50 pp Cake service Fee
Soda \$1.50 pp unlimited
1.50 Cake Service Fee pp

Final Head Count & Menu
are due 7 days prior to
event.

**NON refundable Deposit
Required.**

