

All Occasions Menu



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Continental Breakfast

Includes an Assortment of Fresh Baked Danish, Muffins, Bagels & Croissants. Fresh Fruit Platter & Assorted Fruit Juice.

Comes with Complete Condiments & Paper Goods

\$9.95 per person (20 person minimum)

Add Coffee & Tea Service for \$1.95 per person

Complete Hot & Cold Breakfast

Includes an Assortment of Fresh Baked Danish, Muffins, Bagels & Croissants. French Toast, Scrambled Eggs, Sausage & Home Fries. Fresh Fruit Platter & Assorted Fruit Juice.

Comes with Complete Condiments & Paper Goods.

\$12.95 per person (20 person minimum)

Add Coffee & Tea Service for \$1.95 per person

Complete Brunch Buffet

Includes an Assortment of Fresh Baked Danish, Muffins, Bagels & Croissants. Scrambled Eggs, Sausage, Home Fries, French Toast, Carved Turkey, Sliced Roast Beef, Sliced Virginia Ham, Penne Vodka, Garden Salad & Fresh Fruit Platter. Coffee, Tea & Assorted Fruit Juice.

Comes with Complete Condiments, Paper Goods & Racks & Sternos

\$34.95 per person (20 person minimum)

Cold Buffet

Sloppy Joe's:

Any Combination of Roast Beef, Turkey, Ham, Corned Beef, Pastrami with Swiss Cheese, Russian Dressing & Cold Slaw (Triple Decker on Rye in 3 Cuts)

Small Tray \$99.95 (8 to 10 people)

Large Tray \$179.95 (20 people)

Party Subs Available by the Foot - \$15 per foot

Cold Cut Platter:

Assorted Cold Cuts, Assorted Cheeses, Assorted Breads.
Includes a Garden Salad, Cold Salad (Macaroni, Potato or Cole Slaw) & Pickles. Complete Condiments & Paper Goods

\$12.95 per person (20 person minimum)

Complete Hot & Cold Buffet:

Includes the Above Cold Cut Platter with One or More Hot Buffet Selections

1 Hot Selection & Cold Cut Platter - \$13.95 per person

2 Hot Selections & Cold Cut Platter - \$15.95 per person

3 Hot Selections & Cold Cut Platter - \$17.95 per person

4 Hot Selections & Cold Cut Platter - \$19.95 per person (20 person minimum)

Hot Buffet

Includes Hot Selection(s), Garden Salad, Dinner Rolls, Complete Condiments & Paper Goods and Racks & Sternos

1 Hot Selection - \$12.95 per person (20 person minimum)

2 Hot Selections - \$13.95 per person (20 person minimum)

3 Hot Selections - \$14.95 per person (20 person minimum)

4 Hot Selections - \$15.95 per person (20 person minimum)

Corporate Hot Buffet

Includes Choice of One Pasta & One Entrée, Garden Salad, Dinner Rolls with Butter, Soda & Water and Dessert (cookies or brownies)

Comes with Complete Condiments & Paper Goods

\$15.95 per person (20 person minimum)

Hot Buffet Options

Entrée

Baked Chicken – Lemon Sauce & Italian Seasonings
Beef & Vegetable Stir Fry – Sliced Beefsteak with vegetables
Chicken Cacciatore – Tomato Sauce & Mushrooms
Chicken Cutlet Francese – Lemon & Butter Sauce
Chicken Cutlet Marsala – Marsala wine & Mushrooms
Chicken Cutlet Parmigiana – Tomato Sauce & Mozzarella Cheese
Chicken Murphy – Tangy Chicken with Peppers & Onions
Eggplant Parmigiana – Tomato Sauce & Mozzarella Cheese
Eggplant Rollatini – Stuffed with Ricotta Cheese in Tomato Sauce
Fresh Roasted Turkey – White & Dark Meat with Homemade Gravy
Fried Chicken – Special Batter
Hot Roast Beef – in brown gravy
Meatballs – Italian Tomato Sauce
Sausage & Peppers – Onions & Garden Peppers

Pasta

Baked Ravioli – Tomato Sauce
Baked Ziti – Ricotta & Mozzarella
Cavatelli & Broccoli – Garlic & Olive Oil
Lasagna Rollatini – Stuffed with Ricotta Cheese in Tomato Sauce
Manicotti – Stuffed with Ricotta Cheese in Tomato Sauce
Pasta with Plum Tomato – Any Style Pasta with Plum Tomato Gravy
Penne Vodka – Penne Pasta with Creamy Vodka Sauce
Stuffed Shells – Stuffed with Ricotta Cheese in Tomato Sauce

Sandwiches/Wraps Packages

The Essential: Includes an Assortment of Sandwiches/Wraps, Garden Salad, Pickles, Soda & Water. Complete with Condiments & Paper Goods \$12.95 per person (20 person minimum)

The Corporate: Includes an Assortment of Sandwiches/Wraps, Garden Salad, Pickles, Potato Salad, Cole Slaw, Dessert (cookies or brownies), Potato Chips, Soda & Water. Complete with Condiments & Paper Goods \$14.95 per person (20 person minimum)

The Executive: Includes an Assortment of Sandwiches/Wraps, Garden Salad, Pickles, Potato Salad, Macaroni Salad, Cole Slaw, Dessert (cookies or brownies), Potato Chips, Soda & Water. Complete with Condiments & Paper Goods. \$16.95 per person (20 person minimum)

The Presidential: Includes an Assortment of Sandwiches/Wraps, Garden Salad, Pickles, Potato Salad, Macaroni Salad, Cole Slaw, Dessert (cookies or brownies), Fresh Fruit Platter, Potato Chips, Soda & Water. Complete with Condiments & Paper Goods.

\$18.95 per person (20 person minimum)

Afternoon Snack Buffet

Includes Vegetable Crudité, Cheese & Crackers, Butter Cookies and a Fresh Fruit Platter. Complete with Paper Goods & Beverages. \$10.95 per person (20 person minimum)

Premium Italian Antipasto Platter

Auricchio Provolone, Wet Mozzarella, Prosciutto Di Parma, Hot & Sweet Sopressatta, Pepperoni, Roasted Peppers, Black & Green Olives and Marinated Artichoke Hearts

**Small - \$120 (8-10 people)*

Large - \$200 (18-20 people)

Food by the Tray

Decorative & Delicious Platters	Small	Large
Assorted Cheese Board	\$70	\$100
Fresh Boiled Shrimp Platter	\$100	\$150
Fresh Fruit Platter	\$60	\$90
Fresh Vegetable Platter with Dip	\$60	\$90
(Small will accommodate 20 people, Large will acc	commodate 35 peopl	(e)
Appetizer	<u>Half</u>	<u>Full</u>
Buffalo Chicken Wings	\$60	\$100
Fried Chicken Wings	\$60	\$100
Fresh Fruit Salad	\$60	\$100
Fried Mozzarella Sticks	\$60	\$100
Fried Zucchini Sticks	\$60	\$100
Mini Swedish Meatballs	\$60	\$100
Nachos and Cheese	\$60	\$100
Stuffed Cabbage	\$60	\$100
Beef	<u>Half</u>	<u>Full</u>
Beef & Vegetable Stir Fry	\$65	\$105
Beef Tenderloin in Mushroom Gravy	\$100	\$180
Homemade Meat Loaf	\$65	\$105
Hot Roast Beef in Gravy	\$75	\$115
Italian Meatballs in Gravy	\$65	\$105
Pepper Steak Over Rice	\$65	\$105
Swedish Meatballs in Gravy	\$65	\$105
Pasta_	<u>Half</u>	Full
Baked Cavatelli	\$60	\$100
Baked Ziti	\$60	\$100
Cavatelli & Broccoli	\$60	\$100
Lasagna	\$60	\$100
Manicotti	\$60	\$100
Pasta Vodka	\$60	\$100
Pasta Zingada	\$60	\$100
Stuffed Shells	\$60	\$100
Spinach Ravioli in Fresh Tomato Sauce	\$60	\$100
Tri Color Fusilli Spinach & Garlic Sauce	\$60	\$100
Tri Color Tortellini in Cream Sauce	\$60	\$100

<u>Pork</u>	<u>Half</u>	<u>Full</u>
Baked Virginia Ham	\$70	\$110
Barbecue Ribs	\$70	\$110
Grilled Pork Chops in Garlic Sauce	\$70	\$110
Pork & Vegetable Stir Fry	\$70	\$110
Pork Cutlet Parmigiana	\$70	\$110
Sausage & Peppers	\$70	\$110
Poultry	Half	Full
Barbecue Chicken	\$65	\$105
Chicken & Vegetable Stir Fry	\$65	\$105
Chicken Arrabbiata (Mildly Spicy)	\$65	\$105
Chicken Cacciatori	\$65	\$105
Chicken Cutlet Cordon Bleu	\$65	\$105
Chicken Cutlet Kiev	\$65	\$105
Chicken Cutlet Parmigiana	\$65	\$105
Chicken Cutlet with Artichoke Hearts	\$65	\$105
Chicken F&B (Roasted Peppers & Black Olives)	\$65	\$105
Chicken Francese	\$65	\$105
Chicken Grand Marnier (Orange Sauce)	\$65	\$105
Chicken Marsala	\$65	\$105
Chicken Murphy (Hot or Sweet)	\$65	\$105
Fried Chicken	\$65	\$105
Roasted Seasoned Chicken	\$65	\$105
Seafood	Half	Full
Fried Calamari with Tomato Sauce	\$90	\$160
Fried Shrimp Parmigiana	\$90	\$160
Fried Shrimp with Cocktail Sauce	\$90	\$160
Seafood Newburg Over Rice	\$90	\$160
Shrimp in Garlic & Butter Sauce	\$90	\$160
Shrimp in White Wine Sauce	\$90	\$160
Veal	Half	<u>Full</u>
Veal & Peppers in Red Sauce	\$65	\$105
Veal Cutlet F&B	\$65	\$105
Veal Cutlet Francese	\$65	\$105
Veal Cutlet Marsala	\$65	\$105
Veal Cutlet Parmigiana	\$65	\$105
Veal Medallions with Port Wine & Mushrooms	\$65	\$105
Veal Scallopini Stuffed with Ham & Cheese	\$65	\$105
Veal Scallopini Unstuffed	\$65	\$105

<u>Vegetables</u>	<u>Half</u>	<u>Full</u>
Baby Carrots in Brown Sugar	\$55	\$95
Eggplant Parmigiana	\$55	\$95
Eggplant Rollatini	\$55	\$95
Fresh Green Beans Almandine	\$55	\$95
Rice Pilaf	\$55	\$95
Roasted Kelly Potatoes	\$55	\$95
Spanish Rice	\$55	\$95
Steamed Broccoli in Butter Sauce	\$55	\$95
Tri Color Steamed Vegetables	\$55	\$95

Half Trays Feed up to 10 People. Full Trays Feed up to 20 People.

WAIT STAFF

\$150.00 For the First Four Hours. \$25.00 Per Hour for Additional Time

BARTENDER SERVICE

\$200.00 For the First Four Hours. \$30 Per Hour for Additional Time

RENTALS UPON REQUEST

Cotton Candy, Popcorn & Snow Cone Machines Are Available \$200.00 Each with Enough Product For 50 People