



HOME & OFFICE CATERING ITEMS

~ Executive Chef Pasquale Langella
~ Executive Chef Joseph Genna

Just a sampling of what we offer

“One cannot think well, love well, or sleep well, if one has not dined well.”

- Virginia Woolf

Distinguished food is one of life's simple pleasures. At **Red Horse Market** we know how important catering is to your event, so we do not cut corners in delivering the highest quality cuisine. And, because presentation matters, we take great care in presenting products that look every bit as good as they taste.

We enjoy cooking international and gourmet dishes as much as we enjoy preparing classic, home-style foods. We are as adept at preparing intricate and complex catering menu options as we are in preparing simple and delicious dishes.

We have a personal approach to catering... understand your needs so that all of your food worries are eliminated. We have many years of experience with all types of events from corporate banquets to intimate dinner parties in your home.

We work closely with our clients in coming up with tasty and exciting catering menus that suit their particular events. We use a flexible approach to our menu and we've been asked everything from deciding and preparing a catering menu based on a client's "theme" for a party to preparing catering menu dishes that follow a client's exact specifications. One of our main goals is to ensure that what we prepare matches the client's expectations, demands and tastes.

Not sure where to start? Take a look at some of the varieties of foods we can prepare for your event and give us a call to discuss how we can personalize your event.

Fresh, seasonal ingredients are an important part of our planning and are subject to availability.

We look forward to working with you to create the ideal menu for your special occasion.

At this time all catering orders will need to be picked up at The Market, we apologize in advance for any inconvenience this may cause you.

HOME AND OFFICE PARTIES ~ BUFFET STYLE

***All prices are subject to state and local taxes*

***All Prices & Items are subject to availability & may change without notice*

8-10 PORTIONS PER SMALL PAN // 12-20 PORTIONS PER LARGE PAN

	Small	Large
Baked Ziti w/ Three Cheeses: w/fresh mozzarella, ricotta & Romano tossed in homemade marinara	\$45.99	\$90.99
Beef & Broccoli: stir fried beef w/an array of crisp fresh vegetables	\$45.99	\$90.99
Beef Stroganoff: tender cuts of beef w/pearl onion, mushroom & baby carrots	\$45.99	\$90.99
Broccoli Rabe & Sausage: Broccoli Rabe & Sausage Sautéed with Garlic & Hot Peppers	\$45.99	\$89.99
Chicken Cacciatore: Chicken & mushrooms in a red sauce	\$45.99	\$89.99
Chicken Contadina: Chicken, white wine, peas, onions & olive oil	\$45.99	\$89.99
Chicken Dijon: grilled chicken breast topped w/leek and Dijon cream sauce	\$45.99	\$90.99
Chicken Florentine: chicken breast stuffed w/spinach, feta & mozzarella	\$45.99	\$90.99
Chicken Francaise: boneless chicken breast lightly floured, sautéed w/white wine & butter sauce	\$45.99	\$90.99
Chicken Marsala: boneless chicken breast lightly floured, sautéed in marsala wine sauce and mushrooms	\$45.99	\$90.99
Chicken Meatballs: White chicken rolled with home-made seasoned breadcrumbs	\$45.99	\$89.99
Chicken Parmesan: Fried Chicken Cutlets layered with Pasquale's Fresh Handmade Mozz & Marinara	\$45.99	\$89.99
Chicken Pot Pie w/the whole bird, carrots ,peas, cream in a crust	\$45.00	\$90.00
Chicken Teriyaki: grilled chicken breast glazed w/sweet & sour sauce, garnished w/snap peas & sesame seed	\$45.99	\$90.99
Eggplant Parmesan: Fried Eggplant layered with Pasquale's Fresh Handmade Mozz & Marinara	\$45.99	\$89.99
Fusilli w/Mixed Grilled Vegetables: tossed in a light pomodoro sauce	\$45.99	\$90.99
Italian Meatballs: 100% ground beef sirloin, Italian bread crumb served w/our own pomodoro sauce	\$45.99	\$90.99
Linguini with Red or White Clam Sauce	\$39.99	\$79.99
Mussels Marinara: sweet plump mussels sautéed w/garlic, tomatoes & basil	\$55.99	\$110.99
Octopus Salad: Octopus, parsley, garlic and olive oil	\$14.99 per lb	
Pasta Bolognese: Pasquale's Homemade meat sauce	\$45.99	\$90.99
Pasta Puttanesca: Pasquale's Homemade Capers, Olives & Marinara sauce	\$45.99	\$90.99
Pasta w/Broccoli & Roasted Garlic: tossed w/herbs & olive oil	\$45.99	\$90.99
Penne ala Vodka: penne pasta w/pink vodka sauce sprinkled w/grated mozzarella and parmigiano reggiano	\$45.99	\$90.99
Rice Balls: Italian long grain rice, peas & chop meat - rolled old fashion style	\$45.99	\$89.99
Sausage & Peppers: sweet Italian sausage, tossed w/tri color bell pepper & a touch of marinara	\$45.99	\$90.99
Seafood Newburg: shrimp, crab & salmon baked in cream sauce topped w/sharp cheddar & herb crumbs	\$99.99	\$188.99
Spinach Lasagna Rollatini: pasta sheet rolled w/spinach, ricotta & feta cheese	\$45.99	\$90.99
Stuffed Filet of Sole w/seafood or spinach stuffing	\$75.99	\$140.99
Stuffed Shells: pasta shells made with creamy ricotta, mozzarella & romano topped with marina sauce	\$45.99	\$90.99
Stuffed Shrimp w/lump crab stuffing in scampi butter	\$125.99	\$249.99
Tripe: Lightly sautéed with carrots, potatoes, celery & olive oil	\$45.99	\$79.99
Home Style Chicken Fingers	\$44.99	\$89.99
Home Style Mashed Potatoes	\$39.99	\$69.99
Scallop Potatoes	\$45.99	\$79.99
Au Gratin Potatoes	\$45.99	\$79.99
Stuffed Red Potatoes	\$45.99	\$79.99
Baked Beans	\$45.99	\$79.99
Rice Pilaf	\$35.99	\$69.99
Grilled Vegetables	\$65.99	\$109.99
Macaroni & Cheese	\$45.99	\$89.99

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HORS DOEUVRES

PRICED PER PIECE

Baby Lamb Chops	\$4.99	Assorted Puffs	\$1.85
Teriyaki Chicken w/Peanut Dipping Sauce	\$1.95	Stuffed Pizza Bread	\$1.85
Fried Chicken Fingers w/Honey Mustard or Marinara	\$1.95	Mexican Pizza	\$1.85
Buffalo Wings w/BBQ Sauce & Blue Cheese Sauce	\$1.85	Shrimp Prosciutto	\$4.99
Fried Mozzarella Sticks w/Marinara	\$1.75	Grilled Garlic Shrimp	\$3.99
Bruschetta w/Tomato, Basil & Fresh Mozzarella	\$1.85	Mini Crab Cake	\$3.25
Assorted Mini Quiche	\$1.85	Smoked Chicken Quesadilla	\$1.95
Pigs-n-Blanket	\$1.75	Vegetable Quesadilla	\$1.85
BBQ or Swedish Meatballs	\$1.85	Baked Clam	\$2.95
Scallop Wrapped w/Bacon	\$3.95	Clam Casino	\$2.95
Seafood Stuffed Mushrooms	\$2.95	Mini Eggplant Parm Hero	\$1.85
Herb Stuffed Mushrooms	\$1.85	Mini Chicken Parm Hero	\$1.85
Spanakopita	\$1.85	Assorted Canapé Tartlets	\$1.95 to \$3.50

ANTIPASTO PLATTER

Italian delicacies, including assorted smoked meats, imported cheeses, marinated mushrooms, peppers, oil cured olives and more
\$12.99pp

SHRIMP COCKTAIL PLATTER

The center piece to any party: steamed and chilled jumbo shrimp served with our homemade secret cocktail sauce

Small serves	8 to 10 people	\$59.99
Medium serves	15 to 20 people	\$109.99
Large serves	20 to 30 people	\$169.99

We can customize your catering order to meet your needs

Add any specialty items from:

Meat & Seafood Department

Bakery & Pastry Department

Pizza Department

and of course ... Don't forget Pasquale's Handmade Fresh Mozzarella

HERO BY THE FOOT

Price Per Foot

ITALIAN: Prosciutto, capicola, ham, pepperoni, salami, mozzarella & provolone cheese, hot peppers, lettuce, roasted sweet peppers w/balsamic dressing	\$16.99
AMERICAN: Roast Beef, Turkey, Ham, American & Swiss cheese, tomato and lettuce w/mayonnaise & mustard on the side	\$16.99
CHICKEN MARSALA: Grilled Chicken Breast, sautéed mushrooms, roasted peppers, fresh mozzarella & a drizzle of pesto	\$19.99
THE GRILLED VEGGIE: Eggplant, Zucchini, peppers, portabella mushroom, red onion, brie and herb mayo	\$19.99
THE STEAK HOUSE: Sliced thin prime rib, caramelized onions crumbled bleu cheese w/horseradish mayo	\$22.99

ASSORTED CHEESE PLATTERS

Garnished w/grapes, fresh berries, with array of crackers and a variety of crust breads

DOMESTIC & IMPORTED

Small serves 8 to 10 people \$65.00

Medium serves 15 to 20 people \$85.00

Large serves 20 to 30 people \$110.00

ALL IMPORTED:

Small serves 8 to 10 people \$85.00

Medium serves 15 to 20 people \$110.00

Large serves 20 to 30 people \$145.00

FRESH CRUDIETES PLATTER

Assortment of farm fresh vegetables served with our creamy yogurt cucumber dip

Small serves 8 to 10 people \$45.00

Medium serves 15 to 20 people \$65.00

Large serves 20 to 30 people \$85.00

BREAKFAST PLATTERS

- Bagel Platter w/ cream cheese, butter and assorted jelly \$2.25pp
 - DANISH and buttered roll platter \$2.50pp
 - SMOKED SALMON PLATTER: North Atlantic salmon garnished w/ sweet red onion, capers, tomatoes & diced hard-boiled egg. Served w/ plain & scallion cream cheese & assort bagels \$12.95pp
 - THE BREAKFAST COMPLETE: Satisfy hearty appetites w/ scrambled eggs, home style potatoes, sausage, bacon, breakfast rolls, bagels, fresh squeezed juice and a fresh fruit medley \$14.95pp
 - EAST END BREAKFAST: Quiche, mixed vegetable, spinach, broccoli & cheddar or bacon and swiss, French toast, maple syrup, your choice of bacon or sausage and fresh sliced fruit \$10.95pp
 - SOUTH OF THE BORDER BREAKFAST: Burritos, spicy golden home fries, fresh squeezed juice and fresh exotic fruit \$8.75pp
 - COFFEE, Tea, or decaffeinated: set up \$2.25pp
- **Just 48 hours notice needed for breakfast orders***

LUNCH PLATTERS

- ASSORTED SANDWICH PLATTER: Sandwiches are prepared w/ Boars Head meats & cheeses. All sandwiches are dressed w/ fresh crisp lettuce and vine ripe tomato, garnished w/ pickles and olives \$7.95pp
 - ASSORTED TEA SANDWICHES: Choose from our large selection of tea sandwiches, garnished w/ assorted olives \$7.25pp
 - OUR MOST POPULAR PLATTER: a unique and delicious assortment of our gourmet sandwich wraps. Grilled chicken w/ sweet roasted peppers and arugula. Fresh mozzarella, tomato & basil. Grilled vegetable wrap w/ drizzle of balsamic dressing. Smoked turkey w/ tomato & creamy brie cheese and much more!!! \$8.95pp
 - ASSORTED MEAT & CHEESE PLATTER: Layers of Boars Head meat & cheese, garnished w/ pickles and olives accompanied w/ lettuce, tomato and onion served w/ an assortment of bakery breads \$6.95pp
- **Just 48 hours notice needed for lunch platter orders***

TRY A RED HORSE MARKET SIDE SALAD WITH YOUR PLATTER

CATERING POLICIES

Menu Selection

A complete menu selection should be submitted to your event coordinator no less than seven working days prior to your scheduled function. For special occasions, conferences and major events, please allow at least three weeks lead time to allow plenty of time for planning. Menu selection and service style may be limited to events planned on short notice. We are able to accommodate a wide variety of dietary needs.

***Please note that delivery is not currently available*

Payments

To secure the date, 1/3 of the total cost due at contract signing using a credit card only. This portion of the deposit is non-refundable; but may be used toward a change of date, as long as the cancellation is received at least 48 hours before the original event date. The remaining 2/3 will be due at time of pick up and may be paid in cash or credit.

Cancellations

Cancellations made less than 48 hours before scheduled event time may be subject to 50% of estimated charges; cancellations made less than 24 hours prior to scheduled event time are subject to incur 100% of estimated charges.

Guarantees

A final guest count guarantee is required by 10 a.m. three business days prior to your event. Original estimates will be used if not noted.

Sales Tax

All services are subject to county and state sales tax.