



SALADS

- Marinated Seafood Salad - Calamari, Shrimp, Polipo, Scungilli & Extra Virgin Olive Oil ~ \$15/lb
- Homemade Mozzarella and Tomato, Basil, Balsamic Vinegar, Roasted Peppers & Extra Virgin Olive Oil~ \$7.59/lb.
- Egg-less Caesar Salad~\$25/Half Tray~\$55/Full Tray
- Mixed Garden Salad~Choice of Dressings \$25/Half Tray~\$50/Full Tray
- Roasted Red and Yellow Peppers Marinated in Garlic, Oil, Fresh Basil & Fresh Parsley~\$6.95/ lb.
- Pasta Salad~Farfalle, Black Olives, Red and Green Bell Peppers, Italian Vinaigrette and Parmigiano Reggiano~\$4.95/ lb.
- Homemade Italian Red Skin Potato Salad~ \$4.95/ lb.

COLD HORS D'OEUVRES

- Jumbo Shrimp Cocktail \$22.50/ lb.
- Tomato Bruschetta on homemade Calandra Crostini \$.75 ea.
- Eggplant Bruschetta \$.75 ea.
- Grilled Vegetable Platter \$8.95/ lb.
- Domestic & Imported Cheeses w/Seasoned Breads & Gourmet Flat Breads Small \$25 ~ Large \$45
- Fresh Fruit Display with Berries Small \$25 ~ Large \$50
- House Smoked Scottish Salmon w/Chopped Onions and Capers \$15.95/lb.
- Prosciutto and Melon \$1ea.
- Deviled Eggs \$.50 ea.
- Italian Cold Antipasto Platter \$55

HOT HORS D'OEUVRES

- Scallops with Bacon \$1.25 ea.
- Maryland Crab Cakes \$2 ea.
- Chicken Kabobs \$1.50 ea.
- Clams Casino \$.95 ea.
- Clams Oreganata \$.95 ea.
- Fried Fantail Shrimp \$1.25ea.
- Rack of Lamb Chops \$3.50 ea.
- Stuffed Mushrooms \$.95 ea.
- Buffalo Wings \$6/lb.
- Franks in Puff Pastry \$45/100
- Mini Quiche \$45/100
- Chicken Fingers ~ Small \$35 ~ Large \$60

Consult your catering manager, Chef Scott Blair, to schedule your event 973-226-8889 ext 107

*Paper Products provided only upon request and at an additional charge *Chafing dishes and utensil rentals available at an additional charge. All Prices subject to 7% sales tax.

BREAKFAST MENU

(15 Person Minimum)

American Continental Breakfast \$5.75 Per Person

- Assorted Calandra's Danish, Muffins, Croissants & Bagels with Cream Cheese and Butter
- Fresh Juices, Freshly Brewed Coffee, and Tea
- Smoked Salmon with Tomatoes, Capers and Onions \$4.20 p/p additional

Continental Breakfast \$9.95 Per Person

- Smoked Salmon with Tomatoes, Capers and Onions
- Assorted Calandra's Danish, Muffins, Croissants & Bagels with Cream Cheese and Butter
- Fresh Juices
- Freshly Brewed Coffee and Tea

All American Breakfast Buffet \$8.95 Per Person

- Fresh Scrambled Eggs
- Hickory Smoked Bacon & Breakfast Sausage
- Home Fries
- Assorted Calandra's Rolls with Cream Cheese and Butter
- Fresh Juices
- Freshly Brewed Coffee and Tea

Premium Breakfast Buffet \$12.95 Per Person

- Fresh Scrambled Eggs
- Hickory Smoked Bacon & Breakfast Sausage
- French Toast and Maple Syrup
- Fresh Seasonal Fruit Display
- Home Fries
- Assorted Calandra's Rolls and Bagels with Butter and Cream Cheese
- Fresh Juices
- Freshly Brewed Coffee and Tea

All Prices subject to 7% sales tax

CATERING MENU

Buffet Package

\$22.95 Per Person

 Minimum 20 people

Tossed Garden Salad, Fresh Baked Calandra's Breads and Rolls

CHOICE OF FOUR BUFFET ENTREES

- Suggested Entrees:
- Rigatoni Pomodoro
 - Chicken Francaise
 - Italian Sausage, Peppers and Onions
 - Chicken Marsala
 - Penne Vodka
 - Sauted Seasoned Vegetables

Dessert

Double Fudge Brownies • Fresh Baked Chocolate Chip Cookies

All prices subject to 7% sales tax



Calandra's Italian Village

Catering Division

"A Family Tradition"

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Tel. 973-226-8889 Option #3 Fax 973-461-1325
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BUFFET SELECTIONS

(Full tray serves approximately 18 to 20 people)

Pasta & Italian Entree Buffet Selections

	Half Tray	Full Tray
Penne with Vodka Sauce Italian Plum Tomato & Vodka with a Touch of Cream	\$30	\$60
Rigatoni Pomodoro Garlic, Fresh Tomato and Basil	\$30	\$60
Tortellini Alfredo Served in a Cream Sauce Topped with Romano Cheese	\$30	\$60
Homemade Gnocchi Potato Dumpling with Tomato Basil Sauce	\$35	\$70
Farfalle Carbonara Served in a Cream Sauce with Pancetta, Fresh Peas & Romano Cheese	\$35	\$70
Cavatelli and Broccoli	\$35	\$70
Jumbo Stuffed Shells	\$30	\$60
Homemade Eggplant Rollatini Filled with Ricotta Cheese and Italian Herbs & Topped with Mozzarella Cheese	\$40	\$80
Rigatoni Arrabiata With Prosciutto and Peas with Spicy Red Sauce	\$40	\$80
Italian Sausage and Peppers Onions, Peppers & Extra Virgin Olive Oil	\$35	\$70
Stuffed Boneless Pork Loin Stuffed with Sun-dried Tomatoes, Fresh Basil and Eggplant	\$40	\$80
Homemade Cheese Lasagna	\$40	\$80
Homemade Meat Lasagna	\$45	\$90

Chicken Buffet Selections

	Half Tray	Full Tray
Chicken Marsala Marsala Wine with Mushrooms in a Rich Demi Glaze Sauce	\$40	\$80
Stuffed Chicken With Prosciutto, Mozzarella, and Basil in a Cabernet Reduction Sauce	\$50	\$100
Chicken Francaise Chicken Breast Dipped in Egg Batter Sauteed with Lemon Butter and White Wine	\$40	\$80
Chicken Breast Rollatini Stuffed with Prosciutto, Mozzarella, and Fresh Herbs in a Marsala Wine Sauce	\$45	\$90
Country Style Roasted Chicken Potatoes, Rosemary & Fresh Herbs	\$40	\$80
Chicken Cacciatore Onion, Mushrooms, Peppers and Marinara Sauce	\$40	\$80
Chicken Tenders Scampi Garlic, Extra Virgin Olive Oil	\$40	\$80
Chicken Parmigiana Breast of Chicken Topped with Mozzarella and Tomato Sauce	\$40	\$90
Chicken Balsamico Breast of Chicken With Aged Balsamic Vinegar and Portobello Mushrooms	\$40	\$80

BEEF & VEAL BUFFET SELECTIONS

	Half Tray	Full Tray
Oriental Beef and Broccoli~White Rice	\$45	\$90
Beef Tips Pizzaiola	\$45	\$90
Grilled Beef Tips~Artichokes and Potatoes	\$45	\$90
Beef Burgundy~Over Orrechiette	\$45	\$80
Italian Meatballs	\$35	\$65
Swedish Meatballs	\$35	\$65
Veal Marsala	\$55	\$100
Veal Francaise	\$55	\$100
Veal Rollatini~Stuffed with Prosciutto & Fresh Mozzarella	\$55	\$100
Veal with Peppers and Onions	\$55	\$100
BBQ Spare Ribs	\$45	\$85
St. Louis Style Ribs with Homemade BBQ Sauce		

Seafood Buffet Selections

	Half Tray	Full Tray
Filet of Sole Oreganata Topped with Seasoned Bread Crumbs	\$40	\$85
Fried Calamari Seasoned and Served with Mild or Hot Marinara Sauce	\$45	\$95
Stuffed Flounder~ With Crab Meat	\$45	\$95
Shrimp Scampi	\$60	\$120
Shrimp Francaise ~Dipped in Egg Batter, Lemon Butter and White Wine	\$60	\$120
Grilled Shrimp & Bay Scallops	\$70	\$140
Marinated Grilled Shrimp and Bay Scallops over Linguini		
Swordfish Livornese With Olives, Capers and Plum Tomatoes	\$70	\$140
Poached Salmon Whole Fish		\$80

Potato & Vegetable Buffet Selections

	Half Tray	Full Tray
Red Roasted Potato Fresh Rosemary and Herbs	\$25	\$45
Garlic Mashed Potato	\$25	\$45
Home Fried Potato	\$25	\$40
Broccoli Rabe	\$35	\$70
Sauteed with Oil and Garlic		
Grilled Portobella Mushroom Caps	\$35	\$60
Sauteed Baby Carrots with a Honey Glaze	\$35	\$60
Green Bean Almondine	\$35	\$60
Sauteed Fresh Vegetables	\$35	\$70

Additional Buffet Selections

(See Chef Scott for Pricing)

Pasta Station: Your choice of any two Pastas with Sauce
Carving Station: Choice of Fresh Turkey, Beef Tenderloin, Top Round, Roasted Pork Loin, Corned Beef or Rack of Lamb
Stir Fry Station: Your choice of Chicken, Shrimp, Pork or Beef served with Wild Rice

GOURMET SANDWICHES

(All Sandwiches served on Your Choice of Calandra's Fresh Baked Breads)

Grilled Chicken Breast with Monterey Jack Cheese & Onion	\$6.95 Per Sandwich
Grilled Zucchini & Portobello Mushrooms With Red Roasted Peppers And Fresh Goat Cheese	\$5.95 Per Sandwich
Smoked Turkey Breast with Bacon and Sprouts With Russian Dressing in a Tomato and Herb Wrap	\$6.95 Per Wrap
Fresh Mozzarella, Arugula, Tomatoes & Grilled Italian Eggplant	\$5.95 Per Sandwich
Grilled Chicken Breast with Romaine Lettuce, Roasted Garlic Caesar Dressing served in a Spinach Herb Wrap	\$6.95 Per Wrap
Grilled Filet Mignon thinly sliced, topped with melted Bleu Cheese & Arugula	\$11.95 Per Sandwich
New England Lobster Club, Spicy Mayonnaise on Sliced Panella Bread	\$13.95 Per Sandwich

Cold Cut Platters~(Serves 10-12 ppl)

Italian \$90 Prosciutto, Genoa Salami, Hot/Sweet Capicola, Mortadella, Pepperoni, Provolone and served with an assortment of Calandra Breads and Rolls (Condiments Included)
American \$80 Ham, Roast Beef, Turkey, American and Swiss Cheese Hand rolled and served with an assortment of Calandra Breads and Rolls (Condiments Included)

Sandwich Platters~(Serves 10-12ppl)

Italian \$90 Prosciutto, Genoa Salami, Mozzarella & Roasted Peppers
Sloppy Joe's \$100 Combination of Turkey, Roast Beef & Swiss Served Triple Decker Style on Rye, Topped With Homemade Cole Slaw and Russian Dressing
American \$80 Ham & Cheese, Turkey & Cheese, Roast Beef & Cheese
Subs by the Foot Four Meats & Two Cheeses \$16.95/Ft. Chicken Cutlet & Mozzarella, Roasted Peppers Or Broccoli Rabe \$19.95/Ft.
In-House, Store Cooked & Sliced Corned Beef & Pastrami \$130 Sloppy Joe Platters or Hot Buffet Trays available Upon Request

Wraps \$70 Served W/Lettuce, Tomato on White, Spinach, Whole Wheat, or Sun Dried Tomato Wrap Choice of: Tuna ~Roast Beef~Turkey~Grilled Chicken~Honey Glazed Ham
Stuffed Breads~Whole \$26, Half \$13 Pepperoni & Mozzarella~Chicken Parmigiana~Italian Hot Dog Spinach Mozzarella & Ricotta~Chicken, Broccoli Rabe & Mozzarella & Much More