



CORPORATE CATERING



Catering Xpress
PHONE: 856-885-6760

VISIT OUR WEB SITE AT: www.cateringxpress.com

Business Entertaining with Catering Xpress



Our reputation of fine culinary expertise and dedication to service has given us the pleasure of serving the Business and Social community for over 20 years. From corporate breakfast or luncheon meetings, to picnics, banquets, golf outings or even ice cream for your employees - Catering Xpress will provide you with a worry-free event at a great price.

Welcome To Catering Xpress

Catering Xpress is pleased to present our Corporate Catering menus and services. The menu is extensive but by no means is it everything our company represents. We are ready to cater all your business needs from picnics to formal dinners. Please ask our catering staff should you require something that is not available on this menu or need assistance in menu planning.

Placing an order:

- Orders are to be placed Monday-Friday 8:00 a.m. to 4:30 p.m. the day prior to the event.
- Fax orders at any time to 856-566-0100. Faxed orders are to be confirmed by phone.
- On-line orders are to be confirmed on line the day of placing the order. Please phone our office otherwise.
- Minimum order for catered events is \$100.00 for delivery.

Notes:

- Catering orders must be received by 4:30 p.m. the day prior to the event.
- There will be a service fee for delivery, set-up, and pick-up. Ask your salesperson for details.
- Last minute orders (after 4:30 p.m. the day before or day of the event) will be subject to a 15% service fee.

Billing:

- All orders must be paid in full at the time of delivery unless your company has special arrangements or an account with Carering Xpress.
- Cash, account code, checks, and credit cards accepted.

Rental Equipment:

- Charges may be incurred for rentals depending on the size and type of event you are planning. Rental equipment is available at your request.
- All events include white plastic/paper plates and utensils unless otherwise specified.
- China and Silverware service, add \$2.50 per guest. (Linens optional.)

Additional Services:

- Catering Xpress offers many services including flowers, specialty linens, entertainment, beverage plans, balloons just to list a few.
- We can customize your event to meet your needs and budget.

Experience fine dining at your location or ours.
For Additional Information or to to place an order
please phone our office at 856-885-6760



Meals on the Go. . . Boxed Specialties.



Breakfast

Orange Juice
Fresh Fruit
Full Size Muffin
or
Bagel with Cream Cheese

Lunch

Pasta Primavera Salad
Choice of:
Tuna, Ham & Swiss or Turkey
Potato Chips
Chocolate Fudge Brownie

Supper

Cold Fried Chicken
Creamy Cole Slaw
Dinner Roll & Butter
Fresh Fruit
Home Baked Cookie



**WE HAVE A VARIETY OF
BOXED MENU SELECTIONS....**



The Breakfast Meeting . . . Get a Great Start Everyday.



The Continental

Choice of Two

Chef Selection of either Danish, Muffins, Croissants, Bagels and Breads accompanied by a variety of Jellies, Butter and Spreads



All American

Fresh Scrambled Eggs, Link Sausage or Bacon and Home Fried Potatoes



Executive Eyeopener

Breakfast Strata Egg Souffle, Chef's Grilled Ham, Lyonnaise Potatoes and Half Grapefruit with Brown Sugar and Cinnamon



Rise 'n' Shine!

Your choice of

French Toast or Hot Cakes with syrup served with Sausage Links or Strips of Bacon and Hash Brown Potatoes

What a Beautiful Morning

Omelettes to order prepared by our Chef with a variety of Fillings, Slices of Fresh Ham and Home Fried Potatoes with a Wedge of Melon
additional chef charge



Juices (optional)

Orange, Grapefruit, Tomato, Cranberry or Apple Juice
Coffee, Tea & Decaffeinated (optional)

All Full Breakfast Menus Include "The Continental"



Break Menus

Give Me A Break
Popcorn, Pretzels
M&M's and Potato Chips

All Health
Assorted Yogurt
Granola

America the Great
Apple & Cherry Pie

Sports Penalty Box
Soft Pretzels with Mustard
Fresh Fruit
Jumbo Chocolate Chip Cookies

Temptin Temptations
Chewy Chocolate Fudge Brownies
Double Chocolate Drop Cookies

It's A Jungle Out There
Chocolate Covered Bananas
Fresh Fruit Display
Assorted Nuts

Fresh Fruit
A Delightful Display of
Fresh Sliced Fruits
In Season

The Cookie Stops Here
Chocolate Chip Cookies
Oatmeal Raisin Cookies
Old Fashioned Sugar Cookies

For Health's Sake
Bite Sized Fresh Fruit
with Yogurt Dip
Granola Bars

The Philly Break
Variety of Tastykakes
Soft Pretzels with Mustard

Ala Carte Break Items
Danish, Muffins, Croissants
Miniature European Pastries
Whole or Sliced Fresh Fruit
Cookie Tray
Potato Chips & Pretzels
Fresh Vegetable Crudite & Dip
Cheeses & Crackers
Coconut and Raisin Granola
Zucchini Bread
Banana Bread
Coffee, Tea and Decaf
Canned and Bottled Sodas
Bottled Water
Birthday or Congratulatory Cake





BOXED LUNCHES

Minimum Order 10 Persons/ 5 per Variety

Boxed Lunches- Your Choice

Salad Medley

Chunky Pecan Chicken Salad with Seedless Grapes, Penne Pasta Salad with Bay Shrimp and Dilly Bean Salad with Roll and Butter. Chocolate Brownie.

Twin Towers

Two Mini Piled High Sandwiches: Smoked Turkey Breast with Pesto Mayonnaise, Roast Beef with Horseradish, Pickle Spear, Redskin Potato Salad and Our Famous Chocolate Chip Cookie.

Boxed Lunches- Your Choice

California Club

Grilled Chicken Tenders, Bacon, Crisp Lettuce, Tomato and Avocado Ranch in a Tomato Wrap. Fresh Cut Fruit Salad, & an Oatmeal Raisin Cookie.

The Great Croissant

Turkey and Gruyere Cheese Croissant Sandwich, Fresh Cut Fruit Salad, Creamy Cole Slaw, Pickle Spear and Peanut Butter Cookie.

The Vegetarian

Fresh Grilled Vegetables on French Baguette, Lettuce and Tomatoes, Pasta and Feta Cheese Salad and a Whole Orange.

The Kaiser

Ham and Swiss Cheese on a Kaiser Roll, Red Bliss Potato Salad, Cole Slaw, Pickle Spear and a Fruit Tart.

Chicken Caesar

Grilled Chicken Breast with Fresh Crisp Romaine All Tossed with Grated Parmesan Cheese and Homemade Toasted Croutons. Fresh Baked Hard Roll and Butter. Slices of Fresh Melon.

Crudite and Cheese

Carrots, Celery and Cucumber Slices with Provolone, Smoked Gouda and Pepper Jack Cheese. Pasta du Jour and Flatbreads. Sundried Tomato Dip. Apple Turnover.



SANDWICH WRAPS

ITALIAN ANTIPASTO

A BLEND OF DICED ITALIAN MEATS, MARINATED ARTICHOKE HEARTS, ROASTED RED PEPPER AND BLACK OLIVES
TOSSED IN A LEMON GARLIC VINAIGRETTE LAYERED IN AN
HERB GARLIC WRAP

MU SHU

DICED CHICKEN, STIR-FRIED MUSHROOMS, BAMBOO SHOOTS,
GREEN ONION AND CHILI PEPPER,
HOISIN SAUCE, HOT MUSTARD AND WHITE RICE LAYERED IN A
WHITE WRAP

TERIYAKI GRILLED TENDER

GRILLED TENDERLOINS, BELL PEPPERS, GINGER-TERIYAKI
AND WHITE RICE STUFFED IN A SPINACH WRAP

CALIFORNIA CLUB

GRILLED CHICKEN TENDERS, BACON, CRISP LETTUCE, THIN SLICED
TOMATO AND AVOCADO RANCH DRESSING
PILED IN A TOMATO WRAP

BALSAMIC GRILLED VEGETABLE

A COLORFUL BLEND OF ITALIAN VEGETABLES, ZUCCHINI, BELL PEPPER,
EGGPLANT, ONION, AND YELLOW SQUASH MARINATED IN BALSAMIC
VINAIGRETTE WITH TOMATO PESTO MAYONNAISE AND RICE
LAYERED IN A TOMATO WRAP

GREEK SALAD

A CRISP GREEK SALAD BLEND ICEBERG LETTUCE WITH FETA CHEESE,
CHOPPED MILD PEPPERONCINI PEPPERS, SLICED BLACK
OLIVES, TOMATO AND ITALIAN DRESSING IN AN
HERB GARLIC WRAP



SANDWICH WRAPS (continued)

SANTA FE

CHICKEN STRIPS, MONTEREY JACK CHEESE, MEXICAN RICE, SPICY BLACK BEANS, SOUR CREAM AND CHUNKY SALSA ARE LAYERED IN A CHEESE JALAPENO WRAP

NEW YORKER

PASTRAMI, BACON, SWISS CHEESE, DIJON MUSTARD, CRISP SHREDDED LETTUCE, TOMATO AND ONION ARE LAYERED IN A RYE WRAP

ISLAND

CHEF'S BAKED HAM, PINEAPPLE SALSA, GRILLED ONION AND BELL PEPPER, TERIYAKI SAUCE AND WHITE RICE IN A TOMATO WRAP

CHICKEN AND PORTOBELLA

GRILLED CHICKEN AND PORTOBELLA MUSHROOMS, GARLIC MAYONNAISE, MOZZARELLA CHEESE, FRESH SPINACH LEAVES AND TOMATO ARE LAYERED IN AN HERB GARLIC WRAP

MINIMUM ORDER OF 10 WRAPS

Choice of two per tray

\$ _____ per guest

The Lunch & Dinner Meeting. . .

Enjoy great food at work!



Cold Buffets

The Ready Made

Potato Salad
Creamy Cole Slaw
Gourmet Filled Croissants
Condiments
Potato Chips and Pretzels
Chocolate Chip Cookies

By the Foot

Minimum Order (8) Guests
Mini Sliced Hoagies
Condiments
Potato Chips
Pasta Primavera Salad
Chocolate Fudge Brownies

For Your Health

Tossed Garden Salad
Low Calorie Dressing
Grilled Marinated Chicken Strips
Pita Bread
Sliced Seasonal Fruit

The Chef Says

Delicious Chef Salad
Served with Fresh Meats & Cheeses
Choice of Dressing
Assorted Petite Rolls & Butter
Fresh Berries and Cream

Salad Samplers

Chicken Waldorf Salad
Baby Shrimp Salad served on
a Bed of Lettuce
Watercress Pesto Pasta
Sesame Bread Sticks
Orange Chiffon Cake

By the Bay

Seafood Salad served on a Bed of
Fresh Spinach & Raddiccio
Tri-Color Rotelli Pasta Pesto
Carrot and Raisin Salad
Fresh Baked Mini Croissants
Fruit Tartlets

Sandwich Samplers

1/2 Sandwiches of
Smoked Turkey with Gruyere Cheese,
Honey Baked Ham & Cajun Chicken
Condiments
Mozzarella & Roasted Pepper Salad
Classic Potato Salad
Triple Chocolate Fudge Brownies

The Virginian

Wedge of Melon
Cold Roast Sirloin of Beef
Sauce Remoulade
Marinated Vegetables Vinaigrette
Dilled New Potato Salad
Silver Dollar Rolls
Apple Crisp

FROM THE DELICATESSEN

DELI-STYLE BUFFET

Served From Deli Trays:

Roast Beef, Salami, Cappacola, Boiled Ham and Turkey Breast

Provolone and Swiss Cheese

Varieties of Breads and Rolls

Mustard, Horseradish and Mayonnaise
Condiments

Potato Salad and Cole Slaw

Chocolate Chip Cookies



THE NEW YORK DELI BUFFET

Mounds of Shaved:

Pastrami, Corned Beef, Salami, Roast Beef and Turkey Breast
American and Swiss Cheese

Varieties of Breads and Rolls

Zippy Marinated Vegetable Salad
Cole Slaw

Penne Pasta Salad with Feta Cheese

Mustard, Horseradish, Mayonnaise and Thousand Island Dressing
Condiments

Cheesecake

THE BASIC

Assortment of Sandwiches:

Roast Beef, Ham and Cheese, Turkey, and Tuna Salad

Relish Tray and Cole Slaw
Potato Chips

Brownies



Hot Buffets

The Parisienne

Poached Chicken Breast in White Wine
Vibrant Rice Salad garnished
with Bibb Lettuce
Cucumber Salad
Miniature Rye Rolls
Fruited Gelatin Mold

Philadelphia's Best

Philadelphia Cheesesteaks
Cheese Fries
Sautéed Onions
Condiment Tray
Tasty Cakes
Soft Philly Pretzels

South of the Border

Spinach Salad
Chicken Fajitas
Refried Beans
Spanish Rice
New York Cheesecake

The Milan

Soup or Fruit Salad
Caesar Salad
Chicken Marsala
Fresh Vegetable
Rice Pilaf
Dinner Rolls & Butter
Chef Selection of Dessert

The Hearty One

Tossed Garden Salad
Sliced Roast Beef in Gravy
Roasted Potato Wedges
Fresh Vegetables
Dinner Rolls & Butter
Chocolate Cake

The Fiesta

Our Own 4 Alarm Chili
Bar-B-Qued Chicken
Potato Salad
Celery & carrot Sticks
Blue Cheese Dressing
Creamy Cheesecake

The Favorite

Spinach Salad with Warm Bacon Dressing
Chicken Roulade
Boneless Breast rolled w/ Cappelletti Ham,
Smoked Gouda & Spinach in a
Creamy Sundried Tomato Sauce
Savory Potatoes
Vegetable Du Jour
Dinner Rolls & Butter
Joseph Specialty Cake



Hot Buffets

Little Italy

Penne Pasta Primavera
*Fresh Vegetables & Shrimp in a
light Alfredo Sauce*
Fresh Spinach Salad with Warm Bacon
Dressing
French Bread
Cappuccino Cake

Fisherman's Wharf

Joseph's Famous Crab Cakes
Tarragon Tarter Sauce
Rice Pilaf
Julienne Marinated Vegetables
Rye Rolls
Chocolate Mousse

The Hunter

Fresh Fruit Salad
Medallions of Beef Burgundy
Egg Noodles Romanoff
Fresh Vegetable Du Jour
Sweet Rolls
Baked Apple Pie

East Meets West

Garden Green Salad with
Honey Mustard Dressing
Oriental Chicken Stir-Fry
Seasoned Saffron Rice
Luncheon Rolls
New York Cheesecake

Fiorenza

Veal Alla Vista
*Medallions of Veal with Tomatoes,
Bell Peppers and Thinly Sliced Sausage*
Rice Verde
Sauteed Zucchini and Carrots
Crusty Italian Bread
Cannolis

The Southwestern

Mesquite Grilled Chicken Breast
Cobb Salad with Creamy Blue Cheese
Dressing
Guacamole
Chunky Tomato Salsa
Tortilla Chips
Peach Cobbler

DESSERTS MAY CHANGE ACCORDING TO THE MORNINGS BAKING REQUIREMENTS



Specialty Buffets

The Executive Buffet

Assorted Cold Platter

Gourmet Breast of Turkey, Roast Beef and Genoa Salami

American & Swiss Cheese

Italian Tortellini Salad

Cucumber and Tomato Salad

Condiment Ensemble

Choice of Two Chaffered Entrees:

Chicken Dijonnaise, Sauteed Pepper Steak

Seafood Fra Diavolo, Chicken Marsala

or Penne Pasta ala Rosa

(additional entrees are available)

Rice Pilaf

Fresh Vegetable Du Jour

Assorted Cookies and Miniature Pastries

Coffee & Tea

minimum of 20 guests

The Usual

"Our Executive Cold Buffet"

Soup du Jour

Gourmet Meat Display

Fresh Baked Turkey Breast,

Roast Sirloin of Beef,

Honey Baked Ham &

Blackened Chicken Strips

accompanied by

Homemade Creamy Potato Salad

Pasta Primavera Salad

Fresh Fruit Salad

Home Baked Cookies &

Brownie Assortment

On the Lighter Side

An array of Domestic and International Cheeses
accompanied by a selection of Crackers & Homemade Breads

Display of Fresh Seasonal Fruits

Country Style Salad Bar

Miniature Filled Croissants

Chef's Selection of Dessert



Beverages

Soft Drinks

Fresh Brewed Iced Tea

Brewed Coffee

Decaffeinated Coffee

Hot Tea with Lemon

Assorted Juices

Sparkling Waters





Additional Services Please ask us about. . .



Custom Menus

Dessert Items

Hors D'oeuvre Selection

Theme Menus

Barbecues

Brunch & Break Ideas

Servers & Bartenders

Liquor Selections

Unique Locations

Golf Outings

Employee or Tenant Appreciation
Day Ideas

In-house Floral & Theme Company

Balloons

DJ's

Equipment Rental
Tents, Tables, Chairs, etc.

