

# Monterey Fine Foods

Gourmet Market

Catering

## Party Trays and Salads

### Catering Menu

#### Fall/Winter 2020

Sometimes you just need to feed people!

We understand that not every gathering requires extravagant plating or presentation. With that in mind, we created our “trays and salads” menu. These dishes are our take on the classics we all grew up eating, cooked with great ingredients and precision techniques, presented in simple foil pans. The foil pans are meant to be kept warm in wire rack stands and heated with stern-o! We love this bit of “old school” nostalgia and hope you will too!

This menu allows you to feed your guests delicious food in a quick, efficient, low fuss manner.

## Lunch/Dinner Entrees

### Chicken \$50 / \$95

½ tray feeds 10-12 / full tray feeds 15-20

Francese: lemon, white wine, garlic, butter, parsley  
Marsala: wild mushrooms, marsala, fresh herbs  
Piccata: lemon, capers, butter  
Fried: breasts, thighs, legs, buttermilk, 7 herbs and spices, cornflake crust  
Mediterranean: grilled breast, artichokes, sweet peppers, olives, capers, olive oil  
Parmigiana: chicken cutlets, fresh mozzarella, marinara, basil  
General Paul's: your takeout favorite only better, broccoli, chili peppers  
Porky Chicken: braised thighs, sweet sausage, broccoli rabe, evo

### Beef \$65 / \$125

½ tray feeds 10-12 / full tray feeds 15-20

Au Poivre: tenderloin peppercorns, cognac, cream  
Spice Crusted: flank, spicy cumin crust, onions, Jersey corn  
Hanger: grilled, habanero salsa  
Medallions: tenderloin, red wine reduction, wild mushrooms  
Tips: Sirloin, peppers, onions, mushrooms, veal reduction  
Short Ribs: boneless braised (+\$10 / +\$20)  
Asada: marinated and grilled skirt steak, fajita vegetables  
Ropa Vieja: mojo marinated stewed brisket, pimento olives, potatoes  
Brisket: classic deli style braised

### Pork \$55 / \$100

½ tray feeds 10-12 / full tray feeds 15-20

Schnitzel: pounded thin and fried to perfection, house made apple sauce  
Beer Sausages: house recipe, caraway braised red cabbage  
BBQ: Carolina style pulled pork, vinegar sauce (can substitute tomato based BBQ sauce upon request)  
Ribs: house smoked with Korean BBQ sauce  
Loin: stuffed with spinach, fontina, parmesan, breadcrumbs, pan jus  
Sausage & Peps: hot and sweet Italian sausage, red and green sweet peppers, pepperoncini, touch of marinara

### Fish "Market Price"

½ tray feeds 10-12 / full tray feeds 15-20

Salmon: BBQ spice crusted, roasted whole, jersey corn salsa  
Trout: Adirondack brook trout, smoked, roasted, Marcona almonds, French beans  
Tuna: niçoise style, hard cooked egg, tomato, olive, lemon vinaigrette  
Cod: oreganata style, lemon, breadcrumbs, olive oil, oregano  
Mahi: spice crusted and grilled, citrus relish  
Salmon: seared medallions, lemons, capers, butter  
Cod: Spiced crusted and miso glazed, ginger snap peas, scallions, cilantro  
Crab: 4 oz crab cakes, sauce remoulade  
Shrimp: seared spice crusted shrimp, spicy grits, pan sauce  
Shellfish Boil: clams, mussels, shrimp, chorizo, lemon butter broth  
Mussels Meuniere: white wine, lemon, garlic, parsley

### Pasta \$50 / \$95

½ tray feeds 10-12 / full tray feeds 15-20

Spaghetti: marinara, meatballs, Parmigiana, basil  
Penne: vodka sauce, pecorino, basil  
Shells: stuffed with ricotta, pecorino, marinara, basil  
Clams: linguini, middle neck clams, garlic, olive oil, lemon, parsley, toasted breadcrumbs  
Bolognese: rigatoni, ground chuck, carrots, celery, tomato, basil

Cavatappi: broccoli, garlic, toasted breadcrumbs  
Cavatelli: sausage, peas, mushrooms  
Ragu: short rib, sausage, tomato, thyme, basil  
Fusilli: summer squash, mushrooms, tomato confit, fresh herbs  
Primavera: penne, seasonal vegetables, evo, fresh herbs  
Manicotti: stuffed with ricotta, pecorino, marinara, mozzarella, fresh herbs

### **Vegetarian**

**½ tray feeds 10-12 / full tray feeds 15-20**

Rollatini: breaded eggplant, mozzarella, Parmigiana, marinara  
Cauliflower: roasted, harissa, pine nuts, currants, basil (V, GF)  
Shepherd's Pie: lentils, mushrooms, peas, carrots, whipped potatoes (V, GF)  
Potpie: chickpeas, curry, potatoes, carrots, puff pastry  
Lasagna: spinach, wild mushrooms, bechamel  
Orzo: tomato confit, fennel, summer squash, citrus, toasted breadcrumbs (V, GF)

**Salads \$45 / \$80**

**small feeds 10-12 / large feeds 15-20**

Mixed Greens: baby lettuces, cucumber, tomato, red onion, white balsamic vinaigrette  
Caesar: romaine, parmesan, lemon, croutons  
Chef Salad: iceberg, romaine, salami, turkey, provolone, red wine vinaigrette  
Antipasto: iceberg, romaine, roasted red peppers, artichokes, black olives, balsamic vinaigrette  
Cobb: iceberg, romaine, hard cooked egg, bacon, blue cheese, buttermilk ranch  
Southwest: charred Jersey corn, peppers, onions, cotija cheese, tortilla croutons, cilantro lime vinaigrette  
Toscano: radicchio, kale, sun dried tomatoes, aged provolone, oil cured olives, red wine vinaigrette  
Mediterranean: arugula, spinach, cous-cous, cucumber, tomato, red onion, feta, oregano lemon vinaigrette  
Watermelon: spinach, feta, basil, mint, aged balsamic  
Broccoli: bacon, almonds, red onion, dried cranberries, chive buttermilk ranch  
Zoodles: zucchini, summer squash, cherry tomatoes, fresh mozzarella, basil mint pesto  
Cucumber: chickpeas, red onion, za'atar, mint, Greek yogurt  
Tortellini: romaine, sopressatta, aged provolone, pepperoncini, sherry vinaigrette  
Wedge: mini iceberg wedges, bacon, tomato, buttermilk ranch  
Ancient grains: quinoa, bulgur, faro, dates, currants, mint vinaigrette  
Arugula: quinoa, carrots, feta, toasted sunflower seeds, lemon vinaigrette  
Summer greens: strawberry, basil, red onion, toasted pumpkin seeds, passion fruit vinaigrette  
Napa slaw: napa cabbage, red bell peppers, carrots, jalapeno, cilantro, lime chipotle vinaigrette  
Classic slaw: white and red cabbage, carrots, celery seed, apple cider, buttermilk  
Red skin potato: celery, dill, champagne mayo  
Vinegar potato: fingerling potatoes, shallot, thyme, sea salt

**Compostable**

compostable plates, flatware, cups, and napkins

\$2 / pp

**Guidelines**

Delivery available Monday through Sunday

**Cancellations**

all orders must be finalized 48 hours in advance.

**Delivery Fees**

fee schedule available upon request

**Full Catering Service**

full-service catering available from our sister company Spoon Fed Events

please call 908.766.2000