

ALLORA

Allora Catering

892 Rt 73 North
Marlton NJ 08053

856.596.6882

allorafood.com

alloracateringmarlton@gmail.com

Banquet & Event

Menu

available for 20 or more guests

Appetizers packages

Choose 2

\$6 pp

Sausage, Rabe, and
White Beans

alio-olio

Arancini

Chicken Dumplings with
soy cream

Fried Calamari

marinara dipping sauce

Sicilian Cauliflower

Additional Appetizers

Italian Antipasto

\$6 PP

Bruschetta

\$2 EA

Steamed Mussels Red Sauce

\$4 PP

Cheese Steak Egg Rolls

spicy marinara sauce

\$3.50 EA

Shrimp wrapped in bacon

honey mustard sauce

\$4.25 EA

Minimum group of 20
Final menu selections must be confirmed
one week prior to event.

Lunch Events \$26

Package Includes
bread and pesto oil, no-alcoholic
beverages, coffee

Salad

Classic Caesar Salad
Crisp romaine lettuce, croutons,
house made caesar dressing

Entrees choose 3

Chicken Parmigiana
breaded chicken cutlet baked with
marinara sauce and mozzarella
cheese

Chicken Piccata
lemon butter white wine sauce with
capers

Herb Crusted Chicken
with tomatoes, artichokes, and white
wine sauce

Baked Salmon Filet
finished with homemade herb pesto
add \$2

Eggplant Parmigiana
breaded eggplant, marinara sauce
and mozzarella cheese (vegetarian)

Rigatoni Primavera
diced tomato, zucchini, carrot, and
spinach garlic white wine sauce with
a splash of red sauce (vegan)

Rigatoni Primo
sweet sausage, sun-dried tomato,
blush sauce

Grilled Sirloin Filet
mushroom demi-glace add \$10

Crab Cake
Poblano Cream sauce add \$6

*optional pasta course
served after salad
course \$2pp*

Rigatoni Genovese
Tossed in our San Marzano tomato
cause with cream

Desserts

Cake Cutting Fee
cut and plate your specialty cake
\$1.25 pp

Biscotti & Cannoli \$4 pp

Tiramisu \$6 pp

Italian rice pudding \$4 pp

**All Events are 4
hours**

**Set-up is 1 hour
prior to event**

**No set-up night
before event,**

**\$100 fee to set
up favors and
decorations**

\$100

**NONREFUNDABLE
deposit required**

**FINAL GUEST
COUNT will be at
TIME OF
BOOKING**

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Allora Buono

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Menu

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Additional Appetizers

Italian Antipasto

\$6 PP

Bruschetta

\$2 EA

Clams Casino

\$3.50 EA

Shrimp Wrapped with Bacon

side of honey mustard

\$4.25 EA

Entree Add On

Grilled 8oz Sirloin

Filet \$12

Our House Grilled

Prime Pork Chop

\$10

Desserts

Biscotti & Cannoli \$4 pp

Tiramisu \$6 pp

Italian rice pudding \$4 pp

Sodas, tea and coffee
are included with all
events.

Cake cutting fee-
fee only applicable
when staff cuts cake

Dinner Events Calabrese \$36

Salad

Classic Caesar Salad

Crisp romaine lettuce, croutons,
house made caesar dressing

Pasta

Rigatoni Genovese

tossed in our San Marzano tomato
sauce with cream

Entrees

choose 3

Chicken Parmigiana

breaded chicken cutlet, marinara
sauce and mozzarella cheese

Chicken Piccata

chicken breast sauteed in a lemon
butter white wine sauce with capers

Herb Crusted Chicken

with tomatoes, artichokes, and white
wine sauce

Baked Salmon Filet

finished with homemade herb pesto

**Eggplant Parmigiana
(Vegetarian)**

breaded eggplant baked with
marinara sauce and mozzarella
cheese

Pork Milanese

breaded pork cutlet topped with
lemon extra virgin olive oil and
Romano cheese

Rigatoni Primavera (Vegan)

with diced tomato, zucchini, carrot,
and sautéed spinach garlic white
wine sauce with a splash of red
sauce

(4.00 - 9.00) Sicilian \$39

Family style appetizers

Arancini, Sausage-Beans &
Greens, Fried Calamari

Salad

Classic Caesar Salad

Crisp romaine lettuce, croutons, house
made caesar dressing

Pasta

Rigatoni Genovese

tossed in our San Marzano tomato
sauce with cream

Entrees

choose 3

Chicken Parmigiana

breaded chicken cutlet, marinara
sauce and mozzarella cheese

Chicken Piccata

lemon butter white wine sauce with
capers

Herb Crusted Chicken

with tomatoes, artichokes, and white
wine sauce

Baked Salmon Filet

finished with homemade herb pesto

**Eggplant Parmigiana
(Vegetarian)**

breaded eggplant baked with
marinara sauce and mozzarella
cheese

Pork Milanese

breaded pork cutlet topped with
lemon extra virgin olive oil and
Romano cheese

Rigatoni Primavera (Vegan)

with diced tomato, zucchini, carrot,
and sautéed spinach garlic white
wine sauce with a splash of red
sauce

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