

ALLORA

*Food & Beverage*

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

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### *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

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



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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

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

### Dinner Events (4.00 - 9.00)

#### Calabrese \$36

#### Sicilian \$39

#### 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

#### 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