

est. 2014



422 East Main Street
Marlton NJ
856-596-6882

lunch banquet menu

ALLORACATERINGMARLTON@GMAIL.COM

da Soli Lunch Package \$28 pp

choose three entrees
served with Caesar Salad, Bread and Pesto Oil, Soda, Iced Tea, and Water

Chicken Parmigiana

our house staple, cutlet topped with san marzano tomato sauce and melted mozzarella

Rigatoni Primo

Blush sauce with sweet sausage

Grilled Sirloin Filet

finished with garlic butter add \$10
add 2 shrimp \$3

Herb Crusted Chicken Breast

panko and herb crust, tomatoes, artichokes, garlicwine sauce
add \$2

Chicken Piccata

capers, lemon, butter, white wine sauce

Grilled Chicken Caprese

tomato, fresh mozzarella, pesto, balsamic drizzle add \$2

Rigatoni Primavera

fresh vegetables, garlic, white wine and olive oil sauce (vegan)

Crab Cake

house made panko breaded, finished with roasted tomato sauce add \$4

Seared Salmon Filet

diced tomato and avocado, fresh lemon add \$4

Eggplant Parmigiana

house made eggplant cutlets, san marzano tomato sauce, melted mozzarella

Boneless Pork Chop

mushroom, marsala demi-glace sauce

all entrees (except pasta) served with mashed potato and roasted vegetables

Allora Lunch Package \$31pp

choose three entrees
served with Caesar Salad, Rigatoni Genovese, Bread and Pesto Oil, Soda, Iced Tea, and Water

Chicken Parmigiana

our house staple, cutlet topped with san marzano tomato sauce and melted mozzarella

Rigatoni Primo

Blush sauce with sweet sausage

Herb Crusted Chicken Breast

panko and herb crust, tomatoes, artichokes, garlic wine sauce
add \$2

Grilled Sirloin Filet

finished with garlic butter ad \$10
add 2 shrimp \$3

Chicken Piccata

capers, lemon, butter, white wine sauce

Grilled Chicken Caprese

tomato, fresh mozzarella, pesto, balsamic drizzle 32

Rigatoni Primavera

fresh vegetables, garlic, white wine and olive oil sauce (vegan)

Crab Cake

house made panko breaded, finished with roasted tomato sauce add \$4

Seared Salmon Filet

diced tomato and avocado, fresh lemon add \$4

Eggplant Parmigiana

house made eggplant cutlets, san marzano tomato sauce, melted mozzarella

Boneless Pork Chop

mushroom, marsala demi-glace sauce

all entrees (except pasta) served with mashed potato and roasted vegetables

Desserts & Coffee Bar

Prices per guest.

Premium Lavazza Coffee Bar

Italian Decaf and Regular Coffee
set up 3

Cappuccino and Espresso

Lavazza Italian coffee served to your guests 6

Cold Brew Bar

iced coffee served with flavored syrups and whipped cream 5

Fresh Berries

seasonal berries served with whipped ricotta, Family Style 5

Rice Pudding

Served Family Style with whipped cream 4

Biscotti and Cannoli

both house made and served Family Style 4

appetizers & brick oven pizza add ons

appetizers(pick 2)
served family style

Arancini
rice meat and cheese balls

**Sausage, white beans, and
broccoli rabe**
garlic and olive oil

Fried Calamari
marinara dipping sauce

Sicilian Cauliflower
sun dried tomatoes, banana
peppers, hot honey

Zucchini and pepperoni skewers
pesto drizzle 61

Fried Shrimp
side of cocktail sauce
add \$2

add-on appetizers (per person)

Bruschetta
2.50

Antipasto
Italian meats and cheese,
artichoke hearts, olives, roasted
peppers 6

House-made Beef Meatballs
served with marinara sauce 5

Cheese Steak Egg Rolls
sriracha ketchup 6

Shrimp Wrapped in Bacon
side of honey mustard 6.5

Fresh Fruit Tray
4

brick oven pizza (choose 2)

Margherita
san marzano sauce, fresh
mozzarella, basil pesto

Traditional
san marzano tomato sauce,
premium mozzarella cheese

Verdi
spinach, mushrooms, whipped
ricotta, truffle oil

Poppie
vodka sauce, pepperoni, premium
mozzarella, hot honey

Romana
tomato, banana pepper, fresh
arugula, shaved romano cheese

\$5 per person
gluten free crust add \$2.50

Lunch Appetizer Package \$28 pp

appetizer station (chhose 3)

Arancini

Buffalo Cauliflower
blue cheese

NeNe's Famous Meatballs

Antipasto
assorted meats and cheese,
artichoke hearts, roasted
peppers, and olives

Assorted Stromboli
pepperoni, cheesesteak, spinach
and ricotta

Zucchini and Pepperoni skewers
pesto drizzle

Roasted Vegetables
balsamic dipping sauce

brick oven pizza (choose 2)

Margherita

Traditional

Verdi
spinach, mushrooms, creamy
ricotta, truffle oil

Poppie
vodka sauce, pepperoni,
premium mozzarella cheese, hot
honey

Romano
tomato, banana peppers,
arugula, lemon, olive oil, shaved
parmessan cheese

Salads (choose 1)

Caesar

Poppie's
mixed greens, artichoke hearts,
olives, hearts of palm, roasted
peppers, balsamic dressing
add \$2

House
mixed greens, tomatoes, sweet
peppers, olives, balsamic dressing

NeNes's
romaine, iceberg, crispy brussels,
almonds, craisens, pancetta,
romano cheese, balsamic
dressing add \$4

Pasta (choose 1)

Rigatoni Alio-Olio

Penne Marinara

Penne Vodka
add \$2

Brunch Package \$28 pp
choose three entrees

served with arugula and
lemon salad
soda, tea, and water

all prices do not include
gratuity or tax
guest count is guaranteed
at time of booking

French Toast
topped with fresh fruit, side of
breakfast potatoes

Chicken Piccata
capers, lemon, butter, white wine
sauce, mashed potato and
vegetable

Blueberry Pancakes
served with breakfast potatoes

Penne Primavera
roasted vegetables, garlic white
wine sauce

NeNe's Market Breakfast Bagel
egg, bacon, american cheese,
served on plain toasted bagel
with side of breakfast potatoes

Egg Wrap
sweet sausage, scrabled egg and
cheese wrapped in flour tortilla
with side of breakfast potatoes

ALLORA

Food & Beverage

892 Rt 73 North
Marlton NJ 08053
856.596.6882
allorafood.com

Banquet & Event

Menu

available for 20 or more guests

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

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