

## BY THE TRAY

PLEASE NOTE:

1/2 TRAYS ARE 15 PCS  
FULL TRAYS ARE 30 PCS

<b>Italian Roast Pork</b>	<b>\$45</b>	<b>\$89</b>
HOUSE ROASTED PORK SHOULDER SLICED THIN WITH GARLIC JU		
<b>Hot Roast Beef</b>	<b>\$48</b>	<b>\$95</b>
OUR HOUSE ROASTED BEEF SLICED THIN SERVED WITH BEEF AU JUS		
<b>Meatballs</b>	<b>\$29</b>	<b>\$58</b>
ITALIAN STYLE VEAL PORK AND BEEF SERVED IN MARINARA SAUCE		
<b>Veal Scallopini</b>	<b>\$55</b>	<b>\$109</b>
AN "OLD SCHOOL FAVORITE" DONE RIGHT! CHUNKS OF MILK-FED VEAL BRAISED NICE & TENDER, SWEET PEPPERS, ONIONS, & MUSHROOMS IN RED OR WHITE SAUCE		
<b>Sausage &amp; Peppers</b>	<b>\$49</b>	<b>\$96</b>
ITALIAN SWEET SAUSAGE, SWEET ROASTED PEPPERS, GARLIC, WHITE WINE & OLIVE OIL		
<b>Chicken Parmigiana</b>	<b>\$35</b>	<b>\$70</b>
SIMPLY THE BEST... OUR BREADED CHICKEN CUTLETS TOPPED WITH SAN MARZANO TOMATO SAUCE & MOZZARELLA CHEESE		
<b>Eggplant Parmigiana</b>	<b>\$24</b>	<b>\$48</b>
OUR HOUSE MADE BREADED EGGPLANT CUTLETS TOPPED WITH SAN MARZANO TOMATO SAUCE AND MOZZARELLA CHEESE		
<b>Braised Boneless Beef Short Rib</b>	<b>\$70</b>	<b>\$139</b>
OUR "SIGNATURE ALLORA" - SLOW ROASTED, BONELESS BEEF SHORT RIBS W/ A RICH RED WINE PAN SAUCE		

<b>Herb Crusted Salmon</b>	<b>\$54</b>	<b>\$109</b>
PANKO & HERB CRUSTED SALMON FILLET. FINISHED W. TOMATOES AND OLIVES		
<b>Chicken San Marco</b>	<b>\$48</b>	<b>\$94</b>
PAN SEARED CHICKEN BREAST, SUN-DRIED TOMATOES, PORCINI MUSHROOMS, MARSALA WINE DEMI-GLACE SAUCE & LUMP CRAB MEAT		
<b>Chicken Italiano</b>	<b>\$36</b>	<b>\$70</b>
BREADED CHICKEN BREAST TOPPED WITH ITALIAN LONG HOT PEPPERS, SWEET PEPPERS, GARLIC & WHITE WINE		
<b>Chicken Piccatta</b>	<b>\$32</b>	<b>\$60</b>
PAN SEARED CHICKEN BREAST, LEMON, BUTTER & WHITE WINE WITH CAPERS		
<b>Flounder Francese</b>	<b>\$35</b>	<b>\$68</b>
EGG BATTERED WITH LEMON, BUTTER & WHITE WINE SAUCE		

## VEGETABLES

	<b>1/2</b>	<b>Full</b>
<b>Roasted Zucchini</b>	<b>\$30</b>	<b>\$58</b>
WITH CARROTS, RED ONIONS, GARLIC, EVOO		
<b>Spinach Alio-Olio</b>	<b>\$38</b>	<b>\$75</b>
WITH SAUTÉED GARLIC, EVOO		
<b>Broccoli Gratinata</b>	<b>\$31</b>	<b>\$60</b>
ITALIAN STYLE AU GRATIN BROCCOLI WITH CREAMY BÉCHAMEL SAUCE, TOPPED WITH TOASTED BREAD CRUMBS		
<b>String Beans &amp; Potatoes</b>	<b>\$33</b>	<b>\$65</b>
AN "OLD SCHOOL" ITALIAN FAVORITE SIMMERED WITH TOMATO SAUCE AND ROMANO CHEESE		

## BREAKFAST

COUNTS ARE FOR 1/2 BAGELS AND WRAPS, FRENCH TOAST COUNTS ARE HALF SLICES OF THICK BRIOCHE BREAD

<b>Bacon, Sausage, or Pork Roll &amp; Egg</b>
CHOOSE YOUR FAVORITE BREAKFAST MEAT OR COMBINE FOR A VARIETY TRAY. YOUR CHOICE OF CHEESE. PLAIN OR EVERYTHING BAGELS.
<b>24ct \$48    48ct \$95</b>
<b>Italian Sweet Peppers and Egg</b>
CHOICE OF WHITE OR WHEAT WRAP AND CHEESE.
<b>24ct \$42    48ct \$80</b>
<b>Homemade French Toast</b>
THICK BRIOCHE TOAST DIPPED IN AN EGG BATTER WITH CINNAMON SUGAR
<b>24ct \$19    48ct \$35</b>

<b>Fresh Fruit Tray</b>
12" SERVES 20-30    16" SERVES 30-40
<b>12" \$35.00    16" \$50.00</b>

We are able to accommodate orders in as little as 24 hours, however we ask that you allow 48 hours if you would like your order delivered.

## EXTRAS

<b>Desserts</b>
Please inquire about our selection of Italian treats
<b>Bread and Butter \$0.99/person</b>
<b>Chafing Dish Rental \$10/each</b>
<b>Paper Supplies \$0.75/person</b>
Large and small plates and utensil set-ups
<b>Local Delivery and Set-up</b>
Price based on location and set-up requirements. Servers also available starting at \$125 for 4 hrs



BY  
ALLORA

## CATERING MENU

To have a great event you must have the best food to serve your guests.

We wanted to take the same legendary, family friendly experience from our restaurant and put it right in your kitchen.

Let us put our 32 years of experience to work for you. It's not just food to us, it's making sure your event is one you will never forget.

856 - 334 - 5988  
www.nenesmarket.com

## APPETIZERS

**Arancini** 2 Dozen **\$46**

CLASSIC ITALIAN RICE, MEAT, AND CHEESE BALLS WITH PEAS AND TOMATO SAUCE

**Stromboli** 2 Dozen **\$34**

SLICED ASSORTED VEGETABLE & RICOTTA, PEPPERONI & CHEESE, & CHEESE STEAK

**Zucchini Fries** 1/2 tray **\$28**

CRISPY FRIED ZUCCHINI STICKS W/ SIDE OF MARINARA

**Chicken Fingers** 2 dozen **\$34**

HOUSE-MADE CRISPY CHICKEN BREAST STRIPS SERVED W/ HONEY DIJON

**Fried Shrimp** 2 dozen **\$36**

CRISPY BREADED SHRIMP SERVED W/ A SIDE OF COCKTAIL SAUCE

**Eggplant Rollatine** 15 pc **\$32**

BATTERED EGGPLANT ROLLED WITH CREAMY RICOTTA CHEESE BAKED IN MARINARA SAUCE

**12" Grilled Vegetable Tray** **\$30**

MARINATED GRILLED VEGETABLES SERVED W/ SIDE OF BALSAMIC VINAIGRETTE

**Cheese Steak Spring Rolls** **\$55**

20 PC FILLED WITH THINLY SLICED BEEF & CHEESE SERVED W/ A SIDE OF CREAMY CHEESE DIPPING SAUCE.

**Fried Calamari** 1/2 **\$40** Full **\$79**

TENDER CRISP CALAMARI SEVED W/ A SIDE OF MARINARA SAUCE

**Clam Casino** 25pc **\$42** 50pc **\$80**

CLAMS ON THE HALF SHELL BAKED W/ SWEET PEPPERS, ONIONS, & PANCETTA

## SALADS

1/2 Tray Full Tray

**Caesar Salad** **\$30** **\$59**

ROMAINE LETTUCE, GARLIC CROUTONS, ROMANO CHEESE WITH HOUSE-MADE DRESSING

**Grilled Vegetable Salad** **\$40** **\$79**

ARUGULA, GRILLED VEGETABLES, ORZO PASTA, TOPPED W/ GOAT CHEESE WITH HONEY BALSAMIC DRESSING

**Poppies Salad** **\$42** **\$75**

ICEBERG AND BOSTON LETTUCE, HEARTS OF PALM, OLIVES, ARTICHOKE HEARTS AND ROASTED PEPPERS SERVED WITH A SIDE OF BALSAMIC DRESSING

**Caprese** **\$45** **\$89**

SLICED RIPE TOMATOES, HOUSE MADE MOZZARELLA, FRESH BASIL PESTO (NO NUTS), BALSAMIC DRIZZLE, EVOO. SERVED OVER ARUGULA

**NeNe Salad** **\$42** **\$79**

CRISPY BRUSSELS, TOASTED ALMONDS, DRIED CRANBERRIES, PANCETTA MIXED GREENS, ROMANO CHEESE BALSAMIC DRESSING

**Antipasto** **\$58** **\$105**

ROMAINE LETTUCE, ARTICHOKE HEARTS, OLIVES, PROSCUITTO DI PARMA, SOPRESSATTA, CAPICOLA, PROVOLONE RED WINE DRESSING

## SANDWICH & WRAP TRAYS

SANDWICHES & WRAPS CUT TO APPROXIMATELY 2.5 INCH PIECES  
ALL SANDWICHES MADE WITH LETTUCE AND TOMATO UNLESS OTHERWISE SPECIFIED.

**Assorted Cold Sandwiches** **24 pc \$45** **48 pc \$89**

HAM & CHEESE, TURKEY & CHEESE, HOUSE ROASTED BEEF & CHEESE ON ITALIAN HOAGIE ROLLS SIDE OF MAYO AND MUSTARD

**Assorted Vegetarian Wraps** **\$40** **\$79**

GRILLED VEGETABLES AND PROVOLONE ON CHOICE OF WHITE OR WHEAT WRAPS

**Mini Corned Beef Specials** **\$49** **\$95**

HOUSE ROASTED NY-STYLE CORNED BEEF SLICED THIN ON RYE BREAD WITH HOUSE MADE COLESLAW, SWISS CHEESE & RUSSIAN DRESSING

**Italian Hoagie** **\$50** **\$96**

CAPICOLA, SALAMI, SOPPRESSATA AND PROVOLONE CHEESE WITH OLIVE OIL, OREGANO, LETTUCE, AND TOMATO WITH A SPLASH OF IMPORTED RED WINE VINEGAR

## PASTA

**Penne alla Vodka** **1/2 Tray \$30** **Full \$60**

IMPORTED PENNE PASTA TOSSED IN A BLUSH CREAM SAUCE

**Rigatoni alla Salsicca** **\$48** **\$95**

IMPORTED RIGATONI PASTA TOSSED WITH SWEET ITALIAN SAUSAGE, BROCCOLI RABE, & WHITE BEANS

**Penne & Grilled Chicken Pesto Cream** **\$45** **\$89**

SLICED GRILLED CHICKEN BREAST, PESTO CREAM SAUCE WITH ROMANO CHEESE AND DICED TOMATOES

**Cavatelli Bolognese** **\$49** **\$89**

OUR HOUSE MADE RICOTTA CAVATELLI TOSSED IN A FRAGRANT TUSCAN MEAT SAUCE

**Cavatelli Pomodoro** **\$42** **\$80**

RICOTTA PASTA TOSSED IN SAN MARZANO TOMATO SAUCE

**Rigatoni Short Rib** **\$48** **\$92**

TENDER, BRAISED SHORT RIB MEAT, TOSSED IN RED WINE PAN SAUCE & FINISHED WITH OLIVE OIL

**Risotto Milanese** **\$43** **\$81**

OUR SIGNATURE CREAMY ARBORIO RISOTTO WITH CREAM, BUTTER, CHEESE & HERBS

**Vegetable Risotto** **\$50** **\$98**

CREAMY ARBORIO RISOTTO TOSSED W/ ROASTED VEGETABLES

**Seafood Risotto** **\$60** **\$118**

ARBORIO RISOTTO TOSSED WITH CLAMS, MUSSELS, SHRIMP & CALAMARI W. FRESH TOMATOES & BASIL