

To help make your party the best ever, may we help prepare you for our questions...

- How many guests are you having?
- Are you guests light or heavy eaters?
- How much do I want to prep and handle myself?
- Are you having other things?
- What serving pieces do you need?
- What prepared foods will require heating prior to serving?

\*\*\*Want to have service staff help keep you out of the Kitchen?\*\*\*  
Mardi Gras can help with that need as well.

\*\*\*Please allow three working days for preparation.\*\*\*

Mardi Gras features a large variety of soups, salads, entrees, side dishes, sauces, snacks and desserts that meet many of the more prominent dietary restrictions and nutritional needs of our valued customers. Simply ask and we will deliver.

Our food preparation does not contain MSG, preservatives, "high" fats or excessive salt. We pride ourselves in using freshest ingredients, pure olive oil and authentic ethnic components. We also feature the tri-state area's freshest seasonal products as well as a diverse ethnic offerings on our menus.

*Our integrity and consistency have been the corner stone to our success for 29 years.....and counting.*

Verona, New Jersey  
973-857-3777  
[www.mardigrasfoods.com](http://www.mardigrasfoods.com)

Dec 2012

# The art of **MARDI GRAS** fine food

Est. 1984



Our Very Special Catering Menu  
30 years of service & counting...

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## MISCELLANEOUS & BRUNCH

"Claremont" French Toast (24pc minimum)  
Dinner rolls (order by dozen)  
Garlic Bread (3 loaf minimum / serves 4-6 per loaf)  
Mini Croissants (12)  
Muffins, Danish, Breakfast Pastries, crumb cake  
Danish Coffee Cake  
Scones (order in increments of 8)  
Southern Corn Bread (minimum order 2-10x12" pans)  
Quiche: Broccoli & Swiss/ Spinach & Swiss/ Lorraine (bacon & swiss)/Chevre & leek/ Asparagus & Swiss/ Mushroom & Swiss, want something else? Ask...

## DESSERTS AND PASTRIES

Many Choices available. Please inquire about what you are looking for!

Very popular, Mini Dessert tray of small bites.

## PARTY CAKES

All party cakes require 1.5 weeks notice.  
Inquire about flavor selection for your custom cake

## COLD BUTLER HORS D'OEUVRES

(36 piece minimum)  
(subject to availability)

Caprese Skewers (grape tomatoes with mozzarella)  
Chevre & Roasted Pepper on French Bread  
Fresh Asparagus Wrapped in Prosciutto (seasonal)  
Grilled Chicken Kabob  
Grilled Chicken & Peapod with Asian Dipping Sauce  
Hummus cups  
Melon Wrapped in Prosciutto (seasonal)  
Smoked Salmon Canapé  
Strawberries with brie, Wrapped in Prosciutto with balsamic glaze  
Stuffed Cucumber cups  
Turkey with Cranberry Mustard Canapé  
Ham & Delice de Bourgogne with Honey Mustard Canapé  
Assorted Crostini



## BUFFET STYLE HORS D'OEUVRES

(16 person minimum unless otherwise specified)

Antipasto with Italian Breads & Bread Sticks  
Bruschetta (bread w/ fresh tomato, basil & garlic)  
(or with fresh sliced Mozzarella)  
Chilled Seafood (jumbo shrimp & lobster) trayed masterfully with Cocktail Sauce & Lemon Wedges (45 shrimp 10 lobsters minimum of each)  
Cold Filet of Beef with French Bread & Whipped Horseradish (36 pc min.)  
Crudités with 2 chefs choice dips (A CRUNCHY TREAT!)  
European Charcuterie Cheese tray includes, fruit, Marinated Olives, Marcona Almonds, Saucisson, dried apricots, Crackers and Baguette  
Grilled Shrimp Platter (36 piece minimum)  
Middle Eastern Vegetarian Antipasto Platter (artichoke hearts, roasted peppers, marinated cheese, assorted olives, hummus, cucumber & pita/serves 15-20)



Savory Pepper Jelly Torta with Pepper Jelly & Crackers  
Selected Imported & Domestic Cheeses, Fruit Garnish & Crackers on a tray  
Smoked Salmon Platter garnished with Capers,

# SALADS

## SEAFOOD SALADS

Deluxe Tuna Salad

Shrimp Salad Mardi Gras (Celery, parsley, leeks, w/ mild mustard dressing)

Tossed Niçoise Salad (tuna, potato, green beans, Niçoise olives, capers, tomato)

## LEAF SALADS

Cesar

Field Greens with Tomato Basil Vinaigrette

Mixed Salad (Lettuce, tomato, carrot & onion with Tomato Basil Vinaigrette)

Romaine Lettuce with dried cranberries, nuts and goat cheese

Romaine Lettuce with tomatoes, olives, red onion and feta cheese

Romaine Lettuce with roasted peppers, olives, mozzarella, artichoke hearts

## CHICKEN SALADS

Country Chicken Salad

Grilled Chicken Salad

Japanese Ginger Chicken Salad

Lemon Fennel Chicken Salad

Mandarin Chicken Salad

Mediterranean Chicken Salad

Three Mustard Chicken Salad

Waldorf Chicken Salad

## PASTA SALADS

Angels Pasta

Asian Pasta with Chicken

BLT Pasta Salad

Capellini Salad (artichoke peas, red peppers, capers, olives)-

Cavatelli & Broccoli \*

Farfalle Fresca (bowties with fresh tomato, basil & garlic)

Garden Macaroni Salad

Greek Pasta Salad

Italian Pasta Salad

Linguini Mediterranean

Orecchiette & Broccoli Rabe\*

Orzo Salad/Orzo salad with veggies and feta\*

Pasta Primavera

Pasta with Roasted Eggplant and Goat Cheese

Penne Artichoke

Sweet Pepper Pasta, (penne, roasted peppers, spinach, w/ balsamic dressing)

Whole Wheat Pasta with sautéed veggies

## POTATO SALADS

Baked Potato Salad (bacon and sour cream)

Dill Potato Salad

French Potato Salad (parsley and shallot vinaigrette)

Mediterranean Potato Salad

Old Fashion Potato Salad (celery, onion, egg, carrot, sour cream, & mayo)

Open House Potato Salad (Carrots, celery, dill, red onion, red wine vinaigrette, sour cream, & mayonnaise)

Potato with green onion dressing (green onion, egg, mustard & mayo)

Woodland Potato Salad (sautéed onions & Portobello mushrooms w/ sherry vinaigrette)

\*can be served warm

# SANDWICHES PLATTERS Continue...

**Assorted Sandwiches:** (Min 8 sandwiches to tray)

#1 Oven Roasted Turkey & Cranberry Mustard on Grain Bread

#2 Hummus, Feta Cheese, Olives, Lettuce & Tomato on Grain Bread

#3 Herbed Goat Cheese, Roasted Peppers, Olive Tapenade on a Roll

#4 Honey Ham, Brie & Honey Mustard on a Croissant

#5 Roast Beef with Horseradish Cheddar Spread on Rye

#6 Roasted Turkey Breast with Havarti, Avocado, Lettuce & Tomato on Grain

#7 Roast Beef, Turkey, Swiss & Cole Slaw with Russian Dressing on Rye

#8 Italian Sub with Red Wine Vinegar on Roll

#9 Honey Glazed Ham, Havarti & Honey Mustard on Rye

#10 Grilled Chicken & Honey Mustard on Pumpkinnickel

#11 Sautéed Greens, Mozzarella & Roasted Peppers on a Roll

#12 Corned Beef with Russian Dressing, Cole Slaw on Rye

#13 Smoked Salmon, Tomato, Onion & Cream Cheese on Black Bread

#14 Pulled Pork with coleslaw on round roll (served hot)

#15 BLT (Bacon, Lettuce & Tomato on toast with Chipotle mayo)

#16 BLT (Turkey, Bacon, Lettuce, Tomato and Avocado on toast)

#18a Breaded Chicken Cutlet with Lettuce, Tomato & Mayo on a roll

#18b Breaded Chicken Cutlet, Fresh Mozzarella, Roasted Peppers on a roll

#19 Chicken Parmigiano on soft round roll

#21 Veggie Wrap

**Sloppy Joes:** each Joe is 8 cuts/ Standard portion is 2 cuts per person, 2 Joe minimum order (can be 2 different kinds)

- Dairy Joe (tuna, egg salad, swiss cheese, coleslaw)
- Meat Joe (Roast Beef, turkey, swiss cheese, coleslaw)
- Smokey Joe (smoked Salmon, egg salad, swiss & cream cheese)

**Mini Croissants Platter:** (Min order, 12 mini croissant)

Choices

Egg salad

Sweet sliced ham with honey mustard and brie

Roast beef with horseradish Cheddar spread

Tuna

Turkey with Cranberry Mustard

Three mustard chicken

## SIDE DISHES

### VEGETABLE

Broccoli with Roasted Garlic  
Green Beans with Toasted Almonds & Roasted Garlic  
Grilled Seasonal Vegetables (traying available)  
Haricots Verts with Portobello Mushrooms  
Oven Roasted Carrots or Parsnips or Fennel or Brussel Sprouts  
or Butternut Squash (seasonal)  
Roasted Winter Vegetables (Seasonal)  
Sautéed Escarole or Spinach or kale or Broccoli Rabe or Broccolini  
Sautéed Squash Medley with Ginger & Carrot (seasonal)  
Seasonal Vegetable Medley  
Zucchini Tomato Provençale

### FARINACEOUS

Cajun Roasted New Potatoes or Rosemary Roasted New Potatoes  
Penne, Rigatoni, Cavatelli, Gemelli or Gnocchi (with Filetto di Pomodoro,  
Vodka Sauce, Bolognese sauce, or Creamy Pesto Sauce)  
Cavatelli w/ Butter & Parmesan (great w/ main dishes that have a sauce)  
Garlic Smashed Potatoes  
Jasmine Rice or Jasmine Brown Rice  
Mardi Gras Whipped Potatoes  
Noodle Kugel (cheese & apple)  
Pommes Savoyardes (sliced potatoes, cream & garlic)  
Rice Pilaf (rice, onions, chicken stock)  
Riz Mardi Gras (wild & white rice, orzo, toasted )  
Shitake / Vegetarian or Champagne Risotto  
Tortellini (meat & cheese) w/ Filetto di Pomodoro or Creamy Pesto Sauce  
Whipped Sweet Potatoes (seasonal)

### SANDWICHES PLATTERS AVAILABLE

**Assorted European Panini:** (sandwich made with any bread other than sliced bread usually Ciabatta or Rosetta) (6 cuts each):

Flank Steak  
grilled chicken & Roasted peppers  
grilled vegetable  
chevre, tapenade & roasted peppers  
prosciutto & asiago  
spinach, mozzarella & sundried tomato  
Tomato Mozzarella & Basil

## GRAIN, RICE & BEAN SALADS

Black Bean Salad  
Cherry Wheatberry  
Cranberry Rice Salad  
Edamame  
Jicama & Bean Salad (jicama, 2 beans, Yellow pepper  
w/ chipotle lemon dressing (seasonal)  
Wheatberry Harvest (wheat, barley, corn & vegetables)  
Wild Rice Salad (orzo, toasted tomato, olives)



### VEGETABLE SALADS

Asparagus & Hearts of Palm  
Asparagus, Tomato, Yellow Pepper (seasonal)  
Basilica Corn Salad (corn, scallion, tomato, basil vinaigrette) seasonal  
Broccoli & Roasted Peppers, with Greek Olives  
Coleslaw  
Corn and Asparagus Salad  
Cucumber & Tomato Salad  
Green Beans with sundried tomatoes  
Green Beans Provençale (with Olives and Tomatoes)  
Greek Salad  
Israeli Salad (cucumber, tomato, scallion, lemon, olive oil)  
Mediterranean Cucumber Salad (feta, parsley, mint, red onion, & vinegar)  
Moroccan Carrot Salad  
Tomato & Fresh Mozzarella Salad

### BUFFET SALADS

(20 person minimum)

Chef's Salad (crispy greens with julienne of blackened chicken, grilled ham, swiss cheese, tomato, onion & egg) with tomato basil vinaigrette

Fresh Mozzarella with Sliced Tomatoes, Fresh Basil, & Olive oil on a tray

Nicoise Salad (crispy greens with canned or fresh grilled tuna, potato, green beans, tomato, nicoise olives, capers, egg & anchovies) with tomato basil vinaigrette



## ENTREES

### CHICKEN \* TURKEY

Barbequed Chicken (4 whole chickens min./ cut into quarters/  
no individual parts may be ordered)

Balsamic Chicken

Chicken a L'Orange (filet with tart orange sauce)

Chicken Cacciadore (tomato sauce, mushroom, onions, peppers)

Chicken Francese (with or without artichoke hearts, lemon & wilted spinach)

Chicken Marsala (with Portobello mushrooms)

Chicken Picatta (with capers and lemon)

Dijon Crusted Chicken (reg. or low carb)

Grilled Chicken Breast (boneless & skinless) traying optional

Herb Roasted Chicken (4 chicken minimum order)

Jambalaya (chicken and tasso)

Our Famous Chicken Pot Pie

Lemon Basil Chicken

Poulet Chasseur (white meat chicken with fresh tomatoes &  
mushrooms in a brown white wine sauce)

Southern Fried Chicken (4 whole chickens min/cut into  
eighths/no individual parts may be ordered)

Whole Roasted Turkey\* (12-18 lb. turkeys available/  
at least 1 lb per person is recommended)

Hot or cold Turkey Breast\* (serves 12-16)

\*Country pan gravy is available by the quart

Cold Turkey Breast Sliced, Garnished on a Tray



### SEAFOOD

Chilean Sea Bass

Cold Poached Salmon (sauce verte available by the quart) available on tray

Crabcakes (lump crab meat)

Grilled Salmon (6 lb minimum)

Herb Crusted Fish (market availability) Tilapia / Salmon

Horseradish Crusted Salmon

Jumbo Shrimp Creole (6 lb minimum)

Mustard and Onion Crusted Salmon

Paella (24 person minimum/chicken, chorizo,  
mussels, clams, & shrimp with saffron rice)



## ENTREES

### BEEF \* PORK \* VEAL \* LAMB

Boeuf Bourguignon

Grilled Beef Burritos (minimum 12 burritos)

Whole Cooked Filet of Beef (Med Rare 1 Filet serves 8-10 / whipped  
horseradish available by the quart)

Whole Uncooked Filet of Beef (marinated & grilled, ready for your oven)

Cold Filet of Beef with Whipped Horseradish & French Baguette,  
garnished on a tray

Herb Crusted or Balsamic Pork loin

Honey Mustard Glazed Ham or Ham Steaks (whole or sliced /4 lb. min.)

Spiral Ham

Sausage & Peppers

Veal Marsala (with Portobello Mushrooms)

Veal Ragout (with Rosemary & Mushrooms)

Veal Scaloppini (with Exotic Mushrooms & Veal Glaze)

Marinated Grilled Rack of Lamb



### VEGETARIAN

Carrot Soufflé

Eggplant Parmesan

Lasagna Rolls

Macaroni & Cheese

Vegetable Burritos (minimum 12 burritos)

Vegetable Lasagna (minimum order 2-10x12" pans)

### CHILI'S

Black Bean Chili

Santa Fe Chili

Turkey & Black Bean Chili

Texas Chili

Vegetarian Chili