



## custom catering menu

from our family • to your table

[www.dearbornmarket.com](http://www.dearbornmarket.com)

732.264.0256

# Continental Breakfast Buffet

\$5.00 per person (min.10 people)

Assortment of freshly baked Danish, Bagels, Muffins and Fresh Fruit Salad, accompanied by Butter, Cream Cheese and Jelly.

# Dearborn's Brunch Buffet

\$12.00 per person (sold in 10 person increments)

Includes:

## Salad

fresh apples, pears, endive, radicchio, toasted pine nuts, crumbled blue cheese, grape tomatoes in a lemon-honey vinaigrette dressing

## Assorted Homemade Quiches

choice of broccoli, spinach, ham, bacon or asparagus

## French Toast

with fresh fruit maple syrup sauce

## Boneless Smoked Ham

with a honey spice glaze, sliced and garnished with pineapple

## Boar's Head Apple Smoked Bacon

Or

## Link Style Breakfast Sausage

## Assorted Rolls

# Complete Coffee Setup

\$2.00 per person (sold in 10 person increments)

Fresh Roasted Columbian Decaf or Regular Coffee, Milk, Half & Half, Sugar, Sugar Substitutes, Stirrers and Cups.

\$50 deposit for lg urn

\$25 deposit for air pot

# Complete Cutlery

\$1.00 per person

Includes a high quality plastic Dinner Plate, Salad Bowl, Dessert Plate, Dinner Napkins, Fork, Spoon, Knife and Cup for your Guests.

# Cold Cut Buffet

Choice of 4 Meats and 3 Cheeses

\$8.00 per person (min.10 people)

## Meat Choices

Boar's Head Imported Ham ♦ Boar's Head Ovenroasted Turkey ♦ Boar's Head Roastbeef ♦ Boar's Head Genoa Salami ♦ Boar's Head Pepperoni ♦ Boar's Head Honey Maple Turkey or Ham ♦ Boar's Head Everroast Chicken Breast

## Cheese Choices

Boar's Head Imported Swiss ♦ Boar's Head Muenster ♦ Boar's Head Pepperjack ♦ Boar's Head Lacey Swiss ♦ Boar's Head Cheddar ♦ Land-o-Lakes White or Yellow American Grande Provolone

All Meats and Cheeses are beautifully arranged on platters and include: Homemade Potato, Macaroni, Coleslaw Salads, Fresh Baked Ciabatta Rolls, an assortment of Freshly Sliced Bread, Pickle & Olive Tray, and Mayonnaise & Mustard.

# Cold Platters

small 10-12 / large 20-24

	<b>small</b>	<b>large</b>
<b>Fresh Mozzarella and Tomato</b> Fresh Mozzarella sliced and arranged with Ripe Tomato and Roasted Peppers, garnished with Fresh Basil.....	\$40.00	\$65.00
<b>Antipasto Platter</b> Dried Sausage, Soppressata, Pepperoni, Aged Provolone, Olives, Roasted Peppers, Artichoke Salad, Stuffed Hot Peppers and Mushroom Salad.....	\$50.00	\$85.00
<b>Antipasto Kabob Platter</b> Fresh Mozzarella, Grape Tomato, Soppressata, Pepperoni, and Artichoke Hearts on a Stick, arranged on a platter with Italian Dressing on the side.....	\$40.00	\$80.00
<b>Vegetable Platter</b> Fresh Vegetables cut and arranged with dip .....	\$30.00	\$55.00
<b>Fruit Platter</b> Fresh Fruit of the Season beautifully arranged on a platter.....	\$45.00	\$82.00
<b>Cheese Platter</b> A Variety of Imported and Domestic Cheeses arranged and garnished with Grapes & Cracker Tray on the side.....	\$45.00	\$82.00
<b>Meat and Cheese Platter</b> Sliced Pepperoni and Salami with Assorted Cheeses.....	\$40.00	\$75.00
<b>Gourmet Cheese Platter</b> Choose from a List of our Premium Cheeses, Garnished with Nuts and Dried Fruit .....	\$50.00	\$100.00
<b>Shrimp Platter</b> Jumbo Shrimp garnished with Lemon Wedges and Cocktail Sauce (12-15 per lb)	\$24.00 per lb.	
<b>Grilled Vegetable Platter</b> Freshest Vegetables of the Season, Grilled and arranged on a platter with Balsamic Mint Sauce on the side.....		\$60.00
<b>Grilled Asparagus.....</b> wrapped with Prosciutto and Drizzled with Balsamic Glaze.....		\$60.00
<b>Bruschetta Platter</b> Homemade Tomato Bruschetta with Aged Provolone and Freshly Baked Toasts arranged on a platter		\$55.00
<b>Hummus and Pita Platter</b> Dearborn's Homemade Hummus, Fresh Vegetables and Sliced Pita Bread		\$34.99
<b>Guacamole and Chip Platter</b> Dearborn's Homemade Guacamole is freshly prepared the Day of Order. Served w/Gourmet Tortilla Chips.....		\$24.99
<b>Watermelon Basket</b> .....		\$85.00
Whole Watermelon carved into a Basket and filled with the Freshest Fruit of the Season		

# Party Subs

3-4 people per foot

American*.....	\$15.50 per foot
Your choice of Ham, Turkey or Roast Beef and Cheese with Lettuce and Tomato	
Italian*.....	\$15.50 per foot
Hamcappy, Pepperoni, Genoa Salami and Provolone with Lettuce and Tomato	
Chicken*.....	\$20.00 per foot
Your choice of Grilled, Fried, or Francese Style Chicken with Fresh Mozzarella and Roasted Peppers	
Melanzana*.....	\$16.50 per foot
Fried Eggplant, Fresh Mozzarella and Roasted Peppers	
Vegetarian*.....	\$18.50 per foot
Grilled Seasonal Vegetables with Fresh Mozzarella	
Dearborn's Special #1.....	\$18.50 per foot
Store Roasted Eye Round with Vermont Cheddar Cheese, Sautéed Onions, Baby Greens, and Horseradish Sauce	
Dearborn's Special #2.....	\$18.50 per foot
Store Roasted Pork Loin with Virginia Ham, Muenster Cheese, Sliced Pickles, and Yellow Mustard	
Dearborn's Special #3.....	\$20.00 per foot
Imported Sweet or Hot Soppressata and Capicola, Aged Provolone, topped with Pickled Eggplant	

\*Includes: Mayonnaise, Mustard, Oil & Vinegar Bottle

## Gourmet Sandwich Platters

### Focaccia

10-12 people

\$72.00 per platter

Freshly Baked Focaccia Bread cut into 24 Squares and arranged on a Platter.

Choose up to two of the following, per platter:

#### Grilled Chicken

with fresh mozzarella, roasted peppers, baby greens, balsamic vinaigrette

#### Grilled Vegetables

with fresh mozzarella, baby greens, balsamic vinaigrette

#### Italian

Italian meats, provolone, baby greens, roasted peppers with an olive tapenade

#### Freshly Roasted Eye Round

with fresh mozzarella, roasted peppers, baby greens, balsamic vinaigrette

### Sloppy Joe

\$35.99 small (12)

\$69.99 large (24)

Your Choice of Cold Cut topped with Coleslaw and Russian Dressing on a Mini Rye Roll.

# Gourmet Sandwich Platters Continued

## Filet Mignon Sandwich Platter

\$59.99 small (12)

\$119.99 large (24)

Oven Roasted Beef Tenderloin sliced with Fontina Cheese, Caramelized Onions, Baby Greens, and Balsamic glaze served on a freshly baked Ciabatta roll.



## Finger Sandwich

\$35.99 small (12)

\$69.99 large (24)

Sandwiches are Prepared on Freshly Baked Ciabatta Rolls with Lettuce and Tomato. Includes: Mayonnaise, Mustard, Oil & Vinegar Bottle. Please choose from the following varieties:

Roast Beef & Provolone

Ham & Swiss

Turkey & Muenster

Salami & Provolone

Roasted Pepper & Mozzarella

Grilled Vegetable & Mozzarella

Pesto, Tomato & Mozzarella

Honey Maple Ham & Brie

Tuna Salad

Chicken Salad

Seafood Salad

Shrimp Salad



## Wrap Sandwich

\$59.99 per platter (serves 10-12)

Wraps are Cut and Arranged on a Platter and Garnished with Pickle Chips and Consists of 5 varieties – Choose from:

### Cracked Pepper Turkey

with swiss, romaine, sundried tomatoes, artichoke hearts, cream cheese

### Chicken Cesar

grilled chicken breast, parmesan cheese, romaine, roasted peppers, Caesar dressing

### Roast Beef

with muenster cheese, romaine, tomatoes, horseradish sauce

### Ham

honey maple ham, smoked mozzarella, basil pesto sauce, sundried tomatoes, cream cheese

### Vegetarian

grilled vegetables, parmesan cheese, romaine lettuce



## Additional Condiment Package

\$5.00 ea

Mayonnaise, Mustard, Oil & Vinegar Bottle

# Fresh Baked Bread

Italian Bread sliced with butter.....	\$3.00 ea.
Italian Style Dinner Rolls with butter .....	\$6.00 doz.
Assorted Dinner Rolls with butter .....	\$6.00 doz.
Bread Basket.....	\$17.00 sm (10)
Assorted sliced Italian and Semolina Loaves and Rolls arranged in a Basket with Butter	\$25.00 med (20)
	\$35.00 lg (30)
	\$10.00 deposit required for basket

## Homemade Stuffed Breads

\$10.00 ea

Please ask your order taker for our wide variety of Stuffed Breads.  
We will slice and place in a reheatable tray for your convenience.

## Salads

small 8-10 / medium 15-20 / large 25-35

Tossed Salad.....	\$15.00 sm
Romaine & Red Leaf Lettuce, Cucumbers, Pepper Strips, Grape Tomatoes with Balsamic Vinaigrette on the side	\$30.00 med
	\$60.00 lg
Caesar Salad.....	\$15.00 sm
Hearts of Romaine Lettuce, Parmesan Cheese, Croutons with Caesar on the side	\$30.00 med
Add Grilled Chicken: \$5.00 sm ♦\$10.00 med ♦\$15.00 lg	\$60.00 lg
Add Grilled Shrimp: \$10.00 sm ♦\$15.00 med ♦\$20.00 lg	
Mesclun.....	\$18.00 sm
Mixed Baby Greens with Toasted Pine Nuts, Crumbled Blue Cheese, Grape Tomatoes with Balsamic Vinaigrette on the side	\$36.00 med
	\$70.00 lg
Greek Salad.....	\$18.00 sm
Romaine Lettuce, Red Onion, Cucumber, Grape Tomatoes, Feta Cheese, Calamata Olives with Red Wine Vinaigrette on the side	\$36.00 med
	\$70.00 lg
Tri Colore Salad.....	\$18.00 sm
Imported Endive, Radicchio and Romaine Lettuce with Grape Tomatoes	\$36.00 med
	\$70.00 lg
Tomato, Mozzarella & Cucumber.....	\$20.00 sm
Ripe Tomato Wedges, Mozzarella Cigliese, Cucumbers, Red Onion, tossed in a Light Vinaigrette Dressing	\$40.00 med
	\$80.00 lg
Autumn Salad.....	\$20.00 sm
Baby Greens with Fresh Sliced Apples & Pears, imported Endive, Radicchio, toasted Pine Nuts, crumbled Blue Cheese, Grape Tomatoes, with a Lemon-Honey Vinaigrette on the side	\$40.00 med
	\$80.00 lg

# Hor D'oeuvres

5-6 per person – for cocktail party

3-4 per person – for appetizers

	per dozen
Assorted Quiches.....	\$15.00
Vegetable Egg Rolls.....	\$15.00
Pear and Brie Logs.....	\$15.00
Cranbury and Brie Logs.....	\$15.00
Lobster Newburg.....	\$18.00
Chicken Quesadillas.....	\$15.00
Thai Chicken on a Sugar Cane Skewer.....	\$18.00
Beef Wellington.....	\$18.00
Wild Mushroom Tart.....	\$15.00
Cocktail Franks.....	\$15.00

# Hot Appetizers

full 20-24 / half 10-12

	full	half
Dearborn's Famous Buffalo Wings.....	\$60	\$35
Hot-n-Spicy or Honey BBQ with Blue Cheese Dressing		
Swedish Meatballs.....	\$70	\$40
Stuffed Mushrooms.....	\$60	\$35
Fried Ravioli and Mozzarella.....	\$50	\$30
Homemade marinara sauce on the side		
Buffalo Shrimp.....	\$80	\$45
Blue Cheese Dressing on the side		
Mini Crab Cakes.....	\$80	\$45
Cajun Mayo on the side		
Baked Polenta.....	\$60	\$35
topped with Sautéed Mushrooms and Fontina Cheese or Homemade Bolognese Sauce		
Artichoke Francese.....	\$60	\$35
Lemon Aioli on the side		
Mini Potato Pancakes.....	\$50	\$30
Apple Sauce and Sour Cream on the side		
Corn and Black Bean Fritters .....	\$50	\$30
Spicy Remoulade on the side		
Coconut Shrimp.....	\$80	\$45
Sweet Plum Sauce on the side		
Boneless Buffalo Tenders.....	\$70	\$40
Hot-n-Spicy or Honey BBQ		

# Pasta

full 10-12 / half 5-6

	full	half
Lasagna..... Meat, Cheese or Vegetable	\$65	\$36
Stuffed Shells..... Ricotta Cheese Filling	\$55	\$33
Baked Ziti..... Marinara Sauce and Ricotta Cheese	\$55	\$33
Penne Marinara..... Dearborn's homemade Marinara sauce with Roma Tomatoes, garlic, and fresh basil	\$50	\$27
Broccoli and Cavatelli..... fresh Broccoli Florets sautéed in Garlic and Olive Oil	\$55	\$33
Penne Vodka..... Marinara sauce with Cream, Onions and Pancetta	\$60	\$35
Farfalle Vodka with Chicken..... Marinara sauce with Cream, Onions, Pancetta and Chicken	\$65	\$36
Stuffed Rigatoni Marinara..... Rigatoni stuffed with ricotta cheese in Dearborn's homemade Marinara sauce	\$60	\$35
Orecchiette with Broccoli Rabe and Sausage..... fresh Broccoli Rabe and homemade Sausage sautéed in Garlic and Olive Oil	\$65	\$36
Macaroni and Cheese..... Elbow Pasta with a Blend of Cheeses	\$45	\$25
Italian Macaroni and Cheese..... blend of Italian Cheeses baked with Pancetta and Peas	\$55	\$33
Linguine with Red or White Clam Sauce.....	\$60	\$35
Lobster Ravioli in a light vodka sauce.....	\$60	\$35
Rigatoni Rustico..... Artichoke, Sun Dried Tomato, Peas, Sautéed Chicken in a Brandy Cream sauce	\$60	\$35
Rigatoni Bolognese..... Homemade Pork and Beef Ragu	\$60	\$35
Tortellini Alfredo.....	\$60	\$35
Eggplant Parmigiana.....	\$65	\$36
Eggplant Rollatini thinly sliced Fried Eggplant Cutlets rolled with Fresh Ricotta Cheese.....	\$70	\$40



If there is something on our menu that you don't see, please ask, and we are always happy to try to create the dish you are looking for. We also try and meet any dietary restrictions or guidelines you might have, and offer gluten free and salt free options to our dishes.



# Seafood

full 10-12 / half 5-6

	full	half
Mussels Fra Diavolo.....	\$60	\$35
New Zealand Mussels cooked in our Homemade Fra Diavolo sauce		
Dearborn's Famous Crab Cakes.....	\$90	\$57
Spicy Rmoulade Sauce on side		
Shrimp Scampi served over Rice .....	\$85	\$47
Flounder.....	\$80	\$45
Stuffed, Baked, Fried, or Oreganato		
Chilean Sea Bass Mediterranean.....	\$100	\$60
Cherry Tomatoes, Olives, Garlic, White Wine, and Parsley in a Fresh Herb Broth		
Grilled Salmon.....	\$90	\$57
Teriyaki Glazed with Sautéed Asian Vegetables and Rice		
Seafood Scampi.....	\$90	\$57
Shrimp, Clams, Mussels, Scallops, over Rice in a Garlic Butter sauce		
Coconut Encrusted Tilapia.....	\$80	\$45
with Spicy Mango Sauce on side		

# Chicken

Dearborn uses only fresh, all natural Chicken in its Dishes.

full 10-12 / half 5-6

	full	half
Milanese.....	\$85	\$47
fried Cutlets with Arugula and Tomato Salad on the side		
Parmigiana.....	\$85	\$47
fresh Mozzarella in Marinara sauce		
Francese Lemon, Wine, Butter sauce.....	\$85	\$47
Marsala fresh Mushrooms in a Marsala Wine sauce	\$85	\$47
Italian Baked.....	\$65	\$36
Dark and White Meat on the bone baked with Garlic, Wine, Oil, and Parsley		
Country BBQ.....	\$65	\$36
Dark and White Meat on the bone grilled and then baked with our Homemade BBQ sauce		
Southern Fried.....	\$65	\$36
Dark and White Meat on the bone battered with our Special Recipe and fried		
Scarpariello.....	\$85	\$47
sautéed with Red and Green Peppers, Onions, Fresh Tomato, and Basil		
Giambotta.....	\$85	\$47
sautéed with Sausage, Peppers, Potatoes in a Light Wine sauce		
Murphy.....	\$85	\$47
sautéed with Potatoes, Fennel,, Onions, and Hot or Sweet Peppers		
Cordon Bleu.....	\$85	\$47
lightly breaded and stuffed with Ham and Swiss Cheese then baked, served with Red sauce on the side		
Piccata sautéed with a Lemon Caper sauce.....	\$85	\$47
Saltimbocca.....	\$85	\$47
Egg Battered with Spinach, Prosciutto, Fresh Mozzarella, in a Mushroom Wine sauce		
Grilled marinated and grilled in a Lemon Vinaigrette sauce.....	\$85	\$47
Fingers breaded and fried with Honey Mustard and BBQ sauce on side.....	\$65	\$36

# Beef

Dearborn uses only the Finest Quality USDA Choice Beef in its Dishes.

full 10-12 / half 5-6

	full	half
Eye Round Roast oven-roasted and sliced in Au Jus.....	\$70	\$40
Beef Burgundy slow- cooked with Fresh Mushrooms in a Burgundy Wine sauce.....	\$80	\$45
Beef Tenderloin oven roasted then sliced into Steaks and laid out with sautéed Onions and Mushroom in a light Au Jus.....	\$125	\$70
Beef and Broccoli grilled Flat Iron Steaks sliced in a Soy Glaze.....	\$80	\$45
Pepper Steak grilled Flat Iron Steak sliced with Peppers and Onions in a Teriyaki Glaze.....	\$80	\$45
Steak Fajita	\$80	\$45
grilled Skirt Steak with Peppers and Onions. Tortilla Shells, Sour Cream, and Salsa on the side		
Steak Pizzaiola	\$85	\$47
NY Strip Steak slowly cooked with Peppers, Onions, Mushrooms, in a Plum Tomato sauce		

# Pork

Dearborn uses only Hatfield All Natural Pork in its Dishes.

full 10-12 / half 5-6

	full	half
Meatball Marinara Homemade Meatballs in our Marinara sauce.....	\$70	\$40
Sausage, Peppers, & Onions sautéed in our Marinara sauce.....	\$70	\$40
Sausage Giambotta sautéed with Peppers and Potatoes in a light Wine sauce.....	\$70	\$40
Kielbasa in Sauerkraut sliced and seasoned.....	\$70	\$40
BBQ Pulled Pork seasoned with our Homemade Rub and slow roasted	\$80	\$45
*must order 48 hrs. in advance.....		
BBQ Baby Back Ribs seasoned with our Homemade Rub and BBQ sauce.....	\$70	\$40
Pork Marsala Pork Tenderloin roasted with Fresh Mushrooms in a Marsala Wine sauce	\$70	\$40
Pork Pizzaiola Pork Loin slowly cooked with Peppers, Onions, and Mushrooms in a Plum Tomato sauce.....	\$70	\$40
Stuffed Pork Roast sautéed Spinach, Fontina Cheese, and Pine Nuts in a light brown Gravy..	\$70	\$40
Roasted Pork Loin sliced in a light Gravy.....	\$70	\$40
Boar's Head Boneless Smoked Ham glazed, sliced and garnished with Pineapple Rings...	\$60	one size

# Turkey

full 10-12 / half 5-6

	full	half
Turkey London Broil your choice of a Lemon Basil or Honey Teriyaki sauce, roasted and sliced.....	\$85	\$47
Boneless Turkey Breast roasted and sliced in our Homemade Gravy .....	\$85	\$47
Whole Roasted Turkey oven-roasted and garnished on a platter with Gravy on the side	\$4.99	per lb.
Please note: this dish is not available during the week of Thanksgiving.....		

# Veal

Dearborn uses only the finest quality "Top Round" Veal in its Dishes.

full 10-12 / half 5-6

	full	half
<b>Parmigiana</b> Fresh Mozzarella in Marinara sauce.....	\$125	\$70
<b>Francese</b> Lemon, Wine, Butter sauce.....	\$125	\$70
<b>Marsala</b> Fresh Mushrooms in a Marsala Wine sauce.....	\$125	\$70
<b>Milanese</b> breaded and fried with Arugula with Tomato Salad on the side.....	\$125	\$70
<b>Piccata</b> sautéed in a Lemon Caper sauce.....	\$125	\$70
<b>Saltimbocca</b> Egg-Battered with Spinach, Prosciutto, Fresh Mozzarella in a Mushroom Wine sauce.....	\$125	\$70

# Hot Side Dishes

full 20-24 / half 10-12

	full	half
Oven-roasted Potatoes.....	\$40	\$25
Green Bean Almondine.....	\$50	\$30
Roasted Vegetables.....	\$60	\$35
Sautéed Broccoli Rabe.....	\$60	\$35
Sautéed Cauliflower and Broccoli.....	\$50	\$30
Sausage Stuffing.....	\$50	\$30
Sautéed Escarole and Beans.....	\$50	\$30
Homemade Mashed Potatoes.....	\$60	\$35
Homemade Potato Croquettes.....	\$1.50 ea.	
Homemade Rice Balls.....	\$1.50 ea.	
Rice Pilaf.....	\$40	\$25
Potato Au Gratin.....	\$50	\$30
Stuffed Baked Potatoes.....	\$5.00 ea.	
Herb Roasted Fingerling Potatoes.....	\$50	\$30
Baked Asparagus.....	\$50	\$30
Baked Beans.....	\$40	\$25

# Dessert

Assorted Mini Italian Pastries.....	\$15.99 doz.
Homemade Italian Cookies.....	\$14.00 lb.
Italian Butter Cookies.....	\$8.00 lb.
Fresh Baked Brownies.....	\$7.00 lb.
Fresh Baked Custard Cup.....	\$12.99 doz.
Jumbo Long Stem Chocolate Covered Strawberries.....	\$2.50 ea. (min 12)
Fresh Filled Mini Cannolis.....	\$18.99 doz.
Homemade Fresh Fruit Tart (10 in).....	\$35.99 ea.
Homemade Cheese Cakes (8 in) option w/fruit	\$32.99/\$36.99 ea.
Fresh Fruit Salad.....	\$4.99 lb.



When we prepare your catering order,  
we treat it like we are cooking for our own family.

We start with the freshest and finest ingredients  
in family recipes that have been passed down for generations.

And we prefer making things from scratch.

It's all part of our family tradition of excellence in quality service.

You and your guests will taste the difference!

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