

foodwerx

featuring Nicholas Caterers

2023 Holiday Menu SOCIAL

Cold Appetizers

(SERVES 8-10 GUESTS)

- **BAKED BRIE EN CROÛTE** WITH FIG JAM, CARAMEL, CROSTINI & CANDIED PECANS | \$75
- **JUMBO SHRIMP COCKTAIL** WITH BLOODY MARY DIPPING SAUCE | \$85 (3 POUNDS)
- **FESTIVE CRUDITÉ** WITH ASPARAGUS, ASSORTED PEPPERS, HARICOTS VERTS, CARROTS, ENGLISH CUCUMBERS, CELERY, CAULIFLOWER & TOMATOES WITH A SIDE OF TZATZIKI RANCH | \$50
- **HANDCRAFTED CHARCUTERIE** WITH PROSCIUTTO, CAPICOLA, GENOA SALAMI, SHARP PROVOLONE, CREAMY BRIE, CHEDDAR, BUFFALO MOZZARELLA & MANICURED VEGETABLES, FIG SPREAD, CROSTINI, GRAPES, DRIED FRUIT & CRACKERS | \$75 (18 INCH PLATTER)
- **FIG & PROSCIUTTO FLATBREAD SQUARES** WITH BRIE, FIG JAM, CARAMELIZED SHALLOTS, ARUGULA, & TOPPED WITH SOUR CHERRY SALSA | \$55 (20 PIECES)
- **THE ULTIMATE MEZZE PLATTER** WITH TABOULI, ROASTED SUMAC EGGPLANT, OLIVES, FETA, HUMMUS, TOMATO OREGANATA SKEWERS, TZATZIKI, STUFFED GRAPE LEAVES, MANICURED VEGETABLES, MARINATED ARTICHOKE, ROASTED CAULIFLOWER, FALAFEL, & TOASTED PITA | \$75 (18 INCH PLATTER)
 - ***ADD TANDOORI CHICKEN KABOBS** | \$95

Heat & Serve Appetizers

- **MINI JUMBO LUMP CRAB CAKES** WITH CHIPOTLE MAYO | \$28 PER DOZEN
- **GOLDEN POTATO PANCAKES** WITH SCALLION SOUR CREAM | \$45 PER 3 DOZEN
- **QUILTED FRANKS** WITH DUSSELDORF MUSTARD | \$18 PER DOZEN
- **JUMBO COCONUT SHRIMP** WITH PINEAPPLE MANGO DIPPING | \$28 PER DOZEN
- **SCALLOPS WRAPPED IN SMOKED APPLEWOOD BACON** | \$35 PER DOZEN
- **CHEESESTEAK DUMPLINGS OR MINI BEEF WELLINGTONS** | \$28 PER DOZEN
- **SOUR CHERRY GLAZED LAMB LOLLIPOPS** | \$85 FOR 16 LOLLIPOPS
- **CLASSIC TOP NECK CLAMS CASINO** WITH BACON & CONFETTI PEPPERS | \$28 PER DOZEN
- **POLPETTE** - MINI MEATBALLS WITH SUNDAY GRAVY AND SERVED WITH MINI TORPEDO ROLLS | \$95 (SERVES 8-10)
- **BACON WRAPPED DATES** WITH MANCHEGO CHEESE & BALSAMIC GLAZE | \$28 PER DOZEN
- **STUFFED MUSHROOMS (YUM!) - SAUSAGE** | \$20 PER DOZEN; **CHICKEN FLORENTINE** | \$24 PER DOZEN; **CRAB MEAT** | \$28 PER DOZEN





foodwerx

featuring Nicholas Caterers

2023 Holiday Menu SOCIAL

Build Your Own Holiday Menu

INCLUDES ENTREE, POTATO-RICE-PASTA, VEGETABLE, SALAD AND ROLLS & BUTTER (SERVES 6 GUESTS)

Entree - Choose One

CHOOSE AN ADDITIONAL ENTREE FOR \$20 PER PERSON

BEEF

\$295 (EACH ADDITIONAL GUEST IS \$45)

- **BRAISED SHORT RIBS** WITH RED WINE, SAN MARZANO TOMATO & ROSEMARY BORDELAISE
- **8 OUNCE TENDERLOIN BEEF** - SEARED & SERVED MEDIUM RARE WITH NATURAL AU JUS & HORSERADISH CREME

CHICKEN

\$250 (EACH ADDITIONAL GUEST IS \$35)

- **PARMESAN CRUSTED CHICKEN** WITH TOMATO BRUSCHETTA & HONEY BALSAMIC DRIZZLE
- **CLASSIC CHICKEN PICCATA** WITH DIJON, EXTRA CAPERS, SHALLOTS, & PARSLEY, TOPPED WITH A LEMON WHITE WINE AU JUS


SEAFOOD

\$295 (EACH ADDITIONAL GUEST IS \$45)

- **JUMBO LUMP CRAB CAKE**
- **NON-TRADITIONAL SHRIMP & SCALLOP SCAMPI** WITH CITRUS WHITE WINE BUTTER SAUCE, RED PEPPER FLAKES, PARSLEY, BASIL & LEMON ZEST. SERVED WITH A SIDE OF LINGUINE

VEGETARIAN

\$175 (EACH ADDITIONAL GUEST IS \$25)

- **PANKO-DUSTED EGGPLANT TOWERS** WITH ROASTED RED & YELLOW PEPPERS, ROASTED BRUSCHETTA TOMATO MIX, BUFFALO MOZZARELLA & WHITE BALSAMIC & BASIL PESTO DRIZZLE
 - **MARINATED GRILLED TOFU** ATOP CONFETTI CHICKPEA SALAD
- 

foodwerx

featuring Nicholas Caterers

2023 Holiday Menu SOCIAL

Build Your Own Holiday Menu - Continued

Potato • Rice • Pasta - Choose One

- **CREAMY BUTTERMILK MASHED POTATOES**
- **TRIO OF ROASTED POTATOES** (YUKON, RED BLISS, & SWEET POTATOES) WITH SHALLOT & ROSEMARY INFUSED OLIVE OIL
- **WILD RICE** PAIRED WITH MICRO PEPPERS, CHIVES, DRIED CRANBERRIES, DRIED APRICOTS & FENNEL BUTTER AU JUS
- **PENNE A LA VODKA**



Vegetable - Choose One

- **ROASTED BRUSSELS SPROUTS** WITH BACON & BALSAMIC
- **GRILLED ASPARAGUS** WITH YELLOW ROASTED PEPPER RIBBONS WITH LEMON & SEA SALT INFUSED OLIVE OIL
- **WINTER ROASTED VEGETABLES**
- **HEIRLOOM CARROTS** WITH ORANGE, APRICOT JAM, & GINGER
- **MARINATED GRILLED VEGETABLE PLATTER**
- **ZUCCHINI PRIMAVERA** WITH SAN MARZANO TOMATOES, GARLIC, ONION, BASIL, & PARMESAN



Salads - Choose One

- **HARVEST SALAD** OF MIXED GREENS, GRILLED PEARS, SUN DRIED CRANBERRIES, YELLOW PEPPERS, PICKLED RED ONION, GORGONZOLA CHEESE, TOASTED ALMOND SLIVERS & SERVED WITH CHAMPAGNE MANDARIN ORANGE VINAIGRETTE
- **CLASSIC CAESAR SALAD** BY FOODWERX WITH GRAPE TOMATOES, ROASTED YELLOW PEPPER RIBBONS, BRIOCHE CROUTONS & CHARDS OF PECORINO CHEESE. FINISHED WITH LEMON PEPPERCORN CAESAR DRESSING
- **WINTER BLOOD ORANGE SALAD** WITH MIXED GREENS, ARUGULA, ROASTED BEETS, FETA CHEESE, MAPLE CANDIED PECANS & TOASTED SUNFLOWER SEEDS, AND FINISHED WITH BLOOD ORANGE VINAIGRETTE
- **ROASTED BEET SALAD** WITH POMEGRANATE SEEDS, GOAT CHEESE, SLICED ORANGES, ARUGULA, TOASTED ALMONDS, TOASTED PISTACHIOS & GREEN ONION WITH LEMON, WHITE BALSAMIC & AGAVE VINAIGRETTE



foodwerx

featuring Nicholas Caterers

2023 Holiday Menu SOCIAL



A La Carte Offerings

Entrees

- **CARVED ROASTED TENDERLOIN OF BEEF** WITH FRIZZLED ONIONS, FRIED HOT PEPPERS, ROASTED RED PEPPERS, HORSERADISH CREAM, AND MINI BRIOCHE ROLLS FOR SANDWICH MAKING | \$275 (SERVES 10-12 - ROOM TEMP DISH)
- **HONEY MUSTARD & HERB GLAZED WHOLE SIDE OF SALMON** | \$135 (SERVES 10-12)
- **WHOLE ROASTED TURKEY** | \$135 (22-24 POUND)
- **GLAZED SPIRAL HAM** | \$85 EACH (SERVES 10-12)
- **HOUSE MADE JUMBO LUMP CAKES** | \$12 EACH (6 PIECE MINIMUM)
- **SEAFOOD CIOPPINO** WITH SHRIMP, SCALLOPS, CLAMS, MUSSELS & COD. SERVED WITH A SIDE OF ORZO & CHOICE OF SALAD | \$275 (SERVES 10-12)
- **LASAGNA AL POMODORO** WITH SEASONED RICOTTA, PARMESAN, MOZZARELLA, & SUNDAY GRAVY | \$45 (HALF PAN - FEEDS 8-10) WITH SHORT RIB GRAVY | \$55

Sides

MEDIUM - 1/2 FOIL (8-10 GUESTS) | \$40 **LARGE - FULL FOIL (16-20 GUESTS) | \$70**

- **ROASTED BRUSSELS SPROUTS** WITH BACON & BALSAMIC
- **PENNE A LA VODKA**
- **TRIO OF ROASTED POTATOES** (YUKON, RED BLISS, & SWEET POTATOES) WITH SHALLOT & ROSEMARY INFUSED OLIVE OIL
- **BUTTERMILK MASHED POTATOES**
- **GRILLED ASPARAGUS** WITH ROASTED RED & YELLOW PEPPER RIBBONS
- **ROASTED AUTUMNAL VEGETABLES** – SWEET POTATOES, BUTTERNUT SQUASH, ONIONS, ZUCCHINI, CAULIFLOWER
- **MARINATED GRILLED VEGETABLES** WITH ZUCCHINI, SQUASH, CARROTS, CAULIFLOWER, BROCCOLI, EGGPLANTS, ROASTED BELL PEPPERS, & BRUSSELS SPROUTS
- **BAKED MACARONI & CHEESE** (TRADITIONAL CREAMY FOUR CHEESE)





foodwerx

featuring Nicholas Caterers

2023 Holiday Menu SOCIAL

A La Carte Offerings - Continued

Soups

EACH QUART SERVES 2-3 GUESTS

- **SEAFOOD BISQUE** | \$15 PER QUART
- **POTATO LEEK** | \$12 PER QUART

Salads

\$45 | SERVES 8-10 GUESTS

- **HARVEST SALAD** OF MIXED GREENS, GRILLED PEARS, SUN DRIED CRANBERRIES, YELLOW PEPPERS, PICKLED RED ONION, GORGONZOLA CHEESE, TOASTED ALMOND SLIVERS & SERVED WITH CHAMPAGNE MANDARIN ORANGE VINAIGRETTE
- **CLASSIC CAESAR SALAD** BY FOODWERX WITH GRAPE TOMATOES, ROASTED YELLOW PEPPER RIBBONS, BRIOCHE CROUTONS & CHARDS OF PECORINO CHEESE. FINISHED WITH LEMON PEPPERCORN CAESAR DRESSING
- **WINTER BLOOD ORANGE SALAD** WITH MIXED GREENS, ARUGULA, ROASTED BEETS, FETA CHEESE, MAPLE CANDIED PECANS & TOASTED SUNFLOWER SEEDS, AND FINISHED WITH BLOOD ORANGE VINAIGRETTE
- **ROASTED BEET SALAD** WITH POMEGRANATE SEEDS, GOAT CHEESE, SLICED ORANGES, ARUGULA, TOASTED ALMONDS, TOASTED PISTACHIOS & GREEN ONION WITH LEMON, WHITE BALSAMIC & AGAVE VINAIGRETTE



foodwerx

featuring Nicholas Caterers

2023 Holiday Menu SOCIAL

Sweet Endings

- **CHEESECAKES** – TRADITIONAL **OR** SALTED CARAMEL | \$40 EACH
- **PIES** - CHOCOLATE MOUSSE **OR** APPLE CRUMB **OR** BLUEBERRY CRUMB **OR** MIXED BERRY CRUMB **OR** PECAN | \$35 EACH
- **GREEN APPLE EMPANADAS** DUSTED WITH CINNAMON & SUGAR | \$24 PER DOZEN
- **YULE LOG** WITH CHOCOLATE MOUSSE | \$40 EACH
- **MINI DESSERT DISPLAY** – MINI COOKIES, PECAN BARS, MINI CHEESECAKES, CHOCOLATE-DIPPED DRISCOLL STRAWBERRIES, ECLAIRS & CHOCOLATE-DIPPED MACAROONS | \$59 (30 PIECES)
- **CHOCOLATE MOUSSE SHOOTERS** WITH A CANDIED BACON SPOON | \$4 PER PERSON (MINIMUM OF 6)

Breakfast & Brunch

MORNING MISTLETOE

- EGG FRITTATA WITH ROASTED PEPPERS, GREEN ONION, & CHEDDAR - HOME FRIED POTATOES - 30 PIECES OF BACON - FRUIT SALAD | \$95 (SERVE 6)

BLITZEN BREAKFAST

- EGG CASSEROLE WITH POTATOES, BACON, TOMATOES, & THREE CHEESE - FRENCH TOAST CASSEROLE - SAUSAGE LINKS - FRUIT SALAD | \$95 (SERVES 6)





foodwerx

featuring Nicholas Caterers

2023 Holiday Menu SOCIAL

Feast of the Seven Fishes

6 GUEST MINIMUM | \$75 PER PERSON + TAX

- **FAMILY STYLE APPETIZERS**

- SHRIMP COCKTAIL WITH BLOODY MARY DIPPING SAUCE **OR** COCONUT SHRIMP WITH PINEAPPLE COLADA
- MINI JUMBO LUMP CRAB CAKE WITH CHIPOTLE AIOLI
- FRIED CALAMARI WITH FRIED HOT PEPPERS & MARINARA
- CLAMS CASINO

- **ENTREES**

- SEAFOOD BISQUE **OR** POTATO LEEK SOUP
- CHOICE OF SALAD
- SHRIMP & SCALLOP SCAMPI
- CLAMS & LINGUINE
- CITRUS GRILLED SEA BASS **OR** SALMON
- SAUTEED BROCCOLI RABE WITH GARLIC, RED PEPPER FLAKES, OLIVE OIL, & LEMON
- SEMOLINA BAGUETTE WITH INFUSED OLIVE OIL

- **DESSERT**

- ASSORTED MINI ITALIAN CANNOLI

ALL ORDERS ARE PACKAGED
COLD WITH HEATING
INSTRUCTIONS SO YOU CAN
ENJOY YOUR MEAL ANY TIME
YOU WISH TO GATHER

To Place Your Order

PLEASE CALL **856.231.8886**
OR EMAIL info@foodwerx.com

MENU AVAILABLE ALL OF DECEMBER 2023 & JANUARY 2024

***ALL DECEMBER ORDERS MUST BE PLACED AT LEAST
6 DAYS PRIOR TO EVENT***

ALL CHRISTMAS EVE ORDERS MUST BE PLACED BY 4PM DECEMBER 15TH!

CHRISTMAS EVE PICK UP **OR** DELIVERY IS AVAILABLE
FROM **10AM-3PM** AT THE CHERRY HILL LOCATION.
DELIVERY IS \$75

www.foodwerx.com

