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Holiday 2024 Menu

Getting Started

Cold Appetizers

(SERVES 8-10 GUESTS)

- **BAKED BRIE EN CROÛTE** WITH CRANBERRY CHUTNEY, CANDIED PECANS & RAISIN CROSTINI | **\$85**
- **JUMBO SHRIMP COCKTAIL** WITH BLOODY MARY DIPPING SAUCE | **\$85**
- **FESTIVE CRUDITÉ** ASPARAGUS, ASSORTED PEPPERS, HARICOTS VERTS, CARROTS, ENGLISH CUCUMBERS, CELERY, CAULIFLOWER & TOMATOES WITH A SIDE OF TZATSIKI RANCH | **\$45**
- **HANDCRAFTED CHARCUTERIE** PROSCIUTTO, CAPICOLA, GENOA SALAMI, SHARP PROVOLONE, CREAMY BRIE, CHEDDAR, BUFFALO MOZZARELLA & MANICURED VEGETABLES, FIG SPREAD, CROSTINI, GRAPES, DRIED FRUIT & CRACKERS | **\$75**
- **TUSCAN PICNIC PLATTER** IMPORTED CHEESES, ROASTED PEPPERS, ARTICHOKE FRANCAISE, GRILLED ZUCCHINI PETALS, TOMATO & BASIL BRUSCHETTA, MARINATED ROSEMARY MUSHROOMS, PAN SEARED CHEESE STUFFED PROSCIUTTO CIGARS WITH HONEY DRIZZLE & PISTACHIO DUST, ROSEMARY ESSENCE CHICKEN KABOBS, WHITE BEAN PUREE, CROSTINI & ROSEMARY FOCACCIA | **\$125**
- **THE ULTIMATE MEZZE PLATTER** TABOULI, ROASTED SUMAC EGGPLANT, OLIVES, FETA, HUMMUS, TOMATO OREGANATA SKEWERS, TZATSIKI, MANICURED VEGETABLES, MARINATED ARTICHOKEs, ROASTED CAULIFLOWER, FALAFEL, TOASTED PITA & TANDOORI CHICKEN SATAYS | **\$95**

Petite Cocktail Sandwich Display | **\$195**

(SERVES 10-12 GUESTS)

FILET OF BEEF TENDERLOIN WITH FRIZZLED ONIONS, ARUGULA AND HORSERADISH CRÈME ON MINI CIABATTA ROLLS AND **ROASTED TURKEY BREAST** WITH CHEDDAR CHEESE AND CRANBERRY RELISH ON PETITE CROISSANTS. **SERVED WITH OUR BRUSCHETTA PENNE PASTA SALAD AND HOUSE MADE POTATO CHIPS**





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Holiday 2024 Menu
Getting Started (cont'd)

Flatbreads | \$45 Each
(SERVES 10-12 GUESTS)

- **CHICKEN RUSTICA** HERB GRILLED CHICKEN, ROASTED RED PEPPERS, SPINACH, ROMA TOMATOES, RED ONION, MOZZARELLA CHEESE, GRATED PARMESAN CHEESE & LEMON RANCH DRIZZLE
- **RATATOUILLE** ZUCCHINI, MUSHROOMS, ROMA TOMATOES, GRILLED EGGPLANT, RED ONIONS, ASPARAGUS, YELLOW PEPPER, SLICED RED SKIN POTATOES WITH RICOTTA ROMESCO SAUCE & TOPPED WITH BASIL & OREGANO
- **PROSCIUTTO DE PARMA** FIG JAM, CARAMELIZED SHALLOTS, CREAMY BRIE CHEESE, CANDIED ALMOND SLIVERS, ARUGULA & BALSAMIC DRIZZLE
- **MARGHERITA** BUFFALO MOZZARELLA, SUNDAY GRAVY, PARMESAN REGGIANO & BASIL LEAVES (ADD PEPPERONI +\$3)

Heat & Serve Appetizers
PER DOZEN

- **MINI JUMBO LUMP CRAB CAKES** WITH CHIPOTLE AIOLI | **\$30**
- **GOLDEN POTATO PANCAKES** WITH SCALLION SOUR CREAM | **\$45** PER THREE DOZEN
- **IMPOSSIBLE BEEF QUESADILLA** FAJITA SEASONED PLANT-BASED BEEF WITH VEGAN SHREDDED CHEESE, PEPPERS & ONIONS | **\$28** FOR 16 TRIANGLES
- **QUILTED FRANKS** WITH DUSSELDORF MUSTARD | **\$18**
- **JUMBO COCONUT SHRIMP** WITH PINEAPPLE MANGO DIPPING | **\$30**
- **SEA SCALLOPS** WRAPPED IN SMOKED APPLEWOOD BACON | **\$36**
- **CHEESESTEAK DUMPLINGS** OR **MINI BEEF WELLINGTONS** | **\$30**
- **SOUR CHERRY** OR **ROSEMARY ESSENCE GLAZED LAMB LOLLIPOPS** | **\$85** FOR 16
- **CLASSIC TOP NECK CLAMS CASINO** WITH BACON & CONFETTI PEPPERS | **\$28** (TWO DOZEN MINIMUM)
- **POLPETTI** MINI MEATBALLS WITH SUNDAY GRAVY AND MINI TORPEDO ROLLS | **\$95** (SERVES 8-10)
- **BACON WRAPPED DATES** WITH MANCHEGO CHEESE & BALSAMIC GLAZE | **\$28**
- **STUFFED MUSHROOMS** (YUM!) VEGETABLE, SAUSAGE OR CHICKEN FLORENTINE | **\$24**; CRAB MEAT | **\$28**





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Holiday 2024 Menu

Build Your Own Holiday Menu

(SERVES 6 GUESTS) | COMES WITH ARTISAN ROLLS & INFUSED BUTTER

Salad

CHOOSE ONE

- **ANTIPASTO SALAD** MIXED GREENS, ARUGULA, ITALIAN MEATS & CHEESES, ROASTED RED & YELLOW PEPPERS, GRAPE TOMATOES, ENGLISH CUCUMBER, RED ONION & KALAMATA OLIVES. SERVED WITH ITALIAN VINAIGRETTE
- **ROASTED BEET SALAD** ROASTED BEETS, POMEGRANATE SEEDS, GOAT CHEESE, SLICED ORANGES, ARUGULA, TOASTED ALMONDS, TOASTED PISTACHIOS & GREEN ONION. SERVED WITH LEMON & AGAVE VINAIGRETTE
- **HARVEST SALAD** 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** GRAPE TOMATOES, ROASTED YELLOW PEPPER RIBBONS, BRIOCHE CROUTONS & CHARDS OF PECORINO CHEESE. SERVED WITH LEMON PEPPERCORN CAESAR DRESSING

Entree

CHOOSE ONE (ADD ADDITIONAL ENTREE FOR \$20 PER PERSON)

BEEF

\$295 (ADDITIONAL GUESTS \$45 PER PERSON)

- **BRAISED SHORT RIBS** WITH RED WINE, SAN MARZANO TOMATO & ROSEMARY BORDELAISE
- **6 OZ TENDERLOIN OF BEEF** SEARED & SERVED MEDIUM RARE WITH NATURAL AU JUS & HORSERADISH CRÈME

SEAFOOD

\$295 (ADDITIONAL GUESTS \$45 PER PERSON)

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

CHICKEN

\$265 (ADDITIONAL GUESTS \$40 PER PERSON)

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

VEGETARIAN

\$200 (ADDITIONAL GUESTS \$30 PER PERSON)

- **GRILLED PORTABELLA MUSHROOM NAPOLEON** STACKED WITH ROASTED PEPPERS, SPINACH, ROASTED TOMATOES & MOZZARELLA. FINISHED WITH A REDUCED BALSAMIC SYRUP
- **GRILLED CAULIFLOWER STEAK** WITH MANDARIN ORANGE, TOASTED SESAME SEEDS & MICRO-CILANTRO





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Holiday 2024 Menu

Build Your Own Holiday Menu (cont'd)

Potatoes & More

CHOOSE ONE

- **CREAMY BUTTERMILK MASHED POTATOES**
- **TRIO OF ROASTED POTATOES** YUKON, RED BLISS & SWEET POTATOES
- **ROASTED FINGERLING POTATOES** WITH SHALLOT & ROSEMARY INFUSED OLIVE OIL
- **WILD WILD RICE** WITH MICRO PEPPERS, CHIVES, DRIED CRANBERRIES, DRIED APRICOTS, TOASTED ALMONDS & FENNEL BUTTER AU JUS
- **PENNE A LA VODKA**
- **BAKED MACARONI & CHEESE** TRADITIONAL CREAMY FOUR CHEESE



Vegetables

CHOOSE ONE

- **ROASTED BRUSSELS SPROUTS** WITH BACON & BALSAMIC
- **GRILLED ASPARAGUS** WITH YELLOW ROASTED PEPPER RIBBONS, LEMON & SEA SALT
- **WINTER ROASTED VEGETABLES**
- **SAUTÉED BROCCOLINI** WITH PARMESAN ROASTED ROMA TOMATO HALVES
- **MARINATED GRILLED VEGETABLES** (ROOM TEMPERATURE)



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Holiday 2024 Menu

Something for Everyone - Additional Choices

Entrees

- **CARVED ROASTED TENDERLOIN OF BEEF** WITH FRIZZLED ONIONS, FRIED HOT PEPPERS, ROASTED RED PEPPERS, HORSERADISH CREAM, AND MINI BRIOCHE ROLLS FOR SANDWICH MAKING (ROOM TEMP) | **\$275** (SERVES 16-20)
- **ROASTED PORK LOIN ROULADE** WITH APPLE & HERB STUFFING CENTER & MAPLE BOURBON AU JUS | **\$150** (SERVES 15-18)
- **LEMON & HERB GLAZED WHOLE SALMON** | **\$130** (SERVES 10-12)
- **WHOLE ROASTED TURKEY** | **\$135** (22-24 POUNDS)
- **GLAZED SPIRAL HAM** | **\$90** EACH (SERVES 12-15)
- **ROASTED TURKEY ROULADE** WITH CRANBERRY & SAGE STUFFING CENTER & APPLE CIDER GRAVY | **\$95** (SERVES 10-12)
- **HOUSE MADE JUMBO LUMP CRAB CAKES** | **\$14** EACH (6 PIECE MINIMUM)
- **CHRISTMAS TORTELLINI** WITH EXTRA PANCETTA, CARAMELIZED SHALLOTS, ROASTED BUTTERNUT SQUASH, SAGE, DRIED CRANBERRIES & HERB CREAM SAUCE | **\$60** (SERVES 8-10)
- **SEAFOOD CIOPPINO (YUM!!)** WITH SHRIMP, SCALLOPS, CLAMS, MUSSELS & COD. SERVED WITH A SIDE OF PASTA & CHOICE OF SALAD | **\$295** (SERVES 16-20)
- **LASAGNA AL POMODORO** WITH SEASONED RICOTTA, PARMESAN, MOZZARELLA & SUNDAY GRAVY | CHEESE **\$50** OR SHORT RIB SUNDAY GRAVY **\$65** (FEEDS-8-10)
- **GRILLED PORTABELLA MUSHROOM NAPOLEONS** STACKED WITH ROASTED PEPPERS, SPINACH, ROASTED TOMATOES & MOZZARELLA. FINISHED WITH A REDUCED BALSAMIC SYRUP | **\$12** EACH (4 PIECE MINIMUM)
- **BAKED MANICOTTI WITH SUNDAY GRAVY** | **\$145** OR SHORT RIB SUNDAY GRAVY **\$160** (FEEDS 15-18)

Sides

MEDIUM (8-10 GUESTS) | **\$40** **LARGE** (18-22 GUESTS) | **\$70**

- **ROASTED BRUSSELS SPROUTS** WITH BACON & BALSAMIC
- **GRILLED ASPARAGUS** WITH ROASTED YELLOW PEPPER RIBBONS, LEMON & SEA SALT
- **HOLIDAY STUFFING** WITH SAGE, CELERY & ONION
- **SAVORY STUFFING** WITH BACON & SAUSAGE
- **TRIO OF ROASTED POTATOES** YUKON, RED BLISS & SWEET POTATOES
- **ROASTED FINGERLING POTATOES** WITH SHALLOT & ROSEMARY INFUSED OLIVE OIL
- **BUTTERMILK MASHED POTATOES**
- **ROASTED WINTER VEGETABLES** SWEET POTATOES, BUTTERNUT SQUASH, ONIONS, ZUCCHINI, CAULIFLOWER
- **MARINATED GRILLED VEGETABLES** ZUCCHINI, ASPARAGUS, YELLOW SQUASH, ROMA TOMATOES, RED ONION, EGGPLANT & MUSHROOMS
- **BAKED MACARONI & CHEESE** TRADITIONAL CREAMY FOUR CHEESE
- **PENNE ALA VODKA**





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Holiday 2024 Menu

Something for Everyone - Additional Choices

Soups

PER QUART | SERVES 2-3 GUESTS

- SEAFOOD BISQUE | \$15
- POTATO LEEK | \$12



Salads

\$30 | SERVES 6 GUESTS ADDITIONAL GUESTS +\$5 EACH

- **ANTIPASTO SALAD** MIXED GREENS, ARUGULA, ITALIAN MEATS & CHEESES, ROASTED RED & YELLOW PEPPERS, GRAPE TOMATOES, ENGLISH CUCUMBER, RED ONION & KALAMATA OLIVES. SERVED WITH ITALIAN VINAIGRETTE
- **ROASTED BEET SALAD** ROASTED BEETS, POMEGRANATE SEEDS, GOAT CHEESE, SLICED ORANGES, ARUGULA, TOASTED ALMONDS, TOASTED PISTACHIOS & GREEN ONION. SERVED WITH LEMON & AGAVE VINAIGRETTE
- **HARVEST SALAD** 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** GRAPE TOMATOES, ROASTED YELLOW PEPPER RIBBONS, BRIOCHE CROUTONS & CHARDS OF PECORINO CHEESE. SERVED WITH LEMON PEPPERCORN CAESAR DRESSING

Sweet Endings

- **PIES** CHOCOLATE MOUSSE, APPLE CRUMB, BLUEBERRY CRUMB, MIXED BERRY CRUMB, OR PECAN | \$35 EACH
- **CHEESECAKES** TRADITIONAL OR SALTED CARAMEL | \$55 EACH
- **PUMPKIN PIE MOUSSE SHOOTERS** | \$6 EACH (MINIMUM OF 5)
- **MINI CANNOLI** | \$36 PER DOZEN
- **GREEN APPLE EMPANADAS** DUSTED WITH CINNAMON & SUGAR | \$22 PER DOZEN
- **YULE LOG** WITH CHOCOLATE MOUSSE | \$40 EACH
- **MINI DESSERT DISPLAY** WITH MINI COOKIES, PECAN BARS, MINI CHEESECAKES, CHOCOLATE COVERED STRAWBERRIES, ECLAIRS & CHOCOLATE-DIPPED MACAROONS | \$59 (30 PCS)





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Holiday 2024 Menu
Additional Packages

Holiday Hot Sandwiches | \$250

SERVES 16-20 GUESTS COMES WITH CHOICE OF **GARDEN, CAESAR, OR FUNKY GREEN SALAD**

SOUTH PHILLY ROAST PORK WITH A SIDE OF SAUTEED SPINACH, ROASTED PEPPERS, SHARP PROVOLONE & 6-INCH TORPEDO ROLLS
 BAKED MACARONI & CHEESE **OR** PENNE VODKA

OR

SLOW COOKED ROAST BEEF WITH A SIDE OF FRIZZLED ONIONS, CHEDDAR CHEESE, HORSERADISH CRÈME & BRIOCHE ROLLS
 BAKED MACARONI & CHEESE **OR** ROASTED POTATO WEDGES

OR

HOUSE MADE MEATBALLS WITH A SIDE OF MOZZARELLA CHEESE AND SNOWFLAKE ROLLS
 PENNE VODKA **OR** POTATO AND EGG SALAD

Breakfast & Brunch | \$95

SERVES 6 GUESTS ADDITIONAL GUESTS +\$12 EACH

MORNING MISTLETOE

EGG FRITTATA WITH ROASTED PEPPERS, GREEN ONION, CHEDDAR, HOME FRIED POTATOES AND BACON & FRUIT SALAD

BLITZEN BREAKFAST

SCRAMBLED EGGS WITH HOME FRIED POTATOES, BACON, SWEET & GOOEY CINNAMON BAKED FRENCH TOAST CASSEROLE & FRUIT SALAD

SUNRISE SLEIGHRIDE

ENGLISH MUFFIN BREAKFAST SANDWICHES, MINI MUFFINS, YOGURT PARFAITS & FRUIT CUPS

FELIZ FEAST

BACON AND CHEESE EGG STRATA, SWEET & GOOEY CINNAMON BAKED FRENCH TOAST CASSEROLE & FRUIT AND BERRY BOWL WITH GREEK YOGURT





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Holiday 2024 Menu
Festa dei Sette Pesci

Feast of the Seven Fishes

\$750 (SERVES 10-12 GUESTS) OR \$85 PER PERSON (6 GUEST MINIMUM)

FAMILY STYLE APPETIZERS

- **MINI JUMBO LUMP CRAB CAKE**
- **FRIED CALAMARI WITH FRIED HOT PEPPERS & MARINARA**
- **CLAMS CASINO**
- **SCALLOPS WRAPPED IN BACON**
- **COCONUT SHRIMP OR SHRIMP COCKTAIL**

ENTREES

- **SEAFOOD BISQUE OR POTATO LEEK SOUP**
- **CHOICE OF GREEN SALAD (PAGE 6)**
- **SHRIMP & SCALLOP SCAMPI**
- **CLAMS & LINGUINE**
- **CITRUS GRILLED SALMON OR 8 OZ LOBSTER TAILS (+12 PP)**
- **SAUTÉED BROCCOLI RABE WITH GARLIC, RED PEPPER FLAKES, OLIVE OIL & LEMON OR MARINATED GRILLED VEGETABLES**
- **SEMOLINA BAGUETTE WITH INFUSED OLIVE OIL**

DESSERT

- **ASSORTED MINI ITALIAN CANNOLI & LIMONCELLO SHOOTERS**

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 2024

ALL CHRISTMAS EVE ORDERS NEED TO BE PLACED BY 4PM, TUES DECEMBER 17TH

ALL OTHER ORDERS NEED TO BE PLACED AT LEAST 5 DAYS PRIOR TO EVENT

**CHRISTMAS EVE PICK UP OR DELIVERY IS AVAILABLE
 FROM 9AM-2PM AT THE CHERRY HILL LOCATION.**

