

HOPPIN' IN

COLD APPETIZERS

serve 8-10 guests

Handcrafted Charcuterie prosciutto, capicola, genoa salami, sharp provolone, creamy brie, cheddar, buffalo mozzarella & tomato, fig spread, grapes, dried fruit, crostini & crackers | \$75

Baked Brie en Croute fig jam, caramel, crostini, dried fruit & candied nuts | \$75

Jumbo Shrimp Cocktail bloody mary dipping sauce | \$85

Caprese mozzarella, tomato, roasted peppers, basil, balsamic drizzle | \$55

Crisp Crudité asparagus, assorted peppers, haricots verts, carrots, english cucumbers, celery, cauliflower, tomatoes, & a side of tzatziki ranch | \$45

HEAT & SERVE APPETIZERS

packaged per dozen

Mini Jumbo Lump Crab Cakes chipotle aioli | \$30

Potato Pancakes scallion sour cream | \$40 (3 dozen)

Quilted Franks dusseldorf mustard | \$20

Jumbo Coconut Shrimp pineapple mango colada | \$30

Scallops wrapped with smoked applewood bacon | \$36

Cheesesteak Dumplings sriracha ketchup | \$30

Rosemary & Citrus Glazed Lamb Lollipops | \$72 (per 16)

Macaroni & Cheese Bites | \$24



HOLIDAY MEALS

serves 4 guests | includes choice of green salad, buttermilk mashed potatoes, grilled asparagus, artisan rolls & herb infused butter

Entrée Selections

Grilled Cauliflower Steaks | \$90 (+\$20 per additional guest)

Chicken Marsala creamy mushroom | \$100 (+\$25)

Lemon Rosemary Grilled Chicken | \$100 (+\$25)

Honey Glazed Ham | \$100 (+\$25)

Grilled Salmon citrus or honey sriracha | \$100 (+\$25)

Roasted Turkey Breast pan gravy | \$100 (+\$25)

Braised Short Ribs caramelized onions & demi-glace | \$150 (+\$35)

8 oz. Filet of Beef madeira au jus | \$175 (+\$45)

Salad Selections

a la carte \$5/pp (6 person minimum)

Classic Caesar grape tomatoes, roasted yellow pepper ribbons, brioche croutons, chards of pecorino cheese & peppercorn caesar dressina

Spring arugula, shaved asparagus, green beans, radish, roasted red pepper, parmesan & lemon dijon dressing

Tropical crisp romaine, bacon, grilled pineapple, scallions, seared yellow & red peppers, toasted macadamia, dried coconut & apple cider vinaigrette



Additional Sides

medium (8-10) \$40 | large (18-20) \$65

Trio of Roasted Potatoes sweet, yukon gold & red skin

Buttermilk Mashed Potatoes

Honey & Thyme Roasted Carrots

Grilled Asparagus crispy leeks & candied lemon

Marinated & Grilled Vegetables eggplant, zucchini, asparagus, roma tomatoes, red onion, mushrooms, carrots & brussels sprouts

Quinoa preserved lemon, shaved brussels, toasted walnuts, & goat cheese

Baked Four Cheese Macaroni

Additional Entrées

Carved & Roasted Tenderloin of Beef frizzled onions, fried hot peppers, roasted red peppers, horseradish cream & mini brioche rolls for sandwich making | \$275 (serves 12-15)

Glazed Spiral Ham | \$90 (serves 12-15)

Roasted Turkey Breast with au jus | \$15 (per pound, minimum of 2lbs)

6oz Jumbo Lump Crab Cake | \$65 (4 6oz pieces)

Soup Selections

per quart (serves 2-3)

Italian Wedding with mini meatballs | \$15 (per quart)

Spring Vegetable with basil pesto | \$12 (per quart)



BUNNY BRUNCH

\$75 | serves 6

#1

egg frittata with roasted peppers, green onion, & cheddar, home fried potatoes, & 30 pieces of bacon

#2

egg casserole with potatoes, bacon, tomatoes & 3 cheese mix, french toast casserole, & fresh fruit salad

SWEET TREATS

Mini Dessert Display mini cookies, pecan bars, mini cheesecake bites, chocolate dipped driscoll strawberries, eclairs, & macaroons (30 pcs) | \$59

Crumb Pie Mixed Berry or Blueberry | \$30

Ricotta Pie | \$35

Traditional Cheesecake | \$40

Salted Caramel Cheesecake | \$45

To place an order, please call us at **856-231-8886** or email **info@foodwerx.com**Pickup and delivery (fees apply): Saturday 4/19 or Sunday 4/20 9am-12pm
Order deadline is **Monday, April 14th at 2pm**

All orders are packaged cold with heating instructions. All items are subject to applicable New Jersey sales tax.