

Cold Platter

	Small	Large
Antipasta Della Casa	\$79	\$119
Prosciutto, Sopressata, Dry Sausage, Mozzarella Bocconcini, Imported Provolone, Olives, Marinated Artichokes, Sundried Tomatoes, Roasted Peppers, Stuffed Cherry Peppers		
Antipasta Caprese	\$59	\$109
Layers of Fresh Mozzarella, Jersey Tomatoes, Roasted Peppers, Mushroom Salad, Gaeta Olives, Fresh Basil, Extra Virgin Olive Oil		
Grilled Vegetable Platter	\$59	\$99
Vegetables in Season, Grilled and Arranged on a Platter with Balsamic Vinaigrette		
Vegetable Crudités	\$49	\$89
Celery, Baby Carrots, Radishes, Pepper Strips, Broccoli Florets, Cucumber Slices, Cherry Tomatoes, with Sour Cream or Blue Cheese Dip		
Cheese Platter	\$69	\$119
Assorted Imported and Domestic Cheeses Garnished with Fresh Grapes		
Shrimp Cocktail (30 pcs min)		\$5.00 each
Jumbo Shrimp with Cocktail Sauce		

Pasta Salads

	Half Tray	Full Tray
Penne Rigina	30.00	60.00
Thin Penne, Sliced Roma Tomatoes, Grated Parmesan, Extra Virgin Olive Oil, Fresh Basil		
Fusilli	30.00	60.00
Pepper Strips, Sliced Black Olives, Mixed Greens, Roasted Garlic Olive Oil		
Penne Caprese	40.00	70.00
Grilled Chicken Strips, Roma Tomatoes, Chickpeas, Mozzarella Bocconcini, Olive Oil, Lemon and Basil		

Party Plans

Small Buffet (Min. 10 ppl)	35.00 pp
Antipasto or Mozzarella Caprese	
Choice of 1 Pasta • Choice of 2 Entrees • Cookie Tray • Party Rolls	
Hot Buffet #1 (Min. 10 ppl)	40.00 pp
Choice of Antipasto: Regular Antipasto, Caprese or Grilled Vegetable Platter	
Choice of 1 Pasta • Choice of 3 Entrees • Choice of Cookie Tray or Miniature Pastries	
Party Rolls • Chafing Trays	
Hot Buffet #2 (Min. 20 ppl)	45.00 pp
Antipasto Della Casa • Shrimp Cocktail Platter	
Choice of 1 Pasta • Choice of 3 Entrees • Cookie Tray & Miniature Pastries Platter or Cake	
Party Rolls • Condiments • Chafing Trays	
Deluxe Buffet (Min. 20 ppl)	50.00 pp
Shrimp Cocktail Platter (40 pcs) Antipasto Della Casa • Gourmet Cheese Platter	
Appetizers: Stuffed Mushrooms, Mini Rice Balls, Mini Potato Croquettes (60 pcs total)	
Choice of 2 Pastas • Choice of 3 Entrees • Cookie Tray & Miniature Pastries Platter or Cake	
Party Rolls • Condiments • Chafing Trays	

(All Minimum Orders Serve 10-12 People)

Our Catering consultant is always available to customize your party and to offer ideas and help in planning your affair.

Some of the items on this menu require service in your home.

Revised 10-15-25



Saly G's
Restaurant and Tavern

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Warren, NJ 07059

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Catering Menu

Pasta

	Half Tray	Full Tray
Baked Ziti Meat Sauce, Mozzarella, Grated Parmesan	60.00	120.00
Baked Lasagna Meat Sauce, Mozzarella, Ricotta, Grated Parmesan	70.00	140.00
Rigatoni Bolognese Pork, Beef and Veal Meat in a Rich Tomato Sauce	64.00	128.00
Ravioli Chunky Fresh Roma Tomato-Basil Sauce, Grated Parmesan	64.00	128.00
Penne Filetto Di Pomodoro Onion, Prosciutto, Tomato-Basil Sauce	60.00	120.00
Cavatelli and Broccoli Garlic, Olive Oil, Grated Parmesan, Parsley	60.00	120.00
Spicy Rigatoni Calabrian Chili, Shallots, San Marzano Tomato Basil Cream Sauce	64.00	128.00
Penne with Vodka Sauce	60.00	120.00
Rigatoni Della Casa Sausage, Broccoli Rabe, Cannelli Beans, Fresh Roma Tomato, Grated Parmesan	64.00	128.00
Fusilli Pesto Prosciutto, Mushrooms, Creamy Pesto Sauce	60.00	120.00
Gnocchi Sorrentina Potato Dumplings, Fresh Mozzarella, Tomato-Basil Sauce	60.00	120.00
Orecchiette Broccoli Rabe, Italian Sweet Sausage, Garlic and Oil	64.00	128.00

Chicken Dishes

	Half Tray	Full Tray
Piccata Capers, Artichokes, Lemon Wine Sauce	74.00	148.00
Marsala Marsala Wine, Mushrooms	74.00	148.00
Francesc White Wine Lemon Sauce	74.00	148.00
Modena Artichokes, Sun-Dried Tomato, Balsamic Vinegar, Basil	74.00	148.00
Rollatini Stuffed with Prosciutto, Fontina Cheese in Marsala Wine and Mushrooms	74.00	148.00
Parmigiana Breaded Cutlet Topped with Sauce and Mozzarella	74.00	148.00
Chicken Wings Served with Blue Cheese Dip	74.00	148.00

Veal Dishes

	Half Tray	Full Tray
Piccata Capers, Artichokes, Lemon Wine Sauce	94.00	188.00
Marsala Marsala Wine, Mushrooms	94.00	188.00
Francesc White Wine Lemon Sauce	94.00	188.00
Sorrentina Scallopini topped with Prosciutto, Fresh Mozzarella, Eggplant	94.00	188.00
Parmigiana Breaded Cutlet topped with Sauce and Mozzarella	94.00	188.00

Fish

	Half Tray	Full Tray
Zuppa Calamari, Shrimp, Clams, Mussels, Simmered in a Wine Tomato-Basil Sauce	84.00	168.00
Baked Clams Oreganate (25 pcs)	60.00	120.00
Shrimp Oreganate (20 pcs)	54.00	108.00
Saly G's Shrimp (30 pcs)	84.00	168.00
Whole Salmon Filet Baked and Served on a Bed of Sautéed Baby Spinach	84.00	168.00
Lobster Tails Oreganate (5 pcs. min. split)		Mkt. Price

Also

	Half Tray	Full Tray
Sausage and Peppers	64.00	128.00
Eggplant Parmigiana	60.00	120.00
Eggplant Rollatini	54.00	108.00
Meatballs	60.00	120.00

Vegetables and Side Dishes

	Half Tray	Full Tray
Broccoli Rabe Sautéed in Garlic and Oil	70.00	140.00
String Beans Sautéed in Garlic and Oil or Almondine	60.00	120.00
Mixed Vegetables	60.00	120.00
Rosemary Potatoes	54.00	108.00
Mushroom Caps (25 caps)	55.00	110.00
Stuffed Peppers (10 pcs)	54.00	108.00
Potato Croquettes (16 pcs)	45.00	90.00

Fresh Salads

	Half Tray	Full Tray
Seafood Salad Calamari, Scungilli, Shrimp, Celery, Pepper Strips, Gaeta Olives, Olive Oil, Lemon Parsley	84.00	168.00
Green Bean Salad Mozzarella, Bocconcini, Cucumbers, Cherry Tomatoes, Red Onion	60.00	120.00
House Salad Mixed Field Greens, Romaine, Iceburg, Tomatoes, Carrots, Cucumbers, Red Onion, Olives, House Dressing	45.00	90.00
Caesar Salad Romaine, Parmesan Cheese, Croutons and Our Special Dressing	50.00	100.00
Mandarin Orange Salad Baby Greens, Romaine, Orange Wedges, Walnuts, Blue Cheese, Dried Cranberries, Raspberry Dressing	50.00	100.00