Cold Platter

Com	2 141111		
	Sm.	Med.	Lg.
Antipasto	\$49	\$79	\$99
Mushroom Salad, Marinated Artichokes, Sundried Tom Imported Provolone, Pepperoni	atoes, Roasted Peppers,	Mozzarella Bocco	oncini, Olives,
Antipasta Della Casa	\$69	\$89	\$109
Prosciutto, Sopressata, Dry Sausage, Mozzarella Bocco Marinated Artichokes, Sundried Tomatoes, Roasted Pep	ncini, Imported Provolo	ne, Olives,	
Antipasta Caprese Layers of Fresh Mozzarella, Jersey Tomatoes, Roasted F	\$49	\$79	\$99
Layers of Fresh Mozzarella, Jersey Tomatoes, Roasted F Virgin Olive Oil	Peppers, Mushroom Sala	nd, Gaeta Olives, I	Fresh Basil, Extra
Grilled Vegetable Platter Vegetables in Season, Grilled and Arranged on a Platter	\$49 r with Balsamic Vinaig	\$69 rette	\$89
Vegetable Crudites			
Cheese Platter	\$59	\$89	\$109
Assorted Imported and Domestic Cheeses Garnished with	th Fresh Grapes		
Shrimp Cocktail (30 pcs min)			\$4.00 each
The state of the s	0 ((
	a Salads		
Penne Rigina Thin Penne, Sliced Roma Tomatoes, Grated Parmesan, 1	Extra Virgin Olive Oil, I	resh Basil	50.00
Fusilli Pepper Strips, Sliced Black Olives, Mixed Greens, Roast		633	
Penne Caprese	zzarella Rocconcini Oli	ve Oil Lemon and	
Grace Checker Streps, Roma Tomatocs, Checkpeas, Wo.	zzaretta Bocconcuit, Ott	ve Ott, Lemon and	Dusti
		1	
Part	y Plans		
Small Buffet (Min. 10 ppl)			26.99 pp
Antipasto or Mozzarella Caprese Choice of 1 Pasta • Choice of 2 Entrees • Cookie Tray •			F-3-5
			20.00
Hot Buffet #1 (Min. 10 ppl)	led Vegetable Platter		30.99 рр
Hot Buffet #2 (Min. 20 ppl)			22.00
Antipasto Della Casa • Shrimp Cocktail Platter Choice of 1 Pasta • Choice of 3 Entrees • Cookie Tray & Party Rolls • Condiments • Chafing Trays			33.99 рр
Deluxe Buffet (Min. 20ppl)			30 00
Shrimp Cocktail Platter (40 pcs) Antipasto Della Casa Appetizers: Stuffed Mushrooms, Mini Rice Balls, Mini Choice of 2 Pastas • Choice of 3 Entrees • Cookie Tray & Party Rolls • Condiments • Chafing Trays	• Gourment Cheese Pla Potato Croquettes (60 p	ntter ocs total)	ээ.ээ рр

(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 9-12-23



Restaurant and Tavern

169 Washington Valley Road Warren, NJ 07059

www.salygsrestaurant.com

732-667-7400

Catering Menu

Pasta		Fish	
Baked Ziti	50.00	ZuppaCalamari, Shrimp, Clams, Mussels, Simmered in a Wine Tomato-Basil Sauce	74.00
Baked Lasagna	60.00	Baked Clams Oreganate (25 pcs)	50.00
Meat Sauce, Mozzarella, Ricotta, Grated Parmesan		Shrimp Oreganate (20 pcs)	44.00
Rigatoni Bolognese Pork, Beef and Veal Meat in a Rich Tomato Sauce	54.00	Saly G's Shrimp (30 pcs)	
Ravioli	54.00	Whole Salmon Filet Baked and Served on a Bed of Sauteed Baby Spinach	74.00
Penne Filetto Di Pomodoro	50.00	Lobster Tails Oreganate (5 pcs. min. split)	Mkt. Price
Onion, Prosciutto, Tomato-Basil Sauce		Lobster Tails Fra Diavolo (5 pcs. min. split)	Mkt. Price
Cavatelli and Broccoli Garlic, Olive Oil, Grated Parmesan, Parsley	50.00		
Spicy Rigatoni Calabrian Chili, Shallots, San Marzano Tomatoe Basil Cream Sauce	54.00	Also	
Calabrian Chili, Shallots, San Marzano Tomatoe Basil Cream Sauce		Sausage and Peppers	54.00
Penne with Vodka Sauce		Eggplant Parmigiana	50.00
Rigatoni Della Casa	54.00	Eggplant Rollatini	44.00
Sausage, Broccoli Rabe, Cannelli Beans, Fresh Roma Tomatoes, Grated Parmesan	- 1	Meatballs	50.00
F usilli Pesto Prosciutto, Mushrooms, Creamy Pesto Sauce	50.00		
Gnocchi Sorrentina	50.00	Vegetables and Side Dishes Broccoli Rabe	60.00
Orecchiette	54.00	Sauteed in Garlic and Oil	
Broccoli Rabe, Italian Sweet Sausage, Garlic and Oil	Por -	String Beans Sauteed in Garlic and Oil or Almondine	50.00
Chicken Dishes		Mixed Vegetables	50.00
Piccata	64.00	Rosemary Potatoes	
Capers, Artichokes, Lemon Wine Sauce		Mushroom Caps (25 caps)	
Marsala Marsala Wine, Mushrooms	64.00	Stuffed Peppers (10 pcs)	
Francese	64.00		
Vhite Wine Lemon Sauce		Potato Croquettes (16 pcs)	
Modena	64.00	Mini Rice Balls (16 pcs)	50.00
Artichokes, Sun-Dried Tomato, Balsamic Vinegar, Basil	(4.00	Fresh Fruit Platter	
Rollatini Stuffed with Prosciutto, Fontina Cheese in Marsala Wine and Mushrooms	64.00		
Parmigiana	64.00	Medium 16" Platter (10-15 Servings)	
Breaded Cutlet Topped with Sauce and Mozzarella		Large 18" Platter (20-25 Servings)	90.00
Chicken Wings	64.00		
Served with Blue Cheese Dip		Fresh Salads	
Veal Dishes	04.00	Seafood Salad	74.00
Piccata Capers, Artichokes, Lemon Wine Sauce	84.00	Calamari, Scungilli, Shrimp, Celery, Pepper Strips, Gaeta Olives, Olive Oil, Lemon Parsley	
Marsala Wing Mushrooms		Green Bean Salad	50.00
Francese	84.00	House Salad	35.00
White Wine Lemon Sauce		Mixed Field Greens, Romaine, Iceburg, Tomatoes, Carrots, Cucumbers, Red Onion, Olives, House Dre	
Sorrentina	84.00	Ceasar Salad	40.00
Scallopini topped with Prosiutto, Fresh Mozzarella, Eggplant	04.00		
Parmigiana Breaded Cutlet topped with Sauce and Mozzarella	84.00	Mandarin Orange Salad	ng