



# Fine Catering Menu

**BUTCHER • DELI • BAKERY • SEAFOOD • CATERING**  
*serving our community since 1992*

191 Main Street • Lincoln Park, NJ 07035

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## *Cold Appetizers / Hors d'oeuvres*

### **Fresh Crudite Platter**

Assorted Raw Fresh Vegetables Arranged on a Platter with Our Handmade Dip  
 \$45.00 Small-10 Guests  
 \$70.00 Medium-20 Guests  
 \$95.00 Large-35 Guests

### **Frutta Di Mare (Seafood Salad)**

\$27.99 lb  
 Shrimp, Calamari, Scungilli, Scallops, Octopus, Mussel Meat, Celery, Peppers in a Lemon Olive Oil Garlic Herb Dressing

### **Italian Charcuterie Antipasto Platter**

Prosciutto, Capicola, soppressata, Sharp provolone, fresh mozzarella, sundried tomatoes, marinated mushrooms, roasted peppers, grilled artichoke hearts and assorted olives all perfectly displayed on 18" plater ready to serve  
 Small serves 10 \$150.00  
 Medium serves 15 \$225.00  
 Large serves 20 \$300.00

### **Homemade Deviled Eggs**

\$2.50 each  
 Spicy Stuffed Egg Whites on Decorative Platter

### **Homemade Mediterranean Hummus Tray**

\$85.00  
 Served with Crackers

### **Homemade Fresh Mozzarella Tray**

\$95.00  
 4lb Tray (10-12 Guests)  
 Jersey Tomatoes, Basi, Olive Oil, Sliced Fresh Mozzarella Decorated on a Tray

### **Jumbo Shrimp Cocktail Platter**

\$29.99/lb (2lb. Minimum)  
 Chilled Shrimp Arranged on a Tray with Lemon Wedges and Homemade Cocktail Sauce

### **Mozzarella Roll Ups**

\$5.00 Per Roll (Minimum 10 Per Order)  
 Sliced Mozzarella Stuffed with Prosciutto, Arugula Cut Up Into Medallions Arranged on a Platter

### **Prosciutto Wrapped Melon**

\$5.00 Per slice  
 Fresh Ripe Honeydew and Cantaloupe Wrapped with Parma Prosciutto

### **Bruschetta Appetizer**

\$3.95 per person (Minimum 10 guests)  
 Toasted Tuscan Bread Served with Chopped Tomatoes and Olive Oil

### **Fantasia Tray**

Small Tray (10-15 Guests) \$75.00  
 Large Tray (15-30 Guests) \$125.00  
 Assorted hand Rolled Stuffed Red Peppers with Provolone Cheese and Grilled Sliced Zucchini Stuffed with Fresh Mozzarella, Sun Dried Tomato, Basil and Olive Oil Cut into Bite Size Medallions

## *Cheese Platters*

10-15 People 3lb Tray (4 Choices) \$125.00

20-25 People 5lb Tray (5 Choices) \$185.00

All cheese trays arranged with fresh fruit & crackers

*Choose From:*

Imported Provolone, Italian Fontina, Italian Asiago, Norwegian Jarlsberg, Reggiano Parmigiano, Ricotta Salata, Gorgonzola, Boccincini, Manchego, Emmethaler Swiss, Goat Cheese, Danish Havarti, Dutch Gouda, Tuscan Table Cheese, Fresh or Smoked Mozzarella, Prairie Breeze White Cheddar, Mozzarella rolled with Prosciutto or Your Special Request.

*Sliced Dry Sausage or Pepperoni Sticks Added to Your Platter - \$25.00 Additional*

**Corporate and Private Catering Available**

## Hot Appetizers

### Sweet-N-Sour, Swedish

**Italian Mini Meatballs**     \$75.00 Half     \$140.00 Full

### Sesame Chicken Skewers with Peanut Sauce

\$4.50 Each (10 Minimum)

**Mini Asiago Cheese Rice Balls**     \$3.00 Each

### Coconut Fried Shrimp w/Raspberry Dipping Sauce

\$4.50.00 Each (10 Minimum)

**Fried Crispy Calamari**     \$80.00 Half     \$150.00 Full

**Clams Casino Or Oreganata**     \$4.00 Ea (10 pc min)

**New Zealand Mussels**     \$70.00 Half     \$1350.00 Full

Spicy Hot • Sweet Marinara • Garlic White Wine

**Buffalo Wings**     \$75.00 Half     \$125.00 Full

Hand Tossed with your choice:

Buffalo, Honey BBQ or Garlic Parmesean

**Scallops with Bacon**     \$4.00 Ea (10 pc min)

**Real Crabmeat Mini Crab Cakes**     \$5.00 Ea (10 pc min)

With Horseradish Remoulade

### Beef Tenderloin on Garlic Toast

Filet Mignon Sliced Thin Served on Garlic Toast Topped with Horseradish Sauce

\$6.00 Ea (10 pc min)

### Chef Choice Assorted Hors d'oeuvre

*Surprise Your Guests with These Treats:*

Mini Quiche, Pigs in a Blanket, Stuffed Mushrooms and others of Chefs Coice

\$85.00 (60 Pieces per tray)

**Roasted Lollipop Lamb Chops**     \$6.00/Chop

Baby Lamb Chops Grilled to Perfection Served with a Rosemary Garlic Dipping Sauce

**Hot Italian Antipasto Tray**     \$175.00 (Serves 15)

Eggplant Rollatini • Clams Casino • Shrimp Scampi

• Stuffed Sausage Mushrooms • Mini Rice Balls

**Stuffed Bread Platter**     \$99 (Serves 12-15)

Assorted Variety of Homemade Breads Sliced

on a Tray with Marinara Dipping Sauce

Eggplant & Chicken Parmigiana Breads Included

## Green Salads

### Garden Green Salad

Romaine, Tomato, Cucumber, Onion and Olives

### Caesar Salad

Romaine, Homemade Crusty Croutons, Shaved Parmesan Cheese with Creamy Caesar Dressing on Side

### Arugula Salad

Fresh mozzarella, Roasted Red Peppers, Baby Arugula, red Onion, plum Tomato with Oil and Balsamic Dressing on the Side

*Small \$29.99 (8-10 Guests)*

*Medium \$45.99 (15-20 Guests)*

*Large \$69.99 (25-30 Guests)*

*Additional Chicken, Steak or Shrimp*

### Greek Salad

Romaine, Tomato, Stuffed Grape Leaves, Pepperoncini Peppers, Calamata Olives and Feta Cheese with Red Vinaigrette Olive Oil Dressing

### Spinach Salad

Tender Baby Spinach, Fresh Mushrooms, Bacon Bits, Cherry Tomatoes, Red Onion, Hard Boiled Egg Served with olive Oil and Balsamic Dressing

### Mesclun Mix

Baby Greens, Endive, Radicchio, Arugula, Caramelized Walnuts and Cranberries

### Tomato, Onions and Cucumber Salad

Plum Tomatoes, Red Onion, Cucumber, Garlic, Olive Oil and Herbs

### Harvest Salad

Romaine, Baby Spinach, Apples, Bacon, Cranberries, Hard Boiled Egg, Gorgonzola Cheese and Walnuts

*Small \$39.99 (8-10 Guests)*

*Medium \$55.99 (15-20 Guests)*

*Large \$89.99 (25-30 Guests)*

### Dressing Options:

Oil & Balsamic, Creamy Italian, Blue Cheese, Creamy Balsamic, Raspberry Vinaigrette, Buttermilk Ranch, Lemon Olive Oil

## *Party Heros*

**3, 4, 5, or 6 Foot Long Heros -  
Feeds 5 People per foot**

*Your Choice of 3 Meats and 2 Cheeses*

All Available with Your Choice of Toppings: Lettuce, Tomato, Onion, Mayo, Mustard, Oil & Vinegar, Balsamic Vinegar, Honey Mustard, Horseradish, Russian, Pesto Sauce or Raspberry Balsamic Sauce, Sweet Roasted Peppers, Roasted

Tomatoes or Sundried Tomatoes

*Any of Our Sandwiches from Our Lunch Menu  
can Be Made into Party Heros*

### **Italian House Specialty**

\$30.00 per Foot

Boarshead Ham, Genoa Salami, Sopressata, Provolone and Fresh Mozzarella

### **American Style**

\$27.00 per Foot

Homemade Roast Beef, Boarshead Turkey, Honey Maple Ham, Swiss and American Cheese

### **Vegetarian Style**

\$25.00 per Foot

Assorted Grilled Vegetables, Arugula & Mozzarella (Pesto or Balsamic)

### **Antonio Style**

\$26.00 per Foot

Homemade Battered Eggplant or Grilled Eggplant  
Fresh Mozzarella, Arugula and Roasted Peppers  
(Pesto or Balsamic)

### **The Godfather**

\$32.00 per Foot

Ham, Prosciutto Di Parma, Imported Cappicola, Fresh Mozzarella, Extra Virgin Olive Oil and Balsamic Dressing

### **The Godmother**

\$32.00 per Foot

Grilled or Pan Fried Chicken Cutlet, Fresh Mozzarella, Roasted Peppers Topped with Mesculin Mixed Greens

### **Alfonso's True Italian**

\$35.00 per Foot

Imported Prosciutto Di Parma, Sautéed Broccoli Rabe, Fresh Mozzarella with Extra Virgin Olive Oil and Balsamic Vinegar

## *Sandwich Buffets*

**YOUR CHOICE OF ITALIAN BREAD,  
FOCCACIA BREAD, CROISSANTS,  
WRAPS OR PANNINI BREAD**

### **Choose Any 5:**

Tuna Salad • Chicken Salad • Buffalo Chicken, Eggplant, Mozzarella, Roasted Peppers & Arugula  
Grilled Chicken Caesar • Turkey BLT with Mayo  
Italian Combo • Roast Beef, Swiss, Carmelized Onions with Horseradish Sauce • Prosciutto, Mozzarella, Roasted Peppers and Arugula  
Marinated Grilled Vegetables • Breaded Chicken  
Mozzarella and Bruschetta • Turkey, Avocado, Swiss Bacon and Mayo • Fresh Mozzarella, Basil, Tomato and Olive Oil • Roasted Apple Chicken Salad  
Ham and Cheddar with Honey Mustard • Roast Beef, Turkey Russian Dressing and Cole Slaw  
Grilled Chicken Pesto Mozzarella and Tomato

### *Simple Sandwich Platter*

\$13.99 per person

(Minimum 10 Guests)

### *Special Finger Hero Platter*

\$16.99 Per Person with 2 Sides

(Minimum 10 Guests)

### *Deluxe Finger Hero Platter*

\$19.99 Per Person with 3 Sides and

Butter Cookies

(Minimum 10 Guests)

### *Gourmet Wrap Platter*

\$15.99 Per Person with 2 Sides

(Minimum 10 Guests)

### *Side Salad Choices*

Macaroni • Tri Color Pasta Salad • Couscous  
Tortellini Pesto Salad • Quinoa Salad • Cucumber and Tomato • Coleslaw • Tossed Garden Salad  
Mozzarella, Tomato & Basil • Caesar Salad  
Greek Salad • Italian Potato • Wheat Berry Salad

## *Bar-B-Que Menu's*

### **All American Bar-B-Que**

\$45.99 per person (Minimum 30 guests)

#### ***Servers Not Included But Recommended***

Store-Made Angus Beef Burgers • Thumann's Blue Ribbon Grilling Hot Dogs • Store Made Italian Sausage (Peppers & Onions) • Bar-B-Que Spare Ribs • Herb Seasoned Bell & Evan Chicken Parts Bell and Evans Marinated Chicken Kabobs Marinated Sirloin Beef Kabobs

#### ***Sides Include:***

Garden Tossed Salad • Homemade Tri-Color Pasta Salad • Fresh Cole Slaw • Homemade Potato Salad Jersey Fresh Corn on the Cob • Baked Beans All condiments including: Pickles, Olives, Tomatoes, Onions, Lettuce, Cheese, Ketchup, Mustard, Sauer-kraut, Rolls & Buns • Fresh Watermelon • Fresh Baked Chocolate Chip Cookies

*Includes Rental of Our Gas Grill.*

*Optional Soft Drinks Set-up at \$2.50 per person*

#### ***Bar-B-Que Add on Choices***

Prime Cut Rib Eye, Shell, Sirloin or Porterhouse Steaks • Filet Mignon • Grilled Tuna or Swordfish Steaks • Wild Caught Salmon • Shrimp or Scallop Kabobs

*All Prices at Market Cost - Call For Pricing*

Boneless Grilled Bell and Evans Tender Chicken Cutlets - \$2.00 per person

Fresh Mozzarella Salad with Bermuda Onions, Basil and Plum Tomato - \$12.99 per lb

Grilled Assorted Vegetables - \$8.99 per lb.

## *Cold Cut Platters*

### **Classic**

\$14.99 per person

*Your Choice of 4 Meats:*

Roast Beef • Turkey • Boarshead Ham, Genoa Salami, Oven Roasted Chicken Breast, Pastrami, Pepperoni

*Your Choice of 3 Cheeses*

Swiss • Muenster • Monterey Jack • Cheddar Provolone • American • Jarlsberg

*Sides Included:*

Potato, Coleslaw & Macaroni Salad, Rolls, Pickle and Olives

### **Italian Buffet**

\$19.99 Per person

*Your Choice of 5 Meats:*

Prosciutto DiParma • Cappicola • Genoa Salami Speck • Mortadella • Roast Pork Loin (Porchetta) Hard Salami • Pepperoni • Rosemary Ham Pepper Ham • Prosciutinni

*Your Choice of 3 Cheeses*

Fresh Mozzarella • Asiago • Provolone • Swiss Jarlsberg • Fontina • Pecorina Toscano

*Sides Included:*

Sundried Tomatoes, Marinated Mushrooms, Roasted Peppers, Tossed Salad, Pasta Salad, Mozzarella & Tomato Salad, Mixed Olives, Rolls and Italian Bread

**Basic Bar-B-Que Menu Custom  
Made to Order- ANY BUDGET -  
Starting at \$24.99 per person  
Please Call to Speak to a Catering Consultant**

*Don't See What You're Looking For?*

*We're here to make your event the very best.  
If you don't see a menu item you are looking for,  
call one of our catering specialists*

# Catering Trays

## Pasta Selections

	HALF	FULL
<b>Rigatoni</b> Plum tomato, basil sauce	\$55.00	\$95.00
<b>Penne Vodka Sauce</b>	\$55.00	\$95.00
<b>Baked Ziti</b> Ricotta and Mozzarella	\$55.00	\$95.00
<b>Rigatoni Bolognese</b>	\$55.00	\$95.00
<b>Mac and Cheese</b>	\$50.00	\$90.00
<b>Ravioli</b> Bolognese, Vodka or Marinara	\$55.00	\$95.00
<b>Cavatelli &amp; Broccoli</b>	\$55.00	\$95.00
<b>Orecchiette Romana</b> Congac Sauce, Crumbled Hot & Sweet Sausage, Peas and Prosciutto	\$75.00	\$145.00
<b>Orecchiette, Broccoli Rabe</b> With Homemade Crumbled Sausage	\$75.00	\$145.00
<b>Stuffed Shells</b> With Ricotta Cheese	\$45.00	\$80.00
<b>A&amp;A Famous Meat Lasagna</b>	\$75.00	\$145.00
<b>Farfalle Primavera</b> Sauteed Fresh Vegetables in Garlic Oil Sauce	\$55.00	\$95.00
<b>Penne Salsiccia</b> penne pasta in a cream sauce with mushrooms onion and crumbled sausage meat	\$65.00	\$125.00

## Italian Specialty Selections

	HALF	FULL
<b>Homemade Eggplant Rollatini</b> Ricotta and Mozzarella	\$65.00	\$130.00
<b>A&amp;A Famous Sausage &amp; Peppers</b>	\$75.00	\$140.00
<b>Vegetable Risotto</b>	\$75.00	\$140.00
<b>Eggplant Parmigana</b>	\$65.00	\$130.00
<b>A&amp;A Famous Sausage and Broccoli Rabe</b> Thin Cheese Sausage with Broccoli Rabe & Garlic	\$75.00	\$140.00
<b>Sausage Potatoes &amp; Onions</b> Thin Sausage, Carmelized Onions, Yukon Potatoes, Garlic, Onion and Rosemary	\$75.00	\$140.00

## Chicken Selections

	HALF	FULL
<b>Chicken Francese</b> Lemon and White Wine Sauce	\$80.00	\$150.00
<b>Chicken Tender Marsala</b> Sauteed Mushroom and Marsala Wine	\$80.00	\$150.00
<b>Chicken Parmigiana</b>	\$80.00	\$150.00
<b>Chicken Rollatini</b> Prosciutto, Roasted Peppers & Mozzarella in Demi Glaze OR Asparagus, Mozzarella in Garlic Lemon Wine Sauce	\$90.00	\$175.00
<b>Rotisserie Chicken</b> Seasoned with Sea Salt, Rosemary & Garlic	\$75.00	\$125.00
<b>Chicken Scampi</b> Tenders of Chicken Breast, Sauteed in Garlic White Wine and Extra Virgin Olive Oil	\$80.00	\$150.00
<b>Chicken Cacciatore</b> Tender Cubes of Chicken Sauteed in Plum Tomato Sauce, Sweet Peppers, Mushroom and Onion	\$80.00	\$150.00
<b>Chicken Arrabiata</b> Boneless Chicken Tenders Sauteed with Plum Tomato Sauce, Hot Red Peppers, Onions, Garlic	\$80.00	\$150.00
<b>Boneless Chicken Fingers</b> Golden Chicken Tenders	\$75.00	\$125.00
<b>Chicken Pesto</b> Grilled Chicken tenders in a Fresh Basil Pesto	\$80.00	\$150.00
<b>Chicken Sorrentino</b> Chicken Tenders Layered with Prosciutto, Eggplant and Mozzarella in a Sherry Wine Tomato Sauce	\$90.00	\$175.00
<b>Chicken Giambotta</b> Sauteed Chicken Tenders with Hot & Sweet Peppers, Mushrooms and Potatoes	\$80.00	\$150.00
<b>Chicken Milanese</b> Pan fried Chicken Filet with Fresh Tomato Bruschetta and Baby Arrugula (on side)	\$65.00	\$110.00
<b>Bar-B-Que Chicken</b> Sweet Tangy Sauce	\$75.00	\$125.00

# Catering Trays

## Beef and Veal Selections

	HALF	FULL
<b>Skirt Steak &amp; Mushroom</b> Strips of Skirt Steak Sauteed with Mushrooms in a Fresh Wine Sauce	\$125.00	\$245.00
<b>Top Round Roast Beef</b> Thin Sliced and Smothered with our Fresh Homemade Gravy	\$85.00	\$150.00
<b>Italian OR Swedish Meatballs</b> Homemade meatballs with the Appropriate Sauce	\$75.00	\$140.00
<b>Braised Boneless Short Ribs</b> Slow Cooked in red Wine Sauce <i>(Available on Buffet for Additional Charge)</i>	\$125.00	\$245.00
<b>Veal Traditional</b> Choose from Parmigiana, Picatta or Marsala	\$85.00	\$150.00

## Pork Selections

	HALF	FULL
<b>Bar-B-Que Spare Ribs</b>	\$70.00	\$110.00
<b>Sliced Baked Virginia Ham</b>	\$75.00	\$140.00
<b>Smoked Kielbassa with Kraut</b>	\$70.00	\$125.00
<b>Boneless Prok Giambotta</b> Thin Pork Chops, Hot & Sweet Peppers, Potatoes & Onions	\$70.00	\$125.00
<b>Southern Style Pulled Pork</b> Seasoned Stripped Pork in a Homemade BBQ Sauce	\$75.00	\$130.00
<b>Stuffed Pork Brasciola</b> Thin Pork Tenderloin Stuffed with Cheese, Prosciutto and Seasoning in a Tomato Sauce	\$60.00	\$100.00
<b>Sliced Loin of Pork</b> In Natural Juices	\$75.00	\$130.00
<b>Thin Pork Cutlet Picatta</b> Lemon Wine Caper Sauce	\$70.00	\$125.00

## Seafood Selections

	HALF	FULL
<b>Seafood Risotto</b> Clams, Mussels, Shrimp, Salmon	\$110.00	\$199.00
<b>Fried Calamari</b> Traditional or honey balsamic	\$80.00	\$150.00
<b>Mussels Marinara</b> Hot or Sweet Sauce	\$70.00	\$135.00
<b>Roasted Salmon Filets</b> Topped with Zucchini, Tomato Bruschetta <i>(Available on Buffet for Additional Charge)</i>	\$125.00	\$245.00
<b>Shrimp</b> Scampi, Fra Diavolo or Oreganata	\$125.00	\$245.00
<b>Zuppa Di Pesce</b> Shrimp, Calamari, Scallops, Clams, Salmon in a Wine Red Sauce	\$150.00	\$300.00

## Vegetable Selections

	HALF	FULL
<b>Sauteed Vegetable Medley</b> Assorted Cauliflower, Broccoli, Asparagus, Carrots, Zucchini	\$55.00	\$90.00
<b>Marinated Grilled Vegetables</b> Extra Virgin Olive Oil, Garlic and Seasoning	\$65.00	\$110.00
<b>Sauteed Crisp String Beans</b>	\$55.00	\$100.00
<b>Stuffed Mushrooms</b> Bread Crumbs and Vegetable or Sausage and Broccoli Rabe	\$65.00	\$110.00
<b>Sauteed Broccoli Rabe</b> Extra Virgin Olive Oil & Garlic	\$75.00	\$135.00
<b>Rice Pilaf</b>	\$50.00	\$90.00
<b>Mini Rice Balls</b> Rice, Mozzarella and Grated Cheese	\$50.00	\$90.00
<b>Mini Potato Croquettes</b> Mashed Potato, Parsely and Cheese	\$50.00	\$90.00
<b>Roasted Rosemary Potatoes</b> Yukon Potatoes, Rosemary, olive Oil and Garlic	\$50.00	\$90.00
<b>Mashed Yukon Potatoes</b> Roasted Garlic or Plain	\$60.00	\$100.00
<b>Asparagus &amp; Carrots</b> Sauteed with Butter and Olive Oil	\$60.00	\$100.00

# Hot Buffets

\$29.99 per person (Minimum 30 guests) -

*Your Choice of 5 Buffet Items*

**MUST CHOOSE ONE PASTA AND ONE VEGETABLE/POTATO**

All buffets include: Tossed garden salad, assorted Italian dinner rolls, butter, cheese for pasta, salad dressing (2 types), forks, knives, serving spoons, plates, napkins, wire racks, sternos with complete set-up and delivery. All buffets also include Fresh Fruit Platter

## *Pasta Selections*

**MUST CHOOSE ONE**

- Penne Vodka
- Cavatelli and Broccoli
- Orechiette, Broccoli Rabe and Sausage
- Stuffed Shells
- Lasagna
- Ravioli
- Baked Ziti

## *Chicken Selections*

- Francese
- Marsala
- Parmigiana
- Scampi
- Milanese
- Piccata
- Giambotta
- Breaded Fingers

## *Beef & Veal Selections*

- Steak and Mushrooms
- Sliced Top Round in Beef Gravy
- Veal Francese
- Veal Marsala

## *Italian Specialties*

- Eggplant Parmigiana
- Eggplant Rollatini
- Sausage, Peppers & Onions
- Sausage and Broccoli Rabe
- Meatballs

## *Pork Selections*

- Pulled Pork
- Sliced Loin of Pork
- Sliced Baked Ham
- BBQ Ribs
- Brasciola in Sauce

## *Seafood Selections*

- Baked Scrod
- Fried Calamari
- Shrimp Scampi
- Mussels Marinara
- Tilapia Francese

## *Vegetable/Rice Selections*

**MUST CHOOSE ONE**

- String Beans
- Rice Pilaf
- Roasted Fingerling Potatoes
- Mashed Potato
- Sautéed Vegetable Medley

*Don't See What You're Looking For?*

**We're here to make your event the very best. If you don't see a menu item you are looking for, call one of our catering specialists for pricing**

# Complete Your Party With...

## Sweets

**Assorted Butter Cookie Tray**  
\$14.99 per lb. (1 lb. Serves approximately 6 guests)

**Italian Assorted Mini Pastry Trays**  
\$3.00/person (minimum 20 Guests)  
Cannoli, Eclairs, Cream Puffs, Napoleons  
and Assorted Fruit Tarts

**Jumbo Filled Cannoli** \$125.00  
60 Miniature Cannolis Inside One Jumbo Cannoli Shell

**"Mamma's Famous" Italian Cheesecake** \$35.00  
(Serves 10-20 Guests)

**Store Made New York Cheese Cake** \$29.99  
(Serves 10-20 Guests)

**Fresh Fruit Salad** (Minimum 20 Guests) \$3.50/person  
Fresh Fruit Carved in a Watermelon

**Sliced Fresh Seasonal Fruit Platter** \$3.99/person  
(Minimum 20 Guests)  
Fresh Fruit Carved in a Watermelon

**Coffee Set-up** (Minimum 20 Guests) \$3.99/person  
Fresh Decaf & regular Coffee, Milk Sugar,  
Sweet n' Low, Urns & Cups

**Soda Set-up** (Minimum 20 Guests) \$2.50/person

### Sheet Cakes Available

For Any Occasion. Quarter, Half and Full Size  
Wedding & Novelty Cakes Available  
Call for Pricing.

### Home Made Ice Cream and Custom Made Ice Cream Sheet Cakes Available

**Special Pricing Given to Non-Profit Organizations,  
Church Groups, Local Civil Organizations.  
Just Ask the Owner**

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## Experienced & Courteous Staff

**Waitresses** (Minimum 5 Hrs) \$45.00/hour

**Bartenders** (Minimum 5 Hrs) \$50.00/hour

**Chef/Grill Person** (Minimum 5 Hrs) \$50.00/hour

## Extras

**Sternos** \$2.00/ea

**Wire Racks** \$5.00/ea

**Plasticware Set-ups** \$1.75/person

Plates, Napkins, Flatware & Serving Spoons

**\*Refundable Wire Rack Deposit** \$10.00/ea

## A & A Party Recommendations

Due to the global economy, we reserve the right to change any prices on this menu without notice. Orders should be placed (7) seven days in advance of your party. Parties should be delivered 1 to 2 hours prior to the arrival of your guests in order to insure proper heating. Our plasticware is of the highest quality. Five extra settings are provided for every 25 guests. It is suggested that you keep an extra supply in reserve. Paper tablecloths are provided for buffet tables only. Additional tablecloths are \$2.00 each. Linens, silverware, tables, chairs, bars and tents are available to rent. Ask to speak to a catering coordinator for details.

**Outdoor Parties:** Food must never be in direct sunlight. Food will not heat properly in a breezy area. Food should not be kept outside for an extended period of time.

A \$50.00 refundable deposit is required on all equipment, All equipment must be returned within one week after party. 50% Deposit is required upon booking and final payment is to be made 24 Hours in advance of event.

**(Final payment is to be made by cash or  
check only prior to date of event)**

All Party Charges must be made within 72 hours prior to party. All party cancellations due to weather or unforeseen occurrences are subject to a 50% charge.



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