Entrees...

1/2 Tray Pricing, Serves 10-12 Adults

\$70.00

Chicken

Francese

White Wine & Lemon Sauce

Marsala \$75.00

Marsala Wine & Mushrooms

Picata \$70.00

Capers, Artichoke & Lemon Sauce

Modena \$75.00

Artichokes, Sun-dried tomatoes,

Basil. EVOO & Balsamic

Parmesan \$70.00 Breaded Cutlet, Basil Tomato Sauce, & Mozzarella Cheese

Cordon Bleu \$70.00 Breaded Cutlet, Cream Sauce, Ham. Swiss Cheese

Sorrentina (GF) \$85.00 Boneless Breast topped with Breaded Eggplant, Marinara, & Mozzarella

Honey Mustard \$70.00 Breaded Cutlet, Honey Mustard, Bacon, Cheddar Cheese

Breaded Cutlets \$65.00

Grilled Cutlets (GF) \$60.00 Garlic, Paprika, Salt&Pepper

Teriyaki \$65.00 Grilled Chicken Breast, Sliced & tossed in Teriyaki Glaze

Chicken Marsala Meatballs \$70.00 approx 15pc, In Marsala Sauce

Herb Roasted Chicken(GF)

Drums & Thighs (10 pcs) \$45.00 Bone-In Breast (5 pcs) \$55.00

Chicken Wings
Breaded \$55.00
Naked \$65.00
Choose your Sauce:

Medium or Mild Buffalo Sauce, Hickory BBQ, Bang Bang Citrus Chipotle BBQ, Garlic Parmesan, Teriyaki, Served with Blue Cheese or Ranch Dressing Upon Request - \$3.75 Each

Empanadas \$4.99 ea

Chicken & Cheese Beef & Cheese Pulled Pork & Cheese *10 Piece Minimum*

Pulled Pork (GF) \$65.00 In Hickory BBQ Sauce Add 12 Rolls +\$8.50 (\$73.50)

Beef Meatballs \$50.00 approx 15pc, In Marinara Sauce

Sausage with Peppers & Onions (GF) \$50.00

tossed in marinara sauce Choice of Sweet or Hot Italian

Kielbasa & Saurkraut (GF) \$50.00

Hawg Wings (GF)
In Citrus Chipotle BBQ Sauce
\$65.00

...Entrees Continued (1/2 Tray Pricing)

Roast Beef \$75.00

Roasted Eye Round, cooked Medium-Rare; Sliced with Mushroom & Onion Gravy

Short Ribs, \$135.00

Slow Cooked in red wine reduction & De-Boned

Boneless Pork Loin Roast, \$60.00

Rosemary & Garlic Crusted Pork Loin, Sliced with Gravy

Lump Crab Cakes (GF), 24 CT - \$180.00
Loaded with Claw Meat. Served with Tartar Sauce and Lemon

Seafood Cakes. 24 CT - \$99.00

Crab, Scallop, & Shrimp Cakes - Served with Tartar Sauce & Lemon

Teriyaki Ginger Shrimp (GF), \$95.00 Served with Pineapple Chunks, Optional

Shrimp Scampi, \$90.00

Jumbo Shrimp, Sauteed in Lemon Butter Sauce (Tossed with Pasta \$60.00)

4oz Lemon & Dill Salmon (GF), \$85.00 Sauteed with Tomatoes & Garlic

6oz Parmesan & Herb Crusted Cod, \$75.00 Teriyaki Glazed Salmon (GF) \$75.00

Our menu features our most popular items.

We are able to work with you to create a menu that best fulfils your needs and venue.

Inquire within for customization, Full-Service Catering, and menu planning: 15-20% Service Fee Applies

> TheMeatShoppe@ArcticFoods.com 908-689-5033

Hot Pick up & Delivery Available - Fees apply depending on time & Size of Order

Catering Menu



Full-Service Catering Available Delivery Available

Store Hours

Holiday Hours Subject to Change

 Monday
 10:30am-6:00pm

 Tuesday-Wednesday
 10:00am-6:00pm

 Thursday-Friday
 10:00am-6:30pm

 Saturday
 10:00am-5:00pm

 Sunday
 10:00am-4:00pm

908.689.5033

251 E. Washington Ave. (Rt.57 E) Washington, NJ 07882

www.arcticfoods.com
TheMeatShoppe@ArcticFoods.com

Appetizers & Sandwich Platters Serves 10-12

Antipasto Caprese (GF)

Layers of Fresh Mozzarella, Fresh Tomatoes, Roasted Peppers, Fresh Basil, Extra Virgin Olive Oil and Balsamic Glaze \$90.00

Shrimp Cocktail Platter (GF)

55-60 Jumbo Shrimp with Cocktail Sauce and Lemons \$99.00

Cheese Platter (GF)

Assorted Imported & Domestic Cheese. Garnished with Fresh Grapes \$95.00

Vegetable Platter (GF)

Celery, Carrots, Radishes, Bell Pepper, Broccoli, Cucumber, Cherry Cherry Tomatoes w/ dip choice \$80.00

Antipasto Della Casa (GF)

Prosciutto, Sopressata, Salami, Fresh Mozzarella, Marinated Artichoke Hearts. Roasted Peppers, Sundried Tomatoes, Mixed Olives, Aged Provolone, Asiago Cheese \$175.00

Beer Cheese Dip with Pretzel Bites

1 Qt Dip with platter of Pretzel Bites **\$50.00**

Cold Cut Platter

Choice of 3 Meats & 2 Cheeses 12 Fresh Rolls + 2 Condiments \$85.00 - Approx 7 lbs

Sandwich/Wrap Platter

Choice of Sandwiches / Wraps halved & arranged on a Platter w/ Toppings & Condiments on side. Price by count for 6" roll, kaiser roll, ciabatta roll or wrap \$9:50 - \$15.00 per sandwich

3' ~ 6' Submarine on Fresh Baked Semonlina

Hoagies will not be sliced and will be kept whole for transport **Pick up or Delivery after 11am** 1 foot feeds 8-10 Adults.

\$26.00/ft

 Store made Turkey, Roast Beef, or Ham with Choice of Cheese o Italian - Ham, Salami, Peperoni, Provolone

\$29.00/ft

- Grilled or Breaded Chicken Cutlet and choice of Cheese • Beef Meatball with Mozzarella or Provolone & Sauce
 - \$33.00/ft
- "Sloppy Joe" choice of Turkey, Ham or Roast Beef with Swiss Cheese, Creamy Coleslaw & Thousand Island
 - Specialty Chicken Cutlet Sandwich
- Chicken Paremsan or Specialty Meatball w/ Choice of Cheese

Cold Salads - 1/2 Tray Pricing **Serves 10-12**

Classic Favorites				
Chicken Salad	\$70.00			
w/ Cranberries & Walnuts	\$80.00			
Creamy Coleslaw	\$35.00			
Macaroni Salad	\$35.00			
Red Potato Salad	\$40.00			
Loaded Baked Potato	\$60.00			
Cucumber Ranch Salad	\$45.00			
Three Bean Salad	\$65.00			
Street Corn Salad	\$55.00			
Cilantro Lime Shrimp Salad	\$85.00			
Tarragon Shrimp Salad	\$85.00			

Market Salad (GF)

Cucumbers, Cherry Tomatoes, Bocconcini Mozzarella, & Red Onion, with Spices & Olive Oil \$55.00

Broccoli Salad (GF)

Fresh Broccoli. Cheddar Cheese. Bacon, Red Onion, in creamy dressing. **\$60.00**

Buffalo Chicken Pasta Salad

Penne Pasta, Grilled Chicken. Blue Cheese Crumbles, & red onion, tossed in buffalo sauce \$65.00

Capelini Asiago Salad

Angel Hair/Capelini Pasta, Aged Asiago Cheese, Cherry Tomatoes, Olive Oil, Spices \$60.00

Tortellini Antipasta Salad

Tortellini w/ Salami, Ham, Pepperoni Provolone, Mozzarella, Bell Peppers, Red Onion. Olive Oil and White Balsamic Vinegar \$65.00 **Bacon Ranch Pasta Salad**

Penne Pasta, Peas, Carrot Shreds. & Bacon Tossed in ranch dressing \$55.00

Orzo Salad

Orzo Pasta, Raisins, Chick Peas, Shredded Carrots, in White Balsamic & Olive Oil \$60.00

Greek Pasta Salad

Rotini Pasta, Feta Cheese, Kalamata Olives, Bell Peppers Red Onions, \$60.00

Quinoa Salad (GF)

Red Quinoa w/ Dried Cranberries, Walnuts, & Peas Tossed in a Balsamic Dressing \$65.00

Tossed Salad (GF)

Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion w/ choice of dressing **\$48.00 - Small** (12 Adults) **\$75.00 - Medium** (25 Adults) **\$100.00 - Large** (40 Adults)

Tortellini Pesto Salad

CheeseTortellini, Roasted Red Peppers tossed in Pesto Sauce \$55.00

Pasta - 1/2 Tray Pricing Serves 8-10

Penne in Vodka Sauce	\$	55.00	
Penne w/ Prosciutto & Peas in Vodka Sauce	\$	70.00	
Penne w/ Sweet Italian Sausage & Broccoli Rabe	\$	65.00	
Cavatelli w/ Broccoli & Garlic	\$	60.00	
Rigatoni Bolognese	\$	60.00	
3 Cheese Macaroni & Cheese	\$	60.00	
Wild Mushroom Ravioli in Mushroom Cream Sauce	\$	75.00	
Pasta Puttanesca	\$	60.00	
Black Olives, Capers, Onions, Red Pepper Flake in Red	Sau	ce	
Pasta Florentine	\$	50.00	
Shell Pasta with Sautéed Spinach, Garlic, White Onion, & Olive C			
Spinach Lasagna Roll Ups	\$	55.00	
Beef & Cheese Lasagna	\$	75.00	
Vegetable Lasagna w/ Alfredo or Bachemel Sauce	\$	85.00	

Make it GF, or Add Chicken, Shrimp, or Bacon!

Gluten-Free Pasta - \$10.00/tray Grilled or Breaded Chicken Cutlet - \$13.00/tray Grilled Shrimp - \$20.00/tray Add Bacon - \$10.00/tray

Vegetables & Sides- 1/2 Tray Pricing

Steamed Broccoli Rabe w/ Sautéed Garlic (GF)	\$ 55.00
Green Beans Almondine (GF)	\$ 45.00
Rosemary & Garlic Roasted Potatoes (GF)	\$ 45.00
Roasted Mixed Vegetables (GF)	\$ 40.00
Roasted Asparagus (GF)	\$ 60.00
Steamed Broccoli w/ Garlic (GF)	\$ 40.00
Mashed Potatoes w/ Roasted Garlic (GF)	\$ 55.00
Roasted Brussels Sprouts w/ Bacon &Caramelized Onion	\$ 55.00
Roasted Brussels Sprouts w/ Shallots, Cranberries and White Wine Sauce (GF)	\$ 55.00
White Cheddar & Potato Pierogies w/ Sautéed Onions	\$ 45.00

Catering Taxed at 6.625% NJ Sales Tax Minimum Order Quantity - 1/2 Tray Prices are subject to change - Revised 08/17/2022