

Seafood Selections

	Half Tray	Full Tray
<b>Sole Oreganata</b> .....	<b>\$95</b>	<b>\$189</b>
<i>Topped with seasoned Italian bread crumbs and cheese, finished with a white wine lemon butter sauce.</i>		
<b>Sole Francese</b> .....	<b>\$95</b>	<b>\$189</b>
<i>Sole lightly battered, finished with a lemon butter sauce.</i>		
<b>Sole Livornese</b> .....	<b>\$95</b>	<b>\$189</b>
<i>Onions, garlic, capers, green and black olives, fished in a white wine plum tomato sauce.</i>		
<b>Blackened Salmon</b> .....	<b>\$100</b>	<b>\$205</b>
<i>Topped with garlic, oil and fresh herbs.</i>		
<b>Broiled Salmon</b> .....	<b>\$100</b>	<b>\$205</b>
<i>Topped with fresh bruschetta tomatoes, finished with drizzled balsamic glaze.</i>		
<b>Salmon Dill</b> .....	<b>\$100</b>	<b>\$205</b>
<i>Topped with a fresh dill and shallot wine cream sauce.</i>		
<b>Shrimp Scampi</b> .....	<b>\$111</b>	<b>\$223</b>
<i>Grilled, sautéed or fried (pick one) finished in a garlic white wine lemon butter sauce.</i>		
<b>Shrimp Fra Diavolo</b> .....	<b>\$111</b>	<b>\$223</b>
<i>Grilled, sautéed or fried (pick one) finished in a spicy tomato sauce with hot cherry peppers.</i>		

Sandwich Platters

<b>Italian</b> .....	<b>\$167</b>
<i>Salami, ham, capicola, provolone, topped with lettuce, tomato and onion. Accompanied with oil and vinegar</i>	
<b>Americana</b> .....	<b>\$167</b>
<i>Mixture of ham, roast beef, turkey, provolone, American and Swiss cheese. Topped with lettuce, tomato and onion. Accompanied with oil and vinegar</i>	
<b>Assorted Wraps</b> .....	<b>\$167</b>
<i>Choose from ham, turkey, roast beef, tuna salad, chicken salad, grilled chicken. Wraps include a choice of sundried, whole wheat, plain, spinach, and are served with lettuce, tomato and onion.</i>	
<b>Joe's Corner</b> .....	<b>\$167</b>
<i>Sloppy Joe's served with a combination of ham, turkey and Swiss, turkey, roast beef and Swiss ham, turkey, roast beef and Swiss. Served on Calandra's fresh baked rye bread, accompanied with coleslaw and Thousand Island dressing</i>	
<b>Luciano</b> .....	<b>\$187</b>
<i>Prosciutto di Parma, hot or sweet soppressata, imported dry capicola and fresh mozzarella, roasted red pepper and arugula, finished with balsamic glaze.</i>	
<b>The Cut</b> .....	<b>\$187</b>
<i>Breaded chicken cutlets, fresh mozzarella and roasted peppers, finished with balsamic glaze.</i>	
<b>Pazzo</b> .....	<b>\$167</b>
<i>Grilled Chicken, broccoli rabe, fresh mozzarella, balsamic glaze.</i>	
<b>Melanzana</b> .....	<b>\$167</b>
<i>Breaded eggplant, fresh mozzarella, fire roasted peppers, balsamic glaze.</i>	

Long Board Sub! Sandwiches

Choose from any of our sandwich selections

Three meats and cheese, lettuce, tomato and onion accompanied with oil and vinegar.  
\$28 per foot

Specialty Sandwiches \$31 per foot

Stuffed Breads Medium - \$47 Large - \$94

Chicken parmigiana, pepperoni and mozzarella, sausage, peppers and provolone, spinach, seasoned ricotta and mozzarella, chicken, broccoli rabe, seasoned ricotta and mozzarella.  
All served with Marinara sauce.

Side Dishes

	Half Tray	Full Tray
<b>Broccoli Rabe</b> .....	<b>\$73</b>	<b>\$144</b>
<i>Sautéed in Evoo and garlic with a touch of red pepper flakes.</i>		
<b>Broccoli Flowers</b> .....	<b>\$56</b>	<b>\$111</b>
<i>Sautéed in Evoo, garlic, grape tomatoes and a touch of red wine vinegar.</i>		
<b>Cauliflower Oreganato</b> .....	<b>\$56</b>	<b>\$111</b>
<i>Tender cauliflower, seasoned Italian bread crumb, parmigiana cheese, baked until golden brown</i>		
<b>Charred Brussel Sprouts</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Braised sprouts, bacon, onions, apples, finished with a drizzle of local Kingswood honey.</i>		
<b>Grilled Asparagus</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Seasoned bread crumbs, parmigiana cheese.</i>		
<b>Green Bean Almondine</b> .....	<b>\$56</b>	<b>\$111</b>
<i>Sautéed in Evoo and garlic, shallots, topped with toasted sliced almonds.</i>		
<b>Grilled Portobello Caps</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Garlic, herbs, Evoo, laced with fire roasted peppers and finished with balsamic glaze</i>		
<b>Grilled Vegetables</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Seasoned grilled zucchini, squash, eggplant, red onions and red peppers.</i>		
<b>Roasted Potatoes</b> .....	<b>\$56</b>	<b>\$111</b>
<i>Crispy Yukon gold potatoes, Evoo, garlic and rosemary.</i>		
<b>French Fries</b> .....	<b>\$45</b>	<b>\$89</b>
<b>Tater Totes</b> .....	<b>\$45</b>	<b>\$89</b>

Catering Needs

Chaffing dishes, deep pan and sternos. \$16 per set  
Chaffing dishes, deep pan, sternos, tongs and spoons. \$22 per set  
Plates, napkins and cutlery sets are not included, unless requested the day the order is placed for an additional charge.  
All pricing is subject to change based on market pricing.  
All pricing subject to sales tax  
All orders must be placed a minimum of 24 hours prior.  
Cancellations must be 72 hours before event or guest will be charged full price.

CALANDRA'S®  
BAKERY

ITALIAN PASTRY PLATTERS

Mini Assorted Pastries Feeds 6 - 10 People \$39.00

Mini Assorted Pastries Feeds 11 - 16 People \$50.00

Mini Assorted Pastries Feeds 17 - 24 People \$70.00

ITALIAN COOKIE PLATTERS

Assorted Cookies Feeds 6 - 10 People \$31.00

Assorted Cookies Feeds 11 - 16 People \$42.00

Assorted Cookies Feeds 17 - 24 People \$58.00

CALANDRA'S®  
ITALIAN MARKET & DELI

Catering Division  
A Family Tradition

Catering  
Menu

Calandra's  
Italian Market & Deli

Located inside Calandra's Italian Village

234 Bloomfield Ave., Caldwell, New Jersey 07006

Tel. (973) 226-8889 Opt. #3 • Fax (973) 461-1325

www.calandrasmarketanddeli.com



## Salads

	Half Tray	Full Tray
<b>Insalata della Casa</b> .....	<b>\$56</b>	<b>\$89</b>
<i>Romaine lettuce, onions, cucumbers, tomatoes and choice of dressing.</i>		
<b>Caesar Salad</b> .....	<b>\$56</b>	<b>\$89</b>
<i>Romaine lettuce, shaved Grana Padano cheese, garlic croutons accompanied with creamy Caesar dressing (Add chicken for an additional charge)</i>		
<b>Antipasto</b> .....	<b>\$67</b>	<b>\$111</b>
<i>Romaine lettuce, ham, salami, pepperoni, provolone, roasted peppers, onions, tomatoes, mixed olives and marinated mushrooms</i>		
<b>Capo</b> .....	<b>\$67</b>	<b>\$111</b>
<i>Iceberg lettuce, ham, turkey, Swiss, cheddar, hard boiled eggs, tomato, onions, garlic croutons and choice of dressing.</i>		
<b>Bocconcini</b> .....	<b>\$67</b>	<b>\$111</b>
<i>Iceberg lettuce, grilled chicken, onions, tomatoes, fresh mozzarella bites, mixed olives and choice dressing</i>		
<b>Assorted pasta salads</b> .....	<b>\$67</b>	<b>\$111</b>
<b>Potato Salad</b> .....	<b>\$67</b>	<b>\$111</b>
<b>Macaroni Salad</b> .....	<b>\$67</b>	<b>\$111</b>

## Cold Appetizers

	Half Tray	Full Tray
<b>Marinated Seafood Salad</b> .....	<b>\$167</b>	<b>\$278</b>
<i>Calamari, scungilli, baby scallops, shrimp, onions, peppers, grape tomatoes, finished in fresh lemon vinaigrette.</i>		
<b>Antipasto Platter</b> .....	<b>\$195</b>	<b>\$278</b>
<i>Assorted imported meats and cheese accompanied with mixed olives, fire roasted peppers, marinated artichokes, sundried tomatoes, marinated mushrooms, topped with grapes.</i>		
<b>Shrimp Cocktail</b> .....	<b>\$195</b>	<b>\$278</b>
<i>Served with spicy cocktail sauce.</i>		
<b>Caprese Bites</b> .....	<b>\$67</b>	<b>\$122</b>
<i>Fresh mozzarella bites tossed with grape tomatoes, tossed with herbs, fresh lemon and EVOO.</i>		
<b>Cici Bean Salad</b> .....	<b>\$56</b>	<b>\$89</b>
<i>Chickpeas, tossed with celery, onions, peppers, garlic, Italian seasoning, vinegar, fresh lemon and Evoos.</i>		
<b>Tomato Bruschetta</b> .....	<b>\$56</b>	<b>\$89</b>
<i>Fresh diced tomatoes, onions, garlic, basil, finished with Evoos, accompanied with toasted garlic crostini.</i>		
<b>Tomato Caprese</b> .....	<b>\$70</b>	<b>\$139</b>
<i>Tomatoes, fresh mozzarella, fire roasted peppers, topped with fresh basil &amp; Evoos.</i>		
<b>Vegetable Platter</b> .....	<b>\$70</b>	<b>\$139</b>
<i>Cauliflower, broccoli, celery, carrots, cucumbers, peppers, grape tomatoes and choice of dipping sauce.</i>		
<b>Assorted Cheese Platter</b> .....	<b>\$70</b>	<b>\$139</b>
<i>Cubed, cheddar, Swiss, sharp provolone, asiago, pepper jack, topped with grapes. Accompanied with assorted cracker.</i>		
<b>Seasonal Fruit Platter</b> .....	<b>\$70</b>	<b>\$139</b>
<i>Watermelon, cantaloupe, pineapple, strawberries, blueberries, red grapes and green grapes.</i>		

(Half Tray Serves Approximately 8-10 People)

(Full Tray Serves Approximately 12-20 People)

## Hot Appetizers

	Half Tray	Full Tray
<b>Buffalo Wings</b> .....	<b>\$78</b>	<b>\$144</b>
<i>Baked and fried, accompanied with choice of dipping sauce.</i>		
<b>Chicken Fingers</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Fried until crispy, accompanied with choice of dipping sauce.</i>		
<b>Pigs in a Blanket</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Mini hot dogs wrapped in puffy pastry, accompanied with a spicy honey mustard sauce.</i>		
<b>Garlic Bread</b> .....	<b>\$56</b>	<b>\$111</b>
<i>Calandra's French bread, topped with house made roasted garlic herb butter, baked until crispy golden brown.</i>		
<b>Arancini</b> .....	<b>\$67</b>	<b>\$134</b>
<i>House made rice balls, filled with meat and cheese.</i>		
<b>Fried Calamari</b> .....	<b>\$83</b>	<b>\$167</b>

## Pastas and Entrées

	Half Tray	Full Tray
<b>Rigatoni Pomodoro</b> .....	<b>\$61</b>	<b>\$122</b>
<i>Plum tomatoes, onion, garlic, basil, pinch of crushed red chili flakes finished with EVOO.</i>		
<b>Rigatoni alla Norma</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Fried eggplant, onions, garlic, basil, pomodoro sauce topped with seasoned ricotta cheese and diced fresh mozzarella, then baked until melted.</i>		
<b>Penne Arrabbiata</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Spicy plum tomato sauce, with onions, garlic, basil and hot cherry peppers.</i>		
<b>Penne alla Vodka</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Creamy pink sauce, finished with vodka, basil and grated Grana Padano.</i>		
<b>Ziti al Forno</b> .....	<b>\$73</b>	<b>\$144</b>
<i>Seasoned ricotta cheese, mozzarella, parmigiana cheese, marinara sauce, basil tossed and baked until crispy golden brown.</i>		
<b>Fussilli Bolognese</b> .....	<b>\$73</b>	<b>\$144</b>
<i>Slow braised beef finished with a savory tomato sauce, topped with grated Grana Padano.</i>		
<b>Cavatelli and Broccoli</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Fresh broccoli flowers, sautéed in EVOO and garlic, grape tomatoes, red chili flakes, tossed with grated Grana Padano cheese.</i>		
<b>Gnocchi Genovese</b> .....	<b>\$67</b>	<b>\$134</b>
<i>Potato dumplings tossed in a pesto cream sauce.</i>		
<b>Tortellini Bianco</b> .....	<b>\$73</b>	<b>\$144</b>
<i>Apple smoked bacon, onions and peas tossed in a parmigiana cream sauce.</i>		
<b>Manicotti al Forno</b> .....	<b>\$67</b>	<b>\$144</b>
<i>Crepes filled with seasoned ricotta cheese, topped with marinara and mozzarella cheese, baked until golden brown.</i>		
<b>Stuffed Shells al Forno</b> .....	<b>\$67</b>	<b>\$144</b>
<i>Large shells stuffed with seasoned ricotta cheese, topped with marinara and mozzarella cheese, baked until golden brown.</i>		
<b>House-made Cheese Lasagna</b> .....	<b>\$83</b>	<b>\$167</b>
<i>Seasoned ricotta, mozzarella, grated parmigiana and provolone, baked until golden brown.</i>		
<b>House-made Meat Lasagna</b> .....	<b>\$94</b>	<b>\$178</b>
<i>Slow braised beef, seasoned ricotta, mozzarella, grated parmigiana and provolone, baked until golden brown.</i>		
<b>Nonna's Meatballs</b> .....	<b>\$80</b>	<b>\$160</b>
<i>Nonna's traditional old world beef meatballs, seasoned, baked and fried topped with Calandra's famous marinara sauce.</i>		
<b>Sausage and Peppers</b> .....	<b>\$78</b>	<b>\$156</b>
<i>Mixture of sliced hot and sweet sausage, onions, peppers, garlic, basil and a touch of marinara sauce.</i>		
<b>Eggplant Parmigiana</b> .....	<b>\$83</b>	<b>\$167</b>
<i>Layers of eggplant topped with marinara sauce mozzarella cheese, grated parmigiana cheese, baked until golden brown.</i>		
<b>Eggplant Rollatini</b> .....	<b>\$83</b>	<b>\$167</b>
<i>Thinly sliced eggplant rolled with seasoned ricotta cheese and mozzarella, topped with marinara sauce and melted provolone cheese, baked until golden brown.</i>		

## Butcher Block Choices

*Protein availability is based on market demands.*

### Prime Rib \$Market Price

*Black Angus rib eye seasoned and slow cooked.*

*(Accompanied with horseradish cream sauce and herbed au jus).*

### Oven Roasted Turkey Breast \$Market Price

*Choice of lemon pepper, honey butter, five spice. (Approximate weight is 11 lbs. before cooking).*

### Honey Baked Spiral Ham \$Market Price

*(Approximate weight is 10lbs.)*

## Chicken Selections

	Half Tray	Full Tray
<b>Chicken Marsala</b> .....	<b>\$89</b>	<b>\$178</b>
<i>Chicken breast, mushrooms, finished in a shallot marsala wine demi glaze.</i>		
<b>Chicken Francese</b> .....	<b>\$89</b>	<b>\$178</b>
<i>Chicken breast, lightly battered, finished in a white wine lemon butter sauce.</i>		
<b>Chicken Cacciatore</b> .....	<b>\$89</b>	<b>\$178</b>
<i>Chicken breast, onions, peppers, capers, green olives, potatoes, finished in a tomato white wine sauce.</i>		
<b>Chicken Toscano</b> .....	<b>\$89</b>	<b>\$178</b>
<i>Chicken breast, finished with a rosemary lemon butter sauce, topped with roasted potatoes.</i>		
<b>Chicken Picatta</b> .....	<b>\$83</b>	<b>\$167</b>
<i>Chicken breast topped with a white wine lemon butter caper sauce.</i>		
<b>Chicken Murphy</b> .....	<b>\$89</b>	<b>\$178</b>
<i>Chicken breast, sausage, peppers, onions, potato, mushrooms, pepperoncini and stewed tomatoes.</i>		
<b>Chicken Scarpariello</b> .....	<b>\$89</b>	<b>\$200</b>
<i>Chicken breast, sausage, rosemary, potatoes, finished in a white wine lemon butter sauce. (Choice of hot or sweet)</i>		
<b>Chicken Balsamico</b> .....	<b>\$83</b>	<b>\$167</b>
<i>Chicken breast, finished with a balsamic demi glaze, roasted grape tomatoes and portobello mushrooms.</i>		
<b>Chicken Saltimbocca</b> .....	<b>\$89</b>	<b>\$178</b>
<i>Chicken breast topped with sage, prosciutto and provolone, finished with lemon and a touch of demi glaze.</i>		
<b>Chicken Parmigiana</b> .....	<b>\$83</b>	<b>\$167</b>
<i>Crispy breaded chicken topped with marinara sauce, basil and mozzarella, baked until golden brown.</i>		
<b>Chicken Bruschetta</b> .....	<b>\$83</b>	<b>\$167</b>
<i>Crispy chicken cutlet topped with fresh mozzarella and bruschetta tomatoes, finished with drizzled balsamic glaze.</i>		

*(Most chicken dishes can be substituted for veal for an additional cost)*

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