# Seafood Selections

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

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Italian	.67
with oil and vinegar	
Americana\$1	.67
Mixture of ham, roast beef, turkey, provolone, American and Swiss cheese.	
Topped with lettuce, tomato and onion. Accompanied with oil and vinegar	
Assorted Wraps\$1	.67
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.	
•	.67
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	07
	.87
Proscuitto di Parma, hot or sweet soppressata, imported dry capicola and fresh mozzarella, roasted red pepper and arugula, finished with balsamic glaze.	
The Cut	87
Breaded chicken cutlets, fresh mozzarella and roasted peppers, finished with balsamic glaze.	.07
Pazzo\$1	67
Grilled Chicken, broccoli rabe, fresh mozzarella, balsamic glaze.	
Melanzana\$1	.67
Breaded eggplant, fresh mozzarella, fire roasted peppers, balsamic glaze.	



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 mozzerella.

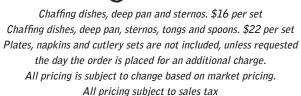
All served with Marinara sauce.



## Side Dishes

	Half Iray	Full Iray
Broccoli Rabe	\$73	\$144
Sautéed in Evoo and garlic with a touch of red pepper flakes.		
Broccoli Flowers	\$56	\$111
Sautéed in Evoo, garlic, grape tomatoes and a touch of red wine vinegar.		•
Cauliflower Oreganato	\$56	\$111
Tender cauliflower, seasoned Italian bread crumb, parmigiana cheese,		
baked until golden brown		
Charred Brussel Sprouts	\$67	\$134
Braised sprouts, bacon, onions, apples, finished with a drizzle of		7
local Kingswood honey.		
Grilled Asparagus	\$67	\$134
Seasoned bread crumbs, parmigiana cheese.		7
Green Bean Almondine	\$56	\$111
Sautéed in Evoo and garlic, shallots, topped with toasted sliced almonds.		
Grilled Portobello Caps	\$67	\$134
Garlic, herbs, Evoo, laced with fire roasted peppers and finished	407	Ţ-J.
with balsamic glaze		
Grilled Vegetables	\$67	\$134
Seasoned grilled zucchini, squash, eggplant, red onions and red peppers.	407	Ţ-J.
Roasted Potatoes	\$56	\$111
Crispy Yukon gold potatoes, Evoo, garlic and rosemary.	450	Y
French Fries	\$45	\$89
Tater Totes		\$89
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## Catering Needs



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.



## **ITALIAN PASTRY PLATTERS**

Mini Assorted Pastries Feeds 6 - 10 People \$39.00

Mini Assorted Pastries Feeds 11 - 16 People \$50.00

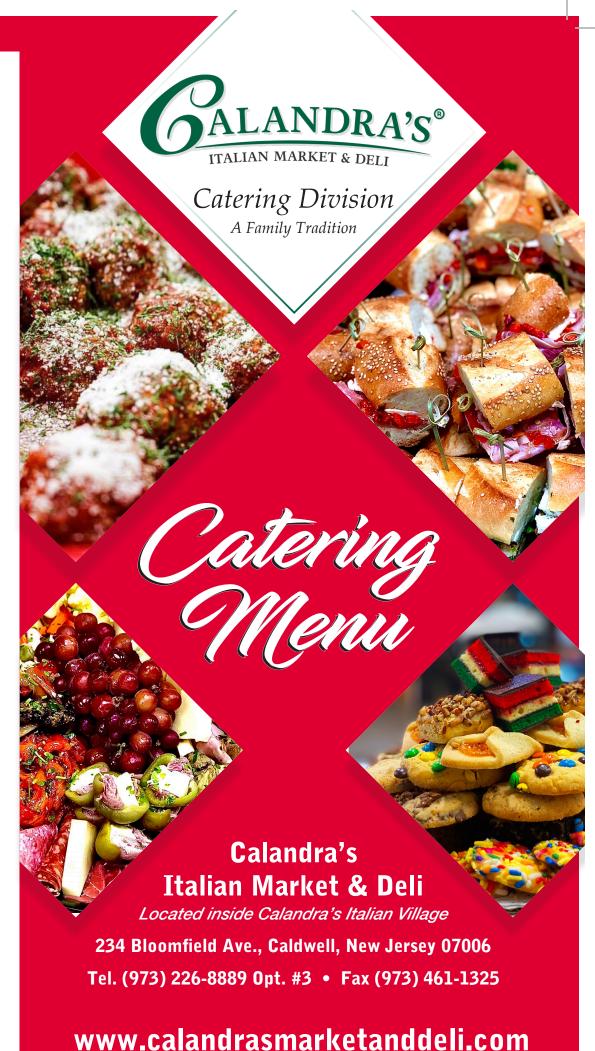
Mini Assorted Pastries Feeds 17 - 24 People \$70.00

### **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





_	Half Tray	Full Tray
Insalata della Casa	\$56	\$89
Romaine lettuce, onions, cucumbers, tomatoes and choice of dressing.  Caesar Salad	\$56	\$89
Romaine lettuce, shaved Grana Padano cheese, garlic croutons accompanied with creamy Caesar dressing (Add chicken for an additional charge)  Antipasto	\$67	\$111
Romaine lettuce, ham, salami, pepperoni, provolone, roasted peppers, onions, tomatoes, mixed olives and marinated mushrooms	407	Ψ
Capo	\$67	\$111
Rocconcini	\$67	\$111
Assorted pasta salads  Potato Salad  Macaroni Salad	\$67	\$111 \$111 \$111

~ ~	Half Tray	Full Tray
Marinated Seafood Salad	\$167	\$278
Calamari, scungilli, baby scallops, shrimp, onions, peppers, grape tomatoes, finished in fresh lemon vinaigrette.	¢10E	¢270
Antipasto Platter	\$195	\$278
Shrimp Cocktail	\$195	\$278
Served with spicy cocktail sauce.	γ= / σ	<b>+</b>
Caprese Bites	\$67	\$122
Fresh mozzarella bites tossed with grape tomatoes, tossed with herbs, fresh lemon and EV00.	•	
Cici Bean Salad	\$56	\$89
Chickpeas, tossed with celery, onions, peppers, garlic, Italian seasoning, vinegar, fresh lemon and Evoo.		
Tomato Bruschetta	\$56	\$89
Fresh diced tomatoes, onions, garlic, basil, finished with Evoo, accompanied with toasted garlic crostini.		
Tomato Caprese	\$70	\$139

Vegetable Platter.....

Cubed, cheddar, Swiss, sharp provolone, asiago, pepper jack, topped with grapes.

Cauliflower, broccoli, celery, carrots, cucumbers, peppers, grape tomatoes

Watermelon, cantaloupe, pineapple, strawberries, blueberries, red grapes

and choice of dipping sauce.

and green grapes.

Assorted Cheese Platter..

Accompanied with assorted cracker.

Seasonal Fruit Platter ......

Cold Appetizers

(Half Tray Serves Approximately 8-10 People) (Full Tray Serves Approximately 12-20 People) . \$70 \$139



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





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.)



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

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

finished with drizzled balsamic glaze.

## Calandra's Italian Market & Deli

Located inside Calandra's Italian Village

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