



Jerry's Pizza & Matty's Next Door
635 South Main Street
Middletown, Ct
860-346-5335

Carmela's on the Extension
139 Main Street Extension
Middletown, Ct
860-788-7922

Antonio's Market & Catering
650 South Main Street
Middletown, Ct

***call Antonio's to place a catering order. Ask for *Carmela*. Thank you!**

Pick Up Items

When picking up your trays of food, serving utensils, chafing dishes and sternos are not included in the price. These items can be added for an additional \$15.00 each set.

Tableware can be added for an additional \$1.50 per person.

Appetizers

Fresh Fruit Tray with Cherry Dip	15-20 people \$50.00 (in season)	40-50 people \$80.00 (in season)
Fresh Vegetables with Dip	12" Platter 5-6 lb. 15-20 people \$40.00	18" Platter 10-12 lb. 40-50 people \$70.00
Variety of Cheese with Crackers & Pepperoni	15-20 people \$50.00	40-50 people \$70.00
Shrimp Cocktail	25 people \$80.00**	50 people \$140.00**
Assorted Miniature Sandwiches (Ham, Turkey, Roast Beef, Chicken Salad, Egg Salad, Tuna Salad, Seafood Salad)	\$2.99 each	
Eggplant Rollatini	\$1.99 each	
Garlic Bread	14" (whole) \$7.00	
Bruschetta	14" (whole) \$10.00	
Seafood Stuffed Mushrooms	(50) \$65.00	(100) \$95.00



Sausage Stuffed Mushrooms	(50) \$50.00	(100) \$85.00
“Matty’s” Famous Wings	\$45.00	\$90.00

Boar’s Head Cold Cut Platter	\$7.00 per person	\$9.00 per person
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Black Forest or Maple Honey, Classic Everroast, Buffalo Chicken, Oven Gold, Peppermill, Salsalito Cajun, American, White or Yellow Cheddar, or Pepperjack

With Rolls, Lettuce, Tomato & Condiments

ANTIPASTO PLATTER:	(20-25) Sm.\$65.00	(40-50)Lg\$110.00
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Prosciutto, Mortadella, Sopressata, Hot Capicola, Sharp Provolone, Italian Table Cheese, Olives, Pepperoncini & Tomatoes

COLD CUT GRINDERS: 3’ & 6’

Ham, Turkey, Salami, Bologna	Feeds 6 ppl per foot	\$16.00 per foot
Boars Head Meats		\$22.00 per foot

Trays Serve Approximately

Half Tray
(approximately
15-20 People)

Full Tray
(approximately
40-50 People)

Pasta

Pasta with Marinara	\$40.00	\$65.00
Penne with Meat & Marinara	\$50.00	\$80.00
Ravioli	\$60.00	\$80.00
Penne Ala Vodka	\$50.00	\$70.00
Tortellini Alfredo	\$50.00	\$80.00
Lasagna	\$65.00	\$110.00
Vegetarian Lasagna	\$60.00	\$100.00
Stuffed Shells (meat)	\$55.00	\$85.00
Manicotti (cheese)	\$55.00	\$85.00



Penne with Chicken & Broccoli	\$70.00	\$100.00
Macaroni & Cheese	\$50.00	\$80.00
Baked Ziti	\$50.00	\$80.00

Chicken

Chicken Parmesan	\$65.00	\$95.00
BBQ	\$65.00	\$95.00
Chicken Francaise	\$65.00	\$95.00
Baked Stuffed Chicken Breast	\$65.00	\$95.00
Chicken Marsala	\$65.00	\$95.00
Chicken Piccata	\$65.00	\$95.00
Italian Style Chicken Cutlets	\$65.00	\$95.00
Chicken Tenders	1.99 each piece	
Chicken Cacciatore	\$65.00	\$95.00

Beef & Pork

Meatballs with Marinara Sauce	\$55.00	\$85.00
Roast Beef	\$75.00	\$105.00
Beef Cutlets	\$75.00	\$105.00
Italian Sausage & Peppers	\$65.00	\$95.00
Kielbasa and Sauerkraut	\$65.00	\$95.00
Seasoned Baked Ham with Glaze	\$65.00	\$95.00
BBQ Pulled Pork	\$75.00	\$105.00
Grilled Pork Chops	\$75.00	\$105.00
BBQ Ribs	\$75.00	\$105.00



Veal

Cacciatore	\$85.00	\$115.00
Marsala	\$85.00	\$115.00
Parmigiana	\$85.00	\$115.00
Francaise	\$85.00	\$115.00
Cutlets	\$85.00	\$115.00
Veal w/ asparagus	\$85.00	\$115.00
Piccata	\$85.00	\$115.00

Seafood

Shrimp Scampi	\$115.00	\$180.00
Fried Calamari	\$75.00	\$100.00
Baked Scrod	\$75.00	\$100.00
Stuffed Sole	\$80.00	\$120.00
Seafood Medley with Fra Diavolo sauce	\$115.00	\$185.00
Salmon Florentine	\$90.00	\$145.00
Stuffed Shrimp	\$7.50 per person	
Stuffed Lobster Tail	\$13.50 per person	

Vegetables

Green Beans	\$45.00	\$80.00
Broccoli Rabe**	\$65.00	\$95.00
Grilled Mixed Vegetables	\$45.00	\$80.00



Roasted Potatoes	\$45.00	\$80.00
Red Bliss Mashed Potatoes	\$45.00	\$80.00
Broccoli	\$30.00	\$50.00
Corn on the Cob	\$30.00	\$50.00
Eggplant Parmigiana	\$45.00	\$90.00
Eggplant Rolatini	\$55.00	\$100.00
Baked Potato	\$2.00 each	
Baked Beans	\$30.00	\$50.00

Salads

Garden Salad	\$25.00	\$45.00
Romaine Caesar Salad	\$25.00	\$45.00
Spinach & Red Roasted Peppers	\$30.00	\$50.00
Antipasto Salad	\$35.00	\$55.00
German Potato Salad	\$35.00	\$60.00
Tomato & Cucumber Salad	\$40.00	\$70.00
Coleslaw	\$30.00	\$55.00
Antonio's Orchard	\$45.00	\$65.00
Fruit Salad*	\$45.00	\$65.00
Jeanette's Macaroni Salad (tuna)	\$40.00	\$70.00
Carmela's Potato & Egg Salad	\$40.00	\$70.00

Breads

Dinner Rolls & Butter	\$.35 each
Garlic Knots	\$.50 each



CLASSIC PARTY BUFFET

Minimum of 35 guests

\$15.00 per guest (50 or more)

\$16.00 per guest (35-49 guests)

One Choice of Pasta, One Chicken, One Potato or Rice, One Vegetable, One Cold Salad and Bread and Butter

Chafing Dishes and Serving Utensils can be added for \$15.00 per set.

Tableware can be added for \$1.50 per guest.

Pasta Choices

(Additional Pasta Choice is \$2.99 per guest unless otherwise noted)

Penne Pasta with Marinara Sauce

Penne ala Vodka

Tortellini Alfredo

Penne with Chicken and Broccoli

Macaroni and Cheese

Stuffed Shells or Manicotti

Chicken Choices

(Additional Chicken Choice is \$3.99 per guest unless otherwise noted)

Lemon and Herb Chicken

Breaded Italian Chicken Cutlet

BBQ Chicken

Chicken Francaise

Chicken Marsala

Chicken Parmesan



Beef Choices

(Additional Beef Choices are \$5.99 per guest)

Sliced Roast Beef with Burgundy Mushroom Sauce
Roasted Top Round
Beef Tenderloin
Prime Rib Au Jus...Market Price

Pork Choices

(Additional Pork Choices are \$3.99 per guest unless otherwise noted)

BBQ Ribs
Italian Sausage and Peppers
Seasoned Baked Ham with Pineapple and Brown Sugar Glaze
Kielbasa and Sauerkraut

Seafood Choices

(Additional Seafood Choices are based on Market Pricing)

Stuffed Filet of Sole
Baked Stuffed Shrimp
Steamed Lobster
Lemon and Dill Grilled Salmon

Veal Choices

(Additional Veal Choices are based on Market Pricing)



Veal Francaise

Veal Marsala

Veal Parmesan

Veal Piccata

Potato or Rice Choices

(Additional Potato or Rice Choice is additional \$2.99 per guest)

Garlic and Herb Smashed Potatoes

Oven Roasted Potatoes

Traditional Baked Potato

Wild Rice Pilaf

Fresh Vegetable Risotto...\$2.99 per guest

Salad Choices

(Additional Salad Choices are \$2.99 per guest unless otherwise noted)

Traditional Garden Salad with House Dressing

Romaine Caesar Salad

Spinach and Red Roasted Pepper Salad with Balsamic Vinaigrette Dressing...\$2.99 per guest

Mescalun Salad with Raspberry Vinaigrette...\$2.99 per guest

Vegetable Choices

(Additional Vegetable Choices is additional \$2.99 per guest)

Grilled Zucchini and Summer Squash

Green Bean Almondine

Italian Style Green Bean Salad

Brown Sugar Glazed Carrots

Buttered Corn

Grilled Vegetable Medley



Corporate Luncheon

Cold Sandwiches

Minimum of 15 guests

*Assorted Sandwiches on White Bread, Wheat Bread, Rye Bread,
Hard Rolls or Portuguese Rolls on a Platter \$7.99 each*

Ham, Genoa Salami, Bologna, Tuna Salad, Egg Salad, Turkey, Roast Beef, Pepperoni, Capicola,
Eggplant, Chicken Salad, Seafood Salad,
Italian Combo, American Combo, Grilled Veggies Slicing Buffalo Chicken, Prosciutto, Pastrami

All Sandwiches above can be put on Wraps for \$8.99 each

Hot Sandwiches

Sausage and Peppers, Meatball, Eggplant Parmesan
Chicken Cutlet, Barbeque Chicken, Buffalo Chicken Shaved Steak, BBQ Pulled Pork, Hot
Pastrami, Grilled Veggies

All Hot Sandwiches above are Individually Wrapped for \$8.99 each

Additional add-on Items

Individual Bags of Chips...\$1.00 each
Any Green Salad...\$2.99 per guest (Traditional Garden, Romaine Caesar)
Any Side of Mayo Based Salad...\$2.99 per guest (Potato, Macaroni or Coleslaw)
Assorted Can Soda...\$1.49
Bottle Soda...\$1.99 per guest
Bottle Water or Bottled Juice...\$1.99
per guest Assorted Snapple Drinks...\$1.99
per guest Assorted Cookies (1 per guest)...\$1.00 per guest
Chocolate Brownie Tray (1 per guest)...\$1.50 per guest



Assorted Italian Miniature Pastries (1 per guest)...\$2.50 per guest

Plates, Napkins, Forks, Knives, Cups...\$1.50 per guest

Continental Breakfast

Cold Breakfast

Minimum of 25 guests includes: Paperware \$1.50 per guest.

\$9.00 per guest (50 or more) \$10.00 per guest (25-49 guests)

Assorted Mini Danish

Assorted Mini Muffins

Mini Bagels

Apple **or** Orange Juice

Coffee **or** Tea

Cream Cheese **or** Jelly & Butter (Complete Coffee Service **or** Tea Service)

Hot Breakfast

Minimum of 25 guests includes:

Paper ware \$1.50 per guest.

Chafing Dish and Serving Utensil \$15.00 per set.

\$12.00 per guest (50 or more) \$13.00 per guest (35-49 guests)

Scrambled Eggs

Breakfast Sausage

Bacon

Home Fried Potatoes

Miniature Danish

Apple **or** Orange Juice

Coffee **or** Tea

(Complete Coffee Service **or** Tea Service)

Brunch

Minimum of 25 guests includes:

Paper ware \$1.50 per guest.

Chafing Dish and Serving Utensil \$15.00 per set.



\$18.00 per guest (50 or more) \$19.00 per guest (35-49 guests)

Scrambled Eggs - Sausage - Bacon -
Biscuits & Gravy - Roast Beef -
Grilled Vegetables - Penne ala Vodka -
Fresh Fruit - Mini Bagels or Rolls

Additional Items for All Breakfast Packages

Pancakes with Butter and Syrup...\$1.99 per guest
French Toast with Butter and Syrup...\$1.99 per guest
Fresh Fruit Salad...\$2.99 per guest (in season)
Biscuits & Gravy...\$2.99 per guest
One additional juice or beverage choice...\$1.99 per guest

Funeral Options

Package 1 \$16

Pasta
Sausage and Peppers
Chicken Parm
Salad, Bread & Butter

Package 2 \$14

Olive Cheese Platter Pickled Veggies
Cold Cut Platter with Rolls Pasta
Salad, bread & butter

Package 3 \$15

Chicken Marsala
Pasta
Salad
bread & butter

Package 4 \$12

Cold Cut Platter with Rolls
Macaroni Salad
Pickled Veggies
Tossed Salad



Package 5 \$11

Muffins
Fruit
Danish
Assorted Breads and Cakes

Outdoor Function

Minimum of 50 guests

\$29.95 per guest

6.35% Sales Tax And 18% Service Fee not Included

Hamburgers and Cheeseburgers with Rolls

Hot Dogs with Rolls

Italian Sausage & Peppers or Kielbasa with Kraut with Rolls

A Choice of Three Sides:

Macaroni Salad

Potato Salad

Coleslaw

Baked Beans

Corn on the Cob

Sliced Watermelon

Adding Chicken to the Traditional BBQ is \$4.00 per person

Adding Ribs to the Traditional BBQ is \$5.00 per person

Texas Barbecue

Minimum of 40 guests

\$55.95 per guest

6.35% Sales Tax And 18% Service Fee not Included

Sirloin Steaks

Texas Style Baby Back Ribs

Barbecue Chicken

Baked Potatoes with Sour Cream and Butter



Baked Beans
Corn on the Cob
Garden Salad with House Dressing
One Other Side Choice:
Macaroni Salad
Potato Salad
Coleslaw
Dinner Rolls and Butter
Sliced Watermelon

*Barbecues are set up for a 3 hour time frame
2 hour grill time, 1/2 hour setup and 1/2 hour breakdown
Grill Fee of \$100.00 is added to every bill
Additional Grill Time is \$150.00 per hour
Paper ware included with Outdoor Functions
Minimum of \$400.00 required for Cook Staff*

Things You Need to Know:

48 Hours Minimum Recommended for Best Availability

Deposits are due on functions upon choice of the menu. Minimum deposit is \$200.00.

Deposit is non-refundable.

Final payment is due one week prior to the event date.

Delivery is \$25.00-\$35.00 within Middletown and \$50.00-\$65.00 within Middlesex County. Any function outside of Middlesex County will incur a \$65.00-\$75.00 delivery charge automatically.

Set up not included in delivery charge. Set up charge determined on menu choice and size.

When booking a buffet or pick up items serving utensils are not included. Chafers can be added for an additional price. A set consists of chafing rack, chafing dish, sterno and serving utensil for \$15.00 per set. Paperware consists of plate, fork, knife, napkin and are \$1.50 per guest.

Additional charge will apply for pick-up of parties.

Prices are subject to change without notice.

