Gourmet Deli & Caterer

On a Roll

The Finest Selection of
Entrèes, Soups, Salads and Gourmet Sandwiches

www.onarollcaterer.com
50 ½ Main Street Madison, NJ 07940
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Appetizers

(Sold by piece unless otherwise noted)

Hot

- Buffalo Wings - *$13 ½/lb*
  Served with Blue Cheese Dip.
- Chicken Fingers - *$12-14/lb*
  Plump Chicken Breast Strips Fried to a Golden Crispness.
  (Your choice of regular, coconut, sesame or nacho crunch)
- Tarts
  ½ sheet - $40. full sheet - $80
  Choose From:

  Tomato & Mozzarella
  Sliced Tomatoes with Mozzarella & Olive Oil Seasoned with Oregano & Garlic on Top of a Croissant Crust.

  Roasted Vegetables
  Served on a Croissant Crust with Sun-dried Tomatoes & Mozzarella.

  Greek Style
  Sautéed Spinach, Tomato & Onion on Croissant Crust Topped with Feta.
- Stuffed Mushrooms - *$1 ¾*
  Your Choice of Ground beef, Sun-dried Tomato, Spinach & Ricotta, Crab Meat or Sausage & Apple Stuffing.
- Scallops in Bacon - *$1 ¾*
  Marinated Sea Scallops Wrapped in Cured Bacon Strips & Broiled to Perfection.
- Filet in Bacon - *$1 ¾*
  Marinated Filet Wrapped in Cured Bacon Strips & Broiled to a Perfect Tenderness.
- Crab Cakes - *$1 ¼*
  Maryland Style Served with Tartar Sauce.
- Mini Quiches - *$1*
  Please Contact Us for a List of Choices.
- Mini Pockets - *$2*
  Your Choice of Sun-dried Tomato Pesto & Brie, Roast Beef & Swiss or Shrimp.
- Coconut Shrimp - *$1 ¾*
  Served with Cranberry Honey Mustard.
- Satay
  Chicken - $1 ½ Beef - $1 ¾ Shrimp - $2
  Served with a Mild Peanut Sauce.
- Brie in Phyllo Cups - *$1*
  Served with a Black Currant Jam.
- Baby Lamb Chops - *$3 ½*
  New Zealand Chops Roasted in a Balsamic & Rosemary Marinade Cooked Medium Rare.

Cold

- Sun-dried Tomato & Basil Baguettes - *$1*
  French Baguette, Toasted & Topped with Mozzarella, Fresh Basil Leaf & Sun-dried Tomatoes.
- Filet & Béarnaise - *$2 ¼*
  Thinly Sliced Succulent Tenderloin on Toasted Baguette Brushed with Béarnaise.
- Smoked Salmon Mousse - *$1 ¼*
  Smoked Salmon Mousse on Your Choice of Puff Pastry or Cucumber Slices.
- Fresh Mozzarella, Cherry Tomato & Basil Skewers - *$1 ¼*
  Served with Balsamic Glaze.
- Olive Tapenade - *$1*
  Served Atop Crusty Baguette.

Platters

	Small	Med.	Large
Serves:	*15-20*	*25-35*	*45-55*
Cheese & Fruit	*$47 ½*	*$77 ½*	*$107½*
Crudite	*$35*	*$45*	*$55*
Shrimp Cocktail	*$65*	*$95*	*$125*
Grilled Vegetables	*$55*	*$85*	*$105*
Baked Brie en Croute	*$40*	*$65*	*$90*
Asst. Dips & Hummus *Your Choice of Spinach, Bruschetta, Hummus or Shrimp & Dill.*	*$35*	*$45*	*$55*
Canape or Finger Sandwiches *Your Choice of Shrimp; Smoked Salmon; Turkey, Ham & Havarti; or Cucumber-Watercress.*	*$65*	*$85*	*$105*

Salads

Chicken Salads

$12 - $14/lb.

- Sweet Lemon Chicken & Broccoli *with Toasted Almonds*
- Herb Grilled Chicken, *Cavatelli & Broccoli*
- Herb Grilled Chicken, *Sun-dried Tomatoes & Broccoli with Toasted Almonds*
- Basil Grilled Chicken & Penne Pasta *with Zucchini & Fresh Tomatoes*
- Club Grilled Chicken *with Bacon, Tomatoes, Basil, Celery, Scallions & Croutons*
- Tarragon Grilled Chicken *with Summer Squashes & Roasted Peppers*
- Sesame Grilled Chicken & Noodles *with Snow Peas, Red Peppers & Scallions*
- Dijon Grilled Chicken & Roasted Potatoes *with Celery & Scallions*
- Coconut Grilled Chicken & Red Grapes
- Curry Ginger Grilled Chicken & Red Grapes
- Rosemary Grilled Chicken & Wild Rice *with Diced & Sautéed Vegetables*
- Honey Mustard Grilled Chicken, *Snow Peas & Red Peppers*
- Dilled Chicken & Asparagus
- Ginger Grilled Chicken, *Snow Peas & Red Peppers*

Vegetable & Pasta Salads

$10 - $12/lb.

- Tortellini *with Sun-dried Tomatoes, Broccoli & Toasted Almonds*
- Fresh Mozzarella, *Tomato, Basil & Red Onion*
- Tortellini *with Mushrooms, Roasted Peppers & Zucchini*
- Steamed Vegetables Provençal
- Penne Pasta & Grilled Vegetables *with Fresh Tomatoes*
- Greek Grilled Vegetables *with Asparagus, Feta & Olives*
- Moroccan Cous Cous & Fresh Vegetables
- Lentils *with Roasted Peppers, Feta Cheese & Fresh Mint*
- Tortellini Primavera *with Broccoli, Julienned Carrots, Red Holland Peppers & Sweet Peas with our own Italian Style Dressing*
- Cavatelli *with Broccoli tossed with Parmesan, Fresh Basil & Garlic*
- Penne Pasta *with Tomato, Fresh Basil & Mozzarella Tossed with Parmesan & Olive Oil Dressing*
- Grilled Eggplant & Fettuccini *with Red Roasted Peppers & Sun-dried Tomatoes*
- Balsamic Grilled Vegetables & Bow Tie Pasta *with Sun-dried Tomatoes & Parsley*
- Southwestern Quinoa *with Tomatoes, Corn, Red Onion & Parsley*

Seafood

$15/lb.

- Poached Salmon & Tortellini *with Chopped Scallions, Mayonnaise & Dill*
- Dilled Shrimp, *Snow Peas & Red Peppers*
- Tarragon Steamed Shrimp & Asparagus
- Curried Shrimp, *Wild Rice & Diced Vegetables*
- Poached Salmon *with Cucumber Compote*
- Seafood Scampi *with Basil, Red Onion & Spinach Fettuccini*

Greens

	1/2	Full
Serves:	*8-10*	*16-20*
Mesculin *with Balsamic Vinaigrette*	*$17 ½*	*$30*
Mesculin *with Roasted Peppers & Feta Cheese*	*$22 ½*	*$40*
Spinach *with Bacon & Hardboiled Egg*	*$20*	*$37 ½*
Caesar Salad	*$20*	*$37 ½*
Baby Lettuces *with Mandarin Orange, Red Onion & Avocado*	*$25*	*$45*

Entrees

*(**1/2** sized orders serve 8-10; **Full** sized orders serve 16-20)*

Chicken

***1/2** - $40 - $50 **Full** - $75 - $95*

- Lemon Chicken
  Chicken Breast Served with Vegetables in a Lemon Wine Sauce.
- Stuffed Chicken Breast
  Chicken Breast Stuffed with a Choice of Broccoli & Cheddar, Spinach & Feta or Ham & Swiss. Served with a Choice of Sauce .
- Chicken Blanquette
  Tender Chunks of Chicken with Carrots, Celery, Mushrooms & Pearl Onions in a Cream Sauce Over Rice.
- Chicken Dijon
  Sautéed Chicken Cutlets Served over Rice with Mustard Cream Sauce.
- Chicken Chasseur
  Sautéed Cutlets in a Rich Brown Sauce Made with White Wine, Carrots & Mushrooms.
- Chicken & Asparagus
  Chicken Cutlets Topped with Mozzarella & Tender Asparagus Spears in a Cream Sauce.
- Chicken Pumante
  Sautéed Chicken Breast Served with Sun-dried Tomatoes in a Cream Sauce Seasoned with Fresh Basil.
- Chicken Royal Croissant
  Chicken with Mushrooms in a Wine Sauce Folded in a Croissant Dough and Baked until Golden Brown.
- Chicken Murphy
  Chicken Cutlet in a Brown Sauce Made with White Wine. Served with Potatoes, Onions & Peppers.
- Balsamic Chicken
  Sautéed Chicken with Roasted Peppers & Fresh Mozzarella in Balsamic Glaze.

Pasta

***1/2** - $35 - $45 **Full** - $65 - $85*

- Spinach Baked Ziti
  Ziti Baked with Ricotta, Mozzarella, Spinach & Marinara.
- Tortellini Alfredo
  Tortellini in a Parmesan Cream Sauce with Ribbons of Fresh Basil.
- Pasta Primavera
  Choice of Pasta Cooked Al Dente & Served with Fresh Vegetables in a Pink Sauce.
- Cavatelli & Broccoli
  Cavatelli Served with Broccoli in an Oil Sauce. Sun-dried Tomatoes Optional.
- Penne a la Vodka
  Served in a Creamy, Pink Vodka Sauce.
- Linguini
  With White or Red Clam Sauce.
- Lasagna Roll-Ups
  Lasagna Noodles Rolled with a Ricotta and Spinach Filling. Served with Marinara Sauce.
- Fettuccini Alfredo
  Fettuccini Tossed in a Creamy Parmesan Sauce. Chicken or Seafood May be Added
- Penne & Broccoli Rabe
  Served with Sun-dried Tomatoes in Garlic Aioli.
- Pasta Marinara
  Choice of Pasta in a Homemade, Chunky Marinara. Sauce is Available with or without Meat.

Veal

Market Price

- Veal Marsala
  Sautéed Veal Cutlet in a Mushroom Sauce Flavored with Marsala Wine.
- Veal Francaise
  Sautéed Veal Cutlet Topped with a Lemon Wine Sauce.
- Veal Piccata
  Tender Cutlet Sautéed & Served with a Lemon Caper Sauce.
- Rolled Stuffed Veal
  Tender Cutlet of Veal Stuffed with Spinach & Feta & Topped with a Mushroom Cream Sauce.

Entrees

*(**1/2** sized orders serve 8-10; **Full** sized orders serve 16-20)*

Beef & Lamb

Market Price

- Beef Stroganoff
  Tenderloin Tips & an Assortment of Fresh Vegetables in a Beef Sauce.
- Roasted Tenderloin
  Whole Roasted Tenderloin Served with Your Choice of Béarnaise or Dijon Horseradish.
- Prime Rib
  USDA Choice Prime Rib Roasted to Perfection & Served with Sour Cream Horseradish Sauce.
- Roast Beef
  Top Round with Mustard Cream.
- Marinated Flank Steak
  Flank Steak Marinated with Ginger & Soy Sauce & Grilled to Perfection.
- Roasted Leg of Lamb
  Leg of Lamb Rubbed with Olive Oil & Parmesan, Flavored with Garlic & Basil. Served with a Red Wine Sauce & Roasted Vegetables with a Balsamic Glaze.
- Grilled Butterflied Leg of Lamb
  Leg of Lamb Split & Grilled to Your Liking. Served with Our Own Sweet & Sour Sauce.
- Sirloin
  Oven Roasted or Grilled Served with Béarnaise & Dijon Horseradish.

Pork

***1/2** - $40- $50 **Full** - $75 - $95*

- Stuffed & Rolled Tenderloin
  Stuffed with Spinach & Feta. Served with Brown Gravy.
- Pan Fried Chops (Bone in)
  Breaded Pork Chops Served with Apple Sauce & Sour Cream.
- Roasted Tenderloin
  Whole Tenderloin Roasted in Herbs.
- Balsamic Pork
  Sautéed Pork with Roasted Peppers in a Balsamic Glaze.
- Chipotle & Lime Pork
  Tender Cutlets Marinated & Grilled to Perfection.
- Pork Shoulder
  Whole Shoulder Roasted with Spices & Prepared to Your Liking.

Seafood

Market Price

- Roasted Sea Scallops
  Pan Roasted Sea Scallops Served with a Raspberry Sauce.
- Seafood Scampi
  Choice of Shrimp, Scallops or Egg Battered Flounder in a White Wine, Lemon & Garlic Sauce.
- Scallops & Shrimp with Fettuccini
  Served in a Garlic Butter Sauce.
- Almond Crusted Halibut
  Served with a Lemon, Garlic & Butter Sauce.
- Chilean Sea Bass
  Marinated in Ginger Soy Sauce. Served Pan-Seared or Grilled.
- Fried Cod in Buttermilk
  Dipped in Buttermilk & Fried. Served with Tartar Sauce.
- Flounder Fraincaise
  Egg Battered & Served with a Garlic & Butter Sauce.