

# Mossuto's

## MARKET



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### *Ala Carte Catering Menu*

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- [\*www.mossutosmarket.com\*](http://www.mossutosmarket.com)

*Mossuto's Market Catering is the product of Italian cooking at its finest. We are a full-service caterer centered on first-class service and quality. Food fresh from the marketplace is tastefully prepared, and presented with perfection. Many of our catered dishes on our menu have been passed down within the Mossuto family for generations, originating from Mediterranean Sea villages, Tuscan hill towns, or somewhere in between.*

*We are pleased to pass these dishes from our tables to yours and assisting in planning your next catered event. Mossuto's entire staff is looking forward to providing you with the service and all of the trimmings that will truly ensure a superb catered affair.*

*Buon Appetito!*

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*Antipasti*

*Appetizers*

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*\$2.75 per piece*

*Coconut Shrimp*

*Shrimp Cocktail*

*Mini Crab Cakes*

*Ginger Garlic Shrimp Skewers*

*Baby Lamb Chops*

*\$2.50 per piece*

*Sirloin Toasts with Horseradish*

*Scallops wrapped in Bacon*

*Chicken Skewers*

*Beef Satay*

*\$2.00 per piece*

*Sausage and Bread Stuffed Mushrooms*

*Clams Casino*

*Goat Cheese Stuffed Artichoke Hearts*

*Chicken Spring Roll*

*Vegetable Pot Stickers*

*Shitake Mushroom & Leek Spring Rolls*

*\$1.50 per piece*

*Mozzarella, Tomato, & Olive Kebobs*

*Seasoned Bread Stuffed Mushrooms*

*Asparagus & Cheese Phyllo Wrap*

*Asparagus wrapped in Prosciutto*

*Beef Franks in Puff Pastry (Cocktail Franks)*

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**Piatti****Platters**

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	<b>Small Tray 12” (Feeds 10-12)</b>	<b>Med. Tray 16” (Feeds 20-25)</b>
<b>Vegetable Crudite</b> <i>assorted fresh vegetables, cut and arranged on a platter with Mossuto’s homemade roasted tomato Mascarpone dip</i>	<b>\$35</b>	<b>\$55</b>
<b>Classic Antipasto</b> <i>Salami Toscano, prosciutto, capicola, provolone, sopressata, mozzarella, and mixed olives</i>	<b>\$55</b>	<b>\$105</b>
<b>Cheese Platter</b> <i>Assorted regional Italian cheese</i>	<b>\$55</b>	<b>\$98</b>
<b>Grilled Fresh Vegetable Platter</b> <i>Zucchini, squash, eggplant, red onion, and Portobello mushrooms marinated with Mossuto’s Homemade balsamic vinaigrette</i>	<b>\$60</b>	<b>\$105</b>
<b>Mossuto’s Stuffed Bread Platter</b> <i>Pepperoni, broccoli, sausage, eggplant , roasted peppers Served with a spicy marinara dipping sauce</i>	<b>\$35</b>	<b>\$70</b>
<b>Cold Cuts</b> Select Four Meats: <i>Prosciutto di Parma, Genoa Salami, imported hot or sweet capicollo, Turkey breast, roast beef, imported boiled ham or imported sweet or hot sopressata</i> Select Three Cheeses: <i>fresh mozzarella, muenster, Swiss, American, or provolone</i> <i>Includes 2 rolls per person</i>		<b>\$10.00 per person (10 person minimum)</b>
<b>Fresh Mozzarella</b> <i>Sliced homemade fresh mozzarella Layered with Roasted Tomatoes and basil</i>	<b>\$55</b>	<b>\$85</b>
<b>Fresh Fruit</b> <i>A bountiful assortment of seasonal fresh fruits, Sliced and garnished with seasonal berries and grapes</i>	<b>\$60</b>	<b>\$95</b>
<b>Shrimp Platter</b>		

*Perfectly cooked fresh shrimp with zesty cocktail sauce  
and lemon wedges.*

**Market Price**

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***Insalate***

***Salads***

	<b>Half Tray (Feeds 8-12)</b>	<b>Full Tray (Feeds 15-25)</b>
<b>Mixed Greens</b> <i>Mesculine and grape tomatoes with balsamic vinaigrette</i>	<b>\$30</b>	<b>\$45</b>
<b>Mossuto's Caesar (NUF said)</b> <i>Add Grilled Shrimp</i>	<b>\$35</b>	<b>\$55</b>
<i>Add Grilled Chicken</i>	<b>Market Price</b>	
	<b>\$45</b>	<b>\$85</b>
<b>Arugula and Pecorino</b> <i>Prepared with Mossuto's lemon vinaigrette</i>	<b>\$45</b>	<b>\$60</b>
<b>Spinach</b> <i>Feta, red onion and olives with Mossuto's orange vinaigrette</i>	<b>\$45</b>	<b>\$60</b>
<i>Add Sliced Beef or Pork</i>	<b>\$50</b>	<b>\$95</b>
<i>Add Grilled Chicken</i>	<b>\$48</b>	<b>\$85</b>
<b>Endive and Radicchio</b> <i>With regiano and Mossuto's lemon vinaigrette</i>	<b>\$40</b>	<b>\$80</b>
<b>Chef Salad</b> <i>Julienned cold cuts and tomato on a bed of Romaine, served with Mossuto's red wine vinaigrette</i>	<b>\$45</b>	<b>\$90</b>
<b>Mozzarella Salad</b> <i>Cubed Fresh Mozzarella with grape tomatoes &amp; red onion, tossed with basil and Extra Virgin Olive oil</i>	<b>\$45</b>	<b>\$90</b>

*All dressings served on the side. Accompanying dressings are interchangeable.*

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## ***Basta***

## ***Pasta***

	<b>Half Tray (Feeds 8-12)</b>	<b>Full Tray (Feeds 15-25)</b>
<b>Baked Ziti</b> <i>classically prepared with or without meat</i>	\$35	\$70
<b>Manicotti, Stuffed Shells, Cheese/Meat Ravioli</b>	\$2.50 per piece	
<b>Lasagna</b> (traditional)	\$40	\$85
<b>Spinach Lasagna with béchamel</b>	\$45	\$90
<b>Meat Lasagna</b>	\$45	\$90
<b>Penne al Filetto di Pomodoro</b> <i>Filets of plum tomato, garlic and basil</i>	\$40	\$75
<b>Penne Putanesca</b> <i>plum tomatoes, olives, capers</i>	\$40	\$75
<b>Penne ala Vodka</b>	\$40	\$75
<b>Penne ala Vodka</b> <i>with shrimp, mushrooms and peas</i>	\$75	\$125
<b>Penne</b> <i>with roasted tomato, mushroom, and pignoli nuts</i>	\$60	\$105
<b>Rigatoni</b> <i>with sautéed eggplant and pomodoro sauce</i>	\$50	\$90
<b>Rigatoni Bolognese</b> (classic Italian Meat Sauce)	\$45	\$90
<b>Orechiette and Broccoli</b>	\$40	\$80
<b>Orechiette e' Broccoli Rabe and Sausage</b>	\$50	\$85
<b>Penne with Broccoli Rabe and Shrimp</b>	\$75	\$125
<b>Tortellini</b> <i>with prosciutto, peas, and panna</i>	\$55	\$105
<b>Pesto Genovese</b> <i>Penne pasta with pesto, green beans, and potatoes</i>	\$45	\$90

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## ***Riso***

## ***Risotto***

<b>Half Tray (Feeds 8-12)</b>	<b>Full Tray (Feeds 15-25)</b>
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<b>Risotto ai Funghi</b> <i>mushroom risotto</i>	\$50	\$90
<b>Risotto con Vegetali</b> <i>vegetable risotto</i>	\$50	\$90
<b>Risotto alla Pescatore</b> <i>seafood risotto</i>	\$ 75	\$150

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## ***Pollo & Vitello***

## ***Chicken & Veal***

	<b>Half Tray (Feeds 8-12)</b>	<b>Full Tray (Feeds 15-25)</b>
<b>B&amp;E Young Chicken</b> <i>roasted with lemon-garlic marinade</i>		
<b>Balsamico</b> <i>baked in balsamic vinegar</i>		
<b>Cacciatore</b> <i>tomatoes, onions, white wine</i>		
<b>Caprese</b> <i>layered with mozzarella and tomato</i>		
<b>Francaise</b> <i>lemon wine &amp; butter</i>		
<b>Marsala</b> <i>mushrooms &amp; onions in marsala wine</i>		
<b>Milanese</b> <i>breaded with seasoned Italian bread crumbs</i>		
<b>Murphy</b> <i>hot and sweet peppers, potatoes, demi-glace</i>		
<b>Parmigiana</b> <i>fresh mozzarella in marinara sauce</i>		
<b>Piccata-</b> <i>capers, lemon, butter</i>		
<b>Saltimbocca</b> <i>prosciutto and sage</i>		
<b>Savoy</b> <i>classically aged balsamic vinegar and bread crumbs</i>		
<b>Scampi</b> <i>garlic, butter, white wine</i>		
<b>Scapariello</b> <i>capers and olives</i>		
<b>Boneless Chicken</b>	\$55	\$110
<b>Bone-In Chicken</b>	\$45	\$90
<b>Veal</b>	\$80	\$165
<b>Boneless Chicken</b>		\$4.50 per piece
<b>Bone-In Chicken</b>		\$4.00 per piece

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## ***Maiale, Manzo, & Polpette di Carne***

## ***Pork, Beef, Meatballs***

<b>Whole Filet Mignon</b>	\$195 per loin
<i>Oven roasted with fresh herbs</i>	
<i>Pan seared with red wine reduction</i>	
<i>Sliced on a platter with horseradish sauce</i>	
<i>Whole with fresh aujus (carving station/server recommended)</i>	

**Boneless Pork Loin****\$75 per loin***Pot Roasted or Oven Roasted with fresh herbs**Stuffed with Spinach and Roasted Red Peppers or Peas and Pancetta***Homemade Meatballs****\$1.50 per piece**

	<b>Half Tray (Feeds 8-12)</b>	<b>Full Tray (Feeds 15-25)</b>
<b>Sausage and Peppers</b> <i>hot, sweet or mixed</i>	<b>\$55</b>	<b>\$105</b>
<b>Chicken Sausage with Broccoli Rabe</b>	<b>\$60</b>	<b>\$115</b>

*\*Lamb, Goat, & Duck available upon request. Please inquire for pricing & preparation\**

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***Pesci e Frutti di Mare******Fish & Seafood***

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**Calamari Marinara****Calamari Salad** with celery and hot peppers**Mussels Marinara** *served spicy or mild***P.E.I. Mussels Lucianna** *with fresh tomato and white wine***Salmon Marechiara** *with tomatoes, garlic and white wine***Shrimp Marinara****Shrimp Parmigiana****Shrimp Salad** *with garlic/lemon marinade***Striped Sea Bass (Seasonal)** *with tomato saffron broth***Tilapia Francese** *lemon, wine & butter***Tilapia Milanese** *lightly breaded and served on a bed of Mesculin***Tuna Putanesca** *plum tomatoes, olives, capers**All fish and seafood are market price*

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***Contorni******Sides***

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<b>Half Tray (Feeds 8-12)</b>	<b>Full Tray (Feeds 15-25)</b>
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<b>Asparagus</b> <i>steamed with fresh garlic and olive oil</i>	<b>\$40</b>	<b>\$80</b>
<b>Broccoli di Rabe</b> <i>sautéed with garlic and olive oil</i>		<b>Market price</b>
<b>Broccoli Salad</b> <i>steamed with fresh garlic and olive oil</i>	<b>\$35</b>	<b>\$70</b>
<b>Cauliflower Salad</b> <i>black olives, cherry peppers, celery, olive oil and garlic</i>	<b>\$35</b>	<b>\$70</b>
<b>Cole Slaw</b>	<b>\$20</b>	<b>\$35</b>
<b>Eggplant Parmigiana</b>	<b>\$48</b>	<b>\$95</b>
<b>Eggplant Rollantini</b>		<b>\$3 per piece</b>
<b>Escarole Saute</b> <i>garlic, calamata olives, pignoli nuts</i>	<b>\$40</b>	<b>\$80</b>
<b>Fresh Green Peas</b> <i>with pancetta and onion</i>	<b>\$40</b>	<b>\$80</b>
<b>Fresh Sauteed Eggplant</b> <i>with pomodoro sauce</i>	<b>\$48</b>	<b>\$95</b>
<b>Green Beans</b> <i>tomodoro, almondine or salad</i>	<b>\$40</b>	<b>\$80</b>
<b>Indiavolata</b> <i>spicy vegetable medley with grated cheese &amp; olive oil</i>	<b>\$40</b>	<b>\$80</b>
<b>Italian Potato Salad</b> <i>onion, peppers, scallions, olive oil and vinegar</i>	<b>\$35</b>	<b>\$60</b>
<b>Macaroni Salad</b>	<b>\$30</b>	<b>\$55</b>
<b>Mossuto's Macaroni and Cheese</b>	<b>\$35</b>	<b>\$60</b>
<b>Rice Balls</b>		<b>\$2.25 per piece</b>
<b>Roasted Potatoes</b> <i>with garlic and fresh rosemary herb</i>	<b>\$35</b>	<b>\$70</b>
<b>Stuffed Artichokes</b>		<b>\$ 6.75 per artichoke</b>

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### *Amicinni*

### *Little Friends*

	<b>Half Tray</b> <b>(Feeds 8-12)</b>	<b>Full Tray</b> <b>(Feeds 15-25)</b>
<b>Baked Ziti</b>	<b>\$35</b>	<b>\$70</b>
<b>Chicken Fingers</b>		<b>\$1.50 per piece</b>
<b>Macaroni &amp; Cheese</b>	<b>\$35</b>	<b>\$60</b>
<b>Mini Meatballs</b>		<b>\$ 1.00 per piece</b>

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### *Pane*

### *Breads*

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*Mossuto's Bigfoot Sub*

**\$19.95 per foot**

**Club Rolls**

**\$18/dozen**

**Dinner Rolls**

**\$9/dozen**

**Small Bread Basket with Butter**

**\$15**

**Medium Bread Basket with Butter**

**\$25**

**Large Bread Basket with Butter**

**\$35**

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*Dolci*

*Desserts*

**Assorted Biscotti Platter (plattering fee included)**

**\$16 per pound**

**Assorted Cookie Platter (plattering fee included)**

**\$16 per pound**

**Large Assorted Mini Pastry Platter**

**\$120**

**Small Assorted Mini Pastry Platter**

**\$65**

*\*Cakes for any occasion are made on premise by our first-class pastry chef and can be added to any order*

*Please inquire for types and pricing\**

**Mossuto's**  
**MARKET**

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*Servizio*

*Services*

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*Mossuto's full service catering offers delivery, wait staff, in-house chef services, carving stations, pasta stations, chafing dishes, coffee service, paper products, classic ware, china, tables, and chairs.*

*Please inquire within for details and pricing*