



FUNERAL • CREMATION SERVICES • CEMETERY

# PACKAGE OPTIONS

All packages include rolls & butter, two sides, house salad, cookies, water, iced tea and lemonade and 1 server for 2 hours

One Entrée –\$26.00 Per Person  
Two Entrées –\$31.00 Per Person  
Three Entrées –\$36.50 Per Person



## BEEF ENTREES

### Home-Style Meatloaf

Wrapped with bacon and topped with a zesty tomato sauce

### Beef Braciola

Thinly pounded -flank steak rolled and filled with cheese, fresh herbs and garlic slow simmered in a rich tomato sauce

\*Additional \$4.00 per person

### Beef Bourguignon

Braised beef tips in a burgundy mushroom demi served over butter egg noodles

## PORK ENTREES

### Spinach Stuffed Pork Loin

Sliced pinwheel-style pork loin stuffed with spinach, and asiago cheese served with natural juices and roasted garlic

### Pork Loin Stuffed with Dried Fruits

Sliced pinwheel-style pork loin stuffed with dried fruits, garlic and fresh herbs served with an apple onion marmalade

### Honey Baked Ham

Tender sliced honey baked ham



## FISH SPECIALTY ENTRÉES

### Potato Crusted Cod

Potato crusted cod served with a light lemon beurre blanc

### Parmesan Pesto Crusted Cod

### Jack Daniels Grilled Salmon

6 oz. fillet of salmon grilled and glazed with a sweet Jack Daniels sauce

\*Additional \$6.00 per person

## CHICKEN ENTREES

### Chicken Marsala

Sautéed with fresh mushrooms and a Marsala wine sauce

### Chicken Piccata

Sautéed with lemon, garlic and capers

### Caribbean Chicken

Char-grilled chicken breast with our chef's 9-spice Caribbean rub. Finished with a fresh pineapple, mango cilantro salsa

### Chicken Parmesan

Breaded and sautéed topped with fresh marinara and Italian cheeses

### Chicken Brochettes

Marinated chicken breast wrapped with fresh pesto and prosciutto

### Blackened Chicken Pesto

Rubbed with cajun spices and blackened served with a pistachio pesto cream





## PASTA SPECIALTY ENTRÉES

A Taste of Excellence Signature Pasta

Bowtie pasta in an Italian sausage, plum tomato cream sauce

\*Additional \$2.00 per person

Penne Bolognese

Penne pasta served with traditional beef bolognese

Pasta with Garden Julienne Vegetables

Penne tossed with julienne garden vegetables in an aglio e olio or a white wine cream sauce

Chicken and Broccoli Alfredo

Rotini tossed with creamy alfredo sauce

## SIDES

### RICE & POTATOES

Rosemary Roasted Redskin Potatoes, Roasted Garlic Mashed Yukon Gold Potatoes, Crunchy Au Gratin Potatoes or Wild Rice Pilaf

### VEGETABLES

Fresh Green Beans, Medley of Broccoli, Cauliflower and Carrots or Roasted Seasonal Vegetables

## HORS D'OEUVRES

\$2.95 per piece

Date almond rumaki

Mushrooms filled with sweet Italian sausage

Spinach and feta cheese in crispy phyllo dough

Potstickers with a soy plum sauce

Sesame Chicken Skewers with Scallions and Teriyaki

Honey BBQ Meatballs

Deviled Eggs with Pickled Celery

Cucumbers filled with Whipped Boursin Cheese

Wild Mushroom and Asparagus in a Wonton

## PLATTERS

Fresh Fruits

\$5.00 per person

Seasonal whole and fresh cut fruits with our famous walnut fruit dip displayed in dramatic fashion with an array of color

Crudités

\$4.75 per person

An array of whole and fresh cut market vegetables dramatically displayed with our creamy vegetable dip

Imported and Domestic Cheeses

\$5.50 per person

Cheeses showcased from all over the world, including America displayed on colorful marble with assorted crackers and fresh grapes

Charcuterie and Cheese Board

\$9.50 per person

Imported and domestic cheeses with assorted distinctive crackers, salami, pepperoni, prosciutto, capicola and sopresetta served with assorted olives, mustard and marmalades







## **MANHATTAN DELI TRAY - \$18.59 PER PERSON**

Roast Beef, Baked Ham, Corned Beef, Turkey, Havarti, Cheddar, American and Swiss Cheese, Lettuce, Tomatoes, Pickles, Black Olives, Pepperoncinis, Potato Salad, Pasta Salad, Chips, Cookies, Assorted Breads and Condiment Packets

Substitute Tropical Fruit Salad for Potato or Pasta Salad for \$1.50

Includes lemonade, iced tea, and water

## **PIZZA**

½ Sheet Cheese Pizza – \$26.50  
\$4.50 per additional topping

## **DESSERTS**

Fresh Baked Brownies  
\$3.50 per person

Jumbo Fresh Baked Cookies  
\$2.50 per cookie  
One jumbo cookie in Chocolate Chunk, White Chocolate Chunk, Oatmeal Raisin or Sugar Butter

Assorted Finger Pastries  
\$6.95 per person  
Gourmet Signature Line Finger Pastries

## **BEVERAGES**

Coffee Service  
\$2.95 Per person  
Coffee, Decaf, and Assorted Tea

Assorted Sodas  
Coke, Diet Coke, Ginger Ale and Sprite  
1.50 per soda

Bottled Water  
1.00 per bottle

Add service staff for 30.00 per hour



**Buffet Lunch (Minimum 25 People) \$33 Per Person (PP) All Inclusive**

Buffet Lunch Includes: Tossed Salad, Dinner Rolls with Butter, Coffee, Iced Tea, Ice, Bottled Water, Coke Products, Paper Settings, Dessert

**Entrée Choice of 1**

Chicken Marsala, Chicken Parmesan, Chicken Piccata, Eggplant Parmesan, Lasagna

**Pasta Choice of 1**

Penne Marinara Sauce, Penne Alfredo Sauce, Penne Blush Sauce, Baked Penne Pasta with Marinara & Cheese

**Vegetables Choice of 1**

Italian Green Beans, Italian Broccoli, Red Skin Rosemary & Garlic Potatoes

**Dessert Tray**

Mini Cannoli, Chocolate Chip Cookies, Sugar Cookies, Deluxe Oatmeal & Peanut Butter Cookies

**Extras**

(Vegetable Side: \$4 PP) (Entrée: \$11 PP (Pasta: \$6 PP) (Meatballs & Marinara Sauce \$6 PP)  
(Add Shareable \$150 Each) (Add any Pizza \$32 Each)

**Shareable \$31 PP with 25 Person Minimum (Pick 3) Includes: Iced tea, coffee, bottled water, coke products, paper settings & cookie tray**

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**Charcuterie Board**

Italian meats & cheese, marinated artichokes, olives, dried fruit, fresh fruit, crostini

**Jumbo Buffalo Wings**

Sauce: hot, mild, BBQ, spicy garlic, garlic Parmesan, honey mustard, & Cajun dry rub

**Seasonal Fruit Tray**

Seasonal fruit display with sweet whipped dip

**Chicken Tenders**

Crispy chicken tenderloins served with BBQ, ranch, or honey mustard

**Veggie Platter**

Assorted fresh veggies & dips

**Pizza Bar \$29 PP with 25 Person Minimum (Variety of 4) Includes: Pizza of Choice, house salad with cheese, house Italian dressing, coffee, iced tea, bottled water, coke products, paper settings & cookie tray**

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**Jo Jo Carloni's Deluxe**

Pepperoni, Italian sausage, onions, mushrooms, green peppers & black olives

**Spinach Artichoke**

Garlic olive oil, mozzarella/provolone cheese, artichoke hearts, fresh spinach & red peppers

**Meat Lover's**

Meat sauce, mozzarella/provolone cheese, ham, applewood bacon, meatballs, pepperoni & Italian sausage

**Divo Carloni's Hot Pepper Pizza**

Pizza sauce, Italian & chorizo sausage, onions, garlic, hot peppers & mozzarella/provolone cheese.

**Twice Baked Potato Pizza**

Roasted garlic sauce, whipped potatoes, mozzarella/provolone/cheddar cheese, red onion, candied bacon, scallions & sour cream.

**Margharita**

Light pizza sauce, fresh basil leaves, fresh mozzarella, tomato slices & topped with extra-virgin olive oil.

**Hawaiian**

Pizza sauce, mozzarella/provolone cheese, ham, applewood bacon & pineapple chunks

**Mad Mushroom**

Roasted garlic cream mozzarella/provolone cheese, oyster, cremini, shiitake mushrooms, red onion. Finished w/ cracked black pepper, rosemary infused olive oil & balsamic glaze.

**Pizza Arabiatta**

Walnut basil pesto & spicy pizza sauce, mozzarella/provolone cheese, banana peppers, onions, kalamata olives, Italian sausage & grilled chicken breast



## BUILD YOUR OWN PIZZA

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### **1/2 Sheet Pizza**

#### **13" x 18" Cheese**

Our sweet pizza sauce & mozzarella/provolone cheese

\* Cut into 16 or 20 square slices \*

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### **Sauce**

#### **Traditional**

Red pizza sauce, garlic olive oil, marinara

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### **Toppings**

#### **Traditional + \$5**

Pepperoni, Italian sausage, anchovies, onion, green pepper, banana peppers, jalapeños, mushrooms, baby portobello mushrooms, broccoli, spinach, black olives, green olives, tomatoes, Extra cheese, fresh mozzarella, grilled chicken, applewood bacon, salami, Cappelletti, ham, meatballs, red peppers, artichoke hearts, kalamata olives, pineapple, eggplant, ricotta cheese

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### **Ordering**

The Celebration of Life Menu is placed with the funeral director and available 7 days a week.

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