

Gourmet Buffet

minimum 20 people
FREE ANTIPASTO PLATTER

With Every Gourmet Buffet
Size and Quantity of Platter/Depends on Party Size

Eggplant

- Eggplant Parmigiana
- Eggplant Rollatini
- Stuffed Eggplant with Spinach & Ricotta

Pasta

- Baked Ziti
- Bolognese Sauce with Roman Rigatoni
- Filetto di Pomodoro over Penne
- Lasagna
- Linguine with Clams
- Pasta Primavera
- Penne with Vodka Sauce
- Stuffed Shells
- Ziti with Basil & Fresh Tomato

Entrées

- Beef Burgundy
- Chicken a la Aleo
- Chicken Cacciatore
- Chicken Cordon Bleu
- Chicken Franchese
- Chicken Marsala
- Chicken Parmigiana
- Chicken Piccata
- Chicken Rollatini
- Chicken Valdostano
- Marco Polo Chicken
- Meatballs in Sauce
- Sausage and Peppers

Vegetables

- Broccoli Rabe
- Fried Broccoli & Cauliflower
- Grilled Vegetables
- Rice & Vegetables
- Roasted Potatoes with Fresh Rosemary
- Sauteéd Broccoli
- String Beans Almondine
- Stuffed Breaded Mushrooms
- Hot Catering Includes Antipasto Platter, Tossed Salad, Dinner Rolls, Plates, Tableware and Utensils
- 30% Deposit Required on all Orders
- Orders must be placed 1 week in advance
- 72 Hour Notice for Cancellations or Deposit is Forfeited

Specialty Platters

Custom platters also available, and are priced accordingly

Antipasto Platter

Assortment of the Following Items Beautifully Arranged and topped with Decorative Floral Designs
Roasted Peppers Artichoke Salad
Pepperoni Imported Italian Provolone Cheese Fresh Mozzarella
Dry Sweet Sausage Gardinaire Salad
Assorted Olives Marinated Mushrooms

Assorted Cheese Platter

Assortment of Imported & Domestic Cheese Garnished with Fresh Fruit

Bruschetta or Eggplant

Caponata Platter

Freshly Diced Tomato, Red Onion, Fresh Basil, Virgin Olive Oil or Eggplant Caponata on Seasoned and Toasted Brick Oven Bread

Cocktail Sandwich Platter

40 Triangular-shaped Mini Sandwiches With Assorted Rye, Wheat and White Bread Decorated with Taralli and Olives

Cold Cut Platter

Home Cooked Roast Beef, Boar’s Head Roasted Turkey, Boar’s Head Ham, Hormel Salami, Italian Soppresata, Provolone, Land O Lakes Yellow American and Finlandia Swiss Cheese or Your Choice of Assorted Cold Cuts also Includes Homemade Potato Salad, Macaroni Salad, Cole Slaw, Roasted Peppers and Freshly Baked Kaiser Rolls.

Fresh Fruit Platter

A Colorful Selection of Seasonal & Non-Seasonal Fruits

Fresh Vegetable Platter

A Quality Selection of Freshly Cut Vegetables including Broccoli, Celery, Zucchini, Carrots, Cauliflower, Bell Peppers, and 2 Assorted Vegetable Dips, Garnished with Cherry Tomatoes

Grilled Vegetable Platter

Eggplant, Portobello Mushroom, Zucchini, Roasted Bell Pepper, and Broccoli
Garnished with Grilled Olives and Sun-Dried Tomatoes

Jumbo Shrimp Platter

Served Cold on a Bed of lettuce With our own Cocktail Sauce& Garnished with Lemon Wedges

Mini Sandwich Platter

Serves (8-10) Mini Italian Sandwiches on Assorted Rolls
Garnished with Bread Sticks and Olives

Mozzarella & Tomato Platter

Fresh Mozzarella • Sliced Ripe Tomatoes drizzled with Virgin Olive Oil and Garnished with Roasted Peppers & Fresh Basil

Prosciutto & Melon Platter

Prosciutto Di Parma with Fresh Melon in a Nicely Arranged Platter Garnished with Strawberries, Tarallis and Provolone

Stuffed Bread Platters

Assorted Stuffed Breads sliced up and layered on a platter with Marinara

Wrap Platter

Serves 8-12 people. Assorted Cold Cuts & Chicken Wraps.
Nicely Arranged with Frill Toothpicks & Garnished with Olives.

Assorted Sandwich & Wrap

Platter

Serves 8-12 people. Assorted Cold Cuts & Chicken. Nicely Arranged with Frill Toothpicks & Garnished with Olives.

A La Carte

10 to 12 Servings per Half Tray
20 to 24 Servings per Full Tray

Gluten Free Items - Any Dish can be made Gluten Free (We are Not 100% Gluten Free Facility)

Eggplant

Eggplant Parmigiana - Layered with marinara sauce & mozzarella
Eggplant Rollatini - with parsley, fresh ricotta & mozzarella
Eggplant Sorrentino - Stuffed with prosciutto sun dried tomato & mozzarella covered in marinara sauce
Stuffed Eggplant - Spinach, ricotta & mozzarella covered with marinara sauce

Pasta

Baked Ziti - Aleo marinara sauce, ricotta & mozzarella
Bolognese Sauce with Rigatoni - Beef, pork, seasoned to perfection in this sauce
Cavatelli with sauteéd broccoli and garlic
Filetto de Pomodoro over Penne - Prosciutto

& a nice touch of sherry wine compliment this dish

Fusilli with Italian Ham - Long Fusilli in a Alfredo Sauce

Grilled Eggplant & Smoked Mozzarella - Whole Wheat Pasta in Marinara

Homemade Cavatelli with Broccoli Rabe - in a fresh garlic & oil

Homemade Ravioli with Marinara

Lasagna- Your choice of meat, cheese vegetable or spinach

Lasagna Rolls with Marinara

Linguine with Garlic & Oil

Linguine Puttanesca - Black olives, green olives & capers add a nice flavor to this dish
Macaroni & Cheese Manicotti with Marinara Sauce

Pasta Primavera - Vegetables over Penne Rigate

Penne A La Aleo - An excellent pink cream sauce

Penne A La Rosa - Prosciutto, mushrooms, peas and onions, in our excellent pink cream sauce

Penne with Chicken, Broccoli Rabe & Sun-Dried Tomato

Penne with Ham, Asparagus & Chopped Walnuts - Light & flavorful

Pesto Orecchiette Pasta with Grilled Chicken Penne with Vodka Sauce

Ricotta Filled Rigatoni with Marinara Sauce

Ricotta Carbonara with Bacon and Spaghetti

Rigatoni with Sausage -Sauteéd sausage in basil tomato cream sauce

Sausage Ricotta Carbonara with Spaghetti

Spinach Ravioli in Alfredo Sauce - Cheese & cream sauce

Stuffed Shells with Marinara Sauce

Balsamic Chicken - In a light Balsamic sauce

Buffalo Wings - Served with blue cheese dip & celery

Chicken A La Aleo - Smoked Mozzarella & Prosciutto in a Chardonnay sauce

Chicken Asparago - Asparagus, roasted peppers, diced bacon in a light tomato-based cream sauce

Chicken Basilico - Layered with sauteéd basil, garlic, tomato & mozzarella

Chicken Breast Oreganata - Your choice, with or without bone

Chicken Cacciatore - Red bell peppers & onion in a tomato sauce

Chicken Cordon Bleu - Stuffed with ham &

swiss in a light onion sauce

Chicken Fingers - Served with a side of honey mustard

Chicken Florentine - Stuffed with creamed spinach

Chicken Franchese - Served in a lemon white wine sauce

Chicken Giovanni with Spinach & Portabella Served in a ber blanc wine sauce

Chicken & Hot Sausage - with fresh tomato, garlic & basil

Chicken Marsala - Sauteéd mushrooms with marsala wine & garlic sauce

Chicken Meatballs with Marinara

Chicken with Mushroom Au Gratin - Lightly seasoned chicken breast topped with portabello mushroom au gratin and fontina cheese

Chicken Parmigiana - Golden fried chicken, marinara sauce & our store made fresh mozzarella

Chicken Portabella - reduced port wine & sage sauce

Chicken Piccata - With onions in a lemon caper sauce

Chicken Rollatini - Stuffed with prosciutto & fresh mozzarella in a herb wine sauce

Chicken Saltimbocca - Prosciutto, mozzarella and spinach cooked in a marsala wine & sage sauce

Chicken Scaloppine - Sauteéd chicken, sun-dried tomatoes, roasted peppers & mushrooms in a Marsala demi glaze

Chicken Scarpariello - Boneless chicken breast and sausage sauteéd in lemon, wine & rosemary

Chicken Sorrentino - Layered with prosciutto, sauteéd eggplant & mozzarella with lemon chabel sauce

Chicken Spinaci - Chicken stuffed with spinach, sun-dried tomatoes, roasted peppers, feta cheese sauteéd in a herb wine sauce

Chicken Speciale - Layered with sauteéd broccoli,sun-dried tomatoes, cheddar cheese, mozzarella &fresh mozzarella in a garlic wine sauce

Chicken Stuffed with Pistachio Pesto

Chicken, Sun-dried Tomatoes & Artichokes - in oil & white balsamic sauce

Chicken Valdostano - Stuffed with prosciutto & mozzarella in a basil wine sauce with a light tomato base

Chicken Valentino - Lightly breaded chicken layered with prosciutto, asparagus, tomato and mozzarella with lemon wine sauce

Poultry

Coconut Chicken - Layered with diced mangoes & red pepper bruschetta
Grilled Chicken

Grilled Stringbeans & Grilled Chicken

Fresh tomato, scallions and onions tossed with teriyaki and rosemary sauce

Marco Polo Chicken with Rice - A taste of China

Sesame Chicken - In honey teriyaki, garlic & scallions

Stir Fry Chicken - Broccoli, zucchini, bell peppers, mushrooms & scallions in teriyaki glaze

Turkey London Broil - With your choice of marinade

Pork

Baby Back Ribs - In Homemade Barbecue Sauce

Baked Virginia Ham with Pineapples -

Served in our sweet pineapple glaze

Pork Cutlet in Apricot Brandy Sauce

with Prosciutto, Mushroom & Onion

Pork Cutlet with Hot Peppers & Potatoes

Long Hot Peppers, Cherry Peppers, Red Onion & Potatoes

Pork Roast with Mushroom Sauce

Traditional Seasoned or Stuffed with Sausage,

Prosciutto, Provolone and Roasted Pepper

Pulled Pork Served with side of Cole Slaw

Sausage, with Broccoli Rabe & Orecchiette

Pasta Sausage, Peppers & Onions

Sweet Sausage Marinara

Beef

Beef & Broccoli - In a teriyaki soy sauce

Beef Burgundy - Burgundy mushroom sauce

Meatballs in Marinara

Pepper Steak - Onion & bell peppers

Roast Beef with Mushroom Sauce

In a light sherry wine

Short Ribs - In slow roasted port wine reduction

Steak Pizzaiola - Tender cut sirloin with in tomato sauce

Tripe - In a light wine tomato sauce

Veal

Veal Franchise - In a light lemon sauce

Veal Marsala - in a mushroom & marsala wine sauce

Veal Parmigiana - Golden fried Veal, marinara sauce & our store made fresh mozzarella

Veal, Peppers & Onions

Veal Piccata - in a white wine, lemon

& caper sauce

Veal Saltimbocca - Prosciutto, mozzarella and spinach cooked in a marsala wine & sage sauce

Veal Spadini - Tender pieces of veal rolled with mozzarella, genoa and breading in basil wine sauce with light tomato base

Artichoke Franchise

Broccoli Rabe

Sauteéd Broccoli Sauteéd Carrots with Dill & Onion

Creamed Spinach

French Fries

Fried Broccoli & Cauliflower

Fried Zucchini

Grilled Vegetables

Mushrooms Casino with bacon & diced bell peppers

Potatoes, Peppers & Onions

Rice & Vegetables

Add Grilled Chicken \$5.00 Per Half Tray

Roasted Potatoes with Fresh Rosemary

Sauteed Spinach with

Light Lemon & Garlic

Spicy Cauliflower (served cold) Cauliflower, Olives, Long Hot Peppers & Cilantro. Cooked in a light white wine.

String Beans Almondine

Stuffed Breaded Mushrooms with cheese & seasonings

Wild Rice & Chicken

Grilled Chicken, Carrots, Fresh Basil &

Golden Raisins

Zucchini Patties

Quiche - Choices 1)Broccoli and Cheddar,

2)Ham & Asparagus or 3)Spinach, Mushroom

& Bacon

Stuffed Artichokes

Salads

Add Grilled Chicken

Add Grilled Shrimp

Aleo Caesar Salad - Romaine, Croutons, Topped Off with Shaved Parmigiano & Our Caesar Dressing

Aleo Spinach Salad - Spinach Leaf, Prosciutto, Roasted Peppers, Aged Provolone, Balsamic Vinaigrette

Aleo Supreme Salad - Mixed Greens, Red Onion, Sauteed prosciutto, Provolone, Sugar Pecans, Strawberry Vinaigrette
Arugala & Mixed Greens Salad Toasted Pignoli, Sun-Dried Cranberries, Red Onion, Cherry Tomatoes, Shaved Parmigiana Cheese with Honey Balsamic Dressing

Asian Salad - Romaine, Red Onion, Cucumber, Tomatoes, Mandarins, Sliced Almonds, Asian Dressing

Beet & Goat Cheese - Goat Cheese, Walnuts, Cranberries & Honey Balsamic

Cobb Salad - Romaine, Mixed Greens, Mozzarella,Avocado, Tomato, Bacon, Egg

with Balsamic Mustard Seed Dressing

Crackling Calamari Salad - Chickory, Mixed Greens, Radicchio, Fried Calamari, Black Sesame Seeds, Miso Dressing

Crispy Goat Cheese Salad - Mesculin, Mandarin,Red Cabbage, Red Onion, Crispy Goat Cheese with White Balsamic Vinaigrette

Greek Salad - Romaine, Red Onion, Roasted Peppers, Cucumbers, Black Olives, Feta Cheese (crumbled) & Our Greek Vinaigrette

Grilled Shrimp & Spinach Salad - Mixed Greens, Tomato, Red Onion, Sugar Pecan, **Coconut Shavings with Coconut Dressing**
Island Salad - Pineapple, Blue Cheese, Strawberries, Sugar Walnuts, Red Cabbage with Raspberry Dressing

Julia Salad - Mixed Greens, Chickpea, Cranraisin, Celery, Carrots, Sunflower Seeds, Red Onion with Lemon Mint Dressing

Melon & Sauteéd Prosciutto Salad - Mixed Greens, Goat Cheese, Cantaloupe, Honeydew, Pignoli, Onion with Balsamic Dijon Dressing

Mesculin, Goat Cheese & Orange Salad Mandarin, Greens, Cherry Tomato, Red Onion with Sweet Balsamic Dressing
Pear Salad - Sliced Pear, Mixed Greens, Sugar Pecans, Blue Cheese, Grapes, Pear dressing

Plantain Salad - Sauteéd Plantain, Mixed Greens, Sugar Pecans, Strawberries in Plantain Vinaigrette

Santa Fe Salad - Grilled Chicken, Romaine, Cilantro, Corn, Black Beans, Shredded Monterey, Tortilla Strips, Tomato Diced, Peanut Cilantro Dressing

Spinach Salad - Spinach Leaf, Mushroom, Croutons, Egg, Bacon Bits, Creamy Italian Dressing

Spinach & Apple Salad - Spinach, Mozzarella Celingini, Sliced Apples, Red Onion, Sun-Dried Cranberries, Sugared Pecans, Raspberry Vinaigrette

Tex Mex Salad - Fried Chicken, Romaine, Yellow & Red Bell Peppers, Diced Tomatoes, Shredded Cheddar & Monterey, Tortillas, Red Onion, Red Cabbage, Ranch Dressing

Tossed Salad - Romaine, Red Onion, Tomato, Carrot, Cucumber, Sliced Olives, Oil & Vinegar

Tossed Salad with Eggplant Patties - Romaine, Mixed Greens, Fresh Parsley, Cherry Tomatoes, Red Onion, Carrots, Cucumbers with Lemon Mint Dressing
Waldorf Salad - Apples, Sugar Walnuts, Romaine, Red Cabbage, Raisins, Apple Vinaigrette Dressing

Specialty Salads

Macaroni Salad

Potato Salad

Cole Slaw Brushetta & Pasta Salad - Rigatoni tossed with Fresh Tomato, Fresh Mozzarella, Red Onion, Basil in a Light Dressing
Cheese Square Ravioli Salad - Sundried Tomato, Fresh Tomato, Scallions, Garlic in Balsamic Dressing

Cucumber & Whole Wheat Pasta Salad Arugula, Bell Peppers, Onions tossed in a Homemade Dressing

Grilled Eggplant, Fresh Basil & Roasted Garlic Pasta Salad

Three Potato Salad - Small Idaho, **Red & Sweet Potatoes in a Honey Mustard Mayonnaise**

Bowtie Pasta Salad - with Squash, Yellow & Red Bell Peppers, Scallions, Fresh Basil
Fettuccine & Spinach Salad - with Red \$79.99 \$44.99

Bell Peppers Add Grilled Chicken - Penne Pasta with Fresh Tomatoes, Basil & Ricotta Salad
Potato & Arugula Salad - Sliced oven baked **Potatoes tossed with Arugula, Radicchio, Red Onion**, Tomato in a House Made Dressing

Ravioli with Fresh Tomato Basil Salad - with Light Basil & Onions

String Beans & Potato Salad
String Beans & Tortellini Salad

Cheese tortellini, yellow and red peppers with Balsamic Vinaigrette

Orzo Pasta Salad - with Pignoli, Olives, Sun-Dried Tomatoes and String Beans
Sweet Potato & Spinach Salad
Oranges, Toasted Pignoli with our Orange Vinaigrette

Tortellini with Broccoli - Cheese tortellini with bell peppers in oil & white wine
Tri Color Fusilli & Arugula
Ziti with Basil & Fresh Tomatoes - in Light Garlic & Oil

Seafood

Clams Casino or Oreganata
Coconut Shrimp - Served with sweet pineapple dip
Crab Stuffed Mushrooms
Crabcakes - Served with our homemade dipping sauce
Change to Mini Crabcakes

Fried Calamari - Served with a side of our famous calamari sauce
Frutti di Mare - (Seafood Salad) Scungilli, Calamari and Shrimp

Linguine with Clams - In a fresh garlic, parsley, oil and a touch of lemon

Lobster Ravioli - In seafood sauce
Paella - Chicken, clams, shrimp, mussels, chorizo sausage, and calamari with spanish rice

Seafood Fra Diavolo - Shrimp, Scungilli, calamari, clams & mussels in a spicy red sauce over linguine

Shrimp Capellini - Plum tomatoes, feta cheese & pignolis

Shrimp Franchise- Over linguine in our lemon wine sauce

Shrimp Oreganata - Fresh jumbo shrimp sauteéd in garlic, white wine, butter, lightly breaded and broiled to perfection

Shrimp Scampi over Linguine
In a fresh garlic & white wine lemon sauce

Specialties

Full/Half
Mozzarella En Carozza & side of marinara \$60/\$30

Potato Croquettes

Prosciutto Balls

Rice Balls

Above Items: Full Tray (40 pieces)/Half Tray (20 pieces)

Can be made as minis \$5 more per half tray

Fried Ravioli with side of Marinara

Mozzarella Sticks with side of Marinara

Rice Pudding

Desserts

Aleo Cannolis - • Mini Cannolis - (Chocolate Filled Cannolis also available)

Large Cannoli Shell - each

Cookie Trays -Sfogliatelli • Mini Sfogliatelli -

Pasta p Croce - Mini Pasta p Croce

Aunt Butchies Cakes

Party Heroes

3, 4, 5 or 6 Feet

American Style

Roast Beef

Turkey

Ham

Bologna

American Cheese

Lettuce and Tomato

Italian Style

Ham Cappy

Pepperoni

Genoa Salami

Mortadella

Provolone Cheese

Lettuce, Tomato & Roasted Peppers

Includes Potato Salad,

Macaroni Salad & Cole Slaw

Chicken Cutlet, Veal

Cutlet, Pork Cutlet,

Eggplant, Numbers, Letters

and Novelty Shaped Heroes

Available

Continental Breakfasts

Minimum 10 people

Deluxe Continental

Fresh Fruit Platter served with Assorted

Bagels, Muffins and

Cheese Danish accompanied by cream
cheese, butter and jelly.

Quiche and Fruit

Your choice of: 1. Broccoli & Cheddar

2. Spinach, Mushrooms & Bacon

3. Ham & Parsley Quiche

Served with fresh fruits of the season.

Orange Juice or Coffee with any of the
above selections



CATERING MENU



Store Hours

Mon. - Fri. 9:00am - 6:00pm

Sat 8am - 5pm

Sun. 8am - 4pm

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