

To help make your party the best ever, may we help prepare you for our questions...

- How many guests are you having?
- Are you guests light or heavy eaters?
- How much do I want to prep and handle myself?
- Are you having other things?
- What serving pieces do you need?
- What prepared foods will require heating prior to serving?

Want to have service staff help keep you out of the Kitchen?
Mardi Gras can help with that need as well.

Please allow three working days for preparation.

Mardi Gras features a large variety of soups, salads, entrees, side dishes, sauces, snacks and desserts that meet many of the more prominent dietary restrictions and nutritional needs of our valued customers. Simply ask and we will deliver.

Our food preparation does not contain MSG, preservatives, "high" fats or excessive salt. We pride ourselves in using freshest ingredients, pure olive oil and authentic ethnic components. We also feature the tri-state area's freshest seasonal products as well as a diverse ethnic offerings on our menus.

Our integrity and consistency have been the corner stone to our success for 28 years....and counting.

150 Bloomfield Avenue
Verona, New Jersey 07044
973-857-3777
www.mardigrasfoods.com

The art of **MARDI GRAS** fine food

Est. 1984



Our Very Special Catering Menu
28 years of service & counting...

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SALADS

SEAFOOD SALADS

Deluxe Tuna Salad
Shrimp Salad Mardi Gras (Celery, parsley, leeks, w/ mild mustard dressing)
Tossed Niçoise Salad (tuna, potato, green beans, Niçoise olives, capers, tomato)

LEAF SALADS

Field Greens with Tomato Basil Vinaigrette
Mixed Salad (lettuce, tomato, carrot & onion with Tomato Basil Vinaigrette)

CHICKEN SALADS

Country Chicken Salad Grilled Chicken Salad
Japanese Ginger Chicken Salad Lemon Fennel Chicken Salad
Mandarin Chicken Salad Mediterranean Chicken Salad
Three Mustard Chicken Salad

PASTA SALADS

Angels Pasta
Asian Pasta with Chicken
BLT Pasta Salad
Capellini Salad (artichoke hearts, peas, red peppers, capers and olives)
Cavatelli & Broccoli *
Farfalle Fresca (bowties with fresh tomato, basil & garlic)
Garden Macaroni Salad
Greek Pasta Salad
Italian Pasta Salad
Linguini Mediterranean
Marco Polo
Orecchiette & Broccoli Rabe*
Orzo Salad/ Toasted Orzo*/Orzo salad with veggies and feta*
Pasta Primavera
Pasta with Roasted Eggplant and Goat Cheese
Penne Artichoke
Sesame Noodles
Sweet Pepper Pasta, (penne, roasted peppers, spinach, w/ balsamic dressing)
Whole Wheat Pasta with sautéed veggies

POTATO SALADS

Baked Potato Salad (bacon and sour cream)
French Potato Salad (parsley and shallot vinaigrette)
Old Fashion Potato Salad (celery, onion, egg, carrot, sour cream, & mayo)
Open House Potato Salad (Carrots, celery, dill, red onion,
red wine vinaigrette, sour cream, & mayonnaise)
Potato with green onion dressing (green onion, egg, mustard & mayo)
Woodland Potato Salad (sautéed onions & Portobello mushrooms
w/ sherry vinaigrette)

*can be served warm

MISCELLANEOUS & BRUNCH

"Claremont" French Toast (24pc minimum)
Dinner rolls (order by dozen)
Garlic Bread (3 loaf minimum / serves 4-6 per loaf)
Mini Croissants (12)
Muffins, Danish, Breakfast Pastries
Danish Coffee Cake
Scones (order in increments of 8)
Southern Corn Bread (minimum order 2-10x12" pans)
Quiche: Broccoli & Swiss/ Spinach & Swiss/ Lorraine (bacon & swiss)/Chevre
& leek/ Asparagus & Swiss/ Mushroom & Swiss

DESSERTS AND PASTRIES

(Items marked * are seasonal)

All Desserts are made by our favorite pastry!

Apple Cake* Apple Crisp * (one 10 x 12" pan minimum)
Assorted Crumb Pies (blueberry, Sour Cherry, Peach, Apple)*
Assorted Fancy Cookies (boxed or trayed)
Brownies (boxed or trayed)
Carrot Cake
Chocolate Mousse (4.lb Minimum)
Chocolate Gateau (flourless)
Cheesecake (plain/oreo/pumpkin*)
Coconut Cake
Cupcakes (12 minimum order)
Fresh Fruit Macedoine
Key Lime Pie
Lemon Curd Cake
Mandarin Orange Spice Cake *
Assorted miniature pastries & bars
Outrageous Chocolate Cake
Pecan Pie/Chocolate pecan pie*
Strawberry Short Cake *

Other seasonal items are available. Please inquire with our catering specialist



PARTY CAKES

All party cakes require a weeks notice.
Inquire about flavor selection for your custom cake

SIDE DISHES

VEGETABLE

Broccoli with Roasted Garlic
Green Beans with Toasted Almonds & Roasted Garlic
Grilled Seasonal Vegetables (traying available)
Haricots Verts with Portobello Mushrooms
Oven Roasted Carrots or Parsnips or Fennel or Brussel Sprouts
or Butternut Squash (seasonal)
Ratatouille
Roasted Winter Vegetables (Seasonal)
Sautéed Escarole or Spinach or kale or Broccoli Rabe or Broccolini
Sautéed Squash Medley with Ginger & Carrot (seasonal)
Seasonal vegetable Medley
Zucchini Tomato Provencale

FARINACEOUS

Cajun Roasted New Potatoes or Rosemary Roasted New Potatoes
Cavatelli, Gemelli or Gnocchi (with Filetto di Pomodoro
or Creamy Pesto Sauce)
Cavatelli w/ Butter & Parmesan (great w/ main dishes that have a sauce)
Garlic Smashed Potatoes
Jasmine Rice or Jasmine Brown Rice
Mardi Gras Whipped Potatoes
Noodle Kugel (cheese & apple)
Pommes Savoyardes (sliced potatoes, cream & garlic)
Rice Pilaf (rice, onions, chicken stock)
Riz Mardi Gras (wild & white rice, orzo, toasted)
Shitake / Vegetarian or Champagne Risotto
Tortellini (meat & cheese) w/ Filetto di Pomodoro or Creamy Pesto Sauce
Whipped Sweet Potatoes (seasonal)

SANDWICHES

Sloppy Joes: each Joe is 8 cuts/ Standard portion is 2 cuts per person, 2
Joe minimum order (can be 2 different kinds)

- Dairy Joe (tuna, egg salad, swiss cheese, coleslaw)
- Meat Joe (Roast Beef, turkey, swiss cheese, coleslaw)
- Smokey Joe (smoked salmon, egg salad, swiss & cream cheese)

Assorted Panini (6 cuts each): Flank Steak/grilled chicken & Roasted
peppers/ grilled vegetable/ chevre, tapenade & roasted peppers/ prosciutto &
asiago/ spinach, mozzarella & sundried tomato/Tomato Mozzarella/
Basil

Deluxe Sandwich Platters (minimum 12) See our lunch menu

GRAIN, RICE & BEAN SALADS

Black Bean Salad
Cherry Wheatberry
Cranberry Rice Salad
Edamame
Jicama & Bean Salad (jicama, 2 beans, Yellow pepper
w/ chipotle lemon dressing (seasonal)
Tabouleh
Wheatberry Harvest (wheat, barley, corn & vegetables)
Wild Rice Salad (orzo, toasted tomato, olives)



VEGETABLE SALADS

Asparagus & Hearts of Palm
Asparagus, Tomato, Yellow Pepper (seasonal)
Basilico Corn Salad (corn, scallion, tomato, basil vinaigrette) seasonal
Broccoli & Roasted Peppers, with Greek Olives
Coleslaw
Corn and Asparagus Salad
Cucumber & Tomato Salad
Green Beans with sundried tomatoes & pine nuts
Green Beans Provencale (with Olives and Tomatoes)
Greek Salad
Israeli Salad (cucumber, tomato, scallion, lemon, olive oil)
Mediterranean Cucumber Salad (feta, parsley, mint, red onion, & vinegar)
Moroccan Carrot Salad
Tomato & Fresh Mozzarella Salad
Thai Green beans

BUFFET SALADS

(20 person minimum)

Chef's Salad (crispy greens with julienne of blackened chicken, grilled
ham, swiss cheese, tomato, onion & egg) with tomato basil vinaigrette

Fresh Mozzarella with Sliced Tomatoes, Fresh
Basil, & Olive oil on a tray

Nicoise Salad (crispy greens with canned or
fresh grilled tuna, potato, green beans, tomato,
nicoise olives, capers, egg & anchovies) with to-



ENTREES

CHICKEN * TURKEY

Barbequed Chicken (4 whole chickens min./ cut into quarters/
no individual parts may be ordered)

Balsamic Chicken

Chicken a L'Orange (filet with tart orange sauce)

Chicken Cacciátore (tomato sauce, mushroom, onions, peppers)

Chicken Francese (with or without artichoke hearts, lemon & wilted spinach)

Chicken Marsala (with Portobello mushrooms)

Chicken Picatta (with capers and lemon)

Dijon Crusted Chicken (reg. or low carb)

Grilled Chicken Breast (boneless & skinless) traying optional

Herb Roasted Chicken (4 chicken minimum order)

Jambalaya (chicken and tasso)

Our Famous Chicken Pot Pie

Lemon Basil Chicken

Poulet Chasseur (white meat chicken with fresh tomatoes &
mushrooms in a brown white wine sauce)

Southern Fried Chicken (4 whole chickens min/cut into
eighths/no individual parts may be ordered)

Whole Roasted Turkey* (12-18 lb. turkeys available/
at least 1 lb per person is recommended)

Hot or cold Turkey Breast* (serves 12-16)

*Country pan gravy is available by the quart

Cold Turkey Breast Sliced, Garnished on a Tray



SEAFOOD

Chilean Sea Bass with Peapod Coulis or Tomato Fennel Relish

Cold Poached Salmon (sauce verte available by the quart) available on tray

Crabcakes (lump crab meat)

Grilled Salmon (6 lb minimum)

Herb Crusted Fish (market availability) Tilapia / Salmon

Horseradish Crusted Salmon

Jumbo Shrimp Creole (6 lb minimum)

Mustard and Onion Crusted Salmon

Paella (24 person minimum/chicken, chorizo,
mussels, clams, & shrimp with saffron rice)



ENTREES

BEEF * PORK * VEAL * LAMB

Boeuf Bourguignon

Grilled Beef Burritos (minimum 12 burritos)

Whole Cooked Filet of Beef (Med Rare 1 Filet serves 8-10 / whipped
horseradish available by the quart)

Whole Uncooked Filet of Beef (marinated & grilled, ready for your oven)

Cold Filet of Beef with Whipped Horseradish & French Baguette,
garnished on a tray

Herb Crusted or Balsamic Pork loin

Honey Mustard Glazed Ham or Ham Steaks (whole or sliced /4 lb. min.)

Spiral Ham

Sausage & Peppers

Veal Marsala (with Portobello Mushrooms)

Veal Ragout (with Rosemary & Mushrooms)

Veal Scaloppini (with Exotic Mushrooms & Veal Glaze)

Stuffed Breast of Veal (Bread stuffing with veggies)

Marinated Grilled Rack of Lamb



VEGETARIAN

Carrot Soufflé

Eggplant Lasagna (no noodles/layers of fried eggplant,
mushroom, ricotta, spinach, filetto di pomodoro)

Macaroni & Cheese

Vegetable Burritos (minimum 12 burritos)

Vegetable Lasagna (minimum order 2-10x12" pans)

CHILI'S

Black Bean Chili

Santa Fe Chili

Turkey & Black Bean Chili

Texas Chili

Vegetarian Chili