

## PANINI

**ASSORTED-CHOOSE 4** (to be cut in half)  
**HALF TRAY**-(Serves 8) **\$48**  
**FULL TRAY**-(Serves 16) **\$96**

**SHORT RIB CHEESESTEAK**  
Truffle aioli and fontina cheese on ciabatta

**SOUTH PHILLY**  
Breaded chicken, broccoli rabe & sharp provolone

**CAPRESE**  
Fresh mozzarella, tomatoes, basil, pesto on ciabatta

Add Prosciutto \$3 each

**TURKEY**  
Crisp bacon, avocado, lettuce tomato, lemon aioli on ciabatta

**BELLAGIO**  
Grilled chicken, roasted peppers, melted mozzarella on ciabatta

## SLIDERS

**MEATBALL SLIDER** 4.00 ea  
Topped with mozzarella cheese

**SHORT RIB SLIDER** 4.00 ea  
Caramelized onion puree, gorgonzola

**VEDGE SLIDER** 4.00 ea  
Grilled zucchini, roasted pepper, goat cheese

## EXTRAS

**SAUCE OR DRESSING** 5-8.

**PARMIGIANA REGGIANO CHEESE** 10.

## DESSERT

**ASSORTED MINI** 40/80  
Cannoli, Cheesecake, Tiramisu

**MINI CANNOLI** 2.50 ea

**CREME BRULÉE CAKE** 55  
Serves 12

**LIMONCELLO MASCARPONE CAKE** 50  
Pre-cut Serves 12

**5 LAYER CHOCOLATE CAKE** 65  
Pre-cut Serves 14

**LEMON BERRY MASCARPONE CAKE** 65  
Pre-cut Serves 12

***PLEASE ORDER WHOLE CAKES  
1 WEEK IN ADVANCE***

## CATERING ADDITIONS

**CHOOSE CASUAL OR PREMIUM  
DINNERWARE FOR EASY CLEAN UP**

**WIRE CHAFING DISH** 3.50 ea

**STERNO FUEL** 2.00 ea

**PLASTIC SERVING UTENSILS**  
Fork or Spoon .50¢ ea  
Tongs .55¢ ea

**STANDARD DINNERWARE** 1.50 pp  
Plate, with Wrapped Fork, Knife, Spoon  
& Napkin Set OR Fork, Knife, Napkin

**PREMIUM DINNERWARE** 2.50 pp  
Plate, Silver Fork & Knife and Napkin

## CATERING SERVICES

We understand that hosting an event can be stressful and that's why we are here to help! From black tie weddings to backyard bbq's, our vast selection will allow you to customize the perfect menu for your event. Choose the level of service that you would like us to provide:

Just need to pick up a few trays of your favorite food? Give us a call and we'll have it hot and ready for you at your selected pick up time.

Premier: We'll deliver your order allowing you additional time to prepare for your guests.

Preferred: Need delivery and a little extra help? We'll deliver your order and set it up for you.

Platinum: Be a guest at your event! We'll deliver your order, set-up, serve your guests, and clean up. Now that's a party that you can truly enjoy!

We also accommodate guests with food sensitivities or dietary restrictions, insuring that everyone enjoys every bite.

\*Delivery, Setup & Service fees are additional.  
Menu & prices are subject to change.

# CATERING

## MENU



280 YOUNG AVE.  
MOORESTOWN, NJ 08057  
**BARONESTUSCANGRILL.COM**  
[BaronesTuscanGrillInfo@gmail.com](mailto:BaronesTuscanGrillInfo@gmail.com)

**856-234-7900**

## SALADS

<b>SPRING MIX SALAD</b>	<b>25/50</b>
Served with our house balsamic vinaigrette dressing	
<b>CAESAR SALAD</b>	<b>40/80</b>
Focaccia croutons with shaved parmesan cheese	
<b>With Grilled Chicken</b>	<b>55/100</b>
<b>BRUSCHETTA SALAD</b>	<b>48/96</b>
Spring Mix, chicken, mozzarella, sun-dried & cherry tomatoes, chilled rigatoni & roasted peppers in a shallot balsamic vinaigrette	
<b>GORGONZOLA SALAD</b>	<b>48/96</b>
Spring mix, poached pears, cranberries, walnuts & gorgonzola cheese in a raspberry vinaigrette.	
<b>BARONE SALAD</b>	<b>30/60</b>
Spring mix, tomatoes, shaved parmesan cheese with a lemon olive oil dressing	
<b>PASTA SALAD</b>	<b>40/80</b>
Tri-color fusilli, fresh mozzarella, tomatoes, olives and shaved onion in balsamic vinaigrette	

## APPETIZERS

<b>ANTIPASTO</b>	<b>40/80</b>
Grilled, marinated zucchini, peppers, eggplant, mushroom artichokes & olives	
<b>Add Fresh Mozzarella</b>	<b>55/95</b>
<b>PESTO ARANCINI</b>	<b>2.25 ea</b>
Fried rice balls, fontina cheese, tomato sauce	
<b>FRIED CALAMARI</b>	<b>40/80</b>
With homemade sauce	
<b>MUSSELS</b>	<b>40/80</b>
Sautéed PEI, classic marinara or white wine	
<b>STUFFED LONG HOTS</b>	<b>40/80</b>
With provolone & prosciutto	
<b>CAPRESE</b>	<b>45/90</b>
Fresh mozzarella, tomatoes & EVOO	
<b>SHRIMP POMPEII</b>	<b>75/150</b>
Jumbo shrimp sautéed with cherry peppers, cherry tomatoes and garlic white wine	
<b>BRUSCHETTA (Min. of 10)</b>	<b>1.75 ea</b>
Cherry, tomato, basil	

## Half Tray

*Serves approximately 8-10*

## Full Tray

*Serves approximately 18-20*

## SIDES & FAVORITES

<b>SAUSAGE, PEPPERS &amp; ONIONS</b>	<b>40/80</b>
Sautéed in garlic & olive oil or homemade marinara	
<b>MEATBALLS</b>	<b>55/110</b>
Served in homemade marinara sauce	
<b>TUSCAN VEGETABLES</b>	<b>30/60</b>
Seasonal selection sautéed & marinated in olive oil	
<b>SAUTÉED SPINACH</b>	<b>35/70</b>
Fresh spinach sautéed with garlic & olive oil	
<b>MUSHROOM RISOTTO</b>	<b>40/80</b>
Wild mushrooms sautéed with risotto	
<b>TUSCAN POTATOES</b>	<b>25/50</b>
Oven roasted with rosemary or whipped	
<b>EGGPLANT PARMIGIANA</b>	<b>60/120</b>
Lightly breaded, seared layered with mozzarella cheese & fresh basil	
<b>EGGPLANT ROLLATINI</b>	<b>60/120</b>
Rolled with ricotta cheese & fresh basil, topped with mozzarella & marinara	
<b>BROCCOLI RABE</b>	<b>45/90</b>
<b>Add Sausage</b>	<b>60/115</b>
<b>BROCCOLINI</b>	<b>45/90</b>
<b>STRING BEANS</b>	<b>25/50</b>
<b>CHICKEN FINGERS</b>	<b>30/60</b>
<b>FRENCH FRIES</b>	<b>18/35</b>
<b>MAC &amp; CHEESE</b>	<b>40/80</b>

## PASTA

<b>PENNE ALLA VODKA</b>	<b>55/110</b>
Vodka cream sauce, prosciutto & a touch of basil	
<b>PASTA POMODORO</b>	<b>45/90</b>
Homemade sauce tossed with basil & parmigiana reggiano	
<b>RAVIOLI</b>	<b>60/120</b>
Ricotta filled, topped with mozzarella in homemade tomato sauce	
<b>GNOCCHI</b>	<b>55/110</b>
Potato gnocchi, fresh mozzarella, homemade sauce	
<b>TUSCAN ALFREDO</b>	<b>50/100</b>
Homemade cream sauce with parmesan cheese	
<b>BAKED ZITI</b>	<b>55/110</b>
Baked with mozzarella cheese	
<b>PASTA WITH BROCCOLI RABE &amp; SAUSAGE</b>	<b>60/120</b>
Sautéed in garlic and olive oil	
<b>CHEESE TORTELLINI</b>	<b>60/120</b>
With peas and pancetta in a parmesan cream sauce	
<b>LASAGNA</b>	<b>70/140</b>
Layered with Béchamel & bolognese sauce and topped with mozzarella cheese	
<b>LOBSTER RAVIOLI</b>	<b>80/160</b>
Lobster filled ravioli with a basil cream sauce	
<b>BOLOGNESE</b>	<b>55/110</b>
Homemade meat sauce	
<b>CRAB MAC &amp; CHEESE</b>	<b>75/150</b>
Jumbo crab in a fontina, asiago and lobster cheese sauce topped with breadcrumbs	
<b>POSITANO</b>	<b>180/360</b>
Shrimp, scallops, jumbo crab meat in homemade marinara or garlic white wine sauce	
<b>PEAR SACHETTI</b>	<b>60/120</b>
Pouches of pasta stuffed with pear and grana cheese served with goat cheese cream	

## CHICKEN & VEAL

<b>PARMIGIANA</b>	<b>C 75/150</b>
Topped with mozzarella & marinara	
<b>MARSALA</b>	<b>C 75/150</b>
Wild mushrooms in a marsala demi-glazé	
<b>FRANCESE</b>	<b>C 75/150</b>
Egg battered in lemon butter white wine sauce	
<b>ROMANO</b>	<b>C 75/150</b>
Herb crusted grilled chicken topped with capers in a lemon white wine sauce	
<b>CHICKEN DIUCCIO</b>	<b>C 90/180</b>
Chicken breast sautéed with jumbo lump crab in a roasted garlic white wine sauce	
<b>Add Asparagus</b>	<b>105/195</b>

## SEAFOOD

<b>SALMON</b>	<b>100/200</b>
Served with lemon caper or tomato garlic white wine sauce	
<b>SHRIMP SCAMPI</b>	<b>80/160</b>
Jumbo shrimp, sautéed with garlic white wine over pasta	
<b>CIOPPINO</b>	<b>95/190</b>
Clams, mussels & calamari served in garlic white wine with a touch of marinara	
<b>SEAFOOD RISOTTO</b>	<b>95/190</b>
Shrimp, clams & calamari over risotto	
<b>STUFFED SHRIMP</b>	<b>90/180</b>
Jumbo shrimp stuffed with jumbo lump crab meat	
<b>MINI CRAB CAKE</b>	<b>3.95 ea</b>
Jumbo lump crab with lemon aioli sauce	
<b>BAKED CLAMS CASINO</b>	<b>40/80</b>
Top neck clams topped with bacon, red peppers & bread crumbs	
<b>SCALLOPS</b>	<b>75/150</b>
Pan seared in garlic white wine sauce	
<b>BRANZINO FILET</b>	<b>120/240</b>
Oven roasted in a tomato & olive garlic white wine sauce	