

PANINI

ASSORTED-CHOOSE 4 (to be cut in half)

Served on Ciabatta

HALF TRAY-(Serves 8) \$70

FULL TRAY-(Serves 16) \$140

SHORT RIB CHEESESTEAK

Truffle aioli and fontina cheese

SOUTH PHILLY

Breaded chicken, broccoli rabe & sharp provolone

CAPRESE

Fresh mozzarella, tomatoes, basil, pesto

Add Prosciutto \$6 each

TURKEY

Crisp bacon, avocado, lettuce tomato, lemon aioli

BELLAGIO

Grilled chicken, roasted peppers, melted mozzarella

SLIDERS

HALF TRAY-12 Sliders \$65

FULL TRAY-24 Sliders \$130

Served on Mini Brioche Buns

MEATBALL SLIDER

Homemade meatballs topped with mozzarella cheese

SHORT RIB SLIDER

Slow roasted short rib, caramelized onion puree and gorgonzola dulce

VEDGE SLIDER

Grilled zucchini, roasted pepper, goat cheese

DESSERT

ASSORTED MINI ITALIAN DESSERTS 60/120

Mini Cannoli and Tiramisu

H / F

CATERING ADDITIONS

WIRE CHAFING DISH 6.5. ea

(includes deep pan)

STERNO FUEL 3. ea

PLASTIC SERVING UTENSILS 1. ea

Fork or Spoon

Tongs 1.5 ea

KIDS

H / F

CHICKEN FINGERS 40/80

FRENCH FRIES 25/50

MAC & CHEESE 50/100

Half Tray

Serves approximately 8-10

Full Tray

Serves approximately 18-20

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 can also accommodate guests with food sensitivities and 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

856-234-7900

SALADS

SPRING MIX SALAD 35/70

Served with our house balsamic vinaigrette dressing

CAESAR SALAD 45/90

Focaccia croutons with shaved parmesan cheese
With Grilled Chicken 60/120

BRUSCHETTA SALAD 50/100

Spring Mix, chicken, mozzarella, sun-dried & cherry tomatoes, chilled rigatoni & roasted peppers in a shallot balsamic vinaigrette

GORGONZOLA SALAD 50/100

Spring mix, poached pears, cranberries, walnuts & gorgonzola cheese in a raspberry vinaigrette.

BARONE SALAD 40/80

Spring mix, tomatoes, shaved parmesan cheese with a lemon olive oil dressing

PASTA SALAD 50/100

Tri-color fusilli, fresh mozzarella, tomatoes, olives and shaved onion in balsamic vinaigrette

APPETIZERS

ANTIPASTO H / F 50/100

Grilled, marinated zucchini, peppers, eggplant, mushroom artichokes & olives

Add Fresh Mozzarella 60/120

PESTO ARANCINI 3. ea

Fried rice balls, fontina cheese, tomato sauce

FRIED CALAMARI 45/90

With homemade sauce

MUSSELS 45/90

Sautéed PEI, classic marinara or white wine

STUFFED LONG HOTS 5. ea

With provolone & prosciutto

CAPRESE 45/90

Fresh mozzarella, tomatoes & EVOO

SHRIMP POMPEII 75/150

Jumbo shrimp sautéed with cherry peppers, cherry tomatoes and garlic white wine

BRUSCHETTA (Min. of 10) 2. ea

Cherry, tomato, basil

Half Tray

Serves approximately 8-10

Full Tray

Serves approximately 18-20

SIDES & FAVORITES

H / F

SAUSAGE, PEPPERS & ONIONS 45/90

Sautéed with homemade marinara

MEATBALLS 60/120

Served in homemade marinara sauce

TUSCAN VEGETABLES 40/80

Seasonal selection sautéed & marinated in olive oil

SAUTÉED SPINACH 40/80

Fresh spinach sautéed with garlic & olive oil

MUSHROOM RISOTTO 45/90

Wild mushrooms sautéed with risotto

TUSCAN POTATOES 30/60

Oven roasted with rosemary
or Mashed 25/50

EGGPLANT PARMIGIANA 65/130

Lightly breaded, seared layered with mozzarella cheese & fresh basil

EGGPLANT ROLLATINI 70/140

Rolled with ricotta cheese & fresh basil, topped with mozzarella

BROCCOLI RABE 45/90

Add Sausage 60/115

BROCCOLINI 45/90

STRING BEANS 35/70

PASTA

H / F

PENNE ALLA VODKA 60/120

Vodka cream sauce, prosciutto & a touch of basil

PASTA POMODORO 50/100

Homemade sauce tossed with basil & parmigiana reggiano

RAVIOLI 70/140

Ricotta filled, topped with mozzarella in homemade tomato sauce

GNOCCHI 70/140

Potato gnocchi, fresh mozzarella, homemade sauce

TUSCAN ALFREDO 65/130

Homemade cream sauce with parmesan cheese

BAKED ZITI 65/130

Baked with mozzarella cheese

PASTA WITH BROCCOLI RABE & SAUSAGE 70/140

Sautéed in garlic and olive oil

CHEESE TORTELLINI 75/150

With peas and pancetta in a parmesan cream sauce

LASAGNA 75/150

Layered with Béchamel & bolognese sauce and topped with mozzarella cheese

LOBSTER RAVIOLI 100/200

Lobster filled ravioli with a basil cream sauce

BOLOGNESE 65/130

Homemade meat sauce

CRAB MAC & CHEESE 100/200

Jumbo crab in a fontina, asiago and lobster cheese sauce topped with breadcrumbs

POSITANO 150/300

Shrimp, scallops, jumbo crab meat in homemade marinara or garlic white wine sauce

PEAR SACHETTI 75/150

Pouches of pasta stuffed with pear and grana cheese served with goat cheese cream

CHICKEN & VEAL

PARMIGIANA C 80/160

Topped with mozzarella & marinara V 100/200

MARSALA C 80/160

Wild mushrooms in a marsala demi-glazé V 100/200

FRANCESE C 80/160

Egg battered in lemon butter white wine sauce V 100/200

ROMANO C 80/160

Herb crusted grilled chicken topped with capers in a lemon white wine sauce

CHICKEN DIUCCIO MP

Chicken breast sautéed with jumbo lump crab in a roasted garlic white wine sauce

Add Asparagus 15/25

SEAFOOD

SALMON MP

Served with lemon caper or tomato garlic white wine sauce

SHRIMP SCAMPI 80/160

Jumbo shrimp, sautéed with garlic white wine over pasta

CIOPPINO 95/190

Clams, mussels & calamari served in garlic white wine with a touch of marinara

SEAFOOD RISOTTO 95/190

Shrimp, clams & calamari over risotto

STUFFED SHRIMP MP

Jumbo shrimp stuffed with jumbo lump crab meat

MINI CRAB CAKE MP

Jumbo lump crab with lemon aioli sauce

BAKED CLAMS CASINO 60/120

Top neck clams topped with bacon, red peppers & bread crumbs

SCALLOPS MP

Pan seared in garlic white wine sauce

BRANZINO FILET MP

Oven roasted in a tomato & olive garlic white wine sauce