

Cold Salads: Half Tray * Full Tray

<i>Fresh Garden Salad</i>	\$15.00	\$29.50
<i>Cucumber Salad</i>	\$12.00	\$23.50
<i>Carrot & Raisin Salad</i>	\$11.50	\$22.00
<i>Seafood Salad</i>	\$31.00	\$58.50
<i>Pasta Salad (Italian or Grilled)</i>	\$14.50	\$29.00
<i>Tomato & Mozzarella Salad</i>	\$20.00	\$32.50
<i>Mushroom Salad</i>	\$13.50	\$25.50

Cold Platters: Half Tray * Full Tray

<i>Antipasto & Italian Meats</i>	\$48.50	\$78.00
<i>Parmesan Artichoke Wraps</i>	\$15.00	\$28.50
<i>Fresh Mozzarella & Roasted Peppers</i>	\$35.00	\$65.00
<i>Fresh Vegetable Crudite</i>	\$25.00	\$48.50
<i>Bruschetta</i>	\$9.50	\$15.00
<i>Fresh Fruit</i>	\$35.00	\$62.50
<i>Imported Cheese Board</i>	\$49.50	\$95.00

Catering Services: (5 Hour Minimum)

<i>Servers</i>	\$30.00	Per Hour
<i>Bartenders</i>	\$25.00	Per Hour
<i>Sous Chef</i>	\$30.00	Per Hour

Chafar Set-Up Includes:

Wire Rack, Water Pan, Sterno & Serving Utensils
\$15.00 each

Disposable Tableware Set-Up Includes:

Dinner Plate, Salad Bowl, Dessert Plate, Flatware, Drinking Cup, Coffee Cup & Dinner Napkin
\$1.75 per person

Linens Available: (Ask for Price Quote)

***Ask about Our Special Holiday Packages & Holiday Menus (Minimum 10 people)**

Desserts: Each Cake Serves 10 People

<i>Almond Tart</i>	\$17.95	<i>Lemon Mousse</i>	\$22.95
<i>Apple Tart</i>	\$17.95	<i>Cake</i>	
<i>Banana Bread</i>	\$12.95	<i>New York</i>	\$24.50
<i>Capuccino</i>	\$18.50	<i>Cheesecake</i>	
<i>Mousse Cake</i>		<i>Oreo</i>	\$25.50
<i>Carrot Cake</i>	\$23.50	<i>Cheesecake</i>	
<i>Chocolate Cheesecake</i>	\$24.50	<i>Peanut Butter Mousse Cake</i>	\$18.50
<i>Chocolate Mousse Cake</i>	\$22.50	<i>Pignoli Tart</i>	\$22.50
<i>Coconut Tart</i>	\$18.95	<i>Pumpkin Pie</i>	\$14.95
<i>Hazelnut Mousse Cake</i>	\$22.50	<i>Sacher Cake</i>	\$18.50
<i>Keylime Pie</i>	\$18.50	<i>Seven Layer Cake</i>	\$22.95
<i>Assorted Cookies</i>		<i>Assorted Mini Pastries</i>	
	\$8.95/LB		\$12.50/DZ

Special Occasion Cakes available \$1.50 per person
Min. 20 person

Terms & Conditions

- 1- A 50% Deposit will be required when placing your order.
- 2- If order is Cancelled less than 10 days before scheduled event date all deposits will be Non-Refundable
- 3- Final payments must be made by either Cash, Bank Check (guaranteed funds) or Credit Card. No Personal Checks will be accepted on final amount due.
- 4- Acceptable forms of payment: Cash, Bank Checks, MC, Visa, Discover and American Express Credit Cards. Personal Checks will only be accepted as a Deposit on your order.
- 5- All orders are subject to 7% Sales Tax



The Bethwood Presents:
Off-Premise Catering



Our Award Winning Food is Now Available to Purchase for Your Next Home or Office Party. We will Provide the Food Prepared to Perfection. You Supply the Location.

Bethwood Caterers

38 Lackawanna Ave
P.O. Box 303
Totowa, NJ 07512
www.thebethwood.com
Email: TheBethwood@aol.com

Call for Details
Phone: 973-256-8316
Fax: 973-256-8434

Price List:

Beef & Veal Selections: Half Tray * Full Tray

Beef Forrestiere Braised Sirloin Tips w/Shiitake Mushrooms, Leeks, & Roasted Shallots in Marsala Demi-Glaze	\$ 40.00	\$75.00
Lomo Saltado Beef Strips Sautéed w/ Tomatoes & Onions in a Tangy Sauce topped w/Fried Potatoes	\$35.00	\$65.00
Beef Maison Beef Strips tossed w/Roasted Garlic & Thyme in a Cream Brandy Sauce	\$35.00	\$65.00
Boneless Short Ribs Braised in a Tangy BBQ Sauce	\$40.00	\$75.00
Veal Parmigiana Tender Veal w/Mozzarella Cheese & Marinara Sauce	\$40.00	\$75.00
Veal Au Poivre Peppered Veal Cubes Braised in a Brandy Cream Sauce	\$45.00	\$80.00
Veal Jardinaire Veal & Vegetables Braised in a Demi-Glaze	\$45.00	\$80.00

Pork Selections: Half Tray * Full Tray

Jamaican Spiced Pork Loin Served w/a Rum Lime Sauce	\$40.00	\$85.00
Stir Fried Pork &Vegetables	\$35.00	\$70.00
Pork Robert Sliced Pork Loin w/a Mustard Demi-Glaze	\$45.00	\$85.00
Sweet Italian Sausage Chunky Tomato Sauce w/ Eggplant, Potatoes, Peppers & Onions	\$40.00	\$75.00

Seafood Selections: Half Tray * Full Tray

Citrus Tilapia With Orange Ginger Sauce	\$37.50	\$75.00
Red Snapper Baked w/Chili Butter	\$42.00	\$80.00
Amaretto Shrimp Breaded Shrimp & Amaretto Cream	\$47.50	\$90.00
Seafood Mediterranean Shrimp & Scallops baked w/ Tomatoes, Onions & Black Olives	\$47.50	\$90.00
Asian Seafood Shrimp, Scallops, Clams & Mussels in an Oriental Sesame-Garlic Sauce	\$47.50	\$90.00
Shrimp Florentine Sautéed Shrimp & Herbs in a Creamy Spinach Clam Sauce	\$47.50	\$90.00
Seafood Scampi Shrimp & Scallops in a Lemon Garlic Wine Sauce	\$47.50	\$90.00
Fried Calamari Served w/a Mild Marinara Sauce	\$35.00	\$65.00

Pasta Selections: Half Tray * Full Tray

Penne in a Shiitake Mushroom Sauce	\$30.00	\$55.00
Farfalle in a Vodka Sauce	\$28.50	\$50.00
Fusilli Marinara or Bolognese	\$28.50	\$50.00
Baby Raviolotti Marinara	\$30.00	\$55.00
Fried Cheese Ravioli	\$30.00	\$55.00
Stuffed Rigatoni	\$30.00	\$55.00
Stuffed Shells	\$30.00	\$55.00
Baked Ziti	\$30.00	\$54.00
Eggplant Rollatini	\$32.50	\$65.50

Poultry Selections: Half Tray * Full Tray

Chicken Francaise Egg Coated & Sauteed in a Lemon White Wine Sauce	\$37.50	\$70.00
Chicken Marcelino Sautéed Breast w/Basil in a Madera Wine Sauce	\$35.00	\$65.00
Chicken Marsala Mushroom Demi-Glaze	\$35.00	\$65.00
Chicken Piccata Lemon-Caper Sauce	\$35.00	\$65.00
Chicken Parmigiana Breast Covered in Mozzarella Cheese & Marinara Sauce	\$30.00	\$55.00
Chicken Cacciatore Tender Pieces Braised w/ Peppers & Onions in Marinara Sauce	\$35.00	\$65.00
Fried Honey Dipped Chicken Battered & Fried to Perfection	\$40.00	\$75.00

Starch Selections: Half Tray * Full Tray

Parmesan Crusted Yukon Gold Potatoes	\$20.00	\$35.00
Oven Roasted Baby Bliss Potatoes	\$20.00	\$35.00
Tri-Color Orzo & Wild Rice	\$20.00	\$35.00
Balsamic Roasted Garlic Fried Rice	\$20.00	\$35.00
	\$25.00	\$40.00

Vegetable Selections: Half Tray * Full Tray

Steamed Broccoli or Aioli	\$22.50	\$35.00
Fried Ginger Cauliflower	\$23.00	\$36.50
Zucchini & Corn Medley	\$17.50	\$31.50
Mixed Medley	\$24.00	\$38.00

Full Tray serves approximately 20 to 25 people
All Orders are Subject to Sales Tax.
Prices are Subject to Change.