



CHRISTMAS

CATERING MENU

For orders to be picked up between 12/22 - 12/24



**ORDERS FOR 12/22-12/24 DUE BY:
WEDNESDAY, DECEMBER 20th**

1204 Sussex Turnpike * Randolph, NJ 07869 * 973-895-6100

WWW.BURRINIS.COM



Burrini's Market Presents...

Feast of the Seven Fishes

A Christmas Eve Tradition



This year at Burrini's, we've decided to go back to our roots and celebrate the Christmas Eve tradition of the Seven Fishes. Time goes by and we sometimes forget those little traditions we once had as a child. "Growing up in an Italian household I can remember my parents putting in a full day's work and then rushing back home to prepare our family's feast for Christmas eve. All of my aunts, uncles, cousins, and grandparents would stop by to join us in the festivities.

I will always remember our house being full of cheer, family and AMAZING food!" -Jennifer Burrini— Santana

This year, take time for tradition and let Burrini's do the cooking for you!

Here are some **prepared items** we will be offering especially for Christmas Eve. If you have any questions or would like to place your order, call the **catering office @ 973-895-6100.**

- Baccala
- Pulpo Salad
- Stuffed Clams
- Crab Cakes (available GF as well)
- Lobster Shrimp Cakes
- Lox and Cream Cheese Rolls
- Poached Salmon Platters
- Shrimp Cocktail Platters
- WHOLE Herbed Lemon Bronzino
- Rosemary Tilapia
- Flounder Francaise
- Mussels Arribbiata
- Salmon Puttanesca
- Salmon Lemon Butter Dill
- Crab Stuffed Flounder
- Shrimp Scampi
- Salmon Balsamico
- Calamari Salad

Butcher Shop

Holiday Roasts

Crown Roast Pork
Trimmed Filet Mignon
Prime Rib Roast
Prime NY Strip Roast
Hams
Rack of Lamb
Duck
Geese
CALL IN TO THE MEAT DEPT.

Bakery

Italian Cookie Trays

Store Baked Pies

Cannoli
Napoleons

Fresh Baked Breads
Gluten Free Baked Goods

Cheese Department

Custom Cheese Platters

Aged Goudas
Reggiano
Brie
Manchego

Wensleydale
Cheese Spreads

Grocery Department

Baskets

Custom Made Baskets
Gluten Free Baskets

Panetone

An Italian Tradition!
Nougat

Imported Italian Cookies
Imported Italian Chocolates

VISIT BURRINI'S FOR ALL YOUR HOLIDAY NEEDS!

***Order by Wednesday 12/20 for Christmas 973-895-6100**

COLD PLATTERS

MEDIUM PLATTER SERVES UP TO 12 PEOPLE - LARGE SERVES UP TO 20

DOMESTIC CHEESE

Variety of Pepper Jack, Swiss, Cheddar, or Your Choice - Cut Into Wedges
Med \$35 Large \$50

VEGETABLE CRUDITE

Med \$28 Large \$38

SLICED FRUIT

Med \$35 Large \$50

SLICED FRUIT AND CHEESE

Med \$40 Large \$55

SLICED FRESH MOZZARELLA, TOMATO AND BASIL

Med \$40 Large \$50

SEAFOOD PLATTERS:

Custom Platters Available - ASK for Jesse or Silverio

EXECUTIVE SEAFOOD PLATTER

Select Jumbo Shrimp, Cracked Crab Claws,
Lump Crabmeat, Cream Cheese & Caviar
Market Price/ Serves 10-14

LOX AND CREAM CHEESE ROLLS w/ RED ONIONS AND TOMATOES

Market Price

SHRIMP COCKTAIL

#1 \$26.95 (serves 6-8) #3 \$70.95 (serves 15-20)
#2 \$48.95 (serves 10-14) #4 \$92.95 (serves 20-30)

INTERNATIONAL GOURMET CHEESE

Select Cheeses From our Gourmet Cheese Section
Med \$45 Large \$65

SPINACH DIP IN A PUMPERNICKEL BOWL

w/ VEGETABLES
Large \$45

SEVEN LAYER DIP w/ NACHOS

Med \$45

BRUSCHETTA AND TOAST ROUNDS

Med \$30

PRIME FILET MIGNON SLICED w/ HORSERADISH SAUCE

Market Price

PRIME LONDON BROIL SLICED w/ HORSERADISH SAUCE

Med \$50 Large \$85

TURKEY LONDON BROIL SLICED w/ CHUTNEY SAUCE

Med \$45 Large \$75

COLD CUT PLATTERS

Med (10-12) \$55 Large (18-20) \$75

**ADD ROLLS, RYE, MAYO AND MUSTARD*

Med \$12 Large \$15

COLD ANTIPASTO

Prosciutto, Mozzarella, Salami, Pepper Shots, Sundried Tomatoes,
Olives, Artichokes, Egg, Tuna and Anchovy
Med \$55 Large \$75

APPETIZERS

Each Tray feeds approximately 10 people

SPADINI BREAD

Italian Bread Stuffed w/ Mozzarella and Prosciutto in a Caper Anchovy Sauce
\$48/24pcs

MINI LUMP CRAB CAKES w/ REMOULADE DIPPING

Market Price

SWEDISH MEATBALLS

\$48/80pcs

COCONUT SHRIMP w/ SWEET AND SOUR DIPPING

\$45/20pcs

SPINACH BALLS (APPETIZER)

\$28/30pcs

CHICKEN TENDERS

\$28/30pcs \$50/55pcs

ZUCCHINI STUFFED w/ RISOTTO

\$40/28pcs

MARINATED ASPARAGUS WRAPPED IN PROSCIUTTO

(SERVED ROOM TEMP)

\$50/30pcs

CHICKEN SATE WITH THAI PEANUT DIP

\$45/28pcs

BUFFALO CHICKEN SATE

\$45/28pcs

RICE BALLS (ASSORTED)

ASSORTED STUFFED MUSHROOMS

Breaded \$30 Spinach \$30 Assorted Bread and Spinach \$30 Crab \$35

SCALLOPS WRAPPED IN BACON

\$55/24pcs

PESTO SHRIMP SKEWERS

\$50/24pcs

DELI PLATTERS

Each Platter serves Approx. 10

ASSORTED MEAT & CHEESE SANDWICH PLATTER

\$48

DELUXE FOCACCIA OR WRAP PLATTER

\$60

ASSORTED ITALIAN SUB PLATTER

REGULAR, SUPREME, ITALIAN FLAG

\$55

KAREN'S BUFFET PLATTER

\$55

SLOPPY JOE PLATTER

\$55

TEA SANDWICH PLATTER

\$50



SALADS

Medium Platter Serves up to 8 People ; Large Serves up to 20 People

TOSSED SALAD

Cucumbers, Tomatoes, Peppers, Onions, Black Olives, Carrots
Med \$20 Large \$35

CLASSIC CAESAR

Crisp Romaine Lettuce, Homemade Caesar Dressing, Parmesan, Croutons
\$3 pp (minimum 10)

JESSE'S SPECIAL SALAD

Arugula, Strawberries, Candied Walnuts, Goat Cheese w/ Honey Balsamic Dressing
Med \$30 Large \$60

CHICKEN ENTRÉES

Half Pan Serves 6-7 Full Pan Serves 12-14

CHICKEN SORRENTO

Chicken Cutlets w/ Eggplant
& Prosciutto in Tomato Demi-Glace
\$45.00 1/2 pan \$85.00/full pan

CHICKEN PARMIGIANA

Breaded Chicken Cutlets
w/ Mozzarella & Marinara Sauce
\$40.00 1/2 pan \$75.00/full pan

CHICKEN FRANÇAISE

Chicken Cutlets on a Bed of Chopped
Spinach in Lemon Butter Sauce
\$40.00 1/2 pan \$75.00/full pan

CHICKEN SCAMPI

Sautéed Boneless Chicken Breasts
in Garlic, Butter & Lemon Sauce
\$40.00 1/2 pan \$75.00/full pan

CHICKEN CORDON BLEU

Breaded Chicken Cutlets Stuffed
w/ Ham & Swiss Cheese
\$45.00 1/2 pan \$85.00/full pan

CHICKEN PICCATA

Sautéed Boneless Chicken Breasts
w/ Garlic & Capers in a White Wine Sauce
\$40.00 1/2 pan \$75.00/full pan

CHICKEN MARSALA

Sautéed Boneless Chicken Breasts
w/ Mushroom in Marsala Wine Sauce
\$40.00 1/2 pan \$75.00/full pan

CHICKEN GIAMBOTTA

Chicken Cutlets
w/ Sausage, Peppers & Potatoes
\$45.00 1/2 pan \$85.00/full pan

HEARTY MEAT

Half Pan Serves 6-7 Full Pan Serves 12-14

SAUTÉED FILET MIGNON TIPS

With Mushroom & Onions
Market Price 1/2 pan Market Price/full pan

SAUTÉED SIRLOIN TIPS

With Mushroom & Onions
\$45.00 1/2 pan \$85.00/full pan

FILET MIGNON ROAST

SLICED BAKED HAM
w/ Store Made Honey Glaze Sliced in Pan
\$35.00 1/2 pan \$70.00/full pan

PRIME BEEF LONDON BROIL

Seasoned and Sliced in Au Jus
\$45.00 1/2 pan \$85.00/full pan

MARINATED TURKEY LONDON BROIL

Our Famous Butterflied Turkey Breast and
Homemade Honey Balsamic Marinade
\$40.00 1/2 pan \$75.00/full pan

VEAL SPECIALTIES

Half Pan Serves 6-7 Full Pan Serves 12-14

VEAL PARMIGIANA

Breaded Veal Cutlets, Marinara and Mozzarella
\$65.00 1/2 pan - \$120.00/full pan

VEAL MARSALA

Veal Cutlet in w/ Mushrooms in a Marsala Wine Sauce
\$65.00 1/2 pan - \$120.00/full pan

ITALIAN SPECIALTIES

Half Pan Serves 6-7 Full Pan Serves 12-14

EGGPLANT ROLLATINE

\$40.00 1/2 pan \$75.00/full pan

EGGPLANT PARMIGIANA

\$35.00 1/2 pan \$65.00/full pan

SAUSAGE & PEPPERS

\$40.00 1/2 pan \$75.00/full pan

MEATBALLS IN SAUCE

\$40.00 1/2 pan \$75.00/full pan



SEAFOOD

Half Pan Serves 6-7 Full Pan Serves 12-14

FLOUNDER FRANÇAISE

Flounder Filet in a Lemon Butter Sauce
Market Price

ROSEMARY TILAPIA

In a lemon butter sauce w/ artichokes, asparagus and roasted tomatoes
\$55.00 1/2 pan \$105.00/full pan

FLOUNDER STUFFED WITH CRABMEAT

In a Lemon Butter Sauce
Market Price 1/2 pan Market Price/full pan

MUSSELS ARRIBIATA

\$30.00/1/2 pan - \$55.00/full pan

SALMON PUTTANESCA

Hearty marinara w/ black olives and capers
Market Price

SALMON IN DILL MARINADE

In Lemon Butter Dill Sauce
Market Price

POACHED SALMON PLATTER

Garnished w/ Vegetables & Dill Sauce
Market Price

SHRIMP SCAMPI

Garlic Lemon Butter
\$65.00 1/2 pan \$120.00/full pan

SALMON IN OUR OWN MARINADE

In a Homemade Honey Balsamic
Market Price

Lemon Herbed Whole Bronzino

Market Price

PASTA

Half Pan Serves 6-7 Full Pan Serves 12-14

CAVATELLI & BROCCOLI

\$35.00 1/2 pan \$65.00/full pan

TORTELLINI ALFREDO

\$40.00 1/2 pan \$75.00/full pan

RIGATONI BOLOGNESE

Pasta with meat sauce
\$40.00 1/2 pan \$75.00/full pan

HOMEMADE STUFFED SHELLS

\$38.00 1/2 pan \$70.00/full pan

HOMEMADE MANICOTTI

\$40.00 1/2 pan \$75.00/full pan

BAKED ZITI

\$35.00 1/2 pan \$65.00/full pan

PENNE GENOVESE

Pasta w/ Fresh Tomato, Basil & Garlic
\$30.00 1/2 pan \$55.00/full pan

PENNE IN VODKA SAUCE

\$35.00 1/2 pan \$65.00/full pan

DEEP DISH MEAT LASAGNA

\$55.00 1/2 pan \$105.00/full pan

POTATOES & RICE DISHES

Half Pan Serves 6-7 Full Pan Serves 12-14

REAL MASHED POTATOES

\$30.00 1/2 pan \$55.00/full pan

POTATOES AU GRATIN

\$30.00 1/2 pan \$55.00/full pan

ROASTED RED & WHITE POTATOES

\$28.00 1/2 \$50.00 full

ROASTED BUTTERNUT SQUASH w/ SPINACH & CRAISINS

\$40.00 1/2 pan \$80.00/full pan

RICE PILAF

\$25.00 1/2 pan \$45.00/full pan

WILD BROWN RICE

\$30.00 1/2 \$55.00 Full

VEGETABLES

Half Pan Serves 6-7 Full Pan Serves 12-14

SAUTÉED ASPARAGUS w/ CARROTS

\$30.00 1/2 pan \$55.00/full pan

BROCCOLI w/ ROASTED PEPPERS & PIGNOLI NUTS

\$30.00 1/2 pan \$55.00/full pan

BROCCOLI RABE w/ GARLIC & OIL

\$35.00 1/2 pan \$65.00/full pan

SAUTÉED GARLIC SPINACH

\$35.00 1/2 pan \$65.00/ full

MARINATED GRILLED VEGETABLES

\$35.00 1/2 pan \$65.00/full pan

ROASTED CAULIFLOWER

\$30.00 1/2 pan \$55.00/full pan

SPINACH BALLS (SIDE DISH SIZE)

\$30.00 1/2 pan \$55.00/full pan





NEW YEAR'S EVE SPECIALTIES

ORDER BY FRIDAY, DECEMBER 29th

BAKERY

MINI ITALIAN PASTRIES
STUFFED CUPCAKES
FESTIVE COOKIE PLATTERS
BARS AND BROWNIE PLATTERS

CHEESE DEPARTMENT

TRUFFLE CHEESE
AGED CHEESES
SHARP CHEDDARS
IMPORTED CHEESES
CUSTOM CHEESE PLATTERS

CATERING

- VEGGIE DIP PLATTERS
- FRUIT AND CHEESE PLATTERS
- FRUIT KABOBS w/ DIP
- BRUSCHETTA w/ HOMEMADE TOASTS
- FILET MIGNON PLATTERS
- PRIME LONDON BROIL PLATTERS
- TURKEY LONDON BROIL PLATTERS
- CHICKEN CUTLET PLATTERS
- SEVEN LAYER DIP w/ NACHOS
- PESTO SHRIMP SKEWERS
- ZUCCHINI STUFFED w/ RISOTTO
- SPADINI BREAD
- MINI QUICHE
- SPINACH BALLS
- STUFFED MUSHROOMS
- SHRIMP w/ PROSCIUTTO & MOZZARELLA
- SWEDISH MEATBALLS
- CHICKEN SATE
- COCONUT SHRIMP
- CHICKEN TENDERS

AND MORE!

Call catering department at **973.895.6100** to place your orders

MEAT DEPARTMENT

PRIME FILET MIGNON
BABY LAMB CHOPS
PRIME RIB ROAST
BONELESS TURKEY BREAST
PRIME NY STRIP STEAK

SEAFOOD

LUMP CRAB CAKES
SHRIMP COCKTAIL
LOBSTER TAILS



DELICATESSEN

TEA SANDWICH PLATTERS
DELUXE SANDWICH PLATTERS
SLOPPY JOE PLATTERS
HOMEMADE FRESH MOZZARELLA

GROCERY DEPARTMENT

GOURMET DIPS
SPECIALTY CHOCOLATES
DRINK MIXERS

Join our Newsletter @ WWW.BURRINISMARKET.COM
And receive special deals for New Year's Eve