

Horse Neck Tavern

11 Bloomfield Ave.

North Caldwell, N.J. 07006

973- 287 - 6850

Catering Menu

(sales tax will be added to all catering trays)

Appetizers

	<i>Half Tray</i>	<i>Full Tray</i>
Tomato & Mozzarella Platter with Fresh Roasted Peppers	45.00	90.00
Antipasto Platters – Prosciutto D’Parma, Dried Sausage, Mini Mozzarella Balls, Fresh Roasted Peppers, Sicilian Olives, Sharp Provolone	Small 80.00	Large 150.00
Grilled Vegetable Platters – Marinated Grilled Eggplant, Zucchini, Portobello Mushroom, Fresh Roasted Peppers	Small 45.00	Large 90.00
Mini Crab Cakes	Small 50.00	Large 95.00
Artichoke Hearts Milanese	Small 45.00	Large 90.00
Shrimp Cocktail	Small 90.00	Large 170.00
Calamari Salad	Small 55.00	Large 110.00
Stuffed Mushrooms	Small 45.00	Large 90.00
Mussels Fra Diavolo or White Wine Sauce	Small 50.00	Large 100.00

Pasta & Eggplant

	<i>Half Tray</i>	<i>Full Tray</i>
Lasagna	45.00	85.00
Manicotti	45.00	85.00
Rigatoni Ala’ Vodka Sauce	45.00	85.00
Rigatoni with Marinara Sauce	40.00	75.00
Rigatoni with Bolognese Sauce	45.00	85.00
Baked Ziti	45.00	85.00
Cavatelli & Broccoli	45.00	85.00
Shells w/Broccoli Rabe & Sausage	45.00	85.00
Stuffed Shells	45.00	85.00
Tortellini Alfredo	40.00	85.00

Farfalle Putanesca	40.00	75.00
Eggplant Parmigiana	45.00	90.00
Eggplant Rollatini	45.00	90.00

Chicken

	<i>Half Tray</i>	<i>Full Tray</i>
Chicken Francese	50.00	95.00
Chicken Marsala	50.00	95.00
Chicken Piccata	50.00	95.00
Chicken Parmigiana	50.00	95.00
Chicken Scarpariello	50.00	95.00
Chicken Rollatini	55.00	110.00

Veal

	<i>Half Tray</i>	<i>Full Tray</i>
Veal Francese	65.00	125.00
Veal Marsala	65.00	125.00
Veal Piccata	65.00	125.00
Veal Parmigiana	65.00	125.00
Veal Saltimbocca	65.00	125.00
Veal Rollatini	70.00	135.00

Pork & Beef

	<i>Half Tray</i>	<i>Full Tray</i>
Roast Pork Loin	45.00	85.00
Pork Cutlet Milanese	45.00	85.00
Pork Tenderloin with Marsala Sauce	50.00	95.00
Stuffed Italian Style Meat Loaf with Mozzarella, Ham, Sun Dried Tomato and Marinara Sauce	50.00	95.00
Steak Pizzaiola	60.00	115.00
Meatballs	45.00	85.00
Sausage & Peppers	45.00	85.00

Seafood

	<i>Half Tray</i>	<i>Full Tray</i>
Stuffed Flounder	Market Price	Market Price
Tilapia Oregonata	50.00	100.00
Zuppa Di Pesce (Red or White)	75.00	145.00
Calamari & Shrimp Fra Diablo	70.00	135.00
Salmon with Fresh Lemon & Dill Sauce	Market Price	Market Price

Sides & Salads

	<i>Half Tray</i>	<i>Full Tray</i>
Sauté Broccoli Rabe	45.00	85.00
Sauté Broccoli & Cauliflower	35.00	65.00
Roasted Vegetables	35.00	65.00
Oven Roasted Potatoes	35.00	65.00
Caesar Salad	40.00	75.00
Mixed Green Salad	35.00	65.00
Tri Color Tortellini Salad	45.00	85.00
Bow Tie Pasta Salad	40.00	75.00
Macaroni Salad	35.00	70.00
Mozzarella Salad	50.00	95.00
Red Skin Potato Salad	40.00	85.00

Catering Packages

See below

Sales Tax and Gratuity of 22% will be added to all per person packages

***** CUSTOM CATERING PACKAGES AVAILABLE *****

If you have any gluten restrictions, nut allergies, or special menu wishes, we can certainly accommodate most requests

Any questions please call Angelo or Dean

HNT Brunch

Minimum 15 guests
\$39 per person

Appetizer Family Style:

Calamari
Shishito peppers
Flatbread

Choice of Salad:
Caesar Salad or
Mixed Green Salad

French Toast or Pancakes w/ bacon
or sausage, potatoes

Choice of:
Chicken Sandwich
Short rib Sandwich
HNT Eggs Benedict

Bottomless mimosas,
Bloody Mary's and Sangria
(additional \$18 charge per person)

Coffee and nonalcoholic beverages
included

Lunch Party Sit Down

Minimum 15 guests;
\$36 per person

Salad Option:
Mixed Green Salad
or
Caesar Salad

Pasta Option:
Cavatelli w/ Broccoli Rabe Pesto
or
Penne Vodka w/ Peas and Pancetta

Choice of:
Grilled Salmon w/ Brown Sugar
Mustard Glaze or Lemon Beurre
Blanc
Roasted Chicken Breast w/ Roasted
Tomato or Mushroom Jus

Dessert Options:
Plates of Cookies & Brownies
or
Fruit Platter

Coffee and nonalcoholic beverages
included

Sit Down Dinner

Minimum 15 guests

\$39 per person

Salad Option:

Caesar, Mixed Green or seasonal

Choice of Pasta:

Penne, Cavatelli, Fusilli

Choice of Sauces:

Vodka, Alfredo, Pesto

Choice of:

Grilled Salmon w/ Brown Sugar

Mustard Glaze or Lemon Beurre Blanc

Roasted Chicken Breast w/ Roasted Tomato
or Mushroom Jus

Sides:

Fingerling Potatoes

Seasonal Vegetables

Choice of Steak:

(additional Charge)

Filet Mignon, Flat Iron or Strip Steak

Choice of Sauces:

Salsa Verde, Béarnaise, Peter Luger, Au
Poivre

Dessert

(Served Family Style)

Plates of Cookies & Brownies

Coffee and non-alcoholic beverages

Family Style Dinner

Minimum 15 guests

\$45 per person

Choice of appetizers:

Meatball, Calamari, Flatbreads, Pierogi,
Shishito Peppers

Salad Option:

Caesar, Mixed Green or Seasonal

Choice of Pasta:

Penne, Cavatelli, Fusilli

Choice of Sauces

Vodka, Alfredo, Pesto

Choice of:

Grilled Salmon w/ Brown Sugar

Mustard Glaze or Lemon Beurre Blanc

Roasted Chicken Breast w/ Roasted
Tomato or Mushroom Jus

Sides:

Fingerling Potatoes

Seasonal Vegetables

Choice of Steak:

(additional Charge)

Flat Iron or Strip Steak

Choice of Sauces:

Salsa Verde, Béarnaise, Peter Luger, Au
Poivre

Dessert

(Served Family Style)

Plates of Cookies & Brownies

Coffee and non-alcoholic beverages

Lunch Buffet

Minimum 15 guests
\$27 per person

Salad option:

Caesar Salad

Mixed Green Salad

Seasonal Salad

Sandwich Options:

Turkey BLT

Chicken Salad

Roast Beef & Swiss

(choice of bread: Roll, Rye or wrap)

Pasta Choices:

Penne, Cavatelli, Fusilli

Choice of Sauces:

Vodka, Alfredo, Pesto Sauce

Plate of Cookies & Brownies

or

Fruit Platter

Coffee and nonalcoholic beverages
included

Small Plates Cocktail

Party

Minimum 15 guests
\$23 per hour/per person
(Cocktails not included)

Mini Beet Salad

Crab Cakes, Citrus Aioli

Fried Calamari w/ Pickled
Fresno, Citrus Aioli

Mini Slider Burgers

Fried Chicken Sandwich Sliders

Pork Belly Sandwich Sliders

BBQ Baby Back Ribs

Mini Meatballs

Raspberry Brie stars

Bacon Wrapped Scallops &
Shrimp

(additional \$4 charge per person)

Plates of Cookies & Brownies
(additional \$3 Charge per person)