

contemporary foods

event planning and catering



112 LaRoche Avenue, Harrington Park, NJ 07640
(201) 784-0377 rm@contemporaryfoods.com
www.contemporaryfoods.com

QUARANTINE RELIEF MENU (4-5 PEOPLE)

“POOL’S OPEN”

WHITE BEAN HUMMUS
With Flat Breads

TUSCAN GRILLED ORGANIC CHICKEN BREAST
Hand Sliced | Plattered | Served with Tomato Bruschetta

FUSILLI PASTA WITH SAUTÉED BROCCOLI
Toasted Almonds | Shaved Romano Cheese | Lemon | Olive Oil | Basil Leaves

ROASTED SUMMER VEGETABLES
Zucchini | Vidalia Onions | Red & Yellow Peppers | Green Beans | Sweet
Potatoes | Eggplant | Sea Salt Sprinkle

GARDEN GREENS
Romaine | Arugula | Red Leaf | Cucumbers | Carrots | Tomatoes | Radishes | Red
Onion | Balsamic Vinaigrette | Feta Sprinkles (On the Side)

CHOCOLATE CHIP BROWNIE TRIANGLES

“SATURDAY NIGHT WITH FRIENDS”

GRANNY SMITH APPLE AND SWEET POTATO FRITTERS
Raspberry Apple Dipping Sauce

GRILLED NORTH ATLANTIC SALMON
Lemon Dill Pesto | Dotted with Figs | Capers | Served with Lemon Thyme Aioli

FARRO “CUPS”
Asparagus | Grilled Artichoke | Parsley | Caramelized Onions

ROASTED GREEN BEANS
Red Pepper Slivers | Balsamic Glaze

ISRAELI SALAD
Chopped Tomatoes | Cucumbers | Green Pepper | Red Onion | Parsley
Lemon Vinaigrette

KEY LIME SQUARES

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“SUNDAY AFTER GOLF BBQ”

VERMONT CHEDDAR AND MACARONI “CUPCAKE”

Traditional Mac and Cheese | Tomato Crescent

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FIRST CUT BRISKET SLIDERS

Dry Rubbed | Slow Roasted | Hand Pulled | Homemade BBQ Sauce | Balthazar Roll

ROASTED CUBAN CORN

Roasted Corn | Red Pepper Slivers | Black Beans | Lime | Paprika | Cilantro Sprinkle

GRANNY SMITH APPLE COLE SLAW

Red and White Cabbage | Carrot Threads | Sun Dried Cranberries

SUMMER SALAD

Georgia Peaches | New England Blueberries | Caramelized Walnuts

Organic Greens | Crumbled Feta (On Side)

Pomegranate Balsamic Vinaigrette

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PECAN SQUARES

“CELEBRATE THE GRANDS”

BABIES, DOGS, MOM'S & DAD'S

LEMON CUCUMBER TZATZIKI

With Blue Corn Chips

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HERB CRUSTED GRILLED CHICKEN BROCHETTE

Zucchini | Vidalia Onion | Red & Yellow Peppers | Arugula Bed

ORZO PASTA CUP

Green Peas | Broccoli | Caramelized Onions | Parsley

ROASTED GREEN BEANS & BUNNY CARROTS

Beet Chard Spirals

GREEK CAESAR SALAD

Baby Romaine Lettuce | Tomatoes | Cucumbers | Red Onions | Kalamata

Olives | Lemon Parmesan Vinaigrette

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CHOCOLATE CHIP BROWNIE TRIANGLES

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EXTRAS

APPETIZERS BY THE DOZEN - \$25

_____ VERMONT CHEDDAR AND MACARONI "CUPCAKE"
Traditional Mac and Cheese | Tomato Crescent

_____ GRANNY SMITH APPLE AND SWEET POTATO FRITTERS
Raspberry Apple Dipping Sauce

_____ PRETZEL CRUSTED SALMON "STICK"
Jack Daniels Grainy Mustard

_____ ADDITIONAL PORTIONS ON ALL MENU ITEMS

Comments:

Pricing to Be Forwarded

"COCKTAIL SHAKER" PREMIXED | 32 OZ. - \$25

_____ WATERMELON | BASIL MARGARITA
Tequila | Watermelon Puree | Lime Juice

_____ HIBISCUS VODKA ICED TEA
Hibiscus Tea Syrup | Vodka | Lemon Wheel Garnish

_____ GRAPEFRUIT NEGRONI
Gin | Sweet Vermouth | Grapefruit | Campari

WINE CELLAR SPECIALS - \$15 | BOTTLE

LIGHT BODIED SUMMER WINES

_____ Rosé
_____ Pinot Noir
_____ Sauvignon Blanc

DISPOSABLE ECO FRIENDLY PAPER GOODS - \$20

_____ Large Plates | Small Plates | Forks | Knives | Cocktail & Dinner Napkins
10oz. Plastic Glass

SIMPLE FLOWERS IN A VASE - \$25

_____ Seasonal Exotic | Simple Design | Cut Flowers in a Small Glass Cylinder Vase