

Contemporary Foods

event planning and catering



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

TAPAS TASTING PLATES

SHORT RIB SLIDER | TRUFFLE OIL | NATURAL AU JUS

-TRUFFLE PARMESAN TATOR TOTS

Crisp Browned | Parmesan Dusted

-CAPRESE "FORK"

Brussels Sprout | Roasted Cauliflower | Balsamic Syrup Drizzle

SHRIMP, ANDOULLIE SAUSAGE AND CHICKEN PAELLA

Garlic | Fresh Thyme | Saffron Threads | Short Grain Paella Rice | Served from Traditional Paella Pan

FISH TACOS | BLACK BASS | SPICED MAYO | PICO DE GALLO | LIME | SOFT TORTILLA

-MANGO JICAMA/PINEAPPLE SLAW

Carrots | Red Pepper

-LOBSTER GUACAMOLE "BOAT"

Blue Corn Chips

GRILLED SALMON | LEMON THYME AIOLI

-RED & WHITE QUINOA

Artichokes | Green Peas | Caramelized Onions | Parsley

-ROASTED FENNEL AU GRATIN

Blue Cheese Melt

FILET MIGNON | BAGUETTE | BERNAISE DOT

-POTATO DOME "LOLLIPOPS"

Parmesan Crusted

-ROASTED "BUNNY" CARROT AND GREEN BEAN "STICKS"

Balsamic Glaze Syrup

ROASTED RED SNAPPER | CAPER PARSLEY PESTO

-WILTED SPINACH

Roasted Grape Tomato

-FALAFEL BALL

Lemon Tahini

BABY AMERICAN LAMB CHOP | PISTACHIO CRUSTED | MINT DIPPED

-CREAMY RED SMASHED POTATOES

Roasted Garlic Butter | Stuffed in Tomato Half

-HARICOT VERTE BUNDLE

Chive Tied

GRILLED CHICKEN AND SHRIMP KEBAB | HERB MARINADE | SPICED MAYONNAISE

-COUS COUS TABOULI

Parsley | Mint | Tomato | Lemon

-GRILLED EGGPLANT

Roasted Red Pepper Slivers

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STATIONARY APPETIZERS

CEVICHE BAR

SALMON | BLACK BASS | SCALLOPS | LOBSTER

Red & Yellow Pepper | Red Onion | Grape Tomatoes | Cilantro or Dill | Lime

Displayed in Stemless Martini Glasses with Demi Spoon on Glass Block Risers

SLIDER STATION

-Sirloin Slider | Vermont Cheddar | Ketchup Dot

-Salmon Slider | Lemon Dill Aioli

-Chicken Slider | Monterey Jack | Tomato | Red Leaf Lettuce | Herbed Mayo

Accompanied by: Thin Sliced Sweet Vidalia Onions | Bread and Butter Pickles | Ketchup | Mustard

MEDITERRANEAN TAPAS DISPLAY

ASSORTED BREADS

Naam | Flat Breads | Baguette | Focaccia | Pita

CHEESES (ALL PRE-CUT)

Manchego | Aged Sharp Cheddar | Pecorino | Romano | Fresh Mozzarella

FRESH FRUITS

Grapes | Figs | Berries | Apricots

MEATS (PRE-SLICED)

Prosciutto | Serrano Ham | Genoa Salami

MIXED OLIVES

Kalamata | Nicoise | Cerignola Green

SPREADS AND CANAPÉS

Romanesco | Kale Artichoke Sunflower Pesto | Olive Tapenade | White Bean Hummus

VEGETABLE STICKS

Baby Carrots | Baby Green Beans | Red Peppers | Jicama | Celery | Yellow Peppers | Cucumbers

SEAFOOD STATION

-BARNEGAT BAY GRILLED LITTLENECK CLAMS

Dredged in Garlic Parsley Butter | Torn Bread

-JUMBO LUMP CRABMEAT GAZPACHO SHOT

Traditional Summer Vegetable Cold Soup

-STEAMED CHILLED SHRIMP COCKTAIL

Cocktail Sauce | Horseradish | Lemons

AVOCADO AND RICOTTA "TOAST" BAR

7 Grain Toast | Smashed Avocado | Whipped Ricotta

Sliced Radish | Sriracha | Red Pepper Flakes | EVOO | Lemon | Honey | Bacon | Black Salt Flakes

INDIVIDUAL CRUDITÉ

Daikon | Red Pepper | Beets | Celery | Cucumber | Edamame or White Bean Hummus

Square Shot Glasses

INTERNATIONAL CHEESE AND FRUIT PRESENTATION

Hard, Soft, Domestic and Imported Cheeses | Dried Fruit and Berry Garnish | Assorted Breads | Crackers

LOBSTER GUACAMOLE

Maine Lobster Meat | Haas Avocado | Cilantro | Plantain Chip

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APPETIZERS Meats

ANDOUILLE SAUSAGE EN CROUTE OR WEISSWURST EN CROUTE

Grainy Mustard Sauce

ASIAN MEATBALLS

KOBE BEEF | Water Chestnuts | Ginger | Garlic | Scallion Glaze | Soy | Sesame Oil | Bamboo Toothpick

ASPARAGUS WRAPPED IN PROSCIUTTO

Lime Squeeze

BLACK ANGUS FILET MIGNON

Tarragon Mustard or Horseradish

CRISP BACON WRAPPED BRUSSELS SPROUTS

Balsamic Worcestershire Glaze

CUBAN REUBEN

Pork Loin | Ham | Gruyere | Pickle Relish | Mustard

CUMIN RUBBED GRILLED FILET MIGNON

Pineapple Skewers | Teriyaki Mango Marinade

DATE WRAPPED IN CRISP BACON

Water Chestnut | Brown Sugar Glaze

FRANKS IN A BLANKET

All Beef Hot Dogs | Served with Spicy Mustard

KOBE BEEF SLIDERS

Ketchup Dot | Potato Square | Cheddar Cheese Melted

MINI LAMB SIRLOIN SLIDER

Tzatziki Sauce | Cucumber | Rosemary | Brioche Round

MISSION FIGS

Wrapped in Prosciutto | Goat's Cheese | Pine Nut | Honey Drizzle

MOROCCAN LAMB MEATBALLS

Smoked Tomato Sauce

NEGI MAKI ROLLS

Flank Steak | Rolled with Scallions | Ginger Sesame Soy

PISTACHIO CRUSTED LOIN OF LAMB "LOLLIPOP"

Served with Mint Au Jus

PULLED PORK SLIDERS OR SHORT RIB SLIDERS

Dry Rubbed | Slow Roasted | Potato Slider Rolls

Truffle Oil | Natural Au Jus Gravy | Potato Bread Squares

STEAK "FRITES"

Filet Mignon | Béarnaise | Potato Garlic Toast

SPANISH CROQUETTES

Ham | Bechamel | Pan Seared Crispy

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APPETIZERS Poultry

BRAZILIAN CHICKEN "LOLLIPOP"

Cilantro | Cumin | Lemon Parsley Pesto | Tamarind Dipping Sauce

CALIFORNIA PIZZA

Barbecued Chicken | Smoked Gouda | Caramelized Onions

CHICKEN APPLE EMPANADAS

South American Seasoned Chicken | Shredded Granny Smith Apples

CHICKEN SCHNITZEL

Pounded Chicken | Panko Crusted | Braised Red Cabbage

CORN FLAKED CRUSTED CHICKEN Honey

Mustard Dip

GREEK CHICKEN GYRO

Rosemary Ground Chicken Burger | Tzatziki | Pita Triangle

HOUSE SMOKED TURKEY MONTE CRISTO

Challah French Toast | Gruyere Cheese | Cinnamon

INDONESIAN CHICKEN SATE

Ginger Soy Marinade | Warmed Peanut Coconut Dipping Sauce

JERK CHICKEN "LOLLIPOPS"

Traditional Jerk Seasoning | Hardwood Grilled Chicken Breast

PAN SEARED HUDSON VALLEY FOIS GRAS

Vidalia Onions | Cherry Compote | White Baguette Toasted | Sage Garnish

PEKING CHICKEN SATE

Sesame Scallion Ginger Marinade | Plum Hoisin Glaze

PEKING DUCK MOO SHU PANCAKE

Duck | Scallions | Hoisin Sauce | Wrapped in Moo-Shu Pancakes | Cucumber Threads

SMOKED CHICKEN QUESADILLA

Avocado | Smoked Gouda | Monterey Jack | Red Chili Salsa

WASABI GREEN PEA CRUSTED CHICKEN

Green Pea Dusted | Miso Soy

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APPETIZERS Seafood

BALSAMIC GLAZED SWORDFISH "DICE"

Center Cut Square | Bamboo Toothpick

BLACK AND WHITE SESAME CRUSTED TUNA

Sushi Grade Tuna | Rice Round or Daikon Square | Wasabi Soy Drizzle

CHIPOTLE RUM LIME MARINATED GRILLED SHRIMP

Avocado Cilantro Sauce

COCONUT SHRIMP OR COCONUT RICE CRISPY GULF SHRIMP Sweetened

Coconut Shrimp | Apricot Cherry Sauce

FISH TACOS

Black Bass | Spiced Mayonaisse | Pico de Gallo | Lime Juice | Soft Flour Tortilla

GRILLED OCTOPUS "TASTING FORK"

Artichoke | Arugula | Lemon Caper Drizzle

LOBSTER MACARONI AND CHEESE CUPCAKES

Maine Lobster Meat | Vermont Cheddar | Tomato

LOBSTER QUESADILLA

Maine Lobster Meat | Monterey Jack | Smoked Gouda | Cayenne Pepper

MAINE COAST LOBSTER ROLL

Lobster Meat Salad | Toasted Traditional New England Roll

MARYLAND CRAB CAKES

Jumbo Lump Maryland Crabmeat | Pan Sautéed | Red Pepper Aioli

MISO GLAZED COD

Miso Soy Reduction Sauce | Served in Asian Soup Spoon

OYSTER "PO-BOY"

Blue Point Oyster | Wasabi Green Pea Crusted | Spicy Remoulade Mayonnaise | Soft French Bread

PRETZEL CRUSTED SALMON STICK

Jack Daniels Grainy Mustard

SALT AND PEPPER CALAMARI

Grilled with Sea Salt | Coarse Pepper | Scallions | Chile Lime Dip

SEA SCALLOPS WRAPPED WITH CRISP BACON

Brown Sugar Glaze

BLACK BASS CEVICHE

Lime Juice | Cilantro | Red Pepper | Red Onion | Served in Asian Soup Spoon

SMOKED SALMON BRUSCHETTA

Capers | Red Onion | Dill | Cream Cheese | Daikon Square

SPICY TUNA SUSHI ROLLS

Spicy Mayonnaise | Scallions | Maki Roll

TEQUILA LIME MARINATED SHRIMP

Cilantro | Sea Salt | Jose Cuervo | Lime Juice | Avocado Cilantro Salsa

TUNA TARTAR

Ginger | Scallion | Black Pepper | Daikon Square | Wasabi Soy "Drop"

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APPETIZERS Vegetarian

AVOCADO TOAST

7 Grain Triangle | EVOO | Sea Salt Flakes | Radish Sliver

ARTICHOKE ASPARAGUS CRUSTLESS GLUTEN FREE TART

Artichoke | Manchego Cheese | Asparagus

BAKED FETA SQUARE

Tomato | Artichoke | Olives

"BAR MITZVAH PIZZAS" | Three Cheeses | Homemade Marinara | Basil

BEEF CAPRESE SALAD OR BRUSSELS SPROUT, TOMATO, MOZZARELLA CAPRESE "FORK"

Roasted Beets | Arugula | Mozzarella | Balsamic Dot | Served on Mini Fork

Roasted Brussels Sprout | Grape Tomato | Mozzarella Ball | Served on Mini Fork

BUTTERNUT SQUASH BISQUE "CYLINDER"

Blended Smooth | Touch of Sherry | Served in Cylinder Shot Glass

COLD BORSCHT | Beets | Crushed Cucumber | Sour Cream Topped | Served in Shot Glass

JAPANESE EGGPLANT PIZZA

Lightly Toasted | Oven Dried Tomatoes | Fresh Mozzarella

GAZPACHO SHOTS

Tomatoes | Cucumbers | Peppers | Parsley | Celery | Served in Square Shot Glass

GEORGIA PEACH/BRIE EMPANADA

Baked in Puff Pastry Crescent

GOAT'S CHEESE AND WALNUT QUESADILLA | Apple Fig Salsa

GRANNY SMITH APPLE AND SWEET POTATO FRITTER OR ZUCCHINI FRITTERS

Raspberry Apple Dipping Sauce | Lemon Chive Aioli

GRILLED CHEESE AND TOMATO SOUP SHOT | Cheddar Cheese Square | Smooth Tomato Soup Shot

GRILLED ZUCCHINI ROLLS

Ricotta Herb Paste | Bamboo Threaded

HAND FOLDED PHYLLO TRIANGLE | Spinach | Feta Cheese | Golden Raisins | Pine Nuts

MANCHEGO MEMBRILLO EMPANADA

Quince Paste | Manchego Cheese | Puff Pastry Crescents

NAPA VALLEY FLATBREAD PIZZA OR SHITAKE MUSHROOM SHEEP'S MILK FLATBREAD PIZZA

Spinach | Wild Mushrooms | Asiago; Basil Pesto POLENTA

WILD MUSHROOM TRIANGLE

Shitake, Portobello, Cremini Mushrooms | Baked Polenta

SCALLION PANCAKES OR YUKON GOLD POTATO PANCAKES

Ginger Dipping Sauce | Apple Compote or Caviar and Sour Cream

SPINACH QUINOA PANCAKE OR WILD MUSHROOM RISOTTO PANCAKE

Crème Fraîche Dot/Pan Seared Crispy

VEGETABLE STUFFED MUSHROOM CAPS

Carrots | Caramelized Onions | Squash

VEGETABLE SUSHI ROLLS | Cucumber | Avocado | Carrots | Scallions

VERMONT CHEDDAR AND MACARONI "CUPCAKE"

Traditional Mac and Cheese | Tomato Crescent

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HOLIDAY COCKTAIL PARTY

APPETIZERS

TUNA TARTARE

Ginger | Scallion | Black Pepper | Daikon Square | Wasabi Soy "Drop"

VERMONT CHEDDAR & MACARONI "CUPCAKE"

Traditional Mac and Cheese | Tomato Crescent

CRISP BACON WRAPPED BRUSSELS SPROUTS

Balsamic Worcestershire Glaze

HOUSE SMOKED TURKEY MONTE CRISTO

Challah French Toast | Gruyere Cheese | Cinnamon

BRAZILIAN CHICKEN "LOLLIPOP"

Lemon | Cumin | Parsley Pesto

ASIAN MEATBALLS

Kobe Beef | Water Chestnuts | Ginger | Garlic | Scallion Glaze | Soy | Bamboo Toothpick

GRANNY SMITH APPLE AND SWEET POTATO FRITTERS

Raspberry Apple Dipping Sauce

TAPAS TASTINGS

SHRIMP, ANDOULLIE SAUSAGE AND GRILLED CALAMARI PAELLA

Garlic | Fresh Thyme | Saffron Threads | Short Grain Paella Rice | Served in Oversized Bowl

GRILLED FLANK STEAK CAESAR SALAD "BOX"

Dry Rubbed Flank Steak | Baby Romaine Lettuce | Ripped Small | Parmesan Shaving

Rosemary Focaccia Bread Stick

DESSERTS

ASSORTED FINGER DESSERTS

Mini Squares Including Key Lime | Cranberry Ginger Bar | Peppermint Cheesecake

Pecan Squares | Brownies

HOLIDAY COCKTAIL

CRANBERRY ROSEMARY SHRUB

Cranberry Rosemary Syrup | Vodka | Dash of Balsamic Vinegar Seltzer | Rosemary Sprig Garnish

\$45.00 per person | plus staff (50 guest minimum)

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SEASONAL MENU IDEA #1

CITRUS HERB GRILLED CHICKEN

Whole Wheat Pasta | Broccoli | Almond Chards | Romano | Plum Tomato | Basil Garnish

ISRAELI SALAD

Chopped Tomatoes | Cucumbers | Green Pepper | Onion | Parsley

BABY GREEN BEANS

Fennel Shavings/Sea Salt/Truffle Oil

SEASONAL SALAD

Organic Greens | Peaches | Blueberries
Caramelized Walnuts | Cranberries
Crumbled Feta or Goat
Pomegranate Vinaigrette

ASSORTED BALTHAZAR BREADS

Crock of Sweet Butter

\$25.00 per person (20 guest minimum)

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SEASONAL MENU IDEA #2

TUSCAN GRILLED CHICKEN MEDALLIONS

Herb Marinated | Sliced into Medallions and Arranged on Platter
Accompanied by Choice of;
Lemon Thyme Aioli | Peach Mango Salsa

OR

FIVE SPICE RUBBED PORK LOIN

Hand Sliced | Plattered | Garnished
Served with Choice of; Pineapple Papaya Salsa, Tarragon Mustard

MEDITERRANEAN ORZO

Green Peas | Golden Raisins | Apricots | Caramelized Onions | Parsley

ROASTED SEASONAL VEGETABLES

Eggplant | Zucchini | Yellow Squash | Asparagus | Jicama | Beets Peppers | Vidalia Onions

CITRUS WATERMELON SALAD

Watermelon | Citrus | Feta | Kalamata Olives | Red Onion

BRIOCHE BUTTONS

Crock of Sweet Butter

\$27.50 per person (20 guest minimum)

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SEASONAL MENU IDEA #3

GRILLED NORTH ATLANTIC SALMON

Lemon Dill Pesto | Dotted with Figs | Capers
Accompanied by Choice of;
Mint Cumin Yogurt | Plum Tomato Bruschetta

QUINOA

Ancient Incas Whole Wheat Grain | Green Peas
Golden Raisins | Apricots | Caramelized Onions | Parsley

HUDSON VALLEY SALAD

Bartlett Pears | Sun Dried Cranberries | Caramelized Walnuts | Crumbled Feta
Pomegranate Balsamic Vinaigrette

ROASTED "BUNNY" CARROTS | BRUSSEL SPROUTS | GREEN BEANS

Beet Chard Garnish

CIABATTA SQUARES

Crock of Sweet Butter

\$30.00 per person (20 guest minimum)

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MAIN COURSE MEATS

BABY AMERICAN RACK OF LAMB CHOPS

Mustard Glaze Rubbed | Pan Seared | Prepared Medium Rare | Served with Warmed Mint Sauce

BARBECUED BABY BACK RIBS

Kentucky Ribs | Dry Rubbed | Slow Roasted | Home Made Barbecue Sauce | Grilled

BEEF BOURGUIGNON

Hand Trimmed Lean Beef | Slow Cooked | Plum Tomatoes | Mushrooms | Shallots Burgundy Wine Sauce

BRAISED WESTERN BONELESS SHORT RIBS OF BEEF

Hand Trimmed | Slow Cooked | Plum Tomatoes | Caramelized Onions | Natural Au Jus Gravy

BRATWURST

Sliced and Served on Braised Red | White Cabbage | Grainy Mustard and German Mustard

BUTTERFLIED BONELESS LOIN OF LAMB

Basted | Red Wine Provencal Marinade | Grilled over Hard Wood Coals
Minted Au Jus | Port Reduction Sauce

FIRST CUT BRISKET OF BEEF

Root Vegetable | Rich Brown Gravy

FIVE SPICE RUBBED PORK LOIN

Hand Sliced | Plattered | Garnished
Served with Choice of; Chipotle Aioli, Pineapple Papaya Salsa, Tarragon Mustard Sauce

LATIN GRILLED FLANK STEAK

Spice Crusted Flank Steak | Green Chimichurra Sauce

GRASS FED COLORADO FILET MIGNON

Cooked Medium Rare | Carved at Buffet | Served with Horseradish or Béarnaise Sauce

KOBE BEEF MEATBALLS

Fresh Plum Tomato Sauce

SHORT RIB SLIDERS

Dry Rubbed | Slow Roasted | Truffle Oil | Natural Au Jus Gravy | Potato Slider Roll

OVEN ROASTED MILK FED VEAL CHOP

Rubbed with Pinot Noir Provencal Marinade | Pan Seared and Roasted
Served with Black Truffle Cabernet Reduction Sauce

PULLED PORK SLIDERS

Dry Rubbed | Slow Roasted | House Apple Barbeque Sauce | Potato Square

SALT AND PEPPER RUBBED GRILLED SKIRT STEAK

Port Wine Wild Mushroom Reduction

SLICED FILET MIGNON

Prepared Medium Rare | Served at Room Temperature | Daikon Horseradish Sauce on Side

WEISSWURST

Veal Sausage | Braised Cabbage | Caraway Seeds | Accompanied by Grainy Mustard and German Mustard

WHOLE DRY AGED NEW YORK SHELL OF BEEF

Rubbed with Peppercorns and Sea Salt | Prepared Medium Rare | Sliced at Buffet | Port Wine Sauce

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MAIN COURSE POULTRY

CHICKEN SCHNITZEL

Pounded Chicken | Panko Crusted | Braised Red Cabbage

CORN FLAKED CHICKEN FINGERS

Honey Mustard | Ketchup

GEORGIAN PECAN CRUSTED BONELESS FREE RANGE CHICKEN BREAST

Warmed Peach Mango Sauce

HERB CRUSTED CHICKEN BREAST WITH WIDE RIBBON PASTA

Tossed | Wild Mushrooms | Pinot Noir Reduction Sauce

LEMON CHICKEN PICCATA

Pan Seared Chicken Medallions | Light Lemon Caper Sauce | Lemon Rosemary Garnish

LEMON HERBED GRILLED CHICKEN BREAST WITH FUSILLI PASTA

Sautéed Broccoli Florets | Toasted Almonds | Shaved Romano Cheese

Grilled Plum Tomatoes | Basil Leaves

OVEN ROASTED FREE RANGE TURKEY BREAST

Carved off Bone and Sliced from Buffet

Served with Choice of Cranberry Mayonnaise and Apricot Honey Sauces

Accompanied by Sliced Grain Breads

PAN SEARED LEMON CHICKEN MEDALLIONS

Lemon Chardonnay Sauce | Lemon Wheels | Capers | Thyme

PEACH APRICOT GLAZED ROASTED CORNISH HEN

Thyme-Lemon Garnish | Herb Roasted

PEKING DUCK

Mallard Duck Breast | Scallion | Plum Glaze | Cucumber Thread | Moo-Shu Pancakes

SHRIMP AND CHICKEN SAUSAGE PAELLA

Garlic | Fresh Thyme | Saffron Threads | Short Grain Paella Rice

STUFFED CHICKEN BREAST

Julienne Vegetable Medley | Lemon Chardonnay Sauce

STUFFED CHICKEN BREAST

Wild Mushrooms or Wild Rice Pilaf | Wilted Baby Spinach | Lemon Chardonnay Reduction Sauce

TUSCAN GRILLED ORGANIC CHICKEN BREAST

Hand Sliced | Plattered | Garnished with Edible Orchids | Thyme | Olive Oil

Accompanied by Choice of; Lemon Thyme Mayonnaise, Plum Tomato Bruschetta, Peach Mango Salsa, Chimichurri Sauce, Sun Dried Tomato Artichoke Sauce

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MAIN COURSE SEAFOOD

BAVARIAN PRETZEL CRUSTED SALMON

Jack Daniels Grainy Mustard Sauce

COLOSSAL GRILLED SHRIMP

Ginger Lime Marinade | Peach Mango Salsa | Lemon Thyme Aioli

GRILLED NORTH ATLANTIC SALMON

Lemon Dill Pesto | Dotted with Figs | Capers | Served with Peach Mango Salsa | Lemon Thyme Aioli

GRILLED SHRIMP BROCHETTES

Assorted Squash | Red Peppers | Sweet Onions | Lemon Thyme Aioli

HERB GRILLED BLACK BASS

Lemon Chardonnay Reduction | Edible Orchid Garnish

ORECCHIETTE PASTA WITH GULF SHRIMP AND SEARED SEA SCALLOPS

Snow Peas | Parsley | Lemon Caper Sauce

OVEN ROASTED LOCAL BLACK BASS OR RED SNAPPER

Capers | Light Chardonnay Sauce | Lemon Dill Garnish

SALT AND PEPPER CALAMARI

Grilled with Sea Salt | Coarse Pepper | Scallions | Chile Lime Dip

SEARED SEA SCALLOPS

Lime Squeeze | Diced Peppers | Red Onion | Avocado Cilantro Salsa

SHRIMP AND CHICKEN SAUSAGE PAELLA

Garlic | Fresh Thyme | Saffron Threads | Short Grain Paella Rice

MAIN COURSE VEGETARIAN

EGGPLANT AND PORTOBELLO MUSHROOM "STEAK"

Roasted Tomato Bernaise Sauce | Red Pepper Sliver

GRILLED ZUCCHINI ROLLS

Herb Ricotta Filling | Fresh Tomato Sauce | Mozzarella and Pecorino Melt

MUSHROOM ASPARAGUS CRUSTLESS TART

Wild Mushrooms | Manchego Cheese | Asparagus

VEGETABLE STUFFED ELEPHANT MUSHROOM CAPS

Carrots | Caramelized Onions | Squash

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SALADS

ASIAN CHICKEN SALAD

Orecchiette | Snow Peas | Water Chestnuts | Bean Sprouts | Tossed with Sesame Seeds
Lemon Ginger Scallion Dressing | Served over Bed of Shredded Bok Choy

ARUGULA | RED LEAF | FRISEE SALAD

Orange and Grapefruit Sections | Shaved Grana | Light Citrus Vinaigrette

CAESAR SALAD

Baby Romaine Lettuce | Ripped Small | House Made Croutons | Parmesan

CLASSIC BABY SPINACH SALAD

Hard Cooked Egg | Red Onion | Apple Wood Bacon | White Mushrooms | Mustard Vinaigrette

CUBAN CORN SALAD

White Corn | Red Pepper Slivers | Black Beans | Lime Chili Vinaigrette

GRANNY SMITH APPLE COLE SLAW

Red and White Cabbage | Carrots | Sun Dried Cherries

CAPRESE SALAD

Grape Tomatoes | Fresh Mozzarella | Black Olives | Fresh Basil | Basil Balsamic Vinaigrette

COBB SALAD

Greens | Smoked Ham and Turkey | Swiss Cheese | Red Onion | Bacon | Hard Cooked Egg
Buttermilk Dressing

GRILLED FLANK STEAK SALAD

Hearty Chopped Field Greens | Light Balsamic Vinaigrette | Seared Medium Rare

GRILLED MAHI-MAHI SALAD

Sugar Snap Peas | Grilled Artichoke Hearts | Kalamata Olives | Grilled Plum Tomatoes

GRILLED OCTOPUS SALAD

Grilled Octopus | Chorizo Sausage | Artichoke Hearts | Bed of Arugula | Lemon | Flat Parsley
Capers | Olive Oil Dressing | Lemon Garnish

HUDSON VALLEY SALAD

Organic Greens | Bartlett Pears | Sun Dried Cranberries | Caramelized Walnuts | Crumbled Feta
Pomegranate Balsamic Vinaigrette

STEAKHOUSE WEDGE SALAD

Crumbled Blue Cheese Dressing | Crisp Bacon | Red Onion

ISRAELI SALAD

Chopped Tomatoes | Cucumbers | Green Pepper | Red Onion | Parsley | Vinaigrette

PANZANELLA SALAD

Tomatoes | Cucumbers | Yellow Peppers | Red Onion | Basil | French Bread Croutons | Vinaigrette

SUMMER SALAD

Georgia Peaches | New England Blueberries | Caramelized Walnuts | Sun Dried
Cranberries | Crumbled Feta | Pomegranate Vinaigrette

TUSCAN SALAD (WITH OR WITHOUT CHICKEN)

Crisp Romaine and Arugula Leaves | White Beans | Red Peppers | Shaved Imported Parmesan
Cheese | Balsamic Vinaigrette Dressing | Chopped

WATERMELON SALAD

Watermelon | Feta | Kalamata Olives | Red Onion

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PASTA AND GRAINS

BROCCOLI RABE & GRILLED ARTICHOKE PAPPAREDELLE

Sun Dried Tomatoes | Kalamata Olives
Toasted Pine Nuts | Shaved Romano Cheese

BUTTERNUT SQUASH ORECCHIETTE

Smooth Butternut Squash Sauce | Hint of Nutmeg | Cream | Toasted Sage

FARRO GRAIN "MARTINI"

Asparagus | Green Peas | Parsley | Caramelized Onions | Demi Spoon

FUSILLI WITH SAUTÉED BROCCOLI

Toasted Almonds | Shaved Romano Cheese | Lemon | Olive Oil Garnished Grilled
Plum Tomatoes | Basil Leaves

GRILLED SHRIMP BOW TIE PASTA

Grilled Shrimp | Sweet Grape Tomatoes | Sugar Snow Peas | Lemon Infused Olive Oil | Sea Salt
Shaved Romano | Garnished with Almond Chards

MEDITERRANEAN ORZO/COUSCOUS/QUINOA (SWEET OR SAVORY)

Green Peas | Artichokes | Golden Raisins | Apricots | Caramelized Onions | Parsley

NOODLE KUGEL

Broad Noodles | Combined with Sweetened Sour Cream | Vanilla | Golden Raisins Corn
Flaked Crusted | Baked until Golden Brown

PLUM TOMATOES AND PORTOBELLO MUSHROOMS FARFELLE

Grilled Plum Tomatoes | Garnished | Fresh Basil Leaves | Shaved Romano

ROASTED GRAPE TOMATO SNOW PEA BOW TIES

Lemon Infused Olive Oil | Sea Salt Topped
Shaved Romano | Toasted Almonds | Garnished | Basil

PERSIAN COUSCOUS

Golden Raisins | Caramelized Onions | Green Peas | Sun Dried Cranberries | Toasted Almonds

POLENTA TRIANGLE

Pan Seared | Parmesan Crusted

SHORT RIB STUFFED RAVIOLI

Truffle Oil Drizzle | Parmesan Chards

SPINACH PESTO RIGATONI

Spinach | English Peas | Almond Chards | Grated Parmesan

ISRAELI GRAIN SALAD

Amaranth | Quinoa | Chopped Tomatoes | Cucumbers | Green Pepper
Red Onion | Parsley | Vinaigrette

WILD RICE, SCALLION OR QUINOA PANCAKES

North American Wild Rice | Tri-Colored Peppers | Caramelized Vidalia Onions

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VEGETABLE SIDES

ASPARAGUS SPEARS

Pencil Thin | Seasoned with Olive Oil

BABY GREEN BEAN BUNDLES

Baby Green Beans | Poached in Lightly Seasoned Butter | Chive Tied

BRAISED LEEKS

Slow Cooked | Salt and Pepper

CREAMED SPINACH "SQUARE"

Baby Spoon | Square Shot

GINGER AND HONEY GLAZED CARROTS

Stemmed Baby Carrots

CAULIFLOWER RICE

Parsley | Onions

GREEN VEGETABLE MEDLEY

Asparagus Tips | Snap Peas | Snow Peas | Green Beans | Sautéed | Seasoned Herbed Olive Oil

GRILLED CUBAN CORN

Brushed with Melted Butter | Chili Powder | Paprika | Sprinkled with Grated Queso and Cilantro
Garnished with Lime Wedges

GRILLED ZUCCHINI ROLL

Ricotta Herb Paste Filled

PARMESAN CRUSTED POTATO "LOLLIPOPS"

Roasted Trio | Red, White, Purple

ROASTED BEETS, JICAMA, ASPARAGUS AND BABY EGGPLANT

Sprinkled with Black Peppercorns and Kosher Salt

ROASTED BUNNY CARROTS AND GREEN BEANS

Stemmed Carrots | Crisp Green Beans | Herbed Olive Oil | Beet Chard Garnish

ROASTED CAULIFLOWER AND BRUSSELS SPROUTS

Olive Oil | Parmesan

ROASTED SEASONAL VEGETABLES

Sweet Potatoes | Zucchini | Squash | Tri-Colored Peppers | Vidalia Onions
Eggplant | Asparagus | Jicama | Brussels Sprouts

ROOT VEGETABLE SLAW

Carrots | Fennel | Beets | Jicama | Black and White Sesame Seeds | Lemon Scallion Soy Dressing

STUFFED BABY EGGPLANT

Herbed Ricotta | Plum Tomato Sauce | Mozzarella and Parmesan Topped

VEGETABLE STUFFED MUSHROOM CAPS

Carrots | Caramelized Onions | Squash

WILD MUSHROOM ROSEMARY POLENTA TRIANGLE

Portobello | Shitake | Porcini Mushrooms | Fresh Rosemary | Butter | Aged Parmesan Cheese

WILD RICE PANCAKES

North American Wild Rice Tri-Colored Peppers | Caramelized Vidalia Onions

YELLOW TURNIPS

Mashed | Butter | Heavy Cream

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BRUNCH IDEAS

ASSORTED SEEDED AND NON-SEEDED BAGELS AND CROISSANTS

Accompanied by; Whitefish Salad, White Meat Tuna Salad, Egg Salad, Whipped Cream Cheese, Scallion Cream Cheese, Sliced Tomatoes, Bermuda Onions, Muenster and Swiss Cheeses, Whipped Sweet Butter, Maple Butter

BAKED EGG SQUARES

Potato and Onion | Parmesan | Gruyere | Rosemary
Artichoke and Asparagus | Manchego | Thyme | Tomato

BOW TIE PASTA WITH PEAR SHAPED RED TOMATOES AND SNOW PEAS

Gently Tossed with Lemon Infused Olive Oil and Sea Salt

CAPTAIN CRUNCH FRENCH TOAST

Strawberries | Bananas | Whipped Cream | Sprinkles | Maple Syrup | Sweet Butter

AVOCADO TOAST

7 Grain Toast | Smashed Hass Avocado | EVOO | Sea Salt | Sriracha

CHEESE BLINTZ SOUFFLÉ

Combined with Sweet Eggs | Vanilla | Brown Sugar | Accompanied by Raspberry Apple Sauce

FRESH FRUIT PRESENTATION

Melons | Berries | Tropical Fruits | Displayed | Garnished with Exotic Berries and Vine Fruits | Yogurt

GRILLED VEGETABLE FRITTATA SQUARES

Assorted Grilled Seasonal Vegetables | Blended with White Eggs | Low Fat Cheeses | Baked

NOODLE KUGEL

Broad Noodles | Combined with Sweetened Sour Cream | Vanilla | Golden Raisins | Corn
Flaked Crusted | Baked until Golden Brown

OMELET STATION

Omelets Made to Order | Accompaniments; Sharp Vermont Cheddar Cheese, Monterey Jack Cheese, Sautéed Wild Mushroom, Wilted Spinach, Grilled Artichokes, Julienne Tri-Colored Peppers, Caramelized Onions, Sour Cream, Salsa, Smoked Apple Bacon, Virginia Ham | All made with Seasoned Eggs or Egg Whites and Clarified Butter

VANILLA YOGURT BAR

Accompanied by: Granola | Honey | Caramelized Walnuts | Sundried Cranberries | Raisins

SMOKED SALMON PRESENTATION

Sliced | Plattered | Garnished with Caper, Lemons and Dill

BEVERAGES

BELINI'S AND BLOODY MARY'S

FRESH JUICES | COFFEES AND TEAS

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TRADITIONAL ENGLISH TEA

ICED CRUDITÉ DISPLAY

Seasonal Raw Vegetables | Dramatically Displayed | Buttermilk Herb Dip ASSORTED

PINWHEEL AND TEA SANDWICHES

Spinach and Tomato Wraps | Croissants | White and Black Bread Triangles
Whole Wheat Baguette | Including; Smoked Turkey with Red Leaf Lettuce and Cranberry
Chutney, Baked Salmon Salad, Beefsteak Tomato, Fresh Mozzarella and Basil with Pesto,
Cucumber and Watercress, Egg Salad | Served from Tiered Silver Trays

ASSORTMENT OF FINGER DESSERTS

Key Lime Squares | Pecan Squares | Apple Frangipane | Mini Cheesecakes

GOLDEN RAISIN SCONES

Clotted Cream | Lemon Curd | Black Raspberry Jam | Red Pepper Jam | Apple Butter

FRESH BERRIES WITH VANILLA SWEETENED CREAM

Raspberries | Blackberries | Blueberries | Strawberries

SELECTION OF BUTTER COOKIES

Almond Crescents | Checkerboard | Pecan Nut | English Sugar | Chocolate Lace

ASSORTED TEAS

Assorted Flavored Teas and Herbal Teas | Including; Green Tea, Darjling, English Breakfast,
Earl Grey, Lemon | Served with Milk, Cream, Sugar, Honey, Lemon, Brown Sugar, Sweet n' Low

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SANDWICHES | CORPORATE MENU IDEAS

ARUGULA | RED LEAF | FRISEE SALAD

Orange and Grapefruit Sections | Shaved Grana | Light Citrus Vinaigrette

ASSORTED STUFFED SANDWICHES AND WRAPS

Smoked Turkey | Cranberry Chutney | Red Leaf Lettuce

Virginia Ham | Monterey Jack Cheese | Alfalfa | Honey Mustard

Roast Beef | Creamy Boursin

Caprese | Beefsteak Tomatoes | Mozzarella | Basil Pesto

Vegetarian | Roasted Eggplant | Peppers | Mozzarella | Basil Olive Oil

All Served on Semolina, Seven Grain, Focaccia Breads or Wraps

FLANK STEAK CIABATTA SQUARES

Peppercorn Crusted Flank Steak | Caramelized Vidalia Onions | Truffle Oil

MEDITERRANEAN ORZO

Green Peas | Golden Raisins | Apricots | Caramelized Onions/Parsley

PENNE WITH SAUTÉED BROCCOLI FLORETS

Fresh Lemon | Olive Oil | Toasted Almonds | Shaved Romano Cheese | Grilled Plum Tomatoes

ROASTED SEASONAL VEGETABLES

Includes; Sweet Potatoes Zucchini | Squash | Tri-Colored Peppers | Vidalia Onions

Eggplant | Asparagus | Jicama | Lightly Seasoned with Fresh Herbs and Touched with Sea Salt

TRIO OF CIABATTA SQUARES

Iron Grilled Chicken | Arugula | Manchego Cheese | Apple Butter

Peppercorn Crusted Flank Steak | Caramelized Vidalia Onions | Truffle Oil

Grilled Eggplant | Roasted Peppers | Basil Pesto

TUSCAN GRILLED ORGANIC CHICKEN BREAST

Hand Sliced | Plattered | Garnished | Served with Peach Mango Salsa and Lemon Thyme Aioli

ASSORTED BALTHAZAR BREADS | Farm Butter

Crock of Sweet Butter

ASSORTED BROWNIES AND CHOCOLATE CHIP COOKIES

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KID FRIENDLY FOODS

STARTERS

FRANKS IN A BLANKET

All Beef Hot Dogs | Served with Gulden's Mustard

GRILLED CHEESE AND TOMATO SOUP SHOT

Cheddar Cheese Square | Smooth Tomato Soup Shot

INDONESIAN CHICKEN SATE

Ginger Soy Marinade | Served on Lollipop Stick

KIDS CRUDITÉ

Carrots | Cucumbers | Snow Peas | Red and Yellow Peppers | Caesar or Ranch Dressing

BAR MITZVAH BREAD PIZZAS

Mozzarella | Romano | Parmesan

MINI SIRLOIN BURGERS

Dot of Ketchup | White Bread Round

VERMONT CHEDDAR AND MACARONI "CUPCAKE"

Traditional Mac and Cheese | Tomato Crescent

VERMONT YELLOW CHEDDAR QUESADILLAS

Sour Cream | Salsa

YUKON GOLD POTATO PANCAKES

Apple Dipping Sauce

DINNER ITEMS

ALL BEEF KOSHER HOT DOGS

Warmed Sauerkraut | Mustard | Ketchup | Relish

BUTTERED WIDE RIBBON NOODLES

Parmesan Cheese

CORN FLAKED CHICKEN FINGERS

Honey Mustard | Ketchup

HOMEMADE MACARONI AND CHEESE

Creamy Cheddar Cheese | Baked

GRILLED CHICKEN CAESAR SALAD

Romaine | Ripped Small" House Made Croutons | Caesar Dressing

PARMESAN CRUSTED POTATO LOLLIPOPS

Red, White, Purple Potato Domes | Served on Lollipop Sticks

PENNE PASTA WITH MARINARA SAUCE

Shaved Romano

RIGATONI WITH VODKA SAUCE

Parmesan | Basil

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BARBECUE IDEAS

STARTERS

BARBECUED LITTLENECK CLAMS

Garlic Parsley Butter | Torn French Bread | Lemon Wedges

BLUE AND YELLOW CORN CHIPS

Served with White Bean and Roasted Garlic Dip | Red Chili Salsa | Haas Avocado Guacamole

ICED CRUDITÉ DISPLAY

Seasonal Raw Vegetables | Dramatically Displayed | Buttermilk Herb Dip

GRILL ITEMS

ASSORTED GRILLED BROCHETTES

Filet Mignon | Scallion Soy Marinade | Vidalia Onions | Tri-Colored Peppers

Portabello Mushrooms | Oriental Apple Plum Sauce

Jumbo Gulf Shrimp or Mahi Mahi | Yellow and Green Squash | Red Peppers | Sweet Onion

Lemon Dill Pesto | Lemon Herb Mayonnaise

BARBECUED CHICKEN BREAST AND CHICKEN PARTS

Homemade Country Barbecue Sauce | Grilled | Crispy

BBQ BABY BACK RIBS

Kentucky Ribs | Slow Marinated | Grilled | Hard Wood Coals

BEEF KOSHER HOT DOGS

Warm Sauerkraut | Mustard | Ketchup | Relish

SIRLOIN BEEF HAMBURGERS AND CHEESEBURGERS

Vermont Cheddar Cheese | Lettuce | Tomato | Onion | Pickles | Ketchup

SIDES

BALSAMIC LACQUERED BABY GREEN BEANS

Roasted Red and Yellow Pepper Slivers

CHOPPED GREEN SALAD

Cucumbers | Tomatoes | Red Peppers | Celery | Red Onions | Black Olives

Light Balsamic Vinaigrette Dressing GRANNY SMITH APPLE COLE SLAW

Red and White Cabbage | Carrots | Sun Dried Cranberries

ROOT VEGETABLE SLAW

Fennel | Carrots | Beet | Sesame | Seasoned | Salt and Pepper | Red Wine Vinaigrette

JERSEY BEEFSTEAK TOMATOES, FRESH MOZZARELLA AND FRESH BASIL

Aged Balsamic Vinaigrette

JERSEY CORN ON THE COB

Melted Butter | Salt

RED POTATO SALAD

Celery Hearts | Onion | Herbed Mayonnaise

TRI-COLORED COLE SLAW

Red and White Cabbage | Carrots

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NEW ENGLAND LOBSTER BAKE

GRILLED NANTUCKET BAY LITTLENECK CLAMS

Dredged | Garlic Parsley Butter | Torn French Bread

NEW ENGLAND CLAM CHOWDER

Clams | Red Potatoes | Sweet Onions | Chowder Crackers

STEAMED ONE AND A HALF POUND MAINE LOBSTERS

Lemons | Drawn Butter | Served Whole with Claws and Tails Cracked

CITRUS GRILLED BONELESS CHICKEN BREAST

Mango Pineapple Relish

OVEN ROASTED NEW RED POTATOES

Rosemary | Olive Oil | Sea Salt | Pepper

JERSEY CORN ON THE COB

Sweet Butter | Salt

BEEFSTEAK TOMATOES, FRESH MOZZARELLA AND BASIL

Aged Balsamic Vinaigrette

HOMEMADE JALAPEÑO CORN BREAD MUFFINS

Crock of Sweet Butter

WATERMELON WEDGES

HOME MADE CHIPWICHES

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STREET INSPIRED DISHES

EMBER ROASTED BEETS

Ricotta Salata | Lemon Parsley Pesto

TOMATO RISOTTO CROQUETTES

Mozzarella Chards

ROASTED BARRAMUNDI

Rubbed with Capers | Red Onion

Lime Pesto

WHOLE GRAIN FARRO

Artichoke | Green Peas | Caramelized Vidalia Onions

CHORIZO SCRAMBLED EGG SQUARE

Sriracha Dot

COCONUT MILK PANCAKES

Caramelized Bananas | Nutella

GRILLED GREEK HALLOUMI CHEESE

Served with Watermelon Bites & Lime

ROASTED EGGPLANT WITH CHICKPEAS AND CAPERS

Mint Yogurt Topped | Served on Tasting Spoon

CAULIFLOWER "RICE" BOWL

Cumin | Turmeric Rubbed Chicken

THE "IMPOSSIBLE" BURGER

The Revolutionary Plant-Based Burger that Satisfies Like Beef

KOREAN FLANK STEAK BOWL

Kimchi Side

PAN SEARED VEGETABLE DUMPLINGS

Rice Vinegar | Soy Dip

HOUSE PICKLED VEGETABLE STICKS

Carrots | Green Beans | Peppers | Cucumbers

CENTRAL AMERICAN PUPUSAS

Pico DeGallo | Queso Fresco | Black Beans

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DESSERTS

APPLE PEAR RASPBERRY COBBLER

Granola Oat | Brown Sugar Crumble Crunch | Raspberry Garnish

APPLE TARTE TATIN

Almond Paste Crust | Apricot Glaze

APPLE TOFFEE CRUNCH TART

Thinly Sliced Granny Smith Apples | Almond Frangipane | Caramel Sauce Toffee Crunch | Warmed

ARTISANAL CHEESES AND PORT DISPLAY

Dessert Cheeses | English Stilton | French Montrachet | Saint Andre | Aged Vermont Sharp Cheddar | Fresh Figs | Raspberries | Strawberries | Blackberries | Grape Clusters Sliced Crusty Tuscany Bread | Walnut Raisin Bread | Zucchini Bread

ASSORTED FINGER DESSERTS

Mini Squares Including; Key Lime, Apple Frangipane, Cheesecake, Baklava, Pecan, Brownies, Assorted Delicate Butter Cookies

BABY NUTELLA CREPES

Powdered Sugar Sprinkle

BANANAS FOSTER

Ripe Bananas | Sautéed | Brown Sugar | Butter | Cinnamon | Fresh Orange and Lemon Nutmeg | Flambéed | 151 Rum | Banana Liqueur | Served Warm | French Vanilla Ice Cream

BELGIUM MILK CHOCOLATE DIPPED DRIED FRUIT

Apricots | Apple | Mangos | Pears

BLUEBERRY PEACH TART

Apricot Glaze

CHEESECAKE BAR

New York Cheesecake | Warm Caramelized Pineapple | Warm Caramel Dolce De Leche Fresh Raspberries | Sliced Strawberries | Chocolate Chips | Oreos | Toasted Almonds Coconut Shavings | M&M's | Served in Stemless Martini Glasses

CHOCOLATE BANANA BREAD PUDDING CUPS

Raisins | Banana | Swiss Chocolate

CHOCOLATE BROWNIES

Triangle Bites

CHOCOLATE GATEAU CAKE

Layers of Light and Dark Cake | Light and Dark Mousse Filling | Iced with Black and White Chocolate Shavings

CHOCOLATE MILKSHAKE "SHOTS"

Chocolate Syrup | Vanilla Ice Cream | Blended Smooth | Served in Shot Glasses

CRÈME BRULÉE "SPOONS"

Deep Dark Chocolate | Raspberry | Vanilla Bean or Espresso | Torched

DESSERT CREPES

Grand Marnier | Powdered Sugar | Strawberries | Shaved Chocolate Raspberries | Apples | Peaches | Nutella | Bananas | Vanilla Sauce | Lemon Curd

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MORE DESSERTS

ENGLISH TRIFLE

Tiered Glass Bowl | Layered | Sherry Soaked Lady Fingers | Raspberries | Red Currant Jelly
Crumbled Amaretto Cookies | Vanilla Custard | Fresh Whipped Cream | Toasted Almonds

FLOWERLESS CHOCOLATE MINI TORTE

Belgium Chocolate | Butter | Cocoa Powder

FRENCH PASTEL MACAROONS

Assorted Buttercream and Fruit Fillings

FRESH FRUIT PARFAIT

Seasonal Fruits | Stemless Martini Glass | Demi Spoon

FRESH FRUIT PRESENTATION

Seasonal Tropical Fruits | Berries | Melons | Vine Fruits | Bite Size Pieces

HOME MADE TRADITIONAL MINI CHIPWICH'S

Vanilla Ice Cream Stuffed Chocolate Chip Cookies

HOT FUDGE SUNDAE

Vanilla Ice Cream | Hot Fudge | Whipped Cream | Walnuts | Cherry | Old Fashion Glass

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream | Hot Fudge | Hot Butterscotch | Crushed Oreos
M & M's | Strawberries | Reese's Pieces | Walnuts | Sprinkles | Cherries | Whipped Cream

MANGO RASPBERRY SORBET "SHOTS"

Candied Orange | Demi Spoons

MINI CANNOLI

Ricotta Cheese Filling | Sprinkles

MIXED BERRY COBBLER

Local Fruit | Brown Sugar Crumble | Served in Individual Ramekins

POACHED BARTLETT PEAR

Port Wine | Cinnamon | Nutmeg

PUMPKIN CRÈME BRÛLÉE

Caramelized Sugar Crust

RED BERRIES TART | Almond Paste | Apricot Glaze

RED VELVET CAKE POPS

Cream Cheese Filling | White Chocolate Frosting

SAVORY POPCORN STATION

-Parmesan/Garlic -Plain -Brown Sugar/Caramel

S'MORES POPSICLES

Marshmallow | Chocolate Coated | Graham Cracker Dust | Popsicle Stick

STRAWBERRY "THERAPY"

Driscoll Strawberries | Served Three Ways; Light and Dark Chocolate Covered
Caramel Covered | Brown Sugar Coated

WARMED STICKY TOFFEE PUDDING CAKE

Served in Individual Ramekin

WATERMELON SMOOTHIES

Square Shot Glass

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FUN COCKTAILS

BLACK AND BLUE MARTINI

Black Raspberry Juice | Hynotique | Citron Ketel One

BLOOD ORANGE MARGARITAS

Silver Tequila | Blood Orange Slice | Sage Sprig Garnish

BLOODY MARY "SHOOTER"

Blackened Oyster | Spicy Tomato Broth | Ciroc Vodka | Horseradish Foam

CUCUMBER MARTINI

Grey Goose | Muddled Cucumber and Mint | Lemon Juice | Simple Syrup | Mint Garnish

FALLING LEAVES MARTINI

Vanilla Vodka | Apple Cider | Splash of Goldschlager | Cinnamon

EARL GREY ICED TEA

Earl Grey Tea Syrup | Vodka | Seltzer | Lemon Wheel Garnish

HENDRICKS COCKTAIL

Hendricks | Cucumber | Mint | Seltzer | Lime

MINI PATRON MARGARITA'S

Airline Size Patron Bottles | Black Straws

OLD FASHIONED BOURBON MARTINI

Jack Daniels | Pimms | Sweet Vermouth | Cherry Garnish

PEAR POMEGRANATE COCKTAIL

Pear Grey Goose | Pomegranate | Meyer's Lemon

SPIKED RASPBERRY LEMONADE

Italian Lemoncello | Raspberry Lemonade

APEROL SPRITZ

Prosecco | Aperol | Seltzer

GRAPEFRUIT NEGRONI

Gin | Sweet Vermouth | Campari | Splash of Grapefruit Juice

TEST TUBE COSMO

Filled with Frozen Tito's Vodka | Eye Dropper of Cranberry Juice | Lime

DARK AND STORMY

Meyer's Rum | Gosling's Ginger Beer

MOSCOW MULE

Vodka | Ginger Beer | Lime Juice | Lime Wedge

CRANBERRY ROSEMARY SHRUB

Cranberry Rosemary Syrup | Vodka | Dash of Balsamic Vinegar Seltzer | Rosemary Sprig Garnish

SEDONA SUNSET

Arizona Iced Tea | Citron Ketel One | Ocean Spray Cranberry Cocktail

TUSCAN "TINI"

Olive Juice | Hendricks Gin | Dry Vermouth | Kalmata Olive Garnish

WATERMELON BASIL MARGARITAS

Tequila | Watermelon Puree | Lime Juice

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ADDITIONAL SERVICE CHARGES

STAFFING

Staff Charge is \$40.00 | Hour | Rate Per Staff Person
Four Hour Minimum charge.
Staff Requirements are on the average of 1 staff person per 10 Guests
Average Event is Between 5 and 7 Hours, Including Set-Up and Clean-Up
Number of Staff May Vary Depending On Service and Event Logistics
Depending on Location of Event, Travel Time May Apply

SUGGESTED GRATUITY OF \$75.00 PER STAFF PERSON IS SUGGESTED

This is At Client's Discretion

RENTALS

Rentals Range Between Zero and \$25.00 - \$30.00 Per Person Depending on Event Service
Average is Approximately \$15.00 - \$20.00 Per Person
Chairs | Tables | China | Flatware | Glassware | Linens | Cooking Equipment | Miscellaneous
We Can Also Arrange For Tenting | Flooring | Lighting | Staging | Portable Restrooms

BEVERAGES-WE CAN SUPPLY SET-UPS @\$6.00-\$6.50 PER PERSON

Coke	Ginger Ale	Orange Juice Lime Juice
Sprite	Pellegrino	Cranberry Juice
Diet Coke	Seltzer	Grapefruit Juice
Diet Sprite	Tonic	Garden Herb Garnishes
Lemons Limes Olives Cherries Strawberries Ice (Only @\$.75 Lb.)		

LIQUOR

We Can Supply At Cost-Direct Billed to Client

PAPER PRODUCTS (WHITE HIGH QUALITY OR CLEAR HARD PLASTIC)

Price For Paper Goods: Approx. \$3.50 - \$6.00 Per Person; Selections Based on Need
Cocktail Napkins | Dinner Napkins | Dessert Napkins | Small Plates | Large Plates
Dessert Plates | Forks | Knives | Teaspoons | Plastic Glasses | Beer Cups | Shot Glasses
Plastic Coffee Cups | Paper Coffee Cups | Wet Napkins | Lobster Bibs | Paper Boats

FLORAL ARRANGEMENTS

Floral Arrangements are at Client Discretion. Prices Vary Upon Choice

VALET PARKING

We Can Arrange for Your Event

TRASH REMOVAL

We Can Arrange for Your Event

