

A TRADITION SINCE 1969

Ferraro's South of Westfield

CATERING MENU

FERRARO'S IS PROUD WINNER OF THE NJ MONTHLY'S
"BEST CASUAL ITALIAN"



- Off Premise Private Parties
- Gluten-Free Items Available
- Vegan Options Available

"Let Ferraro's South be your Personal Caterer"

Open 7 Days for Take-Out Catering • Full Service & Delivery Available

425 SOUTH ELMER STREET, WESTFIELD, NJ 07090
Tel: (908) 233-9777 or (908) 232-1101
www.ferrarossouth.com

Ferraro's Restaurant has proudly been a family run business since 1969. Since that time Ferraro's has become a staple of the Westfield community. With the simple philosophy, "Fresh is Best," Ferraro's has become a Westfield landmark. We provide the perfect blend of traditional and contemporary Italian Cuisine.

Whether you're hosting a game day party or holiday get-together; planning a pool side cocktail soiree, office luncheon or intimate wedding, we have the experience and "know how" to plan and execute your menu to sheer perfection. Our Catering-to-Go service makes entertaining easy – offering beautifully prepared heat-n-serve and cold selections sure to please everyone.

In your home, at the office, at the beach or the backyard, Ferraro's South will make your occasion deliciously memorable. Enjoy your guests, take in your surroundings, savor the moment and be a Guest at your own Party! At Ferraro's, we accommodate you in delicious style, and catering to high expectations is our specialty!

We invite you to choose from the menu options we've provided or we're happy to create a menu tailored to perfectly suit your individual taste and budget.

HORS D'OEUVRES

(12 PC Minimum)

<i>*Grilled Lollipop Lamb Chops</i>	\$5.00
<i>Sliced Filet Mignon on Toast Points</i>	\$5.00
<i>Cocktail Franks</i>	\$1.00
<i>Stuffed Mushrooms with Sausage</i>	\$2.50
<i>Stuffed Mushroom with Crabmeat</i>	\$4.00
<i>Clams Casino (top neck select)</i>	\$3.00
<i>Clams Oreganato (top neck select)</i>	\$2.50
<i>Jumbo Shrimp Cocktail (U-12)</i>	\$5.00
<i>Jumbo Lump Mini Crab Cakes</i>	\$5.00
<i>Scallops Wrapped with Applewood Smoked Bacon</i>	\$5.00
<i>Mozzarella Sticks</i>	\$1.50
<i>Chicken Tenders</i>	\$2.00
<i>Mozzarella en Carrozza</i>	\$3.50
<i>Beef Satays</i>	\$4.00
<i>Chicken Satays</i>	\$3.50
<i>Buffalo Wings</i>	\$1.25
<i>Mini Meatballs (100% All Angus Beef)</i>	\$4.00
<i>Jumbo Meatballs (100% All Angus Beef)</i>	\$6.00
<i>Stuffed Rice Balls</i>	\$4.50
<i>Arancinis</i>	\$3.00



APPETIZERS

	Half Tray (8-10 People)	Full Tray (12-15 People)	
<i>Fried Calamari</i>	\$75.00	\$130.00	
<i>Cajun Calamari</i>	\$80.00	\$150.00	
<i>Fried Zucchini</i>	\$40.00	\$55.00	
<i>P.E.I. Mussels Marinara</i>	\$55.00	\$95.00	
<i>Zuppa Di Clams</i>	\$55.00	\$95.00	
	12"	16"	18"
	(8-10)	(15-20)	(25-35)
	Served on round platters		
<i>Imported Cold Antipasto</i>	\$65.00	\$95.00	\$140.00
<i>Fresh Mozzarella & Tomato</i>	\$55.00	\$95.00	\$115.00
<i>Fire Roasted Peppers & Mozzarella</i>	\$55.00	\$95.00	\$115.00
<i>Fresh Tomato Bruschetta</i>	\$40.00	\$50.00	\$65.00
<i>Seasonal Fresh Fruit</i>	\$50.00	\$60.00	\$85.00
<i>Vegetable Crudit�</i>	\$40.00	\$55.00	\$65.00
<i>Prosciutto Wrapped Melon</i>	\$55.00	\$75.00	\$125.00
<i>Seasonal Grilled Vegetable</i>	\$50.00	\$65.00	\$80.00



SALADS

	Half Tray (8-10 People)	Full Tray (12-15 People)	Full Deep (25-35 People)
<i>House Garden Salad</i>	\$35.00	\$50.00	\$60.00
<i>Caesar Salad</i>	\$45.00	\$50.00	\$65.00
<i>Ferraro's Salad</i>	\$50.00	\$60.00	\$80.00
<i>Chopped Murray</i>	\$50.00	\$60.00	\$85.00
<i>Port Poached Pears</i>	\$50.00	\$60.00	\$85.00
<i>Panzanella Salad</i>	\$55.00	\$75.00	\$85.00
<i>String Bean Salad</i>	\$50.00	\$60.00	\$80.00
<i>Boston Bibb Lettuce</i>	\$50.00	\$60.00	\$80.00
<i>Tricolor Salad</i>	\$55.00	\$75.00	\$85.00
<i>Beet Salad</i>	\$50.00	\$60.00	\$85.00
<i>Cobb Chicken/Turkey Salad</i>	\$60.00	\$80.00	\$105.00
<i>Greek Salad</i>	\$50.00	\$60.00	\$80.00
<i>Pasta Salad</i>	\$55.00	\$80.00	\$90.00
<i>Seafood Salad</i>	\$150.00	\$225.00	N/A
<i>Add Organic Bell & Evans Chicken</i>	\$20.00	\$30.00	\$40.00

*** Available in Gluten Free for an additional charge.**

SANDWICH PLATTERS

Our Freshly Baked Focaccia:

~served on round platters~

Small - 12 pieces (4-6 People)	Medium - 24 pieces (8-10 People)	Large - 32 pieces (14-16 People)
\$45.95	\$79.95	\$99.95

- Grilled Chicken with Roasted Peppers & Fresh Mozzarella
- Oven Roasted Turkey with Lettuce, Tomatoes & Onions
- Chicken Cutlet or Grilled, Lettuce, Tomatoes & Honey Mustard
- Chicken Parmigiana
- Eggplant Parmigiana
- Grilled Eggplant, Roasted Peppers & Fresh Mozzarella
- Prosciutto, Roasted Peppers & Mozzarella

Wrap it Up: Choose From:

Small - 16 pieces (4-6 People)	Medium - 32 pieces (8-10 People)	Large - 48 pieces (14-16 People)
\$55.95	\$85.95	\$115.95

- Grilled Chicken Caesar
- Grilled Vegetables with Fresh Mozzarella
- Sirloin Steak with sautéed Onions, Peppers, Mushrooms & Mozzarella
- Grilled Chicken, sautéed Spinach, Onions, Mushrooms & Fresh Mozzarella
- Sliced Turkey with Lettuce, Tomatoes & Onions
- Grilled Chicken, Broccoli Rabe, Roasted Peppers and Fresh Mozzarella
- Barbeque Chicken, Lettuce, Tomatoes, Bacon & Monterey Jack Cheese



SLIDER PLATTERS

Small - 10 pieces (4-6 People)	Medium - 18 pieces (8-10 People)	Large - 24 pieces (14-16 People)
\$45.95	\$75.95	\$95.95

Angus Beef Slider served on Potato Rolls

Angus Beef Slider with Cheese served on Potato Rolls

Meatball Parm Sliders served on Potato Rolls

Chicken Parm Sliders served on Potato Rolls

PASTA

	Half Tray (8-10 People)	Full Tray (12-15 People)	Full Deep (25-35 People)
*Penne Vodka w/Peas & Prosciutto	\$55.00	\$95.00	\$115.00
*Baked Ziti	\$50.00	\$70.00	\$110.00
*Ziti Sicilian (Eggplant or Sausage)	\$65.00	\$95.00	\$125.00
*Cavatelli & Broccoli	\$55.00	\$95.00	\$115.00
Baked Lasagna	\$65.00	\$105.00	N/A
*Anna's Sausage Lasagna	\$70.00	\$110.00	N/A
*Penne Marinara	\$45.00	\$65.00	\$80.00
*Penne Meat Sauce	\$55.00	\$85.00	\$95.00
*Penne Broccoli Rabe & Sausage	\$75.00	\$105.00	\$125.00
*Penne Broccoli Rabe & Shrimp	\$70.00	\$95.00	\$135.00
*Mezza Rigatoni Bolognese	\$55.00	\$85.00	\$95.00
*Orecchiette, Shrimp, Brussels Sprouts	\$75.00	\$95.00	\$125.00
Truffle Stuffed Gnocchi	\$75.00	\$95.00	\$135.00
*Pennoni Amatriciana	\$60.00	\$85.00	\$105.00
*Pennoni Ferraro	\$65.00	\$90.00	\$105.00
Lobster Ravioli	\$95.00	\$115.00	\$155.00
*Ravioli Marinara	\$55.00	\$80.00	\$105.00
*Macaroni & Cheese	\$50.00	\$75.00	\$105.00
*Shells & Shrimp	\$85.00	\$115.00	\$135.00
*Linguini White Clam	\$65.00	\$90.00	\$125.00
*Linguini Malafemina	\$135.00	\$165.00	N/A



CHICKEN

	Half Tray (8-10 People)	Full Tray (12-15 People)	Full Deep (25-35 People)
*Oreganato	\$65.00	\$95.00	\$110.00
*Murphy (Hot or Sweet)	\$65.00	\$95.00	\$115.00
*Savoy	\$75.00	\$105.00	\$135.00
*Parmigiana	\$65.00	\$110.00	
*Francese	\$65.00	\$110.00	
*Marsala	\$65.00	\$110.00	
*Balsamico	\$65.00	\$110.00	
*Giuseppe	\$65.00	\$110.00	
*Piccata	\$70.00	\$115.00	
*Saltimbocca All Romana	\$70.00	\$110.00	
*Sorrentino	\$70.00	\$105.00	



BEEF

	Half Tray (8-10 People)	Full Tray (15-20 People)
Ferraro's Famous Jumbo Meatballs in Nonna's Sauce	\$75.00	\$150.00
Grilled Sliced Flank Steak Fresh Herb Balsamic Demi	\$115.00	\$175.00
Angus Filet Mignon Tips, Wild Mushrooms & Burgundy Wine	\$105.00	\$135.00
Braised Angus Short Ribs, Roasted Vegetable Demi	\$105.00	\$125.00
Roast Beef, Thinly Sliced in Natural Au Jus	\$105.00	\$135.00
Chateaubriand Served in a Barolo Wine Reduction	\$175.00	\$265.00



PORK

	Half Tray (8-10 People)	Full Tray (15-20 People)	Full Deep (25-35 People)
Sausage, Peppers & Onions	\$65.00	\$105.00	\$125.00
Sausage & Broccoli Rabe	\$75.00	\$110.00	\$135.00
Sausage Murphy (Hot or Sweet)	\$65.00	\$105.00	\$125.00
Stuffed Boneless Pork Loin	\$75.00	\$105.00	\$125.00
Pork Saltimbocca	\$75.00	\$95.00	\$135.00
B.B.Q. Ribs	\$75.00	\$105.00	\$125.00

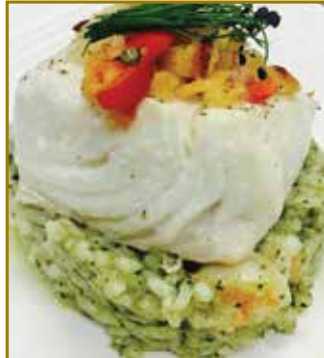


VEAL

	Half Tray (8-10 People)	Full Tray (15-20 People)
(Milk-Fed Plume De Veau)		
*Marsala	\$125.00	\$180.00
*Francese	\$125.00	\$180.00
*Pizzaiola	\$125.00	\$180.00
*Piccata	\$125.00	\$180.00
*Parmigiana	\$125.00	\$180.00
*Sorrentino	\$125.00	\$180.00
*Giuseppe	\$125.00	\$180.00
*Saltimbocca	\$125.00	\$180.00

SEAFOOD

	Half Tray (8-10 People)	Full Tray (15-20 People)
*Shrimp Scampi	\$100.00	\$140.00
*Shrimp Marinara/Fra Diavolo	\$100.00	\$140.00
*Shrimp Francese	\$100.00	\$140.00
*Shrimp Oreganato	\$100.00	\$140.00
Shrimp Stuffed with Crabmeat	\$165.00	\$245.00
*Flounder Francese	\$85.00	\$130.00
*Flounder Oreganato	\$85.00	\$130.00
Flounder Stuffed with Crabmeat	\$165.00	\$225.00
*Salmon Napolitano	\$95.00	\$160.00
*Salmon Grilled/Broccoli Rabe	\$105.00	\$160.00
*Zuppa di Pesce	\$185.00	\$265.00
*Chilean Sea Bass	Market Price	
*Halibut	Market Price	
*Swordfish	Market Price	
*Lobster Tail	Market Price	



VEGETABLES & SIDES

	Half Tray (8-10 People)	Full Tray (15-20 People)	Full Deep (25-35 People)
(Steamed or Sautéed)			
Brussels Sprouts	\$60.00	\$105.00	
Broccoli Rabe	\$65.00	\$105.00	
Vegetable Medley	\$45.00	\$75.00	
Broccoli	\$45.00	\$75.00	
Spinach	\$40.00	\$70.00	
Asparagus	\$60.00	\$95.00	
String Beans	\$50.00	\$80.00	
Mashed Potatoes	\$45.00	\$75.00	
Roasted Red Bliss Potatoes	\$45.00	\$80.00	
Fresh Herb Risotto	\$45.00	\$80.00	
Mac & Cheese	\$50.00	\$75.00	\$105.00
Pasta Salad	\$55.00	\$80.00	\$90.00

EGGPLANT

	Half Tray (8-10 People)	Full Tray (12-15 People)
*Eggplant Parmigiana	\$50.00	\$90.00
*Eggplant Rollatini	\$50.00	\$90.00
*Eggplant Sorrentino	\$45.00	\$75.00

VEGAN

	Half Tray (8-10 People)	Full Tray (12-15 People)	Full Deep (25-35 People)
*Penne Vodka w/Peas & Sundried Tomatoes	\$70.00	\$95.00	\$135.00
*Penne Primavera	\$70.00	\$95.00	\$115.00
*Penne Marinara	\$50.00	\$70.00	\$80.00
*Penne Broccoli Rabe Oil & Garlic	\$70.00	\$95.00	\$135.00
*Fried Zucchini	\$50.00	\$60.00	N/A
*Fresh Tomato Bruschetta	\$40.00	\$50.00	\$65.00
*Seasonal Grilled Vegetables Platter	\$50.00	\$65.00	\$80.00
*Vegetable Crudité	\$40.00	\$55.00	\$65.00
*Fresh Herb Risotto	\$45.00	\$80.00	N/A
*Eggplant Sorrentino	\$55.00	\$80.00	N/A
All Vegetable Sides			
All Salads with Vegan Cheese with Vegetables			
Stuffed Mushrooms with Vegetables	\$2.00 each		
Seasonal Fresh Fruit Kebabs	\$2.00 each		

HOMEMADE SAUCES & SALAD DRESSINGS

	Pint	Quart
Meat Sauce	\$9.00	\$14.00
Marinara Sauce	\$8.00	\$12.00
Vodka Sauce	\$11.00	\$16.00
Bolognese Sauce	\$13.00	\$18.00
White Clam Sauce	\$13.00	\$18.00
Red Clam Sauce	\$13.00	\$18.00
Alfredo Sauce	\$14.00	\$19.00
Pesto Sauce	\$12.00	\$18.00
Amatriciana	\$10.00	\$15.00
Ferraro's Famous House Dressing	\$9.00	\$15.00
Caesar Dressing	\$11.00	\$17.00
Raspberry Dressing	\$10.00	\$15.00
Balsamic Dressing	\$10.00	\$15.00
Roasted Fig Balsamic Dressing	\$11.00	\$17.00
Red Wine Vinaigrette	\$10.00	\$15.00

Silver

\$29.95

Minimum 25 People

Appetizers

(Choose 2)

Fresh Tomato Bruschetta

Caesar Salad

Ferraro's Salad

House Garden Salad

Vegetable Crudit 

Main Course

(Choose 2)

Penne Vodka with Peas and Prosciutto

Penne Marinara

Rigatoni Meat Sauce

Chicken Francese

Chicken Oreganato

Chicken Marsala

Eggplant Parmigiana

Vegetables & Sides

(Choose 2)

Vegetable Medley

Spinach/Broccoli

Roasted Red Bliss Potatoes

Fresh Whipped Mashed Potatoes

Gold

\$39.95

Minimum 25 People

Appetizers

(Choose 2)

Fresh Mozzarella and Tomato

Seasonal Grilled Marinated Vegetables

Seasonal Fresh Fruit

String Bean Salad

Caesar Salad

Ferraro's Salad

Main

(Choose 3)

Penne Vodka with Peas and Prosciutto

Fresh Ricotta Cavatelli & Broccoli

Mezza Rigatoni Bolognese

Penne Amatriciana

Ravioli Marinara

Chicken Parmigiana

Chicken Francese

Chicken Saltimbocca

Sausage, Peppers, Onions

Salmon Napolitano

Vegetable & Sides

(Choose 2)

Brussels Sprouts, Broccoli, String Beans,

Roasted Red Bliss Potatoes, Mashed Potatoes,

Fresh Herb Risotto

Platinum

\$59.95

Minimum 25 People

Appetizers

(Choose 2)

Imported Cold Antipasto
Fire Roasted Peppers & Mozzarella
Prosciutto Wrapped Melon
Fried Calamari
P.E.I. Mussels Marinara
Clams Casino
Stuffed Mushrooms With Sausage

Salad

(Choose 1)

Chopped Murray Salad
Port Bosch Poached Pear Salad
Boston Bibb Lettuce

Main

(Choose 3)

Orechette, Shrimp, Pancetta
Pennoni, Crumbled Sausage
Penne Vodka Peas & Prosciutto
Chicken Saltimbocca Alla Romana
Chicken Parmigiana
Braised Angus Beef Short Ribs
Filet Mignon Tips Wild Mushrooms
Salmon Napolitano
Grilled Salmon Broccoli Rabe
Shrimp Scampi
Flounder Oreganato

Vegetables & Sides

(Choose 2)

Brussels Sprouts, Broccoli Rabe, Vegetable Medley, Broccoli, Spinach,
Asparagus, String Beans, Mashed Potatoes,
Roasted Red Bliss Potatoes, Fresh Herb Risotto,
Mac & Cheese, Pasta Salad

Fresh From Our Famous Bovella's Pastry Shoppe

Assortment of mixed amazing Macaroons and delicious Butter Cookies

1 Pound \$17.99

2 Pound \$35.98

3 Pound \$53.97



Assortment of Mixed Mini Pastries and Desserts

12 Inch Tray
(8-10 People)
\$59.95

16 Inch Tray
(15-20 People)
\$89.95

18 Inch Tray
(25-35 People)
\$114.95



Our Famous Cannoli Dip Platter

Homemade Cannoli Shell Chips and Our Signature Ricotta Cannoli Cream

12 Inch Tray
(8-10 People)
\$49.95

16 Inch Tray
(15-20 People)
\$64.95

18 Inch Tray
(25-35 People)
\$74.95



To Customize a Cake for
Your Special Occasion Call
Bovella's Pastry Shoppe
908-232-4149



425 SOUTH ELMER STREET, WESTFIELD, NJ 07090
Tel: (908) 233-9777 / (908) 232-1101 • www.ferrarossouth.com

Name: _____

Company (If Applicable): _____

Mailing Address: _____

City: _____ State: _____

Event Location: _____

Email Address: _____

Phone Number: _____ Cell Number: _____

How would you like to be contacted: Main Phone Y/N Cell Phone Y/N Email Y/N

Date of Function: _____

Type of Event: _____

Pick Up at our Location: _____ Delivery _____ or Full Service (Staffed) _____

Approximate Number of Guests: _____

Hors d'Oeuvres & Appetizers: _____

Salads: _____

Soups: _____

Sandwich Platters: _____

Cold Platters: _____

Hot Buffet Items: _____

Sides and /or Sauces: _____

Desserts or Cakes: _____

Beverage Options: _____

Equipment Rentals: _____

Delivery and /or Set Up: _____

Ferraro's

North
of Westfield



Now introducing
Ferraro's
of Westfield's
GRAND BALLROOM
Book your event today
allen@ferrarosrestaurant.com

908-232-1105/
908-233-8709

14 ELM STREET
WESTFIELD, NJ 07090
Tel: (908) 232-1105 or 233-8709
allen@ferrarosrestaurant.com