

PANINI PLATTER

SERVED ON FOCACCIA, TORTILLA WRAPS, ROLLS OR ITALIAN BREAD

5.75 PER PERSON
(MINIMUM OF 12)

CHICKEN CARCIOFI

Grilled chicken, fresh mozzarella,
artichoke hearts & fresh basil pesto

CHICKEN CUTLET

Breaded chicken cutlet, lettuce,
tomato & mayo

CHICKEN CAESAR

Grilled chicken, lettuce, pecorino romano
cheese & homemade caesar dressing

TURKEY/ROAST BEEF/HAM

Sliced turkey breast, roast beef or ham, swiss or
American cheese, lettuce, tomato & mayo

CHICKEN SALAD

Poached chicken breast, celery, fresh parsley,
fresh lemon, mayo & Dijon mustard

GRILLED VEGGIE

Medley of grilled vegetables with
balsamic mayo

CHICKEN BREAST

Sliced chicken breast, mixed greens, roasted
peppers & balsamic mayo

ITALIAN

Genoa salami, pepperoni, ham, lettuce,
tomato, red onion & balsamic vinaigrette

DOLCE

HOMEMADE BISCOTTI PLATTER 40.00

Chocolate and/or Almond Biscotti

FRESH FRUIT PLATTER 40.00

Assorted fresh melon, berries & seasonal fruits

HOMEMADE MINI CANNOLI (48) 40.00

Mini cannoli topped with mini chocolate chips & powdered sugar

BRICK OVEN PIZZA & PASTA
FRANCESCA
CATERING



201-251-1199

glenrockpizza.com

CATERING AVAILABLE 7 DAYS A WEEK
234 ROCK ROAD · GLEN ROCK · NJ · 07452

BRICK OVEN PIZZA & PASTA
FRANCESCA
CATERING MENU



~ LET US CATER YOUR NEXT EVENT ~

AVAILABLE 7 DAYS A WEEK

234 ROCK ROAD · GLEN ROCK · NJ · 07452

201-251-1199

glenrockpizza.com

ANTIPASTI

MINI RICE BALL (ARANCINI) 2.50 EACH

Aborio rice, ground beef, peas, tomato sauce & cheese rolled, breaded & fried

BRUSCETTA POMODORO 0.75 EACH

Diced mixture of tomato, fresh basil, red onion, fresh garlic & olive oil on toast points

HOMEMADE MOZZARELLA STICKS (32 PIECES) 25.00

ANTIPASTO PLATTER (SERVES 15/30) 30.00/45.00

Various Italian meats, cheeses & olives

GRILLED VEGGIE PLATTER (SERVES 20) 50.00

Medley of chilled grilled vegetables with olive oil & balsamic vinegar

SALAD

INSALATA OLIVA 65.00

Romaine lettuce with fresh mozzarella, olives, artichoke hearts, sundried tomatoes with homemade balsamic vinaigrette

INSALATA MELE 55.00

Mixed greens topped with toasted walnuts, apples, cucumbers & red onions with homemade balsamic vinaigrette

TOSSED GARDEN SALAD 45.00

Romaine lettuce with cucumber, tomato & croutons with homemade balsamic vinaigrette

PASTA VEDURA 55.00

Farfalle pasta tossed with roasted red peppers, grilled zucchini, eggplant, baby tomato, celery, carrot & fresh basil with a light olive oil & balsamic vinegar

PASTA ESTATE 55.00

Penne pasta, pepperoni, genoa salami, provolone, mozzarella, black olives & fresh peppers with an olive oil & red wine vinegar homemade balsamic vinaigrette

VEGETABLE AND POTATO

STRING BEANS ALMONDINE 60.00

Fresh string beans & sliced almonds sautéed in amaretto & butter

ROASTED POTATOES 40.00

Red bliss potatoes roasted with red onion, olive oil & butter

ROASTED MIXED VEGETABLES 60.00

Medley of mixed vegetables roasted with olive oil and a touch of butter

BROCCOLI RABE 60.00

Broccoli rabe sautéed in fresh garlic & olive oil

PASTA

SUBSTITUTE WHOLE WHEAT PENNE \$5

LASAGNA 75.00

Lasagna pasta rolled with ricotta, mozzarella, grated cheese, homemade tomato sauce & seasoned ground beef. Topped with tomato sauce & melted mozzarella

PENNE FRANCESCA 75.00

Penne tossed with sweet sausage, broccoli rabe & sundried tomato with garlic & oil

PASTA AL FORNO 70.00

Pasta baked with ground beef, peas & tomato sauce topped with a toasted parmesan and bread crumb topping

PENNE PRIMAVERA 60.00

a medley of garden fresh vegetables sautéed in a light olive oil, garlic & butter sauce

RIGATONI BOLOGNESE 65.00

Rigatoni pasta in a classic meat sauce

LINGUINI WITH CLAM SAUCE (WHITE OR RED) 75.00

Whole little neck clams served over linguini with your choice of red or white clam sauce & a splash of white wine

ENTREE

SALTIMBOCA 85.00

Sautéed chicken cutlet layered with prosciutto, fresh baby spinach and mozzarella in a rich brown marsala wine sauce

CHICKEN FRANCESE 80.00

Egg battered chicken breast & mushroom sautéed in a lemon butter white wine sauce

EGGPLANT ROLLATINI 70.00

Thinly sliced breaded & fried eggplant rolled with a ricotta, mozzarella & pecorino romano cheese stuffing & topped with homemade tomato sauce & mozzarella

MARSALA 80.00

Chicken breast sautéed with mushrooms in a rich brown marsala wine sauce

PARMIGIANA 75.00

Chicken cutlets breaded & fried topped with our homemade tomato sauce & melted mozzarella

BAKED ZITI 60.00

Baked pasta with mixture of ricotta, pecorino romano, mozzarella & tomato sauce

RIGATONI VODKA 65.00

Rigatoni tossed in our homemade vodka cream sauce

PENNE PESTO 60.00

Penne pasta in a fresh basil, parmesan pesto cream sauce

PASTA POMODORO 45.00

Your choice of spaghetti, linguini, penne or rigatoni with our homemade tomato sauce

PASTA SANO 65.00

Whole wheat penne with fresh mozzarella, olives, cherry tomato & fresh baby spinach tossed with extra virgin olive oil

FARFALLE & BROCCOLI 50.00

Bowtie pasta tossed with broccoli florets, fresh garlic and olive oil finished with pecorino romano

CHEESE RAVIOLI 60.00

Jumbo round cheese ravioli with homemade tomato sauce

SORRENTINO 80.00

Breaded & fried chicken cutlets layered with thinly sliced fried eggplant served with a sherry butter sauce & topped with melted mozzarella & a touch of tomato sauce

PICCATA 80.00

Chicken cutlets sautéed with capers, artichoke hearts & tomato in a lemon butter white wine sauce

SAUSAGE, PEPPERS & ONIONS 80.00

Sausage, bell peppers & onion sautéed in olive oil & served in our homemade tomato sauce

CHICKEN PORTOBELLO 90.00

Thinly sliced breaded chicken cutlets baked, stuffed & rolled with a diced mixture of portobello mushroom, seasoned bread crumb, mozzarella and grated cheese

HOMEMADE MEATBALLS & SAUSAGE 75.00

Served in our homemade tomato sauce