

Soup & Appetizers {Appetizers 1 DOZEN MINIMUM}

VIETNAMESE VEGETABLE ROLL. Baby Spinach, Shaved Carrot, Avocado, Miso, Rice Paper, Sweet & Sour Dipping. 3 Add Tuna or Shrimp. 6

TOMATO BRUSCHETTA. Lemon Basil, Shaved Pecorino. 1.75

GOLDEN BEET BRUSCHETTA. Herb Goat Cheese, Radish Sprouts. 2.5

CLASSIC STUFFED MUSHROOMS. Vegetarian Stuffing. 2.5

ZUCCHINI FRITTERS. Basil Pesto Aioli. 2.75

SPRING ASPARAGUS. Frito Misto, Lemon-Mint Aioli. 2.75

JUMBO LUMP CRAB BEIGNETS. Lemon-Caper Tartar. 3.5

AHI TUNA CUCUMBER CRISP. Tomato Ginger Relish, Fried Shallot. 3.5

CHICKEN OR SHRIMP & AVOCADO WONTON. Sweet & Sour Dipping. 2.75

CHICKEN WALDORF SALAD. Endive Crisp, Alfalfa Sprouts, Pickled Carrots. 2.75

LEMONGRASS CHICKEN SKEWERS. Citrus Ginger Glaze, Peanut Sauce. 2.85

SOUTHERN FRIED CHICKEN SKEWERS. Peach Habanero Sauce. 2.85

FILET OF BEEF CROSTINI. Crispy Shiitake's, Horseradish Cream. 3.75

BRAISED SHORT RIB CROSTINI. Boursin Cheese, Tomato Marmalade. 3.75

GRILLED LAMB CHOP Lemon-Mint Pesto. MARKET PRICE

PIGS IN A BLANKET. Spicy Mustard. 2

TRADITIONAL DEVEILED EGG. 2

Sliders MINI GOURMET SANDWICH PLATTERS, 1 DOZEN MINIMUM

CLASSIC ANGUS BURGER. Tomato Marmalade, Onion Relish, Boursin Cheese, Horseradish Aioli, Brioche Bun. 54 PER DOZEN

BBQ PULLED PORK. Pickled Red Onion, Cabot Cheddar. 48 PER DOZEN

GARBANZO BEAN BURGER. Boursin Cheese, Lettuce, Tomato Marmalade, Balsamic Reduction. 45 PER DOZEN

TUNA. Seared Ahi Tuna, Avocado, Baby Arugula, Tomato. 60 PER DOZEN

“THE JOEY.” Chicken Cutlet, Melted Provolone, Arugula, Tomato, Pesto Aioli, Balsamic. 51 PER DOZEN

CHICKEN SALAD. Granny Smith Apple's, Walnuts, Dried Cranberries, Cheddar, Greens. 51 PER DOZEN

Stationary Platters SMALL (UP TO 10 PEOPLE) • LARGE (UP TO 20 PEOPLE)

TROPICAL FRUIT PLATTER. Pineapple, Cantaloupe, Honeydew, Mango, Organic Grapes, Kiwi, Strawberries, Blueberries 50 • 100

GOURMET CHEESE PLATTER. Assorted Domestic & Imported Cheeses served with Crostini and Flat Breads. 85 • 170

GOURMET SANDWICH PLATTER. The Joey, The Grandpas, Chicken Salad Pita. 80 • 160

GOURMET SLIDER PLATTER. Hummus Slider, Chicken Salad Slider, Tomato, Mozzarella & Basil Slider. 48 PER DOZEN

“THE JOEY” SANDWICH PLATTER. Crispy Chicken Cutlet, Arugula, Balsamic Vinegar, Provolone Cheese, Pesto Mayonnaise. 88 • 176

FRESH VEGETABLE CRUDITÉ. Seasonal Vegetables, White Bean Hummus, Horseradish Sauce. 55 • 110

GRILLED VEGETABLE PLATTER. Seasonal Vegetables, Balsamic Glaze 65•130

WHITE BEAN HUMMUS. Grilled Flatbread, Vegetables, Olive Tapenade. 38 • 76

THE ANTIPASTO PLATTER. Salami, Sopressata, Prosciutto, Fresh Mozzarella, Aged Provolone, Roasted Peppers, Artichoke Hearts, Olives, Sweet & Hot Cherry Peppers, Semolina Bread. 90 • 180

CHARCUTERIE Assorted Sausage Pate, Salumi, Baguettes, Pickled Vegetables, Mustard. 70 • 148

BAKED BRIE PLATTER. Nut Crusted Brie Wheel, Housemade Flat Breads, Fresh Seasonal Berries and Dried Fruit. 58

POACHED JUMBO SHRIMP COCKTAIL. Fresh Horseradish Sauce, Lemon. (2.5 Lbs.) 85•(5 Lbs.) 175

CHILLED SEAFOOD RAW BAR. Lobster, Oysters, King Crab Leg, Stone Crab Claws, Jumbo Lump Crab Salad, Shrimp, Clams, Mussels, Horseradish Cocktail, Mignonette, Lemon Caper Aioli. MARKET PRICE

AHI TUNA PLATTER. Seared Yellowfin Tuna, Seaweed Salad, Soy Glaze, Wasabi Aioli. MP



Salads SMALL (UP TO 10 PEOPLE) • LARGE (UP TO 20 PEOPLE)

MARIA'S SALAD. Arugula, Mango, Avocado, Red Peppers, Apple, Red Onion, Cucumber, Celery, Parmesan, White Balsamic Vinaigrette. 55 • 110

SALAD OF THE HOUSE. Baby Greens, Seasonal Vegetables, Chickpeas, Choice of Vinaigrette. 45 • 90

CHOP-CHOP. Cucumber, Tomato, Avocado, Hearts of Palm, Pickled Carrot, Whole Wheat Croutons, Peppercorn Dressing. 50 • 100

BLACK BEAN & ROASTED CORN. Peppers, Red Onion, Tomato, Avocado, Queso Fresco, Cilantro-Lime Vinaigrette 35 • 70

GEMELLE PASTA SALAD. Tomatoes, Roasted Peppers, Olives, Fresh Mozzarella, Pesto Vinaigrette. 45 • 90

SOBA NOODLE SALAD Pickled Cabbage, Golden Raisins, Spiced Cashews, Mango, Avocado, Citrus Vinaigrette. 55 • 110

“MOM'S” 7-LAYER SALAD. Organic Baby Greens, Peas, Bacon, Egg, Tomato, Vermont Cheddar, Whole Wheat Croutons, Creamy Avocado Dressing. 50 • 100

BASMATI WILD RICE SALAD. Orange Segments, Mango, Toasted Almonds, Peppers, Red Onion, Golden Raisins, Citrus Vinaigrette. 40 • 80

BABY ARUGULA & PEACH SALAD. Toasted Cashews, Goat Cheese, Grilled Onion, Extra Virgin Olive Oil, Aged Balsamic Reduction. 50 • 100 *SEASONAL AVAILABILITY

WATERMELON JICAMA SALAD. Red Onion, Feta Cheese, Organic Baby Greens, Toasted Sunflower Seeds, Garden Herb Vinaigrette. 40 • 80

SPINACH STRAWBERRY SALAD. Spiced Pecans, Goat Cheese, Red Onion, Garden Herb Vinaigrette. 48 • 96

HEIRLOOM TOMATO SALAD. Fresh Herbs, Shaved Red Onion, Olives, Housemade Mozzarella, Organic Baby Greens, Garden Herb Vinaigrette. 52 • 104 *SEASONAL AVAILABILITY

YUKON GOLD POTATO SALAD. Hard Boiled Egg, Celery, Onion, Creamy Dill Pickle Dressing. 35 • 70

Sides 1/2 Pan (UP TO 10 PEOPLE)

SEASONAL VEGETABLE RATATOUILLE. Light Tomato Sauce, Olive Oil, Basil. 42

ROASTED BABY CARROTS. Ginger, Caraway. 42

“MOM'S FAMOUS BROCCOLI CASSEROLE.” Fresh Baked Creamy Broccoli, Walnut Crust. 48

UNCLE JOE'S BAKED WHIPPED POTATOES. Mozzarella & Parsley Crust. 45

ROASTED RUSSET & SWEET POTATOES. Fennel, Lemon. 42

ROASTED ASPARAGUS AND ZUCCHINI CASSEROLE. Parmesan Crust. 48

FORBIDDEN RICE PILAF. Basmati, Toasted Almonds, Curried Vegetables, Dried Cranberry, Fresh Herbs. 42

STUFFED ARTICHOKEs. Fresh Breadcrumbs, Pine Nuts, Pecorino, Olive Oil, Lemon. MARKET PRICE

Pasta 1/2 PAN (UP TO 10 PEOPLE)

SPAGHETTI AGLIO E OLIO. Extra Virgin Olive Oil, Toasted Garlic Slivers, Olives, Walnuts, Parsley, Shaved Reggiano. 35

PENNE VODKA AL FORNO. Fresh Mozzarella, Ricotta, Pecorino. 38

ROMAN LASAGNA. Prosciutto, Peas, Hard Boiled Egg, Mozzarella, Bolognese. 50

CAVATELLI. Roasted Broccoli, Forest Mushrooms, Pecorino Béchamel 42

GRANDPA'S MACARONI PIE. Italian Cheese, Peas, Sopressata, Basil, Tomato Sauce. 10" Pie (8 PIECES) 48

CHEESE TORTELLINI PESTO. Broccoli, Grape Tomatoes, Fresh Mozzarella. 48

Chicken MURRAY'S CERTIFIED HUMANE

CHICKEN FRANCESE. Sautéed Spinach or Broccoli Rabe, Oven-Dried Tomatoes, Lemon Butter Sauce. 8 PER PIECE • 48 PER HALF PAN (6 PCS) • 96 FULL PAN (12 PCS)

AUNT CONNIES CHICKEN. Fresh Herbs, Breadcrumbs, Parmesan Crust.

16 PER ORDER (HALF CHICKEN, 5 PCS)

CHICKEN PARMESAN. Chicken Cutlet, Marinara, Fresh Mozzarella, Pecorino, Fresh Basil. 8 PER PIECE • 48 PER HALF PAN (6 PCS) • 96 FULL PAN (12 PCS)

“ANNIE'S CHICKEN.” Braised Chicken, Artichoke Hearts, Sweet Cherry Peppers, Potatoes. 20 PER ORDER (HALF CHICKEN, 5 PCS)

STUFFED CHICKEN BREAST. Forest Mushrooms, Fontina, Marsala Wine Sauce. 24 PER ORDER

JAMAICAN JERK CHICKEN. Sweet & Spicy Rasta Sauce. 18 PER ORDER

Turkey, Gravy & Chutney

WHOLE ROASTED TURKEY. Gravy, Apple Cranberry Chutney. 8 per lb (10 per lb for Murray's, Organic Available)

SAGE ROASTED TURKEY BREAST. Gravy, Apple Cranberry Chutney. 14 per lb (16 per lb for Murray's, Organic Available.) **We order turkeys to weight requested, however, the weight may vary slightly when delivered. Price will be adjusted accordingly.*

TURKEY GRAVY. 7 Pint / 14 Quart

Beef GRASS FED, PRIME CUTS AVAILABLE

GRILLED HERB CRUSTED FILET MIGNON. Fresh Horseradish Peppercorn Cream. 20 6oz Portion

DRY AGED NY STRIP ROAST. Natural Jus. MARKET PRICE

BRAISED BONELESS SHORT RIBS. Natural Jus. MARKET PRICE

PRIME RIB ROAST. Natural Jus. MARKET PRICE

GRILLED FLANK STEAK. Basil Pesto. MARKET PRICE

Pork ALL NATURAL, FREE-RANGE, NO ANTIBIOTICS OR HORMONES. PRIME PORK AVAILABLE

LAVENDER HONEY GLAZED FRESH HAM. Pineapple, Creole Mustard. 15 PER LB.

SHALLOT HERB ROASTED PORK LOIN. Onion Jus. MARKET PRICE (5LB MINIMUM)

APPLE WOOD BACON AND SAGE WRAPPED PORK LOIN. Onion Jus. MARKET PRICE (5LB MINIMUM)

BBQ SPARE RIBS. MARKET PRICE

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Lamb *IMPORTED OR DOMESTIC. PRICES BASED ON NEW ZEALAND LAMB*
BONELESS LEG OF LAMB ROAST. Fresh Rosemary, Garlic, Parsley, Anise, Extra Virgin Olive Oil, Rustic Gravy. MARKET PRICE
FENNEL DUSTED LAMB LOIN. Shallot Marsala Wine Sauce. MARKET PRICE
GRILLED LAMB CHOPS. Moroccan Mint Tea Sauce. 1/2 Rack. MARKET PRICE

Pesce *HOLIDAY SPECIALTY SEAFOOD ITEMS AVAILABLE UPON REQUEST.*
CAVIAR, LOBSTER, BACALA, OCTOPUS & ITALIAN SEVEN FISHES

ORGANIC SCOTTISH SALMON. Lemon Caper Crust. 26 PER ORDER
JUMBO LUMP CRAB CAKE. Celery Root, Apple Slaw. 15 EACH
STUFFED SHRIMP SCAMPI. Jumbo Lump Crab, Garlic Lemon Butter Sauce.
26 • 5 PER ORDER
PAN SEARED SEA SCALLOPS. Maple Beurre Noisette. MARKET PRICE

For The Kids *1/2 PAN (8-10 PEOPLE)*

MAC 'N CHEESE. 35
BAKED ZITI. 35
CHICKY FINGERS WITH HONEY MUSTARD. 40

Dessert Platters *SMALL 35 PIECES, LARGE 70 PIECES. GLUTEN FREE AVAILABLE*

ASSORTED DESSERT PLATTER. Assortment Of Our Seasonal Desserts.
(Chocolate Chip Cookies, Oatmeal Cookies, Russian Tea Cookies, Seasonal Mini Cupcakes, Mini Chocolate Fudge Brownies, Seasonal Mini Bars) 50 • 100

Cookies

CHOCOLATE CHIP. 2 EACH
OATMEAL. 2 EACH
LINZER. 3 EACH
RUSSIAN TEA. 2.75 EACH
FRENCH MACARONS. 1.25 EACH
FLOURLESS CHOCOLATE
WALNUT 2.75 EACH

Cakes *FEEDS 12-15 PEOPLE*

LEMON COCONUT 80
LEMON MERINGUE 75
CARROT 75
VANILLA BEAN CHEESECAKE 85
(gluten free, walnut crust)
TRIPLE COCONUT 80
LOCAL APPLE STRUDEL. 8 EACH

Pies 9"

BLUEBERRY CRUMB 32
KEY LIME 28
BANANA CREAM 30

Bars

RASPBERRY. 3.5
BROWNIES. 3.5
CHOCOLATE CHIP COCONUT ALMOND. 3.5

Cupcakes *MINI CUPCAKES PER DOZEN*

REGULAR SIZE PER 1/2 DOZEN
TRIPLE COCONUT. Coconut Cake, Coconut Buttercream, Toasted Coconut.
3 REGULAR • 1.75 MINI
CHOCOLATE CHIP COOKIE.
Vanilla Cake, Brown Sugar Buttercream, Mini Chocolate Chip Cookie.
3 REGULAR • 1.75 MINI
VANILLA.
Vanilla Cake, Vanilla Buttercream.
3 REGULAR • 1.75 MINI
CHOCOLATE.
Chocolate Cake, Chocolate Buttercream.
3 REGULAR • 1.75 MINI



WE OFFER A VARIETY OF SERVICE OPTIONS TO ACCOMMODATE YOUR NEEDS.

PICK UP

Tell us when you'd like your order ready and pick it up hot or cold with reheat instructions.

FULL SERVICE

Our dishes are derived from superior ingredients with food looking as beautiful as it tastes. Choose from our extensive catering menu or have Chef Casey Pesce put together a personalized menu for your affair. Rest assured every last detail will be accounted for so you can relax and enjoy your celebration. We provide servers, bartenders and chefs. We can also assist you with you party rentals.

{*Service fee applies}

LET US CATER YOUR

BBQ • Cocktail Party • Clam Bake • Raw Bar
Birthday • Shower • Wedding • Brunch
Corporate Affair • Benefit
Private Dinner Party ... to name a few.

ALL NATURAL INGREDIENTS



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2008

D'JEET?
Seasonal & Local Cuisine

Spring & Summer Catering Menu

djeet? The Grove at Shrewsbury
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