



Catering Menu

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The Flying Meatballs®

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Antipasti di Pesce Caldi (Warm Seafood Appetizers)

1. Vongole Cassino

Littleneck clams stuffed with seasoned bread crumbs mixed chopped peppers and onions topped with crispy bacon

Half Tray (35-38 pcs)..\$65.00 Full Tray (70-74 pcs)..\$120.00

2. Vongole all'Oregano

Littleneck clams stuffed with seasoned bread crumbs in a white wine and butter sauce

Half Tray (35-38 pcs)..\$65.00 Full Tray (70-74 pcs)..\$120.00

3. Rosette di Salmone allo Zafferano

Wild salmon rosettes in a white wine and Spanish saffron reduction

Half Tray (20-22 pcs)..\$70.00 Full Tray (40-44 pcs)..\$135.00

4. Calamari Affocati Piccanti

Fresh squid in garlic, tomato, and white wine reduction

Half Tray (serves 10-12)..\$65.00 Full Tray (serves 24-28)..\$125.00

5. Moscardini Affocati

European Octopus in a garlic and white wine reduction with a fresh and spicy roasted tomato sauce

Half Tray (serves 10-12)..\$70.00 Full Tray (serves 20-24)..\$135.00

6. Canadian Mussels

In lemon sauce
or tomato sauce

Half Tray (serves 10-12)..Market Price Full Tray (serves 20-24)..Market Price

Antipasti Misti Caldi Mixed Appetizers (Hot)

1. Funghi Ripieni

Baked champignon mushrooms stuffed with shallots, chopped mushrooms, Parmiggiano cheese, prosciutto and fresh bread crumbs, served in a creamy champagne sauce

Half Tray (30-34 pcs)..\$50.00 Full Tray (serves 60-68)..\$95.00

2. Frittelline di Zucchini

Deep fried puffs of shredded zucchini, battered in egg and Parmiggiano cheese

Half Tray (serves 18-20)..\$50.00 Full Tray (serves 36-40)..\$95.00

3. Arancini di Riso alla Siciliana

Arborio rice balls filled with mozzarella cheese and Bolognese meat sauce, coated in Italian style bread crumbs and fried

\$2.50 each

4. Spiedino di Mozzarella e Prosciutto alla Romana

Layers of American bread, mozzarella & prosciutto, battered & deep-fried, served with a light olive oil & garlic sauce with anchovies & gaeta olives

Half Tray (12-14 pcs)..\$45.00 Full Tray (22-24 pcs)..\$85.00

5. The Flying Meatballs

\$2.50 each

6. Mini Veal Meatballs

Mini veal meatballs in a creamy brandy sauce, golden raisins, and pignoli nuts.

Half Tray (38-40 pcs)..\$50.00 Full Tray (76-80 pcs)..\$95.00

Antipasti Freddi

Cold Appetizers

1. Pepperoni Misti Arrostiti

An assortment of freshly roasted mixed bell peppers

Half Tray (serves 15-18)..\$60.00 Full Tray (serves 30-36)..\$120.00

2. Caprese di Mozzarella Fresca

Slices of homemade Mozzarella cheese and tomatoes topped with fresh basil and drizzled with extra virgin olive oil

Small round tray (serves 6-8)..\$50.00 Medium round tray (serves 10-12)..\$65.00

Large round tray (serves 14-16)..\$98.00

3. Caprese di Mozzarella Fresca e Prosciutto di Parma

A combination of sliced homemade mozzarella and tomatoes served with Parma prosciutto

Small round tray (serves 6-8)..\$50.00 Medium round tray (serves 10-12)..\$65.00

Large round tray (serves 14-16)..\$98.00

4. Antipasto Misto

An assortment of sliced mozzarella and tomato, fresh roasted peppers, Parmiggiano reggiano, salame cacciatorini, homemade pickled eggplant, Castlevetranno green olives, prosciutto di Parma, and homemade sun-dried zucchini

Small round tray (serves 6-8)..\$50.00 Medium round tray (serves 10-12)..\$70.00

Large round tray (serves 14-16)..\$105.00

5. Mixed Seafood Salad

An assortment of chilled shrimp, crab meat, squid, and sea scallops with marinated artichokes and champignon mushrooms in a fresh lemon juice, olive oil, and tarragon dressing.

Half & Full Tray at Market Price

6. Fresh Mozzarella Nodini

Fresh & Creamy twisted mozzarella knots with sun-dried tomato pesto.

Small (serves 6-8)..\$50.00 Medium (serves 10-12)..\$90.00 Large (serves 14-16) \$105.00

7. Wild Shrimp Salad

Wild shrimp with celery, fresh tomato, red onion and garlic in a lemon olive oil dressing.

Half Tray (serves 10-12)..65.00 Full Tray (serves 20-24)..\$125.00

8. Lobster Salad

Chilled Maine lobster salad in a creamy, light mayonnaise dressing with fresh avocado & heirloom tomatoes

Market price for Half & Full trays

9. Jumbo Shrimp Cocktail

Choice of traditional or creamy cocktail sauce.

\$2.50 per piece

10. Fresh Squid Salad with Cannellini Beans

Poached squid with cannellini beans in a light brandy, with fresh mayonnaise dressing

Market price for half & full trays

11. Prosciutto & Melon Platter

Small Platter (serves 6-8)..\$50 Medium Platter (serves 10-12)..\$70

Large Platter (serves 14-16)..\$95

12. Bruschetta served with Garlic Toast

36 pcs...\$45 60 pcs...\$75

Pasta

1. Lasagna Bolognese

Fresh egg noodle with Bolognese sauce, bechamelle, parmesan cheese

Half Tray (serves 10-12)..\$60.00 Full Tray (serves 20-24)..\$105.00

2. Fresh Manicotti

Fresh pasta filled with ricotta cheese in a light tomato sauce with parmesan cheese

\$2.50 per piece

3. Cannelloni

Fresh pasta filled with chicken, spinach ricotta & cheese in a light tomato sauce with Parmesan cheese

\$3.00 per piece

4. Baked Ziti

Traditional Baked Ziti

Half Tray (serves 10-12)..\$45.00

Full Tray (serves 20-24)..\$90.00

5. Penne Vodka

Penne pasta in a creamy vodka and tomato sauce

Half Tray (serves 10-12)..\$45.00

Full Tray (serves 20-24)..\$90.00

6. Farfalle V.I.P.

Bowtie shaped pasta with shrimp & asparagus in a fresh tomato and white wine sauce

Half Tray (serves 10-12)..\$60.00

Full Tray (serves 20-24)..\$115.00

7. Rigatoni Bolognese

Rigatoni pasta in a creamy Bolognese sauce with mascarpone & fresh peas

Half Tray (serves 10-12)..\$50.00

Full Tray (serves 20-24)..\$95.00

8. Rigatoni Amatriciana

Rigatoni pasta in a light tomato and basil sauce

Half Tray (serves 10-12)..\$45.00

Full Tray (serves 20-24)..\$90.00

9. Penne al Pomodoro

Penne pasta in a light tomato and basil sauce

Half Tray (serves 10-12)..\$38.00

Full Tray (serves 20-24)..\$70.00

10. Orechiette Pasta

Fresh orechiette pasta with sausage and broccoli rabe in a garlic and oil sauce

Half Tray (serves 10-12)..\$50.00

Full Tray (serves 20-24)..\$95.00

11. Nonna's Sunday Pasta

Paccheri pasta with cubes of sausage and meatballs, mozzarella, parmesan cheese in a creamy meatball ragu

Half Tray (serves 10-12)..\$60.00

Full Tray (serves 20-24)..\$110.00

12. Basil Pesto Pasta Salad

Gemelli pasta with fresh basil pesto and parmesan cheese

Half Tray (serves 10-12)..\$45.00

Full Tray (serves 20-24)..\$90.00

13. Pasta Salad Crudaiaola

Butterfly shaped pasta with fresh tomatoes, Gaeta olives, capers, red onion, basil and olive oil

Half Tray (serves 10-12)..\$45.00

Full Tray (serves 20-24)..\$90.00

13. Trofie

Trofie with flying meatball sauce and fresh basil pesto

Half Tray (serves 10-12)..\$45.00

Full Tray (serves 20-24)..\$90.00

14. Italian Macaroni and Cheese

Pasta with Gruyere, provolone, and mascarpone cheeses topped with home made bread crumbs

Half Tray (serves 10-12)..\$50.00

Full Tray (serves 20-24)..\$95.00

Pollo
Chicken

1. Chicken Four Cheese

Chicken breast stuffed with fontina, parmesan, gorgonzola, and provolone cheeses and walnuts,
wrapped in smoked prosciutto in a white wine & sage sauce

Half Tray (16 pieces)..\$60.00 Full Tray (32)..\$115.00

2. Chicken Francese

Chicken breast in a lemon and white wine sauce

Half Tray (serves 10-12)..\$55.00 Full Tray (serves 20-24)..\$95.00

3. Chicken Marsala

Chicken breast in a marsala sauce, with mushrooms

Half Tray (serves 10-12)..\$55.00 Full Tray (serves 20-24)..\$95.00

4. Chicken Piccata

Chicken breast with lemon, white wine & capers

Half Tray (serves 10-12)..\$55.00 Full Tray (serves 20-24)..\$95.00

5. Chicken Scarpariello

Organic Chicken on the bone sautéed with mushrooms, sausage, onions, red vinegar peppers in
a garlic and herb sauce

Half Tray (serves 10-12)..\$50.00 Full Tray (serves 20-24)..\$95.00

6. Chicken Arrabiata

Organic chicken on the bone in a garlic, rosemary in vinegar sauce

Half Tray (serves 10-12)..\$50.00 Full Tray (serves 20-24)..\$95.00

7. Chicken Tarragon

Boneless breast of chicken in a creamy tarragon sauce

Half Tray (serves 10-12)..\$50.00 Full Tray (serves 20-24)..\$95.00

8. Chicken Parmigiana

Boneless breast of breaded chicken with marinara sauce, mozzarella and parmesan cheese

Half Tray (serves 10-12)..\$50.00 Full Tray (serves 20-24)..\$95.00

9. Chicken Oreganata

Chicken tenderloin breaded in a wild oregano, garlic, and vinegar sauce with parmesan cheese
and fresh herbs

Half Tray (serves 10-12)..\$50.00 Full Tray (serves 20-24)..\$95.00

Pesce
Seafood

1. Shrimp White Wine

Shrimp in a white wine sauce

Half Tray (20-22 pcs)..Market Price Full Tray (40-44 pcs)..Market Price

2. Shrimp Fradiovolo

Shrimp in a spicy tomato sauce

Half Tray (20-22 pcs)..Market Price Full Tray (40-44 pcs)..Market Price

3. Calamari Affogati

Medium sized fresh squid in a garlic, white wine reduction and tomato sauce

Half Tray (serves 10-12)..\$70 Full Tray (serves 20-24)..\$140

4. Filet of Sole Francese

Filet of sole with a lemon, white wine and butter sauce with capers

Half Tray (serves 10-12)..Market Price Full Tray (serves 20-24)..Market Price

5. Filet of Salmon in a Rosemary Sauce

Salmon filet in white wine, rosemary, and fish fume

Half Tray (serves 10-12)..Market Price Full Tray (serves 20-24)..Market Price

6. Filet of Salmon in Saffron Sauce

Rose shaped salmon filet with saffron butter blanc

Half Tray (serves 10-12)..Market Price Full Tray (serves 20-24)..Market Price

7. Crab Fritelle

Jumbo lump crabmeat, battered and deep-fried

Half Tray (30-32 pcs)..\$70 Full Tray (60-64 pcs)..\$140

8. Misto Di Mare

Pieces of fresh lobster, shrimp, scallops, and clams in light tomato sauce

Half Tray (serves 10-12)..Market Price Full Tray (serves 20-24)..Market Price

9. Dentice Livornese

Filet of red snapper with tomatoes, onions, capers, and Gaeta olives

Half Tray (10-12 pcs)..Market Price Full Tray (20-24 pcs)..Market Price

10. Dentice al Limone

Egg battered filet of red snapper in a white wine and lemon sauce

Half Tray (10-12 pcs)..Market Price Full Tray (20-24 pcs)..Market Price

Vitello
Veal

1. Veal Principessa

Medallions of veal tenderloin, egg battered and topped with eggplant, coppa, mozzarella cheese and tomato in a sherry wine sauce with green peas

Half Tray (18-20 pcs)..\$60.00 Full Tray (36-40 pcs)..\$120.00

2. Veal Medallions in Lemon Sauce

Medallions of veal tenderloin, egg-battered and served in a lemon, butter and white wine sauce

Half Tray (18-20 pcs)..\$60.00 Full Tray (36-40 pcs)..\$120.00

3. Veal Medallions Tartufata

Medallions of veal tenderloin in a brandy and truffle infused sauce

Half Tray (18-20 pcs)..\$60.00 Full Tray (36-40 pcs)..\$120.00

4. Veal Scaloppine with Marsala and Mushrooms

Veal tenderloin medallions, sautéed with mushrooms in a marsala wine sauce

Half Tray (18-20 pcs)..\$60.00 Full Tray (36-40 pcs)..\$120.00

5. Veal Scaloppine Milanese

Breaded medallions of veal tenderloin “Milanese” style

Half Tray (18-20 pcs)..\$60.00 Full Tray (36-40 pcs)..\$120.00

6. Veal Scaloppine Pizzaiola

Medallions of veal tenderloin in a tomato sauce of with garlic, oregano, basil, capers and black olives

Half Tray (18-2- pcs)..\$60.00 Full Tray (36-40 pcs)..\$120.00

7. Veal Boconcini in White Wine

Bite-size pieces of veal stewed with carrots, celery, onions and white wine

Half Tray (serves 8-10)..\$55.00 Full Tray (serves 16-20)..\$110.00

8. Veal Boconcini in Brandy

Bite-size pieces of veal stewed with carrots, celery, onions and brandy

Half Tray (serves 8-10)..\$55.00 Full Tray (serves 16-20)..\$110.00

9. Veal Meatballs

Veal meatballs with pine nuts and white raisins in a creamy brandy sauce

\$3.00 per meatball

Maiale
Pork

1. Ossobuco di Maiale

Berkshire pork shank, braised with carrots, celery and onions in demiglass sauce
\$10.95 per piece

2. Rack of Pork

Rack of all natural pork, pan-seared and served with sautéed spicy cherry peppers, onions and
shitake mushrooms, glazed with apple cider vinegar
\$11.95 per piece

3. Pork with Porcini Mushrooms

Tender loin of all natural pork with porcini mushrooms
Half Tray (16-18 pcs)..\$55.00 Full Tray (32-36 pcs)..\$110.00

4. Pork Pizzaiola

Medallions of all natural pork tender loin in a tomato sauce with garlic, oregano, basil, capers
and black olives
Half Tray (16-18 pcs)..\$55.00 Full Tray (32-36 pcs)..\$110.00

5. Pork Medallions in Mustard Sauce

Medallions of all natural pork tender loin in a brandy and dijon mustard sauce
Half Tray (16-18 pcs)..\$55.00 Full Tray (32-36 pcs)..\$110.00

6. Pork Involtini

Stuffed pork loin with provolone cheese, pine nuts, basil and pecorino cheese in a light
tomato sauce with fresh sweet peas
Half Tray (18-20 pcs)..\$65.00 Full Tray (36-40 pcs)..\$130.00

7. Sausage and Peppers

The classic “sausage and peppers” made with mixed bell peppers, onions, garlic,
tomatoes and sausage
Half Tray (18-20 pcs)..\$50.00 Full Tray (36-40 pcs)..\$95.00

8. Sausage and Broccoli Rabe

Roasted sausage and sautéed broccoli rabe with garlic and oil
Half Tray (18-20 pcs)..\$50.00 Full Tray (36-40 pcs)..\$95.00

9. Sausage Scarpariello

The classic “shoe-maker “ style sautéed sausage in a garlic vinegar sauce with peppers, onions,
and mushrooms
Half Tray (18-20 pcs)..\$50.00 Full Tray (36-40 pcs)..\$95.00

Manzo
Beef

1. Medallions of Filet Mignon Balsamic and Pink Peppercorn

Center-cut filet mignon in a balsamic vinegar reduction sprinkled with pink peppercorns
\$ 12.95 per 4 oz piece

2. Medallions of Filet Mignon, Agrodolce

Center-cut filet mignon in a sweet and sour sauce with raisins
\$ 12.95 per 4 oz piece

3. Medallions of Filet Mignon Diana

Medallions of center cut filet mignon in Diana. With sautéed shallots, wild mushrooms, mustard and brandy sauce with truffle infusion
\$ 12.95 per 4 oz piece

4. Stuffed Filet Mignon with Four Cheeses and Speck

Pounded medallions of filet mignon stuffed with gorgonzola, provolone, mascarpone and Parmigiano cheeses, rolled and wrapped with smoked Italian prosciutto in a white wine and sage sauce
\$ 14.95 per 6 oz piece

5. Beef Medallions in Barolo Red Wine Sauce

Center-cut medallions of filet mignon in a red wine and porcini mushroom sauce
\$ 12.95 per 4 oz piece

6. Beef Pizzaiola

Medallions of filet mignon in a tomato sauce with garlic, oregano, basil, capers and black olives
\$ 12.95 per 4 oz piece

7. Roasted Whole Filet Mignon with Black Pepper Crust (Sliced)

Served with sour cream, horse radish sauce
Market Price

Agnello
Lamb

1. Rack of Lamb in Balsamic Sauce

Rack of lamb in a balsamic vinegar reduction and sprinkled with pink peppercorn
\$ 7.00 per piece

2. Rack of Lamb in Mustard Sauce

Rack of lamb in a brandy, dijon mustard sauce
\$ 7.00 per piece

3. Rack of Lamb in Mixed Peppercorn

Rack of lamb in a three peppercorn and bread crumb crust
\$ 7.00 per piece

4. Roasted Leg of Lamb

Braised pieces of Colorado leg of lamb in a red wine sauce
\$ 70.00 Serves 8-10

5. Lamb Ossobuco

Colorado lamb shank braised with carrots, celery and onions in a red wine and wild porcini mushroom sauce
\$15.95 per piece

Insalate
Salads

1. Chef Salad

Slices of Parmacotto (Italian ham), chicken breast, Swiss cheese, Genova salami, Romaine lettuce and hard boiled eggs with house balsamic vinaigrette dressing

Half Tray ..\$49.00 Full Tray ..\$98.00

2. Broccoli Salad

Blanched and chilled Broccoli florettes in a lemon vinaigrette dressing

Half Tray ..\$49.00 Full Tray ..\$98.00

3. Zucchini salad with mushrooms

Julienned zucchini and champignon mushroom salad

Half Tray ..\$49.00 Full Tray ..\$98.00

4. Insalata Contadina

Wedges of fresh tomato, cucumber, red onion, sweet corn, bell pepper, garlic, oregano and fresh basil in a red wine vinegar and extra virgin olive oil dressing

Half Tray ..\$55.00 Full Tray ..\$110.00

5. Insalata Tricolore con Scaglie di Parmigiano

Radicchio Trevisano, Belgium Endive, Mache lettuce with a balsamic house dressing topped with shavings of Parmigiano reggiano cheese

Half Tray ..\$40.00 Full Tray ..\$80.00

6. Insalata Mista

Organic mixed filled green salad and seasonal vegetables in our house vinaigrette dressing

Half Tray ..\$35.00 Full Tray ..\$65.00

7. Red Beet Salad

Red Beet Salad in olive oil and raspberry vinaigrette

Half Tray ..\$45.00 Full Tray ..\$90.00

8. String Bean Salad

Small Haricot Verts string beans with potato, red onion, in olive oil red wine vinegar dressing

Half Tray ..\$55.00 Full Tray ..\$110.00

9. Caesar Salad

Fresh Romaine lettuce with parmesan shavings, croutons and homemade Caesar dressing

Half Tray ..\$40.00 Full Tray ..\$75.00

With Chicken: Half Tray...\$50.00 Full Tray...\$100.00

10. Farro Salad

Wheat berry salad with cubes of celery, tomato, capers, Gaeta olives, with olive oil and basil

Half Tray ..\$55.00 Full Tray ..\$110.00

Verdure
Vegetables

1. Broccoli Raab Sauté

Half Tray ..\$45.00 Full Tray ..\$90.00

2. Sautéed American Broccoli

Half Tray ..\$40.00 Full Tray ..\$75.00

3. Sautéed Escarole

Half Tray ..\$45.00 Full Tray ..\$90.00

4. Escarole and Beans Sauté

Half Tray ..\$49.00 Full Tray ..\$98.00

5. Carrot Sautéed in a Butter Sauce

Half Tray ..\$45.00 Full Tray ..\$90.00

6. Mix Mushrooms Sauté

Half Tray ..\$49.00 Full Tray ..\$98.00

7. Borlotti Beans Garlic, Oil and Rosemary

Half Tray ..\$55.00 Full Tray ..\$110.00

8. Carrots and Cauliflower sauté

Half Tray ..\$45.00 Full Tray ..\$90.00

9. Mixed Grilled Vegetables

Half Tray..\$49.00 Full Tray..\$98.00

10. Eggplant Parmiggiana

Half Tray ..\$49.00 Full Tray ..\$98.00

11. Eggplant Rollatini

Half Tray..\$49.00 Full Tray ..\$98.00

12. Roasted Yukon Gold Potatoes with Rosemary

Half Tray..\$40.00 Full Tray ..\$75.00

Platters

Cold Sandwiches

Assorted cold sandwiches

Large 24 pcs. (Serves 14-16) \$50

Medium 20 pcs. (Serves 10-12) \$43

Desserts

Assorted Italian Mini Pastries

Assortment of 5 dozen traditional Italian pastries: Sfogliatelle (\$1.25 ea), Lobster Tails (\$1.25 ea), Cannoli (\$1.50), Cream Puffs w/Vanilla Filling (\$1.25 ea), Cream Puffs with Chocolate, Hazelnut, or Coffee Filling, topped with Chocolate Ganache (\$1.50 ea), Napoleon (\$1.99 ea)

Cookie and Brownie Platter

Fresh baked assortment of cookies, brownies, and cake bars for a quick pick-up dessert

Large (Serves 14-16) \$70

Medium (Serves 10-12) \$50

Small (Serves 6-8) \$25

Clara's Italian Cookie Platter

Assorted selection of Clara's famous home made Italian cookies

2 lbs— (Serves 10-12) \$43

3 lbs— (Serves 14-16) \$60

5 lbs— (Serves 20-24) \$95

7 lbs— (Serves 40-45) \$130

10 lbs— (Serves 100) \$185

Gluten-free desserts available, please speak with Teresa for further details.

Assorted Cupcakes - \$1.99 each

Teresa's famous Carrot Cake Cookies...\$3.99 ea

Clara's Gourmet Breads and Muffins

Limoncello Pound Cake, Zucchini Bread, Pumpkin Bread, and Banana Bread

Custom Cakes

Available upon request

Additional Items

Bread

Small Baguettes...\$1.99
7-Grain...\$.99
Semolina...\$2.99
Panella...\$3.99
Small Tuscano...\$1
Mini Dinner Rolls...\$4.99 per dozen
French Cut Dinner Rolls...\$6.50 per dozen
Home Made Garlic Bread...\$2.99

Drinks

2-liter Coke, Diet Coke, or Sprite...\$2.99
16-oz Acqua Panna...\$1.75
1.5L Acqua Panna...1.99
16-oz Coke, Diet Coke, or Sprite...\$1.75
16-oz Snapple...\$2.00
8-oz. San Pellegrino...\$1.25
25-oz. San Pellegrino...\$1.99
16-oz. San Benedetto Iced Tea...\$2.00
Assorted small chips...\$.99 ea
Additional Drinks and Coffees available

Serving Spoons...\$.99 Salad Tongs...\$1.99
Lightweight Salad Tongs...\$.99
Heavy Duty Disposable Place Setting (Plate, cup, napkin, flatware)...\$.99
Disposable Chaffing Dishes with Sterno (Holds 2 large pans)...\$14.50