

CRANBERRY'S

Gourmet *Café*

GOURMET DELI • CATERING • HOME BAKED GOODS • CUSTOM GIFT BASKETS



CATERING MENU



For catering inquiries call or e-mail:
catering@cranberrysgourmet.com



732-425-4508



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BREAKFAST BREAK

CONTINENTAL BREAKFAST PLATTER

A selection of our fresh baked mini muffins, filled croissants, scones and fruit danish. With jam and butter.

SEASONAL FRUIT PLATTER

Assorted fresh fruit sliced and attractively arranged with berries and grapes. Served with honey lime dipping sauce.

YOGURT PARFAIT BAR

Non-fat yogurt served with fresh fruit salad & granola

JUICE SERVICE

Assorted all natural fruit juices

CAFÉ CORNER

Regular and decaffeinated coffee and gourmet & herbal tea.
Includes milk, sugar & reduced calorie sweeteners.

COUNTRY SCRAMBLED EGGS AND CHEDDAR

Grade "A" extra large eggs, scrambled with Vermont cheddar

BREAKFAST QUICHE

Grilled Vegetable • Broccoli & Cheddar • Spinach & Fontina
Applewood Smoked Bacon, Mushroom, and Sweet Onion

BELGIAN WAFFLES

Classic Belgian waffles served with
warm maple syrup and fruit compote.

(continued)



BREAKFAST BREAK

BREAKFAST SANDWICHES

Fresh baked buttermilk biscuits with country eggs, cheese and breakfast meat.

SANDWICH SIDES

Applewood Smoked Bacon
Chicken and Apple Sausage
Cranberry and Apple Sausage
Yankee Breakfast Sausage
Black Forest Ham
Cranberry's Potato Home Fries

APPLEWOOD SMOKED SALMON

Accompanied by petite bagels, tomato, onion, egg, capers, lemon and cream cheese

(MINIMUM 12 PEOPLE FOR BREAKFAST ITEMS)



COLD PLATTERS

(MINIMUM 10 PEOPLE)

FRESH FRUIT PLATTER WITH HONEY LIME DIPPING SAUCE

Fresh seasonal sliced fruit attractively arranged with berries and grapes.

FRESH FRUIT & CHEESE PLATTER

Fresh fruit as described above with an assortment of domestic cheeses.

INTERNATIONAL CHEESE & CRACKER PLATTER

French Brie, Danish Blue. Italian Asiago served with crackers & fruit garnish.

GRILLED BEEF TENDERLOIN PLATTER

Whole beef tenderloins coated in fresh herbs or cracked peppercorns, grilled, sliced & served with horseradish cream sauce brochette.

ITALIAN ANTIPASTO PLATTER

Assorted meats, marinated vegetables, peppers & a variety of olives & cheese served with bread sticks.

FARMERS MARKET ARRANGEMENT: (CRUDITE)

Fresh seasonal vegetables attractively arranged with choice of dill dip or sundried tomato & roasted garlic dip.

GRILLED VEGETABLE PLATTER

Seasonal vegetables grilled & tossed with balsamic vinegar & chiffonade of basil.

MEDITERRANEAN CROSTINI DISPLAY

Assorted artisan breads and pita crisps with black olive tapenade, hummus and tomato, basil, and feta salad.

CHILLED SHRIMP COCKTAIL DISPLAY

Farm raised shrimp poached in a court bouillon & served with our own cocktail sauce & tarragon mustard dipping sauce.

SEAFOOD CRUDITE

Jumbo shrimp, crab claws & marinated scallops arranged in a basket with herb mayo dipping sauce & cocktail sauce.

POACHED SALMON PLATTER

Salmon fillets poached in a court bouillon & served with mustard dill sauce & accompaniments.

SCHOOL OF SMOKED FISH

Smoked salmon, rainbow trout, and peppered mackerel served with dill creme fraiche, capers, onions, green apple vinaigrette & assorted crackers.



COLD HORS D'OEUVRES

(MINIMUM 12 DOZEN)

Asparagus & asiago bundles wrapped with prosciutto.
 European cucumber cups stuffed with spicy thai noodles.
 Curried chicken salad tartlets.
 Heart shaped toasted bread with black & red caviar.
 Grilled beef tenderloin on herb bread rounds with horseradish cream sauce.
 Yellow fin tuna tartare in endive spear with pickled ginger relish and wasabi aioli.
 Focaccio a la caprese: Fresh mozz and oven dried tomatoes and basil.
 Ginger marinated jumbo shrimp wrapped with snowpeas.
 Ketel one citron cured salmon on black pepper crisp/chive creme fraiche.
 Atlantic smoked salmon on sundried sweet apple w/lemon drizzle and tobiko caviar.
 Roasted eggplant and caviar crostini.
 Vegetable summer rolls wrapped in rice paper w/citrus soy dipping sauce.
 Salmon caviar on potato gaufrette with chive creme fraiche.
 Slow roasted garlic and chickpea puree, red pepper confit on pita crisp.
 Vanilla lobster salad on toasted brioche with tarragon aioli.

HOT HORS D'OEUVRES

(MINIMUM 12 DOZEN)

Far East sesame chicken satay.
 Chimichurri beef skewers.
 Scallop wrapped in bacon with peapod.
 Shrimp wrapped in prosciutto or prosc.
 Rosemary skewered shrimp w/mint almond pesto.
 Grilled pork & mango sugarcane skewers.
 Crab & brie pastry cups.
 Spinach & feta turnovers.
 Mini reuben in rye puff.
 Enchilada corn tartlets.



(continued)



HOT HORS D'OEUVRES

(MINIMUM 12 DOZEN)

New Zealand mussels with saffron parsley aioli.
 Grilled baby lamb chops with mint & citrus pesto.
 Warm potato pancakes with creme fraiche caviar.
 Coconut crusted chicken with honey soy drizzle.
 Shrimp casino.
 Turkey and shrimp shaomai.
 Mexican shrimp firecrackers.
 Shrimp scampi filo tartlet.
 Brandied duck & apricot purses.
 Brie apple & caramelized onion quesadillas w/orange and pepper dipping sauce.
 Truffled wings.
 Raspberry & almond brie purses.
 Shrimp wrapped in prosciutto.
 Asparagus & prosc. phyllo bites.
 Chicken & apple sausage puffs.
 Andouille sausage puffs.
 Sweet Italian sausage puffs.
 Mushroom pate puffs.
 Spinach & feta quiche.
 Broccoli & cheddar quiche.
 Bacon, onion & Swiss quiche.
 Shrimp, brie & broccoli quiche.
 Grilled vegetable & fontina quiche.



MINI PIZZA

(MINIMUM 2 DOZEN)

Traditional
 Broccoli and cheddar
 Tomato, olive, goat cheese and oregano
 Sun-dried tomato and smoked mozzarella
 Breaded chicken fingers with Asian dipping sauce



CROWD PLEASERS

SIGNATURE SANDWICH ASSORTMENT

An assortment of sandwiches from our signature sandwich list, with choice of potato salad, cole slaw or pasta salad.

SIGNATURE SANDWICHES

- #1 Genoa salami, fresh mozzarella, roasted sweet peppers & romaine lettuce with basil pesto on Italian peasant bread
- #2 Black Forest ham & Jarlsberg swiss cheese with whole grain mustard & red leaf lettuce on Italian peasant bread
- #3 Cranberry's Sloppy Joe; A combination of corned beef & pastrami, our own homemade cole slaw & Russian dressing on Italian peasant bread
- #4 Albacore tuna salad with sliced red onions, sprouts & grated carrots on croissant or Italian peasant bread
- #5 Roast beef & aurichio provolone with sliced tomato, romaine lettuce & horseradish mayonnaise on Italian peasant bread
- #6 Tarragon chicken salad with bacon, red leaf lettuce & tomato on Italian peasant bread
- #7 Sliced chicken breast with cucumber slices, tomato, red leaf lettuce & Dijon mayonnaise on Italian peasant bread
- #8 Fresh mozzarella & aurichio provolone with roasted peppers, basil pesto & romaine lettuce on Italian peasant bread
- #9 Oven roasted turkey breast with Cranberry's relish and romaine lettuce on Italian peasant bread
- #10 Genoa salami, cappacola, provolone, pastrami, romaine lettuce & Italian vinaigrette on French baguette
- #11 Cranberry's grilled vegetable sandwich; an array of seasonal grilled vegetables such as zucchini, eggplant, red onions, portabella mushrooms & roasted sweet peppers splashed with balsamic vinegar on our very own pesto dressed focaccia (available with cheese)

(MINIMUM 12 PEOPLE)

CROWD PLEASERS

SANDWICH WRAPS

Assorted flour tortillas stuffed with your choice of two fillings from our list below & served with choice of potato salad, cole slaw or pasta salad.

SIGNATURE WRAPS

1. JULIENNE VEGETABLE & HUMMUS - Traditional Mediterranean chickpea & garlic spread tossed with seasonal julienne vegetables
2. SOUTHWESTERN CHICKEN - A blend of cumin & chili form the base for this southwestern marinated grilled chicken tossed with green onions, peppers & tomatoes in a ranch dressing
3. GRILLED HONEY MUSTARD CHICKEN - Sliced grilled chicken tossed with julienne spinach, peppers, carrots & scallions in a honey mustard dressing
4. ROAST BEEF & SWISS - Fresh roasted beef & Jarlsberg cheese topped with a horseradish vinaigrette
5. ALBACORE TUNA SALAD & CHEDDAR - All white meat tuna salad & Vermont cheddar topped with mesclun greens & sliced tomatoes
6. TURKEY REUBEN - Fresh roasted turkey breast, pastrami & Jarlsberg swiss with cole slaw & Russian dressing

MINI CROISSANT SANDWICH

Our very own version of a tea sandwich.

A mini croissant filled with our signature sandwich assortment.



(MINIMUM 12 PEOPLE)

CROWD PLEASERS

MEAT & CHEESE ASSORTMENT

Our own fresh baked roast beef & roasted turkey accompanied by Boars Head black forest ham, Jarlsberg cheese & aurichio provolone, with choice of potato salad, cole slaw or pasta salad served with bread platter & condiments.

\$7.50 per person

CRANBERRY'S SIGNATURE BOX LUNCHES

Any of our signature sandwiches can be placed in our signature boxes, which will include a choice of potato salad, cole slaw or pasta salad along with fruit salad & cookie, napkins & utensils and soda or water

\$9.25 per person

(MINIMUM 12 PEOPLE-48 HOURS REQUIRED)

3 & 6 FOOT SELECTION

3 foot sub feeds 15 people \$65.00

6 foot sub feeds 25 people \$85.00

(Vegetarian sub add \$10.00)



ITALIAN SUB

Layered meats of Genoa salami, pepperoni, ham, cappicola, swiss cheese, provolone & imported prosciutto topped with sliced onions, roasted peppers & dressed with Italian vinaigrette on our brick oven bread

AMERICAN SUB

Our roasted turkey breast, oven roasted top round of beef, ham, swiss & american cheese all topped with our grandma's cole slaw, lettuce, tomato and dressed with red wine vinaigrette & mayonnaise

VEGETARIAN SUB

Assorted grilled vegetables such as eggplant, zucchini, onions & portabella mushrooms topped with fresh mozzarella, roasted peppers & pesto, drizzled with balsamic vinegar



SPECIALTY SALADS

CRANBERRY'S HOUSE SALAD

Seasonal mixed greens tossed with broccoli florets, sliced radishes, carrots, tomatoes & julienne sweet red peppers. Topped with our own croutons & served with Cranberry's house dressing. Available with poached chicken, albacore tuna or grilled chicken

CAESAR SALAD

Crisp romaine lettuce tossed with artichoke hearts, sliced red onions, herb croutons then tossed with our own Caesar dressing. Available with grilled chicken or poached chicken

THAI NOODLE SALAD

Seasonal mixed greens topped with angel hair pasta, scallions, sliced almonds, carrots in a light thai peanut dressing served with cheese croutons

SPINACH AND POTATO SALAD

Baby spinach tossed with red bliss potatoes, sweet garlic, thyme and virgin olive oil

PEAR AND ARUGULA SALAD

Pears, arugula, candied walnuts, dried cranberries served with a Dijon sherry vinaigrette

SPINACH SALAD

Fresh spinach tossed with hard boiled eggs, red onion rings, julienne red peppers sprinkled with parmesan cheese & served with warm bacon dressing

ROASTED BEET SALAD

Roasted beets with coach farm goat cheese, toasted pine nuts in a blood orange citronette

COBB SALAD

Bed of mixed greens, rows of diced poached chicken, tomatoes, red peppers, bacon, blue cheese, hard boiled egg, and buttermilk herb dressing

VANILLA LOBSTER SALAD

Frisee tossed with Maine lobster, chives, and orange supreme, baby tomatoes and vanilla tarragon vinaigrette



GOURMET SALAD SELECTION

CHICKEN SALADS

- Tarragon chicken with tarragon mayo dressing
- Sesame chicken with sesame seed dressing
- Smoked chicken Waldorf with walnut mayo dressing
- Grilled lemon soy chicken with oriental vinaigrette
- Pecan chicken with dill mayo dressing
- Mediterranean chicken with sundried tomato vinaigrette
- Oriental chicken with tamari vinaigrette
- Grilled honey mustard chicken with honey mustard dressing
- Grilled balsamic chicken with sundried tomato balsamic vinaigrette
- Raspberry chicken with raspberry vinaigrette
- Orange chicken with orange yogurt dressing
- Grilled chutney chicken with chutney yogurt dressing
- Grilled cajun chicken with pesto mayo
- Asian chicken with curry mayo
- Crunchy almond chicken with mayo dressing
- Basil parmesan chicken with pesto mayo dressing
- Grilled chicken salad with Dijon mayo

BEEF SALADS

- Oriental beef with oriental vinaigrette
- Asian beef salad with citrus vinaigrette
- Antipasto salad with Italian vinaigrette



SEAFOOD SALADS

- Shrimp jambalaya with citrus pepper dressing
- Italian seafood medley
- Tuna nicoise salad with red wine vinaigrette
- Lobster & artichoke salad with Dijon mustard vinaigrette
- Southwestern shrimp salad with avocado mayo dressing
- Cajun shrimp salad with cumin mayo
- Lemon thyme & dill shrimp salad with mayo dressing
- Tuscan tuna & white bean salad with lemon garlic vinaigrette
- Mediterranean poached salmon salad with sun-dried tomato vinaigrette
- Orzo, salmon, corn & chive with lemon balsamic vinaigrette

(continued)



GOURMET SALAD SELECTION

VEGETABLE SALADS

- Grilled vegetables with chiffonade basil & balsamic vinaigrette
- Julienne vegetable salad with raspberry vinaigrette
- Broccoli primavera with buttermilk herb dressing
- Grandma's cole slaw
- Thai cucumber with papaya and ground peanuts in a curry lime vinaigrette
- Mardi Gras slaw with caraway seed vinaigrette
- Green bean & tomato with basil shallot vinaigrette
- Spicy carrot & orange salad with jalapeno vinaigrette
- Grilled asparagus & cherry tomato with cilantro vinaigrette
- Gingered carrot and raisin salad with rice wine vinaigrette
- Cucumber and dill salad with lemon yogurt dressing
- Asparagus spears with lemon garlic vinaigrette
- Cucumber, tomato and red onion salad with red wine vinaigrette
- Fresh mozzarella and tomato salad with red wine vinaigrette

PASTA SALADS

- Mediterranean pasta with sun-dried tomato vinaigrette
- Fussili primavera with Italian vinaigrette
- Greek pasta with red wine oregano vinaigrette
- Tortellini and andouille sausage with basil shallot vinaigrette
- Broccoli orzo with red wine vinaigrette
- Fettuccini, roasted peppers and feta with extra virgin olive oil
- Szechuan pasta with spicy oriental dressing
- Curried cous cous with curried vinaigrette
- Gnocchi and pea with shaved asiago and sundried tomato vinaigrette
- Grilled zucchini and fussili with red wine vinaigrette
- Gemelli and white bean with garlic dressing
- Baby shell pasta with beans, corn and lemon vinaigrette



GOURMET SALAD SELECTION

PASTA SALADS

- Orzo, mushroom and spinach with sun-dried tomato vinaigrette
- Orzo and confetti vegetable with lemon vinaigrette
- Moroccan pasta salad with cumin vinaigrette
- Thai pasta salad with peanut sauce dressing

POTATO/BEAN/GRAIN SALADS

- Grandma's potato salad
- Grilled new potato and asparagus with roasted garlic aioli dressing
- Creole red bean and rice salad with herb vinaigrette
- California red rice with mustard horseradish vinaigrette
- White bean tomato and arugula with tarragon vinaigrette
- New potato and green bean with balsamic vinaigrette
- Mediterranean three bean with cumin vinaigrette
- Tuscan bread salad with red wine garlic vinaigrette
- Santa Fe black bean with chili vinaigrette
- Black bean salad with orange lime vinaigrette

FRUIT SALADS

- Seasonal fresh fruit
- Very berry salad with lemon chévre dressing
- Traditional ambrosia

A minimum 2 lbs. per salad from our Gourmet Salad Selections.



STATIONS

CHEF ATTENDED CARVING STATIONS

SAGE ROASTED BONELESS TURKEY BREAST

Accompanied by cranberry relish and giblet gravy
(Serves approximately 20 people)

SWEET HICKORY GLAZED PITT HAM

Served with whole grain and citrus honey mustards
(Serves approximately 25 people)

ROASTED PIG

Market Price

Your choice of preparation:

Filipino • Latin Sofrito • Hickory apple BBQ • Brown sugar glaze

PASTA STATION

CHEF'S SELECTION OF TWO PASTAS

Choose two sauces:

Sauce vodka • Carbonarra • Roasted pepper pesto cream
Fresh basil and tomato • Broccoli rabe, garlic and extra virgin olive oil

Accompanied by crusty Italian bread, parmesan cheese,
crushed pepper flakes, fresh basil and toasted pine nuts



TASTE OF MEXICO

TACO BAR

Create your own Mexican taco with our spicy seasoned lean ground beef & shredded cheddar cheese, chopped onions, tomatoes, lettuce & sour cream with our own salsa cruda all to be placed in a crispy taco shell

FAJITA BAR

Create your own grilled chicken or beef fajita with sautéed peppers & onions along with diced tomatoes, shredded lettuce, sour cream & salsa with flour tortillas to roll up your creation

BURRITO FEAST

Let us create your chicken or beef burrito smothered in a sharp cheddar cheese & served with sour cream & salsa

ENCHILADA FEAST

Chicken or beef stuffed in a corn tortilla allow us to create this Mexican favorite for you smothered in our special sauce & cheddar cheese served with sour cream & salsa

MEXICAN RICE

Basmati rice seasoned with herbs, spices & tomatoes
Guacamole
Salsa cruda
Tortilla chips



CHICKEN

Approximate Servings: (half pan 10-12 people) (full pan 20-22 people)

PASSION FRUIT AND LYCHEE CHICKEN

Marinated chicken breast grilled and accompanied by an exotic Far East fruit salsa

THAI CURRY CHICKEN

Tender chicken cooked with coconut, lemon grass, thai basil, and pineapple

PINE NUT CHICKEN

Crusted chicken breast with garlic, spinach and sundried tomato in a marsala wine tomato broth

CHICKEN TIKKA

Traditional Indian style chicken dish served with naan and onion chutney

OAXACAN CHICKEN

Classic, Mexican chicken slowly braised in salsa mole accompanied by warm corn tortillas and lime wedges

CHICKEN ABRUZZI

Sautéed chicken with sweet or hot italian sausage and broccoli rabe in a roasted garlic pinot grigio wine sauce accompanied by crusty panella bread

HICKORY BBQ CHICKEN

Sweet and smoky grilled chicken served aside our sweet corn tomato relish

CHICKEN DUXELLE

Chicken breast stuffed with goat cheese and wild mushrooms served with a caramelized shallot port wine sauce

CHICKEN SALTIMBOCCA

Sauteed chicken layered with prosciutto di parma, spinach and mozzarella in a light sage cream sauce.

BEEF

Approximate Servings: (half pan 10-12 people) (full pan 20-22 people)

ITALIAN MEATBALLS

Italian seasoned meatballs served in a plum tomato sauce

BEEF TENDERLOIN KABOBS

Tender chunks of beef skewered with button mushrooms, onions and zucchini

ROASTED PRIME RIB

Boneless prime rib of beef with sautéed Crimini mushrooms and Barola wine sauce

COWBOY CAMPFIRE STEAK

Coffee and molasses grilled flank steak with BBQ red onions

GERMAN SAUERBRATEN

Slow cooked beef with apple cider braised red cabbage, onions and raisins



THAI BEEF CURRY

Tender beef cooked with coconut, spices, red chile and ground peanuts

SZECHWAN BEEF AND SCALLION

Wok tossed beef with bok choy, scallions, and toasted sesame in a light brown sauce

ITALIAN BEEF ROULADE

Tender beef rolled with sweet sausage, arugula, and gorgonzola in a merlot wine sauce



PORK-VEAL-LAMB-DUCK

Approximate Servings: (half pan 10-12 people) (full pan 20-22 people)

CITRUS GLAZED PORK LOIN

Grilled and served with a fruit segment and asparagus vinaigrette

JAMAICAN CURRIED LAMB

Simmered with ground chiles, plantain and yucca

STUFFED PORK LOIN MODENA

Spinach, roasted garlic and sundried tomatoes in a balsamic demiglace

VEAL OSSO BUCCO STYLE

Boneless braised veal prepared in the traditional style

GREMOLATA LAMB

Mint, garlic, and lemon zest marinated lamb, grilled and served with a fig balsamic sauce

ORANGE SOY LAQUERED DUCK

Marinated and seared duck breast, sliced and accompanied by wok fried bok choy, baby corn and red peppers

VEAL AND CRAB MEDALLIONS

Tender veal layered with lump crabmeat and fontina cheese with a mushroom merlot wine sauce



PASTA

Approximate Servings: (half pan 10-12 people) (full pan 20-22 people)

TRADITIONAL LASAGNA

Layers of pasta and sweet sausage with ricotta cheese, mozzarella and plum tomato sauce

VEGETABLE LASAGNA

Layers of pasta and seasonal grilled vegetables with ricotta, mozzarella cheese and plum tomato sauce

EGGPLANT PARMIGIANA

Breaded and sautéed eggplant layered with mozzarella, parmesan cheese and plum tomato sauce baked to a golden brown

SHRIMP PENNE

Angle cut pasta with shrimp and chorizo sausage in a garlic and white wine sauce

WILD MUSHROOM RAVIOLI

Ravioli stuffed with wild mushrooms served with ginger scallion cream sauce



GNOCCHI TOSCANA

Fresh potato gnocchi with duck confit, onions, garlic, chiles and red wine

SUMMER FETTUCCHINE

Fettuccine tossed with garlic, kalamata olives, grape tomatoes and basil with extra virgin olive oil

PUMPKIN RAVIOLI

Seasonal ravioli tossed with brown sugar toasted pine nuts in a frangelico cream (in season)

BISTRO ORECCHIETTE

Orecchiette tossed with italian sausage, broccoli, rabe, garlic, white wine and pecorino romano



SEAFOOD

Approximate Servings: (half pan 10-12 people) (full pan 20-22 people)

FLOUNDER PEPINO

Filet of flounder stuffed with crabmeat in a tomato, garlic & lemon basil sauce

CRAB CAKES

Pan seared house made crab cakes served with corn salsa & chipotle mayonnaise

GARLIC AND LIME TILAPIA

Marinated and seared with a honeydew and cucumber yogurt gazpacho

TERIYAKI TUNA

Sesame crusted tuna with a crystallized ginger and pineapple relish

SEAFOOD CREOLE WITH CAROLINA RICE

Classic creole dish of shrimp and scallops stewed with trinity, garlic, spices and tomato

SUNRISE SALMON

North Atlantic salmon grilled and served with a roasted beet, grapefruit and dill salsa

SAUTEED THAI PRAWNS

Prawns simmered in a spicy coconut broth with pineapple, basil, and green curry accompanied by basmati rice





SEAFOOD

Approximate Servings: (half pan 10-12 people) (full pan 20-22 people)

MARGARITA SCALLOPS

Sea scallops sauteed with avocado, tomato, onion, cilantro, lime and a splash of tequila, served with warm corn tortillas

SEAFOOD PAELLA

Saffron rice simmered with shrimp, clams, mussels, chorizo sausage, chicken, tomatoes, and peas

CARIBBEAN CROQUETTES

Tender conch and lump crab croquettes lightly fried and accompanied by a mango and chile remoulade

CRAB STUFFED FLOUNDER

Flounder filets stuffed with crab & brie served with a tomato, chive & basil cream sauce

GRILLED SHRIMP KABOBS

Jumbo shrimp coated in a spicy cajun seasoning skewered with sweet peppers & asparagus



ACCOMPANIMENTS

Glazed Carrots

Roasted Seasonal Vegetable Medley

Green Beans Almondine

Seasonal Vegetable Medley tossed in Herb Butter

Asparagus with Prosciutto and Jarlsberg Cheese

Ratatouille

Sesame Broccoli

Seasonal Vegetable Medley sautéed in Garlic and Olive Oil

Broccoli Rabe and Roasted Garlic

Asparagus with Lemon Basil Butter

Zucchini and Eggplant Tortino

Rice Pilaf

Wild Rice Pilaf

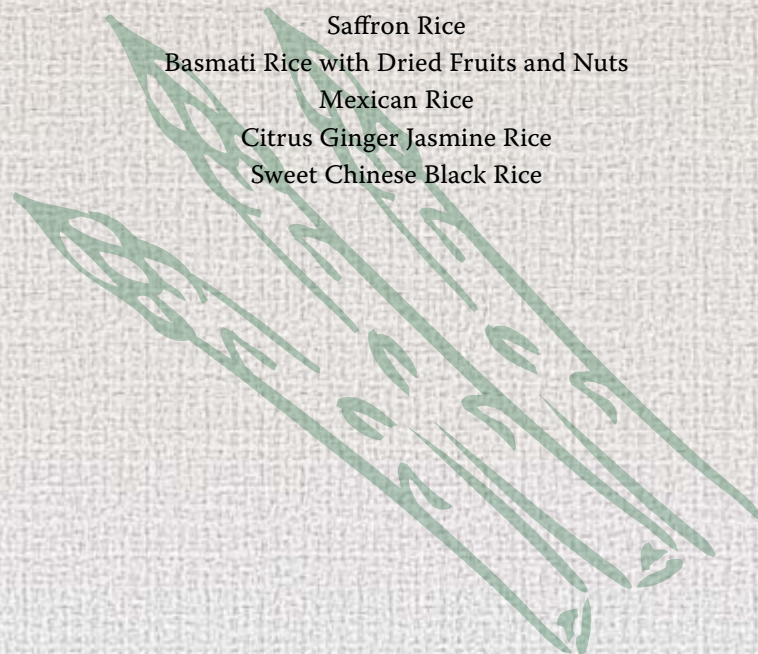
Saffron Rice

Basmati Rice with Dried Fruits and Nuts

Mexican Rice

Citrus Ginger Jasmine Rice

Sweet Chinese Black Rice





ACCOMPANIMENTS

Rosemary and Garlic Roasted New Potatoes

Scalloped Potatoes

Potato Pancakes

Pommes Anna

Roasted Sweet Potatoes

Irish Garlic and Parsley Red Potatoes

Roasted Garlic Yukon Gold Mashed Potatoes

Basil Pesto Mashed Potato

Broccoli Cheddar Stuffed Potato

Au Gratin Potato with Prosciutto and Roasted Peppers

Truffle Whipped Potatoes

Vanilla Whipped Sweet Potatoes

Roasted Tri-Color Potatoes with Rosemary and Garlic

Purple Potato with Mango, Lime, and Chile

Wild Mushroom Polenta

Grilled Polenta Triangles

Cuban Yucca con Mojo

Brown Sugar and Cayenne Plantanos



PASTRIES-COOKIES

COOKIES & BARS

Almond & chocolate espresso biscotti

Rugalach

Chocolate Chip, Oatmeal Raisin, Peanut Butter,

White Chocolate Macadamia Nut

Linzer cookie

Bourbon pecan short bread

Raspberry cream cheese cookie

Lemon tea cookie

Hazelnut butter cookie

Chocolate crackle

Peanut butter bars

Raspberry oat bars

Chocolate fudge bars

Lemon bars

(2 lb. minimum per cookie item & 1 dz. minimum per bar item)

MINI PASTRIES

Rainbow almond cake bites

Hazelnut cream puffs

Petite fours

Cappuccino brownies

Cannolis

Tiramisu bites

Tuxedo strawberries

Assorted mousse tarts

Fresh fruit tarts

Peite crème brulée tartlets

Macadamia tartlets

(2 dz. minimum per pastry item)



TARTS-CAKES

TARTS

- Linzer
- Fresh fruit
- Cranberry walnut
- Bourbon pecan tart
- Lemon-lime
- Pear frangipane
- Summer berry tart with hazelnut crust
- Lemon curd tart
- Rum Pumpkin
- Key lime tart

CAKES

- German chocolate cake
- Carrot cake with cream cheese icing
- Italian cheesecake
- Chocolate cheesecake
- Crème brûlée cheesecake
- Vanilla bean cheesecake with cranberry glaze
- Strawberry shortcake
- Cookies & cream cheesecake
- Chocolate flourless torte
- Sacher torte
- Chocolate truffle cake
- Chocolate hazelnut mousse roulade
- Raspberry mousse cake
- 5 layer coconut cream cake
- Strawberry & white chocolate mousse cake

Also available special occasion cakes



"I took a group full of anticipation to the Gold Liberty Bell-winning restaurant of the Superior Sandwich Search — Cranberry's Gourmet in Monroe Township.

And I tell you with a clear conscience and a proud heart, my fellow chewers — every single sandwich (four different types) I have tried at Cranberry's Gourmet is far and away superior to every other sandwich I have tasted in the entire Garden State. Period."

Jay Jefferson Cooke
Associate Editor



Cranberry's Gourmet Shoppe in Monroe Township is the winner of the Superior Sandwich Search. Enjoying a meal are Jay Jefferson Cooke, clockwise from center; William C. Hidlay, president and publisher of the Home News Tribune and Courier News; Barbara S. Baldwin; Bill Burns, II, his mother, Grace Burns, who recommended Cranberry's to Cooke, and Andrea Thorne, advertising director for the Home News Tribune and Courier News. Cranberry's owners Gaetano "Tom" Barone, left, and Ray Fiorello are standing in back. (STAFF PHOTOS: JOE McLAUGHLIN)



NEW NAME... NEW LOCATION... SAME UNIQUE GOURMET CUISINE



- ◆ Indoor and outdoor dining overlooking the lake.
- ◆ Banquet space for private evening and weekend events.
- ◆ Special "Start Your Day Right" breakfast offerings.
- ◆ On-premise baking: Scones, muffins, pies and more!
- ◆ Catering for all occasions!

Please visit: www.CranberrysGourmet.com

609.655.0134

Fax: 609.655.0138

Catering: 732-425-4508

10 Cedarbrook Drive, Cedarbrook Corporate Park, Cranbury, NJ 08512

Near the intersection of
Dey & Cranbury Roads

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