





We believe in seasonal food prepared locally, flavored to perfection and presented with flair. We are inspired by the bounty of our region and by the smiles of our customers.

- Jack Siravo, owner

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Note: prices shown may not be up-to-date due to an ever changing market.

FAQ'S

How do I reheat the meal?

This is our most asked question. Preheat your oven to 350°-375° and then follow accordingly:

- Hors D'oeuvres: start with 10 minutes; they only need a few minutes to warm up. You don't want them too hot or too cold.
- Casseroles, Chicken, Beef, Pork or Lasagnas,: these are commonly in 9x13 inch foil pans. Keep the lid on for 1/2 hour, then remove the lid to further heat and brown. Plan on 40 minutes.

Most of our items will be ordered by the pound. Typically, we recommend 1/2 pound per person. If you have a lot of items and want a larger buffet of food, then we recommend 1/4 pound per person.

Usually we ask for at least 48 hours notice for small orders. However, with larger events, we ask for as much advance notice as possible, especially during holidays and summer months.

It is impossible to fit all that we can do in this guide. If you would like something different or have seen something that you would like, just ask... We can do it!





DETAILS, DETAILS...

- The more you know, the better our chefs can put together the best menu for you and your guests. Here are questions that we will ask you while planning your catering.
- When, where, and what time. This directly affects the type of food you will want for your event.
- Allergies. Who has them and what are they? We are suited to fit everyone's dietary needs.
- What else are you serving? Appetizers, main entrees, drinks, desserts, finger foods? We can help!
- Pickup. Who's picking the order up and when? Always allow time for travel, traffic, and time in the store for checkout and to get everything loaded.
- Is the food going to be hot or cold? Plan on keeping hot foods hot, and cold foods cold. This means, don't leave your pasta salad in a hot car!*

*Did you know that it is NOT the mayonnaise that spoils, it's the ingredients with the mayo. Mayonnaise is considered acidic enough to be left out, but not the chicken or the onion in the salad. Simply adding a little acid to a salad or a dish can allow you to leave it out. But that doesn't make it resistant to extreme hot or cold. No one likes a wilted salad no matter how food safe it is.



PARTY PLANNING HELP

Here are some examples of real parties that we have helped cater.

Game Day Platters — 25-35 people

2-Dozen Pigs in a Blanket

2-Dozen Vegetable Pot Stickers

3-Dozen Roasted House Chicken Wings

16" Cheese and Cracker Platter

16" Calzone Platter

1/2 Pan General Tso Chicken

Antipasto Salad

Bakery Items

Summer Party — 25 people

4 lb. Edamame Succotash Salad

4 lb. Tortellini Mozzarella Salad

4 lb. Black Bean Mango Salad

1-Large pan House Salad

16" Grilled Tenderloin Platter

Bakery Items

Summer Event — 50 people

16" Spinach & Artichoke Dip Platter with Stacy's Pita Chips

16" Smoked Salmon Platter

16" Fruit Platter

16" Crudité Platter

16" Cheese & Cracker Platter

16" Caponata Dip Platter with Baguettes

8 lb. Red Bliss Potato Salad

1-Large Pan House Salad

16" Barbecue Chicken Tenders Platter

Bakery Items







Early Spring House Party — 50 people

100-Pieces of 1/4 Cut Assorted Wraps

16" Crudité Platter

16" Antipasto Platter

4 lb. Tarragon Chicken Salad

4lb. Tuna Salad

4 lb. Black Bean Mango Salad

4 lb. Red Bliss Potato Salad

4 lb. Tomato Mozzarella Salad

Bakery Items

Labor Day Rehearsal Dinner

1-Full Pan of Meat Lasagna 1-Full Pan of Vegetable Lasagna 1-Large Pan Caesar Salad 16" Crudité Platter 12" Fruit Platter 12" Cheese & Cracker Platter

1-Full Pan Chicken Cutlets
Bakery Items

"Thanks to
Belmont Market,
our daughter's
graduation was a
huge success.
Great service and
fresh delicious food!"

-Shannon B., Wakefield

30 people

BREAKFAST BITES

Breakfast Spread

This spread is a tasty combination of Duck Trap Smoked Salmon, scallions, and cream cheese; a perfect complement to a toasted bagel breakfast from our bakery.

Breakfast Calzones

12" Platter (20 pieces)	\$55.00
16" Platter (30 pieces)	\$75.00
Whole Calzone	\$20.00

Our breakfast calzones are freshly baked and filled with scrambled eggs and your choice of a mixture of savory breakfast items and melted cheese. Choose from egg and bacon; egg and cheese; egg and ham; and egg and pepperoni, or design your own.

Breakfast Buffet

Scrambled Eggs	. half pan \$50.00	.full pan \$75.00
Bacon	. half pan \$60.00	.full pan \$100.00
Maple Sausage Links	. half pan \$50.00	.full pan \$100.00
Home Fries	. half pan \$40.00	.full pan \$75.00
Overnight Oats	. half pan \$40.00	.full pan \$75.00



SANDWICH PLATTERS

Platters are individually hand crafted by our chefs as a beautiful display of the freshest ingredients.

Please allow a minimum of 48 hours for ordering.

Sandwiches

Finger Sandwiches	\$3.50 per
1/4 Cut Wrap	\$2.50 per
1/2 Cut Wrap	\$4.50 per
Whole Wrap	
12" Platter with ¼ Cut Wrap 20 pieces	\$50.00
16" Platter with ¼ Cut Wrap 40 pieces	\$100.00
12" Baguette Sandwich Platter (18 pieces)	\$50.00
16" Baguette Sandwich Platter (36 pieces)	\$100.00

Your Choice of:

Classic Chicken Salad with Dill

Tarragon Chicken Salad

Pesto Chicken Salad

Chipotle Bacon Chicken Salad

Curry Chicken Salad with Walnuts

Cran-Walnut Chicken Salad

Seafood Salad

Tuna Salad

Asian Ginger Tuna Salad

Ham Salad

Egg Salad

American Cheese

Boar's Head Roast Beef

Boar's Head Deluxe Ham

Boar's Head Ovengold Turkey

Boar's Head Everroast Chicken

Boar's Head Chipotle Chicken

Boar's Head Genoa Salami

Boar's Head Hot Capicola

Soal's flead flot Capicola

Boar's Head Provolone Cheese

Boar's Head Swiss Cheese

Boar's Head Cheddar Cheese

*all served with lettuce unless otherwise specified.

12" Chip Platter w/ Chipotle Ranch (Feeds up to 10)	\$40.00
16" Chip Platter w/ Chipotle Ranch (Feeds up to 20)	\$60.00
12" Tortilla Chip Platter w/ Belmont's Fresh Salsa	
(Feeds up to 10)	\$40.00
16" Tortilla Chip Platter w/ Belmont's Fresh Salsa	
(Feeds up to 20)	\$60.00

Add Belmont's Fresh Guacamole for \$10

PLATTERS

Fruit 12" Round Platter - Feeds up to 10	
Our fresh fruit platters include melons, strawberries, pineapp and a sprinkle of berries. Garnished with fresh & unique sease Enjoy it with a sweet dip for an additional \$2.	-
Cheese & Fruit 12" Round Platter - 2 lbs of cheese / Feeds up to 10 16" Round Platter - 3 lbs of cheese / Feeds 10 to 20 Enjoy cubed domestic cheese paired with fresh strawberries, pineapple, and grapes. Add crackers for an additional charge.	\$90.00
Cheese & Crackers	
12" Round Platter - 2 lbs of cheese / Feeds up to 10 16" Round Platter - 5 lbs of cheese / Feeds 10 to 20 Our cheese and cracker platter is filled with cubed domestic paired with assorted crackers and pepperoni.	\$90.00
Crudité	
12" Round Platter - Feeds up to 10	\$70.00
16" Round Platter - Feeds 10 to 20	
Hummus Platter	
12" Round Platter - Feeds up to 10	\$40.00
16" Round Platter - Feeds 10 to 20	
Antipasto	
12" Round Platter	\$80.00
16" Round Platter	
A platter of Boar's Head deli meats including Virginia baked h	
Genoa salami, Soppressata, Graziano sharp provolone, Grazia	ano stuffed

peppers, assorted black & green olives, mild provolone, chef's choice of two freshly made salads, and finished with extra virgin olive oil, salt, pepper,

& dried oregano. Perfect for a crowd!

Calzones

12" Round Platter (20 pieces)	\$55.00
16" Round Platter (30 pieces)	\$75.00
Whole Calzone	\$20.00 per

Our calzones are freshly baked and filled with a variety of delicious ingredients and melted cheese. Choose from pepperoni and cheese, mushroom and cheese, spinach and goat cheese, steak, onions, cheese, broccoli and bacon, or create your own.

Boneless Tempura Chicken Tenders

12" Round Platter (5 lbs) - Feeds up to 8	\$60.00
16" Round Platter (10 lbs) - Feeds 8 to 12	\$80.00
Served with your choice of General Tso Sauce, buffalo, barbecue, ranch,	
or teriyaki sauce.	

Spinach Artichoke Platter

12" Round Platter - Feeds up to 10	\$50.00
16" Round Platter - Feeds 10 to 20	\$70.00
This platter contains our crowd favorite house-made Spinach Artichoke D)ip
and served with Local Z Pita Chips.	

Smoked Salmon

12" Round Platter - Feeds up to 10	\$75.00
16" Round Platter - Feeds 10 to 20	\$90.00
We pair Duck Trap Smoked Salmon with capers, red onion, cream cheese,	
tomato, and dill	

Grilled Tenderloin Flap

12" Platter - Feeds 6 to 10	\$85.00
16" Platter - Feeds 10 to 20	\$110.00
A long time house favorite! Marinated in a balsamic, soy, garlic & tomato	
marinade, and grilled in house.	

Shrimp Cocktail Platter

12" Platter - Feeds 6 to 10	\$80.00
16" Platter (5 pounds) - Feeds 10 to 20	\$120.00
Our shrimp platter is filled with large freshly cooked shrimp served with our	-

Our shrimp platter is filled with large freshly cooked shrimp served with our house-made cocktail sauce.

PARTY BOWLS

5-7 People

10 People

10 pieces of Chicken, Powerhouse Salad, and Lemon Dressing.

Ground Beef in Taco Seasoning, Basmati Rice, Adobo Seasoning, Pico de Gallo, Shredded Lettuce, Cheddar Cheese & Sour Cream.

Cilantro Salmon Bowl Small \$75.00 Large \$140.00 10 pieces of Cilantro Lime Salmon, Black Bean Mango Salad, & Balsamic Rice.



SMALL BITES | Please provide a minimum 4-day courtesy period to prepare orders.

House-Roasted Chicken Wings (10 wings per lb.)\$8.99 lb. Available with Diablo, Barbecue, Sweet Chili, Terriyaki, or Buffalo sauce and served in a foil pan for easy reheating.

\$25.00 per dozen

Beef Franks in a Blanket

Vegetable Dumpling

Vegetable Spring Roll

Mini Assorted Quiche

Beef Empanadas

Chicken Quesadillas

Crab Rangoon

Spanakopita

Chicken Parm Bites

Tomato Bisque Boule Bites

\$40.00 per dozen

Sausage Stuffed Mushrooms

Bacon Wrapped Scallop

Beef Wellington

Raspberry, Brie, & Almond in Phyllo

Crab Stuffed Mushrooms

Asparagus in Phyllo

Deviled Eggs

French Onion Soup Boule Bites

SALADS Our salads are perfect for all events from small gatherings to large parties! All of our delicious salads are made fresh.

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Small - Feeds 6 to 10	\$30.00
Large - Feeds 10 to 20	\$50.00

Made to order with mixed lettuce, tomato, cucumbers, red onion, and shredded carrots, served with your choice of dressing (Balsamic, Ranch, Honey Mustard, Blue Cheese, Italian, Green Goddess, or Asian Ginger).

Caesar Salad

Small - Feeds 6 to 10	\$30.00
Large - Feeds 10 to 20	\$50.00
Served with croutons and Caesar dressing.	

Greek Salad

Small - Feeds 6 to 10	\$30.00
Large - Feeds 10 to 20	\$50.00

A house made favorite with Kalamata olives, shredded carrot, English cucumber, grape leaves, and grape tomatoes.

Baby Spinach or Kale Salad

Small - Feeds 6 to 10	\$30.00
Large - Feeds 10 to 20	\$50.00

A unique salad with your choice of baby spinach or kale and strawberries, garbanzo beans, shredded carrot, grape tomatoes and Asian Ginger dressing.

Vegetable Salads

Edamame Succotash [GF, V]	\$8.99	lb.
White Bean & Rabe [GF, V]	\$8.99	lb.
Gigante Bean Salad [GF, V]	\$8.99	lb.
Cucumber & Garbanzo Bean [GF, V]	\$8.99	lb.
Mediterranean Eggplant Barley [GF, V]	\$8.99	lb.
Eggplant & Tomato Salad [v]	\$8.99	lb.
Black Bean & Mango [GF, V]	\$8.99	lb.
Tuscan Artichoke Salad [GF, V]	\$8.99	lb.
Broccoli, Bacon, Cashew Salad [GF]	\$8.99	lb.
Butternut, Garbanzo, & Tahini Salad [V]	\$8.99	lb.
Sesame Green Bean [GF, V]	\$9.99	lb.
Tomato & Fresh Mozzarella [GF]	\$12.99	lb.

SALADS cont.

Chicken Salads

Classic Chicken Salad [GF]\$10.99	lb.
Tarragon Chicken Salad [GF]\$10.99	lb.
Curry Chicken Salad [GF]\$10.99	lb.
Pesto Chicken Salad [GF]\$10.99	lb.
Buffalo Chicken Salad [GF]\$10.99	lb.
Cranberry Walnut Chicken Salad [GF]\$10.99	lb.
Chipotle Bacon Salad [GF]\$10.99	lb.

Egg and Ham Salads

Egg Salad [GF]\$7.99	lb.
Deviled Egg Salad [GF]\$7.99	lb.
Bacon and Egg Salad [GF]\$7.99	lb.
Ham Salad [GF]\$8.99	lb.



Grains

Lemon Almond Rice [GF, V]	\$9.99	lb.
Quinoa Salad [GF, V]	\$9.99	lb.
Lemon Farro [V]	\$9.99	lb.
Wheatberry Salad [V]	\$9.99	lb.
Quinoa Tabouleh Salad [V]	\$9.99	lb.
Friends Salad	\$10.99	lb.
Powerhouse Salad	\$10.99	lb.

Pasta Salad

Homestyle Macaroni Salad	\$7.99	lb.
Ranch Pasta Salad	\$8.99	lb.
Cucumber Dill Pasta Salad	\$8.99	lb.
Sesame Pasta Salad	\$8.99	lb.
Balsamic Pasta Salad [V]	\$8.99	lb.
Couscous Calabrese	\$8.99	lb.
Asian Noodle [v]	\$9.99	lb.
Orzo Salad	\$9.99	lb.
Tortellini Mozzarella Salad	\$10.99	lb.
Butternut Risotto Salad	\$10.99	lb.



Potato Salads

Homestyle Potatoe Salad [GF]	\$6.99	lb.
Red Bliss Potato Salad [GF]	\$6.99	lb.
Sweet Potato & Bacon Salad [GF]	\$8.99	lb.
German Potato [GF]	\$8.99	lb.
Seafood Salads		
Seafood Salad [GF]	\$8.99	lb.
Tuna Salad [GF]	\$10.99	lb.
Asian Ginger Tuna Salad [GF]	\$10.99	lb.
Snail Salad [GF]	\$12.99	lb.
Albacore Salad [GF]	\$12.99	lb.
Slaws		
Coleslaw [GF]	\$6.99	lb.
Cilantro Slaw [GF, V]	\$7.99	lb.
Broccoli Slaw [GF]	\$8.99	lb.
Roasted Sesame Kale Slaw [GF]	\$8.99	lb.
Asian Chicken Slaw	\$9.99	lb.
Tofu and Tempeh		
House Tempeh with Wasabi	\$8.99	lb.
Orange Cumin Tempeh	\$8.99	lb.
Buffalo Tempeh	\$8.99	lb.
Sweet Chili & Orange Tofu [GF, V]		
Mediterranean Tofu [GF, V]		lb.
Turmeric Tofu [GF, V]	\$8.99	lb.

ENTRÉES

Turkey & Chicken

Oven Roasted Turkey Breast [GF]	\$14.99 lb.
Chicken Cutlets	\$12.99 lb.
Fresh Grilled Chicken Breast	\$13.99 lb.
Pan Fried Chicken Marsala, Francaise, Piccatta.	\$13.99 lb.
Chicken Legs & Thighs Bone-in Chicken Roasted with Your Choice of Sauce: Tarragon Mustard, Latin, Honey Mustard, Barbecue, or Roasted Red Peppers & Basil Pesto.	\$8.99 lb.
Boneless Stuffed Chicken Breast	\$9.99 lb.
Chicken Statler Breast	\$12.99 lb.
Dredged in Seasoned Flour and Roasted in Lemon Sauce.	

Marbella Chicken Statler - a customer favorite!

Roasted with dried apricots, dried prunes, garlic, herbs, and olives in white wine.

Grilled & Roasted Chicken Statler

Garlic, Vinegar, & Herbs

Pesto Cream

Mango Curry Chicken Statler

Grilled with an Herb Vinaigrette

& Many more sauces!



Beef

Pan Fried Veal \$15.99 lb.
Beef Stew
Beef Stroganoff \$14.99 lb. Hand-trimmed Chuck Braised in garlic, onion, red wine, beef broth, and spices. Finished w/ cream, sour cream & egg noodles.
Pulled Beef Brisket
Grilled Tenderloin \$23.99 lb. Marinated in a balsamic-garlic marinade.
Carne Asada & RiceHalf Pan \$70.00Full Pan \$140.00 Marinated skirt steak, vegetables, jalapeño, cilantro and spices.

Seafood

Salmon Fillets		
Lemon Dill	Cilantro Lime	
Green Goddess	Ginger Miso	
Orange-Hoisin served over bok choy		
Shrimp Scampi		
Served <u>with</u> pasta		\$11.99 lb.
Served <u>without</u> pasta		\$17.99 lb.
Baked Cod Fillets		\$18.99 lb.
Lemon, Butter, White Wine, Ritz		·
Pecan Salmon (3oz. portion) [GF] Salmon fillet pan fried with Dijon mu		
House Grilled Salmon (3oz. portion)		\$18.99 lb.
Cilantro Lime Salmon (3oz. portion)		\$18.99 lb.

ENTRÉES cont.

Pork

Stuffed Pork Loin [GF optional]	\$11.99 lb.
Sliced whole loin stuffed with peppers, mushrooms, cheese, breadcrumbs, and pepperoni.	
Spiral Ham	\$9.99 lb.
Pork Tenderloin Marsala	\$12.99 lb.

Tender and juicy, perfect on its own or made into a sandwich. Slow-cooked BBQ made to perfection!

- ITEM REQUIRES 4 DAY PRE-ORDER

VEGETABLE SIDES

Vegetable Medley Zucchini, Squash, Bell Peppers
Roasted Butternut Squash with Cranberries
Green Beans with roasted Red Peppers and Tomatoes
Portobello Salad Peppers, Artichoke Hearts, Parsley, Balsamic Vinegar

Other Available Options:

Spanish Rice

Broccoli Rabe
Brussels Sprouts
Roasted Asparagus
Green Beans and Mushrooms
Roasted Cauliflower with Lemon
Sautéed Spinach
Prosciutto Wrapped Asparagus
Rice Pilaf

Jumbo Tater Tots

Mashed Potatoes Smashed Red Potatoes Twice Baked Potatoes Loaded Mashed Potatoes Roasted Potatoes

Roasted Sweet Potatoes Mashed Sweet Potatoes



PASTA DISHES

CUSTOMIZE TO YOUR LIKING

Eggplant Parmesan	Half Pan \$60.00	1	Full Pan \$120.00
Macaroni & Three Cheese	Half Pan \$50.00	-	Full Pan \$100.00
Vegetarian Penne	Half Pan \$50.00	-	Full Pan \$100.00
Penne & Chicken or Sausage	Half Pan \$60.00	-	Full Pan \$120.00
Penne & Shrimp	Half Pan \$70.00		Full Pan \$140.00

HALF PAN FEEDS UP TO 8 | FULL PAN FEEDS UP TO 20

SUGGESTED SAUCES · · · ·

Français Lemon, butter and wine sauce
Piccata Lemon and caper sauce
Marsala Made with or without cream
Parmesan House marinara with mozzarella
Mushroom Marsala Rich & earthy

Alfredo Sauce Creamy with Parmesan
Pink Vodka Sauce Creamy, vodka tomato
Sherry Cream Smooth, lobster base
Brandy Cream Creamy, with mushroom
Lemon Dill Zesty lemon & dill

Vegetable Lasagna

Assorted fresh seasonal vegetables with a fresh béchamel sauce.

Half Pan \$60.00 | Full Pan \$110.00

Sausage Lasagna

Roasted Local Sweet Italian Sausage with seasoned ricotta and our own Marinara Sauce.

Half Pan \$60.00 | Full Pan \$110.00

Meat Lasagna

Sautéed Angus ground beef with seasoned ricotta and our own Marinara Sauce.

Half Pan \$60.00 | Full Pan \$110.00

