



Catering Menu

CATERING IS OUR SPECIALTY!

- * BIRTHDAYS
- * ANNIVERSARIES
- * PICNICS
- * POOL PARTIES
- * THEME PARTIES
- * BAR-B-QUES
- * OPEN HOUSES
- ◇ CARVED TURKEYS
- ◇ CHICKEN DISHES
- ◇ SMOKED SALMON
- ◇ PASTA DISHES
- ◇ FISH DISHES
- ◇ SMOKED FISH PLATTERS
- * BAR/BAS MITZVAHS
- * GRADUATION PARTIES
- * WEDDINGS
- * FUNERALS
- * CORPORATE CATERING
- * OFFICE MEETINGS
- ◇ HOT/COLD BUFFETS
- ◇ SLOPPY JOES
- ◇ SMOKY JOES
- ◇ DAIRY JOES
- ◇ FILET MIGNON
- ◇ SANDWICH PLATTERS

PROFESSIONAL HELP AVAILABLE, CHINA, GLASSWARE, TENTS

LINEN, BARTENDERS, CLEANUP, EQUIPMENT

Gluten Free

The Morristown Deli is proud to announce our new gluten free menu.

Breads

Bagels

White & Wheat Bread

Meats

All our Homemade Deli meats

Please see our Classic Deli Platter Section

Omelets

All of our signature omelets are gluten free or just create your own from over 20 ingredients.

Salads

Coleslaw

Potato Salad

Health Salad

Cucumber & Onion Salad

Tomato Basil Salad

Smoked Fish

All our smoked fish doesn't contain any gluten.

Available with gluten free bagel. A match well made!

Desserts

We have a vast line for gluten free diets.

Gluten Free

Sandwiches

Our overstuffed sandwiches are cut into 1/3's and plattered.

Real Fresh Roasted Turkey, Roast Beef, Pastrami, Tongue, Corn Beef, Virginia Ham, Chopped Liver, Brisket, All white meat Chicken Salad, Grilled Chicken, all white meat Tuna Salad and Egg Salad.

Starting at \$10

And more....

Wraps

Turkey, Bacon, Lettuce, Tomato and Mayo

Roast Beef, Cheddar, Lettuce, Tomato, and Horseradish Sauce.

Ham, Swiss, Coleslaw and Russian Dressing

Tuna Salad, Lettuce and Tomato

Egg Salad, Bacon, Lettuce and Tomato

Grilled Veggie, Humus, Cucumber and Wasabi Dressing

Turkey, Avocado, Lettuce, Tomato and Mayo

Chicken Salad, Lettuce and Tomato

Starting at \$11

And more...

Gluten Free

Smoked Fish Platters

SELECT FROM THE FINEST QUALITY

Fresh Smoked Fish: Nova Scotia Lox, Regular Salty Belly Lox, Great Lakes Whitefish, Baked (Kipper) Salmon, Sable, & Brook Trout. Grava Lox, Sturgeon (extra charge)

Sides: Whitefish Salad, Tuna Salad, Kippered Salmon & Egg Salad
Herring in Cream Sauce, Matjes Herring, Pickled Herring,
Herring in Horseradish Sauce & Chopped Herring

Cream Cheese: Plain, Chive, Vegetable, Light, Olive, Rum Raisin,
& Sun-Dried Tomato

Sliced Cheese: American, Swiss, Munster, Cheddar, Provolone & Monterey Jack
\$24.00 per person

Gluten Free Bagels, Rolls and Breads available for a charge
Tomato & Onion available upon request

Magnifiers

Add these to make an unforgettable fish experience

Wasabi Caviar: Flying fish roe infused with wasabi mustard. A delicate yet robust touch \$3.95 per person

Salmon Caviar: delicious large, orange roe. \$3.95 per person

Capers: little buds from the caper bush. A delicacy to have with fish and a spritz of lemon. 75¢ per person

Caviar Cream Cheese Roll: Caviar rolled with onions & scallions in Cream Cheese. An impress center piece. This will have your guests talking.

6.95 per person. Minimum 5 people

Gluten Free

Seafood Platter

The finest seafood spread chilled over ice. Steamed Lobster, Clams on the Half Shell, Shrimp Cocktail, Oysters, Crab and/or Crab Fingers.

Minimum 4 people

\$75 Per Person

Caviar Platter

Served with cucumber, water crackers, chopped egg & chopped red onion

Whitefish Caviar \$8 Per Person

Herring Caviar \$10 Per Person

Salmon Caviar \$10 Per Person

River Sturgeon \$15 Per Person

Paddle Fish \$18 Per Person

Atlantic Sturgeon \$25 Per Person

All caviar is domestic.

Caviar is .5 ounce per person. Minimum of 3 people.

At least a two week notice is needed

Poach Salmon Platter

Fresh salmon gently poached and chilled. Plattered ever so elegantly.

Served with a cucumber wasabi dressing

\$14 per person

Gluten Free

Poultry Dishes

Masala– Cooked in a Marsala wine and mushrooms

Francaise– White wine, lemon juice and butter

Balsamic– a sweet balsamic vinegar sauce.

Lemon– cooked in a lemon glaze sauce

Carbonata– bacon & cheese sauce

Parmesan– marinara sauce and mozzarella cheese

Teriyaki– a sweet Asian inspired glaze.

Giambotta– Sausage, peppers & onions in a brown sauce

Beef

Stroganoff– red wine cream sauce with veggies

Roast Beef– thinly sliced and baked in gravy.

Filet Mignon– tender beef and grilled.

Stew– tender pieces of beef cooked slowly with a medley of veggies

Bourbon– glazed with a sweet bourbon glaze

Corn Beef– pickled beef, boiled in a marinated brine.

Pastrami-smoked navels

Stuffed Cabbage– made with a sweet & sour sauce.

Brisket of Beef– Our famous Brisket is untouchable.

Gluten Free

Pork

Ham– sliced home-style in a pineapple glaze, bourbon, or BBQ.

Virginia Ham– brown sugar and honey glaze

Pork Tenderloin—lemon paprika, BBQ or Caribbean

From the Sea

Picatta– lemon wine sauce with capers

Francaise– white wine, lemon & garlic

Cajun Cream Sauce– a southern specialty

Florentine– spinach and garlic

Scampi– Garlic and Butter

Alfredo– a homemade parmesan cream sauce

Asian/Hibachi/Terriyaki Style– stir fry delicious.

Orenenta– Oregano, butter and garlic.

Vegetarian*

Stir Fry Veggies with Beans

Eggplant Parmesan– Layard ricotta, marinara and mozzarella

Eggplant Rolletini– rolled with ricotta. Topped with marinara and mozzarella.

Stuffed Cabbage w/ Veggies in a Sweet & Sour Sauce

Grilled Veggies and Humus– Ask about a specialty humus.

Stewed Tomato Eggplant– Can be used as dip, soup or side.

* Please note Veggie dishes aren't necessarily vegan. If you need vegan dishes we will accommodate you as best as possible.



Gluten Free

Desserts

Cookies– Chocolate Chip

Chocolate Cake with Icing

Muffins

Fresh Fruit Platter– Seasonal fruit sliced.

Fruit Salad

Berries and Cream

Jello Molds

Puddings– Chocolate, Rice, Vanilla or ask about any special flavors

Meringue Various Styles.

Chocolate Coconut Cookies