

MORRISTOWN DELI

Restaurant * Catering * Pet Café * Soda Bar

Catering Guide

CATERING IS OUR SPECIALTY!

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

*PROFESSIONAL HELP AVAILABLE, CHINA, GLASSWARE, TENTS
LINEN, BARTENDERS, CLEANUP, EQUIPMENT*

7 Elm Street
Morristown, NJ 07960
(973)267-3766
(973)292-4963
Morristowndeli.com

CATERING IDEA'S

Rent the Deli

We offer our place as your place. You can throw birthday parties, theme parties or any kind of parties here.

- Have a comedy Murder Mystery Party. Is someone turning that special age? This party is one that they will never forget. You invite the guests and we do the rest.
 - Onsite party consultant.
- Have a PUPPY Party in our outdoor dining area. Invite your friends and their dogs. Human and dog food available.
 - Our 50's or 60's theme party.
- Surprise Party for someone special. We can accommodate up to 140 people inside and 60 people outside
- Having a meeting? Have it at the Deli. Free Wifi. designated area's for meetings allows you and your guests to be comfortable. Excellent coffee and a nice breakfast/lunch makes the meeting.
 - Do a meet and greet at one of Morristown's busiest restaurants!
 - Clubs or Organizations have your meetings here.
 - Free Parking in our lot
 - Redecorating the Deli to fit your theme. Our onsite decorator will add those special touches. Speak to one of party consultants.



CATERING IDEA'S

Outside Catering

We work, you play!

- Office Parties– Need to feed the help. Let us do it for you. Order sandwich platters
- Barbeques– Have our Grill Masters grill for you. Steaks, Chicken, Ribs, Hamburgers, Hot Dogs, Sausages and many other choices for an awesome event.
- Weddings– For that special day the Morristown Deli is there for you. Our hot gourmet dishes are on par with much more expensive places. Our highly trained staff is there to take care of all your needs. Let our event coordinator help you plan this event.
- Birthday Parties– Have our servers cater the event. Let us do all the work for you. You entertain we work.
- Corporate Events– Office grill outs, anniversaries, retirement parties, holiday and many more.
 - Our decorations will impress your guests for your themed event.
 - We do as much as you like or as little.



TABLE OF CONTENTS

Classic Deli

Sandwiches *p.6*

Sloppies *p.7*

Party Platters

Fruit & Cheese *p.9*

Seafood *p.11*

Smoked Fish *p. 13*

Meat Platters *p. 14*

Party Sides *p. 16*

Hors D' Oeuvre

Warm *p.18*

Cold *p.19*

Gourmet Salads *p. 21*

Dinner Entrees

Chicken/Beef *p. 23*

Pork/Fish *p. 25*

Veggie/Pasta *p. 26*

Dinner Sides *p.27*

Catering Packages *p.30*

Catering Exclusives *p.32*





CLASSIC DELI PLATTERS

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 \$8
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
Buffalo Chicken, Lettuce, Tomato and Bleu Cheese Dressing
BBQ Dark Turkey, Cheddar and BBQ Sauce

Starting at \$9
and more....

French Melts

French bread with Brie Cheese and shredded Lettuce.

Turkey and Raspberry Vinaigrette
Virginia Ham and Honey-Must
Roast Beef and Horseradish Sauce
Corn Beef or Pastrami and Honey-Dijon

Starting at \$10
and more...



CLASSIC DELI PLATTERS

Sloppy Joes

Our famous sandwich on three slices of thin rye then cut into 8 smaller sandwiches. Choose any meats, coleslaw and Russian dressing.

\$36- Regular \$26-Ham
Cheese available

Smokey Joes

Nova Scotia Lox, whipped cream cheese, homemade whitefish salad, imported swiss cheese, crisp lettuce and juicy tomato on three thin slices of rye. This delicious sandwich is cut into 8 smaller pieces.

\$36

Dairy Joes

Our famous Tuna salad, Egg Salad, imported swiss, crisp lettuce and juicy tomato on three slices of thin rye. Cut into 8 smaller pieces.

\$26

Party Subs

1' to 100' Morristown Deli Subs are party favorites. Can be shaped into themes. Eloquently plattered with pickles and olives.

\$18- Italian or Ham per foot
\$30 Turkey or Roast Beef per foot
Each foot serves 3-5 people





PARTY PLATTERS

Fruit Platters

Seasonal Fresh Fruit sliced and plattered elegantly.
\$5.95 per person

Carved Watermelons

Watermelons made to look like a baby carriage, basket, Viking Boat & car.
Filled with our fresh fruit salad. (Small 8 people, Large 15 people)
\$75 Small \$125 Large

Vegetable Platter

Various medley of veggies plattered with various dips. Grilled Veggies &
humus available.
\$5.75 Per Person

Cheese Platters

Various Gourmet cheese plattered with mustard. We carry Swiss, Cheddar,
Goat Cheese, Creamy Brie, Munster, Sun Dried Tomato Spread, and many
more. Served with crackers and dips.
\$5.75 Per Person

Fruit and Cheese Platter

Combine the best of both worlds. Seasonal fresh fruit and gourmet cheese
make this a show stopper.
\$5.95 Per Person

Please note that our portions are generous.



PARTY PLATTERS

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 and 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



PARTY PLATTERS

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

Includes a fine assort of Bagels, Rye Bread or Pumpernickel
\$24.00 per person

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

PARTY PLATTERS

Chicken Platters

BBQ, Fried Honey Dip, Lemon Herb or Roasted Chickens. served room temperature and pattered.

\$11.50 per chicken (minimum 4 people)

Carved Turkey

Our Specialty. Turkey is sliced and returned back to the frame where we make it look whole again. Then decorated with cranberry sauce and garnish.

Your guests will be amazed. (15 lb. Minimum)

\$5.75 lb.

Meat Platters

Turkey, Corn Beef, Pastrami, Brisket, Chopped Liver, Beef Salami, Tongue and Roast Beef

\$15.25 per person

Ham (Boiled or Virginia), Capicola Ham, Genoa Salami, Pepperoni, Liverwurst and Bologna

\$13.25 per person

Above includes Bread, Potato Salad, Cole Slaw, Macaroni Salad, Pickles, Olives, Mustard, Russian Dressing and Mayo

SOME SUBSTITUTES CAN BE MADE FOR A MODEST CHARGE



PARTY SIDES

Side Salads

All our salads are made homemade & fresh.

Coleslaw– A must have at an event

Potato Salad– A Morristown Deli favorite.

Macaroni Salad– with celery & onions

Health Salad– a garden of different veggies in a sweet vinaigrette

Bow Tie Pasta Salad– a mixture of bowtie pasta

Tri Color Pasta Primavera– a beautiful mix of parmesan cheese, oil, vinegar and spices

Penne Pasta Bruschetta– chopped tomato, red onion, fresh basil and olive oil.

Red Skin Potato Salad– A sweeter version of our regular potato salad

Green Bean Honey Teriyaki– An explosion of flavor. Try this at your next BBQ.

Tri Color Spiral Pasta & Mozzarella– see above with Mozzarella

Knishes

A puff pastry with real potato! Homemade and Baked.

Potato

Potato Spinach

Potato Kasha

Garlic Potato



HORS D'OEUVRE

Warm

Cheese Puffs– Cheese wrapped in a puff pastry

Franks in a Blanket– Little all beef franks baked with a croissant outside.

Pepperoni & Cheese Puffs– Bite size puff pastry with pepperoni

Fried Shrimp– slightly breaded and flashed fried. Served with cocktail sauce or Cusabi dip.

Coconut Shrimp– This shrimp is covered with coconut and served with sesame ginger dressing.

Baked Clams– made with a stuffing and topped with a piece of bacon.

Swedish Meatballs– Meatballs made in creamed beef sauce.

Potato Pancakes– a Morristown Deli favorite. 1 Dozen Minimum.

Brie Melt/Jelly– A whole brie slightly baked with a jelly of your choice. Served with crackers.

Stuffed Mushrooms– little mushroom caps stuffed with Italian, Spinach, Crab, Bacon or Sausage.

Turkey Monte Cristo– Bite size sandwiches made of French toast, turkey and swiss.

Veggie Pancakes– A Morristown Deli favorite. A garden of fresh veggies then shaped into small pancakes. Should be served with mustard.

Steamers– Steamed clams. Comes with butter and lemon.

Pineapple & Bacon or Pastrami– Pieces of sweet golden pineapple wrapped with bacon or pastrami.

Mini Pizza Bagels– mini bagels with homemade marina sauce with mozzarella cheese and topping

Mini Quiche– Miniature assorted Quiches that are bite size and delicious.

Mini Reuben– Cute little bite size Reuben.

Egg Rolls– Asian treats. Served with Sesame Ginger Dressing

Potsticker– comes in shrimp, pork or veggie

Sliders– mini burgers or buffalo chicken sandwiches

Crab Cakes– little bite size cakes

HORS D' OEUVRE

Cold

Cream Cheese and Caviar– Cream Cheese layed with caviar and chives.

Clams on the Half Shell– Sweet and tender clams with lemons & cocktail sauce.

Melon and Pastrami– Pastrami wrapped around melon.

Banana Coconuts in Sour Cream– Banana pieces rolled in cream and coconut.

Chopped Liver Spread– served with crackers.

Veggie Spread– a veggie alternative to liver. Made with peanuts.

Whitefish Salad– homemade and delicious.

Nova Sliders– French bread toasted with a hint of cream cheese, thin nova and wasabi infused roe. A Morristown Deli original.

Stuffed Celery with Sun Dried Tomato Cream Cheese– delicious.

Fresh Shrimp Cocktail– large shrimp with cocktail sauce.

Crab Fingers– Crab claw pieces served with cocktail sauce

Tea Sandwiches– Bite size sandwiches. Great for parties.

Fresh Caviar– We specialize in domestic caviars.

Humus & Cucumber– Homemade served with cucumber and crackers.

Crab Dip & Pumpernickel– Served either hot or cold. This dip will be gone before you know it.

Veggie Platter– assorted veggies with various dips.

Chicken Liver Pâté– with crackers

Stuffed Pumpernickel- with dip

Crab & Avocado– mixed together and served with crackers.

Shrimp or Tuna & Corn Salsa– add a touch of sour cream to give this dip a bit.



GOURMET SALADS

All salads are made with only the freshest veggies. Morristown Deli is also a proud user of the Jersey Fresh™ and buys locally when available.

Lafayette- Fresh lettuce, assorted chopped veggies, bacon bits, hard boiled egg and cheddar cheese.

Greek- Crisp lettuce, assorted veggies, imported feta cheese and greek olives.

Spinach- Crisp baby spinach, bacon bits, walnuts, dried cranberries, bleu cheese and apples. Many other ingredients available.

Ceaser- Crisp romaine lettuce, imported parmesan cheese, fresh tomatoes, red onions and croutons

Toss- crisp lettuce and chopped veggies

Hawaiian- crisp lettuce, chopped veggies, grilled pineapple and bacon bits

All salads can have grilled or crispy chicken, steak, shrimp, salmon, scallops, tuna fish or chicken Salad

Organic grown is available upon request.



DINNER ENTREES

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.

Alexander– sautéed and stuffed with a lobster stuffing. Topped with a lemon wine sauce.

Cordon Bleu– chicken breast rolled with ham and swiss.

Fried Chicken

Sliced Turkey with Stuffing and Cranberry

Hibachi Style

Cavatelli & Broccoli

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.

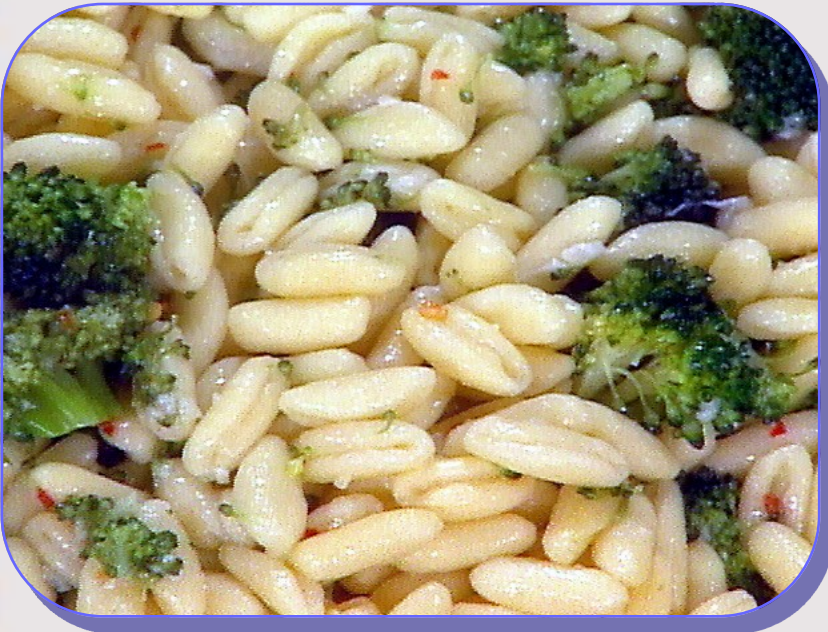
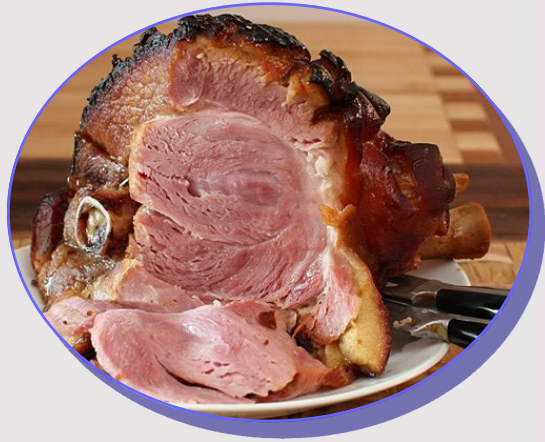
Pastrami-smoked navels

Filet Mignon- available with different sauces

Wellington– steak and mushrooms in a puff pastry with a cream sauce

Stuffed Cabbage– made with a sweet & sour sauce.

Brisket of Beef– Our famous Brisket is untouchable.



DINNER ENTREES

Pork

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

Sausage, Peppers & Onions– a favorite hot dish.

Sausage Parmesan– marinara sauce & mozzarella cheese

Virginia Ham– brown sugar and honey glaze

Pork Tenderloin—lemon paprika, BBQ or Caribbean

From the Sea

Stuffed with a lobster stuffing or Spinach Mushroom

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

Coconut– breaded in coconut served with a sesame ginger sauce

Asian/Hibachi/Terriyaki Style– stir fry delicious.

Orenenta– Oregano, butter and garlic.

Vegetarian*

Lasagna veggies layered in a lasagna with homemade marinara sauce

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.

Pasta

Ravioli –Stuffed pasta. Ask about our varieties

Tortellini– Little pasta stuffed with cheese.

Manicotti– Rolls of pasta stuffed with ricotta cheese

Shells-stuffed with ricotta cheese

Macaroni and Cheese– 4 different cheeses. Add bacon and bread crumbs.

Cavatelli & Broccoli– made in a white wine sauce.

All pasta dishes can be made with a homemade tomato sauce, alfredo, clam sauce, or any custom sauce you want

DINNER SIDES

Roasted Potato– Marinated and spiced potatoes roasted to perfection

Scalloped Potato– creamy and cheesy potatoes

Baked Macaroni– Made with 4 different cheeses

Steam Veggies– fresh veggies delivered almost daily

Potato Kugel– A popular mashed potato Jewish dish

Noodle Pudding– Our noodle pudding comes in sweet, fruit, veggie or cheesecake.

Rice Pilaf– a very popular side

Stuffed Potato– broccoli & cheese or Bacon & Cheese

Rice– Please ask about different ways that we can prepare this.

Baked Ziti– made with our homemade sauce

Spinach Casserole– A must try. It's a veggie heaven.

Corn– A seasonal treat

Red Roasted Potatoes– Sweet potatoes roasted or mashed or prepared however you enjoy.

Fettuccine Alfredo– made from a parmesan cream sauce.

Kasha Varnishkas– Kasha and bowties. Like best friends.

Veggie Pancakes– One of the most popular sides. One is never enough.

Grilled Veggies– These veggies are bursting out with flavor.

Potato Pancakes– just like nana's. Made fresh. Dozen Minimum.

Salads*- Please see our specialty salad page for more information.

Potato o'Brien– made with Irish love

Knishes– Pasty dough filled with potato stuffing. Homemade.

Peppers & Onions– An Italian favorite. Various peppers sautéed with various onions.

Fettuccine and Veggies– A wonderful side that could be used as a side

Mashed Potatoes– Our potatoes are so good you will need a second helping.

Sweet Potato Pudding– It's that good.

Carrots & Pineapple Glaze– it's one way to eat your veggies.

Garlic Smashed Potatoes– Chucky and Garlicly. A favorite.

Sweet Potato & Apple Mash– Yams & apples mashed together with a touch of maple.



DESSERT

“Life is short...eat dessert first”

The Morristown Deli has all your basis covered.

Sheet Cakes– Made special for you.

Homemade Cookies– A fine assorted of cookies baked fresh daily

Homemade Rugalach– Try one and heaven is another bite away

Sour Cream Coffee Cake– Super moist and delicious.

Brownies– Triple fudge and gooey.

Tarts– Fresh Fruit and Bavarian Crème make a wonderful combination

Tri-Color Mousse Cake– Three layer of different color Mousse pie

4 Berry Pie with Crumb Cake– Fresh from the forest

Carrot Cake– You haven't tried carrot cake until you had ours.

Pecan Pie– Even the south would be proud of this.

Triple Layer Chocolate Mousse Cake– Dark, Milk and White chocolate mousse layered.

Custom Cakes and Seasonal Pies– Need something specialized. We can do that!

CATERING PACKAGES

All Price are per person

Rosh Hanashana

Brisket or Roasted Chicken & 2 Sides
\$15

Easter Packages

Ham, 2 Sides & Rolls
\$15

Christmas Packages

Turkey, Ham, or Roast Beef and 2 Sides
\$15

Passover Packages

Matzo Ball Soup, Brisket or Turkey, Potato Pancakes, and 2 Sides.
\$15

Thanksgiving Package

Turkey (Cooked or Raw), Cranberry Sauce, Stuffing,
Vegetables & Mashed Potato or Yams
\$20

St. Patrick's Day Packages

Corn Beef, Cabbage & Soda Bread
\$15

Sides Include: Mashed Potato, String Bean Almandine, Steam Veggies,
Mashed Yams, Candies Yams, Roasted Potato, Rice, and Toss Salad.

All packages can be customized, additional charges may apply.

CATERING PACKAGES

All Price are per person

Office Parties

Sandwich Tray, 2 Side Salads*, Dessert, Drinks, & Paper Goods.
Sandwich choices include Turkey, Roast Beef, Ham, Chicken Salad & Tuna

Sides include Coleslaw, Potato Salad, Marconi Salad and Health Salad

Drinks are liters (3 people per liter) and include Coca-Cola, Diet Coke,
Water & Sprite.

Dessert are homemade cookies. One cookie per person.

\$12

BBQ Package

Chicken, Hot Dogs, Hamburgers, Sausage & Peppers and 2 side salads*.

\$15

Please note food is for per person NOT every item for every person. Ask
about details.

*Side salads include Coleslaw, Potato Salad, Marconi Salad and Health
Salad

All packages can be customized, additional charges may apply.

CATERING EXCLUSIVES

All prices are per person. Chef/Staff are additional.

Blintz Station

Have one of our chefs cook blintzes at your event. Apple, Blueberry, Strawberry & Chocolate. Your guests will be bragging about this.

\$15

Omelet Station

Professional Chefs cooking omelets with your choice of ingredients.

Eggwhites available

\$18

Carving Station

Choose from Turkey, Corn Beef, Pastrami, Roast Beef or Ham

\$18

Sandwich Station

Deli sandwiches, subs and wraps made right there for your guests. Choose from anyone of our cold cuts, toppings, cheese and dressing. Massive hits at office gatherings.

\$15

Bar Station

Unlimited Soda Bar, Floats, Milkshakes, Coffee, Espresso, Latte, and other Drinks (Non-Alcoholic)

\$12

Staff Rental

(Gratuity additional)

\$125-Servers for 4.5 Hours

\$150-Chef for 4.5 Hours

\$140- Bartenders for 4.5 Hours