

Thistle Fish and Chips Caterers

BUFFET CATERING MENU

3 Hot and 2 Cold = \$15.50 per person

3 Hot and 1 Cold = \$14.50 per person

- **Minimum 30 people.** All buffets include forks, knives, napkins, plates, rolls and butter
- Hall rental is available at: Thistle Fish & Chips, 442 Valley Brook Ave, Lyndhurst, NJ 07071
- Coffee and tea upon request - \$25.00 flat fee
- Homemade trays of shortbread and empire biscuits at an additional charge

Contact Bill Leahy to book your event:

1-862-268-1285

www.thistlefishandchip.com

Hot Items:

Chicken Items

- Sautéed chicken – choice of Marsala, Piccata or Francaise Sauce
- Chicken Murphy (onions, potatoes, green peppers)
- Chicken Julia (mushrooms, potatoes and red peppers in Marsala sauce)
- Chicken Kimberley (thyme, lemon, Pinot Grigio butter sauce)
- Chicken tenders with honey mustard
- Honey dipped fried chicken

Beef Items

- Italian sausage, peppers and onions
- Homemade roast beef with mushrooms and beef au jus
- Homemade Italian meatballs with marinara
- Homemade Swedish meatballs with beef au jus
- Braised pork with garlic, potatoes and mushrooms
- Shepherds Pie

Seafood Items

- Broiled cod fish topped with lemon, pepper and paprika
- Cod fish oregana topped with diced tomatoes
- Shrimp and garlic Portuguese style
- Mussels Marinara
- Steamed little neck clams with garlic, white wine and lemon butter sauce

Pasta Items

- Penne Vodka
- Jumbo cheese raviolis with homemade marinara and parmesan
- Baked ziti with ricotta cheese and mozzarella
- Penne with sautéed seasonal vegetables in a fresh basil and lemon butter sauce
- Jumbo stuffed shells with homemade marinara and parmesan
- Rigatoni with homemade marinara meat sauce

Vegetable Items

- Whole steamed potatoes with butter and parsley
- Roasted red potatoes with garlic, herbs and butter
- Garlic mashed potatoes
- Seasoned white rice
- Sautéed seasonal vegetables

Cold Items:

- Penne salad with green peas, fresh mozzarella and sundried tomato vinaigrette
- Garden salad with homemade balsamic vinaigrette
- Caesar salad with croutons and creamy garlic dressing
- Chilled penne with sundried tomato vinaigrette, fresh mozzarella and basil
- Cold cut platter



Homemade potato salad or macaroni salad