

Pork & Beef

	\$ HALF	\$ FULL
Sausage & Peppers	35	65
Sweet sausage served with bell peppers & onions		
Sausage & Broccoli Rabe	40	75
Sweet sausage served with broccoli rabe		
Meatballs in Sauce	30	55
Lightly seasoned beef meatballs in marinara sauce		
Beef & Broccoli	40	75
Sauteed beef and broccoli in teriyaki marinade served over rice		
Roast Beef with Mushroom Gravy	40	75
Sliced roast beef with mushrooms in our famous brown gravy		
Steak Pizzaiola	40	75
Sauteed steak in fresh tomato sauce		

Veal

	\$ HALF	\$ FULL
Veal Marsala	59	99
Veal sauteed with fresh mushrooms served in marsala sauce		
Veal Parmigiana	59	99
Bread veal with marinara and fresh mozzarella		
Veal Francaise	59	99
Lightly dipped in egg and sauteed in lemon, white wine & butter sauce		

Seafood

	\$ HALF	\$ FULL
Baked Clams	50	75
Bread crumbs, pecorino cheese, olive oil & spices		
Calamari -or- Scungilli Salad	40	75
Calamari -or- scungilli, olives, celery, olive oil & spices		
Crab Cakes	45	85
Mussels Marinara	50	90
Mussels in a light tomato plum sauce served over linguine		
Seafood Fra Diavlo	65	110
Shrimp, calamari, mussels, clams & scallops in a spicy red sauce		
Linguine with White -or- Red Clam Sauce	50	90
Shrimp Francaise	65	110
Shrimp lightly dipped in egg and sauteed in lemon & white wine sauce		
Shrimp Parmigiana	60	100
Breaded shrimp with marinara & fresh mozzarella		
Shrimp Scampi	65	110
Shrimp in a garlic butter sauce served over rice		
Zuppa Di Pesce	65	110
Mussels, clams, shrimp & calamari in a plum tomato sauce served over linguine		

Eggplant

	\$ HALF	\$ FULL
Eggplant Parmigiana	40	75
Layered eggplant made with fresh mozzarella in marinara sauce		
Eggplant Rollatini	35	65
Breaded eggplant, ricotta, fresh mozzarella & marinara sauce		
Eggplant Corinets	50	90
Breaded eggplant seasoned with parmesan cheese, rolled with prosciutto di parma, fresh mozzarella & roasted peppers and marinara sauce		

Party Heros

3ft to 6ft (\$16.50 per ft)

Italian Style

Prosciutto, sopressatta, provolone, mortadella & fresh mozzarella topped with roasted peppers, olive oil & balsamic vinegar

American Style

Roast beef, ham, turkey, salami, American cheese, topped with lettuce, tomato, olive oil & balsamic vinegar

Chicken Cutlet

Chicken cutlet topped with fresh mozzarella, roasted peppers, olive oil & balsamic vinegar

Grilled Chicken

Grilled chicken topped with fresh mozzarella, roasted peppers, romaine lettuce & balsamic vinegar

Eggplant

Fried or grilled eggplant topped with fresh mozzarella, broccoli rabe, roasted peppers & balsamic vinegar

Custom heros are available.

All heros include complimentary macaroni salad, potato salad & cole slaw.

Heros may be pre-cut and arranged on catering platters for no additional charge.

Desserts

	\$ HALF	\$ FULL
Cookie Platters	19	39
Assortment of Italian cookies		
Mini Cannoli Platter	25	50
A platter of mini cannolis with vanilla		
Fruit Bowl Salad	45	65
A nice selection of cut melons, grapes, strawberries and pineapple.		
Rummed Pannetone Bread Pudding Platter	45	65
Pannetone bread laced with coconut rum and garnished with whipped cream & strawberries		
Homemade Cheesecake (varied selections)	Priced Accordingly	
Homemade Pies (varied selections)	Priced Accordingly	

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Yvonne's café

CATERING MENU

*Let us cater
your next event!*

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Cafe • Private Parties • Catering

50% Deposit required on all orders.
We accept All Major Credit Cards.
7 days notice required on most catering orders.

**CATERING PACKAGES
ALSO AVAILABLE
PER PERSON PRICING**

Antipasta

	\$ HALF	\$ FULL
Buffalo Wings	35	65
Rice Balls	25	50
Rice, ricotta, pecorino cheese & fresh mozzarella		
Mozzarella Sticks	25	50
Breaded fresh mozzarella served with marinara sauce		
Chicken Fingers	25	50
Breaded chicken with choice of BBQ, ketchup or honey mustard		
Potato Croquettes	20	35
Potato, fresh mozzarella & seasoning		
Fried Zucchini	25	50
Breaded zucchini		
Stuffed Mushrooms	30	55
Mushrooms stuffed with a mixture of vegetables & bread crumbs		
Shrimp Cocktail	40	60
Shrimp beautifully arranged around cocktail sauce		
Italian Antipasto	59	109
Sweet dry sausage, pepperoni, imported provolone, fresh mozzarella salad, asiago, hot sopressatta & roasted peppers		
Fried Calamari	45	85
3 Bean Bruschetta	6.99/lb	
Baby white, red & black beans, red onion with balsamic vinegar, olive oil & spices		

Salads

	\$ HALF	\$ FULL
Caesar Salad	25	39
Romaine lettuce, seasoned croutons, parmesan cheese & caesar dressing		
Caesar Salad with Chicken	35	49
Mesclun Salad	35	49
Organic baby field greens with cucumbers, tomatoes, olives, red onions with choice of dressing		
Garden Salad	25	39
Romaine lettuce, red onion, cucumbers, carrots & choice of dressing		
Italian Salad	35	49
Romaine lettuce, rolled salami, provolone & olives & choice of dressing		
Penne Pasta Salad	25	45
Penne, bell peppers, red onions, Italian dressing & fresh Mozzarella		
Tomato, Cucumber & Onion	25	45
Tomato, cucumber, red onion & Italian dressing		
Italian Fish Salad	12.99/lb	
Octopus, shrimp, scallops, calamari, scungilli, celery, lemon, fresh parsley, olive oil & spices		

Party Platters

	\$ HALF	\$ FULL
Gourmet Hero Platter	59	99
SMALL (7 hero's beautifully arranged on a platter) LARGE (13 hero's beautifully arranged on a platter)		
Gourmet Wrap Platter	59	99
SMALL (10 wraps beautifully arranged on a platter) LARGE (20 wraps beautifully arranged on a platter)		
Mozzarella & Tomato Platter	35	59
Fresh mozzarella & tomatoes displayed around our homemade pesto sauce		
Cheese Platter	49	99
Choose 6 cheeses from our fine selection – cubed & garnished with assorted crackers		
Cold Buffet Platter	\$6.95/per person	
Roast beef, roasted turkey, genoa salami, ham, Swiss cheese & American cheese. Includes dinner rolls, mayonnaise, mustard, potato salad, macaroni salad & cole slaw		
Fresh Vegetable Salad	30	50
Fresh cut raw vegetables including: broccoli, celery, cucumbers, carrots, cherry tomatoes & peppers beautifully arranged around our homemade dip		

Vegetables

	\$ HALF	\$ FULL
Broccoli Rabe	35	65
Sauteed with olive oil & garlic		
Bruschetta	25	45
Tomatoes, red onions, fresh parsley, olive oil & vinegar		
String Beans Almondine	30	55
Sauteed with olive oil & garlic		
Grilled Vegetables	40	75
Grilled zucchini, onion, eggplant, peppers & squash		
Roasted Potatoes	30	55
Roasted potatoes with olive oil & Italian seasoning		
Mixed Vegetables	35	65
Sauteed zucchini, squash, onion, and carrots in olive oil		
Steamed Broccoli	30	55
Broccoli with olive oil, garlic & lemon)		

**CATERING PACKAGES
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Pasta Dishes

	\$ HALF	\$ FULL
Baked Ziti	30	55
Linguine with Garlic & Oil	35	65
Meat Lasagna	40	70
Manicotti	35	65
Stuffed Shells	25	50
Penne Vodka	35	65
Penne Vodka Special	40	70
With prosciutto and a hint of heat		
Pasta Primavera	35	70
Zucchini, squash, mushroom, broccoli, tossed with garlic & oil		
Tortellini Alfredo	40	70
With peas & prosciutto		
Basil & Pine Nut Pesto	40	70
Rigatoni	40	70
With chicken & creamy pesto		
Spirals	40	70
With sausage & broccoli rabe		
Cavatelli & Broccoli	40	70
Cheese Ravioli	35	60
Our traditional cheese ravioli with your choice of sauce		
Vegetable Bolognese	40	70
Hearty blend of porcini, shitake, cremini, and portabello mushrooms with carrots, red peppers, onions and garlic in a light pink sauce		
Lobster Ravioli	45	80
Lobster ravioli topped with a light Vodka sauce with baby shrimp, shallots & mushrooms		
Chicken		
Chicken Marsala	40	75
Chicken breast sauteed with fresh mushrooms served in marsala sauce		
Chicken Cutlet Parmigiana	40	75
Breaded chicken with marinara sauce & fresh mozzarella		
Balsamic Grilled Chicken	40	75
Marinated balsamic grilled chicken with roasted peppers		
Chicken Francaise	40	75
Lightly dipped in egg and sauteed in lemon, white wine & butter sauce		
Chicken Francaise Rollatini	40	75
Chicken with fresh mozzarella, spinach, prosciutto in a franchise sauce		
Roasted Chicken, Sausage & Potatoes	40	75
Bone in chicken, sausage in oil & garlic sauce		
Layered Chicken	40	75
Pan-seared chicken breast topped with a layer of portabello mushroom, eggplant, roasted pepper & fresh mozzarella in a porcini demi glaze		